



INTERCONTINENTAL®
HAYMAN ISLAND RESORT



BANQUET MENU

OUR PROMISE TO YOU

Our event menus are designed to cultivate connection; connection to the innovative flair of Modern Australian cuisine, to Hayman Island's local flavour and most importantly, to one another.

Culinary moments are often the moments that are remembered most – the celebratory flute of Champagne, the taste that takes you back to a night filled with laughter or the local dish that introduces you to a new culture. Reflecting on these moments, our chefs have designed an exceptional standard of cuisine, accompanied by uncompromising service with attention to detail and dedication to creating those culinary moments of true connection.

From cocktails and canapés served on the remote sandy shores of Langford Island, to banquets set under the Whitsunday stars on Hayman Beach; explore catering connections with InterContinental.

Yours Sincerely,

Arpad Romandy
Resort Manager

BANQUET MENU

CONTENTS

Packages	
Breaks	4
Working lunches	8
Cocktail events	13
Dinner buffets	17
Grazing Plates	21
Plated dinners	22
Beverages	26

BANQUET MENU

BANQUET MENU



BANQUET MENU

MORNING & AFTERNOON TEA BREAKS

CUSTOMISE YOUR BREAK

House-made cookies with freshly brewed coffee and tea - \$6.50 per person

One sweet or savoury selection with freshly brewed coffee and tea - \$12.50 per person

Two sweet or savoury selections with freshly brewed coffee and tea - \$17.50 per person

Seasonal whole fruits - \$4.50 per person

SWEET SELECTION

Textures of chocolate verrine

Banana bread with mascarpone

House-made cookies

Raspberry opera slice

Coconut friands

Coffee and chocolate tarts

Lime tartlets

Carrot and walnut muffins

Tonka bean crème brûlée with freeze
dried raspberries

Mini chocolate éclairs

Tropical iced cupcakes

Protein balls

Currant scones, passionfruit curd and cream
with tropical jam

Pastry house-baked Danish pastries

Assorted mini danishes (v)

Seasonal fruit plate (v, gf, df)

Hayman bircher muesli, raspberry, green apple (v)

Carob and peanut butter muesli bars (v, df)

Blueberry, chia seed and acai pudding (v, gf, df)

Coconut, cacao and date energy balls (v, gf, df)

Organic nuts and seeds, sundried goji berries
(v, gf, df)

Smoothies: berry, acai or mango (v, gf, df)

Belgian waffles, rhubarb berry compote, cream (v)

White chocolate and apricot roll (v)

Portuguese egg tarts (v)

Daintree chocolate opera slice (v)

Praline cream profiteroles (v)

Milk chocolate and wattle seed tartlets (v)

Citrus and poppy seed cupcakes (v)

Tropical fruit and cream mini pavolas (v, gf)

Assorted macaroons (v, gf)

Daintree dark chocolate and orange cake (v, gf)

Raspberry and pistachio friands (v, gf)

Chocolate mousse verrine (v, gf)

BANQUET MENU

SAVOURY SELECTION

Applewood smoked bacon and cheddar scones

Pork and sage sausage rolls with sweet tomato chutney

Mini beef and mushroom pies (df)

Steamed BBQ pork bao buns

Spiced jerked chicken sliders

Chorizo, potato and capsicum empanadas

Mini quiche lorraine

Zucchini and cheddar scones

Pumpkin arancini

Beef sausage roll with caramelised onion

Goat's cheese and cranberry tartlets

Chicken and chorizo empanada

Mushroom and truffle tartlets

Pork and fennel rolls

Ricotta and spinach pastry (v)

Semi-dried tomato and fetta savoury muffin

Semi-dried tomato and olive mini quiche (v)

Sweet potato and cashew empanadas (v)

Spinach, caramelised onion and cheese mini quiche (v)

Salmon avocado sushi, pickled ginger (gf, df)

Spinach and vegetable pakora with mango chutney (v, gf, df)

Sweet corn fritters, dill, preserved lemon, yoghurt (v, gf)

Roast duck rice paper rolls, mango, coriander (gf, df)

Roasted pumpkin, feta and kale filo, tzatziki (v)

Smoked paprika pita crisps, hummus, baba ghanoush (v, df)

Assorted rice sushi, pickled ginger (v, gf, df)

