



## EVENTS AND CONFERENCES

Welcome to one of Australia's largest conference, meeting and event spaces. The Star Gold Coast is committed to creating a host of unforgettable experiences to keep you coming back again and again.

When it comes to food, we are passionate about providing the finest quality of product with a focus on fresh local produce. All The Star Gold Coast chefs boast extensive culinary experience and a flexible approach to cuisine to please even your most discerning diner.

Whether it is a banquet dinner for 1000 or a high-powered business session for 20 guests, The Star Gold Coast offers personalised service, exceptional value for money, accuracy, creative flair and the flexibility to cater to any of your reasonable requests.

We can even tailor an event menu to suit your particular theme, no matter how quirky, with spectacular results. Coupled with extensive beverage lists and packages, the banquet menu will treat you to a fully serviced, satisfying experience from the privacy of your own space.

What's more, you will be looked after by an events team with personality, passion and professionalism. They can assist with room sets and layouts, theming, catering and event menu planning, as well as offering suggestions on entertainment, team building and fun after hours activities to take your event from ordinary to extraordinary.

With a wide range of restaurants and bars, the 24-hour action of the casino and live entertainment, The Star Gold Coast is the perfect place to mix business with pleasure.

## GENERAL INFORMATION

All reservations and agreements are made upon and are subject to the rules and regulations of the hotel, and the following conditions apply:

- All prices are current and are subject to change.
- A minimum surcharge applies for functions of less than 25 guests.
- Labour charges will apply for each additional hour, or part thereof, that a function continues after midnight.
- Final numbers must be specified by the client three working days in advance. If actual numbers are less than those specified, we will charge based on the specified numbers.
- Some dishes on this menu contain substances which could have implications for individuals with food related conditions, allergies or food intolerances. Please discuss this with your Event Coordinator.
- Catering selections are due 30 days prior to event start date.
- Operator means The Star Entertainment QLD Limited ABN 78 010 741 045.



## BREAKFAST

(V) Vegetarian  
(GF) Gluten Free  
(LAC) Lactose Free

### A LIGHT START \$25 PER GUEST

Chilled fruit juices.  
Whole fruit, sliced seasonal melons and berries.  
Low fat fruit yoghurts with house made granola.  
Healthy cereals with a choice of soy, skim or full cream milk.  
Bakery basket of freshly baked fruit danish, croissants and muffins, served with preserves, Vegemite, honey and butter.  
Freshly brewed coffee and assorted teas.

### A RUNNING START \$29 PER GUEST

Chilled fruit juices.  
Whole fruit, sliced seasonal melons and berries.  
Low fat fruit yoghurts with house made granola.  
English muffin, fried egg, sausage pattie and cheddar cheese.  
Healthy cereals with a choice of soy, skim or full cream milk.  
Bakery basket of freshly baked fruit danish, croissants and muffins, served with preserves, Vegemite, honey and butter  
Freshly brewed coffee and assorted teas.

### GRAB N' GO \$33 PER GUEST

Chilled fruit juices.  
Low fat fruit yoghurts with house made granola.  
Smoked salmon and King Island brie croissant.  
English muffin, smoked bacon and egg.  
Scrambled egg and salsa fresca burrito.  
Baked croissants, danish pastries and assorted muffins.  
Freshly brewed coffee and assorted teas.

# BREAKFAST BUFFET

*All buffets are designed  
for a minimum of 35 guests.*

(V) Vegetarian  
(GF) Gluten Free  
(LAC) Lactose Free

## THE REASON TO WAKE UP BREAKFAST \$35 PER GUEST

Chilled fruit juices.

Sliced seasonal melons and tropical fruits.

Low fat fruit yoghurts with house made granola.

Healthy cereals with a choice of soy, skim or full cream milk.

Bakery basket of freshly baked fruit danish, croissants and muffins, served with preserves, Vegemite, honey and butter.

Fluffy scrambled eggs.

Breakfast smoked bacon.

Country beef sausage.

Hash browns.

Sautéed mushrooms.

Baked beans.

Selection of fresh breads.

Freshly brewed coffee and assorted teas.

## HEALTHY BUFFET BREAKFAST \$37 PER GUEST

Chilled fruit juices.

Strawberry and banana smoothies.

Low fat fruit yoghurts with house made granola.

Sliced seasonal melons and tropical fruits.

Healthy cereals with a choice of soy, skim or full cream milk.

Carrot and walnut muffins.

Pear, honey and oat muffins.

Bakery basket of freshly baked fruit danish and croissants, served with preserves, Vegemite, honey and butter.

Spinach and ham quiche.

Egg white frittata with sautéed bell peppers.

Chicken sausage.

Slow roasted tomatoes with thyme.

Sautéed Portobello mushrooms.

House made baked beans.

Selection of fresh breads.

Freshly brewed coffee and assorted teas.

## ASIAN BUFFET BREAKFAST \$40 PER GUEST

Chilled fruit juices.

Low fat fruit yoghurts with house made granola.

Fresh seasonal fruits, melons and berries.

Healthy cereals with a choice of soy, skim or full cream milk.

Assorted steamed dim sum.

Congee  
Rice porridge, chicken and century egg,  
Chinese dough fritters and pickled vegetables.

**Select one:**  
**Nasi Goreng**  
Indonesian fried rice, fried egg and chicken satay.  
or  
**Gulai Ayam**  
Malaysian chicken curry and roti bread.

Freshly brewed coffee and assorted teas.

## BREAKFAST ENHANCEMENTS

Enhancements must be ordered with a breakfast buffet, for the entire group and are priced per guest.

**CONGEE** **\$10/ GUEST**  
Rice porridge, Chinese donuts, century egg and condiments.

**FRESH EGGS** **\$13/ GUEST**  
Scrambled, poached or fried.

**SWEET TREATS** **\$11/ GUEST**  
Freshly baked pancakes with your choice of topping.

**Select one:**  
Seasonal fruit, caramelised bananas, strawberries, maple syrup or lemon juice and castor sugar.

**THREE EGG OMELETTE (GF)** **\$13/ GUEST**  
Double smoked ham and cheddar cheese or spinach, mushrooms and feta cheese.

