

Meetings & Events Kit



SHERATON
GRAND

Mirage Resort Gold Coast

Sheraton Grand Mirage Resort, Gold Coast
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SHERATON GRAND

Mirage Resort Gold Coast

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BEVERAGE MENUS

PLAN TO BE REWARDED

Marriott Bonvoy™ Events rewards planners for booking meetings and events at our participating hotels and resorts.

Gather your delegates at Sheraton Grand Mirage Resort, Gold Coast where we provide everything you need for a truly unforgettable event.

Explore the benefits, spaces and rewards available to Marriott Bonvoy members and book your events at marriottbonvoy.com/events







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Breakfast Menu

STAND UP BREAKFAST

Minimum of 30 guests
\$53 per person

Chilled fruit juice station
Freshly brewed tea and coffee
Fruit in season, sliced and whole
Selection of cereals
Full cream, skim and alternate milks
Natural and fruit yoghurts

Baker's Basket

Warm ham and cheese croissants
Selection of Danish pastries

Hot Selection

'Grab and Go' vegetarian fried
rice (V, GF)

Egg and bacon muffin

BUSINESS BREAKFAST

Minimum of 30 guests
\$55 per person

Centred on the Table

A selection of orange, pineapple,
and apple juice
Freshly brewed tea and coffee
Fruit in season, sliced and whole

Baker's Selection

Freshly baked croissants
Danish pastries
Breakfast rolls
Preserves: honey, vegemite, butter
and assorted jams

Select one of the following plated options

Eggs benedict, breakfast potato,
mushrooms, tomato and breakfast
sausage

Creamy scrambled eggs,
grilled roma tomato, potato and
mushrooms with bacon

Farmers stack of hash brown
potato, smoked ham, melted
cheddar with a soft poached egg

Hot smoked salmon on brioche,
poached egg with chives and pink
pepper hollandaise

BUFFET BREAKFAST

Minimum of 30 guests
\$55 per person

A selection of orange, pineapple,
and apple juice
Freshly brewed tea and coffee
Fruit in season, sliced and whole
Selection of Cereals
Full cream, skim and alternate milks
Natural and fruit yoghurts

Baker's Basket

Freshly baked croissants
Danish pastries
Breakfast rolls
Preserves: honey, vegemite, butter
and assorted jams

Hot Selection

Creamy scrambled eggs (V, GF)
Eggs benedict

Grilled roma tomatoes with pepper
and herbs (V, GF)

Country style hash brown potatoes

Streaky bacon rashers (GF)

Breakfast sausages (GF)

Sautéed mushrooms (V, GF)

HEALTHY BREAKFAST

Minimum of 30 guests
\$55 per person

A selection of green superfood juice,
beetroot and apple juice

Freshly brewed tea and coffee

Baker's Basket

Carrot cake slice
Blueberry muffin
Granola low fat yoghurt with berry
compote (per person)
Fruit in season, sliced and whole

Plated

Two poached eggs with dukkha dust
on multigrain bread, wilted spinach
topped with feta crumble

Field mushroom with olive oil,
avocado wedge and cherry tomato (V)

Please Note: Not all ingredients are listed. Please advise your Event Manager of any allergies and dietary requirements no later than 3 business days prior to your event date. Must be of legal drinking age to purchase and/or consume alcohol. All prices are in Australian Dollars. Prices are inclusive of applicable government taxes.





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Day Delegate Packages

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MIRAGE PACKAGE

Minimum of 30 guests

Sheraton Grand Mirage Resort stationery

Set up of standard plenary meeting space

Jugs of iced water

Mentos mints

Morning and/or afternoon tea inclusive of brewed tea & coffee and two (2) assigned menu items per tea break

Seasonal whole fruit for all catering breaks

Working lunch buffet, inclusive of assorted jugs of soft drinks, brewed tea & coffee, four (4) chosen salads, three (3) chosen main dishes, three (3) chosen side dishes and three (3) chosen desserts

GRAND PACKAGE

Minimum of 30 guests

Sheraton Grand Mirage Resort stationery

Set up of standard plenary meeting space

Vestal still & sparkling water

Jila mints

Morning and/or afternoon tea inclusive of brewed tea & coffee and three (3) assigned menu items per tea break

Seasonal whole fruit for all catering breaks

Working lunch buffet inclusive of assorted jugs of soft drinks, brewed tea & coffee, five (5) chosen salads, four (4) chosen main dishes, three (3) chosen side dishes and four (4) chosen desserts

