

# Conference & event menu



## BREAKFAST

Minimum 20 guests

### PLATED BREAKFAST

\$35 pp

Includes continental table offerings of pastries, sliced fruit, juice, tea and coffee

#### Select 1 of the options below

Eggs Benedict, soft poached eggs, black forest ham, rocket greens, toasted English muffin, lemon hollandaise

Smoked salmon and smashed avocado bruschetta, poached eggs, extra virgin olive oil

Brioche French toast, fresh strawberries, maple syrup, streaky bacon [VA]

American breakfast, scrambled eggs, grilled bacon, cherry tomatoes, potato and chive hash, field mushrooms, toasted sourdough

Truffle-infused scrambled eggs, roasted field mushrooms, asparagus

### BUFFET BREAKFAST

\$32 pp

Includes the below and 1 egg dish of your choice

Chilled juice: orange, apple, pineapple

Freshly brewed tea and coffee

Selection of natural and fruit infused Greek-style yoghurts

Farmhouse style bircher muesli

Sliced seasonal fruit and whole fruit

Bakery basket: croissants, Danish pastries, sweet muffins

Continental cold cuts, cherry tomatoes, sliced cheeses

Artisan loaves, condiments, preserves

Grilled Canadian bacon

Honey chicken chipolatas

Sautéed small field mushrooms

Grilled tomatoes, Provencal crust

Crispy hash browns

### EGGS

#### Select 1 of the options below for your buffet

Scrambled and finished with cream and parsley

Poached eggs, parsley, rock salt, cracked pepper

## BUFFET ENHANCEMENTS

Minimum 20 guests

### FRESH JUICE

Select 1, freshly squeezed, served in jugs \$5 pp

Watermelon

Orange

Pineapple, orange, melon

Watermelon, strawberry, apple

Beetroot, carrot, celery, apple, ginger

#### Interactive juice station

Freshly squeezed fruits and vegetables \$15 pp

#### Additional items

Smoked salmon \$5 pp

Pancakes, maple syrup, cream \$2 pp

Waffles, chocolate sauce, cream \$2 pp

Eggs Benedict station \$5 pp

## STAND UP BREAKFAST WITH STATIONS

\$29.50 pp

Fresh sliced fruit, Danish pastries, croissants, sweet mini muffins, juice, tea and coffee.

Includes your choice of Eggs Benedict and mini quiche.

Select 2 hot and 2 cold items

### HOT

Egg and bacon breakfast wraps

Egg, bacon and cheese muffins

French toast, crispy bacon, sweet sauces

Waffles, banana, sweet sauces

### EGGS BENEDICT

Served on English muffin. Choose 1 filling

Smoked salmon

Avocado

Bacon

### MINI QUICHES

Select 1 filling

Goats cheese and sun-dried tomato

3 cheeses

Ham and gruyere

### COLD

Farm house style bircher muesli,  
fruit infused Greek-style yoghurts

Individually served yoghurt pots,  
house-made granola

Individually served Acai pots,  
house-made granola

Continental cold cuts, cherry tomatoes,  
sliced cheeses, toasted sourdough

## CONFERENCE PACKAGES

Minimum 15 guests

### FULL DAY

\$69 pp

Arrival tea and coffee

Morning and afternoon tea break

Buffet lunch selection or working style lunch served in Waves Buffet Restaurant

Room set to your specific needs including pads, pens, water and mints

Plenary room hire

### HALF DAY

\$62 pp

Arrival tea and coffee

Morning or afternoon tea break

Buffet lunch selection or working style lunch served in Waves Buffet Restaurant

Room set to your specific needs including pads, pens, water and mints

Half day plenary room hire

## CONFERENCE PACKAGE MORNING AND AFTERNOON TEA BREAKS

Includes filtered coffee and gourmet teas

**Select 2 of the options below**

**Additional items \$5 per person, per item**

### SWEET TREATS

Freshly baked muffins

Warmed banana bread, maple, mascarpone

House-made cookie selection

Triple chocolate brownies

Assorted fruit danishes, pain au chocolate

### SAVOURY OFFERINGS

Turkish melts, prosciutto, fresh mozzarella

Variety of fresh finger sandwiches

Zucchini, three cheese tartlets [GA] [V]

Spinach and feta bakes, raita [V]

Croque monsieur, black forest ham, gruyere, béchamel sauce

Toasted breakfast wrap, house-made BBQ sauce, bacon, egg [VA]

### HEALTHY OPTIONS

Sliced seasonal fruits, yoghurt dip

Energy bars [H] [GA] [DF]

Vegetable crudités, olives, herbed ricotta

Mezze selection, dips, flatbread V

Wholemeal wraps, raw vegetables, salad, hummus [V] [DF]

## CONFERENCE PACKAGE LUNCH

Lunches served in Waves Restaurant, includes a selection of soft drinks, sliced fruit platter, artisan bread, condiments and dips.

