

*Coachhouse
Marina Resort*

Conference
Menus

Breakfast

All served with juice, freshly brewed coffee & selected teas. Soy milk available on request.

Continental Breakfast - \$15.00 per person

Selection of specialty breads, English muffins & crumpets

Fruit preserves

Variety of cereals including muesli

Yoghurt

Seasonal fruit

Full Hot Breakfast - \$22.00 per person

All inclusions from Continental Breakfast plus:

Scrambled eggs

Grilled bacon

Grilled sausages

Roasted tomatoes or mushrooms

Hash browns or baked beans

Variations available on request (surcharge may apply):

Poached eggs ~ Croissants

Porridge ~ Bircher muesli

The Sweet Affair muffins & danishes

Ham platter & Tasty cheese selection

Morning / Afternoon Tea

All served with juice, freshly brewed coffee & selected teas. Soy milk available on request.

Light Option - \$5.00 per person – One choice only

Assorted biscuits baked on premises

Sweet muffins

Duo of cakes

Standard Option - \$8.00 per person – One choice only

Cheese & fruit platter

Freshly baked Danishes

Warm scones with jam & cream – fruit or traditional

Chocolate brownies

Warm banana walnut loaf with butter

Variety of slices

Assorted gourmet muffins

Mini quiches with assorted fillings

Spinach & ricotta pastries

Dietary Requirements

available on request are either Gluten Free or Dairy Free
slices, muffins or biscuits

Light Lunch

All served with soft drink, freshly brewed coffee & selected teas. Soy milk available on request.

\$15.50 per person – Choose One Selection

Selection One – Assortment of Sandwiches

Various meat & salad fillings on a variety of wholemeal, grain & white breads

Selection Two – Soup of the day

Served with crusty baguettes

Selection Three – Standard Ploughman's Lunch

Ham, salami and chicken served on platters with cheese, tomato, cucumbers, onion & salad greens served with crusty baguettes

Add a Dessert Platter Selection for \$5.00 per person

Lunch – 2 Course Mains

All served with soft drink, freshly brewed coffee & selected teas. Soy milk available on request.

\$27.50 per person – Choose One Main Selection & One Dessert Platter

Selection One – Hot Pizzas

Assorted toppings of meat & vegetables served with garlic bread & leaf salad.

Gluten Free & Dairy Free available on request

Selection Two – Freshly Baked Baguettes & Wraps

Fillings may include mustard chicken, curried eggs with mayonnaise, tuna, assorted cold meats, salads, char grilled vegetables & gourmet vegetarian fillings.

Gluten Free & Dairy Free available on request

Selection Three – Make Your Own Baguette or Salad Plate

Fillings may include roast chicken, sliced ham, salami, tuna, sliced eggs, cheeses, char grilled vegetables, sliced salad, fresh lettuce greens & condiments.

Suits variety of dietary requirements

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Lunch - 2 Course Mains (cont.)

Selection Four – Pasta Buffet

Garlic bread & leaf salad

Beef Lasagne

Penne or linguine with choice of two sauces:

Sweet potato, bacon & chicken ~ Bolognese ~

Carbonara ~ Char grilled vegetables with olives ~

Chicken, mushroom & bacon in a tomato sauce

Selection Five – Savoury Finger Food Platters

Simple sandwiches plus three of the following: mini quiches, spring rolls, prawn puffs, spinach & ricotta triangles, marinated chicken pieces, meat balls or homemade sausage rolls

Gluten Free & Dairy Free available on request

Selection Six - Frittatas

Combination of vegetarian & meat frittatas with salad

Gluten Free available on request

Selection Seven – Fragrant Thai Chicken Curry

Served with steamed rice

Lunch - Dessert Platters

Include with 2 Course Lunch or added on to Light Lunch.

Choose One Selection

Selection One – Apple Strudel

Homemade warm apple strudel served with whipped cream

Selection Two – Chocolate Mud Cake

Chocolate mud cake served with chocolate ganache

Gluten Free available on request

Selection Three – Streets Ice Creams

Selection of Streets ice creams

Selection Four – Sticky Date Pudding

Freshly baked sticky date pudding with toffee sauce

Selection Six – Vanilla Cheese Cake

Traditional vanilla cheese cake served with mixed berry coulis

Selection Seven – Lemon Tart

Lemon tart served with whipped cream

Selection Eight – Pecan Pie

Pecan pie served with butterscotch filling & whipped cream

Dinner - 2 or 3 Course

Choose two Selections from the appropriate Courses

2 Courses - \$37.50 per person

3 Courses - \$47.50 per person

Entrée

Sweet potato and pumpkin soup [V GF DF]

Thai beef salad served with crispy hokkien noodles

Duo of dips served with melba toast

Salt & pepper calamari served with vodka & lime aioli

Sweet potato, semi dried tomato & olive served on a herb salad [V GF DF]

Creamy chicken & sweet corn soup

Fresh Clyde River oysters are available on request (charges apply)

[V=Vegetarian, GF=Gluten Free, DF=Dairy Free]

Dinner - 2 or 3 Course (cont.)

Choose two Selections from the appropriate Courses

Mains

Char grilled scotch fillet served with garlic rosemary wedges, seasonal vegetables & red wine demi

Chicken breast filled with brie & pesto served on risotto, vegetables & garlic sauce

Macadamia nut crusted Barramundi served with roasted chats, salad greens & a butter sauce

Lamb rump served on Mediterranean cous cous, seasonal vegetables & jus

Roasted chicken breast served on mashed potato, seasonal vegetables & mushroom sauce

Sweet potato & chickpea round topped with slow roasted vegetables in a tomato sauce [V GF]

[V=Vegetarian, GF=Gluten Free, DF=Dairy Free]

Dinner - 2 or 3 Course (cont.)

