



EVENT MENUS



INTERCONTINENTAL.
HAYMAN
GREAT BARRIER REEF

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.

We proudly showcase the finest ingredients from trusted producers like Whitsunday Food Service, Jack Sprats for premium Queensland and Australian meats, Fishi for fresh, locally caught seafood, Wilkinson Seafoods for high-quality Australian seafood from further afield, and Simon George for vibrant fruits and vegetables sourced from Queensland and across Australia.

Culinary moments are often the moments that are remembered most – the celebratory glass 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 ingrained tradition. Reflecting on these moments, our culinary team 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 Hayman Great Barrier Reef.

CONTENTS

Packages

Introduction	4
Morning and Afternoon Tea Breaks	6
Live Break Stations	7
Working Lunch	10
Live Cooking Stations	12
Canapé Packages & Selections	14
BBQ Experiences	18
Gala Menus	21
Hayman Seafood Buffet	26
Plated Dinner	28
Beverage Packages	34
Beverages on Consumption	36

INTRODUCTION



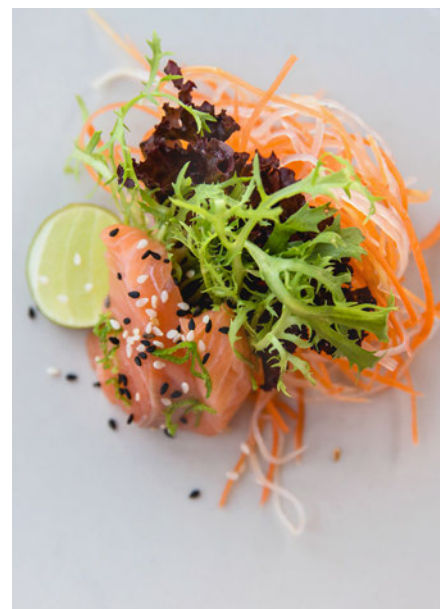
EXECUTIVE CULINARY TEAM

Dive into a unique dining experience at InterContinental Hayman Great Barrier Reef. Our experienced chefs have prepared an extensive menu showcasing the finest variety of local and Australian sourced produce.



THE LOCATION

Nestled at the northernmost point of the stunning Whitsundays with direct access to the Great Barrier Reef, Australia's most iconic private island resort redefines luxury entertaining with indoor and outdoor event venues artfully intertwined with spectacular pools, panoramic seascapes and tropical gardens.



FRESH, LOCAL QUEENSLAND FLAVOURS

Designed to capture the essence of connectivity and the heart of Queensland's local flavour; discover a delicious variety of dishes across our menus on Hayman Island.

INTRODUCTION



STUNNING OUTDOOR ISLAND VENUES

The resort can facilitate small events of 10 through to groups of 330 people. Outdoor locations are endless, from private beaches, canopied gardens, iconic swimming pools, tranquil lagoons, private superyachts and beyond. Whatever the event there is a beautiful venue to support it.



DISTINCT RESTAURANT & BAR SCENE

Designed to capture the essence of connectivity and the heart of Queensland's local flavour; discover a collection of five distinct dining experiences on Hayman Island: Pacific, Bam Bam, Amici Trattoria, Aqua and Bar Fifty.



EXCEPTIONAL SERVICE AND HOSPITALITY

Our expert team are on hand to bring your incredible occasion to life with true hospitality, excellent attention to detail, innovative energy and five-star service.

EVENT MENUS

MORNING & AFTERNOON TEA BREAKS

Two selections, sweet or savoury
Additional savoury or sweet item
Seasonal whole fruit also available for extra charge per person
Tea and coffee station included

SWEET SELECTION

Assorted freshly baked Danishes & croissants
House-made buttermilk scones served with double cream, home-made jam & preserves
Toasted banana and walnut bread served with Pepe Saya butter & fresh honeycomb
Apple & cinnamon muffins with a caramel gooey centre & oat crumble topping
Pear & raspberry frangipane tart
Toasted coconut & caramel slice
Blueberry almond financier with lemon curd
Tropical sago pudding (v)
Triple chocolate fudge cookies
Macadamia white chocolate & lemon myrtle shortbread
Bite-sized bomboloni with chocolate fudge sauce
Assorted sliced seasonal fruits & berries (v, gf, df)

SAVOURY SELECTION

Mini quiche lorraine (nf)
Bush tomato & stracciatella scrolls (v, nf)
House-made onion & potato pies (v, nf)
Crumpets with smoked ocean trout (nf)
Avocado sushi (v, gf)
Bacon & cheese scrolls (nf)
House-made sausage rolls served with ketchup
House-made potato & vegetable pasties
Zucchini & corn fritters (nf)
Fried Vietnamese spring rolls (df)
Brioche & truffle toastie (nf)
Blue swimmer crab vol-au-vents

