



INTERCONTINENTAL®  
SANCTUARY COVE RESORT



BANQUET MENU

## 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 for sustaining success.

Yours sincerely,

Matt Rippin  
General Manager

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### 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)

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)

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)

OR

Scrambled eggs and smoked salmon

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

#### GRAB AND GO BREAKFAST FOOD - \$14 per person

Chocolate chip banana muffin (v)

(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

#### GRAB AND GO BREAKFAST BEVERAGES - \$9 per person

Freshly brewed coffee

Fine tea selection

Chilled juices

## 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

Milk chocolate raspberry slice (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

Mini chocolate and Baileys mud cake (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)



## BANQUET MENU

### MORNING & AFTERNOON TEA BREAKS

### 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 (gf, v, df)  
Chorizo, ricotta, spinach involtini (gf)  
Pumpkin sausage roll (gf, v)

## BANQUET MENU

### EVENT ENRICHMENTS

*Event enrichments require a minimum of 20 guests*

Barista coffee cart during all catering breaks:	\$500 rental, per day
Barista coffee cart full day service during conference hours:	\$750 rental, per day

Coffee charged on consumption	\$5 per person
<i>One Barista cart can serve up to 100 guests</i>	

### CONTINUOUS TEA & COFFEE

Served continuously for a maximum of 4 hours	\$14 per person
Served continuously for a maximum of 8 hours	\$18 per person

### LIVE JUICE STATION

Seasonal fruits and vegetables juiced to order	\$15 per person
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### HEALTHY JUICE SHOTS *(please select one)*

Green goddess - cucumber, spinach, avocado, green apple (v, gf, df)	\$9 per person
Berry blast - mixed berries, dairy-free yoghurt (v, gf, df)	
Breakfast to go - muesli, banana, low-fat yogurt, honey (v)	

### YUM CHA

Steamed pork buns and vegetable buns	\$20 per person
Steamed prawn dumplings (Har gow)	
Steamed prawn and pork dumplings (Shumai)	

### INTERCONTINENTAL HIGH TEA

Maximum numbers 100 pax	\$50 per person
Seasonal menu	

### STREET CHURROS

Fairy churros	\$15 per person
Hot chocolate sauce	
Dulce de leche	
Berry coulis	
Custards and flavoured sugars	

### INDULGENT DONUT COLLECTION

Assorted flavours	\$8 per person
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## BANQUET MENU

### WORKING LUNCH BUFFETS

\$55 per person (*minimum 20 guests*)

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 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 (*Cont*)

#### 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, spinach, 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 red onion, radish and cherry tomatoes 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 feta (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 feta 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 salmon 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 bread 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)

## BANQUET MENU

### COCKTAIL MENU

### CANAPÉS

½ hour package	2 hot and 2 cold canapés per person	\$25 per person
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

Cucumber with minted goat's cheese, watermelon and balsamic (v, gf)

Baguette with wild mushroom, truffle-essence and parmesan (v)

Roma tomato, burrata and black sesame crisp (v)

Smoked salmon mousse, cucumber and pickled carrot (gf)

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)

Bresaola with green olive slaw spoon (gf, df)

### HOT CANAPÉ SELECTION

Mixed vegetable pakora with cumin yoghurt (v)

Pea and mint arancini with truffle aioli (v, gf)

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)

### SWEET CANAPÉ SELECTION

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)

## BANQUET MENU

### COCKTAIL MENU (*Cont*)

### SUBSTANTIAL CANAPÉ SELECTION

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)

### INTERACTIVE LIVE STATION (*two-hour session, minimum 20 guests*)

additional \$36 per person, per station

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 gnocchi with 10 different items to customise your own dish)  
Peking duck station with traditional accompaniments

### CANAPÉ MASTERCLASS (*two-hour session, minimum 20 guests, maximum 100 guests*)

\$90 per person

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

### 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)  
Spinach and ricotta tortellini with portobello and porcini mushroom cream and pecorino cheese (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

## BANQUET MENU



## BANQUET MENU

### PLATED DINNER (*Cont*)

#### MAIN COURSE

Braised mushrooms with freekeh, charred baby gem, tofu dressing and pumpkin seed pesto (v)

Pesto gratinated eggplant, caponata with raisins and herbs (v, gf, df)

Charred kingfish, kipfler potatoes, spinach and watercress puree, truffle and seasonal vegetables (gf)

Spiced barramundi, lotus root 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 shittake mushrooms, roasted potato, peas, edamame purée and shichimi togarashi (gf, df)

Slow-braised grass fed beef cheek with fondant potato, green beans and confit cipollini onion (gf, df)

Slow-braised lamb shoulder, pickled shittake mushrooms, 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 (v, gf)

Gin and tonic cream tart, finger lime, pistachio sponge, raspberry gel (v)

Dark caramel chocolate mousse, salted caramel sauce and peanut butter sablé (v, gf)

Raspberry mousse, Greek yoghurt, macadamia crumble and fresh berries (v, gf)

Peanut milk chocolate dome, espresso coffee cream with caramelised orange compote (v, gf)

Apricot tart, hazelnut frangipane, bitter orange glaze and Grand Marnier cream (v)

Classic strawberry tart, ruby chocolate ganache, raspberry coulis and mango sorbet (v)

Chocolate and coffee opera cake, smoked almond praline and sea salted dark chocolate leaf (v)



## BANQUET MENU

### 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  
Hoisin duck brioche roll, cucumber, spring onion and crisp onions (df)  
Lamb skewers with herb couscous tzatziki and pomegranate seeds  
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)

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



## BANQUET MENU



## BANQUET MENU

### 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)

Moreton Bay mussels (gf, df)

Moreton Bay bugs (gf, df)

Moreton Bay oysters (gf, df)

Baked far north Queensland barramundi wrapped in paper bark 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)

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

Baby beet salad with orange, chilli and baby cos salad

### 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)

### EARTH

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)

Assortment of hand-crafted dinner rolls

### SUGAR CANE

Coconut panna cotta (gf)

Mango pavlova (gf)

Pistachio cheesecake (gf)

Salted caramel and chocolate brownie

Orange madeleine (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* \$30 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* \$35 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* \$45 per person  
Mooloolaba king prawns  
Sydney rock oysters  
Includes a selection of condiments: lemon, vinegar and shallots, tartare, cocktail, Thousand Island dressing, chilli, soy and ginger

*Sushi & Sashimi* \$30 per person  
Handcrafted sushi, nigiri and maki  
Market-fresh sashimi  
Ginger, soy, wasabi

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

*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)

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	\$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 *(please select one wine of each)*

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

*(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	\$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, Apสลawn, 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

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

#### 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

Bottle

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

\$2.50 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

\$20 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](mailto:sales.sanctuarycove@ihg.com)

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