



BLACKTOWN  
EXERCISE  
SPORTS AND  
TECHNOLOGY  
HUB



# BEST CATERING STYLES FOR YOUR EVENT

For events of 30 guests and more.

## MEETINGS, CONFERENCES, AND EVENTS

Blacktown Exercise Sports and Technology Hub (BEST) offers versatile spaces for meetings, conferences, and events. The precinct boasts a state-of-the-art meeting and auditorium space that can accommodate up to 150 guests, in addition to several smaller meeting rooms and breakout spaces.

This makes BEST a perfect destination for corporate gatherings and residential conferences, with the added convenience of on-site accommodation at The Lodge.

## CULINARY EXCELLENCE BY DELAWARE NORTH

Delaware North, renowned global leaders in hospitality, ensures that all hospitality needs are met with finesse. Whether it's a casual team lunch, a day conference or or a gala dinner, guests can expect superb food and beverage experiences at BEST.

Our food philosophy centres around seasonal, local, organic whole foods with much of the produce harvested daily from our carefully curated list of preferred suppliers, including direct from the producers.

For special requirements, we can also fully customise menus, which are designed by our culinary team.

## DIETARY CODES

**GF** - Gluten free

**V** - Vegetarian

**VG** - Vegan

**DF** - Dairy free



# BREAKFAST







## CONTINENTAL BREAKFAST

28 pp

- Fresh breakfast pastries & sliced breads **(V)**
- Butter, preserves & honey
- Variety of cereals & granola with whole milk, skimmed milk & non-dairy milks
- Selection of Greek & fruit yogurts **(DF option available)**
- Roasted vegetable quiche **(V)**
- Sliced fruits, melons & berries **(VG, GF)**

## BREAKFAST BUFFET

42 pp

### COLD SELECTION

- Fresh breakfast pastries & sliced breads **(V)**
- Butter, preserves & honey
- Variety of cereals & granola with whole milk, skimmed milk & non-dairy milks
- Selection of Greek & fruit yogurts **(DF option available)**
- Roasted vegetable quiche **(V)**
- Sliced fruits, melons & berries **(VG, GF)**



### HOT SELECTION (CHOOSE ANY FIVE IN TOTAL)

- Freshly cracked free range eggs scrambled, crème fraiche, chives **(V, GF)**
- Free range fried eggs – sunny side up, cracked pepper **(V, GF)**
- Huevos rancheros, crispy corn tortillas **(DF, GF)**
- Shakshuka, poached eggs, tomato sauce, olive oil **(DF, GF)**
- Zucchini & ricotta frittata, fresh herbs **(V, GF)**
- Double smoked bacon, maple drizzle **(GF, DF)**
- Pork & fennel sausage **(GF, DF)**
- Cheese kransky **(GF)**
- Italian style chorizo **(DF, GF)**
- Chicken & thyme sausage **(DF, GF)**
- Beef & caraway breakfast sausage **(DF, GF)**

- Plant based sausage, caramelized onion **(VG, GF)**
- Classic hash browns **(V)**
- Potatoes O'Brien with green peppers & onions **(VG, GF)**
- Patatas bravas, fennel seeds **(VG, GF)**
- Rosti potatoes, chopped chives **(V)**
- Roasted sweet potato wedges, sweet chilli glaze **(VG, GF)**
- Slow cooked field tomatoes, fresh parsley & basil **(VG, GF)**
- Sautéed cremini mushroom, Italian herbs, lemon **(VG, GF)**
- Fried rice, vegetables, scallion **(VG, GF)**
- Fried bee hoon noodles, cabbage & carrot, fresh chilli **(VG, GF)**
- Seasonal vegetable frittata, fresh herbs **(V, GF)**
- Waffle, maple syrup, berry compote & chocolate sauce **(V)**





## BREAKFAST BUFFET ENHANCEMENT

- Make your own fresh fruit & vegetable juice station - **5 pp**
- Selection of European cold cuts & cheeses, crackers & mustards - **10 pp**
- Barista made premium coffees - **6.5 pp**
- Any extra hot dish addition - **6.5 pp**
- Ice cream - **3 pp**



## PLATED BREAKFAST 42 pp

### ALL PLATED BREAKFAST INCLUDES

#### for each guest:

- orange juice and freshly brewed coffee, hot chocolate, selection of traditional & herbal tea