### LIGHT LUNCH

Select 2 cold, 2 salad and 2 sweet items

### HOT BUFFET LUNCH

Choose 1 cold, 3 salad, 2 hot and 2 sweet items

### COLD

#### SANDWICHES AND WRAPS

- Cajun grilled chicken, avocado, feta cheese wraps [GA]
- Spinach, salami, oven-dried tomatoes, Turkish loaf [H] [DF]
- Ciabatta, black forest ham, brie, house-made tomato chutney
- Grilled Italian vegetables, marinated feta, hommus, wholemeal wrap
- Grilled chicken, pesto, sundried tomatoes, focaccia [H]

#### OTHER SELECTIONS

- Hommus, tabbouleh, toasted flat breads [H] [V]
- Charcuterie board - leg ham, salami, pastrami, crostini, mustard [DF]
- Australian cheese selection, fig paste, grapes, grilled baguette
- Shaved Parma ham, melon, watercress, balsamic glaze [GF]
- Frittata, dressed rocket, parmesan [VA]
- Cherry tomatoes, mozzarella, marinated olives, fresh basil [V]

## SALAD

---

Roasted pumpkin, couscous, toasted pine nuts  
Crispy slaw, dried fruits, lemon juice, olive oil [GF]  
Garden greens, sprouts, seeds  
Crispy noodle and wombok salad, sesame and soy dressing [DF]  
BBQ fillet steak salad, aromatic herbs, spring onions, tamarind dressing  
Traditional Waldorf salad, toasted nuts, seeds [GF]  
New potatoes, poached eggs, smoked salmon, chives [GF]  
Chickpeas, tabbouleh, lemon, olive oil salad [DF]  
Penne, semi-dried tomatoes, roquette, pesto  
Dressed green beans, cherry tomatoes, pine nuts, sea salt [GF]

## HOT

---

Matched with seasonal accompaniments of vegetables, rice or potato.

BBQ chicken in Memphis dry rub, BBQ sauce [DF]  
Steamed chicken, kaffir lime, mild chilli, green curry sauce [DF] [GF]  
Wagyu beef burgers, make your own  
Breaded barramundi fingers, lemon, herbs [DF]  
Social House pizza selection, salad greens, parmesan [VA]  
Indian lamb curry, accompaniments, pappadums [DF] [VA]  
Chicken cacciatore with bell peppers, roasted Kalamata olives, fresh basil  
Pasta carbonara, shaved pecorino, pancetta  
Shanghai noodles, pork belly or tofu, Asian vegetables [VA] [DF]  
Steamed seasonal vegetables, garlic chips, olive oil  
Roasted cocktail potatoes, pesto, semi-dried tomatoes  
Hand cut chips  
Egg and spring onion fried rice  
Grilled corn on the cobb

## SWEETS

---

Chef's selection of sweet treats

## HAVE A BREAK

---

Priced per item when a Day Delegate package is not chosen

Freshly brewed coffee and selection of teas **\$6 pp**

Continuous tea and coffee **\$15 pp**

## MORNING AND AFTERNOON TEA BREAKS

**\$15 pp**

Includes filtered coffee and gourmet teas.

---

**Select 2 of the options below. Additional items cost \$5 pp, per item**

## SWEET TREATS

---

Freshly baked muffins

Warmed banana bread, maple, mascarpone

House-made cookie selection

Triple chocolate brownies

Assorted fruit Danishes, pain au chocolate

## SAVOURY OFFERINGS

---

Turkish melts, prosciutto, fresh mozzarella

Variety of fresh finger sandwiches

Croque monsieur, black forest ham,  
gruyere, béchamel sauce

Toasted breakfast wrap, house-made BBQ sauce,  
bacon, egg [VA]

Zucchini, three cheese tartlets [GA] [V]

Spinach and feta bakes, raita [V]

## HEALTHY OPTIONS

---

Sliced seasonal fruits, yoghurt dip  
Energy bars [H] [G] [DF]  
Wholemeal wraps, raw vegetables, salad, hommus [V] [DF]  
Vegetable crudités, olives, herbed ricotta  
Mezze selection, dips, flatbread [V]

