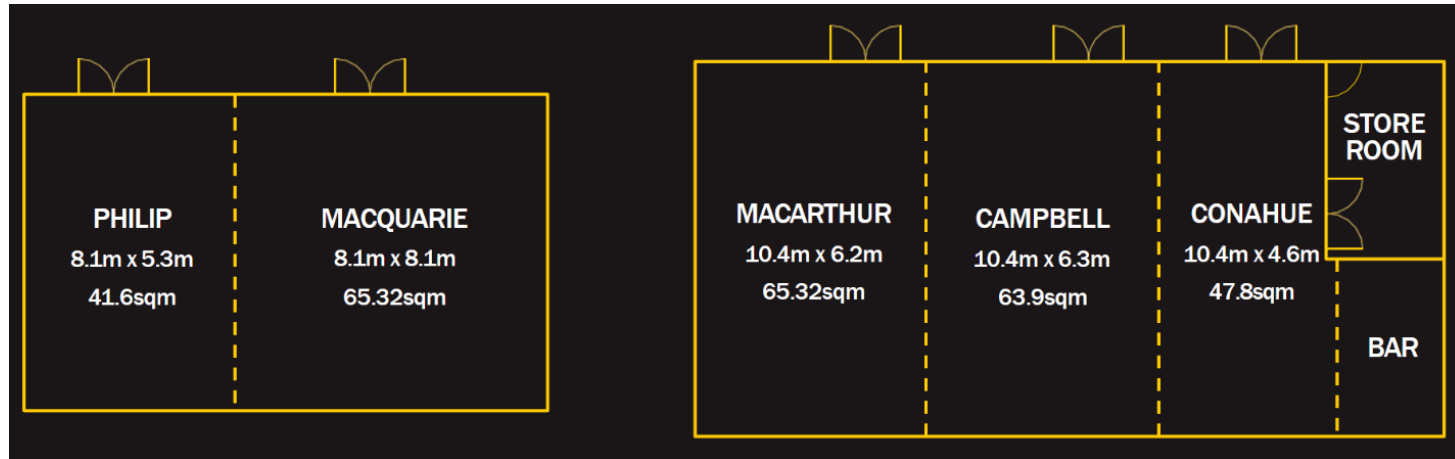


CAPACITY & FLOOR PLAN



ROOM	SQM	BANQUET	CABARET	COCKTAIL	CLASSROOM	BOARDROOM	THEATRE	USHAPE
Ballroom	188.3	150	104	200	96	-	200	-
Philip	43.2	20	16	30	18	12	25	12
Macquarie	64.8	50	32	60	24	20	60	24
Macarthur	67.4	50	32	60	30	18	60	24
Donahue	54.5	-	16	-	18	20	30	21
Campbell	63.9	40	32	60	36	30	50	24
Macarthur & Campbell	129.2	90	72	150	60	40	120	40
Campbell & Donahue	120	70	48	100	48	-	100	30
Philip & Macquarie	108	70	48	100	48	-	100	30
Pool Deck	151	120	-	200	-	-	-	-
Pool Deck 1	75.5	60	-	100	-	-	-	-
Pool Deck 2	75.5	60	-	100	-	-	-	-



FULL DAY DELEGATE PACKAGE

THE APPRENTICE

Minimum of 10 people

MORNING TEA

- Chefs selection of fresh bakery item
- Chobani yoghurt
- Carmen muesli bar
- Market fresh fruit
- Selection of juice

LUNCH WORKING STYLE

- Chefs selection of sandwiches
- Market fresh fruit
- Cheese & crackers
- Selection of bottled water or soft drink

*Upgrade to a hot lunch item \$5 per person

- Chef selection substantial item

AFTERNOON TEA

- Chefs selection of petit fours
- Chefs selection of fresh bakery item
- Market fresh fruit
- Selection of 'Dare' Iced Coffees

\$72 PER PERSON

INCLUSIONS

- Complimentary function room hire
- Complimentary car parking for delegates
- Complimentary WIFI
- Inclusion of digital signage outside of meeting rooms
- Brewed coffee & a selection of T2 teas available
- 1x Flip Chart with paper and markers
- Notepads, pens, & water for each delegate
- All AV cords, power boards & extension leads
- Plasma TV access within the room for projection usage

UPGRADES

- Data projector & screen - \$150.00
- Handheld microphone - \$60.00
- Chefs healthy smoothie - \$7.50 pp
- 30 minute post event canapes - \$12.50 pp

