

BreakFree[®]
MOBYS



Wedding Packages

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BreakFree Mobys is a luxury resort of 75 beach houses at Boomerang Beach, Pacific Palms on the NSW Mid-North Coast and the perfect setting for your wedding reception.

We can entirely arrange and co-ordinate your special event. Our three air-conditioned banqueting rooms with break-out balconies provide the perfect solution in terms of flexibility to suit the size of your group. Whether you choose a Mobys Conference and Function Centre event package or custom-make your day, the BreakFree Mobys team is here to help.

Your guests can enjoy Mobys' hospitality if they are staying over and take advantage of all BreakFree Mobys facilities. Special accommodation rates apply to you and your guests.

We can cater for 10 - 120 guests, so no matter the extent of the celebration, BreakFree Mobys can meet your needs.

Couples can also take part in the many nearby recreational facilities, like swimming with dolphins, Scuba Diving and Tours to the Hunter Valley.

For sophisticated beachside elegance, there is no better place than BreakFree Mobys and Mobys Conference and Function Centre for your wedding celebration.



Combine the skills of our experienced functions team with stunning cuisine from Restaurant two forty and you have the makings of a successful event. Add in the luxurious surroundings, landscaped gardens and friendly staff, and BreakFree Mobys will make your day one to remember.



BreakFree Mobys is an easy two hour drive north of Newcastle or three hours from Sydney. Go through Bulahdelah and 2kms north take a right turn onto The Lakes Way. Continue for half an hour taking in the beautiful views as you go. When you reach Pacific Palms take the Blueys and Boomerang Beach turn off then continue through the village and over the rise. BreakFree Mobys is on your left, where your luxury beach house awaits.



Property facilities

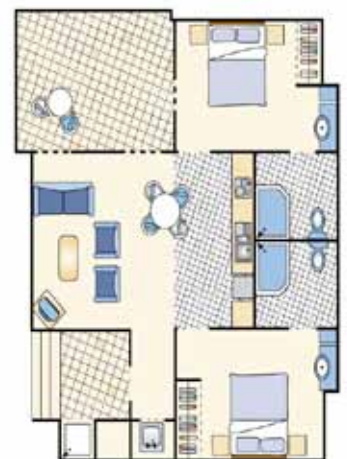
- Restaurant two forty and bar
- Banquet facilities
- Business services
- Meeting room facilities
- Recreation facilities
- Guest services
- Recreation Activities

Location

- Beach: 50m
- Airport: 130km
- Main Street: 700m
- Grocery Store: 700m
- Restaurants: on-site
- Public Transport: 700m

