



BANQUET MENU

FOOD & BEVERAGE OPTIONS



INTERCONTINENTAL.
SANCTUARY COVE RESORT

OUR PROMISE TO YOU

Nourish the soul; inspire the palate.

Re-energise and refocus delegates with a range of inspired food and beverage experiences. Curated by Executive Chef, Hamish Watt, and his team of culinary geniuses, this InterContinental Banquets Menu is a testament to the rich agriculture of Australia, with personalised breaks, themed cuisine and interactive sessions bursting with fresh ingredients transformed entirely onsite to ensure exceptional food and beverage experiences for impressive meetings and events.

We work in consultation with your vision to create a host of inspired solutions for morning tea breaks, evening dinners, offsite catering and group lunches. Have you considered a branded cocktail reception or custom designed interactive dinner? With us, the possibilities are endless.

Yours sincerely,

Matt Rippin
General Manager

CONTENTS

Packages

Breakfasts	4
Morning & afternoon tea breaks	8
Working lunch buffets	12
Boxed lunch	16
Cocktail menu	18
Plated dinners	22
Dinner buffets	30
Beverages	40

Menu Key

df	Dairy Free
gf	Gluten Free
v	Vegetarian
ve	Vegan

BANQUET MENU

BREAKFAST

INTERCONTINENTAL BREAKFAST BUFFET - \$50 per person (*minimum of 30 guests*)

Freshly brewed coffee and fine tea selection
Selection of two chilled fruit juices

Sliced seasonal fresh fruits with homemade Bircher muesli (v)
Fruit flavoured and natural yoghurts (v, gf)
Selection of croissants and Danish pastries (v)
Fresh bakery basket with bread rolls, Abbott's Village Bakery selection
and a selection of butter, Beerenberg jams, spreads and Australian honey
Assortment of breakfast cereals with milk
Selection of deli meats (gf, df)

Sautéed onions and rosemary chat potatoes (v, gf, df)
Grilled Roma tomatoes (v, gf, df)
Sautéed mushrooms (v, gf)
Scrambled eggs (v)
Applewood smoked bacon (gf, df)
Chicken and herb chipolatas (gf)

BREAKFAST CANAPÉS - \$9 per item, per person

Healthy green goddess shots (v, gf, df)
Buffalo mozzarella, basil and heirloom tomato croissant (v)
Pineapple and muesli pots with pomegranate and black sesame seed (v, gf)
Bircher muesli cup with yoghurt and berry compote (v)
Mini bacon and egg roll
Organic egg, tomato and baby spinach breakfast burrito (v)
Mini smoked salmon and avocado croissant







BANQUET MENU

BREAKFAST

PLATED BREAKFAST - \$50 per person

CONTINENTAL ITEMS (PRE-SET ON THE TABLES)

Freshly brewed coffee

Fine tea selection

Chilled juices

Sliced seasonal fresh fruit platter (v, gf, df)

Fruit flavoured and natural yoghurt (v, gf)

Butter croissants and Danish pastries with preserves and spreads (v)

HOT DISH (choice of one item)

Eggs benedict

Poached eggs, champagne ham and hollandaise sauce on an English muffin served with grilled asparagus and tomato

OR

Avocado sourdough

Roasted cherry tomatoes, herbed goat's cheese, poached eggs and micro greens (v)

OR

Scrambled eggs and smoked salmon

Slow-roasted vine tomatoes and baby spinach on an English muffin

BREAKFAST FOOD - \$12 per person

Chocolate chip banana muffin (v)

and

(choice of one item)

Egg and bacon brioche

Double smoked ham and gruyere cheese croissant

Greek yoghurt and muesli shots(v)

Breakfast burrito with egg, bacon, vine-ripened tomato and onion jam

BREAKFAST BEVERAGES - \$9 per person

Freshly brewed coffee

Fine tea selection

Chilled juices

BANQUET MENU

MORNING & AFTERNOON TEA BREAKS

Pricing per person

\$16 for one item, per break (includes tea and coffee)

\$22 for two items, per break (includes tea and coffee)

Or included in your Daily Delegate Package

Items are set per day, select an additional break item for \$6 per additional item, per break

See Additional Break Items for options

MONDAY MORNING

Lemon blueberry teacake (gf)

Italian tomato arancini (v,gf)

MONDAY AFTERNOON

Cranberry scones

Chicken and mushroom filo

TUESDAY MORNING

Almond apricot tart

Mini pork bun (df)

TUESDAY AFTERNOON

Red velvet cake chocolate cookies

Sweet potato and cashew empanadas (v)

WEDNESDAY MORNING

Raspberry and pistachio cheesecake (gf)

Ricotta and spinach pastry (v)

WEDNESDAY AFTERNOON

Chocolate brownie (gf)

A selection of hand-made quiches

THURSDAY MORNING

Carrot cake (gf)

Bacon and cheese scone

THURSDAY AFTERNOON

Citrus tart

Pumpkin arancini (v, gf, df)

FRIDAY MORNING

Pecan and chocolate tart

Pork and fennel roll

FRIDAY AFTERNOON

Raspberry financier (gf)