## UPGRADE OPTIONS

### ADD A POINT OF DIFFERENCE

Lolly buffet, minimum 20 guests **\$12 pp**

---

Selection of bottled soft drinks, juice, mineral water **\$4 per item**  
Espresso Coffee cart price available on request

## ENERGISE YOUR MORNING

---

Red Bull **\$8 per item**  
Berocca Twist and Go **\$5 per item**

## INTERACTIVE JUICE STATION

---

Freshly squeezed fruits and vegetables **\$15 pp**

## FRESH JUICE

**Select 1, freshly squeezed, served in jugs \$5 pp**

---

Watermelon  
Orange  
Pineapple, orange, melon  
Watermelon, strawberry, apple  
Beetroot, carrot, celery, apple, ginger

HAVE A BREAK

## LUNCH

Lunches served in Waves Restaurant, includes a selection of soft drinks, sliced fruit platter, artisan bread, condiments and dips.

### LIGHT LUNCH

**\$25 pp**

Minimum 10 guests

Served social style to the table

**Select 2 cold, 2 salad and 2 sweet items**

### HOT BUFFET LUNCH

**\$35 pp**

Minimum 15 guests

**Choose 1 cold, 3 salad, 2 hot, and 2 sweet items**

## COLD

### SANDWICHES AND WRAPS

Cajun grilled chicken, avocado, feta cheese wraps [GA]

Spinach, salami, oven-dried tomatoes, Turkish loaf [H] [DF]

Ciabatta, black forest ham, brie, house-made tomato chutney

Grilled Italian vegetables, marinated feta, hommus, wholemeal wrap

Grilled chicken, pesto, sundried tomatoes, focaccia [H]

### OTHER SELECTIONS

Hommus, tabbouleh, toasted flat breads [H] [V]

Charcuterie board - leg ham, salami, pastrami,  
crostini, mustard [DF]

Australian cheese selection, fig paste, grapes, grilled baguette

Shaved Parma ham, melon, watercress, balsamic glaze [GF]

Frittata, dressed roquette, parmesan [VA]

Cherry tomatoes, mozzarella, marinated olives, fresh basil [V]

## SALAD

---

Roasted pumpkin, couscous, toasted pine nuts  
Crispy slaw, dried fruits, lemon juice, olive oil [GF]  
Garden greens, sprouts, seeds  
Crispy noodle and wombok salad, sesame and soy dressing [DF]  
BBQ fillet steak salad, aromatic herbs, spring onions, tamarind dressing  
Traditional Waldorf salad, toasted nuts, seeds [GF]  
New potatoes, poached eggs, smoked salmon, chives [GF]  
Chickpeas, tabbouleh, lemon, olive oil salad [DF]  
Penne, semi-dried tomatoes, roquette, pesto  
Dressed green beans, cherry tomatoes, pine nuts, sea salt [GF]

## HOT

---

Matched with seasonal accompaniments of vegetables, rice or potato.

BBQ chicken in Memphis dry rub, BBQ sauce [DF]  
Steamed chicken, kaffir lime, mild chilli, green curry sauce [DF] [GF]  
Wagyu beef burgers, make your own  
Breaded barramundi fingers, lemon, herbs [DF]  
Social House pizza selection, salad greens, parmesan [VA]  
Indian lamb curry, accompaniments, pappadums [DF] [VA]  
Chicken cacciatore with bell peppers, roasted Kalamata olives, fresh basil  
Pasta carbonara, shaved pecorino, pancetta  
Shanghai noodles, pork belly or tofu, Asian vegetables [VA] [DF]  
Steamed seasonal vegetables, garlic chips, olive oil  
Roasted cocktail potatoes, pesto, semi-dried tomatoes  
Hand cut chips  
Egg and spring onion fried rice  
Grilled corn on the cobb

