



MANLY PACIFIC

FOOD & BEVERAGE PACKAGES

MANLY PACIFIC

M | P

BREAKFAST



Breakfast

QUICK START BREAKFAST | \$26 PER PERSON

Includes coffee and tea selection, assorted pastries and fruit platter.

CHOICE OF 1 SELECTION:

- Croissant with shaved ham, baby spinach and triple cream brie
- Brioche roll with smokey bacon, egg roquette, avocado and tomato compote
- Tortillas filled with scrambled eggs, smoked salmon and jalapeno tomato relish
- Focaccia with egg, roast mushroom, fetta, spinach and grilled onion

PLATED BREAKFAST | \$39 PER PERSON | MIN 40 PEOPLE

- Freshly sliced season fruit platter
- Bakers' basket of freshly baked croissants, pastries, muffins and banana bread served with preserves and spreads
- Selection of fresh chilled juices

Plus, your choice of fried, scrambled or poached eggs, served with sourdough toast and premium bacon rashers and a choice of three selections:

- Veal Chipolata
- Hash brown potatoes
- Balsamic roasted mushrooms and parmesan herb
- Fresh herb and parmesan roasted roma tomatoes
- Smoked Salmon
- Fresh avocado



FULL BUFFET BREAKFAST | \$42 PER PERSON | MIN 40 PEOPLE

- Freshly sliced seasonal fruit platter
- Eggs – choice of poached, fried or scrambled
- Danish pastries, croissants, muffins and friands
- Chilli beans with chorizo, capsicum and onion
- Veal chipolatas
- Premium eye bacon rashers
- Pesto roast tomatoes
- Potato hash browns
- Roast portobello mushrooms
- In house made muesli, apple, blueberry and honey with yoghurt
- Selection of artisan breads
- Selection of preserves and spreads
- Selection of fresh chilled juices
- Fresh fruit smoothie
- Freshly brewed tea and coffee

ADDITIONAL OPTIONS | \$7.50 PER PERSON

- Buttermilk pancakes with banana, toffee and vanilla mascarpone
- Platter of smoked salmon with herbed cottage cheese
- Platters of sliced fresh avocado

LUNCH & DINNER



Barbecue Buffet

\$95PP | Min 40 Guests

BREADS AND DIPS

Assorted breads, baguettes, croutes and dips - Guacamole, Green chili queso, blue crab French onion dip, spinach and smoky artichoke

COLD SELECTION

- Chermoula cabbage and fennel slaw with lemon, ginger and vodka vinaigrette
- Cowboy caviar with charred corn, black eye bean and jalapenos
- Rocket and jicama salad with avocado, cucumber and chili lime dressing
- Yukon golds, goose egg remoulade with fried capers, roast cherry tomatoes and crispy spec

HOT SELECTION

- Smoky caramel pork burnt ends with dirty rice
- Fireball whiskey glazed chicken cutlets with sweet braised collard greens
- Cedar plank salmon, maple mustard glaze and poached saffron endive
- Five spice beef short ribs with creamy parsnip and tamarind chipotle
- Wagyu beef and merlot sausage with caramel mustard onions and smoky peach sauce
- Green beans with chargrilled peaches and toasted almonds

DESSERT SELECTION

- BBQ'd banana banoffee with dulce de leche, chocolate fudge and toasted coconut
- Wildberry and meringue eton mess pots with cookie crumble and orange blossom cream
- Fresh seasonal fruit platters
- Cheeseboards with a selection of soft and hard cheeses with lavosh, crackers, dried fruits and nuts

THE PACIFIC CATCH BUFFET

\$120pp | MIN 40 GUESTS

COLD

- Queensland king prawns
- South Australian blue crabs
- East coast spanners
- Pacific Oysters with mignonette dressing, wasabi mayo, wakame and salmon caviar salad
- Grilled Fremantle octopus with ginger, miso butter and lemongrass
- Lemon pepper smoked salmon and kippered cod with horseradish and caper sauce

SALADS

- Goi muc lolligo squid with pickled vegetables, Vietnamese mint and palm sugar dressing
- Smoked jindy trout, endive, baby fennel and celeriac with remoulade
- Spicy school prawns with avocado cream and spring vegetable slaw
- Red chicory, rocket, honey roast pear, walnuts and Roquefort

