



MARRIOTT RESORT
SURFERS PARADISE

INSPIRING EVENTS

2019 MENUS & PACKAGES



Breakfast

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

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

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
Cream cheese brownies
Forest berry and almond tea cake
Apple tartlets
Key lime pies
Red velvet slice
Cherry ripe slice
Pecan tarts
Fresh fruit platters

Savoury Options

Hot spinach and feta triangles (V)
Mini quiche
Mini gourmet meat pies – mixed selection
Moroccan vegetable rolls (V)
Ham and mature cheddar croissant
Sweet chilli cheese scrolls (V)
Mini pizzas
Empanada sweet potato cashew (V)
Vegetable crudités with hummus (V,GF)
Beef shepherd's pie
Pumpkin and goats cheese b'stilla (V)
Bacon mozzarella donut

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

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

Giant Deli Subs

BUFFET

\$65 per person

GIANT SANDWICH SUBS

with the following fillings

Rare roast beef with seeded mustard mayonnaise, rocket and tomato
Smoked salmon with cucumber, Spanish onion, dill cream and baby spinach
Leg ham with Swiss cheese, corn relish and baby garden leaves
Vegetarian options are available (V)

FULL ANTIPASTO STATION INCLUDING

Sliced Italian meats and marinated vegetables
Rocket parmesan salad and olives
Mescalini
Tomato and bocconcini salad (V,GF)

DESSERTS

Freshly sliced seasonal fruit platter

BEVERAGES

Freshly brewed coffee
Premium classic and herbal teas
Soft drinks

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

Deluxe Hot Lunch

BUFFET

HOT BUFFET SELECTION

Please choose one (1) from each category

MEAT SELECTION

Beef medallions, roasted parsnip, mushroom jus (GF)

Roasted lamb rack, five spice sweet potato mash, rosemary jus (GF)

Creamy chicken stroganoff, mushroom, sautéed spinach

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

Coconut lamb curry, sweet potato, cashew nut (GF)

Teriyaki beef fillet, broccoli, fried shallots

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)

Grilled polenta, ratatouille vegetables, mushroom sauce (GF)

Vegan jambalaya, brown rice, chickpea, sweet potato, mixed seeds (GF)

Yellow lentil curry, cauliflower, haloumi cheese (GF)

FISH SELECTION

Harissa spiced salmon, preserved lemon, chickpea, cous cous (GF)

Thai red curry, prawns, fish, zucchini, peanut, coriander

Lemon pepper barramundi, caper, olive and cherry tomato salsa (GF)

Maple glazed salmon, asparagus, almond crust

Beer battered flathead, lemon wedges, sauce gribiche

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

Full Day Standard Package

\$79 per person

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

\$69 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

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

\$79 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

\$99 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

\$89 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

SELECTION

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)

Roasted turkey and King Island brie tartlets with cranberry

Tartlet with feta and sage with spiced pecan (V)

Grilled asparagus wrapped in prosciutto (DF)

Pressed water melon with goats cheese curd (GF)

Apricot chicken in cucumber cigar (GF)

Mini 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

SELECTION

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

Double herb crumbed risotto balls with garlic aioli (V)

Peking duck won ton (DF)

Siu mai chicken and prawns (DF)

Peking duck spring rolls (DF)

Calamari on sugarcane (DF)

Chicken satay (FG, DF)

Arancini bolognese

Prawn in crispy potato

Vegetarian spring rolls with chilli dipping (DF, VG)

Prawn on lemongrass (DF)

Mexican chicken empanada

Panko calamari rings

Lamb Madras samosa (DF)

Coconut coated prawns

Calzone chicken feta pesto

Vegetarian curry puffs (DF, VG)

Tandoori chicken skewers

Karaage chicken

Lamb Kofta, yoghurt dip (GF)

Mini beef wellington

Mini lamb mushroom wellington

Beef on sugarcane (DF)

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 Flambé Pepper Steak Station

\$30 per person
Minimum 30 people

Beef eye fillet,
cooked and flambéed to order.
Served with mushroom
and red wine jus

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

Anti-Pasta Station

\$20 per person
MINIMUM 20 PEOPLE

Traditional Italian anti-pasta selection in bite size serves including a selection of:

Roasted vegetables, cured meats and seafood, wood-fired bread, rocket parmesan salad, 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

Ice Cream Bar

\$20 per person
MINIMUM 20 PEOPLE

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

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

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 crudites 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)
Rare fillet of beef with celeriac salad on toast
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, red bean sesame balls, char siu pork buns, pork siu mai, prawn dumplings, seafood dumplings, vegetarian items with red chilli, shao zin, soy and chilli dipping sauce

AUSSIE BBQ STATION

Mini burgers with beef patties, lettuce, tomato, cheese and tomato chutney
Mini fish and chips with tartare sauce and lemon wedges

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

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

Honey garlic salmon, dill sour cream smashed potato, spinach, lime cheek (GF)

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

Plated Dinner Menus

\$88 per person

COLD ENTRÉE

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

Smoked chicken with aubergine cream baby leaf bundle and blistered truss tomato (GF)

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)

Black peppered beef eye fillet, parmesan crusted potato pave, garlic beans, balsamic jus

Oven baked paprika chicken breast, crispy maple bacon, sage garlic potato, sherry jus (GF)

Grilled salmon, pomme dauphine, green olive candied citrus tapenade, chardonnay sauce

Barramundi fillet, fennel pea puree, asparagus spears, fire roasted cherry tomato salsa (GF)

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 aubergine cream baby, leaf bundle and blistered truss tomato (GF)
 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)

Salmon fillet crusted with sundried tomato, pesto and feta, Pommes Anna, citrus cream
 Pistachio roasted barramundi with orange and rosemary, caper kipfler potato salad (GF)
 Chicken supreme filled with pumpkin, spinach and ricotta, potato rosti, broccolini, jus
 Beef eye fillet, saffron risotto croquette, cauliflower puree, spinach, madeira jus

DESSERT

(Please choose one (1))

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)

Crème fraiche mousse with spiced pineapple compote, pistachio crumb vanilla Anglaise
 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 Savoirdi biscuits, mascarpone cream with coffee biscotti

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, fennel salad
finger lime and miso yuzu dressing

Smoked chicken with aubergine cream baby
leaf bundle and blistered truss tomato (GF)

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)

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

Grilled tofu over kale and soy bean salad, tamari dressing (V)

Tender beef, tabouleh with radish and snow pea salad, honey fig dressing

Antipasto platter; marinated pumpkin, marinated zucchini,
marinated feta and marinated olives (V)

Brown rice and quinoa with pickled beetroot, radish salad and lemon dressing (V)

Antipasto and prosciutto platter; marinated pumpkin, marinated zucchini,
marinated feta, prosciutto, salami and marinated olives

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

Stuffed pumpkin flower, ricotta, sweet corn on mushroom risotto (V)

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 duck breast, balsamic glaze,
caramelized onion celeriac puree, sherry jus (GF)

Seared scallops, brandied leek and mushroom cream, micro herbs (GF)

Caramelized scallops, candied bacon, sautéed spinach, saffron cream

Chicken ballotine, pumpkin, kale, mushroom, thyme jus

Garlic honey prawns, zucchini and haloumi fritter, crispy salad

Pumpkin, goat cheese and leek tart, basil pesto (V)

Plated Dinner Menus

Chicken

\$53 per person

Chicken breast, basil pesto and bocconcini with potato mash, spinach, glazed carrots and port wine jus (GF)

Grilled chicken breast, cashew and honey crust, potato and spinach galette and jus

Oven baked chicken breast filled with bacon and brie over potato rosti, green beans, port wine jus

Chicken breast filled with pumpkin, spinach and ricotta, potato mash, pepper jus

Chicken breast stuffed with feta, sun-dried tomato, Pommes Anna, red wine jus

Oven baked paprika chicken breast, crispy maple bacon, sage garlic potato, sherry jus (GF)

Roasted chicken breast, Cajun spice, potato rosti, almond beans, mushroom cream

Macadamia crusted chicken breast, crispy smashed potato, sautéed zucchini, pepper jus (GF)

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

Beef fillet, crispy potato skin, sweet potato puree and Portobello mushroom sauce (GF)

