

WINTER 2026

Buffet Dinner

All buffets are served to the table unless otherwise requested



BASIC BUFFET | \$65PP

Served with fresh baked bread and whipped herb butter

Meat & Fish (Select 2 items)

Salad & Vegetables (Select 3 items)

Dessert – 3 Petit Fours

STANDARD BUFFET | \$74PP

Served with fresh baked bread, flavoured butter, hummus & guacamole

Meat & Fish (Select 3 items)

Salad & Vegetables (Select 3 items)

Dessert – 3 Petit Fours

PREMIUM BUFFET | \$79.50PP

Served with fresh baked bread, flavoured butter, hummus & guacamole

Meat & Fish (Select 3 items)

Salad & Vegetables (Select 4 items)

Dessert – 4 Petit Fours

Vegetarian and Vegan dish available upon request for an additional \$5pp

GF – Gluten Free, DF – Dairy Free, V – Vegetarian

BayCatering

All prices are per person excluding GST. Please note our dishes may contain nuts or traces of nuts, please ensure you advise your Event Coordinator of your guests' food allergies or intolerances. Prices are subject to change. Minimum guest numbers apply.

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MEAT & FISH

- North African spiced butterflied lamb leg with riata | GF
- Asian style braised pork belly with pickled vegetables, chili soy caramel | GF/DF
- Crispy free-range chicken breast with truffled leek sauce | GF
- Spiced teriyaki Regal salmon with shaved apple slaw | GF
- Roast Angus beef striploin with watercress and green peppercorn sauce | GF
- Orange and rosemary glazed ham with seasonal chutney | GF/DF

SALADS & VEGETABLES

- Parmesan, leek and chive potato gratin | GF
- Baked seasonal root vegetables with bush honey, fennel pollen and chili salt | GF
- Roasted cauliflower gratin with Emmental and Parmesan sauce | GF
- Super green salad with silver beets, spinach, rocket, watercress, tender stem broccoli, tamari seeds and honey soy dressing | GF
- Crunchy Granny Smith apple coleslaw with fresh mint and toasted sesame dressing | GF/Vegan
- Gourmet potato salad with watercress, green olives, lemon and ranch dressing | GF
- Cranberry, apple, date and tri-colour quinoa salad with winter leaves and yuzu dressing | GF/Vegan
- Autumn harvest with cracked wheat, toasted walnuts, crumbled feta and fresh herbs
- Shaved broccoli salad with bacon, red cabbage, roasted almonds and creamy dressing | GF
- Potato gnocchi, Arrabbiata sauce and Kalamata olives | GF/DF

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