PLATINUM PACKAGE

Minimum of 30 guests

Sheraton Grand Mirage Resort stationery

Set up of standard plenary meeting space

Vestal still & sparkling water

Jila mints

Morning and/or afternoon tea inclusive of brewed tea & coffee and four (4) assigned menu items per tea break

Seasonal sliced fruit for all catering breaks

Working lunch buffet, inclusive of assorted jugs of soft drinks, brewed tea & coffee, six (6) chosen salads, five (5) chosen main dishes, three (3) chosen side dishes and 5 chosen desserts

Arrival brewed tea and coffee with bakery items served on a station

\$102 Full Day Delegate Package Per Person
\$92 Half Day Delegate Package Per Person

\$108 Full Day Delegate Package Per Person
\$98 Half Day Delegate Package Per Person

\$115 Full Day Delegate Package Per Person
\$105 Half Day Delegate Package Per Person

Please note: For events with less than thirty (30) delegates, please speak with your dedicated Event Manager for set menu options.

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COFFEE CART

Offering a variety of espresso coffees with a wide range of alternative milks from the Resort Barista.

Cart Hire \$500.00 Per Day
Per Cup \$6.50

MINIMUM SPEND

Coffee cart is available for four (4) service periods; arrival, morning tea, lunch, afternoon tea.

Minimum spend \$450.00 per break, per cart in conjunction with coffee cart hire.

Includes 1 x Barista per break, per cart

BEVERAGE UPGRADE OPTIONS

Soft drinks served on consumption

\$15.00 Per Jug during catering breaks

Juice served on consumption

\$18.00 Per Jug during catering breaks

Juices include orange, apple, pineapple, and cranberry

Individual cold pressed juice bottles

\$10.50 per person

Arrival brewed tea & coffee

\$5.00 per person

Arrival brewed tea & coffee is inclusive for the Platinum Conference Package

Continuous brewed tea & coffee station

Full Day \$25.00 Per Person

Half Day \$18.00 Per Person

REFRESH BAR

Minimum 20 delegates

\$15.00 per person

Flavoured iced tea

Selection of cold pressed juices

Vestal still water

Vestal sparkling water

RECHARGE BAR

Minimum 20 Delegates

\$20.00 per person

Berocca

Gatorade

Infused Water

Protein Ball

Please Note: For events with over 150 delegates a second coffee cart will be required. Please ask your Event Manager for a quote on two carts (and additional baristas).

All minimum spends are based on a maximum of 250 delegates. Should you not meet the minimum spend, the difference will be charged as venue hire. 4 weeks notice is required if a second machine is required. Coffee cart machines required power up to 20amps and the location is subject to power source availability.

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PICK & MIX STATION

Minimum 20 delegates
\$25.00 per person

Selection of crudités
Healthy selection of dips
Mixed nuts & dried fruits
Protein ball

PETERS ICE CREAM BIKE

Bike hire \$150.00 per day
Ice cream \$8.50 each

Selection of ice creams including:
Drumsticks
Connoisseurs
Maxibon

Ice cream bike is available for four (4)
service periods; arrival, morning tea,
lunch, afternoon tea.

**Minimum spend \$150.00 per break,
in conjunction with ice cream bike hire.**

Includes 1 x server per break

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Morning & Afternoon Tea Breaks

MENU A

Mirage AM Tea Break Items

Bircher muesli cups (V)

Assorted flavoured lamingtons (V)

Grand AM Tea Break Item, Additional to Above

Cinnamon caramel sticky buns (V)

Platinum AM Tea Break Item, Additional to the Above

Roast beef, tomato chutney, cheddar on grain bread

Mirage PM Tea Break Items

Mini spinach and feta cheese puffs (V)

Key lime pie (V)

Grand PM Tea Break Item, Additional to Above

English fruitcake (V)

Platinum PM Tea Break Item, Additional to the Above

Homemade scones, clotted cream and jam (V)

MENU B

Mirage AM Tea Break Items

Mini quiche Lorraine (V)

Banana bread with honey comb butter (V)

Grand AM Tea Break Item, Additional to Above

Spinach and feta quiche

Platinum AM Tea Break Item, Additional to the Above

Burgundy beef pies

Mirage PM Tea Break Items

Blueberry muffins (GF, V)

Selection of mixed sushi (GF, V)

