AVANI

Cypress Lakes Resort

Conference & Events Guide

2026-27

The New Way to Meet in the Hunter Valley

Set among rolling vineyards and framed by the Broken Back Mountain Range, Avani Cypress Lakes Resort offers a fresh perspective on meetings and events. Flexible venues, contemporary villa-style accommodation and immersive Hunter Valley experiences create an environment where ideas flow freely and connections come naturally.

From focused boardroom sessions to networking over local wines and hosted dining experiences, our versatile spaces make business feel effortless. Elevate your event with our signature Buzz & Breathe moments. From wellness and mindfulness sessions to golf experiences, paint-and-sip workshops and curated group activities, each experience is designed to inspire fresh thinking, strengthen connections and keep energy flowing throughout the day.

Meetings here feel productive without feeling rigid. Conversations continue over shared dining experiences, award-winning wineries and memorable Hunter Valley adventures. And when the day's agenda comes to a close, championship golf, wellness experiences and some of Australia's most celebrated wine country are right on your doorstep.





Experience the Resort

- 18-hole championship golf course
- Meditation Hill with panoramic views across the Hunter Valley
- Three onsite restaurants and bar
- 24 flexible conference and event facilities
- Picture-perfect wedding settings
- Four swimming pools
- AvaniWell wellness facilities featuring AvaniSpa & AvaniFit gym
- Tennis & pickleball courts
- Curated leisure experiences and activities to explore across the resort

Stay your way

- 24 hour reception
- Spacious one, two, three-bedroom villas & wellness suites
- Scenic valley or forest outlooks
- Private balcony
- Separate living and dining areas
- Fully equipped kitchen & laundry facilities in select rooms
- Self-controlled air conditioning
- WiFi Inclusive
- Tea and coffee making facilities
- Complimentary onsite parking
- Onsite shuttle service

Everything within reach

Hunter Valley Gardens	1.9km
Balloon Aloft Hunter Valley	5km
Hunter Vineyard Tours	5.9km
Hunter Valley Zoo	8.6km
Township of Cessnock	12km
Hunter Valley Horse Riding and Adventures	19km
Newcastle Airport	68km
Sydney Airport	183km

Venue Capacity

Total function spaces: 24 | Accommodation rooms: 203 | Maximum function capacity: 800

Space	Dimensions	Area (m^2)	Theatre	Classroom	Boardroom	U-Shape	Cabaret	Seated Dining	Cocktail
Pokolbin Centre	28m x 13m x 4m	364	400	216	-	-	224	260	400
Brokenback	7m x 13m x 4m	91	100	51	32	30	48	60	70
Wattagan	7m x 13m x 4m	91	100	51	32	30	48	60	70
Sugarloaf	7m x 13m x 4m	91	100	51	32	30	48	60	70
Bimbadeen	7m x 13m x 4m	91	100	51	32	30	48	60	70
Brokenback & Wattagan	14m x 13m x 4m	182	200	102	-	60	96	120	140
Wattagan & Sugarloaf	14m x 13m x 4m	182	200	102	-	60	96	120	140
Sugarloaf & Bimbadeen	14m x 13m x 4m	182	200	102	-	60	96	120	140
Brokenback, Wattagan & Sugarloaf	21m x 13m x 4m	273	300	153	-	-	144	180	210
Wattagan, Sugarloaf & Bimbadeen	21m x 13m x 4m	273	300	153	-	-	144	180	210
Venusta Centre	30m x 14.5m	435	450	252	-	-	240	300	450
Pokolbin Lawn	-	-	-	-	-	-	-	250	250
Yellow Wood Centre									
Koda	7m x 10m x 3.5m	70	50	36	18	18	40	50	50
Kanuka	10.5m x 11m x 3.5m	115	112	69	24	27	56	70	70
Cassine	7m x 8.5m x 3.5m	59	63	36	23	24	32	40	-
Lacebark	9.5m x 5m x 3.5m	47	56	30	24	21	24	30	-
Senna	7.5m x 7.5m x 3.5m	56	44	30	18	18	32	40	-
Koda & Kanuka	16.5m x 10.5m x 3.5m	173	140	96	44	51	96	120	270
Cypress Lakeside Marquee	40m x 20m	800	672	-	-	-	376	470	800
Member's Lounge	10.2m x 9.9m	100	-	-	-	-	-	-	50
Outdoor Spaces									
Lakeside Lawn	-	-	-	-	-	-	-	80	115
The Range	250m x 120m	30,000	Max Capacity 3500 | Great for outdoor concerts, events and festivals						

All capacities shown represent maximum room capacities. Outdoor spaces are weather dependent.
Final capacities may vary depending on room configuration, staging, AV requirements, and operational or safety considerations.
Select spaces are flexible and can operate individually or combined to support events of different sizes.