(nf) Nut-free (df) Gluten-free (gf) Dairy-free (v) Vegan

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EVENT MENUS

LIVE BREAK STATIONS

Minimum of 20 guests

Ole Fashioned Bake Shop Items

Crème horns, vanilla slices, buns, lamingtons & others

Donuts

House-made donuts with a variety of classic fillings

Live Crêpe Station

Freshly made crêpes with an array of classic toppings

Ice Cream Cart

Freshly scooped ice cream with a selection of favourite toppings

Kid in a Candy Shop

Chocolate fountain, strawberries, marshmallows

& an assortment of classic Australian lollies

Fit & Healthy

Detox juice shots, bliss balls, muesli bars & seasonal fruits,

quinoa & avocado salad bowls, acai bowls

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EVENT MENUS

WORKING LUNCH

2 salads, 2 sandwiches & 2 sweet items

Soft drinks, juices & water included

Extra salad - available at extra cost per person

Extra sandwich - available at extra cost per person

Extra sweet item - available at extra cost per person

Add Savoury Item - available at extra cost per person

SALADS

Cos lettuce, croutons, eggs, prosciutto with buttermilk & chive dressing (nf, gf)

Cumin & honey roasted carrot salad with sumac & labneh (nf, gf)

Lettuce wedge, avocado & bacon with creamy leek dressing (nf, gf)

Shaved cauliflower salad with crispy sesame chilli oil (gf)

Wild rocket lettuce, macadamia & smoked tomato with green goddess dressing (nf, gf)

Watercress, pumpkin, ricotta, smoked pecan, apple & preserved lemon (gf)

Roasted fennel and apple salad, gem lettuce with verjus dressing (v, gf)

Potato, red onion, dill & bacon salad (gf)

Asian noodle salad, fresh herbs with Vietnamese dressing (gf, df)

Parsley salad, lemon, roasted beetroot & roasted onion (v)

Traditional coleslaw (gf, nf)

Sweet potato, hazelnut & Tahini salad (gf, df)

SANDWICHES (gluten free available on request)

Pork porchetta, pickled kohlrabi, ciabatta, sour cream & chive

Slow roasted sirloin, ciabatta, onions, pepper crema & pickles

Smoked chicken, celery remoulade, bacon, iceberg lettuce & baguette

Prosciutto, tomato, rocket & stracciatella baguette

Southern-style fried chicken wrap & slaw

Smoked salmon, watercress, cucumber & dill mayonnaise*

Grilled vegetables & halloumi ciabatta

Crumbed eggplant sando, cabbage & curry aioli (v)*

Reuben sandwich, pastrami, Russian dressing, cheese on rye

Bacon, lettuce, tomato & cheese*

Cuban sandwich, roast pork, ham, cheese & pickles*

Roasted mushrooms, pesto, lettuce, tomato on sourdough

Grilled zucchini, romesco, garlic vegan mayonnaise, lettuce & foccacia (v)

Prawn & lobster roll (add \$10.00 per person)

**Made on white or wholegrain bread*

EVENT MENUS

WORKING LUNCH *(cont)*

SWEET SELECTION

Baked cheesecake with double cream & blueberries
Wattle seed pavlova with crème fraiche & seasonal fruits (gf)
Chocolate fudge brownie with hazelnuts (gf)
Milk chocolate lime tartlet with whipped ganache
Meyer lemon tartlet & juniper meringue
Pistachio crème brûlée (gf)
Espresso & Kahlúa choux buns
Raspberry & white chocolate éclair
Orange almond & polenta torte (gf, df)
Lamington, bittersweet chocolate with house-made jam & coconut
Banana sticky date slice with coconut caramel drizzle (v)
Assorted macarons (gf)
Blueberry & banana muffins (nf)
Fruit & nut chocolate cluster (v)
Pain au chocolat (nf, veg)

SAVOURY SELECTION

Asparagus & haloumi Danish (nf, veg)
Ham & gruyere Danish (nf)
Mini quiche Lorraine (nf)
Smoked salmon cream cheese & chive tartlet (gf, nf)
Mini vegetable frittata (gf, nf, veg)
Tuna sushi rolls (gf, df, nf)
Vegetable sushi rolls (gf, df, nf, veg)
Vegetable spring rolls, soy & lime sauce (df, gf, nf, veg)
Mini sausage rolls (nf, df)
Chicken & herb vol-au-vent (nf)

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LIVE COOKING STATIONS

Minimum of 20 guests

HEALTHY ROLLED & WRAPPED BAR

Five-grain wraps, white wraps & flavour wraps

Vegetables

Tomato, cucumber, lettuce mix, spinach, rocket, carrot, capsicum, coleslaw, fresh onion, gherkins, sliced olives, sliced chilli, coriander, mint & parsley

