



CROWNE PLAZA®
AN IHG® HOTEL
SURFERS PARADISE

MEETINGS MENU.

2017



Breakfast

Healthy Buffet Breakfast

\$28.00 per person

Sliced seasonal Queensland fresh fruit platter and Maleny yoghurt GF
Bircher muesli
Freshly baked apple and cinnamon muffins
Bagels served with Hinterland avocado, lean leg ham and pickled mustard
Selection of chilled fruit juices
Freshly brewed Vittoria coffee and a selection of tea

Hot Buffet Breakfast

\$32.00 per person

Sliced seasonal Queensland fresh fruit platter and Maleny yoghurt GF
Chef's selection of freshly baked morning pastries
Abbott's Village Bakery wholemeal, multi grain and white toast with condiments
Hot items including:
Your choice of scrambled, poached or fried eggs
Black Forest bacon rashers
Chicken and mustard seed chipolatas
Golden potato rosti
Grilled tomatoes
Sautéed mushrooms
Selection of chilled fruit juices
Freshly brewed Vittoria coffee and a selection of tea



Plated Breakfast

\$35.00 per person

Continental Items

Select from the following to be pre-set on each table or individually plated:

Sliced seasonal Queensland fresh fruit
Mini jars filled with Maleny yoghurt, berry compote and toasted granola

Hot Dishes

Select one dish from the following options:

Scrambled free-range eggs with Black Forest bacon rashers, grilled tomato and sautéed mushrooms on a golden potato rosti
Poached free-range eggs with Tasmanian salmon, baby spinach, truss tomato on grilled sourdough DF
Fluffy homemade pancakes served with Black Forest bacon rashers, grilled banana and maple syrup
Poached free-range eggs with thyme hollandaise, sautéed mushrooms, baby spinach, chicken and mustard chipolatas on toasted brioche

Selection of chilled fruit juices
Freshly brewed Vittoria coffee and a selection of tea

Day Delegate Package

Minimum 15 guests

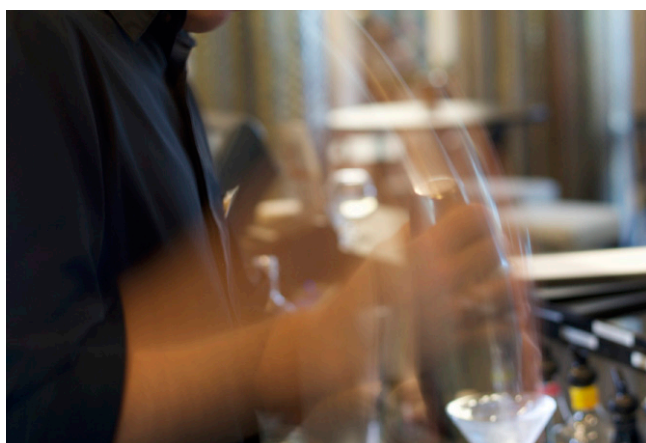
Included in the day delegate package are the following:

Freshly brewed coffee and a selection of tea served on arrival.

Your choice from a delicious range of sweet or savoury break items for morning and afternoon tea, served with tea and coffee.

A selection of seated buffet lunch menus, served in Relish Grill and Bar or working lunch menus served to your meeting room.

Standard audio visual equipment - projector screen, flipchart, whiteboard, lectern and microphone.



Important Information

Responsible Service of Alcohol

Crowne Plaza Surfers Paradise is committed to patron care and adheres completely with the Liquor Act in regards to responsible service of alcohol.

The act states that "All licences, nominees and staff of the licensed premises have a responsibility to ensure that the liquor is sold and supplied to patrons in a responsible manner."

It is also an offense to supply liquor, allow liquor to be sold or consumed by a person who is under the age of 18 years, or who is intoxicated.

All functions must conclude by midnight.

Special Dietary Requirements

Crowne plaza Surfers Paradise caters to the following recognised dietary requirements in accordance with the Food Standards Authority:

Lactose Intolerance
Egg Intolerance
Gluten Free / Coeliac - GF
Dairy Free - DF
Nut Free
Seafood Free
Vegetarian - V
Vegan

Please Note: Dietary requirements must be advised by the event organiser seven (7) days prior to commencement of the event. Where possible, please choose your menu selection in accordance to the dietary requirements of your guests.

