Our event menus are designed to cultivate connection; connection to the innovative flair of Modern Australian cuisine, to Hayman Island’s local flavour and most importantly, to one another.

Culinary moments are often the moments that are remembered most – the celebratory flute of Champagne, the taste that takes you back to a night filled with laughter or the local dish that introduces you to a new culture. Reflecting on these moments, our chefs have designed an exceptional standard of cuisine, accompanied by uncompromising service with attention to detail and dedication to creating those culinary moments of true connection.

From cocktails and canapés served on the remote sandy shores of Langford Island, to banquets set under the Whitsunday stars on Hayman Beach; explore catering connections with InterContinental.

Yours Sincerely,

Arpad Romandy
Resort Manager
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BANQUET MENU
BREAKFAST

CONTINENTAL BREAKFAST - $38

HAYMAN CONTINENTAL BREAKFAST

Fresh orange or pineapple juice
Sliced seasonal fruit and berries plate (v, gf, df)
Granola and yoghurt parfaits (v)
Our selection of Hayman pastries, croissants, muffins and breakfast rolls (v)
Selection of preserved jams and honey (v, gf, df)
Farm house cheeses and double smoked ham (gf)
Assorted cereals, organic muesli mix, nuts, dried fruit, full cream milk, skim milk, rice milk or soy milk (v)
Freshly brewed coffee and tea

HEALTHY START CONTINENTAL BREAKFAST

Fresh orange or pineapple juice
Sliced seasonal fruit and berries plate (v, gf, df)
Organic local yoghurt (v, gf)
Our selection of Hayman pastries, croissants, muffins and breakfast rolls (v)
Selection of preserved jams and honey (v, gf, df)
Bircher muesli made with rolled organic oats, green apple and seasonal berries (v)
Tasmanian smoked salmon with cucumber, capers, chives, cream cheese and lemon (gf)
Assorted cereals, organic muesli mix, nuts, dried fruit, full cream milk, skim milk, rice milk or soy milk (v)
Freshly brewed coffee and tea

PLATED BREAKFAST

Add-on to Continental Breakfast - $25
Plated Option Single Drop - $40

Eggs benedict with double smoked bacon, saffron hollandaise, brioche, grilled broccolini and tomato
Potato and feta roesti with serrano jamon, poached eggs, creamed sweet corn and salsa cruda (gf)
Chive and cheddar waffle with smoked salmon, avocado, poached eggs and pickled fennel
Croque monsieur with fried eggs, grilled asparagus and sun dried tomato pesto (v)
Portuguese baked eggs with chorizo, ricotta, capsicum and sourdough toast
MEETINGS

Full Day Delegate Package $120 – working lunch, morning and afternoon break
Half Day Delegate Package $90 – working lunch, morning or afternoon break
Half Day Meeting $65 – morning or afternoon break

DAILY BREAKS

MONDAY

Morning
Pineapple, blueberries with mint (v, gf, df)
Peanut butter cookies (v)

Afternoon
Textures of chocolate verrine (v)
Banana walnut muffins (v)

TUESDAY

Morning
Watermelon, strawberries with lemon myrtle (v, gf, df)
Double chocolate chip cookies (v)

Afternoon
Currant scones, with passionfruit curd and cream (v)
Apple crumble and caramel cream jars (v)

WEDNESDAY

Morning
Honeydew, rockmelon with basil (v, gf, df)
Cinnamon donuts (v)

Afternoon
Anzac biscuits (v)
Tonka bean crème brûlée with raspberry (v, gf)

THURSDAY

Morning
Pineapple, mango with mint (v, gf, df)
Hazelnut friands (v, gf)

Afternoon
Cranberry oatmeal cookies (v)
Pandan coconut verrine (v, gf, df)

FRIDAY

Morning
Orange, grapefruit and tarragon (v, gf, df)
Mini chocolate chip cupcakes (v)

Afternoon
Cinnamon palmiers (v)
Banana passionfruit cheesecake verrine (v)

SATURDAY

Morning
Watermelon, raspberries and basil (v, gf, df)
Chocolate madeleine (v)

Afternoon
Pistachio shortbread (v)
Baba au rhum with white chocolate verrine (v)

SUNDAY

Morning
Honeydew, kiwi and shiso (v, gf, df)
White chocolate and macadamia cookies (v)

Afternoon
Mango, pineapple and spice crumble pots (v, gf, df)
Milk chocolate brownies (v)
## MEETINGS

### ADDITIONAL ITEMS ($7 per item)

### SWEET
- Assorted mini danishes (v)
- Belgian waffles with rhubarb-berry compote and cream (v)
- White chocolate and apricot roll (v)
- Portuguese egg tarts (v)
- Coffee cremeaux and banana brulee tart (v)
- Daintree chocolate opera slice (v)
- Praline cream profiteroles (v)
- Milk chocolate and wattle seed tartlets (v)