Proteins

Chicken, feta, roasted mushrooms, turkey, ham, halloumi & honey roast pumpkin

Sauces

Pesto, romesco, honey soy, labneh, salsa verde

HAYMAN SUSHI & SASHIMI STATION

Selection of salmon, tuna & kingfish sushi

Fresh tuna, kingfish & salmon sashimi

Ponzu & soy sauce, pickled ginger, wasabi

Cucumber & avocado sushi rolls

Carrot salad

Wakame salad

WELLNESS POKE BOWL BUFFET

Selection of exciting ingredients to build your own poke bowl:

Chilled cooked tiger prawns, teriyaki marinated chicken, seared yellowfin tuna, rare beef & nam jim dressing, smoked salmon, edamame, pickled red onion, pickle mushroom avocado & lemon, baba ghanoush, sumac roasted pumpkin, roast almonds, roast walnuts cucumber, heirloom tomato, charred marinated zucchini & eggplant, roast red peppers, sauerkraut, pickled ginger, spring onion, pickled carrot, spring peas, broccoli, green beans, boiled eggs, jasmine rice, cauliflower rice

IN A BOX

Pad Thai, chicken or tofu, vegetables & eggs, seafood fried rice

Black pepper beef & noodles

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CANAPÉ PACKAGES

30 minute package	4 canapés per person
1 hour package	6 canapés per person
2 hour package	8 canapés per person
3 hour package	8 canapés & 2 substantial canapé per person

COLD CANAPÉ SELECTION

Asparagus wrapped in rare beef with horseradish cream (gf, nf)

Confit shallot & whipped goat cheese tartlet (nf)

Oyster & finger lime mignonette (nf, gf, df)

Cured salmon, blini, crème fraiche & salmon caviar (nf)

Eye fillet beef tartare with crouton (nf)

Persian fetta and chive profiteroles (nf)

Compressed watermelon with cashew cream (v, gf)

Serrano ham, bocconcini, basil pesto (gf, nf)

Roast juniper & duck pate cigar (nf)

Scallop ceviche served in the half shell (gf, df)

Potato & lobster taco (gf, df)

Smoked salmon and cream cheese pinwheel (gf, nf)

Mud crab “sandwich”, puff pastry, cucumber (nf)

Wagyu beef dolmade with lemon aioli (gf, df, nf)

Yellowfin tuna & beetroot with sesame crisp (gf, df, nf)

Prawn cocktail with tomato caviar (gf, nf, df)

*Additional vegetarian and vegan items are available on request

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CANAPÉ PACKAGES *(cont)*

HOT CANAPÉ SELECTION

Cauliflower beignets with green goddess sauce (v, nf, gf)
Vegetable spring rolls with soy & lime (nf, df)
Spiced prawn toast with sesame (nf)
Cacio e pepe arancini with garlic & herb aioli (nf)
Lamb pithivier with mint salsa (nf, df)
Tiger prawn bonbon with tomato fondue (nf, df)
Goats cheese filled zucchini flowers with lemon gel (nf, gf)
Kangaroo kofta with bush tomato relish (df, gf, nf)
Pork & sage sausage rolls with apple sauce (nf, df)
Vegetable samosa with spiced yoghurt (nf)
Manchego & pickled pepper croquettes (nf)
Chicken & chorizo empanadas with chimichurri (df, nf)
Scallop & pancetta, hash brown with chilli jam (gf, nf)
Foraged mushroom vol au vent (nf)
White anchovy, brioche, sambal with peanut praline (df)

SWEET CANAPÉ SELECTION

Hazelnut, salted caramel & chocolate crémeux cone, brown butter madeleines & pineapple salsa
Compressed watermelon lollypops with mint (v)
Honey, pistachio & whipped ricotta cannoli
Mini donuts with yuzu caramel
Lemon myrtle Pavlova with double cream & seasonal berries (gf)
Chocolate & mandarin profiteroles
Yoghurt cheesecake dome with lime shortbread
Dulce gold chocolate éclair with whipped ganache
Passionfruit & white chocolate macarons

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CANAPÉ PACKAGES *(cont)*

SUBSTANTIAL CANAPÉ SELECTION -

Rangers beef cheek ragu with pilaf rice (gf, df)

Rock lobster roll, brioche, apple, dill & pickle (nf, df)

Falafel, tabouli salad & tahini sauce (gf, v)

Lemon & bush pepper squid with herb sauce (gf, df, nf)

Southern style fried chicken, coleslaw & Alabama white sauce (gf, nf)

Peking duck pancakes, cucumber & hoisin sauce (df, nf)

