



ATURA

Albury

EVENT PACKAGES

ENQUIRIES

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DAY DELEGATE

Available for a minimum of 15 delegates

THE APPRENTICE

\$59 per person

ARRIVAL

Brewed coffee | T2 teas

MORNING TEA

Chef's selection | sweet | savoury | bowl of seasonal fruit
Brewed coffee | T2 teas selection
Assorted juices

LUNCH

Sliced seasonal fruit
Deli selection of sandwich | Panini | Wraps | Rolls
Sweet treat
Selection of soft drinks

AFTERNOON TEA

Chef's selection | sweet | savoury | bowl of seasonal fruit
Brewed coffee | T2 teas selection
Assorted juices

SUITED UP

\$69 per person

ARRIVAL

Brewed coffee | T2 teas

MORNING TEA

Chef's selection | sweet | savoury | bowl of seasonal fruit
Brewed coffee | T2 teas selection
Assorted juices

LUNCH

Soft bread rolls
Chef's selection | TWO fresh market salads
Chef's selection | TWO buffet mains
Chef's selection | TWO buffet sides
Sliced seasonal fruit
Sweet treat
Australian cheese board
Soft drinks

AFTERNOON TEA

Chef's selection | sweet | savoury | bowl of seasonal fruit
Brewed coffee | T2 teas selection
Assorted juices

UPGRADES:

Sliders – fried chicken | cheeseburger | pulled pork - \$6 per person
Cheese platter - \$5 per person
Healthy selection of trail mix & power bites - \$7 per person
Chefs selection of smoothie & milkshake (for morning & afternoon tea) - \$7.50 per person
Gourmet salad - \$5 per person
Soup - \$4 per person

DAY DELEGATE

Available for a minimum of 15 delegates

THE TYCOON

\$79 per person

ARRIVAL

Barista espresso coffee | T2 teas

MORNING TEA

Chef's selection | sweet | savoury | bowl of seasonal fruit

Brewed coffee | T2 teas selection

Plus Healthy Breakfast Smoothie

BARBEQUE BUFFET LUNCH

Chef's selection | THREE fresh market salads

Garlic & Rosemary New York Strip | Jus

Classic Aussie Beef Sausages | Smokey

Chicken Skewers | Lemon & Herb Rub

Baby Jacket Potatoes | Sour Cream | Chives

Roasted Japanese Pumpkin | Dukkah

Chef's selection dessert

Sliced seasonal fruit

Australian cheese board

Soft drinks

AFTERNOON TEA

Chef's selection | sweet | savoury | bowl of seasonal fruit

Brewed coffee | T2 teas selection

Milkshakes

THE MILLENNIAL

\$79 per person

ARRIVAL

Barista espresso coffee | T2 teas

MORNING TEA

Chef's selection

Two items from our healthy options | selection of trail mixes | power bites

Brewed coffee | T2 teas selection

Cold press juice selection

POKE STATION

made for you by our chef

Choose from Sashimi Grade Tuna, Salmon or Snapper

Green Goddess Dressing | Ponzu | Japanese Wasabi Dressing

Brown Rice | Japanese Rice | Soba Noodles

Avocado | Pickled Radish | Japanese Cucumbers | Wakami Seaweed

Corn | Edamame | Pickle Carrot | Crisp Lettuce | Cabbage

Wasabi Peas | Coconut | Peanuts | Cashews | Macadamias | Tamari Pepitas |

Sunflower Seeds

Market Fresh, Seasonal Fruit

Something Sweet

House Made Protein Balls

AFTERNOON TEA

Chef's selection

Two items from our healthy options | selection of trail mixes | power bites

Brewed coffee | T2 teas selection

Cold press juice selection

PLATED DINING

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

BUFFET

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

BARBEQUE BUFFET

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

CANAPÉS

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

BREAKFAST MENUS

LIGHT BITES

\$16 per person

Danish pastry assortment
Mini croissant | smoked ham | Swiss cheese
Banana Bread
Fruit Yoghurt Jars | Toasted Muesli
Selection of Juice
Brewed coffee | T2 teas

CONTINENTAL

\$18 per person

Cereal selection | Toasted muesli
Danish pastry assortment | croissants | mini muffins
Selection of sliced bread
Preserves | spreads | butter
Fruit Yoghurt Jars
Peach and Pear compotes
Fruit juice selection
Brewed coffee | T2 teas

HEALTHY START

\$25 per person

Frittata | mini zucchini | haloumi | tomato relish
Bircher muesli | shredded apple
Greek yoghurt | toasted muesli
Mixed berry compote
Banana bread | Honey
Berry smoothie
Brewed coffee | T2 teas

'THE WORKS' BUFFET

\$28 per person

All continental items plus:
Scrambled free-range eggs | chives
Crispy bacon
Grilled beef chipolata sausages
Hash browns
Slow roasted tomatoes | Lemon Thyme
Baked beans | haloumi | basil
Fruit juice selection
Brewed coffee | T2 teas

'THE WORKS' PLATED

\$28 per person

Individual table platters of whole and sliced fruit | Danishes | croissants
On the plate:
Crispy bacon | Hash browns | slow roasted tomatoes | Lemon Thyme
Scrambled free-range eggs | chives
Grilled beef chipolata sausages
Brewed coffee | T2 teas

BEVERAGE PACKAGES

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