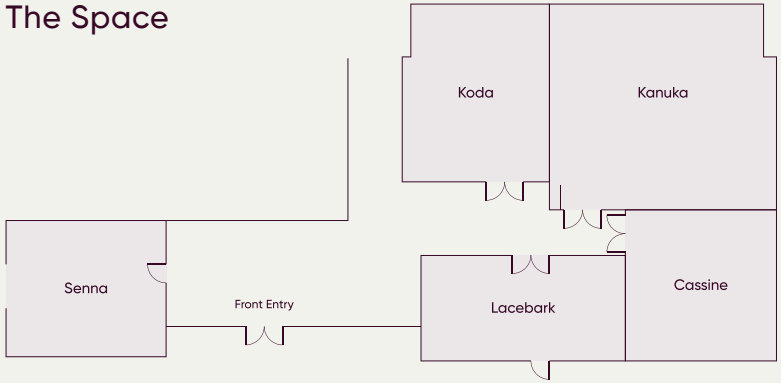
Yellow Wood Centre

Located on level 1 of the Conference Centre, the Yellow Wood Centre features five versatile event spaces overlooking the natural surrounds of the resort. Designed for productive meetings, collaborative workshops and seamless event experiences, two of the rooms can be combined to create a larger venue, offering added flexibility all within easy reach of the resort's accommodation and amenities.

Seating Style

Space	Dimensions	Area (m^2)	Theatre	Classroom	Boardroom	U-Shape	Cabaret	Seated Dining	Cocktail
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The Space







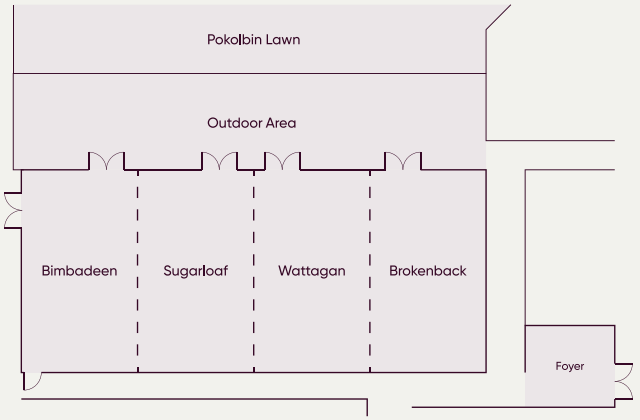
Pokolbin Centre

Located on the ground level of the Conference Centre, the Pokolbin Centre features four versatile event spaces that can be enjoyed individually or combined to create larger conference and event settings. A dedicated welcome foyer provides the perfect arrival point for delegates, while direct access to an outdoor area and the Pokolbin Lawn offers seamless indoor-outdoor flow and opportunities for networking, breaks and event activations surrounded by the beauty of the Hunter

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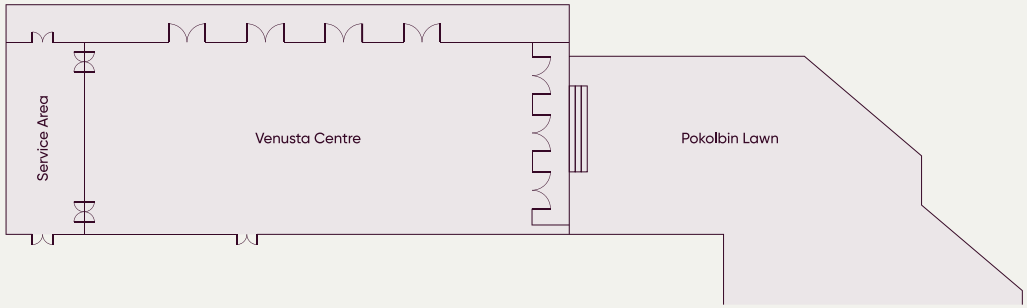
Venusta Centre

Located across the lawn from the Conference Centre, the Venusta Centre features a wraparound verandah overlooking beautifully landscaped gardens and direct access to the Pokolbin Lawn, creating a flexible event space that embraces the beauty of the Hunter Valley and effortlessly connects indoor and outdoor experiences. Ideal for larger events, conferences, product launches and gala celebrations, the venue provides a memorable setting where business and connection come together naturally.

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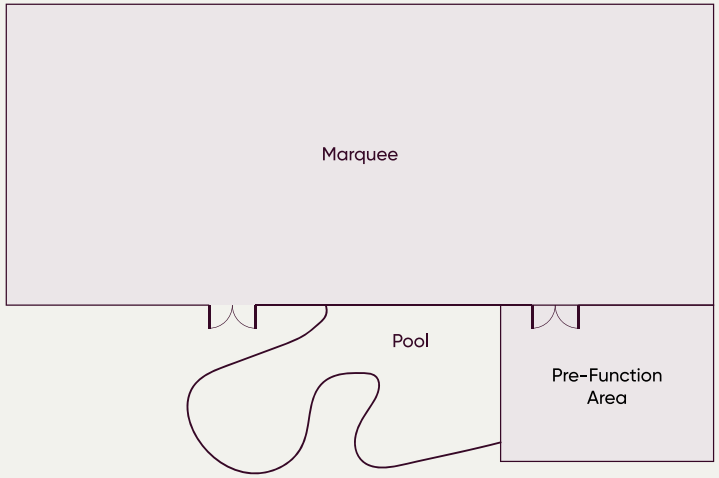
Cypress Lakeside Marquee

Overlooking the picturesque lake, the Cypress Lakeside Marquee provides a striking setting for conferences, gala dinners, product launches and large-scale celebrations. Complete with a dedicated outdoor pre-function area and direct access to the Lagoon Pool, the venue seamlessly blends indoor and outdoor experiences, creating memorable moments against the natural beauty of the Hunter Valley.