### HEALTHY SWEET
- Seasonal fruit plate
- Hayman bircher muesli with raspberry and green apple (v)
- Carob and peanut butter muesli bars (v, df)
- Blueberry, chia seed and acai pudding (v, gf, df)
- Coconut, cacao and date energy balls (v, gf, df)
- Organic nuts and seeds with sundried goji berries (v, gf, df)
- Bam! smoothies, with berry, acai, mango (v, gf, df)

### GLUTEN-FREE SWEET
- Citrus and poppy seed cupcakes (v)
- Tropical fruit and cream mini pavlovas (v, gf)
- Assorted macarons (v, gf)
- Daintree dark chocolate and orange cake (v, gf)
- Raspberry and pistachio friands (v, gf)
- Chocolate mousse verrine (v, gf)

### SAVOURY
- Applewood smoked bacon and cheddar scone
- Pork and sage sausage rolls with sweet tomato chutney
- Mini beef and mushroom pies (df)
- Steamed barbeque pork bao buns
- Spicy jerk chicken patties
- Chorizo, potato, and capsicum empanadas
- Mini quiche lorraine

### HEALTHY SAVOURY
- Salmon and avocado sushi with pickled ginger (gf, df)
- Spinach and vegetable pakora with mango chutney (v, gf, df)
- Sweet corn fritters with dill, preserved lemon and yoghurt (v, gf)
- Roast duck rice paper rolls with mango and coriander (gf, df)
- Roasted pumpkin, feta and kale filo with tzatziki (v)
- Smoked paprika pita crisps with hummus and baba ghanoush (v, df)

### GLUTEN-FREE SAVOURY
- Green goddess smoothies with celery, cucumber, greens, avocado and spirulina (v, gf, df)
- Brown rice sushi with pickled ginger (v, gf, df)
- Yellow and blue corn tortilla chips with spicy pico de gallo salsa and guacamole (v, gf, df)
- Vietnamese rice paper rolls with chilli mint dip (v, gf, df)
- Sweet potato crisps with roasted beetroot hummus and pumpkin seeds (v, gf, df)
- Tomato, basil and bocconcini skewers with balsamic drizzle (v, gf)
- Seasonal vegetable crudites with housemade boursin cheese dip (v, gf)
DAILY WORKING LUNCH

MONDAY

Cold selection
- Baby spinach and endive salad with pear, walnut and blue cheese (v, gf)
- Kipfler potato salad with grain mustard, artichokes and pickled Spanish onions (v, gf, df)
- Vietnamese chicken salad with coriander, crispy shallot and peanuts (gf, df)

Sandwich
- Roast beef baguette with cheddar, caramelized onion and English mustard
- Falafel wrap with baby spinach and hummus (v, gf)

Hot selection
- Beef stroganoff with potatoes, green peas and crusty bread
- Grilled prawn skewers with preserved lemons (gf, df)
- Pappardelle pasta with broccoli and shaved parmesan (v)

Dessert
- Pineapple and blueberries with mint (v, gf, df)
- Lamingtons (v)
- Passionfruit panna cotta (v, gf)

TUESDAY

Cold selection
- Beetroot, cucumber and yoghurt soup (v, gf)
- Cauliflower, broccoli, and pine nuts salad with lemon and poppy seed dressing (v, gf, df)
- Nicoise salad with seared tuna, green beans, cherry tomatoes and caper anchovy dressing (gf, df)

Sandwich
- Open face sandwich of grilled asparagus with lemon cream cheese (v)
- Reuben sandwich with corned beef, Swiss cheese and sauerkraut

Hot selection
- Red duck curry with green beans, baby eggplant and coriander (gf)
- Beer battered fish with sweet potato fries and lime aioli (df)
- Seafood fried rice (gf, df)

Dessert
- Watermelon, strawberries and lemon myrtle (v, gf, df)
- Salted caramel slice (v)
- Cardamom carrot cake (v)

WEDNESDAY

Cold selection
- Mesclun greens salad with fennel, and baby radish (v, gf, df)
- Greek salad with heirloom tomato, cucumbers, olives and feta (v, gf)
- Soba noodles salad, red cabbage, wakame and toasted sesame (v, gf, df)

Sandwich
- Focaccia with champagne ham, tomato chutney, rocket and Swiss cheese
- Artisan multigrain with turkey, brie and cranberry sauce

Hot selection
- Soy caramel fish and choy sum (df)
- Nasi goreng (gf, df)
- Grilled lamb and vegetable skewers with gremolata and roasted red pepper dip (gf, df)

Dessert
- Honey dew and rockmelon with basil (v, gf, df)
- Limoncello tart with raspberries (v)
- Truffle cake (v)
DAILY WORKING LUNCH (Cont)

THURSDAY

Cold selection
- Spanish tomato gazpacho with avocado and garlic croutons (v, df)
- Asparagus and spinach salad with toasted walnuts and pear (v, gf, df)
- Grilled eggplant, capsicum and artichoke (v, gf, df)

Sandwich
- Smoked salmon bagel
- Pesto wraps with grilled vegetables, soft feta and sundried tomatoes (v)

