



Bayside *Geelong*

Hotel & Apartments

W A T E R F R O N T G E E L O N G



C O N F E R E N C E & E V E N T S M E N U S



DAY DELEGATE PACKAGE

Morning & Afternoon *Tea*

Included in Day Delegate Package or speak with our events team for individual pricing

MORNING TEA

◆ Seasonal fruit platter available throughout the day

Choose one savory

- ◆ Bacon & egg roll - Buttermilk bun, smoked bacon, scrambled egg, tomato relish, parmesan
- ◆ Grilled focaccia - Smashed avocado, heirloom tomatoes, ricotta salata
- ◆ Ham & cheese croissant - Leg ham, mozzarella, tomato relish

Choose one sweet

- ◆ Yoghurt cup - Fruit compote, granola *N*
- ◆ Raspberry & white chocolate muffin
- ◆ Banana bread – Nutella cream & strawberries *N*

AFTERNOON TEA

Choose one savoury

- ◆ Roast chicken sandwich finger - Lemon, mayonnaise, parsley
- ◆ Cheesymite scroll- Vegemite, mozzarella
- ◆ House baked sausage roll – Tomato relish

Choose one sweet

- ◆ Chocolate chip cookie - Salt flakes
- ◆ Scone - Whipped vanilla cream & berry jam
- ◆ Lemon slice



REQUEST A PROPOSAL

To ensure the highest quality and freshness, menu selections may be modified prior to event confirmation based on seasonal produce and supplier availability.
Any changes will be communicated during the event planning process.

DAY DELEGATE PACKAGE

Lunch

Included in Day Delegate Package or speak with our events team for individual pricing

CLASSIC

- ◆ Chefs' selection of sandwiches & wraps
- ◆ House baked sausage roll – Tomato relish
- ◆ Pumpkin, feta & caramelized onion quiche
- ◆ Farmhouse Caesar salad – Cos lettuce, crispy bacon, free- range egg, cherry tomato, cucumber, parmesan, croutons & Caesar dressing
- ◆ Chocolate brownie- Mascarpone & raspberry

ASIAN

- ◆ Chefs' selection of sushi rolls with wasabi, soy sauce & pickled ginger *GFO*
- ◆ Chicken Katsu curry - Panko crumbed chicken, Japanese curry sauce & steamed short grain rice
- ◆ Japanese sesame salad - Cabbage, carrot, capsicum & edamame beans with toasted sesame dressing *GFO*
- ◆ Smashed cucumber salad *GFO*
- ◆ Matcha cheesecake - Green tea cheesecake with whipped cream

ITALIAN

- ◆ Roman style pizza - Margherita & carnivora styles
- ◆ Italian meatballs - Tomato sugo, basil, mozzarella
- ◆ Fusilli Primavera - Fusilli pasta with seasonal vegetables & pecorino
- ◆ Rocket, pear & parmesan salad *GFO*
- ◆ Cannoli - Lemon & ricotta cream, pistachio *N*

MIDDLE EASTERN

- ◆ Chicken Shawarma - Lebanese spiced chicken, garlic toum & fresh herbs *GFO*
- ◆ Jewelled rice - Basmati rice with saffron, pistachios, currants, apricots & fresh herbs *N GFO*
- ◆ Fattoush salad - Cos lettuce, tomato, cucumber, radish, herbs, toasted pita & sumac dressing
- ◆ Hummus, warm pita & Dukkha *N*
- ◆ Orange & pistachio cake, citrus syrup *N*

To ensure the highest quality and freshness, menu selections may be modified prior to event confirmation based on seasonal produce and supplier availability.
Any changes will be communicated during the event planning process.

B R E A K F A S T

Plated *Breakfast*

ON ARRIVAL

- ◆ Seasonal fruit platter, yoghurt & granola *N*

PLATED BREAKFAST

Alternate Service

- ◆ Smashed avocado - Poached eggs, toasted sourdough, olive oil dressed baby tomatoes, ricotta salata *PBO GFO*
- ◆ Bacon & eggs - Thick cut bacon, toasted sourdough, poached eggs *GFO*
- ◆ Asparagus & smoked salmon - Smoked salmon, asparagus & scrambled eggs on toasted sourdough with crème fraiche & parsley *GFO*
- ◆ Country breakfast - English style sausage, hash brown, scrambled egg, portobello mushroom



[REQUEST A PROPOSAL](#)

To ensure the highest quality and freshness, menu selections may be modified prior to event confirmation based on seasonal produce and supplier availability.
Any changes will be communicated during the event planning process.

