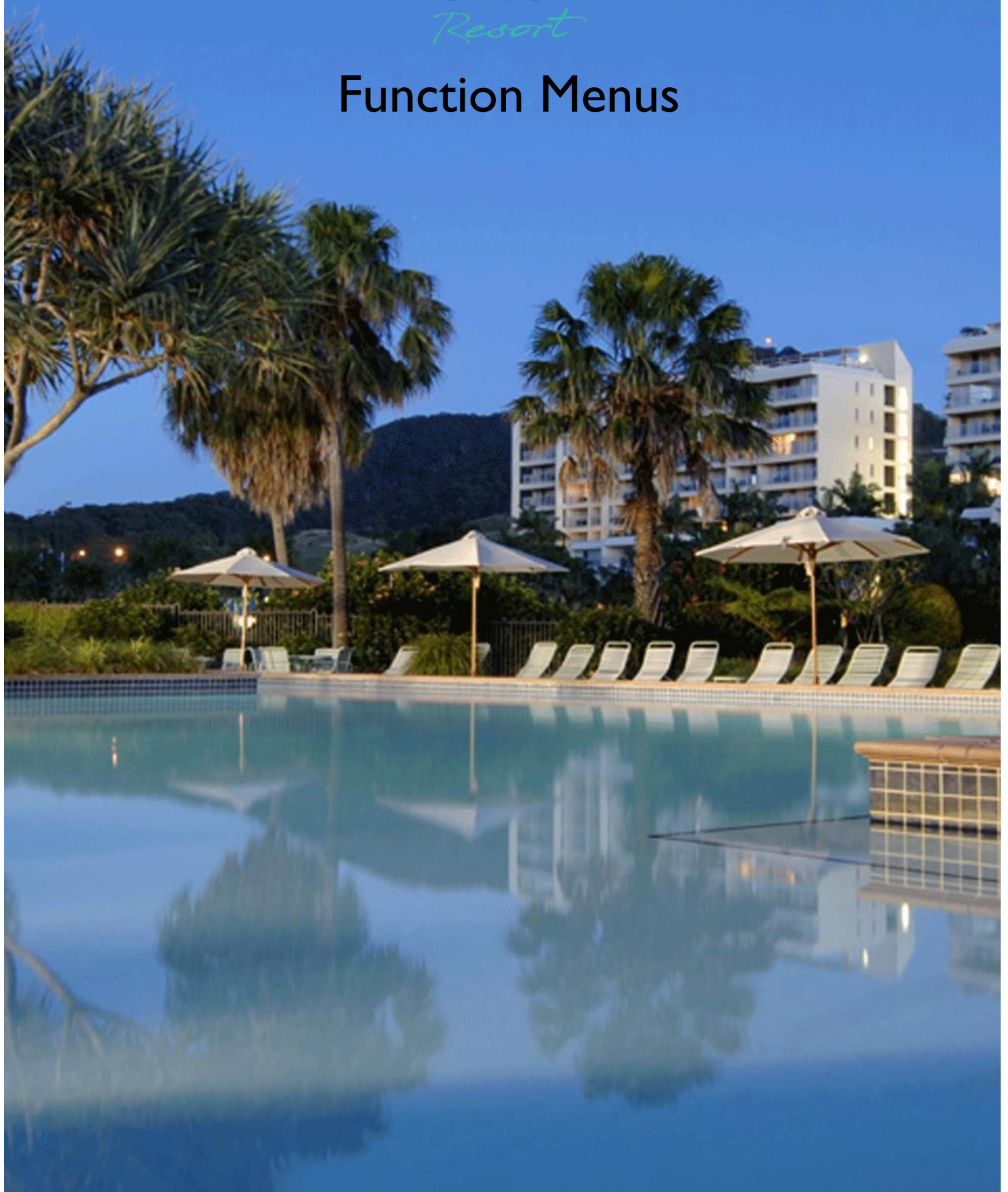




PACIFIC BAY
Resort

Function Menus



Pacific Bay Resort

Pacific Bay Resort has extensive experience in hosting events large and small. Our experienced team are committed to ensuring your event is a great success.

Pacific Bay Resort offers the perfect venue for your event. Whether it be for a cocktail party, BBQ or Carvery buffet, or set menu, we have a variety of options to suit all group sizes and budgets. We offer both formal and informal venues for day time or evening functions. From the Bayside Bar and Grill overlooking the tropical surrounds of the resort to one of our three function rooms, we have the perfect venue to suit your event.

