INSPIRING EVENTS
2020 MENUS & PACKAGES
**Breakfast**

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**Breakfast Break**

**$35 per person**

Please choose up to two (2) of the following options:

- Croissants, Danish pastries, assorted muffins
- Croissants filled with ham and cheese
- Bacon and egg quiche tartlets
- Bacon and egg muffins
- Vegetarian frittata slices (V, GF)
- Smoked salmon and cream cheese bagels
- Freshly sliced seasonal fruit platter

**BEVERAGES**

- Freshly brewed coffee
- Premium classic and herbal teas
- Orange juice

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**Healthy Breakfast Break**

**$35 per person**

Selection of the following:

- Cranberry protein breakfast bars (V) (nuts, seeds and honey)
- Freshly sliced seasonal fruit platter
- Natural and fruit yoghurts

**BEVERAGES**

- Freshly brewed coffee
- Premium classic and herbal teas
- Selection of self serve freshly squeezed juices

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**Australian Hot Breakfast**

**$48 per person - BUFFET**

**MINIMUM 30 PEOPLE**

Selection of the following:

- Fresh bakery basket with croissants, Danish pastries, muffins and breakfast rolls
- Choice of cereals and natural muesli
- Freshly sliced seasonal fruit platter
- Natural and fruit yoghurts

**Hot Selection:**

- Bacon, sausages, scrambled eggs, hash browns, mushrooms and tomatoes with herb crust

**BEVERAGES**

- Freshly brewed coffee
- Premium classic and herbal teas
- Orange juice
**Breakfast**

**Plated Breakfast**
$45 per person

Please choose one (1) of the following options:

- Ricotta pancake, maple glazed bacon, vine tomato, rocket salad
- Breakfast tostada with fried egg, bacon, herb potato, tomato salsa
- Smoked salmon bowl with poached egg, sautéed spinach, mushroom, mustard potato, cracked pepper (GF)
- Smoked salmon eggs Benedict, cream cheese, caper, Spanish onion, sautéed asparagus
- Eggs Benedict, crispy bacon, sautéed mushroom, roasted cherry tomato

Scrambled egg with cheddar and dill on sourdough, crispy bacon, avocado, semi dried tomato

Scrambled egg, chives, crispy maple bacon, onion, mushroom and potato hash

Poached eggs on smashed avocado and feta toast, crispy bacon, herb tomato, balsamic glaze

Poached eggs on haloumi and zucchini fritter, tomato relish, rocket leaves (V)

**Plated Breakfast (continued)**

All plated breakfasts are served with the following items on each table:

- Freshly sliced seasonal fruit platter
- Selection of breakfast pastries

**Beverages**

- Freshly brewed coffee
- Premium classic and herbal teas
- Orange juice

**Healthy Breakfast Plated**
$45 per person

Pre-set on tables for arrival:

- Pot set natural yoghurt layered with summer berries, crunchy granola and native bee honey
- Sliced tropical fruits with passion fruit
- House baked raspberry white chocolate muffin

Please choose one (1) main course to be served:

- Poached eggs on smashed avocado and feta toast, crispy bacon, herb tomato, balsamic glaze
- Poached eggs on haloumi and zucchini fritter, tomato relish, rocket leaves (V)
- Smoked salmon bowl with poached egg, sautéed spinach, mushroom, mustard potato, cracked pepper (GF)

**Beverages**

- Freshly brewed coffee
- Premium classic and herbal teas
- Orange juice
Coffee Breaks

$22 per person
Please choose two (2) of the following sweet or savoury options:

**Sweet Options**
- Blueberry sour cream scone wedges
- Cointreau profiteroles
- Macadamia brioche scrolls
- Jam donuts
- Mini lamington selection
- Devil’s food cake (DF)
- Cream cheese brownies
- Forest berry and almond tea cake
- Apple tartlets (GF, DF)
- Key lime pies
- Red velvet slice
- Cherry ripe slice
- Pecan tarts
- Fresh fruit platters
- Apple and cinnamon slice
- Orange and almond torte (GF, DF)

**Savoury Options**
- Hot spinach and feta triangles (V)
- Mini quiche
- Mini gourmet meat pies – mixed selection
- Semi dried tomato, pesto, bocconcini calzone (V)
- Ham and mature cheddar croissant
- Sweet chilli cheese scrolls (V)
- Mini pizzas
- Mini supreme pizza pocket (V)
- Vegetable crudités with hummus (V,GF)
- Beef shepherd’s pie
- Chicken and mushroom filo
- Gourmet beef sausage roll
- Vegemine and Cheese Scrolls

**BEVERAGES**
All coffee breaks served with the following

- Freshly brewed coffee
- Premium classic and herbal teas
Coffee Breaks

**Deluxe Coffee Breaks**

$26 per person

**REVIVE**
- Mini meat pies
- Savoury croissants
- Mini quiche
- Fresh fruit platter
- Jugs of Berocca high performance
- Jugs of orange juice

**“M” BREAK**
- Macadamia tartlets
- Mango cheese slice
- Macarons
- Mocha dessert cups

**THE CHOCOHOLIC**
- Devil’s food cake
- Flourless mud cake (GF)
- Chocolate brownie
- Espresso mousse slice

**BEVERAGES**
All coffee breaks served with the following

- Freshly brewed coffee
- Premium classic and herbal teas

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**Additions**

- Freshly sliced seasonal fruit platter
  - $8 per person

- Seasonal whole fruit
  - $3 per piece

- Premium packages ice creams
  - $6 per person

- All day coffee cabinet
  - $15 per person

- Nespresso coffee and a selection of
  - premium quality classic and herbal teas

- Selection of cookies, dried fruits, nuts and sweet treats

- Coffee cart
  - $1,800 per day

- Latte, cappuccino, hot chocolate,
  long black, herbal tea

- Served café style during
  coffee breaks and lunch time

- Freshly brewed coffee and tea on arrival
  - $6.50 per person
### Lunch Options

**Gourmet Deli Subs**

**BUFFET**

$65 per person

**GOURMET SANDWICH SUBS**

with the following fillings

- Roast turkey, cranberry, brie and baby garden leaves
- Smoked salmon with cucumber, Spanish onion, dill caper cream and baby spinach
- Leg ham with Cheddar cheese, corn relish and baby garden leaves

Vegetarian options are available (V)

**FULL ANTIPASTO STATION INCLUDING**

- Sliced Italian meats
- Marinated vegetables and olives
- Rocket and parmesan salad
- Mesclun leaves
- Tomato and bocconcini salad (V,GF)

