



INTERCONTINENTAL®
SANCTUARY COVE RESORT



BANQUET MENU

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 on-site 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 for sustaining success.

Yours Sincerely,

Matt Rippin
General Manager

Packages

Breakfasts	4
Morning & afternoon tea breaks	8
Working lunch buffets	12
Boxed lunch	16
Cocktail menu	18
Plated dinners	22
Dinner buffets	28
Beverages	36

Menu Key

- df Dairy Free
- gf Gluten Free
- v Vegetarian

BANQUET MENU

BREAKFAST

INTERCONTINENTAL BREAKFAST BUFFET - \$48 per person

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

Sliced seasonal fresh fruits with homemade Bircher muesli (v, gf, df)
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, df)
Quinoa 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 - \$44 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, gf)

OR

Scrambled eggs and smoked salmon

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

BANQUET MENU	
MORNING & AFTERNOON TEA BREAKS	
Pricing per person	
\$15 for one item, per break (includes tea and coffee)	
\$21 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 \$5 per additional item, per break	
See Additional Break Items for options	
MONDAY MORNING Fresh orange Madeleine (v, gf, df) Basil and pesto arancini (v)	MONDAY AFTERNOON Cranberry scones (v) Chicken and mushroom filo
TUESDAY MORNING Almond and apricot crumble tart (v) Pork and fennel roll	TUESDAY AFTERNOON Crispy pistachio choux (v) Ricotta and spinach pastry (v)
WEDNESDAY MORNING French-inspired Canelé (v) Potato and cashew empanadas (v, df)	WEDNESDAY AFTERNOON Chocolate brownie (v, gf) Semi-dried tomato and olive petite quiche (v)
THURSDAY MORNING Mini caramelised nut tart (v) Bacon and cheese scone	THURSDAY AFTERNOON Lemon myrtle and almond friand (v, gf) Caramelised onion and blue cheese arancini (v)
FRIDAY MORNING Ricotta and Baileys cannoli (v) Beef burgundy pie	FRIDAY AFTERNOON Assorted macarons (v, gf) Mexican chicken empanadas
SATURDAY MORNING Protein balls (v, gf, df) Mini quiche Lorraine	SATURDAY AFTERNOON Caramel and matcha scones (v) Beef sausage rolls
SUNDAY MORNING Yoghurt and apricot crumble cake (v) Mushroom and truffle tartlets (v)	SUNDAY AFTERNOON Dulce chilli pineapple slice (v) Polenta and cheddar muffin (v)

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ADDITIONAL BREAK ITEMS

\$5 per additional item, per break

SWEET SELECTION

Banana cake with ricotta
 Carrot and walnut cake
 House-made cookie
 House-baked Danish pastry

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 mousse with banana caramel (v, gf)
 Fruit kebab (v, gf, df)
 Sliced fruit platter (v, gf, df)
 Mixed berry smoothies (v)

PLATTERS

Platter serves 10 -12 pax

Gourmet sandwich platter \$80
 Australian cheese platter \$120
 Fruit platter \$50
 Assorted house-made biscuits \$45

SAVOURY SELECTION

Assorted sushi
 Beef burgundy pie
 Crudités with hummus and smoked paprika (v, df)
 Vegetarian rice paper roll with plum sauce (v, df)
 Goat’s cheese and cranberry tartlet (v)
 Pork and fennel roll

GLUTEN-FREE SAVOURY SELECTION

Mixed vegetable pakora (v, df)
 Chorizo, ricotta, spinach involtini
 Pumpkin sausage roll(v)

BANQUET MENU

EVENT ENRICHMENTS

Event enrichments require a minimum of 20 guests

Barista coffee cart during all catering breaks:

Barista coffee cart full day service during conference hours:

\$500 rental, per day

\$750 rental, per day

Coffee charged on consumption

One Barista cart can serve up to 100 guests

\$5 per person

CONTINUOUS TEA & COFFEE

Served continuously for a maximum of 4 hours

Served continuously for a maximum of 8 hours

\$14 per person

\$18 per person

LIVE JUICE STATION

Seasonal fruits and vegetables juiced to order

\$15 per person

HEALTHY JUICE SHOTS *(please select one)*

Green goddess - cucumber, spinach, avocado, green apple (v, gf, df)

Berry blast - mixed berries, dairy-free yoghurt (v, gf, df)

Breakfast to go - muesli, banana, low-fat yogurt, honey (v)

\$9 per person

YUM CHA

Steamed pork buns and vegetable buns

Steamed prawn dumplings (Har gow)

Steamed prawn and pork dumplings (Shumai)

\$20 per person

INTERCONTINENTAL HIGH TEA

Maximum numbers 100 pax

Seasonal menu

\$50 per person

STREET CHURROS

Fairy churros

Hot chocolate sauce

Dulce de leche

Berry coulis

Custards and flavoured sugars

\$15 per person

INDULGENT DONUT COLLECTION

Assorted flavours

\$8 per person



BANQUET MENU	
WORKING LUNCH BUFFETS	
\$55 per person <i>(Minimum 20 guests)</i>	
Includes a selection of soft drinks and juices	
MONDAY	
<i>Cold selection</i>	Roast pumpkin, red cabbage, and cannellini beans with pepitas and red wine vinegar dressing (v, gf) Thai beef salad with cucumber, mint, coriander and sweet and sour dressing (gf, df) Mixed leaves, cucumber and red capsicum salad with herb and lemon dressing (v, gf, df)
<i>Sandwich</i>	Pastrami sourdough baguette with seeded mustard, gherkins, shredded lettuce Grilled artichoke, chargrilled capsicum, tomato and rocket pesto wrap (v)
<i>Hot Selection</i>	Mini lamb kofta with creamy smoked eggplant, sumac and crisp pita bread Peri-peri chicken breast with baby spinach and red onions (gf, df) Moroccan-spiced vegetable salad with couscous and mint yoghurt (v)
<i>Sweet Selection</i>	Chocolate mousse rhubarb compote (gf) Caramel tart with nuts (v) Freshly brewed coffee and a selection of fine teas
TUESDAY	
<i>Cold Selection</i>	Caesar salad with bacon, sliced egg, parmesan and garlic croutons Cumin spiced chickpeas with beetroot, tomato and mint yoghurt dressing (v, gf) Persian feta with iceberg, carrot and fennel (v, gf)
<i>Sandwich</i>	Aioli chicken, peperonata, mesclun on Turkish bread Salami, red capsicum pesto and rocket on focaccia
<i>Hot Selection</i>	Beef and black bean stir fry with Asian vegetables Assortment of steamed dumplings with dipping sauces (v, gf, df) Egg fried rice, spring onions and bean sprouts (v, df)
<i>Sweet Selection</i>	Orange chocolate éclair (v) Raspberry curd tart with red crumble (v) Freshly brewed coffee and a selection of fine teas
WEDNESDAY	
<i>Cold selection</i>	Brown rice, pickled ginger, red cabbage and shallot salad with sesame and soy dressing (v, gf, df) Thai noodle salad with green papaya, coriander, cucumber and chilli lime dressing (gf, df) Harissa roasted cauliflower, roasted sweet potato, spiced chickpeas, mint and coriander leaves (v, gf, df)
<i>Sandwich</i>	Grilled vegetables, gremolata, and fried capers on sourdough (v, df) Spinach wraps with falafel and sweet potato salad (v, df)
<i>Hot Selection</i>	Slow roasted sticky pork collar with savoy cabbage Roast Tasmanian salmon with salsa Verde and baby spinach Root vegetables with thyme and olive oil (v, gf, df)
<i>Sweet Selection</i>	Lemon meringue tartlet (v) Mango Pavlova (v, gf) Freshly brewed coffee and a selection of fine teas