Grilled beef fillet, hazelnut pesto mash, sticky mushroom and shiraz jus (GF)

Slow roasted beef eye fillet, cauliflower mash, roasted butternut pumpkin, thyme jus (GF)

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)

Plated Dinner Menus

Lamb

\$58 per person

Rack of lamb crusted with rosemary, honey and hazelnuts, sweet potato puree, jus

Roasted lamb rump, almond pancetta crumble, parsnip puree, rosemary jus

Grilled lamb loin crusted with black olive and herbs,
basil pesto potato puree, rosemary jus (GF)

Moroccan spiced lamb rump, Pommes Anna, asparagus spears, minted jus

Dukkah spiced lamb cutlets, organic quinoa pilaf,
preserved lemon, pistachio, honey jus (GF)

Veal

\$50 per person

Grilled veal steak with char-grilled zucchini,
polenta cake, roasted garlic and tomato parmesan relish (GF)

Seared veal loin on parmesan mash potato, braised red cabbage,
green beans, balsamic vinegar jus (GF)

Veal medallion with green olive tapenade on tomato
and bocconcini risotto, semillon jus (GF)

Pork

\$50 per person

Glazed pork chop with white beans and bacon,
chilli jam, broccolini, herb dressing (GF)

Grilled pork loin with crushed Desiree, caramelised cabbage,
oriental green apple sauce (GF)

Grilled pork sirloin on warm Kipfler potato salad,
harrisa baked pear, sage jus (GF)

Vegetarian

Entree \$40 per person
Main \$50 per person

Mediterranean vegetable stack, walnut, balsamic reduction (VG, GF)
Spinach and ricotta cannelloni

Mushroom risotto, roast baby vegetables, rocket salad (VG, GF)

Sautéed potato gnocchi, crushed almonds, roma tomato and basil coulis

Field mushroom stuffed with white bean mash, gruyere cheese and sautéed vegetables (GF)

Grilled polenta cake, pumpkin, broccolini, mushroom cream and truffle oil (GF)

Quinoa stuffed capsicum, mozzarella, pine nut, spinach and tomato coulis (GF)

Spiced lentil ragout, roasted beetroot, goats cheese and balsamic glaze (GF)

Grilled haloumi cheese, Portobello mushroom
kipfler potato, walnut and beetroot chutney (VG, GF)

Plated Dinner Menus

Seafood

\$55 per person

Grilled snapper on beetroot risotto,
shaved fennel salad, grapefruit beurre blanc (GF)

Maple glazed salmon, crusted with almond,
parsley, lemon peel, parmesan mash (GF)

Grilled salmon, Pommes Anna, green olive candied
citrus tapenade, chardonnay sauce

Honey garlic salmon, dill sour cream smashed potato, spinach, lime cheek (GF)

Salmon fillet crusted with sun-dried tomato,
pesto and feta, pommes anna, citrus cream

Barramundi fillet, lemon maple sweet potato,
pecan nut, broccolini, Dijon 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

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 bavaois,
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)

Tart au citron, thyme scented cream with berry compote

Tiramisu coffee soaked Savoiardi biscuits,
mascarpone cream with coffee biscotti

Crème fraiche mousse with spiced pineapple compote,
pistachio crumb vanilla Anglaise (GF)

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)
BBQ pork ribs
Tandoori spiced chicken scallops with raita
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

\$90 per person
MINIMUM 40 PEOPLE

SALADS

Roasted kipfler potato salad with shallots (GF, V, VG)
Niçoise salad with tuna and olives (GF)
Sweet potato & toasted coconut salad with fresh coriander (GF, V, VG)
Fresh penne with sun-dried tomatoes, caper and olives
Cos lettuce halves with Caesar dressing

COLD DISHES

Char-grilled baby octopus with sweet chilli (GF)
Selection of vegetarian antipasto (GF)
Gourmet sliced roast meats with mustards
Smoked Atlantic salmon with condiments (GF)
Galantine of chicken with fruit chutney (GF)

HOT DISHES

Slow cooked beef cheeks, tomatoes, spices and sage
Maple glazed salmon, almonds & parsley crust
Tandoori spiced chicken with cucumber yoghurt
Penne bolognese, mushroom, shaved parmesan
Sautéed vegetables with Moroccan spice (GF, V, VG)
Roasted chat potatoes with seeded mustard (GF)
Assorted bread basket