**DESSERTS**

Freshly sliced seasonal fruit platter

**BEVERAGES**

Freshly brewed coffee
Premium classic and herbal teas
Soft drinks

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### Daily Hot Lunch

**BUFFET**

$65 per person

Buffet menu items change daily and includes:

**COLD BUFFET**

Selection of gourmet salads and freshly baked breads

**HOT BUFFET**

Hot buffet dishes that change daily including Chef’s selection of
- One (1) vegetarian pasta dish
- One (1) fish dish
- One (1) meat dish

Selection of vegetables, potatoes and/or rice dishes

**DESSERTS**

Freshly sliced seasonal fruit platter

**BEVERAGES**

Freshly brewed coffee
Premium classic and herbal teas
Soft drinks
## Lunch Options

### Deluxe Hot Lunch

**BUFFET**

$70 per person

Buffet menu items change daily and includes:

**COLD BUFFET**

Selection of gourmet salads and freshly baked breads

**HOT BUFFET**

Hot buffet dishes that change daily including Chef's selection of
- One (1) Deluxe pasta selection
- One (1) Deluxe fish selection
- One (1) Deluxe meat selection
Selection of vegetables, potatoes and/or rice dishes

**DESSERTS**

Freshly sliced seasonal fruit platter
Australian cheese platter with dried fruits and nuts

**BEVERAGES**

- Freshly brewed coffee
- Premium classic and herbal teas
- Soft drinks

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### Deluxe Hot Lunch

**BUFFET**

HOT BUFFET SELECTION

Please choose one (1) from each category

**MEAT SELECTION**

- Beef medallions, roasted parsnip, mushroom jus (GF)
- Persian lamb tagine with apricot and dates
- Lemon, rosemary and garlic chicken served with honey jus
- Roast chicken, Cajun spice, grilled sweet corn salsa (GF)
- Black peppered pork medallions, bacon jam, mustard sauce
- Slow cooked lamb shanks in spicy tomato sauce (GF)
- Butter chicken
- Braised beef cheeks in red wine sauce
- Slow cooked madras beef curry
- Roasted lamb rump, garlic, thyme and mint jus

**VEGETARIAN SELECTION**

- Potato gnocchi, zucchini, pine nut, four cheese sauce
- Penne pasta, roasted pumpkin, shaved parmesan, mushroom alfredo
- Orecchiette pasta, peas, feta, black olives, spiced eggplant, tomato cream
- Pad Thai, stir fried rice noodles, vegetables, peanut, coriander (GF)
- Spinach and ricotta ravioli, lemon and sage cream
- Mexican bean and cheese enchilada
- Yellow lentil curry, cauliflower, haloumi cheese (GF)

**FISH SELECTION**

- Grilled salmon, asparagus, caper and dill cream
- Creamy chilli and coriander prawn curry
- Mustard salmon with beetroot and lentils
- Beer battered flathead, lemon wedges, sauce gribiche
- Moroccan spiced barramundi with roasted chickpeas
**Lunch Options**

**Plated Business Lunch**

$75 per person

**COLD ENTREE**

(Please choose one (1) to be pre-set on each table)

- Duck breast over wild rice, coconut and cranberry salad with raspberry dressing
- Smoked chicken with aubergine cream, baby leaf bundle and blistered truss tomato
- Smoked salmon with grilled asparagus and micro herb fennel salad

**MAIN COURSE**

(Please choose two (2) to be served alternately)

- Grilled chicken breast, lemon, herbs, parmesan mash, broccolini, thyme jus
- Barramundi fillet, pomme Anna, garlic beans, almond, lime beurre blanc
- Crispy skin salmon, asparagus, saffron risotto croquette, dill cream
- Beef eye fillet, sweet potato puree, sautéed spinach, bacon, red wine jus

**DESSERT**

Australian cheese platter with dried fruits and nuts

**BEVERAGES**

- Freshly brewed coffee
- Premium classic and herbal teas
- Soft drinks
### Day Delegate Packages

<table>
<thead>
<tr>
<th>Full Day Standard Package</th>
<th>Full Day Premium Package</th>
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<tbody>
<tr>
<td><strong>$89 per person</strong></td>
<td><strong>$99 per person</strong></td>
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**MORNING COFFEE BREAK**
Chef’s selection of two (2) food items
Freshly brewed coffee
Premium classic and herbal teas

**LUNCH**
Chef’s seasonal buffet lunch including:
- Four (4) hot dishes
- Three (3) salads
- Freshly sliced seasonal fruit platter

- Freshly brewed coffee
- Premium classic and herbal teas
- Soft drinks

**AFTERNOON COFFEE BREAK**
Chef’s selection of two (2) food items
Freshly brewed coffee
Premium classic and herbal teas

**HALF DAY STANDARD PACKAGE**
$79 per person
Includes lunch plus one (1) coffee break

Venue hire will apply for groups of under 20 delegates

**FULL DAY PREMIUM PACKAGE**
$89 per person
Includes lunch plus one (1) coffee break

Venue hire will apply for groups of under 20 delegates

**ALL DAY COFFEE CABINET**
Nespresso coffee and a selection of premium quality classic and herbal teas
Selection of cookies, dried fruits, nuts and sweet treats

**MORNING COFFEE BREAK**
Choice of two (2) food items - reference page 4
Freshly brewed coffee
Premium classic and herbal teas

**LUNCH**
Chef’s selection buffet lunch including:
- Four (4) hot dishes
- Three (3) salads
- Freshly sliced seasonal fruit platter
- or
- Giant deli subs menu - reference page 6

- Freshly brewed coffee
- Premium classic and herbal teas
- Soft drinks

**AFTERNOON COFFEE BREAK**
Choice of two (2) food items - reference page 4
Freshly brewed coffee
Premium classic and herbal teas

**HALF DAY PREMIUM PACKAGE**
$89 per person
Includes lunch plus one (1) coffee break

Venue hire will apply for groups of under 20 delegates
Day Delegate Packages

Full Day Deluxe Package
$109 per person

ALL DAY COFFEE CABINET
Nespresso coffee and a selection of premium quality classic and herbal teas
Selection of cookies, dried fruits, nuts and sweet treats

MORNING COFFEE BREAK
Choice of two (2) food items - reference page 4
Freshly brewed coffee
Premium classic and herbal teas

LUNCH
Deluxe hot buffet lunch - reference page 7
or
Plated business lunch - reference page 8
Australian cheese platter with dried fruits and nuts
Freshly brewed coffee
Premium classic and herbal teas
Bottled water
Soft drinks

AFTERNOON COFFEE BREAK
Choice of two (2) food items - reference page 4
Freshly brewed coffee
Premium classic and herbal teas

HALF DAY DELUXE PACKAGE
$99 per person
Includes lunch plus one (1) coffee break

Venue hire will apply for groups of under 20 delegates
**Cocktail Party**

**Cocktail Party and Canapés**

**Design Your Own**

- **30 minutes of canapé service**
  $25 per person - 2 hot and 1 cold

- **1 hour of canapé service**
  $35 per person - 4 hot and 1 cold

- **2 hours of canapé service**
  $50 per person - 6 hot and 2 cold

- **3 hours of canapé service**
  $65 per person - 8 hot and 2 cold

Canapé service includes Chef’s selection of cold canapé followed by hot canapé service within your selected event times.