Mexican chicken empanadas

SATURDAY MORNING

Raisin scones

Lamb and rosemary pie

SATURDAY AFTERNOON

Protein balls (ve)

Beef sausage roll

SUNDAY MORNING

Nut caramel tart

Ricotta and spinach pastizzi

SUNDAY AFTERNOON

Lemon madeleine (gf)

Tomato and olive muffins (ve)

BANQUET MENU

MORNING & AFTERNOON TEA BREAKS

ADDITIONAL BREAK ITEMS

\$6 per additional item, per break

SWEET SELECTION

Banana cake with ricotta
Red velvet cake
House-made cookie
House-baked croissants and Danish pastry

SAVOURY SELECTION

Assorted sushi
Crudités with hummus (v, df)
Vegetarian rice paper roll with plum sauce (v, df)
Goat's cheese and pumpkin tartlet (v)

GLUTEN-FREE SWEET SELECTION

Assorted macarons (v, gf)
Mixed berry friand (v, gf)
Flourless orange cake (v, gf, df)
Vegan chocolate cake with caramelised almond (v, gf)
Milk chocolate and raspberry mousse (gf)
Fruit kebab (v, gf, df)
Sliced fruit platter (v, gf, df)
Mixed berry smoothies (v)

GLUTEN-FREE SAVOURY SELECTION

Pumpkin sausage roll (gf, v, df)
Lentil pie (ve, gf, df)
Ratatouille tartlet (ve, gf, df)

PLATTERS

(Minimum 10 guests)

Gourmet sandwiches - \$10 pp
Gourmet Wraps - \$10 pp
Australian cheese platter - \$12 pp
Assorted mini sausage rolls and pie - \$13pp
Fruit platter - \$6.5pp

SANCTUARY COVE GRAZING TABLE - \$18pp

Grazing table with selection of Artisan meats and cheeses, crudités, dips, lavosh, sourdough and crackers, grapes and dried fruits and seeds

RE-CHARGING STATION - \$12 per day, per person

A selection of seeds, nuts, fresh and dried fruits and berries to re-charge and re-invigorate delegates.
Set fresh each day.
(tidied up during breaks, not replenished)

BANQUET MENU

EVENT ENRICHMENTS

Event enrichments require a minimum of 20 guests

Barista coffee cart during all catering breaks: \$650 rental, per day
Barista coffee cart full day service during conference hours: \$850 rental, per day

Coffee charged on consumption \$7 per person
One Barista cart can serve up to 100 guests

CONTINUOUS TEA & COFFEE

Served continuously for a maximum of 4 hours \$16 per person
Served continuously for a maximum of 8 hours \$21 per person

FRESH JUICE STATION

Seasonal fruits and vegetables juiced \$18 per person

HEALTHY JUICE SHOTS *(please select one)*

Green goddess - cucumber, spinach, avocado, green apple (v, gf, df) \$10 per person
Berry blast - mixed berries, dairy-free yoghurt (v, gf, df)
Breakfast to go - muesli, banana, low-fat yogurt, honey (v)

PROTEIN BALLS

A selection of healthy hand made protein balls \$11 per person

INTERCONTINENTAL HIGH TEA

Maximum numbers 100 pax \$55 per person
Seasonal menu

STREET CHURROS

Churros \$17 per person
Served with hot chocolate sauce, dulce de leche, berry coulis, custards and flavoured sugars



BANQUET MENU

WORKING LUNCH BUFFETS

\$65 per person (*minimum 20 guests*)

Includes a selection of soft drinks and juices - charged at \$7 pp

MONDAY

<i>Cold selection</i>	Tuna nicoise, potato, green bean, egg, tomato and olive salad (gf, df) Lentil, roast pumpkin, cherry tomato and feta with rocket salad (v, gf) French bistro salad with homemade French dressing (ve, gf, df)
<i>Sandwich</i>	Jambon, emmental cheese, cornichon and Dijon mustard with French baguette
<i>Hot Selection</i>	Roast marinated chicken thigh with garlic and mushroom (gf, df) Braised Beef Daube with root vegetables and thyme Rustic ratatouille with basil oil (ve, gf, df)
<i>Sweet Selection</i>	Seasonal fruit tart Assorted lamingtons Sliced fruit platter

TUESDAY

<i>Cold Selection</i>	Wombok and crispy noodle salad with sesame dressing (ve) Chicken, cucumber, coriander and vermicelli salad with chilli lime dressing (gf, df) Brown rice, red cabbage, edamame and pickled ginger with Japanese dressing (ve ,gf)
<i>Sandwich</i>	Teriyaki pulled beef with cucumber and spring onion Turkish Bread (df)
<i>Hot Selection</i>	Char siu pork with bok choy and pickled onion (df) Roast miso glazed salmon with Asian green and sesame seed (gf, df) Special egg fried rice with bean sprouts (v, gf)
<i>Sweet Selection</i>	Mud cake with liqueured cherries Raspberry vanilla choux (gf) Sliced fruit platter

