



CROWNE PLAZA
AN IHG[®] HOTEL
SURFERS PARADISE

CATERING MENU

2018



Breakfast

Minimum 30 guests

Healthy Buffet Breakfast

Sliced seasonal Queensland fresh fruit platter and Maleny yoghurt GF
Bircher muesli
Freshly baked apple and cinnamon muffins
Bagels served with Hinterland avocado, lean leg ham and pickled mustard
Selection of chilled fruit juices
Freshly brewed Vittoria coffee and a selection of tea

Hot Buffet Breakfast

Sliced seasonal Queensland fresh fruit platter and Maleny yoghurt GF
Chef's selection of freshly baked morning pastries
Abbott's Village Bakery wholemeal, multi grain and white toast with condiments
Hot items including:
Your choice of scrambled, poached or fried eggs
Black Forest bacon rashers
Chicken and mustard seed chipolatas
Golden potato rosti
Grilled tomatoes
Sautéed mushrooms
Selection of chilled fruit juices
Freshly brewed Vittoria coffee and a selection of tea



Plated Breakfast

Continental Items

Select from the following to be pre-set on each table or individually plated:

Sliced seasonal Queensland fresh fruit
Mini jars filled with Maleny yoghurt, berry compote and toasted granola

Hot Dishes

Select one dish from the following options:

Scrambled free-range eggs with Black Forest bacon rashers, grilled tomato and sautéed mushrooms on a golden potato rosti
Poached free-range eggs with Tasmanian salmon, baby spinach, truss tomato on grilled sourdough DF
Fluffy homemade pancakes served with Black Forest bacon rashers, grilled banana and maple syrup
Poached free-range eggs with thyme hollandaise, sautéed mushrooms, baby spinach, chicken and mustard chipolatas on toasted brioche

Selection of chilled fruit juices
Freshly brewed Vittoria coffee and a selection of tea



Morning and Afternoon Tea Breaks

- One tea break item
- Two tea break items
- Three Tea break items
- Include Vittoria coffee and a selection of teas
- Include bottled water and bottled fruit juice

Sweet Selection

Maleny yoghurt with toasted granola and berry compote
Rocky road pave
Pumpkin and pecan nut tartlet
Traditional lamingtons
Assorted freshly baked muffins
Cherry ripe slice GF
Apple tea cake
Rich chocolate brownie
Selection of gourmet cookies
Carrot cake with cream cheese frosting
Strawberry jam doughnuts coated in cinnamon sugar
Orange and almond tea cake GF
Scones served with vanilla cream and preserves



Fruit Selection

Queensland seasonal fruit kebabs
and coulis GF DF
Watermelon cups topped with Tamborine Mountain
goat's cheese and mint V GF
Strawberry skewers with chocolate ganache GF
Sliced seasonal Queensland fruit platters GF DF

Terms & Conditions

All catering will be delivered in disposable items.
On request, catering can be delivered on boards or platters,
and a collection fee will apply to every order. Additional
fees will apply for lost or damaged platters and serving
utensils. We offer complimentary corporate catering
delivery within a 10 kilometre radius from Crowne Plaza
Surfers Paradise with all orders received in writing 48 hours
in advance. Any orders required outside this area will incur a
\$90 surcharge per order.

Corporate Lunch Menus

Monday

Caprese salad – tomato, bocconcini and basil V GF
Pontiac potato salad with a sweet mustard dressing and shallots V DF
Handpicked green leaves with a house vinaigrette V GF DF
Chef's classic quiche
Tasmanian salmon and onion bagel with horseradish cream
Roasted turkey wrap, cos lettuce and cranberry sauce DF
Traditional Black Forest cake
Sliced seasonal Queensland fruit platter GF DF
Assorted cold beverages

Tuesday

Grilled tuna nicoise salad V DF
Mushrooms a la Grecque V GF DF
Handpicked green leaves with a house vinaigrette V GF DF
Chef's classic quiche
Open faced avocado and Roma tomato on Turkish bread V
Caesar salad wrap with roasted chicken breast
Bitter sweet vanilla bean panacotta GF
Sliced seasonal Queensland fruit platter GF DF
Assorted cold beverages

Wednesday

Lentil salad with tomato, red onions and fresh mint V GF DF
Smoked salmon and capers on chat potatoes GF DF
Handpicked green leaves with a house vinaigrette V GF DF
Chef's classic quiche
Rare peppered beef sirloin, onion compote on sour dough
Grilled vegetable, olive tapenade wrap V DF
Traditional tiramisu
Sliced seasonal Queensland fruit platter GF DF
Assorted cold beverages