Food Safety

The team at Crowne Plaza Surfers Paradise takes great pride in holding a HACCP (Hazard Analysis Critical Control Point) Food Safety System Certification. This ensures that we are always delivering a high quality product whilst complying with international CODEX principles of HACCP.

Morning and Afternoon Tea Breaks

Day Delegate Packages include freshly brewed Vittoria coffee and a selection of teas and one (1) choice from our selection below. Or \$9.00 per person should you choose not to book our Day Delegate Package.

Upgrade your package to include a selection of:

- Two (2) tea break items: add \$4.00 per person
- Three (3) tea break items: add \$6.00 per person
- Continuous tea and coffee: add \$12.00 per person

Sweet Selection

Maleny yoghurt with toasted granola and berry compote
 Rocky road pave
 Pumpkin and pecan nut tartlet
 Traditional lamingtons
 Assorted freshly baked muffins
 Cherry ripe slice GF
 Apple tea cake
 Rich chocolate brownie
 Selection of gourmet cookies
 Carrot cake with cream cheese frosting
 Strawberry jam doughnuts coated in cinnamon sugar
 Orange and almond tea cake GF
 Scones served with vanilla cream and preserves



Fruit Selection

Queensland seasonal fruit kebabs and coulis GF DF
 Watermelon cups topped with Tamborine Mountain goat's cheese and mint V GF
 Strawberry skewers with chocolate ganache GF
 Sliced seasonal Queensland fruit platters GF DF

Savoury Selection

Breaded Jindi camembert with pear and chilli jam V
 Slow roasted duck and goat's cheese parcels with red onion jam
 Mini sliders with Peri Peri chicken and aioli
 Mixed Mediterranean vegetables on flaky pastry V
 Mini crepes filled with harissa spiced lamb loin, hummus and tabouli
 Savoury croissant with aged cheddar and leg ham
 Panko crumbed prawns with mango aioli DF
 Crispy spinach and ricotta parcels served with riata
 Gourmet mini meat pies with condiments
 Mini cheese Kransky hot dogs with sweet jalapeno salsa

Lunch Menus

BUFFET LUNCH MENUS

The daily changing buffet lunch menus are served in Relish Grill and Bar and are designed to be served either buffet style, or on a share table.

Day Delegate Package includes the following or \$35.00 per person.

Monday

Turkish bread with hummus, eggplant and red beetroot dips
Green beans, potato, cherry tomato salad V GF DF
Roasted pumpkin, baby spinach and goat's cheese V
Handpicked green leaves with a balsamic vinaigrette V GF DF
Dukkah roasted lamb rump GF DF
Harissa spiced gold band snapper with salsa verde GF DF
Sultana and apricot pearl couscous V DF
Roasted eggplant, zucchini wedges with capsicum and tomato V GF DF
Vanilla crème brûlée GF
Orange and almond delight GF
Freshly brewed Vittoria coffee and a selection of tea
Assorted cold beverages

Tuesday

Rustic bread rolls with aged balsamic and olive oil
Pontiac potatoes with shallots and sesame seed dressing V GF DF
Caprese salad – tomato, bocconcini and basil V GF
Hinterland garden style salad with French dressing V GF DF
Baked chicken breast with Maille mustard seed sauce GF
Spinach and ricotta tortellini in a tomato veloute V
Nicola potatoes boulangères V GF
Green vegetables tossed in olive oil and pink salt V GF DF
Bittersweet vanilla bean panna cotta GF
Seasonal Queensland fruit with a passionfruit coulis GF DF
Freshly brewed Vittoria coffee and a selection of tea
Assorted cold beverages



Wednesday

Baked selection of breads with aged balsamic and olive oil
Vermicelli noodles in a chilli, lime and coriander dressing with sesame seeds V GF DF
Asian style slaw with crispy onions V GF DF
Assorted greens in a soya dressing V GF DF
Tonkatsu pork medallions in a BBQ sauce DF
Beef cheek massaman curry GF DF
Oriental fried rice V GF DF
Stir fried mixed vegetables in a ponzu sauce V GF DF
Lychee and kaffir lime trifle GF
Mango and coconut slab
Freshly brewed Vittoria coffee and a selection of tea
Assorted cold beverages

Thursday

Turkish bread with hummus, eggplant and red beetroot dips
Roma tomato, hard boiled eggs, Spanish onion and fresh basil V GF DF
Crisp green apple waldorf salad V GF
Rocket, parmesan and toasted walnuts with house vinaigrette V GF
Roasted noisette of lamb with a garlic infused jus GF DF
Chicken breast fricassee served with a raspberry vinegar reduction
Fettuccine lightly tossed in olive oil and fresh market herbs V DF
Mediterranean style vegetable ratatouille V GF DF
Chocolate éclairs with vanilla bean cream
Selection of Jindi cheeses to include brie, cheddar and blue
Freshly brewed Vittoria coffee and a selection of tea
Assorted cold beverage

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Day Delegate Package includes the following or \$35.00 per person.

