

# Event Menu

2024-2025



CORAL SEA  
MARINA | RESORT





## FOOD IS THE INGREDIENT THAT BINDS US TOGETHER

At Coral Sea Marina Resort, we understand that food brings people together.

Offering Whitsunday inspired culinary delights, our menus blend stylish contemporary cuisine with fresh local produce.

From delectable canapes to divine fresh seafood, from plated delights, to expansive grazing stations, each menu option is designed to inspire, delight, and set culinary standards unmatched on the Whitsunday coast.

# Plated Menu

**STANDARD MENU: 2 COURSE - \$89 per person** (Your choice of entrée/main OR main/dessert)  
**PREMIUM MENU: 3 COURSE - \$99 per person** (entrée/main/dessert)

Plated menus can be served as a Pre-order set menu or an Alternate drop menu

## Pre-set (included in both options)

Individual bread rolls with butter

## Entrée

Salt baked beets, whipped ricotta, shallot, chili, maple & sherry dates

Whitsunday wild king prawns, coconut, sweet & sour dressing, pineapple salsa & coriander

Cold smoked Tasmanian salmon, quark, capers, shallots, fennel & orange

Free range chicken, corn salsa, pickled enoki, truffle crème fraîche & skin crackling

Smoked lamb loin, pumpkin hummus, soy pepitas, red pepper chutney & petit herbs

## Main

BBQ vegetables, zucchini, vine tomatoes, peppers, mushrooms, hummus & salsa verde

Coral Coast Barramundi, pea, nori & spring onion mash, seasonal greens, roast vine tomato & lemon-caper cream sauce

Roast free range chicken supreme, pumpkin gratin, seasonal greens, roast vine tomato & jus

Roast lamb rump, roast garlic, cashew nut cream, sweet vine peppers, broccolini & jus

Char-grilled beef tenderloin, potato gratin, seasonal greens, roast vine tomato & red wine jus

## Dessert

Coconut tapioca, tropical fruits & mango sorbet

Strawberry pavlova, mascarpone cream, black sesame & strawberry coulis

Vanilla panna cotta, berry muesli & sorbet

Chocolate fondant, fresh raspberries & raspberry sorbet

Yuzu meringue tart, mandarin & candied lime

NB: A minimum of 20 guests is required for a plated menu. Please note that these menus are subject to change at any time.





# Plated Menu

## Pre-set (included in both options)

Individual bread rolls with butter

## Entrée (Pick 2)

Salt baked beets, whipped ricotta, shallot, chili, maple & sherry dates

Whitsunday wild king prawns, coconut, sweet & sour dressing, pineapple salsa & coriander

Cold smoked Tasmanian salmon, quark, capers, shallots, fennel & orange

Free range chicken, corn salsa, pickled enoki, truffle crème fraîche & skin crackling

Smoked lamb loin, pumpkin hummus, soy pepitas, red pepper chutney & petit herbs

## Main (Pick 2)

BBQ vegetables, zucchini, vine tomatoes, peppers, mushrooms, hummus & salsa verde

Coral Coast Barramundi, pea, nori & spring onion mash, seasonal greens, roast vine tomato & lemon-caper cream sauce

Roast free range chicken supreme, pumpkin gratin, seasonal greens, roast vine tomato & jus

Roast lamb rump, roast garlic, cashew nut cream, sweet vine peppers, broccolini & jus

Char-grilled beef tenderloin, potato gratin, seasonal greens, roast vine tomato & red wine jus

## Dessert (Pick 2)

Coconut tapioca, tropical fruits & mango sorbet

Strawberry pavlova, mascarpone cream, black sesame & strawberry coulis

Vanilla panna cotta, berry muesli & sorbet

Chocolate fondant, fresh raspberries & raspberry sorbet

Yuzu meringue tart, mandarin & candied lime

NB: A minimum of 20 guests is required for a plated menu. Please note that these menus are subject to change at any time.



# Standard Buffet Menu

## STANDARD MENU: \$90 per person

### Cold Selection

Sliced breads, extra virgin olive oil & balsamic

Caesar salad

Char grilled broccoli, green bean, peas, aged cheddar, pepitas & ranch dressing

Potato salad, mustard, piccalilli, Spanish onion, parsley & mayonnaise

### Hot Selection

Roast sirloin of beef, mustard, thyme, garlic & jus

Roast chicken breast, truffle mushroom cream sauce & rocket

Grilled Coral Coast Barramundi w/ puttanesca sauce

Baked spinach, ricotta & parmesan crepes

Steamed market vegetables

Roast root vegetables, thyme, honey & butter

### Dessert

Assorted petit fours - Chocolate mousse cornetto / Chocolate brownie w/ ganache & gold leaf / Mini pavlova, mascarpone & strawberries / Assorted macarons / Mini yuzu meringue tarts

Fresh fruit platter

NB: A minimum of 25 guests is required for a plated menu. Please note that these menus are subject to change at any time.





