



THE STAR
GOLD COAST

Media Release

30 July 2019

THE STAR HEATS UP AS THE MERCURY DROPS “THIS HOT WINTER”

Bask in the iconic warmth and sunshine of a Queensland winter as The Star Entertainment Group turns up the heat with a host of stunning dining and entertainment experiences over the cooler months.

‘This Hot Winter’ has launched across The Star Gold Coast and Treasury Brisbane, celebrating the season with special winter warmer menus across signature dining venues, cork-popping packages, and spiced crafted cocktails.

The Star Entertainment Group Chief Marketing Officer George Hughes said The Star is forever evolving and transforming, not only with new trends, venues and high-end offerings, but also creating thrilling experiences that complement the seasons.

“Renowned for our balmy winter days and crisp nights, Queensland is the place to bask in the beauty of winter and The Star promises to deliver on this with an elevated experience exuding style, class and of course warmth,” Mr Hughes said.

“Our highly decorated culinary team has carefully crafted beautiful winter menus that celebrate only the freshest seasonal produce while ensuring each feature dish and customised cocktail oozes that cosy warmth we all gravitate to when the mercury drops.

“We understand that our guests’ entertainment and dining preferences continually grow and shift, and we are looking forward to welcoming guests to experience some exciting new offerings this winter.”

Relish in the magic of a Gold Coast winter’s day with a seasonally inspired lunch at rooftop destination venue Nineteen at The Star each Friday and Saturday until August 31. The two-course set menu, designed to be savoured with unrivalled city skyline views, features mains of either Kiwami Wagyu Brisket with Aligoté Puree, Mushroom Risotto with Sautéed Mushrooms, or Wood Grilled Ocean Trout with Pickled Kohlrabi.

Chef Song Yao Su of Imperial at The Star has also sourced the freshest of ingredients for a hearty ‘winter warmers’ menu featuring steamed New Zealand jumbo oysters with premium XO sauce, steamed scallops with golden garlic, and pan-fried Jalapeno stuffed with mince prawn.

August at Harvest Buffet is all about America, with classic wintery dishes such as New England seafood chowder and apple pie created under the close eye of The Star’s very own American Executive Chef Dustin Osuch. The indulgent menu will also feature Kentucky-style southern fried chicken wings, South Carolina-style pulled pork and Italian American favourites, as well as a build your own doughnut station alongside the buffet’s decadent 2 metre chocolate fountain.

Garden Kitchen & Bar is continuing the winter celebrations offering guests a reimagined share menu with Champagne Weekends. Enjoy flowing Moët & Chandon for two hours on the sun-drenched deck or lush lawn with delicious fresh pacific oysters, house smoked salmon, ricotta and stapleton watercress, Borrowdale pork, free range chicken and pear and frangipane friand.



The multi award-winning indoor/outdoor venue also has a delicious host of winter concoctions on offer including a rum hot chocolate, mulled wine, a rich, bitter barrel aged boulevardier, a barrel aged rosita (tequila negroni) and a hot bubba of Bulliet Rye whiskey, fresh lemon & orange, Maraschino syrup, agave and cinnamon.

While mixologists of The Star Gold Coast's Cherry have crafted an Apple Toddy; Irish Toddy; In The Clicq of Veuve Clicquot NV, Hennessy VS, Grand Marinier, Cherry Bitters; the Penfolds Winter Club of Penfolds Club Tawny, Cointreau, Ketel One, Sugar Syrup, Soda, Blueberries, Lemon Ring; and the Whisky Skin of Ardbeg, Hot Water, Sugar, Lemon Rind with Cloves.

Treasury Brisbane's highly acclaimed Fat Noodle by Luke Nguyen is keeping guests pleasantly content with a \$59 Festival Banquet for two featuring prawn dumplings, prawn crackers, BBQ roast pork belly, BBQ peking duck, vegetable fried rice served with two glasses of Morgan's Bay wine from 29 July – 13 September. Guests can indulge in a Cherry Blossom Cocktail complete with El Jimador Tequila and Maraschino cherries also available at Fat Noodle.

Guests will also discover and indulge in winter's culinary gem, the exquisite truffle, across the properties' multi award-winning signature dining destinations as The Star's truffle celebrations continue. The enticing aromas and stunning flavours of the truffle will engulf Kiyomi, Cucina Vivo, Imperial at The Star and Black Hide by Gambaro until September 1 with meticulously crafted truffle-infused menus.

Chase away the winter blues by indulging in a sun-soaked luxury getaway to The Star Gold Coast with the 'Endless Summer' 25 per cent off accommodation package (available until August 31, terms and conditions apply). While Azure Spa & Fitness Centre has designed a 90-minute Vitamin Rejuvenation Treatment featuring an immune-boosting Full Body Massage and luxurious Hydrating Facial at just \$220.

Meanwhile, The Star Gold Coast's winter entertainment line-up boasts Buddy Holly & The Beatles for a night of Rock 'n' Roll on Saturday 3 August, Oriental Beauty on Tuesday 13 August, Abbey Road Live on Saturday 17 August and Mondo Rock taking to the theatre stage on Saturday 24 August.

For more information on "This Hot Winter" at The Star, visit www.star.com.au/goldcoast/ and www.treasurybrisbane.com.au.

For more information, please contact:

Maggie Gray, Public Relations Executive, The Star Entertainment Group, 0424 517 364