#### to share per table:

- Basket of breakfast pastries and croissant, butter, preserve & honey  
Freshly cut fruit with berries

### MAINS: (CHOOSE ONE DISH FOR THE ENTIRE GROUP)

- The big breakfast - two free range fried eggs, maple drizzled smoked bacon, Nuremberg sausage, cremini mushrooms, field tomatoes, classic hash brown & sourdough toast
- Truffled scrambled eggs with chives, applewood smoked bacon, chicken & thyme sausage, rosti, slow roasted tomatoes, cremini mushroom, wilted spinach, thick cut sourdough toast
- Eggs Benedict poached organic eggs, short cut bacon, hollandaise sauce, English muffin, vine ripe tomatoes, spinach, sautéed mushroom
- Ham & cheese croissant - double smoked Virginia ham, gruyere cheese, Dijon mustard, chive and cheese sauce, vine ripe tomatoes, grilled mushrooms, rocket salad

- Smoked salmon, toasted bagels, poached eggs, spinach, cream cheese, rosti potatoes, heirloom tomatoes, watercress
- Avocado, Medamayaki eggs, edamame beans, tahini, togarashi, thick cut sourdough, sprouts, oriental spinach, roast mushrooms **(V)**

### PLATED BREAKFAST ENHANCEMENT

- Selection of European cold cuts & cheeses, crackers & mustards - **10 pp to share**
- Barista made premium coffees - **6.5 pp.**

## BOXED BREAKFAST 28 PP

- Large plain croissant, butter & preserve **(V)**
- Whole fruit
- Organic yogurt
- Special K & Milk
- Granola bar
- Bottle of orange juice







# DAY PACKAGES





## HALF-DAY PACKAGE

70 pp

- Arrival tea & coffee
- Morning tea - Tea and coffee station + 2 regular food items from our morning tea & afternoon tea selection (1 piece pp of each item)
- Cold buffet Lunch with soft drinks (Hot buffet add on - **10 pp**)
- Whole seasonal fruit bowl available entire day except for lunch buffet - **3 pp**



## FULL-DAY PACKAGE

80 pp

- Arrival tea & coffee
- Morning tea - Tea and coffee station with + 2 regular food items from our morning tea & afternoon tea menu (1 piece pp of each item)
- Cold buffet Lunch with soft drinks (Hot buffet add on - **10 pp**)
- Afternoon tea - Tea and coffee station with + 2 regular food items from our morning tea & afternoon tea menu (1 piece pp of each item)
- Whole seasonal fruit bowl available entire day except lunch buffet - **3 pp**





# MORNING & AFTERNOON TEA

*When purchased as a standalone event.*

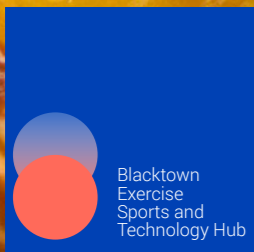
Minimum spend **11.5 pp** (6.5 coffee and tea plus 1 food item).

The following service charge applies when  
the minimum spend is not reached.

\$150 up to 50 guests

\$250 50 to 100 guests

\$350 100 plus guests





## BEVERAGE STATION

6.5 pp

Freshly brewed coffee, hot chocolate, selection of traditional & herbal tea, water



## SAVOURY

5 ea

- Mini Aussie beef sausage roll, tomato ketchup
- Traditional mini beef pie, tomato chutney
- Chorizo and red pepper frittata, black olive tapenade **(GF)**
- Moroccan lamb samosa, crisp mint, harissa mayo
- Chicken empanada with onion and green peas, Tajin spiced tomato sauce
- House baked mini quiche, cheddar cheese, spinach **(V)**
- Chicken, celery, walnut finger sandwiches
- Crudité – heirloom carrot & celery, cherry tomato & cucumber, marinated olives, curry hummus **(VG, GF)**

## SAVOURY

7 ea

- Aussie beef pie, crushed peas, tomato sauce
- Cheese and ham filled warm mini croissant.
- Lamb & pine nut pide, confit lemon, yogurt garlic sauce
- Butter chicken pastizzi, mint chutney, coriander
- Sundried tomato & zucchini tart, crumbled feta, fried parsley **(V)**
- Fresh mozzarella & basil pizza slice **(V)**
- Crudité - roasted carrot & beets, radishes & cucumber, macadamia cheese & muhammara dip, toasted nuts **(VG, GF)**



