



INTERCONTINENTAL.
HAYMAN ISLAND RESORT



BANQUET MENU - BUFFETS

OUR PROMISE TO YOU

Our event menus are designed to cultivate connection; connection to the innovative flair of Modern Australian cuisine, to Hayman Island's local flavour and most importantly, to one another.

Culinary moments are often the moments that are remembered most – the celebratory flute of Champagne, the taste that takes you back to a night filled with laughter or the local dish that introduces you to a new culture. Reflecting on these moments, our chefs have designed an exceptional standard of cuisine, accompanied by uncompromising service with attention to detail and dedication to creating those culinary moments of true connection.

From cocktails and canapés served on the remote sandy shores of Langford Island, to banquets set under the Whitsunday stars on Hayman Beach; explore catering connections with InterContinental.

Yours Sincerely,

Arpad Romandy
Resort Manager

BANQUET MENU

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BUFFETS

Minimum 30 guests

THE HAYMAN ISLAND SEAFOOD GRILL - \$195 per person

Seafood on ice

Just shucked rock oysters with lemon and mignonette dressing (gf, df)

Chilled prawns with cocktail sauce (gf, df)

Chilled Moreton Bay bugs with avocado vinaigrette (gf, df)

Salmon gravlax, lemon creme fraiche, chives, capers (gf)

Salads and starters

Baby cos salad with pecans with blue cheese, pear and house-made ranch dressing (v, gf)

Organic mesclun greens with baby radish and lemon-herb vinaigrette (v, gf, df)

Green beans and fire-roasted capsicum and kalamata olives (v, gf, df)

Summer tomato with basil and bocconcini mozzarella (v, gf)

Grilled pencil asparagus with sauce gribiche and toasted almonds (v, gf, df)

Roasted sweet potato with tahini yoghurt and pomegranate (v, gf)

Artisan charcuterie board (gf)

Selection of nigri, maki and California rolls (df)

Off the grill

Prawn skewers, preserved lemon and garlic (gf, df)

Moreton Bay bugs, with smoked pimiento (gf, df)

Banana leaf wrapped reef fish (gf, df)

Black Angus sirloin steak in salmoriglio (gf, df)

Jerk spiced chicken (gf)

Barbequed sweet corn, portobello mushrooms with smoked pimiento butter (v, gf)

Sauces and condiments - chimichurri, romesco sauce, cucumber-mint raita, roasted garlic aioli, lemon (v)

Side dishes

Artisan bread display with cultured butter (v)

Vegetarian saffron paella rice (v, gf, df)

Couscous with dried fruits and nuts (v, gf, df)

Grilled Mediterranean vegetables with harissa dressing (v, gf, df)

Rustic baby potatoes (v, gf, df)

Dessert

Walnut and salted caramel tart (v)

Lemon pavlova with mango and passionfruit (v)

Grand marnier orange cake (v)

Espresso and dark chocolate opera slice (v)

Fresh seasonal fruit platter (v)

Artisan cheese board (v)

BANQUET MENU

MEDITERRANEAN FEAST - \$160 per person

Antipasti

Assorted Italian cold cuts (gf, df)
Marinated olives with artichokes and agrodolce peppers (v, gf, df)
Spicy chilled prawns ceviche with lime and cilantro (gf, df)
Spinach hummus, chips and vegetable sticks (v, gf, df)
Manzo tonnato – chilled roast beef in tuna confit aioli with capers (gf, df)
Tortilla Española – potato and onion omelette (v, gf, df)

Off the grill

Organic chicken flavoured with cumin, lemon and thyme (gf, df)
Local catch skewer (gf, df)
Grilled marinated butchers cut (gf, df)
Moreton Bay bugs with smoked pimiento (gf, df)
Mediterranean vegetable skewers (v, gf, df)
Saffron aioli with salsa verde, harissa and lemon (v, gf, df)

Sides dishes

Artisan bread display with cultured butter (v)
Shaved fennel with orange and rocket salad, raspberry vinaigrette (v, gf, df)
Classic Greek salad with kalamata olives, lemon and dill (v, gf)
Roasted sweet potato with tahini yoghurt and pomegranate (v, gf)
Vegetarian saffron paella rice (v, gf, df)

Dessert

Churros with dark chocolate dip (v)
Chefs selection of tapas-style desserts (v)
Fresh seasonal fruit platter (v, gf, df)
Artisan cheese board (v)