**Cold Canapé**

- Seared tuna with pickled ginger miso and yuzu dressing (DF)
- Smoked salmon roulade (GF)
- Half shell scallops with citrus salsa (GF)
- Sushi rolls with condiments (DF, V)
- Feta and sage tartlet with spiced pecan (V)
- Grilled asparagus wrapped in prosciutto (DF)
- Pressed watermelon with goats cheese curd (GF)
- Rolled Thai beef salad (GF)
- Cherry tomato stuffed with spanner crab (DF)
- Grape in blue cheese rolled in pistachio (GF, V)
- Gazpacho shot topped with corn and avocado salsa (GF, DF, VG)
- Salmon tartar with finger lime and wasabi aioli (DF)

**Hot Canapé**

- Salt and pepper calamari, sauce gribiche (DF)
- Money bag sweet potato, cashew and basil (DF, VG)
- Panko king prawn with tamarind and chilli
- Vegetable samosa, mango chutney (DF, DG)
- Steamed pork bun with soy dipping
  - Butter chicken samosa
  - Peking duck won ton (DF)
  - Peking duck spring rolls (DF)
  - Chicken satay (FG, DF)
  - Arancini bolognese
  - Prawn in crispy potato
- Vegetarian spring rolls with chili dipping (DF, VG)
- Prawn on lemongrass (DF)
- Mexican chicken empanada
- Panko calamari rings
- Lamb Madras samosa (DF)
- Coconut coated prawns
- Vegetarian curry puffs (DF, VG)
- Tandoori chicken skewers
- Karaage chicken
- Lamb Kofta, yoghurt dip (GF)
- Moroccan lamb ball
- Crumbed chicken kiev ball
- Mushroom mozzarella arancini
- Pistachio, lemon and saffron arancini
- Prawn and chive wonton
- BBQ pork and cashew wonton
- Corn fritter
Cocktail Party

Slider Station

$20 per person
MINIMUM 30 PEOPLE

Slider buns, beef, chicken, lamb, tomato chutney, aioli, Swiss cheese, lettuce, tomato and bacon

Thai Chicken or Prawn Salad Station

$20 per person
MINIMUM 30 PEOPLE

Served with green paw paw, crisp bacon, toasted peanuts, coriander, bean shoots, garden leaves, tossed through with Nam Jim dressing

Live Oyster Station

$30 per person
MINIMUM 30 PEOPLE

Rock oysters opened by the Chef served with traditional condiments:

- Lemon
- Cocktail sauce
- Capers and Spanish onions
- Brown bread fingers

Live Carvery Station

$30 per person
MINIMUM 30 PEOPLE

Live carvery station served by the Chef, selection of meats include:

- Roasted lamb shoulder
- Herb crusted beef serloin
- Spice rubbed roasted chicken

Served with sauteed mushroom, red wine jus, mint jelly, seaded mustard and horseradish
**Cocktail Party**

**Mexican Taco Station**

- **$20 per person**
- **MINIMUM 20 PEOPLE**

Soft shell tacos with beef, tomato, salsa, cheese, onion, jalapeno chilli, lettuce, sour cream, avocado and refried beans

**Antipasto Station**

- **$20 per person**
- **MINIMUM 20 PEOPLE**

Traditional Italian antipasto selection in bite size serves including:
- Roasted vegetables, cured meats and seafood,
- wood-fired bread, rocket parmesan salad
- and Caprese salad

**Caesar Salad Station**

- **$20 per person**
- **MINIMUM 20 PEOPLE**

Have your own Caesar salads made for you to order with extra fillings including chicken and smoked salmon

**Crème Brûlée Flaming Station**

- **$20 per person**
- **MINIMUM 30 PEOPLE**

Crème Brûlée made to order and flavoured by our Chef with flavoured sugars including vanilla, lavender, lime, strawberry and passionfruit
Cocktail Party

Sushi Station
$20 per person
MINIMUM 20 PEOPLE

A variety of sushi, nori rolls and sashimi with pickled ginger, soy sauce and wasabi

Hot Fork Dishes
$20 per person per item
MINIMUM 20 PEOPLE

- Chicken or beef satay skewers
- Beef lasagne
- Chicken tikka
- Beef nachos
- Jamaican jerk chicken
- Lamb kofta
- Seafood paella
- Dim sum basket to include: spring rolls, curry puffs and won tons

Ice Cream Bar
$20 per person
MINIMUM 20 PEOPLE

Premium flavoured ice creams served with a selection of condiments and toppings

Simple Additions
IN ADDITION TO COCKTAIL PARTY MENUS
MINIMUM 20 PEOPLE

- Potato chips $2.50 per person
- Mixed olives $5.00 per person
- Mixed nuts and Chinese crackers $2.50 per person
- Assortment of dips with tortilla chips $7.50 per person
- Vegetable crudités with two dips $10.00 per person
# Cocktail Party

## Marriott Cocktail Party Menu

$95 per person  
**MINIMUM 60 PEOPLE**

**PASS AROUND CANAPÉS - COLD**
- Half shell scallop with cucumber mint chili salsa (GF)  
- Cherry tomato stuffed with goats cheese (GF)  
- Smoked salmon roulade with caper mayonnaise (GF)

**PASS AROUND CANAPÉS - HOT**
- Mexican chicken empanada  
- Panko calamari rings  
- Shepherds pie tartlet  
- King prawn Hakao

**THAI CHICKEN OR PRAWN SALAD**
Thai salad served with green paw paw, crisp bacon, toasted peanuts, coriander, bean shoots, garden leaves, tossed through with Nam Jim dressing.  
Top with your choice of chicken or prawns.

