



Crowne Meetings & Events.

Menu Planning Guide.

ABOUT US

We're all business, mostly.

Crowne Plaza Surfers Paradise has everything you need for that day in your life when detail and perfection mean everything.

With 14 function rooms, dedicated business facilities and an experienced and enthusiastic meetings and events team, allow our team of experts to help create a memorable event for your guests.

Introducing Executive Chef Jean-Marc Heussner

Beginning his culinary career 43 years ago at La Sole Normande, a small seafood restaurant south of Paris, Jean-Marc has worked across the globe from a Michelin Star restaurant to prestigious hotels, and now calls the Gold Coast home.

Jean-Marc's food passion is Modern-Australian, noting his support for the 'localvore movement' whilst infusing flavors inspired from the international dining scene.



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BUFFET BREAKFAST

Light Start Buffet Breakfast

\$28 per person

Seasonal Queensland fresh fruit pots
Maleny yoghurt **GF**
Bircher muesli
Fat-free baked apple and cinnamon muffins
Crispy croissant filled with Hinterland avocado, Virginia leg ham
Selection of chilled fruit juices
Freshly brewed Vittoria coffee, selection of teas

Hot Buffet Breakfast

\$32 per person

Seasonal Queensland fresh fruit pots
Maleny yoghurt **GF**
Chef's selection of freshly baked pastries
Abbott's Village Bakery wholemeal, multi grain and white toast with condiments

Hot items include

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, selection of teas



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PLATED BREAKFAST

\$35 per person

Continental Items

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

Seasonal Queensland fresh fruit
Mini jars filled with Maleny yoghurt, berry compote, toasted granola
Bircher muesli

Hot Dishes

Select one dish from the following options:

Scrambled free-range eggs, Black Forest bacon rashers, grilled tomato, sautéed mushrooms, golden potato rosti
Poached free-range eggs, Tasmanian salmon, baby spinach, truss tomato, grilled sourdough **DF**
Fluffy homemade pancakes, Black Forest bacon rashers, grilled banana, maple syrup
Poached free-range eggs, thyme hollandaise, sautéed mushrooms, baby spinach, chicken and mustard chipolatas, toasted brioche
Selection of chilled fruit juices
Freshly brewed Vittoria coffee, selection of teas



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TEA BREAKS | MORNING AND AFTERNOON

Day Delegate Packages include freshly brewed Vittoria coffee, a selection of teas and one choice per break* from our selection below.
(Alternatively \$9 per person should you choose not to book our Day Delegate Package.)

Sweet Selection

Maleny yoghurt, toasted granola, berry compote
Rocky road pavé
Assorted freshly baked muffins
Cherry ripe slice **GF**
Selection of gourmet cookies
Carrot cake, cream cheese frosting
Strawberry jam doughnuts, cinnamon sugar
Orange and almond tea cake **GF**
Lamingtons, cream, strawberry jam
Assorted friands **GF**
Walnut and brownie slice **GF**
Scones, vanilla cream, jam
Make your own French crepes with chocolate hazelnut action station

Fruit Selection

Queensland seasonal fruit skewers and coulis **GF DF**
Watermelon, ricotta, fresh mint **V GF**
Marinated seasonal berries, chocolate ganache **GF**
Sliced seasonal Queensland fruit platters **GF DF**

Savoury Selection

Mini sliders with Cajun chicken, avocado
Cauliflower and wasabi pie **V**
Savoury croissant, cheddar, Virginia leg ham
Hinterland crudités, beetroot and eggplant dips **V GF**
Assorted petites pies (beef, chicken and leek, vegetable tikka), fruit relish
Falafel with hummus **V**
Vegetable gyozas, ponzu sauce **V**
Make your own crispy bruschetta; heirloom tomatos, Spanish onions, capers and olives action station

* Upgrade to include a selection of:

- Two choices - add \$4 per person
- Three choices - add \$6 per person
- Continuous tea and coffee - add \$12 per person
- Day Delegate Package to include Nespresso offerings at breaks - add \$7 per person
- Nespresso offerings on consumption - add \$2 per pod



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BUFFET LUNCH MENUS

The daily changing buffet lunch menus are served in Relish Grill and Bar and are designed around the flavours of the world.

