

Conferences and Events **Banquet Kit**





Plated breakfast \$28.00 per person

Eggs Benedict With poached eggs served on English muffin with shaved leg ham topped with hollandaise sauce.

Traditional Breakfast poached eggs, served on white Vienna toast with tomatoes, grilled bacon, chipolatas.

Sweet Corn Pancake & avocado with poached egg & tomato relish. (v)

Herb & Spinach Frittata on Sourdough topped with smoked salmon, crème fraiche & onion jam. (vegetarian option available)

Field Mushroom filled with herb mascarpone, vine ripened tomato, & scrambled egg served on sourdough. (v)

Poached eggs served on a white Vienna toast, sausage & roasted smashed potatoes with tomato concasse.

Scrambled eggs bacon, hash brown on a toasted sourdough with tomato relish.

Fresh seasonally sliced fruit on the centre of all tables

Served with brewed coffee and a selection of enveloped teas & Juice.

**Minimum 20 guests applies.
Please select 2 options to be served alternatively.**

GF - Gluten Free, V- Vegetarian



Morning and afternoon tea selections

Enjoy a delicious morning and afternoon tea with freshly brewed coffee and a selection of enveloped teas. Conference Day Delegate Packages include arrival tea, coffee, morning tea and/or afternoon tea and lunch.

Selections:

- Chocolate & raspberry lamingtons (GF)
- Plain scones with jam and cream
- Fruit salad cups (GF) (DF) (V)
- Raspberry and white chocolate muffins
- Assorted macarons (GF) (V)
- Blueberry friands (GF)(DF) (V)
- Caramel and walnut tart (GF)
- Ham & cheese crossiants
- Tomato, cheese & pesto croissant (v)
- Chocolate chip cookies
- Chai puddings (GF)(V) (vegan)
- Fruit & grain slice (vegan)
- Nutty lemon slice (GF)(vegan)
- Chocolate mud cake (vegan)

GF = Gluten free

DF = Dairy Free

V = Vegetarian

Conferences of 25 guests or less please select 1 option from the above.

Conferences of 25 guests or more can select 2 of the above options 50% of each selection will be served. For example a conference of 40 delegates 20 x lamingtons and 20 x anzac biscuits would be served.

Conferences of 100 guests or more can select 3 of the above options.

Additional upgrades:

- Continuous tea and coffee (half day)- \$8 per person
- Continuous tea and coffee (full day) - \$11 per person
- Arrival tea and coffee - \$4 per person
- Barista Cart @ 3pp minimum 25 pax
- Voss sparkling or still bottled water for the conference tables - \$5 per bottle
- Bowl of whole fruit - \$50 each
- Upgrade to 2 x portions per delegate per break \$6.50 per person

For those not part of a Day Delegate Package, morning or afternoon tea is available for \$11 per person.



Buffet lunch selections

Buffet lunch is included in the Day Delegate Package. For conferences less than 25 guests, lunch options can be arranged from the Casay on the Beach Lunch Menu.

Please select 1 buffet lunch option from the following:

OPTION 1 - Italian

- Toasted garlic bread

Please select 2 x pizzas from the below selections:

- Supreme
- Margarita
- BBQ meat lovers
- Hawaiian

Please select 2 x pastas from the below selection:

- Chicken, mushroom and bacon fettucine
- Spaghetti bolognese
- Linguini carbonara
- Cheesy vegetable lasagne

Please select 2 x salads from the below

- Panzanella salad
- Leafy greens with Italian vinaigrette (V) (GF)
- Caprese salad (tomato, basil & bocconcini) (V/GF)
- Condiments including pesto, parmesan, and balsamic dressing (V/GF)
- Freshly sliced fruit platter (V) (GF)

OPTION 2- From the bakery, includes a selection of baked Turkish bread and wraps. GF on request.

Please select 3 options:

- Falafel - falafel, tabbouleh, hummus, tomato, Spanish onion and cheese
- Chicken Caesar wrap with chicken, bacon, parmesan, cos lettuce & aioli
- Pulled pork wrap with rocket, apple and radish slaw
- Roasted vegetable- pumpkin, capsicum, zucchini, Danish Fetta, pesto and rocket
- Tuna wrap with baby spinach, Spanish onion, marinated capsicum & aioli
- Champagne ham on Turkish bread with cheese, tomato, smashed avocado & dijon mustard
- Garden salad with house dressing
- Freshly sliced seasonal fruit platter

OPTION 3 - Taste of India

Please select 2 of the following curries;

