



FUNCTION MENUS

2026



OUR FOOD PHILOSOPHY

"A PASSION FOR FRESH"

"There is no substitute for fresh, seasonal, local produce. Our food philosophy is to celebrate the very best of the Coffs Coast, cooking with passion to enhance the robust flavours of the world around us"



Mark Cockram

HEAD CHEF, PACIFIC BAY RESORT

CELEBRATING 'LOCAL'

Our enduring relationships with local farmers, fishers, providores and artisan producers are at the heart of our teams commitment to celebrating the incredible produce of the Coffs Coast and surrounding regions.

Some of the fresh produce you will find on our chef designed menus includes:

- * Coffs Coast Blueberries and Raspberries
- * Fresh wild caught Prawns and Fish
- * Nambucca Rock Oysters
- * Coffs Harbour Bananas
- * Angus Beef
- * Dorrigo Potatoes
- * Coffs Coast Microgreens



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 Networking Cocktail Event, Gala Dinner, Casual BBQ, Corporate Event or Special Occasion, 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.



CANAPES (Min 30 pax)

COCKTAIL CANAPE PACKAGE \$62pp

Includes 4 items (hot &/or cold), 1 paper pail and 2 dessert items

Standard canapes, we cater for 2 serves per person, *Premium canapes are 1 serve per person

COLD CANAPE ITEMS

- Smoked Salmon tartlet, dill cream cheese, salmon roe
- Pumpkin and Goats cheese tartlet, onion jam, chives (V)
- Heirloom tomato bruschetta, basil marscapone, vincotta, crostini (V)
- Jamon iberico, buffalo mozzarella, basil pesto, crostini
- *Local King prawn, dill creme fraiche, cucumber (GF)
- *Freshly shucked oyster - miso, tamari, pickled ginger - natural (GF) (1pp)

HOT CANAPE ITEMS

- Semolina gnocchi, roast mushrooms, pangritata (V)
- Sweet corn and spring onion fritters, avocado mousse (V)
- Spiced lamb sausage roll, tzatziki
- Pancetta, pumpkin, sage and ricotta arancini
- *Panko crumbed king prawn, dill aioli (1pp)
- *Wagyu brisket slider, slaw, smokey bbq (1pp)
- *Buttermilk fried chicken slider, pickled cucumber, chipotle aioli (1pp)
- House made flatbreads (please choose 2)
- 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 (V)

DESSERT CANAPE ITEMS

- Mini baked cheesecake, passionfruit cream, shortbread
- Raspberry and white chocolate tartlet
- Vanilla panna cotta, macerated strawberries (GF)
- Mini flourless chocolate torte, vanilla mascarpone, caramelised white chocolate (GF)

PAPER PAILS (1 box per person)

- Garlic & chilli East Coast prawns, Casarecce pasta, saffron butter and Parmigiano Reggiano
- Beef bourguignon, Paris mash (GF)
- Thai green chicken curry, jasmine rice, fried onion (GF, DF)
- Lemongrass chicken, rice noodle salad, toasted nuts, nuoc cham dressing (GF, DF)
- Beer battered fish, chips, lemon, tartare (DF)
- Lime and Chilli squid, jasmine rice, nam jim (DF)

BUILD YOUR OWN CANAPE PACKAGE

If you would like to build your own canape package, individual canapes are \$7.50 per selection, per person. Standard canape selections cater for two items per person.

*Premium canapes cater for 1 item per person. Paper pails and desserts \$16.50ea

PLATTERS (Serve up to 10pax)

- Charcuterie board, selection of cured meats, olives, dips, cheddar cheese, wafers (GFO) \$150 per platter
- Cheese & fruit board, local and imported cheeses, dried and fresh fruit, quince paste, nuts, wafers (GFO) \$150 per platter

BAYSIDE ALTERNATE SERVICE

(Min 20 pax)

2 COURSE ALTERNATE SERVICE \$66.00pp

3 COURSE ALTERNATE SERVICE \$76.00pp

Served with Bread Rolls, Tea and Coffee available

Please select 2 items per course

ENTRÉE

Roast pumpkin and goats cheese tart, cauliflower puree, onion jam, crisp sage (V)

Wagyu beef ragu, fusili pasta, pangritata, Parmigiano Reggiano

Local king prawns, confit tomato, avocado salsa, dill aioli (GF, DF)

Semi cured pepper crusted salmon, confit fennel, spiced yoghurt, sauce vierge (GF)

Roast cauliflower & baby beet salad, hazelnuts, watercress, pomegranate, rase el hanout, green goddess dressing (GF, V, VG, DF)

MAIN

Red wine braised beef cheek, creamy polenta, broccolini, gremolata (GF)

Market fish, parsnip puree, charred asparagus, black olive tapenade (GF)

Braised lamb shoulder, caponata, mustard mascarpone, lamb jus (GF)

Oven Roasted Chicken Breast, spinach and fetta risotto, charred broccolini, jus gras (GF)

DESSERT

Basque cheesecake, shortbread, vanilla mascarpone, macerated strawberries

Local blueberry and apple crumble, vanilla bean ice cream

Chocolate fudge cake, cherry compote, Chantilly cream (GF)

Eton mess, fresh berries, meringue, Chantilly cream (GF)





GOURMET ALTERNATE SERVICE

(Min 20 pax)