**HONEY BAKED HAM**  
**MIN 25 GUESTS** **\$17/ GUEST**  
Roasted leg ham, mustards, brioche.

**BREAKFAST SANDWICHES**  
Black Forest ham with aged cheddar cheese on rye bread. **\$7/ GUEST**

Fried eggs, sausage pattie and cheddar cheese on English muffin. **\$9/ GUEST**

Breakfast steak and eggs on grilled ciabatta. **\$10/ GUEST**

# PLATED BREAKFAST MENU OPTIONS

(V) Vegetarian  
(GF) Gluten Free  
(LAC) Lactose Free

## PRE-SET ON TABLE

\$40 PER GUEST

Chilled juices and bakery basket of freshly baked fruit danish, croissants and muffins. Served with preserves, Vegemite, honey and butter.

Freshly brewed coffee and assorted teas.

Choose one plated meal  
(additional \$3.50 for alternate serve):

### STAR BREAKFAST

Breakfast sausage, crispy bacon, creamy scrambled eggs, truss tomato, hash browns and sourdough bread.

### SPANISH OMELETTE

Filled with grilled chorizo, wilted spinach, tomato salsa, cherry tomato and hash browns.

### FETA AND SPINACH OMELETTE (v)

Filled with feta cheese, wilted spinach, accompanied with cherry tomato and hash browns.

### TASMANIAN SMOKED SALMON AND DILL QUICHE

Rocket lettuce, vine-ripened tomato and hash browns.

### SPINACH, FETA AND SUN-DRIED TOMATO QUICHE (v)

Sautéed capsicum, vine-ripened tomato and hash browns.

### CHINATOWN BREAKFAST

Chicken or fish congee with century egg, dough fritter and condiments.

### VEGETARIAN FRITTATA (v)

Served with field mushrooms, tofu, spinach, truss tomato and hash brown.

### MARINATED GRILLED LAMB CHOPS

(additional \$4 per guest)  
Served with poached eggs, Napoli sauce, truss tomato and hash brown.

### GRILLED BEEF MEDALLIONS

(additional \$4 per guest)  
Served with creamy scrambled eggs, hollandaise sauce, truss tomato, hash browns and toasted ciabatta.

### QUESADILLA

Smashed avocado with cheese, ham, corn, fried egg, sour cream and tomato salsa.



## REFRESHMENT BREAKS

*All refreshment breaks are served with freshly brewed coffee, assorted teas and market fresh fruit (whole).*

(V) Vegetarian  
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CHOOSE 2 ITEMS: \$14 PER GUEST  
CHOOSE 3 ITEMS: \$17 PER GUEST

### PASTRIES

Chocolate croissant  
Cherry and pistachio danish  
Pain au raisin danish  
Cinnamon bun with iced cinnamon frosting  
Apple lattice danish  
Fresh strawberry and vanilla custard danish  
Mini glazed donuts

### MUFFINS

Chocolate fudge  
Banana and macadamia nut  
Iced carrot and roasted walnut  
Pear, wild honey and oat  
Raspberry and white chocolate  
Caramel and date  
Blueberry

### SAVOURY

Mini smoked bacon and egg tarts  
House baked mini quiche, cheddar cheese and spinach (v).  
Mini lamb and rosemary pies  
Mini spinach and ricotta puffs (v)  
Char Sui BBQ pork buns  
Mini brie cheese and shaved ham croissant  
Chicken and mushroom pies  
Cornish pasties (v).

### Savoury (continued)

Indian spiced curry puffs (v)  
Bacon and cheese quiche  
Mini braised beef and Burgundy pies  
Mini beef sausage rolls

### SANDWICHES

Smoked salmon and cream cheese on rye roll.  
Seasonal tomato, bocconcini and basil baguettes (v).  
Roast beef, horseradish cream and watercress.  
Triple smoked ham, cheese and tomato on ciabatta.  
Smoked chicken and avocado on poppy seed roll.  
Vegetable crudités and assorted dips (v).

### SOMETHING SWEET

Chocolate and peppermint brownie  
Apple and rhubarb crumble  
Pear and orange frangipane tart  
Salted caramel chocolate tart  
Mini fruit tart  
House made cookies  
Flourless chocolate fudge cake  
Opera cake  
New York cheesecake  
Golden syrup and oats biscuits  
Selection of Mövenpick ice creams  
Scones with jam and cream

# ALL DAY BREAKS AND REFRESHMENTS

*Create your own break by choosing  
from snacks and beverages.*

## ORCHARD

Whole fresh fruit.	\$39/15 pieces
Low fat fruit flavoured yoghurts	\$6 each
Seasonal fresh fruit platter	\$63/10 guests

## FROM THE MILL

Assorted turnovers	\$50/dozen
Assorted danish pastries	\$42/dozen
Assorted muffins	\$42/dozen
Cinnamon rolls	\$50/dozen
Freshly baked butter, almond and chocolate croissants	\$53/dozen
Assorted donuts	\$50/dozen
Fruit and nut strudel	\$50/dozen
Individual boxed dry cereal with soy, skim or full cream milk	\$4 each
Fresh mini bagels with a variety of flavoured cream cheeses	\$53/dozen
Assorted muesli bars	\$53/dozen
Scones with jam and cream	\$50/dozen

## INDULGENT TREATS

Chocolate fudge brownies	\$53/dozen
Dipped strawberries	\$58/dozen
Biscotti	\$53/dozen
House made cookies	\$42/dozen
Rice crispy bars	\$53/dozen
Candy bars	\$53/dozen
Ice cream bars	\$82/dozen
Assorted fruit bars	\$82/dozen
Assorted energy bars	\$53/dozen

## CRUNCHY

Individual bags of popcorn	\$5 each
Individual bags of trail mix	\$5 each
Individual bags of potato chips	\$5 each
Individual bags of pretzels	\$5 each
Aussie trail mix	\$20/500g
Pretzels	\$15/500g
Mixed nuts	\$20/500g
Rice crackers	\$10/500g

## COFFEE AND TEA

Continuous tea and coffee (for a maximum of 8 hours)	\$13/guest
Arrival tea and coffee	\$5/guest

## SPLASH

Selection of bottled juices	\$5 each
Assorted soft drinks	\$5 each
Smart water	\$7 each
Vitamin water (assorted flavours)	\$7 each
Bottled water	\$4 each
Assorted iced teas	\$6 each

## HIGH OCTANE

Energy drink	\$7 each
Sports drink (assorted flavours)	\$7 each
Protein shakes	\$7 each
Berocca station	POA
Filtered water stations	POA



## WORKING LUNCH BUFFETS

*Lunch buffets are designed for a minimum of 15 guests and are suitable for stand up lunch breaks.*

*Buffets are served with freshly brewed coffee, assorted teas, assorted soft drinks and juice.*

(V) Vegetarian  
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### OPTION 1 \$37 PER GUEST

Select three salads, five sandwiches and fresh fruit platters. Based on 2.5 sandwiches per person.

