



*Conference*  
PACKAGE

CÀVES  
coastal bar & bungalows



# welcome

Caves Coastal is an easy scenic drive only 90 minutes from Sydney and 40mins from Newcastle, making our seaside location an ideal setting for your next conference. With beach side bungalows and villas available to create a truly unforgettable getaway from the office.

We pride ourselves on tailoring events to suit our client's needs. With our dedicated event team, you can be sure your event will be memorable and unique to you.



## NAUTILUS ROOM

The Nautilus room has a relaxing & private feel which is perfect for conferences, gala dinners & everything in between. With a dropdown projector, screen, and the ability to have 3 separate breakout spaces the room allows the space to work your conference how you please.

Both spaces have removeable walls to easily create breakout spaces for your group.

### SEATING CAPACITIES

<i>Event Space</i>	<b>Nautilus 1</b>	<b>Nautilus 2</b>	<b>Total</b>
<i>Area m<sup>2</sup></i>	105	105	272
<i>Theatre</i>	70	70	190
<i>Cabaret</i>	30	30	78
<i>Banquet</i>	40	40	160
<i>Cocktail</i>	60	60	200



## MAWSON ROOM

The Mawson Room is the perfectly coastal styled space with an exclusive deck and stunning views over the park and ocean. Light and bright, it's the perfect space for everything from breakouts to team building activity or finish the afternoon off with cocktails and canapes as the sun sets.

Both spaces have removeable walls to easily create breakout spaces for your group.

### SEATING CAPACITIES

<i>Event Space</i>	<i>Mawson 1</i>	<i>Mawson 2</i>	<i>Total</i>
<i>Area m<sup>2</sup></i>	105	167	272
<i>Theatre</i>	70	130	180
<i>Cabaret</i>	30	48	78
<i>Banquet</i>	40	100	160
<i>Cocktail</i>	60	130	200



## PACIFIC DECK

The Pacific Deck is located on the left hand side of the building. Boasting a private deck with views out to the ocean - it's the perfect place to gather and celebrate. That great middle ground of a private space with the vibe that our hotel brings. In there we can have a mix of the casual packages with the additional splash of service to make your guests feel extra special. It allows us to customise the experience to your event.

### SEATING CAPACITIES

<i>Theatre</i>	30
<i>Banquet</i>	30
<i>Cocktail</i>	80



# *conferencing facilities*

Onsite we have various conferencing facilities including data projector, screen and portable plasma TVs. The flexibility of our spaces allows us to create custom experiences for your delegates with open spaces, outdoor options and lounge areas. We can also assist with on and offsite team building activities.

# catering

\$55pp - Half Day Package - *Morning Tea & Lunch or Lunch & Afternoon Tea*

\$65pp - Full Day Package - *Morning Tea, Lunch & Afternoon Tea*

## Morning Tea

Fruit platter

Yoghurt cup (with fruit compote or Granola muesli)

Fresh baked pastries and danishes

Tea & Coffee station

## Lunch

### *Selection Of House Made Wraps & Sandwiches (Choose 3)*

Shaved leg ham, tomato, cheese, seeded mustard Aioli

Grilled chicken with creamy slaw, cheddar cheese, chipotle aioli

Broad bean falafel baby spinach, pesto aioli (VEG)

Shaved turkey breast, Swiss cheese, lettuce and cranberry sauce

Roast beef, tomato, lettuce, and horseradish (DF)

### *Salads (Choose 2)*

Traditional Caesar salad

Greek salad (VEG, GF)

Roasted vegetable, Haloumi, and cous cous salad (VEG)

Garden salad with lemon herb dressing (V, GF, DF)

Goats cheese, toasted walnuts, Packham's pear, frisée lettuce, seeded mustard dressing (VEG, GF)

## Afternoon Tea

Fruit platter

Assortment of cakes & petite fours

Cheese board (local and international cheeses, Blue, Brie, cheddar, Quince paste and fruit)

Tea & Coffee station



*additional*

## Hot Buffet Lunch Upgrade

\$30 pp

Carved roast beef sirloin with Jus (DF, GF)

Chicken Korma curry with coconut cream and yoghurt (GF)

Whole roasted chat potatoes with rosemary salt (GF, DF)

Garden salad with lemon herb dressing (V, GF, DF)

Seasonal steamed greens with toasted almond butter (GF, VEG)

Steamed Jasmine Rice (V, DF, GF)

## Hot Breakfast Buffet

\$25 pp. Minimum 30pax

Sweet & savoury options served as a buffet includes pastries, muesli, yoghurt, fruit, eggs, bacon, mushrooms, roast tomatoes and sourdough toast.