CHARCUTERIE

- Fresh artisan breads
- Aged, cured and smoked meats – cacciatore, paesanello, prosciutto, Veneto, Milano, white Hungarian salami and Gypsy ham
- Grilled and roast vegetables and dips – bell peppers, grilled courgetti and aubergine, oven and sundried plum tomatoes, mascarpone stuffed baby peppers, assorted pickles, marinated mushrooms, beetroot hummus, spicy capsicum, taramasalata and tzatziki



BEACHSIDE BANQUET

\$98pp | MIN 40 GUESTS

OPTION OF 2 ENTREES, 2 MAINS & 2 SIDES

ENTREES

- Oysters 2 way – natural with red wine, eschallot and mirin vinegar or Wakami with wasabi mayo and salmon caviar
- Salmon rillettes served with salted croutes, saffron pickled cucumber, cornichon gel and fried baby capers
- Sushi and sashimi plate – hiramasa kingfish, yellowfin tuna, Atlantic salmon with assorted sushi rolls, nigiri and inari with soy mirin and gari
- Bake scallops with lemon and dill pollen crust with a fennel, watercress and baby caper salad
- Cajun roast quail with gnocchi and spinach, spiced celeriac puree, crispy vine and smashed pea merge
- Marinated lamb fillet with an olive and bean cassoulet, confit of fennel and peppered baby asparagus
- Crispy pork belly with apple slaw, parsnip mash and balsamic syrup
- Potato gnocchi with roast pumpkin, pistachios, sultanas and wilted spinach with gremolata (gf)

SIDES TO ACCOMPANY MAINS

- Garden salad with orange vanilla forum
- Nicoise salad with yellowfin tuna, French beans, baby tomatoes, olives and capers
- Baby wild rocket with honey poached pear goat's cheese and pine nuts
- Smoked salmon, witlof, macadamias and shaved fennel with honey mustard dressing
- Roasted root vegetables with rosemary and garlic
- Steamed Asian greens with oysters sauce
- Steamed green been with sherry butter and shallots
- Steamed seasonal vegetable mix
- Potatoes roasted in duck fat with thyme garlic and onion
- Paris mash

MAINS

- Roasted Atlantic salmon fillet with artichokes, braised witlof, asparagus tips with fried kipfler chips and with lemon sage butter
- Crispy skinned barramundi fillet with sweet corn, kipfler and swiss browns with yellow pepper rouille
- Seafood paella with spicy chorizo, fresh fish and shellfish
- Marinated pork loin with wild mushrooms, bok choy and palm sugar sweetened thai cream
- Slow roast milly hill lamb shoulder with confit tomato and onion ragout and skordalia
- Salt and pepper roast duck with Asian green, parsnip crisps and hoi sin jus
- Prosciutto wrapped beef eye fillet with wild mushroom medley, mustard jus
- Chicken breast wellington with mushroom duxelle, chicken liver pate and kumara mash with saffron hollandaise

DESSERT

- Platters of assorted petite cakes, tarts and slices chocolate truffles
- Cheese platter – aged cheddar, blue and triple cream brie with crackers,
- Lavosh and quince



EPICUREAN EXPERIENCE BUFFET

\$90pp | MIN 40 GUESTS

COLD

- Queensland king prawns
- South Australian blue crabs
- East coast spanners
- Pacific Oysters with mignonette dressing, wasabi mayo, wakame and salmon caviar salad
- Grilled Fremantle octopus with ginger, miso butter and lemongrass
- Lemon pepper smoked salmon and kippered cod with horseradish and caper sauce

SALADS

- Goi muc lolligo squid with pickled vegetables, Vietnamese mint and palm sugar dressing
- Smoked jindy trout, endive, baby fennel and celeriac with remoulade
- Spicy school prawns with avocado cream and spring vegetable slaw
- Red chicory, rocket, honey roast pear, walnuts and Roquefort

CHARCUTERIE

- Fresh artisan breads
- Aged, cured and smoked meats – cacciatore, paesanello, prosciutto, Veneto, Milano, white Hungarian salami and Gypsy ham
- Grilled and roast vegetables and dips – bell peppers, grilled courgetti and aubergine, oven and sundried plum tomatoes, mascarpone stuffed baby peppers, assorted pickles, marinated mushrooms, beetroot hummus, spicy capsicum, taramasalata and tzatziki