**PAELLA STATION**
- Classic paella with chicken, prawn, chorizo, mussels, scallops

**MEXICAN BEEF TACO STATION**
- Soft shell tacos served with beef, tomato, salsa, cheese, onion, refried beans, jalapeño chilli, lettuce, sour cream, avocado  
- Served over a three hour period as a stand up event only  
- Add $10 per person to serve outside around our Pool and Lagoon

## Deluxe Cocktail Party Menu

$110 per person  
**MINIMUM 80 PEOPLE**

**PAELLA STATION**
- Classic paella with chicken, prawn, chorizo, mussels, scallops

**SEAFOOD STATION**
- Freshly shucked oysters with lemon wedges  
- Fresh prawns with lemon and lime wedges, cocktail sauce

**CHINESE DIM SUM STATION**
- Crispy spring rolls, peking duck wonton, char siu pork buns, pork siu mai, prawn dumplings, seafood dumplings, vegetarian items with red chilli, shao zin, soy and chilli dipping sauce

**SLIDER STATION**
- Beef, chicken and lamb sliders with Swiss cheese, tomato chutney and aïoli

**MEXICAN BEEF TACO STATION**
- Soft shell tacos served with beef, tomato, salsa, cheese, onion, refried beans, jalapeño chilli, lettuce, sour cream, avocado

**DESSERT CANAPÉ STATION**
- Chefs selection of dessert canapés  
- Served over a three hour period as a stand up event only  
- Add $10 per person to serve outside around our Pool and Lagoon
Cocktail Party

**Poolside Cocktail Party Package**

$105 per person
MINIMUM 80 PEOPLE

Private Poolside venue for three hours
Lighting and full cocktail set up
Full waiter service of all food and beverage

**THREE HOUR BEVERAGE PACKAGE**

Including De Bortoli sparkling, white and red wines
Local beers, soft drinks and juices

*A selection cocktail food served over a three hour period*

**HOT CANAPÉS**

- Spiced fish cakes with chilli dipping
- Vegetarian spring rolls with chilli dipping (V)
- Tempura prawns with soy dipping
- Double herb crumbed risotto balls with garlic aioli (V)
- Beef and chicken sliders
- Malaysian chicken satays

**LIVE THAI CHICKEN AND PRAWN SALAD STATION**

Thai salad served with green paw paw, crisp bacon, toasted peanuts, coriander, bean shoots, garden leaves, tossed through with nam jim dressing.
Top with your choice of chicken or prawns

All Pool events commence from 6.00pm
Noise restrictions apply and all Pool events must conclude by 10.00pm
## Plated Dinner Menus

### $75 per person

**PRE DINNER CANAPÉS**
30 minutes of canapé service includes chef’s selection of two (2) hot and one (1) cold canapés

**MAIN COURSE**
(Please choose two (2) to be served alternately)

- Chicken breast stuffed with feta, sundried tomato, Pommes Anna, red wine jus
- Macadamia pesto crusted salmon, mash potato, orange beurre blanc
- Beef eye fillet, caramelized onion parsnip puree, sautéed mushroom, molasses jus (GF)
- Barramundi fillet, lemon maple sweet potato, pecan nut, broccolini, Dijon beurre blanc (GF)

**DESSERT**
Table platters of dessert canapés

**BEVERAGES**
Freshly brewed coffee
Premium classic and herbal teas

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### $88 per person

**COLD ENTRÉE**
(Please choose one (1) to be pre-set on table)

- Smoked chicken with pumpkin quinoa salad with salsa verde
- Duck breast over wild rice, coconut and cranberry salad with raspberry dressing (GF)
- Half shell scallop and seared tuna with Thai noodle salad and coriander and lime dressing (GF)

**MAIN COURSE**
(Please choose two (2) to be served alternately)

- Chicken breast, pumpkin mascarpone puree, broccoli, red wine jus
- Miso glazed barramundi, eggplant puree, sautéed green vegetables, crispy shallots
- Lemon pepper salmon fillet, potato lotus, orange salsa verde
- Black pepper beef fillet, parmesan potato pave, garlic beans, balsamic jus

**DESSERT**
Table platters of dessert canapés
Australian cheese, crackers and dried fruits

**BEVERAGES**
Freshly brewed coffee
Premium classic and herbal teas
Plated Dinner

Plated Dinner Menus

$99 per person

COLD ENTRÉE
(Please choose one (1) to be pre-set on table)

- Smoked chicken with pumpkin quinoa salad with salsa verde
- Duck breast over wild rice, coconut and cranberry salad with raspberry dressing (GF)
- Half shell scallop and seared tuna with Thai noodle salad and coriander and lime dressing (GF)

MAIN COURSE
(Please choose two (2) to be served alternately)

- Roasted chicken breast, cashew, goat cheese, mash potato, honey ginger jus
- Grilled salmon, pecan herb crust, Pommes Anna, lemon garlic glaze
- Barramundi fillet, saffron risotto, broccolini, chardonnay sauce
- Beef eye fillet, honey sweet potato puree, garlic mushroom, Madeira jus

DESSERT
(Please choose two (2) to be served alternately)

- Macerated berries, champagne jelly, mascarpone cream, white chocolate and raspberry shards
- Buttermilk and blood orange panna cotta with orange caramel and pistachio (GF)
- Choc caramel tart with 70% single origin chocolate and Oreo biscuit crumb

BEVERAGES

Freshly brewed coffee
Premium classic and herbal teas

Plated Dinner Menus

$110 per person

COLD ENTRÉE
(Please choose one (1) to be pre-set on table)

- Braised pork belly on cauliflower puree, apple salad and caramel jus (GF)
- Dukkah spiced duck breast with parsnip puree, sautéed spinach, pear chutney and sherry vinegar jus
- Stuffed pumpkin flower, ricotta, sweet corn on mushroom risotto (V)
- Miso marinated salmon, braised red cabbage, daikon and apple salad

MAIN COURSE
(Please choose two (2) to be served alternately)

- Lamb loin, black olive pesto, smoky eggplant puree, fondant potato, rosemary jus
- Roasted duck breast, caramelised celeriac puree, sautéed mushroom, cranberry jus (GF)
- Barramundi fillet, carrot coconut velouté, garlic asparagus, walnut beetroot slaw
- Grilled prime Angus beef fillet, pancetta, cheddar & chives mash, honey carrot, spinach, jus (GF)

DESSERT
(Please choose two (2) to be served alternately)

- Chocolate sabayon, kirsch bavarois flourless chocolate chiffon red wine cherry compote (GF)
- Passionfruit mousse, dulce de leche vanilla dacquoise and vanilla Chantilly cream
- Tiramisu coffee soaked Savoiardi biscuits, mascarpone cream with coffee biscotti
- Hazelnut parfait, almond nougatine, summer berry compote

