



JW MARRIOTT
GOLD COAST RESORT & SPA

EVENTS BY JW



DAY DELEGATE PACKAGE - DAILY CHEF'S MENU

PACKAGES

CLASSIC FULL DAY | \$98.00 per person

Morning tea - Chef's selection

Hot buffet lunch - Chef's selection

Afternoon tea - Chef's selection

PREMIUM FULL DAY | \$108.00 per person

Morning tea - Selection of three items

Chef's Selection Hot buffet lunch

Afternoon tea - Selection of three items

LUXURY FULL DAY | \$118.00 per person

Morning tea - Selection of three items

Hot buffet lunch or plated business lunch

Afternoon tea - Selection of three items

BARISTA COFFEE CART

1 x Coffee Cart per 100 guests

\$500.00 coffee cart fee (per cart)

\$6.50 per coffee (charged on consumption)

ADDITIONAL INCLUSIONS

All Day Delegate Packages include set up of plenary room, table stationery, iced water and mints.

For Half Day Packages please deduct \$10 per person and either a morning or afternoon tea break.

All Day Delegate Packages include Nespresso coffee served during breaks

For groups of less than 20 delegates, a Two Course plated lunch will be substituted in place of a buffet. Please refer to the a la carte lunch menu

DAY DELEGATE PACKAGE | MORNING TEA

MONDAY

Smoked salmon on baguette
with cream cheese
House made granola with assorted
fruit yoghurt and Greek yoghurt
Sliced seasonal fruit
Freshly brewed coffee
Premium herbal tea

THURSDAY

Parmesan and thyme scrolls
Orange and almond slice
Berry shots with assorted fresh
berries and coulis
Freshly brewed coffee
Premium herbal tea

SUNDAY

Duck dumpling with coconut and ginger sauce
Berry choux with pistachio cream berry gel
Diced rockmelon and honeydew
Freshly brewed coffee
Premium herbal tea

TUESDAY

Assorted mini quiche
Blueberry muffin
Pure bliss protein slice
Freshly brewed coffee
Premium herbal tea

FRIDAY

Cheese kransky pastry bites
Fruit tart with vanilla cream
Vegetable garden crudités, green
pea hummus
Freshly brewed coffee
Premium herbal tea

WEDNESDAY

Ham and cheese croissant
Cinnamon sugar and chocolate
glazed donuts
Mini vegetable frittatas
Freshly brewed coffee
Premium herbal tea

SATURDAY

Chicken rice paper roll with poached chicken,
avocado and holy basil
JW Paris-Brest
Diced watermelon and mint
Freshly brewed coffee
Premium herbal tea



DAY DELEGATE PACKAGE | AFTERNOON TEA

MONDAY

Vegetable spring rolls with dipping sauce
Nut praline eclairs
Chicken breast and vegetable sushi
with brown rice
Freshly brewed coffee
Premium herbal tea

TUESDAY

Mini pepper steak pies
Lemon meringue tart
Diced seasonal fruit salad
Freshly brewed coffee
Premium herbal tea

WEDNESDAY

Feta and spinach puffs
Double chocolate cookies and white
chocolate macadamia cookies
Mini fruit salad cups
Freshly brewed coffee
Premium herbal tea

THURSDAY

Chicken and sage sausage rolls
White chocolate brownies
Sliced seasonal fruit
Freshly brewed coffee
Premium herbal tea

FRIDAY

Soy glazed pork skewers
Vanilla slice with caramel glaze
Wholemeal scones with strawberries
and low fat cream
Freshly brewed coffee
Premium herbal tea

SATURDAY

Fried mozzarella stick with ranch dressing
Berry friand tart
Pineapple cubes and lavender honey
Freshly brewed coffee
Premium herbal tea

SUNDAY

Crab cake with citrus aioli
White chocolate tart with lavender infused
ganache
Smoked salmon on baguette with cream cheese
Freshly brewed coffee
Premium herbal tea



DAY DELEGATE PACKAGE | LUNCH

MONDAY

Smoked duck baguette with rocket leaves, fig jam, sundried tomato and brie cheese

Banh mi sandwich with roasted pork, pickled vegetables, shallot and chilli mayonaise

Egg mayonnaise sandwich with truffle pesto

Salad bar including lettuce leaves, vegetables, condiments, seeds and dressings

Grilled Mooloolaba prawns, kale tabbouleh, cous cous, roasted capsicum, feta cheese and lemon dressing

Slow cooked lamb shoulder, Navarin vegetables, red wine reduction and chimichurri sauce

Baked salmon with gremolata, broccolini and toasted almonds, lemon caper sauce

Tamarind and chili glazed grilled eggplant, crushed peanuts, fried shallots, and toasted coconut

Candied ginger slice, mini fruit tarts, chocolate and earl grey tart

Sliced seasonal fruits with fresh mint

Freshly brewed coffee, premium herbal teas and soft drink

TUESDAY

Spiced lamb on Turkish bread with mint yoghurt, tabbouleh, roasted red peppers, olives and red onion

Tuna sandwich with citrus mayonnaise, tomato, lettuce and chives

Grilled vegetable wrap with basil pesto, rocket, dried tomatoes and feta cheese

Salad bar including lettuce leaves, vegetables, condiments, seeds and dressings

Seared tuna, garden lettuce, egg, cherry tomatoes, beans, baby potatoes, herb mustard dressing

Braised Wagyu cheek, truffle mash potato, glazed root vegetables, red wine sauce and baby herbs

Chicken breast roasted with lemon thyme, carrot puree with baby vegetables and mushroom sauce

Pumpkin gnocchi with roasted pumpkin seeds and puree

Eclairs filled with vanilla cream and chocolate icing, mango and passionfruit slice, chocolate tart with coconut

Sliced seasonal fruits with fresh mint

Freshly brewed coffee, premium herbal teas and soft drink

WEDNESDAY

Reuben sandwich with corned beef, emmental cheese, reuben dressing, cabbage and pickled cucumber

Smoked duck baguette with rocket leaves, fig jam, sun-dried tomato and brie cheese

Grilled mushroom focaccia with swiss cheese, rocket leaves, tomato pesto and roasted pumpkin

Salad bar including lettuce leaves, vegetables, condiments, seeds and dressings

Romaine lettuce, herbal dressing, parmesan cheese, cherry tomatoes, avocado, egg and croutons

Beef stew, chorizo, beans, saffron rice pilaf

Tamarind and chili tossed crispy Bangalow pork belly

Broccoli au gratin

Eclair filled with hazelnut praline, citrus cream cheese tart, chocolate and macadamia brownie