Day Delegate Package includes the following: (or \$35 per person)



Monday | Italiana

Artisan bread basket, dips
 Caprese salad, tomato, basil, bocconcini **V GF**
 Roasted zucchini, capsicum, mushroom, coriander, chilli oil salad **V GF**
 Mesculin leaves with vinaigrette dressing **GF DF**
 Baked chicken drumstick, pancetta, tomato, garlic, lemon thyme **GF**
 Prawns, green pea, chorizo risotto **GF**
 Parmesan crusted veal piccata
 Baked eggplant in tomato, basil, shaved parmesan **V GF**
 Passionfruit, roasted coconut panna cotta **V GF**
 Seasonal fruit salad, raspberry coulis **V GF**
 Freshly brewed Vittoria coffee, selection of teas
 Assorted cold beverages



Tuesday | Middle Eastern

Parmesan and onion sourdough, aged balsamic, olive oil
 Chickpea, roasted root vegetables, garlic, mint dressing **GF V**
 Freekeh, maple syrup baked pumpkin, pistachio salad **V**
 Crispy romaine leaves, shaved onions, avocado, lime salad **GF V DF**
 Sumac roasted Black Angus sirloin, mustard seed sauce **GF DF**
 Fillet of Barramundi baked, shallots, capsicum, snow peas **GF**
 Dukkah roasted Pontiac potatoes **GF V**
 Panache of vegetables, garlic herb butter **GF V**
 Fruit of the forest trifle **GF**
 Chocolate Jaffa slice
 Freshly brewed Vittoria coffee, selection of teas
 Assorted cold beverages



Wednesday | Indian

Naan bread, babaganoush
 Red and white quinoa salad, roasted cherry tomatoes, mint **V**
 Cachumber salad **GF V**
 Crispy iceberg lettuce, garlic croûtons, vinaigrette dressing **V**
 Medium hot buttered chicken, fenugreek sauce
 Roasted salmon, coriander, fresh chilli, lime **GF DF**
 Pilaf rice
 Cauliflower, potato curry **V GF DF**
 Chai cooked cream **GF**
 Platter of mixed seasonal fruit **GF**
 Freshly brewed Vittoria coffee, selection of teas
 Assorted cold beverages

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Day Delegate Package includes the following:



Thursday | Tastes of the Orient

Prawn crackers
Pontiac potato salad, shallots, chilli lime mayo **GF**
Vietnamese style coleslaw, coriander **V GF DF**
Cos lettuce, pear, tomato, green bean salad **V GF DF**
Grilled chicken skewers, satay sauce **GF DF**
Vegetarian nasi goreng **V GF**
Tempura fillet of fish, ponzu sauce
Asian greens, garlic, soya sauce **V GF**
Mango and coconut slab
Fruit salad with lychee cup **V GF**
Freshly brewed Vittoria coffee, selection of teas
Assorted cold beverages



Friday | Mexican Fiesta

Tortilla, aged balsamic, olive oil
Mexican quinoa salad, orange, lime dressing **GF DF**
Romaine lettuce leaves, cucumber, avocado, corn kernels, sliced onion, cilantro salad **V GF DF**
Radish, red and white cabbage, jalapeños, lime dressing **V GF DF**
Prepare your own beef nachos
Chicken quesadillas
Mexican corn on the cob **V GF**
Churros, chilli chocolate ganache
Mexican tequila fruit salad
Freshly brewed Vittoria coffee, selection of teas
Assorted cold beverages



Saturday | Colours of Morocco

Multigrain baked sourdough, Dukkah spice oil
Shaved fennel, green peas, radish, mint, preserved lemons **V GF**
Baby cos lettuce, carrot, chickpea, almond, sultana salad **GF DF**
Moroccan lentil and 3 bean salad, lemon dressing
Harissa marinated roasted leg of lamb, quince jus **GF**
Baked barramundi fillets, anchovy salsa verde **GF**
Vegetable tagine, Moroccan couscous **V**
Green beans sautéed with garlic **V GF**
Fruit salad, natural yoghurt, fresh mint, almond flakes **V GF**
Chocolate Jaffa slice
Freshly brewed Vittoria coffee, selection of teas
Assorted cold beverages

