

WELCOME TO
THE CUBANA RESORT NAMBUCCA HEADS



Catering Packages

Canapés

\$68pp

Mediterranean Grazing Table
3 x Two Bite Canape Selections
1 x Substantial Canape selection
1 x Substantial Bowl
2 x Dessert Canapes

Prices are based on a minimum of 50 guests. 15% surcharge for Sundays and public holidays. Packages are a guide however we can customise a package to suit your individual requirements.



Catering Packages

Share Table \$70pp

Selection of 2 Mains, 2 Hot Sides & 1 Salad
Includes bread rolls

Grazing Table

Mediterranean Grazing Table \$25pp

Dessert Table \$22pp

Late Night Hot Sliders \$8pp

Prices are based on a minimum of 50 guests. 15% surcharge for Sundays and public holidays. Packages are a guide however we can customise a package to suit your individual requirements.

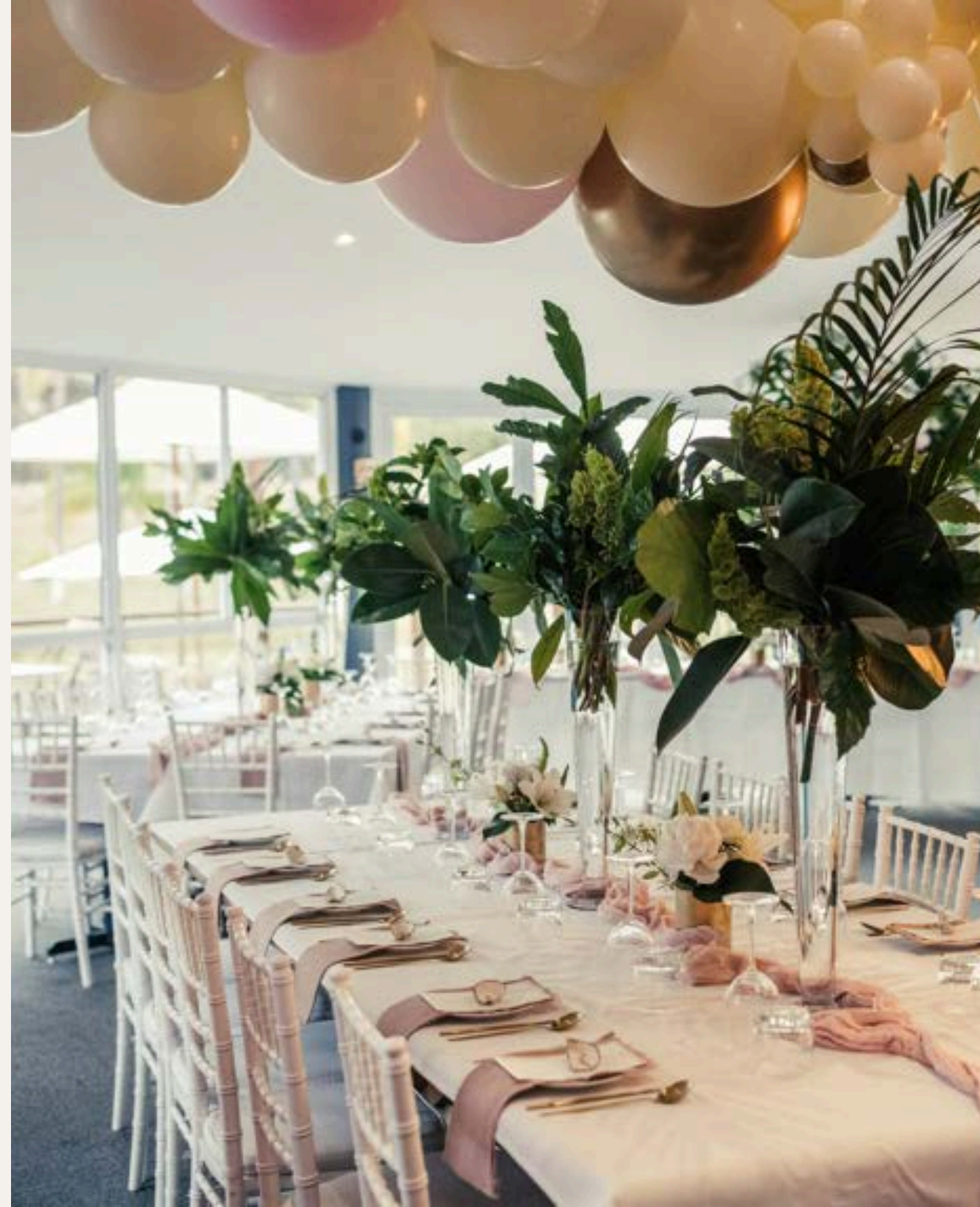


Catering Packages

Seated Alternate Drop

Two courses	\$70pp
Three courses	\$79pp
Includes bread rolls	
Wedding Cake cut, plate & service	\$5pp

Prices are based on a minimum of 50 guests. 15% surcharge for Sundays and public holidays. Packages are a guide however we can customise a package to suit your individual requirements.



Canapé Menu

Two-Bite Hot / Cold Canapés

Arancini with pumpkin, goat's cheese, sage (v)
Arancini with mushroom, chive, Grana Padano (v)
Mini pita toast, hummus, mixed olive tapenade (v,vg)
Crispy polenta chip, blistered heirloom tomato, basil pistou (gf,v,vg)
Ceviche of market fish with chili, coriander, lime verjuice salsa (gf)
Mini bruschetta, heirloom tomato, buffalo mozzarella, basil (v)
Prawn gyoza, pickled ginger, soy & sesame dressing
Zucchini and haloumi fritters, lemon myrtle yoghurt (gf,v)
Caramelised onion, goat's cheese & heirloom tomato tart (v)