Grand PM Tea Break Item, Additional to Above

Filo tarts with goat's cheese and sweet peppers (V)

Platinum PM Tea Break Item, Additional to the Above

Lamb samosa (DF)

MENU C

Mirage AM Tea Break Items

Granola bars (V)

Brownies (V)

Grand AM Tea Break Item, Additional to Above

Banana bee sting (V)

Platinum AM Tea Break Item, Additional to the Above

Chicken curry puffs

Mirage PM Tea Break Items

Carrot cake (V)

Pork and fennel sausage roll

Grand PM Tea Break Item, Additional to Above

Beef pastrami, dill pickle, Montary Jack on rye

Platinum PM Tea Break Item, Additional to the Above

Ham, tomato, Emmental cheese, pommery mustard, ciabatta

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MENU D

Mirage AM Tea Break Items

Greek yoghurt and berries (V)
Cinnamon and walnut scroll

Grand AM Tea Break Item, Additional to Above

Savory muffin with herb crème fraiche

Platinum AM Tea Break Item, Additional to the Above

Chicken satay with condiments

Mirage PM Tea Break Items

Chef's selection of assorted cup cakes (V)
Prosciutto, parmesan, rocket baguette

Grand PM Tea Break Item, Additional to Above

Fresh Vietnamese spring roll

Platinum PM Tea Break Item, Additional to the Above

Raspberry trifle (V)

MENU E

Mirage AM Tea Break Items

Granola muffins (V)
Fruit salad pots (V)

Grand AM Tea Break Item, Additional to Above

Mixed berry tartlets (V)

Platinum AM Tea Break Item, Additional to the Above

New York style cheesecake (V)

Mirage PM Tea Break Items

Feta and spinach puffs (V)
Date cake with pistachio butter

Grand PM Tea Break Item, Additional to Above

Mixed fruit pavlova (V)

Platinum PM Tea Break Item, Additional to the Above

Smoked salmon quiche

MENU F

Mirage AM Tea Break Items

Mixed Danish pastries (V)
Feta and pine nut quiche (V)

Grand AM Tea Break Item, Additional to Above

Chocolate muffin (GF, V)

Platinum AM Tea Break Item, Additional to the Above

Coffee and pecan pie (V)

Mirage PM Tea Break Items

Mini apple crumbles (V)
Baked ham and cheese croissant

Grand PM Tea Break Item, Additional to Above

Lemon meringue tarts (V)

Platinum PM Tea Break Item, Additional to Above

Confit salmon, rocket, sour cream, sourdough

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Conference Buffet Lunch

Mirage Package

Freshly Baked Rolls
Select Three (3) Main Dishes
Select Four (4) Salads
Select Three (3) Sides
Select Three (3) Desserts

Grand Package

Freshly Baked Rolls or
sandwiches Included
Select Four (4) Main Dishes
Select Five (5) Salads
Select Three (3) Sides
Select Four (4) Desserts

Platinum Package

Freshly Baked Rolls or
sandwiches Included
Select Five (5) Main Dishes
Select Six (6) Salads
Select Three (3) Sides
Select Five (5) Desserts

Please note: Sheraton Light
Lunch options available on
request. Please ask your Event
Manager for menu.

MAIN DISHES

Chicken

Moroccan spiced roasted chicken, apricot and
couscous salad (DF*)
Chicken biryani (GF)
Thai green chicken curry (GF, DF*)
Honey soy chicken with Asian greens and
sesame (GF, DF*)
Butter chicken (GF*)
Braised chicken with mushroom and bacon,
mustard cream sauce (GF)

Beef

Classic beef bourguignon with carrots, onions,
mushrooms, bacon and red wine (GF, DF*)
Wok fried beef with Asian vegetable and hokkien
noodles
Grilled beef tenderloin with mash potato, pink
pepper sauce (GF)
Braised beef cheeks with braised cabbage and
garden peas (GF*, DF*)

Pork

Grilled pork medallions, sweet potato mash, maple
dressing (GF, DF*)
Braised pork belly with bok choy and Japanese
master stock (GF*, DF)
Roast pork with sauerkraut, roasted new potatoes (GF)
Sweet and sour pork (DF*)
Pork vindaloo (GF, DF*)

Lamb

Lamb korma curry (DF*)
Roast lamb leg, glazed carrots, rosemary jus (GF, DF*)
Moroccan spiced lamb tagine, sundried tomato
COUSCOUS (DF)
Lamb biryani (GF)
Braised lamb shoulder with oregano, preserved
lemon and herb chats (GF, DF*)

