



# WEDDINGS

RECEPTION MENU



INTERCONTINENTAL.  
SANCTUARY COVE RESORT

## RECEPTION MENU

### PRE-DINNER CANAPÉ SELECTION

½ hour package - please select 2 hot and 2 cold canapés per person

### 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 mousse 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 croquette caramelised onion and roasted capsicum

Chicken lollipop 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)

(gf) - Gluten-free (gfo) - Gluten-free option (v) - Vegetarian (df) - Dairy-free

## RECEPTION MENU

### CANAPÉS UPGRADES

Extend your canapés for an additional 30 minutes - \$15 per person

Add on an additional canapé - \$9 per person, per canapé

Add on a substantial canapé - \$18 per person, per substantial canapé

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

### SWEET CANAPÉ SELECTION

Lemon and raspberry tart (v)

Mini Blackforest

Key lime tart

Cappuccino chocolate cup (gf)

Matcha and yuzu cheesecake (gf)

### SUBSTANTIAL CANAPÉ SELECTION

Tempura battered flathead fillets, chips, tartare and lemon

Fish taco with kaffir 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)

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## RECEPTION MENU

### ALTERNATE SERVE WEDDING MENU

(Please select 2 entrée course dishes)

#### 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

Carrot puree, celeriac and apple remoulade cherry jus (df)

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## RECEPTION MENU

### ALTERNATE SERVE WEDDING MENU

(Please select 2 main course dishes)

### MAIN COURSE

North QLD Humpty Doo Barramundi

Chinese broccoli, roast king oyster mushroom with shiitake broth and fried vermicelli noodles (gf,df)

Baked Tasmanian Herb Crusted Salmon

Asparagus, fennel puree, crispy capers, and native finger lime dressing (gf,df)

Chicken Supreme Stuffed with Bush Tomato and Lemon Myrtle

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

Bok choy, roast hassel back potato, apple puree and lemongrass jus (gf, df)

Roasted Lamb Rump

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

Mushroom ragout, truffle mash potato and romesco sauce (v, gf)

Roasted Cauliflower Steak

Warm vegetable quinoa salad and curry oil vinaigrette (v, gf, df)

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## RECEPTION MENU

### ALTERNATE SERVE MENU UPGRADES

Upgrade to a three course menu with an alternate serve dessert - \$20 additional per person

### DESSERT

Rum and vanilla panacotta 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 amarens and raspberries sauce

Vegan chocolate mousse, coconut, passionfruit and fresh strawberries (v,gf,df)

### 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

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## RECEPTION MENU

### ALTERNATE SERVE MENU UPGRADES (cont)

#### 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

#### 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)

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## CLASSIC BUFFET MENU

### INCLUDES

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 pannacotta (gf)

Raspberry and pistachio tart

Passionfruit cheesecake (gf)

Coconut pudding (gf, df)

Assorted lamingtons

Mango pavlova (gf)

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## CLASSIC BUFFET 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*)

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# CLASSIC BUFFET MENU

## ADDITIONAL ENHANCEMENTS

### 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

### STREET CHURROS

\$17 per person

Churros

Served with hot chocolate sauce, dulce de leche, berry coulis, custards and flavoured sugars

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INTERCONTINENTAL SANCTUARY COVE RESORT  
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