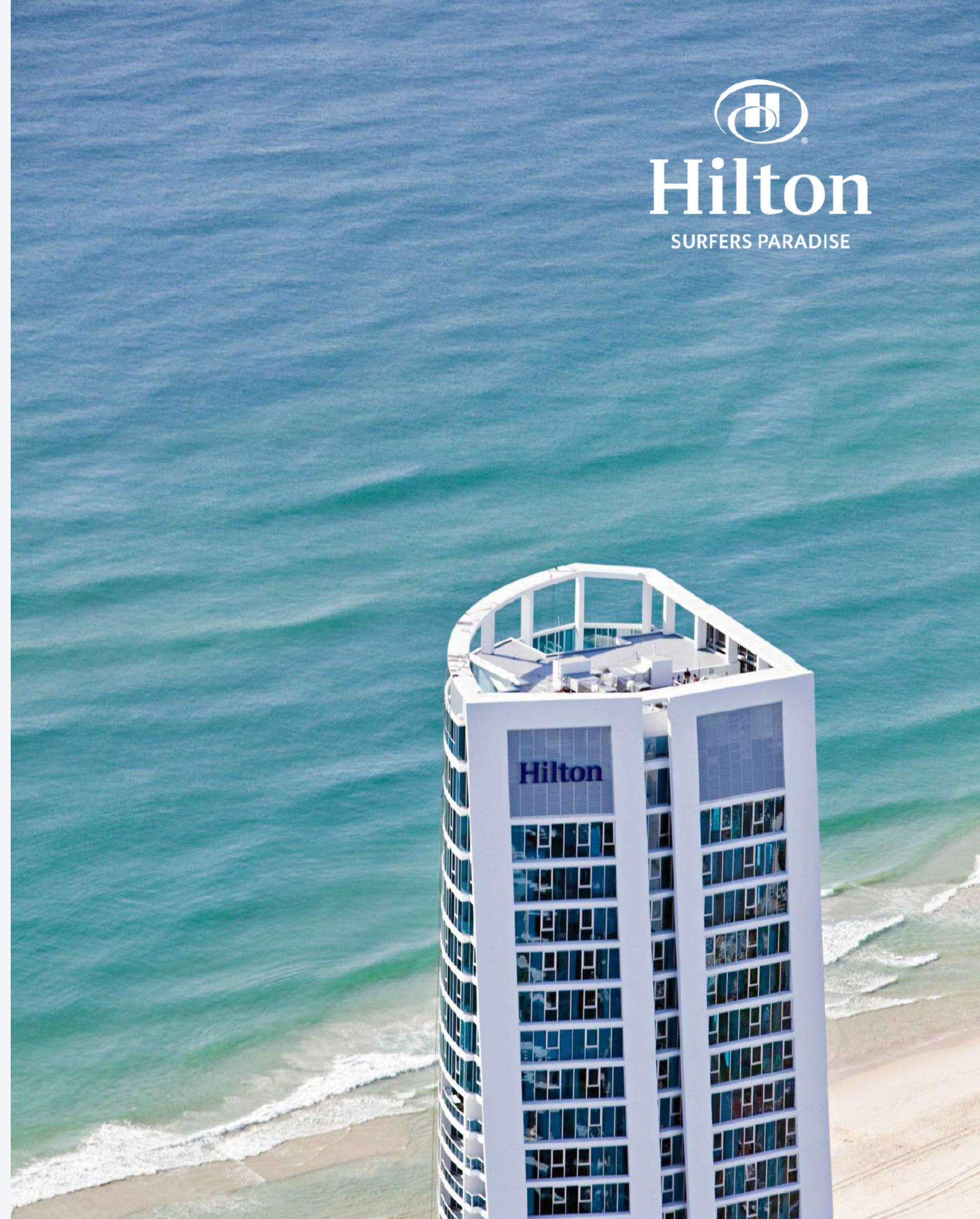


HILTON SURFERS PARADISE

# Event PACKAGES

[hiltonsurfersparadise.com.au](https://hiltonsurfersparadise.com.au)  
[meetings.hilton.com/eventready](https://meetings.hilton.com/eventready)