- Butter chicken curry (GF)
- Beef curry madras curry (GF)
- Eggplant and potato curry (GF) (V)
- Fragrant Basmati rice (GF)
- Tamarind, chilli & ginger tofu salad with toasted peanuts, coriander (V) (GF)
- Curried quinoa salad with cucumber, cashew & cranberries (V) (GF) (DF)
- Condiments including - mango chutney, and riata
- Pappadums
- Freshly sliced seasonal fruit platter (V) (GF)

OPTION 4- From the farm Lunch

- Freshly baked bread basket
- BBQ marinated chicken pieces (GF)
- Sliced ham, salami and roast beef
- Kale & cashew salad with balsamic dressing (V) (GF)
- Selection of cheeses with chutneys, pickled onions, gherkins and condiments (GF)
- Freshly sliced seasonal fruit platter (V) (GF)

OPTION 5 - Takeaway boxed lunch

- Gourmet wrap varieties
- Garden salad & dressing
- Bottled water
- 1 x museli bar
- 1 x piece of whole fruit

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V = Vegetarian

DF= Dairy free



Pre dinner Canapes or Grazing station

3 canapes served over 45 minutes \$16 per person

4 canapes served over 1 hour \$19 per person

6 canapes served over 1.5 hours \$24 per person

Cold Canape Selections

- Vine Ripened Tomato, Spanish Onion & basil bruschetta, balsamic glaze (V)(DF)
- Smoked salmon, mascarpone & crepe roulade, preserved lemon, dill (GF)
- Rare roast beef topped with horseradish cream on a crunchy crouton
- Rosemary shortbread, fig jam, King Island brie (V)
- Confit duck with hoi sin sauce, spring onion & cucumber spoons (GF) (DF)
- Baby tomato filled with goat's cheese mousse topped with baby basil (GF) (V)
- Crispy wonton, crab Meat, beetroot relish, petite herbs (DF)

Assorted sushi platter -Please select 2 fillings;

- Gochujang chicken & avocado (GF) (DF)
- Smoked salmon, cucumber & wasabi (GF) (DF)
- Crab, sriracha & avocado (GF) (DF)
- California Roll (GF) (DF) (V)

Warm Canapes

- Prosciutto wrapped prawns with sesame dressing (GF) (DF)
- Duck spring rolls, ginger plum dipping sauce
- Mushroom, spinach & mozzarella arancini
- Bacon, avocado, tomato sliders with aioli
- Southern fried chicken, slaw spoons, chipotle aioli (GF) (DF)
- Spinach & fetta Pastizzi, capsicum coulis
- Chilli and orange caramel glazed pork bites (GF) (DF)
- Barramundi & salsa Verde spring rolls

Grazing Station \$17 per person

- Seasonal fruit, dried fruits and nuts, selection of dips(hummus, pesto & sweet potato).
- Cold meats salami, & champagne ham
- Marinated Kalamata olives, semi dried tomato, marinated artichoke hearts, gherkins, pickled onions
- Selection of Australian cheeses cheddar, brie & blue with marinated fetta, water crackers, crostini and lavosh (GF crackers can be added to this at your request)

Canapes & Grazing Station Canapes and grazing Station only available as a pre lunch or pre dinner component, not sold separately.



Plated Dinner Menu

2 Course plated dinner- Alternate Drop

\$64 per person

(Entree & Main OR Main & Dessert)

Please select 2 options from your selected courses to be served alternatively to the guest tables.

3 Course plated dinner- Alternate Drop

\$76 per person

Entrees

- Tandoori Lamb with honey roasted sweet potato, cucumber & mint salad, finished with fresh pomegranate & minted yoghurt (GF)
- Szechuan pepper Calamari, on a spinach & avocado salad with creamy sesame & lime dressing (GF)
- Twice cooked pork belly, with Korean chilli caramel, apple & fennel slaw, toasted peanuts (GF)
- Pan fried potato gnocchi, with spicy chorizo, fire roasted capsicum, baby spinach, Napolitano sauce, finished with crumbled feta (V)
- Peri peri chicken breast served on mango, avocado, grape tomato & tendrils salad finished with aioli (GF)
- Citrus cured salmon, avocado, mandarins & fennel salad, topped with dill crème fraise (GF)

