



the opal

MEETINGS & EVENTS

# Breakfast Packages

Includes room setup and audio visual | Min 30 pax  
All packages include freshly brewed coffee, tea and  
herbal infusions, chilled water, orange juice

## CONTINENTAL BREAKFAST \$28pp

Croissants, danish and assorted mini muffins  
Selection of toast, butter and fruit preserves  
Seasonal sliced fruit platter

## PLATED BREAKFAST \$32pp

Alternate Serve Menu

### OPTION ONE

Eggs benedict on a toasted muffin with wilted spinach,  
triple smoked ham and hollandaise sauce

### OPTION TWO

Scrambled egg, avocado smash, chève, prosciutto served on toasted sourdough

### OPTION THREE

Twice cooked eggs; soft boiled then coated in dukkah spice and fried,  
served on toast with grilled haloumi and bacon

## BUFFET BREAKFAST \$45pp

Fresh fruit platter croissants, danish and friands  
Selection of toast, butter and fruit preserves  
Fried, scrambled or poached eggs (select one style)  
Hash brown, bacon, sausage, mushrooms,  
Roasted tomato and avocado smash

# Delegate Package

Min 20 pax

Full Day \$45pp | Half Day \$38pp

## MORNING TEA

Freshly baked assorted muffins  
Espresso bar and assorted tea station

## LUNCH

Assorted sandwiches and wraps  
(includes vegetarian selection)  
Seasonal fruit platter  
Orange juice

## AFTERNOON TEA

Assorted cake slices  
Espresso bar and assorted tea station

## INCLUSIONS

Conference room set to your request  
Data projector, screen, whiteboard and flip chart  
Notepads and pens  
Mints and iced water  
Complimentary wifi  
Complimentary parking

## Additional Lunch Options

**DISTRICT 8** \$7PP  
RESTAURANT

Chicken Pad Thai  
Malaysian Seafood Laksa  
Beef Massaman Curry  
Chicken Cashew Nut Stir Fry  
Vegetable & Pork Shrimp Wonton Noodle Soup  
Fried Rice with Mixed Seafood  
Orange Juice | Soft Drink  
\*Lunch can be enjoyed in District 8  
or inside your conference room

## PLOUGHMANS BUFFET \$15PP

Toasted sourdough & assorted rolls  
Roast chicken pieces  
Individual quiches  
Selection of cold cuts and cheeses  
Assorted relishes and chutney  
Garden salad  
Kale slaw  
Carrot cake & Apple crumble



# Canapes

**CHOICE OF 6 ITEMS \$25PP | 8 ITEMS \$32PP | 10 ITEMS \$40PP**

## HOT SELECTION

- Mini beef and burgundy pies
- Pea and mint arancini (V/GF)
- Bacon and mozzarella donuts
- Pumpkin and feta pide (V)
- Assorted mini quiches
- Peking duck wellington
- Chicken and tarragon pillows
- Tandoori chicken skewers
- Lamb kofta
- Gruyere and sweetcorn croquettes (V)
- Sweet potato, cashew nut and basil moneybags (V)
- Spring rolls (V)
- Bbq vegetable and water chestnut pastries (V)
- Pulled pork sliders
- Twisted prawn cones
- Tempura pumpkin flowers filled with prawns

## SWEET SELECTION

- Angel Gateaux
- Petite Profiteroles
- Rosewater red velvet
- Petite lemon meringue tart

## COLD SELECTION

- Oysters with a lime and basil granita (GF)
- Mini chicken caesar
- Smoked salmon crostini
- Assorted sushi and California rolls
- Prawn mousse and wakame (GF)
- Cauliflower polenta with sweet corn relish
- Roast vegetable frittata, fried shallots and goats cheese (V)
- Potato rosti, apple and caramelized onion
- Chicken liver parfait on melba toast, tomato relish

## ADDITIONAL SUBSTANTIAL

- CANAPE | \$7.50PP**
- Cabra-Vale fish and chips
- Beef hokkien noodles
- Salt and pepper squid

# Plated Menu 1

**2 COURSE \$49 | 3 COURSE \$62**

Includes room hire, staff & set up | Min 30 pax

## Alternate serve

Freshly baked bread rolls

### ENTREE

Smoked salmon, baby cos lettuce, croutons, fried capers and a cranberry dressing

Fish cake, caramelised onion, chilli crumble and a butter cream sauce

Cauliflower polenta, chicken oysters and a sweetcorn dressing

Beef carpaccio, pickled onions, beetroot puree, whipped goats cheese and rosemary oil

