



INTERCONTINENTAL.  
HAYMAN ISLAND RESORT



BANQUET KIT - COCKTAIL MENU

## 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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### COCKTAIL MENU

### CANAPÉ RECOMMENDATIONS

1 hour package - \$35 per person:

*3 hot canapés, 3 cold canapés, 1 sweet canapé per person*

2 hour package - \$49.50 per person:

*3 hot canapés, 3 cold canapés, 2 sweet canapés per person*

3 hour package - \$69.50 per person:

*4 hot canapés, 4 cold canapés, 3 sweet canapés, 2 substantial canapés per person*

### COLD CANAPÉS SELECTION

Roasted beetroot and goat's cheese tartlet, baby watercress

Bruschetta with heirloom tomato salsa, goat chevre, garden basil (v)

Wild mushroom and truffle tartlet with shaved parmesan (v)

Mangrove crab salad tart, mango and chilli lime dressing (df)

Oysters on the shell with wasabi infused sake dressing and wakame (gf, df)

Scallop ceviche on the half shell with salsa verde (gf)

Ahi tuna tataki, avocado and cucumber (gf, df)

Free range smoked chicken with blackberry and chilli mascarpone cornettes

Soft rice paper rolls with prawns and chilli lime dipping sauce (df, gf)\*

Watermelon lollipops with crumbled feta, dukkah and vincotto (v, gf)

Slipper lobster and prawn po'boy

Smoked salmon, lemon creme fraiche, dill cornettes

### HOT CANAPÉS SELECTION

Peking duck spring roll with hoisin sauce (df)

Pumpkin and sage arancini with garlic aioli (v)

Pork and fennel sausage rolls (df)

Thai fish cakes with garlic and lemon aioli

Warm pastizzi with spinach and feta cheese

Vegetable curry puffs with tomato kasundi (v, df)

Teriyaki chicken skewers with pickled cucumber and wasabi mayonnaise (gf, df)

Falafels, sumac spiced with hummus (vegan, gf)

Pulled pork bao buns with pickled vegetables and fresh herbs

Tempura prawns with honey soy dipping (df)

Pulled brisket, chipotle slaw, brioche buns (df)

Chorizo, prawn and scallop skewers with salsa verde (gf, df)

Mushroom, sundried tomato frittata, black garlic aioli (v, gf)

Chermoula lamb skewers, tzatziki, lemon (gf)

\*Vegetarian/vegan available on request

## BANQUET MENU

### COCKTAIL MENU (*Cont*)

#### SWEET CANAPÉS SELECTION

Tropical fruit skewers (gf, df)  
Mini lemon meringue pie  
Dark chocolate brownie bites (gf, df)  
Salted caramel slice (gf)  
Mini mango cheesecake (gf)  
Blueberry or raspberry financier (gf)  
Mini assorted lamington bites  
Selection of almond macaroons (gf)  
Medjool dates with gorgonzola dolce (gf)  
Assorted chocolate truffles (gf)  
Chocolate and hazelnut profiteroles  
Ricotta and glace citrus peel cannoli  
Bailey's crème brûlée  
Tropical fruit and berry tartlets  
Mango, passionfruit and coconut panna cotta verrine (gf, df)

#### SUBSTANTIAL CANAPÉS SELECTION

Warm Thai style beef salad with rice noodles (gf, df)  
Seafood paella (df, gf)\*  
Peking duck pancakes with hoisin sauce  
Stir fried hokkien noodles with chicken  
Wagyu beef sliders with caramelised onion and tomato chutney  
Crumbed fish and chips with lemon caper aioli  
Chicken karaage with pickled vegetables and miso mayonnaise  
Vietnamese green mango chicken salad  
Spinach tortellini with currants, pine nuts and brown butter (v)  
Gnocchi with roasted pumpkin, baby spinach and pepita seeds  
Wild mushroom risotto and truffle-essence (v)

\*Vegetarian/vegan available on request

## BANQUET MENU

### ENHANCEMENTS

Minimum 20 guests

#### Carving Station:

Slow-roasted beef brisket with assorted mustards, sweet onion compote & soft rolls

or

Moroccan spiced roast lamb with yoghurt, tomato salsa, cucumber & soft pita bread

#### Barbeque Station:

Artisan sausages, lamb cutlets & marinated chicken skewers off the char-grill, served with assorted mustards, pickles, chutney, sauerkraut & crusty bread rolls (df)

#### Asian:

Selection of steamed & fried dim sum served with sweet chilli dip, hoisin & soy sauce (df)

or

Wok-fried hokkien noodles & vegetables with chicken, prawn & tofu, served in mini-noodle boxes (gf, df)

or

Assorted sushi rolls with wakame seaweed salad, pickled ginger, wasabi & soy sauce (gf, df)

#### Fresh Oyster Bar:

Natural oysters presented over ice with lemon, mignonette & cocktail sauces, tabasco & Worcestershire sauce & wakame seaweed salad (gf, df)

Fresh oyster & bloody mary shooters (gf, df)

(4 oysters per person)

#### Cheese Station:

A range of artisanal Australian farmhouse cheeses with dried fruit & nuts, homemade compotes, grapes & a selection of crisp breads (v)

#### Hayman Island Ice Cream Bar:

Selected ice creams & sorbets served in bowls or waffle cones (v)

Assorted toppings: marshmallows, nuts, chocolate chips, whipped cream, maraschino cherries (gf)

#### Crêpes Station:

French crêpes, cooked to order, served with assorted condiments: berry compote, lemon curd, Nutella, creme anglaise, salted caramel, whipped cream, bananas, strawberries, macerated oranges & toasted almonds (v)



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](mailto:hayman.events@ihg.com)

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