

# FOOD AND BEVERAGE PACKAGES



## BREAKFAST

Select from three breakfast options based on minimum numbers of 25 guests. You can add items or create your own menu from the enhancement options.

### Continental breakfast

\$29.00 per person

- Freshly baked croissants, white and wholemeal rolls, sourdough bread served with natural preserves and Tasmanian honey, danish pastries and muffins
- Seasonal fruit platter and whole fruit basket
- Sliced ham, salami and cheese, marinated feta, greens and vegetables
- Bircher muesli and fresh fruit, granola, vanilla yoghurt shooters
- Cereals, full-cream and low-fat milk

### Plated breakfast

\$35.00 per person

- Continental breakfast and one hot plated item

### Buffet breakfast

\$42.00 per person

- Continental breakfast with choice of three types of egg plus a choice of three other hot items

## COFFEE BREAK

### Coffee break one

\$6.50 per person

- Freshly brewed coffee and a selection of teas

### Coffee break two

\$9.50 per person

- Freshly brewed coffee and a selection of teas
- Select one item from the break menu
- Complimentary whole fruit basket

### Coffee break three

\$12.00 per person

- Freshly brewed coffee and a selection of teas
- Select two items from the break menu
- Complimentary whole fruit basket

### Additional coffee options

#### Healthy options – add on to Coffee break one, two or three

\$1.00 per person per option

- Coconut water
- A selection of premium bottled juices
- The Green Machine juice – kale, spinach, apple, ginger and honeydew melon (freshly made)
- Complimentary whole fruit basket

### Brewed coffee and tea

Continuous brewed coffee and tea: \$15.00 per person

### Coffee pod machine

Self-serve espresso coffee pod machine with a selection of four different coffee blends

Morning/afternoon tea only: \$3.50 per person

In-room, all-day access (meeting package only, up to 30 guests): \$6.50 per person

### Coffee cart

Daily hire (six hours): \$350.00 (suitable from 50 guests up to 250 guests)

Espresso coffee: \$3.50 per person

Hire fee and continuous coffee and tea up to a maximum of eight hours

## CONFERENCE AND MEETING PACKAGES

### Package one

Full-day package: \$74.00 per person

Half-day package: \$59.00 per person

Package includes:

- Light working lunch
- Morning or afternoon tea – choose one break item from the menu
- Freshly brewed coffee and a selection of teas on arrival, during lunch and morning/afternoon tea
- A selection of juices, soft drink and water during lunch
- Sliced and whole fruits at morning/afternoon tea

### Package two

Full-day package: \$84.00 per person

Half-day package: \$69.00 per person

Package includes:

- One main course and a choice of entrée or dessert
- Morning or afternoon tea – choose one break item from the menu
- Freshly brewed coffee and a selection of teas on arrival, during lunch and morning/afternoon tea
- A selection of juices, soft drink and water during lunch
- Sliced and whole fruits at morning/afternoon tea

Please add an additional \$12.00 per person for three-course lunch option.

### Package three

Full-day package: \$98.00 per person

Half-day package: \$85.00 per person

Package includes:

- Buffet lunch – selection of two main courses and two desserts
- Morning or afternoon tea – choose two break items from the menu
- Freshly brewed coffee and a selection of teas on arrival, during lunch and morning/afternoon tea
- A selection of juices, soft drink and water during lunch
- Sliced and whole fruits at morning/afternoon tea

Please add an additional \$10.00 per person for each additional buffet lunch item.

## COCKTAIL PARTY PACKAGES

### Package one

One-hour package: \$35.00 per person  
(Select five canapés plus one substantial)

### Package two

Two-hour package: \$45.00 per person  
(Select seven canapés plus two substantials)

### Package three

Three-hour package: \$52.00 per person  
(Select seven canapés, two substantials, two desserts)

Additional cold, hot, dessert canapé: \$4.80 per person  
Additional substantial item: \$7.50 per person

## PLATED MENUS

All plated menus include:

- Printed menus for the table
- Freshly baked bread rolls and salted butter
- Freshly brewed coffee and a selection of teas
- Petit four plate per table

### Two-course menu

One main course and one dessert

Tier one options: \$60 per person

Tier two options: \$70 per person

### Three-course menu

One entrée, one main course and one dessert

Tier one options: \$75 per person

Tier two options: \$85 per person

### Additional items

Pre-dinner canapes: \$15.00 per person

Additional course – Tier one: \$12.00 per person, Tier two: \$15.00 per person

Alternative service (50/50): \$6.00 per person, per course

## BUFFET MENUS

BBQ buffet: \$60.00 per person

Buffet: \$80.00 per person

Minimum of 25 guests

All buffet menus include:

- Freshly baked bread rolls with salted butter
- Freshly brewed coffee and a selection of teas
- Hot and cold savoury menu items
- Cold desserts as per menu

## BEVERAGE PACKAGES

Package	Cost per hour per person				
	One hour	Two hours	Three hours	Four hours	Five hours
<b>Standard</b>	\$25.00	\$30.00	\$35.00	\$40.00	\$45.00
<b>Premium</b>	\$30.00	\$35.00	\$40.00	\$45.00	\$50.00
<b>Deluxe</b>	\$35.00	\$40.00	\$45.00	\$50.00	\$55.00



## CATERING INFORMATION

### Conference packages

- Minimum number of 25 guests applies to all conference packages and build your own packages
- Coffee break duration is 30 minutes and served in the one location
- Conference packages include the plenary room set with water, mints, pads and pens on the tables
- Full-day conference duration – up to eight hours
- Half-day conference duration – up to four hours

### Beverage packages

The package price is determined by the wines and beers served over a specified period. Beverage packages are inclusive of labour costs and are for a minimum of 25 guests.

### Beverages on consumption

Beverages are served over a pre-determined period as discussed with the event organiser. Beverages are invoiced based on total consumption. Labour costs are included in the cost per person.

- Minimum number of 30 guests applies
- Standard operation time is five hours
- \$3.50 per person

### Beverages on a cash basis

A cash bar for beverages only can be set up in your function room for guests to purchase their own beverages. A labour charge will apply for all events. This includes bar service labour for the event.

- The minimum for a cash bar is 100 guests
- Standard operation time is four hours
- \$4.00 per person

### Special dietary requirements and allergens

- Dietary requirements must be advised by 12.00 pm three business days (Monday through Friday) prior to your event.
- Vegetarian, vegan, no seafood, nut-free and low gluten options are available at no additional per meal cost.
- Kosher is not included and will be quoted separately.
- Due to our kitchen production systems, we are unable to give assurances that our dining/food/bar areas are free from known allergens. Food and beverages are served on the understanding and acknowledgement that they have been prepared in kitchens and on equipment that has been used in the preparation of ingredients which are known allergens and therefore may contain trace amounts of these allergens. If one of your guests has an allergy, you must notify us of the allergy so we can assist in making a suitable alternative.

### Public holiday surcharges

A public holiday surcharge is applicable for all events held on a public holiday as outlined in the Hospitality Industry (General) Award 2010. A 15% surcharge applies on a public holiday.