



ATURA

Blacktown

EVENT PACKAGES

CONFERENCE & EVENT PACKAGES 2019

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aturahotels.com

DAY DELEGATE

Available for a minimum of 15 delegates

THE APPRENTICE

\$72 per person

ARRIVAL

Brewed coffee | T2 teas

MORNING TEA

Chefs selection | ONE sweet | ONE savoury | Bowl of fresh fruit
Brewed coffee | T2 teas
Assorted juices

LUNCH

Deli selection of sandwiches | panini | wraps & rolls
Sweet treat
Market fresh fruit
Soft drinks

AFTERNOON TEA

Chefs selection | ONE sweet | ONE savoury | Bowl of fresh fruit
Brewed coffee | T2 teas
Assorted juices

SUITED UP

\$79 per person

ARRIVAL

Brewed coffee | T2 teas

MORNING TEA

Chefs selection | ONE sweet | ONE savoury | Bowl of fresh fruit
Brewed coffee | T2 teas
Assorted juices

BUFFET LUNCH

Soft bread rolls
Green salad | white balsamic
Chefs selection | TWO market fresh salads
Chefs selection | TWO mains
Chefs selection | TWO sides
Market fresh fruit
Cheese platter
Soft drinks

AFTERNOON TEA

Chefs selection | ONE sweet | ONE savoury | Bowl of fresh fruit
Brewed coffee | T2 teas
Assorted juices

ADD ON:

Sliders – fried chicken | cheeseburger | pulled pork - \$8 per person
Chefs selection of pizza - \$6 per person
Cheese platter - \$5 per person
Healthy selection of trail mix & power bites - \$7 per person
Chefs selection of smoothie & milkshake (for morning & afternoon tea) - \$7.50 per person

DAY DELEGATE

Available for a minimum of 15 delegates

THE PROFESSIONAL

\$89 per person

ARRIVAL

Barista espresso coffee | T2 teas

MORNING TEA

Chefs selection | ONE sweet | ONE savoury | Bowl of fresh fruit
Brewed coffee | T2 teas
Healthy smoothie

BUFFET LUNCH

Soft bread rolls
Green salad | white balsamic
Chefs selection | THREE market fresh salads
Chefs selection | THREE mains
Chefs selection | TWO sides
Market fresh fruit
Cheese platter
Soft drinks

AFTERNOON TEA

Chefs selection | ONE sweet | ONE savoury | Bowl of fresh fruit
Brewed coffee | T2 teas
Assorted juices

PLATED DINING

Available for 20 guests or more

2 COURSE | \$55 per person

3 COURSE | \$69 per person

Select two items per course to be served alternately

ENTRÉE

Tuna crudo | local sashimi tuna | nashi | radish | yuzu ponzu | baby coriander

Roasted beetroot | Meredith goat's cheese | beetroot vinegar | nasturtiums | pistachios

Honey roasted pumpkin | greens | marinated feta | avocado | pine nuts | white balsamic dressing | dukkah | grilled flatbread | grilled chicken

Crispy salt and pepper squid | spicy salt | sriracha aioli | lemon

Four cheese arancini | tomato sugo | grana padano

MAIN

Crispy skin salmon | skordalia | burnt onions | fennel

Pan fried chicken breast | spiced pumpkin | broccolini | dukkah | garlic oil

Confit duck | mixed bean cassoulet | petite herbs

Slow roasted Riverine sirloin | potato gratin | classic béarnaise

Twice cooked pork belly | green papaya | apple and fennel salad | coconut | peanut crumble

Slow cooked lamb tomahawk | garlic potato puree | burnt onion jus

Spinach & ricotta ravioli | sautéed mushroom | spinach cream sauce | pangritata | grana padano

DESSERT

Sticky date | rich butterscotch sauce | pistachio toffee | double cream

Vanilla meringue | double cream | berries | pistachio praline | baby mint

Triple choc fudge brownie | chocolate crumble | chocolate crispies | raspberry cream

Baked NY cheesecake | Tahitian vanilla cream frosting | strawberry rhubarb compote

Nutella vs smores waffles | Belgian waffles | hazelnut praline | fresh strawberries | Nutella | marshmallow | vanilla ice cream

Brewed coffee | T2 teas

ATURA CLASSIC BUFFET

Available for 20 guests or more

\$55 per person

BREAD

Soft bread rolls

SALAD

Baby leaf salad | chardonnay vinaigrette
Rocket and roast pumpkin salad | pangritata | pine nuts
Classic coleslaw | herb mayo
Greek salad | olives | fetta | oregano

HOT

From the garden *select ONE*

Butternut pumpkin ravioli | pumpkin puree | sage and peanut pangritata | pecorino
Vegetable lasagna | San Marzano tomato | parmesan pangritata
Mushroom and pea risotto | basil | grana padano

From the paddock *select ONE*

Roast chicken | lemon and herb rub
Garlic and rosemary New York strip | jus
Pork belly | crackling

From the sea *select ONE*

Cone bay barramundi | tomato vierge
Crispy skin salmon | kasundi tomato | petite herbs