The picturesque surroundings inspire the modern cuisine with an emphasis on a menu created from fresh produce locally sourced where possible and expertly constructed by our team of chefs.

All dietary requirements will be catered for, with prior notice.

We look forward to helping you plan your function at Pacific Bay Resort.



Canapés

We cater two serves per canapé, per person, unless stated otherwise

COLD ITEMS

\$5.75 per item

Slow roasted tomato, balsamic caramel, bocconcini and basil puree on a crostini (V)

Savoury crêpe roulade, smoked salmon, mascarpone, chives

King prawn, avocado mousse, chardonnay aioli (GF) (1 serve per person)

Pickled cauliflower, beetroot pesto, goats feta (GF, V)

Assorted sushi (GF) (select 2 fillings, 1 serve of each filling per person)

- teriyaki chicken & salad - smoked salmon & avocado - vegetarian - California roll

Freshly shucked oyster, ponzo, pickled ginger, flying fish roe OR natural (1 serve per person) (GF)

Jamon iberico, buffalo mozzarella, horseradish cream (GF)

HOT ITEMS

\$5.75 per item

Braised beef slider, slaw with BBQ sauce OR fried chicken, fresh tomato, chipotle aioli (1 serve per person)

Cauliflower soup shot, Parmigiano-Reggiano, herb oil (1 serve per person) (GF, V)

Lamb Spring Rolls –braised lamb rolled in brick pastry

Ricotta gnocchi, roast pumpkin, fried capers, brown sage butter, Parmigiano-Reggiano

Sweet corn and spring onion fritters, avocado mousse (V)

Crispy panko crumbed king prawn with roasted garlic aioli (1 serve per person)

Mushroom, thyme and Parmigiano-Reggiano arancini (V)

Sticky chilli plum pork belly bites, pickled cucumber

House made flatbreads (select 2 toppings, 1 serve of each topping per person)

- pulled pork, corn salsa, chipotle aioli - ratatouille, goats cheese (V)
- tomato puree, basil, salami - sriracha chicken, coriander pesto

PLATTER STYLE

Charcuterie board, selection of cured meats, olives, cheddar cheese, 2 dips, wafers

\$10.00 per person

Cheese & fruit board, selection of 3 cheeses (brie, cheddar, blue), fresh and dried fruit, nuts, wafers

\$12.00 per person

PAPER PAIL

\$14.00 per item

Thai beef salad, glass noodles, Asian vegetables and roasted nuts (GF) (1 serve per person)

Salt and pepper squid, nam jim sauce and jasmine rice (GF) (1 serve per person)

Butter chicken, basmati rice, pappadum with yoghurt dressing (1 serve per person)

'Fish and chips'- grilled fish, chips, lemon wedge and tartare sauce (1 serve per person)

Garlic & chilli East Coast prawns, angel hair pasta, saffron butter and Parmigiano-Reggiano (1 serve per person)

Nachos, roasted corn chips, refried beans, cheese, tomato salsa, guacamole and sour cream (1 serve per person)

DESSERT

\$5.75 per item

Layered apple cake, macadamia nut praline, house made ice cream and mascarpone (GF) (1 serve per person)

Green tea pannacotta, fresh passionfruit, roasted white chocolate (GF) (1 serve per person)

Mini flourless chocolate and hazelnut torte with Chantilly cream (GF) (1 serve per person)

Mini lemon meringue pie (1 serve per person)

Cocktail Canapé Menu

We cater two serves per canape, per person, unless stated otherwise
Please select 5 items (cold or hot), 1 paper pail and 2 desserts items

COLD ITEMS

Slow roasted tomato, balsamic caramel, bocconcini and basil puree on a crostini (V)

Savoury crêpe roulade, smoked salmon, mascarpone, chives

King prawn, avocado mousse, chardonnay aioli (GF) (1 serve per person)

Pickled cauliflower, beetroot pesto, goats feta (GF, V)

Assorted sushi (GF) (select 2 fillings, 1 serve of each filling per person)

- teriyaki chicken & salad - smoked salmon & avocado - vegetarian - California roll

Freshly shucked oyster, ponzo, pickled ginger, flying fish roe OR natural (1 serve per person) (GF)

Jamon iberico, buffalo mozzarella, horseradish cream (GF)