BEVERAGES

Freshly brewed coffee
Premium classic and herbal teas
## Plated Dinner

### Side to Share

Add $8 per person, per dish

- Steamed green beans with garlic, butter, sea salt, Italian parsley (GF)
- Roasted chat potatoes with sweet paprika, garlic, cracked black pepper, olive oil (GF)
- Oven baked Kent pumpkin, fresh thyme, local honey, caraway seeds (GF)
- Crisp broccolini, ginger, soy, sesame seeds (GF)
- Sweet corn on the cob, lime juice, butter, sea salt, cracked pepper (GF)
- Potato skins, parmesan cheese, pink salt, bacon (GF)
- Mixed leaf salad, cherry tomato, continental cucumber, Spanish onion, snow pea sprouts, balsamic dressing (GF)
- Rocket salad, toasted pine nuts, shaved parmesan (GF)

Served family style at each table

### Four Hour Gala Dinner Package

$160 per person

- 30 minutes of pre-dinner drinks and canapés
- Three course plated menu (pre-set entrée, alternate main course and dessert canapé platters)
- Four (4) hours of beverage service including local beer, wine and soft drinks
- Venue hire for five (5) hours in your own private function room
- Black or white chair covers with coloured chair sash
- Hotel table centrepieces on mirror base with tea light candles
- Stage with lectern, microphone and dance floor

Package does not include additional floral, entertainment, audio visual equipment and production or ticketing of the event
# Plated Dinner

## Three Course Dinner Package
$140 per person

- Three (3) course plated menu
  (pre-set entrée, alternate main course and dessert canapé platters)
- Three (3) hours of beverage service including local beer, wine and soft drinks
- Venue hire for three (3) hours in your own private function room
- Black or white chair covers with coloured chair sash
- Hotel table centrepieces on mirror base with tea light candles
- Stage with lectern, microphone and dance floor

Package does not include additional floral, entertainment, audio visual equipment and production or ticketing of the event

## Two Course Dinner Party Package
$115 per person

- 30 minutes pre dinner canapé service
- Two (2) course plated menu
  (alternate main course and dessert canapé platters)
- Three (3) hours of beverage service including local beer, wine and soft drinks
- Venue hire for three (3) hours in your own private function room
- Black or white chair covers with coloured chair sash
- Hotel table centrepieces on mirror base with tea light candles
- Stage with lectern, microphone and dance floor

Package does not include additional floral, entertainment, audio visual equipment and production or ticketing of the event
# Plated Dinner Menus

## Create Your Own Plated Menu

### HALAL MENU
All menus can be made with Halal produce and to Halal specifications

- Add $10 per person
- Minimum of 20 people

### ALTERNATE MENUS
Alternate service of maximum two (2) dishes per course

- Add $5 per person, per course
- Minimum of 20 people

### CHOICE MENUS
Choice of maximum two (2) dishes per course only

- Add $45 per person
- Minimum of 20 people

### COFFEE, TEA AND CHOCOLATES
Add $6.50 per person

## Soups
$20 per person

- French onion soup with parmesan crouton
- Moreton Bay crab and sweet corn soup with fine shallots (GF)
- Cumin spiced carrot and cauliflower soup and crouton
- Cream of mushroom with truffle cream
- Seafood and corn chowder
- Asparagus and pea volute, mushroom and orange cream
- Apple and parsnip soup with walnut
- Thai prawn sweet and sour soup
- Butternut pumpkin, kaffir lime leaf and coconut soup (GF)
Plated Dinner Menus

**Cold Entrees**

*$40 per person*

- Salmon tartar with king prawns, micro herb and finger lime salad, miso yuzu dressing
- Smoked chicken with pumpkin quinoa salad and salsa verde
- Marinated duck breast over wild rice, coconut and cranberry salad with chardonnay dressing (GF)
- Half shell scallop, seared tuna, Thai noodle salad with coriander and lime dressing (GF)
- Marinated chickpea, artichoke and rocket salad with corn salsa (V,GF)
- Seafood tasting plate: oyster, king prawn, smoked salmon and slipper lobster with grilled lemon cheek
- Smoked salmon with grilled asparagus and micro herb fennel salad
- Tender beef, tabouleh with radish salad, honey mustard dressing
- Antipasto platter; marinated pumpkin, zucchini, feta and olives (V)
- Brown rice, quinoa, pickled beetroot and radish salad with lemon dressing (V)
- Antipasto and prosciutto platter; marinated pumpkin, zucchini, feta, olives, prosciutto and salami
- Grilled tofu over edamame, kale and freekah salad with tamari dressing (V)

**Hot Entrees**

*$40 per person*

- Braised pork belly on cauliflower puree, apple salad and caramel jus
- Dukkah spiced duck breast with parsnip puree, sautéed spinach, pear chutney and sherry vinegar jus
- Miso marinated salmon, braised red cabbage, daikon and apple salad
- Caramelized onion, goat cheese and cherry tomato tart, balsamic glaze (V)
- Chicken ballotine, pancetta, leek, mushroom, cauliflower orange puree
- Sautéed potato gnocchi, thyme, garlic, crispy bacon, three cheese sauce
- Seared scallops, brandied leek and mushroom cream, micro herbs (GF)
- King prawn, grilled halloumi, pineapple, chilli and mint salsa
- Lemon chicken piccata, caper butter, micro herbs
- Crab and corn fritta, chipotle aioli, rocket salad
- Creamy garlic prawns, fettuccine, oyster mushroom
- Fennel, mustard and lemon crusted salmon with avocado salsa
- Braised lamb shank pie, parsnip puree, sauteed mushroom
### Chicken

$53 per person

- Chicken breast stuffed with feta, sun-dried tomato, Pommes Anna, red wine jus
- Roasted chicken breast, Cajun spice, potato rosti, almond beans, mushroom cream
- Macadamia crusted chicken breast, crispy smashed potato, sautéed zucchini, pepper jus (GF)
- Chicken breast, pumpkin mascarpone puree, broccolini, red wine jus
- Roasted chicken breast, cashew, goats cheese, mash potato, honey ginger jus
- Lemon and herb chicken breast, ranch kipfler potato, green beans, thyme jus
- Spice rubbed chicken kiev, mushroom risotto, asparagus, red wine jus
- Rosemary and black pepper baked chicken, potato gratin, glazed carrot, mushroom cream