OUR INITIATIVES

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# MEET WITH Purpose

Seasonal  
Balanced  
Sustainable  
& Locally Sourced  
**Menus**

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DELEGATE PACKAGES

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# DAY *Delegate* PACKAGES





## UPGRADE OPTIONS

**Mini Connoisseur ice creams |**

**Arrival tea & coffee |**

**Coffee cart |**

Barista coffees made to order

# DAY DELEGATE PACKAGES

## **Morning Break**

Your selection of sweet or savoury items

Freshly brewed coffee

Selection of herbal teas

## **Lunch**

Chef's daily buffet lunch

Freshly brewed tea & coffee

Iced water & juices

## **Afternoon Break**

Your selection of sweet or savoury items

Freshly-brewed coffee

Selection of herbal teas





# MORNING & AFTERNOON BREAK SELECTION

## Sweet Selection

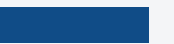
- A sweet selection of glazed pastries
- Assorted macarons
- White chocolate & macadamia slice (GF)
- Choc dipped Florentine (GF)
- Caramel & vanilla doughnuts
- Coconut loaf
- Carrot cake with cream cheese frosting
- Spanish churros with chocolate drizzle
- Variety of filled profiteroles
- Rocky road slice
- Chocolate & almond brownie (GF)
- Portuguese custard tart
- Assorted cookie selection

## Healthy Selection

- Homemade muesli bar (V)
- Coconut yoghurt, berry & muesli shots (V)
- Hazelnut ferrero slice (DF) (GF)
- Fruit salad boats, passion fruit & strawberries (V) (GF)

## Savory Selection

- Salami & vegetable mini pizza
- Spinach & feta pastry roll (V)
- Pumpkin, caramelized onion & feta tart (V)
- Assorted quiches
- Gourmet petit pies with Murrumbooee tomato sauce
- Pumpkin & chickpea roll (V) (GF)
- Bacon & egg slider on brioche bun with onion jam
- Falafel, beetroot relish & crispy chickpeas (V)
- Beef sausage roll
- Mini egg bites with tomato salsa (GF)
- Sweet corn & gruyère croquette with basil pesto (V)
- Shaved leg ham, swiss cheese petit croissant



HILTON SURFERS PARADISE

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# Daily **LUNCH SELECTIONS**