Hot selection
- Popcorn chicken with chipotle aioli (df)
- Roasted beef with spinach, sundried tomatoes and pan jus (df)
- Steamed tofu with baby greens and wood ear mushrooms (v, gf, df)

Dessert
- Pineapple and mango with mint (v, gf, df)
- Baileys chocolate tart (v)
- Orange crema Catalana (v, gf)

FRIDAY

Cold selection
- Baby gem lettuce with witlof, granny smith apple, pomegranate and goat cheese (v, gf)
- Couscous tabouleh with kale, mint, preserved lemon and cumin (v, df)
- Thai beef salad with cucumber, carrot and tomato (gf, df)

Sandwich
- Mini cheese burgers with caramelised onion and tomato chutney
- French baguette with champagne ham gruyère cheese and gherkin

Hot selection
- Grilled barramundi with chilli and lime (gf, df)
- Four cheese ravioli with asparagus and baby spinach cream (v)
- Grilled sweet potatoes with maple butter and chives (v, gf)

Dessert
- Orange and grapefruit with tarragon (v, gf, df)
- Black forest (v)
- Grand marnier orange and almond cake (v)
DAILY WORKING LUNCH (Cont)

SATURDAY

**Cold selection**
- Caesar salad with prosciutto, a soft boiled egg, garlic ciabatta crisps and parmesan
- Green papaya slaw with icicle radish and mandarin orange (v, gf, df)
- Yellow bean, fennel, radicchio and faro salad with pecorino (v, gf)

**Sandwich**
- Grilled focaccia with smoked turkey, cranberry, baby spinach and brie cheese
- Pulled pork slider with red cabbage slaw and apple chutney (df)

**Hot selection**
- Spanish style omelette with scorched cherry tomatoes (v, gf, df)
- Fried rice cake (char koay kak) with bean sprouts, green beans and spring onion (v, gf, df)
- Steamed reef fish fillets with ginger soy (gf, df)

**Dessert**
- Watermelon and raspberries with basil (v, gf, df)
- Coffee opera slice (v)
- Roasted fig frangipane tart (v)

SUNDAY

**Cold selection**
- Gazpacho ajo blanco with green grapes, mango and toasted almonds (v, df)
- Crisp garden greens with cherry tomatoes, cucumber and citrus herb dressing (v, gf, df)
- Butter beans with brown rice, toasted pecans and yoghurt mint dressing (v, gf)

**Sandwich**
- Roast beef sour dough with emmental cheese, watercress and grated horseradish salad
- Parma ham pizzette with figs, rocket leaves, melon balls and buffalo mozzarella

**Hot selection**
- Braised pork belly with white radish and wonbok cabbage (gf, df)
- Pearl cous cous with roasted root vegetables and glazed pumpkins (v, df)
- Karaage chicken with nori strips and siracha mayonnaise (df)

**Dessert**
- Honeydew and kiwi with shiso leaf (v, gf, df)
- Strawberry and pistachio pie (v)
- Chocolate crème brûlée (v, gf)
DAILY WORKING LUNCH (Cont)

ENHANCEMENTS

Lunch Item - $19
Choose any item from the cold, sandwich or hot selections

BBQ Station - $37
Artisan sausages, lamb cutlets and marinated chicken skewers off the char-grill, served with assorted
mustards, pickles, chutney, sauerkraut and crusty bread rolls

Seafood - $55
Featuring prawns, Moreton Bay bugs, chilled calamari, shucked oysters and blue swimmer crabs,
accompanied by seafood dips (gf, df)

Cheese - $23
A range of Australian and imported farmhouse cheeses with dried fruit, apple chutney,
truffled honeycomb, grapes and a selection of crackers and crisp breads (v)

Ice Block Stand - $7 per block
Hayman Island refreshing fruit ice blocks in assorted flavours (v, gf, df)

Market Fruit Stall - $6
Whole seasonal fruit display (v, gf, df)

Ice Cream Cart - $16
Vanilla and chocolate served in bowls or waffle cones (v)
Salted caramel with chocolate sauce and mixed berry compote (v, gf)
Assorted toppings: marshmallows, nuts, chocolate chips, whipped cream, maraschino cherries (v, gf)

Amici - $30
Selection of Australian and imported Italian salumi to include prosciutto, spicy salame and sausages,
marinated olives and vegetables, and Italian style cheeses. Served with focaccia bread and breadsticks

Bam Bam - $30
Selection of steamed and fried dim sum served with sweet chilli dip, hoisin and soy sauce (df)
or
Wok-fried hokkien noodles and vegetables with chicken, prawn and tofu, served in mini-noodle boxes (df)
or
Assorted sushi rolls with wakame seaweed salad, pickled ginger, wasabi and soy sauce (gf, df)
COCKTAILS

STANDARD CANAPÉS

Standard Selection         $5.5 per person
Chefs Selection (6)        $27 per person
Chefs Selection (12)      $59 per person

