

ATURA

Dandenong

EVENT PACKAGES



ENQUIRIES

Atura Dandenong
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aturahotels.com

DAY DELEGATE

Available for a minimum of 15 delegates

THE APPRENTICE

\$64 per person

ARRIVAL

Brewed coffee | Pickwick teas

MORNING TEA

Chef's selection | ONE sweet | ONE savoury | ONE healthy
Brewed coffee | Pickwick teas selection
Assorted juices

LUNCH

Sandwich assortment | wraps | baguettes
Sweet treat
Sliced seasonal fruit
Soft drinks

AFTERNOON TEA

Chef's selection | ONE sweet | ONE savoury | ONE healthy
Brewed coffee | Pickwick teas selection
Assorted juices

SUITED UP

\$74 per person

ARRIVAL

Brewed coffee | Pickwick teas

MORNING TEA

Chef's selection | ONE sweet | ONE savoury | ONE healthy
Brewed coffee | Pickwick teas selection
Assorted juices

BUFFET LUNCH

Platter antipasto | mezze
Chef's selection | TWO fresh market salads
Your selection | TWO mains
Your selection | TWO sides
Sliced seasonal fruit
Sweet treat
Australian cheese board | muscatels | lavosh | nuts | seeds
Soft drinks

AFTERNOON TEA

Chef's selection | ONE sweet | ONE savoury | ONE healthy
Brewed coffee | Pickwick teas selection
Assorted juices

UPGRADES:

Sliders | pork | beef - \$6 per person
Gourmet pizza - \$5 per person
Chefs selected soup - \$4 per person

DAY DELEGATE

Available for a minimum of 15 delegates

THE PROFESSIONAL

\$84 per person

ARRIVAL

Barista espresso coffee | Pickwick tea
Assorted juices

MORNING TEA

Chef's selection | ONE sweet | ONE savoury | ONE healthy
Brewed coffee | Pickwick teas selection
Smoothies

BUFFET LUNCH

Platter antipasto | mezze
Chef's selection | THREE fresh market salads
Your selection | THREE mains
Your selection | THREE sides
Sliced seasonal fruit
Sweet treat | TWO options
Australian cheese board | muscatels | lavosh | nuts | seeds
Soft drinks

AFTERNOON TEA

Chef's selection | ONE sweet | ONE savoury | ONE healthy
Brewed coffee | Pickwick teas selection
Milkshakes

THE TYCOON

\$89 per person

ARRIVAL

Barista espresso coffee | Pickwick tea
Assorted juices

MORNING TEA

Chef's selection | ONE sweet | ONE savoury | ONE healthy
Brewed coffee | Pickwick teas selection
Smoothies

BARBEQUE BUFFET LUNCH

Chef's selection | THREE fresh market salads
Slow-roasted sirloin | pork & fennel sausages | peri peri chicken
Honey-roasted pumpkin | rosemary potatoes | buttery green beans
Sliced seasonal fruit
Sweet treat | TWO options
Australian cheese board | muscatels | lavosh | nuts | seeds
Soft drinks

AFTERNOON TEA

Chef's selection | ONE sweet | ONE savoury | ONE healthy
Brewed coffee | Pickwick teas selection
Milkshakes

UPGRADES:

Sliders | pork | beef - \$6 per person
Gourmet pizza - \$5 per person
Chefs selected soup - \$4 per person

PLATED DINING

Available for 25 guests or more

2 COURSE | **\$52** per person

3 COURSE | **\$66** per person

ENTRÉE

Minestrone soup | garlic rubbed sourdough bread

Spiced pumpkin soup | cumin crème fraîche

King prawn salad | avocado | iceberg | heirloom tomato

Baby beets | goats cheese | witlof | warmed honey | toasted seeds & nuts

Caesar salad | smoked chicken | cos lettuce | browned corn | New York dressing

Crispy calamari | prawns | herb salad | roasted garlic aioli

Tuna Nicoise salad | kipfler potatoes | soft boiled egg | white anchovies

Porcini mushroom raviolini | truffle crème | pecorino

MAIN

Cone Bay barramundi | red curry sauce | baby coconut salad

Twice-cooked pork belly | braised red cabbage | creamy garlic mash | apple compote

Slow-cooked lamb shank | creamy potato mash | ratatouille

Crispy skin salmon | warm bean & potato salad | sauce vierge

Beef filet | potato gratin | greens | jus

Grilled vegetable lasanga | mozzarella | basil napolitana

DESSERT

Sticky date pudding | butterscotch sauce | double cream | pistachio praline

Chocolate fudge brownie | chocolate ganache | candied walnuts | raspberry cream

Lemon tart | raspberry sorbet

Pavlova | lemon curd | pistachio macaroon | berries

OPTIONAL: Cheese platter | double brie | vintage cheddar | dynasty blue | dried fruit and nuts | lavosh (+\$5 per person)

