

*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]

*Continued next page*

*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