Reef fish gougeres & skordallia with dill & lime crème fraiche (nf)

Wagyu beef sliders, swiss cheese, tomato relish & pickle (nf)

*Vegetarian/vegan available on request

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LIVE COOKING STATIONS

- Minimum of 25 guests

OYSTERS & RAW BAR

- Shucked oysters
- Selection of sashimi & ceviche
- Selection of nigiri
- Condiments

HAYMAN SUNDAE CART

- Ice cream
- Sparkle cookies
- Caramelised banana
- Cherries
- Toasted nuts
- Fudge
- Whipped cream

CHEESE PLEASE

- Selection of Australian artisanal cheeses
- Preserves
- Homemade lavosh
- Fruit sourdough

WOKS & CURRIES

- Thai seafood yellow curry
- Pork chilli & basil stir fry
- Chicken Pad Thai

FRESH TUNA TACOS

- Slow cooked miso marinated tuna
- Corn tortilla
- Green salsa
- Lime crema

SLOW COOKED PORK BUNS

- Slow cooked pork
- Soft buns
- Burger Cheese
- Slaw
- Bread & butter
- Pickles
- Chipotle mayonnaise

WHOLE SMOKED LAMB

- Slow cooked smoked lamb
- Mustard chive sauce
- Piccalilli
- Saffron rice Pilaf

AUSTRALIAN NATIVE FOOD

HIBACHI EXPERIENCE

All food is cooked by a chef on hibachi grills at the location

- Kangaroo & bush pepper skewers
- Emu & Akudjura skewers
- Crocodile & lemon myrtle skewers
- Mushroom & strawberry gum skewers

HIBACHI GRILLED SWEETS

All food is cooked by a chef on hibachi grills at the location

- Grilled fruit skewers & truffle honey
- Marshmallow skewers

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HAYMAN BARBECUE

TO START

Freshly baked cob loaves & skillet cornbread served with house made smoked butter (nf)

Whitsundays Reef fish ceviche (nf, gf)

Selection of Quattro Selle salumi (nf, df)

Australian artisanal cheeses, fruit, lavosh (gf)

Char roasted & marinated vegetables (gf, df, v)

Marinated olives (nf, gf, v)

House made dips with crostini (df)

MAINS

All items are cooked over seasoned iron bark on the parilla style grill

Grilled reef fish with Bowen mango & coriander salsa (nf, gf, df)

BBQ rubbed beef ribs with spicy barbeque sauce (gf, df)

Rosemary marinaded alba lamb cutlet with mint salsa (gf, df)

Charred Somerset free range, jerk spiced chicken (nf)

Corn tamale with sweet potato, spinach & Aleppo pepper (gf, v)

SIDES

Potatoes with chive & sour cream (nf)

Garden harvest salad with champagne vinaigrette (nf, gf)

Southern style pickle coleslaw with herbs (v, gf, nf)

Charred sweet corn with black garlic butter (gf, nf)

DESSERT

Australian style s'mores, biscuit, marshmallow, chocolate

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EVENT MENUS

PREMIUM HAYMAN BARBEQUE

TO START

Freshly baked cob loaves, skillet corn bread served with house made smoked butter (nf)
Freshly shucked Pacific oysters with shallot mignonette, finger lime, Kilpatrick & lemon
Whitsundays reef fish ceviche (gf, nf, df)
Selection of Quattro Selle salumi (gf, nf, df)
Australian artisanal cheeses, fruit, lavosh (gf, nf)
Marinated olives (v, gf, df, nf)
Char roasted marinated vegetables (v, gf, df, nf)
House made dips with crostini (df)

MAINS

All items are cooked over seasoned iron bark on the parilla style grill

+9 Rangers Valley wagyu rump cap with chimichurri (nf, gf, df)
Grilled reef fish with Bowen mango & coriander chutney (nf, gf, df)
BBQ Gooralie pork ribs with spicy BBQ sauce (nf, gf, nf)
Smoked Somerset free range chicken with Alabama white sauce (gf, nf)
Charred rock lobster with pimento pepper, herb butter (gf)
Corn tamale with sweet potato, spinach, Aleppo pepper (v, gf)

SIDES

Roast mushroom & truffle (gf, nf)
Potatoes with chive & sour cream (nf)
Garden harvest salad with champagne vinaigrette (gf, nf)
Southern style pickle coleslaw with herbs (gf, nf, v)
Charred sweet corn with black garlic butter (gf, nf)

DESSERT

Hayman Island sundae cart

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EVENT MENUS

ISLAND GRAZING MENU

Served to the table sharing style for groups under 80 and buffet style for groups over 80

TO START

House made sourdough with cultured butter (nf)