Thursday

Honey roasted pumpkin and baby spinach salad with walnuts V GF DF
Sundried tomato and basil pesto penne
Handpicked green leaves with a house vinaigrette V GF DF
Chef's classic quiche
Avocado, Jindi brie and cranberry sauce on ciabatta V
Vietnamese chicken coleslaw wrap
Chocolate profiteroles
Sliced seasonal Queensland fruit platter GF DF
Assorted cold beverages

Friday

Quinoa, rocket and grilled red and golden beetroot salad V GF
Smoked mackerel and Spanish onions on chat potatoes GF
Handpicked green leaves with a house vinaigrette V GF DF
Chef's classic quiche
Virginia smoked ham, honey mustard baguette
Tabouli and hummus wrap V
Mini cinnamon jam doughnuts
Sliced seasonal Queensland fruit platter GF DF
Assorted cold beverages

Saturday

Shaved fennel and radish coleslaw V GF
Rocket, walnut and caramelised onion salad with goat's cheese crumble GF
Handpicked green leaves with a house vinaigrette V GF DF
Chef's classic quiche
Chicken Caesar panini with avocado
Classic Greek style salad wrap V
Fresh fruit tartlets
Sliced seasonal Queensland fruit platter GF DF
Assorted cold beverages

Sunday

Vermicelli noodles in a chilli, lime and coriander dressing with sesame seeds V GF DF
Tabouli and chick pea salad with fresh mint V GF DF
Handpicked green leaves with a house vinaigrette V GF DF
Chef's classic vegetarian quiche V
Grilled vegetable and eggplant focaccia V
Bacon, crisp lettuce and tomato wrap DF
Lemon curd meringue mini tarts
Sliced seasonal Queensland fruit platter GF DF
Assorted cold beverages

PICNIC LUNCH BOX

Chef's selection of gourmet tortilla wraps
Assorted hand cut sushi rolls with soy sauce
Classic Caesar salad
Fresh Queensland fruit salad
Chef's selection of a dessert
Assorted cold beverage

Terms & Conditions

All catering will be delivered in disposable items. On request, catering can be delivered on boards or platters, and a collection fee will apply to every order. Additional fees will apply for lost or damaged platters and serving utensils. We offer complimentary corporate catering delivery within a 10 kilometre radius from Crowne Plaza Surfers Paradise with all orders received in writing 48 hours in advance. Any orders required outside this area will incur a \$90 surcharge per order.

Platter Menus

Pulled Pork Sliders

Mini pulled pork sliders with spiced apple compote

A Taste of Asia

Spring rolls, samosas, vegetable gyoza and steamed pork buns served with oriental dipping sauce

Arancini Balls

Porcini mushroom and mozzarella arancini balls with a balsamic glaze V

Honey Sesame Prawns

Crispy honey glazed prawns with sesame seeds

Gourmet Meat Pies

Selection of gourmet meat pies with mushy peas

Fish and Chips

Crispy pale ale battered barramundi bites and chips served with lemon wedges and tartare sauce GF

Satay Skewers

Marinated grilled chicken and beef skewers served with Thai peanut satay sauce GF



Cheese Board Selection

Jindi cheese including brie, cheddar and blue with dried fruits, accompaniments and assorted crisp breads V

Antipasto Selection

Cured continental meats with marinated and grilled vegetables, Kalamata olives, feta cheese and crisp bread

Ploughmans

Selection of small goods including leg ham, cubed vintage cheddar, kranzky, cocktail pickled onions and gerkins

Sushi

Variety of sushi served with wasabi, soy sauce and pickled ginger GF

Spinach and Feta Triangles

Flaky pastry triangles with a yoghurt raita dipping sauce V

Mediterranean Dipping Platter

Garlic ciabatta, toasted Turkish and crisp French baguette breads with hommous, baba ganoush and sundried tomato aioli V



Dinner Menu

PLATED DINNER MENUS

Minimum 30 Guests

Available as a 2 course or 3 course menu. Alternate serve available upon request.

Plated Menus Include

Freshly baked gourmet breads, freshly brewed Vittoria Coffee and a selection of tea.