Yellow and blue corn tortilla chips, spicy pico de gallo salsa and guacamole (v, gf, df)

Vietnamese rice paper rolls with chilli mint dip (v, df, gf)

Sweet potato crisps, roasted beetroot hummus, pumpkin seeds (v, gf, df)

Tomato, basil and bocconcini skewers, balsamic drizzle (v, gf)

Seasonal vegetables crudites with house-made boursin cheese dip (v, gf)

BANQUET MENU



BANQUET MENU

DAILY WORKING LUNCH

MONDAY

- Cold selection* Baby spinach and endive salad with pear, walnut and blue cheese (v, gf)
Greek salad with heirloom tomato, cucumbers, olives and feta (v, gf)
Vietnamese chicken salad with coriander, crispy shallots and peanuts (gf, df)
- Sandwich* Roast beef baguette, cheddar, caramelised onion and English mustard
Falafel wrap with baby spinach, hummus and preserved lemon, cucumber and tomatoes (v, gf)
- Dessert* Pineapple, blueberry, mint (v, gf, df)
Banana date slice (v)
Passionfruit panna cotta (v, gf)

TUESDAY

- Cold selection* Roasted organic beets with goat's cheese and honey dressing (gf, df)
Nicoise salad with seared tuna, green beans, cherry tomatoes and caper anchovy dressing (gf, df)
- Sandwich* Banh Mi Vietnamese lemongrass tofu, carrot and daikon pickle, coriander and cucumber on a soft French baguette (v)
Lamb wrap with shaved shoulder of lamb, mixed garden greens, coriander and mint yoghurt, smoked eggplant in a soft tortilla wrap
- Dessert* Watermelon, strawberry, lemon myrtle (v, gf, df)
Salted caramel slice (v)
Cardamon carrot cake (v)

WEDNESDAY

- Cold selection* Roasted pumpkin, baby spinach, pepita seeds, honey dressing (gf, df)
Heirloom tomato, cucumbers, olives, feta, basil vinaigrette (v, gf)
Chicken and soba noodle salad (gf, df)
- Sandwich* Gypsy smoked shoulder ham loaf, tomato relish, baby cos lettuce, aged Woombye vintage cheddar cheese on light rye loaf
Artisan multigrain with turkey, brie, cranberry sauce, baby spinach
- Dessert* Honey dew, rockmelon, basil (v, gf, df)
Limoncello tart, raspberries (v)
Chocolate truffle cake (v)

BANQUET MENU

DAILY WORKING LUNCH *(Cont)*

THURSDAY

- Cold selection* Halloumi, pomegranate, rocket salad (v, df)
Asparagus and spinach salad with toasted walnuts and pear (v, gf, df)
Grilled eggplant with capsicum and artichoke (v, gf, df)
- Sandwich* Pesto wraps with grilled vegetables, soft feta and sundried tomatoes (v)
Chicken Turkish with free range chicken breast, avocado, smoked bacon and
garden leaves on a soft Turkish baked roll with roaster garlic aioli
- Dessert* Pineapple, mango, mint (v, gf, df)
Baileys chocolate tart (v)
Orange crema Catalana (v, gf)

FRIDAY

- Cold selection* Baby gem lettuce, witlof, granny smith apple, pomegranate and goat's cheese (v,
gf) Couscous tabbouleh, kale, mint, preserved lemon, cumin (v, gf)
Thai beef salad, cucumber, carrot, cherry tomato (gf, df)
- Sandwich* Beef cobb with 12 hour slow roasted beef, green goddess mayo, baby cos lettuce,
drawn tomatoes, Swiss cheese on single origin sourdough
Smoked salmon baguette with smoked atlantic salmon, dill cream cheese, pickled
red onions, caper lemon pesto, crusty French baguette
- Dessert* Orange, grapefruit, tarragon (v, gf, df)
Black forest (v)
Grand Marnier orange and almond cake (v)

BANQUET MENU

DAILY WORKING LUNCH *(Cont)*

SATURDAY

- Cold selection* Caesar salad with prosciutto, soft boiled egg, garlic ciabatta crisps, parmesan
Green papaya slaw, icicle radish, mandarin orange (v, gf, df)
Yellow bean, fennel, radicchio and quinoa salad, pecorino (v, gf)
- Sandwich* Boiled eggs combined with a lightly curry seasoned mayo, baby cos leaves on country
white loaf bread (df, v)
French baguette with champagne ham gruyère cheese, gherkin, Dijon mustard and
mayo (df)
- Dessert* Watermelon, raspberry, basil (v, gf, df)
Coffee opera slice (v)
Roasted fig frangipane tart (v)

