



CONFERENCE *Pages*



CONFERENCE DAY *Packages*

Minimum 60 delegates
All conference day packages include:

ROOM HIRE

- Room available from 0800 – 1730
- Dedicated meeting attendant
- Notepads, pens and mints
- Iced water

AUDIO VISUAL EQUIPMENT

Your choice of 2 of the following basic audio visual items:

- Standard whiteboard and markers
- Flipchart and markers
- Tripod screen
- Broadband and ISDN Internet connection

CONFERENCE PACKAGE 1

\$49 PER PERSON

ARRIVAL TEA AND COFFEE

- Freshly brewed coffee and a selection of teas

MORNING TEA

- Freshly brewed coffee and a selection of teas
- Your choice of 1 item from our Coffee Breaks menu

LUNCH

- Assorted sandwiches and rolls with various fillings
- Sliced tropical fruit platter
- Freshly brewed coffee and a selection of teas and orange juice

AFTERNOON TEA

- Freshly brewed coffee and a selection of teas
- Your choice of 1 item from our Coffee Breaks menu



CONFERENCE PACKAGE 2

\$58 PER PERSON

ARRIVAL TEA AND COFFEE

- Freshly brewed coffee and a selection of teas

MORNING TEA

- Freshly brewed coffee and a selection of teas
- Your choice of 1 item from our Coffee Breaks menu

LUNCH

- Your choice of our gourmet sandwich lunch or pizza and pasta buffet
- Freshly brewed coffee and a selection of teas and orange juice

AFTERNOON TEA

- Freshly brewed coffee and a selection of teas
- Your choice of 1 item from our Coffee Breaks menu

CONFERENCE PACKAGE 3

\$62 PER PERSON

ARRIVAL TEA AND COFFEE

- Freshly brewed coffee and a selection of teas

MORNING TEA

- Freshly brewed coffee and a selection of teas
- Your choice of 1 item from our Themed Breaks menu

LUNCH

- Your choice of our gourmet sandwich lunch or pizza and pasta buffet or hot buffet lunch
- Freshly brewed coffee and a selection of teas and orange juice

AFTERNOON TEA

- Freshly brewed coffee and a selection of teas
- Your choice of 1 item from our Themed Breaks menu



EXECUTIVE PACKAGE

\$90 PER PERSON

For meetings held in the Hotel Meeting Room or Executive Boardroom only, with a minimum of 8 to a maximum of 12 delegates. Both rooms are furnished with an executive boardroom table and high back leather chairs. The Executive Package includes:

ROOM HIRE

- Room available from 0800 – 1730
- Dedicated meeting attendant
- Notepads, pens and mints
- Iced water

AUDIO VISUAL EQUIPMENT

- Data projector
- Screen
- Whiteboard and markers
- Complimentary use of teleconference phone (call charges additional)
- Complimentary Internet connection
- Complimentary use of video conferencing equipment (call charges additional)

ARRIVAL TEA AND COFFEE

- Freshly brewed coffee and a selection of teas
- Sliced tropical fruit platter

MORNING TEA

- Your choice of 2 items from our Coffee Breaks menu or 1 option from our Themed Breaks menu

LUNCH

- Two course executive set lunch served in il Piatto restaurant

AFTERNOON TEA

- Your choice of 2 items from our Coffee Breaks menu or 1 option from our Themed Breaks menu



COFFEE *Breaks*

Please select 1 item if purchasing a conference day package.
All items are \$10 each per person if purchasing individually.

SWEET

- | | |
|---|---------------------------------|
| ■ Fruit and nut bowl | ■ Glazed fresh fruit tarts |
| ■ Assorted cupcakes | ■ Sliced tropical fruit platter |
| ■ Sweet friands | ■ Cookie jars |
| ■ Home baked cookies | ■ Lemon tarts |
| ■ Danish pastries | ■ Doughnuts |
| ■ Assorted muffins | ■ Mini profiteroles |
| ■ Freshly baked scones with jam and cream | ■ Mini éclairs |

SAVOURY

- | | |
|---------------------|------------------------------|
| ■ Savoury muffins | ■ Ham and shallot tartlets |
| ■ Gourmet mini pies | ■ Cheese and fruit platter |
| ■ Savoury friands | ■ Assorted finger sandwiches |

GLUTEN FREE

- | | |
|----------------------------|-------------------------|
| ■ Flourless chocolate cake | ■ Flourless almond cake |
| ■ Gluten-free cookies | |

HEALTHY

- | | |
|------------------|------------------------|
| ■ Fruit skewers | ■ Low calorie log cake |
| ■ Fruit gazpacho | ■ Muesli bars |



THEMED *Breaks*

Please select 1 option if purchasing a Conference Day Package 3.

