make a day of it!

**executive day package**  
**$70.00 per person**

*Minimum number of 15 delegates applies to this package*

The executive day package includes the following:

- **meeting room hire**
  
  includes ice water, mints, notepads, pens, flipchart and whiteboard

- **arrival refreshments**
  
  freshly brewed coffee and a selection of herbal teas

- **morning tea**
  
  freshly brewed coffee and a selection of herbal teas, plus the choice of one selection from the bakery menu

- **lunch**
  
  working sandwich lunch *

- **afternoon tea**
  
  freshly brewed coffee and a selection of herbal teas, plus the choice of one selection from the bakery menu

- **car parking**
  
  complimentary car parking for the facilitator

* Upgrade to a hot buffet lunch for $5.00 per person, minimum number of 20 delegates

* Upgrade to a grazing luncheon for $18.00 per person, minimum number of 15 delegates
### Continental Breakfast

$20.00 Per Person
- Croissants, muffins and Danishes
- Seasonal fruit platter
- Selection of Australian cheese with dried fruit
- Selection of cereals
- Orange juice
- Coffee & tea

### Buffet Breakfast

$30.00 Per Person
- Scrambled egg with chives
- Chicken and leek chipolatas
- Crispy bacon
- Garlic and thyme roma tomatoes
- Roasted potatoes with rosemary salt
- Sautéed button mushrooms
- Croissants, muffins and Danishes
- Seasonal fruit platter
- Selection of Australian cheese with dried fruit
- Selection of cereals
- Orange juice
- Coffee & tea

### Plated Breakfast

$25.00 Per Person
- Croissants, muffins and Danishes
- Seasonal fruit platter
- Orange juice
- Coffee

**Plus your choice of:**

- Scrambled egg, veal sausages wrapped in pancetta, grilled tomato and hash brown
- Poached eggs, sausages, tomato with pesto, bacon and baked potato rosti
- Scrambled egg with warm brioche, bacon, sausage and grilled tomato
- Smoked salmon benedict with chive hollandaise
**take a break**

**arrival tea and coffee**  
freshly brewed coffee, tea and herbal teas  
$4.50 per person

**morning or afternoon refreshments**  
freshly brewed coffee, tea and herbal teas  
$8.50 per person

*Plus your choice of one of the following:*
- Danish pastries
- lemon meringue pies
- assorted short bread biscuits
- selection of mini doughnuts
- scones with fresh cream and strawberry jam
- banana or strawberry smoothies
- muesli bars
- strawberry and vanilla tartlets
- pecan pies
- mini eclairs
- vanilla filled profiteroles
- yoghurt station with accompaniments
- selection of muffins
- selection of fresh quiche
- homemade chocolate chip cookies
- lamingtons
- Portuguese custard tarts
- platter of seasonal fresh fruit

**Additional choice of the above items:**  
$4.00 per person per item

**beverage options:**  
$3.50 per person per item
- Schweppes fruit flavoured sparkling water
- NW nutrient water
- Gatorade assorted flavours
- Cool Ridge bottled water
- Just Squeezed juices
let’s do lunch

working sandwich lunch 1 $28.00 per person
smoked ham and tomato kasundi turkish bread
roast beef, hummus and roquette tortilla
herbed labneh w roast capsicum and artichoke on foccacia
chef’s selection of 2 salads
seasonal fruit platter
selection of cakes and slices

working sandwich lunch 2 $28.00 per person
tandoori chicken, cucumber raita and coriander turkish bread
smoked salmon, goats curd and spinach baguette
Salad tortilla with dijon vinaigrette
chef’s selection of 2 salads
seasonal fruit platter
selection of cakes and slices

working sandwich lunch 3 $28.00 per person
roasted chicken, grain mustard and watercress roll
Tuna mayonnaise, spring onion and chive on foccacia
grilled vegetable tortilla with olive tapenade and fetta
chef’s selection of 2 salads
seasonal fruit platter
selection of cakes and slices

