

Connect  
in Nature







## A hidden Sanctuary, a local landmark

	THE HOMESTEAD Inside 1/2 Room	THE HOMESTEAD Inside Full Room
THEATRE	70	140
CABARET	48	120
BANQUET	80	190
COCKTAIL	100	200
U-SHAPE	24	40
BOARDROOM	18	24
CLASSROOM	18	42

Welcome to our modern Australian Homestead. Nestled among the gumtrees within Queensland's Currumbin Wildlife Sanctuary, surrounded by natural beauty and just a short walk from Currumbin's glittering coast, discover a hidden oasis within an iconic Gold Coast location. The Homestead pays tribute to the traditional owners of the land on which it's built, the Yugambeh people.



## Where dreams come true

Designed as a modern-day nod to the much-loved 'Queenslander', The Homestead is the ultimate luxury event location. It's lush outlook can be enjoyed from beneath stunning high-pitched ceilings or the sprawling wrap-around verandah, and guests can watch on as Kangaroos graze in the nearby field and Kookaburras call from the canopy above.

### Our Facility

Located a short drive from Gold Coast's Domestic and International Airports, The Homestead's grand dining room can host up to 200 guests, or the venue can be divided into tailored, intimate spaces for smaller crowds. Our service is tailored to your every need.

-  200 SIT DOWN CAPACITY
-  AUDIO & VISUAL TECHNOLOGY
-  WIFI
-  FIRE PIT
-  DIRECT ACCESS TO TRANSPORT
-  ONSITE KITCHEN
-  ONSITE BAR
-  10-MINUTE DRIVE TO GOLD COAST AIRPORT





## Our food philosophy

Our menu is inspired by the abundant natural environment surrounding us. We take pride in sourcing the finest ingredients, including fresh seafood caught directly from the nearby coast and locally sourced herbs and vegetables from Currumbin Valley.

The dining experience at The Homestead is dedicated to the concept of locally sourced ingredients, emphasizing our commitment to our heritage and the local community. This approach allows us to create dishes that truly showcase the flavours and essence of the region, while also satisfying the palates of our international clientele.

Our skilled culinary team meticulously handpick the highest quality ingredients from trusted local suppliers. Furthermore, all our meals are prepared on-site, ensuring their exceptional freshness and closeness to nature.

Our menu offers a variety of options tailored to cater to different tastes, however our culinary team can also work with you to create a bespoke menu tailored to your event.





# THE HOMESTEAD



## MENU



### Plated Breakfast

\$75 per person | min 50 people

#### Pre Set on Table

Petit almond and chocolate croissants

Poached valley stone fruits, vanilla bean  
yoghurt, almond Goji berry in house  
honey granola with pistachio crunch

Sliced Tweed Valley fruits

#### Barista Upgrade

*Upgrade your breakfast with Barista  
Coffee service for your guests*

Barista - \$300.00

Coffee \$4.50 per cup  
*includes alternative milks*

#### Hot Breakfast

*Choose two (2) to be served  
alternate drop*

Crust less farm quiche of kale and heirloom tomatoes,  
garden pickles,  
rocket and crumbled feta (v)

Aged Gippsland grass-fed 100 gm black Angus sirloin,  
fried egg, urban valley thyme golden fondant potato  
with scorched native botanical tomatoes

Soft poached eggs, baked Harrington ham, freshly baked  
English muffin glazed  
with truffle hollandaise and spinach

Currumbin Valley hot smoked salmon bagel, charred  
baby spinach,  
and avocado with capers and horseradish crème Fraiche

Country style silken tofu with sauté baby spinach,  
Portobello mushrooms,  
lightly pickled local beets and heirloom tomatoes, flax  
seed dressing (v)

Smashed avocado on farm fresh corn fritters, Yarra Valley  
feta,  
topped with Egyptian dukkah with zesty tomato terrine (v)

Tweed Valley macadamia and honey chicken  
chipolatas, local smoked bacon, Urban Valley soft  
organic fluffy scrambled eggs, hot potato hash,  
tomato and goats cheese smash