A = Sourced from Australian waters, N = Nuts, GFO = Gluten free option, PB = Plant based, PBO = Plant based option

B R E A K F A S T

Networking *Breakfast*

ON ARRIVAL

- ◆ Greek yoghurt cup – Fruit compote, granola & honey *N*
- ◆ Seasonal fruit skewer
- ◆ Mini croissant - Jams & Nutella *N*

Choose three options

- ◆ Bacon & egg slider - Buttermilk bun, streaky bacon, scrambled egg, house relish
- ◆ Hash brown - Sliced English style sausage, house relish
- ◆ Croque monsieur toastie - Sourdough, leg ham, bechamel, cheese, Dijon
- ◆ Sourdough bruschetta - Smashed avocado, baby tomato, ricotta salata
- ◆ Roasted potato frittata - Roasted potato, portobello mushroom, chive & goat's cheese *GFO*
- ◆ Smoked salmon quiche - Poached asparagus, lemon & black pepper creme fraiche



[REQUEST A PROPOSAL](#)

To ensure the highest quality and freshness, menu selections may be modified prior to event confirmation based on seasonal produce and supplier availability.
Any changes will be communicated during the event planning process.

A = Sourced from Australian waters, N = Nuts, GFO = Gluten free option, PB = Plant based, PBO = Plant based option

CANAPÉS & CELEBRATIONS

Canapés

1/2 Hour Package
Includes a variety of 4 canapés

1 Hour Package
Includes a variety of 8 canapés

2-Hour Package
Includes a variety of 8 canapés & 2 mini meals

REQUEST A PROPOSAL

COLD CANAPÉS

- ◆ Salmon rillette – Crostini, caviar, dill *A GFO*
- ◆ Gnocco fritto – Prosciutto, Parmigiano Reggiano
- ◆ Seared yellowfin tuna & avocado sushi roll - Soy sauce, wasabi & pickled ginger *A GFO*
- ◆ Flaxseed, chia & pumpkin seed tartlet - Poached asparagus, lemon, parsley, ricotta salata *PBO GFO*
- ◆ Chinese duck pancake - Hoisin sauce, Lebanese cucumber, spring onion
- ◆ Grilled focaccia - Whipped ricotta, tomato, basil *PBO*

HOT CANAPÉS

- ◆ Pork & shitake mushroom dumpling - Soy, lime & garlic dipping sauce
- ◆ Pizzette - Eggplant caponata, mozzarella *PBO*
- ◆ House baked sausage roll - House relish
- ◆ Karaage chicken - Togarashi, yuzu kewpie
- ◆ Chargrilled porterhouse skewer - Salmoriglio *GFO*
- ◆ Sesame prawn toast - Sweet chili sauce, spring onion *A*

MINI MEALS

- ◆ Cheeseburger - Beef patty, buttermilk bun, cheese, burger sauce, shredded lettuce & tomato
- ◆ Chicken katsu curry - Panko crumbed chicken, Japanese curry sauce, steamed rice, pickled ginger
- ◆ Roman pizza - Tomato, mozzarella, basil *PBO*
- ◆ Fish & chips - Beer battered flathead, skin on fries, lemon, tartar sauce *A*
- ◆ Bolognese ragu – Fusilli pasta, pecorino

To ensure the highest quality and freshness, menu selections may be modified prior to event confirmation based on seasonal produce and supplier availability.
Any changes will be communicated during the event planning process.

A = Sourced from Australian waters, N = Nuts, GFO = Gluten free option, PB = Plant based, PBO = Plant based option

DINING

Plated *Dinner*

CHEF'S WELCOME

Shared with the table for all guests

- ◆ House baked sourdough, whipped cultured butter, fried rosemary

ENTRÉE

- ◆ Beef carpaccio – Roast garlic aioli, shaved parmesan, crispy capers, rocket, focaccia crisp *GFO*
- ◆ Seared yellowfin tuna – Pineapple & chilli salsa, avocado purée, soy & ginger dressing, nori rice cracker *A GFO*
- ◆ Maple roasted Pork – Celeriac & radicchio slaw, apple relish *GFO*
- ◆ Roast pumpkin – Whipped ricotta, flaxseed cracker, pomegranate, sumac & honey dressing *GFO, PB*
- ◆ Panko-crumbed chicken fritter – Sauce gribiche, frisée lettuce, pickled shallots
- ◆ House smoked salmon – Baby cucumber, pickled apple, crème fraîche, nasturtium leaves & flowers, rye breadcrumb *A*

