



PACIFIC BAY
Resort

CHRISTMAS FUNCTIONS 2025

BOOKINGS

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(02) 6659 7000



ALTERNATE SERVICE

(minimum 20pax)

Please select 2 items per course

2 course \$64^{pp}

3 course \$74^{pp}

ENTREE

Charcuterie plate, jamon, salami, pickled veg, cheddar cheese, beetroot relish, crostini GFO

Beetroot cured salmon, dill aioli, pickled cucumber, puffed wild rice GF DF

East coast prawns, marie rose, avocado salsa, sauce vierge, chervil GF DF

Chorizo & fetta tart, pumpkin puree, braised tomato, watercress

MAIN

Slow roasted turkey breast, sage crust, new potato, peas, speck, charred asparagus, redcurrant jus GF

Roast pork loin, parsnip puree, butternut pumpkin, green beans, port jus GF

Chicken, leek & mushroom pot pie, paris mash, broccolini

Crispy skin salmon, pea puree, celeriac hash, baby spinach, dill beurre blanc GF

DESSERT

Christmas pudding, salted caramel, vanilla bean ice cream

Mini pavlova, local berries, chantilly cream GF

Banoffee tart, crème diplomat, roast white chocolate

Strawberry sundae, chantilly cream, shortbread, vanilla bean ice cream GFO

Fresh brewed tea and coffee

Tables decorated with Christmas theming including bon bons



**Business Event
Venue of the Year**



CONFERENCE & EVENTS | GALA DINNERS | NETWORKING | ACCOMMODATION | SPORTING GROUPS

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PLATINUM ALTERNATE SERVICE

(minimum 20pax)

Please select 2 items per course

2 course \$69^{pp}

3 course \$79^{pp}

ENTREE

Grilled local king prawns, cauliflower puree, sauce agrodolce, pickled eschalot, parsley GF

Pork belly, celeriac puree, spiced pear chutney, pork jus GF

Potato gnocchi, roast mushroom ragout, truffle oil, parmesan crisp V

Duck rilette, beetroot relish, endive, walnut vinegarette, toasted sourdough GFO

Casarecce pasta, confit chicken, pancetta, salmoriglio, pecorino GFO

MAIN

Herb crusted pork cutlet, potato skordalia, confit fennel, green beans, port jus

Chicken supreme, carrot puree, smoked heirloom tomato, broccolini, goats cheese mousse, jus gras GF

Sous vide lamb rump, roast cauliflower puree, duck fat potatoes, pickled beetroot, mustard mascarpone, lamb jus GF

Local white fish, fregola risotto, cavolo nero, preserved lemon

Beef eye fillet, truffled potato mousseline, king brown mushroom, bacon jam, shiraz jus

DESSERT

Chocolate parfait, coconut snow, local blueberries, roast white chocolate GF

Eton mess, macerated strawberries, meringue, chantilly cream GF

Basque cheesecake, miso caramel, macadamia praline, vanilla bean ice cream

Vanilla panna cotta, local raspberries, honeycomb GF

Traditional trifle, savoiardi biscuit, raspberry jelly, chantilly cream, custard, fresh berries

Fresh brewed tea and coffee

Tables decorated with Christmas theming including bon bons



CHEF COOKED PREMIUM CHRISTMAS BBQ (minimum 20pax)

Incl. Dessert \$76pp
Excl. Dessert \$66pp

INCLUDES

200g scotch fillet GF DF
Beef sausages GF
Herb & garlic local king prawn kebab GF DF
Grilled fish fillet GF DF
Grilled onions GF V
Herb roasted new potatoes GF V

FROM THE GARDEN (Select 2 items. Extra salad 4.50 pp)

Penne pasta salad, pesto mayo & kalamata olives DF
Caesar salad
Asian noodle salad, nam jim dressing GFO DF
Greek salad GF V
Couscous and roast pumpkin salad

DESSERT STATION (Select 2 items)

Mini pavlova, local berries, Chantilly cream GF
Butterscotch pudding, brandy anglaise, vanilla bean ice cream
Traditional trifle, savoiardi biscuit, raspberry jelly, chantilly cream, custard, fresh berries

Fresh brewed tea and coffee

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BAYSIDE CHRISTMAS SEAFOOD FEAST (minimum 25pax)

Incl. Dessert \$110pp
Excl. Dessert \$95pp

INCLUDES

Chefs selection of dips and sourdough GFO
Local bbq king prawns GF DF
House cured salmon, confit fennel, apple GF DF
Chilli mussels GF DF
Grilled local market fish GF
Charred broccolini, caramelised yoghurt, almonds GF
Herb roasted potatoes, lemon dill aioli GF DF
Maple roasted pumpkin, fetta cheese, baby rocket salad GF
Various condiments / bread rolls

DESSERT - ALTERNATE SERVICE (Select 2 items)

Chocolate parfait, coconut snow, local blueberries, roast white chocolate GF
Eton mess, macerated strawberries, meringue, chantilly cream GF
Basque cheesecake, miso caramel, macadamia praline, vanilla bean ice cream GF
Vanilla panna cotta, local raspberries, honeycomb GF
Traditional trifle, savoiardi biscuit, raspberry jelly, Chantilly cream, custard, fresh berries

Fresh brewed tea and coffee

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BEVERAGE

STANDARD PACKAGE

All tap beers and a selection of 4 standard stubbies of beer from: Better Easy Hazy, Carlton Dry, Great Northern Super Crisp,, Cascade Light, Carlton Draught , Great Northern Original Chain Of Fire - Chardonnay, Sauvignon Blanc Semillon , Shiraz Cabernet and Brut Cuvée Willowglen Moscato
Soft drinks and juice

3 Hour Package	\$51.00 per person
4 Hour Package	\$59.50 per person
5 Hour Package	\$68.00 per person

PREMIUM PACKAGE

All beers as listed in the standard package plus: Corona, Asahi Pitchfork - Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Shiraz and Red Bank Emily Brut Cuvée Willowglen Moscato, Paladino Pinot Grigio
Soft drinks and juice

3 Hour Package	\$58.00 per person
4 Hour Package	\$70.00 per person
5 Hour Package	\$81.00 per person

PREMIUM WITH SPIRITS PACKAGE

All beers as listed in the standard package plus: Corona, Asahi Pitchfork - Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Shiraz and Red Bank Emily Brut Cuvée, Willowglen Moscato, Paladino Pinot Grigio
Standard spirits including; Bourbon, Scotch, Rum, Brandy, Vodka, Bacardi and Gin
Soft drinks and juice

3 Hour Package	\$72.50 per person
4 Hour Package	\$87.00 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. 15% surcharge applies on public holidays

Merry Christmas from the team at Pacific Bay Resort

