

CONFERENCES & EVENTS

AT NOVOTEL
SURFERS
PARADISE

NOVOTEL

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Destination and Overview



Novotel Surfers Paradise sits in the heart of the Gold Coast, steps away from Cavill Avenue and just 150 metres from the world famous Surfers Paradise beach.

Perfect for conferences and group events, the hotel is right beside Paradise Centre, offering 90+ specialty stores, beachfront dining, and entertainment ideal for team-building or social programs. Delegates can enjoy offsite dinners, beach activities or group experiences all within walking distance.

If you're attending a larger event at the Gold Coast Convention & Exhibition Centre, simply walk out the front door and catch the light rail from the Cavill Avenue stop. It's door to door in approx. 8-10 minutes.

- 1 Whether it's an intimate gathering or a large-scale event, our highly skilled team can customise a proposal to suit your specific needs. On the day of your event, our events team ensure a seamless and stress-free experience from beginning to end.
- 2 The perfect location in Surfers Paradise offering guests unparalleled access to the vibrant energy and iconic attractions of this renowned beachside destination.
- 3 We offer six modern and well-equipped conference rooms. Each conference room provides the flexibility to accommodate anywhere from 4 to 450 attendees. We also offer a poolside venue perfect for relaxed group events.
- 4 Our delegate food packages offer a wide range of culinary delights to suit every palate. Along with a thoughtful selection of plant-based choices and dishes made with locally sourced ingredients, our menus are designed to meet diverse preferences and dietary requirements.
- 5 Technology is key. Take advantage of our recently upgraded AV equipment, owned and managed by Select Audio Visual.



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Our Mission

A place for people to meet, focus their energy and create moments of impact to achieve great meeting outcomes.

Your Time, Your Way

Versatile meeting and event spaces, and hybrid rooms designed to guarantee a productive and stress-free stay

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Longevity Everyday

Longevity is a defining pillar, influencing everything from diet and sleep to mental wellbeing, physical activity, and social connection.

Novotel's ambition is to change that by making longevity practical, intuitive, and achievable for everyone, every day.

Meet

Enhanced meetings and events

For business travellers and meeting delegates, this includes revitalising breaks with light movement; focus-fuelling, sustainable food; and drinks crafted to boost energy and creativity or promote calmness and rest.



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1 Event Spaces



GRAND BALLROOM

Surfers, Currumbin, Kirra and Burleigh

Our Grand Ballroom is our biggest event space, ideal for large scale conferencing or events in elegant surroundings.

At a glance:

- Max capacity 600 attendees | 522 sqm
- Access to an outdoor terrace
- Roof mounted lighting and dual data projectors
- Pillar-free
- Natural light



PARADISE BALLROOM

Surfers, Currumbin and Kirra

The Paradise Ballroom, provides a spacious and versatile event venue for a wide range of occasions.

At a glance:

- Max capacity of 490 attendees | 415 sqm
- Access to an expansive outdoor terrace
- Roof mounted lighting and dual data projectors
- Pillar-free
- Natural light



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SURFERS

Either on its own or in conjunction with the adjoining Currumbin and Burleigh, this spacious and fully pillarless function room offers a truly impressive setting, including direct access to a large outdoor balcony.

At a glance:

- Max capacity of 250 attendees | 207 sqm
- Access to an expansive outdoor terrace
- Roof mounted lighting and single data projector
- Pillar-free
- Natural light



CURRUMBIN

Boasting lofty ceilings and generous floor space, Currumbin is an excellent choice for hosting meetings and team training sessions. It also serves as a perfect breakout room when used in conjunction with Surfers.

At a glance:

- Max capacity of 140 attendees | 121sqm
- Pillar-free
- Roof mounted lighting and single data projector

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BURLEIGH

Burleigh is the ideal choice for a more intimate event. Suitable for a breakout space when used in conjunction with Surfers, or smaller group meetings.

At a glance:

- Max capacity of 120 attendees | 107sqm
- Pillar-free
- Wall mounted 85 inch LCD screen



KIRRA

With its cozy atmosphere, Kirra is well-suited for use as a secretariat or a breakout area. Additionally, it can be seamlessly connected to adjoining Currumbin and Surfers to collectively form the expansive Paradise Ballroom. This allows for easy access to additional space when required, providing added flexibility for your event.

At a glance:

- Max capacity 96 attendees | 87sqm
- Pillar-free
- Can used as a breakout space.
- Wall mounted 85 inch LCD screen



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MIAMI

With an abundance of natural light, an in-built bar and a private balcony that overlooks the lively streets of Surfers Paradise, Miami is the ideal venue for a stylish networking event or an intimate dinner.

At a glance:

- Max capacity of 80 attendees | 141sqm
- Natural light
- Pillar-free
- Private balcony



WAVEBREAK

Wavebreak features expansive floor space and plentiful natural light, perfectly suited for a wide range of special events, conferences and gatherings. Combined with the adjoining Miami room, gain access to a fully stocked, inbuilt bar, allowing you to cater to your guests needs with ease.

At a glance:

- Max capacity 140 attendees | 179sqm
- Pillar-free
- Removable walls for extra wow-factor.
- Dual mounted 85-inch LCD screens
- Natural light



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PRE-FUNCTION LOBBY

An inviting and stylish space for networking and relaxation before or after events.

At a glance:

- Max capacity 200 attendees | 277 sqm
- Ambient ceiling lighting



THE RESTAURANT

With its warm and inviting atmosphere, the restaurant can be booked exclusively for meetings, lunches, dinners or cocktail events.

At a glance:

- Max capacity 240 attendees | 325sqm
- Can used as a breakout space
- Access to Paradise Centre

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Conference Room Capacities

Room Name	Size (m)	Length x Width (m)	Ceiling Height	Theatre	Cabaret	U Shape	Boardroom	Classroom	Banquet	Cocktail
Pre-Function Area	277	-	2.4m	-	-	-	-	-	-	200
Grand Ballroom	522	24.9 x 34.35	-	600	376	-	-	366	420	500
Paradise Ballroom	415	13.5 x 34.35	-	490	280	50	66	230	320	420
Surfers	207	13.45 x 15.5	5.2m	250	128	45	33	102	160	200
Currumbin	121	13.5 x 9.9	5.2m	140	72	33	33	78	90	120
Burleigh	107	11.3 x 9.4	2.7m	120	64	27	24	72	80	100
Kirra	87	8.7 x 9	2.4m	96	48	21	21	48	60	70
Miami	141	14.7 x 5.8	2.8m	80	40	15	30	48	50	80
Wavebreak	179	14.6 x 13.3	2.8m	140	72	24	18	48	90	150
The Restaurant	463	-	-	-	-	-	-	-	240	-
Total Floor Space	2,519									