HOT ITEMS

Braised beef slider, slaw with BBQ sauce OR fried chicken, fresh tomato, chipotle aioli (1 serve per person)

Cauliflower soup shot, Parmigiano-Reggiano, herb oil (1 serve per person) (GF, V)

Lamb Spring Rolls –braised lamb rolled in brick pastry

Ricotta gnocchi, roast pumpkin, fried capers, brown sage butter, Parmigiano-Reggiano

Sweet corn and spring onion fritters, avocado mousse (V)

Crispy panko crumbed king prawn with roasted garlic aioli (1 serve per person)

Mushroom, thyme and Parmigiano-Reggiano arancini (V)

Sticky chilli plum pork belly bites, pickled cucumber

House made flatbreads (select 2 toppings, 1 serve of each topping per person)

- pulled pork, corn salsa, chipotle aioli - ratatouille, goats cheese (V)
- tomato puree, basil, salami - sriracha chicken, coriander pesto

PAPER PAIL

Thai beef salad, glass noodles, Asian vegetables and roasted nuts (GF) (1 serve per person)

Salt and pepper squid, nam jim sauce and jasmine rice (GF) (1 serve per person)

Butter chicken, basmati rice, pappadum with yoghurt dressing (1 serve per person)

'Fish and chips' - grilled fish, chips, lemon wedge and tartare sauce (1 serve per person)

Garlic & chilli East Coast prawns, angel hair pasta, saffron butter and Parmigiano-Reggiano (1 serve per person)

Nachos, roasted corn chips, refried beans, cheese, tomato salsa, guacamole and sour cream (1 serve per person)

DESSERT

Layered apple cake, macadamia nut praline, house made ice cream and mascarpone (GF) (1 serve per person)

Green tea pannacotta, fresh passionfruit, roasted white chocolate (GF) (1 serve per person)

Mini flourless chocolate and hazelnut torte with Chantilly cream (GF) (1 serve per person)

Mini lemon meringue pie (1 serve per person)

Minimum 20pax \$52.50 per person

Pending venue setup requirements, venue hire may apply

Alternate Service Menu

ENTRÉE - select 2

Wagyu Brisket Pie, pea purée, speck, baby onion

Semi Cured Pepper Crusted Tasmanian Salmon, pickled asparagus, tomato salad, dill beurre blanc (GF)

Roast Cauliflower, sweet potato, hummus, herb oil, microgreens (GF,V,VG,DF)

Coffs Coast Prawn Salad, lemon and dill aioli, avocado salsa, micro herbs (GF)

Green Pea & Fetta Arancini, roasted sweet corn salad, harissa aioli

MAIN - select 2

All mains served with seasonal greens

Red Wine Braised Beef Cheek, Paris mash, roasted mushrooms, speck onion, burgundy jus (GF)

Braised Lamb Shoulder, semolina, pickled beetroot and horseradish cream

Oven Roasted Chicken Breast, potato hash, broccolini, chicken jus (GF)

Grilled Salmon Fillet, celeriac puree, charred asparagus, finger lime, dill beurre blanc (GF)

DESSERT - select 2

Green Tea Pannacotta, fresh passionfruit, roasted white chocolate (GF)

Lemon Meringue Pie, house made vanilla ice cream

Layered apple cake, macadamia nut praline, house made ice cream and mascarpone

Chocolate & Hazelnut Torte (flourless), coffee anglaise, vanilla bean ice cream (GF)

To accompany your 2 or 3 course meal you will receive freshly baked bread rolls and a freshly brewed tea & coffee selection

2 Course \$57.00 per person

3 Course \$67.00 per person

DESSERT OPTION

Your celebratory cake individually plated with fresh cream and berry coulis

price upon application

Minimum 20pax

Pending venue setup requirements, venue hire may apply

Gourmet Alternate Service Menu

ENTRÉE - select 2

House Cured Salmon, lavosh, dill aioli, pickled eshallot

Angel Hair Pasta with Garlic & Chilli East Coast Prawns, saffron butter, Parmigiano-Reggiano

Thai Beef Salad, glass noodles, Asian vegetables, nam jim dressing, toasted nuts (GF)

Tonkatsu BBQ Pork Belly, pickled daikon, angel hair chilli, salmon roe (GF)

