

Function Package

2016-2017





Functions Beachside....

We are delighted you are considering Caves Beachside as the destination for your Private function or special event.

Caves Beachside is the newest beachfront venue in Lake Macquarie, offering Superb function facilities overlooking the pristine shores of Caves Beach.

We offer a unique selection of options for your function, and can tailor these to suit your individual needs.

With a dedicated event management team, we will assist with every aspect of your special event.

At Caves Beachside we boast the following features:

- Breathtaking views across spectacular Caves Beach
- First Class catering, boasting an array of menus to suit every taste
- A dedicated & experienced event management team to advise and
- Coordinate all aspects of your event
- Onsite accommodation available for guests (subject to availability)
- State of the art function facilities
- On site complimentary parking for all guests



Venue Hire Fees

The following venue hire fees are applicable for all functions & special events:

Nautilus Rooms

Nautilus 1

Half Day Hire \$200

Full Day Hire \$400

Nautilus 2

Half Day Hire \$200

Full Day Hire \$400

Nautilus 3

Half Day Hire \$200

Full Day Hire \$400

Discounted Room Hires are available if hiring the Grand Nautilus Room. For details, please speak to our event management team

Mawson Lounge

Mawson 1

Half Day Hire \$200

Full Day Hire \$400

Mawson 2 & 3

Half Day Hire \$400

Full Day Hire \$800

Discounted Room Hires are available if hiring the Grand Mawson Lounge. For details, please speak to our event management team

Menus

Set Menu 1

3-Course \$75 per person

2-Course \$65 per person

Please choose 2 entrees, 2 mains & 2 desserts for alternate service to the tables.

Entrée

- Beetroot Carpaccio, Goats cheese, Rocket, Hazelnut crumbs, Balsamic Glace
- Confit Duck Cakes with Spiced Plum sauce and Watercress Salad
- Chicken and Pistachio terrine, Date and Ginger Chutney, Sourdough crisp
- Tomato Mousse, Olive dust, Basil Oil, toasted ciabatta
- Lamb shank Ravioli, Wild Mushrooms, Roasted eschalots, Rosemary froth
- Porcini and King Oyster Mushroom Risotto, Marinated Chicken Breast, Parmesan Crisp
- Citrus cured Ocean trout, Pickled Daikon, Lemon crème fraiche, Purple Potato chips
- Double baked Gruyere cheese Soufflé, Roasted Tomato sauce and Roquette Pesto
- Marinated King Prawns, Avocado, cherry tomato, Lemon Myrtle aioli
- Twice cooked Pork belly with Scallops, confit carrot Puree and Apple Salad
- Rare seared sesame crusted Tuna, Thai vegetable julienne Salad and Wasabi Aioli
- Sumac Marinated Quail with crispy Polenta and Hibiscus Salad

Main

- Chicken Breast Supreme, Bean cassoulet, Crispy Prosciutto, Broccolini
- Slow Braised Lamb shoulder, Parmesan Mash potato, Asparagus, Gremolata
- Barramundi Fillet, Grilled Vegetable, Confit Tomato, Beurré Blanc, shoestring potato
- Cider Brined Pork loin, Tomato chutney, Pomme dauphine, Broccolini

- 250g Sirloin Steak, Truffled mash Potato, Snow Peas and sauce béarnaise
- Whole roasted Veal loin steak, Truffled Soft Polenta, Asparagus, Thyme Jus
- Lamb Rump, Ratatouille, pomme croquette, Shiraz and Rosemary Jus
- Confit Duck Leg, Braised Beluga Lentils, wilted Spinach and Glazed Baby Carrots
- New Zealand Salmon fillet, Minted Pea Puree, Crispy Potatoes, Speck
- Duck Breast, braised red cabbage, potato Gnocchi, Orange-Saffron Glace
- Lamb Blackstrap, Chickpea Puree, semi dried cherry Tomatoes, Broad Beans, Rosemary jus
- Mushroom crusted 200g eye fillet, Potato Gratin, Bean bundle and Port Jus

