



2025 Function Packages

BAYVIEW
FUNCTIONS & EVENTS

Jubilee
Stadium



Our Menus

Please enjoy our sample menus. Our team will curate a menu specifically for your event, and dietary requirements

Minimum 60 pax applies.

Finger Food Breakfast

\$40 per person - please select 3 options



Food inclusions

Danish pastries
Assorted mini muffins
Granola cups served with vanilla yoghurt
Chipolata sausages
Assorted quiches
Mini egg & bacon tartlets

Beverage inclusions

Premium Nespresso coffee capsule selection
Herbal & flavoured tea selection
Orange juice
Iced water

Buffet Breakfast

\$49.50 per person

Food inclusions

Bacon
Sausages
Scrambled eggs
Grilled tomato
Hash browns
White and wholemeal toast
Assorted condiments
(jam, vegemite, honey, butter and margarine)

Beverage inclusions

Premium Nespresso coffee capsule selection
Herbal & flavoured tea selection
Orange juice
Iced water

Plated Breakfast

\$57.50 per person

Alternate serve option is an additional \$6 per person



Served per table

Fresh fruit platter

Danish pastries platter

Beverage inclusions

Premium Nespresso coffee capsule selection

Herbal & flavoured tea selection

Orange juice

Iced water

Plated - A choice of one

The big breakfast fried egg, bacon, sausage, hash brown, spinach & toasted sourdough (NF, DF)

Sweet corn fritter with slow-roasted tomatoes & smashed avocado (NF, V)

Grilled Halloumi, asparagus, poached egg on toasted sourdough (V)

Pork and Fennel sausage with roast peppers, sweet potato and toasted sourdough

Breakfast taco pulled beef, avocado, pecorino & spicy tomato salsa (NF)

Smoked Salmon Eggs Benedict with rocket, chives & crispy capers (NF)

French toast with mascarpone & berry compote (V)

Morning or afternoon tea

\$36 per person - please select 2 options

Morning and afternoon tea

\$56 per person - please select 2 options
for morning and 2 options for afternoon



Food inclusions

Ham and cheese croissants
Freshly baked scones with jam and cream
Assorted Danish pastries
Assorted muffins
Freshly baked cookies
Seasonal sliced fresh fruit platter

Beverage inclusions

Premium Nespresso coffee capsule selection
Herbal & flavoured tea selection
Iced water

Light lunch package

\$40 per person

Food inclusions

Assorted gourmet sandwiches and wraps
Seasonal fruit platter

Beverage inclusions

Premium Nespresso coffee capsule selection
Herbal & flavoured tea selection
Orange juice
Iced water

Upgrade options from \$6.50 pp

Danish pastries
Mini assorted muffins
Ham & cheese croissant

Canape Menu

\$35.50 per person - 1 hour package

Two cold canapes/Three hot canapes

\$45.50 per person - 2 hour package

Two cold canapes/four hot canapes/one substantial canape

\$55.50 per person - 3 hour package

Three cold canapes/four hot canapes/two substantial canapes

\$70 per person - 4 hour package

Four cold canapes/five hot canapes/two substantial canapes



Cold canapes

Prawn & Chicken Clubs chili and coriander

Chicken Pate, Pear shallot relish

Sashimi of Kingfish with miso daikon, apple and coriander

Smashed Peas Bruschetta lemon and mint

Potato & Roasted Vegetable Tartlet goats'cheese, tomato jam

Duck Foie Gras Pate grilled peach buns

Milk buns with Sticky Roast Berkshire Pork (Northern Rivers, NSW), coriander, Japanese mayo

Zucchini & Haloumi Skewers mint dressing

Sydney Rock Oysters (Clyde River, Bateman's Bay NSW), Yarra Valley smoked pearls and chardonnay

Warm canapes

Chicken Laksa Steamed Buns

Lamb & Olive Empanada saffron yoghurt

Chicken 65 gf coriander, and lemon raita Haloumi, Feta, Walnut & Spinach Fatayers

Chicken, Lime & Lemongrass Paddlepops traditional nam jim

Corn & Gruyere Croquettes thyme aioli Thyme, Pumpkin, Goats' Cheese B'stilla

Beef Pithivier beef cheeks, bacon, shiraz

Chicken, Lemon Myrtle Sausage Rolls

Substantial

Coconut-Poached Barramundi pumpkin, snake beans, fried chili, ginger and garlic

Persian Style Chicken pistachio rice and barley

Soy Glazed Salmon coriander potatoes, sesame crème fraiche, micro tat soi

Lamb Rump (New England, NSW), fennel, green chilli and preserved lemon Charred Broccolini,