ENTREE

Mooloolaba King prawns with cocktail sauce (nf, gf, df)

Ceviche of Whitsunday reef fish (nf, df)

Selection of Quattro Selle salumi (nf, gf, df)

Cucumber and kiwifruit carpaccio with lime dressing & dill (gf, nf)

House made terrine with pickles & crostini (df)

MAIN COURSE

Whole baked Whitsunday reef fish with brown butter & sauce vierge (gf)

Gooralie porchetta with salsa verde (nf, gf)

Smoked Somerset free range chicken with romesco sauce (gf)

Charred bush pepper spiced Black Tyde +3 wagyu sirloin with red wine jus (nf, df, gf)

Morton bay bug coconut curry served with jasmine rice (gf, df)

SIDES

Roast potatoes with house smoked butter (nf, gf)

Seasonal greens with citrus dressing (nf, gf, df)

DESSERT

Chocolate fudge brownies with caramelised hazelnuts (gf)

Orange polenta & pistachio torte (gf, df)

Baked berry cheesecake with lemon shortcrust

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EVENT MENUS

PREMIUM ISLAND GRAZING MENU

Served to the table sharing style for groups under 80
and buffet style for groups over 80

TO START

House made sourdough with cultured butter (nf)

ENTREE

Pacific oysters with shallot mignonette, finger lime & lemon (gf, df, nf)

Mooloolaba king prawns with cocktail sauce (gf, nf)

Ceviche of Whitsunday reef fish (gf, df, nf)

Bowen Agave, ginger & lime marinated chicken skewers (gf, df, nf)

Cucumber and kiwifruit carpaccio with lime dressing & dill (gf, nf)

House made terrine with pickles & crostini

MAIN COURSE

Whole baked Whitsunday reef fish with brown butter & sauce vierge (nf, gf, df)

Grilled Alba white lamb rack with salsa verde (nf, gf)

Somerset free range chicken with hazelnut Ballantine & poulette sauce (nf, gf, df)

Charred +9 Rangers Valley Wagyu rump cap with red wine jus (gf, df, nf)

Morton bay bug coconut curry served with jasmine rice (gf, df)

SIDES

Roast potatoes with house smoked butter (gf, nf)

Seasonal greens with citrus dressing (v, df, gf, nf)

Truffle & cauliflower cheese Grattan (gf, nf)

Garden harvest salad with champagne vinaigrette (v, df, gf, nf)

DESSERT

Chocolate fudge brownies with caramelised hazelnuts (gf)

Orange polenta & pistachio torte (gf, df)

Baked berry cheesecake with lemon shortcrust

Assorted macarons

Almond, pear & raspberry tart

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AUSTRALIAN ISLAND EXPERIENCE

Freshly grilled live on Hibachi Charcoal Grills, served tableside for a pass-around experience or grazing style.

ENTRÉES

Hoop pine smoked Gladstone Queensland saucer scallops with roe, bottarga & sea blight (gf, nf)

Whitsundays line caught coral trout ceviche, with cucumber, lemon myrtle cream & finger lime (gf, nf)

MAINS

Native Kangaroo tail ravioli with Yarra Valley Persian fetta, bush tomato & nasturtium (nf)

Pepperberry spiced Altitude Beef +9 wagyu short rib with roasted seasonal local baby vegetables & port jus (gf, nf)

DESSERT

Bowen mango delice with candy macadamia, Fergo's Farm honey & coconut and mango ice cream (gf, v)

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HAYMAN SEAFOOD BUFFET

Minimum 30 guests

TO START

House made sourdough with cultured butter (nf)

ENTRÉE

Pacific oysters with shallot mignonette, finger lime & lemon (nf, gf, df)

Mooloolaba king prawns with cocktail sauce (gf, nf, df)

Ceviche of kingfish with citrus, garlic & chilli (nf, gf, df)

Gravlax of salmon, dill & chickpea bellinis with crème fraiche (gf, nf)

Char-grilled calamari with roasted lemon aioli (gf, df, nf)

Scallops with xo sauce, sea herbs & yuzu pearls (gf, df, nf)

Sushi & sashimi with pickled ginger, wasabi & soy (gf, gf, nf)

MAIN COURSE

Whole baked Whitsundays reef fish with brown butter & sauce vierge (nf, gf)

Charred rock lobster with sauce choron (gf, nf)

Steamed mussels with white wine sauce & herbs (gf, df, nf)

Marinated tiger prawn skewers with tomato fondue (gf, df, nf)

Morton bay bug coconut curry served with jasmine rice (gf, df)

SIDES

Potatoes with house smoked butter (gf, nf)

Seasonal greens with citrus dressing (gf, df, nf)

Celeriac remoulade salad (gf, df, nf)

Garden harvest salad with champagne vinaigrette (gf, df, nf, v)

DESSERT

Chocolate fudge brownies with caramelised hazelnuts (gf)

Orange polenta & pistachio torte (gf, df)

Baked berry cheesecake with lemon shortcrust

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PLATED DINNER

Selection of house-baked breads with Pepe Saya butter

2-course set menu: entrée/main or main/dessert

3-course set menu: 1 entrée, 1 main & 1 dessert

5-course set menu: cold entrée, hot entrée, main, palette cleanser, dessert

Alternate serve available per person per course (two selections).