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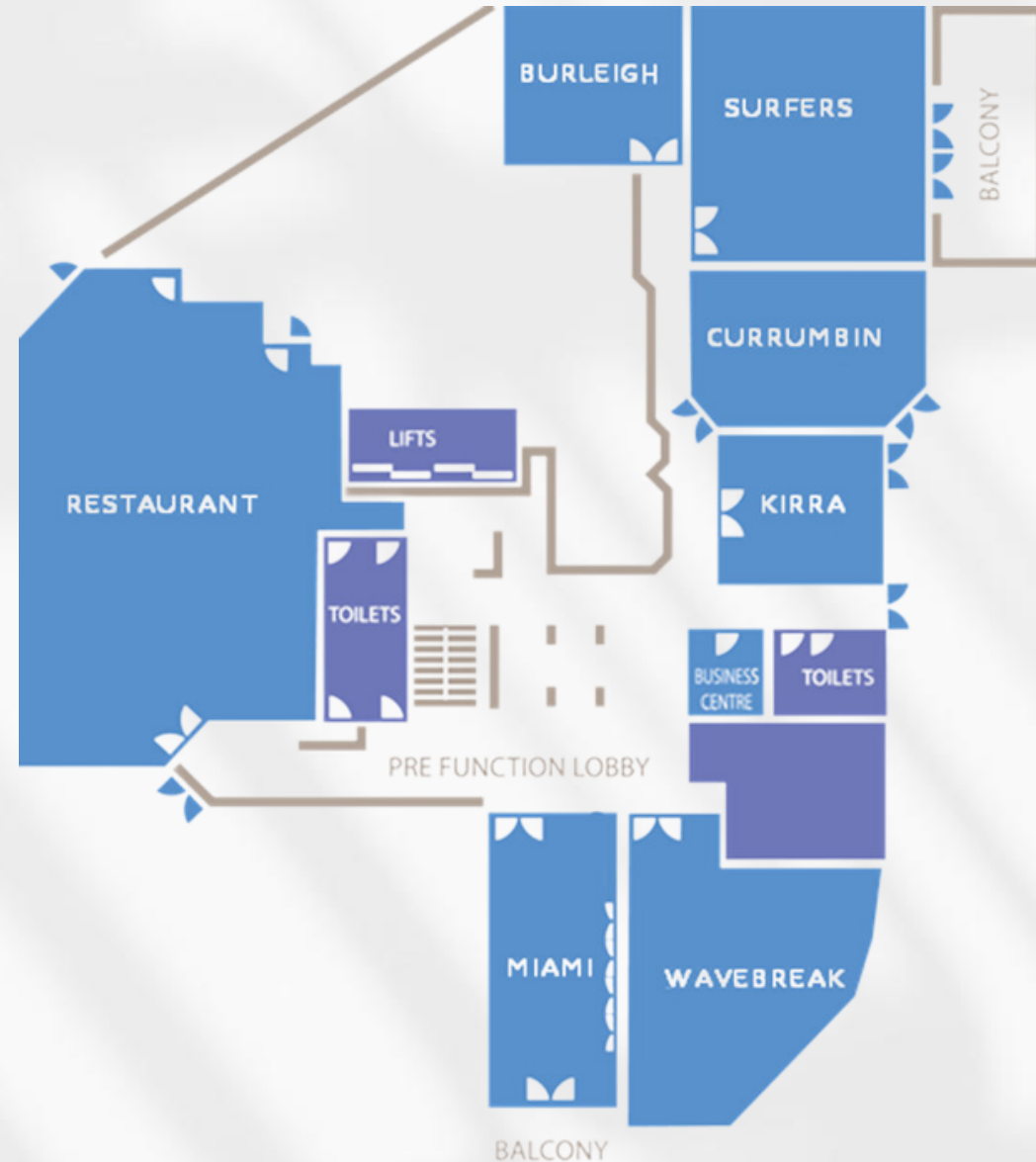
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Dedicated Conference Floor

We offer six modern and well-equipped conference rooms as well as a dedicated pre function lobby area.

Each conference room provides individual experiences and character that can help elevate your event. From plentiful natural light and high ceilings to more intimate settings, we can cater to your exact event needs.

Experience a virtual tour of meeting space at www.novotelsurfersparadise.com.au/meetings-and-events and click on 'Discover More'.



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2 Menu Options



Curated with care

Prepare yourself for a truly indulgent culinary journey at Novotel Surfers Paradise, where every dining experience is designed to delight your senses and create unforgettable memories.

Introducing our Executive Chef Praveen Dutt, a seasoned professional with 30 years of experience. Chef Praveen is not only passionate about creating exceptional dishes but also enjoys engaging with guests.

Discover our range of dining choices showcased below, where chef Praveen's culinary expertise shines through in crafting each menu.



*Whilst we take great care in catering to all dietary requirements and the elimination of allergens, we, as well as our suppliers, utilise machinery and facilities that may handle various allergens. As a result, we are not able to guarantee the complete absence of allergens in our foods and beverages.



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Breakfast Menu



NETWORKING BREAKFAST | \$45 PER PERSON

Beverage station

- Selection of fresh juices – orange, apple (lg, df, v, vg)
- Nespresso coffee and assorted tea selection

Chilled selection

- Fresh fruit pots (v, lg)
- Assorted yoghurts cups (Greek & fruit) (v) – Coconut yoghurt option available for Vegan and Low Gluten
- Granola Pots with berry compote (v)

Hot selection

- Mini bacon and egg brioche rolls
- Spinach, feta and egg muffins (v)
- Mini hash brown bites with aioli (v)
- Mini Beignet chocolate and Hazelnut (v)
- Mini croissants (plain, almond, chocolate) (v)

Protein Add-Ons

- Chicken or pork sausage skewers - \$6 per person
- Crispy bacon cups - \$6 per person

LIGHT WELLNESS BREAKFAST | \$38 PER PERSON

Beverage station

- Selection of fresh juices – orange, apple (lg, df, v, vg)
- Coffee and tea station with Skim, Oat, Soy, Almond and Lactose Free Milk

Light and nutritious selection

- Coconut Chia pudding (vg, lg)
- Smoked salmon and cream cheese mini rye bites (M)
- Avocado and cherry tomato bruschetta (v)
- Quinoa and roasted vegetables cup (vg, lg)

Fresh selection

- Mini Fruit salad (lg, df, v, vg)
- Fresh Green smoothie shot (vg, lg)

Upgrade Option

- Granola Pots with Acai (v) - \$6 per person

A minimum of 30 guests is required, and the maximum capacity is 50 guests

Seafood Origin (A) Australian (I) Imported (M) Mixed
V – Vegetarian, VG – Vegan, LG - Low Gluten, GF - Gluten Free, DF - Dairy Free

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Breakfast Menu



BUFFET BREAKFAST | \$43 PER PERSON

Beverage station

- Selection of fresh juices – orange, apple, pineapple (lg, df, v, vg)
- Nespresso coffee and assorted tea selection

Baker's selection

- Freshly assorted baked French pastries (v)
- Assorted muffins (v, lg)
- Selection of breads, preserves and butter (v)
- Selection of cereals, milks, dried nuts, seeds, toasted nuts (v)

Chilled selection

- Sliced seasonal fruits (lg, df, v, vg)
- Assorted yoghurts (v)

Hot selection

- Creamy scrambled eggs (v, lg)
- Grilled Roma tomatoes with pepper and herbs (lg, v, df, vg)
- Crispy grilled streaky bacon rashers (df)
- Grilled breakfast beef sausages
- Country style hash browns (v, df)

PLATED BREAKFAST | \$43 PER PERSON

Beverage station

- Freshly brewed coffee and assorted tea selection

Centred on the table

- Selection of fresh juices – orange, apple, pineapple (lg, df, v, vg)
- Sliced seasonal fruits (lg, df, v, vg)
- Baker's basket with freshly baked croissants and Danish pastries (v)
- Selection of preserves: honey, vegemite and butter

Hot selection

Select one (1) of the following plated options:

- Poached free-range eggs with smashed avocado, grilled mushroom and ham served on sourdough toast (v option: without ham)
- Fluffy scrambled eggs with crispy grilled bacon, chipolata sausages, grilled tomato and hash brown
- Eggs benedict, free-range poached eggs, double smoked ham, sautéed spinach, English muffins and hollandaise sauce
- Seasoned vegan scrambled tofu with grilled tomatoes, sautéed mushroom, plant-based sausages, and buttered toast

UPGRADE OPTIONS:

- Yoghurt pots with house-made granola and berry compote - \$5 per person
- Alternate service - \$5.50 per person

Daily Delegate Package

Our Delegate Packages are designed for seamless, stress-free meetings and include complimentary Wi-Fi, with Full-Day and Half-Day options available.

Each package features a rotating weekly menu for morning tea, buffet lunch/plated lunch and afternoon tea – offering fresh, varied selections throughout the week to suit a wide range of tastes and dietary needs.