## SWEETS

5 ea

- Toasted muesli with honey yoghurt, mix berry compote, and honeycomb **(V)**
- Carrot cake, cream cheese frostings, toasted granola **(V)**
- Peanut butter cookie **(V)**
- Mini pain au chocolat **(V)**
- Raspberry & pistachio protein bar **(V)**

## SWEETS

7 ea

- Granola with almond, apple, coconut, muesli, and chia seeds **(V)**
- Freshly baked scones, fresh whipped cream, and seasonal fruit jam **(V)**
- Double chocolate chip cookie **(V)**
- Apple centred donuts, custard cream **(V)**
- Portuguese custard tart **(V)**
- Banana bread, dried banana slices **(V)**
- Brownie, toasted walnuts **(V)**
- Fresh fruit skewers, lime zest, passionfruit & ginger dressing **(VG, GF)**

Add ons

- whole seasonal fruit - **3 ea**
- Make your own fresh fruit & vegetable juice station - **5 pp**





# LUNCH

All lunch buffet menus include:

- Water station
- Freshly brewed coffee, hot chocolate, selection of traditional & herbal tea



## COLD LUNCH BUFFET

50 pp

### SALADS: CHOOSE ANY TWO

- Classic garden salad mix, tomatoes, cucumber, Spanish onion, carrots, capsicums, house dressing **(VG, GF)**
- Roasted beetroot, goat cheese, walnut, olive oil, lettuce, chervil **(V, GF)**
- Caprese salad, heirloom tomatoes, fresh mozzarella, basil, cracked pepper **(V, GF)**
- Wild rice salad, wild rice, sweet potato, spring onion, toasted nuts & seeds, pomegranate seeds **(VG, GF)**
- Potato salad, chat potatoes, smoked chorizo, minted peas, seeded mustard & chorizo oil **(DF, GF)**
- Grilled chicken and penne pasta, sun-dried tomato, olives, rocket leaves, feta cheese



### SANDWICHES: CHOOSE ANY TWO

- Prosciutto cotto, lettuce, tomato, mango chutney, aioli & pecorino cheese, baguette
- Korean chicken, cucumber, carrot, onion & coriander, bao bun
- Roasted beef, pickled onion, gherkins, mustard & tomato relish, sourdough
- Smoked turkey, rocket leaves, cranberry relish, tomato wrap
- Grilled pepper, zucchini, wilted spinach, pesto aioli, ciabatta **(V)**
- Falafel, tabouli salad, red onion, tahini, pita pocket **(V)**

### DESSERTS: CHOOSE ANY ONE

- Carrot cake, granola, cream cheese **(V)**
- Chocolate chip cookie **(V)**
- Caramel cappuccino tart, crushed coffee beans **(V)**
- Banana & walnut bread, whipped ricotta, honey drizzle **(V)**
- Poached fruit, cinnamon orange syrup **(VG, GF)**
- Sliced watermelon, agave, black rock salt **(VG, GF)**





# HOT LUNCH BUFFET

60 pp

## SALADS: CHOOSE ANY TWO

- Classic garden salad mix, tomatoes, cucumber, Spanish onion, carrots, capsicums, house dressing **(VG, DF)**
- Roasted beetroot, goat cheese, walnut, olive oil, chervil **(V, GF)**
- Caprese salad, heirloom tomatoes, fresh mozzarella, basil, cracked pepper **(V, GF)**
- Wild rice salad, wild rice, sweet potato, spring onion, toasted nuts & seeds, pomegranate seeds **(VG, GF)**
- Potato salad, chat potatoes, smoked chorizo, minted peas, seeded mustard & chorizo oil **(GF, DF)**
- Grilled chicken and penne pasta, sun-dried tomato, olives, rocket leaves, feta cheese



