



# ATURA

Albury

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## EVENT PACKAGES

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### ENQUIRIES

Tiffany Bourke-Edwards | Sales Executive | Atura Albury

P 02 6021 5366 | E [tiffany\\_bourkeedwards@evt.com](mailto:tiffany_bourkeedwards@evt.com)

[aturahotels.com/albury](http://aturahotels.com/albury)

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# PLATED DINING

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Available for 20 guests or more

2 COURSE | **\$55** per person

3 COURSE | **\$68** per person

## ENTREE

Tuna Poke | Yellow Fin Tuna | Black Sesame | Pickled Cucumber | Yuzu Wasabi | Jalapeno  
Roasted Beetroot | Meredith Goat's Cheese | Beetroot Vinegar | Nasturtiums | Pistachios  
Poached Chicken & Baby Cos | Slow Cooked Egg | Rye Crumble | Crispy Spec | Classic Creamy Garlic Dressing  
Crispy Salt & Pepper Squid | Spicy Salt | Sriracha Aioli | Lemon  
Beef Tartare | Burnt Onion Aioli | Brioche | Crème Fraiche Emulsion | Nasturtiums  
Arancini | Four Cheese Arancini | Tomato Sugo | Grana

## MAIN

Crispy Skin Salmon | Creamed Potato | Kasundi Tomato | Baby Shizo  
Pan Fried Chicken Breast | Spiced Pumpkin | Broccolini | Dukkah | Garlic Oil  
Confit Duck | Burnt Lettuce | Stone Fruit | Pan Jus  
Slow Roasted Riverine Sirloin | Potato Gratin | Classic Béarnaise  
Twice Cooked Pork Belly | Green Papaya | Apple & Fennel Salad | Coconut & Peanut Crumble  
Slow Cooked Lamb Tomahawk | Garlic Potato Puree | Burnt Onion Jus  
Butternut Pumpkin Ravioli | Pumpkin Puree | Sage & Peanut Pangrittata | Pecorino

## DESSERT

Sticky Date | Rich Butterscotch Sauce | Pistachio Toffee | Double Cream  
Vanilla Meringue Pavlova | Double Cream | Berries | Pistachio Praline | Baby Mint  
Triple Choc Fudge Brownie | Chocolate Crumble | Chocolate Crispies | Raspberry Cream  
Baked NY Cheese | Tahitian Vanilla Cream Frosting | Strawberry Rhubarb Compote  
Nutella Vs Smores Waffles | Belgian Waffles | Hazelnut Praline | Fresh Strawberries | Nutella | Marshmallow | Vanilla Ice Cream  
Our Profiteroles | Classic Crème Patisserie Filled Choux Pastry | Chocolate Sauce | Salted Caramel Crispies

Brewed coffee | T2 Teas

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# BUFFET

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Available for 20 guests or more  
\$200 surcharge applies for groups of 19 or less

**\$55** per person

## **BREAD**

Soft bread rolls

## **SALAD**

Baby leaf salad | chardonnay vinaigrette  
Rocket and roast pumpkin salad | pangritata | pine nuts  
Classic coleslaw | herb mayo  
Greek salad | olives | fetta | oregano

## **HOT**

### **From the garden** *select ONE*

Butternut pumpkin ravioli | pumpkin puree | sage and peanut pangritata | pecorino  
Vegetable lasagna | San Marzano tomato | parmesan pangritata  
Mushroom and pea risotto | basil | grana padano

### **From the paddock** *select ONE*

Roast chicken | lemon and herb rub  
Garlic and rosemary New York strip | jus  
Pork belly | crackling

### **From the sea** *select ONE*

Cone bay barramundi | tomato vierge  
Crispy skin salmon | kasundi tomato | petite herbs

### **On the side** *select TWO*

Thick cut chips | aioli  
Creamy mash | confit garlic  
Seasonal vegetables | garlic oil | toasted almonds  
Baby jacket potatoes | sour cream | chives  
Roasted Japanese pumpkin | dukkah