Smoked salmon on blini, dill, crème fraîche, caperberries
Chicken liver & cognac pate crostini, eschalot relish
Pork and apple sausage rolls, tomato relish
Spicy vegetable samosa, mango chutney (v)
Tempura tiger prawns, wasabi, seaweed mayo
Roast sweet potato, coriander & cashew empanada (v)
Spicy lamb filo parcel, roast capsicum relish
Yakitori chicken & spring onion skewers (gf)
Bacalhau (crispy fried salt-cod potato croquettes) with verjuice aioli
Grana Padano & baby spinach stuffed mushrooms (gf, v)
Crispy pork belly bites with chilli tamarind sauce and coriander (gf)
Braised beef & shiraz mini pie
Ricotta & spinach filo triangle with romesco sauce & micro herbs (v)

Dessert Canapés

Key lime mini pie	White chocolate & raspberry mousse tart
Classic pecan mini pie	Chocolate stuffed mini doughnut
Caramel Slice (gf)	New York baked cheesecake
Mini red velvet cupcakes	Petit pavlova with cream & berries (gf)

Substantial Canapés

Korean fried chicken slider on brioche, kimchi slaw, citrus mayo (gfo)
BBQ brisket slider on brioche, gherkin, cheese, chipotle mayo (gfo)
Pulled pork slider on brioche, pickled slaw (gfo)
Pork belly Bánh Mi slider, carrot-daikon slaw, cucumber, and cilantro
Mushroom & haloumi slider on brioche, beetroot relish, slaw (gfo, v)
Chicken, leek & camembert cocktail pie
Slow cooked lamb shoulder cocktail pie, vine ripened tomato
Crispy barramundi taco, slaw, charred corn salsa, chipotle sauce (gfo)
Pulled pork taco, slaw, charred corn salsa, chipotle sauce (gfo)
Peking duck spring roll, plum hoisin sauce
Saffron and pancetta arancini, melted mozzarella centre, panko crust (gfo)
Lamb kofta skewer, zucchini & preserved lemon yoghurt
Mini Peking duck pancakes, hoisin sauce, cucumber, shallot