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The daily changing buffet lunch menus are served in Relish Grill and Bar and are designed around the flavours of the world.
Day Delegate Package includes the following:



Sunday | Aussie Brunch



Picnic Lunch Box



Sky High Agenda

Artisan bread basket
Maple roasted pumpkin and red quinoa salad **GF V**
Spicy slaw, red delicious apple salad **GF V**
Mixed garden greens, house dressing **GF V**
Eggs benedict, Virginia ham, spinach **GF**
Hash browns, roasted tomatoes **V GF**
Grilled mustard seeds, chicken sausages, tomato relish
Bourbon BBQ-glazed salmon fillet, roasted capsicum salsa **GF**
Mini cinnamon jam doughnuts
Passionfruit panna cotta **GF**
Freshly brewed Vittoria coffee, selection of teas
Assorted cold beverages

Get out and about with your own Picnic Lunch Box (\$32 per person)

Chef's selection of gourmet tortilla wraps
Baby spinach and mushroom frittata **V GF**
Classic Caesar salad
Fresh Queensland fruit salad
Chef's dessert selection
Soft drink or juice

***Upgrade your Day Delegate Package**
Additional \$15 per person.

Treat your delegates to Queensland's only revolving restaurant, commanding stunning views across the sparkling Pacific Ocean, Gold Coast city and lush hinterland. Enjoy a buffet menu of fresh seafood, and Australian Fusion cuisine, as well as an abundance of decadent desserts.

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WORKING LUNCH

The working lunch style menus have been created to be served to your meeting room, or in one of our outdoor areas.

Day Delegate Package includes the following: (or \$35 per person)



Monday | Surfers Paradise

Caprese salad, tomato, basil, bocconcini **V GF**
 Roasted zucchini, capsicum, mushroom, coriander, chilli salad **V GF DF**
 Mesculin leaves, vinaigrette dressing **V GF DF**
 Tortilla wrap, Dukkah spiced chicken, cabbage remoulade
 Vegetarian sourdough, roasted sweet potato, caramelised Spanish onions, basil pesto, rocket leaves **V DF**
 Passionfruit and roasted coconut panna cotta **GF**
 Seasonal fruit salad, raspberry coulis **V GF**
 Freshly brewed Vittoria coffee, selection of teas
 Assorted cold beverages



Tuesday | Tamborine Mountain

Butter beans, green beans, onions, almond flake salad, vinaigrette **V GF**
 Roasted hinterland kipfler potato salad, chorizo, honey mustard dressing
 Baby spinach, mint dressing **V GF**
 Ham, rocket, onion, capsicum pizza
 Open faced smoked salmon sandwich with cream cheese, shaved Spanish onions, capers **GFO**
 Pita pocket filled with hinterland root vegetables, eggplant dip **V**
 Chocolate Jaffa slice
 Honey and mint marinated strawberry cup **GF**
 Freshly brewed Vittoria coffee, selection of teas
 Assorted cold beverages



Wednesday | Market Day

Red and white quinoa salad, roasted cherry tomato, fresh mint **V GF DF**
 Cachumber salad **V GF**
 Crispy iceberg, garlic croûtons, vinaigrette dressing **V**
 Parmesan and onion bruschetta, Spanish onions, heirloom tomatoes, shallots **V**
 French baguette with spicy chicken, avocado, tomato salsa
 Green bean, onion, tomato, tuna wrap, lemon dill mayonnaise **GFO**
 Chocolate profiteroles
 Platter of mixed seasonal fruit **GF**
 Freshly brewed Vittoria coffee, selection of teas
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Day Delegate Package includes the following:



Thursday China Town



Friday Carnival



Saturday BBQ

Asian style noodle salad **V GF**
 Vegetarian san choi bow, spicy dressing **V GF**
 Asian style coleslaw with coriander **V GF**
 Prawn gyoza and Ponzu sauce
 Cauliflower, wasabi pie **V**
 Selection of sushi, wasabi, soya sauce dip **GF**
 Mango and coconut slab
 Fruit salad, lychee cup **V GF**
 Freshly brewed Vittoria coffee, selection of teas
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Salted popcorn timbale **V GF**
 Carnival spiral pasta salad, cherry tomato, roast capsicum, parmesan, Dijon mustard dressing **V**
 Baby spinach, mint dressing **V GF**
 Parma ham, rocket, Spanish onion pizza
 Pulled pork slider, shredded iceberg lettuce, tomato, spicy apple sauce
 Open faced smoked salmon sandwich with cream cheese, shaved Spanish onions, capers **GFO**
 Vanilla mille-feuille
 Australian cheese platter with dried fruit, crackers, lavosh
 Freshly brewed Vittoria coffee, selection of teas
 Assorted cold beverages

Desiree potato salad, mustard seeds, herb mayo **V DF**
 Greek style salad, Kalamata olives, feta cheese **GF**
 Cos lettuce leaves, avocado, walnut salad **V GF DF**
 BBQ chicken breast, red beetroot, mint, mesclun leaves on Turkish bread
 Grilled vegetable and hummus wrap **V GFO**
 Kranksy hot dog, pomegranate onion compote, crispy roll
 Fresh fruit cocktail, passionfruit coulis **V GF**
 Lamingtons with vanilla cream
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Sunday Burleigh Picnic

Maple roasted pumpkin, red quinoa salad **V GF DF**

Spicy slaw, red delicious apple salad **V GF DF**

Mixed garden greens, house dressing **V GF DF**

Sausage roll, tomato chutney

Assorted finger sandwiches: pastrami and mustard, curry egg, carrot beetroot salad **GFO**

Ploughmans lunch: ham, roast beef, terrine, pancetta, pickles, cheddar cheese, condiments, bread

Mini cinnamon jam doughnuts

Passionfruit panna cotta **GF**

Freshly brewed Vittoria coffee, selection of teas

Assorted cold beverages

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BUFFET DINNER | CARVERY

Minimum 30 guests
\$59 per person

Selection of freshly baked gourmet bread rolls

Salads

Apple, cabbage, basil, chilli dressing **V GF**

Pontiac potatoes, shallots, sesame seed dressing **V GF DF**

Mixed green leaves, heirloom tomatoes, avocado, vinaigrette **V GF DF**

Whole roasted meats

Harissa spiced roasted leg of lamb, mint jus **GF DF**

Crispy pork belly, spicy apple sauce **GF DF**

Hot dishes

Blackened whole salmon fillet, Cajun butter sauce **GF**

Roasted kipfler potatoes, pink salt, rosemary **V GF**

Baked pumpkin, sweet potato **V GF DF**

Seasonal vegetable medley, truffle oil **V GF DF**

Desserts

Lemon lime meringue **GF**

Jaffa, orange cake

Crème caramel **GF**

Blueberry baked cheesecake

Tropical fruit salad, Greek yoghurt, coulis **GF DFO**

Freshly brewed Vittoria coffee, selection of teas



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BUFFET DINNER | BBQ

Minimum 30 guests
\$69 per person

Freshly baked damper bread rolls

Salads

Seasonal mixed baby leaves, avocado, lime vinaigrette **V GF DF**
Roma tomatoes, Spanish onion, fresh basil, balsamic dressing **V GF**
Chickpeas, carrots, sultanas, fresh mint **V GF**
Green and red kidney beans, almond flakes, sesame dressing **V GF DF**