Seafood

Baked salmon, baby spinach, lemon caper sauce
(GF, DF*)
Grilled barramundi, giant couscous, tabouleh (DF)
Seafood stir fry, rice noodles
Seared perch, broccolini, citrus butter (GF)

Vegetarian

Cauliflower and potato curry (GF)
Vegetable biryani (GF)
Teriyaki eggplant, sautéed wombok, fried onions (DF)
Pumpkin, spinach & feta lasagna

GF* & DF* = Options available on request

Please Note: Conference buffet lunches are served in a stand-up 'working style'. Please discuss seated lunch options with your Event Manager. Not all ingredients are listed. Please advise your Event Manager of any allergies and dietary requirements no later than 3 business days prior to your event date. Must be of legal drinking age to purchase and/or consume alcohol. All prices are in Australian Dollars. Prices are inclusive of applicable government taxes.



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Conference Buffet Lunch

SALADS

Couscous, lamb, parsley, cucumber, peppers, dry mint vinaigrette

Roast beetroot, walnuts, spinach and feta (V, GF)

Baby gem, cherry tomatoes, egg, parmesan, croutons, citrus dressing (V)

Spicy chicken breast, potatoes, Indonesian Sambal Oelek dressing

Potato salad, peas, herb mayonnaise (V)

Roasted mushrooms, capsicum, artichoke, sherry vinaigrette (V, GF)

Quinoa, yellow cherry tomato, parsley, cucumber, peppers, EVO, lemon juice (V, GF)

Tandoori chicken tikka salad, onion, pepper, coriander, lime dressing (GF, DF)

Roasted pumpkin, Persian feta cheese, baby spinach maple pecans (V)

Assorted seasonal mixed green salad leaves, selected condiments (V, DF)

Chilled soba noodles topped with pickled cucumbers (V, DF)

Spicy Thai beef salad, lime chili dressing (DF)

SIDES

Roasted chats, rosemary salt (V, GF, DF)

Lemongrass steamed rice (V, DF, GF)

Roasted honey pumpkin and carrots (V, GF, DF)

Stir fried broccoli and almonds (V, GF, DF)

Cauliflower au gratin (V)

Buttered seasonal vegetables (V, GF, DF*)

Cheesy potato bake (V)

Maple glazed sweet potato, spring onion and sesame seeds (V, GF, DF)

Vegetable fried rice (V, GF, DF)

DESSERTS (all V)

Coffee chocolate mud cake

Passionfruit curd tart

Wattle seed pavlova

Lamingtons

Opera slice

Tiramisu cheesecake

Citrus tarts with meringue

Glazed strawberry frangipani tart

New York baked cheesecake

Milk chocolate, roasted almond brownie

Salted caramel tart

Red velvet slice

Blueberry swirl cheesecake

Seasonal sliced fruit

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Cocktail Functions | Canapés

30 Minutes | Pre Dinner Drinks

Choose 3 Options \$23 per person

1 Hour Canapé Package

Choose 5 Options \$39 per person

2 Hours Canapé Package

Choose 8 Options \$80 per person

3 Hours Canapé Package

Choose 10 Options \$100 per person

Minimum of 30 Guests

SUBSTANTIAL FORKED CANAPÉS

Additional \$12 Per Person, Per Item

Green curry of chicken, lemongrass
rice (GF, DF*)

Butter chicken, steamed basmati
rice (GF)

Battered fish and chips

Pork slider with apple slaw

Asian vegetable hokkien
noodles (V, DF)

Vegetable biryani, cucumber
raita (V, GF)

Braised beef cheek with crushed
garlic potatoes (GF, DF*)

COLD CANAPÉS

Duck pancakes with spring onion
and coriander (GF, DF)

Chicken tikka with mint yoghurt (GF)

Selection of sushi with wasabi
infused soy sauce (GF*, DF*)

Filo tarts with char grilled vegetables
and Persian feta (V)

Spiced pumpkin, spinach, capsicum
aioli (V)

Salmon tartare with ciabatta (DF)

Chinese BBQ pork on a spring
onion pancake with XO sauce

Smoked salmon with red onion
salsa on rye

Tomato gazpacho, basil oil (V, DF)

Scallop ceviche (GF, DF)

