SPICERS TAMARIND RETREAT

Western luxury, eastern tranquility

22 ROOMS | 2 EVENT SPACES | THE TAMARIND RESTAURANT

QUICK GUIDE

- The Tamarind restaurant
- The Tamarind Cooking School
- Guest lounge area set in an open pavilion
- Swimming pool and hot spa
- Rainforest walking trails
- Dedicated event spaces
- On-site parking
- Self-guided sculpture trail
- Firepit
- Complimentary WiFi

Situated next to Gardners Falls in the stunning hinterland region of the Sunshine Coast, Spicers Tamarind Retreat is an Asian influenced refuge, surrounded by natural beauty and healing calm.

At Spicers Tamarind Retreat, every effort has been made to create an environment that draws on the natural serenity of its unique setting, combining the tranquility of the Australian rainforest with a taste of Asia. With stunning grounds and award winning cuisine, the Retreat offers a truly relaxing and original experience.

Upon arrival, you'll be greeted by the cool garden ponds, trickling fountains, wooden boardwalks and drooping palms that encircle the guest lounge pavilion and dining areas. Colourful lilies add a burst of colour, comfortable wicker chairs provide a place to enjoy a refreshment, while inviting walkways peel off into the rainforest, tempting you to savour a quiet moment surrounded by nature.

CLIMATE

MONTHLY AVG TEMP	MIN	MAX
January – Summer	20°C	30°C
July – Winter	9°C	22°C

88 OBI LANE SOUTH, MALENY, SUNSHINE COAST HINTERLAND, QLD

ACCOMMODATION

The intimate and secluded 22 rooms spread across 14 villas offer stand-alone luxury in a tropical setting, creating the perfect private space. Amenities include Bose sound systems, a selection of coffee table books, Nespresso coffee machines, luxury linens and Leif bathroom products.

The Falls Villas are designed for two and feature luxury amenities, wood burning fireplaces and outdoor Japanese style cedar hot tubs. The generously appointed Forest, Orchard and Gardner's Villas feature two private bedrooms with ensuites, luxury amenities, an open wood burning fireplace and balcony, perfectly suited for four people.

LOCATION

Nestled in the rainforest, three kilometres from the Maleny township in the Sunshine Coast hinterland, the Retreat is just over one hour from Brisbane Airport, 40 minutes from Maroochydore Airport and an hour from the beaches of Noosa and Coolum. Private car transfers can be arranged or for those with limited time, helicopter charter transfers can be booked to and from Brisbane and Maroochydore Airports.

LOCAL EXPERIENCES

- The Tamarind Cooking School
- Gardners Falls
- Rainforest walks
- Maleny Botanical Gardens
- Maleny Golf Course
- Explore Maleny and Montville townships
- Australia Zoo
- Hinterland food and wine tour

EVENTS

The Conference Room is located near The Tamarind Restaurant and guest lounge, with easy access to the on-site accommodation via the tree lined pathways and timber boardwalks. This room is ideal for group meetings of all types with a fireplace at one end, and private deck access for fresh mountain air and natural light.

The Sala Room is a private and intimate space surrounded by lush vegetation overlooking the valley and forest. The indoor/outdoor room is air conditioned with abundant natural light. All conference facilities include AV and complimentary WiFi.

DINING

Specialising in modern Asian cuisine, The Tamarind Restaurant's menu effortlessly combines sweet, sour and spicy flavours and fresh local produce to create original interpretations of regional dishes.

The restaurant is the hub of the property and is set in a tranquil outdoor pavilion designed to make the most of the peaceful location. With a long list of awards and accolades, The Tamarind focuses on the ingredient element, with the restaurant operating on a sustainable and locally sourced philosophy.

The private bar is located at the entrance to the restaurant, with outdoor dining options available.

EVENT SPACE DIMENSIONS & CAPACITIES

VENUE	AREA M²	BOARDROOM	U-SHAPE	THEATRE	COCKTAIL	BANQUET
Conference Room	77	22	15	30	-	-
Sala Room	55	22	15	30	100	80

The Tamarind

🏆 **2022 Australian Good Food Guide Awards**