



BAYSIDE
GEELONG

HOTEL & APARTMENTS

CONFERENCE & EVENTS
MENUS

Morning & Afternoon Tea

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

Morning Tea

- **Seasonal fruit platter**- to include but not limited to melon, citrus & stone fruit varieties (GFO)

(Choose 3 items)

Savory

- **Breakfast slider bun** - toasted buttermilk bun, chargrilled pancetta, parmigiano reggiano, scrambled egg (GFO)
- **Zeally Bay sourdough bruschetta**- smashed avocado, sliced baby heirloom tomatoes, ricotta salata (GFO, PBO)
- **Taleggio, chive & caramelised onion panettone** - with prosciutto cream cheese
- **48-hour sourdough pizza scroll** -tomato, mozzarella & oregano (PBO)

Sweet

- **Orange puff pastry galette**- cinnamon mascarpone
- **Raspberry, zested lemon & ricotta muffin**
- **Banana bread** - cornetti creme & strawberries
- **Wattleseed scone**- with bayside berry jam & whipped vanilla cream

Refreshments

- Coffee, a assortment of teas, & juices

Afternoon Tea

(Choose 2 items)

- Meyer lemon, ricotta & Biscoff slice
- Lady's Kiss, hazelnut biscotti & nutella ganache (N)
- Cuccidati Italian fig roll
- Pistachio, apricot & cranberry torrone (N)
- Chocolate chip & flake salt cookie

Premium Additions

House smoothie: \$5pp

A refreshing blend of mango, banana, peach & whole milk (PBO, GFO)

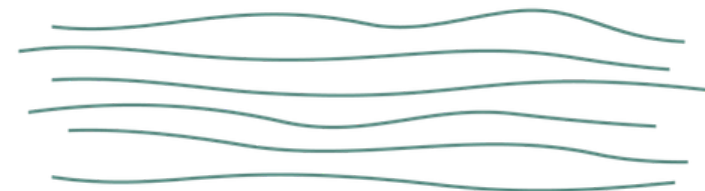
Cheese platter: \$10 pp

Victorian cheese selection platter, house chutney, quince, house baked cheese biscuits, lavosh crackers, apple & quince (GFO)

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

Working Lunch

Included in Day Delegate Package or \$48 per person



Breads (Choose 2 options)

- **Roast free range chicken sandwich point** - parsley, lemon & mayonnaise
- **Western Plains leg ham roll** - tomato, Lebanese cucumber, Provolone cheese, grain mustard & house relish
- **Free range egg sandwich point**- spring onion & chive mayonnaise, grain bread
- **New England prawn roll** - prawn cutlet, Meyer lemon aioli, parsley, celery & cucumber (A)
- **Carolina fried chicken tender wrap**- sriracha aioli, shredded lettuce & Lebanese cucumber

Hot Bite (Choose 1 option)

- **Pork, fennel seed, apple & thyme sausage roll**- crab apple relish
- **Puff pastry straw**- pea, mint & ricotta salata
- **Macaroni, nduja & scamorza cheese croquette**- basil pesto

Refreshments

- Assortment of soft drinks, sparkling water

Mini Meals (Choose 1 options)

- **Soy braised pork belly** - orange & ginger dressed soba noodles, spring onion, snow peas, bean shoots
- **Madras beef curry**- turmeric, saffron, ginger & black mustard seed steamed jasmine rice, coconut raita (GFO)
- **Slow roast lamb shoulder** - marinated in lemon & oregano, griddled flatbread, tzatziki, lemon dressed zucchini, cucumber & mint salad, Meredith goat's cheese.
- **Chargrilled free range chicken breast salad** - cos lettuce, parsley, focaccia croutes, shaved pecorino & anchovy dressing (GFO)
- **Pumpkin gnocchi & portobello mushroom ragù** - crisp Tuscan cabbage & olive oil, caper & cider vinegar dressing (PBO)
- **Pan seared Spanish mackerel** - orecchiette pasta & puttanesca sauce (A)

Cake or Tart (Choose 1 option)

- **Chocolate torte slice**- orange zest, cinnamon mascarpone (GFO, N)
- **Neapolitan slice** - tri coloured sponge, season's jam, vanilla crème, milk chocolate ganache
- **Polenta, lemon & blueberry cake**- lemon & poppyseed icing