### OPTION 2 \$43 PER GUEST

Select two salads, two sandwiches, two mains and three desserts. Based on 1.5 sandwiches per person.

### OPTION 3 \$43 PER GUEST

Select four salads, three mains and three desserts. Served with bread rolls.

### SALADS

Garden salad with assorted dressing (V, GF, LAC).

Quinoa salad with roasted Mediterranean vegetables (V).

Traditional creamy herb coleslaw (V,GF).

Beetroot with orange and walnut dressing (V, GF, LAC).

Caesar salad with bacon, garlic croutons and shaved parmesan cheese.

Roasted cauliflower and caper salad (V, GF, LAC).

New potato salad, sour cream and Spanish onion (V, GF).

Moroccan couscous, vegetables, lemon zest (V).

Tomato and cucumber with dill dressing (V, GF, LAC).

Waldorf salad (V, GF).

### SANDWICHES/ROLLS/WRAPS

#### TRADITIONAL FINGER SANDWICHES

Rare roast beef, dill pickle and grain mustard.

Smoked salmon, cucumber and chives.

Curried eggs and watercress.

Poached chicken breast, endive and herbed mayonnaise.

Mesculin lettuce, tomato, carrot and avocado (V).

#### GOURMET WRAPS

Chicken Caesar wrap.

Smoked salmon, pastrami and artichoke relish wrap.

Cucumber, tomato, Persian feta and olive tapenade wrap (V).

New York style pastrami, dill pickle and horseradish cream wrap.

Gluten free option on request.

#### MINI BAGUETTES

BLT – Smoked bacon, aged cheddar cheese, tomato and romaine lettuce.

Roast turkey breast with King Island brie and cranberry sauce.

Rare roast beef, English mustard and mixed greens.

Char-grilled eggplant, semi-dried tomatoes and avocado (V).

#### FOCACCIAS

Prosciutto, goat's cheese, wild rocket and honey (V).

Char-grilled vegetables, hummus and pesto (V).

Roma tomato, buffalo mozzarella and basil (V).

Roast chicken breast served with olives and pecorino.

Sopressa, goat's cheese, zucchini and semi-dried tomatoes (V).

Gluten free option available on request.

# WORKING LUNCH BUFFETS

*Continued*

*Lunch buffets are designed for a minimum of 15 guests and are suitable for stand up lunch breaks.*

*Buffets are served with freshly brewed coffee, assorted teas, assorted soft drinks and juice.*

(V) Vegetarian  
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## MAINS

Lamb osso buco with Moroccan spices and steamed rice (GF).

Seared salmon fillet with lemon beurre blanc and seasonal vegetable medley (GF).

Beef stroganoff in red wine jus with steamed baby potatoes and parsley.

Roast chicken breast with sautéed mushrooms and potato with caramelised onion (GF).

Roast barramundi with caponata and lemon and herb couscous (GF).

Butter chicken with steamed rice and papadums (GF).

## DESSERTS

Strawberry shortcake with vanilla bean custard.

Caramel bars with rich chocolate ganache.

Chocolate mudcake, strawberries and crème chantilly.

Traditional lamingtons with whipped cream.

Citrus cheesecake.

Vanilla bean crème brûlée with fresh berries.

Tiramisu slice, Savoirdi biscuits soaked in espresso.

Chocolate mousse cup.

Fruit pavlova.

Sliced fruit platter.

## DELICATESSEN

\$38 PER GUEST

Build your own sandwich

## BREADS

Artisan fresh rolls

Sliced breads

## CURED, ROASTED AND SLICED MEATS

Based on 80g of each protein per guest.

House roasted turkey breast.

Sliced danish salami.

Black Forest ham.

Shaved smoked chicken breast.

Grilled Mediterranean vegetables.

## CHEESES

Vintage cheddar

Swiss Edam

## SALADS

Tomatoes

Onions

Pickles

Lettuce

Sprouts

## CONDIMENTS

Assorted mustards

Lemon cilantro hummus

Mayonnaise

## ON THE SIDE

Garden salad with assorted dressings (V, LAC, GF).

Red potato salad (V, GF).

Three cabbage coleslaw (V, GF).

Macaroni salad with cheddar cheese and peas.

## SWEET

Assorted giant cookies.

Raspberry and coconut slice.

Pear and almond cake.

Fruit salad.

# LUNCH BUFFETS

*Lunch buffets are designed for a minimum of 15 guests.*

*Buffets are served with freshly brewed coffee, assorted teas, assorted soft drinks and juice.*

(V) Vegetarian  
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## FARMHOUSE BUFFET \$45 PER GUEST

### GARDEN

Iceberg lettuce, sprouts, candied nuts and creamy French dressing (V, GF).

Tomatoes, cucumbers, red onions and cider vinaigrette (V, GF, LAC).

Carrot salad with golden raisins (V, GF, LAC).

### NEW SOUTH

Pork loin steak with roasted apples (GF).

Maple glazed salmon and potato hash (GF).

Green beans and brown butter (V, GF).

### BAKED

Country style meatloaf, onions and mushrooms (GF).

Lemon herb chicken, peas and carrots (GF).

Classic macaroni and cheese (V).

Spicy cauliflower with lemon oil and parsley (V).

Freshly baked rolls and cornbread.

### SWEET

Apple and rhubarb crumble with vanilla custard.

Hedgehog slice covered with couverture.

Hummingbird cake with cream cheese icing.

Yoghurt and passionfruit mousse.

## ASIAN BUFFET \$45 PER GUEST

### CULTIVATED

Yuzu marinated mushroom, tofu and charred scallions (V, GF, LAC).

Thai chicken, cilantro, bean sprouts, candied peanuts and sesame mint dressing.

### CHILLED

Soba noodle salad, cucumber, sugar snap peas and miso dressing (V).

### MARINATED AND SAUTÉED

Orange chicken, caramelised onions and cilantro.

Mongolian beef, scallions and tinker bell pepper.

### STEAMED

Steamed salmon Hong-Kong-style ginger and soya glaze (LAC).

Steamed lotus leaf with Five-Treasure rice (GF, LAC).

### GARDEN

Spicy Szechuan eggplant and green beans (V, GF, LAC).

### SWEET

Coconut rice with pandan leaf custard.