Friday

Baked selection of breads with aged balsamic and olive oil
Shrimp with Queensland melon served on crisp iceberg lettuce in an island dressing GF DF
Pontiac potato salad with egg, capsicum and a spiced aioli V GF DF
Garden greens with house vinaigrette V GF DF
Oven baked salmon fillet steak with a star anise veloute GF
Sticky BBQ chicken served with garlic aioli
Confit garlic and chilli linguine with baby spinach V DF
Seasonal sautéed vegetables V GF DF
Traditional Black Forest cake
Tropical fruit salad with Greek yoghurt and coulis GF DF
Freshly brewed Vittoria coffee and a selection of tea
Assorted cold beverages

Saturday

Naan bread served with cucumber raita and chutney
Roasted sweet potato, chick pea and rocket leaf salad V GF DF
Lentil salad with tomato, red onions and fresh mint V GF DF
Mixed garden leaf salad, cucumber, cherry tomato and house dressing V GF DF
Pan seared barramundi fillets with fresh coriander and chilli GF
Aromatic rogan josh GF
Basmati rice infused with turmeric V GF DF
Steamed broccoli and toasted almonds V GF DF
Fresh fruit tartlets
Vanilla Patisserie
Freshly brewed Vittoria coffee and a selection of tea
Assorted cold beverages



Sunday

Rustic bread rolls with aged balsamic and olive oil
Traditional Caesar salad station with condiments
Shaved fennel and radish coleslaw V GF
Garden greens with crispy pancetta and buttermilk dressing GF
Slow roasted beef sirloin with chimichurri GF DF
Southern style fried chicken
Baked potatoes, sour cream, chives and crispy bacon GF DF
Barbequed corn on the cob V GF DF
Sautéed green beans V GF DF
Classic New York baked cheese cake with berry compote
Mini cinnamon jam doughnuts
Freshly brewed Vittoria coffee and a selection of tea
Assorted cold beverages

PICNIC LUNCH BOX

Day Delegate Package includes the following or \$32.00 per person

Chef's selection of gourmet tortilla wraps
Assorted hand cut sushi rolls with soy sauce
Classic Caesar salad
Fresh Queensland fruit salad
Chef's selection of a dessert
Soft drink or juice

FOUR WINDS 360° REVOLVING RESTAURANT

Upgrade your Day Delegate Package for an additional \$15.00 per person.

Treat your delegates to Queensland's only revolving restaurant, commanding views across the Pacific Ocean, Gold Coast city and hinterland. Enjoy the buffet menu of fresh seafood, hot dishes derived from flavours from around the world as well as decadent desserts.

Lunch Menus

WORKING LUNCH MENUS

The working lunch style menus have been created to be served to your meeting room, or in one of our outdoor areas.

Day Delegate Package includes the following or \$35.00 per person

Monday

Caprese salad – tomato, bocconcini and basil V GF
Pontiac potato salad with a sweet mustard dressing and shallots V DF
Handpicked green leaves with a house vinaigrette V GF DF
Chef's classic quiche
Tasmanian salmon and onion bagel with horseradish cream
Roasted turkey wrap, cos lettuce and cranberry sauce DF
Traditional Black Forest cake
Sliced seasonal Queensland fruit platter GF DF
Freshly brewed Vittoria coffee and a selection of tea
Assorted cold beverages

Tuesday

Grilled tuna nicoise salad V DF
Mushrooms a la Grecque V GF DF
Handpicked green leaves with a house vinaigrette V GF DF
Chef's classic quiche
Open faced avocado and Roma tomato on Turkish bread V
Caesar salad wrap with roasted chicken breast
Bitter sweet vanilla bean panacotta GF
Sliced seasonal Queensland fruit platter GF DF
Freshly brewed Vittoria coffee and a selection of tea
Assorted cold beverages