Seating Style

Space	Dimensions	Area (m^2)	Theatre	Classroom	Boardroom	U-Shape	Cabaret	Seated Dining	Cocktail
Cypress Lakeside Marquee	40m x 20m	800	672	-	-	-	376	470	800

The Space



Floor plans are a guide only, and not to scale.

Beyond The Boardroom

Dining

Available for exclusive bookings and casual leisure dining







Chakraya Restaurant

Take your delegates on a culinary journey at Chakraya, where bold Asian flavours and Sri Lankan-inspired cuisine come together in a vibrant and memorable dining experience. Inspired by Chef Vinny's passion for flavour, discovery and connection, Chakraya is designed to bring people together over share-style dishes, inventive plates and unforgettable tastes that spark conversation.

With warm hospitality, sweeping resort views and an atmosphere that encourages guests to go boldly, it's the perfect setting for hosted dinners, incentive groups and post-event celebrations.

Fusion Restaurant

Continue the conversation at Fusion, where wellness-inspired dining meets the relaxed rhythm of the Hunter Valley. Perfect for lunches, post event sunset cocktail hour, gatherings or hosted group dining. Fusion showcases a seasonal wholefood menu built around fresh ingredients, balanced flavours and nourishing dishes designed to leave guests feeling refreshed and recharged.

Set within the peaceful surrounds of AvaniWell, it's a memorable way to bring people together long after the formal agenda ends.

Bistro & Bar

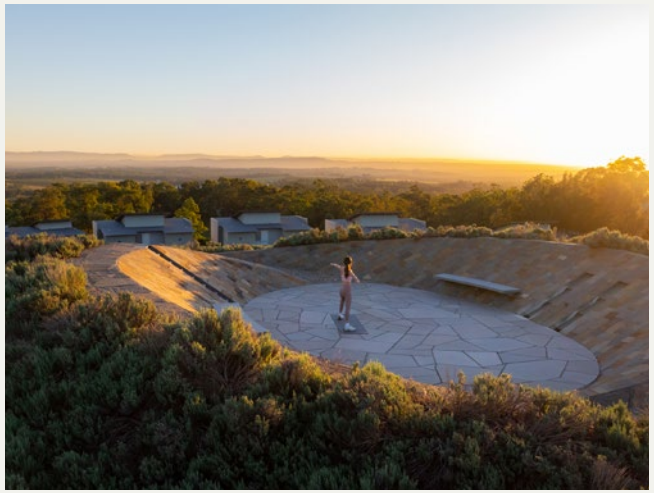
As the day winds down, our Bistro & Bar is the perfect place to bring delegates and guests together. Overlooking the resort's championship golf course, the venue offers a relaxed and social setting, perfect for post-event drinks, casual networking and group dining, with the bistro terrace and lawn providing ample space for larger gatherings.

With local wines, seasonal menus and shared dining experiences set against the backdrop of the Hunter Valley, it's a place where conversations flow naturally and memorable moments are made.

Beyond The Boardroom

Wellness comes naturally here. Where business and wellbeing come together in perfect balance.

From mindful moments to restorative experiences, we'll create a bespoke wellness program designed to help delegates unwind, reconnect and recharge. Perfect for incentive groups and business retreats of 10 to 100 guests.







AvaniWell

Perched at the highest point of the Hunter Valley and surrounded by sweeping valley views, AvaniWell is the wellbeing heart of Avani Cypress Lakes Resort. From restorative spa treatments and energising fitness facilities to nourishing dining experiences, every detail is designed to support balance, movement and relaxation.

Whether you're unwinding in the magnesium pool, joining a guided wellness class or embracing a moment of calm in the spa, every experience invites you to slow down, recharge and reconnect with yourself.

AvaniSpa

AvaniSpa offers a space to pause, reset and recharge between meetings and events. Whether it's a restorative treatment after a day of conferencing or a wellness experience designed to enhance your itinerary, guests can unwind with a selection of spa rituals delivered by expert practitioners.

It's the perfect way to restore balance, refresh the mind and return feeling renewed.

AvaniFit

Long days of meetings don't have to mean putting your routine on hold. AvaniFit makes it easy to stay active during your stay, with a range of fitness facilities available daily. Whether you're fitting in an early workout before a full conference agenda or recharging after a productive day, it's a convenient way to maintain your wellbeing while away from home.

Access to select AvaniWell facilities including AvaniSpa & AvaniFit are available for an additional fee. Speak to our events team for more details.

Stay, meet and recharge in one destination

Onsite Accommodation

Designed to balance space, comfort and flexibility, Avani Cypress Lakes Resort offers a collection of contemporary one, two and three-bedroom villas, alongside wellness-focused suites with access to AvaniWell facilities. Surrounded by rolling vineyards, native bushland and sweeping valley views, each accommodation option provides a relaxed retreat for delegates and guests, with spacious living areas and room to unwind between meetings or event sessions. With accommodation and event facilities all in one destination, every stay feels seamless from arrival to departure.