BANQUET MENU	
WORKING LUNCH BUFFETS <i>(Cont)</i>	
THURSDAY	
<i>Cold selection</i>	Asian slaw with crisp noodles, fried tofu, spring onions and sesame (v) Roasted broccoli with parsley, chilli and lime dressing (v, gf, df) Chicken san choy bow with hoisin sauce and fresh ginger
<i>Sandwich</i>	Heirloom tomato, mozzarella, grilled eggplant and fresh basil wrap (v) Turkish with tandoori chicken and mint yoghurt
<i>Hot Selection</i>	Lamb rogan josh with pappadums (df) Chickpea and pumpkin coconut curry(v, df) Pilaf rice with roasted almonds flakes (v, gf, df)
<i>Sweet Selection</i>	Chocolate mousse (v, gf) Petite white chocolate cheesecakes (v, gf) Freshly brewed coffee and a selection of fine teas
FRIDAY	
<i>Cold selection</i>	Button mushroom and parmesan salad with baby cos lettuce and micro herbs (v, gf) Greek salad with cucumber, olives and marinated fetta (v, gf) Fregola salad with green pea, buffalo mozzarella and basil (v)
<i>Sandwich</i>	Roast pumpkin, spiced cauliflower, yogurt dressing and baby spinach wrap (v) Honey ham, Emmental cheese, cornichons, butter, Dijon mustard baguette
<i>Hot Selection</i>	Roast barramundi with red onions, thyme and green olives (gf df) Penne with chicken, baby spinach and cream Ratatouille with silverbeet and marinated fetta (v, gf)
<i>Sweet Selection</i>	Pavlova with seasonal fruits (v, gf) Assorted homemade lamingtons (v) Freshly brewed coffee and a selection of fine teas

BANQUET MENU

WORKING LUNCH BUFFETS *(Cont)*

SATURDAY

- Cold selection

Organic quinoa, pickled cucumber, edamame, red cabbage, and balsamic baked Spanish onions (v, gf, df)
Cumin spiced chickpeas with beetroot, tomato and mint yoghurt dressing (v, gf)
Baby spinach with parmesan, pear and olive oil (v, gf)
- Sandwich

Ciabatta with salami and aioli, ricotta cheese and baby spinach
Rustic white loaf with egg and watercress (v)
- Hot Selection

Mustard herb-crusted chicken breast (gf, df)
Roasted pumpkin, chat potatoes and parsnip with herbs (v, df, gf)
Baked eggplant, blistered tomatoes, capsicum, zucchini, buffalo mozzarella, pepitas, and sunflower seeds (v, gf)
- Sweet Selection

Passionfruit panna cotta (v, gf)
Vanilla and lemon cheesecake with fresh raspberries (v, gf)
Freshly brewed coffee and a selection of teas

SUNDAY

- Cold selection

Roast pumpkin, sweet potato, goat’s cheese and rocket (v, gf)
Panzanella salad (v, df)
Harissa roasted cauliflower, roasted sweet potato, spiced chickpeas, mint and coriander leaves (v, gf,)
- Sandwich

Herbed focaccia with tuna, spring onion and tartare mayonnaise
Pesto wrap with grilled vegetables, Persian fetta and sun-dried tomatoes (v)
- Hot Selection

Chicken tagine with preserved lemons and green olives (gf, df)
Pearl couscous with roasted spiced vegetables (v, df)
Baked Atlantic with savoy cabbage and mandarin-infused chilli oil (gf)
- Sweet Selection

Chocolate and coffee opera cake (v)
Pineapple mousse (v, gf)
Freshly brewed coffee and a selection of fine teas





BANQUET MENU

BOXED LUNCH

\$40 per person

Includes soft drink or water

OPTION 1

Pastrami sourdough baguette with seeded mustard, gherkins, shredded lettuce

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

Brownie with milk chocolate ganache (v)