The following additional items may be added to your working lunch menu:
hot dishes $6.00 per person per item
authentic butter chicken with fragrant rice and coriander
ricotta and spinach cannelloni with roasted tomato braise & shaved parmesan
beef bourguignon with mash and caramelised shallots
tandoori baked salmon, preserved lemon couscous and lime raita

gourmet snacks $4.00 per person per item
gourmet assorted pies
chicken satays, peanut sambal
chicken and mushroom vol au vents
vegetable turnovers
let’s do lunch

**lunch buffet**

$32.00 per person

*Minimum of 20 people*

*The menu listed below is a sample menu only*

**entree**

- selection of breads
- selection of sushi with wasabi and pickled ginger
- san choy bau rice paper rolls, pickled red shallots
- mezze platter with pizza bianca, grilled vegetables, marinated fetta and olives, dolmades and balsamic shallots
- tomato terrine with goats cheese, baby basil and candied olive
- tandoori labneh, smoked harissa and champagne ham tortilla’s
- salade composee (thai salad of pork and shrimp)
- melon and cucumber salad with gorgonzola and watercress
- fresh green salad with soft herbs

**main course - chef’s selection of 3 hot dishes**

- 7-hour shoulder of lamb with parmesan gnocchi and sage noisette
- chicken tikka marsala with kaffir leaf jasmine rice and cumin raita
- seared salmon served with preserved lemon marinated kipflers and salmon roe
- risotto and sugar cured tomato with persian fetta and baby basil
- slow cooked pork belly with carrot puree and miso jus
- beef bourguignon with butter mash and confit shallots

**dessert**

- selection of Australian cheese with dried fruit and wafer’s
- seasonal fresh fruit platter
- assorted French pastries and slices
- mango whip with passionfruit and white chocolate
- freshly brewed coffee and tea
let’s do lunch

grazing luncheon $48.00 per person
Minimum of 15 people
The menu listed below is a sample menu only

“Try a bite of this… Pass me a bit of that.”...Help your delegates get to know each other better whilst enjoying a variety of delicious dishes. Superbly and conveniently displayed on the table, this shared lunch caters to everyone’s tastes and encourages interaction whilst sharing the meal.

entree
Assorted fresh ciabatta and French sourdough baguette
cesar salad w/ Grana Padano and garlic croutes
panzanella salad w/ fresh basil and sumac
green bean salad w/ Bulgarian feta and kipfler potatoes
Vietnamese style salad w/ noc nam dressing
Traditional Greek Salad

mains
12-hour spice braised lamb w/ fragrant herbs, Israeli pearl couscous and mint raita
fillet mignon w/ carmelised shallots, garlic mash and English spinach
whole roasted ocean trout w/ lemon and dill
butter roasted chicken w/ garlic potatoes
whole baked catch w/ chermoula braise and preserved lemon couscous
baked moussaka

sides
honey roasted baby carrots, leeks and beets
roast pumpkin, pine nut and sage
sweet garlic broccolini

dessert
tiramisu
pavlova w/ passionfruit crème and fresh berries
rich chocolate brownie w/ chocolate sauce
bombe alaska
seasonal fresh fruit
wine & dine

gourmet buffet $55.00 per person
Minimum of 50 people
Menu items can be changed or replaced upon request

entree
selection of fresh bread
mezze platter with grilled vegetables, humus and Turkish bread
home baked sourdough baguette
citrus cured salmon with lime and coriander
seared chorizo, fetta and olive salad
roasted portobello mushrooms with shaved pecorino and basil

fresh salads
caesar salad with anchovies and grana padana
traditional potato and bacon salad
mesculin leaf salad with truffle dressing

main course
butter chicken, kaffir lime scented jasmine rice
chermoula baked salmon, preserved lemon couscous
braised beef, buttered mash, confit garlic
fried potatoes with rosemary salt
steamed green vegetables

dessert
selection of pastries, tarts and seasonal fruit
selection of Australian cheeses with dried fruit and water crackers
tea and coffee

seafood upgrade option $25.00 per person
including oysters with fresh lime, prawns with salsa romesco, mussels, calamari and octopus salad
wine & dine