# Premium Buffet Menu

## STANDARD MENU: \$120 per person

### Cold Selection

Sliced breads, extra virgin olive oil & balsamic

Antipasto platter - Assorted Italian charcuterie (prosciutto, salami, mortadella), marinated olives, artichokes, cornichons & stuffed peppadews

Whitsunday wild prawns, mussels, oysters, cocktail sauce & shallot vinegar

Caesar salad

Char grilled broccoli, green bean, peas, aged cheddar, pepitas & ranch dressing

Potato salad, mustard, piccalilli, Spanish onion, parsley & mayonnaise

### Hot Selection

Roast sirloin of beef, mustard, thyme, garlic & jus

Roast chicken breast, truffle mushroom cream sauce & rocket

Grilled market fish & puttanesca sauce

Baked spinach, ricotta & parmesan crepes

Steamed market vegetables

Roast root vegetables, thyme, honey & butter

### Dessert

Assorted petit fours - Chocolate mousse cornetto / Chocolate brownie w/ ganache & gold leaf / Mini pavlova, mascarpone & strawberries / Assorted macarons / Mini yuzu meringue tarts

Fresh fruit platter

### Cheeseboard

Premium local cheese selection, quince paste, grapes, crackers & lavosh

NB: A minimum of 25 guests is required for a plated menu. Please note that these menus are subject to change at any time.



# Canape Menu

**3 PIECE MENU - \$26 per person**

**6 PIECE MENU - \$48 per person**

**12 PIECE MENU - \$90 per person**

## **COLD CANAPES**

Avocado, nori-rice cracker & furikake

Parmesan wafers, semi-dried tomato & basil

House made kim chi egg roll, seaweed mayonnaise & black sesame

Caprese skewers, cherry tomatoes, bocconcini pearls & basil

Natural pacific oyster's w/ shallot vinegar

Crab & pea crostini, crème fraiche, dill & lemon

Reef fish ceviche lettuce cups, mango, avocado, cucumber, citrus, coriander & chili

Whitsunday wild Tiger prawns & sauce Marie Rose

Local yellowfin tuna tataki, wasabi mayonnaise & pickled seaweed

Vietnamese rice paper roll, poached chicken, market vegetables & house sweet chili

Thai beef salad lettuce cups, coriander, lime & chili

## **HOT CANAPES**

Fontina & porcini mushroom arancini w/ sundried tomato pesto

Goat's cheese & chive tarts w/ red onion jam

Crumbed reef fish slider, cos lettuce, tartar sauce & brioche bun

Coconut crumbed prawns & chili mayonnaise

Seared scallops, mango salsa, chili, yuzu, & coriander

Southern fried chicken w/ ranch dressing

Italian meat balls, Napolitana sauce & parmesan

Panko crumbed beef tongue, pickle, mayonnaise & dill

Grass fed beef tenderloin, streaky bacon, green peppercorn sauce & chives

Angus beef slider, BBQ sauce, mustard mayo, cheese & dill pickle

## **DESSERT CANAPES**

Chocolate mousse cornetto

Chocolate brownie w/ ganache & gold leaf

Mini pavlova, mascarpone & strawberries

Assorted macarons

Mini yuzu meringue tarts

**Additional items \$10 each per person**

**NB: A minimum of 20 guests is required for a canape menu. Please note that these menus are subject to change at any time.**





# Walk & Fork

**MENU ITEMS: \$22.50 per person for each item**

## INCLUDES

Crumbed reef fish, chips & tartar sauce

Fish tacos, beer battered reef fish, lettuce, avocado cream, pico de gallo & coriander

Sweet & sour Spanish Mackerel, chili, coriander & steamed rice

Prawn curry, coconut, coriander, chili & steamed rice

Karaage chicken thigh, Kewpie mayonnaise & pickled radish

BBQ pork boa, carrot kim chi, pickles radish & mayonnaise

**NB: A minimum of 30 guests is required for a buffet menu. Please note that these menus are subject to change at any time.**





# Platter Menu

## Antipasto Platter \$180

Chef's selection of cheese, assorted Italian charcuterie, marinated olives, artichokes, cornichons, roasted red capsicum, balsamic mushrooms, cherry tomatoes, hummus, ciabatta, crostini & grissini