Dessert

- Marbled Chocolate Mousse, Raspberry Jelly and Minted Ice-cream
- Bavarian Apple strudel with Vanilla Sabayon
- White Chocolate crème brulee with Hazelnut Gelato
- Traditional Tiramisu with Minted Strawberries
- Lavender Panna cotta, spiced Pineapple, Caramel splitter
- Leatherwood Honey and Vanilla Parfait, Cherry compote and Chocolate Shavings



Set Menu 2

3-Course \$65 per person

2-Course \$55 per person

Please choose 2 entrees, 2 mains & 2 desserts for alternate service to the tables.

Entrée

- Beetroot Carpaccio, Goats cheese, Rocket, Hazelnut crumbs, Balsamic Glace
- Confit Duck Cakes with Spiced Plum sauce and Watercress Salad
- Chicken and Pistachio terrine, Date and Ginger Chutney, Sourdough crisp
- Tomato Mousse, Olive dust, Basil Oil, toasted ciabatta
- Lamb shank Ravioli, Wild Mushrooms, Roasted eschalots, Rosemary froth
- Porcini and King Oyster Mushroom Risotto, Marinated Chicken Breast, Parmesan Crisp

Main

- Chicken Breast Supreme, Bean cassoulet, Crispy Prosciutto, Broccolini
- Slow Braised Lamb shoulder, Parmesan Mash potato, Asparagus, Gremolata
- Barramundi Fillet, Grilled Vegetable, Confit Tomato, Beurré Blanc, shoestring potato
- Cider Brined Pork loin, Tomato chutney, Pomme dauphine, Broccolini
- 250g Sirloin Steak, Truffled mash Potato, Snow Peas and sauce béarnaise
- Whole roasted Veal loin steak, Truffled Soft Polenta, Asparagus, Thyme Jus

Dessert

- Marbled Chocolate Mousse, Raspberry Jelly and Minted Ice-cream
- Bavarian Apple strudel with Vanilla Sabayon
- White Chocolate crème brulee with Hazelnut Gelato
- Traditional Tiramisu with Minted Strawberries
- Lavender Panna cotta, spiced Pineapple, Caramel splitter
- Leatherwood Honey and Vanilla Parfait, Cherry compote, Chocolate Shavings

Premium Canapé Menu

\$30 per person for 30 minutes, choice of 6 items

\$40 per person for 1 hour, choice of 8 items

\$50 per person for 2 hours, choice of 8 items

Please select 8 items to be served.

Cold Canapes

- Smoked Salmon With Horseradish cream on Pumpernickel
- Tomato and Bocconi Bruschetta
- Thai Beef Salad in cucumber cups
- Gazpacho and Oyster shots
- Duck Rillete on Crostini with Date chutney
- Cornbread with aged cheddar and Smoked tomato chutney
- Vietnamese Rice paper Rolls with Plum sauce
- Poached Prawns with Chipotle Mayonnaise
- Antipasti Vegetable Salad with Rocket Pesto
- Leek and blue cheese Blue cheese Tart with Hazelnuts
- Herbed Devilled Eggs with Salmon Caviar
- Citrus Cured Ocean trout with Herbed Crème Fraiche
- Smoked Salmon Mousse with Caper Berry
- Oysters with eshalot & lime dressing
- Sesame crusted Tuna with wasabi Aioli

Hot Canapes

- Wagyu Sliders with cheddar and Pickle
- Chermoula Marinated Chicken Skewer
- Pea and Chorizo Arancini
- Crab Cakes with Mango Salsa
- Sundried Tomato and Goats cheese Quiche
- Prawn Colcannon with Pickled red Onion
- Moroccan Lamb skewers with Minted yoghurt
- Beef Vindaloo with Riata
- Spiced Squid with Preserved Lemon Aioli
- Orange sensed Pulled Pork with guacamole
- Wild Mushroom soup with Truffle foam
- Stuffed Potato Skins with crispy Speck
- Cream cheese and chorizo stuffed mushrooms
- Marinated Lamb Fillet with Roasted Capsicum Coulis
- Scallops with Confit Carrot and Prosciutto dust

Deluxe Canapé Menu

\$25 per person for 30 minutes, choice of 6 items

\$35 per person for 1 hour, choice of 8 items

\$45 per person for 2 hours, choice of 8 items

Please select 6 items to be served.