Salt and Pepper Prawns, ranch dressing, avocado salsa, microgreens

Ricotta Gnocchi, roast pumpkin, fried capers, brown sage butter, Parmigiano-Reggiano (V)

MAIN - select 2

All mains served with seasonal greens

Black Angus Eye Fillet (200gm), potato galette, creamed spinach, speck, shiraz jus (GF)

Twice Cooked Duck Leg, braised red cabbage and apple, hazelnuts (GF)

Braised Lamb Rump, carrot purée, lavender grilled spring onions, jus de roti (GF)

Organic Corn Fed Oven Roasted Chicken Breast, harissa spiced sauce, steamed asparagus, parsnip puree (GF)

Freshly Caught Chefs Choice Fish Fillet, neuf potatoes, charred broccolini, dill and finger lime beurre blanc

DESSERT - select 2

Mixed Berry Ice Cream Sundae, crushed berries, meringue cream, pistachios (GF)

Lemon Myrtle Pannacotta, lilly pilly compote, mint pesto (GF)

Classic Crème Brûlée, almond biscotti

Fresh Blueberry Tart, vanilla ice cream

Chocolate Parfait, espresso syrup, white chocolate ice cream, candied coffee beans (GF)

To accompany your 2 or 3 course meal you will receive freshly baked bread rolls and a freshly brewed tea & coffee selection

2 Course \$63.00 per person

3 Course \$73.00 per person

DESSERT OPTION

Your celebratory cake individually plated with fresh cream and berry coulis

price upon application

Minimum 20pax

Pending venue setup requirements, venue hire may apply

Buffet Menus

THE RESORT CARVERY

Freshly baked bread rolls

Your selection of meats from the Carvery

Baked leg of lamb with rosemary jus

Roast pork with apple sauce

Roast scotch fillet with grain mustard crust

Herb roasted chicken

Honey glazed leg ham

Sides

Roast baby potatoes

Cumin roasted pumpkin

Steamed seasonal vegetables

Tossed garden salad

Caesar salad

2 Meats \$53.00 per person

3 Meats \$59.00 per person

Minimum 40pax

CHEF COOKED RESORT BBQ

Freshly baked bread rolls

Your selection from the BBQ

Locally grown scotch fillet steak

Beef sausages

Cajun crusted chicken thighs

Grilled onions

Roast baby potatoes

From the Greens (select 2)

Caesar salad

Tossed garden salad

Penne pasta salad, pesto mayo and kalamata olives

Slaw

Various condiments

200gm Scotch Fillet \$47.50 per person

250gm Scotch Fillet \$52.50 per person

300gm Scotch Fillet \$57.50 per person

Minimum 10pax

CHEF COOKED PREMIUM BBQ

Freshly baked bread rolls

Your selection from the BBQ

Locally grown scotch fillet steak

Beef sausages

Local garlic king prawn kebabs

Grilled fresh fish fillet

Grilled onions

Roast baby potatoes

From the Greens (select 3)

Penne pasta salad, pesto mayo and kalamata olives

Caesar salad

Asian noodle salad, nam jim dressing

Tossed garden salad

Greek salad

Couscous and roast pumpkin salad

Various condiments

250gm Scotch Fillet \$60.00 per person

300gm Scotch Fillet \$64.00 per person

Minimum 10pax

A SELECTION OF DESSERTS TO ACCOMPANY YOUR BUFFET MENU

Australian cheese and seasonal fruit mirror with savoury biscuits

Assortment of cheesecakes and mixed gateaux served with fresh cream and berry coulis

Served with freshly brewed tea and coffee selection

1 dessert \$13.50 per person

Pending venue setup requirements, venue hire may apply

Kids Menu

Menu available for children 12 years and under

MAIN

Battered flathead with chips and salad

Steak with chips and salad

Grilled chicken breast pieces with chips and salad

Angel hair pasta with Napolitano sauce

\$14.50 per person

(Vegetables available upon request)

DESSERT

Vanilla ice-cream with flavouring

Fresh seasonal fruit salad

\$7.50 per person

BUFFET MENU

When selecting a buffet menu for your reception, children are welcome to dine from the buffet

Children 3 years and under

no charge

4 years - 12 years

\$2.00 per year of age

Beverage

PACKAGES

Minimum 30pax

Standard Package

All tap beers and standard stubbies of beer including: Hahn Premium Light, XXXX Gold, Hahn Super Dry 3.5, Tooheys Old, Tooheys New, XXXX Summer
Chain Of Fire - Chardonnay, Sauvignon Blanc, Shiraz Cabernet, Merlot and Sparkling Cuvee
Lindeman's Bin 90 Moscato
Soft drinks and orange juice