Room features

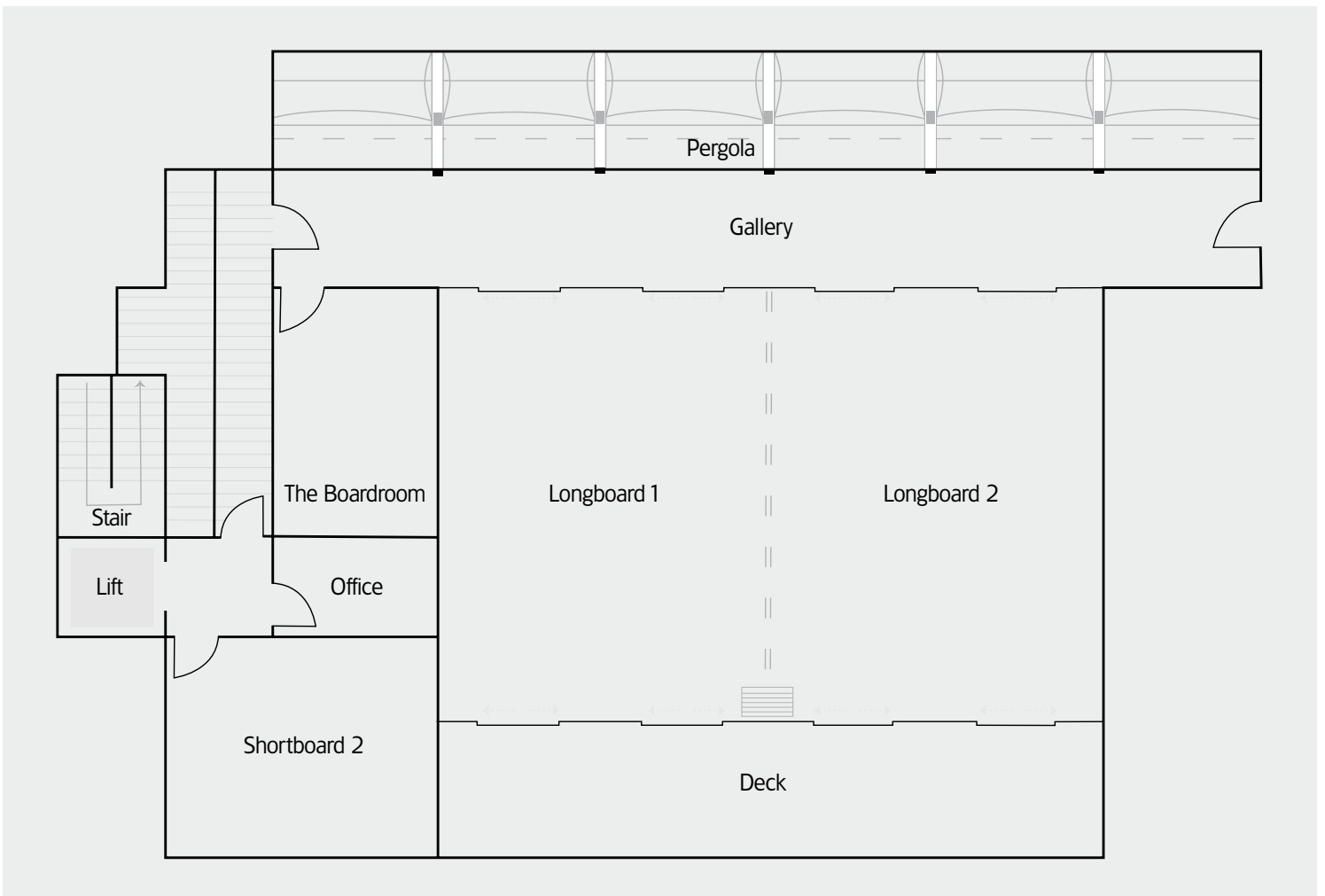
- One Bedroom Beach House contains one queen bed and a sofa bed.
- Two Bedroom Beach House contains either one queen and two single beds or two queens and can have either one or two bathrooms.
- Three Bedroom Beach House contains either two queen and two single beds or one queen and four single beds and has two bathrooms.



Floor plan shown is the Two Bedroom Beach House



Our function facilities cater to groups of 10 to 120 and the layout of our rooms allows plenty of flexibility. Mobys Conference and Function Centre has all you will need to guarantee a memorable and successful event in an exclusive and luxury setting.



Room	Size sqm	Cocktail	Theatre	Classroom	Banquet	Boardroom	U-shape
Longboard 1&2	140	160	150	90	120	-	48
Longboard 1	70	80	75	40	60	22	26
Longboard 2	70	80	75	40	60	22	26
The Boardroom	18	-	-	-	-	10	-
Shortboard 2	28	25	20	12	16	12	12



Set menu options

We offer a comprehensive range of set menus for your unique taste and occasion. Select your desired menu from the suggestions below, or contact us to provide more options to create a special menu to your unique requirements. Mobys Conference & Function Centre also caters for vegetarians and dietary intolerances. Please advise us when making your enquiry.

Three courses \$56/per person*

Two courses \$46/per person*

(*Pricing applies to a minimum of 25 people – we are pleased to cater to smaller groups, though a per head surcharge will apply – please contact us for more details).

All of our food items are produced in house and we pride ourselves on using only fresh, high quality produce, often local and where possible organic. Each selected menu (alternate drop) is served with sourdough dinner rolls, butter or regional extra virgin olive oil.