# THE HOMESTEAD



## Buffet Breakfast

\$85 per person | min 50 people

### Bakery Fresh

Chefs display of petit plain, almond and chocolate croissant

Freshly baked fruit danishes

Selection of assorted breads

*with our own honey from Honeyworld*

Individual poached valley stone fruits, honey vanilla bean yoghurt, almond Goji berry granola

Mini banana muffin, macadamia honey cream frosting

Sliced fresh Tweed Valley fruits

### Preserves and Condiments

Currumbin valley fruit jams and preserves

Assortment of Honeyworld Honeys

### Juices

Orange, Apple and Pineapple

### Tea and Coffee

Freshly brewed Lavazza coffee  
Premium herbal tea selections

## MENU



### Hot Selection

*Choose two (2) to be served  
alternate drop*

Fluffy farm fresh scrambled eggs with fresh chives

Grilled macadamia chicken chipolatas

Roasted Pilton Valley bacon rashers

Sautéed Scenic Rim mushrooms

Slow roasted farm tomatoes basted with fresh thyme

Homemade country style potato hash

### Enhancements

Currumbin Valley hot smoked salmon with capers and  
fresh farm pickles  
\$6.00 pp

Decorative cheese board of Mersey Valley vintage  
cheddar, Gippsland blue and Tasmania double brie  
cheeses, with dried fruits, mixed nuts, quince paste, lavosh  
bread, bread sticks crackers.  
\$10.00 pp

Chef's charcuterie display of local cured meats of triple  
smoked ham, tea smoked chicken, pastrami and salami,  
with Kalamantha olives, capsicum pesto, tapenade,  
house pickles served with crisp rosemary tortilla chips  
\$10.00 pp



# THE HOMESTEAD

## MENU

### Buffet Lunch

\$60 per person | min 50 people

#### Bread Rolls

*Selection of assorted breads*

#### Salads

*choice of two (2)*

Risoni pasta with cherry tomatoes, roasted bell peppers, Kalamantha olives and pesto

Quinoa, tomatoes, wakame, shredded carrots, beans with honey shoyu dressing

Shredded chicken breast, glass noodles, cherry tomatoes, red onion, cucumber, coriander and mint with toasted peanuts and Thai dressing

Red potato, egg, shallots, cucumber ribbons with roasted garlic aioli

Shredded chicken breast, glass noodles, cherry tomatoes, red onion, cucumber, coriander, mint, with toasted peanuts and Thai dressing

Farmhouse broccoli salad with local greens, sprouts, topped with dukkah spice, toasted sunflower, pumpkin and cumin seeds with macadamia and cranberries

#### Hot

*choice of two (2)*

Thai green garden vegetable curry with fluffy Jasmine rice (v)

Petit fillet of grilled barramundi served on light tomato lemon caponata with fried capers

Mediterranean style lamb kofta served on a bed of herb cous cous with tzatziki sauce

Traditional butter chicken with steam rice & poppadum's

Spinach and pumpkin ravioli topped with fresh tomato concasse, gratinated with parmesan cheese (v)

#### Dessert

*choice of two (2)*

Baked cheesecake topped with fresh glazed berries

Chocolate brownies

Sliced Queensland tropical fruit

Chef's duo of Australian cheese, lavosh, crackers, dried fruits and bread sticks

Petit pavlova with seasonal fruit and berry compote

Petit salted caramel squares



# THE HOMESTEAD

## MENU

### Canapes

#### 2 Hour Package | min 50 people

From \$55.00 pp | (3 x Cold, 3 x Hot, 1 x Walk n Fork)

#### 3 Hour Package | min 50 people

From 70.00 pp | (3 x Cold, 5 x Hot, 2 x Walk n Fork)

#### Cold

Sesame crusted rare Sunshine Coast yellow fin tuna, wakame with wasabi mayo

Rare roasted beef, red onion and apple jam, loose farm baby watercress

Sous vide duck breast, green papaya with beetroot goat cheese salsa

Northern Australia King prawn crevettes, green ceviche with cucumber and fresh micros