Wednesday

Lentil salad with tomato, red onions and fresh mint V GF DF
Smoked salmon and capers on chat potatoes GF DF
Handpicked green leaves with a house vinaigrette V GF DF
Chef's classic quiche
Rare peppered beef sirloin, onion compote on sour dough
Grilled vegetable, olive tapenade wrap V DF
Traditional tiramisu
Sliced seasonal Queensland fruit platter GF DF
Freshly brewed Vittoria coffee and a selection of tea
Assorted cold beverages

Thursday

Honey roasted pumpkin and baby spinach salad with walnuts V GF DF
Sundried tomato and basil pesto penne
Handpicked green leaves with a house vinaigrette V GF DF
Chef's classic quiche
Avocado, Jindi brie and cranberry sauce on ciabatta V
Vietnamese chicken coleslaw wrap
Chocolate profiteroles
Sliced seasonal Queensland fruit platter GF DF
Freshly brewed Vittoria coffee and a selection of tea
Assorted cold beverages

Friday

Quinoa, rocket and grilled red and golden beetroot salad V GF
Smoked mackerel and Spanish onions on chat potatoes GF
Handpicked green leaves with a house vinaigrette V GF DF
Chef's classic quiche
Virginia smoked ham, honey mustard baguette
Tabouli and hummus wrap V
Mini cinnamon jam doughnuts
Sliced seasonal Queensland fruit platter GF DF
Freshly brewed Vittoria coffee and a selection of tea
Assorted cold beverages

Saturday

Shaved fennel and radish coleslaw V GF
Rocket, walnut and caramelised onion salad with goat's cheese crumble GF
Handpicked green leaves with a house vinaigrette V GF DF
Chef's classic quiche
Chicken Caesar panini with avocado
Classic Greek style salad wrap V
Fresh fruit tartlets
Sliced seasonal Queensland fruit platter GF DF
Freshly brewed Vittoria coffee and a selection of tea
Assorted cold beverages

Sunday

Vermicelli noodles in a chilli, lime and coriander dressing with sesame seeds V GF DF
Tabouli and chick pea salad with fresh mint V GF DF
Handpicked green leaves with a house vinaigrette V GF DF
Chef's classic vegetarian quiche V
Grilled vegetable and eggplant focaccia V
Bacon, crisp lettuce and tomato wrap DF
Lemon curd meringue mini tarts
Sliced seasonal Queensland fruit platter GF DF
Freshly brewed Vittoria coffee and a selection of tea
Assorted cold beverages

Dinner Menus

No matter what style of private dinner, Crowne Plaza Surfers Paradise has the ideal setting and menu to suit the occasion.

For your menu selection there is the choice of buffet, plated and cocktail menus.

To create the ideal atmosphere choose from tropical poolside settings, function rooms with private balconies or the contemporary Relish Grill and Bar.

BUFFET DINNER MENUS

Crowne Carvery Buffet

\$64.00 per person
Minimum 30 guests

Selection of freshly baked gourmet bread rolls

SALADS

Marinated Mediterranean chicken salad V GF
Pontiac potatoes with shallots and sesame seed dressing V GF DF
Handpicked green leaves, cucumber, duo of tomato and house dressing V GF DF

WHOLE ROASTED MEATS

Dukkah spiced roasted lamb shoulder GF DF
Mustard and herb crusted rare roast sirloin of beef GF DF
Dijon mustard, seeded mustard, horseradish cream, jus, minted yoghurt

HOT DISHES

Baked whole snapper in a lemon and herb butter sauce GF
Glazed honey carrots with fennel seeds and herbs V GF DF
Baked pumpkin and sweet potato with wild garlic and rosemary V GF DF
Cheesy cauliflower and broccoli gratin V

DESSERTS

Vanilla cream berry pavlova GF
Black Forest cake
Crème caramel GF
Blueberry baked cheesecake
Tropical fruit salad with Greek yoghurt and coulis GF DF
Freshly brewed Vittoria coffee and a selection of tea



Barbeque Buffet

\$69.00 per person
Minimum 30 guests

Freshly baked damper bread rolls

SALADS

Seasonal mixed baby leaves with avocado and lime vinaigrette V GF DF
Roma tomatoes, Spanish onion, fresh basil with a balsamic dressing V GF DF
Locally grown red and white cabbage with a remoulade dressing V GF
Green beans with navel orange segments and sun dried sultanas V GF DF