Sliced seasonal fruits with fresh mint

Freshly brewed coffee, premium herbal teas and soft drink

THURSDAY

Chicken and avocado Turkish bread with, semi dried tomatoes, garden leaves and herb mayonnaise

Grilled vegetable ciabatta, pesto aioli, caramelised onions and rocket leaves

Turkey ham with cranberry sauce, brie cheese and garden leaves on turkish bread

Salad bar including lettuce leaves, vegetables, condiments, seeds and dressings

Heirloom beetroot salad, marinated beetroots, caramelized walnuts, creamy feta and garden leaves

Roasted beef tenderloin, potato gratin, baby vegetables, red wine shallots, native peppercorn sauce

Red curried prawns, coconut, beans, basil, and jasmine rice

Mac and cheese

Green tea profiteroles with matcha powder, berry tart with vanilla cream and sable, chocolate and hazelnut slice

Sliced seasonal fruits with fresh mint

Freshly brewed coffee, premium herbal teas and soft drink

FRIDAY

Beef bresaola wrap with garden leaves, marinated vegetables and horseradish aioli

Smoked salmon rolls with dill, red onion, herb cream cheese and capers

Pulled chicken ciabatta with smoked ham, cheese, tomato chutney and garden leaves

Salad bar including lettuce leaves, vegetables, condiments, seeds and dressings

Roasted pumpkin salad with five grains, candied seeds, rocket leaves and native honey dressing

Baked market fish, tropical fruit salsa, citrus butter

Braised chicken thigh, coq au vin vegetables and red wine jus

Mushroom mignon, roasted field mushroom, duxelle, parmesan cheese, fricassee and truffle dressing

Chocolate brownie, lemon meringue tart, strawberry choux buns with vanilla cream and icing sugar

Sliced seasonal fruits with fresh mint

Freshly brewed coffee, premium herbal teas and soft drink

DAY DELEGATE PACKAGE | LUNCH

SATURDAY

Roasted beef baguette, horseradish, lettuce, tomato and cheddar cheese

Pepper salami soft rolls, olive tapenade, provolone cheese and roasted capsicum

Marinated tumeric eggplant wrap with hummus, rocket and feta cheese

Pear and rocket salad with grilled pear, rocket leaves, caramelised pecans and balsamic dressing

Smoked duck salad with marinated beetroots, dried figs, goat's cheese and lavender honey dressing

Garlic prawn pasta with semi dried tomatoes, tomato pesto, snow peas and white wine sauce

Butter chicken with ginger spiced butter sauce, and served with steamed rice

Vegetable moussaka including grilled zucchini, eggplant, tomato, sweet potato, rosemary parmesan

Caramel nut tart

Almond frangipane

Red velvet cupcakes

Sliced seasonal fruits with fresh mint

Freshly brewed coffee, premium herbal teas

Soft drinks

SUNDAY

Prawn roll served with lemon and tomato dressing, avocado, romaine leaves on a brioche bun

Moroccan rosemary lamb baguette with pine nuts, roasted capsicum and baby spinach

Zucchini wrap served with corn salsa, tortilla bread, tomato salsa and organic leaves

Potato salad with grilled chorizo, olives, garlic mayonnaise and sun dried tomatoes

Roasted vegetable salad including marinated mushrooms, couscous and holy basil

Barramundi with stir fried kale and sage butter sauce

Piri piri chicken served with saffron and tumeric rice

Ratatouille vegetable stew with rich tomato and parmesan cheese puff

Jam donuts with icing sugar

Chocolate brownies

White chocolate mud cake

Sliced seasonal fruits with fresh mint

Freshly brewed coffee, premium herbal teas

Soft drinks

DAY DELEGATE PACKAGE COLD LUNCH - Minimum 20 guests

Option 1

Select in lieu of daily hot lunch buffet

Pulled chicken ciabatta with smoked ham, cheese, tomato chutney and garden leaves

Roasted beef baguette with pickle chutney, onion jam, roasted capsicum and garden leaves

Prawn and lobster roll with avocado, spiced lemon aioli, romaine leaves and smoked paprika

Grilled vegetable ciabatta, pesto aioli, caramelised onions and rocket leaves

Salad station with leaves, vegetables, condiments, dressings, cheese and seeds

Romaine lettuce, herbal dressing, parmesan cheese, cherry tomatoes, avocado, egg and sourdough croutons

Heirloom beetroot salad, marinated beetroots, caramelised walnuts, creamy feta and garden leaves

Berry cheesecake slice

Lemon meringue tart

Chocolate brownie

Selection of freshly sliced seasonal fruit

Freshly brewed Nespresso coffee

Premium herbal teas

Soft drink and juice

Option 2

Select in lieu of daily hot lunch buffet

Truffle chicken finger sandwich

Smoked salmon on Turkish bread with cream cheese, capers and red onion

Parma ham baguette with sun-dried tomato, pesto, shaved parmesan and rocket

Grilled vegetable and couscous wrap with feta cheese, caramelised onions and rocket leaves

Pasta salad, pesto aioli, parmesan cheese, cherry tomatoes and olives

Heirloom carrot and mint yoghurt salad, watermelon radish and garden leaves

Leafy green salad with herb dressing, green beans, capsicum and asparagus

Chocolate berry tart

Lavender cream tart

Salty caramel choux buns

Freshly brewed Nespresso coffee

Premium herbal teas

Soft drink and juice

Option 3

Select in lieu of daily hot lunch buffet

Turkey and cranberry finger sandwich

Smoked duck on Turkish bread with fig jam, mixed lettuce leaves, pickled cabbage and carrot

Honey ham and mustard baguette with cucumber, lettuce and herb aioli

Pumpkin and quinoa wrap with feta cheese, roasted capsicum and kale

Heirloom carrot and mint yoghurt salad, watermelon radish and garden leaves

Romaine leaf salad, heirloom tomato, avocado, julienne carrot and chipotle dressing

Mango cheesecake slice

Banoffee pie

Bitter chocolate open macaroons

Freshly brewed Nespresso coffee

Premium herbal teas

Soft drink and juice

BREAKFAST





BREAKFAST AND BRUNCH BUFFETS Minimum 25 guests

COLD AND HEALTHY

\$40.00 per person

Butter croissants
Chocolate croissants
Assorted Danish pastries
Baked blueberry crumble muffins
Artisan bread and assorted sliced bread
Jams, butter preserves and honey
Assorted cereals and homemade granola
Assorted dried fruits and nuts
Chia seed pudding with coconut berries
Cold cuts and breakfast cheese selection

