



SET THE STAGE FOR FESTIVE EVENTS

Celebrate your end of year success at Sanctuary Cove.

Welcome your teams and business partners to an extravagant end-of-year celebration at InterContinental Sanctuary Cove Resort with our festive 'Tidings and Tinsel' package to truly impress your guests. Take pleasure in seasonal delights and service excellence delivering expertly-curated dishes inspired by the finest Australian local produce.



Discover timeless moments with unique opportunities across an extraordinary venue collection – from our Fountain Terrace's alfresco beauty, The Grange's rustic interiors, The Woolshed's multi-level spaces, or the iconic Lagoon Beachfront.



INTERCONTINENTAL®
SANCTUARY COVE RESORT

RESORT FACILITIES

As the first InterContinental Resort to land in Australia, InterContinental Sanctuary Cove Resort reflects the grand, graceful architecture of a classic Queensland estate, nestled within the beautiful surrounds of Sanctuary Cove.

- 15 state-of-the-art meeting and event spaces
- 251 luxury guest rooms and premium suites, and Club InterContinental
- Award-winning restaurants and bars
- One-acre Lagoon Beach, Terrace Pool and Outdoor Spa
- Complimentary access to Sanctuary Cove Golf and Country Club

GETTING HERE

Arrive at leisure with access to private transfers, public transport, or shuttle bus. Valet parking available \$40 daily or complimentary self parking available for all guests.

Manor Circle, Sanctuary Cove, QLD
4212, Australia
+61 7 5530 1234
sanctuarycove.intercontinental.com



\$165
per person

Includes seafood buffet menu, four-hour beverage package, event room hire, and classic Christmas-inspired styling.

Please note only applies to bookings with a minimum of 50 guests.

TIDINGS AND TINSEL PACKAGE

Embrace the festive season with an indulgent dining collection and classic Christmas-inspired styling.

COLD SELECTION

Live oyster shucking station
Fresh Mooloolaba prawns with a selection of sauces
Assorted nigiri, maki and California rolls (df)
Sesame-crusted tuna, soba noodles, green onion, and Japanese dressing (gf)

SALADS

Roast pumpkin salad, baby spinach, mint yoghurt and walnuts (v, gf)
Panzanella salad with butter lettuce, heirloom tomatoes, pickled onion and rustic croutons (v, gf)
Organic quinoa, pickled cucumber, edamame, red cabbage, and balsamic baked Spanish onions (gf, df)

DESSERTS

Amaretto cheesecake
Caramel ginger Brule
Pavlova
Flourless Orange hazelnut cream
Christmas pudding with Brandy Anglaise

HOT SELECTION

House-made bread rolls with butter and Australian olive oil
Atlantic salmon with lemon and dill sauce (gf)
BBQ spice-rubbed beef, Bok choy, and pickled shallots (gf, df)
Roast Turkey, cranberry and onion stuffing and gravy (df)
Roasted potatoes with herbs and garlic (v, gf, df)
Seasonal sautéed vegetables with sunflower seeds (v, gf, df)
Baked blue pumpkins with yoghurt and lemon (v, gf)

FOUR-HOUR INTERCONTINENTAL BEVERAGE PACKAGE

Including White, Red, and Sparkling wine, selection of Beers, and an assortment of juices and soft drinks