Slow cooked pork neck, salted rockmelon and xo broth

### MAINS

Fillet of salmon, vinegar caramel, roast tomato chutney, creamed peas and potato spaghetti

Pressed lamb shoulder, spiced chorizo and ham cassolette, rosemary jus

Twice cooked pork belly, onion puree, pickled grapes, roast baby carrots, red wine sauce

Breast of chicken, lemon puree, roast almonds, smoked tomato, port and coffee reduction

Slow roasted beef striploin, soft shell crab, sweet potato and pine nut puree, charred onion

### DESSERTS

Dark chocolate and pecan brownie

Vanilla panna cotta, rhubarb puree and strawberry salad

Caramel praline mousse, hazelnut sponge, chocolate sauce

French lemon tart, chantilly cream, chocolate soil

Tea & Coffee

### VEGETARIAN OPTIONS

Pearl barley and zucchini risotto, parmesan cheese, lemon cream

Roast beetroot filled with rhubarb puree, goat's cheese, sunflower seed crumble, thyme dressing

Eggplant schnitzel, chick peas, crushed tomato, pickled onions

Cauliflower polenta, charred cauliflower, onion fricassee, tapioca crisps



# Plated Menu 2

**2 COURSE \$59 | 3 COURSE \$72**

Includes room hire, staff & set up | Min 30 pax

## Alternate serve

Freshly baked bread rolls

## ENTREE

Confit duck salad, charred orange, tapioca crisp, star anise dressing

Prawn mousse, wakame salad, mango puree, salt and pepper squid

Salmon tartar, pickled cucumber, horseradish cream, dill oil

Avocado sushi rolls, oyster sauce, wild mushroom salad

Chicken quesadilla, guacamole, lemon puree, fried shallots

## MAINS

Beef fillet rolled in mushroom and smoked ham encased in puff pastry,  
asparagus, pea mash, red wine sauce

Fillet of barramundi, mussel, tomato and pappardelle ragout

Slow cooked lamb rump, cashew nut and thyme crust, fine ratatouille,  
crushed chat potatoes, port wine sauce

Crisp skinned chicken breast, charred cauliflower, gem lettuce, rice cake, yellow curry sauce

Pork loin, chilli and olive crumble, orange puree, almond and potato croquettes, roast broccolini

## DESSERTS

Tiramisu charlotte, hazelnut praline, coffee syrup

Passionfruit brulee tart, caramel cream, orange puree

Chocolate shell, white chocolate custard, bitter chocolate mousse, raspberries, chocolate dust

Baked New York cheesecake, mixed berries, passionfruit syrup

Tea & Coffee



# Buffet Menu

**PACKAGE \$63PP**

Min 40 pax | Includes room hire, staff & set up

## HOT DISHES

choice of 2

Butter chicken

Lamb Rogan josh

Chicken collops in mushrooms sauce

Coq au vin braised chicken in red wine

Beef stroganoff

Beef bourgignon

Sweet and sour pork

## SERVED WITH

Steamed vegetables

Dauphinoise potatoes

Jasmine rice

Freshly baked bread rolls

4 x chef selection salads

Sliced fruit platter

Assorted cheese board

Tea and Coffee

## ROTISSERIE SECTION

choice of 1

Pork neck

Lamb shoulder

Beef brisket

Smoked ham leg

## ADDITIONAL ITEMS

Hot dish \$10.50PP

Rotisserie \$12PP

Salad \$6.50PP

# Beverage Packages

## Option 1

### DRAUGHT BEER

Choice of 3

Victor Bitter | Toohey's Old  
Great Northern | Old | Reschs

### WINE

Choice of 3

Morgan's Bay Sparkling  
Stoney Peak Semillon Sauvignon Blanc  
Lindeman's Henrys Son's Chardonnay  
Rothbury Cabernet Merlot

### SOFT DRINKS

Pepsi | Pepsi Max | Solo  
Sunkist | Schweppes Lemonade

4.5 hour duration | \$40pp

## Option 2

### BOTTLE BEER

Choice of 4

Asahi | Corona | Crown Larger | Heineken  
Cascade light or Hahn light | Somersby Cider Apple  
Somersby Cider Pear | Somersby Cider Passion Fruit