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

Rainbow Beach Buffet

\$99 per person
MINIMUM 40 PEOPLE

COLD DISHES

Chilled king prawns with fresh lemon and cocktail sauce
Rock oysters with cocktail sauce and lemon
Freshly sliced leg ham with glazed pineapple
Smoked turkey breast and cranberry relish (GF)
Roast sirloin of beef with assorted mustards (GF)
Smoked salmon with capers and Spanish onions (GF)
Assorted gourmet salads with condiments and dressings

HOT DISHES

Beef tenderloin, rosemary, truss tomato confit, green pepper jus (GF)
Cumin, mint, and honey marinated lamb rump,
honey and Dijon roasted sweet potato, jus (GF)
Grilled chicken, tarragon, sautéed mushroom, creamy parmesan garlic sauce (GF)
Barramundi, garlic asparagus, orange braised fennel, chardonnay sauce (GF)
Potato gnocchi, sautéed zucchini, sweet corn, pine nut, basil pesto
Ranch roasted potatoes, cheddar, rosemary, crispy bacon
Sautéed green beans, shallot, garlic and toasted almonds (GF,V)
Spinach and ricotta cannelloni, shaved parmesan and Napoli (V)

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

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 \$41
 Maison Dumont Brut NV \$47
 Chandon Brut NV \$60
 Laurent Perrier NV \$115
 Moët et Chandon NV \$120

WHITE WINES

De Bortoli Semillon Sauvignon Blanc \$41
 De Bortoli Willowglen Moscato \$41
 La Boehme Act 2 Pinot Rose \$46
 T'Gallant 'Juliet' Pinot Grigio \$49
 Twin Island Sauvignon Blanc \$49
 Domaine Chandon Chardonnay \$50
 Heggies Riesling \$53
 Cape Mentelle Sauvignon Blanc Semillon \$56
 Catalina Sounds Sauvignon Blanc \$58
 Red Claw Chardonnay \$58
 Shaw & Smith Sauvignon Blanc \$61

RED WINES

De Bortoli Willowglen Shiraz Cabernet \$41
 Maxwell Silver Hammer SA \$46
 Ninth Island Pinot Noir TAS \$48
 Primo Estate Merlesco SA \$49
 Swift & Hooper Cabernet Merlot \$50
 Running with the Bulls Garnache \$50
 Rabbit Ranch Pinot Noir NZ \$54
 Jim Barry 'Cover Drive' Cab Sauv SA \$57
 Gemtree Uncut, Shiraz SA \$58
 Ringbolt Cabernet Sauvignon, WA \$62
 Wirra Wirra 'Woodhenge', Shiraz SA \$73

Beers and Spirits

AUSTRALIAN BEERS

Draught Beer by the glass \$7
 XXXX Gold \$7
 VB \$7
 Carlton Dry \$7
 Cascade Light \$7
 Crown Lager \$8

IMPORTED BEERS

Corona (Mexico) \$9
 Asahi (Japan) \$9

CIDERS

Bulmer's Apple Cider \$9.5

SPIRITS

Standard - house brands \$8.5
 Premium - Jack Daniels, Absolut Vodka,
 Johnnie Walker Black \$9.5

LIQUEURS

Baileys, Kahlua, Cointreau, Galliano,
 Drambuie, Tia Maria \$10

Soft Drinks and Juices

Pepsi, Diet Pepsi, Solo, Lemonade \$5
 Fruit Juices \$5
 Orange, Pineapple, Apple, Tomato, Cranberry \$5
 Soft drinks - jug \$17
 Juice - jug \$19

Beverage Menu

Beverage Packages

	PREMIUM	DELUXE	SIGNATURE
1 hour	\$30 per person	\$40 per person	\$50 per person
2 hours	\$40 per person	\$55 per person	\$60 per person
3 hours	\$50 per person	\$65 per person	\$70 per person
4 hours	\$56 per person	\$70 per person	\$80 per person
5 hours	\$65 per person	\$75 per person	\$90 per person

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

- Deloraine 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 Cabernet Sauvignon 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 2019