SUNDAY

- Cold selection* Roasted pumpkin, baby spinach, pepita seeds, honey dressing (gf, df)
Crisp garden greens, cherry tomato, cucumber, citrus herb dressing (v, gf, df)
Green beans, brown rice, toasted pecans, yoghurt mint dressing (v, gf)
- Sandwich* Corned beef Reuben, sauerkraut, house pickles, Dijon mustard, Swiss cheese, light rye
Banh Mi Vietnamese roasted pork, carrot and daikon pickle, coriander, cucumber
and mayo on a soft French baguette (df)
- Dessert* Honeydew, kiwi, shiso leaf (v, gf, df)
Strawberry pistachio pie (v)
Chocolate crème brûlée (v, gf)

BANQUET MENU

DAILY WORKING LUNCH *(Cont)*

ENHANCEMENTS

Upgrade Barbeque Station - \$40 per person

Artisan sausages, marinated skewers (beef, chicken, lamb) off the char-grill, served with assorted mustards, pickles, chutney, sauerkraut and breads

Upgrade Seafood - \$98 per person

Featuring prawns, Moreton Bay bugs, chilled calamari, shucked oysters and blue swimmer crabs, accompanied by seafood dips (gf, df)

Upgrade Cheese - \$24 per person

A range of Australian and imported farmhouse cheeses with dried fruit, apple chutney, truffled honeycomb, grapes and a selection of crackers and crisp breads (v)

Upgrade Ice Block Stand - \$8 per ice block

Hayman Island refreshing fruit ice blocks in assorted flavours (v, gf, df)

Upgrade Market Fruit Stall - \$8 per person

Whole seasonal fruit display (v, gf, df)

Upgrade Ice Cream Cart - \$16 per person

A display of ice creams and sorbets (v)

Assorted toppings: marshmallows, nuts, chocolate chips, whipped cream (v, df)

BANQUET MENU



BANQUET MENU

COCKTAIL MENU

CANAPÉ RECOMMENDATIONS

1 hour package - \$35 per person:

3 hot canapés, 3 cold canapés, 1 sweet canapé per person

2 hour package - \$49.50 per person:

3 hot canapés, 3 cold canapés, 2 sweet canapés per person

3 hour package - \$69.50 per person:

4 hot canapés, 4 cold canapés, 3 sweet canapés, 2 substantial canapés per person

COLD CANAPÉS SELECTION

Roasted beetroot and goat's cheese tartlet, baby watercress

Bruschetta with heirloom tomato salsa, goat cherve, garden basil (v)

Wild mushroom and truffle tartlet with shaved parmesan (v)

Mangrove crab salad tart, mango and chilli lime dressing (df)

Oysters on the shell with wasabi infused sake dressing and wakame (gf, df)

Scallop ceviche on the half shell with salsa verde (gf)

Ahi tuna tataki, avocado and cucumber (gf, df)

Free range smoked chicken with blackberry and chilli mascarpone conettes

Soft rice paper rolls with prawns and chilli lime dipping sauce (df, gf)*

Watermelon lollipops with crumbled feta, dukkah and vinocotto (v, gf)

Slipper lobster and prawn po'boy

Smoked salmon, lemon creme fraiche, dill conettes

HOT CANAPÉS SELECTION

Peking duck spring roll with hoisin sauce (df)

Pumpkin and sage arancini with garlic aioli (v)

Pork and fennel sausage rolls (df)

Thai fish cakes with garlic and lemon aioli

Warm pastizzi with spinach and feta cheese

Vegetable curry puffs with tomato kasundi (v, df)

Teriyaki chicken skewers with pickled cucumber and wasabi mayonnaise (gf, df)

Falafels, sumac spiced with hummus (vegan, gf)

Pulled pork bao buns with pickled vegetables and fresh herbs

Tempura prawns with honey soy dipping (df)

Pulled brisket, chipotle slaw, brioche buns (df)

Chorizo, prawn and scallop skewers with salsa verde (gf, df)

Mushroom, sundried tomato frittata, black garlic aioli (v, gf)