Soup

White bean with truffle infused oil V GF
Local spanner crab bisque with a tangy chive cream GF
Classic chicken and sweet corn GF DF
Butternut pumpkin soup with crème fraiche GF



Hot Entrée

Honey and soy roasted duck breast, sour potatoes, micro herbs with a sweet orange reduction GF
Ricotta and baby spinach filled tortellini, roasted tomatoes, basil veloute, shaved parmigiano reggiano V
Harissa spiced lamb loin on Middle Eastern couscous with frisee and yoghurt raita
Braised Bangalow pork belly with cauliflower puree, gremolata and port soaked raisins
Fragrant Thai coconut chicken with oriental salad and toasted peanuts
Warm leek and camembert tart with bitter greens and quince vino cotto V

Cold Entrée

Trio of Tasmanian salmon served Asian tartare, smoked and dukkah roasted GF DF
Asian inspired tapas plate with enoki mushroom
Vietnamese rolls, Queensland prawns and soya Pacific oysters GF DF
Charcuterie selection with carved leg ham, sopressa, prosciutto, pickled vegetables, grissini, green totato relish
Tian of Queensland prawns, avocado and melon with a lobster cream GF
Queensland seafood selection of freshly shucked oysters, local prawns, succulent bug tail and marinated Hervey Bay scallops GF DF
Baby red beetroot salad with wild rocket, marinated feta and candied walnuts V GF



Dinner Menu

PLATED DINNER MENUS

Mains

Slow roasted chicken breast with a pesto crust, garlic potato mash, Swiss chard, chicken jus

Tuscan infused rack of lamb, preserved lemon polenta, broccolini, shiraz jus GF

Char grilled Black Angus sirloin, desiree potato pave, seasonal vegetables, exotic mushroom sauce GF

Fillet of Tasmanian salmon, spiced sweet potato, wok tossed Asian greens, lemongrass volute GF

Bangalow pork cutlets, white bean cassoulet, wilted English spinach, madeira jus

Roasted fillet of local gold band snapper, risotto bianco, shaved fennel and radish with nicoise style dressing GF

Black Angus fillet of beef, herbed parsnip mash, glazed baby carrot, broccolini and red wine jus GF

Confit duck leg, butternut squash puree, potato croquette, green beans, toasted almonds, blueberry reduction GF

Dukkah rubbed lamb rump, crushed kipfler potatoes, roasted red peppers, charred zucchini, vanilla scented jus GF DF

Chicken breast with a truffle butter, semi dried tomato infused mash, wilted baby spinach, herb emulsion GF

Black Angus beef tenderloin, garlic roasted potatoes, crisp greens, chilli glaze GF

North Queensland barramundi, sweet potato mash, grilled witlof, wild lime veloute GF

Vegetarian Mains

Warm tian of grilled marinated vegetables, layered potato pave, red pepper coulis V GF

Pumpkin risotto with sage infused brown butter and toasted pepitas V GF

Baked Mediterranean polenta cake, gorgonzola cream, broccolini, salsa rossa V GF



Dessert

Toasted coconut panna cotta, Dutch chocolate macaron, three berry sauce and vanilla bean cream GF

Apple and almond custard tart, soft cream, amaretti biscuit crumble

Beechwood raspberry crème brulee, white chocolate sauce, double cream GF

White chocolate and baileys charlotte, toasted Tamborine Mountain macadamia crumble, sharp raspberry cream

Baked vanilla cheese cake, double cream, passionfruit sauce
Orange and chocolate fondant pudding, vanilla ice cream, chocolate wafer

Lemon curd tart, vanilla ice cream, mango coulis

Individual Pavlova topped with fresh tropical fruits, honeycomb dust GF

Milk chocolate dipped profiteroles with fresh strawberries and coffee anglaise

Sticky date pudding, rich butterscotch sauce, vanilla bean ice cream



Dinner Menus

BUFFET DINNER MENUS

Crowne Carvery Buffet

Minimum 30 guests

Selection of freshly baked gourmet bread rolls

SALADS

Marinated Mediterranean chicken salad V GF
Pontiac potatoes with shallots and sesame seed dressing V GF DF
Handpicked green leaves, cucumber, duo of tomato and house dressing V GF DF

WHOLE ROASTED MEATS

Dukkah spiced roasted lamb shoulder GF DF
Mustard and herb crusted rare roast sirloin of beef GF DF
Dijon mustard, seeded mustard, horseradish cream, jus, minted yoghurt

