

SOLAIRE

LOUNGE



OVERVIEW

Solaire Lounge is a premium, contemporary event space designed for cocktail-style functions, celebrations, and corporate gatherings. The venue offers an elegant indoor-outdoor feel, stylish furnishings, and a relaxed yet sophisticated atmosphere. Ideal for:

- Cocktail parties: up to 120 guests
- Engagements & milestone celebrations
- Corporate networking events
- Product launches



MINIMUM SPEND

Minimum spend applies to food and beverage combined and is dependent on day and time. Minimum spend includes all room hire, food and beverages served during the event.

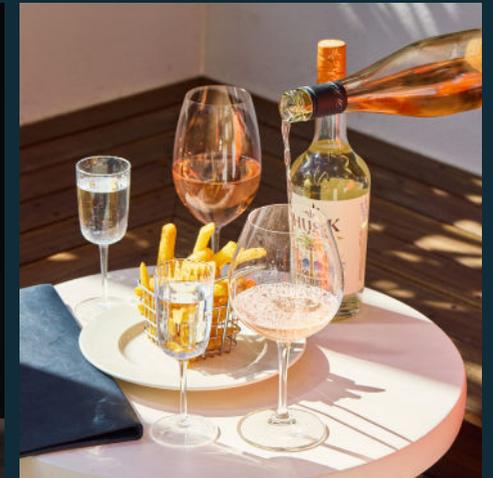
ROOM HIRE

Mon - Fri \$1,500
Sat - Sun \$2,000

MENU OPTIONS

All menus are designed for cocktail-style only service and can be customised to suit your event and dietary requirements. Inclusions:

- Dedicated event coordinator
- Private bar access
- Standard furniture
- Access to the audio system
- Professional service staff



STANDARD PACKAGE

\$70/pp

COLD FOOD

MARINATED OLIVES & PICKLES

SMOKED LABNEH capsicum & tomato salsa

HUMMUS roasted chickpeas, crispy shallot sauce

EGGPLANT BABAGANOUSH pomegranate seeds, herbs

BEEF TAGLIATA slow-cooked beef, mustard & capers dressing

AUSTRALIAN CHEESE selection, condiments & grissini

served with bread assortments & crackers

FATTOUSH SALAD pomegranate dressing

HOT FOOD

CHICKEN DRUMETTES lemon & oregano

MINI PIES homemade spiced tomato relish

ARANCINI mushroom & parmesan

ROASTED CHAT POTATOES rosemary salt, sour cream & chives

SWEETS

FRUIT PLATTER seasonal fruits, berries

MINI LEMON TART meringue

MINI BROWNIE peanut butter & chocolate sauce

DELUXE PACKAGE

\$90/pp

COLD FOOD

MARINATED OLIVES & PICKLES

SMOKED TZATZIKI cucumber, garlic, dill

MUHAMARRA roasted capsicum & walnut dip

HUMMUS roasted chickpeas, crispy shallot sauce

CURED MEATS selection, guindilla peppers

AUSTRALIAN CHEESE selection, condiments

& grissini served with artisan breads & crackers

GREEK SALAD tomato, cucumber, olives, oregano

SMOKED EGGPLANT capsicum & tomato salsa

HOT FOOD

LAMB KOFTA SKEWERS mint yoghurt

BARRAMUNDI salsa verde, fennel salad

FALAFEL crispy chickpea fritters, tahini sauce

ROASTED CHAT POTATOES rosemary salt, sour cream & chives

SWEETS

FRUIT PLATTER seasonal fruits, berries

MINI LEMON TART meringue

ORANGE & ALMOND CAKE cream cheese frosting

PREMIUM PACKAGE

\$130/pp

COLD FOOD

MARINATED OLIVES & PICKLES

STRACCIATELLA heirloom tomatoes, basil oil

MUHAMARRA roasted capsicum & walnut dip

HUMMUS roasted chickpeas, crispy shallot sauce

OYSTERS Sydney rock, mignonette dressing

SMOKED SALMON cream cheese, pickled eschalots, dill

CURED MEATS selection, guindilla peppers

AUSTRALIAN CHEESE selection, condiments & grissini
served with artisan breads & crackers

BUTTER LETTUCE french dressing, orange, fresh herbs

SMOKED EGGPLANT capsicum & tomato salsa

HOT FOOD

BEEF TENDERLOIN SKEWERS mushroom & madeira sauce

PRAWN ARANCINI bisque, lemon aioli

ROASTED CAULIFLOWER romesco sauce

SWEET POTATO CROQUETTES smoky chipotle mayonnaise

SWEETS

FRUIT PLATTER seasonal fruits, berries

DARK CHOCOLATE MOUSSE cocoa crumble

MINI LEMON TART meringue

SOLAIRE CANAPÉS

Cocktail catering, perfect for networking events, celebrations and corporate functions, our Solaire Canapés menu offers a stylish and flexible cocktail dining experience.