Chermoula lamb skewers, tzatziki, lemon (gf)

*Vegetarian/vegan available on request

BANQUET MENU

COCKTAIL MENU *(Cont)*

SWEET CANAPÉS SELECTION

Tropical fruit skewers (gf, df)

Mini lemon meringue pie

Dark chocolate brownie bites (gf, df)

Salted caramel slice (gf)

Mini mango cheesecake (gf)

Blueberry or raspberry financier (gf)

Mini assorted lamington bites

Selection of almond macaroons (gf)

Medjool dates with gorgonzola dolce (gf)

Assorted chocolate truffles (gf)

Chocolate and hazelnut profiteroles

Ricotta and glace citrus peel cannoli

Bailey's crème brûlée

Tropical fruit and berry tarlets

Mango, passionfruit and coconut panna cotta verrine (gf, df)

SUBSTANTIAL CANAPÉS SELECTION

Warm Thai style beef salad with rice noodles (gf, df)

Seafood paella (df, gf)*

Peking duck pancakes with hoisin sauce

Stir fried hoikken noodles with chicken

Wagyu beef sliders with caramelised onion and tomato chutney

Crumbed fish and chips with lemon caper aioli

Chicken karrage with pickled vegetables and miso mayonnaise

Vietnamese green mango chicken salad

Spinach tortellini with currants, pine nuts and brown butter (v)

Gnocchi with roasted pumpkin, baby spinach and pepita seeds

Wild mushroom risotto and truffle-essence (v)

*Vegetarian/vegan available on request

BANQUET MENU

ENHANCEMENTS

Minimum 20 guests

Carving Station - \$30 per person

Slow-roasted beef brisket with assorted mustards, sweet onion compote & soft rolls

or

Moroccan spiced roast lamb with yoghurt, tomato salsa, cucumber & soft pita bread

Barbeque Station - \$40 per person

Artisan sausages, lamb cutlets & marinated chicken skewers off the char-grill, served with assorted mustards, pickles, chutney, sauerkraut & crusty bread rolls (df)

Asian - \$32 per person

Selection of steamed & fried dim sum served with sweet chilli dip, hoisin & soy sauce (df)

or

Wok-fried hokkien noodles & vegetables with chicken, prawn & tofu, served in mini-noodle boxes (gf, df)

or

Assorted sushi rolls with wakame seaweed salad, pickled ginger, wasabi & soy sauce (gf, df)

Fresh Oyster Bar - \$38 per person

Natural oysters presented over ice with lemon, mignonette & cocktail sauces, tabasco & Worcestershire sauce & wakame seaweed salad (gf, df)

Fresh oyster & bloody mary shooters (gf, df)

(4 oysters per person)

Cheese Station - \$36 per person

A range of artisanal Australian farmhouse cheeses with dried fruit & nuts, homemade compotes, grapes & a selection of crisp breads (v)

Hayman Island Ice Cream Bar - \$16 per person

Selected ice creams & sorbets served in bowls or waffle cones (v)

Assorted toppings: marshmallows, nuts, chocolate chips, whipped cream, maraschino cherries (gf)

Crêpes Station - \$18 per person

French crêpes, cooked to order, served with assorted condiments: berry compote, lemon curd, Nutella, creme anglaise, salted caramel, whipped cream, bananas, strawberries, macerated oranges & toasted almonds (v)

BANQUET MENU



BANQUET MENU

BUFFETS

Minimum 30 guests

THE HAYMAN ISLAND SEAFOOD GRILL - \$195 per person

Seafood on ice

Just shucked rock oysters with lemon and mignonette dressing (gf, df)
Chilled prawns with cocktail sauce (gf, df)
Chilled Moreton Bay bugs with avocado vinaigrette (gf, df)
Salmon gravlax, lemon creme fraiche, chives, capers (gf)

Salads and starters

Baby cos salad with pecans with blue cheese, pear and housemade ranch dressing (v, gf)
Organic mesclun greens with baby radish and lemon-herb vinaigrette (v, gf, df)
Green beans and fire-roasted capsicum and kalamata olives (v, gf, df)
Summer tomato with basil and bocconcini mozzarella (v, gf)
Grilled pencil asparagus with sauce gribiche and toasted almonds (v, gf, df)
Roasted sweet potato with tahini yoghurt and pomegranate (v, gf)
Artisan charcuterie board (gf)
Selection of nigri, maki and California rolls (df)