Anti Pasto string of prosciutto, Tweed Valley melon, double cream brie, local olives with aged balsamic

Beetroot cured smoked salmon, pickled baby cucumber, crispy capers, fresh micro herbs

Crab and cucumber tart, shaved fresh fennel, horseradish mascarpone

Compressed Chinchilla watermelon, whipped creamy feta, topped with roasted pine nuts

Petit wonton cup of smoked chicken, creamy camembert, avocado relish

#### Hot

BBQ pork belly, celeric puree, fresh green apple

Rare roast beef, thin potato galette, kim chi aioli

Truffle mushroom risotto arancini, caramelized fresh plum, tomato and chili jam

Grilled lemon grass prawns with dipping lime leaf sauce

Farm pea & minted feta fritters, smoky eggplant, pomegranate salsa

Rosemary infused heirloom beets, pumpkin, fire roasted capsicum chickpea tart with harissa yoghurt

Slow cooked 12-hour braised lamb shoulder, fresh garden pea and parsley tart.

Prawn and Asian herbs dumpling on soy chili wakame

#### Handheld Dining - Cold

Rare Thai beef, glass noodles, mixed petit Asian greens with Nam Jim dressing

Local fresh lemon and caper infused tuna with Nicoise vegetables

Moroccan spiced free-range chicken, fresh garden cous cous salad, whipped minted chick pea

Tender charred lime and chili marinated baby squid on Asian slaw

#### Handheld Dining - Hot

Bush tomato, slow cooked off the bone lamb shanks with rosemary infused petit garlic mash

Crispy tempura King prawns with chili Ponzu dressing

Sweet and sour pork belly, mixed peppers with fresh pineapple, fluffy steamed rice

Homemade gnocchi, fresh asparagus with heirloom tomatoes macadamia pesto with parmesan (v)

Free range saffron sumac chicken, charred mixed peppers encased in petit pita bread with yoghurt dressing

Grilled wild mushroom risotto, Reggiano and rocket pesto, chili oil (v)

Pecking duck spring roll with green onion hoisin sauce



# THE HOMESTEAD

THE RESTAURANT AT THE HOMESTEAD



## Plated Lunch and Dinner

**2 Course | min 50 people | From \$75.00 pp (alternate drop)**  
**3 Course | min 50 people | From \$105.00 pp (alternate drop)**

*Includes bread rolls*





# THE HOMESTEAD

## MENU

### Entree - Cold

Sous vide tea smoked duck breast, fresh farm leaves and beets compote, tweed valley macadamia orange dressing

Char-grilled and zesty marinated local asparagus, confit of heirloom tomatoes and goat cheese, golden beets with organic micro (v)

### Entree - Hot

House fermented chili and lime Seared fresh scallops, roasted organic cauliflower puree, loose farm organic micros

Sous vide lamb loin, confit of Scenic Valley farm mushrooms, sweet potato rounds, garden herb emulsion

Sumac and pomegranate spiced quinoa, roasted local baby eggplant, topped with whipped chickpea, pipits crunch and preserved lemon (v)

Chef's homemade butter nut pumpkin gnocchi, Swiss brown mushroom, macadamia pesto, parmesan chili wafer (v)

Lemon and thyme roasted farmed Spatchcock, with crispy fresh vegetable Caponata and salsa Verde

Szechuan spiced wild caught Mooloolaba King prawns, tangy avocado mousse with strips of cucumber radish salad

### Mains - Hot

Dukkah crusted Tasmania salmon, organic cauliflower puree, loose farm asparagus, blackened local baby carrots with lemon fennel marmalade

12-hour slow cooked free range Black Angus beef, charred farm greens, red skin potato garlic mash, reduction juices

Flame grilled 120-gram Darling Downs Angus beef tenderloin with slow braised Wagyu short rib, duck fat crushed potatoes, Urban Valley wild mushrooms, baby carrots with fresh tarragon jus