HOT DISHES

Baked whole snapper in a lemon and herb butter sauce GF
Glazed honey carrots with fennel seeds and herbs V GF DF
Baked pumpkin and sweet potato with wild garlic and rosemary V GF DF
Cheesy cauliflower and broccoli gratin V

DESSERTS

Vanilla cream berry pavlova GF
Black Forest cake
Crème caramel GF
Blueberry baked cheesecake
Tropical fruit salad with Greek yoghurt and coulis GF DF
Freshly brewed Vittoria coffee and a selection of tea



Barbeque Buffet

Minimum 30 guests

Freshly baked damper bread rolls

SALADS

Seasonal mixed baby leaves with avocado and lime vinaigrette V GF DF
Roma tomatoes, Spanish onion, fresh basil with a balsamic dressing V GF DF
Locally grown red and white cabbage with a remoulade dressing V GF
Green beans with navel orange segments and sun dried sultanas V GF DF

HOT BARBEQUE SELECTION

Pepper crusted Black Angus sirloin steak with a caramelized onion compote GF DF
Grilled merguez lamb sausages and zesty lemon gremolata DF
Cajun spiced free range chicken tenderloin skewers with Pascagoula Mississippi sauce
Polenta dusted Tasmanian salmon skewers with a saffron mayonnaise GF DF
Lockyer Valley Nicola potatoes with sour cream, chives and double smoked bacon crisps GF DF
Balsamic marinated zucchini, peppers and eggplant V GF DF
Corn on the cob with herb butter V GF

DESSERTS

Mixed berry trifle GF
Caramel slice with Tamborine Mountain macadamias
Pistachio macarons GF
White chocolate and berry mousse cups GF
Sliced seasonal Queensland fruit platter GF DF
Freshly brewed Vittoria coffee and a selection of tea

Dinner Menu

BUFFET DINNER MENUS

Gourmet Buffet

Minimum 30 guests

Selection of freshly baked gourmet bread rolls

SALADS

Roasted sweet potato, baby spinach and balsamic glaze with almond flakes V GF DF

Pearl couscous with peppered watermelon, mint leaves and feta V

Vermicelli noodles in a fragrant chilli, lime and coriander dressing with sesame seeds V GF DF

Mixed garden leaf salad, avocado, duo of tomato and house dressing V GF DF

Green peas and lightly pickled cauliflower with a Jindi blue cheese dressing V GF

HOT DISHES

Harissa spiced roasted rack of lamb GF DF

Braised Bangalow pork belly with a five spice jus DF

Black Angus beef tenderloin with a chilli glaze DF

Marinated chicken breast with Kalamata olives and capers GF DF

Pacific king prawn paella with green pea and asparagus spears

Thyme roasted baby chat potatoes V GF DF

Seasonal sautéed green vegetables with wild butter and toasted macadamia V

DESSERTS

Chocolate Sachertorte with berry compote

Vanilla and lime panna cotta GF

Kahlua crème brulee GF

White and dark chocolate profiteroles

Tropical fruit salad with Greek yoghurt and coulis GF DF

Freshly brewed Vittoria coffee and a selection of tea



Fresh Seafood Upgrade

Queensland prawns

Spanner crab

Tasmanian smoked salmon

Moreton Bay bugs

Selection of condiments and lemon

Oyster Station Upgrade

Freshly shucked Pacific oysters with lemon

Oysters Kilpatrick

Oyster shooters served three ways:

- Watermelon margarita
- Cucumber and mint
- Bloody Mary

Prawn and Oyster Upgrade

Queensland prawns

Freshly shucked Pacific oysters

Selection of condiments and lemon

Cheese Upgrade

Selection of Jindi cheeses to include brie, cheddar and blue served on the dessert buffet or served on platters to your table



Cocktail Packages

30 minute package

2 hot and 2 cold canapés, per person

1 hour package

2 hot and 3 cold canapés, per person

1.5 hour package

3 hot and 3 cold canapés, per person

2 hour package

3 hot, 3 cold and 1 dessert canapés, per person

3 hour package

3 hot, 3 cold and 2 dessert canapés plus

1 walk and fork item, per person

Additional canapés and walk and fork items available upon request.