SEASIDE SOIREE SET MENU

SERVED ALTERNATE DROP

2 COURSE \$95 2 entrees & 2 mains or
2 mains & 2 desserts

3 COURSE \$115 2 entrees & 2 mains &
2 desserts

ENTREES

- Yamba king prawns, pacific trout gravlax, preserved lemon remoulade and Lilly Pilly dressing
- St Bernard's free-range crispy pork belly, cosmic crisp risotto, butter poached bay scallops and apple balsamic
- Mulwarra pink veal ravioli, creamy chestnut mushroom and black garlic ragu, crispy leek
- Australian wood duck rillettes, pickled raspberries and blackberries with brioche croutes
- Moreton bay bug tails, fennel avocado roulade, endive sail with king salmon and finger lime caviar
- Charred haloumi, red onion consomme, chocolate cherry tomatoes, green olive and pistachio pesto (v)
- Rucola linguine, truffle herb cream, gruyere and shaved Eastern tablelands black truffle (v)

MAINS

- Cowra lamb loin, truffle duxelle, smoky red pepper jus, sprouts frites and pommes fondant
- Rangers Valley beef tenderloin, butter sauteed forest mushrooms, saffron gratin and horseradish
- Strawberry balsamic bresse chicken supreme, roasted baby asparagus tips, sweet pearl onion, saffron galette and strawberry jus
- North New South Wales kurobuta pork rib eye, crab apple galette, beet greens, creamy sweet pink pepper and mustard bullion
- Lemon myrtle crusted Mulwarra pink veal, coral prawns, spring baby vegetables, shiraz hollandaise
- Confit peking duck leg, sea beet gnocchi, pomegranate and caramelised eschalott bullion
- Queensland giant groper fillet, cavolo nero, saffron butter roasted kipflers, sand crab coconut and fennel chowder
- Queensland wild barramundi, scarlet prawn and macadamia colcannon with crab and oyster bisque
- Savoy and white rose ricotta rotolo, red onion petals, spiced grilled cauliflower, roast tomato and red pepper ragout (v)

DESSERT

- Mulberry brulee, almond praline, lavender jam mascarpone and amoretti biscuit
- Salted caramel panna cotta, candied walnut crumble, espresso anglaise with fig and brandy ice cream
- Chocolate pecan tart, vanilla cheese custard, Kahlua and honeycomb ice cream
- Sticky bourjassotte fig and mango pudding, coconut anglaise and citrus cream
- Australian cheese board – McLaren brie, Gippsland blue and Surprise Bay cheddar, lavosh, water crisps, blueberry and pear compote

CANAPÉS

Canapés

6 PIECE PACKAGE - BASED ON 2 HOURS | \$59pp

ADDITIONAL CANAPES | \$10 PER ITEM

MIN 40 PAX

- Crispy zucchini blossom with goats curd and pepperoncini (V)
- Baby buttons with kale, hazelnut gremolata and Monterey jack (V)
- Spicy pork rind crackled chicken brochettes and cilantro aioli (DF, NF)
- Bulls blood beetroot and Persian feta arancini, herbed pangrattato crust (V)
- Victorian smoked rainbow trout and black truffle remoulade, stuffed Kirby cukes (GF, DF, NF)
- Cornmeal Cajun crusted prawns, mango slaw, ash bread crostini (DF)
- Pork belly burnt bits, molasses glaze with smoky Texas ketchup (DF, NF)
- Black taco ocean trout rillete, pickled radish and salmon caviar (NF)
- Nori tartelette of tuna sashimi, edamame smash, masago and tamari kewpie (DF)
- Wagyu beef, charred brioche, popcorn sprouts and horseradish creme fraiche (NF)
- Pork scratching, seared abrohlos scallop, fried apple hair/fritter
- Abrohlos scallop, wasabi corn smash, salmon pearl marmalade and crispy baby leek (GF, NF)

DESSERT

- Boutique petites
- Assorted chocolate truffles
- Chocolate and caramel banana hot dogs
- Mini mango and palm sugar brulee





SUBSTANTIAL CANAPES

\$13pp

- Angus beef and cheese burger slider with pickles and smoky onion relish
- Macadamia crusted king prawns with smoky mango chipotle (DF)
- Moreton Bay bug, red papaya and endive san choy bow (GF, DF)
- Seared bay scallops with torched fig, jambon crumble and blue cheese zabaglione (seasonal availability) (GF)
- Crab toast, grilled brioche, blue swimmer crab, avocado and celeriac remoulade
- Mini prawn roll, Queensland king prawns, mango jicama slaw and lime honey aioli (NF)
- Mixed fresh seafood pot pie, fresh fish, shellfish and molluscs, fish veloute and crispy puff lid
- Grilled haloumi slider with roast peppers and avocado chimichurri (V)