Off the grill

Prawn skewers, preserved lemon and garlic (gf, df)
Moreton Bay bugs, with smoked pimiento (gf, df)
Banana leaf wrapped reef fish (gf, df)
Black Angus sirloin steak in salmoriglio (gf, df)
Jerk spiced chicken (gf)
Barbequed sweet corn, portobello mushrooms with smoked pimiento butter (v, gf)
Sauces and condiments - chimichurri, romesco sauce, cucumber-mint raita, roasted garlic aioli, lemon (v)

Side dishes

Artisan bread display with cultured butter (v)
Vegetarian saffron paella rice (v, gf, df)
Couscous with dried fruits and nuts (v, gf, df)
Grilled Mediterranean vegetables with harissa dressing (v, gf, df)
Rustic baby potatoes (v, gf, df)

Dessert

Walnut and salted caramel tart (v)
Lemon pavlova with mango and passionfruit (v)
Grand marnier orange cake (v)
Espresso and dark chocolate opera slice (v)
Fresh seasonal fruit platter (v)
Artisan cheese board (v)

BANQUET MENU

BUFFETS (*Cont*)

MEDITERRANEAN FEAST - \$160 per person

Antipasti

Assorted Italian cold cuts (gf, df)

Marinated olives with artichokes and agrodolce peppers (v, gf, df)

Spicy chilled prawns ceviche with lime and cilantro (gf, df)

Spinach hummus, chips and vegetable sticks (v, gf, df)

Manzo tonnato – chilled roast beef in tuna confit aioli with capers (gf, df)

Tortilla Española – potato and onion omelette (v, gf, df)

Off the grill

Organic chicken flavoured with cumin, lemon and thyme (gf, df)

Local catch skewer (gf, df)

Grilled marinated butchers cut (gf, df)

Moreton Bay bugs with smoked pimiento (gf, df)

Mediterranean vegetable skewers (v, gf, df)

Saffron aioli with salsa verde, harissa and lemon (v, gf, df)

Sides dishes

Artisan bread display with cultured butter (v)

Shaved fennel with orange and rocket salad, raspberry vinaigrette (v, gf, df)

Classic Greek salad with kalamata olives, lemon and dill (v, gf)

Roasted sweet potato with tahini yoghurt and pomegranate (v, gf)

Vegetarian saffron paella rice (v, gf, df)

Dessert

Churros with dark chocolate dip (v)

Chefs selection of tapas-style desserts (v)

Fresh seasonal fruit platter (v, gf, df)

Artisan cheese board (v)

BANQUET MENU

BUFFETS *(Cont)*

FLAVOURS OF PACIFIC BARBEQUE - \$150 per person

Seafood on ice

Just shucked rock oysters, lemon, mignonette dressing (gf, df)
Chilled prawns, cocktail sauce (gf, df)

Starters

Yellowfin tuna and salmon sashimi (gf, df)
Vietnamese rice paper rolls with shrimp, palm sugar dip (gf, df)
Pencil asparagus with sauce gribiche and almonds
Organic mesclun greens salad with citronette (v, gf, df)

Off the wood-fired oven and grill

Lime and chilli marinated chicken (gf, df)
BBQ smoked beef short ribs (gf, df)
Grilled kingfish (gf, df)
Tiger prawn skewers (gf, df)
Peanut sauce, teriyaki sauce, sriracha mayo, limes (v, gf, df)

Sides dishes

Roasted pumpkin salad with coriander pesto and pepitas
Israeli couscous tabbouleh salad (v, gf, df)
Asian coleslaw with miso dressing (v, gf, df)
Wok-fired local vegetable with tofu (v, gf, df)
Seafood fried rice (gf, df)

Dessert

Coconut sago verrine with tropical fruit (v, gf, df)
Chilli milk chocolate tart (v)
Mango panna cotta
Fresh seasonal fruit platter (v, gf, df)
Artisan cheese board (v)



BANQUET MENU

BUFFETS (*Cont*)

SUNSET BARBEQUE - \$120 per person

On ice

Chilled prawns with cocktail sauce (gf, df)

Off the grill

Selection of gourmet sausages with assorted mustards (gf, df)

