



# ATURA

Albury



## CONFERENCE & EVENTS PACKAGES

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

# BREAKFAST MENUS

FROM \$20PP

## Light Bites – \$20 per person

Sweet Muffin  
Mini croissant with smoked ham & Swiss cheese  
Fruit Salad Jars  
Yoghurt Cups  
Selection of Juice  
Brewed coffee | T2 teas

## Continental - \$24 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

## "The Works" Buffet - \$29 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

## Plated Breakfast - \$28 per person

Selection of juice  
Brewed coffee | T2 teas  
Two items from the plated breakfast menu to be served alternate drop.

## Plated Breakfast Menu

Smashed avocado  
*Grilled sourdough, kale, pecorino*  
  
Shakshuka  
*Baked eggs, fragrant Israeli tomato, Persian feta, flatbread*  
  
Scrambled eggs  
*Toast, bacon, grilled mushroom & potato rosti*  
  
Belgian waffles  
*Maple, walnuts, berries, double cream*

## Plated Breakfast Menu Upgrades

Fruit Salad Jars - \$2.50 per person  
Yoghurt Cups - \$2.50 per person  
Danishes - \$3 per person  
Barista Coffee - \$6 per person

# DAY DELEGATE

**\$62PP**

Available for a minimum of 15 delegates

## THE APPRENTICE

### Arrival

Brewed coffee, T2 teas

### Morning Tea

Chef's selection – sweet, savoury, bowl of seasonal fruit

Brewed coffee, T2 teas selection

### Lunch

Seasonal fruit salad

Sweet treat

Selection of soft drinks

Deli selection of Panini, Wraps, Rolls

or

Chef's selection - THREE Pizza

### Afternoon Tea

Chef's selection – sweet, savoury, bowl of seasonal fruit

Brewed coffee, T2 teas selection



# DAY DELEGATE

**\$72PP**

Available for a minimum of 15 delegates

## SUITED UP

### Arrival

Brewed coffee, T2 teas  
Bowl of seasonal fruit

### Morning Tea

Chef's selection, sweet, savoury  
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  
Brewed coffee, T2 teas selection



# DAY DELEGATE

**FROM \$62PP**

Available for a minimum of 15 delegates

## THE UPGRADES

Barista made coffee on arrival  
**\$5 per person**

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**

House-made Soup  
**\$4 per person**

Barbeque Buffet Lunch  
**\$9 per person**



# PLATED DINING

Available for 20 guests or more

**\$59PP**

**\$72PP**

2 Course

3 Course

## 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

**\$62PP**

Available for 20 guests or more

## 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

**\$52PP**

Available for 20 guests or more

## Bread

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 per person



# CANAPÉS

ONE Hour | Four Choices | Seven Pieces per person

TWO Hour | Seven Choices | Ten Pieces 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

**2HR \$29PP**

**1HR \$18PP**

Available for 20 guests or more

## 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

# BEVERAGE PACKAGES

FROM \$32PP

## 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



# ATURA

Albury



We look forward to welcoming you to  
**ATURA ALBURY**

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