banquet menu

two course menu $47.00 per person
three course menu $57.00 per person

Minimum of 15 people
Select a dish from each of the following sections
An additional charge of $5.00 per person will apply should you wish to have alternating dishes

two course menu

entree

japanese pumpkin soup with king island cream and chives
leek and potato soup with crisp pancetta
twice cooked belly of pork, carrot and cumin puree and seared scallop
salmon gravlax with horseradish and dill remoulade, candied beetroot
king prawns with spicy avocado and sweet potato salad, vincotto dressing
warm leek tart, slow roasted tomato and herb salad, candied olive
duck and coriander parcels with citrus salad and eggplant kasundi
chicken and bacon terrine, walnut and blue cheese salad
roasted quail with gnocchi romaine, agresto and muscatel jus
forest mushroom risotto, white truffle oil

main

baked snapper fillet with wilted cabbage, crab brandade and merlot jus
eye fillet of beef, potato fondant, confit shallots and red wine jus
roast chicken ballotine, gnocchi romaine, spinach and port wine sauce
blue eye, coconut and crab risotto, salsa romesco and baby herbs
Gippsland loin of lamb, potato fondant, sautéed cabbage and madeira jus
confit Tasmanian salmon, cauliflower puree, pea and chive vinaigrette
roasted pork loin, bubble and squeak, caramelised apples and port jus
sweet potato and ricotta ravioli, sage beurre noisette, amoretti
braised beef with roast garlic mash and buttered vegetables
barramundi, crushed kipflers with lemon and parsley, baby herbs and bouillabaisse sauce
dessert
chocolate peanut butter brownie with rich chocolate sauce and vanilla ice cream
crisp brandy snap wafer with seasonal fruit and sorbet
strawberry cheesecake served with strawberry shortcake ice cream
cherry and apple crumble with rhubarb ice cream
rich chocolate pave with white chocolate ice cream and mint syrup
walnut and date sticky toffee pudding with caramel sauce and vanilla bean ice cream
blackberry and lemon delice with hazelnut shortbreads
individual tiramisu, almond biscotti and cherry compote
glazed lemon tart with crème fraiche and macerated strawberries
selection of Australian cheeses with homemade chutney and water crackers
after work fun

canape selection

<table>
<thead>
<tr>
<th>Pieces</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>6</td>
<td>$15.00</td>
</tr>
<tr>
<td>8</td>
<td>$20.00</td>
</tr>
<tr>
<td>12</td>
<td>$30.00</td>
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</tbody>
</table>

Spiced roast duck pancakes w/ plum sauce
Smoked salmon mousse and cheddar scone, dill crème fraîche
Caramelised shallot tarts w/ blue cheese and pear
Selection of sushi with pickled ginger and wasabi
Fresh oysters w/ lime
Gazpacho w/ basil
Chicken liver parfait w/ roasted quince paste
Mini pea, chive and Persian fetta quichettes
Satay chicken with peanut sambal
Peking duck wontons
Sweet potato and cashew empanada
Chicken and lemongrass spring rolls w/ cucumber and kaffir lime
Pea & basil veloute w/ mint crème fraîche
Beef and Guinness pastilla

grazing dishes

$3.50 per person per item

Minimum 25 people
Served in individual portions and designed for something a little more substantial

12 hour braised lamb, garlic mash and caramelised red onion
porcini mushroom risotto, shaved parmesan and truffle oil
chicken curry, kaffir lime scented rice
chermoula roasted catch of the day, Tuscan braise and preserved lemon couscous
mini fish and chips with lemon
pork vindaloo, saffron rice, cucumber raita
beetroot risotto, Persian fetta crumble
after work fun

cocktail platters
25 pieces per platter

sushi platter $55.00 per platter
selection of sushi with wasabi, pickled ginger and soy

antipasto platter $55.00 per platter
selection of marinated and grilled vegetables, sliced and cured meats, fetta and olives, balsamic cured baby onions and grilled Turkish bread

filling platter $55.00 per platter
selection of gourmet filled pies, sausage rolls and assorted quiche

sandwich platter $5.00 per person
selection of assorted gourmet sandwiches, rolls and baguettes

dessert platter $65.00 per platter
selection of fresh pastries, cakes and slices

cheese platter $65.00 per platter
selection of boutique cheese with roasted quince paste, crackers and fruit bread
## rehydrate & refresh