### Beef

$55 per person

- Braised beef cheek, potato mash, asparagus and crispy radish
- Beef eye fillet with Dauphinoise potato, asparagus spears, Béarnaise sauce, red wine jus
- Black Angus beef porterhouse, potato pumpkin gratin, rosemary jus (GF)
- Beef eye fillet, caramelized onion parsnip puree, sautéed mushroom, molasses jus (GF)
- Black peppered beef eye fillet, parmesan crusted potato pave, garlic beans, balsamic jus (GF)
- Beef eye fillet, saffron risotto croquette, cauliflower puree, spinach, madeira jus
- Grilled beef fillet, pancetta, cheddar and chives mash, honey carrot, spinach, red wine jus (GF)
- Beef eye fillet, honey sweet potato puree, garlic mushroom, Madeira jus
- Herb crusted beef fillet, rosemary kipfler potato, horseradish cream, red wine jus
- Beef eye fillet, roasted pumpkin puree, onion jam, pepper jus
# Plated Dinner Menus

## Lamb

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rack of lamb crusted with rosemary, honey and hazelnuts, sweet potato puree, jus</td>
<td>$58 per person</td>
</tr>
<tr>
<td>Roasted lamb rump, almond pancetta crumble, parsnip puree, rosemary jus</td>
<td></td>
</tr>
<tr>
<td>Grilled lamb loin crusted with black olive and herbs, basil pesto potato puree, rosemary jus</td>
<td></td>
</tr>
<tr>
<td>Moroccan spiced lamb rump, Pommes Anna, asparagus spears, minted jus</td>
<td></td>
</tr>
<tr>
<td>Dukkah spiced lamb cutlets, organic quinoa pilaf, preserved lemon, pistachio, honey jus (GF)</td>
<td></td>
</tr>
</tbody>
</table>

## Veal

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled veal steak with char-grilled zucchini, polenta cake, roasted garlic and tomato parmesan relish (GF)</td>
<td>$50 per person</td>
</tr>
<tr>
<td>Seared veal loin on parmesan mash potato, braised red cabbage, green beans, balsamic vinegar jus (GF)</td>
<td></td>
</tr>
<tr>
<td>Veal medallion with green olive tapenade on tomato and bocconcini risotto, semillon jus (GF)</td>
<td></td>
</tr>
</tbody>
</table>

## Pork

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glazed pork chop with white beans and bacon, chilli jam, broccolini, herb dressing (GF)</td>
<td>$50 per person</td>
</tr>
<tr>
<td>Grilled pork loin with crushed Desiree, caramelised cabbage, oriental green apple sauce (GF)</td>
<td></td>
</tr>
<tr>
<td>Grilled pork sirloin on warm Kipfler potato salad, harissa baked pear, sage jus (GF)</td>
<td></td>
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</tbody>
</table>

## Vegetarian

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spinach and ricotta cannelloni</td>
<td>Entree $40 per person</td>
</tr>
<tr>
<td>Mushroom risotto, roast baby vegetables, rocket salad (VG, GF)</td>
<td>Main $50 per person</td>
</tr>
<tr>
<td>Spiced quinoa, vegan ricotta and Mediterranean pave with napoli sauce</td>
<td></td>
</tr>
<tr>
<td>Roasted field mushroom filled with lentil and pumpkin ragout, pine nut and sauteed asparagus</td>
<td></td>
</tr>
<tr>
<td>Black peppered potato gnocchi, garlic, thyme, spinach and mushroom cream</td>
<td></td>
</tr>
<tr>
<td>Grilled halloumi, Lebanese eggplant, oyster mushroom with lime coconut sauce</td>
<td></td>
</tr>
<tr>
<td>Brown rice jambalaya in roasted red capsicum, garlic beans, almonds, roasted parsnips</td>
<td></td>
</tr>
<tr>
<td>Dukkah spiced cauliflower steak, broccoli, Molasses and Tahini sauce</td>
<td></td>
</tr>
<tr>
<td>Chickpea steak, honey sweet potato mash, chia seed and mint yoghurt sauce</td>
<td></td>
</tr>
</tbody>
</table>
# Plated Dinner Menus

## Seafood

$55 per person

- Grilled snapper on beetroot risotto, shaved fennel salad, grapefruit beurre blanc (GF)
- Barramundi fillet, fennel pea puree, asparagus spears, fire roasted cherry tomato salsa (GF)
- Pistachio roasted barramundi with orange and rosemary, caper kipfler potato salad (GF)
- Barramundi fillet, carrot coconut velouté, garlic asparagus, walnut beetroot slaw
- Salmon fillet crusted with sun-dried tomato, pesto and feta, pommes anna, citrus cream
- Miso glazed barramundi, eggplant puree, sauteed green vegetables, crispy shallots
- Lemon pepper salmon fillet, potato lotus, orange salsa verde
- Grilled salmon, pecan herb crust. Pommes Anna, lemon garlic glaze
- Barramundi fillet, saffron risotto, broccolini, chardonnay sauce

## Desserts

$24 per person

- Buttermilk and blood orange panna cotta with orange caramel and pistachio (GF)
- Choc caramel tart with 70% single origin chocolate and Oreo biscuit crumb
- Macerated berries, champagne jelly, mascarpone cream, white chocolate and raspberry shards (GF)
- Chocolate sabayon kirsch bavarois, flourless chocolate chiffon, red wine cherry compote (GF)
- Passionfruit mousse, dulce de leche vanilla chiffon cake and vanilla Chantilly cream (GF)
- Pavlova with summer berries and fresh cream (GF)
- Tiramisu coffee soaked Savoiardi biscuits, mascarpone cream with coffee biscotti
- Crème fraîche mousse with spiced pineapple compote, pistachio crumb vanilla Anglaise (GF)
- Hazelnut parfait, almond nougatine, summer berry compote
- Individual premium Australian cheese plate with crackers and dried fruit
BBQ Dinner

**Aussie BBQ**

$99 per person  
**MINIMUM 30 PEOPLE**

- Rosemary marinated lamb kebabs
- Gourmet sausages with fried onions
- Sirloin steak flavoured with garlic and thyme (GF)
- Grilled Mediterranean perch fillets with lemon (GF)
- Buttered corn on the cob
- Jacket potatoes with sour cream
- Gourmet salad selection
- Assorted condiments
- Freshly baked bread rolls

**DESSERT**

Selection of cakes and pastries  
Fresh seasonal fruit platter

**BEVERAGES**

Freshly brewed coffee  
Premium classic and herbal teas

Menus are cooked on the BBQ for outdoor events only  
Events indoors will be cooked in the kitchen and served buffet style