Dietary requirements are required 48 hours prior to arrival



FULL DAY DELEGATE PACKAGE

SUITED UP

Minimum of 10 people

MORNING TEA

- Chefs selection of fresh bakery item
- Chobani yoghurt
- Carmen muesli bar
- Market fresh fruit
- Selection of juice

LUNCH - BUFFET STYLE

- Warm sourdough & salted butter
- Chefs selection of two fresh salads
- Chefs selection of one hot item
- Pasta of the day
- Chefs selection of sides
- Market fresh fruit
- Chefs selection of sweet treat
- Selection of bottled water or soft drink

AFTERNOON TEA

- Chefs selection of petit fours
- Chefs selection of fresh bakery item
- Market fresh fruit
- Selection of 'Dare' Iced Coffees

\$79 PER PERSON

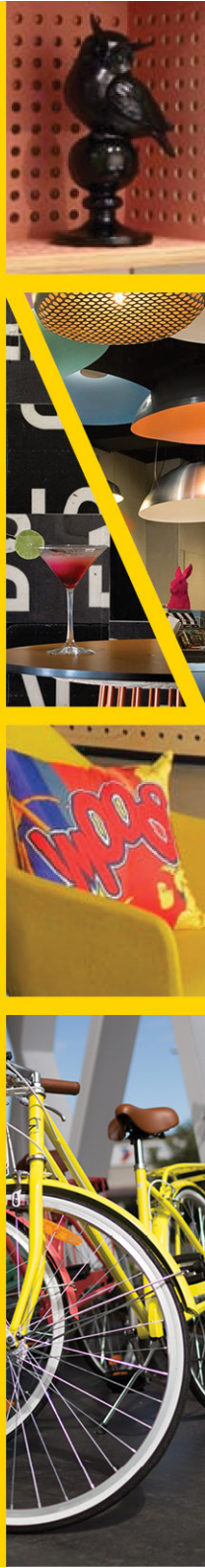
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- 30 minute post event canapes - \$12.50 pp

Dietary requirements are required 48 hours prior to arrival



PRIVATE DINING SET MENUS

Minimum of 20 people

Select two items from each course to be served alternatively

ENTREE

- Salt & Pepper Squid | *Spiced salt, chilli, coriander, chilli mayo*
- 4 Cheese Arancini | *Napoli sauce, grana padano, baby basil*
- Kung Pao Chicken | *Kewpie, nori, sesame*
- Salt Baked Beets | *Baby rocket, crème fraiche, pinenuts, vincotto*

MAIN

- Crispy Skin Salmon | *Garlic potato puree, gremolata, petite herbs*
- Pan Fried Chicken Breast | *Sautéed baby potatoes, green beans, caramelised eschallots*
- Riverine Sirloin | *Potato gratin, broccolini, classic bearnaise*
- Mushroom & Spinach Risotto | *Forest mushrooms, baby spinach, double cream, grana padano*

DESSERT

- Sticky Date Pudding | *Rich butterscotch sauce, pistachio toffee, double cream*
- Vanilla Meringue | *Raspberry cream, summer berries, baby mint*
- Triple Choc Brownie | *Freeze dried raspberries, chocolate crumble, crispies, raspberry cream*
- Nutella & Smores Waffle | *Belgian waffle, hazelnut praline, strawberries, nutella*
- NY Baked Cheesecake | *Summer berry compote, mint, double cream*

Dietary requirements are required 48 hours prior to arrival

TWO COURSE - \$69 PER PERSON
THREE COURSE - \$75 PER PERSON



PRIVATE DINING FEASTING BRUNCH

Minimum of 20 people

SAVOURY

- Olives & Prosciutto | *Grissini & sourdough*
- Mini Pies | *Tomato ketchup*
- Pork & Fennel Sausage Rolls | *Spiced tomato relish*
- Cheeseburger Sliders | *American mustard, pickles, cheddar cheese*
- Finger Sandwiches | *Chefs selection*

SWEET

- Buttermilk Scones | *Double cream & jam*
- Mini Cannoli's | *Assortment of vanilla cream & chocolate fillings*
- NY Baked Cheesecake | *Double cream, strawberry compote*
- Lemon Meringue Tarlet | *Lemon curd, vanilla meringue*
- Fruit Plate | *Seasonal fresh fruit*

BEVERAGES

- T2 Tea Selection | *English breakfast, earl grey, just peppermint & sencha green tea*