HALF DAY DELEGATE PACKAGE | \$81 PER PERSON

- Coffee and tea on arrival
- Morning tea or afternoon tea – chefs selection of 2 items
- Seated buffet lunch served in The Restaurant

FULL DAY DELEGATE PACKAGE | \$91 PER PERSON

- Coffee and tea on arrival
- Morning tea and afternoon tea – chefs selection of 2 items each
- Seated buffet lunch served in The Restaurant

HALF DAY PETITE PACKAGE | \$91 PER PERSON | 10-29 GUESTS

- Coffee and tea on arrival
- Morning tea or afternoon tea – chefs selection of 2 items
- Pre-selected plated lunch served in The Restaurant

FULL DAY PETITE PACKAGE | \$101 PER PERSON | 10-29 GUESTS

- Coffee and tea on arrival
- Morning tea and afternoon tea – chefs selection of 2 items each
- Pre-selected plated lunch served in The Restaurant



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Weekly Menu



MONDAY

Coffee and tea included | \$6 per person

MORNING TEA BREAK | \$18 PER PERSON

- Mini assorted quiches (v available)
- Assorted lamingtons (v)

BUFFET LUNCH | \$55 PER PERSON

Hot selection

- Lamb koftas served with tzatziki dip
- Crispy fried chicken marinated with garlic, chilli & herbs, served with dipping sauce
- Seasonal potato wedges with sour cream and sweet chilli sauce (v)
- Baked risotto with seasonal vegetables & shaved Parmesan (lg) (vg available)

Salad selection

- Vegetable macaroni pasta salad with onion, celery, carrot, corn and shallots in roasted garlic olive oil dressing (v)
- Roast chickpea & pumpkin salad with celery, capsicum and shallots in sesame oil dressing (vg, lg)
- Assorted bread rolls (v)

Dessert selection

- Homemade crumble with apple pie filling and Florentine custard (lg)
- Seasonal sliced fruit (lg, df, v, vg)

AFTERNOON TEA BREAK | \$18 PER PERSON

- CHOOSE FROM: Mini beef burger with beetroot chutney and tasty cheese OR Roasted vegetable frittata (v)
- Mini assorted sweet muffins (v, vg available)

TUESDAY

Coffee and tea included | \$6 per person

MORNING TEA BREAK | \$18 PER PERSON

- FALAFEL BALLS With tzatziki dip (v) (lg available)
- Freshly baked Portuguese Tart

BUFFET LUNCH | \$55 PER PERSON

Hot selection

- Catch of the day with creamy lemon butter sauce, served on mash potato (lg)
- Grilled chicken thigh fillet with satay sauce
- Vegetarian stir-fry noodles (v) (lg available)

Salad selection

- Broccoli salad with pickled seasonal vegetables, dressed with olive oil & cracked pepper (vg, lg)
- Roma tomatoes with bocconcini and basil pesto (v)
- Assorted bread rolls (v)

Dessert selection

- Warm sticky date pudding with butterscotch sauce
- Seasonal fresh fruit salad (lg, df, v, vg)

AFTERNOON TEA BREAK | \$18 PER PERSON

- CHOOSE FROM: Chicken and mushroom filo pastries OR Mini assorted quiches (v available)
- Chef's selection of freshly baked cookies (v)

We offer guests the flexibility to replace the buffet lunch on any day with the Make Your Own Sandwiches Buffet

Seafood Origin (A) Australian (I) Imported (M) Mixed

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Weekly Menu



WEDNESDAY

Coffee and tea included | \$6 per person

MORNING TEA BREAK | \$18 PER PERSON

- ASSORTED MINI savoury muffins (v, lg, vg available)
- Granola pots with yoghurt and berries (v)

BUFFET LUNCH | \$55 PER PERSON

Make your own sandwiches

- Assorted breads, rolls, wraps, and gluten-free bread (v)
- Delicious fillings including sliced ham, salami, turkey, and tuna salad (l)
- Antipasto selection of artichokes, roasted mixed peppers, grilled pineapple, lettuce, sliced tomato, cucumber, beetroot, grated cheddar, and sliced cheese
- Served with assorted salad dressings and condiments

Salad selection

- Quinoa salad with seasonal roasted vegetables (v, lg)
- Carrot salad with golden raisins (vg, lg)

Dessert selection

- Baked cheesecake slice (v)
- Seasonal fruit salad (lg, df, v, vg)

AFTERNOON TEA BREAK | \$18 PER PERSON

- Spinach and feta rolls with hummus dip (v)
- Mini chocolate and hazelnut beignets (v)

THURSDAY

Coffee and tea included | \$6 per person

MORNING TEA BREAK | \$18 PER PERSON

- CHOOSE FROM: MINI HAM AND CHEESE CROISSANT OR Falafel balls with tzatziki dip (v) (lg available)
- Apple turnover (v)

BUFFET LUNCH | \$55 PER PERSON

Hot selection

- Peppered NSW leg of lamb, roasted and served with onion and rosemary jus (lg)
- Slow simmered chicken cacciatore with mushroom, olives, and tomatoes, served with steamed rice (lg, df)
- Penne rigate pasta tossed in a creamy basil pesto with roasted seasonal vegetables (lg, vg)

Salad selection

- Traditional Greek salad with tomato, cucumber, onion, olives, capsicum, and feta (v, lg)
- Potato salad with basil and sun-dried tomatoes (vg, lg, df, v)
- Assorted bread rolls (v)

Dessert selection

- Sour cherry crumble slice (lg, v)
- Seasonal sliced fruits (lg, df, v, vg)

AFTERNOON TEA BREAK | \$18 PER PERSON

- Roasted vegetable frittata (v)
- Sliced banana loaf with butter and jam (v)

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Weekly Menu



FRIDAY

Coffee and tea included | \$6 per person

MORNING TEA BREAK | \$18 PER PERSON

- BEAN AND KALE TART – A DELICIOUS MIX of beans, kale, cream and egg in puff pastry shell (v)
- Medjool date slice (vg, df, lg, v)

BUFFET LUNCH | \$55 PER PERSON

Hot selection

- Beef and chicken sausages with caramelised onions
- Grilled Peri-Peri chicken thigh fillet (lg, df)
- Organic vegetable burger patty with tomato relish (v)
- Sweet corn cobs (v, lg)
- Condiments: Tomato sauce, BBQ sauce, Dijon mustard, Mozzarella Cheese and Mayonnaise

Salad selection

- Coleslaw, shredded red and green cabbage, carrot, celery and capsicum dressed with mayonnaise and sour cream (vg, lg)
- Mixed garden salad with balsamic vinaigrette dressing (vg, lg)
- Assorted bread rolls, hotdog buns and burger buns (v)

Dessert selection

- Pavlova with Chantilly cream (lg)
- Seasonal sliced fruits (lg, df, v, vg)

AFTERNOON TEA BREAK | \$18 PER PERSON

- Mini assorted quiches (v available)
- Plain scones with fresh cream and jam (v)

SATURDAY

Coffee and tea included | \$6 per person

MORNING TEA BREAK | \$18 PER PERSON

- FALAFEL BALLS WITH TZATZIKI DIP (V) (lg available)
- Selection of assorted sushi rolls with wasabi, ginger pickle, and soy sauce (v, vg available)

BUFFET LUNCH | \$55 PER PERSON

Hot selection

- Beef and mushroom bourguignon (df)
- Baked fish with lemon caper butter sauce (lg)
- Creamy soft polenta (v, lg)
- Baked pasta curls with roasted vegetables in tomato sugo (v, df)

Salad selection

- Roasted pumpkin tossed with spinach, sun-dried tomato, pears, pinenuts, and balsamic glaze (lg, vg, v, df) *contains nuts
- Couscous, roasted pumpkin, sweet potato, mixed capsicum with lemon vinaigrette dressing (vg, v, lg)
- Assorted bread rolls (v)

Dessert selection

- Lemon meringue slice (lg)
- Seasonal sliced fruits (lg, df, v, vg)

AFTERNOON TEA BREAK | \$18 PER PERSON

- SPinach and feta rolls with hummus dip (v)
- Carrot cake with cream icing and toasted walnuts (v) *contains nuts

We offer guests the flexibility to replace the buffet lunch on any day with the Make Your Own Sandwiches Buffet

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Weekly Menu



SUNDAY

Coffee and tea included | \$6 per person

MORNING TEA BREAK | \$18 PER PERSON

- CHICKEN AND MUSHROOM FILO Pastries
- Raw crudites with assorted seasonal vegetables, dips, olive tapenade, hummus, and beetroot relish (v)

BUFFET LUNCH | \$55 PER PERSON

Hot selection

- Roast beef sirloin with red wine jus (lg, df)
- Roast chicken and drumsticks with red currant sauce (lg)
- Roasted vegetables and garlic-roasted chat potatoes (vg, lg)
- Vegetable fried rice (lg) (vg available)

Salad selection

- Mixed bean salad with red onion & parsley in a tangy vinegar dressing (vg, lg)
- Farfalle pasta salad with sun-dried tomatoes, olives and capers drizzled with olive oil (v)
- Assorted bread rolls (v)

Dessert selection

- Tiramisu slices (lg)
- Seasonal sliced fruit (lg, df, v, vg)

AFTERNOON TEA BREAK | \$18 PER PERSON

- CHOOSE FROM: Mini ham and cheese croissant or Mini assorted quiches (v available)
- Assorted lamingtons (v)

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Upgrade Options



TEA BREAK UPGRADE OPTIONS:

- Additional item, per break - \$6 per person
- Assorted protein balls (v) - \$7 per person