STANDARD COLD CANAPÉS
Roasted beetroot and goats cheese tart with lemon yoghurt (v)
Compressed watermelon, soft feta with apple balsamic (v, gf)
Roasted capsicum, eggplant, buffalo mozzarella frittata with tomato relish (v, gf)
Chicken mousse with avocado and baby radish tartine (df)
Polenta with tempeh, smoked eggplant, coriander (v, gf, df)
Soft rice paper rolls with prawns, chilli lime dipping sauce (v, gf, df)
Smoked salmon roll with lemon-dill cream cheese and capers (gf)
Bruschetta with tomato-caper salsa, ricotta salata and garden basil (v)
Smoked pork rillettes with cranberry and pear relish
Italian prosciutto with blue cheese and grapes on toast

STANDARD HOT CANAPÉS
Chicken skewers with pickled cucumber and wasabi mayonnaise (gf, df)
Baccala salt cod cakes with garlic and lemon aioli (gf)
Mini quiche with mushrooms, pancetta and gruyere
Warm spanakopita with spinach and feta cheese
Crisp vegetable spring rolls with sweet chilli sauce (v, df)
Chickpea falafel with cucumber and mint tzatziki (v, gf)
Sticky barbeque meatball with Cajun spices on a corn fritter (df)
Pumpkin and sage arancini with garlic aioli (v)
Pork and fennel sausage rolls (df)
Sweet corn and vegetable curry puffs with coconut-lime chutney (v, df)

STANDARD SWEET CANAPÉS
Tropical fruit skewers (gf, df)
Mini lemon meringue pie (v)
Dark chocolate brownie bites (gf, df)
Salted caramel slice (gf)
Blueberry or raspberry financier (gf)
Mini assorted lamington bites (v)
Selection of almond macarons (gf)
Peanut chocolate brittle (gf)
COCKTAILS

PREMIUM CANAPÉS

Premium Selection $8.5 per person
Chefs Selection (6) $40 per person
Chefs Selection (12) $79 per person

PREMIUM COLD CANAPÉS

Cured ocean trout, salmon roe, blini with crème fraiche
Tofu sate with cucumber, pineapple and chilli jam (v, gf, df)
Tasmanian oysters with shallot red wine vinaigrette (gf, df)
Mangrove crab salad tart with cucumber, mango and pickled ginger (df)
Caprese salad skewers with cherry tomato, fresh mozzarella and basil (v, gf)
Scallop ceviche on the half shell with salsa verde (gf)
Sheep’s milk curd with semi dried tomato and basil tart (v)
Bresaola-wrapped green asparagus with sauce gribiche (gf, df)
Ahi tuna tataki with mango salsa (gf, df)
Wagyu beef tartar with chives and truffle aioli (gf, df)

PREMIUM HOT CANAPÉS

Crisp coconut prawns with mango chutney (df)
Pulled brisket with sauerkraut and steamed bao buns (df)
Jackfruit slaw with red curry sauce on steamed bao buns (v, df)
Roast duck spring rolls with scallion and spicy plum sauce (df)
Grilled chicken and chorizo pintxos with preserved lemon aioli (gf, df)
Grilled vegetable brochette with romesco sauce (v, gf, df)
Seared scallop with pumpkin, apple and crispy prosciutto (gf, df)
Mushroom and sundried tomato frittata with black garlic aioli (v, gf)
Prawns on sugar cane with red curry and kaffir lime leaf (gf, df)
Butternut tortellini with currant, pine nuts and brown butter (v)

PREMIUM SWEET CANAPÉS

Medjool dates with gorgonzola dolce (v, gf)
Hayman Island chocolate truffles (v, gf)
Chocolate and hazelnut profiteroles (v)
Ricotta and glacé citrus peel cannoli (v)
Bailey’s crème brulée (v)
Almond rocky road (v, gf)
Tropical fruit and berry tartlets (v)
Mango, passionfruit and coconut pannacotta verrine (v, gf, df)
**ENHANCEMENTS**
Minimum 20 guests

Carving Station - $25 per person
Slow-roasted beef brisket with assorted mustards, sweet onion compote and soft rolls
or
Moroccan spiced roast lamb with yoghurt, tomato salsa, cucumber and soft pita bread

Barbeque Station - $40 per person
Artisan sausages, lamb cutlets and marinated chicken skewers off the char-grill, served with assorted mustards, pickles, chutney, sauerkraut and crusty bread rolls (df)

Asian - $25 per person
Selection of steamed and fried dim sum served with sweet chilli dip, hoisin and soy sauce (df)
or
Wok-fried hokkien noodles and vegetables with chicken, prawn and tofu, served in mini-noodle boxes (gf, df)
or
Assorted sushi rolls with wakame seaweed salad, pickled ginger, wasabi and soy sauce (gf, df)

Fresh Oyster Bar - $25 per person
Natural oysters presented over ice with lemon, mignonette and cocktail sauces, tabasco and Worcestershire sauce and wakame seaweed salad (gf, df)
Fresh oyster and bloody mary shooters (gf, df)
(4 oysters per person)

Cheese Station - $22.5 per person
A range of artisanal Australian farmhouse cheeses with dried fruit and nuts, homemade compotes, grapes and a selection of crisp breads (v)