\$55 PER PERSON

UPGRADES

- Atura's signature sparkling wine- \$8.00 per person
- Additional savoury item of your choice - \$5.00 per person
- Additional sweet item of your choice - \$5.00 per person

Dietary requirements are required 48 hours prior to arrival



PRIVATE DINING

FEASTING BUFFET

Minimum of 20 people

\$57 PER PERSON

ENTREE

- Sonoma Sourdough | *Salted butter*
- Butter Lettuce | *Mint, feta, balsamic vinaigrette*
- Roast Pumpkin | *Avocado, toasted pine nuts, baby spinach, dukkah*
- Antipasto | *Chargrilled veg, oven roasted tomatoes, feta, olives*

MAIN

- New York Striploin | *Forest mushrooms, red wine jus*
- Lemon & Herb Chicken | *Spiced tomato relish*
- Spinach & Ricotta Cannelloni | *Napoli sauce, grana padano, basil*

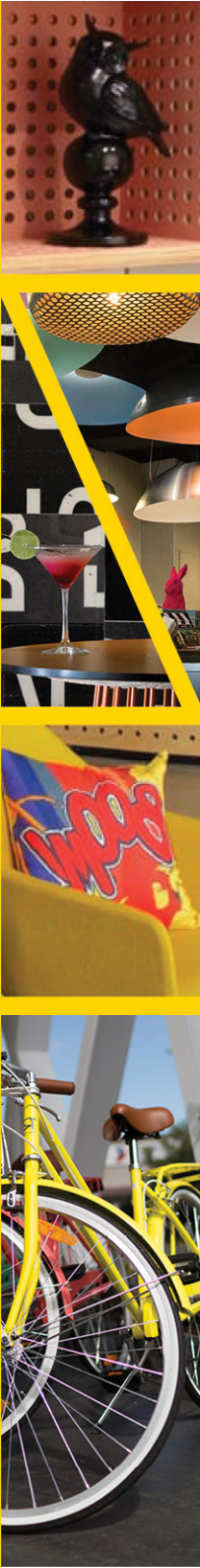
SIDES

- Corn on the Cob | *Smokey paprika*
- Sautéed Green Beans | *Chilli, baby onions, almonds*
- Baby Potatoes | *Rosemary*

DESSERT

- Petit Fours | *Chefs selection*
- Fruit Plate | *Seasonal fresh fruit*

Dietary requirements are required 48 hours prior to arrival



PRIVATE DINING

CANAPES

Minimum of 20 people

THE COOL LIST

- Classic Bruschetta | *Vine ripened tomatoes, basil, grana padano*
- Smashed Avo | *Brioche toast, yuzu avocado, broadbeans, parmesan*
- Roast Beef | *Spiced tomato relish*
- Smoked Salmon | *Sourdough, tzatziki, dill*

THE SWEET LIST

- 'Smores' Waffle Bites | *Toasted marshmallows, nutella, hazelnut praline*
- Sticky Date Bites | *Rich butterscotch sauce, pistachio toffee*
- Chocolate Fudge Brownie | *Chocolate fudge sauce, raspberry crumble*
- Petite NY Baked Cheesecake | *Double cream, strawberry compote*
- Classic Vanilla Slice | *Vanilla bean custard*

SUBSTANTIALS \$8PP/ITEM

- Green Goddess Salad | *Garden greens, pomegranate, baby fennel, mint, almonds, green goddess dressing*
- Mini Poke Bowls – Salmon or Grilled Chicken | *Brown rice, yuzu avocado, radish, edamame, yuzu ponzu*
- Roadhouse Halloumi Sliders | *Baby rocket, spiced tomato kasundi*
- Bucatini Napoli | *San marzano tomato, grana padano, basil*
- Fish & Chips | *Tempura flathead, tartare, lemon*
- Roadhouse Cheeseburger Sliders | *Brioche, signature patty, tomato ketchup, american mustard*

Dietary requirements are required 48 hours prior to arrival

1 Hour | 4 Items | \$27pp
2 Hours | 7 Items | \$40pp
3 Hours | 5 Items + 2 Substantial | \$47pp

THE HOT LIST

- Salt & Pepper Squid | *Spiced salt, chilli mayo*
- Pork or Vegetable Gyoza | *Goma dressing*
- Four Cheese Arancini | *Grana padano, garlic aioli*
- Pork & Fennel Sausage Roll | *Tomato ketchup*
- Chicken Yakitori | *Teriyaki, sesame, toasted nori*