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# Mexican

## MONDAY

Menu includes freshly-brewed tea,  
coffee, iced water & orange juice

### MENU SELECTIONS



### **Make Your Own Burrito Bowl**

With chipotle chicken or minced beef

### **Make Your Own Tacos**

With grilled fish or haloumi

### **Dippers**

Corn chips & grilled tortillas

### **Toppings**

Shredded cos lettuce

Guacamole

Sour cream

Tomato & red onion sliced

Kidney bean, corn & coriander salsa

Grated cheddar cheese

Tomato relish

Jalapeños

**Weekends & groups over 100 may  
choose from any of the daily lunch selections**



# Mediterranean

## TUESDAY

Menu includes freshly-brewed tea, coffee, iced water & orange juice

MENU  
SELECTIONS



### **Toasted Turkish**

with haloumi, caramelized onion,  
spinach & hummus

### **Cajun Salad**

with corn, cos lettuce, red onion,  
avocado, cherry tomatoes  
& kidney beans

### **Moroccan Spiced Cous-cous**

with grilled eggplant, fennel,  
currants & mint yoghurt

### **Tomato Carpaccio**

with buffalo mozzarella,  
basil, shaved shallots & kalamata olives

### **Peri-Peri Chicken & Parmesan Bake**

with roast capsicum, shredded mozzarella  
& almond crumbs

### **Salt & Pepper Calamari**

with chilli, parsley & aioli

Weekends & groups over 100 may  
choose from any of the daily lunch selections



# Indian

## WEDNESDAY

Menu includes freshly-brewed tea,  
coffee, iced water & orange juice

MENU  
SELECTIONS



### Breads

Naan & papadams  
Vegetable samosa

### Curries

Butter chicken  
Vegetable tikka masala  
Beef korma

### Steamed Basmati Rice

**Tomato & Cucumber Salsa**  
with red onion

### Condiments

Natural yoghurt & mango chutney  
Cucumber & mint raita

Weekends & groups over 100 may  
choose from any of the daily lunch selections



# Asian

## THURSDAY

Menu includes freshly-brewed tea, coffee, iced water & orange juice

MENU  
SELECTIONS



**Steamed char sui pork buns**

**Vegetable Spring Rolls**

with sweet chili sauce

**Thai Style Noodle Salad**

with cucumber, mint, coriander,  
chili & snow pea sprouts

**Crunchy Slaw Salad**

with carrot, papaya, cucumber, wombok,  
sesame, fried shallots, lime & Kewpie mayo

**Thai Chicken Curry**

**Steamed Barramundi**

with oyster sauce

**Stir-fry Vegetables**

with soy & ginger

**Steamed jasmine rice**

Weekends & groups over 100 may  
choose from any of the daily lunch selections



# Australian

## FRIDAY

Menu includes freshly-brewed tea, coffee, iced water & orange juice

MENU  
SELECTIONS



### **Sliders**

Beef sliders with rocket, swiss cheese & bacon on a brioche bun

### **Caesar Salad**

with cos lettuce, parmesan, garlic croutons & bacon bits

### **Garden Salad**

with cherry tomatoes, cucumber, carrot, avocado, shredded cabbage mesclun, green beans & crushed macadamias

### **Quiche Lorraine**

### **Braised Beef**

with mushrooms & chat potatoes

### **Brown Rice Pilaf**

**Weekends & groups over 100 may choose from any of the daily lunch selections**



BREAKFAST

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# Breakfast

## SELECTIONS

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# THE FRESH START

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Freshly-brewed coffee  
Selection of tea  
Fresh orange & apple juice  
Croissants  
Danish pastries  
Muffins  
House made banana bread  
Preserves  
Marmalade & butter  
Seasonal sliced fruit  
Avocado & feta wraps  
Chia & berry yoghurt cups  
Individual bircher muesli  
Tomato & cheddar cheese croissants

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# HOT PLATED MENU

## Select 2 dishes for alternate drop

All plated breakfasts include freshly-brewed coffee, tea, orange juice, a seasonal fruit platter, a selection of pastries, muffins and chia yoghurt tubs on your tables for arrival.



### **Bacon & Eggs**

Scrambled eggs with sourdough, smoked bacon, sausage, grilled tomato & potato hash browns

### **Eggs Benedict**

Smoked salmon or shaved leg with green asparagus & toasted ciabatta bread

### **Grilled Haloumi**

with chargrilled sweet potato, rocket & smoked tomato relish (V) (GF)

### **Potato Rosti**

Scrambled eggs with potato rosti, grilled tomato, sautéed mushroom & spinach (V) (GF)

### **Toasted Waffles**

with smoked bacon, plum sugar & maple butter



HIGH TEA

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# Sparkling HIGH TEA

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# MENU SELECTIONS

Includes one glass of sparkling wine on arrival, plus unlimited freshly brewed tea and coffee

## SAVOURY

- Spinach feta puff pastry triangles (V)
- A variety of mini quiches
- Gourmet finger sandwich selection
- Smoked salmon, cream cheese & cucumber roulade

## SWEET

- A selection of three petit fours
- Freshly baked scones with strawberry jam & whipped cream

## UPGRADE

- Bottle of Moët & Chandon \$100 per bottle
- Bottle of Veuve Clicquot \$120 per bottle

GF options are available.