Local caught mackerel

Glazed baby back ribs with homemade BBQ sauce (gf, df)

Bacon cheddar cheese mini-burgers

Cajun-spiced sweet corn on the cob (v, gf)

Portobello mushrooms, smoked pimiento butter (v, gf)

Salted roasted potatoes with sour cream and chives (v)

Sides dishes

Artisan bread display with cultured butter (v)

New potatoes with creme fraiche (v, gf)

Crisp romaine lettuce, avocado, cherry tomatoes, cilantro-lime dressing (v, gf, df)

Organic arugula, watermelon, jicama, feta cheese (v, gf)

Grilled asparagus with pesto and shaved parmesan (v, gf)

Dessert

Passionfruit pavlova (v, gf)

Lemon curd slice (v)

Pear frangipane tart (v)

Fresh seasonal fruit platter (v, gf, df)

Artisan cheese board (v)

BANQUET MENU

GRAZING TABLES

Minimum 15 guests

THE PADDOCK - \$140 per person

ENTREE

Charcuterie (local and imported salumi)
Olive and House chutneys and preserves
A selection of homemade dips and freshly
grilled Artisan bread

MAIN COURSE

Meat Selection

Grass fed beef tenderloin steaks, scorched
onions, assorted mushrooms
Spiced lamb cutlets, cucumber,
almond yoghurt
Roasted pork belly, apple and fennel,
pomegranate dressing
Mediterranean spiced chicken breasts,
roasted peppers

Sides Selection

Confit garlic potato au-gratin, aged cheddar,
parmesan crust
Baked potatoes with sour cream and chives
Grilled broccolini, lemon oil vinaigrette
Roasted baby carrots and black garlic butter
Corn on the cob

Cold Selection

Heirloom tomato salad
Garden salad
Japanese pumpkin, baby spinach salad,
walnut dressing
Roasted beet salad, watercress, feta cheese

THE SEA SCAPE - \$170 per person

ENTREE

Chilled prawns
Natural oysters and condiments
Smoked salmon and salmon pearl jars
Snapper ceviche
White anchovies and olive oil
Marinated octopus
Mussels on shell

MAIN COURSE

Seafood Selection

Paella pan
Marinated grilled prawn skewers
Local reef fish, roasted cherry tomatoes,
preserved lemon dressing
Grilled octopus, 'Nduja, basil seed, herb oil
Mediterranean spiced mackerel

Sides Selection

Confit garlic potato, au-gratin, aged cheddar,
parmesan crust
Grilled broccolini, lemon oil vinaigrette
Roasted baby carrots and black garlic butter
Corn on the cob

Cold Selection

Heirloom tomato salad
Garden salad
Marinated prawn and scallop salad
Baked salmon salad and avocado

BANQUET MENU

PLATED DINNER

INCLUSIONS:

House-baked bread rolls, freshly brewed coffee and a selection of teas.

2-course set menu (1 item per course): entrée/main or main/dessert - \$85 per person

2-course alternate serve menu (2 items per course): entrée/main or main/dessert - \$105 per person

3-course set menu (1 item per course): entrée/main/dessert - \$99 per person

3-course alternative serve menu (2 items per course): entrée/main/dessert - \$129 per person

COLD ENTREE SELECTION

Kingfish Crudo, burnt orange, radish, pickled fennel and beetroot gel

Smoked duck breast, pear slaw, pickled shimeji, raspberry vinaigrette (gf, df)

King prawns, fresh herbs, green mango slaw, young coconut, lime dressing (gf, df)

Heirloom beetroots, peas, goat chevre, pomegranate molasses, baby herbs, quinoa crisp (v, gf)

Hot smoked salmon, organic beetroot, horseradish, crème fraiche, pumpernickel crumble and beetroot gel (gf)

Duck liver parfait, homemade fig jam, cornichon, toasted brioche, cress*

Pepper berry crusted beef carpaccio, black garlic, wild rocket, shaved grana padano, truffle oil (gf, df)

HOT ENTREE SELECTION

Charred pencil leek, butternut velouté, brown butter sage, pumpkin seeds (v, gf, df)

Gnocchi, wild forest mushroom, black truffle cream, baby spinach (v)

Herb crusted coral trout, baked kipfler potato, crispy chorizo, lemon and saffron aioli (df)

Grilled spring chicken, spinach puree, king oyster mushroom (gf, df)