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

Boardroom Package

Available for 8 - 12 attendees

\$95 per person

Arrival

- Barista coffee

Morning Tea

- **Seasonal fruit platter**- to include but not limited to melon, citrus & stone fruit varieties (GFO)
- **Zeally Bay sourdough bruschetta**- smashed avocado, sliced baby heirloom tomatoes, ricotta salata (PBO)
- **Bacon and Egg Ciabatta Roll**- Grilled short cut bacon, fried egg, Provolone cheese, tomato relish
- **Maritozzo**- vanilla cream & strawberry
- **Refreshments** - Coffee, Tea, Juice

Lunch

- **Margherita Pizza** - Tomato, mozzarella, basil, olive oil
- **Spaghetti Aglio**- Garlic, parsley, lemon zest, olive oil
- **Pollo alla Milanese**- Crumbed free-range chicken breast, burnt butter, capers, sage, lemon
- **Skin-on Fries**- House seasoning, roasted garlic aioli (PBO, GFO)
- **Treviso Salad** - Butter lettuce, balsamic & olive oil dressing (PB, GFO)
- **Gelato of the day**
- **Refreshments** - Soft drink

Afternoon Tea

- **Meyer lemon, ricotta & Biscoff slice**
- **Lady's Kiss**- Hazelnut biscotti, Gianduja - think Nutella

Our Board Package is designed to provide everything you need for a successful event, offering convenience and value in one comprehensive package. Ideal for meetings, conferences, and training sessions, it includes:

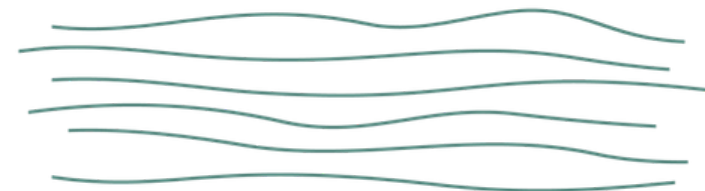
- Venue Hire: Full-day access to your chosen conference room*
- Welcome barista-made coffee
- Morning Tea: Freshly brewed coffee, tea, and a selection of light snacks
- Lunch: A delicious working lunch option
- Afternoon Tea: Freshly brewed coffee, tea, and a selection of light snacks
- AV Equipment: TV screen, and audio equipment
- Stationery: Notepads, pens, whiteboard and flip chart
- Wi-Fi: High-speed internet access throughout the day
- Refreshments: Water and mints throughout the day
- Event Support: On-site coordinator to assist with any needs.

* Packages are based on a minimum of 10 attendees. If this minimum is not met, a room hire fee may apply.

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

Plated Breakfast

\$38 per person



On Arrival (Choose 1 cereal, milk or pastry)

- **House smoothie** – a refreshing blend of mango, banana, peach & whole milk (PBO, GFO)
- **Hazelnut & cranberry granola cup** – Greek style yoghurt & seasons fruit compote (PBO)
- **Milo & buttermilk pannacotta**- marinated strawberries, cornflake & puffed rice praline (GFO)
- **House baked cornetto croissant** - season's jam & cultured butter

Plated Breakfast (Alternate Drop)

- **Eggs benedict** – sourdough muffin, leg ham, baby spinach, poached egg & burnt butter hollandaise
- **Bacon & eggs** - toasted Zeally Bay sourdough, chargrilled maple cured bacon, poached egg & sauté rainbow chard (GFO)
- **Smoked salmon & asparagus** - smoked Atlantic salmon, griddled asparagus, scrambled egg, Yarra valley caviar, crème fraiche (GFO)
- **Smashed avocado**- Zeally Bay sourdough bruschetta, poached eggs, olive oil dressed tomatoes, ricotta salata (GFO)
- **Ricotta hot cakes** – Gianduja- Italian hazelnut & chocolate spread, orange compote, mascarpone (N)