On the side *select TWO*

Thick cut chips | aioli
Creamy mash | confit garlic
Seasonal vegetables | garlic oil | toasted almonds
Baby jacket potatoes | sour cream | chives
Roasted Japanese pumpkin | dukkah

DESSERT

Chefs selection of cakes and gateaux
Brewed coffee | T2 teas

ADD ON:

Cheese platter - \$5 per person

BBQ BUFFET

Available for 20 guests or more

\$48 per person

Soft bread rolls

From the garden

Baby leaf salad | chardonnay vinaigrette

Rocket and roast pumpkin salad | pangritata | pine nuts

Classic coleslaw | herb mayo

Greek salad | olives | fetta | oregano

From the paddock

Garlic and rosemary New York strip | jus

Classic Aussie beef sausages | smokey BBQ | sautéed onions

Chicken skewers | lemon and herb rub

On the side

Baby jacket potatoes | sour cream | chives

Roasted Japanese pumpkin | dukkah

Something sweet

Pavlova station

Market fresh fruit

Brewed coffee | T2 teas

ADD ON:

Cheese platter - \$5 per person

CANAPÉS

Available for 20 guests or more

ONE HOUR | four choices | **\$25** per person

TWO HOUR | seven choices | **\$37** per person

Select from the cool, hot or sweet lists below

THE COOL LIST

Tomato and basil bruschetta
Roast beetroot and goats cheese tartlet | baby basil
Salmon sashimi | miso mayo | nori | sesame
Tuna poke | yuzu wasabi | avocado | black sesame
Vietnamese rice paper rolls | nam jim
Bringing back the peking duck pancake

THE HOT LIST

Salt and pepper squid | spiced salt | sriracha mayo
Chicken yakitori | teriyaki sauce | shallots
Chicken lollipops | chipotle BBQ | blue cheese sauce
Cheeseburger dumplings | special sauce | pickles | tomato dust
Steamed pork and prawn gyoza | goma dressing
Twice cooked pork belly | miso caramel | baby shiso
Four cheese arancini | garlic aioli
Traditional Arabic kibbe | hummus
Pork and fennel sausage roll | tomato ketchup

THE SWEET LIST

Baked NY cheesecake
Classic petite vanilla slice
Gluten free chocolate praline brownie
Classic lamingtons
Selection of boutique eclairs

THE SUBSTANTIAL LIST

\$8.00 per person / per item

Fish and chips | sauce gribiche | lemon
Roadhouse cheeseburger slider | American cheddar | pickles | mustard | ketchup
Fried chicken slider | kimchi | pickled cucumber
Pulled pork slider | smokey BBQ | coleslaw
Aussie sausage sizzle | sausage | sautéed onions | milk bun | BBQ sauce
Poke bowl | sashimi salmon | brown rice | avocado | radish | wasabi peas | yuzu ponzu

BREAKFAST MENUS

LIGHT BITES

\$18 per person

Ham and cheese croissants
Assortment of Danish pastries
Banana bread | honey
Fruit yoghurt jars | toasted muesli
Assorted juices
Brewed coffee | T2 teas

CONTINENTAL

\$21 per person

Selection of cereals
Assortment of Danish pastries
Selection of sliced bread | preserves
Fruit yoghurt jars | toasted muesli
Peach and pear compotes
Assorted juices
Brewed coffee | T2 teas

HEALTHY START

\$26 per person

Mixed berry smoothie
Bircher muesli | shredded apple
Greek yoghurt | toasted muesli | mixed berry compote
Banana bread | honey
Mini zucchini and haloumi frittata | tomato relish
Assorted juices
Brewed coffee | T2 teas

'THE WORKS'

\$29 per person

Selection of cereals
Assortment of Danish pastries
Selection of sliced bread | preserves
Fruit yoghurt jars | toasted muesli
Peach and pear compotes
Scrambled free-range eggs
Crispy bacon
Grilled chicken chipolata sausages
Slow roasted tomatoes | lemon thyme
Baked beans | haloumi | basil
Hash browns
Assorted juices
Brewed coffee | T2 teas

BEVERAGE PACKAGES

STANDARD

2HRS | **\$32** per person
3HRS | **\$39** per person
4HRS | **\$46** per person
5HRS | **\$53** per person

PACKAGE INCLUDES

Goodwyn Brut Cuvee
Wolf Blass Sauvignon Blanc
Wolf Blass Shiraz
Great Northern
Tooheys Extra Dry
Hahn Light
Soft drink
Juice

PREMIUM

2HRS | **\$39** per person
3HRS | **\$46** per person
4HRS | **\$53** per person
5HRS | **\$60** per person

PACKAGE INCLUDES

Louis Blanc de Blancs, Loire
Ross Hill Lily Sauvignon Blanc
Ross Hill Jacks Lot Shiraz
James Squires 150 Lashes
Peroni
Corona
Hahn Light
Soft drink
Juice

OPTIONAL

Welcome cocktail | \$12 per person
Welcome mocktail | \$10 per person