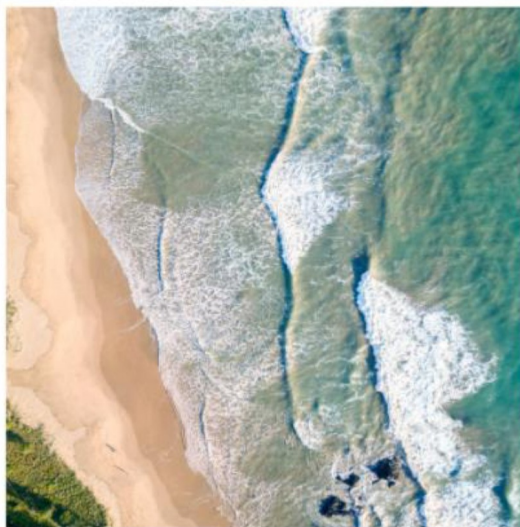
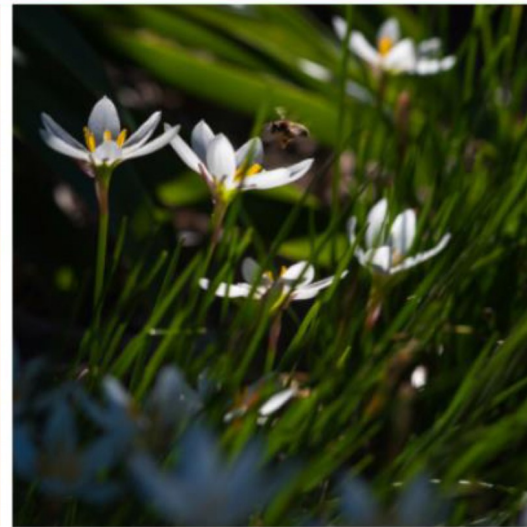




## Function Menus 2023



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



# Your function, our pleasure

Our picturesque tropical resort surroundings inspire our modern cuisine with an emphasis on a menu created from fresh, locally sourced produce, expertly constructed by our team of chefs.

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.

Whether it be for a cocktail party, BBQ or Carvery, 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 Bayside Bar and Grill overlooking the tropical surrounds of the resort, the Bayside Green, or one of our many function rooms, we have the perfect venue to suit your event.

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 for 2 serves per canape, per person, unless stated otherwise

## COLD ITEMS

\$6.50 per person

Smoked Salmon tartlet, dill cream cheese, salmon roe  
Jamon iberico, buffalo mozzarella, basil pesto, crostini  
Maple roasted beetroot, goats cheese, pistachio dukkah, crostini  
King prawn, avocado mousse, smoked heirloom tomato  
Freshly shucked oyster - miso, tamari, pickled ginger - natural  
French onion tartlet, chive mascarpone, chervil

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## HOT ITEMS

\$6.50 per person

Semolina gnocchi, roast mushrooms, pangritata  
Panko crumbed king prawn, dill aioli (1pp)  
Chorizo, roast red pepper and fetta arancini  
Wagyu brisket slider, slaw, smokey bbq (1pp)  
Chicken karrage slider, fresh tomato, tonkatsu (1pp)  
Sweet corn and spring onion fritters, avocado mousse  
Spiced lamb sausage roll, tzatziki  
House made flatbreads - 4 choices  
- pulled pork, roasted corn salsa, chipotle aioli      - Peri peri chicken, roast red pepper, sundried tomato, fetta  
- zaatar spiced lamb, hummus, labna, tomato salsa - Caponata, basil pesto, parmigiano Reggiano

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## PAPER PAIL

\$15.00 / 1 box per person

Garlic & chilli East Coast prawns, angel hair pasta, saffron butter and Parmigiano-Reggiano  
Beef bourguignon, Paris mash  
Beer battered fish, chips, lemon, tartare  
Thai green chicken curry, jasmine rice, fried onion  
Salt and Pepper squid, jasmine rice, nam jim  
Lemongrass chicken, rice noodle salad, toasted nuts, nuoc cham dressing

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## PLATTER STYLE

Charcuterie board, selection of cured meats, olives, dips, cheddar cheese, wafers	\$150.00 per platter
Cheese & fruit board, local and imported cheeses, dried and fresh fruit, quince paste, nuts, wafers	\$125.00 per platter

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## DESSERT

\$13.00 per person

Mini basque cheesecake, shortbread, rhubarb compote  
Vanilla panna cotta, macerated strawberries  
Mini flourless chocolate torte, vanilla mascarpone  
Raspberry and white chocolate tartlet