Hayman Island Ice Cream Bar - $16 per person
Vanilla and chocolate ice cream served in bowls or waffle cones (v)
Salted caramel, ice cream with chocolate sauce and mixed berry compote (v, gf)
Assorted toppings: marshmallows, nuts, chocolate chips, whipped cream, maraschino cherries (v, gf)

Crêpes Station - $17 per person
French crêpes, cooked to order, served with assorted condiments: berry compote, lemon curd, Nutella, creme anglaise, salted caramel, whipped cream, bananas, strawberries and macerated oranges, and toasted almonds (v)
BANQUET MENU
BUFFETS
Minimum 18 guests

THE HAYMAN ISLAND SEAFOOD GRILL - $195 per person

Seafood on ice
Just shucked rock oysters with lemon and mignonette dressing (gf, df)
Chilled prawns with cocktail sauce (gf, df)
Chilled Moreton Bay bugs with avocado vinaigrette (gf, df)
Tasmanian smoked salmon with lemon crème fraiche, chives and capers (gf)

Salads and starters
Baby cos salad with pecans with blue cheese, pear with housemade ranch dressing (v, gf)
Organic mesclun greens with baby radish and lemon-herb vinagrette (v, gf, df)
Green beans and fire-roasted capsicum and kalamata olives (v, gf, df)
Summer tomato with basil and bocconcini mozzarella (v, gf)
Grilled pencil asparagus with sauce gribiche and toasted almonds (v, gf, df)
Roasted sweet potato with tahini yoghurt, and pomegranate (v, gf)
Smoked turkey with apples, carrot and cranberry (gf, df)
Artisan charcuterie board (gf)
Hayman Island artisan bread display with cultured butter (v)

Off the grill
Local catch and prawn spiedini with rosemary and garlic (gf, df)
Morton Bay bugs, with smoked pimiento (gf, df)
Marinated baby lamb chops (gf, df)
Black angus sirloin steak in salmoriglio (gf, df)
Tandoori chicken thigh skewers (gf)
Barbequed sweet corn, portobello mushrooms with smoked pimiento butter (v, gf)
Sauces and condiments – chimichurri, romesco sauce, cucumber-mint raita, roasted garlic aioli and lemon (v)

Sides
Vegetarian saffron paella rice (v, gf, df)
Couscous with dried fruits and nuts (v, gf, df)
Grilled Mediterranean vegetables with harissa dressing (v, gf, df)
Rustic baby potatoes (v, gf, df)

Sweets
Walnut and salted caramel tart (v)
Lemon pavlova with mango and passionfruit (v)
Grand marnier orange cake (v)
Espresso and dark chocolate opera slice (v)
Fresh seasonal fruit platter (v)
Artisan cheese board (v)
EPICUREAN INDULGENCE BUFFET - $165 per person

Seafood on ice
Just shucked rock oysters with lemon and mignonette dressing (gf, df)
Chilled prawns with cocktail sauce (gf, df)
Chilled Moreton Bay bugs with avocado vinaigrette (gf, df)
Tasmanian salmon gravlax with honey-mustard and dill (gf, df)

Cold dishes and salads
Classic caesar salad with garlic croutons, bacon and parmesan
Organic mesclun greens with baby radish and lemon-herb vinaigrette (v, gf, df)
Pencil asparagus with sauce gribiche and almonds (v, gf, df)
Roasted pumpkin salad with coriander pesto and pepitas (v, gf)
Israeli couscous tabbouleh salad (v, gf, df)
Slow-roasted beets with orange and fennel salad, candied walnuts and chevre (v, gf)
Artisan charcuterie board
Marinated olives with artichokes and agro dolce peppers (v, gf, df)
Hayman Island artisan bread display with cultured butter (v)

Carving station
Salt-crusted wagyu beef rib eye roast with natural roasting jus (gf, df)
Slow-roasted lamb leg with garlic, herbs and romesco sauce (gf, df)

Hot dishes and sides
Roasted Tasmanian salmon with orange-saffron butter (gf)
Organic chicken alla cacciatora (gf)
Ratatouille-stuffed baked capsicum (v, gf, df)
Truffled potato gratin (v, gf)
Wild and brown rice pilaf (v, gf, df)

Desserts
Raspberry lamington (v, gf)
Lemon myrtle panna cotta with mulberry compote (v, gf)
Mini black forest torte (v)
“Paris Brest” hazelnut cream with caramelised almond (v)
Fresh seasonal fruit platter (v, gf, df)
Artisan cheese board (v)
MEDITERRANEAN FEAST - $140 per person

Antipasti

Assorted Italian cold cuts (gf, df)
Marinated olives with artichokes and agro dolce peppers (v, gf, df)
Chilled green lip mussels in vinaigrette (gf, df)
Spicy chilled prawns ceviche with lime and cilantro (gf, df)
Green pesto hummus with chips and vegetable sticks (v, gf, df)
Manzo tonnato – chilled roast beef in tuna confit aioli with capers (gf, df)
Tortilla Española – potato and onion omelette (v, gf, df)