Bacon & Egg rolls + \$10 pp

## Cocktail Hour

\$20 pp

*Select 3 canapes from the following*

Local prawn bruschetta with chipotle aioli (DF)

Lamb and harissa sausage rolls with tomato relish

Sweet potato and chickpea empanadas (V)

Truffle and mixed mushroom arancini with Aioli (VEG)

Beetroot and goats curd tartlets (VEG)





\$65pp - 2 Course

\$75pp - 3 Course

# set menu

alternate drop - min 20pax

## Entrée

Salt & pepper squid with citrus aioli and lemon

Sake cured kingfish with pickled daikon, baby cress, crispy seaweed wafer, buttermilk dressing

Twice cooked pork belly with maple glaze, watercress salad, shiraz jus (GF, DF)

Spinach & goats cheese tart with pear rocket & parmesan salad (VEG)

## Mains

Cornfed chicken breast, crushed chat potatoes, charred broccolini, truffle cream sauce (GF)

Humpty Doo Barramundi fillet on roasted kipfler potatoes, broccolini, with mustard vinaigrette (GF)

Slow cooked lamb rump, roasted vegetables, romesco sauce and jus (GF, DF)

Riverina striploin steak, blistered heirloom tomatoes, roquette, café de Paris butter & jus (GF)

## Desserts

White chocolate & espresso panna cotta with mixed berry compote & tuile wafer (V)

Lemon curd tartlet with green apple sorbet,

Baked berry cheesecake with white chocolate ganache & raspberry sorbet

Sticky date pudding, butterscotch sauce, vanilla bean ice cream

## Sides

Whole roasted chat potatoes with rosemary salt (VEG, DF, GF)

Char grilled vegetables w house made dukkah (VEG, DF, GF)

Mash potato, garlic, and sea salt (VEG)

Mixed leaf salad w lemon herb dressing (VEG, DF, GF)

Seasoned fries with aioli (VEG)

Steamed broccolini with toasted almond butter (VEG)





# grazing menu

\$65pp - 2 Course

\$75pp - 3 Course

## Entrée

Salt & pepper squid with citrus aioli and lemon

Grilled haloumi & crispy pancetta with pomegranate & baby cress salad, vincotto dressing

Twice cooked pork belly with maple glaze, watercress salad, shiraz jus (GF)

## Mains

Slow roasted whole chicken with harissa and roast capsicum puree (GF)

Salmon fillet with orange, fennel, and herb salad (GF, DF)

Bistecca steak with black garlic butter, heirloom tomatoes and jus (GF)

## Desserts • *Select 1 Dessert*

Selected Australian & imported cheeses with muscatels, seasonal fruit & lavosh, wafers

A selection of mini dessert, fresh berries served with ice cream

## Sides • *Select 3 Sides*

Whole roasted chat potatoes with rosemary salt (VEG, DF, GF)

Char grilled vegetables with house made dukka (VEG, DF, GF)

Mash potato, garlic, and sea salt (VEG)

Mixed leaf salad with lemon herb dressing (VEG, DF, GF)

Seasoned fries with aioli (VEG)

Steamed broccolini with toasted almond butter (VEG)



*canapes*  
min 30pax

\$55pp - 8 Canapes + 1 Substantial  
\$70pp - 10 Canapes + 2 Substantial

## Canape Selection

Prawn & heirloom bruschetta on sourdough crouton (DF)  
Tuna ceviche with avocado mouse tartlet  
Sydney rock oyster with cucumber and salmon roe (DF, GF)  
Salt & pepper squid with sweet chilli ginger dipping sauce  
Mushroom & parmesan arancini, black garlic aioli (VEG)  
Vegetarian rice paper roll, Vietnamese dipping sauce (VEG, DF)  
Smoked salmon caper bruschetta, shaved eschalot, dill cream  
Peking duck spring roll, hoisin and soy sauce (DF)  
Vegetable korma pie with Indian spiced tomato chutney (VEG)  
Sweet potato and cashew empanada, chipotle aioli (VEG)  
Slow cooked duck pancake with cucumber and Peking sauce (DF)  
Tempura prawn with caper aioli and dill (DF)  
Southern fried chicken lolly pop with smoked chilli aioli  
Caramelised onion and goats cheese tartlet (VEG)  
Sticky slow cooked pork bites with char siu glaze (GF)  
Pork & fennel sausage roll with tomato relish

## Substantial / Sliders

Cheeseburger slider with wagyu patty, cheese, tomato sauce, sweet pickle  
Smokey BBQ beef brisket slider, slaw, chipotle mayo  
Lamb & harissa sausage rolls with currant and tomato relish  
Spinach & ricotta filo's with tomato relish (VEG)



# beverages

## Standard Beverage Package

\$45pp - 3 Hour Package

\$55pp - 4 Hour Package

Ate Sparkling

Ate Pinot Grigio

Ate Shiraz

Ate Cabernet Sauvignon

Standard Tap Beers

Cascade Light

## Premium Beverage Package

\$65pp - 3 Hour Package

\$75pp - 4 Hour Package

Mojo Prosecco

Mojo Moscato

Tai tira Sauvignon Blanc

La La Land Pinot Gris

Cloud St Pinot Noir

Mojo Shiraz

Reverie Rosé

Standard & Premium Tap Beer

Cascade Light



## *accommodation*

Surrounded by natural coastal greenery and overlooking the ocean, Caves Coastal offers 18 individual bungalows, 20 villas and 10 townhouses. Accessed by timber boardwalks, we offer exclusive suites or shared accommodation.

Our suites are an open plan style accommodation with a king bed, soaking bath tub and rainfall shower, suitable for individual delegates or couples. The Villas are a single-storey accommodation that have two bedrooms and two bathrooms or Two- or Three-Bedroom Townhouses, which are double-storey accommodations with two bathrooms. Both include two living spaces as well as kitchen and laundry facilities. These options allow delegates their private space whilst giving them an opportunity for team bonding or down time.



# CÀVES

coastal bar & bungalows