COOBY

Reflections

FOOD EXPERIENCES & MENUS

SAVOUR EVERY MOMENT

STAY | REFLECT | CONNECT

At Cooby Reflections, we believe the meals you share become part of your story — the laughter over canapes as the sun dips toward the lake, the warmth of gathering around a fire-cooked feast, the satisfied sighs as guests reach for one more slice of woodfired pizza.

Our on-site professional chefs craft each menu in our council-approved commercial kitchen, working with you to create a dining experience as unique as your celebration. From elegant passed canapes to relaxed feasting-style spreads, every dish is prepared fresh, on-site, with care.

Whether you envision a formal seated dinner in our chandelier-lit Marquee or a laid-back evening of woodfired pizzas under the stars, we'll bring your vision to life — so you can be present with the people who matter most.

Your Menu, Your Way
Our chefs accommodate all dietary requirements including vegetarian, vegan, gluten-free, dairy-free, and allergies. Simply let us know your guests' needs during your menu consultation.

Let's create something delicious together.

Stay, Reflect and Connect at Cooby Reflections

COOBY Reflections

Charcuterie

THE PERFECT WELCOME

As your guests arrive and the anticipation builds, there's something timeless about gathering around a beautifully curated grazing board. It's an invitation to slow down, to savour, to connect.
Our charcuterie boards are designed for sharing — a relaxed, elegant way to begin your event while the sun sets over Lake Cooby





$22 per person

A seasonal selection of:

- Premium cheeses
- Charcuterie
- House dips and antipasto
- Fresh market fruit
- Artisan crackers



Canapes

ELEGANT BITES, EFFORTLESS MINGLING

Passed among your guests during cocktail hour, our canapes are crafted to delight — bite-sized creations that keep the conversation flowing and the celebration moving. Whether your guests are gathered on the festoon-lit Marquee Lawn or mingling lakeside as golden hour unfolds, these elegant morsels set the tone for the evening ahead.



Select 5 | $25 per person

- Pork belly bites with chilli caramel sauce
- Salt & pepper calamari
- Mushroom arancini
- Korean cauliflower bites
- Tempura battered fish
- Duck spring rolls
- Mini quiche
- Smoked salmon blini
- Bruschetta with tomato confit

More Substantial Canapes (Add $6.50 per person, per item)

- Beef slider
- Pulled pork bao bun
- Stuffed potato skins
- Karaage chicken taco





Perfect paired with our Charcuterie boards for a relaxed cocktail-style reception.

FEASTING TABLE (BANQUET)

GATHER AROUND

There's something deeply meaningful about sharing a meal family-style — platters passed hand to hand, conversations flowing across the table, the people who matter most breaking bread together.
Our Feasting Table brings this warmth to your reception. Generous platters of slow-roasted meats and vibrant seasonal sides are placed at the centre of each table, inviting your guests to serve one another and savour every moment.

$59 per person

Mains — Select 2

- Twice cooked pork belly with apple slaw
- Lemon and garlic roasted chicken
- Slow roasted lamb shoulder with Greek yoghurt
- Whole beef rib fillet served medium, with chimichurri

Breads & butter included

Sides — Select 4

- Roasted potatoes with garlic & rosemary
- Maple roasted pumpkin
- Honey baby carrots
- Buttered beans
- Sautéed broccolini
- Roasted root vegetables with paprika salt
- Pear, rocket and honeyed walnut salad
- Spiced chickpeas with fresh vegetable salad
- Roast veg and cous cous salad
- Baby beet, pumpkin & feta salad
- Green salad with red wine vinaigrette
- Sweet potato, rocket, feta and pomegranate salad

Includes cutting & serving of celebration cake with fresh berries and Chantilly cream

Perfect paired with our Charcuterie boards for a relaxed cocktail-style reception.



Buffet

GENEROUS & RELAXED

For hosts who want their guests to have choice and abundance, our buffet offers a relaxed, generous dining experience. Guests move at their own pace, filling their plates with slow-roasted meats and seasonal sides — then returning for seconds. It's comfort food done beautifully, with all the warmth of a country gathering.

From $49 per person



Mains — Select 2

- Roast pork
- Lemon and garlic roasted chicken
- Slow roasted lamb shoulder
- Whole beef rib fillet
- Honey glazed ham

Breads & butter included

Sides — Select 3

- Roasted potatoes with garlic & rosemary
- Maple roasted pumpkin
- Honey baby carrots
- Buttered beans
- Roasted root vegetables with paprika salt
- Roast veg and cous cous salad
- Green salad with red wine vinaigrette
- Sweet potato, rocket, feta and pomegranate salad





Includes cutting & serving of celebration cake with fresh berries and Chantilly cream

Woodfired Pizzas

RELAXED, INTERACTIVE & UTTERLY DELICIOUS

There's magic in watching a pizza slide into a woodfired oven — the crackle of the flames, the aroma of blistering dough, the anticipation of that first perfect slice.
Our woodfired pizza experience brings a relaxed, interactive energy to your event. Guests gather, watch, and feast as our chefs stretch, top, and fire each pizza to golden perfection. It's casual, it's fun, and it's endlessly shareable.