MAIN

- ◆ Chargrilled eye fillet – Buttered potato mash, Tuscan cabbage, thyme-braised carrot, red wine sauce *GFO*
- ◆ Lemon & basil marinated salmon – Olive & caper crushed potatoes, spinach, tomato sugo, basil oil *A GFO*
- ◆ Slow roasted lamb shoulder – Pommes Anna, salsa verde, griddled broccolini, rosemary sauce *GFO*
- ◆ Pan-seared Humpty Doo barramundi – Potato fondant, green beans, baby shrimp, lemon & parsley butter sauce *A GFO*
- ◆ Soy-Braised Beef Short Rib – Miso sweet potato purée, chargrilled bok choy, spring onion, crispy shallots *GFO*
- ◆ Roasted Bannockburn Chicken Breast – Semolina dumpling, sautéed rainbow chard, Swiss brown mushrooms, white wine & chive sauce



[REQUEST A PROPOSAL](#)

To ensure the highest quality and freshness, menu selections may be modified prior to event confirmation based on seasonal produce and supplier availability.
Any changes will be communicated during the event planning process.

A = Sourced from Australian waters, N = Nuts, GFO = Gluten free option, PB = Plant based, PBO = Plant based option

DINING

Plated *Dinner*

DESSERT

All desserts are crafted in-house by our pastry team

- ◆ Glazed lemon tart – Crème fraîche
- ◆ Caramelized honey semifreddo – Macerated strawberries, aerated chocolate *GFO*
- ◆ Chocolate sponge pudding – Milk chocolate sauce, mascarpone, mint
- ◆ Rhubarb & strawberry pavlova – Rippled meringue, custard crème, poached strawberry & rhubarb *GFO*
- ◆ Victorian cheese selection – Three regional cheeses, honeycomb, quince paste, house chutney & crackers. *Served as a platter to the table*



To ensure the highest quality and freshness, menu selections may be modified prior to event confirmation based on seasonal produce and supplier availability.
Any changes will be communicated during the event planning process.

A = Sourced from Australian waters, N = Nuts, GFO = Gluten free option, PB = Plant based, PBO = Plant based option

Interactive Stations

REQUEST A PROPOSAL

CHARCUTERIE & CHEESE TABLE

◆ A plentiful selection of Victorian cheeses, locally sourced cured meats and seasonal house-made dips, chutneys and preserves. Accompanied by fresh fruit, crisp seasonal vegetables, artisan breads, crackers and specialty chips, creating a relaxed grazing experience designed for sharing and mingling.

OYSTER BAR

◆ A curated selection of freshly shucked oysters served with prosecco granita, shallot and verjus mignonette, fresh citrus and a range of premium condiments. An elegant interactive station celebrating Australia's finest oysters.

JAPANESE SEAFOOD STATION

◆ An elegant showcase of premium Australian seafood featuring freshly sliced salmon, tuna sashimi, kingfish carpaccio with yuzu soy, chilled king prawns and sushi selections prepared throughout service. Hot specialties include miso-glazed market fish, soy butter clams, lightly torched scallops with miso butter and chargrilled squid with shiso chimichurri. Accompanied by authentic Japanese salads, tempura favourites and traditional condiments including wasabi, pickled ginger, ponzu and yuzu kosho. Finished with a delicate Matcha cheesecake, offering a smooth, creamy texture and subtle green tea notes for the perfect sweet conclusion.

AUSSIE BBQ

◆ A relaxed Australian barbecue showcasing chargrilled porterhouse steak, gourmet sausages and king prawns fresh from the grill, accompanied by grilled portobello mushrooms and seasonal vegetables with salmoriglio. Served with a classic potato salad, fresh farmhouse salad, sliced artisan breads, floured rolls and a selection of condiments. To finish, enjoy our Pavlova Station featuring a variety of house-baked meringues with fresh seasonal fruits, fruit curds, whipped cream, vanilla custard and chocolate garnishes.

ROMAN PIAZZA FEAST

◆ A celebration of Rome's vibrant food culture featuring Cacio e Pepe tossed in a wheel of Pecorino Romano, Roman-style pizza al taglio, herb-roasted porchetta, seasonal salads and traditional Italian dolci, including artisan gelato and house-made pizzelle.

To ensure the highest quality and freshness, menu selections may be modified prior to event confirmation based on seasonal produce and supplier availability.
Any changes will be communicated during the event planning process.