**Upper Crust BBQ**

$110 per person  
**MINIMUM 30 PEOPLE**

- Lemon and thyme infused lamb rump (GF)
- Beef fillet, sautéed mushroom and bacon (GF)
- Pork medallions, rosemary, garlic with mustard jus
- Chicken satay skewers with peanut sauce
- Fresh prawns marinated in garlic and chilli (GF)
- Perch fillets with sun-dried tomato tapenade (GF)
- Stir-fried vegetables and lemon, parsley and garlic chat potatoes (GF)
- Gourmet salad selection
- Assorted condiments
- Freshly baked bread rolls

**DESSERT**

Selection of cakes and pastries  
Fresh seasonal fruit platter  
Australian cheese platter with dried fruits and nuts

**BEVERAGES**

Freshly brewed coffee  
Premium classic and herbal teas

Menus are cooked on the BBQ for outdoor events only  
Events indoors will be cooked in the kitchen and served buffet style
# Buffet Dinner

## Burleigh Buffet

<table>
<thead>
<tr>
<th>Category</th>
<th>Items</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Salads</strong></td>
<td>Roasted kipfler potato salad with shallots (GF, V, VG)</td>
</tr>
<tr>
<td></td>
<td>Sweet potato and pine nut salad with fresh coriander (GF, V, VG)</td>
</tr>
<tr>
<td></td>
<td>Fresh penne with sun-dried tomatoes, caper and olives</td>
</tr>
<tr>
<td></td>
<td>Coconut and coriander quinoa salad</td>
</tr>
<tr>
<td></td>
<td>Garden salad with cherry tomato and Spanish onion</td>
</tr>
<tr>
<td></td>
<td>Cos lettuce halves with Caesar dressing</td>
</tr>
<tr>
<td><strong>Cold Dishes</strong></td>
<td>Marinated mussels</td>
</tr>
<tr>
<td></td>
<td>Sliced Italian meats with marinated vegetables and olives</td>
</tr>
<tr>
<td></td>
<td>Smoked Atlantic salmon with condiments (GF)</td>
</tr>
<tr>
<td></td>
<td>Pate with condiments</td>
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<tr>
<td></td>
<td>Galantine of chicken with fruit chutney (GF)</td>
</tr>
<tr>
<td><strong>Hot Dishes</strong></td>
<td>Slow cooked beef cheeks, tomatoes, spices and sage</td>
</tr>
<tr>
<td></td>
<td>Grilled macadamia crust salmon</td>
</tr>
<tr>
<td></td>
<td>Tandoori spiced chicken with cucumber yoghurt</td>
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<tr>
<td></td>
<td>Penne bolognese, mushroom, shaved parmesan</td>
</tr>
<tr>
<td></td>
<td>Sautéed vegetables with Moroccan spice (GF, V, VG)</td>
</tr>
<tr>
<td></td>
<td>Roasted chat potatoes with seeded mustard (GF)</td>
</tr>
<tr>
<td></td>
<td>Assorted bread basket</td>
</tr>
<tr>
<td><strong>Dessert</strong></td>
<td>Selection of cakes and pastries</td>
</tr>
<tr>
<td></td>
<td>Freshly sliced fruit with double cream</td>
</tr>
<tr>
<td></td>
<td>Australian cheese platter with dried fruits and nuts</td>
</tr>
<tr>
<td><strong>Beverages</strong></td>
<td>Freshly brewed coffee</td>
</tr>
<tr>
<td></td>
<td>Premium classic and herbal teas</td>
</tr>
</tbody>
</table>

Add $10 per person to serve poolside

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## Rainbow Beach Buffet

<table>
<thead>
<tr>
<th>Category</th>
<th>Items</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cold Dishes</strong></td>
<td>Chilled king prawns with fresh lemon and cocktail sauce</td>
</tr>
<tr>
<td></td>
<td>Rock oysters with cocktail sauce and lemon</td>
</tr>
<tr>
<td></td>
<td>Freshly sliced leg ham with glazed pineapple</td>
</tr>
<tr>
<td></td>
<td>Smoked turkey breast and cranberry relish (GF)</td>
</tr>
<tr>
<td></td>
<td>Roast sirloin of beef with assorted mustards (GF)</td>
</tr>
<tr>
<td></td>
<td>Smoked salmon with capers and Spanish onions (GF)</td>
</tr>
<tr>
<td></td>
<td>Assorted gourmet salads with condiments and dressings</td>
</tr>
<tr>
<td><strong>Hot Dishes</strong></td>
<td>Beef tenderloin, rosemary, truss tomato confit, green pepper jus (GF)</td>
</tr>
<tr>
<td></td>
<td>Harissa lamb rump with maple roasted sweet potato</td>
</tr>
<tr>
<td></td>
<td>Grilled chicken, tarragon, sautéed mushroom, creamy parmesan garlic sauce (GF)</td>
</tr>
<tr>
<td></td>
<td>Barramundi, garlic asparagus, orange braised fennel, chardonnay sauce (GF)</td>
</tr>
<tr>
<td></td>
<td>Potato gnocchi, sautéed zucchini, sweet corn, pine nut, basil pesto</td>
</tr>
<tr>
<td></td>
<td>Ranch roasted potatoes, cheddar, rosemary, crispy bacon</td>
</tr>
<tr>
<td></td>
<td>Sautéed green beans, shallot, garlic and toasted almonds (GF, V)</td>
</tr>
<tr>
<td><strong>Dessert</strong></td>
<td>Selection of cakes and pastries</td>
</tr>
<tr>
<td></td>
<td>Freshly sliced fruit with double cream</td>
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<tr>
<td></td>
<td>Australian cheese platter with dried fruits and nuts</td>
</tr>
<tr>
<td><strong>Beverages</strong></td>
<td>Freshly brewed coffee</td>
</tr>
<tr>
<td></td>
<td>Premium classic and herbal teas</td>
</tr>
</tbody>
</table>

Add $10 per person to serve poolside
Buffet Dinner

Queensland Seafood Buffet

$120 per person
MINIMUM 50 PEOPLE

Baker’s selection of fresh breads

ON ICE
Freshly shucked pacific oysters
Fresh king prawns
Crabs of the season
Hervey Bay scallops in the half shell
Moreton Bay bugs
Marinated mussels

All served with freshly sliced lemons and limes, and a selection of cocktail dressings including aioli and 1000 island

COLD DISHES
Assorted salads and antipasto
Veal tenderloin Carpaccio with tuna mayonnaise (GF)
Seafood terrine with lime mayonnaise (GF)
Smoked salmon with capers and Spanish onion (GF)
Marinated baby octopus in chilli dressing (GF)

