



RESORT & SPA
GOLD COAST

Q1 RESORT AND SPA EVENTS MENU

Q1 RESORT AND SPA DAY DELEGATE PACKAGES

ARRIVAL TEA AND COFFEE

Freshly Brewed Coffee and Selection of Herbal Tea's.

MORNING TEA

Chefs Selection of Home made Cakes, Cookies and Whole Fruit
Freshly Brewed Coffee and Selection of Herbal Tea's.

LUNCH

Please see menus below

AFTERNOON TEA

Chefs Selection of Home made Cakes, Cookies and Whole Fruit
Freshly Brewed Coffee and Selection of Herbal Tea's.

ROOM INCLUSIONS

Plenary Room Hire
Iced Water, Mints, Note Pads and Pens
Basic Audio Visual Equipment

FULL DAY CONFERENCE PACKAGE \$60.00 PER PERSON PER DAY

HALF DAY CONFERENCE PACKAGE \$52.00 PER PERSON PER DAY

Minimum numbers apply to all menus. All prices are subject to change
For a comprehensive quote please contact the events department on 07 5630 4539 or Email: events@q1.com.au

Q1 RESORT AND SPA CONFERENCE LUNCH OPTIONS

GOURMET SANDWICHES

Chefs Selection of Gourmet Sandwiches and Three Gourmet Salads
Australian cheese platter, nuts, dried fruit and crackers and fresh fruit platter
Selection of soft drinks and fruit Juice
Freshly Brewed Coffee and Selection of Herbal Tea's.

MEDITERRANEAN LUNCH

Sliced deli meats including leg ham, salami, turkey and prosciutto
Sicilian calamari salad, Grilled vegetable, roast garlic and rosemary salad
Chickpea, mint and yoghurt sumac salad, Cous cous, sultana,
Lemon dressed salad,
Hummus, tatziki and beetroot dip with assorted breads
Dolmades, fetta, olives, balsamic mushrooms, and semi dried tomatoes.
Greek salad
Home Made Apple Pie
Cheese and fruit platter

THE DESIGNER'S LUNCH

Create your own sandwiches from a buffet of deli sliced meats,
Smoked salmon, roast chicken, marinated vegetables and salad fillings.
Breadbaskets filled with bagels, croissant, brioche, ciabatta and crusty rolls
An array of condiments including pesto, chutneys, pickles, mustards, spreads and sauces
Australian cheese platter with dried fruit and nuts
Tropical fruit salad

Q1 RESORT AND SPA CONFERENCE LUNCH UPGRADES – ADDITIONAL \$10PP

SWAGMAN'S LUNCH

Create your own burger using grain fed rump steak, Cajun chicken strips,
Vege burgers (on request), bbq onion and salad fillings served in Damper rolls.
Served with Sauces and condiments
Chef's selection of three salads
Whole fresh fruit

NOODLE BAR LUNCH

Wok fried egg noodle with Asian vegetables and oyster sauce
Pad Thai with pork and prawns
Singapore noodle chicken stir-fry
Vietnamese rice noodle salad with rare roast beef and chilli lime dressing
Crunchy hokkien noodle, julienne vegetables sprout and honey soy dressed salad
Herb and mixed leaf salad
Tropical fruit platter

HALF TIME LUNCH

Selection of Pies, Sausage rolls and Spinach and fetta pasties
Hot dogs with grilled onions, cheese, mustard and sauce
Chicken satays with peanut sauce
Chef's selection of salads
Old Fashioned Caramel slice
Whole fruit

ISLE OF CAPRI

Vegetarian lasagne, Napoli, béchamel, spinach and mozzarella
Farfelle Americana, bow ties in chilli, tomato, bacon and olive sauce
Linguine salmone alla panna, smoked salmon, white wine, cream sauce.
Salada caprese, tomato, bocconcinni and pesto salad
Balsamic funghi Salada, balsamic marinated mushroom salad
Mixed leaf and herb salad
Home Made Apple Pie
Fruit and Cheese platters

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Q1 RESORT AND SPA CANAPÉS MENU

Cold Selection

- Oyster platters natural, wakami, gin lime and caviar dressed
- Leek, Persian fetta and roasted pine nut tartlet
- Trio of bruchetta truffled zucchini, tomato basil and olive tapenade
- Smoked trout and chive crème fraiche tartlet
- Rare roasted Thai beef
- Hoi sin duck breast Sichuan pickled cucumber
- Assorted sushi, pickled ginger, wasabi and soy
- Smoked chicken in curry mayonnaise, garam masala spiced mango chutney
- Butternut pumpkin and asparagus frittata with basil cashew pesto

