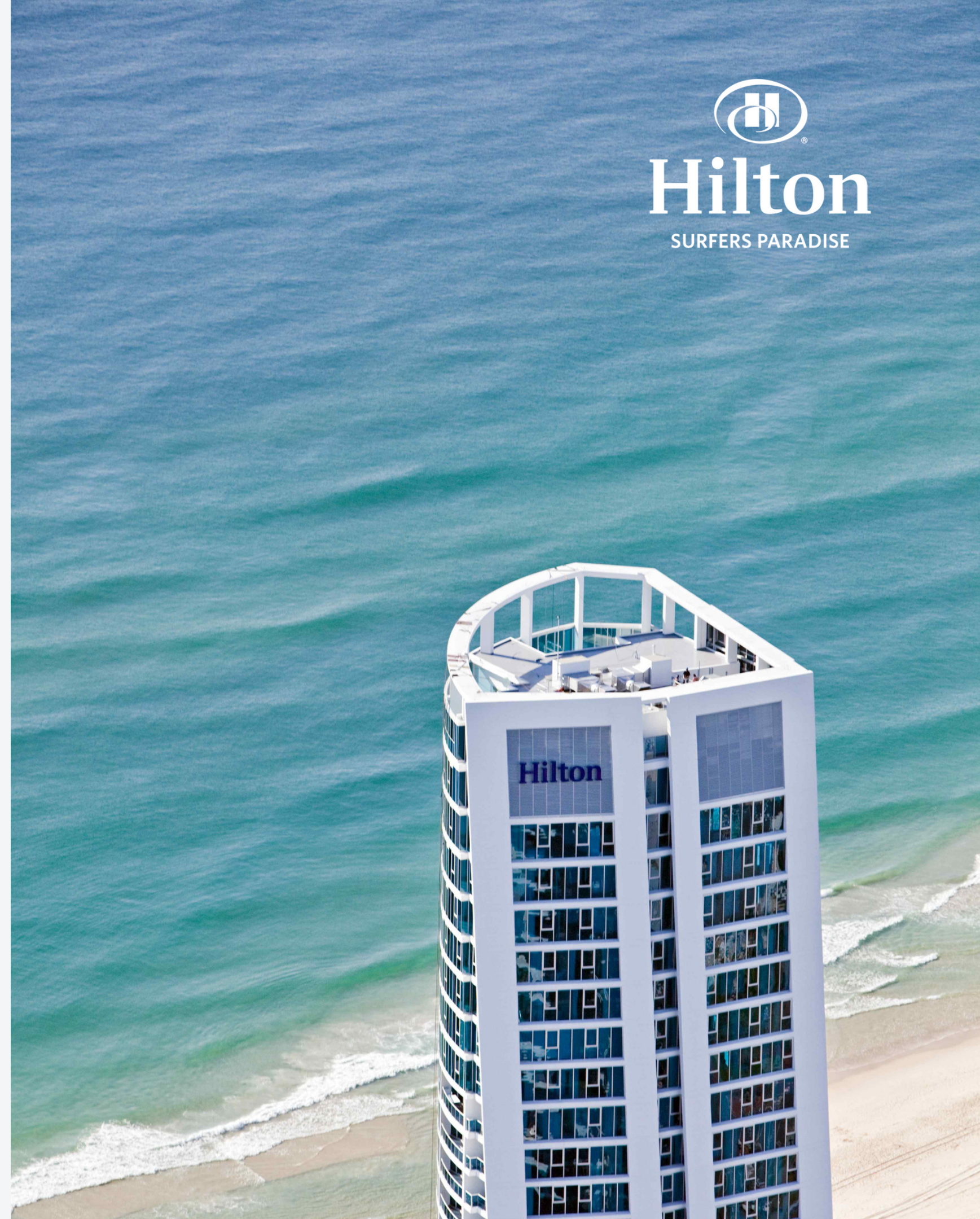


HILTON SURFERS PARADISE

Event PACKAGES 2023

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



DELEGATE PACKAGES

DAY Delegate PACKAGES





UPGRADE OPTIONS

Standard Barista-made coffee upgrade available

DAY DELEGATE PACKAGES

ENJOY THE BELOW INCLUSIONS

Morning Break

Your selection of two sweet or savoury items
Freshly brewed teas & coffees
Iced water & juices