## SWEETS

---

Chef's selection of sweet treats

## LUNCH ENHANCEMENTS

**Interactive Cooking Station \$20 pp**

**Select 1 of the options below**

---

Pasta  
Noodles  
Australian style grill

## SEAFOOD ENHANCEMENTS

---

Chilled King prawns served with lemon and sauces **\$15 pp**

Chilled seafood selection served on ice **\$20 pp**

## INTERACTIVE JUICE STATION

Freshly squeezed fruits and vegetables **\$15 pp**

---

## FRESH JUICE

**Select 1, freshly squeezed, served in jugs \$5 pp**

---

Watermelon

Orange

Pineapple, orange, melon

Watermelon, strawberry, apple

Beetroot, carrot, celery, apple, ginger

**Selection of bottled soft drinks, juice, mineral water \$4 ea**

## COCKTAIL FOOD

Minimum 25 guests

### CANAPÉS

½ hour service

**\$18 pp**

**Select 2 cold and 2 hot items**

1 hour service

**\$28 pp**

**Select 3 cold, 3 hot items and 1 Chef selected dessert canapé**

2 hour service

**\$42 pp**

**Select 4 cold, 4 hot items and 1 Chef selected dessert canapé**

### COLD

Thai beef salad, spicy nam jim sauce [GF] [DF]

Roasted lamb rump, couscous, raita

Herbed ricotta, sun-dried tomato en croute [V]

Smoked salmon, crème fraiche, salmon pearls, toasted rye bread

Double brie, prosciutto, truffle tapenade

Avocado tartlet, coriander salsa, BBQ chicken or crab meat salad [DF]

Caprese skewer – cherry tomato, mozzarella, roasted olives [V] [GF]

### HOT

Lamb madras samosas, mint chutney

Prawns on lemongrass skewer, sweet chilli jam [GF] [DF]

Chicken and spring onion skewer, caramelised soy sauce [DF]

Pumpkin arancini, truffle mayonnaise [V]

Crab cakes, nam jim dipping sauce [GF] [DF]

Vegetable and haloumi skewers, pesto [V] [GF]

Mini Wagyu beef pies, bush tomato relish

Panko king prawns, Japanese mayonnaise, BBQ sauce [DF]

Vegetable spring rolls, sweet chilli dipping sauce [V] [DF]

Chicken and beef satay skewers, spicy peanut dipping sauce [DF]

## UPGRADE OPTIONS

### MORE SUBSTANTIAL CANAPÉS

**\$6 pp per item**

Available as an addition to your canapé selection

- 
- Thai grilled pork skewer, crying tiger dipping sauce [DF]
  - Yakitori – Japanese chicken skewers with teriyaki sauce [DF]
  - Bao bun, slow cooked pork belly, sriracha sauce
  - Breaded reef fish, soft bun, tartare sauce [DF]
  - Mini Wagyu beef sliders
  - Clifford's house-made gourmet pizzas [VA]

### FORK DISHES

**\$12 pp per item**

Available as an addition to your canapé selection

- 
- Barramundi fingers, hand cut chips, tartare sauce [DF]
  - Waves butter chicken, garlic naan, raita
  - Traditional pad thai [GF] [DF]
  - Shanghai noodles, pork belly, scallions [VA] [DF]
  - Slow cooked beef shoulder, potato, aioli, salsa verde [GF]

### SOCIAL BOARDS

Serves 4 people

### CHEF'S SELECTION

**\$80 per board**

## FOOD STATIONS

2 hour service

Minimum of 3 stations, priced per station

Single stations available as an addition to your canapé selection

---

### CHARCUTERIE AND ANTIPASTO STATION

**\$16 pp**

Continental cuts, grilled Mediterranean vegetables, roasted olives, dips, toasted sourdough

### OYSTER STATION

**\$18 pp**

Shucked Pacific oysters, served with a selection of dipping sauces and dressings

### PRAWN STATION

**\$25 pp**

Chilled King prawns with lemon wedges and cocktail sauce, served on ice

### PIZZA STATION

**\$15 pp**

Chef's selection of house-made gourmet pizzas

### GREEK STATION

**\$20 pp**

Pull apart slow cooked lamb shoulder, salsa verde, tzatziki  
Salad greens, marinated feta, lemon wedges  
Crusty rolls and lamb jus

### GOURMET SLIDER STATION

\$18 pp

Pulled pork, Wagyu beef patties, char-grilled chicken and fish

### VEGETARIAN STATION

\$16 pp

Kale slaw wraps, raw vegetables, pureed chickpeas  
Marinated grilled Mediterranean vegetables  
Salad greens, toasted nuts, seeds, lemon juice, olive oil  
Haloumi, baby beets, quinoa, spinach leaves