Soup

- Indian spiced sweet potato with cumin, coriander and house sweet chilli
- Thai style sweet corn and coconut cream with roasted corn salsa
- Pumpkin, kaffir lime and ginger with sourdough croutons and cream
- Roasted capsicum and roma tomato with salsa verde

Entrée

- Wallis Lake prawn and avocado salad with mango, sweet corn salsa and herb aioli
- Thai chicken lemongrass skewers with rice stick noodle salad and house sweet chilli
- Smoked salmon with blood orange, ruby grapefruit and caperberry salsa, toasted walnuts and horseradish cream
- Grilled prawn skewers with chickpeas, tabouleh and preserved lemon yoghurt

Mains

- Herb crusted ocean trout fillet with potato gratin, bok choy and lime mayonnaise
- Chicken breast filled with three cheese, Italian tomato chutney, soft polenta and steamed greens
- Aged rib eye (250gm) with potato galette, sautéed field mushrooms, red wine jus and green beans
- Roasted veal porterhouse with potato cakes, spinach, feta and walnut salad and red wine vinaigrette
- Papardelle with lamb shank ragout, green olives and freshly grated parmesan
- Moroccan spiced crusted ocean trout with lemon couscous, spinach and eggplant chutney
- Aged rib eye (250gm) with potato roesti, grilled zucchini, fried onions and red wine jus
- Thai style red curry of chicken with steamed jasmine rice and coriander
- Sweet potato and pumpkin gnocchi with goat's cheese, walnuts and sage burnt butter
- Aged rib eye (250gm) with potato galette, field mushroom ragout and wholegrain mustard jus
- Pan fried ocean trout with chilli and tomato jam, pawpaw salad and sweet potato chips
- Chicken breast filled with olive and feta with Mediterranean couscous and capsicum relish
- Indian spiced lamb shank with roasted sweet potato mash and ratatouille
- Chicken breast filled with caponata, wrapped in prosciutto, capsicum sauce and parmesan polenta
- Oven roasted crispy skin ocean trout fillet with Israeli couscous, preserved lemon and salsa verde
- Zucchini and eggplant lasagne with roasted tomato sauce and basil oil
- Roasted blue eye with crushed peas and garlic, potato gratin and lemon oil
- Grilled rib eye (250gm) with carrot and chive mash, zucchini gratin and porcini herb butter
- Papardelle with chicken and olive ragout
- Chicken breast filled with ricotta and spinach, caponata chutney and braised cannellini beans

To share (add \$2.50 per person)

Mixed green leaf salad with palm sugar vinaigrette
Steamed seasonal vegetables with herb butter



Dessert

- Lemon curd tart with double cream and almond praline
- Sticky date cake with caramel sauce and cream
- Flourless chocolate cake with strawberry mint salad and crème fraiche
- Vanilla bean panna cotta with fruit salsa and balsamic glaze
- Rich dark chocolate torte with Bailey's anglaise sauce and orange salad
- Star anise and vanilla panna cotta with poached fruits and vanilla bean syrup
- White chocolate and raspberry mouse with marinated raspberries and toffee
- Tia Maria cheesecake with butterscotch sauce and chocolate wafers
- Espresso mouse with mascarpone cream and almond biscotti
- Classic Pavlova with cream, pineapple, passionfruit and caramel sauce

Classic Australian cheese plate (Add \$5.50 per person)
selection of two Australian cheese, dried fruit and lavosh

Freshly brewed tea & coffee

Buffet options

Boomerang Beach buffet

\$39.00/person*

- Bread basket – mix of bread types served with butter
- Honey baked leg ham with cranberry sauce (served cold)
- Rare roasted beef with selection of mustards (served cold)
- BBQ chicken with herb stuffing (served cold)
- Traditional potato salad – Chat and sweet potato, bacon lardons, egg, parsley and seeded mustard mayonnaise
- Home style coleslaw – red and white cabbage, carrot, fresh herbs and our own mayonnaise
- Classic green leaf salad – cherry tomato, Lebanese cucumber, red onion, fresh herbs and balsamic vinaigrette
- Chocolate brownie squares with thick cream and berries
- Seasonal fruit kebabs with honey yoghurt dipping sauce
- Freshly brewed tea and coffee



Blueys Beach Buffet

\$48.00/person*

- Bread basket – mix of bread types served with butter
- Choice of two roasts:
 - Herb and garlic roasted leg of lamb
 - Rare roast beef with assorted condiments
 - Roast leg of pork with apple sauce and crackling
 - Rolled turkey breast with cranberry sauce
 - Honey baked leg ham with fruit chutney

Choice of two side dishes:

- Roasted seasonal vegetables
- Steamed Asian greens
- Potato gratin
- Sweet potato mash

Choice of two salads:

- Traditional potato salad – Chat and sweet potato, bacon lardons, egg, parsley and seeded mustard mayonnaise
- Home style coleslaw – red and white cabbage, carrot, fresh herbs and our own mayonnaise
- Classic green leaf salad – cherry tomato, Lebanese cucumber, red onion, fresh herbs and balsamic vinaigrette
- Couscous salad – Israeli couscous, spicy tomato chutney, zucchini and caramelised onion

Choice of two desserts:

- Chocolate brownie squares with thick cream and berries
- Seasonal fruit kebabs with honey yoghurt dipping sauce
- Australian cheese platter

Freshly brewed tea and coffee

Great Lakes gourmet buffet

\$75.00/person*

- Bread basket – mix of sourdough bread types served with butter
- Sydney rock oysters served natural with dill and cucumber pickle
- Cooked local prawns with spicy tomato relish and lemon mayo
- House cured ocean trout with red onion and caper vinaigrette
- Tamarind poached white fish on coconut rice with cucumber salsa
- Local whiting sausages with aioli

- Rare roast beef with assorted condiments (served cold)
- Chermoula chicken on preserved lemon and roasted almond couscous with minted yoghurt
- Mediterranean roasted vegetable frittata with tomato relish

- Couscous salad– Israeli couscous, spicy tomato chutney, zucchini and caramelised onion
- Thai noodle salad with bean sprouts, coriander, greens, egg roll and rice stick noodles
- Honey and cumin roasted pumpkin – pepita, shaved parmesan, basil and rocket with yoghurt dressing
- Rocket and aged parmesan salad with balsamic vinaigrette

- Lemon curd tartlets with thick cream
- Chocolate brownie squares with thick cream and berries
- Seasonal fruit kebabs with honey yoghurt dipping sauce
- Australian cheese platter

Freshly brewed tea and coffee

(*Pricing applies to a minimum of 40 people – we are pleased to cater to smaller groups, though a per head surcharge will apply – please contact us for more details)

Cocktail menus

Mobys Conference & Function Centre's innovative canapé selection is elegant, versatile and it's food that sets the mood. Perfect for mixing and mingling, our craftful selection has given many a shy guest a conversational opener. Sociability is encouraged—and guaranteed—as guests mingle, sipping cocktails and sampling our substantial selection of finger food. This classic mode of entertaining can be as formal or as relaxed as you envisage and it can also be mixed with various 'little bowl' dishes for a more substantial, stand up full meal.

Mobys Conference & Function Centre's scrumptious cocktail menus start the party off on the right foot and keeps it going in style. Choose from one of the following menu packages and then select your canapé choices from the menus below....easy!

Canapé menu 1*

6 items per guest

\$19.50 per guest (select three from each 'cold' & 'hot' menu below)

Expect 8 portions per guest (Served over a two hour period)

Canapé menu 2*

8 items per guest

\$26.70 per guest

(select four from each 'cold' & 'hot' menu below)

Expect 11 portions per guest (Served over a two hour period)

Canapé menu 3*

10 items per guest

\$31.70 per guest

(select five from each 'cold' & 'hot' menu below)

Expect 13 portions per guest (Served over a three hour period)

Canapé menu 4*

12 items per guest

\$39.00 per guest

(select six from each 'cold' & 'hot' menu below)

Expect 16 portions per guest (Served over a three hour period)

(*Pricing applies to a minimum of 50 people. We can cater to smaller numbers, however an additional cost per person will apply – please ask us about details)

(All of our menus can be adjusted for dietary and vegetarian requirements – just ask us!)

This is a sample range of our house produced hot and cold canapés. If you require further suggestions, please do not hesitate to ask.