Lunch

Chef's daily buffet lunch
Freshly brewed teas & coffees
Iced waters & juices
Chef's selection of dessert platters

Afternoon Break

Your selection of two sweet or savoury items
Freshly-brewed coffees
Selection of herbal teas



MORNING & AFTERNOON BREAK SELECTION

Sweet Selection

- Selection of glazed pastries
- Gourmet macarons (GF)
- Mixed berry & almond frangipane tarts
- Mini pancake stack, maple & blueberries
- Apple crumble pie, cinnamon & sultanas
- Coconut loaf, orange marmalade (GF)
- Spanish churros in cinnamon sugar, raspberry dust
- Assorted muffins
- Chocolate & almond brownies, salted caramel ganache, crispy pearls (GF)
- Portuguese custard tarts, pistachio praline
- Handcrafted cookies selection

Healthy Selection

- Rich coconut Bounty Bar slices (V) (GF)
- Acai smoothies, chia & banana (V) (GF)
- Fruit salad skewers, passion fruit (V) (GF)
- Pumpkin & chickpea roll, beetroot relish (V) (GF)

Savory Selection

- Avocado & feta brioche sliders (V)
- Spinach & feta puff pastry rolls, chipotle sauce (V)
- Assorted quiches
- Smoked bacon, egg & mozzarella toasties on sourdough
- Roast pumpkin sausage rolls with semi-dried tomato pesto (V)
- Vegetable frittatas, tomato chutney & basil (V)
- Mac & cheese croquettes with basil pesto (V)
- Shaved leg ham & cheddar toasted croissants
- Smoked salmon tarts, crumbed camembert

Includes your selection of 2 items of your choice, with freshly brewed tea, coffee, iced water & juice

\$14.50 per person, when booked outside of Daily Delegate Package



HILTON SURFERS PARADISE

Daily LUNCH SELECTIONS



Mexican MONDAY

Menu includes chef's selection of
dessert platters served with lunch.
freshly-brewed tea, coffee,
iced water & orange juice

MENU SELECTIONS



Nachos

Baked corn chips, tomato salsa,
mozzarella (V) (GF)

Add Your Toppings

Sour cream, avocado, jalapeño (V)

Build Your Own Soft Taco or Burrito

Roast sliced chicken, spiced ground beef

Add Your Toppings

Cucumber, red onion & coriander salsa,
shredded lettuce (V)

Vegetable Taquitos

Shallots, chipotle aioli (V)

Weekends & groups over 100 may
choose from any of the daily lunch selections

Australian

TUESDAY

Menu includes chef's selection of
dessert platters served with lunch.
freshly-brewed tea, coffee,
iced water & orange juice

MENU
SELECTIONS



Banger's & Mash

With onion jus

Gourmet Beef Pies

With tomato sauce

Chicken Parmi - Schnitzel

With napoli & mozzarella

Ceasar Salad

With condiments of bacon,
parmesan, croutons

Mum's Coleslaw (V)

Weekends & groups over 100 may
choose from any of the daily lunch selections

Greek WEDNESDAY

Menu includes chef's selection of
dessert platters served with lunch.
freshly-brewed tea, coffee,
iced water & orange juice

MENU
SELECTIONS



Greek salad

Cos lettuce, cherry tomato, cucumber,
capsicum, olives & feta (V)

Tabouleh

Chickpeas & grain salad, mint yoghurt (V)

Grilled Pita Bread

Hummus & dukkah (V)

Eggplant Caponata

Capers & olives (V)

Lamb Kofta

Pomegranate & shallots

Crumbed Calamari Rings

Lemon, aioli

Weekends & groups over 100 may
choose from any of the daily lunch selections

Asian THURSDAY

Menu includes chef's selection of dessert platters served with lunch. freshly-brewed tea, coffee, iced water & orange juice

MENU SELECTIONS



Build Your Own Rice Bowl

Karaage chicken, Korean chili fried tofu, crispy prawn cutlets

Toppers

Wakame, sesame seeds, fried shallots, coriander, cucumber & carrot (V)

Steamed Jasmine Rice (V)

Vegetable Spring Rolls

With sweet chilli sauce (V)

Crunchy Cabbage

With cucumber & coriander salad, sesame dressing

Edamame

With snow pea sprout & rice noodle salad, Nam jim

Weekends & groups over 100 may choose from any of the daily lunch selections

Italian FRIDAY

Menu includes chef's selection of
dessert platters served with lunch.
freshly-brewed tea, coffee,
iced water & orange juice