*Please note, substantial canapes must be selected in addition to the current canapes package. Available as an add on only

Beverage Packages

SEA BREEZE I PER PERSON

SELECT 1 SPARKLING, 1 WHITE, 1 RED & 1 BEER

1 HOUR I \$45.00

2 HOURS I \$49.00

3 HOURS I \$55.00

4 HOURS I \$59.00

5 HOURS I \$65.00

SPARKLING

CRAIGMOOR CUVÉE BRUT, MUDGEE

WHITE

BEACH HUT SEMILLON SAUVIGNON BLANC, SOUTH AUSTRALIA

CIRCA 1858 CHARDONNAY, CENTRAL RANGES NSW

RED

BEACH HUT MERLOT, SOUTH AUSTRALIA

CIRCA 1858 SHIRAZ, CENTRAL RANGES NSW

BEERS

HAHN SUPER DRY

FURPHY REFRESHING ALE

BYRON BAY PREMIUM LARGER

LIGHT BEERS

HAHN PREMIUM LIGHT

CIDER

JAMES SQUIRE CIDER

NON ALCOHOLIC I PER PERSON

1 HOUR I \$19.00

2 HOURS I \$24.00

3 HOURS I \$27.00

4 HOURS I \$31.00

5 HOURS I \$34.00

\$15.00 PER SOFT DRINK JUG



Beverage Packages

ON THE HORIZON | PER PERSON

SELECT 1 SPARKLING, 1 WHITE, 1 RED & 1 BEER

1 HOUR | \$50.00

2 HOURS | \$55.00

3 HOURS | \$61.00

4 HOURS | \$66.00

5 HOURS | \$72.00

SPARKLING

WILDFLOWER BRUT CUVEE, MARGARET RIVER
VEUVE TAILHAN BLANC DE BLANC, LOIRE VALLEY FRANCE

WHITE

WILDFLOWER SAUVIGNON BLANC, MARGARET RIVER
CLOUD STREET CHARDONNAY, YARRA VALLEY
PIKORUA SAUVIGNON BLANC, MARLBOROUGH NZ
AQUILANI PINOT GRIGIO, FRIULI, ITALY

RED

POCKET WATCH PINOT NOIR, MORNINGTON PENINSULA
WILDFLOWER CABERNET SAUVIGNON, MARGARET RIVER
REVERIE ROSE, PAY DOC, FRANCE
QUILTY & GRANSDEN SHIRAZ, ORANGE, NSW

BEERS

JAMES BOAGS PREMIUM
JAMES SQUIRE 150 LASHES
JAMES BOAGS PREMIUM LITE

CIDER

JAMES SQUIRE CIDER

THE SWELL | PER PERSON

SELECT 1 SPARKLING, 1 WHITE, 1 RED & 1 BEER

1 HOUR | \$55.00

2 HOURS | \$66.00

3 HOURS | \$72.00

4 HOURS | \$75.00

5 HOURS | \$83.00

SPARKLING

GRANDIN BRUT, LOIRE VALLEY FRANCE
THE LANE LOIS BLANC DE BLANC, ADELAIDE HILLS
BANDINI PROSECCO, VENETO, ITALY

WHITE

FIORE MOSCATO, MUDGEY,
GIESEN VINEYARD SELECTION SAUVIGNON BLANC, MARLBOROUGH NZ
THE LANE BLOCK 2 PINOT GRIS, ADELAIDE HILLS
OAKRIDGE OVER THE SHOULDER CHARDONNAY, YARRA VALLEY

RED

MIRABEAU 'LA COMTESSE' ROSE, PROVENCE FRANCE
OAKRIDGE OVER THE SHOULDER PINOT NOIR, YARRA VALLEY
GIESEN VINEYARD SELECTION MERLOT, HAWKE'S BAY NZ
HENTLEY FARM VILLAIN & VIXEN SHIRAZ, MCLAREN VALE

BEERS

KIRIN
HEINEKEN
KOSCIUSKO PALE ALE
JAMES BOAGS PREMIUM LITE

CIDER

JAMES SQUIRE CIDER



Contact Us

*Should you require any assistance,
please do not hesitate to contact our Sales & Events Team
h5462-sales@accor.com or 02 9977 7666*

