

media release

6 January 2016

Jupiters launches fresh new restaurant

Garden Kitchen & Bar



Jupiters Gold Coast has today opened the doors to its freshest new restaurant Garden Kitchen & Bar, the third venue to open as part of the property's landmark \$345 million transformation.

Embracing the Gold Coast's enviable climate and luxurious laidback lifestyle, Garden Kitchen & Bar showcases some of the best the region has to offer, inviting guests to experience the freshest, seasonal produce and world-class design.

The impressive modern fit-out features a generous dining and lavish bar area bathed in natural light, an open kitchen equipped with Chef's Rotisserie, an abundance of cascading greenery and a spacious outdoor deck overlooking the property's lush tropical gardens.

The Star Entertainment Group Managing Director Queensland Geoff Hogg said Garden Kitchen & Bar draws inspiration from the surrounding natural elements to celebrate the City's vibrant atmosphere.

"Garden Kitchen & Bar showcases some of the freshest, seasonal produce and very best in design, incorporating an abundance of light-filled space and elegant simplicity that allows our guests to truly embrace the Gold Coast lifestyle," said Mr Hogg.

"It's everything we hoped for and more – you find yourself captivated from the moment you arrive with vibrant live foliage adorning the front entrance feature wall.

J media release

“With a seating capacity of more than 350 the venue is the largest of our new restaurants, employing 110 locals including a variety of chefs, baristas, bartenders and wait staff.

“We’re extremely excited to open the doors and share our latest dining experience with the public.”

Anchored in a lush garden setting, Garden Kitchen & Bar stretches across more than double the footprint of the former The PA Pub, its contemporary furnishings, stylish palette and open plan design forming a striking contrast to the venue’s interior-facing predecessor.

Floor to ceiling windows and doors blur the lines between indoors and out, while the spacious deck, outdoor bar, bespoke outdoor conservatory and expansive lawn area aim to create a truly unique dining experience – somewhere food lovers, family and friends can come together any time of the day to enjoy.

Dishes including the Pitaya bowl with toasted granola and fresh fruit for breakfast; Roasted and raw vegetable quinoa salad for lunch; and in the evening, Chef’s Rotisserie served with smashed potatoes and fresh rocket salad are expertly crafted in the venue’s open kitchen, utilising only the freshest seasonal produce and a selection of garnishes and herbs hand-picked from the property’s onsite herb garden.

The modern communal dining area is complemented by an exquisite 13-metre indoor bar, serving a selection of handcrafted beers, wine on tap, a variety of signature cocktails and shared pitchers full of fresh flavours and local ingredients. For the early-risers, Garden Kitchen & Bar also offers a blend of 100% certified Arabica coffee beans and cold brew coffee, with \$1 from every kilogram purchased being donated to help feed those in need.

Mr Hogg said Garden Kitchen & Bar is yet another glimpse of the many exciting things to come for the iconic property as part of its \$345 million transformation.

“Cucina Vivo and Kiyomi have both been highly successful since opening in December 2014 and it’s been incredible to hear all the amazing feedback each of the restaurants has received,” he said.

“All our Executive Floors including the world-class Penthouse, lavish Suites and Deluxe Executive Rooms were also completed before Christmas. The newly refurbished rooms not only offer our guests an unprecedented level of personalisation and unrivalled luxury but herald a new and exciting era for the property.”

Mr Hogg said the team is now focused on the next stage of the investment with all remaining hotel rooms and further dining options to be unveiled in 2016, while construction on the centrepiece of the transformation, the six-star all-suite tower, also continues at the front of the property.

Garden Kitchen & Bar is located on the Ground Level of Jupiters Gold Coast and is open for breakfast, lunch and dinner daily, from 7am until late.

ENDS

J media release

For more information please contact:

Rebekah Boyle
Public Relations & Communications Director
Jupiters Gold Coast
P: (07) 5592 8600
M: 0403 178 800
E: rebekah.boyle@star.com.au

Nicole Barclay
Communications Executive
Jupiters Gold Coast
P: (07) 5592 8571
E: nicole.barclay@star.com.au