

SAN MARTIN

Akuna Bay

CONFERENCE & EVENTS PACKAGES

San Martin Akuna Bay has a range of full-service food and beverage packages, tailored to suit your needs and requirements. Treat your guests to a function they won't forget.



Day Delegate Package

\$120_{PP}

INCLUSIONS

Freshly brewed coffee and a selection of teas

Fresh fruit bowl on arrival

Delegate refreshments including mints and bottled mineral water

Morning and afternoon tea prepared daily by our pastry chef

Buffet lunch *or* stand up working lunch

A selection of soft drink refreshments

Stationery including note pads and pens

Standard audio visual equipment (flipchart, whiteboard)

Complimentary wireless internet connection

\$105 Half Day

Includes morning tea and lunch for morning meeting

Note: Food may contain trace of nuts.

MORNING & AFTERNOON TEA

CHOICE OF 1 SAVOURY & 1 SWEET PER BREAK

SAVOURY

Avocado finger toastie **V**

Beet-tomato, goat cheese bruschetta

Savoury pumpkin scone with chive cream fraiche

Vegan rice paper roll, peanut sauce **GF | VG**

Ricotta and spinach tartlets **V**

Gourmet sausage roll

3 Cheese sandwich, rye sourdough **V**

SWEET

Pistachio and orange flourless cake

Power seed bircher muesli, goji berries, watermelon

Freshly baked scone, butter and jam

Coconut date bar

Coconut protein ball **GF | VG**

Chocolate chip cookie

Pistachio macaron

Bombolini, cinnamon sugar **DF**

White chocolate and raspberry lamington

Raspberry and white chocolate muffin

ADDITIONAL BREAK ITEMS

\$9 p/p

SAVOURY

Beef brisket and mushroom pie, bush tomato chutney

Bacon and cheese quiche

Tomato, mozzarella toastie **V**

Bacon and egg wrap

Smoked salmon bagel, capers, cucumber, crème fraiche, lemon, red onion

Egg and chive finger sandwich, cucumber **V**

Salami and provolone panini

Bacon and egg roll, Shed sauce, sesame soft milk bun

SWEET

Mini fruits pavlova, vanilla whipped cream **GF**

Seasonal fresh sliced fruit and berries **GF | DF**

Chocolate rocky road, dry fruits, seeds and nuts **GF**

Caramel and macadamia slice

Selection of house baked mini pastries

DF dairy free **GF** gluten free **V** vegetarian **VG** vegan



LUNCH

SANDWICH

Choice of one

Pastrami reuben, imported Swiss cheese, Russian dressing on New York rye
Smoked salmon bagel, capers, cucumber, crème fraiche, lemon, red onion
Grilled chicken wrap, guacamole, fresh tomato, coriander **DF**
Goat's cheese and grilled courgette focaccia, rocket, confit tomato honey **V**
Grilled Italian aubergine and ricotta on focaccia bread
Roasted ham and cheese, truffle mustard, lettuce served on fresh baguette

ENTREES

Choice of two

Power slaw, mixed shaved brussels sprout, kale, radicchio, carrot, cabbage, white balsamic and honey vinaigrette, oregano roasted walnuts **GF | VG**
Heirloom tomato, persian feta, pickled red onion, pomegranate, mint, oregano **GF | V**
Tasmanian smoked trout, dill crème fraiche, baby capers, mustard cress
Baby salt baked beetroot, shaved baby carrot, pistachio, caramelized balsamic **GF | VG**
Crisp cos lettuce- lemon myrtle chicken breast, grana padano parmesan, anchovy dressing, croutons
Smoked paprika turkey, tomato, lettuce, bacon, avocado spread **DF**
Salt and pepper calamari, zucchini, mint, aioli, lemon

MAINS

Choice of two

Portuguese peri-peri chicken skewers, lemon and garlic aioli, pita bread **DF**
Beef pie, creamy sebago pea mash
Falafel, tartare sauce, lemon **V**
Za'atar roasted chicken, yoghurt sauce, pilaf rice **GF**
Tacos out of their shell, shredded beef, cheddar, cottage cheese, hard and soft shell tortilla
Garlic mushroom slider, haloumi, spinach, Spanish onions
Garlic herb flatbread, semi dried tomatoes, olives, mozzarella
Moroccan lamb shoulder, parsley, mint and tomato salad, pickles, tahini, lebanese bread **DF**