Room type	# Rooms (NB dual key apartments)	Bedding config.	Room size (m2)
One Bedroom Villa	19	9 x 1K | 10 x 1K or 2S	42
Two Bedroom Villa	76	3 x 2Q | 49 x 2K or 1K & 2S or 4S | 7 x 2K | 17 x 2K or 1K & 2S	75
Two Bedroom Superior Villa	14	5 x 2K & 1K or 2S | 9 x 2K or 4S	75
Three Bedroom Villa	16	10 x 3K or 6S | 6 x 1K & 4S or 3K	105
Three Bedroom Superior Villa	6	3 x 3K or 6S | 3 x 1K & 4S or & 3K	105
One Bedroom Wellness Suite	38	1K or 2S	56
Two Bedroom Wellness Suite	32	2K or 1K & 2S or 4S	88
Three Bedroom Wellness Suite	2	3K or 2K & 2S or 1K & 4S or 6S	163



At Avani, every event finds the perfect balance between buzz and breathe.

At Avani, we believe the most memorable events find the perfect balance between productivity and pause. That's why every meeting, workshop, conference and celebration is thoughtfully designed to move seamlessly between moments of buzz and breathe.

Our approach combines dynamic experiences with opportunities to recharge, creating a natural rhythm throughout the day. From energising brainstorming sessions and collaborative workshops to relaxed networking, wellness-inspired breaks and destination-led experiences, every touchpoint is designed to help attendees feel engaged, refreshed and ready for what's next.

Events designed to flow seamlessly between energy and ease. Because every great event needs both.

Buzz

Designed to foster the upbeat energy of connection.

Our Buzz experiences are created to spark engagement, encourage collaboration and bring people together. From energising team activities and high impact creative workshops to vibrant social moments, each experience is designed to inspire fresh thinking and meaningful connections.

Breathe

Designed to create space to pause, reflect, recharge and reset.

Whether it's a restorative wellness experience, a moment immersed in nature or simply time away from the agenda, our Breathe moments help attendees restore focus, boost wellbeing and return energised.

At Avani, our events are thoughtfully curated to balance both, creating gatherings that keep energy flowing, inspire fresh thinking and leave a lasting impression long after the agenda ends.

Buzz Meeting Experience

Full Day	$105 per person*
Half Day (am or pm - choose morning or afternoon tea)	$95 per person*

Minimum 15 guests

Turn up the energy and bring fresh momentum to the agenda with a meeting experience designed to spark ideas, encourage collaboration and keep guests engaged. From the signature Avani scent and fresh smoothies to mood-boosting food, playful table games and an energising signature buzz afternoon tea, every element is curated to make the meeting feel anything but ordinary.

Inclusions

- A signature Buzz welcome experience that engages the senses through thoughtfully curated moments of sight, taste, smell, touch and sound
- Continuous coffee and a selection of teas
- Morning tea & signature Buzz energiser afternoon tea experience
- Buffet lunch with a selection of zero sugar drinks
- Note pad, pens, white board, markers, flip chart
- A more mindful alternative to traditional mints, featuring a signature chef's choice refreshment available throughout the day
- Refillable sparkling and still water
- Inclusive Wi-Fi
- Onsite parking

Breathe Meeting Experience

Full Day	$105 per person*
Half Day (am or pm - choose morning or afternoon tea)	$95 per person*

Minimum 15 guests

Create space to slow down, refocus and reconnect with a meeting experience designed to bring calm and clarity to the agenda. From the Avani scent and fresh juice shooter station on arrival to thoughtfully curated food, a relaxed playlist and nature-inspired table styling, every detail helps guests feel centred, refreshed and ready to contribute.

Inclusions

- A signature Breathe welcome experience that engages the senses through thoughtfully curated moments of sight, taste, smell, touch and sound
- Continuous coffee and a selection of teas
- Morning tea & signature Breathe refresh afternoon tea experience
- Buffet lunch with a selection of zero sugar drinks
- Note pad, pens, white board, markers, flip chart
- A more mindful alternative to traditional mints, featuring a signature chef's choice refreshment available throughout the day
- Refillable sparkling and still water
- Inclusive Wi-Fi
- Onsite parking

Buzz add-ons

Our signature Buzz moments are included in every meeting experience package and can be enhanced with a range of optional add-on experiences. Designed to align with your goals, interests and event objectives, these curated upgrades allow you to create a more personalised delegate experience.

Buzz add-ons are available exclusively as an upgrade to our meeting experience packages.