BANQUET MENU

FLAVOURS OF PACIFIC BARBEQUE - \$150 per person

Seafood on ice

Just shucked rock oysters, lemon, mignonette dressing (gf, df)

Chilled prawns, cocktail sauce (gf, df)

Starters

Yellowfin tuna and salmon sashimi (gf, df)

Vietnamese rice paper rolls with shrimp, palm sugar dip (gf, df)

Pencil asparagus with sauce gribiche and almonds

Organic mesclun greens salad with citronette (v, gf, df)

Off the wood-fired oven and grill

Lime and chilli marinated chicken (gf, df)

BBQ smoked beef short ribs (gf, df)

Grilled kingfish (gf, df)

Tiger prawn skewers (gf, df)

Peanut sauce, teriyaki sauce, sriracha mayo, limes (v, gf, df)

Sides dishes

Roasted pumpkin salad with coriander pesto and pepitas Israeli

couscous tabbouleh salad (v, gf, df)

Asian coleslaw with miso dressing (v, gf, df)

Wok-fired local vegetable with tofu (v, gf, df)

Seafood fried rice (gf, df)

Dessert

Coconut sago verrine with tropical fruit (v, gf, df)

Chilli milk chocolate tart (v)

Mango panna cotta

Fresh seasonal fruit platter (v, gf, df)

Artisan cheese board (v)

BANQUET MENU

SUNSET BARBEQUE - \$120 per person

On ice

Chilled prawns with cocktail sauce (gf, df)

Off the grill

Selection of gourmet sausages with assorted mustards (gf, df)

Local caught mackerel

Glazed baby back ribs with homemade BBQ sauce (gf, df)

Bacon cheddar cheese mini-burgers

Cajun-spiced sweet corn on the cob (v, gf)

Portobello mushrooms, smoked pimiento butter (v, gf)

Salted roasted potatoes with sour cream and chives (v)

Sides dishes

Artisan bread display with cultured butter (v)

New potatoes with creme fraiche (v, gf)

Crisp romaine lettuce, avocado, cherry tomatoes, cilantro-lime dressing (v, gf, df)

Organic arugula, watermelon, jicama, feta cheese (v, gf)

Grilled asparagus with pesto and shaved parmesan (v, gf)

Dessert

Passionfruit pavlova (v, gf)

Lemon curd slice (v)

Pear frangipane tart (v)

Fresh seasonal fruit platter (v, gf, df)

Artisan cheese board (v)

BANQUET MENU

GRAZING TABLES

Minimum 15 guests

THE PADDOCK - \$140 per person

ENTREE

Charcuterie (local and imported salumi)
Olive and House chutneys and preserves
A selection of homemade dips and freshly
grilled Artisan bread

MAIN COURSE

Meat Selection

Grass fed beef tenderloin steaks, scorched
onions, assorted mushrooms
Spiced lamb cutlets, cucumber,
almond yoghurt
Roasted pork belly, apple and fennel,
pomegranate dressing
Mediterranean spiced chicken breasts,
roasted peppers

Sides Selection

Confit garlic potato au-gratin, aged cheddar,
parmesan crust
Baked potatoes with sour cream and chives
Grilled broccolini, lemon oil vinaigrette
Roasted baby carrots and black garlic butter
Corn on the cob

Cold Selection

Heirloom tomato salad
Garden salad
Japanese pumpkin, baby spinach salad,
walnut dressing
Roasted beet salad, watercress, feta cheese

THE SEA SCAPE - \$170 per person

ENTREE

Chilled prawns
Natural oysters and condiments
Smoked salmon and salmon pearl jars
Snapper ceviche
White anchovies and olive oil
Marinated octopus
Mussels on shell

MAIN COURSE

Seafood Selection

Paella pan
Marinated grilled prawn skewers
Local reef fish, roasted cherry tomatoes,
preserved lemon dressing
Grilled octopus, 'Nduja, basil seed, herb oil
Mediterranean spiced mackerel

Sides Selection

Confit garlic potato, au-gratin, aged cheddar,
parmesan crust
Grilled broccolini, lemon oil vinaigrette
Roasted baby carrots and black garlic butter
Corn on the cob

Cold Selection

Heirloom tomato salad
Garden salad
Marinated prawn and scallop salad
Baked salmon salad and avocado



InterContinental Hayman Island Resort would be delighted to work with you to further tailor your menu and specific requirements.

For further information, please contact us directly on hayman.events@ihg.com

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