Savoury options:

- Mini vegetable burger with tomato chutney and vegan cheese (v)

Healthy options:

- Raw crudites with assorted seasonal vegetables, dips, olive tapenade, hummus, and beetroot relish (v)
- Coconut chia pudding with berry compote (vg, lg, df)
- Selection of sliced seasonal fruits (lg, df, v, vg)

Sweet option:

- Selection of mixed Danish pastries (v)

Afternoon tea break options:

- Smoked Salmon, Rocket, Lemon Sour Cream and Sourdough (M) - \$8 per person
- Prosciutto, Parmesan, Rocket & Baguette - \$8 per person

Afternoon tea break and lunch option:

- Spicy plum pork bao bun with pickled salad, cilantro, pickled radish, and cucumber - \$10 per person

Buffet lunch upgrade options:

- Slow-cooked pork belly with spicy apple sauce - \$8 per person
- Prosciutto slices - \$6 per person
- Traditional beef lasagna with tomato sauce and mozzarella - \$8 per person
- Honey-baked leg of ham with apple sauce (lg, df) - \$8 per person
- Baked marinated fish of the day (fillets) with a tomato salsa (lg, df) - \$8 per person
- Braised pork ribs, house-made smokey BBQ sauce (df) - \$15 per person
- Slow cooked chicken breast in cumin tomato fondue (lg, df) - \$8 per person

Cocktail and beverage options

- Cocktail selections - \$22 per drink
- Mocktail selections - \$15 per drink

Queensland Ingredients

As part of our hotel's commitment to supporting local producers, select dishes are crafted using Queensland-sourced ingredients to highlight the region's distinctive flavours.

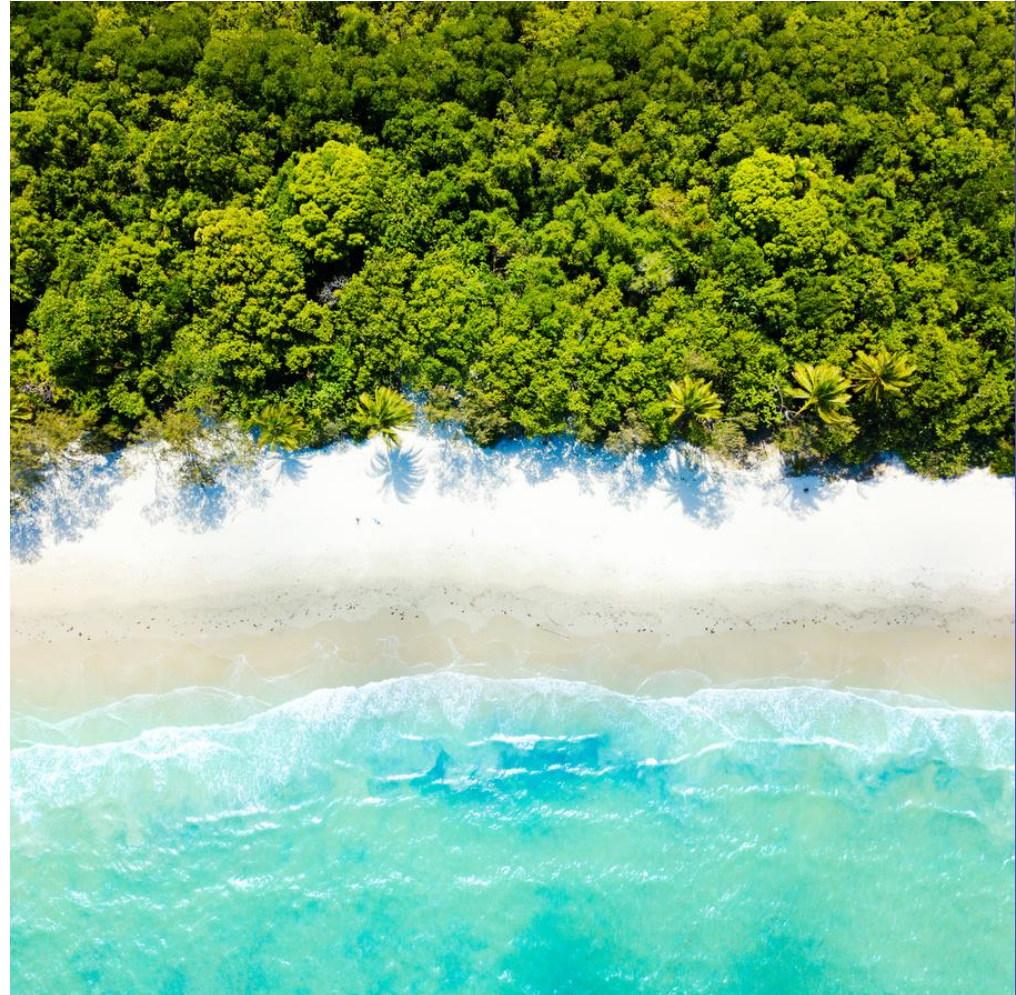
Darling Downs Angus Beef Tenderloin – The Darling Downs is a farming region on the western slopes of the Great Dividing Range in southern Queensland

Mount Cotton Chicken Breast Florentine – Redland City, Queensland

Inglewood QLD Organic Chicken Breast – On the southern Darling Downs near Goondiwindi

Braised Granite Belt Angus Beef Cheek – The Granite Belt, Southern Downs area, South East of QLD

Oven-Baked Humpty Doo Barramundi (A) – Northern Territory, near Middle Point, on the banks of the Adelaide River, about halfway between Darwin and Kakadu National Park



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Plated Menu



All plated menus are inclusive of freshly brewed coffee and tea selection, served to the individual or set as a station.
Also inclusive of freshly baked bread rolls and butter. Minimum of 30 guests required.

TWO COURSE MENU | \$74 PER PERSON

Inclusive of alternate service

THREE COURSE MENU | \$84 PER PERSON

Inclusive of alternate service

ENTRÉE

Cold selection

- Prawn and avocado salad with sake, ginger and sambal vinaigrette (M) (lg)
- Vietnamese pesto smoked chicken salad with shredded Asian cabbage and roasted peanuts (lg) *contains nuts
- Antipasto plate with roasted peppers, zucchini, eggplant, feta, sun-dried tomatoes and green olives, with an Italian balsamic glaze (v, lg)
- Black olive, cherry tomato and leek tart served with goat's cheese, candied walnuts, aged vinegar (v)

Hot selection

- Caramelised Bangalow pork belly with a pineapple relish and tempura prawn (M)
- Pan-fried blue swimmer crab cakes, spiced aioli, pickled ginger and micro herb salad (M)
- Caramelised scallops, creamed corn puree, tomato, onion and chive salsa, crisp pancetta (lg)

- Mini Malaysian spicy laksa, flavoured with coconut cream, vermicelli noodles, Queensland tiger prawn, chicken and Asian herbs (A)
- Spicy saffron tomato with vegetable gyoza filled with a flavoursome mix of mushroom and vegetables (vg)
- Roasted pumpkin, mushroom and basil risotto topped with shaved parmesan (lg, v)

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Plated Menu



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Also inclusive of freshly baked bread rolls and butter. Minimum of 30 guests required.