Tuna tataki with Japanese mayo

HOT CANAPÉS

Arancini with fresh pesto (V)

Crab and potato cakes

Goat's cheese and caramelized
onion pizza (V)

Leek and bacon quiche

Sesame chicken strips with BBQ
sauce (GF, DF*)

Crisp prawn with chilli ponzu
dressing (DF)

Shrimp dumpling steamed with
ginger soy dip (DF)

Lamb samosas with date & tamarind
chutney

Satay chicken with peanut sauce
(GF*, DF)

Thai style fish cakes with sweet
chilli and cucumber (DF)

Crispy squid, Asian dipping
sauce (DF)

DESSERT CANAPÉS (All V)

Mixed berry tarts

Coconut panna cotta

Lemon and mascarpone tarts

Mini chocolate brownies

Opera slices

Mini date cakes

Mini pecan tarts

Carrot cake with cream cheese

Mini tiramisu cups

Mini apple crumbles

Fruit pavlova

GF* & DF* = Options available on request

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Live Food Stations

\$116 per person

Includes five (5) canapé items and two (2) live food stations of your choice.

\$39 per person, per station for additional food stations (available in conjunction with a minimum 1 hour canapé package, lunch or dinner)

Minimum of 50 guests

Live food station theming can be arranged for your function. Please speak with your Event Manager for more information.

Maximum 2 hour duration for live food stations.

JAPANESE FOOD STATION

Sashimi prepared by Chef

Salmon and tuna (GF, DF)

Vegetarian traditional sushi rolls (GF, DF)

Chicken traditional sushi rolls

Wasabi, pickled ginger and soy sauce

OASIS BURGER BAR

Bun Selection

Brioche roll

Burger Selection

Peri-Peri spiced chicken burger (GF, DF)

Beef pattie with caramelised red onion (GF, DF*)

Pork pattie with bacon bits (GF, DF)

Vegetarian chickpea burger pattie (V, GF)

Condiments

Corn relish, pickled gherkin, mango chutney, gouda cheese, cheddar

Selection of Sauces

Mesclun mix, tomato, cucumber, beetroot, onion

LIVE BBQ

Grilled barramundi (GF, DF)

Chicken satay skewers (GF, DF)

Kransky sausages

BBQ beef ribs (GF, DF)

Lamb koftas (GF, DF)

Vegetable skewers (GF, DF)

CHEESE & CHARCUTERIE STATION

Cured Meats

Prosciutto, chorizo sausage, sopressa, leg ham, pickled vegetables (DF)

Cheese

Woombye ash brie, goat's cheese, aged cheddar, blue cheese

Balsamic onions, grapes, selection of crackers & artisan breads

PRAWN & OYSTER STALL

Ocean king prawns, Sydney rock oysters, prawn and bug rolls, cocktail sauce, red wine vinaigrette, lemon

PASTA STATION

Choice of Penne or Spaghetti
Choice of 2 Pasta Sauces

Bolognaise (DF)

Carbonara

Tomato & basil (V, DF)

Arrabiata (V, DF)

Pesto cream

Alfredo

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DINNER
PLATED DINNERS
PLATED DINNER
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BEVERAGE PACKAGES
BEVERAGE MENUS

Live Food Stations

\$116 per person

Includes five (5) canapé items and two (2) live food stations of your choice.

\$39 per person, per station for additional food stations (available in conjunction with a minimum 1 hour canapé package, lunch or dinner)

Minimum of 50 guests

Live food station theming can be arranged for your function. Please speak with your Event Manager for more information.

Maximum 2 hour duration for live food stations.

TACO STALL

Choice of any two (2)

All tacos served with cabbage, radish and coriander
GF tortillas available on request

Baja Pescado

Market barramundi, coriander, lime and chili (GF, DF)

Frijoles

Stewed black beans, sweet corn, coriander, garlic and onion (GF, DF)

Pork Carnitas

Slow cooked citrus achiote pulled pork (GF, DF)

Pollo Grilled Chipotle

Chicken, garlic, lime (DF)

Salsas

Guacamole

Mango & habanero

Pico de gallo

Roja

Charred pineapple and lime

Sauces

Chipotle mayo

Sour cream

Condiments

Jalapenos

Pickled

WHOLE ROASTED PIG STALL

Roasted pig, carved by the Chef and served with coleslaw salad, bread rolls and condiments