MENU SELECTIONS



Beef Lasagne

Rocket Salad

With pear, parmesan, cherry tomato
& balsamic glaze (GF)

Chicken Piccata

With creamy lemon sauce,
& capers, herbs (GF)

Vegetable Arancini

With pesto & garlic oil (V)

Rosemary Focaccia

With balsamic vinegar & olive oil (V)

Caprese Salad

With kalamata olives, bocconcini
& basil (V) (GF)

Weekends & groups over 100 may
choose from any of the daily lunch selections

Networking LUNCH

Menu includes chef's selection of
dessert platters served with lunch.
freshly-brewed tea, coffee,
iced water & orange juice

MENU
SELECTIONS



Assorted Sushi Rolls

With soy, kewpie mayo

Chef's Gourmet Salad Rolls

On a potato bun (V)

Rosemary & Ranch-style Chicken Skewers

With lemon (GF)

Ricotta & Spinach Filo

(V)

Weekends & groups over 100 may
choose from any of the daily lunch selections

BREAKFAST

Breakfast

SELECTIONS





THE FRESH START

Freshly-brewed coffee, selection of Dilmah Tea

Orange & apple juice

Freshly-baked croissants & Danish pastries (V)

Seasonal sliced fruit platter (V) (GF)

Smashed avocado on sourdough toast (V)

Chia & mixed berry yoghurt cups (GF) (V)

Assorted quiches with tomato relish

Toasted coconut loaf with almond butter (GF) (V)

Mini eggs Benedict, smoked shaved ham, spinach & hollandaise

HOT PLATED MENU

Select 2 dishes for alternate drop

All plated breakfasts include;
freshly-brewed coffee, tea, orange juice,
a seasonal fruit platter, a selection of
pastries, muffins & chia yoghurt cups
served on your tables for arrival



Big Breakfast

Scrambled free-range eggs, smoked bacon,
sausage, grilled tomato & potato rosti (GF)

Eggs Benedict

Sautéed spinach, free-range poached eggs,
hollandaise & asparagus on Turkish bread

Smashed Avocado

Cow's milk feta on toasted brioche
& herb salad (V) (GF)

Shakshuka

Free-range baked eggs with tomato,
kidney beans, capsicum, spices,
fresh garden herbs & sourdough on the side (V)

Torched Smoked Salmon Atop Egg & Butter Croissant

with dill crème fraiche & baby capers

HIGH TEA

Sparkling HIGH TEA

2 - 40 Guests



MENU SELECTIONS

Includes one glass of sparkling wine on arrival,
plus unlimited freshly brewed tea & coffee

SAVOURY

- Mini quiches
- Gourmet finger sandwich selections
- Savoury profiteroles

SWEET

An assortment of;

- Bite-size cakes
- Macarons
- Salted caramel truffles
- Sweet bread roll with rhubarb jam & white chocolate ganache

UPGRADE

- Moët & Chandon \$100 per bottle
- Veuve Clicquot \$120 per bottle

Gluten-free options are available upon request at time of booking.



PLATED MENUS

Plated LUNCH OR DINNER

Two-course |
Three-course |
Minimum 15 Guests



ENTRÉES

Alternate drop service available for events with minimum of 20 guests.
Select two dishes per course

COLD

Roast Baby Beetroot

With whipped feta, candied walnuts, garlic crostini & garden herbs (V) (GF)

Crudo Kingfish

With citrus, shallots, pollen powder, edible flowers (GF)

Confit Salmon

With ginger dressing, soy pearls, cucumber & chili oil

Chilled Prawn & Avocado Salad

With rocket, fennel & finger lime (GF)

Caprese Salad

With Heirloom tomato, Burrata, basil, pine nut paste (V)

Smoked Duck Breast

Pickled cucumber, Shoyu sesame seeds, crisp wonton wafer & pumpkin purée



WARM

Sticky Glazed Pork Belly

With apple purée, macadamia crumble, red wine vinegar pearls

Roasted King Prawns

With coconut curry, edamame & crispy shallots

Cauliflower Mornay

Parmesan & parsley, dukkah, honeycomb, edible flowers (V)

Haloumi

Grilled flatbread, cucumber & mint yoghurt, pollen & pomegranate (V)