PLATED MENUS

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# Plated MEALS

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# ENTREES

Select 2 dishes for alternate drop

## COLD

### Smoked Salmon

with pickled samphire, citrus salad  
& dill mayo (GF)

### Sashimi Kingfish

with apple, radish kimchi,  
crispy shallots & ponzu

### Tofu Poke Bowl

with carrot, soy beans, avocado,  
cucumber, sesame  
& house made sweet chili sauce (V) (GF)

### Chilled Grilled Prawns

with vietnamese slaw & nuoc cham

### Grilled Halloumi

with aioli, rocket, pomegranate  
& chives (V) (GF)

### Goats Cheese Crostini

with roasted beets, asparagus,  
green pea & candied walnuts (V)



## HOT

### Pork Belly

with cauliflower puree, apple slaw,  
hot & smokey BBQ sauce

### Roasted King Prawns

with tomato, basil, chili  
& garlic sourdough

### Confit Salmon

with sweet corn, cipollini onions,  
bacon & macadamia crumble (GF)

### Asparagus

with textures of peas, almond praline  
& mint vinaigrette (V) (GF)

### Grilled Chorizo

with buffalo mozzarella, charred asparagus,  
lemon & black olive dust (GF)

### Hummus

with charred cauliflower, roast dutch carrot,  
dukkah & tarragon (V) (GF)



# MAINS

Select 2 dishes for alternate drop

## Oven Baked Barramundi

with coconut broth, bok choy  
& sugar snaps (GF)

## Roast Pumpkin & Parmesan Tart

with goats feta, pine nuts  
& balsamic glaze (V)

## Blackened Atlantic Salmon Fillet

with braised fennel, sautéed cherry tomatoes  
& lemon emulsion (GF)

## Char-Grilled Strip Loin

with baked cajun potato, wedges,  
horseradish, thyme & garlic butter (GF)

## Sous Vide Lamb Shoulder

with wild mushrooms, peas & truffle jus (GF)

## Chicken Breast

with rosemary & parmesan crust,  
maple glazed parsnips, roast shallots  
& pesto cream



## Roast Mushroom

with spinach & lentil filo, wellington, dukkah,  
carrots & balsamic apple glaze (V)

## Pork Loin

with crackle, baby pear, cauliflower cream  
& honey thyme gastrique

## Snapper Fillet

with pommes anna, smoked  
tomato salsa & basil

## Potato Gnocchi

with tomato, chili, roast capsicums  
mozzarella, parmesan & basil (V)

## Confit Duck Leg

with crisp potatoes, oange & hoisin glaze,  
brussel sprouts & fig jam

## Boneless Ribeye

with potato gratin & pepper jus



# DESSERTS

Select 2 dishes for alternate drop

## **Frozen Yoghurt**

with seasonal berries, almond wafer  
& caramelised banana

## **Coconut Mousse**

with macadamia biscuit,  
mango glaze & raspberries

## **Baked Apple Puff Pastry Tart**

with vanilla crème & candied baby apple

## **Lemon Tart**

with berry compote & toasted coconut



## **Baked Meringue**

with mango coulis, lime curd,  
white chocolate & passionfruit (GF)

## **Chocolate Brownie**

with salted caramel ice cream  
& popcorn powder

## **Australian Cheese Plate**

with fruit paste, lavoch & grapes

## **Dark Chocolate Ganache**

with hazelnut crumbs,  
coffee gel & praline (GF)



BUFFET MENUS

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# Buffet

## LUNCH & DINNER

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Minimum 30 people







## HOT ITEMS

### **Maple Roast Sweet Potato**

with kidney beans, kale & black pepper

### **Steamed Barramundi**

with stir-fry garlic vegetables

### **Penne Pasta**

with bacon, onion jam, spinach,  
char-grilled capsicum & parmesan

### **Cajun Roast Chicken Thigh**

with aioli & tomato salsa (GF)

### **Cauliflower Gratin**

with béchamel & herb crumb (V)



## SALADS & EXTRAS

### **Tomato Carpaccio**

with mozzarella & basil

### **Grilled Pumpkin**

with olives, quinoa, coriander, lemon  
& toasted pepitas

### **Smoked Salmon**

with spinach, mint, peas, fennel  
eschalots & feta (V) (GF)

### **Extras**

Salad leaves, dressings, condiments,  
artisan bread, olive oil  
& balsamic vinegar



## DESSERTS

### **Tiramisu Slice**

### **Chocolate & Almond Brownie (GF)**

### **Lemon Sponge**

with strawberry & white chocolate

### **Seasonal Fruit Salad**

with passionfruit

# PARADISE BUFFET







## HOT ITEMS

### **Chicken, Herb & Garlic Skewers**

### **Baked Barramundi**

with lemon & tartare sauce (GF)