Mango pudding.

Glutinous rice balls with ginger syrup.

Chinese custard tarts.

# LUNCH BUFFETS

*Continued*

*Lunch buffets are designed for a minimum of 15 guests.*

*Buffets are served with freshly brewed coffee, assorted teas, assorted soft drinks and juice.*

(V) Vegetarian  
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## INDIAN BUFFET \$45 PER GUEST

### GARDEN AND VINE

Mixed green salad, cucumber, tomato, red onion and apple vinaigrette (V, GF).

Marinated cauliflower salad, tomato, onion, cucumber and yoghurt cilantro sauce (V, GF).

South Indian chickpea salad (V, GF).

### OVEN BAKED

Tandoori chicken marinated in authentic Indian spices and yoghurt sauce.

Lamb korma cooked in spices and nut sauce.

Beef kebabs with mint chutney (GF).

Turmeric, beans, fresh onion and coriander (V, GF, LAC).

Sabji vegetables with mild spices (V, GF).

Aloo gobi cauliflower and potatoes (V, GF).

Saffron basmati rice (V, GF).

Crispy naan bread.

Pappadam (GF).

Spiced Indian pickles, house made yoghurt sauce and sweet Indian mango chutney.

### DESSERTS

Coconut barfi (V).

Traditional Indian rice pudding (V).

Freshly grated carrot, whole milk, sugar and cashews (V).

Gulab jamun (V).

## MEXICAN BUFFET \$45 PER GUEST

### GARDEN

Mexican bean salad with grilled vegetables and lime vinaigrette (GF, V).

Grilled corn and avocado salad (GF, V).

Green leaf with green vegetables and tomato dressing (GF, V).

Condiments, guacamole, salsa, sour cream, grated cheese, Jalapeno, diced tomatoes and lettuce.

### OVEN BAKED

Fiesta salsa shredded chicken with soft tortilla wraps.

Veggie enchiladas with red beans, rice roasted capsicum, coriander and cheese (GF, V).

Beef chilli con carne with warm corn chips (GF, LAC).

Corn on the cob with butter (GF, V).

Mexican rice (GF, V).

### DESSERTS

Spiced nuts with ancho chile, lime and rosemary.

Pumpkin bars with kahlua and cream frosting.

Dulce de leche brownie bites.

Coconut flan.

# PLATED LUNCH CHEF'S SPECIAL

*All plated dinners are served  
with freshly brewed coffee  
and assorted teas.*

(V) Vegetarian  
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## TWO COURSES

\$58 PER GUEST

## THREE COURSES

\$69 PER GUEST

## ALTERNATIVE SERVE ADDITIONAL

\$3.50 PER GUEST, PER SERVE

Select one from each group:

### ENTRÉE

Grilled lamb strip with cumin and pistachio,  
harissa olives salsa and smokey roasted  
eggplant puree (GF, LAC).

Marinated spicy Thai beef salad with paw paw,  
vermicelli (GF).

Fresh heirloom tomatoes with baby beetroots,  
scamorza cheese and cucumber vinaigrette  
(GF, V).

Slow smoked maple duck breast with berry coulis,  
chestnut pruee and herb salad (GF).

An extra \$2.00 per guest.

Cooked prawns with tarragon, goat's cheese,  
smashed avocado and witlof salad (GF).

An extra \$2.00 per guest.

### MAIN

Beef tenderloin with blistered truss tomato,  
broccolini, brasied lentils and beef jus (GF).

Chicken breast with forest mushrooms, honey  
roasted parsnip and spinach sauce.

Reef fish with lemon smashed potatoes, charred  
leek, spicy capsicum relish and beurre blanc (GF).

### DESSERT

Banana and dulce bar, macadamia nut sable  
and orange in salted caramel syrup.

Peanut butter cheesecake, milk chocolate  
crème and raspberry compote.

Passionfruit panna cotta, strawberries  
and nut crumble.



## CANAPÉ SELECTION

(V) Vegetarian  
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### PRE-DINNER CANAPÉS

30 MINUTES INCLUDES 2 COLD  
AND 2 HOT ITEMS (4 PIECES)  
\$17 PER PERSON

### CANAPÉS

1 HOUR INCLUDES 3 COLD  
AND 3 HOT ITEMS (6 PIECES)  
\$25 PER PERSON

2 HOURS INCLUDES 5 COLD  
AND 5 HOT ITEMS (10 PIECES)  
\$40 PER PERSON

\*Excludes premium selection

### COLD

Bruschetta of Roma tomato, sun-dried tomato and Persian feta (V).

Rolled goat's cheese in toasted black sesame seeds and mustard with citrus peel (GF, V).

Assorted sushi nori rolls, pickled ginger and wasabi, 2pcs (GF).

Beetroot basket filled with crab meat, wasabi mayonnaise and baby salad.

Vietnamese summer roll with dipping sauce (V, GF, LAC).

Roast wild mushrooms with whipped mascarpone cheese and baby chives (GF, V).

Scallop ceviche with margarita essence (GF, LAC).

Wasabi spiced cornets of Ahi tuna tartar.

Rare roast beef tart with red onion jam and baby watercress.

Rosette of smoked salmon pastrami served with cream cheese and fried capers (GF).

### HOT

Mini sausage rolls with tomato relish.

Mini assorted gourmet pies and tomato relish.

Mini assorted quiches.

Vegetable samosa with mint dipping sauce (V, LAC).

Tomato, brie cheese arancini and pesto dipping sauce (V).

Moroccan lamb koftas served with yoghurt lime dipping sauce.

Oven roasted char siu pork bun.

Sweet potato and cashew nut empanada (V).

Spiced chicken satay with peanut and coriander sauce (GF).

Butter chicken samosa with mango relish.

Beef satay with chimichurri sauce (GF).

# PREMIUM CANAPÉ SELECTION

## PREMIUM SELECTION

ADD \$5 PER PERSON/PER ITEM

### COLD

House made nigiri sushi, tofu pockets, pickled ginger and soy, 2pcs (GF).

Pacific oyster served with pickled watermelon (GF).

Chargrilled scallops on cauliflower puree, black bean dressing and salmon pearls (GF).

Seared tuna with garlic, confit fennel, watercress and tamarind glaze (GF).

Palm sugar cured beef carpaccio, caper dressing and lavosh.

### HOT

Prawns wrapped in kataifi served with lime mayonnaise.

Pepper king prawn with tarragon aioli.

Goat's cheese filled mushroom wrapped in bacon (GF).