### Standard Beverage Package

<table>
<thead>
<tr>
<th>Package Length</th>
<th>Price per Person</th>
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<tbody>
<tr>
<td>1 hour</td>
<td>$20.00</td>
</tr>
<tr>
<td>2 hour</td>
<td>$25.00</td>
</tr>
<tr>
<td>3 hour</td>
<td>$30.00</td>
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</tbody>
</table>

**Includes:**
- Bancroft Bridge Brut NV
- Bancroft Bridge Shiraz Cabernet
- Bancroft Bridge Chardonnay
- Tooheys New
- Hahn Premium Light
- Juices and soft drinks

### Premium Beverage Package

<table>
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<td>$35.00</td>
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</table>

**Includes:**
- Sir James NV Brut Cuvee
- Premium White Wine (Chardonnay or Sauvignon Blanc)
- Premium Red Wine (Shiraz or Merlot)
- Hahn Premium
- Hahn Premium Light
- Juices and soft drinks
**rehydrate & refresh**

### sparkling wine
- **bancroft bridge brut nv**
  - Vic
  - $26.00
- **sir james nv brut**
  - Sa
  - $36.00
- **taltami vintage brut**
  - Vic
  - $50.00

### white wine
- **bancroft bridge chardonnay**
  - Vic
  - $26.00
- **tin cows chardonnay**
  - Vic
  - $38.00
- **sero king valley pinot grigio**
  - Vic
  - $29.00
- **woodcroft sauvignon blanc**
  - Sa
  - $27.00
- **brown brothers sauvignon blanc**
  - Vic
  - $35.00
- **matua valley sauvignon blanc**
  - Nz
  - $40.00
- **montage semillon sauvignon blanc**
  - Vic
  - $26.00
- **watershed sauvignon blanc semillon**
  - Wa
  - $34.00
- **richmond grove footbridge riesling**
  - Sa
  - $30.00
- **madfish riesling**
  - Wa
  - $36.00
- **jacobs creek reserve rose**
  - Sa
  - $38.00

### red wine
- **bancroft bridge shiraz cabernet**
  - Vic
  - $26.00
- **penfolds private release shiraz cabernet**
  - Sa
  - $32.00
- **watershed cabernet shiraz merlot**
  - Wa
  - $34.00
- **penfolds rawsons retreat merlot**
  - Sa
  - $27.00
- **preece merlot**
  - Vic
  - $38.00
- **windy peak pinot noir**
  - Vic
  - $33.00
- **gulf station pinot noir**
  - Vic
  - $40.00
- **moondah brook cabernet sauvignon**
  - Wa
  - $37.00
- **wolf blass bilyara shiraz**
  - Sa
  - $27.00
- **shingleback red knot shiraz**
  - Sa
  - $34.00
- **shadowfax shiraz**
  - Sa
  - $42.00
- **sero merlot sangiovese**
  - Vic
  - $29.00
## rehydrate & refresh

### beer
- tooheys new: $6.00
- tooheys old: $6.00
- tooheys extra dry: $6.50
- xxxx gold: $6.00
- hahn premium: $7.00
- coopers pale ale: $8.00
- crown lager: $8.00
- heineken: $8.00
- becks: $8.00
- corona: $8.00
- hahn premium light: $5.00
- cascade premium light: $5.00
broadband internet access - $27.50 per connection per day

audio-visual equipment:

- 6ft projector screen complimentary
- 5ft x 4ft whiteboard complimentary
- flip chart (includes 50 sheets of paper) $20.00
- tv on stand (includes a vcr or dvd player) $150.00
- stereo vcr unit or dvd player $65.00
- cd player $65.00
- over head projector with 6ft projection screen $110.00
- electronic whiteboard (2 page) $250.00
- pentium 4 laptop computer $275.00
- data projector unit $330.00
- vga extension lead $28.00

