

Conferences & Meetings



2010

Conference Package One

Buffet Lunch

\$65.00 per person per day + venue hire

(Minimum 15 Guests)

INCLUDES:

Notepads and pens
Iced water and mints
Projection screen
One touch adjustable lighting
Wall mounted plasma screen
(Bay & Cove Room)
Broadband internet access



CATERING

Arrival

Fruit toast
Freshly brewed coffee and tea

Morning tea

Freshly baked muffins
Freshly brewed coffee, tea, orange juice

Lunch

Buffet with fresh juice and soft drinks.

Roasted Chats potato with rosemary and sea salt
Hungarian Goulash (Beef, tomato, capsicum and paprika) with steamed rice
Vegetarian Hokkien Noodles with season vegetables and tofu
Rigatoni Pasta with chorizo, Spanish onion and Napolitana sauce
Caesar salad with crispy bacon, egg, crunchy croutons and parmesan cheese
Chef's selection of two salads plus mixed green leaves
Selection of fresh breads
Dressing and condiments

For groups of 20 or less please ask about our Dedes Watergrill Upgrade

Afternoon tea

Bowls of seasonal fruit
Freshly brewed coffee, tea and orange juice
An assortment of chocolate sweet treats

Conference Package Two

Working Lunch Gourmet Sandwiches

\$ 50.00 per person per day + venue hire

(Minimum 15 Guests)

INCLUDED:

Notepads and pens
Iced water and mints
Projection screen
One touch adjustable lighting
Wall mounted plasma screen
(Bay & Cove Room)
Broadband internet access



CATERING

Arrival

Fruit toast
Freshly brewed coffee and tea

Morning tea

Freshly Baked Muffins
Freshly brewed coffee, tea, orange juice

Lunch

Gourmet Rolls with fresh juice and soft drinks.

Mini White and Wholemeal Rolls
Roma tomato, mozzarella cheese and basil
Roast chicken and guacamole with caramelised onion
Shaved ham, pickles, cheddar cheese and wild rocket
Shaved turkey, cranberry jelly and Swiss cheese

For groups of 20 or less please ask about our Dedes Watergrill Upgrade

Afternoon tea

Bowls of seasonal fruit
Freshly brewed coffee, tea and orange juice
An assortment of chocolate sweet treats

Day Delegate Package Upgrades

CATERING

Fresh seasonal bowls of fruit	\$5pp
Fresh seasonal fruit platter	\$8pp
Petite desserts including mini cheesecakes, caramel slice and mudcake	\$8pp
Fresh pastries & croissants	\$5pp
Friands	\$5pp
A selection of Australian cheeses and seasonal fruit with nuts and water crackers	\$8pp
Continental breakfast	\$20pp
Post conference cocktail function (5pm – 6pm) from	\$37pp

EQUIPMENT (All prices are for single day hire)

Conference phone from	\$200 (does not include call charges)
Data projector from	\$250
Lap top from	\$150
Flip chart from	\$80 (includes fresh pad and markers)
Additional flip chart pad	\$30
Lapel Microphone & receiver	\$250
PA system	\$650
Staging (basic conferencing)	from \$400



Breakfast menus

Continental \$25 pp

Danish pastries, croissants, pear and raspberry bread and mini muffins
Fruit Toast
Bowls of fresh seasonal fruit
Bircher muesli with natural and strawberry yoghurt
Assorted cereals with light, soy and full cream milk
Poached fruit
Freshly brewed coffee and tea selection
Apple, pineapple and orange juice

Plated \$37pp

Individual fresh seasonal fruit plates with poached peach and mint salsa
Scramble or poached eggs on toasted brioche crouton
Rindless middle bacon
Breakfast sausages
Baked roma tomato with parmesan
Toast selection on centre table with jams and preserves
Freshly brewed coffee and tea selection
Apple, pineapple and orange juice

Buffet \$42pp

Danish pastries, croissants, pear and raspberry bread and mini muffins
Fruit Toast
Selection of breads and English muffins
Bowls of fresh seasonal fruit
Bircher muesli with natural and strawberry yoghurt
Assorted cereals with light, soy and full cream milk
Poached fruit
Scramble or poached eggs with toasted crouton
Rindless middle bacon
Breakfast sausages
Baked roma tomato with parmesan
Sautéed mushrooms with flat leaf parsley
Hash browns
Freshly brewed coffee and tea selection
Apple, pineapple and orange juice

All prices include GST

An easy guide to our venues

Room	Cocktail	Theatre	Banquet	Class-room	Board-room	U-Shape	SqM Approx	HgtM Approx
Ballroom	300	300	260	145	40	60	250	7
Bay Room	50	50	30	25	24	12	50	2.2
Cove Room	35	35	20	15	24	-	40	2.2
Grand Ballroom	450	400	350	200	-	60	390	7
Harbourview Lounge (including foyer area)	180	60	100	50	24	-	175	2.2
Kirribilli Room	100	80	40	50	40	15	90	2.2
Lavender Room	120	120	100	60	40	30	100	2.2
Premier Room	100	120	80	60	35	30	135	2.2
Sports Lounge	200	-	150	-	-	-	160	2.8
Sunset Lounge	70	-	50	-	-	-	60	2.8
Water Terrace	100	-	60	-	-	-	72	2.8