Tandoori chicken balls and coriander dressing.

Mini brochettes of cumin spiced lamb with tzatziki (GF).

Coconut chicken tender and curry aioli.

Noosa crab cake with lime and crème fraiche.



## HAND HELD SUBSTANTIAL DINING

*Designed for a minimum  
of 50 guests.*

(V) Vegetarian  
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**CHOOSE 4 ITEMS**  
\$36 PER GUEST (MINIMUM REQUIRED)

**ADDITIONAL ITEMS**  
\$9 PER ITEM

### COLD

Mandarin infused tuna fillet with Nicoise salad (GF).

Salad of vine ripened tomatoes, Kalamata olives, fresh basil and apple balsamic dressing (V, GF).

Thai beef salad with crispy vermicelli (GF).

Smoked duck breast on green papaya salad with citrus dressing (GF).

Chinese chicken salad with apple coriander leaf (GF).

Prawn cocktail with Marie Rose dressing (GF).

Summer rolls with peanut dressing (V, GF).

### HOT

#### MEAT

Wok-fried egg noodle with beef, garlic and black bean sauce.

Italian sausage served on herb gnocchi with creamy tomato Sambuca sauce.

Lamb fillet kebab on cashew saffron spiced pilaf rice and garlic yoghurt (GF).

Bangers and mash, mini chipolatas on creamy potato puree and onion sauce.

Party pies with mushy peas.

BBQ pulled pork sandwich with coleslaw.

Mini steam basket with a variety of three dumplings and har gow.

Beef slider with shoestring chips.

### POULTRY

Stir-fried tropical chicken with sweet and sour sauce and jasmine rice (GF).

Green curry of chicken, coconut milk and lemongrass rice.

Tortilla with chicken fajita and guacamole.

Chicken kebab served with herbed couscous and mint yoghurt.

### SEAFOOD (NOT FOR POOL EVENTS)

Beer battered whiting with shoe string fries, lemon and tartare sauce.

Crispy tempura prawn with chilli ponzu dressing.

Salt and pepper squid with Asian salad.

### VEGETARIAN

Bocconcini and tomato arancini (V).

Orecchiette pasta with pesto, feta, olives and sun-dried tomatoes (V).

Elbow macaroni with roma tomato concasse, basil and shaved parmesan crisp (V).

Spinach and ricotta tortellini with creamy tarragon cheese sauce and tomato pesto (V).

Vegetable spring roll with plum sauce (V).

Chinese steamed bun with hoisin sauce (V).

## STATIONS

*All stations must be ordered with a buffet or hand held dining selection.*

(V) Vegetarian  
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### COLD STATIONS

#### SEAFOOD EXTRAVAGANZA MARKET PRICE PER GUEST

Based on 10 pieces per guest.  
Whole prawns, spanner crab,  
Moreton Bay bugs.  
Oysters on the half shell.  
Fresh lemons, limes, cocktail sauce  
and tartare sauce.

#### OVER THE TOP ANTIPASTO BAR \$22 PER GUEST

Based on 200g portion per guest.  
Cured and dried Italian meats, aged  
cheeses, fresh mozzarella, marinated  
vegetables and a selection of olives.

#### SUSHI AND SASHIMI \$34 PER GUEST

Based on 10 pieces per guest.  
Selection of freshly prepared sushi,  
sashimi and nori rolls, wasabi, soy  
and pickled ginger.

#### THE OYSTER BAR \$25 PER GUEST

Based on six pieces per guest.  
Selection of seasonal shucked oysters  
with traditional accompaniments, shallot  
mignonette, buttered bread, cocktail  
sauce, tabasco and lemon wedge.

### HOT STATIONS

#### GIVE ME SUM DIM SUM \$19 PER GUEST

Based on four pieces per guest.  
Selection of dim sum: pork and prawn  
siu mai, prawn har gow, BBQ pork char sui,  
crispy tempura shrimp.

#### PASTA STATION \$18 PER GUEST

Based on 300g per guest.  
Penne, linguini and farfalle, pesto cream,  
Bolognese, Napoli and brie cheese sauces,  
wild mushrooms, seasoned bread crumbs,  
parmesan, garlic bread.

#### PEKING DUCK \$25 PER GUEST

Based on 3-4 portions per guest.  
Chinese BBQ roast duck, steamed  
pancakes, spring onion, cucumber  
and hoisin sauce.

#### SPUDS \$15 PER GUEST

Based on one potato per guest.  
Baked potato bar with a variety of potatoes.  
Selection of toppings: chili con carne,  
chives, smoked bacon, sautéed mushrooms,  
goat's cheese, shredded cheddar cheese,  
caramelised onions, sour cream, butter,  
spring onions, jalapeños and guacamole.

#### SATAY STATION \$18 PER GUEST

Based on four pieces per guest.  
Grilled to order: chicken, beef and lamb  
marinated in honey, soy and garlic, spicy  
peanut sauce, sweet soy sauce and  
cucumber pickle.

## STATIONS

*All stations must be ordered with a buffet or hand held dining selection.*

(V) Vegetarian  
(GF) Gluten Free  
(LAC) Lactose Free

### CARVERY STATIONS

INCLUDES CHEF CARVING  
THE MEAT AT STATION

*Designed for a minimum of 50 guests.  
All meat portions are based on 200g per guest.*

#### ROAST CHICAGO ROUND BEEF

\$21 PER GUEST

Butter bun and gravy, red wine jus, Béarnaise sauce and mustard selection.

#### HERB ROASTED LEG OF LAMB

\$27 PER GUEST

Artisan rolls, thyme jus, mint jelly and mustard selection.

#### PINEAPPLE GLAZED HAM

\$17 PER GUEST

Herb biscuits and mustard selection.

#### SMOKED TURKEY BREAST

\$16 PER GUEST

Soft dinner rolls, cranberry chutney and gravy.

#### WHOLE ROASTED SALMON

\$21 PER GUEST

Chinese donuts, fresh lemons, spring onions and black bean sauce.

#### PORK LOIN WITH CRACKLING

\$19 PER GUEST

Turkish flat bread, sage jus, apple compote and mustard selection.

### DESSERT STATIONS

*Designed for a minimum of 50 guests.*

#### CHOCOLATE FOUNTAIN

\$16 PER GUEST

White and dark chocolate, churros, seasonal fruit, cheesecake lollipops, brownie popsicles and house made marshmallows.