SAVOURY

This option is \$16 per person if purchasing individually (minimum numbers apply).

- Croissants with double smoked ham and cheese
- Gourmet mini pies and sausage rolls
- Mini gourmet quiches
- Savoury muffins
- Freshly brewed coffee and a selection of teas

CHOCOHOLIC

This option is \$16 per person if purchasing individually (minimum numbers apply).

- Chocolate éclairs
- Chocolate muffins
- Chocolate fudge cake
- Freshly brewed coffee and a selection of teas

HEALTHY

This option is \$18 per person if purchasing individually (minimum numbers apply).

- Low fat yoghurt
- Fresh mini fruit tartlets
- Muesli and citrus bar
- Selection of whole fruit
- Freshly brewed coffee and a selection of teas

AUSSIE BREAK

This option is \$15 per person if purchasing individually (minimum numbers apply).

- Mini steak sandwiches
- Meat pies
- Hot potato wedges served with sour cream and sweet chilli dip
- Pavlova
- Freshly brewed coffee and a selection of teas



HIGH TEA

This option is \$19 per person if purchasing individually (minimum numbers apply).

- Selection of finger sandwiches
- Freshly baked scones with jam and cream
- Freshly brewed coffee and a selection of teas

AFTER WORKS OPTIONS

Half hour package inclusive of:
(minimum 10 guests)

- House wine and selection of Australian cheeses, crusty bread and crackers \$16 per person
- Bucket of house beers with mini pies and hot potato wedges with sour cream and sweet chilli dip \$18 per person
- Combination of beer and house wine and your choice of snacks as above \$18 per person





WORKING *Lunches*

Minimum 40 guests

GOURMET SANDWICH LUNCH

\$42 PER PERSON

Included in Conference Package 2

- Assorted sandwiches on freshly baked country-style bread loaves
- Vegetarian wraps
- Seasoned potato wedges with sour cream and sweet chilli dip
- Australian cheeses with quince paste, dried figs and walnuts
- Sliced tropical fruit platter
- Freshly brewed coffee and a selection of teas and orange juice

PIZZA AND PASTA BUFFET

\$42 PER PERSON

Included in Conference Package 2

- Garlic bread
- Antipasto platter
- Assorted pizzas
- Assorted pastas
- Beef lasagne with plum tomato sauce
- Penne, olive and semi dried tomato salad
- Tomato, bocconcini and basil salad
- Tiramisu
- Sliced tropical fruit platter
- Freshly brewed coffee and a selection of teas and orange juice



HOT BUFFET LUNCH

\$49 PER PERSON

Included in Conference Package 3.

Select 3 cold items, 4 hot items and 2 dessert items. Includes baker's selection of bread and freshly baked rolls.

COLD SELECTION

- Smoked salmon with capers, red onion and sour cream
- Deli smoked, cured and roast meat platter
- Roast Mediterranean salad
- Caesar salad with cos lettuce, croutons, bacon and shaved parmesan
- Roma tomato, bocconcini, Spanish onion and basil salad
- Grilled baby octopus salad with chilli
- Baby cocktail potatoes with grain mustard mayonnaise dressing
- Garden salad with house dressing
- Traditional Greek salad
- Tabouleh
- Pasta and olive salad

HOT SELECTION

- Spinach and ricotta tortellini with pesto cream sauce
- Vegetable lasagne with fontina cheese
- Beef lasagne with plum tomato sauce
- Vegetables tossed in olive oil and herbs
- Steamed vegetables with lemon and butter sauce
- Garlic roasted vegetables with Pecorino cheese
- Fragrant steamed jasmine rice
- Fried rice with prawn and ham
- Potato bake with basil and pine nuts
- Mash potato with onion and chives
- Beef with black bean sauce
- Mild Thai chicken curry
- Beef Stroganoff
- Turkey with mushroom sauce
- Pork vindaloo
- Chicken with cashew nuts
- Sea perch in sweet and sour sauce
- Mongolian beef with black pepper
- Battered fish with plum sauce
- Butter chicken
- Barramundi fillet with herb crust
- Turkey medallions with Madeira jus and wild mushroom ragout
- Pumpkin and sweet potato soup with bread sticks (V)
- Hearty minestrone soup with garlic croutons (V)
- Grilled haloumi and zucchini tart with pesto (V)
- Mushroom, cheese and spinach risotto cakes (V)
- Goat cheese and asparagus quiche (V)

DESSERT SELECTION

- Crème caramel
- Pecan tart
- Bavarian cheesecake
- Mini pavlova with mixed berries
- Sticky date pudding
- Profiteroles and éclairs with chocolate sauce
- Ebony and ivory chocolate cake
- Lemon meringue pie
- Australian cheeses with quince paste, dried figs and walnuts
- Sliced tropical fruit platter