Mains

- Tasmanian salmon on potato puree, garden peas, crispy pancetta, with lemon & seeded mustard seed beurre blanc (GF)
- Pan roasted chicken supreme with kipfler potatoes, broccoli, chorizo, romesco sauce (GF)
- Black Angus striploin with garlic mash potato, fresh beans, port jus topped with paprika butter (GF)
- Wild caught Barramundi served on a green mango and paw paw salad & toasted peanuts, surrounded with nam jim dressing (GF)
- Roasted Lamb rump on sweet potato mash with blistered cherry tomatoes, green beans finished with rosemary jus (GF)
- Pork Medallions served on creamy pea risotto with sautéed mushrooms, jus & fig jam

Desserts

- Sticky date pudding with salted caramel, toasted pecans & vanilla ice cream
- Lemon meringue pie, with blueberry compote & toasted coconut chips
- Nutella brownie with Frangelico cream, toasted hazelnuts & warm chocolate sauce
- Pavlova topped with orange & passionfruit curd, fresh berries and thick cream
- Berry & coconut trifle

(GF)- Gluten Free (V) Vegetarian (DF) - Dairy Free
Minimum 25 Adults applies to plated menu



Buffet Dinners

BBQ Buffet \$58 per person

- Dinner rolls with butter
- 200g Wingham rump steak (GF) (DF)
- BBQ marinated chicken fillets (GF) (DF)
- Lamb and rosemary sausages (GF) (DF)
- Caramelised onion (GF) (V)
- Maple roasted pumpkin, baby spinach, pecan & feta salad (GF)
- Potato salad, sour cream, seeded mustard & shallot (GF) (V)
- Caesar salad
- Wild rocket & goat's cheese salad with Spanish onion, caramelised pineapple relish (GF) (V)
- Banoffee tarts with caramelised banana
- Passionfruit cheesecake topped with mango & macadamias
- Mango & macadamia cheesecake
- Freshly Brewed Tea & Coffee Station

Silver Buffet \$64 per person

- Freshly baked bread rolls with butter
- Roasted chat potatoes, garlic butter, thyme, sea salt (GF) (V)
- Steamed beans with mandarins & toasted almonds (GF)(V)(DF)
- Maple roasted pumpkin, baby spinach pecan & feta salad, with a pomegranate molasses (GF) (V)
- Crunchy Asian noodle salad with capsicum, baby spinach & toasted peanuts with nam jim (GF) (V) (DF)
- Rocket, pear & parmesan salad, toasted walnuts with a balsamic olive oil (GF) (V)
- Roasted pork loin on a bed of stir-fried Asian greens with pineapple & chilli relish (GF) (DF)
- Cajun chicken breast, Mediterranean vegetable ragout (GF) (DF)
- Seeded mustard rubbed sirloin of beef, garlic & rosemary mushrooms (GF) (DF)
- Passionfruit cheesecake topped with sliced mango & macadamias
- Warm chocolate brownie with fresh double cream (GF)
- Brewed Coffee and a selection of enveloped teas

Gold Buffet \$69 per person

- Mixed baked bread varieties with butter, olive oil & sea salt
- Creamy potato and leek gratin (GF) (V)
- Roasted maple glazed butternut pumpkin, topped with dukkah (GF) (V) (DF)
- Honey glazed carrots with sesame seeds (GF) (V) (DF)
- Steamed beans, pistachio, mandarin and cranberry butter (GF) (V)
- Roasted beets & red onion salad with champagne dressing (GF)(V)(DF)
- Baby spinach, goat's cheese, caramelised pineapple relish (GF)(V)
- BBQ marinated chicken breast on wilted greens with soy glaze (GF) (DF)
- Roasted Striploin of beef sliced and served on garlic & rosemary button mushrooms with red wine jus & horseradish (GF) (DF)
- Local king prawns with lemon wedges & cocktail sauce (GF) (DF)
- Citrus cured salmon, avocado, orange and fennel salad with dill crème fraiche (GF)
- Passionfruit cheesecake topped with sliced mango & macadamias (V)
- Mini Pavlova with double cream, lemon curd, fresh strawberries (GF)
- Banoffee tarts with caramelised banana (V)
- Freshly brewed coffee and a selection of enveloped teas