Off the grill

Organic chicken and chorizo skewers (gf, df)
Local catch spiedini (gf, df)
Grilled baby lamb chops (gf, df)
Moreton Bay bugs with smoked pimiento (gf, df)
Mediterranean vegetable skewers (v, gf, df)
Saffron aioli with salsa verde, harissa and lemon (v, gf, df)

Sides and salads

Hayman island artisan bread display with cultured butter (v)
Shaved fennel with orange and rocket salad and raspberry vinaigrette (v, gf, df)
Classic Greek salad with kalamata olives, lemon and dill (v, gf)
Roasted sweet potato with tahini yoghurt and pomegranate (v, gf)
Vegetarian saffron paella rice (v, gf, df)

Dessert

Churros with dark chocolate dip (v)
Chefs selection of tapas-style desserts (v)
Fresh seasonal fruit platter (v, gf, df)
Artisan cheese board (v)
SUNSET BARBEQUE - $110 per person

On ice
Chilled prawns with cocktail sauce (gf, df)
Chilled Moreton Bay bugs with avocado vinaigrette (gf, df)
Tasmanian smoked salmon with lemon crème fraîche, chives and capers (gf, df)

Off the grill
Selection of gourmet sausages with assorted mustards (gf, df)
Jerk spiced organic chicken with spicy aioli (gf, df)
Glazed baby back ribs with homemade barbeque sauce (gf, df)
Bacon cheddar cheese mini-burgers
Cajun-spiced sweet corn on the cob (v, gf)
Portobello mushrooms with smoked pimiento butter (v, gf)

Sides and salads
Hayman Island artisan bread display with cultured butter (v)
Russian potato salad with beetroot, capers, gherkins and chive mayonnaise (v, gf)
Crisp romaine lettuce with baby radish, carrot, tomato and cilantro-lime dressing (v, gf, df)
Organic arugula with watermelon, jicama and feta cheese (v, gf)
Grilled asparagus with pesto and shaved parmesan (v, gf)

Sweet ending
Rocky road brownies (v)
Lemon curd slice (v)
Pear frangipane tart (v)
Fresh seasonal fruit platter (v, gf, df)
Artisan cheese board (v)
FLAVOURS OF THE PACIFIC BARBEQUE - $125 per person

Starters
- Chilled green lip mussels with pineapple salsa (gf, df)
- Chilled Moreton Bay bugs with cocktail sauce (gf, df)
- Hawaiian yellowfin tuna poke (gf, df)
- Vietnamese rice paper rolls with shrimp and palm sugar dip (gf, df)
- Crisp vegetable crudites and taro chips with avocado dip (gf, df)
- Organic mesclun greens salad with citronette (v, gf, df)

Off the wood-fired oven and grill
- Teriyaki chicken (gf, df)
- Kalbi grilled Korean short ribs (gf, df)
- Kingfish kebabs with pineapple and capsicum (gf, df)
- Tiger prawn skewers (gf, df)
- Peanut sauce, teriyaki sauce, sriracha mayo and limes (v, gf, df)

Side dishes
- Macaroni and sweet ham salad
- Asian coleslaw with miso dressing (v, gf, df)
- Wok-fried local vegetable with tofu (v, gf, df)
- Fried Japanese rice (v, gf, df)

Desserts
- Coconut sago verrines and tropical fruit (v, gf, df)
- Chilli milk chocolate tart (v)
- Macadamia nut cookies (v)
- Fresh seasonal fruit platter (v, gf, df)
- Artisan cheese board (v)
PLATED DINNER

2 - course set menu (1 item per course) - entrée/main or main/dessert $85 per person
2 - course alternate serve menu (2 items per course) - entrée/main/dessert $105 per person
2 - course choice menu (2 choices per course) - entrée/main/dessert $145 per person
3 - course set menu (1 item per course) - entrée/main/dessert $99 per person
3 - course alternative menu (2 items per course) - entrée/main/dessert $129 per person
3 - course choice menu (2 choices per course) - entrée/main/dessert $165 per person

COLD ENTREE

Textures of carrots, turmeric and coffee (v, gf, df)
Fresh, grilled, and pickled vegetable rolls with pomegranate and mint (v, gf, df)
Smoked Ballina king prawns with avocado and lime cocktail marshmallow (gf, df)
Hiramasa kingfish ceviche with chamomile kumbucha and ruby grapefruit (gf, df)
Thirlmere duck breast with pear slaw and raspberry vinaigrette (gf, df)
Pepper berry crusted beef carpaccio with black garlic and wild rocket (gf, df)

HOT ENTREE

Butternut pumkin gnocchi, black truffle butter, crispy speck
Charred leek with enoki mushrooms, butternut velouté and pumpkin seeds (v, gf, df)
Crab and prawn egg rolls with fennel and saffron tomato sauce (gf, df)
Grilled spring chicken with cavalao nero and pancetta (gf, df)
Duck tortellini with duck consommé, shitake mushrooms and eschallot pesto (df)
Bangalow pork belly with celeriac remoulade and lilly pilly (gf, df)