MAIN

Hot selection

- Darling Downs Angus Beef Tenderloin – Potato fondant, exotic mushroom ragout, seasonal vegetables, and cabernet jus (lg)
- Grilled Hideaway Bay, Tasmania Salmon – Sweet potato and fennel mash, poached asparagus, crisp leek, and fresh salsa verde (A) (lg)
- Mount Cotton Chicken Breast Florentine – Stuffed with ricotta, spinach, and herbs, served on mashed potato, seasonal vegetables, and saffron chardonnay velouté
- Harissa-Rubbed Goldfields Victoria Lamb Rump – Served with kumara mash, steamed seasonal vegetables and a Madeira glaze, slow-cooked sous vide (lg)
- Macadamia Crusted Red Snapper – Kaffir flavoured risotto, steamed Asian greens, and Thai coconut sauce (M)
- Housemade Sundried Tomato Pesto – Rubbed Inglewood, Queensland Organic Chicken Breast – Grilled pencil asparagus, port jus, and mashed desiree potato (lg)
- Oven - Baked Humpty Doo Barramundi – Saffron fennel Velouté, thyme risotto cake, and mashed desiree potato (A) (lg)
- Braised Granite Belt Angus Beef Cheek – Slow-cooked in pan juices, finished with a shiraz reduction, soft polenta, buttered fresh beans, and parsnip crisps
- Roasted Pumpkin, Mushroom, and Basil Risotto – Topped with shaved parmesan (lg, v)

DESSERT

- Chocolate Mousse Parfait – Chocolate mousse filling on a chocolate mud cake, served with cream and raspberry coulis (v)
- Classic Tiramisu – Coffee Jaconde sponge filled with housemade mascarpone cheese mousse and mixed berry coulis (v)
- Lemon Tart – Sweet shortcrust pastry filled with lemon curd, topped with zest and chantilly cream (v)
- Dark and White Chocolate Charlotte – Bitter dark and velvety white chocolate mousse encased in almond biscuit on a sweet sponge, served with fresh berries (v)
- Seasonal Fruit Salad – Complemented with mango sorbet (vg, lg, df, v)
- Sticky Date Pudding – Soft moist pudding soaked with butterscotch sauce and served with vanilla ice cream (v)

GOURMET CHEESE SHARED GRAZING STATION | \$13.50 PER PERSON

- Grazing station featuring an assortment of cheeses – Served with quince paste, lavosh, rice crackers, dried fruits, and nuts

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Buffet Dinner Menu

GOLD COAST BUFFET | \$89 PER PERSON
MINIMUM 30 GUESTS, SEASONAL AVAILABILITY APPLIES

On Ice

- Local Seasonal Prawns – farmed or catch of the day (A) (lg, df)
- Served with lemon wedges, cocktail sauce and tartare sauce (lg, v)

Cold selection

- Elanora Organic Quinoa Salad with roasted pumpkin, baby spinach and citrus dressing (v, df)
- Garden Fresh Green Salad with mesclun leaves, cucumber, cherry tomatoes, carrot and red onion (lg, v, df)
- Classic Potato Salad with parsley, shallots, mustard and mayonnaise (lg, v)
- Assorted Dinner Rolls with butter (v)

Hot selection

- Scenic Rim Region BBQ Pork Ribs, slow-cooked
- Grilled Catch of the Day with lemon butter sauce (lg) (locally sourced fish) (A)
- Scenic Rim Region Roast Beef, sliced with rich gravy (lg)
- Seasonal Roasted Vegetables with rosemary and garlic (lg, v, df)
- Steamed Jacket Potatoes with sour cream and crispy bacon

Dessert selection

- Mini Pavlovas with passionfruit cream and seasonal berries (lg)
- Assorted Lamington Cubes (v)
- Seasonal Fresh Fruit Salad (lg, df, v, vg)
- Chocolate Brownie Squares with macadamia nuts

SIGNATURE BUFFET | \$71 PER PERSON
MINIMUM 30 GUESTS

Cold selection

- Greek Salad – Tomato, cucumber, capsicum, onion, olives, feta, and oregano vinegar (lg, v)
- Quinoa Salad – Roasted Mediterranean vegetables (vg, df, v)
- Vegetable Fusilli Pasta – Capsicum, onion, celery, carrot, corn, and shallots in a garlic dressing (v)
- Freshly baked assorted bread rolls (v)

Hot selection

- Harissa Rubbed Chicken Thigh Fillet (lg, df)
- Steamed Barramundi – Served with teriyaki sauce (M) (df)
- Roasted Potato and Seasonal Vegetables (vg, lg, v, df)
- Penne Pasta – Roasted vegetables and tomato passata sauce (vg, v, df)

Dessert

- Chef's Selection of Sweet Treats and Petit Fours (v)
- Sliced Seasonal Fruit Platter (lg, df, v, vg)
- Assorted Cheese Platter – Served with dried fruits, crackers, and lavosh (v)

Menus are subject to change depending on local seasonal availability of produce
Seafood Origin (A) Australian (I) Imported (M) Mixed
V – Vegetarian, VG – Vegan, LG - Low Gluten, GF - Gluten Free, DF - Dairy Free

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Buffet Dinner Menu



PACIFIC BUFFET | \$71 PER PERSON MINIMUM 30 GUESTS

Cold selection

- Potato Salad – With homemade mayonnaise, carrots, peas, freshly ground pepper, and cucumber pickle (lg, v, df)
- Slaw Cabbage – With cherry tomatoes, capsicum, pineapple, and creamy mustard dressing (lg, v)
- Mixed Green Salad – With Lili Koi dressing and passion fruit vinaigrette (vg, lg, v, df)
- Fresh selection of assorted bread rolls

Hot selection

- Buffalo Wings – Marinated with garlic, chilli, and herbs
- Braised Pork Ribs – Housemade smokey BBQ sauce (df, lg)
- Baked Fish – Marinated with creamy coconut sauce, chilli, garlic, and herbs wrapped in banana leaves (M) (lg)
- Island roasted kumara, carrots, pumpkin, and broccoli (vg, lg, v, df)
- Vegetable brown fried rice (vg, lg, df, v)

Dessert

- Mango Coconut Mousse Slice (lg, v)
- Carrot and Pineapple Slice (lg, v)
- Seasonal Fruit Salad (vg, lg, v, df)

FLAVOURS OF THE ORIENT BUFFET | \$71 PER PERSON MINIMUM 30 GUESTS

Cold selection

- Gado-Gado – Indonesian vegetable salad with peanut sauce (v) *contains nuts
- Vietnamese Style Coleslaw – Shredded mixed cabbage, sliced tomato, cucumber, onion dressing with Nuoc-mum dressing and roasted peanuts (lg, v) *contains nuts
- Broccoli Salad – With carrots, capsicum, and oriental sesame dressing (vg, lg, v, df)
- Fresh selection of assorted bread rolls (v)

Hot selection

- Sweet Corn Chicken Soup – With egg drop
- Baked Fish – Marinated with galangal, Thai spice, coconut cream, lemon emulsion, wrapped in banana leaves (M)
- Slow Braised Beef Cheeks – With shiitake mushrooms and leeks (lg)
- Chicken Stir-Fry Vegetables – Tofu, long beans, shallots with oyster chilli sauce
- Vegetable Fried Rice – With egg, onions, shallots, sesame oil, and soy sauce (v, df)

Dessert

- Sago Pudding – With coconut jelly and lychees (v)
- Lemon Meringue Slice (v)
- Sliced Seasonal Fruit (lg, df, v, vg)

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Buffet Dinner Menu



LAND AND SEA BUFFET | \$101 PER PERSON MINIMUM 30 GUESTS

On Ice

- King Prawns (M) (lg, df)
- Freshly Shucked Queensland Oysters (A) (lg, df)
- Condiments – Lemon wedges, cocktail and tartare sauce (lg, v)

Cold selection

- Marinated Half-Shell Mussels – With capsicum salsa (l) (lg, df)
- Smoked Salmon Platter – With dill sour cream and assorted condiments (M) (lg)
- Finely Sliced Double Ham Platter – With sweet mustard pickle (lg, df)
- Honey Glazed Roasted Pumpkin – Tossed with rocket, sundried tomatoes, pears, pine nuts, and balsamic dressing (v only)
- Fresh selection of assorted bread rolls (v)

Hot selection

- Baked 'Catch of the Day' – With spiked horseradish mash and creamy lemon butter sauce (A) (lg)
- Peppered Beef Fillet Pieces – On smooth soft polenta with exotic mushroom sauce
- Elbow Macaroni – With roasted seasonal vegetables, tossed over tomato napoli and shaved parmesan (v)
- Authentic Thai Green Chicken Curry – With steamed rice
- Salt and Pepper Calamari – With aioli (l)

Dessert

- Patisserie selection of petit fours (v)
- Australian Pavlova with assorted berries and passionfruit (lg, v)
- Seasonal fruit salad (v, df, lg, vg)
- Assorted cheese platter, dried fruits, crackers, lavosh (v)

BBQ BUFFET | \$71 PER PERSON MINIMUM 30 GUESTS

Cold selection

- Potato Salad – Dressed with sour cream and Spanish onions (v, lg).
- Traditional Creamy Herb Coleslaw (lg, v)

Hot selection

- Grilled Plant-Based Vegetable Burger Patties – With homemade tomato relish (vg, df, v)
- Lemon scented Marinated Barramundi – Wrapped in foil, slow-cooked on the BBQ (M)
- Beef Sirloin Steak – Lightly marinated with garlic, shallots, oregano, olive oil, and freshly cracked pepper (lg, df)
- Gourmet Pork and Fennel Sausages
- Buttered Corn on the Cob (v)
- Assorted Condiments – Sauces, relish, and chutneys

Dessert

- Patisserie Selection of Petit Fours (v).
- Seasonal Fruit Salad (v, df, lg, vg).

