NOVOTEL

SURFERS PARADISE

CHRISTMAS LUNCH

Celebrate Christmas Day with us in the Grand Ballroom! Gather your loved ones and savour our gourmet buffet featuring a variety of classic Christmas favourites - roast turkey breast, glazed ham and a delectable seafood spread.

FRIDAY
25th DECEMBER 2026

12.00PM TO 3.30PM
GRAND BALLROOM,
Level 1

ADULT (18+ YEARS) | $299.00
YOUNG ADULT (13-17 YEARS) | $210.00
CHILD (4-11 YEARS) | $95.00
INFANT (0-3) | COMPLIMENTARY

TO BOOK, PLEASE CALL RESERVATIONS ON
07 5579 3499, OR EMAIL US AT
NOVOTEL.SURFERSPARADISE.SALES@ACCOR.COM.

CHRISTMAS BUFFET LUNCH MENU

MAIN SELECTION

Roast turkey breast served with cranberry and orange sauce (LG)
Leg of ham double baked with bourbon and glazed honey (LG, DF)
Beef petite tenders served with wild mushroom sauce and caramelised onion (LG)
Vegetable Ratatouille (LG, DF, VG)
Elbow macaroni with roasted seasonal vegetables, tossed over napoli and shaved parmesan (VEG)
Thai smoked chicken served with Asian slaw and Vietnamese pesto (VEG)

SEAFOOD SELECTION

King prawns (DF, M)
Freshly shucked oysters (DF, M)
Baked fish “catch of the day” with lemon caper sauce (LG, M)

Condiments: Lemon wedges, tartar sauce, cocktail sauce, chili lemon vinaigrette

SIDES

Freshly baked artisan bread rolls (V)
Creamy coconut pumpkin soup (LG, V)
Baked chat potatoes with duck fat rosemary (LG, DF)
Honey and garlic roasted pumpkin, carrots and green vegetables (LG, DF, VEG)
Roasted pumpkin salad with spinach, pears, pinenuts dressed with lemon vinaigrette dressing (LG, V)
Antipasto platter with roasted peppers, zucchini, eggplant, feta cheese, semi sun dried tomatoes and olives (LG)

DESSERTS

Mixed fruit pie (VEG)
Christmas log cakes (VEG)
A selection of petite fours (VEG)
Passionfruit pavlova roulade (VEG)
Assorted sliced summer fruits (LG, V)
Christmas pudding with brandy custard (VEG)

V - VEGETARIAN, VG - VEGAN, LG - LOW GLUTEN, DF - DAIRY FREE
SEAFOOD ORIGIN: (A) AUSTRALIAN, (I) IMPORTED, (M) MIXED