### DESSERT STATION

\$14 pp

Chef's selection of sweet treats

## PLATED MENUS

Minimum 20 guests

**Select an entrée, main and dessert**  
**Filtered coffee and gourmet teas included**

---

### TWO COURSE

\$55 pp

### THREE COURSE

\$68 pp

### ALTERNATE SERVE

**Select 2 dishes per course**

\$2.50 pp

## ENTREE

### COLD

---

- Poached King prawns, pineapple, cucumber, toasted coconut, rice wine vinaigrette [GF] [DF]
- A tian of Noosa spanner crab, fresh avocado salsa, smoked salmon
- Seared tuna sashimi style, pickles, seasoned wakame, soy, wasabi
- Peking duck rice paper rolls, crispy shallots, hoisin dressing [GF]
- Salad of grilled beef fillet, aromatic herbs, spring onion, dried chilli, fresh lime [GF] [DF]
- Grilled chicken Caesar salad, baby gem lettuce, crispy Parma ham, parmesan, poached quail egg, croutons, classic dressing [VA]
- Caprese salad, fresh mozzarella, cherry tomatoes salad, fresh avocado, roasted olives, dressed rocket [H] [GF] [V]

### HOT

---

- Seared Atlantic salmon fillet, wilted fennel salad, cauliflower foam, lemon dressing [GF] [DF]
- Seared Frenched double lamb cutlet, Greek salad, Persian feta, reduced balsamic dressing, extra virgin olive oil [GF]
- Slow cooked pork belly, Japanese scallops, cauliflower puree, chorizo
- Veal saltimbocca, pancetta, sage, lemon, roquette
- Grilled haloumi, dukkha spices, smoked eggplant velvet, yoghurt, flatbread [GF] [V]

**MAIN**

- Twice cooked chicken breast, pancetta, thyme, grilled asparagus, roasted garlic, potato puree [GF]
- Thai grilled chicken breast, sweet chilli, steamed rice, mild green papaya som tam [DF]
- Soya braised duck breast, steamed rice, Asian leaf salad, choy greens, hoisin dressing [DF]
- Grilled pork cutlet, soft parmesan polenta, crispy speck, sautéed spinach, jus [GF]
- Pan-roasted barramundi, sautéed baby potatoes, green beans, tomato-lime salsa [H] [GF] [DF]
- Seared Atlantic salmon, asparagus, garlic pomme puree, salsa verde, stock reduction [GF]
- Rack of lamb, braised white beans, pancetta lardons, lamb stock reduction, roquette greens [GF]
- Herb crusted loin of lamb, smoked eggplant, semi-dried tomatoes, spinach, lamb jus [DF]
- Grain-fed beef fillet, crispy potato rosti, sautéed English spinach, pink peppercorn jus [GF]
- Seared New York striploin, truffled potato puree, sautéed green beans, herb butter [GF]
- Roasted field mushroom risotto, grilled asparagus spears, roquette greens, truffle dressing [GF]
- Pasta penne, roquette, grilled pumpkin, Labneh, olive oil
- House-made potato gnocchi, asparagus, semi-dried tomatoes, roquette pesto

**DESSERT**

- Banoffee caramel tart, double cream
- Pavlova roulade, passionfruit curd, mango coulis [G]
- New York style baked cheesecake, berries, chocolate shards
- Australian cheese selection, oat cakes, quince

**ENHANCE YOUR EXPERIENCE**

**\$5 pp**

Cleanse and refresh your palate between courses.

**Select 1 of the options below**

- House-made peach and framboise tea, on ice
- Limoncello sorbet
- Dressed greens with lemon vinaigrette

**CHEESE PLATTER**

**\$70 per platter, serves up to 10 people**

Additional course to end the meal

**CELEBRATION CAKE**

Bring your own cake

- Cut and served with berry coulis and double cream **\$8 pp**
- Cut and served with berry coulis and double cream after 3 courses **\$3 pp**
- Cut and served on platters **\$2.5 pp**

## BUFFET MENUS

Minimum 30 guests

Design your buffet menu from options below.

All come with crusty rolls, artisan loaves, olive oil, balsamic vinegar, filtered coffee and gourmet teas.