MAIN COURSE

Duck duo with smoked duck breast, confit duck leg, honey parsnip and orange (gf, df)
Crispy bangalow pork belly with braised pork collar, calvados, sage and toffee apple (gf, df)
Barbeque suffolk lamb shoulder, grilled artichoke, blackened carrot and chermoula (gf, df)
Braised beef cheek with pressed short rib, onion marmalade and watercress (gf, df)
Rangers Valley black onyx eye fillet with bone marrow jus, butter beans and quandong (gf, df)
Porcini mushroom polenta with grilled sweet corn, field mushrooms and asparagus (v, gf, df)
Roasted prosciutto-wrapped barramundi with port wine gastrique, fennel puree and shitake mushroom (gf)
Seared Tasmanian salmon with sauce vierge, thyme roasted potatoes and crispy capers (gf, df)
DESSERT

Textures of single origin dark chocolate, chocolate mousse, chocolate leaves, chocolate sponge, tonka crumble and baileys ice cream (v)
Poached apple with caramel, honey caramelised cream, lemon curd, almond shortcrust, papua new guinea and vanilla ice cream (v)
Lemon curd confit with finger lime cremeux and rum mint sorbet (v)
Chocolate fondant with vanilla anglaise, dark chocolate jelly, streusel, fior de latee gelato and gavotte tuile (v)
Almond milk panna cotta with berry compote, strawberry mint salsa and pistachio crumble (gf, df)
Milk chocolate fingers with raspberries, fruit compote and chocolate glaze (v)
Vanilla crème brûlée with lemon gel and ginger bread ice cream (v, gf)

ADD ONS

Palate Cleanser - $9.5pp (v, gf)

Side Dishes - $11
Sautéed baby greens with mushroom salt (v, gf, df)
Tagine of eggplant, tomatoes and pomegranate (v, gf, df)
Twice cooked brussel sprouts with almond cream (v, gf, df)
Truffle mash potato (v, gf)
Baked chat potatoes with garlic butter and rosemary salt (v, gf)
Honey roasted sweet potato with parsnip, and butternut and wattle seeds (v, gf, df)

Petit Fours - $25 (per table, 8 pax) (v, gf)

Cheese - $22.5
A range of artisanal Australian farmhouse cheeses with dried fruit and nuts, homemade compotes, grapes and a selection of crisp breads (v)
BEVERAGE PACKAGES

STANDARD BEVERAGE PACKAGE (per person)

<table>
<thead>
<tr>
<th>Wine</th>
<th>Pricing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bimbadgen Sparkling</td>
<td></td>
</tr>
<tr>
<td>Bimbadgen Chardonnay</td>
<td>1 Hour</td>
</tr>
<tr>
<td>Bimbadgen Shiraz-Cabernet</td>
<td>2 Hours</td>
</tr>
<tr>
<td>Beer</td>
<td></td>
</tr>
<tr>
<td>Corona</td>
<td>3 Hours</td>
</tr>
<tr>
<td>Peroni</td>
<td>4 Hours</td>
</tr>
<tr>
<td>Cascade Light</td>
<td>5 Hours</td>
</tr>
<tr>
<td>Other</td>
<td></td>
</tr>
<tr>
<td>Soft drinks &amp; juices</td>
<td>6 Hours</td>
</tr>
</tbody>
</table>

DELUXE BEVERAGE PACKAGE (per person)

<table>
<thead>
<tr>
<th>Wine</th>
<th>Pricing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grant Burge Sparkling</td>
<td></td>
</tr>
<tr>
<td>Grant Burge Benchmark Semillon Sauvignon Blanc</td>
<td>1 Hour</td>
</tr>
<tr>
<td>Grant Burge Benchmark Rose</td>
<td>2 Hours</td>
</tr>
<tr>
<td>Grant Burge Benchmark Cabernet Sauvignon</td>
<td>3 Hours</td>
</tr>
<tr>
<td>Beer</td>
<td></td>
</tr>
<tr>
<td>Corona</td>
<td>4 Hours</td>
</tr>
<tr>
<td>Peroni</td>
<td>5 Hours</td>
</tr>
<tr>
<td>Cascade Light</td>
<td>6 Hours</td>
</tr>
<tr>
<td>Other</td>
<td></td>
</tr>
<tr>
<td>Soft drinks &amp; juices</td>
<td></td>
</tr>
</tbody>
</table>

PREMIUM BEVERAGE PACKAGE (per person)

<table>
<thead>
<tr>
<th>Wine</th>
<th>Pricing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Perrier-Jouet Brut, Champagne</td>
<td></td>
</tr>
<tr>
<td>Henschke Coralinga Sauvignon Blanc</td>
<td>1 Hour</td>
</tr>
<tr>
<td>Henschke Peggy’s Hill Riesling</td>
<td>2 Hours</td>
</tr>
<tr>
<td>Henschke Five Shillings Shiraz</td>
<td>3 Hours</td>
</tr>
<tr>
<td>Beer</td>
<td></td>
</tr>
<tr>
<td>Corona</td>
<td>4 Hours</td>
</tr>
<tr>
<td>Peroni</td>
<td>5 Hours</td>
</tr>
<tr>
<td>Stella Artois</td>
<td>6 Hours</td>
</tr>
<tr>
<td>Cascade Light</td>
<td></td>
</tr>
<tr>
<td>Other</td>
<td></td>
</tr>
<tr>
<td>Soft drinks &amp; juices</td>
<td></td>
</tr>
</tbody>
</table>
BEVERAGES ON CONSUMPTION