#### CRÊPES SUZETTES

\$15 PER GUEST

Cooked to order by our chefs. French crêpes flambéed with orange liqueur and served with chantilly cream.

#### MOVENPICK ICE CREAM CART

\$17 PER GUEST

Maple walnut, stracciatella, swiss chocolate and vanilla ice cream with fresh fruit and nuts.

#### DESSERT STATION

\$21 PER GUEST

A selection of delicate composed mini desserts plated or served in shot glasses.

#### NITROGEN VALRHONA CHOCOLATE ROCHE STATIONS

\$15 PER GUEST

Watch chefs preparing chocolate roche made from the finest Valrhona Dulce couverture, caramelised white chocolate, nuts and rice bubbles. By setting the chocolate rice bubble mixture with liquid nitrogen you will enjoy the 'dragon effect' when consuming the chocolate after setting.

#### CUCINA VIVO GELATI CART

\$17 PER GUEST

Freshly made gelati in house with flavours of lime, mocha, Nutella, lemon and raspberry. Served with waffle cones, peanuts and sauces.



## PLATED DINNERS

*All plated dinners are served with freshly brewed coffee and assorted teas.*

(V) Vegetarian  
(GF) Gluten Free  
(LAC) Lactose Free

**TWO COURSES**  
\$63 PER GUEST

**THREE COURSES**  
\$76 PER GUEST

**ALTERNATE SERVE ADDITIONAL**  
\$3.50 PER GUEST, PER COURSE

### COLD ENTREES

Organic field greens with roasted artichokes, red onion, tomatoes and aged Sherry vinaigrette (V, GF).

Caesar salad with bacon, garlic croutons and shaved parmesan cheese.

Baby greens with farm vegetables, mozzarella and white balsamic dressing (V, GF).

Seared beef and Asian style glass noodles with lemongrass dressing (GF, LAC).

Moroccan lamb with Mediterranean vegetable couscous on balsamic essence and lemon oil.

Scallops with green papaya salad and yuzu pearls (GF, LAC).

Peking duck pancake with bamboo shoot salad and hoisin sauce.

Char-grilled asparagus and confit of roma tomatoes served with Chèvre goat's cheese and beetroot vinaigrette (V, GF).

Confit of Atlantic salmon, soba noodles and wakami miso dressing.

Timbal of Queensland crab, champagne scallops with avocado and ponzu caviar (GF). Additional \$4 per guest.

Sesame crusted tuna, saffron prawns and Tasmanian smoked salmon with grapefruit pearls (LAC). Additional \$3 per guest.

### WARM ENTREES

Maple glazed duck breast with pumpkin puree (GF).

Sichuan style hot and sour soup with crispy shrimp shoo mai (GF).

Vegetable broth and sourdough baguette (V).

Queensland crab cake with celeriac rémoulade. Additional \$5 per guest.

### MAINS

#### POULTRY

Pan-fried spatchcock on lentil ragoût, pommes duchesse, buttered broccoli and red wine sauce (GF).

Chicken breast fillet with herbed garlic, vegetable couscous, asparagus and pesto sauce (GF).

Roasted chicken breast with thyme fondant potato, baby carrot, broccolini and chicken jus (GF, LAC).

Chicken supreme filled with Camembert cheese and tomato, roast pumpkin and sage sauce (GF).

Roasted grain fed chicken breast with potato bake, baby shallots and tarragon infused jus (GF.)

Chicken breast with braised shitake mushroom ragu, bok choy and black rice (GF).

Herb chicken breast with tomato and lentils, preserved lemon, broccolini and jus (GF).

## PLATED DINNERS

*Continued*

*All plated dinners are served with freshly brewed coffee and assorted teas.*

(V) Vegetarian  
(GF) Gluten Free  
(LAC) Lactose Free

### BEEF

Braised short rib, ratatouille vegetables, French beans, potato puree and porcini jus (GF).

Roasted striploin of beef, warm fingerling potato salad and forest mushrooms (GF).

Aged beef tenderloin on crushed garlic potatoes with baby carrots and red wine jus (GF).

Slow roasted beef tenderloin with charred onion, Dutch carrots, fondant potatoes and Merlot jus (GF, LAC).

Grass fed beef sirloin with truss tomatoes, pancetta butter beans, colcannon and Shiraz jus (GF).

Pepper crusted beef fillet on confit potatoes, root vegetable mélange and Port wine sauce (GF).

Char-grilled sirloin steak, French beans, duchess potato and Cabernet reduction (GF).

Braised beef cheek with sweet potato mash, asparagus spears and jus (GF).

Veal loin steak with sand crab meat, asparagus and Hollandaise sauce (GF).

### LAMB

Herb crusted lamb rack with broccolini, baby tomatoes and sesame balsamic sauce.

Lamb loin medallion crusted with parsley and capers with rich tomato foam and basil gnocchi.

Braise lamb shank with creamy mash, roast root vegetables, asparagus and rosemary jus.

### PORK

Pork cutlet with Dijon crust on sweet potato fondant, French beans and apple sauce (GF).

Pork sirloin with crackling, roasted pumpkin and snow pea salad served with Calvados jus (GF).

Confit pork belly with butternut pumpkin, apple, radish and honey mustard glaze (GF).

### SEAFOOD

Snapper with caper herb topping with straw vegetables and Sauvignon Blanc sauce (GF).

Oven baked Tasmanian salmon on semi dried tomato mash and lemon butter sauce (GF).

Reef fish with lemon and chive mash potato, confit fennel and tomato foam.

Roasted barramundi with vegetable fricassee and herb beurre blanc (GF).

Steamed barramundi with garlic spinach, white bean puree, fried shallots and caper dressing (GF).

Blackened Tasmanian salmon with vegetable ribbons, gnocchi and basil sauce.

### SURF 'N' TURF OPTION

Add ½ lobster or prawns to your choice of main (subject to availability).

**Additional cost at market price.**

### VEGETARIAN

Mediterranean lentil cake, roasted peppers, bean and fennel salad with basil tofu (V, GF).

Potato gnocchi with heirloom tomato ragout and basil oil (V).

Red wine risotto cake with forest vegetables and garlic chive sauce (V, GF).

Caramelised onion tart with blue cheese polenta, roast baby beets and balsamic pearls (V).

Whole roasted field mushroom with ricotta, caramelised onion, pine nuts and English spinach sauce (GF, V).

Country-style tofu with vine ripened tomatoes and green scallions (V, GF).