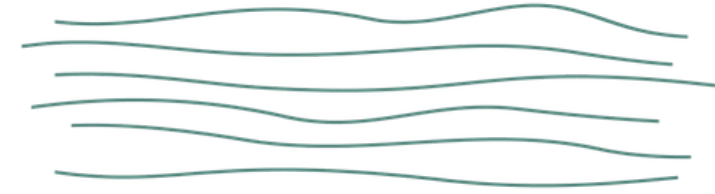
Refreshments

- Barista coffee: decaf & alternative milks also available.
- Fine teas
- Juice

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

Networking Breakfast

\$32 per person



Arrival (Choose 1 option)

- **House smoothie** – a refreshing blend of mango, banana, peach & whole milk (PBO, GFO)
- **Hazelnut & cranberry granola cup** – Greek style yoghurt & seasons fruit compote (PBO)
- **Milo & buttermilk pannacotta**- marinated strawberries, cornflake & puffed rice praline (GFO)
- **House baked cornetto croissant** - season's jam & cultured butter

(Choose 3 options)

Savory

- **Breakfast slider bun** - toasted buttermilk bun, chargrilled pancetta, parmigiano reggiano, scrambled egg (GFO)
- **Zeally Bay sourdough bruschetta**- smashed avocado, sliced baby heirloom tomatoes, Ricotta Salata (GFO, PBO)
- **Taleggio, chive & caramelised onion panettone** - with prosciutto cream cheese
- **48-hour sourdough pizza scroll** - with tomato, mozzarella & oregano (PBO)

Sweet

- **Orange puff pastry galette**- cinnamon mascarpone
- **Raspberry, zested lemon & ricotta muffin**
- **Banana bread** - Cornetti creme & strawberries
- **Wattleseed scone**- with Bayside berry jam & whipped vanilla cream

Refreshments

- Barista Coffee: Decaf & alternative milks also available.
- Fine Teas
- Juice

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

Canapés

1-Hour Package: \$32 per person
Includes a variety of 8 canapés

2-Hour Package: \$48 per person
Includes a variety of 8 canapés & 3 mini meals

3-Hour Package: \$68 per person
Includes a variety of 10 canapés & 4 mini meals & 2 sweet bites

Cold Canapés

- **Salmon rilette** – creme fraiche, crisp soda bread, caviar (A)
- **Gnocco fritto** – prosciutto, parmigiano reggiano
- **Seared yellowfin tuna**- nori seaweed, avocado, furikake, ponzu gel (A, GFO)
- **Steak tartare**- griddled fingerling potato, fried onion, egg yolk (GFO)
- **Flaxseed, chia & pumpkin seed cracker**- poached asparagus, lemon, parsley, ricotta salata (PB, GFO)
- **Hiramasa kingfish ceviche** - Lebanese cucumber, grape, chardonnay vinegar (A, GFO)
- **Tigelle flatbread**- sliced tomato, stracciatella & basil (PBO)

Hot Canapés

- **Chinese eggplant dumpling** - soy, lime & garlic dipping sauce (PB)
- **Suppli al Telefono** - bolognese ragu, carnaroli rice & mozzarella
- **Chickpea panisse** - cashew cheese & celery salt (GFO, PB)
- **Chargrilled tiger prawn skewer** – basil marinade (A, GFO)
- **Panko crumbed pork belly**- apple relish
- **Mushroom ragu & vegan mozzarella panzerotti** (PB)
- **Carolina fried chicken** – sriracha aioli
- **Lamb arrosticini** – rosemary skewer, salmoriglio sauce (GFO)

Premium Additions

Canapes: \$6 per person

Mini Meals: \$10 per person

Sweet Bites: \$8 per person

Mini Meals

- **Charcutrie cone** - prosciutto, bresaola, salami finocchio, “Mother in laws tongue” cracker, Taleggio & stout pickled vegetables (GFO)
- **Pan seared Spanish mackerel**- pumpkin gnocchi, rainbow chard, burnt butter, baby caper & chardonnay vinegar dressing
- **Wagyu beef burger**- buttermilk bun, Provolone cheese, house relish, pickles & grain mustard
- **Basil marinated chicken breast** - oregano & scamorza baked polenta, peperonata, basil pesto (GFO, N)
- **Madras beef curry**- turmeric, saffron, ginger & black mustard seed steamed jasmine rice, coconut raita (GFO)
- **Beer battered King George whiting** - triple cooked potatoes, vinegar salt, sliced lemon, tartare sauce (A, GFO)
- **Slow roasted lamb leg**- crisp blue moon potato, scorched broccolini, salsa verde (GFO)
- **Portobello mushroom ragu** - orecchiette pasta, stracciatella & basil (PB)