COLD ENTRÉE SELECTION

Aylesbury duck charcuterie (gf, df)
Duck & pistachio terrine, prosciutto, rillettes, pate, onion jam, pickled crudites & melba toast

Gravlax of Tasmanian salmon (gf, df, nf)
Chickpea blini, dill & sauce gribiche

Confit Sommerset chicken & rouge foie gras terrine
Green beans, fève, lentils & milk vinaigrette

Whitsundays kingfish ceviche (gf, nf)
Cucumber, citrus, fennel cream, dill & lemon myrtle pearls

Poached Koo Wee Rup asparagus & lardo (gf)
Broad beans, native greens, confit egg yolk

Rangers Valley eye fillet beef tartare (df, gf, nf)
Caper, cornichon, shallot herbs, egg yolk & gaufrette potatoes

Whitsundays tuna nicoise salad (gf, df, nf)
Seared tuna, beans, cherry tomato, olives, pickle shallot, potato, white anchovy & quail egg

Northern Queensland mud crab tian
Cucumber, yuzu pearls & sea blight

HOT ENTRÉE SELECTION

Smoked short-finned eel lasagne (nf)
Mornay, mustard fruit & bisque sauce

Poached Morton Bay bug tail (gf, nf)
Asparagus, baby Warragal greens, Albufera sauce

Sticky braised Gooralie pork cheek (gf, df, nf)
Seared scallops, roast fennel puree, apple cider sauce

Hot smoked southern ocean trout (gf, df, nf)
Kipfler potato, watercress sauce & caviar

Roast Beaudesert pumpkin & Persian fetta tortellini
Pinenut, sage & brown butter sauce

Seared Northern Queensland diver scallops (gf, nf)
Garlic puree, serrano ham crisp, chorizo foam

Bowen heirloom tomato tart
Buffalo mozzarella, clorafil crème fraiche, herb oil

Braised Rangers Valley ox tail ravioli
Sauteed sorrel & ox tail sauce

(nf) Nut-free (df) Gluten-free (gf) Dairy-free (v) Vegan

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EVENT MENUS

MAIN COURSE SELECTION

Alba white lamb two ways (gf)

Cutlet & shoulder torchon, pickled onion, peas & port jus

Game farm venison shank pithivier

Parsnip puree, rainbow chard & jus

Whitsundays reef fish fillet

Lemon grass, ginger, garlic, spring onion, water spinach & lychee

Western rock lobster

Potato & truffle gnocchi, leek soubise, sea herbs & espelette

Gooralie pork belly (gf)

Pork jowl croquette, potato fondant, roast apple, pickle fennel & sherry jus

Roast Lockyer Valley beetroot & Scamorza ravioli

Orange & cardamom sauce, vadouvan spice crumble

Darling Downs veal cutlet and sweetbread mousse (gf)

Pomme puree, crepinette & marsala sauce

Sommerset Chicken Ballantine (gf)

Celeriac & truffle boulangerie, preserved wild mushroom, watercress & brandy

Confit Aylesbury duck leg (gf)

Smoked walnut puree, Dutch carrot & Davidson plum chutney

Seared Whitsundays coral trout fillet

Leek fondue, potato and sauce bercy

Boulette de Beaufort (vg)

Selection of foraged mushrooms, Beaufort filled dumplings & herbs

Native bush pepper spiced +3 Black Tyde wagyu sirloin

Charred shallot puree, confit garlic, watercress & red wine jus

VEGAN MAINS

Celeriac vol au vent (gf)

Whipped smoked celeriac, pear & candy walnut salad

Creamed cashew caramels

Handmade vegan pasta, smoked tomato & herb sauce

Soda battered zucchini flowers (gf)

Zucchini & basil royal, macadamia & lemon gel

EVENT MENUS

SIDE DISHES

Roasted potatoes with cultured butter & rosemary salt (gf, v)
Steamed broccolini, preserved lemon & pistachio gremolata (gf, v)
Garden leaf salad, cherry tomato, cucumber & mustard dressing (gf, v)
Charred baby carrots with parsley, roasted pinenut & green olive salsa (gf, v)
Miso-marinated roast pumpkin, pepita crumble & sumac dressing
Steamed spring peas & greens with champagne vinaigrette (gf, v)