OUTDOOR BARBEQUE POOLSIDE BUFFET

Minimum of 20 people

SALADS

- Classic Slaw | *Chipotle mayo*
- Chilled Butter Lettuce | *Mint, feta, balsamic vinaigrette*
- Potato Salad | *Egg, mustard, petite herbs*

MAINS

Select three items -

- Build-Your-Own Hot Dog | *Brioche buns, frankfurts, selection of accompaniments*
- Roadhouse Cheeseburger | *Tomato ketchup, American mustard, cheddar cheese, onions & pickles*
- Beef Sausages | *Caramelised onion*
- Lemon & Herb Chicken | *Spiced tomato relish*
- Grilled Pork Chop | *Apple jus*

\$55 PER PERSON

SIDES

Select three items -

- Corn on the Cob | *Smokey paprika, salted butter*
- Charred Baby Broccoli | *Garlic oil, toasted almonds*
- Honey Roasted Pumpkin | *Dukkah*
- Rosemary Baby Potatoes | *Sour cream, chives*
- Thick Cut Chips | *Ketchup, aioli*

DESSERTS

- Petit Fours | *Chefs selection*
- Fruit Plate | *Seasonal fresh fruit*

Dietary requirements are required 48 hours prior to arrival



PRIVATE DINING

KIDS PARTY PACKAGE

Minimum of 20 people

ENTREE

- Warm bread rolls

MAINS

Select two item

- Mini cheeseburger sliders & chips
- Pasta bolognese, or napoli sauce
- Chicken schnitzel & chips
- Fish & chips

DESSERTS

- Mini ice-cream sundae
- Chocolate brownie, with chocolate fudge sauce

UPGRADES

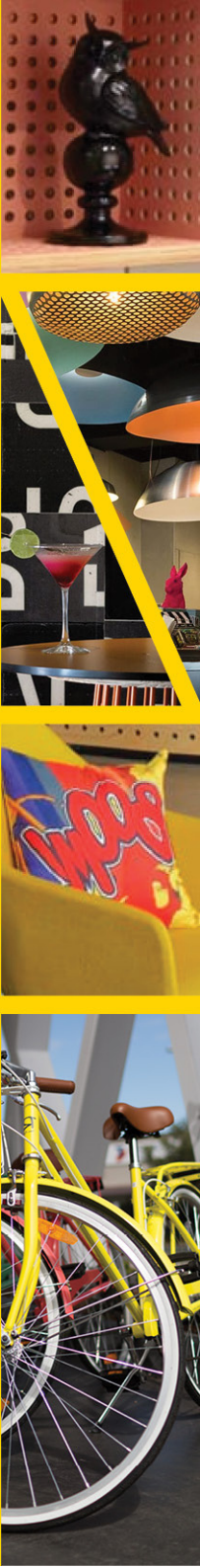
Pizzas | \$20 each

Margherita, ham & pineapple, New Yorker, quattro fromage

\$40.00 PER PERSON
AGES 16 & UNDER

BEVERAGES

- Soft Drinks
- Juices
- Water



Dietary requirements are required 48 hours prior to arrival

PRIVATE DINING

BEVERAGE OFFERINGS

Minimum of 20 people

STANDARD

ATE Brut Cuvee	
Giesen Sauvignon Blanc	
ATE Shiraz	2HRS \$23 per person
Tooheys Extra Dry	3HRS \$39 per person
Great Northern	4HRS \$46 per person
Hahn Light	5HRS \$53 per person
Soft drink & Juice	

NON ALCOHOLIC

Coke	
Sprite	
Lift	2HRS \$5 per person
Fire Engine	3HRS \$7 per person
Lemon Lime Bitters	4HRS \$9 per person
Juice	5HRS \$11 per person
Tea & Coffee	

PREMIUM

Louis Blanc de Blancs, Loire	
Ross Hill Lily Sauv Blanc	
Ross Hill Jacks Lot Shiraz	2HRS \$39 per person
James Squires 150 Lashes	3HRS \$46 per person
Peroni	4HRS \$53 per person
Corona	5HRS \$60 per person
Hahn Light	
Soft drink & Juice	

UPGRADES

Welcome cocktail	\$16 per person
Welcome mocktail	\$10 per person

Atura Blacktown practices the Responsible Service of Alcohol