Sweet Pieces

- **Apple & cinnamon lattice pie**- cinnamon sugar
- **Torta Caprese** - almond & chocolate flourless cake, mascarpone, honeycomb (GFO, N)
- **Rhubarb & strawberry pavlova** – rhubarb & strawberry meringue, custard filling, fruits (GFO)
- **Lemon, ricotta & lemon thyme cheesecake** - lotus Biscoff, raspberry
- **Salted caramel & milk chocolate tartlet**- orange compote

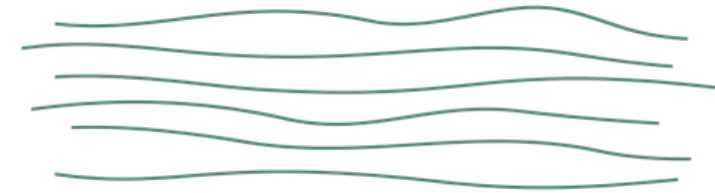
A = Sourced from Australian waters , GFO = Gluten free option , PB = Plant based , PBO = Plant based option, N = Nuts

Plated Menu

2 Course \$70 per person. Alternate Drop
3 Course \$85 per person. Alternate Drop

3 Way Drop: Additional \$12 per person

- Includes choice of 3 entrees, 3 mains & 2 desserts



Starter

- Fresh baked dinner roll - cultured butter & rosemary

Entrées

- **Confit chicken, pistachio & prosciutto terrine**- lollo rosso, pickled cranberry & orange salad, crisp chicken skin (GFO, N)
- **Seared yellowfin tuna**- tosa soy & ginger dressing, Lebanese cucumber, wakame, carrot & toasted sesame salad, nori seaweed rice cracker (A, GFO)
- **Pale ale & maple roasted pork belly**- celeriac & radicchio slaw, Crab apple relish, crackling swirl (GFO)
- **Marinated Lonsdale tomato & griddled stone fruit** - stracciatella cheese, basil oil, balsamic pearls, focaccia crisps (PBO, GFO)
- **Peking style duck leg croquette** - snow peas, bean shoot and spring onion salad, honey & plum sauce
- **Gin cured Atlantic salmon**- baby cucumber, pickled apple, dill crème fraiche, bitter lemon tonic gel, soda bread crumb (A, GFO)
- **Lemon & oregano marinated banana prawn salad** - zucchini scapeche, cherry tomatoes, avocado creme, crisp focaccia

Mains

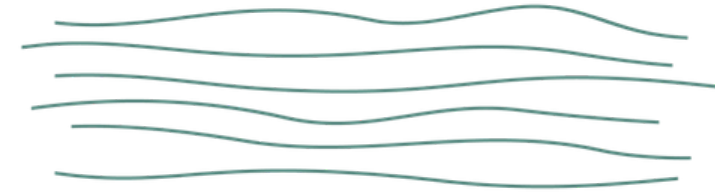
- **Chargrilled eye fillet** - vino cotto glazed shallot, buttered potato mash, Tuscan cabbage, thyme braised carrot, red wine sauce (GFO)
- **Lemon & basil marinated King salmon** - olive & caper crushed potatoes, spinach, tomato sugo, basil oil (A, GFO)
- **Slow roasted roaring forty's lamb shoulder** - pommes anna, tomato confit, griddled broccolini, rosemary sauce (GFO)
- **Pan seared Spanish mackerel**- potato & lemon thyme hash brown, green beans, baby shrimp, chive & lemon butter sauce (A, GFO)
- **Bannockburn chicken ballotine** - Swiss brown cup mushroom & spinach filling, semolina dumpling, sauté rainbow chard, marsala wine sauce
- **Soy braised beef short rib**- yellow pilaf & shiso rice cake, griddled bok choy, spring onion, fried shallot
- **Free range turkey breast** - savory bread and butter pudding, pickled cranberries, thyme glazed Dutch carrot, gravy.