Substantial Bowls

Poke bowl: Huon salmon marinated in soy, sesame & chili, edamame, brown rice (gf)
Quinoa, portobello mushroom, fried kale, steamed broccolini, hummus (gf,v,vg)
Salt and pepper squid, citrus aioli, rocket salad (gfo)
Butter chicken, basmati rice, riata, papadum (gf)
Vegetable and cashew curry, jasmine rice, papadum (gf,v,vg)
Crispy chilli sesame soy glazed pork belly, jasmine rice, pickled cucumber (gf)
Lamb kofta, rice pilaf, tzatziki, pita bread (gfo)
Market fish & chips, caper dill mayo, lemon
Sumac dusted prawns, cous cous, pomegranate, lime gremolata
BBQ braised brisket, crispy potato rosti, horseradish cream
Burrito bowl, charred corn & black bean salsa (pulled chicken, pork, beef, or jackfruit)

Share Table Menu

Mains

Za'atar crusted salmon fillets, herb butter (gf)
Harissa spiced roasted free range chicken, lemon, olive oil & paprika (gf)
Pork belly, bok choy, chilli, sesame seeds (gf)
Korean fried chicken, scented rice (gfo)
Chargrilled sirloin, chimichurri (gf)
Braised lamb shoulder, roast garlic & lemon yoghurt (gf)
Stuffed field mushrooms with quinoa, haloumi, herb pangrattato (gf,v)
Seasonal fish fillets, roasted tomato, capers, green olives, gremolata (gf)

Hot Sides

Roasted potatoes, garlic, rosemary, sea salt (gf,v,vg)
Barbecued sweet potatoes, mojo verde dressing (gf,v,vg)
Chargrilled Mediterranean vegetables, fig balsamic glaze (gf,v,vg)
Steamed seasonal greens (gf,v,vg)
Charred corn on the cob, roasted garlic, paprika, parmesan (gf,v)
Butternut pumpkin, feta, herbs, pepitas (gf,v)
Potato au gratin (gf,v)

Salads

Roasted baby beetroot salad with baby spinach, pepitas, feta (gf,v)
Quinoa salad with roasted pumpkin and feta (gf,v,vg)
Charred cauliflower salad with dukkah & preserved lemon (gf,v,vg)
Rocket salad with pear, walnut, parmesan, aged balsamic dressing (gf,v)
Greek salad with feta, kalamata olives, tomato, onion, cucumber (gf,v)
Asian slaw with sesame ginger dressing (gf,v,vg)
Baby potato salad with crispy bacon, chives, sour cream dressing (gf)
Roasted chickpea salad, paprika, kale, lemon tahini dressing (gf,v,vg)
Panzanella salad, vine-ripened tomatoes, toasted sourdough, basil, torn bocconcini (v)
Mediterranean pasta salad, grilled vegetables, sundried tomato pesto (v,vg)

Grazing Menu

Mediterranean Grazing Table

Triple cream brie, Mersey Valley cheddar, Tarago River Shadows of Blue

Selection of house made dips, prosciutto, salami, sopressa, leg ham

Chargrilled vegetables, fresh seasonal fruit, artichokes, olives

Assorted breads, crisps and toasts (gfo)

Dessert Table

Selection of mini cakes & slices, tarts, cupcakes, donuts, cookies

Fresh seasonal fruit, dried fruit and nuts



Seated Menu

Entrees

Tuna tataki, cucumber, edamame, ginger & soy dressing, wakame dust* (gf)

Crispy pork belly croquet, corn puree, chilli oil

Ceviche of seasonal fish, charred lime, wonton crisps (gfo)

Grilled Yamba king prawns, chermoula, lemon (gf)

Beetroot & vodka cured salmon, pickled cucumber salad, horseradish cream (gf)

Orecchiette with broccolini, anchovies, chilli, lemon

Asparagus, caramelised onion & goat's cheese tart, heirloom beetroot, fig vincotto (v)

Pepper-crusting beef carpaccio, horseradish, baby cress, pickled shallots

Seared scallops, butternut pumpkin caponata, crisp pancetta, snow pea leaves

Asparagus and shitake mushroom tart, yuzu aioli, brussel slaw (v)