Cocktail menu

Gold Package - \$58 per person
8 canapés, 1 cocktail bowl

Platinum Package - \$69 per person
10 canapés, 2 cocktail bowls

Cold Canapés

- Smoked salmon, mascarpone & crepe roulade, preserved lemon, dill (GF)
- Vine ripened tomato, Spanish onion & basil bruschetta, balsamic glaze (DF) (V)
- Rare roast beef topped with horseradish cream on a crunchy crouton
- Rosemary shortbread, fig jam, King Island brie (V)
- Confit duck with hoi sin sauce, spring onion & cucumber spoons (GF) (DF)
- Baby tomato filled with goat's cheese mousse topped with baby basil (GF) (V)
- Crispy wonton, crab Meat, beetroot relish, petite herbs (DF)
- Assorted sushi platter -
 Choice of 2 fillings (GF) (DF) (V) option
 - Gochujang chicken & avocado (DF) (GF)
 - Smoked salmon, cucumber & wasabi (DF) (GF)
 - Crab, sriracha & avocado (GF) (DF)
 - California Roll (GF) (DF) (V)

Hot Canapés

- Prosciutto wrapped prawns with sesame dressing (GF) (DF)
- Duck spring rolls, ginger plum dipping sauce (DF)
- Mushroom, spinach & mozzarella arancini (V)
- Bacon, avocado, tomato sliders with aioli (DF)
- Southern fried chicken, slaw spoons, chipotle aioli (GF) (DF)
- Spinach & fetta pastizzi, capsicum coulis (V)
- Chilli and orange caramel glazed pork bites (GF) (DF)
- Barramundi & salsa Verde spring rolls (DF)

Cocktail Bowls

- Beer battered fish & chips with aioli (DF)
- Butter chicken with basmati rice (GF) (DF)
- Potato & eggplant curry on jasmine rice (GF)(DF)(V)
- Korean fried chicken, orange & snow pea tendril salad (GF) (DF)
- Pumpkin & zucchini risotto with crumbled feta & sage (GF)(V)
- Roast lamb rump bowl, potato mash, gremolata and pomegranate jus (GF)

Dessert Bites \$5.50 per item per person

Add 2 x dessert bites \$9.00 per person

- Lemon curd tartlet, blueberry, white chocolate (GF)
- Profiteroles, chocolate, crème patisserie
- Rocky road slice
- Caramel & walnut tart (GF)
- Chocolate dipped strawberries (GF)(DF)(V)
- Petite Pavlova topped with double cream & berry coulis (GF) (V)

Minimum of 25 adults applies to cocktail menu



Childrens Menu

Childrens plated menu (up to 12 years of age) \$19.00 per child

All childrens meals include icecream and topping

- Chicken nuggets with a side salad, chips and tomato sauce
- Battered flathead fillets with a side salad, chips and aioli
- Beef cheese burger with side salad and chips
- Butter chicken and rice

Children eating from Buffet Menu

- Children aged 0 to 2 years inclusive are included complimentary when eating from a buffet.
- Children aged 3 to 12 years inclusive are charged at \$3 per year of age.
E.g 10 years of age will be charged \$30 when eating from the buffet.

Childrens Canapes \$12.00 per child

- Ham & pineapple pizza
- Party pies
- Sausage rolls
- Vegetable spring rolls (V) (DF)
- Hot chips with tomato sauce (V) (DF) (GF)



Beverage Packages

Standard Beverage Package

3 Hours \$45 per person

4 Hours \$50 per person

5 Hours \$65 per person

Standard Beverage Package Inclusions:

- Legacy Sparkling
- Legacy Semillon, Sauvignon Blanc
- Legacy Chardonnay
- Legacy Cabernet Merlot
- Legacy Shiraz
- Premium light
- Selection of 3 domestic or standard beers
- Soft drink and juices

Non Alcoholic beverage Package

Includes soft drinks and juice

3 hours \$16 per person

4 hours \$20 per person

5 Hours \$25 per person

Deluxe Beverage Package

3 Hours \$60 per person

4 Hours \$75 per person

5 hours \$80 per person

Deluxe Beverage Package Inclusions:

- NV Prosecci
- Martys Block Sauvignon Blanc
- Legacy Chardonnay
- De Bortoli Legacy Cabernet Merlot
- Premium light beer
- Selection of 3 domestic or standard beers
- Selection of 1 imported beer
- Soft drinks and juice
- Basic spirits including:
Vodka, rum, scotch, gin, brandy and bourbon

Beverage Bar Tab

A beverage bar tab can also be arranged for your event with beverages charged on consumption. Please liaise with your coordinator for a current beverage list.

Menu Notes

A minimum of 25 adults is required for all catering menus and beverage packages unless otherwise stated.

All evening events held on Friday and Saturday will conclude at 11:30pm with last drinks called at 11:15pm. Events held Sunday-Thursday will conclude at 11:00pm, with last drinks called at 10:45pm.

No BYO catering or beverage allowed in the function venues.

Great value. Great locations. Great breaks.

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