



# HOTEL JARDIN FUNCTIONS & EVENTS KIT.



EST. HOTEL JARDIN '24

[hoteljardin.com.au](http://hoteljardin.com.au)



# 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.

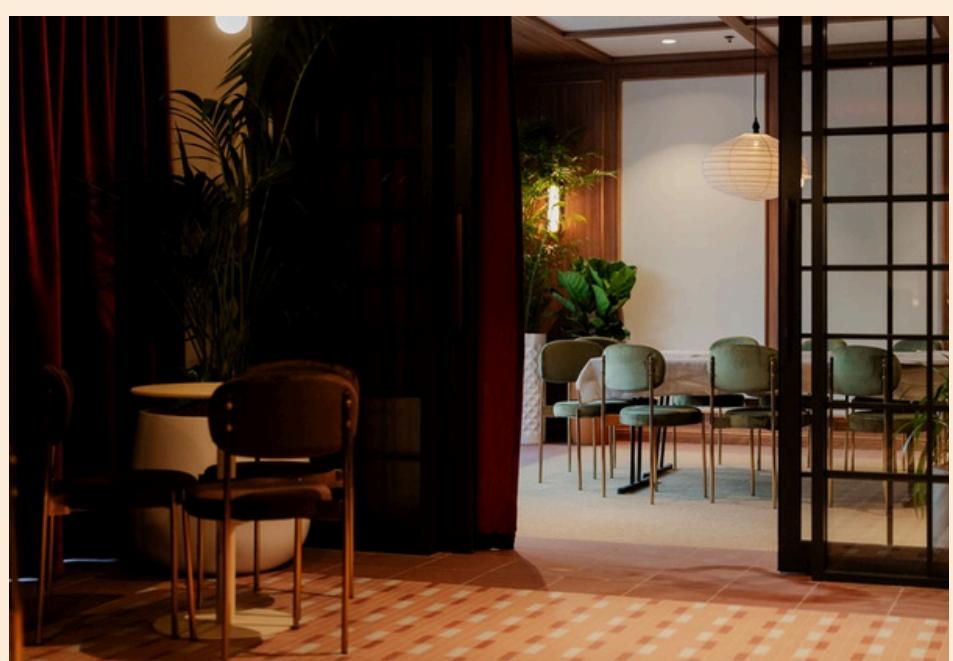
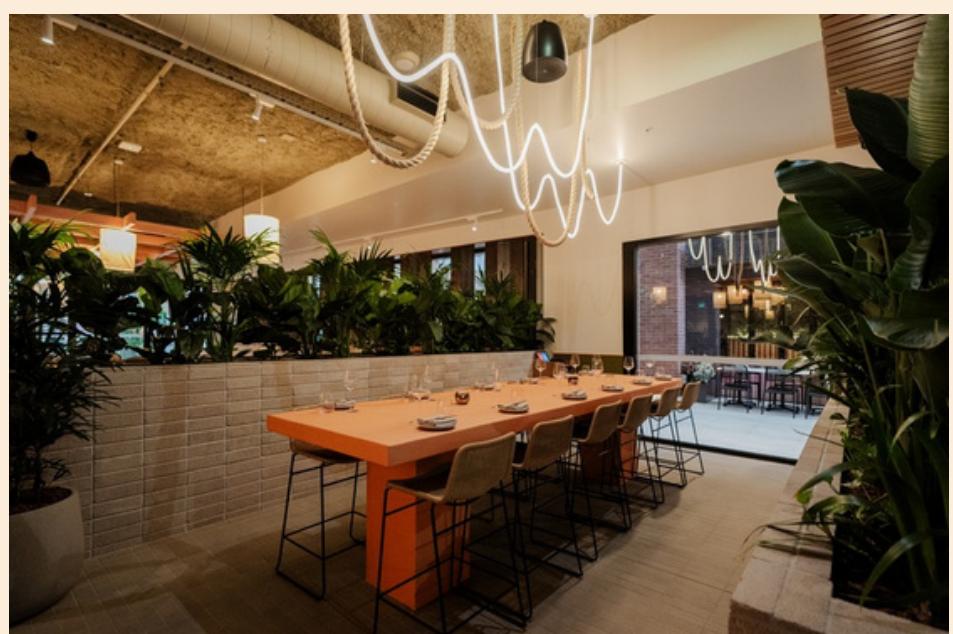
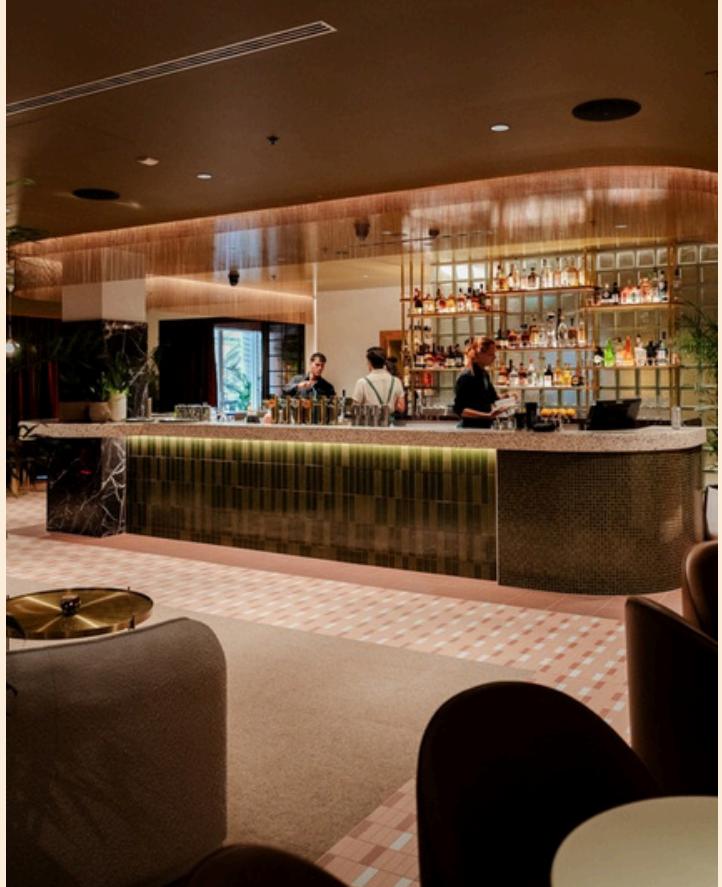
Our event menus, crafted by Executive Chef Minh Le, draw inspiration from the Hotel Jardin dining experience. Featuring seasonal, fresh and locally sourced ingredients, the menus showcase a perfect harmony of Pan-Asian flair and Oceanic elegance.

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](mailto: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**

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

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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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Pricing valid as of Summer 2025.



# ANY QUESTIONS?

**Chevron Renaissance Shopping Centre,  
3240-3280 Surfers Paradise Blvd,  
Surfers Paradise QLD 4217**

**07 5662 1300**  
[functions@hoteljardin.com.au](mailto:functions@hoteljardin.com.au)

**@hoteljardinbar**  
[hoteljardin.com.au](http://hoteljardin.com.au)

