

NOVOTEL SIGNATURE DAY PACKAGE MENU

Discover the true essence of the Sunshine Coast Region with our Signature Day Delegate Package. Showcasing local flavours and produce we have crafted the perfect day menu for an elevated conference day experience.

Inclusive of just brewed coffee and Dilmah designer tea selection, seasonal whole fruit and individual fruit juices.

Our Signature Morning Tea

Time honoured fresh baked scones with North Coast whipped cream and Maleny artisan strawberry whiskey and lime jam (V) Bundaberg brown sugar caramelized onion, Kenilworth brie and resort grown herb tartlet (V)

Our Signature Lunch

Our Signature Grazing Board - Sun Valley ham off the bone and pastrami, Italian prosciutto, mild Hungarian salami served with Silver Tongue fleur sourdough crackers, Maleny Cuisine apple fig and ginger chutney, dried fruit, mixed nuts, marinated olives and Wild Breads focaccia.

Our Signature Sandwich - Sun Valley ham off the bone, Swiss cheese and Beerenberg tomato relish on fresh baked Wild Breads wholemeal.

Our Signature Salad Bowls - Pearl couscous, Acacia Valley smoked chicken, sweet potato, pomegranate, red onion and Stradbroke Island organic honey and mustard dressing (LD)

Japanese style julienne Suncoast papaya and Kilcoy beef salad with traditional roasted sesame sauce (LD)

Our Signature Hot Dishes - Parwan Valley beef rump, Coastal mushroom and Guinness casserole with house made truffle mash (LG)

Dukkha spiced Nerang Park chicken supreme, Hawkes Bay baby beetroots, 72 hour slow cooked spiced jus (LG/LD)

Hum honey & miso glazed pumpkin, charred broccolini and steamed bok choy (VG/LG)

Our Signature Afternoon Tea - House baked brownie with Maroochydore premium chocolate, Boyne River chocolate rolled pecan and golden dust (V)

Hand rolled Sun Valley Kransky & cheese bites, served with Maleny Cuisine spicy tomato relish