Desserts

Artisan cheese plate, quince paste, toasted walnut bread (gfo)

Classic tiramisu, coffee crumb, macerated strawberries (v)

Mini pavlova, Chantilly cream, fresh berries, candied ginger (gf, v)

Citrus tart, passionfruit, fresh cream (v)

Basque cheesecake, rum soaked raisins, lemon balm

Chocolate fondant, Crème Anglaise, pistachio praline (v)

Vanilla bean panna cotta, berry fruit compote, sable crumb (gfo)

Mains

Za'atar crusted salmon fillets, herb butter (gf)

Confit duck leg, pancetta beluga lentils, baby carrots, jus (gf)

Chermoula chicken breast, spiced cous cous, rocket, sauce vierge

Coconut & lemon poached fish, jasmine rice, Asian greens, chilli (gf)

Handmade potato gnocchi, roasted pumpkin, baby spinach, goat's cheese (v)

Grilled sirloin, potato pavé, asparagus, Café de Paris butter (gf)

Crispy five-spice siracha pork belly, scented jasmine rice, bok choy (gf)

Braised lamb shoulder, roasted kipfler potatoes, baby spinach, preserved lemon, yoghurt (gf)

Beverage Packages

Standard

1 white, 1 red, 1 beer (Peroni), 1 light beer,
soft drink, juice, water

3 hour	\$34pp
4 hour	\$40pp
5 hour	\$45pp
6 hour	\$50pp
7 hour	\$54pp



Beverage Packages

Premium

1 premium white, 1 premium red, 1 craft beer,
soft drink, juice, water

3 hour	\$38pp
4 hour	\$46pp
5 hour	\$52pp
6 hour	\$59pp
7 hour	\$65pp



Beverage Packages

Additional Options

Sparkling Toast	\$7pp
Champagne Toast	\$22pp
Post ceremony Sangria or Pimms	\$12pp
Post ceremony or after dinner Cocktail	\$15pp
Basic spirits	\$10pp
Tea & Coffee Trays (serves 20)	\$50pp



Terms & Conditions

Confirmation of Venue and Dates

You may tentatively book the Venue and accommodation for a period of fourteen days from the issuing of contract. To secure the booking for your dates, a non-refundable Booking fee of \$1,000 is payable. Upon receipt of payment, all venue and accommodation will be blocked. All cancellations must be made in writing. A cancellation fee may apply.

Staff Hours & Rates

Any staff required for additional setup including ceremony chairs or table setting at the following rates:

- Waitstaff payable at \$40/30 mins, \$60/30 mins/Sundays
- Chef payable at \$120/hr, \$180/hr Sundays

Setup, Suppliers and Contractors

External Supplier lists and contacts must be advised 2 weeks prior to event date. Suppliers are responsible for storing and set-up of equipment unless prior arrangements have been made. Personal items required for wedding setup (eg placards) must be delivered 48 hours prior to Event.

Cleaning & Damage

General cleaning and wear & tear is included however any extra cleaning or damage to property requiring repair or replacement will be charged to the Booking.

Music, Noise and Hours

For your reception, a maximum 5 piece band or DJ is permitted. The venue reserves the right to control the volume at all times.

Lunch receptions must conclude by 3pm and dinner receptions by 11.30pm Mon-Sat, 10.30pm Sunday.

Final Details & Confirmation

The Venue has capacity to seat 110 guests at maximum & 150 guests cocktail style. Confirmed guest numbers and menu selections are required 2 weeks prior to the event. No refunds for decrease in final numbers.



Contact Us

To arrange a meeting and site inspection with our Wedding Host, please get in touch via phone or email.

☎ (02) 6568 8044

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✉ sales@thecubana.com.au

📍 56-58 Riverside Drive
Nambucca Heads NSW 2448

Reception Hours

Monday to Saturday, 7:30 am to 6:00 pm

Sunday, 8:00 am to 5:00 pm

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