Hot Canapés

Savoury tartlet filled with marinated grilled vegetables and crumbled feta V

Peking duck spring roll with hoisin sauce DF

Carolina pulled pork slider with spiced apple chutney

Cheese Kransky hot dog with sweet jalapeño salsa

Chicken satay GF DF

Mushroom and mozzarella arancini with salsa rossa V

Breaded Jindi camembert with a sweet pear and chilli jam V

Portuguese chicken slider with avocado and piri piri mayonnaise

Panko crumbed prawns with a mango dipping sauce DF

Cajun chicken and cheese quesadilla served with guacamole

Harissa spiced lamb kofta with mint riata GF

Char-grilled Angus beef skewer with

chimichurri sauce GF DF

Walk and Fork Food

Chinese BBQ pork and Asian vegetable stir fry with hokkien noodles DF

Traditional Pad Thai V GF DF

Japanese beef cheek curry served with sticky rice DF

Spinach and ricotta tortellini in a light tomato cream with toasted pine nuts V

Harissa spiced lamb kofta with couscous and tzatziki

Cold Canapés

Asian infused salmon tartare on lemon pepper crisp bread, wakami and wasabi DF

Fresh ocean prawn on spiced avocado with lime aioli GF DF

Cherry tomato and Tamborine goat's cheese tartlets V

Assorted sushi with soy sauce and

Japanese mayonnaise GF DF

Vietnamese enoki mushroom spring rolls V GF DF

Scallops with capers, raisin puree and micro herbs GF DF

Beef en croute with horseradish cream and shaved red onion

Asparagus spears wrapped in prosciutto drizzled with balsamic glaze GF DF

Tasmanian smoked salmon and cream cheese roulade with dill and lemon GF

Mini prawn cocktail GF DF

Dessert Canapés

White chocolate and berry mousse cups GF

Assorted macarons GF

Mini baked berry cheese cake

White and dark chocolate profiteroles

Double dipped fresh local strawberries GF

Rocky road pave

House made fruit tartlet

Beverages

We offer a range of beverage packages from Standard to Deluxe to suit all budgets and tastes. All packages are available 1 hour to 4 hours.

Alternatively, your beverages can be served on a consumption basis or available by cash bar.

BEVERAGE PACKAGES

Standard Beverage Package

Cascade Light
Carlton Dry
Tatachilla Shiraz Cabernet
Tatachilla Semillon Sauvignon Blanc
Tatachilla Sparkling
Soft drinks and fruit juice

Premium Beverage Package

Cascade Light
Great Northern
Beaumont Shiraz Cabernet
Beaumont Semillon Sauvignon Blanc
Beaumont Sparkling
Soft drinks and fruit juice

Deluxe Beverage Package

Cascade Light
Stella Artois
Crown Lager
Beaumont Shiraz Cabernet
Beaumont Chardonnay
Beaumont Semillon Sauvignon Blanc
Chevalier 'Cremant de Bourgogne' Brut de Blancs
Soft drinks and fruit juice



Gold Coast Beverage Package

Burleigh Duke Helles (Mid-Strength)
Burleigh Duke Premium
Witches Falls 'Bird Dog' Shiraz Cabernet
Witches Falls 'Bird Dog' Semillon Sauvignon Blanc
Witches Falls 'Bird Dog' Sparkling Brut
Soft drinks and fruit juice

Non-Alcoholic Beverage Package

Soft drinks and fruit juice

Beverages

House Wine

Tatachilla Semillon Sauvignon Blanc

Tatachilla Shiraz Cabernet

Tatachilla Sparkling

A full wine list is available on request.

Beer

Light/Midstrengths:

Cascade Light

Carlton Midstrength

Full Strength:

Carlton Dry

Pure Blonde

Great Northern

Premium:

Crown Lager

Peroni

Imported:

Asahi

Corona

Stella Artois

Beck's

Ciders:

Strongbow Apple Cider

Non-Alcoholic

Soft drinks, mineral water by the glass

Soft drinks, mineral water by the jug

Chilled fruit juices by the glass

Chilled fruit juices by the jug



Standard Spirits

Vodka

Wyborowa

Bourbon

Jim Beam

Gin

Beefeater

Rum

Havana Especial

Scotch

Ballentines

Premium Spirits

Vodka

Absolut

Bourbon

Makers Mark

Gin

Bombay Sapphire

Rum

Havana Club 7

Scotch

Johnnie Walker Black



CROWNE PLAZA® SURFERS PARADISE

**T +61-7-5592-9926 catering@crowneplazasurfersparadise.com.au crowneplazasurfersparadise.com.au
2807 Gold Coast Highway, Surfers Paradise, QLD 4217, Australia**