Smoked salmon, herb cream cheese, sour cream, caper red onion and dill with fresh bagels
Greek yoghurt, low-fat yoghurt, flavoured yoghurt and coconut yoghurt
Fresh seasonal sliced fruits and berries
Whole seasonal fruit baskets
Whole milk, skim milk, almond milk and soy milk
Assorted juices, coffee and tea

HOT AND COLD

OPTION 1 | \$50.00 per person

Butter croissants
Chocolate croissants
Assorted Danish pastries
Baked blueberry crumble muffins
Artisan bread and assorted sliced bread
Jams, butter preserves and honey
Assorted cereals and homemade granola
Assorted dried fruits and nuts
Chia seed pudding with coconut berries
Cold cuts and breakfast cheese selection

Smoked salmon, herb cream cheese, sour cream, caper red onion and dill with fresh bagels

Grilled Australian bacon

Seared artisanal pork sausages

Sautéed mushrooms with herb butter

Heirloom tomatoes with thyme and sea salt

Potato hash browns

Live egg station including fried, scrambled, omelette and poached

Spinach and feta quiche

Wholemeal pancakes with honey

Greek yoghurt, low-fat yoghurt, flavoured yoghurt and coconut yoghurt

Poached fruits

Fresh seasonal sliced fruits and berries

Whole seasonal fruit baskets

Whole milk, skim milk, almond milk and soy milk

Assorted juices, coffee and tea



BREAKFAST AND BRUNCH BUFFETS

HOT AND COLD

OPTION 2 | \$60.00 per person

Almond croissants
Cinnamon scroll
Assorted Danish pastries
Apple and cinnamon muffins
Artisan bread and assorted sliced bread
Jams, butter preserves and honey
Assorted cereals and homemade granola
Assorted dried fruits and nuts
Chia seed pudding with coconut berries
Cold cuts and breakfast cheese selection

Smoked salmon, herb cream cheese, sour cream, caper red onion and dill with fresh bagels
Grilled Australian bacon
Seared artisanal chicken sausages
Sautéed mushrooms with herb butter
Herb crusted tomatoes
Potato gratin with parmesan cheese
Live egg station including fried, scrambled, omelette and poached
Bacon and onion quiche
Wholemeal waffles with honey

Greek yoghurt, low-fat yoghurt, flavoured yoghurt and coconut yoghurt
Poached fruits
Fresh seasonal sliced fruits and berries
Whole seasonal fruit baskets
Whole milk, skim milk, almond milk and soy milk
Assorted juices, coffee and tea

Choose one POWER Juice:
Immunity – Watermelon and mint
Rejuvenation – Carrot, spinach, beetroot, cucumber, ginger
Longevity – Pineapple, red grapes, lemon, orange



PLATED BREAKFAST AND BRUNCH Minimum 25 guests

JW BREAKFAST | \$55.00 per person

Fresh seasonal sliced fruits and berries

Fresh baker baskets - pastries

Scrambled eggs served with Bangalow bacon and artisan pork sausage, grilled mushroom, confit tomato, hash brown, avocado and toasted sour dough

Whole milk, skim milk, almond milk and soy milk

Assorted juices, coffee and tea

EGGS BENEDICT | \$55.00 per person

Fresh seasonal sliced fruits and berries

Fresh baker baskets - pastries

Eggs Benedict, an all-time favourite with Bangalow ham or smoked Tasmanian salmon on a savory muffin with béarnaise sauce

Whole milk, skim milk, almond milk and soy milk

Assorted juices, coffee and tea

ZUCCHINI FRITTER | \$55.00 per person

Fresh seasonal sliced fruits and berries

Fresh baker baskets - pastries

Truffle scrambled eggs, rocket, haloumi, house made bush tomato chutney

Whole milk, skim milk, almond milk and soy milk

Assorted juices, coffee and tea

CRAB OMELETTE | \$60.00 person

Fresh seasonal sliced fruits and berries

Fresh baker baskets - pastries

Crab omelette, Thai chilli, glaze sauce, crispy kale, shallots and coriander

Whole milk, skim milk, almond milk and soy milk

Assorted juices, coffee and tea

SCRAMBLED EGGS | \$55.00 per person

Fresh seasonal sliced fruits and berries

Fresh baker baskets - pastries

Scrambled eggs, chicken sausage, toasted sourdough, grilled mushroom and tomatoes

Whole milk, skim milk, almond milk and soy milk

Assorted juices, coffee and tea



BREAKS



TAILOR-YOUR-OWN COFFEE BREAKS Minimum 10 guests

SWEET

- Orange and almond slice
- Double chocolate cookies and white chocolate macadamia cookies
- White chocolate brownies
- Cinnamon sugar and chocolate glazed donuts
- Fruit tart with vanilla cream
- Lemon meringue tart
- Nut praline eclairs
- House baked raspberry muffin

SAVOURY

- Assorted mini quiche
- Cheese kransky pastry bites
- Mini pepper steak pies
- Soy glazed pork skewers
- Feta and spinach puffs
- Mini assorted pizzas
- Parmesan and thyme scrolls
- Ham and cheese croissant
- Croquet monsieur fingers
- Chicken and sage sausage rolls
- Smoked salmon baguette with cream cheese

HEALTHY & FRUIT

- Vegetable garden crudites, green pea hummus
- Vietnamese rice paper rolls
- Chia seed and coconut pudding with granola
- House made granola with assorted fruit yoghurt and Greek yoghurt
- Marinated beetroot with feta cheese, walnut and rocket
- Chicken breast and vegetable sushi with brown rice
- Mini fruit skewers
- Mini fruit salad cups
- Sliced assorted fruit plates
- Melon carpaccio with passionfruit and herbs
- Berry shots with assorted fresh berries and coulis

COFFEE BREAKS

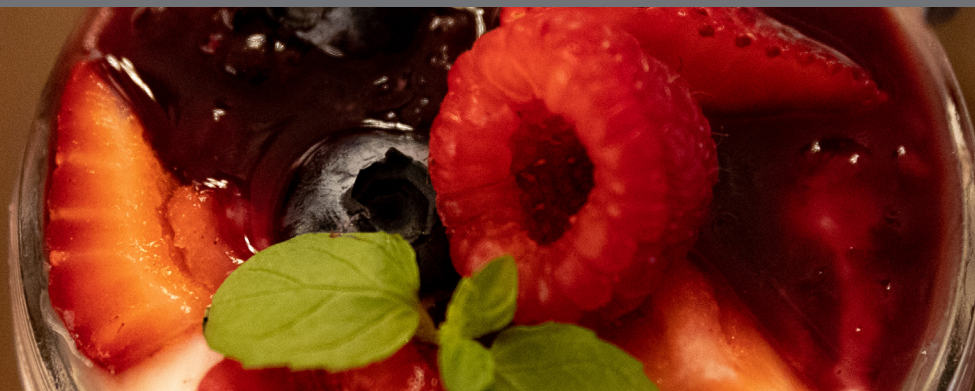
\$25.00 per person

Includes

- 1 x Sweet
- 1 x Savoury
- 1 x Healthy and Fruit

ADDITIONAL ITEMS

- Freshly sliced seasonal fruit platter **\$8.00 per person**
- Seasonal whole fruit (price per piece) **\$3.00 per person**
- Premium package ice-creams **\$6.00 per person**
- Freshly brewed coffee and tea on arrival **\$6.50 per person**