DESSERT

Choice of two

Seasonal fruit platter with berries **GF | DF**
Milk chocolate, passion fruit tartlet
Vanilla crème brûlée **GF**
Fresh lemon meringue tart **GF**
Pistachio and apricot slice
Lemon olive oil cake, lemon double cream
Old fashioned vanilla slice
Choux pastry, praline cream, hazelnut

DF dairy free **GF** gluten free **V** vegetarian **VG** vegan

GF Bread add \$1/pp



Cocktail

CANAPÉ PACKAGES

\$90^{PP}

PACKAGE 1

2 hours beverage package
4 cold canapés
2 hot canapés

\$115^{PP}

PACKAGE 2

2 hours beverage package
5 cold canapés
3 hot canapés
1 sweet canapé

\$135^{PP}

PACKAGE 3

2 hours beverage package
6 cold canapés
4 hot canapés
2 sweet canapés
2 mini meals

CHOICE OF COLD CANAPES

Raw salmon lettuce cup, ginger, soy, chilli **GF | DF**
Sydney rock oyster, salmon caviar **GF | DF**
Iberico ham, garlic crouton, tomato brushed, pickled onion
Caramelised onion and goat cheese tartlets **V**
Tofu and shitake rice paper rolls, mint,
coriander, peanut dip **GF | VG**
Grilled focaccia, heirloom tomatoes, mozzarella **V**
Avruga caviar and soured cream tartlets
Teriyaki beef sushi, sesame seed sauce

CHOICE OF SWEET CANAPES

Seasonal fruit panna cotta **GF**
Vanilla macaron
Lemon tart, toasted meringue
Strawberry and rhubarb pavlova, lime chantilly **GF**
Vanilla crème brûlée **GF**
New York cheesecake, strawberry
Pistachio and apricot slice

DF dairy free **GF** gluten free **V** vegetarian **VG** vegan

CHOICE OF HOT CANAPES

Pumpkin ricotta arancini **V**
Truffle mac and cheese croquette **V**
Spinach and ricotta tartlets **V**
Palm sugar ginger infused chicken skewers **GF | DF**
Spiced tomato, lentils pithivier
Salted cod croquette, sriracha mayonnaise
Bianchini fritti (white bait), tartare sauce, lemon
Tempura prawn, honey soy dipping sauce
Mini wagyu beef pie, mash potato, mushy peas gravy
Aussie beef sausage roll, tomato chutney

CHOICE OF MINI MEALS

Crisp pork belly, creamy polenta, pea zucchini,
orange gremolata
Fried chicken thigh slider, bang-bang sauce, shaved iceberg
Fish 'n' chips, beer battered barramundi, chips,
lemon, tartare sauce **DF**
Prawn and avocado roll, celery, mayonnaise,
cayenne pepper **DF**
Tomato and basil flatbread, mozzarella di bufala **V**
Braised beef short rib on the bone, pickles **DF**



Grazing Platters

*Add a sharing platter to your package
All platters serve 30 people*

\$225

HEALTHY PLATTER VG

Roasted vegetables with fresh herbs, grapes, smoked almonds, chilled market fruits, farm crudités, pumpkin paprika dip, heirloom tomato bruschetta, corn tortilla chips and guacamole.

\$280

MEDITERRANEAN PLATTER

Serrano ham, harissa hummus, meredith feta cheese, kalamata olives, grilled eggplant, pepperoncinis, garlic marinated calamari, yogurt and mint. Served with grilled flat bread.

\$310

TUSCAN CHARCUTERIE

*Burrata mozzarella, marinated cherry tomatoes, kalamata olives and olive tapenade, marinated artichokes hearts, prosciutto, cacciatore and mortadella.
Served with baguette, lavosh and grissini.*



Live Cooking

*All live cooking is for the duration of 1 hour
Extra time is charged at \$5pp, per 30minutes*



\$20^{PP}

OYSTER SHUCKER

Sydney rock and pacific oysters
Selection of hot sauces
and vinegars

\$20^{PP}

PEKING DUCK PANCAKE

Warm Peking duck,
hoisin sauce, green shallots
and steamed pancake

\$25^{PP}

SUSHI & SASHIMI BAR

Maki, nigiri, salmon,
yellow fin tuna, hiramassa king fish
Japanese condiments

\$225 1.5 HOURS

CHEF ATTENDANT

One chef per/40 guests. Extra time is charged at \$110, per 30minutes.



