

# Event Menu

2020



CORAL SEA  
MARINA | RESORT



## **FOOD IS THE INGREDIENT THAT BINDS US TOGETHER**

At Coral Sea Marina Resort, we understand how food can bring people together.

Offering Whitsunday-inspired culinary delights, Coral Sea Marina Resort's 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 Dinner Menu

**STANDARD DINNER MENU: 2 COURSE - \$75 per person** *(entree/main or main/dessert)*

**PREMIUM DINNER MENU: 3 COURSE - \$88 per person** *(entree/main/dessert)*

*Plated menus can be served as a Set Menu or an Alternate Drop Menu*

## Entree

Home-cured salmon with fennel, orange, dill and finger lime (df)

Fried gnocchi with salsa verde, pumpkin and Parmegano-Reggiano (v)

Whitsunday prawns with Marie Rose sauce, grilled lemon, iceberg lettuce and dill (df) (gf)

Chicken terrine with homemade pickles, mushroom chutney and toasted brioche (dfo / gfo)

Pork belly with seared scallop, curried cauliflower puree and curry leaf (gf)

## Main

Grass fed eye filet with olive oil pomme puree, grilled broccolini and pinot noir sauce (gf)

Pan-roasted chicken breast with black barley, spiced yoghurt, golden raisins, smoked almonds and jus gras

Coral Coast barramundi with vegetable fricassee, herb emulsion and champagne sauce (gf)

Cauliflower steak with chickpeas and dill pickle in a yellow curry sauce (v) (gf)

Grilled salmon with confit potato, kale, wakame and seaweed butter (gf)

## Dessert

Dark chocolate pave with cherry puree and chocolate soil

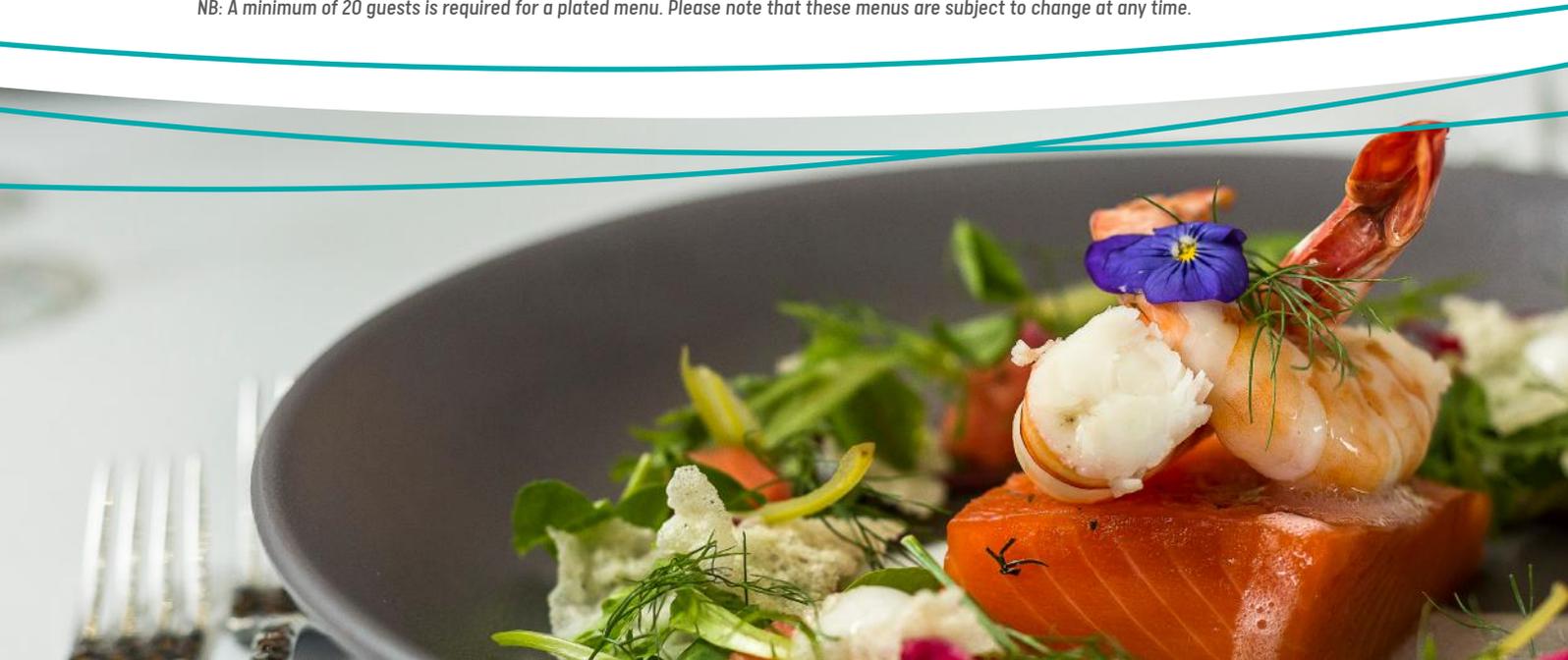
Lemon tart with toasted meringue and vanilla cream