GOURMET COFFEE BREAKS Minimum 25 guests

PACKAGES

SPA BREAK | \$30.00 per person

Cool cucumber and lemon lime water
 Individual fresh cut crudités with green goddess dressing
 Sea salt roasted almonds
 Pineapple, chili powder lime skewers
 Whole fruit

THE SMOOTHIE | \$25.00 per person

Power – Pear, berries, yoghurt, banana, flaxseeds, chia seeds
 Detox – Pineapple, apple, spinach, beetroot, berries, banana
 Kickstart – Pineapple, celery, cucumber, mint, lime, kale, apple

POWER JUICE | \$25.00 per person

Immunity – Watermelon and mint
 Rejuvenation – Carrot, spinach, beetroot, cucumber, ginger
 Longevity – Pineapple, red grapes, lemon, orange

RECHARGE BAR | \$30.00 per person

Fresh juice
 Coconut water
 Fresh fruit kebabs
 Healthy energy bar
 Kombucha
 Berocca
 Water

ACAI BOWL | \$30.00 per person

Lime zinger acai bowl
 Tropical acai bowl
 Peanut butter bliss acai bowl
 Add your favourite toppings:
 Toasted shaved coconut, roasted almonds, kiwi fruit, strawberries

DONUT BREAK | \$30.00 per person

100's and 1000's doughnut
 Cinnamon sugar doughnut
 Chocolate glazed doughnut
 Churros bites with assorted dipping sauces

JUMP START | \$30.00 per person

Orange and apple juice
 Mango, orange and banana smoothie
 Freshly baked muffins, danishes and croissants
 House made granola with assorted fruit yoghurt and Greek yoghurt
 Fresh sliced seasonal fruit and berries

BRAIN BOOSTER | \$30.00 per person

Turmeric, ginger and orange smoothie
 Blueberry iced tea
 Dark chocolate and coconut bites
 Olive oil and rosemary popcorn
 House made chia granola bars
 Whole mandarins and banana

EVERYTHING CHOCOLATE | \$30.00 per person

Chocolate truffles
 Double chocolate cookies
 White chocolate brownies
 Chocolate mousse cups
 Homemade chocolate milk



HIGH TEA Minimum 25 guests

HIGH TEA MENU

Warm Scones

Honey Lavender Scones - Freshly baked scones with double cream and homemade jams

Crafted Pastries

Cheesecake - Baked cheesecake, raspberry veil jelly, coconut vanilla crumble

Salted Caramel Chocolate Tartlet - Chocolate sable, salted caramel, weis dark chocolate ganache, chocolate shard

Strawberry Illusion - White chocolate mousse, strawberry basil compote, strawberry gel

Chocolate Mandarin - Chocolate cake, mandarin gel, vanilla chantilly, dried mandarin

Gourmet Sandwiches

Duck Tart with Raspberry - Lavender honey duck tart with freeze dried raspberry and vincotto

Smoked Salmon with Caviar on Brioche - Smoked salmon with dill flower, caviar and creme fraiche

Tomato and Bocconcini with Pesto - Herb bread with heirloom tomato, bocconcini and pesto

Parma Ham and Melon - Cured ham, truffle aioli, parmesan cheese, baby herbs

King Prawn - Citrus mayonnaise, sorrel leaves

Beverages

Selection of Dilmah Tea and Espresso Coffee

NO ALCOHOL

\$65.00 per person

SERVED WITH LAUREN BREBAN

\$79.00 per person

SERVED WITH FRENCH PREMIUM CHAMPAGNE

\$89.00 per person

LUNCH





LUNCH BOXES TO GO

LUNCH BOX OPTION 1 | \$40.00 per person

Beef bresaola wrap with garden leaves, marinated vegetables and horseradish aioli

Greek salad with feta cheese, olives and JW Garden herb dressing

Macadamia chocolate brownie

Whole Pink Lady apple

Fruit Juice / Kombucha /
Coconut water or still water

LUNCH BOX OPTION 2 | \$40.00 per person

Chicken noodle salad with chilli lime dressing and coriander

Rice paper cold roll with carrot, cucumber, bean sprouts and mint leaves

Coconut and kaffir lime cookie

Whole Nashi pear

Fruit Juice / Kombucha /
Coconut water or still water

LUNCH BOX OPTION 3 | \$40.00 per person

Banh mi sandwich with roasted pork, pickled vegetables, shallot and chili mayonnaise

Papaya salad with lime, mint, carrot, chili and coriander

Candied ginger slice

Whole mandarin

Fruit Juice / Kombucha /
Coconut water or still water

LUNCH BOX OPTION 4 | \$40.00 per person

Ham and cheese baguette with lettuce, cheddar cheese, red onion and mustard

Pumpkin salad with quinoa, cherry tomatoes, rocket leaves, pumpkin seeds and herb dressing

Banana and blueberry muffin

Whole Pink Lady Apple

Fruit Juice / Kombucha /
Coconut water or still water



A LA CARTE LUNCH

ENTREE | Choose One

Bay bug dumplings, bisque sauce, kaffir lime, chilli marinade, fresh-snipped herbs from the JW Garden

Kingfish, yuzu pearls, finger lime, papaya, kaffir lime, young coconut GF

Pork belly, smokey BBQ glaze, char grilled nectarine, salted plum, peach gel GF

MAIN | Choose One

Wood-fired pumpkin, pan roasted gnocchi, smoked garlic, candied seeds, pecorino cheese, burnt sage butter V

Wagyu Flank Steak, heirloom vegetables, horseradish, beetroot leaves, pickled mustard jus GF

Ocean Trout, trout pearls, lobster mousse zucchini flower, tomato coulis, saffron leeks, chervil and dill sauce GF

DESSERT | Choose One

Baked passionfruit cheesecake, mango gel, mango sorbet, butter crumbs GF, NF

Chocolate gold bar, 70% local chocolate delicie, salted caramel, chocolate glaze, feuilletine, peanut ice cream, gold leaf