### **Roast Beef**

with cipollini onions & red wine jus

### **Hokkien Noodle & Vegetable Stir-Fry**

with choy sum, sweet chili & sesame (V)

### **Roast Potatoes**

with chorizo, roast capsicum, coriander & feta

### **Seasonal Vegetables Tossed in Olive Oil**

### **Salt & Pepper Grilled Prawns**

with wombok & sweet chilli



## SALADS & EXTRAS

### **Pumpkin & Feta**

with green beans, basil  
& balsamic glaze (V)

### **Baby Beetroot & Blue Cheese**

with toasted walnuts, chia seeds  
& pear (V) (GF)

### **Garden Salad**

with mesclun, cucumber, carrot, radish,  
tomato & red onion (V) (GF)

### **Caesar Salad**

with cos lettuce, parmesan, bacon &  
garlic croutons

### **Extras**

Artisan bread, olive oil  
& balsamic vinegar



## DESSERTS

### **Apple Crumble Slice**

### **Black Forest Cake**

### **Seasonal Fruit Salad**

with passion fruit (GF)

### **Australian Cheeses**

with grapes, lavoch & crackers





# Upgrade

## OPTIONS

### PLATED MEALS

#### **Oyster Station |**

Natural oysters with  
lemon & tabasco

#### **Sushi Station |**

Assorted sushi rolls, soy sauce  
& pickled ginger





COCKTAIL PARTY MENUS

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# Cocktail PARTIES

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## CANAPE MENUS

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# Canapés

### **30 minutes of canapé service**

2 hot & 2 cold

### **1 hour of canapé service**

4 hot & 3 cold

### **2 hours of canapé service**

6 hot & 3 cold

### **3 hours canapé service**

8 hot, 3 cold & 1 dessert canapé

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# COLD CANAPES

## **Assorted Sushi**

with soy, pickled ginger & wasabi

## **Chilled Oyster**

with finger lime caviar & cucumber jelly (GF)

## **Spanner Crab & Avocado Crepe**

with miso mayo

## **Woodside Chevre**

on oat cake with peppered fig paste (V)

## **Vietnamese Style Rice Paper Rolls**

with chili lime aioli (V) (GF)

## **Chilled Prawn Skewer**

with pickled papaya, coriander & chipotle aioli

## **Shaved Prosciutto**

with parmesan on grilled flatbread

## **Smoked Salmon**

on cucumber with lemon & fried capers (GF)

## **Heirloom Tomato**

with pesto & bocconcini cones (V)







# HOT CANAPES

## **Tempura Soft Shell Crab**

with apple radish kimchi & wasabi mayo

## **Calamari**

with morrocan salt & aioli (GF)

## **Prawn Gyoza**

with wakame & sesame oil

## **Butter Chicken Puff Pastry**

## **Mild Spiced Curry Puff**

with minted yoghurt (V)

## **Roast Pumpkin Arancini**

with basil pesto (V) (GF)

## **Chorizo, Spinach & Egg Puff Tartlet**

## **Caramelized Onion & Cherry Tomato Tart (V)**

## **Prawn Twisters**

with sweet chili & lime

## **Cajun Chicken Kebab**

with smoked tomato Jam (GF)

## **Skewered Lamb Kofta**

with tzatziki (GF)

## **Ricotta & Sweet Corn Battered Pumpkin Flower (V)**







# DESSERT CANAPES

**Biscuit Sandwich**  
with raspberry & buttercream

**Assortment of Petit Fours**

**Ricotta & Honey Cannoli**

**Weiss Dark Chocolate Mousse tart (GF)**

**Baby Éclairs**

**Mini Macaroons**

**Petite Pavlova**  
with passion fruit & strawberry (GF)

**Lemon Curd Gundowing Ice Cream Cones**







# FORK DISHES

## **Crispy Prawn Cones**

with coconut rice & sweet chili

## **Slow Cooked Pulled Beef Brisket**

with spiced BBQ sauce, slaw & pickles

## **Lamb Kofta**

with couscous, dates, feta & pomegranate drizzle

## **Salt & Pepper Calamari**

with lemon & garlic aioli (GF)