Fermented chili miso caramel glazed free range chicken breast, farm wok greens, lemongrass infused wild rice with lotus chip

### Mains - Hot

Bangalow pork loin, Tweed Valley goat cheese mash, broccolini, heirloom beets, warm roasted onion and apple jam

Crispy skin Northern Territory barramundi on farmers casserole of saffron potato bouillabaisse, fresh farm rocket

Tweed Valley beets, pumpkin and lemon risotto, fresh charred asparagus, pecorino, crispy walnuts, olive dust with micro cress (v)

Darling Downs aged lamb loin, duck fat fondant, panache of fresh seasonal vegetables with saltbush chimi churri.

### Dessert

Raspberry chocolate fondant, blackcurrant dark chocolate ganache with mascarpone cream

Petit pavlova with fresh seasonal fruit, balsamic peppered mixed berry compote and Chantilly cream

Zesty lemon meringue tart, vanilla bean ice cream topped with fresh mixed berries

Bitter dark velvety white chocolate mousse encased in almond biscuit, espresso cream with fairy floss

Tiramisu goutte teardrop, macerated berries with espresso chocolate sauce

Vanilla panna cotta, black current dark chocolate, port wine strawberries with pistachio crumble

Chef's duo of Australian cheese, lavosh, crackers, muscatel, quince paste and dried fruits



# THE HOMESTEAD



## Buffet Dinner

\$90 per person | min 100 people

*Design your own Buffet Dinner from our selection of Farmers Garden Salads, cold platters, hot dishes with all including chef's choice of vegetables, potatoes and assorted dessert.*





# THE HOMESTEAD

## MENU

### Bakers Bread Display

Chefs display of bread rolls, homemade artisan bread with butter

### Cold Platter

Antipasti selection of dolmades, grilled and marinated farm vegetables, local olives, semi dried tomatoes and marinated feta

### Salads

*choice of 2 salads*

Quinoa with roasted fresh local vegetables, zesty basil oil

Fresh green beans, local cherry tomatoes, toasted almonds, citrus dressing

Roasted whole cauliflower, fresh spinach, crispy walnut

Caprese salad of white beans, local heirloom tomatoes, bocconcini, basil balsamic reduction

Desiree potatoes and spring onion with saffron crème fraîche, bacon crumble

Wild rocket, semi dried tomatoes, toasted almonds, parmesan shavings, truffle oil

Roast heirloom beetroot, loose farm mixed greens

Strips of raw beef, glass noodles, crunchy mixed local vegetables, nam jim dressing

Schezuan spiced fresh vegetables, local honey roasted vegetables, coriander, toasted sesame seeds

Free range smoked chicken, lemony bulgur, fresh cherry tomatoes, flat leaf parsley mint dressing

### Hot Selection

*choice of 3 hot dishes*

Grilled barramundi fillets with capers, fresh parsley, touch of chili

Grilled Lamb kofta served on cous cous tabouleh with tzatziki

Spinach & ricotta ravioli on diced pumpkin with sage butter  
Miso glazed Queensland threadfin salmon and ginger puree

Country style slow cooked beef casserole with root vegetable mixed mushrooms

Red Thai beef curry with green beans, kaffir lime and coriander with steamed fluffy rice

Cassoulet of beans, garlic, root vegetables, with ripened tomatoes rosemary and lemon  
cous cous

Pomegranate glazed chicken, topped with macadamia dukkah

### Vegetables

Chefs' selection of seasonal vegetables and potatoes

### Dessert

*choice of 2 served with fresh local fruit platter*

Mini vanilla bean crème brûlée

Mini lemon meringue tarts

Petit pavlova with passion fruit sauce  
Individual pots of coconut and vanilla panna cotta

Chefs display of chocolate brownies, baked dark-chocolate cake, chocolate and raspberry mousse