Citrus illusion, lemon curd, white chocolate, citrus sponge, myrtle meringue GF

Modified Citrique a la carte menu is offered for groups of less than 20 on the Day Delegate Package

Please choose two courses (entree and main or main and desert), in lieu of a buffet



CANAPÉS



CANAPÉS Minimum 25 guests

OPTIONS

30 Minutes of Canapé service | \$25.00 per person

Your choice of 3 canapés

1 Hour of Canapé service | \$35.00 per person

Your choice of 5 canapés

2 Hours of Canapé service | \$50.00 per person

Your choice of 8 canapés

3 Hours of Canapé service | \$65.00 per person

Your choice of 10 canapés

COLD CANAPÉS

Cucumber and cream cheese with garden herbs and vegetables

Goats cheese and beetroot with candied walnut and sorrel

Salmon tartare with lemon myrtle and wild dill

Smoked duck with lavender honey and fig chutney

Harissa lamb with mint pea jelly

Prawn with avocado and baby leaves

Asparagus with cured ham and olive tapenade

Beef bresaola on rye with horseradish cream

Parmesan cheese gougere with paprika

Tuna tatiki with wasabi aioli

HOT CANAPÉS

Maloolooba prawn spoon with chorizo and tomato salsa

Hervey Bay scallop with sesame panko and green pea puree

Blue swimmer crab cake with lime mayonnaise and coriander

Wild mushroom arancini with four cheese

Mini wagyu burger with truffle aioli, cheddar and cherry tomato

Chicken bao with pickled vegetables and spicy sauce

Lamb kofta kebab with tzatziki

Pork belly cube with soy ginger glaze

Baked brie cheese puff pastry tart with onion jam

Herb crusted salmon cube

SWEET CANAPÉS

Blueberry cheesecake slice

Mango and passionfruit opera

Chocolate mousse tart with gold leaf

Éclair filled with hazelnut praline

Mini lemon curd and meringue tart with kaffir lime

Mini fruit tart with vanilla cream

Chocolate and macadamia brownie

Open macaron with strawberry and white chocolate

Green tea mousse, matcha powder, vanilla sponge

Raspberry choux bun with pistachio cream



PLATTERS

Platters only available in conjunction with minimum 1 hour canapé service

Each platter serves 10 guests

SLIDERS

\$100.00 per platter

Mini Wagyu burger with truffle aioli, cheddar and cherry tomato

CHICKEN BAO

\$100.00 per platter

Chicken bao with pickled vegetables and spicy sauce

SUSHI

\$100.00 per platter

Assorted sushi rolled by our Misono chefs served with soy sauce, pickled ginger and wasabi

CHEESE

\$150.00 per platter

Locally sourced cheese served with quince paste, fruits, nuts and crackers

CHEESE & CHARCUTERIE

\$200.00 per platter

Locally sourced cold cuts and cheese served with quince paste, fruits, nuts and crackers

ARANCINI & CALAMARI

\$100.00 per platter

Wild mushroom arancini with four cheeses
Salt and pepper crusted calamari with citrus aioli



PLATED MEALS

PLATED MEALS Minimum 10 guests

OPTIONS

2 Course Dinner | \$85.00 per person
1 Choice Per Course

2 Course Dinner | \$95.00 per person
2 Choice Per Course - Alternate Drop

3 Course Dinner | \$100.00 per person
1 Choice Per Course

3 Course Dinner | \$110.00 per person
Alternate Drop
2 Choice Per Course

Additional Course | \$20.00 per person
1 Choice Per Course

Sides | \$10.00 per person
1 Choice Per Course

COLD ENTREES

Grilled Mooloolaba prawns, kale tabbouleh, cous cous, roasted capsicum, feta cheese and lemon dressing.

Seared tuna, garden lettuce, egg, cherry tomatoes, beans, baby potatoes, herb mustard dressing.

Smoked duck breast, roasted pumpkin salad with five grains, candied seeds, rocket leaves and native honey dressing.

Chilled spanner crab, chili mayonnaise, pickled cucumber, red radish, citrus dressing.

Shredded chicken, avocado, truffle jelly, tomato, red onion, sweetcorn puree, baby leaves.

Prawns marinated with lemon zest, avocado, bush tomato mayonnaise, romaine lettuce, saffron sauce.

Smoked salmon rillette with capers, red onion, dill leaves, ruby radish, horseradish cream and fish eggs.

Octopus marinated with herbs and garlic, smoked paprika, pickled vegetables and baby leaves, ink mayonnaise.

Smoked duck breast, garden leaves, cherry puree, almonds, fig balsamic and olive oil dressing.

Marinated beef, chili and tamarind dressing, rice noodles, carrot, cucumber, crispy shallots and coriander.

HOT ENTREES

Mushroom soup with truffle pesto oil.

Pumpkin soup with roasted pumpkin seeds.

Cauliflower soup with roasted crushed hazelnut.

Chicken consomme with garden vegetables.

Tomato and basil soup with JW herb garden pesto.

Pan seared scallops, charred chorizo, green pea tahini, smoked tomato salsa.

Moreton Bay bug dumplings, bisque sauce, kaffir lime, coconut sambal, herbs from the JW Garden.

Pork belly slow braised in JW's master stock, soy ginger glaze, pickled cabbage salad.





PLATED MEALS

MAIN

Roasted beef tenderloin, potato gratin, baby vegetables, red wine shallots, native peppercorn sauce

Grilled lamb rack, charred eggplant puree, grilled zucchini, cherry tomatoes, fermented garlic jus

Chicken breast roasted with lemon thyme, carrot puree, with baby vegetables and mushroom sauce

Lavender honey glazed duck breast, roasted parsnips, caramelised figs, wild asparagus, port wine jus

Baked salmon with gremolata, broccolini and toasted almonds, lemon caper sauce

Barramundi with lemon myrtle and macadamia crust, grilled asparagus, citrus butter sauce

Pork cutlet rubbed with mustard and JW garden herb crust, apple puree, roasted vegetables, sage jus

Braised Wagyu cheek, truffle mash potato, glazed root vegetables, red wine sauce and baby herbs

Slow cooked lamb shoulder, Navarin vegetables, red wine reduction and chimichurri sauce

Seafood bouillabaisse, salmon, snapper, scallop, prawn, mussel, clam, potato with bisque sauce

DESSERT

Chocolate gold bar, chocolate delice, salty caramel, chocolate glaze, feuilletine, peanut cream, gold leaf

Banoffee pie, banana mousse, cream chantilly, grated local chocolate, caramelised pecans, biscuit base

Citrus curd tart, lime meringue, blood orange coulis, lemon macaron and poached kumquat