Spinach & Ricotta Ravioli

crab velouté, fennel & salmon roe

Nori Rolled Salmon Fillet

Sweet pickled heirloom carrot, radish & herbs (GF)

MAINS

Alternate Drop service available for events with minimum of 20 guests.
Select two dishes per course

Barramundi

With crushed kipflers, Malaysian-inspired coconut curry sauce, sweet peas (GF)

Caramelised Onion Tart

With gorgonzola, figs, honey & snow pea tendrils (V)

Salmon Fillet

With lemon pepper risotto, fresh herbs & parmesan

Char-Grilled Sirloin

With potato gratin, horseradish, thyme & garlic butter

Lamb Rack

With blistered cherry tomato, garlic, parsley & mustard crust, mash potato (GF)



Chicken Breast

With roasted pumpkin purée, maple roast bacon & buttered peas (GF)

Snapper Fillet

With fennel, clams, citrus hollandaise & basil oil (GF)

Potato Gnocchi

With sautéed mushrooms, garlic cream, radish, pine nut praliné (V)

Confit Duck Leg

With sweet braised lentils, spinach, pomegranate & onion jus (GF)

Sliced Wagyu Rump

With mash potato, confit shallots, truffled pepper jus (GF)

DESSERTS

Alternate drop service available for events with minimum of 20 guests.
Select two dishes per course

Yoghurt Panna Cotta

With salted caramel, toasted almonds & caramelised banana (GF)

Coconut Mousse

With macadamia biscuit, mango glaze & berries

Fried Apple Pie

With puff pastry, vanilla custard, raspberry & petit mint

Lemon Tart

With berry compote & toasted coconut



Baked Meringue

With dulce de leche, hazelnuts, & Bailey's cream (GF)

Chocolate Brownie

With torched marshmallow, peanut butter ganache (GF)

Whipped Gorgonzola

With pear wafer, pickled baby figs, crispbread & grapes

Dark Chocolate tart,

With caramelised fig, raspberry & double cream (GF)

BUFFET MENUS

Buffet

LUNCH & DINNER

Minimum 30 people





HOT ITEMS

Honey Mustard Roast Pumpkin

With green beans, capsicum & coriander (V) (GF)

Roast Barramundi Fillet

With lemon butter, bok choy & sesame

Spinach & Ricotta Ravioli

With confit, garlic, pine nuts, parmesan & thyme (V)

Dry Spiced Grilled Chicken

With mint yoghurt, chili (GF)

Korean Peppered Potatoes

With soy glaze (V)



SALADS & EXTRAS

Caprese Salad

With Heirloom tomato, bocconcini, Kalamata olives, basil (V) (GF)

Moroccan-inspired Cauliflower Salad

With tahini, peppers, kale & crispy chickpeas (V)

Grain Salad

With raisins, edamame, garden herbs & citrus dressing (V)

Salad Leaves

With dressings, olive oil & toppers

Artisan Bread

With olive oil & balsamic vinegar



DESSERTS

Selection of Profiteroles

(V)

Chocolate & Almond Brownie

(V) (GF)

Seasonal Fruit Salad

With passionfruit (V)

Assortment of Petit Fours

(V)

PARADISE BUFFET



HOT ITEMS

Chicken Cacciatore

With tomato, Kalamata olives,
& oregano (GF)

Baked Salmon Fillet

With capers, lemon & parsley (GF)

Roast Beef Rump

With mustard & pepper rub,
braised shallots & red wine jus

Thai Spiced Hokkien Noodle

With vegetable stir fry, choy sum,
tofu, snow peas (V)

Parmesan Roast Potatoes

With garlic oil, chives
& chipotle mayo (GF)

Seasonal Vegetables

Tossed in olive oil & pink salt

Tandoori Spiced Prawns

With coconut cream, coriander
& basmati rice



SALADS & EXTRAS

Mexican Bean Salad

Quinoa, kidney beans, grilled corn,
peach & jalapeño dressing (V)

Baby Beetroot

With rocket, candied walnuts,
feta & shallots (V) (GF)

Asian Slaw

With cabbage, carrot, edamame, nori,
roasted sesame & miso dressing (V)

Caesar Salad

With cos lettuce, parmesan, bacon
& garlic croutons

Artisan Bread

With olive oil & balsamic vinegar



DESSERTS

Assortment of Petit Fours

Seasonal Fruit Salad

with passionfruit (GF)