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Buffet Dinner Menu

SPICED INDIAN AFFAIR BUFFET | \$74 PER PERSON
MINIMUM 40 GUESTS

Cold selection

- South Indian chickpea salad (vg, lg, v, df)
- Deluxe coleslaw made from finely sliced cucumber, tomato, cabbage, chillies, coriander leaves, lemon juice, tossed with roasted peanuts (vg, lg, df, v)
- Beetroot and pear salad (vg, lg, df, v)

Hot selection

- Mixed lentil soup simmered in an Indian spice mix (v)
- Kashmiri lamb rogan josh slowly cooked with delicate spices and fresh coriander (lg)
- Tender butter chicken cooked in a rich, fragrant tomato Makhni sauce (lg)
- Vegetable jalfrezi – mild spiced mix of vegetables in a tomato-based gravy (vg, lg, df, v)
- Steamed fragrant basmati rice (lg, df, v, vg)
- Paratha and naan bread (v)
- Assorted yoghurt raita, chutneys, pickles and mix pappadums (v)

Dessert

- Gulab Jamoon – lightly deep fried donut balls dipped in rosewater syrup (v)
- Kheer - traditional cream almond and rice pudding (v)
- Chef's selection of cakes and slices (v)
- Seasonal sliced fresh fruit (lg, df, v, vg)



Set on table or included in buffet service | Service duration: 30 minutes

UPGRADE OPTION | Vegetarian selection | \$8 PER PERSON

- Assorted Vegetable Samosa (v) – Crisp pastry parcels filled with mixed vegetables, delicately spiced with traditional Indian herbs.
- Assorted Vegetable Pakora (v) – A selection of mixed vegetable and spinach and onion pakoras, coated in traditional batter and fried until golden.
- Aloo Bonda (v) – A classic South Indian snack of spiced mashed potato encased in a crispy coating.
- North Indian Hara Bhara Kebab (vg, lg) – Hand-rolled kebabs made from spinach, green peas, and potato, lightly crumbed and pan-fried.

Served with assorted traditional condiments and dips

UPGRADE OPTION | Meat selection | \$10 PER PERSON

- Assorted Samosa – A selection of lamb mince and butter chicken samosas, wrapped in flaky pastry with aromatic Indian spices.
- Chicken Tikka Skewers – Tender chicken cubes marinated in authentic tikka spices including garam masala, coriander, cayenne, garlic, and ginger.
- Chicken Reshmi Kofta – Minced chicken combined with cream, onion, garlic, and mild spices, cooked to perfection.
- Spicy Lamb Filo – Spiced curried lamb wrapped in crisp filo pastry.

Served with assorted traditional condiments and dips

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Buffet Dinner Menu Upgrade



UPGRADE OPTIONS

- Marinated Prawn Skewers – With chilli, garlic, and fresh herbs (M)(lg, df) – \$7 per person.
- Grilled Beef Petit Tenders – Served with exotic mushroom ragout (lg) – \$10 per person
- Roast Leg of NSW Lamb – Served with red wine jus (lg, df) – \$10 per person
- Pacific Oysters – With two dipping sauces (M) (lg, df) – \$17 per person
- Slow Cooked Pork Belly – With char siu sauce and fermented cabbage (lg, df) – \$8.50 per person

2-Hour Interactive Live Cooking Station | \$300 per Chef

- Only applies for hot selection
- Available for Surfers room balcony or poolside only

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Canapé Menu



1/2 HOUR CANAPÉ PACKAGE | \$28 PER PERSON

Three (3) selections of canapés and one (1) selection of walk and fork

1 HOUR CANAPÉ PACKAGE | \$38 PER PERSON

Three (3) selections of canapés and two (2) selection of walk and fork

CANAPÉ MENU

Cold selection

- Fire Roasted Mediterranean Vegetables – With Persian feta morsels (v)
- Bocconcini, olive, and onion jam savoury tartlet (v)
- Smoked Salmon – With cream cheese, onion, dill, and capers on petite croutons (M)
- Prosciutto Crudo – With brie and asparagus, balsamic (lg)
- Tandoori Chicken – With spicy fruit chutney, dressed with mint yoghurt (lg)
- Fresh Pacific Oysters – With house-made Nam-jin drizzle (M) (lg, df)
- Assorted Sushi – With wasabi infused soy sauce (M) (vg, lg optional available)
- Caramelised Seared Scallops – With a peppered avocado dip (M) (lg)
- Peking Duck in Flatbread – With hoisin sauce
- Shaoxing Wine ‘Drunken’ Tiger Prawns – On cucumber rondels, dressed with aioli (M) (lg)
- Smoked Trout and Chive Cream Cheese vol-au-vents (M)

1.5 HOUR CANAPÉ PACKAGE | \$60 PER PERSON

Four (4) selections of canapés and two (2) selection of walk and fork

2 HOUR CANAPÉ PACKAGE | \$70 PER PERSON

Four (4) selections of canapés and three (3) selections of walk and fork

Hot selection

- Twice Cooked Pork Belly – With spicy plum sauce (lg, df)
- Spiced Lamb Koftas – With tzatziki dip
- Oven Baked Scallops – Topped with saffron hollandaise sauce and baby herbs (M) (lg)
- Beef and Mushroom Skewers – With balsamic glaze (lg)
- Peri-Peri Chicken Skewers – With cucumber and mint yoghurt (lg)
- Beef and Burgundy Petit Pies
- Roast Pork and Fennel Sausages Rolls
- Granite Belt Queensland Beef Tenderloin – On spoons with red onion confit, drizzled with black truffle oil (lg, df)
- Bush Spice Rubbed Kangaroo Loin – With Davidson plum chutney (lg)
- Green olive and semi-dried tomato arancini with beetroot dip (vg, lg)
- Roasted vegetable filo with tomato relish (v)

UPGRADE OPTION

- Each additional selection - \$6.50 per selection, per person

Please note: all packages require a minimum of 30 guests

Seafood Origin (A) Australian (I) Imported (M) Mixed

V – Vegetarian, VG – Vegan, LG - Low Gluten, GF - Gluten Free, DF - Dairy Free

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Fork and Walk Menu



WALK AND FORK MENU

Cold selection

- Deluxe coleslaw dressed with garlic aioli (v, lg)
- Tofu and broccoli with oriental sesame oil dressing (v, df, vg, lg)
- Greek salad with tomato, cucumber, Spanish onion, capsicum, Kalamata olives, and feta tossed in lemon vinaigrette dressing (v, lg)
- Mustard mayo potato salad garnished with boiled eggs and gherkins (v, lg)
- Couscous salad, roasted pumpkin, capsicum, shallots (v, vg, df)
- Quinoa salad with roasted sweet potato and capsicum (vg, df, v)

Hot selection

- Battered fish bites and chunky chips with fresh lemon and aioli (M)
- Cumin and garlic encrusted lamb medallions served with tomato fondue and sautéed mixed beans (lg, df)
- Vegetarian stir-fried Hokkien noodles with tofu, soya, and ginger sauce (v)
- Homemade butter chicken with mild masala curry served with steamed rice (lg)

Dessert

- Assorted mini petite fours and cake slices (v)
- Seasonal fruit salad cups (lg, df, v, vg)

Premium selection

- Kofta spiced lamb with middle-eastern flavours on couscous with tzatziki dip
- Caramelised pork belly served with wild rice and pineapple chutney (lg, df)

UPGRADE OPTIONS:

- Each additional selection - \$10 per selection, per person
- Each additional premium selection - \$19 per selection, per person

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Shared Plates Menu



Large shared portions are served to the centre of each table, allowing guests to share freely around the table.