OPTION 2

Turkish with tandoori chicken and mint yoghurt

Brown rice, pickled ginger, red cabbage and shallot salad with sesame and soy dressing (v, gf, df)

Fruit salad with fresh berries (v, gf, df)

OPTION 3 - VEGETARIAN

Roast pumpkin, spiced cauliflower, yogurt dressing and baby spinach wrap (v)

Button mushroom and parmesan salad with baby cos lettuce and herbs (v)

Banana chocolate chip slice with vanilla streusel (v, gf)

BANQUET MENU			BANQUET MENU		
COCKTAIL MENU			COCKTAIL MENU <i>(Cont)</i>		
CANAPÉS			SUBSTANTIAL CANAPÉ SELECTION		
½ hour package	2 hot and 2 cold canapés per person	\$25 per person	Potato gnocchi with blue cheese and green peas (v) Three mushroom risotto with pecorino and English spinach (v, gf) Chickpea, baby spinach and pumpkin coconut curry (v) Beer battered flathead with chips and tartare sauce Butter chicken served with basmati rice and coriander (gf) Prawn soba noodle salad, yuzu, avocado, grapefruit and mint (df) Hoisin duck brioche roll, cucumber, spring onion, crisp onions (df) Lamb skewers with herb couscous, tzatziki and pomegranate seeds Slow-cooked beef with chimichurri and creamy polenta (gf)		
1 hour package	2 hot and 2 cold 1 substantial canapés per person	\$43 per person			
2 hour package	2 hot, 2 cold, 2 sweet and 2 substantial canapés per person	\$72 per person			
3 hour package	3 hot, 3 cold, 3 sweet canapés per person and 1 live station	\$99 per person			
Additional canapé \$7 per person, per canapé					
Additional substantial canapé \$15 per person, per canapé					
COLD CANAPÉ SELECTION			INTERACTIVE LIVE STATION additional \$36 per person, per station		
Cucumber with minted goat’s cheese, watermelon and balsamic (v, gf, df) Baguette with wild mushroom, truffle-essence and parmesan (v) Roma tomato, burrata and black sesame crisp (v, gf, df) Smoked salmon mousse, cucumber and pickled carrot (v, gf, df) Oysters with Yarra Valley bloody shiraz gin caviar (gf, df) Scallop ceviche with fennel slaw and preserved lemon (gf, df) Serrano ham and melon, candied walnut (gf, df) Bresola with green olive slaw spoon (gf, df)			<i>(two-hour session, minimum 20 guests)</i> Oyster shucking station Spanish ham cut from the bone served with accompaniments House-made ice cream station (4 flavours with 10 condiments to create your own personal dessert) Gnocchi station (Potato Gnochis with 10 different items to customise your own dish) Peking duck station with traditional accompaniments		
HOT CANAPÉ SELECTION			CANAPÉ MASTERCLASS \$90 per person		
Mixed vegetable pakora with cumin yoghurt (v) Pea and mint arancini with truffle aioli (v) Prawns on lemongrass (gf, df) Calamari on sugar cane (gf, df) Lamb kofta with cumin yoghurt (gf) Peking duck spring roll with hoisin sauce (df)			<i>(two-hour session, minimum 20 guests, maximum 100 guests)</i> 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.		
SWEET CANAPÉ SELECTION			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.		
Bliss balls, Medjool dates, peanut butter, chia seeds, fresh coconut (v, gf, df) Yuzu and matcha, white chocolate cheesecake (gf) Salted chocolate tartlets, maple and chestnut caramel (v) Mont Blanc sweet chestnut and Swiss meringue (v) Caramel pecan pie (v)					



PLATED DINNER

INCLUSIONS:

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

SET MENU

Two Courses \$75 per person
Three Courses \$90 per person

ALTERNATIVE SERVE

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

COLD ENTRÉE

Heritage tomatoes, mozzarella, basil crumb, ciabatta crostini, garlic chips and olive oil pearls (v)
Roast pumpkin salad, radish, Persian feta, pickled fennel, micro radish and vinagreta de Jerez dressing (v, gf)
Kingfish ceviche, pickled cucumber, whipped crème fraîche, verjus gel and yuzu dressing (gf)
Laphroaig whisky-cured Tasmanian salmon, roasted beetroot, saltbush, chèvre with black olive tuile (gf)
Beef bresaola, balsamic and fig reduction, green olive, micro salad and quinoa wafer (gf, df)
Soy-poached chicken salad, sautéed shimeji mushroom, wasabi chimichurri and golden sultana emulsion (gf, df)

HOT ENTRÉE

Maple-glazed sweet potato, brown rice, spring onions, radish, watercress, lemon olive oil (v, gf, df)
Pumpkin pesto tortellini, paysanne vegetable broth, pecorino cheese and shiso oil (v)
Tasmanian salmon, shaved zucchini, minted pea puree, torched French shallots and parsley oil (gf)
24-hour sake braised beef cheek, onion purée, saffron potato, cherry tomato confit and lotus root crisp (gf)
Berkshire pork belly, apple and fennel purée, vegetable wonton with micro herb salad



PLATED DINNER *(Cont)*

MAIN COURSE

Braised mushrooms with freekeh, charred baby gem, tofu dressing and pumpkin seed pesto (v, gf, df)
Pesto gratinated eggplant, caponata with raisins and herbs (v, gf, df)
Charred kingfish, kipfler potatoes, garland chrysanthemum coulis, truffle and seasonal vegetables (gf)
Spiced barramundi, lotus root and barley risotto, vegetable bouillon, fennel pollen and asparagus (gf)
Roasted chicken breast, broccolini, charred corn, fregola, burnt onion soubise and hemp seeds
Miso roasted pork belly, sautéed shiitake, roasted potato, peas, edamame purée and shichimi togarashi (gf, df)
Grass-fed beef eye fillet, thyme fondant potato, braised radish and confit cipollini onions (gf, df)
Slow-braised lamb shoulder, pickled shiitake, roasted potato, charred edamame and parsnip purée

SHARED SIDES

Additional \$3 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

Organic honey and roasted hazelnut parfait, pistachio dacquoise, burnt dry meringue (gf)
Gin and tonic cream tart, finger lime, pistachio sponge, raspberry gel
Dark caramel chocolate mousse, salted caramel sauce and peanut butter sablé
Raspberry mousse, Greek yoghurt, macadamia crumble and fresh berries (gf)
Peanut milk chocolate dome, espresso coffee cream with caramelised orange compote
Apricot tart, hazelnut frangipane, bitter orange glaze and Grand Marnier cream
Classic strawberry tart, ruby chocolate ganache, raspberry coulis and mango sorbet
Chocolate and coffee opera cake, smoked almond praline and sea salted dark chocolate leaf

PLATED DINNER *(Cont)*

SHARED DESSERT PLATTERS

Additional \$10 per person – select four (4) items

Chocolate fudge slice
Chocolate mousse (gf)
Crispy raspberry caramel choux
Mango passionfruit lamingtons
Lemon meringue tartlet
Mango pavlova (gf)
Petite cheesecake with fresh berries (gf)
Orange blossom éclair
Salted chocolate tartlet
Assorted macarons (gf)

POST DINNER SNACK

\$12 per person, per snack
11:30 pm last order

Mini lobster BLT with bacon, lettuce and heirloom tomatoes
Butter chicken served with basmati rice and coriander (gf)
Prawn soba noodle salad, yuzu, avocado and grapefruit mint (v, gf)
Hoisin duck brioche roll, cucumber, spring onion and crisp onions (df)
Lamb skewers with herb couscous tzatziki and pomegranate seeds (gf)
Slow-cooked beef with chimichurri creamy polenta (gf)



BANQUET MENU

BBQ LUNCH
\$65 per person (minimum 40 guests)