HOT BARBEQUE SELECTION

Pepper crusted Black Angus sirloin steak with a caramelized onion compote GF DF
Grilled merguez lamb sausages and zesty lemon gremolata DF
Cajun spiced free range chicken tenderloin skewers with Pascagoula Mississippi sauce
Polenta dusted Tasmanian salmon skewers with a saffron mayonnaise GF DF
Lockyer Valley Nicola potatoes with sour cream, chives and double smoked bacon crisps GF DF
Balsamic marinated zucchini, peppers and eggplant V GF DF
Corn on the cob with herb butter V GF

DESSERTS

Mixed berry trifle GF
Caramel slice with Tamborine Mountain macadamias
Pistachio macarons GF
White chocolate and berry mousse cups GF
Sliced seasonal Queensland fruit platter GF DF
Freshly brewed Vittoria coffee and a selection of tea

Dinner Menus

BUFFET DINNER MENUS

Gourmet Buffet

\$79.00 per person

Minimum 30 guests

Selection of freshly baked gourmet bread rolls

SALADS

Roasted sweet potato, baby spinach and balsamic glaze with almond flakes V GF DF

Pearl couscous with peppered watermelon, mint leaves and feta V

Vermicelli noodles in a fragrant chilli, lime and coriander dressing with sesame seeds V GF DF

Mixed garden leaf salad, avocado, duo of tomato and house dressing V GF DF

Green peas and lightly pickled cauliflower with a Jindi blue cheese dressing V GF

HOT DISHES

Harissa spiced roasted rack of lamb GF DF

Braised Bangalow pork belly with a five spice jus DF

Black Angus beef tenderloin with a chilli glaze DF

Marinated chicken breast with Kalamata olives and capers GF DF

Pacific king prawn paella with green pea and asparagus spears

Thyme roasted baby chat potatoes V GF DF

Seasonal sautéed green vegetables with wild butter and toasted macadamia V

DESSERTS

Chocolate Sachertorte with berry compote

Vanilla and lime panna cotta GF

Kahlua crème brulee GF

White and dark chocolate profiteroles

Tropical fruit salad with Greek yoghurt and coulis GF DF

Freshly brewed Vittoria coffee and a selection of tea



Fresh Seafood Upgrade

\$25.00 per person

Queensland prawns

Spanner crab

Tasmanian smoked salmon

Moreton Bay bugs

Selection of condiments and lemon

Oyster Station Upgrade

\$20.00 per person

Freshly shucked Pacific oysters with lemon

Oysters Kilpatrick

Oyster shooters served three ways:

- Watermelon margarita
- Cucumber and mint
- Bloody Mary

Prawn and Oyster Upgrade

\$15.00 per person

Queensland prawns

Freshly shucked Pacific oysters

Selection of condiments and lemon

Cheese Upgrade

\$10.00 per person

Selection of Jindi cheeses to include brie, cheddar and blue served on the dessert buffet or served on platters to your table



Dinner Menus

PLATED DINNER MENUS

Minimum 30 Guests

2 Course Set Menu

\$55.00 per person

3 Course Set Menu

\$69.00 per person

Alternate Serve

\$2.50 per person, per serve

Plated Menus Include

Freshly baked gourmet breads, freshly brewed Vittoria Coffee and a selection of tea.

Soup

White bean with truffle infused oil V GF

Local spanner crab bisque with a tangy chive cream GF

Classic chicken and sweet corn GF DF

Butternut pumpkin soup with crème fraîche GF



Hot Entrée

Honey and soy roasted duck breast, sour potatoes, micro herbs with a sweet orange reduction GF

Ricotta and baby spinach filled tortellini, roasted tomatoes, basil veloute, shaved parmigiano reggiano V

Harissa spiced lamb loin on Middle Eastern couscous with frisee and yoghurt raita

Braised Bangalow pork belly with cauliflower puree, gremolata and port soaked raisins

Fragrant Thai coconut chicken with oriental salad and toasted peanuts

Warm leek and camembert tart with bitter greens and quince vino cotto V

Cold Entrée

Trio of Tasmanian salmon served Asian tartare, smoked and dukkah roasted GF DF

Asian inspired tapas plate with enoki mushroom

Vietnamese rolls, Queensland prawns and soya

Pacific oysters GF DF

Charcuterie selection with carved leg ham, sopressa, prosciutto, pickled vegetables, grissini, green totato relish