Cold canapés

- Spiced tomato and chilli Gazpacho served in shooter glassware
- Fresh Vietnamese vegetarian rice paper rolls with sweet chilli and soy
- Field mushroom and herb frittata with aioli
- Mini savoury scones with caramelised onion, crisp prosciutto and feta
- Smoked salmon, baby caper, cucumber and sour cream ribbon sandwiches
- Roasted cherry tomato tartlet with goat's cheese and red onion marmalade
- Pita rolls filled with sweet chilli ricotta, beetroot chutney and rocket
- Smoked trout pate on sourdough toasts
- Brushetta with roma tomato, feta and pesto
- Brushetta topped with sautéed field mushroom, Italian herbs and ricotta
- Sweet chilli chicken, ham and spinach filo strudel
- Roasted vegetable frittata with sour cream and herbs

Hot canapés

- Satay chicken skewers with roasted peanut sauce
- Indian spiced vegetarian curry puffs with sweet chilli and mint
- Parmesan crumbed risotto balls with semi-dried tomatoes and Italian herbs
- Moroccan chicken kebabs with capsicum, shallots and red pepper relish
- Sweet potato fish cakes with coriander and soy dipping sauce
- Spiced pumpkin, spinach and feta fillos with tomato chutney
- BBQ Thai chicken and lemongrass skewers with house sweet chilli sauce
- Marinated beef and roast vegetable skewers with cucumber raita
- Pizette with goat's cheese, pesto, roasted capsicum and rocket salad
- Sesame seed crusted Moroccan meatballs with tahini
- Spiced pumpkin, spinach and feta fillos with tomato chutney

If your canapé function occurs during a main meal time, perhaps you may like to consider offering your guests a **'little bowl'** meal or in addition to your chosen canapé menu, additional (more substantial) canapé items priced individually below. We have a varied range of 'little bowl' dishes, however if you have a favourite not listed here, please ask us.

Little Bowl Meals

Add \$8.50/person

A visually appealing, contemporary twist on traditional cocktail food, little bowl meals are substantial portions, designed to complement (though not replace) a selection of our cocktail food. Add a 'little bowl' meal – the perfect ending to your event. These dishes are served in either a little bowl with fork or noodle box with chopsticks – your choice!

- Thai beef and rice stick noodle salad with mint and coriander dressing
- Stir fried Hokkien noodles with chicken, Asian greens and sweet chilli soy
- Thai prawn and noodle salad with blanched vegetables, lemongrass, sweet soy and ginger dressing
- Chermoula crusted chicken on preserved lemon and roasted almond couscous with salsa, harissa and minted yoghurt
- Arabic grilled lamb fillet on roasted sweet potato, beetroot, snowpeas and feta salad
- Traditional jungle chicken curry on kaffir lime rice
- Beef rending on rice pilaf with minted yoghurt
- Tamarind fish on coconut rice with cucumber salsa

Additional (more substantial) canapés

- Sydney rock oysters with papaya and kaffir lime vinaigrette - \$3.00
- Bloody Mary oyster shots, served in a shot glass - \$3.00
- Rice paper rolls with soy poached chicken and Asian greens - \$2.80
- Smoked salmon and crème fraiche tartlet with artichoke tapenade - \$3.00
- Tiger prawn and avocado cocktail served on a ceramic spoon - \$3.00

- Grilled French lamb cutlets with lemon, thyme and rosemary - \$4.50
- Salmon frittata with dill and crème fraiche - \$3.00
- Grilled Moroccan lamb skewers with minted yoghurt - \$4.20
- Thai beef salad with vermicelli, fresh herbs and bean shoots on a ceramic spoon - \$3.50
- Thai chicken salad with noodles, fresh herbs, roasted peanuts and Asian dressing - \$3.50
- Little gourmet Italian burgers with prosciutto, semi dried tomatoes and caponata on a sourdough roll - \$4.50
- Mini steak sandwiches on Turkish with rocket, aioli and house made tomato relish - \$5.50
- Little Arabic spiced lamb burger with harissa, yoghurt and greens - \$4.50
- Mobys signature baby beef burger with spicy beetroot chutney, caramelised onion, roasted tomato and cheddar - \$4.50
- Little chickpea and vegetable burger with tahina, carrot and current salad and sweet chilli - \$4.50

Decadent dessert delights in tea lights

Add \$9.50/person

- A delightful, casual dessert offering, standing up! No longer forego your favourite traditional dessert just because you opt for a cocktail style function. Beautifully presented in glasses amongst gorgeous tea lights, your dessert selection is of a substantial portion size, superbly garnished and offers a perfect way to end your event.
- Layered mango and coconut bavaois with fresh mango and coconut wafers
- Caramel cheesecake with cream and toffee splinters
- Fresh fruit soup with passionfruit yoghurt
- Rich lemon curd meringue
- Chocolate brownie with double cream and fresh berries
- Profiterole filled with Grand Marnier cream and double chocolate sauce
- Old fashioned trifle layered with Chantilly Cream
- Vanilla bean crème brulee with sugared wafers
- Rich chocolate mousse with vanilla bean cream and praline
- Fresh seasonal berries and double cream with almond biscotti
- Traditional tiramisu with mascarpone
- Vanilla bean panna cotta with marinated strawberry salad