$36 per person

Starters

- Garlic & Herb Pizza
- Garlic Bread
- Cheesy Garlic Bread

The Main Event

Margherita — Tomato base, cheese, fresh basil
Hawaiian — Tomato base, ham, pineapple, cheese
Vegetarian — Tomato base, rocket, mushroom, roasted capsicum, Kalamata olives, pineapple, cheese
Supreme — Tomato base, mushroom, roasted capsicum, Kalamata olives, ham, pepperoni, pineapple, cheese
Pepperoni — Tomato base, pepperoni, cheese
BBQ Meat Lovers — BBQ sauce base, ham, pepperoni, cheese
BBQ Chicken — BBQ sauce base, torn roast chicken, roasted capsicum, cheese
Pesto Chicken — Basil pesto base, torn roast chicken, roasted capsicum, cheese



Dessert Pizzas

- Nutella & Banana
- Nutella & Marshmallow
- Apple & Cinnamon
- Biscoff & Banana
- Biscoff & Marshmallow

Perfect for relaxed receptions, team celebrations, or paired with canapes for a cocktail-style event.

Tapas, Paella & Dessert

A TASTE OF SPAIN, LAKESIDE

There's theatre in paella — the sizzle of the pan, the vibrant saffron hues, the aroma that draws your guests in before a single plate is served. Cooked fresh before your eyes, it's a feast for the senses that brings warmth and celebration to your event.

Begin with elegant Spanish-inspired tapas, gather for the main event as our chefs prepare your paella lakeside, and finish with sweet churros and sorbet as the stars emerge over Lake Cooby.



$55 per person

Tapas — Select 3

- Prawn skewers with lemon, chilli, saffron marinade
- Crostini with grilled haloumi and eggplant tomato relish
- Pork and veal meatballs in a tomato sugo
- Mushroom arancini with truffle aioli
- Grilled eggplant with a honey balsamic glaze
- Spanish cured ham croquettes



All paellas are gluten-free, dairy-free, and nut-free

- Chicken & Chorizo
- Mixed Seafood
- Mixed Vegetable (Vegan)
- Chicken, Chorizo & Seafood

Dessert

- Churros with dipping sauce
- Mango or Lemon Sorbet

A showstopper menu for those who want their event to be an experience.

Campfire Cooking

GATHER AROUND THE FLAMES

There's something primal about gathering around a fire — the crackle of flames, the aroma of slow-roasting meat, the warmth that draws your guests closer as the sun sets over Lake Cooby.

At our Bunya View Fire Pit, our chefs prepare succulent meats and seasonal vegetables over open fire, in traditional camp ovens, or on our signature spit roast.



Pig on the Spit: The ultimate centrepiece — slow-roasted until golden and crackling, carved fresh as guests gather.

Campfire Roasts: Meats over naked flame: chicken, pork, beef, or game meat (if you're game).

Camp Oven Cooking: Cast-iron camp ovens in the coals, slow-cooking vegetables and tender meats.

Seasonal sides included.

$POA — Ask your Event Coordinator for a tailored quote.



The Morning After

GATHER AGAIN

The best events don't end when the music stops. They linger — in the stories retold over coffee, the laughter shared as the morning sun rises over Lake Cooby, the quiet joy of being together just a little longer.

Gather your guests in our heritage Loveday Barn for a relaxed morning-after breakfast. Built over 100 years ago and lovingly restored, the Barn provides the perfect setting to reconnect, reflect, and fuel up before farewells.

Big Breakfast
Our chefs prepare a hearty spread to suit your group — from classic cooked breakfasts to lighter continental options. We'll work with you to create the perfect menu for your guests.

Breakfast options include:

- Full cooked breakfast (bacon, eggs, sausages, tomato, mushrooms, toast)
- Gourmet Brekkie Burgers
- Pancake station
- Fresh fruit and yoghurt
- Pastries and baked goods
- Barista coffee and tea service

Available for groups staying on-site. Ask your Event Coordinator for details. Pricing on application based on menu selection and guest numbers.

Dietary Requirements

EVERY GUEST CONSIDERED

We believe every guest should feel welcome at your table. Our chefs accommodate all dietary requirements including:

- Vegetarian
- Vegan
- Gluten-free
- Dairy-free
- Nut allergies
- Other allergies and intolerances

Simply let us know your guests' needs during your menu consultation, and we'll ensure everyone is catered for with care — no afterthought plates, just delicious food for all.

Please advise dietary requirements at least 14 days prior to your event.

Why Cooby Reflections

Not all venues are created equal. Before you fall in love with a beautiful paddock or rustic barn, we invite you to ask the questions that matter.

	Cooby Reflections	Many Rural Properties
Council-approved venue	✓	Ask them
Public liability insurance	✓	Ask them
Council-approved commercial kitchen	✓	Rarely
On-site professional chefs	✓	BYO caterers
Dedicated Event coordinator	✓	Rarely included
On-site accommodation (150+ guests)	✓	Limited or none
Waterfront ceremony & reception	✓	✗
Native wildlife encounters	✓	✗
Koala Conservation contribution included	✓	✗
Full-service packages	✓	DIY typical

Peace of mind is priceless. So is knowing your venue can actually deliver.

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MAKE A BOOKING

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