## Vegan Platter \$160

Grilled marinated zucchini & cherry tomato skewers, pickled mushrooms, marinated olives, artichokes, vine peppers, cornichons & pickled cocktail onions served with a selection of crudité, breads and hummus

## Sandwich Platter \$125

Grilled Mediterranean vegetables, hummus, rocket & garlic yoghurt on ciabatta (v)  
Baked leg ham, tomato relish, Swiss cheese, mesclun & whole grain mustard aioli on baguette  
Chicken Caesar wrap, cos lettuce, bacon & parmesan

## Fruit Platter \$125

Chef's selection of seasonal tropical fresh fruits

## Cold Seafood Platter \$380

Freshly shucked natural pacific oysters, Whitsunday wild king prawns, Moreton Bay bugs, spanner crab w. pea & dill crostini, flame frilled red capsicum & white anchovy rolls, baby cos lettuce, cocktail sauce, shallot vinegar & lemon

## Hot Seafood Platter \$280

Panko crumbed prawns & scallops, beer battered reef fish, tartare sauce, sweet chili & lemon

## Snack Platter \$180

Mini pies, our signature meatballs & karaage chicken served with a selection of sauces & pickles

## Sweet Platter \$150

Chocolate mousse cornetto, chocolate brownie w. ganache & gold leaf, mini pavlova w. mascarpone & strawberries, assorted macarons & mini yuzu meringue tarts

**NB: All platters are suitable for up to 10 people**



# Children's Menu

12 years and under: \$23 per person

All meals include soft drink or juice

## MAIN

Ham & Cheese Pizza

Crumbed Chicken Tenders

With chips & salad OR vegetables

Napoli Pasta

With parmesan cheese

Fish of the Day

Battered OR grilled, with chips & salad OR vegetables

Chargrilled Steaks

With chips & salad OR Vegetables

## Dessert

Chocolate Brownie

With vanilla ice cream

Two scoops of vanilla ice cream

With berry coulis or chocolate sauce





# Beverage Packages

## 3HR STANDARD BEVERAGE PACKAGE

\$89 per person | Additional Hour \$10pp

### WINE

Tyrrells Moores Creek Brut Cuvee  
Tyrrells Moores Creek Chardonnay  
Tyrrells Moores Creek Shiraz  
Mt. Trio Moscato

### BEER

Great Northern Original  
Great Northern Super Crisp  
Little Creatures Pale Ale

### SOFT DRINKS, JUICE AND WATER

## 3HR PREMIUM BEVERAGE PACKAGE

\$99 per person | Additional Hour \$12pp

### WINE

Edmond Thery Blanc de Blancs  
D'Arenberg The Money Spider Roussanne  
Leftfield Albarino  
Tyrells 'Old Winery' Pinot Noir  
Dal Zotto Sangiovese  
Petit amour

### BEER

Great Northern Original  
Great Northern Super Crisp  
Corona  
Little Creatures Pale Ale  
Somersby Apple

### SOFT DRINKS, JUICE AND WATER

NB: 2HR & 4HR Beverage Packages also available



# Your Extras

## **Pre-Dinner Canapes | \$26 per person**

Enjoy a choice of three items from the canape menu to enjoy before dinner commences.

## **Grazing Table | \$32 per person**

Enjoy an impressive harvest table display either pre-dinner or as a light meal to enjoy. Chef's selection of Australian cheeses, cured meats, homemade dips, sourdough, grilled & marinated vegetables & more.

## **Cocktail Selection | \$23 each**

Welcome cocktail or enjoy a selection of cocktails available at your event.

## **Signature Sangria | \$500**

For something a little unique, why not put on a designated beverage station for a memorable extra touch. (60x glasses approximately)

## **Champagne & Choc Strawberries | \$150**

Champagne & chocolate dipped strawberries delivered to your room on arrival to the resort.

## **Champagne Toast | \$25 per person**

Enjoy a glass of celebratory Moët champagne together with your guests. Perfect as a welcome drink or for a toast.

## **Sparkling Toast | \$10 per person**

Enjoy a toasting glass (100-120ML) of celebratory sparkling wine together with your guests. Perfect as a welcome drink or for a toast.

## **Children's Meal | \$23 per person**

Little ones (under 12 years) can enjoy a main meal, juice or soft drink, and ice cream.

## **Supplier Meal | \$38 per person**

Chef's selection of a main meal and non-alcoholic beverage for any suppliers that you may have organised for your event.

## **Champagne & Cheese Board | \$170**

Champagne & chef's selection cheese board delivered to your room on arrival to the resort.