Sashimi Kingfish miso & sesame

Spiced Slow-Roasted Beef Brisket (Northern Rivers, NSW), tomato and barley salad

Buffet package

\$60 per person



Mains - please select 2 options

Slow Roasted Scotch Fillet with vincotto & rosemary, duck fat roasted potato

Coconut Grilled Chicken, green mango, snake beans & cashews

Oven Steamed Soy Salmon with sesame broccolini, roasted kale and crispy onions (DF, GF)

Braised Chicken in Laksa with bean curd, egg, bean sprouts, shallots and coriander (DF, GF)

Butter Chicken Moussaka

Slow Cooked Kashmir Style Lamb Shanks

Prawn, Potato & Cauliflower Curry with fresh fragrant herbs

Sticky Miso Roasted Chicken and sesame pumpkin

Marinated Lamb Rumps with tomato, potatoes, onions, rosemary & garlic (DF, GF)

Five Spiced Pork with wombok and pickled apple slaw

Sides - please select 1 option

Baby Beans with herb butter (GF, NF, V)

Baked Sweet Potato with chilli garlic butter (GF, NF, V)

Sauteed Brussels Sprouts with pancetta & thyme (GF, NF, V)

Baked Potatoes

Charred Broccolini, sesame & ginger (GF, NF, V)

Spiced Roasted Cauliflower

Salads - please select 2 options

Garden Salad with mixed lettuce, cherry tomatoes, cucumber, Spanish onion, carrot & capsicum (GF, DF, VG, V)

Panzanella Salad with toasted sour dough

Green Beans shaved fennel with pecorino dressing

Greek Salad with cherry tomatoes, cucumber, capsicum, celery, onion, olives, herbs & feta cheese (GF, V)

Caesar Salad with crispy bacon, egg & shaved parmesan (NF)

Tomato & Feta Salad with soy-roasted pumpkin seeds

Sit down three course

\$90 per person - includes artisan bread & butter, entree, main & dessert

Sit down four course

\$104 per person - includes artisan bread & butter, antipasto platter per table, entree, main & dessert



Entree - please select 1 option

Salad of Handpicked Crab avocado, gazpacho tahini yoghurt

House Cured Duck Prosciutto elderflower, walnut candy, roasted peach, goats curd

Snowy Mountains Hot Smoked Rainbow Trout (Tumut NSW), potato, caper, and micro salad

Confit Chicken Terrine dukkah, sweet and sour eggplant salad

Heirloom Tomato Tart Burraduc Farm (Bungwahl NSW) buffalo mozzarella, green sauce, vincotto

Parmesan Custards shaved raw asparagus, broccolini, lemon oil, anchoiade

Main - please select 2 alternate drop

Apple Cider Braised Pork Belly cannellini, spinach, and pancetta ragout, herb polenta, roasted kale

Lamb Rump (New England NSW), pistachio and peppercorns, goats' cheese creamed potato

Grilled Salmon with fennel, lime, sumac fennel & mint salad

Cardamom Honey Glazed Duck Breast (Mandalong Valley NSW), baby root vegetables

Grass Fed Beef Fillet (Northern Rivers, NSW), coriander-peppercorn rub, fried potatoes, garlic, green chilli and coriander

Barbequed Chermoula Corn-Fed Chicken (Arcadia NSW), sweet corn, piri piri and coriander salsa

Persian Style Barramundi saffron-lemon potatoes, verjuice, fresh herb leaves

Dessert - please select 1 option

Green Tea Mascarpone Mousse vanilla cheesecake, and yuzu tiramisu

Lemon Meringue Tart lemon curd, yuzu cheesecake, vanilla sponge, white chocolate glaze

Coconut Pannacotta pistachio crumbs, pineapple sorbet

Apple & Caramel Slice apple compote, cinnamon crème, caramelia mousse, sable

Chocolate Tart filled with 70% dark chocolate mousse, orange and ginger confit

Standard beverage

\$55 per person - 3 hour package

\$68 per person - 4 hour package



Beer

Carlton Dry
Asahi Premium
Great Northern Supers Crisp
Cascade Light

Wine

Accolades Sauvignon Blanc
Accolades Sparkling Brut
Accolades Shiraz

Cider

Apple Somersby Cider

Soft drinks

Coke
Coke Zero
Sprite
Mt Franklin Still Water
Mt Franklin Sparkling Water

Premium beverage

\$60 per person - 3 hour package

\$72 per person - 4 hour package

Beer

XPA Balter
Asahi Premium
Carlton Dry
Great Northern Supers Crisp
Cascade Light

Wine

Accolades Sauvignon Blanc
Accolades Premium Brut
Accolades Chardonnay
Accolades Rose
Accolades Shiraz

Cider

Apple Somersby Cider

Soft drinks

Coke
Coke Zero
Sprite
Mt Franklin Still Water
Mt Franklin Sparkling Water

Spirits


Jim Beam & Cola
Canadian Club & Dry
Brookvale Union Ginger
Beer
Vodka RTD

BAYVIEW

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