SHARED TABLE & PLATED OFFERING

Including freshly brewed coffee and tea selection

SHARED MENU

\$59^{PP}
2 COURSES

\$72^{PP}
3 COURSES

PLATED MENU

\$62^{PP}
SET 2 COURSES

\$75^{PP}
SET 3 COURSES

\$67^{PP}
ALTERNATE
2 COURSES

\$77^{PP}
ALTERNATE
3 COURSES

ADDITIONAL

\$35^{PP}
KIDS MEAL

\$35^{PP}
CREW MEALS

CHOICE OF ENTREES

BBQ garlic baby octopus shaved fennel, orange, watercress, pickled radish **GF | DF**

Calamari fritti lolligo squid, zucchini, garlic, mint, tartare sauce, lemon

Tuna ceviche tostada, cucumber, avocado, radish, chilli, pomegranate, citrus dressing **GF | DF**

Homemade chicken liver terrine, pickled grapes, apple condiment, brioche

Kale, avocado, roast pumpkin salad, mint, coriander, chilli, pomegranate, almond, pepitas, rocket **VG | DF**

Goat cheese zucchini flowers, tomato passata, zucchini, squash, mint **V**

Heirloom tomato salad, buffalo mozzarella, lime, compressed watermelon, fig, baby basil **V | GF**

CHOICE OF MAINS

Darling downs beef striploin, roast beetroot, horseradish cream **GF**

Roast chicken breast, truffle jus, mousseline potato, cavolo nero, mushrooms **GF**

Crispy skin pork belly, polenta, orange gremolata, pea and zucchini salad **GF**

Pressed Moroccan lamb shoulder, buttered parsley, new potatoes, sugar snap peas, jus **GF**

Truffle ricotta tortellini, squash, green beans and asparagus salad **V**

Pan seared salmon, potato and parmesan gnocchi, Chinese spinach

Herb coated barramundi, creamed saffron potato, fennel, crab bisque

Duck leg comfit, potato terrine, asparagus

Lentils and mushroom balls, tomato passata, spinach, parmigiano reggiano **V**

CHOICE OF DESSERT

Vanilla choux pastry, raspberry sorbet, caramelized almond

Lemon tart, toasted meringue, lemon and lime sorbet, shortbread

Strawberry and rhubarb pavlova, coconut meringue, lime chantilly, passion fruit puree **GF**

Dark chocolate mousse, yuzu, chocolate sablé, flourless biscuit, citrus sorbet

Vanilla crème brûlée, cherry compote, vanilla and chocolate **GF**

Chocolate mud cake, salted caramel, vanilla and brownie ice cream

New York cheesecake, strawberry, blueberry sorbet

Apple tarte tatin, caramel, vanilla bean mascarpone

CHOICE OF SIDES

\$5^{PP}

Chilli olive oil broccolini, roasted sesame **VG | GF**

Green mixed herb salad, dijon dressing **VG | GF**

Seasonal vegetables, herb butter **V | GF**

Rosemary and paprika roasted kipfler potatoes **V | GF**

DF dairy free **GF** gluten free **V** vegetarian **VG** vegan

Beverage Packages

CLASSIC BEVERAGE PACKAGE

1/2 hour \$27 | 1 hour \$32 | 2 hour \$39 | 3 hour \$46 | 4 hour \$50 | 5 hour \$62 PER PERSON

SPARKLING

Growers Gate Brut SA

WINES

Growers Gate Sauvignon Blanc SA

Growers Gate Pinot Noir SA

BEER

Byron Bay

Peroni

Heineken 0%

WATER

Purezza Sparkling Water

Purezza Still Water

OTHER

Selection of soft drinks and juices

PREMIUM BEVERAGE PACKAGE

1/2 hour \$35 | 1 hour \$40 | 2 hour \$47 | 3 hour \$53 | 4 hour \$58 | 5 hour \$70 PER PERSON

SPARKLING

Johnny Q Sparkling Brut SA

WINES

Johnny Q Sauvignon Blanc SA

Johnny Q Shiraz SA

BEER

Byron Bay

Kosciuszko Pale Ale

D'Albora Mid strength

Heineken 0%

WATER

Purezza Sparkling Water

Purezza Still Water

OTHER

Selection of soft drinks and juices

NON-ALCOHOLIC PACKAGE

Cocktail beverage menu available upon request.

1/2 hour \$11 | 1 hour \$16 | 2 hour \$24 | 3 hour \$30 | 4 hour \$36 | 5 hour \$41 PER PERSON

MOCKTAIL

Choose 1 from Restaurant Beverage menu

WATER

Purezza Sparkling Water

Purezza Still Water

OTHER

Selection of soft drinks and juices