Brewed coffee | Pickwick teas

BUFFET

Available for 25 guests or more
\$200 surcharge applies for groups of 24 or less

\$55 per person

\$60 per person served communal family style

ENTRÉE

Artisan bread selection
Antipasto platter | imported & local | house made dips |
oven dried tomatoes | marinated olives

MAIN Salads

Seeded mustard potato salad
Greek salad
Tossed garden salad
Pasta salad

From the garden *select ONE*

Vegetable lasagna | basil napolitana sauce
Spinach, marinated feta & caraway fillos
Ricotta & pine nut cannelloni

From the paddock *select ONE*

Braised lamb shank | red wine jus
Slow roasted sirloin | forest mushroom jus
Peri peri chicken | garlic yoghurt

From the sea *select ONE*

Cone Bay barramundi | red curry sauce
Fritto misto calamari & prawn | roast garlic aioli
Pan fried Atlantic salmon | sauce vierge

On the side *select TWO*

Roasted baby vegetables
Rosemary potatoes | pancetta | sage | crème fraiche
Sticky rice
Creamy mash
Steamed market fresh greens
French fries

DESSERT

Chef's selection: gateaux | cakes | pastries
Brewed coffee | Pickwick teas

BARBEQUE BUFFET

Available for 25 guests or more
\$200 surcharge applies for groups of 24 or less

\$45 per person

\$50 per person served communal family style

ENTRÉE

Artisan bread selection

Antipasto platter | imported & local | house made dips | oven dried tomatoes | marinated olives

MAIN

From the garden

Seeded mustard potato salad

Greek salad

Tossed garden salad

Pasta salad

From land & sea

Grilled scotch fillet steak | red wine jus

Peri peri chicken | garlic yoghurt

Marinated fish fillets | lemon | fresh baby herbs

On the side

Roast baby potatoes | sour cream | chives

Mediterranean vegetable skewers

DESSERT

Chef's selection: gateaux | cakes | pastries

Brewed coffee | Pickwick teas

CANAPÉS

Available for 20 guests or more

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

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

THE COOL LIST

Mini chicken Caesar salad croustades
Smoked salmon | cream cheese | chive
Bruschetta | tomato | marinated goats cheese | pesto
Petite wagyu steak tartare
Rock oysters | lemon & cucumber mignonette
Flamed red pepper | pesto | crostini

THE HOT LIST

Spicy coconut chicken | sugar cane | satay sauce
Goats cheese & caramelized onion tart
Kataifi prawns | sauce gribiche
Lamb koftas | tahini | pine nut crumble
Prawn & chicken sui mai | soy fusion
Southern fried chicken | ranch | celery salt
Sweet corn & chicken dumplings | soy | shallots
Four cheese arancini | saffron aioli
Vietnamese vermicelli spring roll | house made sweet chili caramel
Cheeseburger dumplings | special sauce | pickles | tomato dust
Deep fried mac 'n' cheese | hickory smoked BBQ sauce

SUBSTANTIALS

\$7.50 per item

Fish & chips | mushy peas
Roadhouse beef slider | American cheddar
Beef cheek pie | creamy mash | peas | jus
Fried chicken | spicy mayo
Vegetable risotto

BREAKFAST MENUS

LIGHT BITES

\$16 per person

Danish pastry assortment
Croissant | smoked ham | mini Swiss cheese
Seasonal fruit | yoghurt
Brewed coffee | Pickwick teas

HOT PLATED

\$32 per person

Danish pastry assortment
Fresh fruit
Your selection | ONE main from seasonal menu
Brewed coffee | Pickwick teas
Assorted juice

HEALTHY START

\$25 per person

Frittata | spinach | pumpkin | fetta | tomato chutney
Bircher muesli | toasted coconut | seeds
Thick-cut fruit bread | preserves
Breakfast smoothie
Fruit juice selection
Brewed coffee | Pickwick teas

CONTINENTAL

\$18 per person

Cereal selection | toasted muesli
Seasonal fruit
Danish pastry assortment | croissants | mini muffins
Preserves | spreads | butter
Yoghurt selection
Fruit juice selection
Brewed coffee | Pickwick teas

'THE WORKS'

\$28 per person

All continental breakfast items plus:
Smoked bacon
Rosti | potato | onion | parsley
Slow roasted tomatoes | herbs
Baked beans | feta | thyme
Scrambled free-range eggs | chives
Pork & parsley sausages
Brewed coffee | Pickwick teas

BEVERAGE PACKAGES

STANDARD

2HRS | **\$32** per person
3HRS | **\$39** per person
4HRS | **\$46** per person
5HRS | **\$53** per person

PACKAGE INCLUDES

Goodwyn Brut Cuvee
Wolf Blass Sauvignon Blanc
Wolf Blass Shiraz
Pure Blonde
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

Premium Sparkling
Premium White Wine
Premium Red Wine
Heineken
Peroni Leggera
Boags Premium Light
Soft drink
Juice

OPTIONAL

Welcome cocktail | from \$8 per person