---

### SILVER BUFFET

\$59 pp

Choose a selection of salads, cold and vegetable items and 3 hot or carvery items

---

### GOLD BUFFET

\$79 pp

Choose a selection of salads, cold, vegetable items and 3 hot or carvery items and seafood selection

---

### BBQ BUFFET

\$59 pp

Menu listed below

---

## SILVER & GOLD BUFFET MENUS

### SALADS

Select 4 of the options below

---

Caesar salad

Crispy American slaw, dried cranberries

Roquette salad, shaved parmesan, pine nuts [GF]

Garden salad station, roquette, mesclun greens [GF]

Salad of roasted cocktail potatoes, thyme oil, capers [GF]

Roasted pumpkin, couscous, toasted pine nuts

Crispy slaw, dried fruits, lemon juice, olive oil [GF] [DF]

Garden greens, sprouts, seeds

Crispy noodle and wombok salad, sesame and soy dressing [DF]

BBQ fillet steak salad, aromatic herbs, spring onions, tamarind dressing [DF]

Traditional Waldorf salad, toasted nuts, seeds [GF]

New potatoes, poached eggs, smoked salmon, chives [GF]

Chickpeas, tabbouleh, lemon and olive oil salad [GF]

Penne, semi-dried tomatoes, roquette, pesto

Dressed green beans, cherry tomatoes, pine nuts, sea salt

Prices are per person. Menu items are subject to seasonal availability.

## COLD

Select 4 of the options below

- Grilled sweet potato, ricotta, caramelised onions [V] [GF]
- Cherry tomatoes, basil, fresh mozzarella [V] [GF]
- Hommus, tabbouleh, toasted flat breads [V]
- Charcuterie Board, leg ham, salami, pastrami, crostini, mustard [DF]
- Shaved parma ham, melon, watercress, balsamic glaze [GF]
- House-baked frittata, dressed roquette, parmesan
- Vegetable crudités, ricotta, herb dip [V] [GF]
- Roasted lamb rump, couscous, raita

## VEGETABLES

Select 3 of the options below

- Corn on the cob, grilled with chilli sambal
- Roasted field mushrooms, olive oil, thyme
- Vine-ripened tomatoes, olive oil, sea salt
- Potato bake, crispy pancetta, parmesan
- Steamed seasonal vegetables, garlic chips, olive oil
- Hand cut potato wedges, truffle oil, parmesan
- Baked cauliflower, cheese sauce, parmesan
- Steamed broccoli, flaked almonds
- Maple-roasted carrots, crispy basil
- Sautéed green beans, garlic butter
- Egg and spring onion fried rice or steamed rice

## HOT

Select based on your buffet package choice

- Beef Sirloin, skordalia, oven-dried tomatoes [GF]
- Beef braised in red wine, small field mushrooms, shallots [DF]
- Indian lamb curry, accompaniments, pappadums [DF] [VA]
- Lamb loin chops, garlic, thyme [GF]
- Pork milanese, cherry tomatoes, parmesan, lemon
- Crispy skin pork, Asian salad, chilli jam [GF] [DF]
- Chicken skewers in Lebanese 7 spice [GF]
- BBQ chicken in Memphis dry rub, BBQ sauce [DF]
- Steamed chicken, kaffir lime, mild chilli, green curry sauce [GF] [DF]
- Steamed reef fish, choy greens, sesame, ginger
- Confit lamb shank ragout, roasted olive jus, semi sun-dried tomato
- Pasta carbonara, shaved pecorino, pancetta or mushrooms [VA]
- Grain fed beef sirloin, wood-fire mushroom ragout and pan juices [GF]
- Shanghai noodles, pork belly or tofu, Asian vegetables [VA]
- Salmon fillet, potato, aioli, salsa verde

[V] Vegetarian [VA] Vegetarian available [G] Gluten free [GA] Gluten free available  
 [DF] Dairy free [H] Well-being or healthy option

## CARVERY

---

Slow cooked lamb leg, rich lamb jus [GF] [DF]  
Slow cooked pork loin, summer fruit chutney, sage, jus [GF] [DF]  
Maple roasted leg ham on the bone

---

## DESSERTS

---

Chef's selection of sweet treats

## BBQ BUFFET MENU

### SALADS

Caesar salad  
Crispy American slaw, dried cranberries  
Penne, semi-dried tomatoes, rocket, pesto

### COLD

Cherry tomatoes, basil, fresh mozzarella [V] [GF]  
Charcuterie board, leg ham, salami, pastrami, crostini, mustard [DF]  
Shaved parma ham, melon, watercress, balsamic glaze [GF]

### VEGETABLES

Corn on the cob, grilled with chilli sambal  
Steamed seasonal vegetables, garlic chips, olive oil  
Hand cut potato wedges, truffle oil, parmesan

### HOT

Beef sirloin, cracked pepper, oven-dried tomatoes [GF]  
Chicken skewers in Lebanese 7 spice [GF]  
Breaded fish of the day fingers, lemon, herbs [DF]

