

Christmas

TUESDAY, 25 DECEMBER 2018

Celebrate Christmas at Novotel
Twin Waters Resort.

With a choice of festive lunch
menus offered at three venues,
there is something for
each & everyone to enjoy.

Book online: bit.ly/Christmas_18

ACCOMMODATION ALSO AVAILABLE

Contact our reservations team on
1800 072 277



NOVOTEL TWIN WATERS RESORT
presents

Christmas Day

2018


NOVOTEL
HOTELS & RESORTS

TWIN WATERS RESORT
SUNSHINE COAST

Ocean Drive, Twin Waters, Queensland, Australia.

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* Please note full payment is required at the time of the booking. Cancellations will incur 100% cancellation fee. A 1.3% surcharge applies to all payments by credit card.

WANDINY CHRISTMAS TREAT

Treat the *Family with the Seafood Buffet* Menu in the Wandiny Room from 12 PM to 2:30 PM.

Includes 2.5 Hour Beverage Package.
Visit from Santa

Adult \$169 | Child 13-17 yrs \$91 | Child 4-12 yrs \$49



MENU

MAIN COURSE

- Roasted turkey breast with fresh herb stuffing and cranberry jus
- Double smoked leg ham with a honey and orange glaze
- Slow roasted rib fillet with red wine sauce
- Steamed barramundi fillet with lemon caper sauce
- Vegetarian lasagne with tomato coulis
- Roasted baby chat potatoes with parsley butter
- Seasonal medley of vegetables

SEAFOOD SELECTION

- Sunshine coast king prawns with seafood sauce and lemons
- Fresh oysters with a selection of condiments and garnishes
- New Zealand green lip mussels marinated

SALADS

- Caesar salad with bacon, parmesan, croutons, anchovies and a creamy dressing
- Summer baby leaf salad with aged balsamic dressing
- Roasted potato salad with rocket and honey mustard dressing
- Assorted Italian cold cuts and marinated vegetables
- Pumpkin baby spinach and feta cheese salad
- Fresh garden slaw
- Assorted condiments and vinaigrettes

DESSERTS

- Christmas pudding with vanilla anglaise
- A fine selection of cakes, gateaux and tortes
- Cointreau crème filled profiteroles
- White Christmas meringues
- Black forest gateaux
- Tropical fruit salad with cream and coulis
- An Australian selection of fine cheeses with crackers and breads

NOUVEAU CHRISTMAS DELIGHT

Delight in the *Gourmet Christmas Buffet* Menu at Nouveau Restaurant from 12 PM to 2:30 PM.

Includes 2.5 Hour Premium Beverage package.
Visit from Santa

Adult \$179 | Child 13-17 yrs \$98 | Child 4-12 yrs \$52



MENU

MAIN COURSE

- Roasted turkey breast with fresh herb stuffing and cranberry jus
- Double smoked leg ham with a honey and orange glaze
- Slow roasted rib fillet with red wine sauce
- Whole baked reef fish with a caper berry sauce
- Vegetarian lasagne with tomato coulis
- Roasted baby chat potatoes with parsley butter
- Seasonal medley of vegetables

SEAFOOD SELECTION

- Sunshine coast king prawns with seafood sauce and lemons
- Fresh oysters with a selection of condiments and garnishes
- Morton bay bugs
- Sand crabs
- Smoked salmon with all the trimmings
- New Zealand green lip mussels marinated

SALADS

- Caesar salad with bacon, parmesan, croutons, anchovies and a creamy dressing
- Summer baby leaf salad with aged balsamic dressing
- Roasted potato salad with rocket and honey mustard dressing
- Pickled beetroot & fresh radish salad
- Assorted Italian cold cuts and marinated vegetables
- Pumpkin baby spinach and feta cheese salad
- Fresh garden slaw
- Assorted condiments and vinaigrettes

DESSERTS

- Chocolate fountain with strawberries and marshmallows
- Christmas pudding with vanilla anglaise
- A fine selection of cakes, gateaux and tortes
- Cointreau crème filled profiteroles
- White Christmas meringues
- Black forest gateaux
- Tropical fruit salad with cream and coulis
- An Australian selection of fine cheeses with crackers and breads

LILY'S CHRISTMAS FEAST

Experience a truly unique Christmas at Lily's on the lagoon with Buffet from 12 PM to 2:30 PM.

Includes 2.5 Hour Platinum Beverage Package
Visit from Santa

Adult \$199 | Child 13-17 yrs \$110 | Child 4-12 yrs \$59



MENU

MAIN COURSE

- Bourbon glazed smoked ham with pineapple
- Beef medallions over potato and parsnip puree with red wine sauce
- Sautéed king prawns over braised fennel with dill crème foam
- Steamed barramundi fillet with lemon caper sauce
- Turkey supreme with apricot farce and cranberry jus
- Forest mushroom risotto with baby roasted veg
- Slow roasted root vegetable medley

SEAFOOD SELECTION

- Smoked, cured salmon and ocean trout
- Sunshine coast king prawns and local tiger prawns with lemon, limes, and seafood sauce
- Fresh oysters with a selection of condiments and garnishes
- Local assortment of sand and spanner crabs
- Morton bay bugs with mint and mango salad

SALADS

- Fresh seared tuna nicoise salad
- German festive potato salad with prosciutto and shallots with mustard seed
- Summer garden salad with assorted dressings and vinaigrettes
- Smoked chicken slices over spiced Asian greens and crispy rice noodles
- Waldorf salad
- Mediterranean vegetable salad on basil scented penne

DESSERTS

- Chocolate falls duo of white and milk chocolate fountain with strawberries and marshmallows
- Christmas pudding with a light rum vanilla anglaise
- A fine selection of cakes, gateaux and tortes
- Cointreau crème filled profiteroles
- White Christmas meringues
- Black forest gateaux
- Tropical fruit salad with cream and coulis
- An Australian selection of fine cheeses with crackers and breads