- Cajun corn
- Beef vindaloo spoon topped with Riata
- Grilled chorizo with watermelon & fetta
- Spiced crispy squid with preserved lemon mayonnaise
- Truffled polenta stickle with tomato salsa
- Moroccan lamb skewers with mint yoghurt
- Sweet corn & basil soup
- Prawn colcannon with pickled red onions
- Carpaccio of beef fillet with béarnaise
- Slow cooked Greek octopus on potato discs

Dessert Canapes / Petit Fours available, please enquire regarding selections



Beverage Packages

Silver Beverage Package **\$35**

An unlimited selection of the following beverages for 4 hours:

Standard Draught Beer including Mercury Cider, Great Northern, Carlton
Draught & Carlton Dry
Willowglen Non-Vintage Brut Cuvee
Marble Cake Sauvignon Blanc or Chardonnay
Marble Cake Cabernet Merlot or Shiraz
Soft Drinks & Fresh Juice

Gold Beverage Package **\$42**

An unlimited selection of the following beverages for 4 hours:

Standard & Premium Draught Beer including Mercury Cider, Great
Northern, Pure Blonde, Carlton Draught & Carlton Dry
Willowglen NV Sparkling Brut, Emeri Pink Moscato or Secret Garden Brut
Secret Garden Semillon Sauvignon Blanc or Molly May Chardonnay
Zilzie BTW Cabernet Merlot or Secret Garden Shiraz
Soft Drinks & Fresh Juice

Platinum Beverage Package **\$48**

An unlimited selection of the following beverages for 4 hours:

Standard, Premium & Craft Draught Beer including Mercury Cider, Great
Northern, Pure Blonde, Carlton Draught, Carlton Dry, Fat Yak, Lazy Yak &
Balter XPA
Emeri Pink Moscato or Secret Garden Brut
Mawson Sauvignon Blanc, Sorby Adams Pinot Gris, Molly May Chardonnay
Mollys Cradle Merlot, Brancott Pinot Noir, Mr Riggs the Gaffer Shiraz
Soft Drinks & Fresh Juice

Beverage packages can be tailored to suit your specific times & requirements,
and inclusions can be altered. Please speak to our event management team for
further details



Caves Beachside Preferred Suppliers

Caves Beachside recommend the following suppliers for weddings, functions & special events

Cupids Corner Wedding & Event Hire Wedding

Decorating, Themed Events & Floral Creations

Contact Kelly 0403 284 232

mail@cupidscorner.com.au www.cupidscorner.com.au

Dynamic DJ's

Professional DJ Company

Contact Steve 1300 666 878

www.dynamicdjs.com.au mail@dynamicdjs.com.au

AJM Photography

Professional Photographer

Contact Andrew 02 4957 3777

www.ajmphoto.com.au andrew@ajmphoto.com.au

Rebecca Leigh Photography

Professional Photographer

Contact Rebecca 0410068559

rebeccaleighphotography.com.au info@rebeccaleighphotography.com.au

Melrose Cakes

Professional Wedding Cakes

Contact Melissa 0407 427099

www.melrose-cakes.com melissa@melrose-cakes.com

Designer Delights

Professional Wedding Cakes

Contact Josh 02 4920 6400

www.designerdelights.com.au designerdelights@ozemail.com.au

Wedding Make-up

Rebecca Lee – Makeup Artist

Contact Rebecca Lee 0400498448

www.rebeccaleemakeup.tumblr.com rebeccaleemakeup@hotmail.com