



THE STAR
GOLD COAST

Media Release

13 December 2018

THE STAR GOLD COAST SUCCESSFULLY HARVESTS THE RETURN OF A CITY ICON

The stunning transformation at The Star Gold Coast continued today with the unveiling of the latest addition to its ever-expanding portfolio of new premium dining experiences.

Harvest Buffet, formerly Food Fantasy, has opened its doors following extensive renovations and upgrades over the past six months.

The long-awaited launch has unveiled one of the largest buffet offerings in South East Queensland, thanks to a complete redesign and expansion.

Harvest Buffet has also adopted similar branding and design cues to its sister venue at The Star Sydney and enters a new era with a menu overhaul, a reimagined bright open-plan space, increased capacity and an enhanced service offering.

Harvest Buffet is now the twelfth dining venue revealed as part of The Star Gold Coast's landmark transformation. Others include award-winning restaurants Kiyomi, Cucina Vivo and Garden Kitchen & Bar, along with lavish rooftop restaurant and bar, Nineteen at The Star.

Managing Director Queensland Geoff Hogg says Harvest Buffet's much-anticipated opening would hold enormous appeal to the loyal following the former venue established over three decades.

"Food Fantasy forged an unwavering reputation for being the city's favourite buffet." Mr Hogg said.

"We can assure our guests, both locals and tourists alike, that the new venue still features the same much-loved character and classics while also adding extra life, colour and flavour to the buffet.

"We promised to transform The Star Gold Coast into its own buzzing dining mecca and today we further build on that promise of delivering more superior high-end food experiences to our city and the world.

"It's part of our vision to be Australia's leading integrated resort company and to deliver world-class tourism and entertainment destinations that will be compelling must-visit attractions.

"Harvest Buffet has increased its capacity by more than 100 to approximately 500 seats and with the construction of a new state-of-the-art kitchen and entrance, this single project has seen the creation of more than 50 jobs.

"We are committed to the Gold Coast and have enormous confidence in the region's long-term future, as showcased by our expanded \$2 billion-plus proposed masterplan for The Star Gold Coast."

During the design phase for Harvest Buffet, enormous emphasis was placed on the venue's floor plan to ensure the development of a more spacious, accessible and seamless buffet experience.

The revitalised space boasts an open bar, a feature wine wall, the addition of a 60-seat alfresco dining terrace and a 44-seat luxe private dining room to allow for more intimate gatherings.



General Manager Food & Beverage Richard Gush says Harvest Buffet is a feast for the senses celebrating Australia's finest seasonal produce.

"The buffet boasts a carvery station, Chinese BBQ and Asian stations featuring recipes crafted by Executive Chef of Asian Cuisine, Song Yao Su, an impressive seafood selection, a house-made pizza and pasta offering, and a decadent dessert display featuring a two-metre tall chocolate fountain," Mr Gush said.

"The incredible skill of our Chefs and their passion for food should never be kept hidden, and that's why we have introduced a strong element of chef-guest interaction with the installation of live kitchen stations throughout the restaurant.

"The house-made pizza station will be serving Roman style-inspired pizzas with a thicker, chewier crust in a rectangular shape, and dishes straight from our South American style Parilla Grill that cooks at high temperatures giving the meat a distinct smoky flavour.

"In terms of quality and variety, this will be a buffet to compare with the best integrated resorts around the world. It is emblematic of the transformation The Star Gold Coast has gone through, and continues to go through, to become a global tourism destination and a landmark that locals continue to love.

"We are incredibly excited that the wait is finally over, and we can return this buffet back to the people –The Star Gold Coast would never be complete without it," Mr Gush said.

World-renowned architecture and interior design firm Luchetti Krelle, the design gurus behind Kiyomi, Cucina Vivo, Mei Wei Dumplings and M&G Café and Bar, were commissioned for the project.

Harvest Buffet's crisp, modern interior mirrors seaside living with poolside views, lush botanicals, cabana-like canopies and a fresh coastal palette of washed timber and natural stone with accents of mint, blush and brass.

Harvest Buffet is now open for breakfast, lunch and dinner seven days a week. For more information and to make a booking, visit <https://www.star.com.au/goldcoast/eat-and-drink/restaurants/harvest-buffet>.

ENDS

THE STAR GOLD COAST REDEVELOPMENT

Twelve food and beverage offerings, 596 refurbished hotel rooms and a luxury poolside experience are among the already completed elements of The Star Gold Coast's redevelopment project, with luxury suite hotel The Darling and rooftop venue Nineteen at The Star forming the centrepiece, which opened in late March 2018.

The Star Gold Coast has recently broken ground on its new development, a \$400 million mixed-use hotel and residential tower, which will see the internationally acclaimed Dorsett hotel brand introduced to Australia in 2022.

Additional food and beverage experiences will also feature in the next phase of the iconic property's transformation, further cementing its status as a world-class integrated resort.

For more information, please contact:

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