SALADS

Roast pumpkin, sweet potato, chèvre and rocket (gf, df)
Potato salad with mint, pumpkin seeds and baby spinach (v, gf, df)
Three-cabbage slaw with roast garlic aioli (v, gf, df)
A selection of Mountain bread, rolls and sourdough

FROM THE BBQ

Beef and herb sausages
Pork and spice sausages
Grilled marinated chicken tenders (gf, df)
Marinated minute beefsteak (gf, df)
Seasonal grilled vegetables with asparagus (v, gf, df)

CONDIMENTS

Tomato sauce, BBQ sauce, mustards, sweet chilli, mayonnaise

DESSERTS

Lemon meringue tarts
Flourless orange cake (gf,df)
Seasonal fruit platter

Live Display BBQ Station additional \$5 per person

BANQUET MENU

BUSH TUCKER BUFFET
\$75 per person (minimum 40 guests)

CAMP OVEN

Wattleseed and lemon myrtle damper with samphire pesto (v)

FRESH SELECTION

Potato and warrigal green salad with pepper berry mayonnaise (v, gf, df)
Mooloolaba prawn cocktail, finger limes and samphire (gf)
Broccolini with macadamia nut and bull kelp salad (v, gf, df)

HOT SELECTION

Roast Queensland barramundi wrapped in paper bark with samphire and finger limes (gf, df)
Slow braised lamb shoulder with wattleseed with Kakadu plum jam (gf, df)
Grilled asparagus with saltbush and macadamia dressing (v, gf, df)

DESSERT

Lemon myrtle crème brûlée
Macadamia nut and caramel tart
Orange chocolate éclairs
Tropical fruit platter



CLASSIC BUFFET

\$89 per person (minimum 30 guests)

House-made bread rolls with butter and Australian olive oil

COLD SELECTION

Roast pumpkin salad with baby spinach, mint yoghurt and walnuts (v, gf)

Panzanella salad with butter lettuce, heirloom tomatoes, pickled onion and rustic croutons (v, df)

Selection of nigiri, maki and California rolls (df)

Sesame-crusted tuna with soba noodles, green onion and Japanese dressing (df)

HOT SELECTION

Atlantic salmon with lemon and dill sauce (gf)

BBQ spice-rubbed beef, bok choy and pickled shallots (gf, df)

Grilled chicken breast, native pepper berry and savoy (df)

Roasted potatoes with herbs and garlic (v, gf, df)

Seasonal sautéed vegetables with sunflower seeds (v, gf, df)

Baked Queensland blue pumpkins with yoghurt and lemon (v, gf)

DESSERTS

Coconut panna cotta (gf)

Mango pavlova (gf)

Pistachio cheesecake (gf)

Double chocolate fudge slice

Salted chocolate tartlet

Assorted lamingtons

BANQUET MENU

FOOD SAFARI

\$120 per person (minimum 80 guests)

ITALIAN

- Margarita pizza
- Prawn, red onion and chilli pizza
- Ham and tropical pineapple pizza
- Penne ai funghi (mushroom and herbs) (v)
- Homemade vegetable lasagne with tomato and mozzarella (v)
- Tiramisu with fresh berries

CHINESE

- Live noodle station with beef, chicken, mushrooms, greens, spices and dressings
- Steamed pork buns, a selection of steamed dumplings and duck spring rolls
- Special fried rice with bean sprouts and herbs (v)
- Custard tarts

MEXICAN

- Grilled corn on the cob with mayonnaise and cheese (v, gf)
- Tacos and burritos with 20 ingredients to build your own creation
- Grilled polo pibil (gf)
- Slow-cooked lamb shoulder barbacoa (gf)
- Churros with berry compote and chocolate sauce

UNITED KINGDOM

- Roast sirloin with herbed potatoes, roasted root vegetables, Yorkshire puddings, mustards and condiments (gf, df)
- Fish and chips with tartare sauce
- Banoffee pie with whipped cream
- Eton mess with strawberries and cream (v, gf)