Tian of Queensland prawns, avocado and melon with a lobster cream GF

Queensland seafood selection of freshly shucked oysters, local prawns, succulent bug tail and marinated

Hervey Bay scallops GF DF

Baby red beetroot salad with wild rocket, marinated feta and candied walnuts V GF



Dinner Menus

PLATED DINNER MENUS

Mains

Slow roasted chicken breast with a pesto crust, garlic potato mash, Swiss chard, chicken jus

Tuscan infused rack of lamb, preserved lemon polenta, broccolini, shiraz jus GF

Char grilled Black Angus sirloin, desiree potato pave, seasonal vegetables, exotic mushroom sauce GF

Fillet of Tasmanian salmon, spiced sweet potato, wok tossed Asian greens, lemongrass volute GF

Bangalow pork cutlets, white bean cassoulet, wilted English spinach, madeira jus

Roasted fillet of local gold band snapper, risotto bianco, shaved fennel and radish with nicoise style dressing GF

Black Angus fillet of beef, herbed parsnip mash, glazed baby carrot, broccolini and red wine jus GF

Confit duck leg, butternut squash puree, potato croquette, green beans, toasted almonds, blueberry reduction GF

Dukkah rubbed lamb rump, crushed kipfler potatoes, roasted red peppers, charred zucchini, vanilla scented jus GF DF

Chicken breast with a truffle butter, semi dried tomato infused mash, wilted baby spinach, herb emulsion GF

Black Angus beef tenderloin, garlic roasted potatoes, crisp greens, chilli glaze GF

North Queensland barramundi, sweet potato mash, grilled witlof, wild lime veloute GF

Vegetarian Mains

Warm tian of grilled marinated vegetables, layered potato pave, red pepper coulis V GF

Pumpkin risotto with sage infused brown butter and toasted pepitas V GF

Baked Mediterranean polenta cake, gorgonzola cream, broccolini, salsa rossa V GF



Dessert

Toasted coconut panna cotta, Dutch chocolate macaron, three berry sauce and vanilla bean cream GF

Apple and almond custard tart, soft cream, amaretti biscuit crumble

Beechwood raspberry crème brulee, white chocolate sauce, double cream GF

White chocolate and baileys charlotte, toasted Tamborine Mountain macadamia crumble, sharp raspberry cream

Baked vanilla cheese cake, double cream, passionfruit sauce
Orange and chocolate fondant pudding, vanilla ice cream, chocolate wafer