DESSERT STATION

Mixed selection of house-made Mirage signature desserts

GF* & DF* = Options available on request

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SHERATON
GRAND

Mirage Resort Gold Coast

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Mirage BBQ Dinner Buffet

\$110 per person

Minimum of 40 guests

FROM OUR BAKERY

Fresh rolls
Rye bread
French baguettes
Sourdough
Crisp bread

FROM THE GRILL

Cajun spiced squid (DF)
Barramundi fish fillets brushed with native lime
syrup (GF, DF)
Shashlik of beef and red onion (GF, DF)
Rosemary scented lamb koftas (GF, DF)
Grilled field mushrooms (V, GF, DF)
Marinated barbeque chicken satay (GF, DF)

SIDE DISHES

Corn on the cob (GF)
Baked potatoes with sour cream and chives (GF)
Grilled tomatoes and onions (GF, DF)
Pilaf rice (GF, DF*)

SALAD SELECTION

Quinoa salad with roasted Mediterranean vegetables (DF, V)
Greek salad, Persian feta & basil (GF, V)
German potato salad, garden peas and fine herbs (GF, V)
Roasted pumpkin, pine nut and spinach salad (GF, V)
Garden salad with condiments (GF, DF, V)

DESSERT SELECTION

Tropical fruit pavlova
Milk chocolate, roasted almond brownie
Passionfruit curd tart
Baked cheesecake
Fruit salad (GF, DF, V)

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Platinum Seafood Dinner Buffet

\$143 per person

Minimum of 40 guests

FROM OUR BAKERY

Fresh rolls
Rye bread
French baguettes
Sourdough
Crisp bread

COLD SEAFOOD

Two prawn varieties in season (GF, DF)
Freshly shucked oysters (GF, DF)
Steamed crab in season (GF, DF)
Marinated mussels (GF, DF)

COLD SELECTION

Smoked salmon (GF, DF)
Cajun spiced chicken thigh (GF, DF)
Shaved provincial ham (GF, DF)
Pastrami (GF, DF)
Prosciutto (GF, DF)

SALAD SELECTION

Greek salad with Persian feta (GF, V)
Thai rice noodle salad (GF, DF)
Smoked salmon and fennel (GF, DF)
Spinach, pumpkin, quinoa, grilled
peppers, walnuts (GF, DF)
Garden salad with condiments (GF, DF)

HOT SELECTION

Baked garlic and herb bugs (GF)
Salmon fillet, bok choy, honey soy,
sesame (GF, DF)
Seafood and vegetable stir fry
Slow roasted pork belly, buttered
potatoes, braised cabbage (GF)
Beef massaman curry (GF, DF)
Grilled spiced zucchini (V, GF, DF)

SIDE DISHES

Thai vegetable curry (GF, DF, V)
Buttered seasonal greens (GF, V)
Lemongrass scented jasmine
rice (GF, DF, V)

DESSERT SELECTION

Mixed fruit cream cake
Black forest gateaux
Chocolate mud cake
Citrus cheesecake
Seasonal fruit platter (GF, DF, V)
Freshly brewed tea and coffee

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Plated Dinner Menu Selections

COLD ENTRÉES

Peppered beef carpaccio, garlic aioli, parmesan & rocket, fried capers, crostini (GF*, DF*)

Tian of avocado, ocean king prawns, mango and chili salsa, baby herbs (GF)

Seared tuna, quail egg, cherry tomatoes, beans, new potatoes, pommery mustard mayo (GF, DF, Pesc)

Smoked salmon, avocado tartare, preserved lemon & dill dressing (DF)

Salmon gravlax, pickled radish, cucumber, honey mustard dressing (DF, GF Pesc)

WARM ENTRÉES

Salt and pepper squid, with cucumber, chilli and mint salad (DF)

Slow roasted duck leg, wild rocket, orange and walnut salad (GF, DF)

Pork loin, zucchini linguine, pickled heirloom beetroot, Madeira jus (GF DF*)

Silken tofu, enoki mushrooms, wakami, soy and mirin sauce (V, DF)

Wild mushroom risotto, garden peas, rocket and shaved parmesan (V, GF)

Dukkah crusted chicken breast with butternut squash, warm cherry tomato and olives salad (GF,

DF*, Contains Nuts)

MAINS

Grilled beef fillet with potato and onion galette, sautéed spinach, field mushroom, red wine jus (GF)

Lamb shank, risoni, root vegetables, cepe sauce, gremoulata (DF)