BANQUET MENU

QUEENSLAND HARVEST

\$159 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)
- Morton Bay mussels (gf,df)
- Morton Bay bugs (gf, df)
- Morton Bay oysters (gf, df)
- Baked far north Queensland barramundi wrapped in paper bark with blistered cherry tomatoes (gf, df)

EARTH

- 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)
- Leaves with herbs, heirloom tomato and baby cucumbers (v, df, gf)

PADDOCK

- 12-hour cooked leg of beef from Toowoomba 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)

GARDEN

- Roast kipfler potato with rosemary and garlic (v, gf, df)
- Baked Queensland blue pumpkin with yoghurt dressing (v, gf)
- Grilled asparagus and broccolini with Queensland macadamia nuts (v, gf, df)
- Roasted beets with orange and chilli (v, gf, df)

SUGAR CANE

- Coconut panna cotta (gf)
- Mango pavlova (gf)
- Pistachio cheesecake (gf)
- Salted caramel and chocolate brownie
- Orange madaline (gf, df)

DAIRY

- A selection of local handcrafted cheese with lavosh, crackers, and assorted bread
- Ice cream stand with waffle cones or cups

BANQUET MENU

BUFFET ENRICHMENTS

In addition to your chosen buffet (Minimum 30 guests)

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

\$30 per person

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

\$35 per person

Australian Seafood
Mooloolaba king prawns
Sydney rock oysters
Includes a selection of condiments: lemon, vinegar and shallots, tartare, cocktail, Thousand Island dressing, chilli, soy and ginger

\$45 per person

Sushi & Sashimi
Handcrafted sushi, nigiri and maki
Market-fresh sashimi
Ginger, soy, wasabi

\$30 per person

Mexican Fiesta
Build your own burritos or tacos from 30 ingredients
Grilled pollo pibil
Slow-cooked lamb shoulder barbacoa

\$30 per person

Butchers Block (Additional minimums apply)
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

\$25 per person.

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)

Speak with your event specialist to discuss delegate dietary requirements



BANQUET MENU

BEVERAGES

INTERCONTINENTAL BEVERAGE PACKAGE (per person)

INCLUSIONS <i>(please select one wine of each)</i>				
Sparkling	Ate Sparkling Brut, South Australia	1	Hour	\$33
		2	Hours	\$41
White	Ate Pinot Grigio, South Australia Ate Sauvignon Blanc, South Australia	3	Hours	\$49
		4	Hours	\$57
		5	Hours	\$65
Red	Ate Shiraz, South Australia Ate Cabernet Sauvignon, South Australia			
Beer	Heineken Zero, Hahn Premium Light, Byron Bay Brewery Premium Lager			
Other	Soft drinks & juices			

PLATINUM BEVERAGE PACKAGE (per person)

INCLUSIONS <i>(please select one wine of each)</i>				
Sparkling	Bimbadgen Sparkling, New South Wales Dal Zotto Prosecco, Victoria	1	Hour	\$43
		2	Hours	\$51
		3	Hours	\$59
Rose	La Luna Rosé, New South Wales	4	Hours	\$67
		5	Hours	\$75
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	Heineken Zero, Hahn Premium Light, Byron Bay Brewery Premium Lager Events over 60 Guests: Stone & Wood Pacific Ale			
Other	Soft drinks & juices			