### SWEETS

Dark chocolate fudge cake with maple butter, caramel and pecan brittle.

Milk chocolate marquise with pistachio crème and cherry gelee.

Passionfruit mille-feuille with wild berry ice cream and citrus salad.

Peanut butter mousse with salted caramel and raspberry sorbet.

Lemon and raspberry napoleon with seasonal fruits and white chocolate crème anglaise.

Café mascarpone mousse with almond biscotti and crème chantilly.

Apple and rhubarb crumble with cinnamon scented ice cream and rhubarb syrup.

Quark strudel with rum raisin ice cream.

Caramel and macadamia slice with wattle seed crème and bush honey anglaise.

Lemon crème tart with candied lemon, sesame tuille and earl grey jelly.

Crème brûlée with almond Florentine.

Vanilla cheesecake with citrus salad, crème chantilly and seasonal berries.

Cheese plate with Willow brie, aged cheddar, blue vein cheese and quince.  
**Additional \$3 per guest.**

# DINNER BUFFETS

*Designed for a minimum of 50 guests*

*Buffets are served with freshly brewed coffee and assorted teas.*

(V) Vegetarian  
(GF) Gluten Free  
(LAC) Lactose Free

## THE TEXAS STEAK HOUSE \$71 PER GUEST

### SALADS

Classic wedge salad with bacon, tomatoes, red onions and creamy blue cheese dressing (V, GF).

Greek salad with peppers, onions, Kalamata olives and Spanish onion (V).

Tomato and cucumber salad with balsamic vinaigrette.

### MAINS

Broiled salmon with herbed fingerling potatoes and a dill cream sauce (GF).

Baked herb chicken with roasted root vegetables (GF).

Smokey beef brisket with caramelised onions and leeks (LAC).

### SIDES

Herb and parmesan polenta (V, GF).

Grilled citrus marinated asparagus (V, GF).

Baked macaroni and cheese (V).

Freshly baked breads and butter.

### SWEET

Strawberry cheesecake.

Sweet potato pie.

Dark chocolate mud cake.

## AUSSIE BBQ \$73 PER GUEST

Add live BBQ for \$300 (3 hours) one chef needed for every 250 guests.

### SALADS

Potato salad with bacon, shaved parmesan cheese and mustard dressing (GF).

Grilled baby carrot with parsnip, baby beetroot and blue cheese dressing (GF, V).

Creamy coleslaw (GF, V).

Green beans salad with tomato, tuna, olives and lemon oil (GF).

Damper rolls.

### MAINS

Marinated sirloin steak with seeded mustard and caramelised onion (GF, LAC).

Spicy rub chicken with natural yoghurt and mint (GF).

Garlic infused prawn skewers with capsicum relish (GF).

Lamb sausages with charred cauliflower (GF, LAC).

### SIDES

Pan roasted new potatoes with lemon myrtle (GF, V).

Corn cob with fresh chive butter (GF, V).

Steam seasonal vegetables with parsley and olive oil (GF, V, LAC).

### SWEET

Dark chocolate mud cake.

Baked raspberry cheesecake.

Pavlova with fruit and passionfruit sauce.

Apple crumble slice with whipped cream.

# DINNER BUFFETS

*Designed for a minimum of 100 guests*

*Buffets are served with freshly brewed coffee and assorted teas.*

(V) Vegetarian  
(GF) Gluten Free  
(LAC) Lactose Free

## A TASTE OF ASIA \$84 PER GUEST

### SOUP

Chicken and sweet corn egg drop soup (GF).  
Singaporean laksa soup (GF).

### SALADS

Gado Gado; Indonesian vegetable salad with peanut sauce and prawn crackers.  
Vietnamese chicken salad, shredded white cabbage with nuoc cham (GF).  
Som tum; Thai green papaya salad with dry shrimp (GF).

### MAINS

Lamb Mongolian style.  
Steamed snapper fillets with soy and ginger.  
Spicy beef rendang.

### SIDES

Fried rice and seasonal vegetables (V).  
Asian greens, oyster sauce and fried shallots.  
E-fu noodles with mushrooms.

### SWEET

Coconut tapioca.  
Green tea and raspberry mousse slice.  
Lemongrass panna cotta, lychee and ginger.  
Selection of whole fruits and sliced seasonal fruits.

## THE STAR SIGNATURE BUFFET \$105 PER GUEST

Inspired selection of dishes from some of our signature restaurants

### Antipasto platter a selection of:

Chef's choice salami, provola, giardiniera and cheeses.

Classic Caesar with grilled chicken and condiments.

**Seafood Spectacular:** Whole prawns, spanner crab, oysters on the half shell, fresh lemons, limes, cocktail sauce and tartare sauce.

### MAINS

Roasted barramundi with sauce albufera and smoked potato (GF).  
Chicken cacciatore with parmesan polenta (GF).  
BBQ beef brisket with braised red cabbage (GF, LAC).  
Herb roast leg of lamb with honey carrots (GF, LAC).

### SIDES

Truffled mashed potato (GF, V).  
Campanelle pasta with fennel sausage and rapini.  
Seasonal steamed vegetables with basil pesto cream (V).  
Fresh baked bread rolls and butter.

### PASTRY

Classic lemon tart with cream chantilly.  
Baked cheese cake with honey comb.  
Crème brûlée with fruit compote.  
Caramelised white chocolate mousse with chocolate shards.

# PLATTER MENU

(V) Vegetarian  
(GF) Gluten Free  
(LAC) Lactose Free

## ORCHARD

### BOWL OF WHOLE FRUIT

Whole fresh seasonal fruit.

\$39/15 pieces

## FROM THE MILL

### DANISH

Crispy baked butter danishes including guava, custard and chocolate.

\$60/15 pieces

### HOUSE MADE COOKIES

Our exquisite range of continental and specially created cookies.

\$60/20 pieces

### ASSORTED MUFFINS

Blueberry, banana, poppy seed, oat and chocolate chip.

\$60/15 pieces

## PLATTERS

### CRUDITÉS AND DIPS

Fresh crisp vegetables served with hummus and baba ghanoush. Sufficient for 10 guests.

\$52

### FINGER SANDWICHES

Assortment of traditional finger sandwiches on white, wholemeal or multigrain.

\$57/20 pieces

### SAVOURY

Petite sausage rolls and pies including peppered beef, lamb and rosemary, chicken and vegetable.

\$68/20 pieces

### ANTIPASTO

Parma ham, artichoke, olives, grilled vegetables and feta cheese, focaccia and butter. Sufficient for 10 guests.