Hot Barbeque Selection

Pepper crusted Black Angus beef tenderloin, shitake mushroom jus **GF DF**
Grilled kransky sausages, Spanish onion compote, mustard seeds **DF**
Cajun spiced chicken breast skewers, gherkins, bourbon BBQ sauce
Mooloolaba prawn skewers, grilled lime, saffron mayonnaise **GF DF**
Baked potato chats, sour cream, chives, double smoked bacon crisps **GF DF**
Balsamic marinated zucchini, peppers, eggplant **V GF DF**
Corn on the cob with herb butter **V GF**

Desserts

Mixed berry trifle **GF**
Caramel, macadamia slice
Pistachio macarons **GF**
White chocolate, berry mousse cups **GF**
Sliced seasonal Queensland fruit platter **GF DF**
Freshly brewed Vittoria coffee, selection of teas



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BUFFET DINNER | GOURMET

Minimum 30 guests
\$79 per person

Selection of freshly baked gourmet bread rolls

Salads

Roasted pumpkin, baby spinach, raita **V GF DF**
Grilled asparagus, cos lettuce, Parmesan flakes, Caesar dressing
Baby carrots, baby red beetroot, cashew nuts, coconut, lemon honey dressing
Mesclun leaves, shaved fennel, red radish, shallots

Hot dishes

Lemon thyme dust roasted rack of lamb, double reduced black garlic jus **GF DF**
Roasted duck breast, baked red delicious apple, five spice jus **DF**
Black Angus beef tenderloins, Madagascar pepper, Brandy sauce **DF**
Pacific king prawn paella, green peas **GF**
Thyme roasted baby chat potatoes **V GF DF**
Seasonal sautéed green vegetables, wild butter, toasted macadamia **V GF**

Desserts

Chocolate Jaffa cake **GF**
Vanilla and pineapple panna cotta, roasted coconut **GF**
Baked passionfruit cheesecake
White and dark chocolate profiteroles
Tropical fruit salad, Greek yoghurt **GF DFO**
Freshly brewed Vittoria coffee, selection of teas

*Fresh Seafood Upgrade

\$25 per person
Medium ocean prawns
Spanner crabs
Tasmanian smoked salmon
Moreton Bay bugs
Selection of condiments with lemon

*Oyster Station Upgrade

\$20 per person
Freshly shucked Pacific oysters with lemon
Oysters Kilpatrick
Oysters Mornay
Oyster shooters served three ways:
- Watermelon margarita
- Cucumber and mint
- Bloody Mary

*Prawn and Oyster Upgrade

\$15 per person
Medium ocean prawns
Freshly shucked Pacific oysters
Selection of condiments with lemon

*Cheese Upgrade

\$10 per person
Selection of Australian cheeses including brie, cheddar and blue served on the dessert buffet or platters to your table

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PLATED DINNER

2 course set menu	\$55 per person
3 course set menu	\$69 per person
Alternate serve	\$2.50 per person, per serve

Freshly baked gourmet breads, freshly brewed Vittoria Coffee, selection of teas

Soup

Duo of onions soup, gruyere croûtons **GFO**

Red curry lentil and carrot soup, coriander, coconut cream **V GF DF**

Crème Dubarry (cauliflower) topped with truffle oil **GF DF**

Queensland blue pumpkin soup topped with basil green oil **V GF DF**

Hot Entrée

Chermoula roasted duck breast, red cabbage, bok choy, quince jus **GF**

Grilled nam jim prawns, cucumber, Asian greens salad **GF**

Pumpkin ravioli, roast tomatoes, basil veloute

Crispy skin Bungalow pork belly, sweet potato ribbon, pear salsa, Xeres vinegar jus **GF**

Hot smoked salmon tart, julienne of root vegetables, fennel salad, saffron beurre blanc **V**

Cold Entrée

Nicoise style salad, kipfler potatoes, cherry tomatoes, olives, sesame seeds

Charcuterie plate; leg ham, Parma ham, pancetta, pickled vegetables, grissini, tomato relish

Tian of Queensland prawns, avocado, capsicum, fresh asparagus, smoked paprika aioli **GF**

Marinated mozzarella, heirloom tomatoes, crispy basil leaves, balsamic glaze **V GF**

Baby cos Caesar salad, poached egg, crispy pancetta, lemon pepper croûtons **GFO**