Berry and white chocolate mousse, raspberry gel, berry compote, raspberry sorbet and white chocolate

Coffee cream slice, vanilla sponge, espresso mascarpone, shaved chocolate

Apple and cinnamon pudding with apple compote and vanilla ice cream

Peach melba meringue, peach sorbet, vanilla sponge and ice cream, raspberry coulis

Mango and passion fruit mousse with coconut cream and kaffir lime

Earl grey milk chocolate tart, sea salt caramel, lavender cream and fresh berries

Rhubarb and pear crumble with native honey granola and yoghurt ice cream

Fresh seasonal fruit plate with JW Garden mint

SIDES

Spiced potato and cauliflower, roasted cumin, turmeric and coriander

Broccoli au gratin

Sautee green vegetables, roasted garlic, sundried tomatoes

Roasted root vegetables, thyme, lemon myrtle

Peri peri seasoned chat potatoes

Truffle mash potato

Rosemary tossed crispy sweet potatoes

Carrot and peas fried rice

Coconut infused jasmine rice

Rocket salad with balsamic and olive oil dressing



VEGAN & VEGETARIAN PLATED MEALS

ENTREES

JW vegetable garden, heirloom vegetables, organic quinoa and truffle dressing

Beetroot nicoise salad, potato, beans, cherry tomatoes, olives and herb dressing

MAINS

Herb gnocchi, roasted pumpkin, pumpkin puree, sauteed gnocchi, pumpkin seeds and baby herbs

Grilled cauliflower steak, cauliflower pickle, almond cauliflower cream and tapioca crisp

Grilled eggplant, marinated tofu, roasted tomato, baby leaves and pomengrate reduction

DESSERTS

Coconut and chocolate cake with raspberry sorbet

Vegan cheesecake, mango sorbet, passionfruit gel and vanilla crumble



BUFFETS AND BARBEQUES





POOLSIDE | BARBEQUE Minimum 50 guests

POOLSIDE BBQ
\$99.00 per person

Asian slaw with crispy shallots
Leafy green salad with herb yoghurt dressing
Soft white rolls
Tortilla wraps
Caramelised onions
Assorted relishes and mustards
Pork and jalapeno coil sausage
Minute petite tender steaks
Charred marinated chicken thigh
BBQ lemon and herb prawn cutlets
Assorted fruit platters

Experience Enhancer
\$10.00 per person
Live Cooking Station

Available poolside only



LUNCH AND DINNER | BUFFETS AND BARBEQUES Minimum 50 guests

OPTIONS

Premium Buffet | \$90.00 per person

3 x Starters
 3 x Main
 2 x Sides
 3 x Dessert

Deluxe Buffet | \$105.00 per person

4 x Starters
 4 x Main
 3 x Sides
 3 x Dessert

Luxury Buffet | \$115.00 per person

4 x Starters
 6 x Main
 4 x Sides
 4 x Dessert

Additional Item | \$20.00 per person

1 Option

Served as BBQ | \$10.00 per person

Live Cooking

ENTREES

Mushroom soup with truffle pesto oil

Pumpkin soup with roasted pumpkin seeds

Cauliflower soup with roasted crushed hazelnut

Chicken consomme with garden vegetables

Tomato and basil soup with JW herb garden pesto

Grilled Mooloolaba prawns, kale tabbouleh, cous cous, roasted capsicum, feta cheese and lemon dressing

Seared tuna, garden lettuce, egg, cherry tomatoes, beans, baby potatoes, herb mustard dressing

Romaine lettuce, herbal dressing, parmesan cheese, cherry tomatoes, avocado, egg and croutons

Heirloom beetroot salad, marinated beetroots, caramelized walnuts, creamy feta and garden leaves

Roasted pumpkin salad with five grains, candied seeds, rocket leaves and native honey dressing

Thai green papaya and beef salad, coriander, toasted coconut, puffed rice, daikon, Nahm Jim.

Desiree potato salad, smoked bacon, cracked pepper, Dijon mayonnaise and chives

JW Garden greens, grape tomatoes, shaved fennel, carrots and cucumbers, raspberry vinaigrette

Kale and quinoa salad, toasted pumpkin seeds, goji berries, charred citrus vinaigrette

Orzo pasta salad, feta cheese, beans, cucumber, grape tomatoes, red wine vinegar, oregano

Cauliflower tabbouleh, black chick peas, parsley, lemon, olive oil, pink salt



LUNCH AND DINNER | BUFFETS AND BARBEQUES

MAINS

BEEF

Roasted beef tenderloin, potato gratin, baby vegetables, red wine shallots, native peppercorn sauce

Braised Wagyu cheek, truffle mash potato, glazed root vegetables, red wine sauce and baby herbs

Fijian pepper steak, caramelised Spanish onion and capsicum, turmeric sweet potatoes

Beef stew, chorizo, beans, saffron rice pilaf

LAMB

Slow cooked lamb shoulder, navarin vegetables, red wine reduction and chimichurri sauce

Moroccan lamb tajine, lemon couscous, mint and pomegranate

Sous vide and charred Australian lamb rump, grilled vegetables, seeded mustard sauce

Grilled lamb rack, charred eggplant puree, grilled zucchini, smoked cherry tomatoes, garlic jus

CHICKEN AND POULTRY

Pan roasted organic young chicken, natural jus, kipfler potatoes, edamame

Braised chicken thigh, coq au vin vegetables and red wine jus

Chicken breast roasted with lemon thyme, carrot puree, with, baby vegetables and mushroom sauce

Lavender honey glazed duck breast, roasted parsnips, caramelised figs, wild asparagus, port wine jus

SEAFOOD

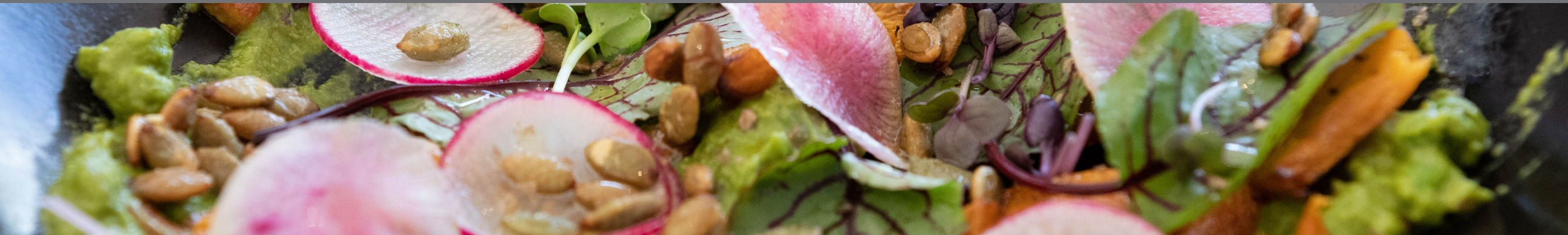
Baked salmon with gremolata, broccolini and toasted almonds, lemon caper sauce