BUZZ		
Putt for the Podium | From $30pp*	**Lagoon Sunset Session | From $100pp***	**Pickleball Social | From $20pp***
Bring out a little friendly rivalry with a putting challenge on the green. Led by the Golf Pro team, this fast-paced experience gets guests mingling, competing and connecting as they put their skills to the test. Will your team claim the title of champion putter? **Capacity:** Min 15 | Max 150 **Includes:** Golf putters, one ball per person and exclusive use of the putting green **Estimated time:** 30 minutes	As the sun begins to set, gather guests beside the lagoon pool for a relaxed evening of great food, drinks and conversation. Whether it's a welcome event, networking reception or post-conference celebration, this vibrant outdoor experience creates the perfect setting to connect, unwind and enjoy the best of the Hunter Valley. **Capacity:** Min 40 | Max 200 **Duration:** 1-3 hours **Includes:** Venue hire, private access to the lagoon pool*, cocktail tables and chairs, beverage package and BBQ style catering **Additional options:** Add a live DJ or curated canapés at an additional cost *Poolside events and pool access are subject to venue-specific safety and operational requirements. Additional terms and conditions may apply and will be advised at the time of booking.	Bring the team together for a fast-paced game that's easy to learn and hard to put down. Combining friendly competition with plenty of laughs, this energetic experience is designed to get guests moving, connecting and embracing a little healthy rivalry between sessions. **Capacity:** Min 15 | Max 60 **Includes:** Exclusive use of three pickleball courts, instructor, introductory "How to Play" session **Estimated time:** 1 hour **Additional options:** Bottled water

Breathe add-ons

Our signature Breathe moments are included in every meeting experience package and can be enhanced with a range of optional add-on experiences. Designed to align with your goals, interests and event objectives, these curated upgrades allow you to create a more personalised delegate experience.

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BREATHE

Cinema Under the Stars | From $20pp*

As the day winds down, gather the team for an open-air cinema experience beneath the stars. Settle into bean bags and picnic blankets, relax and reconnect over a favourite film in a setting designed for effortless conversation and shared moments.

Capacity: Min 15 | Max 150
Includes: Client choice of movie from the available selection, bean bags and picnic blankets
Additional options: Popcorn and ice cream, beverage package upgrades or an open bar tab
Estimated time: 2 to 2.5 hours

Paint & Sip | From $100pp*

Step away from the agenda and tap into your creative side with a guided painting experience designed to inspire fresh thinking and meaningful connection. Led by a professional instructor, guests can unwind with a brush in hand while enjoying a taste of the Hunter Valley's renowned food and wine scene.

Capacity: Min 15 | Max 80
Includes: Meeting room, professional instructor, canvas, easels, paint and brushes
Additional options: Hunter Valley wines and cheese tasting experience provided by an external supplier

Mindful Yoga Reset | From $30pp*

Take a moment to slow down, reset and reconnect. Led by an experienced AvaniWell instructor, these guided yoga sessions are designed to bring balance to the day, creating space for focus, movement and mindful reflection between meetings. Choose from a scenic outdoor setting or an indoor space, with flexible sessions tailored to your agenda.

Capacity: Min 15 | Max 30
Includes: Yoga instructor and mats
Session options: 15-minute energiser, 30-minute lunch reset or 60-minute sunrise session

Flavours of Sri Lanka Cooking Class | From $99pp*

Step into the kitchen with Executive Chef Vinura De Silva and discover the vibrant flavours, traditions and techniques behind Sri Lankan cuisine. This hands-on culinary experience invites guests to cook, create and connect while learning from the expert himself, making it a memorable way to bring people together beyond the boardroom.

Capacity: Min 6 | Max 8
Includes: A private cooking class with Executive Chef Vinura De Silva, followed by a delicious dining experience, and a take-home recipe card to recreate the flavours at home.
Additional options: Enjoy your creations with a matching glass of wine

Conference & Events Menu

Enjoy a rotating weekday selection of fresh, seasonal catering, paired with signature Buzz & Breathe experiences designed to elevate delegate wellbeing, engagement and connection.

Breathe invites participants to slow down, reset and refocus through mindful moments that promote clarity, balance and content absorption, while Buzz brings a welcome burst of energy through interactive experiences that awaken the senses, spark creativity and encourage collaboration.

Together, they create a more memorable meeting experience, helping delegates feel inspired, connected and energised from start to finish.



Monday - Southeast Asia

MORNING TEA

Seasonal fruit platter
Corn fritters
Strawberry mousse sponge

LUNCH

Som tam green papaya salad
Shredded chicken, herb and lime salad
Beef massaman curry
Vegetable Singapore noodles
Soy-ginger barramundi (A)
Steamed jasmine rice
Seasonal fruit salad

BUZZ AFTERNOON TEA

Mini lemon tarts
Spinach & feta roll
Fresh seasonal fruit

BREATHE AFTERNOON TEA

Pumpkin chickpea baked roll
Mixed berry smoothie
Fresh seasonal fruit

Tuesday - Italian

MORNING TEA

Seasonal fruit platter
Ham and cheese croissants
Devil's chocolate cake

LUNCH

Caprese salad
Panzanella
Lemon and oregano chicken thigh
Penne arrabbiata
Rosemary garlic rice
Cauliflower, leek and potato gratin
Braised lamb shoulder with salsa verde
Seasonal fruit salad

BUZZ AFTERNOON TEA

Tiramisu
Pumpkin arancini with chipotle mayonnaise
Fresh seasonal fruit

BREATHE AFTERNOON TEA

Maple roasted nut mix
Orange chia pudding with fresh berries
Fresh seasonal fruit

Wednesday - BBQ

MORNING TEA

Seasonal fruit platter
Assorted pastries
Four-cheese arancini with tomato relish

LUNCH

Spice rubbed chicken
Pulled smoked brisket
Mac and cheese Bake
Paprika butter corn
Damper rolls
Creamy slaw
Garden salad
Potato salad
Condiments
Seasonal fruit salad