## SANDWICHES: CHOOSE ANY TWO

- Prosciutto cotto, lettuce, tomato, mango chutney, aioli & pecorino cheese, baguette
- Korean chicken, cucumber, carrot, onion & coriander, bao bun **(DF)**
- Roasted beef, pickled onion, gherkins, mustard & tomato relish, sourdough
- Smoked turkey, rocket leaves, cranberry relish, tomato wrap **(DF)**
- Grilled pepper, zucchini, wilted spinach, pesto aioli, ciabatta **(V)**
- Falafel, tabouli salad, red onion, tahini, pita pocket **(V)**

## HOT: CHOOSE ANY FOUR (2 PROTEINS, 2 SIDES)

### Proteins

- Mediterranean baked chicken, pearl onions, oregano **(DF, GF)**
- Moroccan chicken tagine, olives, preserved lemon **(DF, GF)**
- Honey soy chicken stir fry, pak choi, tatsoi, scallion **(DF, GF)**
- Chicken parmigiana, Milanese sauce, basil oil
- Grilled Italian sausage, charred peppers, onion **(DF, GF)**
- Ginger & spring onion pork meat balls, green curry sauce **(DF, GF)**
- Korean beef bulgogi, toasted sesame seeds, scallion **(DF, GF)**
- Beef ragout, field mushrooms, parmesan **(GF)**
- Braised lamb, red wine, prunes **(DF, GF)**
- Lamb korma, yoghurt, coriander **(GF)**
- Ling fish puttanesca, crushed pomodoro, capers, olives **(DF, GF)**
- Tempura fish of the day, grilled lemon, tartar sauce





## HOT BUFFET LUNCH - CONTINUED

### Sides

- Spanakorizo, spinach, fresh dill, lemon **(V, DF, GF)**
- Cumin scented rice, fresh peas, fried shallot **(VG, GF)**
- Sun-dried tomato & basil rice, parmesan cheese **(VG, GF)**
- Pancit Bihon, fried rice noodles, snow peas, beans **(VG, GF)**
- Vegetable couscous, chickpeas, piquanté peppers **(V)**
- Oven roasted ratatouille, herbed tomato sauce **(V, GF)**
- Stir fried greens, tofu, soybean paste **(V)**
- Vegetable korma, seasonal veggies, coconut **(VG, GF)**
- Champ mash potatoes, green onions **(V, GF)**
- Naan bread, coriander, ghee **(V)**
- Spaghetti, lemon, green bean, parmesan **(V)**
- Rigatoni, caponata, peppers, basil **(V)**
- Wholemeal pasta, broccoli, cheddar cheese bake **(V)**
- Risoni pasta, mushroom, spinach, creamy pesto **(V)**
- Linguini, red beets, slivered almonds, feta **(V)**
- Spaghetti Aglio E Olio, dried chilli, green olives **(V)**



### DESSERTS: CHOOSE ANY ONE

- Carrot cake, granola, cream cheese **(V)**
- Chocolate chip cookie **(V)**
- Baked cocoa chocolate tart, pistachio **(V)**
- White chocolate raspberry slice, biscuit crumb, crème fraiche **(V)**
- Chocolate mud cake, fresh cream, berries **(V)**
- Rocky road slice, dry fruits & nuts, caramel popcorn **(V)**
- Chocolate cherry decadence torte, cherry relish **(V)**
- Caramel cappuccino tart, crushed coffee beans **(V)**
- Banana & walnut bread, whipped ricotta, honey drizzle **(V)**
- Poached fruit, cinnamon orange syrup **(VG, GF)**
- Sliced watermelon, agave, black rock salt **(VG, GF)**





# CANAPES







## CANAPES

### COLD 6 ea

- Fresh burrata, blistered heirloom tomato, flaky pastry, mountain pepper **(V)**
- Chickpea and potato chaat, mung beans, mini puri, tamarind chutney **(V)**
- Pumpkin, caramelized onion and goat cheese tartlet **(V)**
- Heirloom tomato, onion, crumbled feta bruschetta **(V)**
- Pulled lamb tartlet, crispy chickpeas, garlic dip
- Pear, snow pea tendrils, goat cheese wrapped in Pata Negra **(+ 2 pp)**
- Peking duck & orange rice paper roll, hoisin sauce **(+ 2 pp)**
- Chicken larb, lettuce & carrot, mini tartlet
- BBQ Chinese style, chicken pancake, plum sauce
- Smoked Huon salmon, fig bread, cream fraiche, caviar, dill
- Crab meat, vermicelli rice paper roll, peanut dipping sauce **(+ 2 pp)**
- Prawn & pineapple skewers, sweet soy sauce, shallots **(+ 2 pp)**