WEDNESDAY

<i>Cold selection</i>	Caesar salad with bacon, sliced egg, parmesan and garlic croutons Herb roasted zucchini, eggplant and capsicum salad with mixed leaves (ve, gf) Greek salad with cucumber, olive and marinated feta (v, gf)
<i>Sandwich</i>	Salami, red capsicum, pesto and rocket in baguette (df)
<i>Hot Selection</i>	Chicken cacciatora with olive and caper berry (gf, df) Grilled barramundi with tuscan herb and lemon (gf, df) Mushroom cream sauce and spinach with shell pasta (v)
<i>Sweet Selection</i>	Milk chocolate mousse (gf) Mango pavlova (gf) Sliced fruit platter

BANQUET MENU

WORKING LUNCH BUFFETS *(Cont)*

THURSDAY

<i>Cold selection</i>	Honey and mustard classic coleslaw (ve, gf) Napa sweet corn salad with apple and avocado (ve, gf) Seasonal garden salad (ve, gf,df)
<i>Sandwich</i>	Slow cooked pulled pork, white cabbage and chipotle mayo wrap (df)
<i>Hot Selection</i>	Bourbon chicken with cucumber and red onion quinoa (gf, df) Baked ziti with wagyu beef ragu sauce, ricotta and mozzarella Roasted sweet potato and green bean with dried cranberry dressing (ve, gf)
<i>Sweet Selection</i>	White chocolate and raspberry tart Orange cake (gf, df) Sliced fruit platter

FRIDAY

<i>Cold selection</i>	Som Tum Salad, green papaya, coriander, cucumber, cherry tomatoes and Nam Jim dressing (gf, df) Beef san choy bow with hoisin sauce and fresh ginger with carrot and bean sprouts (gf, df) Asian slaw with crispy noodles and Japanese dressing (v, gf, df)
<i>Sandwich</i>	Tom yum chicken, cucumber and spinach on Turkish bread (df)
<i>Hot Selection</i>	Slow braised Thai pork with lemongrass and savoy cabbage (gf, df) Roast barramundi with Asian Greens and Shaoxing wine (gf, df) Aromatic jasmin rice with spring onions (ve, gf, df)
<i>Sweet Selection</i>	Passionfruit panna cotta (gf) Vanilla cheesecake with blueberries (gf) Sliced fruit platter

BANQUET MENU

WORKING LUNCH BUFFETS (*Cont*)

SATURDAY

- Cold selection* Roast pumpkin, red cabbage and cannellini beans with pepitas and red wine vinaigrette (ve, gf)
Mixed leaves, seasonal vegetable salad with herb and lemon dressing (ve, gf)
Turkish tomato, cucumber, red onion and parsley salad with pomegranate molasses (ve, gf)
- Sandwich* Pastrami, dill pickle, mesclun and seeded mustard baguette
- Hot Selection* Slow cooked Milly Hill lamb shoulder with smoked creamy eggplant and savoy cabbage (gf)
Peri-peri chicken with baby spinach and red onion (gf, df)
Moroccan spiced vegetable with pearl couscous (ve, df)
- Sweet Selection* Calamansi and raspberry tart
54 % cocoa dark chocolate mousse (gf)
Sliced fruit platter

SUNDAY

- Cold selection* Prawn and baby cos salad with cherry tomato, cucumbers, shaved fennel and citrus dressing (gf, df)
Garam masala tossed chickpeas with beetroot, cauliflower and yoghurt dressing (v, gf)
Baby spinach salad with grated carrot, pomegranate and radish (ve, gf)
- Sandwich* Lemon myrtle chicken, mint and cucumber wrap
- Hot Selection* Roast beef sirloin, studded with rosemary and garlic and greens
Roast whole organic chicken with lemon thyme and greens.
Roast potatoes with French herbs (ve, gf, df)
Old fashioned gravy (gf)
- Sweet Selection* Baked cheesecake with fresh berries (gf)
Passionfruit and meringue tart
Sliced fruit platter







BANQUET MENU

BOXED LUNCH

\$45 per person

Includes soft drink or water

OPTION 1

Jambon, emmental cheese, cornichon and Dijon mustard with French baguette

Greek salad with cucumber, olive and marinated feta (v, gf)

Milk chocolate brownie (gf)

OPTION 2

Turkish bread with Tandoori chicken, mint and cucumber

Brown rice, red cabbage, edamame and pickled ginger with Japanese dressing (ve, gf)

Raspberry friande (gf)

OPTION 3 - VEGETARIAN

Roasted cauliflower, falafel, chickpea and hummus wrap (v, ve)

Roast pumpkin, red cabbage and cannellini beans with pepitas and red wine vinaigrette (ve, gf, df)

Fresh seasonal fruit salad (gf, df)

BANQUET MENU

COCKTAIL MENU

CANAPÉS

½ hour package	2 hot and 2 cold canapés per person	\$28 per person
1 hour package	3 hot and 2 cold canapés per person	\$45 per person
2 hour package	2 hot, 2 cold, 2 sweet and 2 substantial canapés per person	\$84 per person
3 hour package	3 hot, 3 cold, 3 sweet canapés per person and 1 live station	\$125 per person