Lemon curd tart, vanilla ice cream, mango coulis

Individual Pavlova topped with fresh tropical fruits, honeycomb dust GF

Milk chocolate dipped profiteroles with fresh strawberries and coffee anglaise

Sticky date pudding, rich butterscotch sauce, vanilla bean ice cream



Cocktail Packages

30 minute package

\$16.00

2 hot and 2 cold canapés, per person

1 hour package

\$24.00

2 hot and 3 cold canapés, per person

1.5 hour package

\$32.00

3 hot and 3 cold canapés, per person

2 hour package

\$40.00

3 hot, 3 cold and 1 dessert canapés, per person

3 hour package

\$52.00

3 hot, 3 cold and 2 dessert canapés plus

1 walk and fork item, per person

Additional canapés, per item per person

\$4.00

Additional walk and fork items, per item per person

\$9.00



Hot Canapés

Savoury tartlet filled with marinated grilled vegetables and crumbled feta V

Peking duck spring roll with hoisin sauce DF

Carolina pulled pork slider with spiced apple chutney

Cheese Kransky hot dog with sweet jalapeño salsa

Chicken satay GF DF

Mushroom and mozzarella arancini with salsa rossa V

Breaded Jindi camembert with a sweet pear and chilli jam V

Portuguese chicken slider with avocado and piri piri

mayonnaise

Panko crumbed prawns with a mango dipping sauce DF

Cajun chicken and cheese quesadilla served with guacamole

Harissa spiced lamb kofta with mint riata GF

Char-grilled Angus beef skewer with

chimichurri sauce GF DF

Walk and Fork Food

Chinese BBQ pork and Asian vegetable stir fry with hokkien noodles DF

Traditional Pad Thai V GF DF

Japanese beef cheek curry served with sticky rice DF

Spinach and ricotta tortellini in a light tomato cream with toasted pine nuts V

Harissa spiced lamb kofta with couscous and tzatziki

Cold Canapés

Asian infused salmon tartare on lemon pepper crisp bread, wakami and wasabi DF

Fresh ocean prawn on spiced avocado with lime aioli GF DF

Cherry tomato and Tamborine goat's cheese tartlets V

Assorted sushi with soy sauce and

Japanese mayonnaise GF DF

Vietnamese enoki mushroom spring rolls V GF DF

Scallops with capers, raisin puree and micro herbs GF DF

Beef en croute with horseradish cream and shaved red onion

Asparagus spears wrapped in prosciutto drizzled with balsamic glaze GF DF

Tasmanian smoked salmon and cream cheese roulade with dill and lemon GF

Mini prawn cocktail GF DF

Dessert Canapés

White chocolate and berry mousse cups GF

Assorted macarons GF

Mini baked berry cheese cake

White and dark chocolate profiteroles

Double dipped fresh local strawberries GF

Rocky road pave

House made fruit tartlet

Beverages

We offer a range of beverage packages from Standard to Deluxe to suit all budgets and tastes

Alternatively, your beverages can be served on a consumption basis or available by cash bar.

BEVERAGE PACKAGES

Standard Beverage Package

Cascade Light	
Carlton Dry	
Tatachilla Shiraz Cabernet	
Tatachilla Semillon Sauvignon Blanc	
Tatachilla Sparkling	
Soft drinks and fruit juice	
1 hour	\$27.00
2 hours	\$33.00
3 hours	\$38.00
4 hours	\$44.00

Premium Beverage Package

Cascade Light	
Great Northern	
Beaumont Shiraz Cabernet	
Beaumont Semillon Sauvignon Blanc	
Beaumont Sparkling	
Soft drinks and fruit juice	
1 hour	\$33.00
2 hours	\$42.00
3 hours	\$47.00
4 hours	\$53.00

Deluxe Beverage Package

Cascade Light	
Stella Artois	
Crown Lager	
Beaumont Shiraz Cabernet	
Beaumont Chardonnay	
Beaumont Semillon Sauvignon Blanc	
Chevalier 'Cremant de Bourgogne' Brut de Blancs	
Soft drinks and fruit juice	
1 hour	\$44.00
2 hours	\$50.00
3 hours	\$55.00
4 hours	\$60.00



Gold Coast Beverage Package

Burleigh Duke Helles (Mid-Strength)	
Burleigh Duke Premium	
Witches Falls 'Bird Dog' Shiraz Cabernet	
Witches Falls 'Bird Dog' Semillon Sauvignon Blanc	
Witches Falls 'Bird Dog' Sparkling Brut	
Soft drinks and fruit juice	
1 hour	\$48.00
2 hours	\$55.00
3 hours	\$65.00
4 hours	\$70.00

Non-Alcoholic Beverage Package

Soft drinks and fruit juice	
1 hour	\$10.00
2 hours	\$12.00
3 hours	\$15.00
4 hours	\$18.00

Beverages

House Wine

Tatachilla Semillon Sauvignon Blanc	\$9.00/\$40.00
Tatachilla Shiraz Cabernet	\$9.00/\$40.00
Tatachilla Sparkling	\$9.00/\$40.00

A full wine list is available on request.

Beer

Light/Midstrengths:	\$8.00
Cascade Light	
Carlton Midstrength	

Full Strength:	\$9.00
Carlton Dry	
Pure Blonde	
Great Northern	

Premium:	\$10.00
Crown Lager	
Peroni	

Imported:	\$11.00
Asahi	
Corona	
Stella Artois	
Beck's	

Ciders:	\$9.00
Strongbow Apple Cider	

Non-Alcoholic

Soft drinks, mineral water by the glass	\$5.00
Soft drinks, mineral water by the jug	\$15.00
Chilled fruit juices by the glass	\$5.00
Chilled fruit juices by the jug	\$15.00



Standard Spirits

Vodka	Wyborowa	\$9.00
Bourbon	Jim Beam	
Gin	Beefeater	
Rum	Havana Especial	
Scotch	Ballentines	

Premium Spirits

Vodka	Absolut	\$10.00
Bourbon	Makers Mark	\$11.00
Gin	Bombay Sapphire	\$10.00
Rum	Havana Club 7	\$12.00
Scotch	Johnnie Walker Black	\$11.00



CROWNE PLAZA® SURFERS PARADISE

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