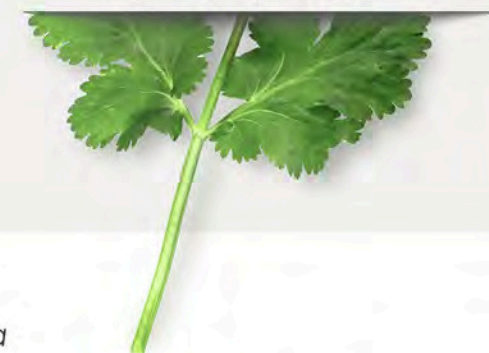
### Tea & Coffee



# THE HOMESTEAD



## MENU



## Sanctuary Market Experience

**\$150 per person | min 100 people**

Choice of three (3) stations served with Dessert Station

### Asian Station

*Introducing the vibrance, colour and aroma of Asia to your events with:*

Live wok cooking of noodles, vegetables, and meat

Steaming of Assorted hand-crafted dim sums including gyoza, vegetable and prawn hargow

Vietnamese chicken and pork skewers

### Seafood Station

Tempura battered fresh fish served with lemon, in house tartare sauce and smoky cocktail sauce

Live smoking of fresh salmon

Crispy battered tender squid

### Indian Station

*Chef's life presenting of paratha with minted cucumber riata, crispy poppadum's accomplishing:*

Chicken makhani (Butter chicken)

Goan - chickpea and potato curry

Lamb rogan Josh

Saffron infused basmati rice

### Paella Station

*Where land meets the sea*

Traditional Spanish paella of diced chicken, Spanish chorizo, fish, prawns, clams, mussels, squid with vegetable combination of carrots, corn, capsicum, beans, peas cooked with short grain rice with saffron seafood stock garnished with shallots.

### Aussie Grill Station

*Introducing chefs live cooking of local marinated meats, seafood and vegetables with assorted relish*

Grilled rump steak

Wild thyme marinated chicken

Chargrilled vegetables including hot corn on cob

### New Orleans Street Food Station

*Served with roasted bells peppers, mixed lettuce, pinto bean & black eye pea dip and rustic French bread*

BBQ jerk chicken

Aromatic blackened fish cakes

Chicken and prawn Jambalaya

Southern fried chicken sliders

### Dessert Station

*Chocolate fountain display*

Fresh strawberries and banana

Large marshmallows and biscotti

Cubed bites size orange cake and cookies

Pretzel sticks



# THE HOMESTEAD



## Aussie BBQ Experience

\$120 per person | min 70 people

### Bakers Bread Display

Chefs display of bread rolls, homemade artesian bread with butter

### Farmers Garden Salads

Classic leafy gardening salad of crunchy mixed lettuce including radicchio and frisee tossed with crisp bread bites with balsamic vinaigrette

Fresh farmhouse broccolini with sunflower seeds, cranberries

Roasted whole cauliflower, fresh spinach with crispy walnuts

Farmers Desiree potatoes and spring onion with saffron crème fraiche, bacon crumble

Wild rocket, semi dried tomatoes, toasted almonds, parmesan shavings, truffle oil

Quinoa with roasted fresh local vegetables, zesty basil oil

### Sides/Condiments

Heirloom tomatoes drizzle with aged balsamic

Butter roasted rainbow carrots with native bee honey and sesame

Bowl of in house fresh pickled vegetables

Display of assorted mustards, relishes and dips

### Live BBQ Station

Curry myrtle chicken maryland with saltbush

Tender pepper berry and wild mint zucchini, halloumi and mixed capsicum kebabs

Native spiced BBQ Dorrigo pepper onolet steak

Gourmet beef sausages

Succulent Lamb Chops

### Optional Add Ons

Local Queensland barramundi wrapped in native paperbark with finger lime, chili and garlic butter \$10.00pp

Lemon myrtle king prawns brushed with macadamia butter \$15.00pp

### Dessert

Choice of three (3) | served with fresh local fruit

Mini vanilla bean crème brûlée Mini lemon meringue tarts Petit pavlova with passionfruit sauce

