



Conference PACKAGE

CÄVES
coastal bar & bungalows



welcome

Caves Coastal is an easy scenic drive only 90 minutes from Sydney and 40 minutes 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.

spaces



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

Event Space	Nautilus 1	Nautilus 2	Total
Area m ²	105	105	272
Theatre	70	70	190
Cabaret	30	30	78
Banquet	40	40	160
Cocktail	60	60	200



spaces

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

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



spaces

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

Theatre	30
Banquet	30
Cocktail	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.



Morning Tea

Whole Fruit

Fresh baked pastries and danishes

Tea & Coffee station

catering

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, cheese and horseradish

Schnitzel wrap with tomato, iceberg lettuce and aioli

Tuna sandwich, green capsicum, brown onion, parsley and kewpie mayo

Hot smoked salmon sandwich, capers, eschalot, chives, sour cream

Mortadella sandwich with rocket, fior di latte and pesto aioli

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)

Walnut, blue cheese and grapes salad with mustard dressing

Chicken and corn salad with creamy spicy mayo (GF)

Tuna, and white cabbage salad with yuzu dressing

Afternoon Tea

Whole fruit

Savoury muffins & petite fours

Tea & Coffee station

\$60pp - Half Day Package

Morning Tea & Lunch or Lunch & Afternoon Tea

\$70pp - Full Day Package

Morning Tea, Lunch & Afternoon Tea



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

\$30 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

Breakfast Box + \$25 pp

Croissant, Double smoke ham, swiss cheese, Greek yoghurt, house made muesli, fresh fruits, Honey, Pepe Saya butter, Sourdough bread and coco pops.

Platters *(Serves 8 - 12 people)*

Antipasto \$200

Calabrese salami, prosciutto, double smoked leg ham, Adelaide Hills brie, cheddar, blue cheese, marinated olives, roasted vegetables, breads, and crackers

Seafood \$250

Fresh Sydney rock oysters, QLD prawns, smoked salmon, sake cured kingfish, salt and pepper squid, beer battered whiting fillet, chips, grilled sourdough, fresh lemon, and dipping sauces

Pizza \$90

4 whole pizzas (chef's selection)

Cheese \$70

Australian and imported cheeses, muscatels, seasoned fruits, lavosh, and crackers



\$70pp - 2 Course

\$80pp - 3 Course

set menu
alternate drop - min 20pax

Entrée *Select two to be served alternately*

Twice cooked Australian chargrilled octopus with garlic & herb potato croquette, chorizo oil

House cured Atlantic Salmon, dill, whipped cream cheese, grapefruit, citrus dressing, olive oil, nasturtium, and crispy lavosh.

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

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

Mains *Select two to be served alternately*

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, grilled root vegetables, chimichuri and jus (GF, DF)

MB2 Riverina sirloin steak, sweet potato purée, rocket, eschalot and jus (GF)

Pan fried potato gnocchi with porcini and truffle cream, wild mushroom ragu, and shaved pecorino (VEG)

Desserts *Select two to be served alternately*

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

Belgian chocolate and crunchy peanut butter tart with mascarpone almond praline

Basque burnt cheesecake, almond crumble, chantilly cream and fresh berries

Sticky date pudding, butterscotch sauce, vanilla bean ice cream



\$75pp - 2 Course
\$85pp - 3 Course

grazing menu

Entrée

Twice cooked Australian chargrilled octopus with garlic & herb potato croquette, chorizo oil
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 roasted capsicum puree (GF)
Salmon fillet with orange, fennel, and herb salad (GF, DF)
Black angus striploin steak with black garlic butter, heirloom tomatoes and jus (GF)

Desserts *Select 1 dessert*

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)



canapés

min 30pax

\$60pp - 8 Canapes + 1 Substantial
\$75pp - 10 Canapes + 2 Substantial

Canape Selection

Prawn & heirloom bruschetta on sourdough crouton (DF)
Kingfish ceviche with calamansi vinaigrette and crispy cassava wafer
Sydney rock oyster with cucumber and salmon roe (DF, GF)
Smoked mozzarella croquette with pickled radicchio and basil pesto (VEG)
Mushroom & parmesan arancini, black garlic aioli (VEG)
Tuna and green olive empanada with corn and tomato salsa
Smoked salmon caper bruschetta, shaved eschalot, dill cream
Peking duck spring roll, hoisin and soy sauce (DF)
Spinach and fetta filo with smokey tomato relish (VEG)
Sweet potato manchego and corn empanada (VEG)
Slow cooked duck pancake with cucumber and Peking sauce (DF)
Tempura prawn with caper aioli and dill
Southern fried chicken lolly pop with smoked chilli aioli
Caramelised onion and goats cheese tartlet (VEG)
Sweet chilli soy marinated pork skewer with onion garlic vinegar dipping sauce
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
Ratatouille vegetable calzone (VEG/DF)
Sticky pork bao bun with sweet chilli sauce, sliced lebanese cucumber and onion



beverages

Standard Beverage Package

\$52pp - 3 Hour Package

\$63pp - 4 Hour Package

Ate Sparkling

Ate Pinot Grigio

Ate Shiraz

Ate Cabernet Sauvignon

Standard Tap Beers

Cascade Light

Premium Beverage Package

\$72pp - 3 Hour Package

\$83pp - 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.

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