



PACIFIC BAY  
*Resort*

*Wedding Menus*

# Pacific Bay Resort

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.

Pacific Bay Resort offers the perfect venue for your wedding. Whether it be a cocktail party, BBQ or Carvery buffet, or set menu, we have a variety of options to suit all sizes and budgets. We offer both formal and informal venues for day time or evening weddings. 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 celebration.

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

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



# Canapés

**Canape packages - Option 1 - \$20.50 per person**  
Please choose 2 cold items and 1 hot item from the below

**Canape Package : Option 2 - \$28.00 per person**  
Please choose 2 cold and 2 hot items from the below

We cater two servings per canapé, per person, unless stated otherwise \$6.50 per person

## COLD ITEMS

Slow roasted tomato, balsamic caramel, bocconcini and basil puree on a crostini (V)  
Savoury crêpe roulade, smoked salmon, mascarpone, chives  
King prawn, sriracha, mayonnaise and avocado (GF) (1 serve per person)  
Goats curd and caramelised onion tart  
Cold Gazpacho shots yoghurt and Cumber  
Freshly shucked oyster, ponzo, pickled ginger, flying fish roe OR natural (1 serve per person) (GF)  
Jamon iberico, buffalo mozzarella, horseradish cream (GF)

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## HOT ITEMS

\$7.50 per person

Braised beef slider, slaw with BBQ sauce OR fried chicken, fresh tomato, chipotle aioli (1 serve per person)  
Lamb Spring Rolls –braised lamb rolled in brick pastry  
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  
Mini Tacos (choose 2 toppings, 1 serve of each topping per person)  
    - pulled pork, corn salsa, chipotle aioli                      - Grilled Halloumi ; Tomato salsa  
    - Beef brisket basil, salsa Verdi                               - sriracha chicken, coriander pesto

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## PLATTER STYLE

Charcuterie board, selection of cured meats, olives, cheddar cheese, 2 dips, wafers \$100.00 per platter  
Cheese & fruit board, selection of 3 cheeses (brie, cheddar, blue), fresh and dried fruit, nuts, wafers \$120.00 per platter

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## PAPER PAIL

\$16.00 /1 box per person

Thai beef salad, glass noodles, Asian vegetables and roasted nuts (GF)  
Salt and pepper squid, nam jim sauce and jasmine rice (GF)  
Butter chicken, basmati rice, pappadum with yoghurt dressing  
'Fish and chips'- grilled fish, chips, lemon wedge and tartare sauce  
Garlic & chilli East Coast prawns, angel hair pasta, saffron butter and Parmigiano-Reggiano  
Beef and mushroom ragout, Paris mash

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## DESSERT

\$13.00 /2 items per person

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

We cater two servings per canapé, per person, unless stated otherwise  
Please select 5 items ( cold or hot ) 1 paper pail and 2 dessert 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, sriracha, mayonnaise and avocado (GF) (1 serve per person)  
Goats curd and caramelized onion tart  
Cold Gazapacho shot with yoghurt and cumber  
Freshly shucked oyster, ponzo, pickled ginger, flying fish roe OR natural (1 serve per person) (GF)  
Jamon iberico, buffalo mozzarella, horseradish cream (GF)

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## 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, tomato and chilli sauce, Parmigiano-Reggiano (V)  
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  
Mini Tacos (choose 2 toppings, 1 serve of each topping per person)  
- pulled pork, corn salsa, chipotle aioli                      - grilled Halloumi, tomato salsa  
- Beef Brisket, salsa Verdi    - sriracha chicken, coriander pesto

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## PAPER PAIL

Thai beef salad, glass noodles, Asian vegetables and roasted nuts (GF)  
Salt and pepper squid, nam jim sauce and jasmine rice (GF)  
Butter chicken, basmati rice, pappadum with yoghurt dressing  
Garlic & chilli East Coast prawns, angel hair pasta, saffron butter and Parmigiano-Reggiano  
Beef and mushroom ragout, Paris mash

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## DESSERT

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

\$65.00per person

Minimum 20pax

# Alternate Service

## 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)

Goats curd Tart, braised tomato and Rocket

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)

**Vegetarian option: Cauliflower and king mushroom tart, braised tomato, cauliflower puree (V)**

## DESSERT- Select 2

Vanilla panna cotta, 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 \$69.00 per person

3 Course \$79.00 per person

## DESSERT OPTION

Your wedding cake individually plated with fresh cream and berry coulis

\$7.00 per person

Minimum 30pax

\* Dieteries catered for by prior arrangement

# Gourmet Alternate Service

## ENTRÉE- Select 2

House Cured Salmon, lavosh, dill aioli, pickled shallot

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)

Pork Belly, cauliflower puree, apple relish (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)

