

HILTON SURFERS PARADISE

Event PACKAGES



hiltonsurfersparadise.com.au
meetings.hilton.com/eventready



OUR INITIATIVES

MEET WITH Purpose

Seasonal
Balanced
Sustainable
& Locally Sourced
Menus



DELEGATE PACKAGES

DAY *Delegate* PACKAGES

Full day \$75pp
Half day \$65pp





DAY DELEGATE PACKAGES

Morning Break

Your selection of sweet or savory 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 savory items
Freshly brewed coffee
Selection of herbal teas

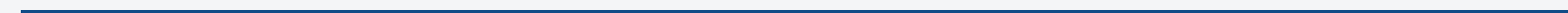
UPGRADE OPTIONS

Mini Connoisseur ice creams | \$3pp

Arrival tea & coffee | \$4pp

Coffee cart | \$500 per day

with made to order barista coffees





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)
- Portugese custard tart
- Assorted cookie selection

Healthy Selection

- Homemade muesli bar (V)
- Coconut yoghurt, berry & muesli shots (V)
- Hazelnut ferraro slice (DF) (GF)
- Fruit salad boats, passionfruit & 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 Murrumbooe 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 & gruyere croquette with basil pesto (V)
- Shaved leg ham, Swiss cheese petit croissant

HILTON SURFERS PARADISE

Daily **LUNCH SELECTIONS**



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 and 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 and 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 & poppadums
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 and 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 and 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 wocket,
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 and groups over 100 may
choose from any of the daily lunch selections

BREAKFAST

Breakfast **SELECTIONS**





THE FRESH START

\$30pp

- 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

\$40pp

Select 2 dishes for alternate drop

All plated breakfasts include freshly brewed coffee, tea and orange juice, a seasonal fruit platter and 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

Sparkling HIGH TEA

\$42 per person
2 - 40 people



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, crame cheese and cucumber roulade

SWEET

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

UPGRADE

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

GF options are available.



PLATED MENUS

Plated MEALS

2 courses for \$53pp
3 courses for \$70pp



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

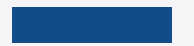
with Vietnamese slaw & nuoc cham

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 Striploin

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, lavoche & grapes

Dark Chocolate Ganache

with hazelnut crumbs, coffee gel & praline (GF)

BUFFET MENUS

Buffet **LUNCH & DINNER**

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 bechamel & 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 eschalot & feta (V) (GF)

Extras

Salad leaves, dressings, olive oil & 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



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 passionfruit (GF)

Australian Cheeses

with grapes, lavoche & crackers

SURFERS BUFFET \$89pp —



Upgrade OPTIONS

PLATED MEALS

Oyster Station | \$25pp

Natural oysters with
lemon & tabasco

Sushi Station | \$20pp

Assorted sushi rolls, soy sauce
& pickled ginger



COCKTAIL PARTY MENUS

Cocktail PARTIES



CANAPE MENUS

Canapés

30 minutes of canapé service

\$20pp - 2 hot & 2 cold

1 hour of canapé service

\$35pp - 4 hot & 3 cold

2 hours of canapé service

\$45pp - 6 hot & 3 cold

3 hours canapé service

\$60pp - 8 hot, 3 cold & 1 dessert canapé





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 Petits Fours

Ricotta & Honey Cannoli

Weiss Dark Chocolate Mousse tart (GF)

Baby Eclairs

Mini Macarons

Petite Pavlova

with Passionfruit & Strawberry (GF)

Lemon Curd Gundowing Ice-cream Cones





FORK DISHES

\$15pp per dish

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

Beverage **PACKAGES**



GOLD BEVERAGE PACKAGE

1 hour | \$29pp
2 hours | \$39pp
3 hours | \$49pp
4 hours | \$55pp
5 hours | \$60pp

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 | \$39pp

2 Hours | \$47pp

3 Hours | \$56pp

4 Hours | \$60pp

5 Hours | \$66pp

Upgrade Options

Add choice of 1 cocktail at \$10 per person

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	Glass	Bottle
Chandon Blanc de Blancs NV	\$9	\$34
Annabelle Cremant de Rose	\$9.5	\$39
Redbank Prosecco	\$17	\$65
Little Leaf Brut		
White Wine		
Little Leaf Sauvignon Blanc	\$9	\$37
Redbank Long Paddock Point Grigio	\$9.5	\$41
West Cape Howe Old School Chardonnay	\$10	\$42
Pitchfork Moscato	\$10	\$42
Match Point Rose	\$10	\$42
Robert Channon Verdelho	\$12	\$49
Twin Islands Sauvignon Blanc	\$11	\$43
Red Wine		
Yalumba Organic Shiraz	\$9.5	\$41
Nepenthe the good doctor Point Noir	\$9.5	\$41
Smith & Hooper Merlot	\$9.5	\$41
De Beaurepaire Le Marquis Cabernet Sauvignon	\$14	\$58
Brokenwood Cricketpitch Cabernet Merlot Shiraz	\$11	\$44
Little leaf Shiraz	\$9	\$37
Sisters Run Cows Corner Grenache	\$15	\$46
Shiraz Mouvedere		

BEVERAGES
ON CONSUMPTION



Bottle Beer

Stone&Wood	\$9.5
James Squier 150 Lash	\$9.5
Carlton Dry	\$9.5
Corona	\$9.5
Boags Light	\$9.5
Boags LGR	\$9.5
Furphy Ale	\$9.5
XXXX Gold	\$9.5
Sydney lager	\$9
Sydney Brewery Glamarama Summer Ale.	\$9

Cider

Sydney Brewery Sydney Cider	\$9
Sydney Brewery Agave Ginger	\$9
Sydney Brewery Cherry Perry.	\$9

Spirits

Standard	\$10
Premium	\$12

Soft Drinks

Coke, Diet Coke, Coke Zero, Lift, Sprite, Fanta	\$4.5
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Juices

Apple, orange, pineapple	\$4.5
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HILTON SURFERS PARADISE

GET IN TOUCH

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