Scallop and king prawn moilee, aromatic basmati rice, roasted coconut, crispy shallots (df)

Crispy pork belly, celeriac remoulade, sherry glaze (gf, df)

MAIN COURSE SELECTION

Porcini mushroom polenta, grilled sweet corn, mushroom medley, asparagus (v, gf, df)

Crispy skin barramundi, coconut rice, braised Asian greens, green papaya, salad, Thai red curry sauce (gf)

Seared Tasmanian salmon, sauce vierge, thyme roasted potatoes, crispy capers (gf, df)

Duo of duck, smoked duck breast, braised duck leg, honey parsnip puree and crisp, orange jus gras (gf, df)

Crispy pork belly, braised pork collar, creamy sage polenta, caramelised calvados apples (gf)

Zaatar crusted lamb loin, cannellini bean hummus, blistered cherry tomatoes, Persian feta, pomegranate molasses (gf)

Braised short rib, onion marmalade, smoked celeriac puree, watercress (gf, df)

Wagyu eye fillet, Paris mash, smoked speck, buttered beans and sauce bordelaise (gf, df)

*Gluten free available on request

BANQUET MENU



BANQUET MENU



BANQUET MENU

ADDITIONAL SIDE DISHES

Side Dishes - \$30 per side dish (serves approximately 10 guests)

Sautéed baby greens (v, gf, df)

Organic mesclun leaf salad (v, gf, df)

Panzanella Salad (v,df)

Grilled broccolini, preserved lemon, toasted almonds, extra virgin olive oil (v, gf, df)

Truffle mash potato (v, gf)

Roasted new potatoes, sea salt (v, gf)

Roasted root vegetables, cardamom and orange (v, gf, df)

DESSERT

Textures of single origin dark chocolate, chocolate mousse, tonka crumble, couverture chocolate ice cream (v)

Poached apple caramel, honey caramelised cream, lemon curd, almond short crust, vanilla ice cream (v)

Lemon curd confit, finger lime cremeux, citrus sorbet (v)

Chocolate fondant, vanilla anglaise, dark chocolate jelly, vanilla bean ice cream, cocoa nib tuile (v)

Almond milk panna cotta, berry compote, strawberry salsa, pistachio crumble (v, gf, df)

Milk chocolate fingers, raspberries, fruit compote, chocolate glaze (v)

Vanilla cream brulee, lemon gel, ice cream (gf)

ADD ONS

Palate Cleanser - \$9.50 per person

Selection of sorbets and granitas to cleanse the palate

Petit Fours - \$25 per person

Chef's selection of petit cakes, slices, chocolate truffles and macarons (v, gf)

Cheese - \$22.50 per person

A range of artisanal Australian farmhouse cheeses with dried fruit and nuts, homemade compotes, grapes and a selection of crisp breads (v)

*Post dinner snacks: Speak to our events team for a custom-built experience.

BANQUET MENU

BEVERAGE PACKAGES

STANDARD BEVERAGE PACKAGE (per person)

Wine	Chain of Fire Brut	Pricing	
	Bimbadgen Chardonnay	1 Hour	\$45
	Bimbadgen Shiraz- Cabernet	2 Hours	\$69
Beer	Corona	3 Hours	\$89
	James Squire 150 Lashes, Pale Ale	4 Hours	\$109
	Great Northern Super Crisp Lager	5 Hours	\$135
Other	Soft drinks & water	6 Hours	\$159

PREMIUM BEVERAGE PACKAGE (per person)

Wine	Tyrell's Chardonnay Pinot Noir Brut	Pricing	
	Beach Hut Sauvignon Blanc	1 Hour	\$59
	Folklore by Cherubino Rose	2 Hours	\$79
	Grant Burge Benchmark Cabernet Shiraz	3 Hours	\$99
Beer	Corona	4 Hours	\$129
	Peroni	5 Hours	\$159
	James Boag's Premium Light	6 Hours	\$189
Other	Soft drinks & water		

DELUXE BEVERAGE PACKAGE (per person)

Wine	Piper-Heidsieck Cuvee Brut	Pricing	
	Kopu Sauvignon Blanc, Malborough	1 Hour	\$95
	Oakridge Yarra Valley Chardonnay	2 Hours	\$135
	Lock & Key Pinot Noir	3 Hours	\$179
Beer	Tyrell's Lunatiq Shiraz	4 Hours	\$219
	Corona	5 Hours	\$250
	Peroni	6 Hours	\$290
	Bulmers Cider		
Other	James Boag's Premium Light		
	Soft drinks & water		