Individual pots of coconut and vanilla panna cotta

Individual pots of chocolate and raspberry mousse

### Optional Add Ons

Cheese and Chocolate Cart \$15.00pp

Soft, aged and hard Australian cheese selection with our local honey, assorted nuts, white, dark and milk chocolate, fairy floss, salted caramel and brownies garnished with dried fruits, lavosh crackers, grapes and fresh local berries



# THE HOMESTEAD



## Day Delegate Package

\$105 per person | min 35 people





# THE HOMESTEAD



## Inclusions

Use of The Homestead for up to 7 hours  
Tea, coffee and whole fruit selection on arrival  
Morning Tea - 2 selections  
Working Lunch  
Afternoon Tea - 2 selections  
Pads, Pens, Mints and Water on Tables  
Standard Audio-Visual inclusions

## Morning /Afternoon Tea Options

Portuguese Custard Tart  
Blueberry and lemon friand or Raspberry friand (gf)  
Petit almond and chocolate croissants  
Chocolate brownie  
Scones with mixed fruit coulis and Chantilly cream  
Sliced Queensland tropical fruit platter  
Assorted mini muffins selections  
Fresh oven baked cookies  
Selection of petit sausage rolls and pies  
Prawn dumplings with chili soy sauce  
Mini bruschetta of rocket pesto, prosciutto, cherry tomatoes and ricotta  
Tomato, spinach and capsicum frittata with green tomato chutney

*Selection of mini croissants*  
Fillings include, ham and cheese or tomato, lettuce and cheese

## Mini Brioche Sliders

Chicken, sundried tomatoes and pesto  
Roast beef rocket and onion jam  
Pumpkin, spinach and feta with beef hummus  
Triple chocolate protein bars  
Zucchini and polenta slice  
Raspberry, lemon and coconut slice

## Salads

*choice of one 1*

*Risoni pasta with cherry tomatoes, roasted bell peppers, Kalamantha olives and pesto*

*Quinoa, tomatoes, wakame, shredded carrots, beans with honey shoyu dressing*

*Shredded chicken breast, glass noodles, cherry tomatoes, red onion, cucumber, coriander, mint, with toasted peanuts and Thai dressing*

*Red potato, egg, shallots, cucumber ribbons with roasted garlic aioli*

*Salad of rocket lettuce, sweet cherry tomatoes, parmesan cheese with aged balsamic dressing*

*Farmhouse broccoli salad with local greens, sprouts, topped with dukkah spice, toasted sunflower, pumpkin and cumin seeds with macadamia and cranberries*

## Lunch Options

*please select two options from the below choices*

*Tortilla Wraps | Turkish Breads*

## Meat Options

Ham, salami, pepperoni, sundried tomatoes, Kalamantha olives, cheese & tomato relish

Tandoori style chicken, slaw, cucumber, red onion, and lightly spiced raita

Roast beef, watercress, bell peppers, horseradish cream

Parmesan chicken, cos lettuce, bacon and egg smothered with creamy Caesar dressing.

Leg ham, mix lettuce, tomatoes, cucumber, aged cheddar and Dijon mustard

Turkey, rocket lettuce, avocado spread, cheese, sriracha mayo

Slow cook and shredded hoisin bbq pork with rocket lettuce, grated carrots, cheese and tomato

Chicken breast, curried mayonnaise, mango chutney and coriander

Tandoori egg, lettuce, cucumber and minted yoghurt mayonnaise (v)

Falafel baby spinach, slaw, grilled pumpkin, hummus and capsicum strips (v)

Grilled eggplant, zucchini, spinach, pesto, parmesan cheese and grilled red capsicum(v)



# THE HOMESTEAD



## Beverage Packages

**Tier 1**  
**3 Hour Package**  
From \$50.00 per person

**4 Hour Package**  
From \$55.00 per person

**Wine List**  
Bay Of Stones Sparkling Chardonnay  
Bay Of Stones Sauvignon Blanc  
Bay Of Stones Chardonnay  
Bay Of Stones Shiraz

