



Mavericks on the Bay is the newest in dining sensations at Nelson Bay. Located on the waterfront at the d'Albora Marina complex, we offer fantastic views and first class dining.

With dazzling views of Nelson Bay, Mavericks on the Bay makes a perfect destination for any social or corporate function.

Mavericks on the Bay can cater for up to 200 people and also for smaller bookings in reserved areas overlooking the bay. Food and beverage packages can be tailored especially for your special event. To discuss all of your options please speak to Greg or Shelly on (02) 49841203 or email info@mavericksonthebay.com.au

Our opening and operating times are:

Monday –Thursday 11am-10pm

Friday-Saturday 11am- 12am

Sunday 8am – 10pm

Mavericks on the Bay
D'Albora Marina
Teramby Road, Nelson Bay

P 49841203

F 49844787

E: mavericks@mavericksonthebay.com.au

W: www.mavericksonthebay.com.au

Mavericks ON THE BAY, a whole new dining experience...



CATERING OPTIONS

SET MENU

Alternate serve of selection of 2

Vegetarian available upon request

Menu subject to change without notice

\$45.00 PER GUEST: 2 COURSES (Choice of 2 entrees & 2 mains)

ENTREE:

- CHICKEN & NOODLE NORI SPRING ROLLS w/ sweet soy dipping sauce
- GRILLED KING PRAWNS w/ a green papaya salad
- THREE CHEESE TART w/ semi dried tomatoes & rocket salad & balsamic reduction

MAIN:

- CHAR GRILLED SIRLOIN STEAK on potato puree, steamed asparagus & wilted spinach w/ a lemon garlic butter
- PAN SEARED SNAPPER w/ rocket, olive, steeped tomatoes, green beans, confit shallots drizzled with a tomato oil
- FRESH PAPPARDELLE PASTA w/ creamy roast pumpkin, sage & pine nut sauce

\$60.00 PER GUEST: 3 COURSES (Choice of 2 entrees, 2 mains & 2 desserts)

ENTREE:

- CHICKEN & NOODLE NORI SPRING ROLLS w/ sweet soy dipping sauce
- GRILLED KING PRAWNS w/ a green papaya salad
- THREE CHEESE TART w/ semi dried tomatoes & rocket salad & balsamic reduction

MAIN:

- CHAR GRILLED SIRLOIN STEAK on potato puree, steamed asparagus & wilted spinach w/ a lemon garlic butter
- PAN SEARED SNAPPER w/ rocket, olive, steeped tomatoes, green beans, confit shallots drizzled with a tomato oil
- FRESH PAPPARDELLE PASTA w/ creamy roast pumpkin, sage & pine nut sauce

DESSERT:

- FRESH MERINGUE w/ summer berries mascarpone cream drizzled with chocolate sauce
- CITRUS BRULEE TART w/ raspberry coulis & double cream
- TRADITIONAL CRÈME CARAMEL w/ almond tuile



CANAPES- minimum 20 guests

STANDARD CANAPES-\$20.00 PER GUEST

- Assorted house dips & breads
- Marinated chicken skewers
- Italian style meat balls in a rich tomato sauce
- Thai beef roulade
- Baby bruschetta croutons
- Asian inspired prawn and fish cake

PREMIUM CANAPES- \$50.00 PER GUEST (includes standard canapés)

- Soft shell crab w/ wasabi aioli
- Smoked salmon Blini w/ dill crème
- Mixed fresh local oysters
- Fresh king prawn nori rolls
- Char grilled baby octopus w/ gremolata
- Potato spun prawns w/ aioli
- Half shell scallops w/ ginger and chilli
- Assorted cheese platter
- Fresh Fruit skewers



BEVERAGE OPTIONS

Beverages on consumption

Beverages can be charged on a consumption basis

Bar Tab

You can nominate an amount to spend and/or limit the type of beverages for your guests

WINE LIST

Sparkling

	Glass	Bottle
Yarra Burn Premium Cuvee 200ml		\$9.50
Yarra Burn Premium Rose 200ml		\$9.50
Thomas Mitchell Brut NV	\$6	\$23
Hope Estate Pinot Chardonnay	\$7	\$29
Tempus Two Sparkling Chardonnay		\$43
Bollinger Special Cuvee		\$160

White Wine

	Glass	Bottle
Thomas Mitchell Semillon Sauvignon Blanc	\$6	\$23
Kapuka Sauvignon Blanc	\$6.50	\$28
Ta Ku Sauvignon Blanc	\$7	\$29
Drift Sauvignon Blanc	\$7	\$29
Hope Estate Sauvignon Blanc	\$6.50	\$29
Monkey Bay Pinot Grigio	\$6.50	\$29
Thomas Mitchell Chardonnay	\$6	\$23
Hope Estate Chardonnay	\$6.50	\$29
Tatachilla Chardonnay		\$45
Hope Estate Semillon	\$6.50	\$29
Hope Estate Verdelho	\$6.50	\$29
Barossa Valley 'E Bass' Eden Valley Riesling	\$8	\$36
Petaluma Hanlin Hill Riesling		\$65
Petaluma Piccadilly Valley Chardonnay		\$75



Red Wine

	Glass	Bottle
Monkey Bay Rose	\$6	\$28
Thomas Mitchell Shiraz	\$6	\$23
Capel Vale Debut Shiraz	\$6.50	\$29
Hope Estate Shiraz Malbec		\$51
Henschke Johann's Garden Grenache, Mourvedre, Shiraz		\$70
Stonehaven Stepping Stone Cabernet Sauvignon	\$7	\$30
Hope Estate "The Cracker" Cabernet Merlot	\$6.50	\$29
Petaluma Coonawarra Cabernet Merlot		\$110
Hope Estate Merlot	\$6.50	\$29
Nobilo Regional Collection Merlot	\$7	\$32
Tatachilla Merlot		\$45
Devils Corner Pinot Noir		\$36



TERMS AND CONDITIONS

Confirmation: a booking is only confirmed upon receipt of a signed booking form with credit card details

Cancellation: less than 2 weeks will incur 25% of food order

Advice of final numbers and details: Re-confirmation of number of guests attending and all final details should be notified to the Functions Manager no less than five working days prior to the event

Payment: Payment must be made on or before the date of the function. Payment can be made by cash, cheque or credit card 7 days prior to the function.

Service charges will be charged for credit card purchases and all credit cards will incur a 2 % surcharge

Dress regulations: strict dress regulations apply to Mavericks on the Bay

Insurance/ Damage: Mavericks on the Bay will take reasonable care, but will not accept responsibility for damage to or loss of items during or after a function. You are financially responsible for any loss or damage sustained to the premises or our property during a function or by your guests when entering or leaving the premises. You are also responsible for any loss or damage to equipment hired by us for you.

Signed _____

Date _____