2 Hour Package	\$28.00 per person
3 Hour Package	\$38.00 per person
4 Hour Package	\$45.00 per person
5 Hour Package	\$52.00 per person
6 Hour Package	\$59.00 per person
7 Hour Package	\$66.00 per person

Premium Package

All beers as listed in the standard package plus: Hahn Super Dry, Tooheys Extra Dry
Beelgara Black Label - Sauvignon Blanc, Chardonnay, Merlot, Shiraz Cabernet and Sparkling Cuvee
Lindeman's Bin 90 Moscato
Soft drinks and orange juice

3 Hour Package	\$45.50 per person
4 Hour Package	\$53.50 per person
5 Hour Package	\$59.50 per person
6 Hour Package	\$65.50 per person
7 Hour Package	\$71.50 per person

Premium with spirits Package

All beers as listed in the standard package plus: Hahn Super Dry, Tooheys Extra Dry
Beelgara Black Label - Sauvignon Blanc, Chardonnay, Merlot, Shiraz Cabernet and Sparkling Cuvee
Lindeman's Bin 90 Moscato
Standard spirits including: bourbon, scotch, rum, brandy, vodka, bacardi and gin
Soft drinks and orange juice

3 Hour Package	\$58.00 per person
4 Hour Package	\$68.00 per person
5 Hour Package	\$76.00 per person
6 Hour Package	\$84.00 per person
7 Hour Package	\$92.00 per person

BAR TAB/ ON CONSUMPTION

Select which beverage items you would like available for guests, then set an amount of money for the bar tab during your function. You will be notified when this limit is close to being reached and you may then decide to extend the amount or close the tab at which point your guests can pay their own. Minimum \$1,000.00 applies for functions of 50+ guests.

For functions of 100+ guests in the Jetty/Harbour/Marina or Reef Room receive a 5% discount across all beverages

GUESTS PAY FOR THEIR OWN

Please note, a service fee of \$250.00 applies for those functions of 50+ guests that do not have a bar tab over or beverage package over \$1,000.00.

Bar service ends at Midnight.

Prices and content of menu's are subject to change at Management's discretion.

Pacific Bay Resort participates in the Responsible Service of Alcohol.

10% surcharge applies on public holidays

Bar Prices

On Tap

James Squire '150 Lashes' Pale Ale

Middy \$8.00 | Schooner \$9.50

Heineken

Middy \$7.50 | Schooner \$9.00

Light Stubbies

Hahn Premium Light, James Boags Light

\$6.50

Mid Strength Stubbies

XXXX Gold

\$7.50

Heineken 3, Hahn Super Dry 3.5

\$8.00

Standard Stubbies

XXXX Summer Bright, Tooheys New, Tooheys Old, Iron Jack

\$8.00

Furphy

\$8.50

Premium Stubbies

Tooheys Extra Dry, Hahn Super Dry

\$8.00

James Boags Premium, James Squire 150 Lashes, James Squire Hop Thief,
Little Creatures Rogers

\$9.50

Imported Stubbies

Heineken, Corona, Moretti, Kirin

\$9.50

Cider

5 Seeds Cloudy, 5 Seeds Crisp

\$7.50

James Squire Orchard Crush

\$8.00

House Sparkling, White & Red Wines

Chain Of Fire – Chardonnay, Sauvignon Blanc Semillon , Shiraz Cabernet
and Brut Cuvée

by the Glass \$7.00
bottle \$32.00

Lindeman's Bin:90 Moscato

by the Glass \$8.00
bottle \$38.00

Premium Sparkling, White & Red Wines

Beelgara Black Label—Sauvignon Blanc, Pinot Grigio, Cabernet Sauvignon,
Shiraz and Bubbly Brut Cuvée

by the Glass \$8.00
bottle \$38.00

Spirits

From \$7.50

Cocktails

From \$16.00

Liqueurs

From \$7.50

Non Alcoholic

Post mix soft drink and juice

\$4.00

Bottled Water

\$4.00

Terms & Conditions

TENTATIVE BOOKINGS - will be held for a period of 14 days only, after which time, the space will be released.