Additional canapé \$9 per person, per canapé

Additional substantial canapé \$18 per person, per canapé

COLD CANAPÉ SELECTION

Humpty doo smoked barramundi, pea and mint mayonnaise and pickled cucumber spoon (gf, df)

Fresh oyster with toasted sesame and wakame salad (gf, df)

Beef Bresaola, watermelon and parsley skewer with balsamic glaze (df)

Soy chicken nori roll, lime and wasabi kewpie mayo

Cucumber with ricotta preserved lemon and yuzu pearls (gf, v)

Cherry tomato, avocado mouse with chives, heirloom tomato (v, gf, df)

HOT CANAPÉ SELECTION

Thai style fish cake with lemongrass dressing (gf, df)

Coconut crumbed prawn with chilli lime sauce (gf, df)

Pulled pork croquet caramelised onion and roasted capsicum

Chicken croquette with buffalo dipping sauce (gf, df)

Vegetable pakora with sweet mango chutney (v, df)

Beetroot arancini with herb infused mayo (v, gf)

Vegetable spring roll with hoisin sauce (v, df)

SWEET CANAPÉ SELECTION

Lemon and raspberry tart (v)

Mini Blackforest

Key lime tart

Cappuccino chocolate cup (gf)

Matcha and yuzu cheesecake (gf)

BANQUET MENU

COCKTAIL MENU *(Cont)*

SUBSTANTIAL CANAPÉ SELECTION

Tempura battered flathead fillets, chip, tartare and lemon
Fish taco with kafir lime aioli, green mango and cabbage
Slow-cooked beef cheek with chimichurri and creamy polenta (gf)
Mild lamb rogan josh with basmati rice, coriander yoghurt and naan bread
Beef slider with tomato, cheese and smokey BBQ sauce
Moreton bay prawn roll with lettuce and kaffir lime mayo (df)
Lamb skewers with herb couscous, tzatziki and pomegranate seeds
Potato gnocchi, semidried tomato and zucchini with pesto cream sauce (v)
Pumpkin and sage risotto with pecorino and English spinach (v, gf)

INTERACTIVE LIVE STATION

(two-hour session, minimum 40 guests)

Oyster shucking station - \$16pp
Prosciutto cut from the bone served with condiments and grilled sourdough - \$18pp
Live gnocchi station 3 separate flavours (Napoli, beef ragout, mushroom cream) - \$28pp
Ice-cream cart with 5 flavours, 10 condiments, cones and tubs - \$16pp

CANAPÉ MASTERCLASS

\$90 per person

(two-hour session, minimum 20 guests, maximum 100 guests)

Unleash your team's inner master chef with this interactive challenge. Working in two teams or more, your colleague's creativity is put to the test by having them prepare two of the best gourmet canapés. With over 100 ingredients to select from and guidance from our expert culinary team, this bond-building activity is the perfect addition to your event.

A chef's selection of four canapés is included in this experience to provide inspiration and the top three canapés will be judged and decided on by our chef.









BANQUET MENU

COOKING MASTERCLASS ON OUR WOOD-FIRED BBQ'S

\$90 per person

1 ½ hour session

Minimum 20 guests, maximum 100 guests

Join our hands-on wood-fired BBQ masterclass and discover how to cook like a pro. From perfecting a steak for two to preparing a shoulder of lamb for twenty, you'll learn how to choose, prepare, and marinate cuts of meat, understand the importance of resting, and of course, enjoy the dishes you've created. We'll also fire up vegetable skewers and slow-roast pineapple over the coals, while five volunteers jump in to help make a fresh Chimichurri sauce.

BANQUET MENU

PLATED DINNER

INCLUSIONS:

House-baked bread rolls
Freshly brewed coffee and a selection of teas and petit fours

SET MENU

Two courses	\$85 per person
Three courses	\$100 per person

ALTERNATIVE SERVE

Entrée Course additional	\$5 per person
Main Course additional	\$5 per person
Dessert Course additional	\$5 per person

ENTRÉE

Scull Island prawn tartine, avocado, sweet corn, pickled cucumber and flying fish roe with basil aioli (df)

Smoked barramundi, blistered heirloom tomatoes and pickled fennel and citrus vinaigrette (df)

Seasonal fish ceviche, fennel puree, samphire, cucumber ribbon, micro coriander, iceberg and native finger lime dressing

Soy poached chicken breast with buckwheat noodle daikon, sesame, spring onion and crispy lotus root (df)

Artisan beef Bresaola with wood roasted capsicum, green olive cheeks, parsley, pecorino and wild puffed rice

Middle eastern spiced lamb, smoked eggplant, crumbled goat's cheese and pomegranate dressing (gf)

Heritage tomatoes, bocconcini, basil crumb, ciabatta crostini, garlic chips and yuzu pearl (v)

Maple glazed sweet potato, brown rice, spring onion, radish, watercress, lemon olive oil (v, gf, df)

Baby beetroot, herb crusted chevre, grapefruit salad with tangerine vinaigrette (v)

Spinach and ricotta tortellini, roasted pumpkin, mushroom cream sauce, pecorino cheese and basil oil (v)

Berkshire pork belly, with carrot puree, celeriac and apple remoulade cherry jus (df)