## **Singapore Style Noodles**

with shrimp, pork & vegetables (GF)

## **Tempura Barramundi**

with vietnamese slaw, sweet soy & sesame

## **Pumpkin, Spinach & Ricotta Cannelloni**

with parmesan, tomato salsa & basil (V)

## **Glazed Pork Ribs**

with corn & shallot salsa, aioli & charred tortilla (GF)

## **Hokkien Noodles**

with bean sprouts, bok choy, snow peas, chilli & garlic (V)





BEVERAGES

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# Beverage PACKAGES

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# GOLD BEVERAGE PACKAGE

1 hour |  
2 hours |  
3 hours |  
4 hours |  
5 hours |

## Non Alcoholic Beverages

Soft drinks  
Juice (apple, orange, pineapple)  
Still & sparkling water



## Sparkling

Little Leaf Sparkling Brut

## White Wine

Little Leaf Sauvignon Blanc

## Red Wine

Little Leaf Shiraz

## Beer

Sydney Brewery Lovedale Lager  
Plus, your choice of one additional  
Corona  
XXXX Gold  
Peroni Leggera



# PREMIUM BEVERAGE PACKAGE

1 Hour |  
2 Hours |  
3 Hours |  
4 Hours |  
5 Hours |

## **Sparkling | Choice of 1**

Chandon Blanc De Blanc NV  
Redbank Prosecco  
Little Leaf Sparkling Brut

## **White Wine | Choice of 2**

Redbank Long Paddock Pinot Grigio  
Twin Island Sauvignon Blanc  
Pitchfork Moscato  
West Cape Howe Old School Chardonnay  
Match Point Rosé  
Little Leaf Sauvignon Blanc

## **Red Wine | Choice of 2**

Yalumba Organic Shiraz  
De Beaurepaire Le Marquis Cabernet Sauvignon  
Smith & Hooper Merlot  
Sisters Run Calvary Hill Shiraz  
Nepenthe the Good Doctor Point Noir  
Little Leaf Shiraz

## **Beer & Ciders | Choice of 2**

Stone & Wood Pacific Ale  
James Squire 150 Lashes  
Carlton Dry  
Corona  
James Boags Premium Lager  
James Boags Premium Light  
Furphy Refreshing Ale  
XXXX Gold  
Sydney Brewery Original Sydney  
Cider  
Sydney Brewery Agave Ginger Cider  
Sydney Brewery Manly Perry Spritz

## **Non Alcoholic Beverages**

Soft drinks  
Juice (apple, orange, pineapple)  
Still & sparkling water





# BEVERAGES ON CONSUMPTION



## **Sparkling**

Little Leaf Brut  
Chandon Blanc de Blancs NV  
Annabelle Cremant de Rose  
Redbank Prosecco

## **White Wine**

Little Leaf Sauvignon Blanc  
Redbank Long Paddock Point Grigio  
West Cape Howe Old School Chardonnay  
Pitchfork Moscato  
Match Point Rose  
Robert Channon Verdelho  
HAHA Sauvignon Blanc

## **Red Wine**

Yalumba Organic Shiraz  
Nepenthe the good doctor Point Noir  
Smith & Hooper Merlot  
De Beaupaire Le Marquis Cabernet Sauvignon  
Brokenwood Cricketpitch Cabernet Merlot Shiraz  
Little leaf Shiraz  
Sisters Run Cows Corner Grenache



# BEVERAGES ON CONSUMPTION



## **Bottle Beer**

Stone & Wood  
James Squire 150 Lash  
Corona  
Boags Light  
Boags LGR  
Furphy Ale  
XXXX Gold  
James Squire 0.0

## **Cider**

James Squire Orchid Crush

## **Spirits**

Standard  
Premium

## **Soft Drinks**

Coke, Diet Coke, Coke Zero, Lift, Sprite, Fanta

## **Juices**

Apple, orange, pineapple

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HILTON SURFERS PARADISE

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# GET IN TOUCH

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