SHARED STYLE PLATES | \$80 PER PERSON
MINIMUM 20 GUESTS | MAXIMUM 50 GUESTS

Starter

- Grilled Turkish Bread with Trio of Dips (v) - Served with beetroot relish, hummus and tomato relish
- Cocktail Prawn and Avocado Salad (M) (lg, df) - Fresh prawns layered with avocado and crisp greens

Main selection

- Granite Belt Queensland Beef Tenderloin (lg) - Premium beef tenderloin with red onion confit and rich port jus
- Mount Cotton Chicken Breast Florentine (lg) - Spinach-stuffed chicken breast finished with saffron Chardonnay veloute
- Catch of the Day – Banana Leaf Baked Fish (A) (lg, df) - Market fresh fish baked in banana leaf with galangal, Thai spices, coconut cream and lemon emulsion
- Roasted Lasagna - Layers of roasted seasonal vegetables with tomato and bechamel sauce and melted cheese

Sides

- Roasted Seasonal Vegetables (v, vg, lg, df) - Oven-roasted with olive oil, thyme and fresh lemon
- Pommes Au Gratin (v) - Classic French-style layered potatoes baked with cream and cheese
- Steamed Basmati Rice (v, vg, lg, df)

Desserts

- Chef's selection of sweet treats and petit fours (v)

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Platter Menu



Platters are available throughout the duration of your event or can be served post-event for delegate networking. Each platter provides light catering for approximately 8-10 guests. Prices are per platter.

Fresh Crudité Platter | \$70

- Fresh carrots, celery, capsicum, cucumber served with a choice of two assorted dips: hummus, olive tapenade, beetroot relish, tomato relish served with garlic bread (v, lg available).

Deluxe Sandwich Platter | \$100

- A variety of freshly made deli sandwiches, flatbread, and wraps with accompaniments and fillings (v) (lg and vg options available).

Sushi Platter | \$110

40 PIECES

- Freshly prepared sushi rolls using a variety of ingredients including tuna and avocado, salmon and avocado, chicken and teriyaki, and vegetarian. (M)
- Served with soy sauce, wasabi, and pickled ginger (lg, v, and vg options available).

Aussie Platter | \$110

40 PIECES

- Selection of mini pork and fennel sausage rolls, beef and burgundy pies, tempura fish cocktail, and devil chicken wings served with tomato and aioli sauces. (M)

Asian Platter | \$110

40 PIECES

- Selection of Peking duck spring rolls, steamed chicken dim-sims, skewered satay beef, and salt and pepper calamari served with dipping sauce. (M)

Indian Platter | \$110

40 PIECES

- Selection of vegetable samosas, vegetable pakoras, peri-peri chicken skewers, and spicy lamb filo served with condiments.

Vegetarian Platter | \$100

40 PIECES

- Selection of mini quiches, spring rolls, pumpkin arancini, and samosas served with a dipping sauce (v, lg).

Antipasto Platter | \$130

- Sliced ham, salami, pepperoni, prosciutto, smoked chicken slices, sun-dried tomatoes, cherry tomatoes, olives, bocconcini cheese, sweet mustard pickles, Dijon, and grilled sourdough bread (lg).

Fruit Platter | \$90

- Sliced seasonal fruits (lg, df, v, vg).

Dessert Platter | \$100

40 PIECES

- Chef's selection of petit fours and individual sweet treats.

Cheese Platter | \$130

- Assorted gourmet cheeses with rice crackers, dried fruit, and nuts.

Seafood Origin (A) Australian (I) Imported (M) Mixed

V – Vegetarian, VG – Vegan, LG - Low Gluten, GF - Gluten Free, DF - Dairy Free

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Cooking Experience Station



A pizza-making experience featuring freshly made dough, premium toppings, and chef-selected ingredients.

CHEF'S PIZZA BAR | \$45 PER PERSON

MINIMUM 30 GUESTS | MAXIMUM 50 GUESTS | SERVICE DURATION: 2 HOURS

Pizza bases

- Traditional Italian pizza dough (v)
- Gluten-free base (v, lg) – available on request

Sauces

- Classic tomato & basil sauce (v, vg, df, lg)
- Creamy garlic white sauce (v, lg)
- Spicy BBQ sauce (v, vg, df, lg)

Cheeses

- Mozzarella (v, lg)
- Vegan cheese (v, df, lg)

Vegetable Toppings

- Mushrooms (v, vg, df, lg)
- Capsicum / bell peppers (v, vg, df, lg)
- Red onion (v, vg, df, lg)
- Cherry tomatoes (v, vg, df, lg)
- Black olives (v, vg, df, lg)
- Spinach (v, vg, df, lg)
- Pineapple (v, vg, df, lg)
- Feta cubes (v, lg)
- Roasted pumpkin (v, vg, df, lg)

Meat Toppings

- Pepperoni (lg, df)
- Shredded ham (lg, df)
- Peri-peri chicken pieces (lg, df)
- Ground beef (lg, df)

Finishing Touches

- Fresh basil (v, vg, df, lg)
- Chilli flakes (v, vg, df, lg)
- Oregano (v, vg, df, lg)
- Olive oil drizzle (v, vg, df, lg)

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Cheese & Charcuterie



CHEESE & CHARCUTERIE GRAZING STATION | \$45 PER PERSON
MINIMUM 30 GUESTS | MAXIMUM 50 GUESTS | SERVICE DURATION: 1 HOUR

Artisan cheeses

A selection of premium cheeses, including:

- Aged Cheddar
- Creamy Brie
- Blue Cheese

Charcuterie selection

Chef's selection of cured and air-dried meats:

- Prosciutto
- Mild & Spicy Salami
- Chorizo
- Slice ham
- Smoked chicken slice

Accompaniments and condiments

- Quince paste
- Marinated olives
- Cornichons and pickled vegetables
- Roasted nuts
- Dried fruits
- Sweet mustard pickle
- Dijon mustard
- Wholegrain mustard
- Chilli jam
- Spicy tomato relish

Breads and crackers

- Assorted artisan crackers
- Sliced baguette and lavosh

Garnish

- Fresh seasonal fruits and vegetables
- Herbs and edible flowers

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Beverage Packages



BRONZE

- 1 Hour \$31 per person
- 2 Hour \$36 per person
- 3 Hour \$41 per person
- 4 Hour \$46 per person

Drinks selection:

- Bancroft Bridge Brut, 11% Riverina NSW
- Bancroft Bridge Sauvignon Blanc, 11.5% Riverina NSW
- Bancroft Bridge Chardonnay, 12.5% Riverina NSW
- Bancroft Bridge Shiraz Cabernet, 13.7% Riverina NSW
- Debussy Reverie Rose, 12% Loire Valley, France
- Heaps Normal Another Lager 0%, NSW
- Great Northern Super Crisp, 3.5% QLD
- Furphy Refreshing Ale, 4.4% VIC
- Heineken Pure Malt Lager, 5% Netherlands
- Non-alcoholic Soft Drinks, Juice and Water

SILVER

- 1 Hour \$41 per person
- 2 Hour \$48 per person
- 3 Hour \$53 per person
- 4 Hour \$61 per person

Drinks selection:

- King Valley Prosecco, 11.5% King River NSW
- RockBare Click '99 Pinot Gris, 13.5% SA
- Hesketh Bright Young Things Sauvignon Blanc, 12.5% Limestone Coast
- Hesketh Dangerous Type Merlot, 14% Limestone Coast
- Debussy Reverie Rose, 12% Loire Valley, France
- Heaps Normal Another Lager 0%, NSW
- Little Creatures Roger's Amber Ale, 3.8% WA
- Byron Bay Premium Lager, 4.2% NSW
- Stone & Wood Pacific Ale, 4.4% NSW
- Non-alcoholic Soft Drinks, Juice and Water

