

ATURA

Blacktown



CONFERENCE & EVENTS PACKAGES

32 Cricketers Arms Road Blacktown NSW 2148

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aturahotels.com

CAPACITY

ROOM	SQM	THEATRE	CABARET	USHAPE	BOARDROOM	CLASSROOM	BANQUET	COCKTAIL
PHILIP	43	25	16	12	12	18	20	30
MACQUARIE	64	60	32	24	20	24	50	60
PHILIP & MACQUARIE	108	80	48	30	30	30	60	80
MACARTHUR	67	60	32	24	18	30	50	60
CAMPBELL	63	50	32	24	30	36	40	60
DONAHUE	54	30	16	21	20	18	-	-
MACARTHUR & CAMPBELL	129	120	72	40	40	60	90	150
CAMPBELL & DONAHUE	120	100	48	30	-	48	70	100
BALLROOM	188	200	104	-	-	96	150	200
POOL DECK	147	-	-	-	-	-	120	200
POOL DECK 1	73	-	-	-	-	-	60	100
POOL DECK 2	73	-	-	-	-	-	60	100

BUFFET BREAKFAST

Served in Roadhouse Restaurant

\$34 PP

COLD

Selection of breads & spreads

Assorted Danishes & pastries

Selection of cereals with milk options

Selection of fruit with yoghurt options

Bircher muesli

Fresh whole fruit

Fruit compote

HOT

Scrambled eggs

Baked beans

Grilled smoked bacon

Assorted chipolatas

Sautéed button mushrooms

Slow roasted tomatoes

potato rosti or corn fritters

BEVERAGES

Tea Selection | English breakfast, earl grey, peppermint & green tea

Freshly brewed coffee

Assorted juices



Menus subject to change

BREAKFAST

\$24 PP

Minimum of 20 people

LIGHT BITES | \$24 PP

Ham and cheese croissants

Assortment of Danishes & pastries

Banana bread with honey

Fruit yoghurt cups with toasted muesli

Tea Selection | English breakfast, earl grey, peppermint & green tea

Freshly brewed coffee

Assorted juices

UPGRADE OPTIONS | \$10 per item

Free range egg and spinach wrap with cheddar & bush tomato chutney

Bacon & egg brioche roll with melted cheese & house bbq sauce

Smoked salmon bagel & caper cream cheese & spinach



Menus subject to change

DAY DELEGATE PACKAGE

THE APPRENTICE

\$78 PP

Minimum of 10 people

MORNING TEA

Chefs selection of sweet & savoury items
Whole market fresh fruit
Chilled juice

WORKING STYLE LUNCH

Assortment of freshly made sandwiches, wraps
& baguettes with assorted fillings
Chefs selection of salads
Chefs selection of sweet treat
Fresh fruit platter
Chilled soft drink

AFTERNOON TEA

Chefs selection of sweet & savoury items
Whole market fresh fruit
Chilled juice

INCLUSIONS

Freshly brewed coffee, selection of teas
Iced water, mints, pads & pens
1 x Flip chart & markers
1 x Whiteboard & markers
Complimentary car parking
Complimentary Wi-Fi
Plasma television screen

HALF DAY DELEGATE PACKAGE

\$68 pp
Full day delegate package inclusions excluding morning or
afternoon tea



Menus subject to change

DAY DELEGATE PACKAGE

SUITED UP

\$88 PP

Minimum of 20 people

MORNING TEA

Chefs selection of sweet & savoury items
Whole market fresh fruit
Chilled juice

BUFFET STYLE LUNCH

Freshly baked breads
Chefs selection of salads
Chefs selection of two hot dishes
Chefs selection of two hot sides
Chefs selection of sweet treats
Fresh fruit platter
Chilled soft drink

AFTERNOON TEA

Chefs selection of sweet & savoury items
Whole market fresh fruit
Chilled juice

INCLUSIONS

Freshly brewed coffee, selection of teas
Iced water, mints, pads & pens
1 x Flip chart & markers
1 x Whiteboard & markers
Complimentary car parking
Complimentary Wi-Fi
Plasma television screen

HALF DAY DELEGATE PACKAGE

\$78pp
Full day delegate package inclusions excluding
morning or afternoon tea



Menus subject to change

PLATED DINING

*Select two items from each course to be served alternatively
Served with freshly baked bread rolls*

ENTREE

Salt & pepper squid | Spiced salt, chilli, coriander, chilli mayo
4 Cheese arancini | Napoli sauce, Grana Padano, baby basil
Penne carbonara | Smoked bacon, mushroom, chicken, garlic cream sauce
Roadhouse chicken Caesar salad | Cos, parmesan, egg, corn, bacon, Caesar dressing
Butternut pumpkin ravioli | pumpkin puree, sage pangritata, pecorino

MAIN

Crispy skin salmon | Olive tapenade, sautéed baby potatoes, spinach, gremolata, petite herbs
Pan fried chicken breast | Creamy mash potato, green beans, mushroom jus
Riverine sirloin | Sweet potato puree, broccoli, baby tomatoes, classic béarnaise
Mushroom & spinach risotto | Forest mushrooms, baby spinach, double cream, Grana Padano
Twice cooked pork belly | honey roasted butternut, apple and fennel slaw, apple sauce