### DESSERTS

Chef's selection of sweet treats

### ENHANCEMENTS

Chilled King prawns served with lemon and sauces **\$15 pp**  
Chilled seafood selection served on ice **\$20 pp**

## BEVERAGE PACKAGES

---

### STANDARD PACKAGE

Select 1 sparkling wine, 1 white wine and 1 red wine

---

1 hour **\$20 pp**

2 hours **\$30 pp**

3 hours **\$37 pp**

4 hours **\$42 pp**

Add Brown Brother Moonstruck Moscato **\$2 pp**

### SPARKLING

---

NV Tatachilla	Sparkling Wine	Various regions, SA
---------------	----------------	---------------------

### WHITE

---

Angove Studio Series	Sauvignon Blanc	Various regions, SA
Rhythm & Rhyme	Chardonnay	Various regions, SA

### RED

---

Angove Studio Series	Cabernet Sauvignon	Barossa Valley, SA
Rhythm & Rhyme	Shiraz	Barossa Valley, SA

### BEER

---

James Boag's Light  
XXXX Gold  
XXXX Summer Bright Lager

### SOFT DRINKS AND JUICE

---

**SUPERIOR PACKAGE**

Select 1 sparkling wine, 1 white wine and 1 red wine

- 1 hour **\$28 pp**
- 2 hours **\$36 pp**
- 3 hours **\$45 pp**
- 4 hours **\$52 pp**

**SPARKLING**

NV Tatachilla	Sparkling Wine	Various regions, SA
---------------	----------------	---------------------

**WHITE**

Vavasour The Pass	Sauvignon Blanc	Marlborough, NZ
Angove Studio Series	Pinot Gris	Various regions, SA
Capel Vale Debut	Chardonnay	Various regions, WA
Brown Brother Moonstruck	Moscato	Various Regions, VIC

**RED**

Gemtree Gemstone	Shiraz	McLaren Vale, SA
Koonowla The Ring Master	Merlot	Clare Valley, SA
Amelia Park Trellis	Cabernet Merlot	Margaret River, WA

**BEER**

James Boag's Light  
 XXXX Gold  
 Tooheys Extra Dry or James Boag's Premium Lager

**SOFT DRINKS AND JUICE**

## DELUXE PACKAGE

Select 1 sparkling wine, 2 white wines and 2 red wines

1 hour **\$32 pp**

2 hours **\$44 pp**

3 hours **\$55 pp**

4 hours **\$62 pp**

## SPARKLING

Chandon	Sparkling Wine	Yarra Valley, VIC
---------	----------------	-------------------

## WHITE

Jim Barry Watervale	Riesling	Clare Valley, SA
Cape Mentelle Georgiana	Sauvignon Blanc	Margaret River, WA
Clifford's Bay	Pinot Gris	Marlborough, NZ
Hollick The Bard	Chardonnay	Coonawarra, SA
Brown Brother Moonstruck	Moscato	Various regions, VIC

## RED

Devil's Corner	Pinot Noir	Tamar Valley, TAS
Wolf Blass Private Release	Shiraz	McLaren Vale, SA
Ingoldby	Cabernet Sauvignon	McLaren Vale, SA

## BEER

James Boag's Light	Heineken 3	Heineken or Crown Lager
--------------------	------------	-------------------------

## SOFT DRINKS AND JUICE

### NON-ALCOHOLIC PACKAGE

Soft drink and juice

1 hour **\$11 pp**

2 hours **\$15 pp**

3 hours **\$19 pp**

4 hours **\$21 pp**

### UPGRADE YOUR PACKAGE

#### PREMIUM BEER & CIDER

James Squire Orchard Crush Apple Cider **\$7 pp**

James Squire Orchard Crush Pear Cider **\$7 pp**

James Squire One Fifty Lashes Pale Ale **\$7 pp**

Peroni Nastro Azzurro **\$7 pp**

Heineken **\$7 pp**

Corona **\$7 pp**

All beverage packages include soft drinks and juice.

All prices and beverages quoted above are subject to change.