Mini Boutique Éclairs

Australian Cheese Selection

with crackers, lavoche & grapes

SURFERS BUFFET





Upgrade

OPTIONS

PLATED MEALS

Oyster Station |

Natural oysters with
lemon & tabasco

Sushi Station |

Assorted sushi rolls, soy sauce
& pickled ginger



COCKTAIL PARTY MENUS

Cocktail PARTIES



CANAPÉ MENUS

Canapés

30-minutes of canapés

2 hot & 2 cold

1-hour of canapés

4 hot & 3 cold

2-hours of canapés

6 hot & 3 cold

3-hours canapés

8 hot, 3 cold & 1 dessert canapé





COLD CANAPÉS

Assorted Sushi Selection

With soy & wakame

Chilled Oyster

With watermelon & cayenne gel,
cucumber & aioli (GF)

Spanner Crab Toast

With miso mayo, finger lime

Rare Roast Beef

With horseradish, cornichons on flatbread

Chilled Prawn & Avocado

With chipotle, lime, coriander (GF)

Shaved Prosciutto

With melon, bocconcini, basil & balsamic (GF)

Beetroot Soft Taco

With date, creamed blue cheese & hazelnut (V) (GF)

Smoked Salmon & Cucumber Roulade

With crème fraiche & tobiko roe (GF)

Cherry Tomato Bruschetta

With pesto, bocconcini (V)





WARM CANAPÉS

Crispy Fried Prawn

With chipotle, sweet corn salsa, shallots

Salt & Pepper Squid

With aioli, chives (GF)

Vegetable Dumpling

With wakame, miso mayo (V)

Karaage Chicken Bites

With teriyaki sauce & kewpie mayo

Roasted Pumpkin Arancini

With garlic cream, toasted almonds (V) (GF)

Mac & Cheese Croquette

With green sauce (V)

Cajun Chicken Kebab

With smoked tomato jam (GF)

Caramelised Onion Tart

With feta & cherry tomato (V)

Skewered Lamb Kofta

With tzatziki & pomegranate (GF)

Ricotta & Sweet Corn Battered Pumpkin Flower

With tomato pesto (V)





DESSERT CANAPÉS

Mini Monte Carlo

With raspberry & butter cream (V)

Assortment of Petits Fours

(V)

Ricotta & Honey Mini Cones

With gold leaf (V)

Weiss Chocolate Truffles

(V) (GF)

Mini Boutique Éclairs

(V)

Petit Pavlova

With passion fruit & lemon curd (GF)





WALK & FORK

Crispy Prawn Cutlets

With Asian slaw, edamame, toasted sesame dressing

Pulled Pork Hotdog

With piccalilli, aioli, rocket & apple

Lamb Kofta

With eggplant caponata, yoghurt drizzle (GF)

Salt & Pepper Calamari

With Mexican bean salad, coriander

Egg Fried Rice

With shallots, garlic, Korean chilli fried tofu (V)

Charcuterie Cone

With salami, cheddar, olives, grissini, cherry tomato

Vegetable Lasagne

With parmesan & pine nut crumb, basil oil (V)

Battered Fish Gyros

With tomato, onion, parsley, tzatziki in a pita

Karaage Chicken

With jasmine rice, teriyaki sauce & kewpie mayo



BEVERAGES

Beverage PACKAGES



GOLD BEVERAGE PACKAGE

1 hour |
2 hours |
3 hours |
4 hours |
5 hours |

Non Alcoholic Beverages

Selection of soft drinks,
Juice (apple, orange, pineapple)
Still & sparkling water



Sparkling

Chain of Fire Brut Cuvée

White Wine

Chain of Fire Sauvignon Blanc Semillon

Red Wine

Chain of Fire Shiraz

Beer

Sydney Brewery Selection

Corona

James Squire 0.0%

Plus, your choice of one additional

Asahi

Furphy

Hahn 3.5

The Original Sydney Cider

PREMIUM BEVERAGE PACKAGE

1 hour |
2 hours |
3 hours |
4 hours |
5 hours |

Sparkling | Your choice of 1

Chandon Blanc De Blanc NV
Redbank Prosecco
Chain of Fire Brut Cuvée
Heidsieck & Co Monopole Champagne