Beverage Packages

Standard

2 hours \$21.50/person

3 hours \$29.50/person

4 hours \$35.00/person

5 hours \$41.00/person

Additional half hour extensions - \$5.00/person

- Choice of 4 beers: Tooheys New, Victoria Bitter, Carlton Cold, Tooheys Extra Dry, Hahn Premium Light and Cascade Premium Light
- Assorted soft drinks and orange juice
- House selected bottled wines (including Sparkling, white and red varietals)

Premium

2 hours \$24.50/person

3 hours \$33.50/person

4 hours \$39.50/person

5 hours \$45.50/person

Additional half hour extensions - \$6.50/person

- Choice of 4 beers: Carlton Cold, Crown Lager, James Boag Premium, Pure Blonde, Tooheys Extra Dry, Victoria Bitter, Tooheys New, Hahn Premium Light and Cascade Premium Light
- Assorted soft drinks and orange juice
- Premium selected bottled wines (including Sparkling, white and red varietals)

Deluxe

2 hours \$34.50/person

3 hours \$44.50/person

4 hours \$54.50/person

5 hours \$64.50/person

Additional half hour extensions - \$7.50/person

- Choice of 4 beers: Crown Lager, Peroni, Heineken, Corona, James Boag, Coopers, Hahn Premium Light, Cascade Premium Light, James Boag Premium Light
- Assorted soft drinks and orange juice
- Deluxe selected bottled wine (including premium Australian Sparkling, white and red varietals)
- Basic house pouring spirits: Vodka, Bacardi, Gin, Scotch Whiskey, Bourbon Whiskey, Dark Rum and basic mixers (Cola, Lemonade, Orange Juice, Ginger Ale, Tonic Water, Soda Water) (does not include cocktails)

*Mobys Conference & Function Centre practices the principles of Responsible Service of Alcohol, always.

Additional information

Audio Visual

- Stage – Price on application
- Parquetry dance floor (4m x 5m) – Price on application
- Data Projector – \$150 per day

*Additional equipment is available to suit your individual requirements.

* Audio visual and other non-standard equipment is available – prices on application.



From the decorations on the tables, to the tricky process of selecting your menu, we will be there to assist you every step of the way, making it more enjoyable for you and your partner in the lead up to such an important day.



At Mobys Conference and Function Centre, our professional team is happy to work with you to enhance your theme, as well as assist you with any special requirements you may have in order to tailor your wedding to suit your individual needs.

We also pride ourselves in being able to offer you and your guests that little bit more with complimentary parking on-site and preferred accommodation rates available for your guests.



Not only this, but if you book your wedding at BreakFree Mobys and Mobys Conference and Function Centre we assure to provide you with the following services.

- Your own personal Function Coordinator to assist you from the moment you book your wedding until the conclusion of your special event.
- Your desired function room sophisticatedly decorated and set-out as per your request, on your designated function date. Additional (non-standard) theming can be arranged at an added cost.



- Assistance in designing a menu to meet your personal tastes, as well as any special dietary requirements your guests may have.
- A stunning destination; BreakFree Mobys and the Great Lakes region provide anytime glimpses of diverse lifestyles and cultures of a region which genuinely treasures the beauty of its wilderness.



We understand your desire to make your wedding day perfect; therefore we assure you of our commitment to your special day, providing personal attention at all times, to even the smallest of details.

Wedding Services and Suppliers

We can assist with the end to end organisation of your wedding reception from the Wedding Celebrant, flowers, wedding cake, beauty and hair, wedding car hire, music and entertainment.

Please do not hesitate to contact us with any enquiries or accommodation bookings, or if you would like to book a site inspection.

BreakFree Mobys and Mobys
Conference and Function Centre
4 Red Gum Road
Boomerang Beach
Pacific Palms, NSW, 2428

t: 02 6554 0766
f: 02 6554 0866
e: functions@masticate.com.au

