



INTERCONTINENTAL.
HAYMAN ISLAND RESORT



BANQUET MENU - PLATED MENU

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

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PLATED DINNER

INCLUSIONS:

House-baked bread rolls, freshly brewed coffee and a selection of teas.

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 or main/dessert - \$105 per person

3-course set menu (1 item per course): entrée/main/dessert - \$99 per person

3-course alternative serve menu (2 items per course): entrée/main/dessert - \$129 per person

COLD ENTREE SELECTION

Kingfish Crudo, burnt orange, radish, pickled fennel and beetroot gel

Smoked duck breast, pear slaw, pickled shimeji, raspberry vinaigrette (gf, df)

King prawns, fresh herbs, green mango slaw, young coconut, lime dressing (gf, df)

Heirloom beetroots, peas, goat chevre, pomegranate molasses, baby herbs, quinoa crisp (v, gf)

Hot smoked salmon, organic beetroot, horseradish, crème fraiche, pumpernickel crumble and beetroot gel (gf)

Duck liver parfait, homemade fig jam, cornichon, toasted brioche, cress*

Pepper berry crusted beef carpaccio, black garlic, wild rocket, shaved grana padano, truffle oil (gf, df)

HOT ENTREE SELECTION

Charred pencil leek, butternut velouté, brown butter sage, pumpkin seeds (v, gf, df)

Gnocchi, wild forest mushroom, black truffle cream, baby spinach (v)

Herb crusted coral trout, baked kipfler potato, crispy chorizo, lemon and saffron aioli (df)

Grilled spring chicken, spinach puree, king oyster mushroom (gf, df)

Scallop and king prawn moilee, aromatic basmati rice, roasted coconut, crispy shallots (df)

Crispy pork belly, celeriac remoulade, sherry glaze (gf, df)

MAIN COURSE SELECTION

Porcini mushroom polenta, grilled sweet corn, mushroom medley, asparagus (v, gf, df)

Crispy skin barramundi, coconut rice, braised Asian greens, green papaya, salad, Thai red curry sauce (gf)

Seared Tasmanian salmon, sauce vierge, thyme roasted potatoes, crispy capers (gf, df)

Duo of duck, smoked duck breast, braised duck leg, honey parsnip puree and crisp, orange jus gras (gf, df)

Crispy pork belly, braised pork collar, creamy sage polenta, caramelised calvados apples (gf)

Zaatar crusted lamb loin, cannellini bean hummus, blistered cherry tomatoes, Persian feta, pomegranate molasses (gf)

Braised short rib, onion marmalade, smoked celeriac puree, watercress (gf, df)

Wagyu eye fillet, Paris mash, smoked speck, buttered beans and sauce bordelaise (gf, df)

*Gluten free available on request

BANQUET MENU

ADDITIONAL SIDE DISHES

Side Dishes - \$30 per side dish (serves approximately 10 guests)

Sautéed baby greens (v, gf, df)

Organic mesclun leaf salad (v, gf, df)

Panzanella Salad (v,df)

Grilled broccolini, preserved lemon, toasted almonds, extra virgin olive oil (v, gf, df)

Truffle mash potato (v, gf)

Roasted new potatoes, sea salt (v, gf)

Roasted root vegetables, cardamom and orange (v, gf, df)

DESSERT

Textures of single origin dark chocolate, chocolate mousse, tonka crumble, couverture chocolate ice cream (v)

Poached apple caramel, honey caramelised cream, lemon curd, almond short crust, vanilla ice cream (v)

Lemon curd confit, finger lime cremeux, citrus sorbet (v)

Chocolate fondant, vanilla anglaise, dark chocolate jelly, vanilla bean ice cream, cocoa nib tuile (v)

Almond milk panna cotta, berry compote, strawberry salsa, pistachio crumble (v, gf, df)

Milk chocolate fingers, raspberries, fruit compote, chocolate glaze (v)

Vanilla creme brulee, lemon gel, ice cream (gf)

