



INTERCONTINENTAL.
HAYMAN ISLAND RESORT



BANQUET MENU - CONFERENCE PACKAGE

OUR PROMISE TO YOU

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

BANQUET MENU

BANQUET MENU

MORNING & AFTERNOON TEA BREAKS

CUSTOMISE YOUR BREAK

House-made cookies with freshly brewed coffee and tea - \$6.50 per person

One sweet or savoury selection with freshly brewed coffee and tea - \$12.50 per person

Two sweet or savoury selections with freshly brewed coffee and tea - \$17.50 per person

Seasonal whole fruits - \$4.50 per person

SWEET SELECTION

Textures of chocolate verrine

Banana bread with mascarpone

House-made cookies

Raspberry opera slice

Coconut friands

Coffee and chocolate tarts

Lime tartlets

Carrot and walnut muffins

Tonka bean crème brûlée with freeze dried raspberries

Mini chocolate éclairs

Tropical iced cupcakes

Protein balls

Currant scones, passionfruit curd and cream with tropical jam

Pastry house-baked Danish pastries

Assorted mini danishes (v)

Seasonal fruit plate (v, gf, df)

Hayman bircher muesli, raspberry, 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, sundried goji berries (v, gf, df)

Smoothies: berry, acai or mango (v, gf, df)

Belgian waffles, rhubarb berry compote, cream (v)

White chocolate and apricot roll (v)

Portuguese egg tarts (v)

Daintree chocolate opera slice (v)

Praline cream profiteroles (v)

Milk chocolate and wattle seed tartlets (v)

Citrus and poppy seed cupcakes (v)

Tropical fruit and cream mini pavlovas (v, gf)

Assorted macaroons (v, gf)

Daintree dark chocolate and orange cake (v, gf)

Raspberry and pistachio friands (v, gf)

Chocolate mousse verrine (v, gf)

BANQUET MENU

SAVOURY SELECTION

Applewood smoked bacon and cheddar scones

Pork and sage sausage rolls with sweet tomato chutney

Mini beef and mushroom pies (df)

Steamed BBQ pork bao buns

Spiced jerked chicken sliders

Chorizo, potato and capsicum empanadas

Mini quiche lorraine

Zucchini and cheddar scones

Pumpkin arancini

Beef sausage roll with caramelised onion

Goat's cheese and cranberry tartlets

Chicken and chorizo empanada

Mushroom and truffle tartlets

Pork and fennel rolls

Ricotta and spinach pastry (v)

Semi-dried tomato and fetta savoury muffin

Semi-dried tomato and olive mini quiche (v)

Sweet potato and cashew empanadas (v)

Spinach, caramelised onion and cheese mini quiche (v)

Salmon avocado sushi, pickled ginger (gf, df)

Spinach and vegetable pakora with mango chutney (v, gf, df)

Sweet corn fritters, dill, preserved lemon, yoghurt (v, gf)

Roast duck rice paper rolls, mango, coriander (gf, df)

Roasted pumpkin, feta and kale filo, tzatziki (v)

Smoked paprika pita crisps, hummus, baba ghanoush (v, df)

Assorted rice sushi, pickled ginger (v, gf, df)

Yellow and blue corn tortilla chips, spicy pico de gallo salsa and guacamole (v, gf, df)

Vietnamese rice paper rolls with chilli mint dip (v, df, gf)

Sweet potato crisps, roasted beetroot hummus, pumpkin seeds (v, gf, df)

Tomato, basil and bocconcini skewers, balsamic drizzle (v, gf)

Seasonal vegetables crudites with house-made boursin cheese dip (v, gf)

BANQUET MENU



BANQUET MENU

DAILY WORKING LUNCH

MONDAY

- Cold selection* Baby spinach and endive salad with pear, walnut and blue cheese (v, gf)
Greek salad with heirloom tomato, cucumbers, olives and feta (v, gf)
Vietnamese chicken salad with coriander, crispy shallots and peanuts (gf, df)
- Sandwich* Roast beef baguette, cheddar, caramelised onion and English mustard
Falafel wrap with baby spinach, hummus and preserved lemon, cucumber and tomatoes (v, gf)
- Dessert* Pineapple, blueberry, mint (v, gf, df)
Banana date slice (v)
Passionfruit panna cotta (v, gf)

TUESDAY

- Cold selection* Roasted organic beets with goat's cheese and honey dressing (gf, df)
Nicoise salad with seared tuna, green beans, cherry tomatoes and caper anchovy dressing (gf, df)
- Sandwich* Banh Mi Vietnamese lemongrass tofu, carrot and daikon pickle, coriander and cucumber on a soft French baguette (v)
Lamb wrap with shaved shoulder of lamb, mixed garden greens, coriander and mint yoghurt, smoked eggplant in a soft tortilla wrap
- Dessert* Watermelon, strawberry, lemon myrtle (v, gf, df)
Salted caramel slice (v)
Cardamon carrot cake (v)

