



MARRIOTT RESORT  
SURFERS PARADISE

# INSPIRING EVENTS

2020 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 (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 crudité's 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

## 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

Mesculin leaves

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)

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 crispy 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

## *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)  
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

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  
Peking duck won ton (DF)  
Peking duck spring rolls (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  
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 rumbed roasted chicken

Served with sauteed mushroom, red wine jus,  
mint jelly, seeded 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 a selection of:

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

## *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)  
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 ailo

### **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, Pommies 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

## Plated Dinner Menus

\$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 bavaois 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 frittata, 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

# Plated Dinner Menus

## 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, Maderia 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

\$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

Spinach and ricotta cannelloni

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

Spiced quinoa, vegan ricotta and Mediterranean pave with napoli sauce

Roasted field mushroom filled with lentil and  
pumpkin ragout, pine nut and sauteed asparagus

Black peppered potato gnocchi, garlic, thyme, spinach and mushroom cream  
Grilled halloumi, Lebanese eggplant, oyster mushroom with lime coconut sauce

Brown rice jambalaya in roasted red capsicum, garlic beans, almonds, roasted parsnips

Dukkah spiced cauliflower steak, broccoli, Molasses and Tahini sauce

Chickpea steak, honey sweet potato mash, chia seed and mint yoghurt sauce



# 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, chardonay 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 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)

Tiramisu coffee soaked Savoirdi biscuits,  
mascarpone cream with coffee biscotti

Crème fraiche 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

\$90 per person  
MINIMUM 40 PEOPLE

### SALADS

Roasted kipfler potato salad with shallots (GF, V, VG)  
Sweet potato and pine nut salad with fresh coriander (GF, V, VG)  
Fresh penne with sun-dried tomatoes, caper and olives  
Coconut and coriander quinoa salad  
Garden salad with cherry tomato and Spanish onion  
Cos lettuce halves with Caesar dressing

### COLD DISHES

Marinated mussels  
Sliced Italian meats with marinated vegetables and olives  
Smoked Atlantic salmon with condiments (GF)  
Pate with condiments  
Galantine of chicken with fruit chutney (GF)

### HOT DISHES

Slow cooked beef cheeks, tomatoes, spices and sage  
Grilled macadamia crust salmon  
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)  
Harissa lamb rump with maple roasted sweet potato  
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)

### 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 \$44
- Maison Dumont Brut NV \$49
- Chandon Brut NV \$66
- Moët et Chandon NV \$120
- Laurent Perrier NV \$125

### WHITE WINES

- De Bortoli Semillon Sauvignon Blanc \$41
- De Bortoli Willowglen Moscato \$44
- La Boehme 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

	<b>PREMIUM</b>	<b>DELUXE</b>	<b>SIGNATURE</b>
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

- 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 K 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