See separate file for Beverages on Consumption



BANQUET MENU	
BEVERAGES ON CONSUMPTION <i>(Please select up to 5 wines, 3 beers and 3 spirits/liquers)</i>	
VARIETAL	Bottle
SPARKLING WINE & CHAMPAGNE	
NV Bimbadgen Moscato, Hunter Valley, New South Wales	\$55
NV Bimbadgen Blanc de Blanc, Hunter Valley, New South Wales	\$90
Dal Zotto Prosecco, King Valley, Victoria	\$65
NV Jansz Tasmania Premium Cuvée, Tamar Valley, Tasmania	\$70
NV G. H. Mumm Grand Cordon, Reims, France	\$140
WHITE WINE	
Voyager Chenin Blanc, Margaret River, Western Australia	\$60
Innocent Bystander Pinot Gris, King Valley, Victoria	\$60
Devil’s Corner Pinot Grigio, Apslawn, Tasmania	\$65
Fringe Societe Chardonnay, Pays d’Oc, France	\$65
Leeuwin Estate Art Series Riesling, Margaret River, Western Australia	\$65
The Falls Sauvignon Blanc, Adelaide Hills, South Australia	\$65
RED WINE	
Aquilani Sangiovese IGT Organic, Tuscany, Italy	\$60
La La Land Pinot Noir, Mildura, Victoria	\$55
St. Hallet ‘Garden of Eden’, Barossa, South Australia	\$60
Smith & Hooper Merlot, Wrattenbully, South Australia	\$60
Snake & Herring Cabernet Sauvignon, Margaret River, Western Australia	\$60
Louis Jadot Beaujolais-Villages Combe aux Jacques, France	\$70
ROSÉ	
Ate Rosé, South Australia	\$40
Rameau d’Or Rosé, Côtes De Provence, France	\$70

BANQUET MENU	
BEVERAGES ON CONSUMPTION <i>(Please select up to 5 wines, 3 beers and 3 spirits/liquers)</i>	
SPIRITS	
Price per nip	
Manly Spirits Australian Dry Gin	\$9
Manly Spirits Grape & Grain Vodka	\$9
Havana Club Añejo 3 Años Rum	\$9
Jim Beam Bourbon	\$9
Bundaberg Rum	\$9
Sailor Jerry Spiced Rum	\$9
Canadian Club Whisky	\$9
Chivas Regal Scotch	\$12
LIQUEURS	
Price per nip	
Baileys Irish Cream	\$9
Manly Spirits Cold Brew Coffee Liqueur	\$9
Manly Spirits Zesty Limoncello	\$9
BEER	
LOCAL BEER	
Byron Bay Brewery Premium Lager, Byron Bay, New South Wales	\$9.5
Stone & Wood Pacific Ale, Byron Bay, New South Wales	\$10
Stone & Wood Green Coast Lager, Byron Bay, New South Wales	\$10
XXXX Gold, Milton, Queensland	\$8
DOMESTIC BEER	
Furphy Original Refreshing Ale, Geelong, Victoria	\$9.5
James Squire One Fifty Lashes Pale Ale, Camperdown, New South Wales	\$9.5
James Squire Broken Shackles Lager, Camperdown, New South Wales	\$9.5
IMPORTED BEER	
Heineken ‘Zero Alcohol’ Lager, Amsterdam, Netherlands	\$7.5
Heineken Lager, Amsterdam, Netherlands	\$9.5
Corona Extra Lager, Mexico City, Mexico	\$10
Kirin Ichiban Lager, Tokyo, Japan	\$9.5
OTHER ALCOHOLIC	
Little Creatures Pipsqueak Apple Cider, Victoria	\$10
James Squire Alcoholic Ginger Beer, Camperdown, New South Wales	\$12

BANQUET MENU

NON-ALCOHOLIC BEVERAGES & OTHER REQUIREMENTS

SOFT DRINKS

Pepsi Pepsi Max Sunkist Lemonade Solo \$5 per glass, \$15 per jug

JUICE

Orange Apple Pineapple \$7 per glass, \$21 per jug

CORKAGE

Wine only \$20 per person
Beer and wine \$30 per person

STORAGE & REFRIGERATION

*Applies to guest supplied products (eg. bottled water)
Large volumes may require additional storage facilities (eg. mobile cool room)
Price on application.

\$2.50 per person*

ESKY HIRE

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.

\$20 per Esky



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

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