# Cocktail Canapés

\$58.00 per person

We cater for 2 serves per canape, per person, unless stated otherwise

Please select 5 items (hot or cold), 1 paper pail and 2 dessert items

## COLD ITEMS

Smoked Salmon tartlet, dill cream cheese, salmon roe  
Jamon iberico, buffalo mozzarella, basil pesto, crostini  
Maple roasted beetroot, goats cheese, pistachio dukkah, crostini  
King prawn, avocado mousse, smoked heirloom tomato  
Freshly shucked oyster - miso, tamari, pickled ginger - natural  
French onion tartlet, chive mascarpone, chervil

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## HOT ITEMS

Semolina gnocchi, roast mushrooms, pangritata  
Panko crumbed king prawn, dill aioli (1pp)  
Chorizo, roast red pepper and fetta arancini  
Wagyu brisket slider, slaw, smokey bbq (1pp)  
Chicken karrage slider, fresh tomato, tonkatsu (1pp)  
Sweet corn and spring onion fritters, avocado mousse  
Spiced lamb sausage roll, tzatziki  
House made flatbreads - 4 choices  
- pulled pork, roasted corn salsa, chipotle aioli      - Peri peri chicken, roast red pepper, sundried tomato, fetta  
- zaatar spiced lamb, hummus, labna, tomato salsa - Caponata, basil pesto, parmigiano Reggiano

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## PAPER PAIL

Garlic & chilli East Coast prawns, angel hair pasta, saffron butter and Parmigiano-Reggiano  
Beef bourguignon, Paris mash  
Beer battered fish, chips, lemon, tartare  
Thai green chicken curry, jasmine rice, fried onion  
Salt and Pepper squid, jasmine rice, nam jim  
Lemongrass chicken, rice noodle salad, toasted nuts, nuoc cham dressing

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## PLATTER STYLE

Charcuterie board, selection of cured meats, olives, dips, cheddar cheese, wafers  
Cheese & fruit board, local and imported cheeses, dried and fresh fruit, quince paste, nuts, wafers

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## DESSERT

Mini basque cheesecake, shortbread, rhubarb compote  
Vanilla panna cotta, macerated strawberries  
Mini flourless chocolate torte, vanilla mascarpone  
Raspberry and white chocolate tartlet

# Alternate Service

## BAYSIDE ALTERNATE SERVICE

2 Course \$59.00 per person

3 Course \$69.00 per person

Please select 2 items per course

### ENTRÉE

Caramelised onion and goats cheese tart, pea puree, smoked tomato, pea tendrils  
Wagyu beef pie, mushroom duxelles, cauliflower puree, jus  
Local king prawns, avocado salsa, ranch dressing  
Semi cured pepper crusted salmon, confit fennel, spiced yoghurt, sauce vierge, salad

### MAIN

Red wine braised beef cheek, paris mash, baby carrots, roast mushrooms, shiraz jus  
Market fish, parsnip puree, charred asparagus, black olive tapenade  
Braised lamb shoulder, caponata, mustard mascarpone, lamb jus  
Oven Roasted Chicken Breast, potato and bacon hash, broccolini, chicken jus

### DESSERT

Basque cheesecake, shortbread, vanilla mascarpone, macerated strawberries  
Apple and raspberry crumble, vanilla ice cream  
Chocolate fudge cake, cherry compote, Chantilly cream  
Eton mess, fresh berries, meringue, Chantilly cream

## GOURMET ALTERNATE SERVICE

2 Course \$65.00 per person

3 Course \$75.00 per person

Please select 2 items per course

### ENTRÉE

Beetroot cured salmon, dill crème fraiche, pickled cucumber, pistachio, toasted sourdough  
Pork belly, celeriac puree, spiced pear chutney, pork jus  
Butter poached prawns, smoked potato puree, confit heirloom tomato, prawn emulsion  
Potato gnocchi, cauliflower cream, enoki mushrooms, herb and parmesan pangritata  
Angel hair pasta, garlic, chilli, east coast prawns, saffron butter, parmigiano Reggiano

### MAIN

Black Angus eye fillet, truffled potato mousseline, roast king brown mushroom, bacon jam, shiraz jus  
Twice cooked duck leg, maple glaze, braised red cabbage, tea soaked raisins, jus gras  
Braised lamb rump, roast cauliflower puree, beetroot relish, mustard mascarpone, lamb jus  
Market fish, sauce soubise, blistered green beans, herb roasted new potato, preserved lemon baby caper salsa

