



CELEBRATE THE SEASON AT SANCTUARY COVE

HOST YOUR TEAM'S FESTIVE GATHERING IN A TRULY MEMORABLE SETTING

Bring your team and valued business partners together for an unforgettable end-of-year celebration at InterContinental Sanctuary Cove Resort.

From relaxed grazing by the lagoon to elegant plated dining and an abundant seafood feast, discover three distinctive experiences designed to suit every style of celebration.



Discover timeless moments with unique celebrations across an extraordinary collection of venues, from the alfresco beauty of Fountain Terrace and the charming interiors of The Grange to the multi-level spaces of The Woolshed and the iconic Lagoon Beach.

[ENQUIRE NOW](#)



INTERCONTINENTAL®
SANCTUARY COVE RESORT



\$65
per person

Lagoon-side event space
and a generous grazing-style lunch

*Please note only applies to bookings with a
maximum of 60 guests. Available from 11am - 4pm.*



A DAY BY THE LAGOON | BUFFET LUNCH

Celebrate the festive season with a generous grazing feast, wood-fired pizzas and a relaxed afternoon by the Lagoon.

All items included with your choice of two different pizzas. Menu subject to change.

FRESH KING PRAWN ROLL (A)

Served with zesty kafir lime mayo, pickled cucumber and radish

QUESADILLA

Pulled pork, Manchego cheese with pico de gallo, rocket and guacamole

KOREAN FRIED CHICKEN (GF, DF)

Served with refreshing watermelon and gochujang sauce

NOURISH BOWL (GF, DF, VE)

Avocado, turmeric, pickled carrot, dried seaweed, salt and pepper tofu, fermented beetroot, cabbage, iceberg lettuce, vermicelli, crisp wild rice

CHIPS WITH AIOLI

PIZZAS | (Your choice of two from the below. Gluten-Free bases available.)

Margherita

Napoli sauce, basil oil, heirloom tomatoes

Vegetarian Delight (V)

Mushrooms, black kalamata olives, red onions, roasted capsicum, chilli, pineapple and fresh rocket

Mooloolaba Prawn Spectacular

Rocket, chilli, red onion, and fresh coriander, confit garlic and fetta.

Meat Lovers

Ham, bacon, salami, Spanish sausage and red onion, American BBQ sauce

Four Cheese Pizza

Wood-fired capsicum, black olives, ricotta and spinach

(A) - Australian Seafood | (GF) Gluten-Free | (DF) Dairy-Free | (V) - Vegetarian | (VE) - Vegan

BEVERAGES

Enjoy beverages on consumption, or elevate your end of year celebration with our signature beverage package, featuring a selection of sparkling wine, white wine, red wine, premium beers, soft drinks, juices and water.

Beverage package is available as an optional upgrade.

MAKE A DAY OF IT

Extend the celebration with access to the Resort's lagoon, Terrace Pool and outdoor spa for an additional \$30 per person.

Terms and conditions apply, subject to availability.

Please enquire with our team regarding dietary requirements.

ENQUIRE NOW

sales.sanctuarycove@ihg.com
+61 (0) 07 5501 9889



\$99
per person

Two-course plated dinner,
served alternate drop and
seasonal table styling.



\$119
per person

Three-course plated dinner,
served alternate drop and
seasonal table styling.

A TABLE TO CELEBRATE | MULTI-COURSE PLATED

Celebrate the year in style with an elegant plated dining experience, with your choice of two or three beautifully presented courses and seasonal table styling.

SAMPLE MENU

ENTRÉE

Roast pumpkin, burrata, candied pepitas, Forum Cabernet Sauvignon vinaigrette (GF)
Scul Island prawn tartine, avocado, sweet corn, pickled cucumber and flying fish roe
with basil aioli (DF, A)
Smoked barramundi, blistered heirloom tomatoes and pickled fennel and citrus
vinaigrette (DF, A)
Artisan beef bresaola with wood roasted capsicum, green olive cheeks, parsley,
pecorino and wild puffed rice (GF)
Chicken liver parfait, toasted brioche and pickled blueberries

MAIN

Roasted cauliflower steak with warm vegetable quinoa salad and curry oil vinaigrette
(V, GF, DF)
Baked Tasmanian herb crusted salmon, with asparagus, fennel puree, crispy capers,
and native finger lime dressing (GF, DF, A)
Roast duck breast, sweet potato mash, braised red cabbage with agrodolce jus (GF, DF)
24 hour braised beef cheek, roasted potato fondant, heirloom carrots, charred
edamame and native pepper jus (GF, DF)
Roast turkey breast wrapped in prosciutto and sage, potato gratin, greens and
cranberry Jus (GF)

DESSERT

Christmas pudding with brandy anglaise and a holly tuile
Christmas pavlova, raspberries, strawberries and passionfruit (GF)
Festive indulgent sherry trifle
Rum and vanilla panna cotta with ginger anglaise and coconut tuile
Vegan chocolate mousse, coconut, passionfruit and fresh strawberries (VE, GF, DF)

(A) - Australian Seafood | (GF) Gluten-Free | (DF) Dairy-Free | (V) - Vegetarian | (VE) - Vegan

BEVERAGES

Enjoy beverages on consumption, or elevate your end of
year celebration with our signature beverage package,
featuring a selection of sparkling wine, white wine, red
wine, premium beers, soft drinks, juices and water.

Beverage package is available as an optional upgrade.

PLEASE NOTE

Both two and three-course options include fresh dinner
rolls, after-dinner chocolates, tea and coffee.

The final menu will be confirmed closer to the event
date. Please enquire with our team regarding dietary
requirements.

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\$199
per person

Seafood buffet menu,
four-hour beverage package and
seasonal table styling.

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

THE GRAND FEAST | SEAFOOD BUFFET

An abundant selection of fresh seafood, seasonal favourites and indulgent desserts, designed for a truly memorable celebration.

SAMPLE MENU

COLD SELECTION

Oyster station with condiments (A)
Fresh Mooloolaba prawns with a selection of sauces (A)
Assorted nigiri, maki and California rolls (DF, A)
Sesame-crusted tuna, soba noodles, green onion, and Japanese dressing (I, GF)

SALADS

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, GF)
Organic quinoa, pickled cucumber, edamame, red cabbage, and balsamic baked Spanish onions (GF, DF)

DESSERTS

Amaretto cheesecake
Caramel ginger brûlée
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, A)
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 BEVERAGE PACKAGE

Enjoy a four-hour beverage package featuring a selection of sparkling wine, white wine, red wine, premium beers, soft drinks, juices and water.

PLEASE NOTE

The final menu will be confirmed closer to the event date.
Please enquire with our team regarding dietary requirements.

(A) - Australian Seafood | (I) - Imported Seafood | (GF) Gluten-Free
(DF) Dairy-Free | (V) - Vegetarian | (VE) - Vegan

RESORT ACCOMMODATION

Make the most of your corporate festive celebration by staying the night or extending your visit for a longer resort escape.

Relax after the festivities and savour a slower morning in the tranquil surrounds of InterContinental Sanctuary Cove Resort. Speak with our dedicated events team to discuss accommodation options for individual attendees or your group.

[BOOK NOW](#)

GETTING HERE

Arrive at leisure with access to private transfers, public transport, or shuttle bus. Valet parking or on-site self-parking is available for all guests. Charges apply.

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