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Mains

Harissa roasted chicken, pearl couscous, broccolini, mint labneh, green oil **GF**
Chargrilled Black Angus sirloin, potato fondante, onion rings, market greens, truffle herbed butter, beef jus **GF**
Bourbon glazed Tasmanian salmon, achafayala rice, sweet potato, spicy capsicum
Slow cooked pork cutlet, spicy apple purée, fennel seeds, honey baby carrots, calvados jus
Grilled snapper fillet, red quinoa, baby beetroot, broccolini, hollandaise sauce
Confit duck leg, crispy potato Darphin, roasted baby turnips and carrots, rosella jus
French trim rack of lamb, garlic ribbon, confit heirloom tomato, herb blinis, crispy kale, jus
Chicken breast wrapped in Parma ham, garlic green beans, potato gratin, red capsicum veloute
Black Angus beef tenderloin, herb mashed potato, king mushroom, market greens, pepper sauce
Roasted Chermoula barramundi, spicy couscous, market greens, carrot purée **GF**

Vegetarian Mains

Korma curry with chickpeas, lentils, carrot, sweet potato, cauliflower, red pepper, fennel seeds with jasmine rice, papadum, chutney **V GFO**
Pumpkin risotto, exotic mushrooms, baby spinach, roasted pecan nuts **V GF**
House made vegetarian lasagna, green pea purée, roast capsicum coulis **V**

Dessert

Toasted coconut panna cotta, macaron, raspberry coulis **GF**
Apple and caramel tart, caramel ribbon, berries
Orange crème brulee, Cointreau, orange segment compote **GF**
Toasted white and dark chocolate sponge, mousse cake
Mountain macadamia crumble, sharp raspberry cream
Baked vanilla cheesecake, double cream, passionfruit sauce
Orange and chocolate fondant pudding, vanilla ice cream, chocolate wafer
Lemon curd tart, vanilla ice cream, passionfruit coulis
Queensland style Pavlova, fresh tropical fruits **GF**
Milk chocolate dipped profiteroles, fresh strawberries, coffee anglaise
Sticky date pudding, rich butterscotch sauce, vanilla bean ice cream



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COCKTAIL PACKAGES

30 minute package

One hot and two cold canapés (\$16 per person)

1 hour package

Two hot and three cold canapés (\$24 per person)

1.5 hour package

Three hot and three cold canapés (\$32 per person)

2 hour package

Three hot, three cold and one dessert canapé (\$40 per person)

3 hour package

Three hot, three cold and two dessert canapés

plus 1 walk and fork item (\$52 per person)

Additional canapés

\$4 per item per person

Additional walk & fork items

\$9 per item per person

Hot Canapés

Goat cheese tartlet, caramelised Spanish onion, micro herbs **V**

Bourbon glazed salmon skewers, preserved lemon **GF DF**

Char Sui pork bun with pickled lobok, sweet plum sauce

Seared sea scallops, green pea purée, chorizo **GF DF**

Chicken skewers with roasted peanut sauce **GF DF**

Pumpkin arancini with salsa Rosa **V**

Salt and pepper squid, garlic, lime aioli

Moroccan panko crumbed prawns, raita **DF**

Cajun chicken and cheese quesadilla served with guacamole

Harissa spiced lamb kofta, roasted garlic, mint chimichurri **GF**

Vegetable samosas, spicy fruit chutney **V**

Cold Canapés

Port Stephens freshly shucked oysters, finger lime **GF DF**

House made duck liver parfait bruschetta, port flavoured Muscatel

Assorted sushi, soy sauce, Japanese mayonnaise **GF DF**

Vietnamese enoki mushroom spring rolls, sweet soy **V GF DF**

Lean beef tartare with condiments on endive leaves, deep fried capers **GF DF**

Grilled asparagus wrapped in pancetta, drizzled with quince vino cotto **GF DF**

Tasmanian smoked salmon and cream cheese flan, ponzu pearl, micro herbs

Nam jim prawns, green papaya, cucumber cocktail **DF**



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Dessert Canapés

Vanilla panna cotta, roasted coconut, passionfruit **GF**
Assorted macarons **GF**
Chocolate brownie, white chocolate ganache
Cinnamon dusted mini jam doughnut
White and dark chocolate profiteroles
Double dipped fresh local strawberries **GF**
Rocky road pave
Hazelnut chocolate-filled crepes