DEPOSIT - The initial deposit should be forwarded together with a signed copy of this contract by the due date.

FUNCTION CANCELLATIONS - The following cancellation conditions apply to all bookings including change of date. The Resort must be notified of all cancellations in writing. If the Resort is notified in writing:
More than 18 months notice is received, 100% deposit is refunded
12 - 18 months notice is received, 50% of the deposit is forfeited
6 -12 months notice is received, 100% of the deposit is forfeited
Less than 6 months but greater than 30 days, 100% of the deposit will be forfeited along with 40% of the estimated function charges based on your guest numbers and includes food and beverage choices.
Within 30 days of the booked date, 100% of all estimated function charges (including food and beverage choices) based on your guest numbers will be owed.

FINAL DETAILS – Catering numbers, menus, beverage arrangements, entertainment, audio visual requirements, room set ups, starting and finishing times must be confirmed in writing at least 14 days prior to the function.

GUARANTEED NUMBERS - Confirmation of numbers is required by midday 48 hours prior to the day of your event. In the event that this does not happen, final numbers will be confirmed based on the numbers stated on the Function Sheet , or the final head count, whichever is greater.

ACCOUNT SETTLEMENT - Settlement of the account will be required 48 hours prior to the commencement of this event. For additional charges incurred throughout this event, settlement will be required on the day of the event. Please contact us for payments by direct deposit or credit card. Payment by cheque is to be made payable to Pacific Bay Resort.

ROOM ALLOCATION - If the room or rooms reserved herein cannot be made available to the patron for causes beyond the control of the hotel, or if a substantial drop in final numbers occurs, Pacific Bay Resort reserves the right to substitute similar or comparable rooms for the event. This substitution shall be deemed by the patron as full performance of Pacific Bay Resort obligations under this Agreement.

SURCHARGES – A 10% public holiday surcharge on all food and beverage will apply on public holidays. Should your event extend past midnight an additional charge of \$2.50 per person, per hour will apply.

PRICES - Will be confirmed in writing along with final function details. Every endeavour is made to maintain prices as printed, but these may be subject to increase at Management's discretion or in line with the CPI.

ROOM HIRE - Is subject to period required, numbers of guests in attendance and overall catering requirements.

INSURANCE/SECURITY - Whilst the staff of Pacific Bay Resort will take every care with the security and protection of property and guests, we are unable to accept any responsibility for damage or loss of property before, during or after the event.

COMPLIANCE - The Organiser will be responsible to ensure the orderly behaviour of guests and the Resort reserves the right to remove those persons who in its opinion are conducting themselves in a manner which is causing a disturbance or nuisance

DAMAGES - The patron is financially responsible and agrees to indemnify Pacific Bay Resort for all damage sustained to the Resort and grounds during an event as an action of invitees/guests of the Organiser. Pacific Bay Resort does not permit anything to be affixed to the walls of any function venues nor allow glitter/sequins or the likes within any of the function venues. A cleaning or replacement fee may apply for any breakages, spillage (i.e. candle wax) or general damage to any Pacific Bay Resort property.

OTHER FUNCTIONS - The Resort reserves the right to book other functions in the same function room up to one hour before the scheduled function commencement time and one hour after the scheduled function finishing time. Additionally the Resort reserves the right to book another function in adjoining rooms at any time.

DELIVERY AND COLLECTION OF GOODS - The Resort will only accept delivery of goods two (2) working day prior to the Event, and all goods must be collected within two (2) working days following the conclusion of the Event. The Resort accepts no responsibility for any items delivered or left for collection.

LIQUOR LICENSE POLICY - The event shall be conducted in all respects, in an orderly and lawful manner and in accordance with the conditions attached to Pacific Bay Resort licences. Beverages cannot be brought onto the club premises.

BEVERAGE- A service fee of \$250.00 applies to all functions that do not have a beverage package or bar tab over \$1000.00.

WET WEATHER ARRANGEMENTS FOR OUTDOOR FUNCTIONS - in the event of wet weather on the day of your function, the final decision on location will be decided by Pacific Bay Resort Management.

TESTIMONIALS & SOCIAL MEDIA - Pacific Bay Resort reserves the right to use testimonials forwarded on by you or your guests for marketing purposes to promote the resort. Pacific Bay Resort does reserve the right to use all photography and video footage taken by our staff and testimonials for all social media platforms and marketing purposes including print and digital media to promote the venue.



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