BANQUET MENU



BANQUET MENU

PLATED DINNER *(Cont)*

MAIN COURSE

- North QLD Humpty Doo barramundi, Chinese broccoli, roast king oyster mushroom with shitakke broth and fried vermicelli noodles (gf,df)
- Baked Tasmanian herb crusted salmon, with asparagus, fennel puree, crispy capers, and native finger lime dressing (gf,df)
- Chicken supreme stuffed with bush tomato and lemon myrtle with zucchini spaghetti and potato gratin with pepper berry jus (df)
- Roast duck breast, sweet potato mash, braised red cabbage with agrodolce jus (gf, df)
- Roast pork belly with bok choy, roast hassel back potato, apple puree and lemongrass jus (gf, df)
- Roasted lamb rump with capsicum hummus, pommes anna, broccolini, balsamic onion and thyme jus (gf, df)
- 24 hour braised beef cheek, roasted potato fondant, heirloom carrots, charred edamame and native pepper jus (gf, df)
- Herb roasted eggplant with mushroom ragout, truffle mash potato and romesco sauce (v, gf)
- Roasted cauliflower steak with warm vegetable quinoa salad and curry oil vinaigrette (v, gf, df)

SHARED SIDES

Additional \$8 per person, per side

- Baked beets with orange, thyme and sunflower seeds (v, gf, df)
- Beans and asparagus with toasted pumpkin seeds (v, df, gf)
- Grilled broccolini with charcoal sea salt (v, gf, df)
- Roasted kipfler potatoes with saltbush (v, gf, df)
- Roasted mushrooms, roquette and garlic chips (v, gf, df)

DESSERT

- Rum and vanilla panna cotta with ginger anglaise and coconut tuille
- Calamansi and white chocolate, thyme sablee, lime gelée and raspberry sauce (v, gf)
- Dark caramel chocolate mousse, salted caramel sauce and peanut butter sable (gf)
- Fresh raspberries, pistachio frangipane, strawberries and vanilla bean cream
- Hazelnut cheesecake, chocolate sable, apricot compote and tonka cream tart (gf)
- Milk chocolate opera, cocoa nibs, espresso coffee cream and macadamia praline
- Rum Baba, diplomat cream, cherries amarenas and raspberries sauce
- Vegan chocolate mousse, coconut, passionfruit and fresh strawberries (v,gf,df)

BANQUET MENU

PLATED DINNER *(Cont)*

SHARED DESSERT PLATTERS

Additional \$15 per person – select four (4) items

Chocolate brownie (gf)

Chocolate mousse (gf, df)

Raspberry tart

Chocolate lamingtons

Lemon meringue tart

Mango pavlova (gf)

Cheesecake with fresh berries (gf)

Blueberry financier (gf)

Caramel chocolate tart

POST DINNER SNACK

\$18 per person, per snack

11:30 pm last order

Beef slider with tomato, cheese and smokey BBQ sauce

Chickpea and pumpkin curry with steamed rice, naan bread and cucumber yoghurt (V)

Mild lamb rogan josh served with basmati rice and coriander and naan bread (gf)

Moreton bay prawn roll with lettuce and kaffir lime mayo (df)

Lamb skewers with herb couscous, tzatziki and pomegranate seeds

Slow cooked beef with chimichurri and creamy polenta

FAMILY STYLE SHARED MENU

SHARED DINNER MENU

2 course (Entree and Main) or (Main and dessert) \$105 per person
3 course (Entrée, Main, Dessert) \$125 per person

INCLUSIONS:

Bread for the table

ENTRÉE

Baby beetroot, herb crusted chevre, grapefruit salad with tangerine vinaigrette (v)
Scull Island prawn, avocado, sweet corn, pickled cucumber and flying fish roe with basil aioli (df)
Artisan beef Bresaola with wood roasted capsicum, green olive cheeks, parsley, pecorino and wild puffed rice

MAINS

North QLD Humpty Doo barramundi, chinese broccoli, roast king oyster mushroom with shitakke broth and fried vermicelli noodles (gf,df)
Chicken supreme stuffed with bush tomato and lemon myrtle with zucchini spaghetti and potato gratin with pepper berry jus (df)
Slow braised Milly Hill lamb Shoulder with roast root vegetables

SIDES

Roasted new potatoes with rosemary and garlic
Roast pumpkin with sage butter
Herb and green leaf salad

DESSERTS

Calamansi and white chocolate, thyme sablee, lime gelée and raspberry sauce (v, gf)
Dark caramel chocolate mousse, salted caramel sauce and peanut butter sable (gf)
Tropical fruit plate







BANQUET MENU

BBQ BUFFET

\$77 per person (*minimum 40 guests*)

A selection of bread, rolls and sourdough

SALADS

Potato salad with mint, pumpkin seeds and baby spinach (ve, gf)

Three cabbage slaws with roast garlic aioli (v, gf, df)

Mixed leaves, tomato, cucumber and capsicum with house dressing (ve, gf)

FROM THE BBQ

Beef and herb sausages (gf, df)

Pork and spice sausages (gf, df)

Marinated chicken tenders (gf, df)