BUZZ AFTERNOON TEA

Mango slice
Karaage chicken with chipotle mayonnaise
Fresh seasonal fruit

BREATHE AFTERNOON TEA

Cacao bliss ball
Pumpkin, spinach, hummus vegan tartlet
Fresh seasonal fruit

Thursday – Mediterranean

MORNING TEA

Seasonal fruit platter
Pumpkin and feta quiche
Orange and poppyseed cake

LUNCH

Greek salad
Rocket, chickpea and cauliflower salad
Chicken and chorizo paella
Lamb kofta with tabbouleh
Vegetarian moussaka; spice roasted courgettes
Seasonal fruit salad

BUZZ AFTERNOON TEA

Coffee walnut cake
Spanakopita filo pastry
Fresh seasonal fruit

BREATHE AFTERNOON TEA

Blueberry muffins
Chickpea falafels with minted yogurt
Seasonal whole fresh fruit

Friday, Saturday & Sunday

SEASONAL POTLUCK

A seasonal chef-led luncheon, confirmed
two weeks before the event

MORNING TEA

Seasonal fruit platter
Raspberry and pear loaf
Banana, cashew, hemp smoothie

BUZZ AFTERNOON TEA

Tiramisu
Pumpkin arancini with chipotle mayonnaise
Fresh seasonal fruit

BREATHE AFTERNOON TEA

Maple roasted nut mix
Orange chia pudding with fresh berries
Seasonal whole fresh fruit



Breakfast & Lunch

Flexible daytime options

PLATED BREAKFAST $42 pp*

Pre-Set
Seasonal fruit platters
Pastry baskets with mixed spreads and butter
Yoghurt jars with granola
Scrambled or poached eggs
Pork and chicken chipolatas
Smoked bacon
Roasted tomato
Sautéed mushrooms
Vegetarian plate available

BREAKFAST PLATTER $28 pp*

Assorted Danish pastries and croissants
Sliced baguette with mixed spreads and butter
Assorted mini muffins
Selection of fresh seasonal fruit
Yoghurt jars with granola
Local cheeses and crackers

LIGHT LUNCH $45 pp*

Turkish pide and wraps
- Black forest smoked ham, lettuce, Swiss cheese, tomato and honey mustard
- Hummus, spinach, roasted capsicum, onion, tomato, olives
- Roast beef, pukara caramelized onion, rocket

Garden salad
Seasonal fruit platter

Gluten-free bread is available on request

BOXED LUNCH $38 pp*

Bottle of water
Chef-selected gourmet sandwich
Packet of chips
Chocolate bar
Whole fruit

Dietary requirements catered by prior arrangement, beverage options available at additional cost

Canapé Packages

A focused selection for social events

Package 1 - choose 3: $30 pp*
Package 2 - choose 5: $50 pp*
Package 3 - choose 7: $70 pp*
Substantial canapé supplement: $15 per item*

COLD

Smoked salmon blini, yuzu crème fraiche, chives (I)
Seared tuna, sesame soy (A)
Smoked chicken tart- mango salsa
Tomato bruschetta, garlic crostini, basil, aged balsamic
Corn fritter, avocado salsa, coriander
Roast beef crostini, horseradish dressing, fine herbs

HOT

Satay chicken, fried eschalots, peanut sauce
Pork and fennel sausage roll, tomato chutney
Moroccan vegetable puff, raita
Mini beef wellingtons
Sticky pork belly bites – hoisin, shallot, chili
Beetroot & feta tartlets

SUBSTANTIAL

Ceylon-spiced barramundi, saffron pilaf, mango chutney (A)
BBQ pulled pork slider
Vegetable biryani, raita
Braised short rib, truffle mash, jus

SWEET

Pear and almond tart
Assorted macarons
Chocolate tart
Cocktail lemon tart





Market Stalls

Bring people together through interactive food experiences that showcase fresh, seasonal flavours. Designed to create a relaxed and engaging atmosphere, guests can explore a variety of chef-curated dishes at their own pace.
Minimum 30 guests

SRI LANKAN KOTHU STATION — $40 pp*

Roti chopped and tossed live with aromatic spices, vegetables and cheese; choice of chicken, beef or vegetarian

HUNTER VALLEY LAMB STATION — $40 pp*

Rosemary and garlic lamb with crisp slaw, charred corn and house relish

SPANISH PAELLA STATION — $40 pp*

Saffron rice with seafood, Spanish chorizo and mixed peppers, finished and served from the paella pan (M)

AVANI HARVEST BOWL STATION — $40 pp*

Seasonal grains and greens roasted and pickled vegetables, herbs, grilled chicken or black pepper tofu, citrus-herb dressing

ICE CREAM BAR — $8 per scoop*

Served in a cup or cone
A selection of 3 gelato flavours with chef-selected toppings

Cypress Buffet

One buffet, with tailored enhancements and upgrades available

$83 per person*

BUFFET

Damper rolls with butter
Garden salad, balsamic dressing
Classic potato salad
Traditional creamy slaw
Greek salad
Sesame sticky chicken (2 pieces pp)
Sri Lankan-spiced barramundi – 100g (A)
100g sirloin, forest mushroom jus
Spiced roasted potatoes with peas and pancetta
Steamed seasonal vegetables
Saffron pilaf rice
Roasted eggplant and zucchini
House condiments and sauces