Walk and Fork Food

Chinese BBQ pork, Asian vegetable stir fry, hokkien noodles **DF**
Vegetarian Singapore style noodles **V GF DF**
Slow cooked diced beef in Shiraz, mushroom, bacon, parsley potato Parisienne **DF**
Braised chicken meat ball, spinach fettuccine, mushroom cream sauce **V**
Harissa spiced lamb kofta, couscous, tzatziki
Pale ale battered fish & chips with mushy peas

*Live action station with a chef upgrade - 1 hour - \$12 per person

Carving station; choice of roast sirloin of beef or leg of lamb, served with roasted vegetables, jus
Pasta station; choice of pasta with 3 sauces
Shucked fresh oysters, lime, lemon, mignonette sauce
Caesar salad station; cos leaves, bacon, parmesan, pepper, lemon, croûtons



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BEVERAGE PACKAGES

We offer a range of beverage packages from Standard to Deluxe to suit all budgets and tastes. Alternatively, your beverages can be served on a consumption basis or available by cash bar.

Standard Beverage Package

Tatachilla Sparkling
Tatachilla Sauvignon Blanc-Semillon
Tatachilla Shiraz-Cabernet

Cascade Light
Carlton Dry

Soft drinks & juices

1 hour	\$30 per person
2 hours	\$36 per person
3 hours	\$40 per person
4 hours	\$47 per person

Non-Alcoholic Beverage Package

Soft drinks and juices

1 hour = \$10 per person
2 hours = \$12 per person
3 hours = \$15 per person
4 hours = \$18 per person

Premium Beverage Package

Bimbadgen Sparkling
Bimbadgen Sauvignon Blanc-Semillon
Bimbadgen Shiraz-Cabernet

Cascade Light
Great Northern

Soft drinks & juices

1 hour	\$36 per person
2 hours	\$45 per person
3 hours	\$50 per person
4 hours	\$56 per person

Deluxe Beverage Package

Chevalier 'Cremant de Bourgogne' Brut Blanc de Blancs
Beaumont Sauvignon Blanc-Semillon
Beaumont Chardonnay
Beaumont Shiraz-Cabernet

Cascade Light
Stella Artois
Crown Lager

Soft drinks & juices

1 hour	\$44 per person
2 hours	\$47 per person
3 hours	\$54 per person
4 hours	\$59 per person

Full beverage list available on request.

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Responsible Service of Alcohol

Crowne Plaza Surfers Paradise is committed to patron care and adheres completely with the Liquor Act in regards to responsible service of alcohol.

The act states that “All licencees, nominees and staff of the licensed premises have a responsibility to ensure that the liquor is sold and supplied to patrons in a responsible manner.”

It is also an offense to supply liquor, allow liquor to be sold to or consumed by a person who is under the age of 18 years, or who is intoxicated. All functions must conclude by midnight.

Special Dietary Requirements

Crowne Plaza Surfers Paradise caters to the following recognised dietary requirements in accordance with the Food Standards Authority:

- Lactose Intolerance
- Egg Intolerance
- Gluten Free / Coeliac - GF
- Dairy Free - DF
- Nut Free
- Seafood Free
- Vegetarian - V
- Vegan

Please note: Dietary requirements must be advised by the event organiser seven (7) days prior to commencement of the event.

Where possible, please choose your menu selection in accordance to the dietary requirements of your guests.

Food Safety

The team at Crowne Plaza Surfers Paradise takes great pride in holding a HACCP (Hazard Analysis Critical Control Point) Food Safety System Certification. This ensures that we are always delivering a high quality product whilst complying with international CODEX principles of HACCP.



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LEAVE THE DETAILS TO US.