White Wine | Your choice of 2

The Hidden Seas Pinot Grigio
Twin Island Sauvignon Blanc
Pitchfork Moscato
West Cape Howe Old School Chardonnay
Match Point Rosé
Chain of Fire Sauvignon Blanc Semillon



Red Wine | Your choice of 2

Chain of Fire Shiraz
Garnet Sweet Red
The Hidden Seas Shiraz
De Beaurepaire Le Marquis
Cabernet Sauvignon
Smith & Hooper Merlot
Nepenthe Pinot Noir

Beer & Ciders

James Squire 0.0%

Plus, your choice of two additional

Stone & Wood Pacific Ale
James Squire 150 Lashes
Carlton Dry
Corona
Furphy Refreshing Ale
XXXX Gold
James Squire Ginger Beer
The Original Sydney Cider

Non-Alcoholic Beverages

Soft drinks

Coke, Diet Coke, Coke Zero, Lift, Sprite, Fanta

Juice

Apple, Orange, Pineapple

Water

Still & sparkling



Treat Yourself

PACKAGES

BOTTOMLESS SPARKLING

1 Hour

2 Hour

MOCKTAILS

Your Choice of the below favours;

Virgin Mojito, Strawberry, Elderflower, Mango

SOFT DRINKS PACKAGES

Package includes; Coke, Diet Coke, Coke Zero, Lift, Sprite & Fanta

1 Hour

2 Hour

3 Hour

4 Hour

5 Hour





Add-On

OPTIONS

SPIRITS

Vodka, Gin, Rum, Tequila, Cointreau

Additional spirits on request at additional charge

COCKTAILS

**Surfers Sling, Beach Blonde Jenny, Espresso Martini,
Long Island Ice Tea, Deck Devil**



Add-On

OPTIONS

BOTTOMLESS DAIQURI

Your Choice of the below favours;

Passionfruit, Mango, Grapefruit, Strawberry,
Watermelon, White Beach

MOCKTAILS

Your Choice of the below favours;

Virgin Mojito, Strawberry, Elderflower, Mango



BEVERAGES ON CONSUMPTION

Sparkling

Chain of Fire Brut

South East Coast, South Australia

Redbank Prosecco

Alpine King Valley , South Australia

Chandon Blanc de Blanc NV

Yarra Valley, Victoria

Annabelle Cremant de Rosé

Rylstone, New South Wales

Champagne

Heidsieck & Co Monopole Blue Top Brut

Champagne, France

Pommery Brut Royal

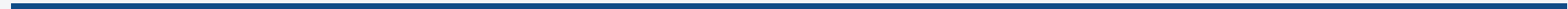
Champagne, France

Veuve Clicquot

Champagne, France

Pommery Royal Blue Sky

Champagne, France



BEVERAGES ON CONSUMPTION



White Wine

Chain of Fire Sauvignon Blanc

Western Australia

Twin Islands Sauvignon Blanc

Marlborough, New Zealand

The Hidden Sea Pinot Grigio

Limestone Coast, South Australia

West Cape Howe Old School

Mount Barker, Western Australia

Pitchfork Moscato

Margaret River, Western Australia

Match Point Rosé

Rylstone, New South Wales

Red Wine

Nepenthe Pinot Noir

Adelaide Hills, South Australia

Chain of Fire Shiraz

South East Coast, South Australia

Yalumba Organic Shiraz

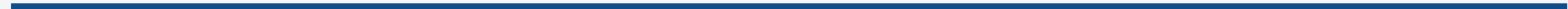
Barossa Valley, South Australia

The Hidden Sea Shiraz

Limestone Coast, South Australia

Smith & Hooper Merlot

Wrattonbully, South Australia



BEVERAGES ON CONSUMPTION



Bottle Beer

James Squire 0.0
Sydney Brewery Selection
Cascade Premium Light
Pure Blonde
Peroni Nastro Azzurro
Asahi Super Dry
Corona
Byron Bay Lager
Stone & Wood Pacific Ale
James Squire 150 Lash

Cider

The Original Sydney Cider

Ginger Beer

James squire ginger beer

Spirits

Standard
Premium

Soft Drinks

Coke, Diet Coke, Coke Zero, Lift, Sprite, Fanta

Juices

Apple, Orange, Pinepple

HILTON SURFERS PARADISE

Get In Touch

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