MBS3+ Grain fed Black Angus striploin (gf, df)

Grilled seasonal vegetables with lemon and olive oil (ve, gf)

CONDIMENTS

Tomato sauce, BBQ sauce, mustards, mayonnaise, red wine jus

DESSERTS

Calamansi meringue tart

Raspberry and white chocolate mousse (gf)

Seasonal fruit platter (ve, gf)

Chocolate coconut pudding (df, gf)

Live Display BBQ Station is an additional \$10 per person

BANQUET MENU

BUSH TUCKER BUFFET

\$88 per person (*minimum 40 guests*)

CAMP OVEN

Wattleseed and lemon myrtle damper (v)

FRESH SELECTION

Heirloom tomato and cucumber salad with finger lime dressing (ve, gf)

Garden leaf salad with bush lemon dressing, radish and samphire (ve, gf)

Broccolini with macadamia nut and seaweed salad (ve, gf)

HOT SELECTION

Roast Queensland barramundi with samphire and finger lime (gf, df)

Slow braised lamb shoulder with wattleseed and kakadu plum jam (gf, df)

Roast chicken breast with native pepper berry and salt bush (gf, df)

Grilled green seasonal vegetables with salt bush and macadamia dressing (ve, gf)

Roast potatoes with pepperberry and olive oil (ve, gf)

DESSERT

Milk chocolate Tasmanian pepper panna cotta (gf)

Strawberries, passionfruit and kiwi pavlova

Lemon myrtle cheesecake (gf)

Seasonal fruit platter (v, gf, df)

BANQUET MENU



BANQUET MENU

CLASSIC BUFFET

\$109 per person (*minimum 30 guests*)

House-made bread rolls with butter

COLD SELECTION

Roast zucchini, cannellini beans, pickled cabbage, smoked paprika and wood fired capsicums (ve, gf)

Baby gem, cucumber ribbons, preserved lemon, and shaved parmesan (gf)

Three quinoa salad, roasted cherry tomatoes, pomegranate, spinach and basil dressing (ve, gf)

Potato salad with seeded mustard, chives, parsley, mint and shards of crisp prosciutto (gf, df)

HOT SELECTION

Roast barramundi with brown rice, ginger (gf)

Roast marinated chicken thigh with preserved lemon (gf, df)

Slow braised lamb shoulder with root vegetables (gf)

Roasted potatoes with herbs and garlic (ve, gf)

Seasonal steamed vegetables with sunflower seeds (ve, gf)

Baked vegetable moussaka with basil pistou (ve, gf)

DESSERTS

Mango panna cotta (gf)

Raspberry and pistachio tart

Passionfruit cheesecake (gf)

Coconut pudding (gf, df)

Assorted lamingtons

Mango pavlova (gf)

BANQUET MENU

FOOD SAFARI

\$125 per person (*minimum 80 guests*)

ITALIAN

Pasta salad with grilled vegetable and semi dried tomato (df)

Homemade vegetable lasagne with tomato and mozzarella

Margherita pizza (v)

Prawn, red onion and chilli pizza

Ham and tropical pineapple pizza

CHINESE

Crispy noodle salad with Chinese cabbage and spring onion (ve)

Steamers

A selection of steamed dumplings and pork buns

Wok Station

Live noodle station with beef, chicken, mushrooms, greens, spices and dressing

MEXICAN

Mexican corn salad with red bean and capsicum (ve, gf)

Taco and burritos with 20 ingredients to build your own creation

Grilled polo pibil (gf, df)

Slow cooked pulled beef barbacoa (gf, df)

UNITED KINGDOM

Classic creamy potato salad with caper, cornichon and shallot (v, gf, df)

Fish and chips with tartare sauce (df)

Roast striploin carving station with Yorkshire puddings, red wine jus and condiments

DESSERT

Cream caramel flan (Mexican)

Churros and sauces (Mexican)

Banoffee (UK)

Eton mess (UK) (gf)

Ricotta cannoli Italy)

Fortune cookies (Chinese) (gf)

Tiramisu Italy)

Custard tart (Chinese)(gf)

BANQUET MENU

QUEENSLAND HARVEST

\$165 per person (*minimum 100 guests*)

Enjoy a modern Australian selection of seafood, salads, proteins and desserts with ingredients sourced from local farms and suppliers. This locally backed concept offers delegates an authentic taste of Queensland's finest produce expertly prepared by our resort culinary team.