\$40/PERSON

6 canapé selections
1-hour canapé service

\$50/PERSON

8 canapé selections
2-hour canapé service

\$60/PERSON

10 canapé selections
3-hour canapé service

\$80/PERSON

12 canapé selections
4-hour canapé service

COCKTAIL CANAPÉS – SAVOURY

Item	Dietary
Mexican Chicken Drumstick	GF, DF
Mini Burgundy Pie	—
Mini Pizza Supreme	—
Mini Quiche Lorraine	V
Mini Sausage Roll	—
Pork & Prawn Dumpling	DF
Salt & Pepper Calamari	DF
Teriyaki Chicken Skewer	DF
Vegetarian Samosa	V
Vegetarian Spring Roll	V

COCKTAIL CANAPÉS – GRAZING & LIGHT OPTIONS

Item	Dietary
Celery, Lemon & Parsley Spoon Salad	VG, GF, DF
Cooked Prawn, Lettuce, Mayo	GF, DF
Cucumber Rolls With Avocado	VG, GF, DF
Cucumber Rounds	VG, GF, DF
Goats Cheese, Beetroot & Walnut Tartlet	V
Honeydew Melon With Prosciutto & Bocconcini	GF
Mixed Tomato With Melted Camembert & Basil	V, GF
Mini Jacket Potato	V, GF
Rockmelon Bruschetta With Cream Cheese & Smoked Salmon	—
Shrimp & Mango Salsa	GF, DF
Shrimp With Cocktail Sauce	DF
Sweet Corn Fritters With Avocado Salsa	V
Watermelon & Goat Cheese	V, GF

V – Vegetarian / VG – Vegan / GF – Gluten Free / DF – Dairy Free

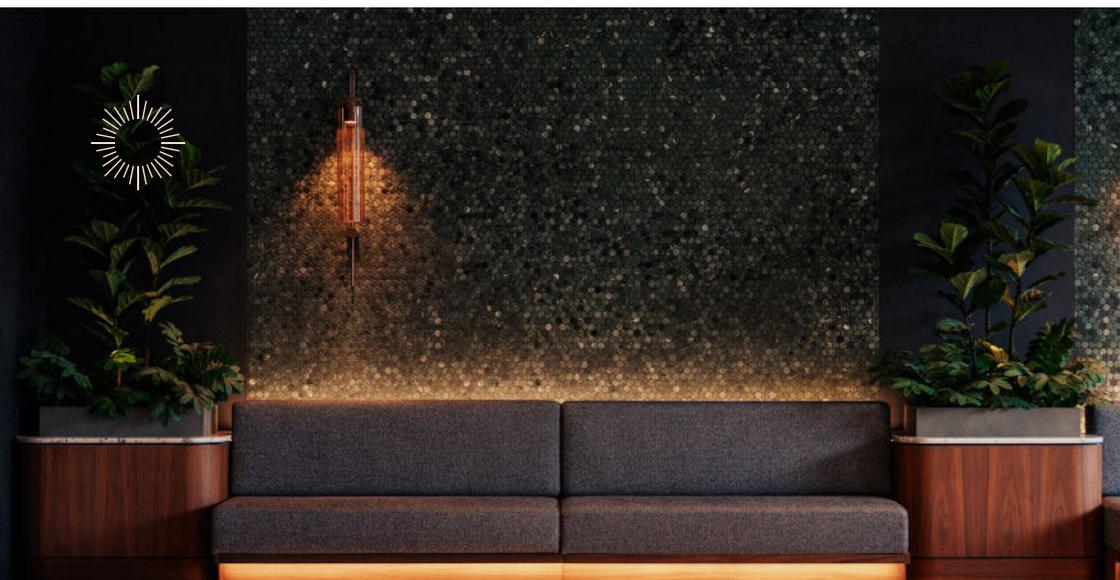
PLATTER OPTIONS

Ideal as an add-on or for casual grazing

Catering: **6-8 guests per platter**

Platter	Price
Antipasto Platter	\$140/platter
Sandwich Platter	\$100/platter
Seasonal Fruit Platter	\$85/platter
Pastry Platter	\$70/platter
Cake Slice Platter	\$85/platter

Menu items are subject to seasonal availability. Dietary requirements can be catered for with prior notice.



ENQUIRE NOW

Send us a message, or call to speak directly with our friendly Events team.

Call: **(02) 9727 3600** / Office open **9AM – 5PM**

Email: **myfunction@cabravale.com**

Cabravale Club Resort practices the responsible service of alcohol.