Choose two Selections from the appropriate Courses

Desserts

Sliced seasonal fruits [GF]

Baked vanilla cheese cake with berry compote

Pavlova with cream & seasonal fruit [GF]

Date & walnut pudding with toffee sauce

Warm chocolate brownie with chocolate sauce

Duo of mini tartlets with cream & coulis

[V=Vegetarian, GF=Gluten Free, DF=Dairy Free]

Buffet Dinner

Standard & Gourmet Buffets served with breads rolls, suitable sauces & condiments.

Standard & Gourmet Buffets served with freshly brewed coffee & selected teas.

All buffets pending due to seasonal availability and changes may be made without notice.

Vegetarian, Gluten Free, Dairy Free & Nut Free choices are available on request.

Standard Buffet (Selection One to Four) - \$48.00 per person

Gourmet Seafood Buffet (Selection Five) - \$68.00 per person

Selection One – Roast Dinner

Soup of the day*

Roasted lamb leg with garlic & rosemary

Thyme roasted chicken

Mustard infused roasted beef

Traditional gravy

Roasted vegetable medley

Steamed beans & carrots

Cauliflower and broccoli bake

[*Soup may be swapped for Dessert]

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Buffet Dinner (cont.)

Selection Two - Mixed

Classic beef stroganoff
Pumpkin & chickpea curry
Marinated chicken pieces
Steamed rice
Mixed steamed vegetables
Tomato & Spanish onion salad
Minted cucumber salad
Leaf & herb salad
Fruit platter & one Dessert selection

Selection Three – BBQ

Garlic bread
BBQ'd scotch fillet
Lemon & dill fish fillet
Garlic & herb chicken
Marinated chicken skewers
Gourmet sausages
Creamy potato bake
Beetroot, yoghurt & mint salad
Tomato & Spanish onion salad
Leaf & herb salad
Fruit platter & one Dessert selection

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Buffet Dinner (cont.)

Selection Four – Winter Warmer

Soup of the day*

Slow roasted lamb shank Sheppard's pie

Chicken stroganoff

Sweet potato & chickpea falafels baked in a tomato sauce

Creamy mashed potato

Mixed vegetables

[*Soup may be swapped for Dessert]

Selection Five – Mariners Gourmet Seafood

Macadamia nut crusted Barramundi fillets

Salt & pepper calamari

Garlic prawns in a creamy sauce

Garlic & rosemary wedges

Preserved lemon & rocket salad

Tomato & Spanish onion salad

Fresh local salad greens

Fruit platter & one Dessert selection

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Buffet Dinner (cont.)

Dessert Platters – Choose One Selection

Sliced seasonal fruits [GF]

Baked vanilla cheese cake with berry compote

Pavlova with cream & seasonal fruit [GF]

Date & walnut pudding with toffee sauce

Warm chocolate brownie with chocolate sauce

Duo of mini tartlets with cream & coulis

Casual Buffet - Lunch or Dinner

Selection One – Schnitzel – \$25.00 per person

Chicken Schnitzel

Veal Schnitzel

Rosemary & garlic wedges

Mixed steamed vegetables

Traditional tossed salad

Gravy & condiments

Selection Two – Pizza - \$25.00 per person

Garlic bread

Hawaiian pizza

BBQ Meat Lovers pizza

Tandoori Chicken pizza

Vegetarian pizza

Traditional tossed salad

Selection Three – Pasta - \$25.00 per person

Garlic bread & tossed salad

Beef lasagne

Penne or linguine with choice of two sauces:

Sweet potato, bacon & chicken ~ Bolognaise ~

Carbonara ~ Char grilled vegetables with olives ~

Chicken, mushroom & bacon in a tomato sauce

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Casual Buffet - Lunch or Dinner

Selection Four – Ribs & Wings – \$30.00 per person

American style pork spare ribs in a homemade BBQ sauce

Crispy chicken wings

Homemade New York fries with traditional toppings

Traditional tossed salad

1 selection from Buffet Dinner Dessert Platters

Selection Five – Curry – \$35.00 per person

Beef Rendang

Chicken Marsala curry

Vegetarian curry puff

Steamed rice

Mixed steamed vegetables

Poppadums

Selection Five – Chinese – \$35.00 per person

Beef & black bean

Chicken & cashew nut

Mongolian lamb

Stir fry vegetables with sesame seeds

Fried rice

Prawn crackers

Take Away & BBQ Packs

BBQ Breakfast Pack – \$18.00 per person

Cook your own breakfast in one of our villas or BBQ area

Includes eggs, bacon, sausages, mushrooms, tomatoes, bread & condiments. Also includes orange juice, milk & coffee

Additional extras (charges apply): cereal, fruit, yoghurt, pastries

Take Away Lunch Pack – \$18.00 per person

Take away or delivered lunch to your choice of off site locations

Includes a baguette with a variety of fillings, packet of chips, piece of fruit, can of drink or bottled water

Packs can be individually boxed or plattered for more variety

BBQ Dinner Pack – \$22.00 per person

Cook your own BBQ dinner in one of our villas or BBQ area

Includes minute scotch fillet, sausages, chicken kebab, onion, potato bake, leaf salad, bread rolls & condiments

Take Away Pizza Pack – \$18.50 per person

Pizzas cooked & delivered to your villa at your specified time

Varieties include the current pizza menu served with garlic bread & soft drink

Gluten Free and Dairy Free available on request