BANQUET MENU



BANQUET MENU

BEVERAGES ON CONSUMPTION

CHAMPAGNE & SPARKLING

Bottle

Piper-Heidsieck Cuvee Brut, France	\$139
Veuve Cliquot Brut NV, France	\$159
G.H Mumm Cordon Rouge Le Rose, France	\$190
Dom Perignon Brut, France	\$530
Chain of Fire Brut Cuvee, South East Australia	\$39
Bimbadgen Sparkling Semillon, Hunter Valley	\$59
Tyrell's Pinot Noir Chardonnay Brut, Hunter Valley	\$79
Il Fiore Prosecco DOC, Italy	\$59

BLUSH WINE

Bimbadgen Moscato	\$59
Chaffey Bros Not Your Grandma's Rose, Eden Valley	\$65
Folklore by Cherubino Rose, Western Australia	\$49
Mirabeau Classic Rose AOC, France	\$75

WHITE WINE

Rymill 'gt' Gewurtztraminer, Coonawarra	\$59
Hentley Farm Riesling, Eden Valley	\$69
Craggy Range Te Muna Road Riesling, Martinborough	\$85
Bimbadgen Semillon, Hunter Valley	\$65
Beach Hut Sauvignon Blanc, South East Australia	\$39
Kopu Sauvignon Blanc, Marlborough	\$59
The Lane Vineyard Block 10 Single Vineyard Sauvignon Blanc, Adelaide Hills	\$69
Craggy Range Te Muna Road Sauvignon Blanc, Martinborough	\$75
Blue Sand Pinot Grigio, Victoria	\$49
Santi 'Sortosele' Pinot Grigio - DOC, Italy	\$69
Josef Chromy Pinot Gris, Tasmania	\$79
Alte Chardonnay, Orange	\$59
Chain of Fire Chardonnay, Australia	\$39
The Lane Beginning Chardonnay, Adelaide Hills	\$89
Montalto Estate Chardonnay, Mornington Peninsula	\$89
Bimbadgen Ridge Chardonnay, Hunter Valley	\$49

BANQUET MENU

BEVERAGES ON CONSUMPTION *(Cont)*

RED WINE	Bottle
Chain of Fire Pinot Noir, Australia	\$39
Montalto Estate Pinot Noir, Mornington Peninsula	\$89
Lock & Key Pinot Noir, Tumbarumba	\$59
Mt Difficulty roaring Meg Pinot Noir, Central Otago	\$79
Craggy Range Te Muna Road Vineyard Pinot Noir, Martinborough	\$95
Beach Hut Shiraz, Australia	\$39
Two hands wines Gnarly dudes Shiraz, Barossa Valley	\$85
Innocent Bystander Syrah, Yarra Valley	\$59
Tyrrells Lunatic Shiraz, Heathcote	\$79
Bimbadgen Shiraz Cabernet, Hunter Valley	\$49
Bimbadgen Reserve Shiraz, Hunter Valley	\$190
Beach Hut Cabernet Merlot, Australia	\$39
Margan Estate Cabernet Sauvignon, Hunter Valley	\$59
Rymill Classic Cabernet Sauvignon, Coonawarra	\$75
Robert Oatley Signature Series Cabernet Sauvignon, Margaret River	\$65

BEER	Bottle
Corona	\$9
Heineken	\$9
Peroni	\$9
James Squire 150 Lashes	\$9
Little Creatures	\$12
Pure Blonde	\$9
4 Pines Kolsch	\$10
Great Northern Super Crisp	\$9
Balter XPA	\$12
Carlton Dry	\$9
Stone & Wood	\$12
Heineken 0.0	\$8
James Boag's Premium Light	\$9
Bulmers Cider	\$10



InterContinental Hayman Island Resort would be delighted to work with you to further tailor your menu and specific requirements.

For further information, please contact us directly on hayman.events@ihg.com

INTERCONTINENTAL HAYMAN ISLAND RESORT
1 Raintree Avenue, Hayman Island QLD 4801
P: 07 4940 1234 W: haymanisland.intercontinental.com