TO FINISH

Seasonal fruit platter
Assorted international dessert slices and petit fours

Upgrades & Enhancements

Prices per person, per item

ASIAN

Chicken tikka - $15 pp*
Stir-fried chilli beef - $15 pp*
Black pepper tofu with green beans - $12 pp*

BBQ

Teriyaki chicken skewers (2PP) - $12 pp*
Rosemary and garlic lamb loin chops (2PP) - $18 pp*
Lamb koftas with red wine jus (2PP) - $12 pp*

Dietary requirements catered by prior arrangement, beverage options available at additional cost

Cypress Feast Table

Inspired by the joy of shared dining, generous family-style platters and seasonal flavours are presented at the centre of the long banquet tables, creating a relaxed yet elevated experience that guests and enjoy together.

2 course - $89 pp*
3 course - $99 pp*
Minimum 20 guests

TO START - CHOOSE 2

Chicken pistachio terrine
Lamb shish taouk
Wild mushroom arancini, truffle aioli
Vegetable saganaki, ciabatta
Poached prawns, mango salsa (I)
Antipasto - charcuterie, cheese and marinated vegetables

MAIN FEAST - CHOOSE 2

Herb-roasted chicken, lemon butter sauce
Five-spice beef short rib, celeriac puree
Banana leaf-baked barramundi, mango chutney (A)
Roast pork belly, apple compote
Salmon, soy-ginger glaze (A)
Confit duck Maryland, red wine jus

FOR THE TABLE

Chef's selection of three seasonal sides, served in sharing bowls

TO FINISH

Chef's selection of two petit desserts, presented for the table to share



Plated Dinner | Alternate Drop

Elevate your evening with a beautifully presented plated dining experience. Available in two or three-course formats.

2 courses $79 pp*
3 courses $95 pp*

ENTRÉES

Confit salmon, chimichurri, cucumber pickle, mixed leaves (A)
Poached prawns, mango salsa, red sorrel, brandy sauce (I)
Avocado & edamame hummus mezze
Tuna nicoise, beans, tomato, local olives, soft egg, pickled onion (A)
Burrata, heirloom tomato, basil, balsamic, chargrilled bread
Smoked duck, zucchini butter, watercress, feta, Valencia orange, raspberry

MAINS

Beef short rib, cumin carrots, creamy mash, peppercorn sauce
Sri Lankan-spiced barramundi, string-hopper pilaf, garlic greens (A)
Chicken chutti roast, egg and cheese kothu, snake beans
Coconut infused Dhal curry, spinach, coconut sambal
Beef eye fillet, sweet potato gratin, cherry tomato, red wine jus
Cumin spiced lamb rump, soft polenta, garlic spinach, jus

DESSERTS

Raspberries, white chocolate and lime slice
Mango and passionfruit cheesecake
Salted caramel tart, vanilla cream
Pavlova, seasonal fruit and vanilla bean cream
Raspberry, opera cake and chantilly cream
Chocolate coconut pebble, raspberry jelly



*Images are for illustrative purposes only. Menus are subject to change and may vary based on seasonality or availability of produce. Please advise staff of any dietary requirements or allergies. Please advise confirmed dietary requirements at least 14 days before your event. While we endeavour to accommodate all customers, we cannot guarantee meals are free from traces of allergens due to potential cross contamination as our kitchen handles allergens of all types and prepares all meals, including vegan and vegetarian options in the same environment, therefore the decision to consume a meal is the responsibility of the customer. Seafood Origin: A = Australian I = Imported M = Mixed

Dietary requirements catered by prior arrangement, beverage options available at additional cost

Beverage Packages

Valley Vines Package

1 hour - $44 pp*
2 hours - $52 pp*
3 hours - $60 pp*
4 hours - $68 pp*

SPARKLING
Peter Drayton Falling Leaf Sparkling Semillon Chardonnay

WHITE WINE
First Creek Botanica Semillon Sauvignon Blanc
Peter Drayton Falling Leaf Chardonnay

RED WINE
First Creek Botanica Shiraz
Peter Drayton Ironback Cabernet Merlot

BEER
Cascade Premium Light
Great Northern Super Crisp
Carlton Dry

NON-ALCOHOLIC
Soft drinks, juice, still and sparkling water

Mountain Peak Package

1 hour - $48 pp*
2 hours - $59 pp*
3 hours - $70 pp*
4 hours - $81 pp*

SPARKLING (CHOOSE 1)
First Creek Cuvée
"Elle" Prosecco Oakvale

WHITE WINE (CHOOSE 2)
Tamburlaine Organic Sauvignon Blanc
Leogate Pinot Gris
Peter Drayton Wildstreak Chardonnay
First Creek Botanica Semillon Sauvignon Blanc

RED WINE (CHOOSE 2)
Peter Drayton Wildstreak Merlot
Tamburlaine Wine Lovers Shiraz
Brokenwood Cricket Pitch Cabernet Sauvignon, Shiraz, Merlot
First Creek Botanica Shiraz