**Beers**  
Great Northern  
Carlton Dry  
Burleigh Bighead

**Cider**  
Somersby Apple

**Non-Alcoholic**  
Coke | Coke No Sugar | Lift | Sprite  
Fanta Orange | Fanta Raspberry  
Orange Juice | Pineapple Juice  
Evian Still Water | Evian Sparkling

**Sparkling Upgrade**  
Mumm Tasmania extra 10pp



**Tier 2**  
**3 Hour Package**  
From \$55.00 per person

**4 Hour Package**  
From \$65.00 per person

**Wine List**  
Headline Acts Sparkling NV 21  
JC Suncraft Cabernet Sauvignon  
JC Suncraft Chardonnay  
Grayling Sauvignon

**Beers**  
Great Northern  
Peroni Nastro  
Carlton Dry  
Burleigh Bighead  
Balter Captain Sensible

**Cider**  
Somersby Apple

**Non-Alcoholic**  
Coke | Coke No Sugar | Lift | Sprite  
Fanta Orange | Fanta Raspberry  
Orange Juice | Pineapple Juice  
Evian Still Water | Evian Sparkling

**Sparkling Upgrade**  
Mumm Tasmania extra 10pp



**Tier 3**  
**3 Hour Package**  
From \$65.00 per person

**4 Hour Package**  
From \$75.00 per person

**Wine List**  
Headline Act Sparkling  
Grayling Sauvignon Blanc  
Church Road Chardonnay  
St Hugo Baroosa Shiraz  
Grayling Pinot Noir

**Beers**  
Great Northern  
Peroni Nastro  
Carlton Dry  
Burleigh Bighead  
Balter Captain Sensible

**Cider**  
Somersby Apple

**Non-Alcoholic**  
Coke | Coke No Sugar | Lift | Sprite  
Fanta Orange | Fanta Raspberry  
Orange Juice | Pineapple Juice  
Evian Still Water | Evian Sparkling

**Sparkling Upgrade**  
Mumm Tasmania extra 10pp



## Unique Experiences *optional*

### **Welcome To Country**

Include a traditional acknowledgement of our country's first people to open your event or function. Pay respect to Australia's Indigenous people and culture through a welcome to country performance by local traditional custodians. Learn more about Australia's rich and diverse history, with a short, interactive experience including Dreamtime stories, song and didgeridoo music. The local Aboriginal dance troupes have earned a strong reputation in Australia and globally within the tourism, corporate and education sectors for providing an entertaining and educational showcase of authentic Aboriginal culture.

### **Sanctuary Express**

To add a memorable touch to your wedding or corporate function, opt for a form of transport like no other, arriving to The Homestead through Currumbin Wildlife Sanctuary's historic, Queensland heritage listed, 'Sanctuary Express' train. If you're a Gold Coast local, chances are you'll have fond memories of the iconic train dating back generations. For our travelling visitors and groups, experience for yourself why the 'Sanctuary Express' will forever hold a place in the minds of locals, arriving in unique style to The Homestead.

## Additional Information

### **Pricing**

Prices are subject to change.

### **Curfew**

Last drinks will be served at 9:30PM, with all guests to have departed the facility by 10PM.

### **Transport**

Private buses can arrive directly to the front of the venue offering streamlined access to the facility.

### **Event Specialist**

The Homestead has a team of external event specialists we engage and our Event Manager can provide you with a list of recommended suppliers to help create your perfect event.

### **Entertainment**

Due to the venue's close proximity to residential and wildlife areas, functions held in an outdoor area of The Homestead will be limited to a 9PM conclusion for all entertainment. Details of entertainment must be provided in writing to Currumbin Wildlife Sanctuary no later than 7 days prior to the event for approval.

### **Wildlife Staffing**

Functions held in an outdoor area will require a Currumbin Wildlife Sanctuary staff member to be present for the duration of the event, at an additional staffing cost.