Lavender panna cotta with preserved berries and brined walnuts

Spiced rum pineapples with coconut shortbread, lemongrass jelly and kaffir lime cream (df) (gf)

Whipped cheesecake with passionfruit, sable and freeze dried raspberry

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



# Canape Dinner Menu

## **STANDARD CANAPE MENU - \$75 per person**

### **INCLUDES:**

#### **Cold Menu**

Red onion jam and goats cheese tart (v)  
Cured kingfish with ponzu dressing and tapioca (df) (gf)  
Beef tartare en croute (df)

#### **Hot Menu**

Tempura salt and pepper vegetables with sauce Gribiche (v) (df) (gf)  
Fish goujouns with Marie Rose sauce and grilled lemon (df)  
Pork belly with apple gel and cider glaze (df) (gf)

#### **Sweets Menu**

Chocolate cornetto  
Mint choc tops (gf)

#### **Additional items \$10 each**

#### **Additional hour of service \$15 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.*



# Canape Dinner Menu

## **PREMIUM CANAPE MENU - \$88 per person**

### **INCLUDES:**

#### **Cold Menu**

- Red onion jam and goats cheese tart (v)
- Cured kingfish with ponzu dressing and tapioca (df) (gf)
- Beef tartare en croute (df)
- Fraser Island spanner crab on prawn cracker (df) (gf)
- Pacific oyster with finger lime (df) (gf)

#### **Hot Menu**

- Mushroom and truffle aranchini with cheese custard (v)
- Scorched lamb with pepperberry reduction (df) (gf)
- Octopus doughnuts with bonito emulsion
- Southern fried chicken with ranch sauce
- Grilled Whitsunday prawns with miso glaze (df) (gf)

#### **Sweets Menu**

- Salted caramel cornetto
- Assorted macaroons
- Petit choux with white chocolate ganache
- Mini lemon meringue tarts

#### **Additional items \$10 each**

#### **Additional hour of service \$15 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.*



# Buffet Dinner Menu

## **STANDARD BUFFET MENU - \$75 per person**

### **INCLUDES:**

Whole roasted striploin with red wine sauce  
Oven baked market fish with herb and garlic butter  
Pan-roasted chicken with mushroom sauce  
Potato gratin  
Steamed seasonal vegetables  
Garden salad  
Potato salad  
Build your own pavlova  
Chocolate and walnut brownie

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



# Buffet Dinner Menu

(continued)

## **PREMIUM BUFFET MENU - \$88 per person**

### **INCLUDES:**

Cape Grim sirloin with pinot noir sauce  
Grilled Coral Coast barramundi with champagne sauce  
Whitsunday prawns cooked in green curry sauce with steamed jasmine rice  
Slow-cooked lamb shoulder with pearl onions and roasting juices  
Rosemary roasted chat potatoes  
Steamed seasonal vegetables  
Potato gratin  
Garden salad  
Pesto pasta salad  
Caesar salad  
Dark chocolate mousse with cherry puree  
Lavender panna cotta with preserved berries  
Seasonal fruit  
Served with freshly baked bread and condiments

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



# Beverage Package

## **STANDARD BEVERAGE PACKAGE - \$17.50 per person / per hour**

*(4 hours)*

Floats Ya Goat Sauvignon Blanc

Frog Rock Moscato

Commodore Estate Cabernet Sauvignon

Angas Brut NV Sparkling

Hahn Premium Light

XXXX Gold

Great Northern

150 Lashes

Little Green Apple Cider

Soft drinks, juice and water

## **PREMIUM BEVERAGE PACKAGE - \$22.50 per person / per hour**

*(4 hours)*

Sisters Run Sun Slipper Chardonnay

Pitchfork Pink Rose

West Cape Howe Moscato

Wirra Wirra Church Block (Red Blend)

Dunes & Greene Sparkling

Hahn Premium Light

XXXX Gold

Great Northern

150 Lashes

Corona

Pirate Life Throwback IPA

Little Green Apple Cider

Soft drinks, juice and water



# Your Extras

## **Pre-Dinner Canapes | \$25 per person**

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

## **The Tables | \$20 per person**

Enjoy an impressive harvest table display either pre-dinner or as a light meal to enjoy, including a choice of Grazing Table, Cheese Table or Dessert Table.

## **Kid's Meal | \$18 per person**

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

*Main meals include: Steak / Fish / Chicken nuggets / Grilled chicken (all served with chips & salad)*

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

A main meal and non-alcoholic beverage for any additional suppliers that you may have organised for your event.

## **Celebratory Toast | \$12 per person**

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

## **Signature Cocktail | From \$18 per cocktail**

Choose one out of three options and treat your guests to a refreshing cocktail during the celebrations.

## **Sangria Station | \$300 60x glasses approximately**

For something a little unique, why not put on a designated beverage table for a memorable extra touch.





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