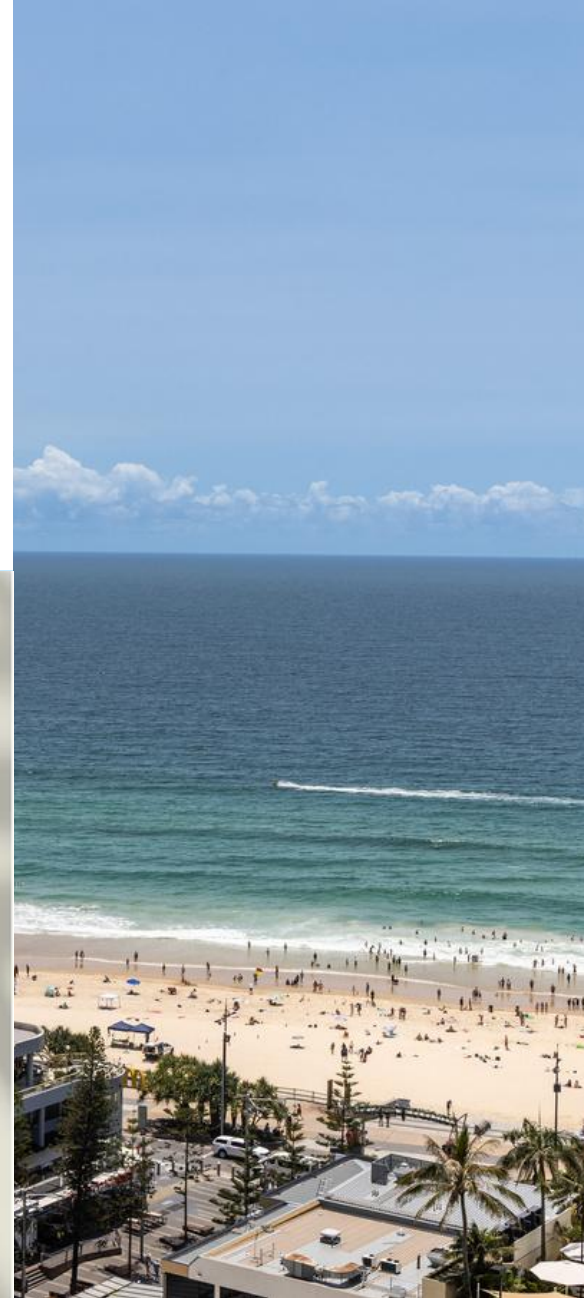
GOLD

- 1 Hour \$51 per person
- 2 Hour \$58 per person
- 3 Hour \$66 per person
- 4 Hour \$75 per person

Drinks selection:

- King Valley Prosecco, 11.5% King River NSW
- Motley Cru Pinot Grigio, 13% King Valley NSW
- Crowded House Sauvignon Blanc, 13% Marlborough NZ
- Hesketh Dangerous Type Merlot, 14% Limestone Coast SA
- RockBare Click'99 Cabernet Sauvignon, 14.5% South Australia
- Debussy Reverie Rose, 12% Loire Valley, France
- Heaps Normal Another Lager 0%, NSW
- Better Beer Zero Carb Lager, 4.2% NSW
- Burleigh Twisted Palm Tropical Pale Ale, 4.2% QLD
- Kirin Ichiban Lager, 5% Japan
- Non-alcoholic Soft Drinks, Juice and Water

3 Accommodation Options



ACCOMMODATION OPTIONS



SUPERIOR ROOM

LEVELS 25-35

Our Superior Rooms located on levels 25 to 35, boasting stunning views of Surfers Paradise skyline from your sunny private balcony.

These spacious rooms feature one king bed (walk in shower) or two double beds (shower over bath), accommodating up to 2 adults and 2 children, or 3 adults.

With a built-in desk, these well-appointed rooms cater to both business and leisure travelers.



DELUXE ROOM

LEVELS 6-24

Stylish and beautifully appointed, our Deluxe Rooms offer a cozy and modern home away from home.

Step out on to your private balcony to enjoy exceptional views of either the glittering Pacific Ocean or the green expanse of the Gold Coast hinterland.

Deluxe Rooms feature one king bed (walk in shower) or two doubles (shower over bath), accommodating up to 2 adults and 2 children, or 3 adults.



FAMILY ROOM

LEVELS 6-35

Our spacious and well-appointed Family Rooms are perfect for your family holiday, providing the extra space and bedding needed for a comfortable night's sleep for the whole family.

Our Family Rooms consist of a main sleep space featuring a king-sized bed, corner sitting area, and flat screen TV. The secondary sleep space features two single beds and separating the sleeping spaces is a family-friendly bathroom featuring a shower over a bathtub.

We offer spacious Family Rooms in both Superior and Deluxe categories. All of our Family Rooms come with a private balcony showcasing breathtaking Hinterland and City views.



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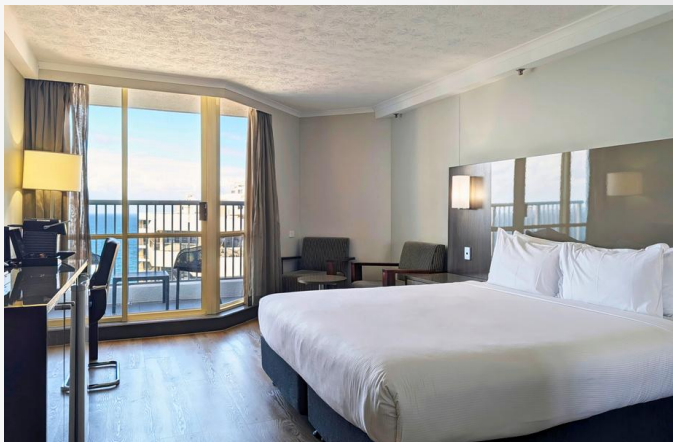
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ACCOMMODATION OPTIONS



EXECUTIVE ROOM

LEVELS 25-35

Indulge in stunning, guaranteed Pacific Ocean views from the private balcony of your Executive Room.

Unwind in the comfortable king size bed or get down to business at the full size desk, perfect for your next work trip.

Executive Rooms also feature some added extras including the use of bathrobes and slippers throughout your stay and access to mini bar items in our in-room fridge.

Located on levels 25 through to 35, Executive rooms feature one king bed and can comfortably sleep up to 2 adults and 1 child.



THE PENTHOUSES

LEVEL 36

Recently renovated in January 2024, our two top-floor Penthouses offer four-bedroom, four-bathroom luxury, ideal for your next business or leisure trip. Providing exceptional value for money, indulge in breathtaking surroundings from the comfort of your home away from home.

Whether hosting a boardroom meeting, an intimate dinner, or a small cocktail event, the Penthouses offer beautifully versatile spaces that elevate every occasion.

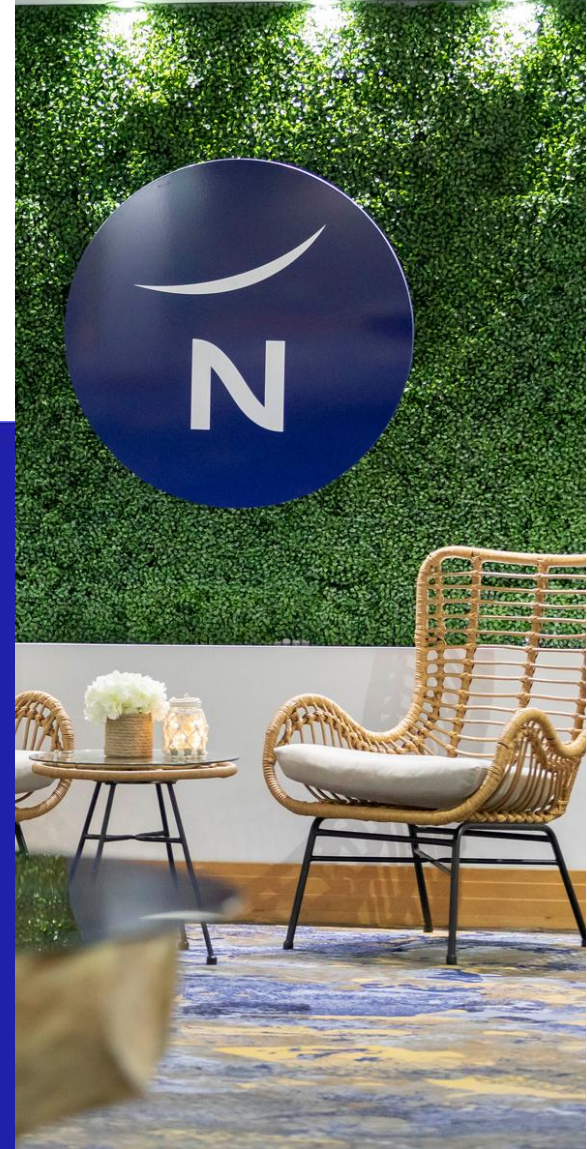
Get stuck into work or relax with uninterrupted, sweeping views of the Gold Coast. Spread across three floors, our Penthouses provide spacious accommodation with open-plan living, dining and lounging areas. Each Penthouse features generous living spaces to unwind in, along with a fully equipped kitchenette, giving you the convenience to dine in should you wish. Both Penthouses also include a private rooftop terrace.

Our Penthouses are designed to accommodate up to 8 adults in supreme comfort. Each bedroom features a King bed and its own en-suite to ensure privacy and comfort for every guest. Additionally, one room offers the flexibility to transform its King bed into two King singles.



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4 ALL Meeting Planner



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