VARIELTAL

Sparkling & Champagne
Dal Zotto Pucino Prosecco Sparkling, King Valley, Australia $75
Perrier-Jouet Brut, Champagne, France $180
Veuve Ambal Blanc Blancs Brut, France $55

Sauvignon Blanc
Dog Point Sauvignon Blanc, Marlborough, New Zealand $100
Robert Oatley Vineyards Signature Series Sauvignon Blanc, Western Australia $72
Wirra Wirra Hiding Champion Sauvignon Blanc, Adelaide Hills, Australia $65

Chardonnay
Bimbadgen Estate Chardonnay, Hunter Valley, Australia $60
Mountsdam Vineyards High Eden Estate Chardonnay, Barossa Valley, Australia $125
Craggy Range Kidnappers Vineyard Chardonnay, Hawke’s Bay, New Zealand $79

Riesling
Plantagenet Riesling, Great Southern, Australia $69
Greywacke Riesling, Marlborough, New Zealand $95
Larry Cherubino ‘Ad Hoc’ Wallflower Riesling, Mount Barker, Australia $75

Pinot Gris & Pinot Grigio
Innocent Bystander Pinot Gris, King Valley, Australia $65
S.C. Pannell Pinot Grigio, Adelaide Hills, Australia $80

White Varietals
Bimbadgen Signature Palmers Lane Vineyard Semillon, Hunter Valley, Australia $120
Cape Mentelle Sauvignon Blanc Semillon, Margaret River, Australia $80

Rose
Domaines Ott Cotes de Provence ‘By Ott’ Rose, France $90
Yalumba Rogers and Rufus Rose, Barossa Valley, Australia $65

Pinot Noir
Tolpuddle Vineyard Pinot Noir, Coal River Valley, Australia $160
Mt. Difficulty Roaring Meg Pinot Noir, Central Otago, New Zealand $68

Merlot
Craggy Range Merlot, Gimblett Gravels, New Zealand $75
Smith & Hooper Reserve Merlot, Wrattonbully, Australia $90
## Beverages on Consumption – By Varietal

### Pinot Noir
- **Tolpuddle Vineyard Pinot Noir, Coal River Valley, Australia** - $160
- **Mt. Difficulty Roaring Meg Pinot Noir, Central Otago, New Zealand** - $68

### Merlot
- **Craggy Range Merlot, Gimblett Gravels, New Zealand** - $75
- **Smith & Hooper Reserve Merlot, Wrattonbully, Australia** - $90

### Shiraz
- **Langmeil Winery Valley Floor Shiraz, Barossa Valley, Australia** - $80
- **Bimbadgen Reserve Shiraz, Hunter Valley, Australia** - $190
- **Yangarra Estate Shiraz, McLaren Vale, Australia** - $100

### Cabernet Sauvignon
- **Vasse Felix ‘Filius’ Cabernet Sauvignon, Margaret River, Australia** - $85
- **Brothers in Arms No. 6 Cabernet Sauvignon, Langhorne Creek, Australia** - $70
- **Jacob’s Creek St Hugo Cabernet Sauvignon, Coonawarra, Australia** - $140

### Red Varietals
- **S.C. Pannell Tempranillo – Touriga, McLaren Vale, Australia** - $85
- **Grant Burge The Holy Trinity Grenache-Shiraz-Mourvedre, Barossa, Australia** - $125

### Beer

<table>
<thead>
<tr>
<th>Bottle</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corona</td>
<td>$12</td>
</tr>
<tr>
<td>Four Wives, James Squire</td>
<td>$14</td>
</tr>
<tr>
<td>One Fifty Lashes, James Squire</td>
<td>$13</td>
</tr>
<tr>
<td>Peroni</td>
<td>$12</td>
</tr>
<tr>
<td>Peroni Leggera</td>
<td>$11</td>
</tr>
<tr>
<td>Fat Yak</td>
<td>$10</td>
</tr>
<tr>
<td>Asahi</td>
<td>$12</td>
</tr>
<tr>
<td>Stone &amp; Wood</td>
<td>$14</td>
</tr>
<tr>
<td>Cascade Premium Light</td>
<td>$10</td>
</tr>
<tr>
<td>Crown Lager</td>
<td>$11</td>
</tr>
<tr>
<td>Bulmers Original Cider</td>
<td>$12</td>
</tr>
</tbody>
</table>
InterContinental Hayman Island Resort would be delighted to work with you to further tailor your menu and specific requirements.

For further information, please contact us directly on hayman.events@ihg.com