### WINE

Choice of 3

Seppelts Prosecco  
Penfolds Autumn Riesling  
Matua Marlborough Sauvignon Blanc  
Rosemount Little Berry Shiraz  
Wolf Blass Yellow Label Cabernet

### SOFT DRINKS

Pepsi | Pepsi Max | Solo  
Sunkist | Schweppes Lemonade

4.5 hour duration | \$45pp



# Optional Extras

CATERING 10 PAX PER PLATTER

## SLIDER \$90

Smoked beef brisket, slaw & pickle  
Beef patty, cheese, mustard, ketchup & pickle  
Pulled roast chicken, chipotle mayo, lettuce & tomato  
Flathead, jalapeño tartare lettuce & tomato

## PASTRY PLATTER \$8PP

Mini plain croissant and fruit preserves  
Assorted Danish pastries  
Selection of mini muffins

## ANTIPASTO \$90

Cured meats, marinated vegetables, pickles,  
cheese & flatbread

## SANDWICHES \$80

Ham cheese tomato,  
Chicken cheese & mayonaise,  
Salmon cream cheese red onion & capers,  
Egg lettuce & mayonaise  
Corn beef cheese & pickles

## PREMIUM DESSERT \$90

Angel gâteaux  
Petite profiteroles  
Rosewater red velvet gâteaux  
Lemon meringue tart

## CAKE SLICES \$50

Chocolate cake  
Apple crumble  
Carrot cake

## SEASONAL FRUIT PLATTER \$55

Assorted sliced seasonal fruit

## COFFEE STATION \$6PP

Unlimited Vittoria espresso bar  
Assorted tea and herbal infusions



# Room Hire

	<i>Theatre</i>	<i>Classroom</i>	<i>U-Shape</i>	<i>Banquet / Cabaret</i>	<i>Price</i>
<i>EVENT ROOM 1</i>	200	50	60	150	\$750
<i>EVENT ROOM 2</i>	100	40	35	60	\$400
<i>EVENT ROOM 3</i>	100	40	35	60	\$400
<i>OPAL COMBINED</i>	500	150	N/A	420	\$1500
<i>LOBBY</i>	150	60	25	120	\$250
<i>AUDITORIUM</i>	500	N/A	N/A	400	\$2000

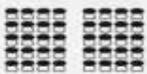
\*Room hire pricing is based on a 5 hour period, additional room hire charges may apply for each hour thereafter

**INCLUSIVE OF WHITE TABLE LINEN & AUDIO VISUAL**

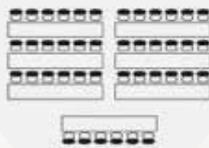
Flip chart, whiteboard, laptop, plasma or projector screen & data projector

Sound & Light Technician available on request  
(Packages starting from \$900 per event)

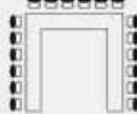
Theatre



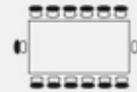
Classroom



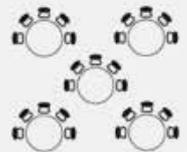
U-Shape



Boardroom



Cabaret



# Something Extra

## **Elegant ceiling effects to transform the room**

Special lighting effects	Price on application
Crystal candelabras	\$50 each
Fairy lights	Starting from \$200
Ceiling draping	Price of application

## **Bring a splash of colour to each of your guest's tables**

Tiffany chairs in white, gold, or silver	\$8 each
Floral centrepieces	\$50 each
Table balloons & weights	From \$15pp
Balloons garlands	From \$150pp
Chair covers & matching sash	\$5.50 each

## **Tantalise your tastebuds with a variety of sweets treats dipping in chocolate**

Chocolate fountain	From \$6.50 pp
Candy bar	From \$7 pp

## **Create a unique event with personalised theming**

Professional printed and personalised menus	From \$2.50pp
Personalised ornate directory board	\$150
Wishing well	\$55
Photo booth packages	Price on application
Professional DJ	\$650 per event
Master of ceremonies	\$550
Data projector & screen	\$150



# the opal

BOOK YOUR OPAL EXPERIENCE TODAY!

---

**A** 1 Bartley Street, Canley Vale NSW 2166  
**E** [myfunction@cabravale.com](mailto:myfunction@cabravale.com)

**T** 02 9727 3600  
**W** [www.cabravale.com.au](http://www.cabravale.com.au)