DESSERT

Espresso dome

Mascarpone mousse, coffee jelly, hazelnut & chocolate soil

Citrus tart

Lemon curd, juniper meringue, fizzy white chocolate & lime sorbet

Raspberry cheesecake

Baked New York cheesecake, wattle seed shortbread & pistachio ice cream

Pacific delice

Caramel dark chocolate mousse, feuilletine crunch, toasted hazelnuts & gold leaf

Hayman Pavlova

Lemon myrtle meringue, double cream & seasonal fruits

Apple tart tatin

Caramelised apple, puff pastry & brown butter ice cream

Rum baba

Rum spiced syrup, coconut sorbet & pineapple salsa (v)

Bam Bam coconut

Passionfruit & banana Namelaka, coconut crémeux, Valrhona caraibe chocolate & coconut sand

Honey parfait

Lemon myrtle curd, white chocolate, honey parfait & macadamia crumble

Chocolate & passionfruit tart

Salted caramel, milk chocolate ganache & passionfruit curd

Banana sticky date pudding

Yuzu caramel sauce, peanut crumble & coconut ice cream

Orange creme caramel

Citrus salad, mint & pistachio biscotti

EVENT MENUS

POST DINNER SNACKS(choice of 3)

Additional items extra per person

Wagyu sliders, brioche bun, tomato chutney, cheese, pickle

Vege sliders, brioche bun, tomato chutney, cheese, pickle

Mini mozzarella, basil & tomato pizza

Lobster roll, brioche bun, aioli, lemon, chilli

Vegetable spring rolls, soy lime dipping sauce

Golden fries, garlic aioli

Mac & cheese croquettes

Sweet potato wedges, sour cream, sweet chilli

Mini sausage rolls

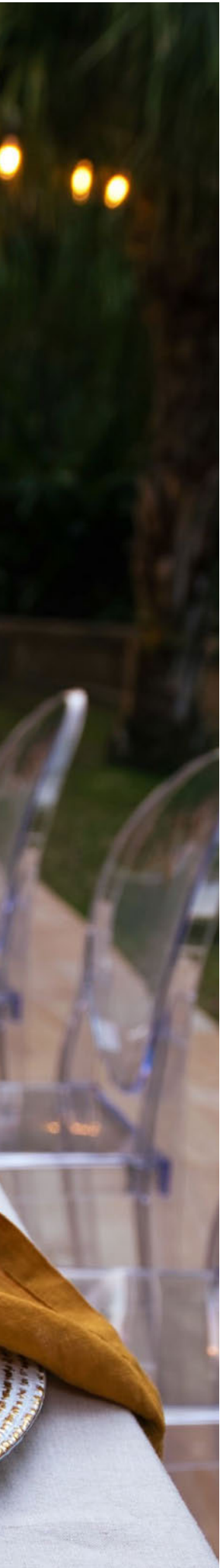
Mini chicken & leek pies

Vegetable samosas, spiced yoghurt

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EVENT MENUS



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BEVERAGE PACKAGES (pricing per person)

Additional wines to the package incur an extra charge per person

RESORT BEVERAGE PACKAGE

Wine	Woodbrook Farm Brut Cuvée, SE Australia	
	First Creek Hunter Valley Chardonnay, Hunter Valley NSW	1 Hour
	Tar & Roses Heathcote Shiraz, Heathcote VIC	2 Hours
	La Luna Rosé, Hunter Valley NSW	3 Hours
Beer	Ballistic Tropical Pale Ale	4 Hours
	Ballistic Lager	5 Hours
	Ballistic Lager	6 Hours
	Balter Hazy Ale	
	Balter XPA	
	Green Beacon Windjammer IPA	
Other	Soft drinks & water	

PREMIUM BEVERAGE PACKAGE

Wine	Bimbadgen Sparkling, Hunter Valley NSW	
	<i>Your choice of three of the following wines</i>	1 Hour
	Craggy Range Kidnappers Chardonnay, Hawkes Bay NZ	2 Hours
	Shaw & Smith Sauvignon Blanc, Adelaide Hills SA	3 Hours
	Yangarra Shiraz, McLaren Vale SA	4 Hours
	Craggy Range Rose, Hawke's Bay NZ	5 Hours
Beer	Ballistic Tropical Pale Ale	6 Hours
	Ballistic Lager	
	Balter Hazy Ale	
	Balter XPA	
	Green Beacon Windjammer IPA	
Other	Soft drinks & water	