Hot Selection

- Sesame and Japanese crumbed prawns with bonito soy
- Chicken koftas and minted yoghurt
- Beef fillet medallions on garlic croutons with red onion and current jam
- Turmeric fish goujons with nam jim
- Wild mushroom truffle infused tartlet and rocket pesto
- Kaffir lime and lemongrass marinated chicken satay with peanut sauce
- Scallop and green bean chickpea fritters
- Steamed bbq pork buns
- Pancetta and mozzarella arancini
- Spicy cocktail vegetable samosa
- Chorizo, button mushrooms and balsamic
- Sumac spiced lamb skewers cucumber yoghurt

Choose: 3 cold and 3 hot for 1hr \$24.00 per hr after \$16.50
 4 cold and 4 hot for 1hr \$30.00 per hr after \$18.50
 5 cold and 5 hot for 1hr \$35.00 per hr after \$20.00

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ALTERNATE DROP DINNER MENU

Two Course Alternate Drop \$55.00 per person

Three Course Alternate Drop \$70.00 per person

ENTREES

- Beetroot infused Australian salmon gravalax topped with blue swimmer crab tian and cress salad.
- Filo wrapped confit duck rillettes and fig vincotta reduction
- Chermoula marinated lamb fillet, chickpea and yoghurt dressed salad
- Scallop ceviche with a salad of snow pea tendrils, crisp spec bacon and chilli lime aioli
- Pan fried lemon myrtle crocodile sweet potato chips and Davison plum chutney
- Zucchini, Persian fetta and lemon zest tart with roasted vine cherry tomatoes and olive oil.
- Sweet roasted pork belly, seared scallops black vinegar and Asian herb salad
- Sicilian calamari salad, ciabata, roma tomatoes, capers, pine nuts in red wine vinegar
- King prawns, avocado, tomato and coriander salsa with pickled ginger and ponzu mayonnaise.
- Asparagus, sun-dried tomato and Parmesan risotto julienne crisp leek and truffle oil.

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MAINS

- Roast duck with baked pear, port red current and caramelised shallots
- Pan-fried snapper fillet, eggplant capanata, salsa verde topped with gauphrette potato and roast garlic aioli.
- Sage crusted veal rib eye on pearl barley risotto, green beans, spec bacon and whisky jus
- Baked salmon steak on angel hair pasta, broccoli and garlic white wine sauce finished with green olive and anchovy butter
- Medium rare roast beef fillet, wild mushroom ragout, fresh asparagus spears and truffled mash
- Corn fed organic chicken breast braised in tomato and cumin with sprout and herb salad.
- Pepper-berry spiced kangaroo loin on Warrigal greens and bush tomato chutney jus.
- Roast barramundi, hot and sour Malay onion curry, cashew pilaf, mint and coriander salad
- Grilled lamb loin on mint and preserved lemon fregola with harrissa jus.
- Polenta and spinach lasagne with mudgerabah goat's cherve, roast tomato sauce and pine- nuts.

DESSERT

Served with Freshly Brewed Coffee and Selection of Herbal Tea's.

- Apple and blackberry crumble with calvados anglaise
- Baked chocolate tart, peppermint choc chip parfait, dark chocolate sauce
- Kaffir lime, ginger and honey crème brulee accompanied by spiced mango compote and macadamia bread
- Passionfruit tart Gippsland double cream and passionfruit coulis
- Wattle seed Pavlova with balsamic strawberry compote
- Merlot poached pair, sable biscuit, cinnamon and honey cream
- Australian cheese plate
- Trio of sorbets

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Q1 RESORT AND SPA DINNER BUFFETS MENU'S

BBQ1

Grain fed bbq rump steak
Grilled Portuguese's style chicken thigh marinated in garlic, chilli, lemon and thyme
Rosemary lamb cutlets
Grilled chorizo sausages
BBQ Cajun fish fillets
Sautéed lyonnaise pontiac potatoes with red onion and oregano
Chilled king prawns, oysters and bugs
Fresh corn on the cob
Chef's selection of salads
Bread basket
Sauces and condiments
Pavlova topped with fresh fruit and vanilla cream
Double choc brownie garnished with marshmallows
Fresh fruit salad
Australian cheese platter **\$65.00 per person**