Lamb cutlet with spinach, truffle scented spätzle, fire roasted red onion and port wine sauce (DF)

Roasted duck with carrot purée, onion marmalade, broccolini, five spice sauce (GF)

Roasted pork belly, bok choy, shitake mushroom, sweet potato fondant (GF)

Butter sage chicken breast, sweet potato gratin, seasonal greens, champagne cream (GF, Nut Free)

Macadamia crusted barramundi fillet with crushed potatoes green beans, citrus butter sauce (Pesc)

Pan-seared fillet of Tasmanian salmon on lemon and pea risotto, citrus infused basil oil, pickled fennel (GF)

Crispy skin barramundi, herb polenta, ratatouille and caper butter sauce (GF)

Baked teriyaki eggplant, coconut rice, Asian slaw, sticky sesame dressing (V, GF, DF)

Seared chicken breast, honey glazed pumpkin, grilled zucchini, Gorgonzola cream sauce (GF)

DESSERTS (All V)

Bitter chocolate tart with honey jelly and macerated strawberries

Vanilla bean brulée with almond biscotti

Chocolate hazelnut tart with vanilla mascarpone and raspberry coulis

Coconut panacotta, minestrone of fruits and a florentine wafer

White chocolate and mixed berry creamaux, pistachio meringue

Mango and passionfruit gateaux with chantilly cream

Salted caramel tart with Kahlua gel and double cream

2 Course Plated Dinner

2 Choice Alternative Drop
\$100 per person

3 Course Plated Dinner

3 Choice Alternative Drop
\$120 per person

GF* & DF* = Options available on request

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Plated Dinner Enhancements

SOUPS

\$15 per person, per item

Sweet potato and coriander (V, GF, DF)

Roasted pumpkin soup, pickled ginger, coconut cream (V, GF, DF)

Sweet corn and parsnip cream, basil oil (V, GF)

Champagne seafood chowder (GF)

Seafood bisque (GF)

Potato and leek (V, GF)

SIDES

To be served as a shared dish to the centre of the table

\$11 per person, per item

Buttered seasonal vegetables (V, GF)

Rocket, pear, parmesan and walnut salad (V, GF)

Roasted garlic new potatoes (V, GF, DF)

Mash potato (V, GF)

Steamed rice (V, GF, DF)

Roasted sweet potato & carrot (V, GF)

Garden salad (V, GF)

CHEESE BUFFET

\$22 per person

Selection of Brie, Blue and Australian Cheeses set on a side station buffet.

Can be served as an alternative to dessert, or in addition.

LATE NIGHT BAR SNACKS

\$11 per person, per item

Toasted ham and smoked cheddar cheese sandwiches

Sausage rolls and burgundy beef pies

Spring rolls and prawn twisters served with sweet chilli sauce

Vinegar fries and chilli spiced potato wedges in a basket (DF*)

PETIT FOURS & BISCOTTI

\$13 per person

Plates of petit fours or biscotti served to each table along with tea and coffee service

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Beverage Packages

MIRAGE BEVERAGE PACKAGE

Tempus Two Silver Series NV Chardonnay Pinot Noir
Tempus Two Silver Series Sauvignon Blanc
Tempus Two Silver Series Chardonnay
Tempus Two Silver Series Shiraz
Tempus Two Silver Series Cabernet Sauvignon
XXXX Gold
Great Northern Original
James Boags Light
Juice & Soft Drink

1 Hour \$37 per person
2 Hours \$45 per person
3 Hours \$57 per person
4 Hours \$64 per person
5 Hours \$73 per person

GRAND BEVERAGE PACKAGE

Tempus Two Prestige Cuvee
McGuigan Single Batch Sauvignon Blanc
McGuigan Single Batch Chardonnay
McGuigan Single Batch Shiraz
McGuigan Single Batch Cabernet Sauvignon
Great Northern Original
Byron Bay Lager
XXXX Gold
James Boags Light
Juice & Soft Drink

1 Hour \$44 per person
2 Hours \$52 per person
3 Hours \$64 per person
4 Hours \$73 per person
5 Hours \$80 per person

PLATINUM BEVERAGE PACKAGE

Domaine Chandon Brut NV
Mud House Sauvignon Blanc
Vasse Felix Classic Dry White
Nepenthe Pinot Noir
Wirra Wirra Catapult Shiraz
Brookvale Union Ginger Beer
Stone and Wood Pale Ale
Byron Bay Lager
James Boags Light
Juice & Soft Drink