ADD ONS

Palate Cleanser

Selection of sorbets and granitas to cleanse the palate

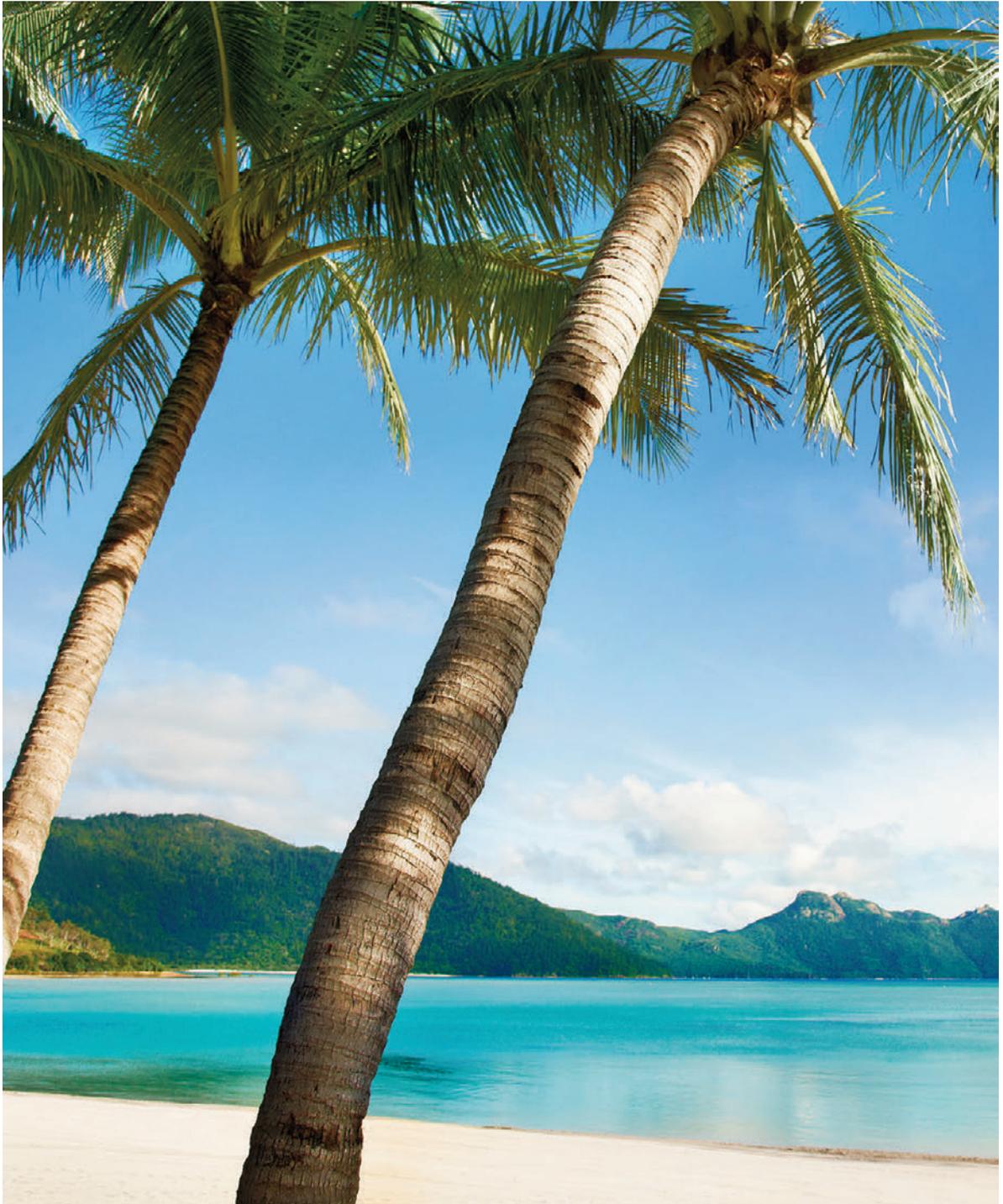
Petit Fours

Chef's selection of petit cakes, slices, chocolate truffles and macarons (v, gf)

Cheese

A range of artisanal Australian farmhouse cheeses with dried fruit and nuts, homemade compotes, grapes and a selection of crisp breads (v)

*Post dinner snacks: Speak to our events team for a custom-built experience.



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

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