DELUXE BEVERAGE PACKAGE

Wine	Piper-Heidsieck Cuvée Brut Champagne, France	
	Craggy Range Sauvignon Blanc, Martinborough NZ	1 Hour
	Henschke Peggys Hill Riesling, Eden Valley SA	2 Hours
	Henschke Henry's Seven Shiraz, Grenache Blend Barossa SA	3 Hours
	Craggy Range Te Kahu Bordeaux Blend Gimblett Gravels, NZ	4 Hours
Beer	Ballistic Tropical Pale Ale	5 Hours
	Ballistic Lager	6 Hours
	Balter Hazy Ale	
	Balter XPA	
	Green Beacon Windjammer IPA	
Other	Soft drinks & water	

EVENT MENUS

BEVERAGES ON CONSUMPTION

Please select one champagne or sparkling wine, two white wines, two red wines and three beers (including one light option).

CHAMPAGNE & SPARKLING

Piper-Heidsieck Cuvee Brut, France
Taittinger Brut Prestige, Champagne, France
Veuve Clicquot Brut NV, France
Dom Perignon Brut, France
Bimbadgen Sparkling Cuvée, Hunter Valley
Il Fiore Prosecco DOC, Italy

BLUSH WINE

Rogers & Rufus Grenache Rose, Barossa SA
Mirabeau Classic Rose AOC, France

WHITE WINE

Hentley Farm Riesling, Eden Valley, SA
Craggy Range Te Muna Road Riesling, Martinborough, NZ
Craggy Range Te Muna Road Sauvignon Blanc, Martinborough, NZ
Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA
Corte Giara Pinot Grigio Delle Venezia, Veneto, Italy
Josef Chromy Pinot Gris, Tasmania
Oakridge Chardonnay, Yarra Valley, VIC
Bimbadgen Hunter Valley Chardonnay, Hunter Valley, NSW

RED WINE

Montalto Estate Pinot Noir, Mornington Peninsula, VIC
Lock & Key Pinot Noir, Tumbarumba, NSW
Mt Difficulty Roaring Meg Pinot Noir, Central Otago, NZ
Two Hands Gnarly Dudes Shiraz, Barossa Valley, SA
Tyrrells Lunatic Shiraz, Heathcote, VIC
Bimbadgen Hunter Valley Shiraz Cabernet, Hunter Valley, NSW
Robert Oatley Signature Cabernet Sauvignon, Margaret River, WA

EVENT MENUS

BEVERAGES ON CONSUMPTION

Please select one champagne or sparkling wine, two white wines, two red wines and three beers (including one light option).

BEER & CIDER

Local Boutique Breweries:

Ballistic Tropical Pale Ale

Ballistic Lager

Balter Hazy Ale

Balter XPA

Green Beacon Windjammer IPA

International:

Corona Lager

Heineken Lager

Asahi Lager

Birra Moretti Lager

Light & Zero Alcohol:

Cascade Premium Light Lager

Peroni Nastro Azzurro Lager

Cider:

Bulmers Original Cider

WATER

Antipodes Still 1L

Antipodes Sparkling 1L

EVENT MENUS

BEVERAGES ON CONSUMPTION

Please choose one label of each spirit.

SPIRITS *30 ml on consumption*

VODKA

Absolut, Sweden

Belvedere, Poland

Ciroc, France

Grey Goose, France

Tito's, USA

Night Merchant, NSW- AUS

GIN

Beefeater, England

Bombay Sapphire, England

Four Pillars, Victoria –AUS

Hendricks, Scotland

The Botanist, Scotland

Roku, Japan

TEQUILA & MEZCAL

Monte Alban Mezcal

Espolon Blanco, Mexico

Patron Silver, Mexico

Patron Reposado, Mexico

Patron Anejo, Mexico

Herradura Seleccion Suprema, Mexico

WHISKEY

Canadian Club, Canada

Chivas 12 y, Scotland

Johnnie Walker Black Label, Scotland

Jameson, Ireland

Ned, Australia

Glenfiddich 12 y, Scotland

Yamazaki 12 y, Japan

EVENT MENUS

BEVERAGES ON CONSUMPTION *(cont)*

Please choose one label of each spirit.

SPIRITS *30 ml on consumption*

BOURBON

Maker's Mark, Kentucky

Jack Daniels Rye, Tennessee

Jack Daniels Gentleman Jack, Tennessee

Wild Turkey Rye, Kentucky

Woodford Reserve, Kentucky

Stagg Junior unfiltered (64.35%), Kentucky

RUM

Appleton Estate, Jamaica

Bundaberg, Queensland

Bacardi, Cuba

Captain Morgan, Jamaica

Diplomatico, Venezuela

Zacapa XO, Guatemala



InterContinental Hayman Great Barrier Reef would be delighted to work with you to further tailor your menu and specific requirements.

For further information, please contact us via email at hayman.events@ihg.com

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