

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 GFO

Choose 3 items

Savory

- **Breakfast slider bun** - toasted buttermilk bun, chargrilled pancetta, parmigiano reggiano, scrambled egg GFO
- **Bruschetta** - griddled focaccia, smashed avocado, ricotta Salata, tomato 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
- **Wattle seed scone** - with bayside berry jam & whipped vanilla cream

Refreshments

- Barista coffee, teas & juices

Afternoon Tea

Choose 2 items

- Meyer lemon, ricotta & Biscoff slice
- Lady's Kiss, hazelnut biscotti & gianduja-Italian hazelnut chocolate spread 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

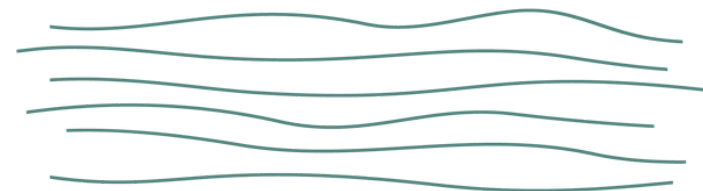
Victorian cheese selection platter, house chutney, quince, house baked cheese biscuits, Lavosh crackers, apple & quince GFO

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.

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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 option

- **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 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, seasonal jam, vanilla crème, milk chocolate ganache
- **Polenta, lemon & blueberry cake** - lemon & poppyseed icing

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Boardroom Package

Available for 8 – 12 attendees

\$95 per person

Arrival

- Barista coffee & teas

Morning Tea

- **Seasonal fruit platter** 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 jam
- **Refreshments** - barista coffee, teas, 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 & mineral water

Afternoon Tea

- **Meyer lemon, ricotta & Biscoff slice**
- **Lady's Kiss** - Hazelnut biscotti, Gianduja-Italian hazelnut chocolate spread

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 conference room*
- Arrival tea & barista coffee
- Morning Tea
- Lunch: A delicious working lunch option
- Afternoon Tea
- AV Equipment - Large TV screen, and audio equipment
- Stationery - Notepads, pens, whiteboard and flip chart
- WiFi - High speed internet access
- Refreshments - Water and mints
- Event Support - Onsite events coordinator to assist with any needs.

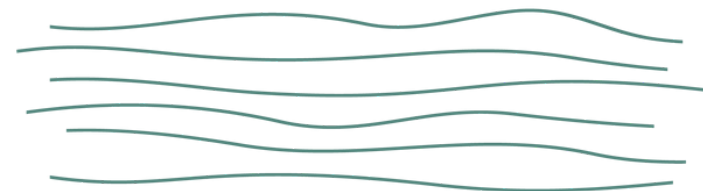
* Packages are based on a minimum of 8 attendees, maximum 12. If this minimum is not met, a room hire fee may apply.

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Plated Breakfast

\$38 per person



On Arrival

Choose 1 option

- **House smoothie** – a refreshing blend of mango, banana, peach & whole milk PBO, GFO
- **Hazelnut & cranberry granola cup** – Greek style yoghurt & season's fruit compote PBO
- **Milo & buttermilk pannacotta** – macerated strawberries, cornflake & puffed rice praline GFO
- **House baked cornetto croissant** – seasonal 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 & sautéed rainbow chard GFO
- **Smoked salmon & asparagus** – smoked Atlantic salmon, griddled asparagus, scrambled egg,
- Yarra Valley caviar, crème fraîche 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

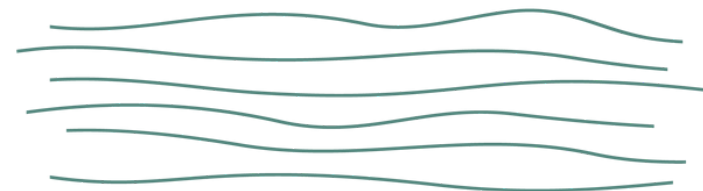
- Barista coffee, teas, juice

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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 & seasonal 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
- **Wattle seed scone** – with Bayside berry jam & whipped vanilla cream

Refreshments

- Barista coffee, teas, juice

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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 GF

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 ragù** – 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

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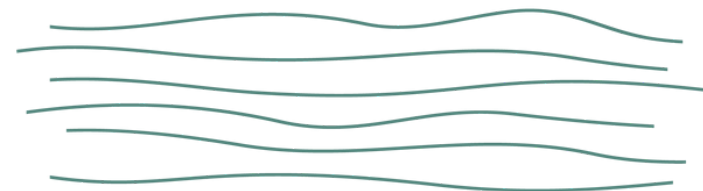
Plated Menu

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 N GFO
- **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 breadcrumb A, GFO

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

Desserts

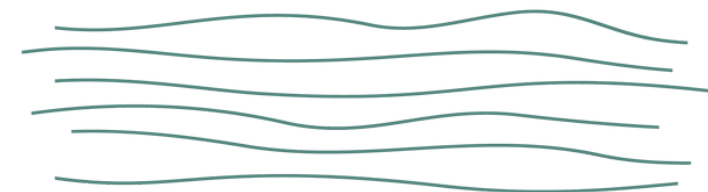
- **Glazed lemon tart** – crème fraiche, candied lemon
- **Caramelized honey semifreddo** – orange compote & aerated milk chocolate GFO
- **Chocolate sponge pudding** – milk chocolate sauce, mascarpone, mint
- **Rhubarb & strawberry pavlova** – Rhubarb & strawberry rippled meringue, custard creme, poached strawberry & rhubarb GFO
- **Victorian cheese platter selection** – 3 cheeses, honeycomb, quince, house chutney, lavosh & fruit

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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. prosciutto danale, guanciale, sopresso salami, berry's creek brie, Maffra cloth cheddar, mortadella & ricotta dip, Tuscan white bean dip, basil pesto, stout pickled vegetables, peperonata, 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 – 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
- Selection of sliced breads and floured rolls & condiments – calabrese chili sauce, mustards & house ketchup

Dessert: Pavlova station – baked meringue flavours served with fresh fruits, curds, whipped cream, custard & chocolate

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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
Tap pours:
Carlton Draught
Great Northern
Packaged:
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
Tap pours:
Carlton Draught
Great Northern
Balter XPA
Peroni
Packaged:
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
Tap pours:
Carlton Draught
Great Northern
Balter XPA
Peroni
Packaged:
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