BEVERAGE PACKAGES

The perfect *pour*

Classic

NV The Luminist Prosecco (SA)
2024 Mojo Sauvignon Blanc (SA)
2024 The Luminist Pinot Gris (SA)
2024 Motley Cru Pinot Noir (VIC)
2024 Mojo Shiraz (SA)
Carlton Draught (tap)
Great Northern (tap)
Heaps Normal 0% Beer
Soft drinks & sparkling water

Premium

NV Santa & D'Sas Prosecco (VIC)
2023 Villa Maria Sauvignon Blanc (NZ)
2023 Sartori Pinot Grigio Delle Venezie
DOC (Italy)
2022 Pepperjack Sangiovese (SA)
2022 Fratelli Nistri Chianti DOCG (Italy)
Carlton Draught (tap)
Great Northern (tap)
Balter XPA (tap)
Peroni (tap)
Flying Brick Apple Cider
Heaps Normal 0% Beer
Soft drinks & sparkling water

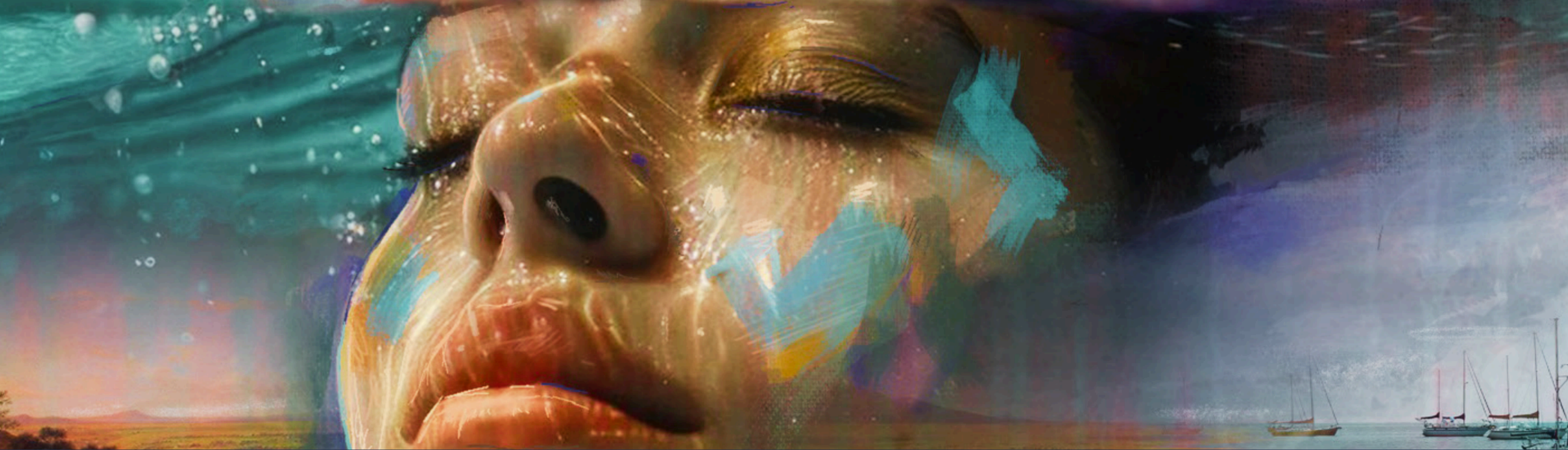
Regional

Leura Park Estate Blanc de Blanc (VIC)
Oakdene Pinot Grigio (VIC)
Baie Sauvignon Blanc (VIC)
Clyde Park Shiraz (VIC)
Clyde Park Pinot Noir (VIC)
Carlton Draught (tap)
Great Northern (tap)
Balter XPA (tap)
Peroni (tap)
Flying Brick Apple Cider
Heaps Normal 0% Beer
Soft drinks & sparkling water



REQUEST A PROPOSAL

To ensure the highest quality and freshness, menu selections may be modified prior to event confirmation based on seasonal produce and supplier availability.
Any changes will be communicated during the event planning process.



Thank You for *Considering Us*

We're so glad you're here. Nothing excites us more than bringing a great event to life — and at Bayside Geelong, that's exactly what we do. Our team is ready to make your next conference, meeting or celebration truly unforgettable.

 events@baysidegeelong.com.au

 +61 3 5244 7700

 13–15 The Esplanade, Geelong VIC 3220

 www.baysidegeelong.com.au

  @baysidegeelong