Barramundi with lemon myrtle and macadamia crust, grilled asparagus citrus butter sauce

Seafood bouillabaisse, salmon, snapper, scallop, prawn, mussel, clam, potato with bisque sauce

Red curried prawns, coconut, beans, basil, and jasmine rice

Whole baked market fish, tropical fruit salsa, citrus butter



LUNCH AND DINNER | BUFFETS AND BARBEQUES

MAINS

PORK

Tamarind and chili tossed crispy Bangalow pork belly

Pork medallions with horseradish, mashed potatoes, braised cabbage, mustard cream sauce

Braised Sichuan pork shoulder, chilies, Shaoxing wine, stir fried mushrooms

VEGAN

Mushroom mignon, roasted field mushroom, duxelle, parmesan cheese, fricassee and truffle dressing

Cauliflower steak, cauliflower marinated in spices and wood fired, cauliflower puree and flowerets

Creamy spinach and chick pea casserole

Tamarind and chili glazed grilled eggplant, crushed peanuts, fried shallots, and toasted coconut

Pumpkin gnocchi with roasted pumpkin, seeds and puree

SIDES

Spiced potato and cauliflower, roasted cumin, turmeric and coriander

Broccoli au gratin

Sautee green vegetable, roasted garlic, sun-dried tomatoes

Roasted root vegetables, thyme, lemon myrtle

Peri Peri seasoned chat potatoes

Truffle mash potato

Rosemary tossed crispy sweet potatoes

Carrot and peas fried rice

Coconut infused jasmine rice

Rocket salad with balsamic and olive oil dressing

Mac and cheese

DESSERTS

Cherry and coconut delight

Raspberry chocolate brownie with cream cheese swirls

Orange almond and coconut cake

Mazarin with forest berries

Raspberry opera slice

Earl grey pear and caramel slice

Vegan raspberry chocolate crunch

Seasonal fruit mouse cake with Victorian sponge

Mini pavlovas with passionfruit, berries and vanilla cream

Apricot, pistachio and white chocolate slice

Chocolate mousse tart

Rhubarb and apple crumble pie

FOOD STATIONS



FOOD STATIONS | ADD INDIVIDUALLY ONTO LUNCH, CANAPÉS & DINNER OR SELECT 6 TO CREATE OWN MENU - Minimum 50 guests

OPTIONS

Caesar Salad | \$20.00 per person

Individual caesar salads mixed by Chef
Romaine leaves, parmesan cheese, Caesar dressing, herb croutons, anchovies, boiled eggs and crispy bacon

Oyster and Prawn | \$45.00 per person

Fresh oysters shucked live by Chef
Oysters served with red wine vinegar, chopped shallot and fresh lemon
Individual Australian tiger prawn portions prepared by Chef
Thousand island sauce, iceberg lettuce, avocado, lemon and JW Garden dill

Sushi Bar | \$40.00 per person

Sushi rolled by our Misono Chefs served with soy sauce, pickled ginger and wasabi – Choose 2

- Chicken avocado
- Salmon maki
- Dragon roll
- Vegetable roll
- Tuna and cucumber
- Salmon and avocado
- Crumbed prawn and avocado

Smoked Salmon | \$30.00 per person

Smoked salmon sliced by Chef served with your choice of toppings.
Sour cream, red onion, capers, fresh dill, cucumber, chili flakes, black pepper, cream cheese, rocke leaves, assorted bagels and fresh lemon

Cheese | \$30.00 per person

Brie, camembert, goats cheese, blue cheese, cheddar and Gouda served with dried figs, grapes, crackers and bread

Charcuterie | \$30.00 per person

Cured ham on the bone sliced live by Chef
Pepper salami, smoked sausage, chili salami, smoked ham and pancetta with pickled vegetables and artisanal bread

Pasta | \$20.00 per person

Individual penne pasta bowls cooked live by Chef - choose 2

- Carbonara
- Napolitano sauce
- Basil pesto
- Calabrese
- Spicy olio
- Alfredo
- Putanessca
- Rose

Paella | \$36.00 per person

Selection of seafood, meat and vegetables paella with traditional Spanish condiments

Nacho | \$36.00 per person

Create your own nachos with corn chips, jalapenos, guacamole, sour cream, salsa, cheese, fried bean sauce

Skewer | \$25.00 per person

Grilled live by Chef served with matching dipping sauce – choose 2 options

- Thai pork skewers with chili lime sauce
- Rosemary and garlic lamb skewers with red onion jam
- Tikka chicken skewers with mint yoghurt
- Chicken satay with peanut dipping sauce
- Lemon thyme prawn skewers with tartar sauce
- Vegetable skewers with tomato chutney
- Pepper beef skewers with mushroom sauce

Poke | \$25.00 per person

Design your own poke bowl with Chef from a list of healthy options –

Choose 1 grain

- Brown rice
- White rice
- Cous cous
- Quinoa

Choose 1 protein

- Salmon
- Tuna
- Chicken
- Tofu
- Smoked ham

Topped with your choice of avocado, cherry tomatoes, cucumber, red onion, red capsicum, sunflower seeds, red cabbage, ruby radish, edamame beans served with honey soy dressing and chili lime aioli

Organic Salad | \$20.00 per person

Herbs from the JW Garden
Garden lettuce leaves, romaine leave, iceberg lettuce
Vegetables, carrot, cucumber, cherry tomato, red onion
Diced ham, diced chicken breast, boiled eggs
Olive oil, balsamic vinegar, lemon dressing
Sunflower seeds, flax seeds, croutons and pumpkin seeds

Donut | \$20.00 per person

Design your own donut with the chef from an extensive array of flavours and toppings
Toppings include chocolate glaze, vanilla glaze, berry glaze, sprinkles, cookies and cream, feuillentine, coconut shavings, dried fruit, pistachios, crushed hard candy, chocolate shavings, licorice, fudge

Ice Cream | \$20.00 per person

Scooped live by the chef and served with condiments, toppings and sauce – choose 2

- Vanilla ice cream
- Chocolate ice cream
- Coffee ice cream
- Salted caramel ice cream
- Macadamia ice cream
- Mango sorbet
- Passionfruit sorbet
- Raspberry sorbet
- Frozen berry yoghurt