2 COURSE GOURMET ALTERNATE SERVICE \$73.00pp

3 COURSE GOURMET ALTERNATE SERVICE \$83.00pp

Served with Bread Rolls, Tea and Coffee available

Please select 2 items per course

ENTRÉE

Wagyu beef pitivier, potato puree, oyster mushrooms, confit shallot, shiraz jus

Pork belly, smoked carrot puree, braised red cabbage, compressed apple, pork jus (GF)

Grilled local prawns, potato skordalia, smoked heirloom tomato, preserved lemon beurre blanc (GF)

Potato gnocchi, mushroom ragout, salmoriglio, baby spinach, pecorino, pangritata (V)

Casarecce 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

Confit duck leg, celeriac puree, caramelised fennel, duck fat potatoes, cherry jus (GF)

Sous vide lamb rump (served medium), roast cauliflower puree, beetroot relish,

mustard mascarpone, lamb jus (GF)

Corn fed chicken breast, pearl barley, speck, grilled asparagus, tarragon creme fraiche, jus gras (GF)

Market fish, sauce soubise, blistered green beans, herb roasted new potato,

preserved lemon baby caper salsa (GF)

DESSERT

Deconstructed passionfruit tart, Swiss meringue, shortbread, Chantilly cream,

passionfruit curd, vanilla ice cream

Vanilla panna cotta, dulce de leche, balsamic strawberries, honeycomb (GF)

Chocolate parfait, blueberry compote, roast white chocolate, wattle seed mascarpone (GF)

Local raspberry and white chocolate tart, cream diplomat, candied pistachio, vanilla ice cream

Strawberry and rhubarb sundae, meringue, Chantilly cream, pistachio, vanilla ice cream (GF)



CHEF COOKED BARBEQUE

(Min 20 pax)

\$60pp | \$70 incl. dessert station

ON THE BBQ

200g scotch fillet steak (GF)

Beef sausages (GF)

Peri peri chicken thighs (GF)

Grilled onions (GF)

Thyme roasted potatoes (GF)

CHOICE OF 3 SALADS

Penne pasta salad, pesto mayo and kalamata olives

Potato and bacon salad (GF)

Caesar salad

Asian noodle salad, nam jim dressing

Tossed garden salad (GF)

Greek salad (GF)

Couscous and roast pumpkin salad

Served with various condiments

DESSERT STATION (Please choose 2)

Basque cheesecake, shortbread, macerated strawberries

Flourless chocolate cake, local blueberries (GF)

Butterscotch pudding, roast white chocolate, vanilla ice cream

Lemon meringue tart, Chantilly cream

Tea & Coffee available

CHEF COOKED PREMIUM BARBEQUE

(Min 20 pax)

\$72 per person | \$82 incl. dessert station

ON THE BBQ

200g locally grown scotch fillet steak (GF)

Beef sausages (GF)

Local garlic king prawn kebabs (GF)

Grilled fresh fish fillet (GF)

Grilled onions (GF)

Roast baby potatoes (GF)

CHOICE OF 3 SALADS

Penne pasta salad, pesto mayo and kalamata olives

Potato and bacon salad (GF)

Caesar salad

Asian noodle salad, nam jim dressing

Tossed garden salad (GF)

Greek salad (GF)

Couscous and roast pumpkin salad

Served with various condiments

FRESHLY BAKED BREAD ROLLS

DESSERT STATION (Please choose 2)

Basque cheesecake, shortbread, macerated strawberries

Flourless chocolate cake, local blueberries (GF)

Butterscotch pudding, roast white chocolate, vanilla ice cream

Lemon meringue tart, Chantilly cream

Tea and Coffee available



RESORT CARVERY

(Min 20 pax)

\$70.00 per person | \$80.00 per person incl. dessert station

YOUR SELECTION OF 2 MEATS FROM THE CARVERY

Baked leg of lamb with rosemary jus (GF, DF)
Roast pork with apple sauce (GF, DF)
Roast scotch fillet with grain mustard crust
Herb roasted chicken (GF, DF)
Honey glazed leg ham (GF, DF)

SIDES

Thyme roasted potatoes (GF, V)
Steamed seasonal vegetables (GF, V)
Maple roasted pumpkin (GF, V)
Tossed garden salad (GF, DF, V)
Caesar salad (GF)

FRESHLY BAKED BREAD ROLLS

DESSERT STATION (Please choose 2)

Basque cheesecake, shortbread, macerated strawberries
Flourless chocolate cake, local blueberries (GF)
Butterscotch pudding, roast white chocolate, vanilla ice cream
Lemon meringue tart, Chantilly cream

Tea and Coffee available

LIGHT SNACKS

\$28pp

YOUR SELECTION OF 4 ITEMS

Pork Gyoza, ponzu dipping sauce
Party Pies
Mini sausage rolls
Assortment of mini quiches, tomato relish
Vegetable samosa, sweet chilli sauce (V)
Jalapeno poppers, chipotle aioli (V)
Fish cocktails, house made tartare, lemon

GRAZING STATIONS

ALL served with various condiments

BAYSIDE GRAZING STATION

\$73 per person (min 20 pax)

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

SEAFOOD GRAZING STATION

\$85 per person (min 20 pax)

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

PREMIUM SEAFOOD GRAZING STATION

\$110 per person (min 20 pax)

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



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

2 Hour Package	\$39.50 per person
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

2 Hour Package	\$50.00 per person
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

2 Hour Package	\$62.00 per person
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