\$99

### CHEESE SELECTION

A selection of Australian cheeses including brie, blue, camembert and cheddar with dried fruit and crackers. Sufficient for 10 guests.

\$100

## INDULGENT TREATS

### MINI DESSERTS

Chef's selection of sweet creations from our team of patissiers.

\$47/12 pieces

### PETIT FOURS

Assorted, delectable array of hand-crafted chocolate pralines and miniature cakes.

\$50/12 pieces

### CHOCOLATE DIPPED STRAWBERRIES

Using the finest quality dark and white chocolate and local fresh strawberries.

\$58/12 pieces



## BEVERAGE PACKAGES

*The Star Gold Coast practises the responsible service of alcohol.*

### CLASSIC PACKAGE

1 HOUR	\$26/GUEST
2 HOURS	\$34/GUEST
3 HOURS	\$38/GUEST
4 HOURS	\$42/GUEST
4.5 HOURS	\$45/GUEST
5 HOURS	\$47/GUEST
BASIC SPIRITS	ADDITIONAL \$12.50/GUEST*

#### SPARKLING

Morgan's Bay Sparkling Cuvée, *SE Australia*

#### WHITE WINE

Morgan's Bay Chardonnay, *SE Australia*

Morgan's Bay Sauvignon Blanc, *SE Australia*

#### RED WINE

Morgan's Bay Shiraz Cabernet, *SE Australia*

#### BEERS

Hahn Premium Light, *NSW*

XXXX Gold, *QLD*

Hahn Super Dry, *NS*

Tooheys New, *NSW*

#### NON-ALCOHOLIC

Assorted soft drinks and juices.

### PREMIUM PACKAGE

1 HOUR	\$32 PER GUEST
2 HOURS	\$39 PER GUEST
3 HOURS	\$43 PER GUEST
4 HOURS	\$49 PER GUEST
4.5 HOURS	\$53 PER GUEST
5 HOURS	\$57 PER GUEST
BASIC SPIRITS	ADDITIONAL \$12.50/GUEST*

#### SPARKLING

La Gioiosa Valdobbiadene DOCG Prosecco, *Veneto, Italy*

#### WHITE WINE

Your choice of two white wines.

Leo Buring Riesling, *Clare Valley, SA*

The Lane Chardonnay, *Adelaide Hills, SA*

Abels Tempest Sauvignon Blanc, *Coal River Valley, TAS*

#### RED WINE

Your choice of two red wines.

North of South Pinot Noir, *Marlborough, NZ*

Sandalford Shiraz, *Margaret River, WA*

Matua Valley Merlot, *Hawke's Bay, NZ*

#### BEERS

Select two beers, light and mid strength beer always included.

James Boag's Premium Light, *TAS*

James Boag's Premium, *TAS*

Tooheys Extra Dry, *NSW*

XXXX Summer, *QLD*

XXXX Gold, *QLD*

Hahn Super Dry, *NSW*

Tooheys New, *NSW*

#### NON-ALCOHOLIC

Assorted soft drinks, juices, bottled mineral and still water.

*The Star Gold Coast practises the responsible service of alcohol.*

### LUXURY PACKAGE

1 HOUR	\$40 PER GUEST
2 HOURS	\$48 PER GUEST
3 HOURS	\$54 PER GUEST
4 HOURS	\$61 PER GUEST
4.5 HOURS	\$66 PER GUEST
5 HOURS	\$69 PER GUEST
BASIC SPIRITS	ADDITIONAL \$12.50/GUEST*

#### SPARKLING

Domaine Chandon Sparkling, Yarra Valley, VIC

#### WHITE WINE

Your choice of 2 white wines.

Leewin Estate Art Series Riesling, Margaret River, WA

Wolf Blass Gold Label Chardonnay, Coonawarra, SA

Dal Zotto Pinot Grigio, King Valley, VIC

Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA

#### RED WINE

Your choice of 2 red wines.

Seppelt Chalambar Shiraz, Grampians & Bendigo, VIC

Henschke Henry's Seven Shiraz Grenache Viognier, Barossa, SA

Joseph Chromy Pinot Noir, Tamar Valley, TAS

Wolf Blass Gold Label Cabernet Sauvignon, Coonawarra, SA

Penfold Bin 8 Cabernet Shiraz, Barossa, SA

#### BEERS

Select two beers, light and mid strength beer always included.

James Boags Premium, TAS

James Boags Premium Light, TAS

Heineken, Holland

XXXX Summer, QLD

Hahn Superdry 3.5, NSW

Hahn Super Dry, NSW

Kirin, Japan

#### NON-ALCOHOLIC

Assorted soft drinks, juices, bottled mineral and still water.

### ASSORTED SOFT DRINKS AND JUICES

1 HOUR	\$14 PER GUEST
2 HOURS	\$16 PER GUEST
3 HOURS	\$18 PER GUEST
4 HOURS	\$20 PER GUEST
4.5 HOURS	\$22 PER GUEST
5 HOURS	\$24 PER GUEST

### BEVERAGE UPGRADE OPTIONS

#### BASIC SPIRITS

Choose between standard nip or RTD options\*

\$12.50/guest

#### PORT

Add as an after dinner option

Select from Penfolds Club Tawny or Galway Pipe. One drink per person

\$6/guest

#### CHAMPAGNE

Moët & Chandon NV on arrival.

\$18/guest

#### COCKTAIL

Cocktail during arrival drinks.

Select from Cosmopolitan, Margarita, Frozen Daiquiri (Strawberry or Mango).

One drink per person.

\$9/guest

#### ALCOHOLIC MILK SHAKES

##### Bourbon Fudge

Maker's Mark, vanilla ice cream, caramel fudge, milk with fudge shavings.

\$16 each

##### La Banana

Licor 43, Captain Morgan Spiced Rum, chocolate, banana, milk, vanilla ice cream.

\$16 each

##### Burnt Caramel

Marshmallow infused Vodka, burnt caramel ice cream, milk, salt.

\$16 each

#### BOTTLED BEER

Heineken, Holland

\$9/guest

Kirin, Japan

\$9/guest

#### NON-ALCOHOLIC

Mt Franklin

\$4 each

Aqua Panna

\$5 each

San Pellegrino

\$5 each

\*As part of Jupiters' ongoing commitment to the responsible service of alcohol, spirit packages are only available for a maximum duration of 4 hours and not available with standalone 'Assorted soft drinks and juices' packages.