### HOT 6 ea

- Bintje potato, silken tofu, chickpea flour fritters, mint chutney **(V)**
- Beetroot fetta arancini, horseradish aioli, oregano dust **(V)**
- Vegetable samosa, grated cottage cheese, tamarind sauce **(V)**
- Chicken mushroom, vol au vent, fried tarragon
- Chicken kofta, mint and yoghurt dip, coriander Karaage chicken, wasbi mayo, scallions
- Lamb harissa sausage roll, wild mint bush, pastry
- Beef wellington, béarnaise sauce, tarragon **(+ 2 pp)**
- Angus beef slider, Swiss cheese, tomato relish
- Chickpea flour dusted Basa fillet, dried mango, coriander chilli chutney
- Thai Fish cake, Nam Jim dressing
- Lobster spring roll, yum yum sauce **( 2 pp)**





### SUBSTANTIAL CANAPES 12 pp

- Mie goreng noodle, egg, peas (V)
- Spinach & ricotta agnolotti, porcini cream, wild mushroom (V)
- Chicken, mushroom & kale risotto, shaved parmesan
- Korean chicken, bao bun, Asian slaw, kimchi mayo
- Wagyu beef sliders, onion jam, pickles, cheese
- Beef Bourguignon, Paris mash, gremolata
- Cumberland sausage, celeriac mash, caramelized onion gravy
- Fish and chips, tartar sauce, fresh lemon
- Salt & pepper squid, shoestring fries, chilli. garlic aioli





DINNER





# DINNER BUFFET

## 75 pp

### Dinner buffet menu includes:

- Water station
- Freshly brewed coffee, hot chocolate, selection of traditional & herbal tea
- Freshly baked assorted dinner rolls, butter, olive oil, balsamic vinegar, black salt



### COLD SELECTION

- Spinach, roasted portobello mushrooms, asparagus, red peppers, halloumi cheese, aged balsamic vinaigrette **(V, GF)**
- Traditional Caesar salad, grilled chicken, bacon, sourdough croutons, shaved Parmigiano Reggiano
- Basil marinated bocconcini, olives, grape tomatoes, crispy chickpeas **(V, GF)**

### HOT SELECTION

- Beef striploin  
Blistered tomatoes, celeriac, balsamic reduction, chimichurri **(GF)**
- Lemon roasted chicken  
Eggplant caponata, pine nuts, caramelized onion jus **(GF)**
- Horseradish & herb crusted salmon  
Artichokes, sun dried tomatoes, shitake mushrooms, butter sauce
- Pizzoccheri  
Buckwheat Pasta, wilted cabbage, potatoes, gruyere cheese **(V)**
- Panache of grilled vegetables  
Extra virgin olive oil, Italian herbs, white balsamic vinegar **(VG, GF)**



### DESSERT

*Choose any 2*

- Classic baked cheesecake, mascarpone cream, fresh Australian local fruit **(V)**
- Fresh fruit salad, toasted coconut, mint **(VG, GF)**
- Sticky date pudding, honeycomb, candied kumquat, salted caramel sauce **(V)**
- Warm chocolate cake, salted caramel, maple ice cream **(V)**



DINNER



## PLATED

1 course **40 pp**  
2 courses **55 pp**  
3 courses **70 pp**

Freshly baked bread roll, butter, olive oil,  
balsamic vinegar, black salt **(+ 3 pp)**



## ENTRÉE

### Cold

- Burrata, heirloom tomatoes, baby beets, shaved melon, herb grain crisp **(V)**
- Vegetable gado gado, Dutch carrots, sweet potato, cucumber, bean sprouts **(V)**
- Smoked ocean trout, fennel, asparagus, green gazpacho, horseradish crème
- Chicken nicoise, kiplfer potatoes, green beans, tapenade, soft boiled egg

### Hot

- Saffron risotto, tomato, peas, asparagus & pea tendrils salad, mascarpone **(V)**
- Seared harissa spiced chicken, eggplant, Puy lentil, coriander yogurt dressing
- Caramelized tomato tarte tatin, kalamata olives, balsamic reduction, goat cheese