OUT BACK AUSSIE BBQ

BBQ Wallaby and Buffalo sausages
Grilled kangaroo steak
Crocodile satays
BBQ barramundi fillets dusted with lemon myrtle
Pepperberry lamb cutlets with bush tomato chutney
Fresh cooked king prawns, coffin bay oysters and Moreton bay bugs
Wattleseed sautéed potatoes
Sweet corn
Chef's selection of salads
Pavlova with fresh tropical fruit and roasted macadamia nuts
Passion fruit and lemon myrtle cheese cake
Australian cheese plate **\$85.00 per person**

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Q1 RESORT AND SPA DINNER BUFFETS MENU'S CONTINUED

FESTIVE SEASON BUFFET

Carved roast turkey, pork and lamb with rosemary jus and an array of condiments
Baked salmon steaks in lemon and dill beurre blanc
Beef medallions with brandy, mushroom pepper sauce
Mango, apricot chicken garnished with roast macadamia nuts
Roast vegetables infused with garlic and thyme
Steamed seasonal vegetables
Fresh king prawns, oysters and Moreton bay bugs
Smoked trout and smoked salmon platter
Shaved honey leg ham
Chefs selection of salads
Breads basket
Steamed plum puddings with brandy anglaise
Pavlova covered in fresh berries
Tropical fruit salad
Chocolate mousse
Platter of Australian cheeses dried fruit and nuts

\$65.00 per person

SIAM SUNSET

Tom kha gai, chicken, coconut, lemon grass and coriander soup
Jasmine rice
Ginger fish with fresh Asian vegetables
Thai red curry seafood
Pork fillet, Asian mushrooms and oyster sauce
Massamam beef curry
Pad Thai tofu and Chinese broccoli
Coriander, mint, and mixed leaf salad
Vermicelli noodle salad with nam jim dressing
Cucumber and beansprout salad
Tropical fruit salad

\$65.00 per person

BOLLYWOOD NIGHTS

Lentil soup with coconut, naan bread and pappadams
Vegetable samosa and curry puffs
Braised fish with saffron and yoghurt
Madras chicken curry
Rogan josh, lamb with spices and yoghurt
Beef vindaloo
Yellow pumpkin and chickpea curry
Spicy fried cauliflower
Basmati rice
Banana and Cucumber raita
Pawpaw mango chutney
Semolina sesame and coconut pudding with mango puree
Fresh melon platter

\$65.00 per person

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Q1 RESORT AND SPA BREAKFAST MENU

QUICK START BREAKFAST

Bacon and egg pies
Hash browns
Croissants and Danishes condiments and spreads
Assorted yoghurts
Fresh fruit platter
Tea, coffee and juices

\$16.50 per person

FULL CONTINENTAL BREAKFAST

Assorted Danishes and croissants
Selection of cereals including home made toasted and Bircher muesli
Assorted yoghurts
Sliced meats and cheeses
Sliced tomato, cucumber, olives and fetta cheese
Fruit compotes, fresh tropical fruit platters, jams and preserves
Sliced breads to toast, sour dough and assorted rolls
Zucchini and bacon frittata
Tea, coffee and juices

\$22.00 per person

FULL BUFFET BREAKFAST

Smoked bacon
Beef chipolatas
Scrambled free range eggs with fresh cream and chives
Grilled balsamic tomatoes
Hash browns
Sautéed mushrooms with continental parsley
Rosemary marinated lamb cutlets
Fresh fruit platters
Yoghurts
Cereals and sliced breads
Assorted Danishes and croissants

\$32.00 per person

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Q1 RESORT AND SPA FORK & WALK MENU

Platters of coffin bay oysters with lime and lemon

Bruchetta with tomato and basil and truffle infused zucchini

Smoked salmon accompanied by salsa Verdi and peppered lavosh

Assorted sushi platters including Japanese mayo, pickled ginger, wasabi and bonito soy

Pumpkin and fetta frittata with rocket pesto

Prawn skewers marinated in garlic and dill

Lamb shish kebab with taziki

Chicken satays with spicy peanut sauce

Mediterranean vege pizza topped with brie and pesto

Crispy turmeric fish with a nam jim dipping sauce

Platters of Australian cheeses, dried fruit salad, quince paste and crackers

Assorted dessert tartlets and petit fours

\$55.00 per person

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