Desserts

- **Glazed lemon tart**- crème fraiche, candied lemon
- **Caramelized honey semifreddo** -orange compote & aerated milk chocolate (GFO)
- **Galaxie Noir chocolate sponge pudding**- milk chocolate sauce, mascarpone, mint
- **Rhubarb & strawberry pavlova** - rhubarb & strawberry rippled meringue, custard creme, poached strawberry & rhubarb (GFO)
- **Victorian cheese platter selection** - 3 cheeses, honeycomb, quince, house chutney, lavosh & fruit (GFO)
- **Mango & passionfruit trifle** - chocolate sponge, white chocolate mousse, mango & apple jelly, passion fruit

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

Interactive Stations



Grazing Table: from \$12.50 per person

A Selection of locally cured meats & cheeses accompanied with house made dips, marinated & raw vegetables, crackers, biscuits & bread varieties. To include but not limited to prosciutto danale, guanciale, sopresso salami, berry's creek brie, Maffra cloth cheddar, mortadella & ricotta dip, Tuscan white bean dip, basil pesto, stout pickled vegetables, pepperonata, griddled broccolini & raw young vegetables, lavosh, gnocco fritto & sourdough focaccia

Oyster Station: from \$15 per person

Freshly shucked Pacific & Sydney rock oysters accompanied with Tabasco, cucumber, grape, shallot & verjus mignonette, Tosa soy sauce, lemon & lime wedges

Seafood Station: from \$25 per person

Sesame crusted yellowfin tuna, King salmon, Hiramasa kingfish, scallop ceviche & tiger prawns served with yuzu vinegar, wasabi, pickled ginger, wakame, Tosa soy sauce, pineapple salsa, nori seaweed rice crackers, cocktail sauce & lemon & lime wedges

Souvlaki Station: from \$50 per person

Slow roasted Roaring Forty's lamb leg
Lemon & oregano marinated chicken skewers
Lemon & oregano marinated vegetable skewers.
Griddled sourdough flatbreads, tzatziki, sweet chilli sauce
Shredded iceberg lettuce
Baby tomato, kalamata olive, parsley & feta salad.
Julienne of Lebanese cucumber & zucchini
Roast baby chat potatoes

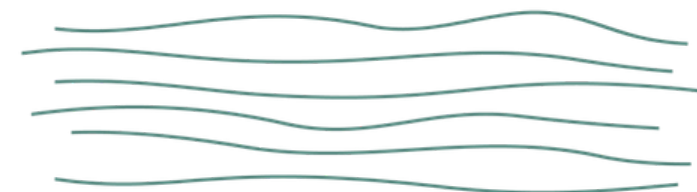
Dessert: Pavlova Station, a variety baked meringue flavours served with fresh fruits, curds, whipped cream, custard & chocolate

Aussie BBQ Station: from \$60 per person

Porterhouse steak, sausage selection & basil marinated king prawns.
Grilled portobello mushrooms & seasons vegetables with salmoriglio sauce.
Baby chat potato salad with mayonnaise, spring onion, chive & pancetta
Mixed seasons leaves with baby tomatoes, cucumber, grapes, herbs, red onion & house dressing.
Served with a selection of sliced breads and floured rolls & condiments such as calabrese chilli sauce, mustards & house ketchup.

Dessert: Pavlova Station, a variety baked meringue flavours served with fresh fruits, curds, whipped cream, custard & chocolate

Beverage Packages



Classic

2 Hour \$45pp
3 Hour \$55pp
4 Hour \$65pp

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

2 Hour \$50pp
3 Hour \$60pp
4 Hour \$70pp

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

2 Hour \$60pp
3 Hour \$70pp
4 Hour \$80pp

2024 Leura Park Estate Grande Vintage Sparkling Blanc de Blanc (VIC)
2024 Oakdene Pinot Grigio (VIC)
2024 Baie Sauvignon Blanc (VIC)
2022 Clyde Park Shiraz (VIC)
2024 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

Premium Additions

| | |
|---|----------------------------------|
| Gin or Spritz Bar | \$16pp for the first hour |
| 1 hour basic spirits package | \$15pp |
| Champagne on Arrival (Bollinger) | \$22pp |
| Baie Low Alc Options (Upgrade any tier) | \$5pp |

