

A photograph of a glass of coffee with a citrus slice on top, sitting on a concrete ledge next to a potted plant. The image is used as a background for the main title text.

HOTEL JARDIN FUNCTIONS & EVENTS KIT.



WELCOME TO HOTEL JARDIN

Hotel Jardin is your no-passport-required social escape, blending the relaxed vibes of the Gold Coast with the effortless charm of the South of France. Located in the heart of Surfers Paradise, our vibrant spaces are perfect for every occasion.

Our event menus, crafted by Executive Chef Minh Le, draw inspiration from the Hotel Jardin dining experience. Featuring seasonal, fresh and locally sourced ingredients, the menus showcase a perfect harmony of Pan-Asian flair and Oceanic elegance.



We cater for all dietary needs, with plenty of gluten-free and vegetarian-friendly options baked right into the menu. Guests with specific requirements will receive thoughtful replacements to ensure everyone enjoys a delicious experience.

Looking to make your event extra special? Chat with our events team about bespoke options and add-ons to elevate your celebration.

Chat with us.
07 5662 1300
hello@hoteljardin.com.au





OUR SPACES

Hotel Jardin is made up of 5 main event spaces, available to hire exclusively throughout the week (minimum spends apply).

ROOFTOP - coming 2026

Cocktail 200

Golden hour drinks or nights under the stars - this space delivers sky views and Riviera-style cocktails.

*Min 40 guests

COCKTAIL BAR

Cocktail 100

Draped in rich textures and warm light, this is modern luxury - piano playing, a martini poured, nowhere else to be.

*Min 40 guests

CASUAL BAR

Seated 20 - 40 | Cocktail 100

In the heart of Surfers Blvd, this light-filled, inside-outside space is your perfect casual spot.

PRIVATE DINING ROOM

Seated 8 - 16

For those who like their celebrations discreet but no less delicious, this space blends elegance and warmth.

SABA RESTAURANT

Seated 100 (banquet menu)

Tucked on the ground floor of Hotel Jardin, SABA is a moody, modern dining space designed for connection.

*Min 40 guests

COCKTAIL LOUNGE - coming 2026

Seated 70 | Cocktail 100

Set apart from the crowd, this intimate cocktail lounge is yours alone. A private haven for events and celebrations.

*Min 40 guests



BANQUET MENUS

Served sharing style.

BREEZY PACKAGE

5 Course | From \$84pp

Hiromasa kingfish sashimi, thai pesto, ponzu pearls, japanese dressing **GF DF**

Bay lobster, chive relish, prawn oil **GF DF**

Loligo salt & pepper squid, nam jim, lemon **GF DF**

Mooloolaba prawns, xo coconut sauce, tobiko, coriander oil, lemon meringue **GF DF**

Riverina 300g black angus striploin MB2, sesame garlic, red wine jus **GF DF**

GOLDEN PACKAGE

7 Course | From \$114pp

Hiromasa kingfish sashimi, thai pesto, ponzu vinegar pearls, japanese dressing **GF DF**

Hervey bay scallop half shell, shallot vinegar, garlic butter, brioche crumbs

Bay lobster, chive relish, prawn oil **GF DF**

Beef tartare, mille-feuille potatoes, cured egg yolk, traditional garnish **GF**

Mooloolaba prawns, xo coconut sauce, tobiko, coriander oil, lemon meringue **GF DF**

Grilled fremantle octopus, chilli jam, chilli sesame cucumber **GF DF**

Game farm 10-day dry-aged duck breast, honey glaze, sweet potato, lotus root **GF DF**

GF Gluten Free **DF** Dairy Free **VG** Vegan **V** Vegetarian

*Terms: All prices listed are in \$AUD, subject to availability and can change without notice. Public holidays, other celebration days, or major events will incur a surcharge. Minimum spends apply. Pricing valid as of Summer 2025.



CANAPÉ MENU

AMUSE PACKAGE

5 Dishes | From \$49pp

Cheese & truffle croquette **V**

Bay lobster roll, kimchi, cos lettuce, xo mayo

Grilled king brown mushroom skewer, soy sesame glaze **GF DF VG**

Spiced chicken skewer, herb oil **GF DF**

Green chicken curry, asian greens, steamed rice **GF DF**

SOIRÉE PACKAGE

7 Dishes | From \$69pp

From \$89pp - Feast package 10 dishes

Cheese & truffle croquette **V**

Bay lobster roll, kimchi, cos lettuce, xo mayo

Grilled king brown mushroom skewer, soy sesame glaze **GF DF VG**

Spiced chicken skewer, herb oil **GF DF**

Prawn, scallop dumpling, prawn oil, chives **GF DF**

Vietnamese pork nem nuong skewer **GF DF**

Green chicken curry, asian greens, steamed rice **GF DF**

FEAST PACKAGE

10 Dishes | From \$89pp

Cheese & truffle croquette **V**

Scallop half shell, yuzu, garlic butter **GF**

Bay Lobster roll, kimchi, cos lettuce, xo mayo

King brown mushroom skewer, soy sesame glaze **GF DF VG**

Spiced chicken skewer, herb oil **GF DF**

Prawn, scallop dumpling, prawn oil, chives **GF DF**

Vietnamese pork nem nuong skewer **GF DF**

Crispy pork belly, vermicelli noodle, asian herbs, nam jim **GF DF**

Green chicken curry, asian greens, steamed rice **GF DF**

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EXPERIENCE STATIONS

Experience stations are only available in addition to a set menu or canape package

\$15pp cheese station. Min. 33 guests*

\$25pp cheese + antipasti station. Min. 40 guests*

\$20pp oyster shucking station. Min. 40 guests*

\$30pp champagne tower. Min. 30pax*

*Minimum spends apply. Prices vary depending on group size and wine selection. Enquire for more information

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BEVERAGE MENUS

BREEZY PACKAGE

2 Hours | \$89pp | +\$35pp ph for additional hours (maximum 4 hours total)
+\$12pp Aperol Spritz on arrival

Choice of 3 wines:

Astrale Prosecco Extra Dry
Mezzacorona Pinot Grigio
Skipjack Sauvignon Blanc
Jules IGP Mediterranee Rose
Trentham Estate Pinot Noir
La Boca 'Las Calles' Malbec
Paisley 'Boombox' Shiraz

1 Beer on Tap (XXXX - Gold 3.5%)

+Standard non-alcoholic beverages

GOLDEN PACKAGE

2 Hours | \$109pp | +\$49pp ph for additional hours (maximum 4 hours total)
+\$12pp Aperol Spritz on arrival

NV Laurent Perrier Champagne (1 glass per person on arrival or to finish)

Choice of 5 wines:

Astrale Prosecco Extra Dry
Mezzacorona Pinot Grigio
Peregrine 'Saddleback' Pinot Gris
J.Moreau et Fils Les Coches Chardonnay
Jules IGP Mediterranee Rosé
Trentham Estate Pinot Noir
Chateau L'Eglise Bordeaux Superieur Cabernet Blend
Paisley 'Boombox' Shiraz

Beers on Tap (XXXX - Gold 3.5%, Byron Bay - Lager 4.2%
and James Squire Lashes 150 Pale ale)

+Standard non-alcoholic beverages

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ANY QUESTIONS?

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Surfers Paradise QLD 4217**

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