Queensland Seafood Buffet

continued

HOT DISHES
Baked whole salmon, fennel, orange, thyme and Dijon cream (GF)
Roasted leg of lamb, ratatouille vegetables, rosemary jus (GF)
Herb rubbed chicken breast, lentil ragout, balsamic jus (GF)
Black peppered beef fillet steak, roasted parsnip, garlic asparagus and jus (GF)
Whole roasted cauliflower, baby carrot, tamarind chutney, tahini dressing and mixed seeds (GF,V,VG)
Cheese ravioli, pine nut and mushroom alfredo (V)
Potato gratin

DESSERT
Selection of cakes and pastries
Freshly sliced fruit with double cream
Australian cheese platter with dried fruits and nuts

BEVERAGES
Freshly brewed coffee
Premium classic and herbal teas

Add $10 per person to serve poolside
Beverage Menu

**Wines**

**SPARKLING WINES AND CHAMPAGNE**
- De Bortoli Brut NV $44
- Maison Dumont Brut NV $49
- Chandon Brut NV $66
- Moët & Chandon NV $120
- Laurent Perrier NV $125

**WHITE WINES**
- De Bortoli Semillon Sauvignon Blanc $41
- De Bortoli Willowglen Moscato $44
- La Bohème Act 2 Pinot Rose $54
- T’Gallant ‘Juliet’ Pinot Grigio $54
- Twin Island Sauvignon Blanc $54
- Pepik Chardonnay $55
- Heggies Riesling $54
- Cape Mentelle Sauvignon Blanc Semillon $59
- Catalina Sounds Sauvignon Blanc $65
- Red Claw Chardonnay $64
- Shaw & Smith Sauvignon Blanc $69

**RED WINES**
- De Bortoli Willowglen Shiraz Cabernet $44
- Maxwell Silver Hammer SA $50
- Ninth Island Pinot Noir TAS $50
- Primo Estate Merlesco SA $54
- Smith & Hooper Cabernet Merlot $53
- Running with the Bulls Garnacha $56
- Rabbit Ranch Pinot Noir NZ $58
- Jim Barry ‘Cover Drive’ Cab Sauv SA $59
- Gemtree Uncut, Shiraz SA $64
- Ringbolt Cabernet Sauvignon, WA $64
- Wirra Wirra ‘Woodhenge’, Shiraz SA $73

**Beers and Spirits**

**AUSTRALIAN BEERS**
- Draught Beer by the glass $8.5
- XXXX Gold $8.5
- Carlton Dry $8.5
- Cascade Light $8.5
- Crown Lager $9

**IMPORTED BEERS**
- Corona (Mexico) $10.5
- Asahi (Japan) $11

**CIDERS**
- Bulmer’s Apple Cider $9.5

**SPIRITS**
- Premium - Absolut vodka, Jack Daniels, Johnnie Walker Black $10.5
  Deluxe available

**Soft Drinks and Juices**
- Pepsi, Diet Pepsi, Solo, Lemonade $5
- Orange, Pineapple, Apple, Tomato, Cranberry $5
- Canned soft drinks $6
- Bundaberg Ginger Beer - $6
- Red Bull $7
- Soft drinks - jug $20
- Juice - jug $30
# Beverage Menu

## Beverage Packages

<table>
<thead>
<tr>
<th></th>
<th>PREMIUM</th>
<th>DELUXE</th>
<th>SIGNATURE</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 hour</td>
<td>$30 per person</td>
<td>$40 per person</td>
<td>$50 per person</td>
</tr>
<tr>
<td>2 hours</td>
<td>$40 per person</td>
<td>$55 per person</td>
<td>$60 per person</td>
</tr>
<tr>
<td>3 hours</td>
<td>$50 per person</td>
<td>$65 per person</td>
<td>$70 per person</td>
</tr>
<tr>
<td>4 hours</td>
<td>$56 per person</td>
<td>$70 per person</td>
<td>$80 per person</td>
</tr>
<tr>
<td>5 hours</td>
<td>$65 per person</td>
<td>$75 per person</td>
<td>$90 per person</td>
</tr>
</tbody>
</table>

## Premium Package

**Inclusions**

- De Bortoli Willowglen Sparkling Brut
- De Bortoli Willowglen Semillon Sauvignon
- De Bortoli Willowglen Shiraz Cabernet
- Local standard draught beer
- Soft drinks and fresh juices

## Deluxe Package

**Inclusions**

- Maison Dumont Brut NV
- Twin Island Sauvignon Blanc
- Maxwell Silver Hammer Shiraz
- Crown Lager and Cascade Premium Light
- Soft drinks and fresh juices

## Marriott Signature Package

**Inclusions**

- Chandon NV Sparkling Brut
- Cape Mentelle Sauvignon Blanc Semillon
- Smith & Hooper Merlot
- Crown Lager, Corona, Cascade Premium Light
- Soft drinks and fresh juices
Special Dietary Requirements

Please note, the Resort is more than happy to cater to special dietary requirements that are for medical and/or religious reasons only.
This does not include lifestyle or fad diets.

A full list of dietary requirements is required ONE WEEK PRIOR to your event and in an easy to read format.
Should a guest be allergic to a variety of foods, this list should also contain exactly what they can eat to avoid disappointment.

(V) = Vegetarian (VG) = Vegan (GF) = Gluten Free

The Resort caters for a percentage of vegetarians on a daily basis.
Should your guest list include a high number of vegetarians, please ensure your event coordinator is updated on these numbers.

Surcharges do apply:   Halal + $10.00 per person   Kosher + $125.00 per person per event (21 days notice required)

Dietary disclaimer: Guests with food allergies are required to identify themselves to the event floor supervisor upon arrival at the event.

Important notice: If you have advised us that certain guests attending your event have food allergies, we will take all reasonable care to prepare food for these guests in light of these allergies. The guests should appreciate however that our kitchens do produce a wide variety of food and we unfortunately cannot guarantee that foods prepared for the guests will be completely free of the offending ingredients. To the extent permitted by law, we disclaim all responsibility for any loss or damage of any nature whatsoever (including personal injury) which may be suffered by any person as a result of any of the above ingredients being found in food at the Resort, even if that loss or damage is caused by any fault or negligence by us.
Could you please ensure that relevant guests are informed of the above matters.

A minimum of one weeks’ notice is essential for guests with a dietary requirement.

Dietary requirements advised on the day are not guaranteed and may incur an additional fee.

All prices within are valid through 31 December 2020.