WEDNESDAY

- Cold selection* Roasted pumpkin, baby spinach, pepita seeds, honey dressing (gf, df)
Heirloom tomato, cucumbers, olives, feta, basil vinaigrette (v, gf)
Chicken and soba noodle salad (gf, df)
- Sandwich* Gypsy smoked shoulder ham loaf, tomato relish, baby cos lettuce, aged Woombye vintage cheddar cheese on light rye loaf
Artisan multigrain with turkey, brie, cranberry sauce, baby spinach
- Dessert* Honey dew, rockmelon, basil (v, gf, df)
Limoncello tart, raspberries (v)
Chocolate truffle cake (v)

BANQUET MENU

DAILY WORKING LUNCH *(Cont)*

THURSDAY

- Cold selection* Halloumi, pomegranate, rocket salad (v, df)
Asparagus and spinach salad with toasted walnuts and pear (v, gf, df)
Grilled eggplant with capsicum and artichoke (v, gf, df)
- Sandwich* Pesto wraps with grilled vegetables, soft feta and sundried tomatoes (v)
Chicken Turkish with free range chicken breast, avocado, smoked bacon and
garden leaves on a soft Turkish baked roll with roasted garlic aioli
- Dessert* Pineapple, mango, mint (v, gf, df)
Baileys chocolate tart (v)
Orange crema catalana (v, gf)

FRIDAY

- Cold selection* Baby gem lettuce, witlof, granny smith apple, pomegranate and goat's cheese (v, gf)
Couscous tabbouleh, kale, mint, preserved lemon, cumin (v, gf)
Thai beef salad, cucumber, carrot, cherry tomato (gf, df)
- Sandwich* Beef cobb with 12-hour slow roasted beef, green goddess mayo, baby cos lettuce,
dawn tomatoes, Swiss cheese on single origin sourdough
Smoked salmon baguette with smoked Atlantic salmon, dill cream cheese, pickled
red onions, caper lemon pesto, crusty French baguette
- Dessert* Orange, grapefruit, tarragon (v, gf, df)
Black forest (v)
Grand Marnier orange and almond cake (v)

BANQUET MENU

DAILY WORKING LUNCH *(Cont)*

SATURDAY

- Cold selection* Caesar salad with prosciutto, soft boiled egg, garlic ciabatta crisps, parmesan
Green papaya slaw, icicle radish, mandarin orange (v, gf, df)
Yellow bean, fennel, radicchio and quinoa salad, pecorino (v, gf)
- Sandwich* Boiled eggs combined with a lightly curry seasoned mayo, baby cos leaves on country white loaf bread (df, v)
French baguette with champagne ham gruyère cheese, gherkin, Dijon mustard and mayo (df)
- Dessert* Watermelon, raspberry, basil (v, gf, df)
Coffee opera slice (v)
Roasted fig frangipane tart (v)

SUNDAY

- Cold selection* Roasted pumpkin, baby spinach, pepita seeds, honey dressing (gf, df)
Crisp garden greens, cherry tomato, cucumber, citrus herb dressing (v, gf, df)
Green beans, brown rice, toasted pecans, yoghurt mint dressing (v, gf)
- Sandwich* Corned beef Reuben, sauerkraut, house pickles, Dijon mustard, Swiss cheese, light rye
Banh Mi Vietnamese roasted pork, carrot and daikon pickle, coriander, cucumber and mayo on a soft French baguette (df)
- Dessert* Honeydew, kiwi, shiso leaf (v, gf, df)
Strawberry pistachio pie (v)
Chocolate crème brûlée (v, gf)

BANQUET MENU

DAILY WORKING LUNCH *(Cont)*

ENHANCEMENTS

Upgrade Barbeque Station - \$40 per person

Artisan sausages, marinated skewers (beef, chicken, lamb) off the char-grill, served with assorted mustards, pickles, chutney, sauerkraut and breads

Upgrade Seafood - \$98 per person

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

Upgrade Cheese - \$24 per person

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)

Upgrade Ice Block Stand - \$8 per ice block

Hayman Island refreshing fruit ice blocks in assorted flavours (v, gf, df)

Upgrade Market Fruit Stall - \$8 per person

Whole seasonal fruit display (v, gf, df)

Upgrade Ice Cream Cart - \$16 per person

A display of ice creams and sorbets (v)

Assorted toppings: marshmallows, nuts, chocolate chips, whipped cream (v, df)



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

INTERCONTINENTAL HAYMAN ISLAND RESORT
1 Raintree Avenue, Hayman Island QLD 4801
P: 07 4940 1234 W: haymanisland.intercontinental.com