



# SUMMER EN BLANC

## Corporate Christmas Party Menu 2025

Embracing the spirit of the season, we've meticulously selected the finest, seasonal produce and exquisite Australian seafood to create a culinary experience that will enchant your taste buds.

### SEAFOOD STATION

Local freshly shucked oysters (GF/DF)

Fresh Mooloolaba prawns (GF/DF)

Accompanied by Marie Rose sauce, Champagne mignonette, tartare sauce and lemon (V/GF/DF)

### COLD SELECTION

Hand-crafted Maki, nigiri and California rolls

Spice roasted cauliflower, roasted sweet potato, crunchy chickpeas, mint, coriander and yogurt dressing (V/GF/DF)

New potato salad with macadamia nut, mint and wattleseed

Caesar Salad, parmesan, baby cos lettuce, bacon, diced egg and micro herbs (V/GF)

### DESSERTS

Lemon meringue tartlet (V)

Mango pavlova (V/GF)

Chocolate mousse rhubarb compote (GF)

Caramel tart with nuts (V)

Christmas pudding with brandy anglaise

### HOT SELECTION & CARVERY

House-made bread rolls with butter

Roast QLD barramundi with red onions, thyme and green olives (GF/DF)

Slow roast Grass fed Black Angus Striploin with red wine jus (GF/DF)

Free Range roast turkey with sage and citrus stuffing  
Seasonal steamed green vegetables with sunflower seeds  
lemon and olive oil (V/GF/DF)

Roasted Potato's & root vegetables with thyme and olive oil (V/GF)

Rustic ratatouille with zucchini, eggplant and silver beet (V/GF/DF)

### FOUR-HOUR BEVERAGE PACKAGE

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

Important Allergen Statement:

The inclusion or omission of dietary indicators does not guarantee the absence of all allergens. Please consult with waitstaff regarding your dietary requirements.



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