- Minimum 2 hour canapes

- Live cooking stations available outdoors only

- All good stations include 2 hour service and must be open simultaneous



LATE NIGHT MENUS Minimum 25 guests

LET'S FIRE UP

\$30.00 per person

Pineapple skewers with chili salt and mint
Jalapeno smoked salmon open bagel
Spicy chicken karaage with wasabi aioli
Mini pepperoni pizzas with chili flakes

GET THE PARTY STARTED

\$30.00 per person

Oyster with verjuice jelly
Smoked duck with lavender honey and fig chutney
Ginger and lemongrass chicken skewers
Wild mushroom arancini with four cheeses

CHILL OUT

\$30.00 per person

Gazpacho of tomato with chilled tiger prawn
Frozen grapes wrapped with pistachio crusted goats cheese
Cold cut tartines with pickled vegetables
Chilled fresh fruit jellies

SOBER UP

\$30.00 per person

Mini pork and sage sausage rolls
Spinach and feta filo parcels
Mini lamb and rosemary pies with bush tomato chutney
Mini wagyu burger with truffle aioli, cheddar and cherry tomato



BEVERAGES



BEVERAGE PACKAGE OPTIONS

PREMIUM BEVERAGE PACKAGE

PRICE PER PERSON

Woodbrook Farm Sparkling NV Brut Cuvée	30 minutes	\$20.00
Woodbrook Farm Sauvignon Blanc Semillion	1 hour	\$33.00
Woodbrook Farm Shiraz	2 hours	\$40.00
Local standard draught beer	3 hours	\$50.00
Soft drinks and juices	4 hours	\$57.00
	5 hours	\$65.00

Spirits package added onto beverage

Per Person \$20.00

Spirits

Per Glass \$10.50

DELUXE BEVERAGE PACKAGE

PRICE PER PERSON

Divinci Prosecco DOC	30 minutes	\$30.00
Pepik Chardonnay	1 hour	\$40.00
Heggies Riesling	2 hours	\$55.00
Pepik Pinot Noir	3 hours	\$65.00
Maxwell Silver Hammer Shiraz	4 hours	\$70.00
Crown Lager, Great Northern and Carlton Dry	5 hours	\$75.00

Soft drinks and juices

Spirits Package

Spirits package added onto beverage package

1 hour \$20.00 per person

2 hour \$30.00 per person

3 hour \$40.00 per person

4 hour \$50.00 per person

5 hour \$60.00 per person

LUXURY BEVERAGE PACKAGE

PRICE PER PERSON

Chandon NV Sparkling	30 minutes	\$40.00
Cape Mentelle Sauvignon Blanc	1 hour	\$50.00
Red Claw Chardonnay	2 hours	\$60.00
La Boheme Act Two Pinot Noir Rosé	3 hours	\$70.00
Smith and Hooper Merlot	4 hours	\$80.00
Maxwell Silver Hammer Shiraz	5 hours	\$90.00

Corona or Asahi, Carlton Dry

and Great Northern

Barossa Cider

Soft drinks and juices

NON-ALCOHOLIC BEVERAGE PACKAGE

PRICE PER PERSON

Pepsi, Pepsi Max, Solo, Lemonade	30 minutes	\$15.00
Juices	1 hour	\$20.00
Bundaberg Ginger Beer	2 hours	\$25.00
Bundaberg Sarsaparilla	3 hours	\$30.00
	4 hours	\$35.00
	5 hours	\$40.00



BEVERAGE LIST

CHAMPAGNE AND SPARKLING

Woodbrook Farm Sparkling NV Brut Cuvée44	\$48.00
Chandon NV Sparkling	\$68.00
Divinci Prosecco DOC	\$58.00
Moët et Chandon NV	\$128.00
Veuve Clicquot Yellow Label	\$148.00

WHITE WINES

Woodbrook Farm Sauvignon Blanc Semillion	\$48.00
Catalina Sounds Sauvignon Blanc	\$73.00
Cape Mantelle Sauvignon Blanc	\$72.00
Shaw + Smith Sauvignon Blanc	\$78.00
T'Gallant 'Juliet' Pinot Grigo	\$58.00
Heggies Riesling	\$58.00
Woodbrook Farm Chardonnay	\$48.00
Pepik Chardonnay	\$58.00
Red Claw Chardonnay	\$73.00
La Boheme Act Two Pinot Noir Rosé	\$58.00
T'Gallant 'Juliet' Moscato	\$53.00

RED WINES

Pepik Pinot Noir	\$58.00
Rabbit Ranch Pinot Noir	\$68.00
Primo Estate Merlesco	\$58.00
Smith and Hooper Merlot	\$62.00
Jim Barry 'Cover Drive' Cabernet Sauvignon	\$68.00
Ringbolt Cabernet Sauvignon	\$69.00
Woodbrook Farm Shiraz	\$48.00
Maxwell Silver Hammer Shiraz	\$53.00
Gemtree Uncut Shiraz	\$73.00
Wirra Wirra 'Woodhenge' Shiraz	\$75.00

AUSTRALIAN BEERS

Draught beer by the glass	\$11.00
XXXX Gold	\$11.00
Carlton Dry	\$11.00
Cascade Light	\$11.00
Crown Lager	\$11.00

IMPORTED BEERS

Corona (Mexico)	\$12.00
Asahi (Japan)	\$12.00

CIDERS

Barossa Cider Squashed Apple	\$11.00
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SPIRITS

Absolut	\$12.50
Beefeater	\$12.50
Bacardi	\$12.50
Chivas Regal	\$12.50
Jameson	\$12.50
Glenlivet 12 year old	\$12.50
Johnny Walker Black	\$12.50
Johnny Walker Blue	\$30.00
Olmeca	\$12.50

NON-ALCOHOLIC BEVERAGE

Pepsi, Pepsi Max, Solo, Lemonade	\$5.00
Juices	\$6.00
Bundaberg Ginger Beer	\$6.00
Bundaberg Sarsaparilla	\$6.00
Kombucha	\$10.00
Coconut Water	\$10.00
Soft drink cans	\$6.00



SPECIALTY BARS

GIN BAR

\$500.00 Bar Set Up Fee

Mix of Gin options with a mix of fruits, herbs and flavours

Price per serve \$18.00

Minimum quantity 50

PROSECCO

\$500.00 Bar Set Up Fee

Prosecco with a mix of fruits, herbs and flavours

Price per serve \$18.00

Minimum quantity 50

PIMM'S

\$500.00 Bar Set Up Fee

Pimm's with a mix of fruits, herbs and flavours

Price per serve \$18.00

Minimum quantity 50

CHAMPAGNE

\$500.00 Bar Set Up Fee

Champagne with a mix of fruits, herbs and flavours

Price per serve \$22.00

Minimum quantity 50



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