



THE STAR
GOLD COAST

Media Release

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THE STAR GOLD COAST PLANTS THE SEED FOR YET ANOTHER NEW PREMIUM DINING VENUE

The Gold Coast's best-known buffet is set for a major transformation with Food Fantasy at The Star Gold Coast to close its doors from early July to undergo a complete redesign and expansion.

Having cemented its reputation over the decades as a Gold Coast dining icon, it will reopen in summer as Harvest Buffet – boasting an enhanced offering to further underpin The Star as the region's ultimate dining and entertainment destination.

Adopting similar branding and design cues as its sister venue at The Star Sydney, Harvest Buffet will form part of the property's ongoing alignment to The Star brand.

The Star Entertainment Group Managing Director Queensland Geoff Hogg said locals, domestic visitors and international guests would be excited by the makeover and the unveiling of Harvest Buffet.

"Food Fantasy is without a doubt one of our most popular venues and has attracted a very loyal customer base over the years," said Mr Hogg.

"Significant planning has gone into designing a bright and inviting space that will pay homage to everything diners love about the current venue, but with an even greater capacity and enhanced offering.

"Our significant investments to create a world-class integrated resort is also ensuring the Gold Coast continues to develop as a leading dining mecca, while further embracing The Star's well-established brands and design cues to support this growth."

The Star Gold Coast has successfully launched 11 highly-popular venues as part of its landmark transformation, including award-winning restaurants Kiyomi, Cucina Vivo and Garden Kitchen & Bar, and uber-chic rooftop restaurant and bar, Nineteen at The Star.

Harvest Buffet will see capacity increase by more than 100 to approximately 500 seats, as well as the construction of a new state-of-the-art kitchen and a new entrance allowing for a more seamless entry into the popular restaurant.

With the masterminds behind the design of Kiyomi, Cucina Vivo, Mei Wei Dumplings and M&G Café and Bar – world-renowned architecture and interior design firm Luchetti Krelle – responsible for the new venue's design, Harvest Buffet is expected to offer a light and airy interior that is synonymous with the Gold Coast.

Lush planting, cabana-like canopies and a luxe private dining room create welcoming zones within the space to suit the needs of single travellers and large groups alike. A fresh coastal palette of washed timber and natural stone with accents of mint, blush and brass will complement stunning poolside views through floor to ceiling glass, creating a crisp and contemporary dining experience for guests.



A feast for the senses, Harvest Buffet will celebrate Australia's finest seasonal produce including a carvery station, a sumptuous seafood buffet, and a decadent dessert display featuring a custom-designed chocolate fountain.

"We made a promise to continually revolutionise how we deliver exceptional, high-end food experiences to our guests, and ultimately our city, and I'm confident this will be one of our most exciting venue transformations yet," said Mr Hogg.

"The Team is incredibly excited to reveal more of the finer design details and of course the new menu – an eclectic fusion of the buffet classics and our Chefs' unique take on some more interactive features – later in the year."

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