## MAINS

- Tandoori chicken breast, classic butter chicken sauce, fenugreek clotted cream, spinach potato
- Chicken supreme, brioche pudding, pea & tarragon, baby peppers, mushroom sauce
- King salmon, braised leek & potato, confit heirloom tomatoes, eggplant, samphire
- Miso marinated barramundi, ginger carrots, sesame bok choy, shiitake rice, yuzu
- Sirloin steak, potato & thyme tart, salted caramel onion, beef & beer sauce, parsley root crisp.
- Pepper-crusted beef tenderloin, paprika oven fries, baby carrot, fennel salad with pecorino & truffle **(+ 5 pp)**
- Lamb rump, braised endive, crushed new potatoes, asparagus, sorrel pesto
- Roasted pork belly, buttermilk potato puree, butternut squash, apple & walnut salsa
- Five spiced tofu, steamed eggplant, cardamom passata, khao phat **(V)**
- Pithivier & cocotte of fresh seasonal vegetable, Tasmanian cheddar **(V)**



## DESSERT

- Sticky date pudding, honeycomb, candied kumquat, salted caramel sauce **(V)**
- Warm chocolate cake, salted caramel, maple ice cream **(V)**
- Chocolate-peanut butter tart, toffee cream, strawberry compote **(V)**
- White chocolate cheesecake, vanilla macerated oranges, citrus confit **(V)**
- Lemon meringue tart, raspberry coulis, dried raspberries, rice brittle **(V)**
- Traditional apple pie, whisky anglaise, flaky crisp, vanilla ice cream **(V)**





# BEVERAGE PACKAGES





## SILVER

1 hour **28 pp**  
2 hours **35 pp**  
3 hours **40 pp**

### SPARKLING

- Wolf Blass Bilyara Sparkling Multi-regional, SA

### WHITE

- Wolf Blass Bilyara Sauvignon Blanc Multi-regional, SA

### RED

- Tempus Two Silver Series Shiraz, NSW

### BEER

- Hahn Super Dry 3.5%
- Toohey's New

### SOFT DRINKS

- Assorted Coca Cola range, juice, still mineral water

## GOLD

1 hour **38 pp**  
2 hours **45 pp**  
3 hours **50 pp**

### SPARKLING

- Seppelt Drives Sparkling Grampians, VIC

### WHITE

- Seppelt 'Drives' Chardonnay Grampians, VIC

### RED

- Seppelt 'Drives' Shiraz Bendigo and Heathcote, VIC

### BEER

- Heineken
- Hahn Super Dry 3.5%
- James Squire Lager
- Stone & Wood Pacific Ale

### SOFT DRINKS

- Assorted Coca Cola range, juice, still mineral water, sparkling mineral water,

## SOFT DRINKS ONLY

1 hour **13 pp**  
2 hours **17 pp**  
3 hours **20 pp**

- Assorted Coca Cola range, juice, still mineral water, and sparkling mineral water





# PARKLANDS CAFÉ

Our fully licensed Parklands Café is open every day.

The seasonal menu includes an extensive range of breakfast dishes, fresh cut sandwiches, burgers, fresh caught fish, pastas, delicious Angus steaks, schnitzels and Rafi's gourmet pizzas.

Naturally, we also have muffins, cookies, slices and protein balls, freshly squeezed juices, shakes, smoothies plus seriously good coffee.

Ideal for a snack, or a leisurely meal over a glass of wine.

Western Sydney's newest contemporary accommodation

The Lodge is stylishly appointed with contemporary accommodation comprising 37 guestrooms (100 guests) made up of single, twin, triple, quadruple and accessible configurations, all with private bathrooms.

The Lodge is an attractive option for:

- Athletes and teams of all standards to optimise their training and competition needs within the Sportspark.
- Corporate travellers visiting Blacktown and Western Sydney on business.
- Families and friends visiting Western Sydney for leisure.
- Specialty groups - bootcamps, corporate team building, wellness retreats
- Community groups of all fitness levels, to take advantage of bespoke catering options, customised training regimes and world class on-site facilities.

[www.thelodgeblacktown.com.au](http://www.thelodgeblacktown.com.au)

THE  
LODGE



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