OCEAN

Mooloolaba King prawns (gf, df)

Moreton Bay mussels (gf,df)

Moreton Bay bugs (gf, df)

Pacific oysters (gf,df)

Baked Far North Queensland barramundi with blistered cherry tomatoes (gf, df)

GARDEN

Quinoa and slaw salad with Queensland mango and finger limes (v, gf, df)

Harissa roasted cauliflower, sweet potato, spiced chickpeas, mint and coriander leaves (v, gf, df)

Garden leaves, herbs, heirloom tomato and baby cucumbers (v, gf, df)

PADDOCK

12-hour cooked leg of Toowoomba beef with rosemary and garlic (gf, df)

Slow roast pork loin with sage and apple sauce (gf, df)

Milly Hill slow-cooked pulled lamb shoulder (gf, df)

Grilled marinated chicken breast(gf, df)

EARTH

Roast kipfler potato with rosemary and garlic (ve, gf)

Baked Queensland blue pumpkin with yoghurt dressing (v, gf)

Grilled asparagus and broccolini with Queensland macadamia nuts (ve, gf)

Roasted beet with orange and chilli (ve, gf)

SUGAR CANE

Pineapple coconut panna cotta (gf)

Fresh raspberry tart

Chocolate cheesecake with cherry (gf)

Orange cake (gf)

Seasonal fruit pavlova

DAIRY

A selection of local handcrafted cheese with lavosh, crackers, and assorted bread (v)

BANQUET MENU

BUFFET ENRICHMENTS

In addition to your chosen buffet (*minimum 40 guests*)

Woombye Cheese Barrels \$15 per person
An award-winning selection of cheeses from the Sunshine Coast with house-made lavosh and assorted crackers, quince paste and seasonal dried fruit

Sanctuary Cove Grazing Table \$15 per person
Woombye cheeses, muscatels, dried figs, lavosh, cured meats, terrines and smoked seafood, charred vegetables, semi-dried tomatoes, vegetable chips, smoked eggplant dip and hummus

Australian Seafood \$30 per person
Mooloolaba king prawns
Seasonal local oysters
Includes a selection of condiments: lemon, vinegar and shallots, tartare, cocktail, Thousand Island dressing, chilli, soy and ginger

Sushi & Sashimi \$20 per person
Handcrafted sushi, nigiri and maki
Market-fresh sashimi
Ginger, soy, wasabi

Butchers Block (Additional minimums apply) \$25 per person
A requirement of 14-21 days' notice on all legs of beef and whole pigs
Indulge in the finest produce expertly prepared by our experienced culinary team
All options are cooked 'low and slow' to provide excellent texture and mouth-watering flavour

Whole suckling pig with apricot & onion stuffing (*minimum 40 guests*)
Whole Milly Hill lamb with mint jelly (*minimum 40 guests*)
Rib of beef on the bone (*minimum 40 guests*)
Leg of beef studded with rosemary and garlic (*minimum 150 guests*)

FROM OUR WOOD-FIRED BBQ'S

Live stations
Slow BBQ sirloins with Café De Paris - \$25pp
Slow cooked beef brisket with Chimmi Churri - \$25pp
Native marinated spatchcocked chickens with finger lime and pepper berry dressing - \$20

Dessert
Charcoal roasted whole pineapples - \$15
Prepared and served with macadamia nut caramel sauce

Speak with your event specialist to discuss delegate dietary requirements



BANQUET MENU

BEVERAGES

INTERCONTINENTAL BEVERAGE PACKAGE (per person)

INCLUSIONS *(please select one wine of each)*

Sparkling	Ate Sparkling Brut, South Australia	1 Hour	\$38
		2 Hours	\$46
White	Ate Pinot Grigio, South Australia	3 Hours	\$55
	Ate Sauvignon Blanc, South Australia	4 Hours	\$66
		5 Hours	\$75
Red	Ate Shiraz, South Australia		
	Ate Cabernet Sauvignon, South Australia		
Beer	Peroni Nastro Azzurro 0%, Great Northern Crisp Lager, Pure Blonde Premium Mid, 4 Pines Pacific Ale		
Other	Water, soft drinks & juices		

PLATINUM BEVERAGE PACKAGE (per person)

INCLUSIONS *(please select one wine of each)*

Sparkling	Bimbadgen Sparkling, New South Wales Dal Zotto Prosecco, Victoria	1 Hour	\$48
		2 Hours	\$57
		3 Hours	\$65
Rose	La Luna Rosé, New South Wales	4 Hours	\$75
		5 Hours	\$85
White	La Luna Pinot Gris, New South Wales		
	Totara Sauvignon Blanc, New Zealand		
Red	Cloud Street Pinot Noir, Victoria		
	La Luna Shiraz, New South Wales		
Beer	Peroni Nastro Azzurro 0%, Peroni Nastro Azzuro, 4 Pines Pacific Ale, Balter XPA		
Other	Water, soft drinks & juices		



BANQUET MENU

BEVERAGE ADD-ON's

COCKTAILS

Add cocktail served on arrival (please select max two cocktails from the below menu) - \$25pp

Aperol Spritz (Aperol | Prosecco | Soda | Fresh Orange)

Blue Lagoon (Vodka | Blue Curacao | Lemon)

Cosmopolitan (Absolut Vodka | Cointreau | Cranberry Juice | Lime | Served on Wine Glass)

Harmony (Lychee Liqueur | Malibu | Mint | Pineapple Juice | Apple Juice)

Tommy's Margarita (Tequila | Cointreau | Lime | Syrup | Served on the rocks)

Old Fashioned (Whiskey | Sugar Syrup | Bitters)

Pimm's (Pimm's | Dry Ginger Ale | Soda | Cucumber | Strawberries | Mint)

Pink G&T (Beefeater Pink Gin | Tonic | Strawberries | Mint)