### DESSERT

Deconstructed passionfruit tart, Swiss meringue, shortbread, Chantilly cream, passionfruit curd, vanilla ice cream  
Vanilla panna cotta, dulce de leche, balsamic strawberries, honeycomb  
Chocolate parfait, blueberry compote, roast white chocolate, wattle seed mascarpone  
Local raspberry and white chocolate tart, white chocolate cream patisserie, vanilla ice cream  
Strawberry and rhubarb sundae, meringue, Chantille cream, pistachio, vanilla ice cream

**Freshly baked bread rolls and a freshly brewed tea & coffee selection included with both packages**



# BBQ Menu

## CHEF COOKED BBQ

Freshly baked bread rolls

\$54 per person

\$64 incl. dessert station

### Your selection from the BBQ

200g scotch fillet steak

Beef sausages

Peri peri chicken thighs

Grilled onions

Thyme roasted potatoes

### Choice of 2 salads

Caesar salad

Pasta salad, pesto mayo, kalamata olives

Slaw

Tossed garden salad

Served with various condiments



## CHEF COOKED PREMIUM BBQ

Freshly baked bread rolls

\$66 per person

\$76 incl. dessert station

### Your selection from the BBQ

250gm locally grown scotch fillet steak

Beef sausages

Local garlic king prawn kebabs

Grilled fresh fish fillet

Grilled onions

Roast baby potatoes

### Sides

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

Served with various condiments



## DESSERT STATION (SELECT 2 ITEMS)

Basque cheesecake, shortbread, macerated strawberries

Flourless chocolate cake, local blueberries

Butterscotch pudding, roast white chocolate, vanilla ice cream

Lemon meringue tart, Chantilly cream

## THE RESORT CARVERY

\$65.00 per person

\$75.00 per person incl. dessert station

Freshly baked bread rolls

### Your selection of 2 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

## DESSERT STATION (SELECT 2 ITEMS)

Basque cheesecake, shortbread, macerated strawberries

Flourless chocolate cake, local blueberries

Butterscotch pudding, roast white chocolate, vanilla ice cream

Lemon meringue tart, Chantilly cream



## LIGHT SNACKS (CANAPES)

### Your selection of 4 items

\$20 per person

Pork Gyoza, ponzu dipping sauce

Party Pies

Mini sausage rolls

Assortment of mini quiches, tomato relish

Vegetable samosa, sweet chilli sauce

Jalapeno poppers, chipotle aioli

Fish cocktails, house made tartare, lemon





## BAYSIDE GRAZING STATION

\$70 per person (min 20pax)

Chef's selection of dips and sourdough  
Braised beef sliders, slaw, smokey bbq sauce  
Buttermilk fried chicken, ranch dipping sauce  
Chef's selection of cured meats and pickled vegetables  
Pulled port tacos, pickled red cabbage, corn salsa, avocado  
Charred broccolini, caramelised yoghurt, almonds  
Maple roasted pumpkin, fetta cheese, baby rocket

Served with various condiments



## SEAFOOD GRAZING STATION

\$80 per person (min 20pax)

Chef's selection of dips and sourdough  
Local king prawns  
Salt and chilli squid  
House cured salmon, confit fennel, apple  
Chilli mussels  
Grilled local market fish  
Charred broccolini caramelised yoghurt, almonds  
Maple roasted pumpkin, fetta cheese, baby rocket

Served with various condiments



## PREMIUM SEAFOOD GRAZING STATION \$110 per person (min 20pax)

Chef's selection of dips and sourdough  
Local oysters, mignonette  
Local bbq king prawns  
Slipper lobster tails  
Marinated cuttlefish  
Grilled local market fish  
Hirrimassa kingfish ceviche, finger lime, pickled radish (pending availability)  
Charred broccolini, caramelised yoghurt, almonds  
Maple roasted pumpkin, fetta cheese, baby rocket

Served with various condiments





# Beverage

Minimum 30pax

## PACKAGES

### Standard Package

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

2 Hour Package	\$37.00 per person
3 Hour Package	\$46.50 per person
4 Hour Package	\$55.00 per person
5 Hour Package	\$63.50 per person

### Premium Package

All beers as listed in the standard package plus: 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

2 Hour Package	\$47.00 per person
3 Hour Package	\$55.00 per person
4 Hour Package	\$66.00 per person
5 Hour Package	\$77.00 per person

### Premium with spirits Package

All beers as listed in the standard package plus: 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

2 Hour Package	\$58.00 per person
3 Hour Package	\$66.00 per person
4 Hour Package	\$79.50 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.

## 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 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.**

**15% surcharge applies on public holidays**



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