

PENTHOUSE CATERING



NOVOTEL
SURFERS PARADISE

PENTHOUSE CATERING: OPTION 1

ENJOY A SHARED STYLE DINNER HOSTED IN THE NOVOTEL SURFERS PARADISE PENTHOUSE.

FROM \$104.00 PER PERSON - MINIMUM 6 GUESTS

SALAD

GREEK SALAD (V)

ENTRÉES

OYSTER MUSHROOM SHAWARMA (V, VG)

MUSHROOM & MOZZARELLA ARANCINI WITH TOMATO RELISH
(V)

BUFFALO CHICKEN WINGS

MAIN COURSES

GRILLED BARRAMUNDI WITH CREAMY LEMON BUTTER SAUCE

QUEENSLAND PORTERHOUSE STEAK WITH RED WINE JUS

SPAGHETTI PESTO WITH SEASONAL VEGETABLES (V)

SIDE DISHES

ROASTED SEASONAL VEGETABLES (V, VG)

POTATO GRATIN (V)

DESSERT

ASSORTED PETIT DESSERTS

CONDITIONS APPLY. PUBLIC HOLIDAY SURCHARGES MAY APPLY. BEVERAGE PACKAGES NOT INCLUDED. MUST BE BOOKED IN CONJUNCTION WITH ONE (1) NIGHTS HIRE OF A PENTHOUSE.

V - VEGETARIAN, VG - VEGAN, LG - LOW GLUTEN, M - CONTAINS SEAFOOD OF MIXED ORIGIN, DF - DAIRY FREE



PENTHOUSE CATERING: OPTION 2

ENJOY A BBQ DINING EXPERIENCE HOSTED IN THE NOVOTEL SURFERS PARADISE PENTHOUSE.
FROM \$120.00 PER PERSON - MINIMUM 6 GUESTS

SALADS

CHICKEN CAESAR SALAD STATION WITH CRISPY BACON, SHAVED PARMESAN, COS LETTUCE, GARLIC CROUTONS AND CLASSIC CAESAR DRESSING

GARDEN SALAD WITH BALSAMIC VINAIGRETTE (V)

FRESHLY BAKED BREAD

ASSORTED BREAD ROLLS SERVED WITH BUTTER (V)

FROM THE BBQ

ROSEMARY & GARLIC MARINATED LAMB CUTLETS (LG)

HERB-MARINATED PRAWN SKEWERS WITH CAPSICUM AND CHERRY TOMATOES (LG, DF)

OREGANO & CRACKED PEPPER MARINATED QUEENSLAND PORTERHOUSE STEAK (LG, DF)

GRILLED VEGETABLE & TOFU SKEWERS WITH ZUCCHINI, MUSHROOMS, CAPSICUM, RED ONION AND TOFU (VG, LG, DF)

DESSERTS

MINI PAVLOVAS WITH FRESH BERRIES, PASSIONFRUIT AND WHIPPED CREAM (V)

ASSORTED MINI LAMINGTONS (V)

SEASONAL FRESH FRUIT PLATTER (VG, LG, DF)

CHEF'S SELECTION OF AUSTRALIAN CHEESES SERVED WITH CRACKERS AND DRIED FRUITS (V)

SHARED SIDE DISHES

ROSEMARY ROASTED BABY POTATOES (VG, LG, DF)

ROASTED SEASONAL VEGETABLES (VG, LG, DF)

SAUCES & CONDIMENTS

CHIMICHURRI (V)

CREAMY PEPPERCORN SAUCE (V)

HOUSE BBQ SAUCE (V)

GARLIC AIOLI (V)

MINT YOGHURT (V)

DIJON MUSTARD (V)

OPTIONAL LIVE BBQ CHEF SERVICE: +\$300.00 PER EVENT

A DEDICATED CHEF WILL PREPARE AND COOK YOUR BBQ SELECTIONS LIVE IN THE PENTHOUSE, PROVIDING AN INTERACTIVE DINING EXPERIENCE.

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