Red Sangria (Red Wine | Cointreau | Fresh Sliced Seasonal Fruits | Ginger Ale | Orange Juice)

White Sangria (White Wine | Cointreau | Fresh Sliced Seasonal Fruits | Lemonade | Orange Juice)

Zesty Limoncello Spritz (Limoncello | Gin | Lemon Juice | Prosecco | Soda)

Mocktail Served on Arrival - \$19pp

Amalfi Spritz (Lyre's Italian Spritz | Alcohol Free Sparkling Wine | Soda)

Cuba Libre (Lyre's Dark Cane Spritz | Coke | Lime)

BANQUET MENU

BEVERAGES ON CONSUMPTION

(Please select up to 5 wines, 3 beers and 3 spirits/liquers)

VARIETAL

Bottle

SPARKLING WINE & CHAMPAGNE

NV Bimbadgen Moscato, Hunter Valley, New South Wales	\$70
NV Bimbadgen Blanc de Blanc, Hunter Valley, New South Wales	\$90
Dal Zotto Prosecco, King Valley, Victoria	\$70
NV Jansz Tasmania Premium Cuvée, Tamar Valley, Tasmania	\$90
NV G. H. Mumm Grand Cordon, Reims, France	\$145

WHITE WINE

Voyager Chenin Blanc, Margaret River, Western Australia	\$70
Innocent Bystander Pinot Gris, King Valley, Victoria	\$70
Devil's Corner Pinot Grigio, Applawn, Tasmania	\$75
Fringe Societe Chardonnay, Pays d'Oc, France	\$75
Leeuwin Estate Art Series Riesling, Margaret River, Western Australia	\$75
The Falls Sauvignon Blanc, Adelaide Hills, South Australia	\$75

RED WINE

Aquilani Sangiovese IGT Organic, Tuscany, Italy	\$70
La La Land Pinot Noir, Mildura, Victoria	\$70
St. Hallet 'Garden of Eden', Barossa, South Australia	\$75
Smith & Hooper Merlot, Wrattenbully, South Australia	\$75
Snake & Herring Cabernet Sauvignon, Margaret River, Western Australia	\$75
Louis Jadot Beaujolais-Villages Combe aux Jacques, France	\$100

ROSÉ

Ate Rosé, South Australia	\$60
Rameau d'Or Rosé, Côtes De Provence, France	\$85

BANQUET MENU

BEVERAGES ON CONSUMPTION

(Please select up to 5 wines, 3 beers and 3 spirits/liquers)

SPIRITS

Price per nip

Manly Spirits Australian Dry Gin	\$12
Manly Spirits Grape & Grain Vodka	\$12
Havana Club Añejo 3 Años Rum	\$12
Jim Beam Bourbon	\$12
Bundaberg Rum	\$12
Sailor Jerry Spiced Rum	\$12
Canadian Club Whisky	\$12
Chivas Regal Scotch	\$12

LIQUEURS

Price per nip

Baileys Irish Cream	\$12
Manly Spirits Cold Brew Coffee Liqueur	\$12
Manly Spirits Zesty Limoncello	\$12

BEER

LOCAL AND DOMESTIC BEER

Bottle

4 Pines Pacific Ale, Manly, New South Wales	\$14
Pure Blonde Ultra Low Carb, Southbank, Victoria	\$12
Pure Blonde Premium Mid, Southbank, Victoria	\$12
Balter XPA, Gold Coast, Queensland	\$14
Mountain Goat Pale Ale, Richmond, Victoria	\$14
Mountain Goat Organic Stream Ale, Richmond, Victoria	\$14

IMPORTED BEER

Peroni Nastro Azzurro 0%, Rome, Italy	\$12
Peroni Nastro Azzurro, Rome, Italy	\$14
Corona Extra, Mexico City, Mexico	\$14
Asahi Super Dry, Tokyo, Japan	\$14

OTHER ALCOHOLIC

Somersby Apple Cider, Copenhagen, Denmark	\$14
Brookvale Union Ginger Beer, Manly, New South Wales	\$16

BANQUET MENU

NON-ALCOHOLIC BEVERAGES & OTHER REQUIREMENTS

SOFT DRINKS

Pepsi, Pepsi Max, Sunkist, Lemonade, Solo

\$6 per glass, \$16 per jug

JUICE

Orange, Apple, Pineapple

\$8 per glass, \$22 per jug

CORKAGE

Wine only

\$25 per person

Beer and wine

\$35 per person

STORAGE & REFRIGERATION

\$3.50 per person*

*Applies to guest supplied products (eg. bottled water)

Large volumes may require additional storage facilities (eg. mobile cool room)

Price on application.

ESKY HIRE

\$25 per Esky

Should you wish to take beverages offsite we can provide an

Esky with ice and pack your beverages.

A \$200 bond is required for all eskies.



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

For further information, please contact our team on (07) 5501 9889 or sales.sanctuarycove@ihg.com

INTERCONTINENTAL SANCTUARY COVE RESORT
Sanctuary Cove, Manor Circle, Hope Island QLD 4212
P: +61 7 5530 1234 W: sanctuarycove.intercontinental.com

Jan26