1 Hour \$50 per person
2 Hours \$58 per person
3 Hours \$69 per person
4 Hours \$78 per person
5 Hours \$86 per person

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BEER

James Boags Light	\$9
XXXX Gold	\$10
Great Northern Original	\$10
Corona	\$12
Brookvale Union Ginger Beer	\$12
Byron Bay Lager	\$11
Stone & Wood Pale Ale	\$12

SPARKLING WINE & CHAMPAGNE

Tempus Two Silver Series NV Chardonnay Pinot Noir	\$50
Tempus Two Prestige Cuvee	\$60
Domaine Chandon NV Brut	\$68
Perrier Jouët Grand Brut	\$140
Moët & Chandon Imperial	\$130

WHITE WINE

Tempus Two Silver Series Sauvignon Blanc	\$50
McGuigan Single Batch Sauvignon Blanc	\$55
Mud House Sauvignon Blanc	\$60
Tempus Two Silver Series Chardonnay	\$50
McGuigan Single Batch Chardonnay	\$55
Vasse Felix Classic Dry White	\$55

Dal Zotto Pinot Gris	\$55
Vivo Moscato	\$50
McGuigan Single Batch Rosé	\$55
Da Luca Prosecco	\$60

RED WINE

Nepenthe Pinot Noir	\$60
Mudhouse Pinot Noir	\$65
Tempus Two Silver Series Cabernet Sauvignon	\$50

McGuigan Single Batch Cabernet Sauvignon	\$55
Tempus Two Silver Series Shiraz	\$50
McGuigan Single Batch Shiraz	\$55
Wirra Wirra Catapult Shiraz	\$60
Leevwin Estate Shiraz	\$95

NON-ALCOHOLIC BEVERAGES

McGuigan ZERO Sparkling Wine	\$45
McGuigan ZERO Chardonnay	\$45
McGuigan ZERO Sauvignon Blanc	\$45
McGuigan ZERO Shiraz	\$45
McGuigan ZERO Rosé	\$45
Heineken 0.0	\$9
Soft Drink	\$6.5
Sparkling Water	\$6.5

NON ALCOHOLIC BEVERAGE PACKAGE

Assorted Soft Drinks & Juices, Beer, Lemon Lime & Bitters, Orange, Apple & Pineapple Juice

1 Hour	\$18 per person
2 Hour	\$24 per person
3 Hour	\$30 per person
4 Hour	\$36 per person
5 Hour	\$42 per person

NON ALCOHOLIC BEVERAGES

Soft Drink Jugs	\$14 each
Juice Jugs	\$16 each
Soft Drink Bottles	\$6.5 each
Orange Juice Bottles	\$6.5 each
Assorted Cold Press Juice Bottles	\$10.5 each
Gatorade or Berroca	\$7 each

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STANDARD SPIRITS

Absolut Vodka	\$11
Beefeater Gin	\$11
Bacardi Rum	\$11
Chivas Regal Scotch Whisky	\$11
Jim Beam Bourbon	\$11
Jack Daniels Whisky	\$11
Olmecca Tequila	\$11

PREMIUM SPIRITS

Grey Goose Vodka	\$15
Forty Spotted Classic Gin	\$14
Appleton Estate Rare Blend Rum	\$14
Starwood Nova Red Cask	\$17
Jim Beam Small Batch	\$14

SPECIALTY BARS

Minimum quantity 50 people

The Gin Bar

\$18 per serve

Gin with a selection of mixers, fruit and herb garnishes

The Whisky Bar

\$21 per serve

Varieties of Whisky with a selection of mixers

The Margarita Bar

\$20 per serve

Selection of tequila based margaritas

Champagne Cart

\$250 hire & \$140 per bottle

Perrier Jouet Champagne served from our elegantly branded cart with a mix of fruit and herb garnishes

COCKTAILS

\$22 each

Selection of the following:

- Chandon Garden Spritz
- Gin Garden
- Old Fashioned
- Cosmopolitan
- Mojito
- Moscow Mule

MOCKTAILS

\$17 each

Selection of the following:

- Lyre's Summer Spritz
- Lyre's Dark and Spicy
- Signature Nojito

IN-ROOM BAR

\$550 per bar with one (1) bartender

Please Note: For events with over 200 delegates a second in-room bar will be required. Please ask your Event Manager for a quote on two bars.

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