DESSERT

Sticky date pudding | Rich butterscotch sauce, pistachio toffee, double cream
Vanilla meringue | Whipped cream, summer berries, baby mint
Triple choc brownie | Chocolate crumble & crispies, whipped cream, strawberry
NY baked cheesecake | Summer berry compote, mint, whipped cream, strawberry
Warm apple pie | double cream, pistachio praline, butterscotch, strawberry

Menus subject to change

\$72 PP **\$82 PP**

2 Course

3 Course

Minimum of 20 people



FEASTING BUFFET

\$65 PP

Minimum 20 people

COLDS

Sonoma sourdough | Salted butter

Mixed garden greens | Tomato, cucumber, Spanish onion, balsamic vinaigrette

Potato salad | Potato, seeded mustard, Spanish onion, aioli, shallots

HOTS

Beef bourguignon | Braised beef stew, red wine & garlic

Lemon & herb chicken | Spiced tomato relish

Penne caponata | Eggplant, zucchini, Spanish onion, Napoli sauce, pine nuts

SIDES

Roast pumpkin | cumin, pink sea salt

Seasonal steamed vegetables

Steamed jasmine rice | peanuts, fried basil

DESSERT

Sweet treats | Chefs selection

Fruit plate | Seasonal fresh fruit

Tea & Coffee Station



Menus subject to change

FEASTING BRUNCH

\$62 PP

Minimum 20 people
Served on a catering station if pax is over 30

SAVOURY

Turkish bread & dips | Beetroot, hummus, mixed olives
Assorted quiches | Tomato ketchup
Pork & fennel sausage rolls | Spiced tomato relish
Finger sandwiches | Chefs selection

SWEET

Buttermilk scones | Double cream & jam
Assorted macaroons
Chocolate dipped profiteroles | Custard filled
Fruit plate | Seasonal fresh fruit

BEVERAGES

Tea Selection | English breakfast, earl grey, peppermint & green tea
Freshly brewed coffee

UPGRADES

Atura's signature sparkling wine- \$9.00 per person
Additional savoury item of your choice - \$7.00 per person
Additional sweet item of your choice - \$7.00 per person



Menus subject to change

CANAPES

Minimum 20 people

THE COOL LIST

Beetroot & goats cheese on crustini | Beetroot, goats cheese, sliced brioche
Seasonal vegetable frittata | Sweet tomato chutney
Cajun chicken | Blue cheese dressing on brioche crouton
Smoked salmon | Sourdough, tzatziki, dill
Classic bruschetta | vine ripened tomatoes, basil, red onion, grana padano

THE HOT LIST

Salt & pepper squid | Spiced salt, chilli mayo
Four cheese arancini | Grana Padano, garlic aioli
Pork & fennel sausage roll | Tomato ketchup
Grilled chicken skewers | Satay sauce
Vegetable Samosas | Sweet chilli sauce, tzakiti

THE SWEET LIST

Red velvet | Crimson layered, ermine icing
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 \$9 PP / ITEM

Assorted pizettes | Margarita or New York
Mini poke bowls – salmon or grilled chicken | Brown rice, yuzu avocado, radish, edamame, yuzu ponzu
Roadhouse halloumi sliders | Baby rocket, spiced tomato kasundi
Penne Napoli | San Marzano tomato, Grana Padano, basil
Fish & chips | Tempura flathead, tartare, lemon
Roadhouse cheeseburger sliders | Brioche, signature patty, tomato ketchup, American mustard

Menus subject to change

1 HOUR | 4 ITEMS | \$35 PP
2 HOURS | 7 ITEMS | \$42 PP
3 HOURS | 5 ITEMS + 2 SUBSTANTIAL | \$49 PP



BEVERAGE PACKAGES

FROM \$32 PP

STANDARD

Wines
ATE Shiraz
Giesen Sauvignon Blanc
ATE Sparkling Brut

Tap Beer
Furphy
Great Northern Super Crisp
Hahn Super Dry
James Squire Ginger Beer
James Squire 150 Lashes
Pipsqueak Cider

Bottled Beer
Light Beer
Non Alcoholic Beer

Soft Drink/Juice

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

PREMIUM

Wines
Ross Hill Jack Lot Shiraz
Ross Hill Sauvignon Blanc
Dal Zotto Pucino Prosecco
Mojo Moscato

Tap Beer
Furphy
Great Northern Super Crisp
Hahn Super Dry
James Squire Ginger Beer
James Squire 150 Lashes
Pipsqueak Cider

Bottled Beer
Light Beer
Corona
Peroni Nastro Azzuro
Non Alcoholic Beer

Soft Drink/Juice

2HRS | \$39 per person
3HRS | \$46 per person
4HRS | \$53 per person
5HRS | \$60 per person

NON ALCOHOLIC

Coke
Coke No sugar
Sprite
Sprite Lemon+
Raspberry Lemonade
Lemon Lime Bitters
Juice
Tea & Coffee

2HRS | \$7 per person
3HRS | \$9 per person
4HRS | \$11 per person
5HRS | \$15 per person



Menus subject to change

A nighttime photograph of the ATURA Blacktown hotel building. The building features a modern design with a prominent white structural frame and large glass windows. The name 'ATURA' is displayed in large yellow letters on the building's facade. A yellow graphic overlay is positioned in the upper center of the image, containing the text 'ATURA', 'Blacktown', and a globe icon. The sky is dark blue, and the building's interior lights are visible through the windows.

ATURA

Blacktown



ATURA

We look forward to welcoming you to

ATURA BLACKTOWN

02 9421 0000

FUNCTIONS_ATURABLACKTOWN@EVT.COM

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