*Prices are subject to change without notice and delivery/labour charges apply

The following are examples of other state of the art audio-visual equipment available from our partner, Audio Visual Dynamics:

- single speaker audio system with hand held microphone (for up to 40 people)
- 2 speaker audio system (no microphones) (for up to 100 people)
- 4 speaker audio system (no microphones) (for up to 200 people)
- 2 speaker audio system with hand held or lapel microphone (for up to 100 people)
- lectern with single isomax microphone (no pa)
- hand held radio mic unit
- lapel radio mic unit
- 32 band eq unit
- laser pointer or cordless mouse
- 3 in 1 portable cd unit
- di – pc audio converter (for pa systems)
- single presenter lighting kit
- stand alone conference phone unit
- sm58 panel mic units (inc table stands)

*Prices are available on request
something different

Melbourne has a range of exciting activities on offer to add some fun to your conference or event. Whether you are looking for team building activities or just a way for your delegates to relax after a day of conferencing, we can organise the perfect activity to complement your event. Just some of the activities on offer are listed below;

strike bowling
Hire a few lanes and get some competition going amongst your delegates at strike bowling bar. There are also four custom pool tables, a full service cocktail bar, interactive games and a karaoke bar.

cinemas
Grab your popcorn, choc-top ice cream and enjoy the latest movies in surround sound. Hoyts Melbourne Central cinemas are just a few minutes walks from the hotel and feature directors suites cinemas, which are available for private hire.

max brenner
How does a restaurant that only serves chocolate meals sound? Delicious? Then enjoy some of the tastiest chocolate meals from a comprehensive menu that includes pancakes and chocolate, waffle chocolate, fondue and much more.

national gallery of victoria
Enjoy the latest international exhibitions. The art gallery also has tours, lectures, forums, workshops, performances and much more.

federation square guided tours
Marvel at this modern architecturally designed building while taking in the Ian Potter centre, the Australian centre for moving image, champions: Australian racing museum & hall of fame, national design centre and 15 restaurants, bars & specialty retail stores.

carlton united brewery tour
Experience the pride, spirit and tradition of Australia’s most famous brewery. Beer tasting included!

melbourne observation deck
Take the high-speed lift to level 55 of the rialto towers building for the Melbourne observation deck, which boasts spectacular 360-degree views of Melbourne and surrounds. Enjoy a coffee and cake while you take in the breathtaking views.
something different

colonial tramcar restaurant
Dine aboard a historical tram while taking in the sights of the city of Melbourne. Enjoy the fine cuisine and drink the very best of Australian wines. The atmosphere is cosy, the service friendly and the décor as inviting as the colonial period these trams reflect.

florence on the Yarra
Enjoy the ultimate restaurant boat cruise experience. Cruise down the Yarra River and enjoy a meal while taking in Melbourne’s city sights.

afternoon trip to phillip island
We can organise an express tour for you to see the fairy penguins at Phillip Island. Enjoy panoramic views of French island on the way and see the little penguins return up the beach to their nightly nesting places.

queen victoria foodies tour
Tour the three main produce sections of the market: the meat & fish hall, the fruit & vegetable stalls and the dairy hall as you discover new food and meet specialist traders while sampling the goods.

mcg, telstra dome and rod laver arena tours
Enjoy a tour of Melbourne’s major sports arenas. The Melbourne Cricket Ground, Rod Laver Arena and Telstra Dome. Tours run daily, except when an event is held on the day.

dracula's cabaret restaurant
A theatre restaurant with a comedy-horror theme! Featuring stand-up comedians, singing, dancing and very entertaining. Enjoy a delicious three-course meal. Shows run from Tuesday to Saturday between 7pm till 11pm.

golden mile heritage walks
Walk ‘marvellous Melbourne’ and experience how the discovery of gold shaped the city. See the majestic architecture and hear stories from your guide.

retreat on spring day spa
Treat your delegates to a signature Aveda spa treatment at retreat on spring day spa. A great way to unwind after a busy event.