BEER
Cascade Premium Light
Great Northern Super Crisp
Carlton Dry

NON-ALCOHOLIC
Soft drinks, juice, still and sparkling water

Lakeside Luxe Package

1 hour - $58 pp*
2 hours - $78 pp*
3 hours - $98 pp*
4 hours - $108 pp*

SPARKLING
Tamburlaine High & Dry Sparkling
Tyrrell's HV Sparkling
"Elle" Prosecco Oakvale

WHITE WINE (CHOOSE 2)
Margan Chardonnay
Audrey Wilkinson Pinot Grigio
Silkman Semillon
Tamburlaine Riesling

RED WINE (CHOOSE 2)
Silkman Shiraz Pinot Noir
Leogate Brokenback Tempranillo
Margan Cabernet Sauvignon
Leogate Merlot
Wombat Crossing Shiraz

BEER
Cascade Premium Light
Carlton Dry
Great Northern Super Crisp
Somersby Cider

INTERNATIONAL BEER (CHOOSE 1)
Corona
Stella Artois
Heineken
Peroni Nastro

NON-ALCOHOLIC
Soft drinks, juice, still and sparkling water

Contact us for non-alcoholic packages

Beverages On Consumption

SPARKLING WINE (CHOOSE UP TO 3)

Peter Drayton Falling Leaf Semillon Chardonnay | $58*
First Creek Cuvée | $60*
Tamburlaine High & Dry Sparkling | $70*
Bimbadgen Moscato | $55*

WHITE WINE (CHOOSE UP TO 3)

First Creek Botanica Semillon Sauvignon Blanc | $55*
Peter Drayton Falling Leaf Chardonnay | $50*
Tamburlaine Sauvignon Blanc | $60*
Leogate Estate Brokenback Pinot Gris | $48*
Peter Drayton Wildstreak Chardonnay | $60*
First Creek Classic Semillon | $60*
Margan Chardonnay | $68*
Peter Drayton Anomaly Pinot Grigio | $70*
Silkman Semillon | $80*
Tamburlaine Riesling | $60*

RED WINE (CHOOSE UP TO 3)

First Creek Botanica Shiraz | $60*
Peter Drayton Ironbark Cabernet Merlot | $50*
Peter Drayton Wildstreak Merlot | $60*
Tamburlaine Wine Lovers Shiraz | $60*
Brokenwood Cricket Pitch Cabernet Sauvignon, Shiraz, Merlot | $55*
First Creek Classic Shiraz | $60*
Silkman Shiraz Pinot Noir | $80*
Peter Drayton Anomaly Barbera | $70*
Margan Cabernet Sauvignon | $80*
Leogate Estate Merlot | $70*
Wombat Crossing Shiraz | $60*

BEER (CHOOSE UP TO 3)

Cascade Premium Light | $10*
Great Northern Super Crisp | $10.50*
Ironbark Hill Draught Beer (on tap) | $12*
Carlton Dry | $10.50*
Somersby Cider | $12.50*
Corona | $12.50*
Stella Artois | $12.50*
Heineken | $12.50*
Peroni Nastro | $12.50*

NON-ALCOHOLIC BEVERAGES

*All options available per glass at $4**

Coke
Coke Zero
Sprite
Fanta
Orange Juice
Apple Juice
Pineapple Juice
Still & sparkling water

ADDITIONAL OPTIONS

Additional beverage options, including spirits and cocktails, are available on request. Please contact the events team for further details.



Room Hire Rates

Space	Full Day
Pokolbin Centre	$2,500
Brokenback	$750
Wattagan	$750
Sugarloaf	$750
Bimbadeen	$750
Brokenback & Wattagan	$1,400
Wattagan & Sugarloaf	$1,400
Sugarloaf & Bimbadeen	$1,400
Brokenback, Wattagan & Sugarloaf	$1,950
Wattagan, Sugarloaf & Bimbadeen	$1,950
Venusta Centre	$2,500
Yellow Wood Centre	$2,500
Cassine	$500
Lacebark	$500
Senna	$500
Koda	$500
Kanuka	$750
Koda & Kanuka	$1,000
Lakeside Marquee	$5,000
Members Lounge	$2,500
Lakeside Lawn	$500
Pokolbin Lawn	$500
Driving Range for Breakout	POA

Contact us for half day pricing



We are here for you

Please get in touch with us via **eventscypresslakes@avanihotels.com.au**
or call us on +61 2 4993 1555

Avani Cypress Lakes Resort
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*Terms and conditions apply. Pricing subject to change without notice. Inclusions subject to availability. Bookings and pricing valid until 31 December 2027. Bookings are subject to availability. Images are for illustrative purposes only. Menus are subject to change and may vary based on seasonality or availability of produce. Please advise staff of any dietary requirements or allergies. While we endeavour to accommodate all customers, we cannot guarantee meals are free from traces of allergens due to potential cross contamination as our kitchen handles allergens of all types and prepares all meals, including vegan and vegetarian options in the same environment, therefore the decision to consume a meal is the responsibility of the customer. All prices in AUD. Please contact our events team, for 2028 and beyond pricing or for a formal quote inclusive of full terms and conditions.

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