Market Fish Fillet, roast kipfler potato, braised tomato, caper and preserved lemon salsa (GF)

**Vegetarian option: Chargrilled Zucchini, Capsicum and King Mushroom stack w` rocket and basil pesto (V)**

## DESSERT- Select 2

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

Vanilla Panna cotta, rhubarb compote, lavender honey (GF)

Classic Crème Brûlée, almond biscotti

Fresh Blueberry Tart, vanilla ice cream

Chocolate fudge cake , fresh Blueberries, Chantilly 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 \$79.00 per person

3 Course \$89.00 per person

## DESSERT OPTION

Your wedding cake individually plated with fresh cream and berry coulis \$7.00 per person

Minimum 20pax

# Buffet

## 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 \$65.00 per person

3 Meats \$73.00 per person

Minimum 40pax



## 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 \$69.00 per person

300gm Scotch Fillet \$77.00 per person

Minimum 30pax

## A SELECTION OF DESSERTS TO ACCOMPANY YOUR BUFFET

Australian cheese and seasonal fruit mirror with savoury biscuits

OR

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

Served with freshly brewed tea and coffee selection

\$15.00 per person

# Kids

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

(Vegetables available upon request)

\$16.50 per person

## DESSERT

Vanilla ice-cream with flavouring

Fresh seasonal fruit salad

\$8.50 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

4 years - 12 years

13 years +

no charge

50 percent of adult charge

full adult charge





# Beverage

## PACKAGES

Minimum 30pax

### Standard Package

All tap beers and a selection of 4 standard stubbies of beer from: Hahn Premium Light, Tooheys Old, Tooheys New, XXXX Summer, Furphy, Tooheys Extra Dry, Hahn Super Dry, Byron Bay Chain Of Fire - Chardonnay, Sauvignon Blanc Semillon, Shiraz Cabernet and Brut Cuvée  
Lindeman's Bin 90 Moscato  
Soft drinks and juice

3 Hour Package	\$42.00 per person
4 Hour Package	\$49.00 per person
5 Hour Package	\$56.00 per person

### Premium Package

All beers as listed in the standard package plus: Heineken, Corona, James Boags Premium Pitchfork - Sauvignon Blanc, Pinot Grigio, Chardonnay, Cabernet Sauvignon, Shiraz and Red bank Emily Brut Cuvée  
Lindeman's Bin 90 Moscato  
Soft drinks and juice

3 Hour Package	\$47.50 per person
4 Hour Package	\$57.50 per person
5 Hour Package	\$67.50 per person

### Premium with spirits Package

All beers as listed in the standard package plus: Heineken, Corona, James Boags Premium Pitchfork - Sauvignon Blanc, Pinot Grigio, Chardonnay, Cabernet Sauvignon, Shiraz and Red Bank Emily Brut Cuvée  
Lindeman's Bin 90 Moscato  
Standard spirits including: bourbon, scotch, rum, brandy, vodka, bacardi and gin  
Soft drinks and juice

3 Hour Package	\$60.00 per person
4 Hour Package	\$72.00 per person
5 Hour Package	\$84.00 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.

## GUESTS PAY FOR THEIR OWN

**Bar service ends at 11:45pm**

**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

XXXX Gold

James Squire '150 Lashes' Pale Ale, Heineken

Middy \$5.00 | Schooner \$6.50

Middy \$6.50 | Schooner \$8.50

## Light Stubbies

Hahn Premium Light, James Boags Light

\$6.50

## Mid Strength Stubbies

XXXX Gold

\$6.50

## Standard Stubbies

XXXX Summer Bright, Tooheys New, Tooheys Old, Iron Jack, Furphy,  
Tooheys Extra Dry, Hahn Super Dry, Byron Bay

\$7.00

## Premium Stubbies

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

\$8.00

## Imported Stubbies

Heineken, Corona, Moretti

\$8.00

## Cider

5 Seeds Cloudy, 5 Seeds Crisp

\$6.50

## 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 \$8.50  
bottle \$34.00

## Premium Sparkling, White & Red Wines

Pitchfork - Sauvignon Blanc, Chardonnay , Cabernet Sauvignon, Shiraz and  
Red Bank Emily 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

Lemon, Lime & Bitters

\$4.50

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 (\$1,000.00) 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.

**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 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.

**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.

**WET WEATHER ARRANGEMENTS FOR CEREMONIES AND RECEPTIONS** - In the event of wet weather on your wedding day, the final decision on location will be decided by Pacific Bay Management as follows:



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Cnr Pacific Highway and Bay Drive  
Coffs Harbour 2450 NSW Australia

P: +61 02 6659-7000

[weddings@pacificbayresort.com.au](mailto:weddings@pacificbayresort.com.au)

[www.pacificbayresort.com.au](http://www.pacificbayresort.com.au)