## **DESSERT**

Chefs selection of cakes and gateaux  
Brewed coffee | T2 teas

### **ADD ON:**

Cheese platter - \$5 per person

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# BARBEQUE BUFFET

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Available for 20 guests or more

**\$45** per person

**ENTREE**

**Soft Bread Rolls**

**MAIN**

**From land & sea**

Garlic & Rosemary New York Strip | Jus  
Classic Aussie Beef Sausages | Smokey BBQ | Sautéed Onions  
Chicken Skewers | Lemon & Herb Rub

**On the side**

Baby Jacket Potatoes | Sour Cream | Chives  
Roasted Japanese Pumpkin | Dukkah

**From the garden**

Baby Leaf Salad | Chardonnay Vinaigrette  
Rocket & Roast Pumpkin Salad | Pangrattata | Pine Nuts  
Classic Coleslaw | Herb Mayo  
Greek Salad | Olives | Fetta | Oregano

**DESSERT**

Seasonal Fruit Platter  
Pavlova station  
Brewed coffee | T2 teas

**Add On – Cheese Platter +\$5.00pp**

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# CANAPÉS

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Available for 20 guests or more

ONE HOUR | four choices | seven pieces per person | **\$15** per person

TWO HOUR | seven choices | ten pieces per person | **\$26** per person

Select from the cool, hot or sweet lists below

## THE COOL LIST

Tomato and basil bruschetta  
Roast beetroot and goats cheese tartlet | baby basil  
Tuna poke | yuzu wasabi | avocado | black sesame  
Beef tartare | caramelised onion | brioche croute | crème fraîche emulsion  
Vietnamese rice paper rolls | nam jim  
Bringing back the peking duck pancake

## THE HOT LIST

Salt and pepper squid | spiced salt | sriracha mayo  
Chicken yakitori | teriyaki sauce | shallots  
Chicken lollipops | chipotle BBQ | blue cheese sauce  
Steamed pork and prawn gyoza | goma dressing  
Twice cooked pork belly | miso caramel | baby shiso  
Four cheese arancini | garlic aioli  
Pork and fennel sausage roll | tomato ketchup

## THE SWEET LIST

Baked NY cheesecake  
Classic petite vanilla slice  
Gluten free chocolate praline brownie  
Classic lamingtons  
Selection of boutique eclairs

## THE SUBSTANTIAL LIST

**\$8.00 per person / per item**  
Fish and chips | sauce gribiche | lemon  
Roadhouse cheeseburger slider | American cheddar | pickles | mustard | ketchup  
Fried chicken slider | kimchi | pickled cucumber  
Pulled pork slider | smokey BBQ | coleslaw  
Aussie sausage sizzle | sausage | sautéed onions | milk bun | BBQ sauce  
Poke bowl | sashimi salmon | brown rice | avocado | radish | wasabi peas | yuzu ponzu

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# BEVERAGE PACKAGES

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## STANDARD

2HRS | **\$32** per person

3HRS | **\$39** per person

4HRS | **\$46** per person

5HRS | **\$53** per person

### PACKAGE INCLUDES

Cofield's sparkling  
Wolf Blass Sauvignon Blanc  
Wolf Blass Shiraz  
Furphy | XXXX Gold | Hahn Light  
Soft drink | Juice

## PREMIUM

2HRS | **\$39** per person

3HRS | **\$46** per person

4HRS | **\$53** per person

5HRS | **\$60** per person

### PACKAGE INCLUDES

Canaletto Prosecco NV  
Tai Nui Sauvignon Blanc  
Thorne-Clarke "Sandpiper Shiraz  
Willowglen Moscato  
Heineken | Great Northern Lager | Cascade Premium Light  
Soft drink | Juice

## LOCAL

2HRS | **\$41** per person

3HRS | **\$49** per person

4HRS | **\$57** per person

5HRS | **\$65** per person

### PACKAGE INCLUDES

Cofield's Prosecco NV  
All Saints Chardonnay  
Campbell's Moscato  
Pfeiffer's Cabernet Merlot  
Furphy | Bridge Rd Little Bling | Cascade Premium Light  
Soft drink | Juice

## OPTIONAL

Welcome cocktail | \$12 per person