## CONFERENCE AND EVENTS BEVERAGE LIST

For your bar service please choose from the selection below

### CHAMPAGNE & SPARKLING WINE

Select 1 of the options below

	Glass	Bottle
Tatachilla Sparkling	\$8	\$29
Chandon Sparkling	\$10	\$49
Brown Brothers Prosecco	-	\$40
NV Moet & Chandon Brut	-	\$110
NV Veuve Clicquot Ponsardin Brut	-	\$125

### WHITE

Select 1 of the options below

			Glass	Bottle
Angove Studio Series	Sauvignon Blanc	Various regions, SA	\$8	\$30
Vavasour The Pass	Sauvignon Blanc	Marlborough, NZ	\$10	\$45
Cape Mentelle Georgiana	Sauvignon Blanc	Margaret River, WA	-	\$48
Shaw & Smith	Sauvignon Blanc	Adelaide Hills, SA	-	\$55
Jim Barry Watervale	Riesling	Clare Valley, SA	-	\$49
Angove Studio Series	Pinot Gris	Various regions, SA	\$8	\$30
Clifford's Bay	Pinot Gris	Marlborough, NZ	-	\$42
Rhythm & Rhyme	Chardonnay	Various regions, SA	\$8	\$35
Capel Vale Debut	Chardonnay	Various regions, WA	-	\$40
Hollick The Bard	Chardonnay	Coonawarra, SA	\$10	\$45
Brown Brothers Moonstruck	Moscato	Various regions, VIC	\$7.50	\$32

### RED

Select 1 of the options below

			Glass	Bottle
Rhythm & Rhyme	Shiraz	Barossa Valley, SA	\$8	\$30
Gemtree Gemstone	Shiraz	McLaren Vale, SA	-	\$38
Wolf Blass Private Release	Shiraz	McLaren Vale, SA	\$10	\$45
Jim Barry Lodge Hill	Shiraz	Clare Valley, SA	-	\$58
Angove Studio Series	Cabernet Sauvignon	Barossa Valley, SA	\$8	\$30
Amelia Park Trellis	Cabernet Merlot	Margaret River, WA	-	\$40
Ingoldby	Cabernet Sauvignon	McLaren Vale, SA	\$10	\$45
Koonowla The Ringmaster	Merlot	Clare Valley, SA	\$8.50	\$38
Devil's Corner	Pinot Noir	Tamar Valley, TAS	-	\$45

**BEER**

Select 2 of the options below

**LIGHT STRENGTH BOTTLE**

James Boag's Light **\$6**

**MID STRENGTH BOTTLE**

XXXX Gold Mid **\$6.50**  
 Heineken 3 Mid **\$7**

**FULL STRENGTH BOTTLE**

Victoria Bitter **\$7.50**  
 XXXX Summer Bright **\$7.50**  
 Tooheys Extra Dry **\$7.50**  
 James Boag's **\$7.50**  
 Crown Lager **\$7.50**  
 James Squire 150 Lashes Pale Ale **\$8.50**  
 Little Creatures Bright Ale **\$8.50**  
 White Rabbit Pale Ale **\$8.50**  
 Peroni Nastro Azzuro **\$8.50**  
 Heineken **\$8.50**  
 Corona **\$8.50**  
 James Squire Orchard Crush Apple Cider **\$7.50**  
 James Squire Orchard Crush Pear Cider **\$7.50**

## SPIRITS

Select 4 of the options below

### VODKA

		Glass
42 Below	New Zealand	\$8.50
Belvedere	Poland	\$9.50
Grey Goose	France	\$11

### GIN

Bombay Sapphire	Great Britain	\$8.50
Tanqueray	Great Britain	\$9.50
Hendrick's	Great Britain	\$11

### TEQUILA

Cazadores	Mexico	\$8.50
Don Julio Anejo	Mexico	\$13

### RUM

Bacardi Superior	Puerto Rico	\$8.50
Bundaberg	Queensland	\$8.50

### WHISKY BLENDED

Dewar's White Label	Scotland	\$8.50
Johnnie Walker Black	Scotland	\$9
Jameson	Ireland	\$9

### MALT

Glenfiddich 12 Year	Speyside	\$11
Talisker 10 Year	Isle of Skye	\$12
The Macallan Amber	Speyside	\$14

### AMERICAN WHISKEY

Southern Comfort	Louisiana	\$8
Maker's Mark Bourbon	Kentucky	\$8.50
Canadian Club Rye	Ontario	\$9
Jack Daniel's	Tennessee	\$10

### COGNACS

Hennessy VS	Cognac	\$10
-------------	--------	------

# VOCO™

AN IHG® HOTEL

---

**Gold Coast**

## EVENT BOOKINGS

---

voco™ | Gold Coast  
31 Hamilton Avenue, Surfers Paradise, QLD 4217, Australia  
(+61) 7 5588 8319  
events.vocogc@ihg.com  
goldcoast.vocohotels.com

