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room specifications

ROOM CAPACITIES

VENUE	THEATRE	BOARDROOM	CLASSROOM	ROUNDS	U-SHAPE
Board Room	40	20	12	30	17
Conference Room	60	25	24	50	25

ROOM HIRE FEES

Board Room	\$350 (7am - 5pm) Full Day
	\$250 (7am - 12pm or 12pm-5pm) Half Day
	\$175 (After 5:30pm)
Conference Room	\$450 (7am - 5pm) Full Day
	\$300 (7am - 12pm or 12pm-5pm) Half Day
	\$200 (After 5:30pm)

EQUIPMENT INCLUDED

White Board & Markers
Pull Down Screen
Tables & chairs
Pads & pens

ADDITIONAL EQUIPMENT

Data Projector	\$175 per day
42" Plasma Television incl. DVD Player	\$100 per day
Lapel Microphone	\$50 per day
Lectern	\$50 per day
Flip Charts	\$15 each per day



room specifications

ROOM TYPE	NUMBER OF ROOMS	BEDDING	SLEEPS	ROOM RATE
Deluxe Room	66	1 King or 1 Queen	2	\$185
Spa Room	2	1 King or 1 Queen	2	\$250
Executive Room	60	1 King or 1 Queen + Sofa	2-3	\$205
Executive Suite	2	King + Sofa Bed	4	\$250
Townhouse	11	3 Bedrooms	6	\$350

All rates are subject to availability at the time of booking



Executive Room

ROOM FEATURES

161 guest rooms

Free Wi-Fi available

Free on-site parking

Swimming pool & spa

Foxtel TV

Guest laundry

Guest BBQ facilities

Free airport shuttle



day delegate package



CLASSIC DAY DELEGATES 7AM-5PM

Full Day – \$59 per person

Minimum number – Boardroom 15 guests / Conference Room 20 guests

Room Hire

Filtered tap water

Coffee and Tea on Arrival – continuous

Morning Tea – Choice of one item

Lunch

- Corporate lunch menu
Seasonal selections made to order, served in the restaurant

OR

- Working Lunch consisting of chef's selection

Additional

Fruit platter – \$25 / platter

Cheese platter – \$30 / platter

Afternoon Tea – Choice of one item

White Board & Markers

Pull-down Screen

Tables & chairs

Pads, pens & mints



day delegate package



ELITE DAY DELEGATES 7AM-5PM

Full Day – \$69 per person

Minimum number – Boardroom 15 guests / Conference Room 20 guests

Room Hire

Voss Bottled Water (still) – Sparkling on request

Coffee and Tea on Arrival – continuous

Morning Tea – Choice of two items

Lunch

- Corporate lunch menu
Seasonal selections made to order, served in the restaurant

OR

- Stand-up buffet (min. numbers req.)
- Grilled snapper on roast pumpkins
- Vegetarian frittata
- Breads & dips
- Quinoa salad
- Potato salad
- Fresh fruit & cheese
- Roast beef on Asian noodles
- A selection of soft drinks

Additional

Fruit platter – \$25 / platter

Cheese platter – \$30 / platter

Afternoon Tea – Choice of two items

White Board & Markers

Projector

Pull-down Screen

Tables & chairs

Pads, pens & mints



tea time



MORNING & AFTERNOON TEA

As part of your Day Delegate Package you will receive freshly brewed tea & coffee plus your choice of one item below:

SWEET

Danish
Fresh cookies
Muffins
Fruit kebabs
Chocolate flourless cake
Scones with jam & cream
Churros with chocolate sauce

SAVOURY

Sausage rolls
Assorted quiche
Lemon-pepper salmon skewers
Chicken & beef satays
Assorted finger sandwiches
Cheese & jalapeno tortilla wraps
Ham, cheese & tomato croissants

breakfast menu



BUSINESS BREAKFAST

\$29 per person – Seated Service

Minimum number – Boardroom 12 guests / Conference Room 15 guests

Freshly brewed coffee and tea

Fresh seasonal fruit Platter

Selection of Danishes and pastries

Alternate orange and pineapple juice

Plus your choice of one of the below options:

Firehouse Breakfast: Poached eggs, grilled bacon, sausage, hash brown, mushroom and tomato served with green tomato relish and Turkish bread [gf]

Eggs Benedict: Free range poached eggs on wilted baby spinach and hollandaise sause [gf]

Pancakes: With maple syrup, berries and mascarpone

set menu



TWO COURSE – \$50 per person

THREE COURSE – \$60 per person

Menu includes bread rolls, filtered tea and coffee,
choice of 2 items per course

ENTRÉES

Grilled Flat Breads, warm olives and hummus with Margaret River olive oil

Garlic Bread sourdough generously brushed with confit garlic butter and pink salt

Calamari coated in chilli bean jam with an Asian slaw and mayo

Spiced Chicken Wings with smokey BBQ sauce

Pulled Pork BBQ Buns pickled red onion, slaw and siriacha mayo

Prawn Skewers marinated with garlic and served with tzatziki and lemon

Pork Belly Bites caramelised in a soy and chilli glaze, lime mayo

Double Cream Brie, panko crumbed, served with plum sauce

Sundried Tomato & Chilli Arancini, garlic mayo

MAINS

Beef Burger: 200g chargrilled all-beef patty, toasted brioche bun, onion rings, dill pickle, aged cheddar and tomato kasundi

Chicken Burger: Zatar spiced chicken, smoked bacon, smashed avocado, mango chutney in a toasted brioche bun

Steak Sandwich: Chargrilled steak, caramelised onion jam, dill pickles and cheddar on Turkish bread, served with green tomato relish

Mussels: 1kg of Port Lincoln mussels cooked in your choice of chilli tomato sauce or creamy white wine and garlic sauce with crusty sourdough and salad

Beef Cheek Panzotti: Sweet potato purée, jus and fresh herbs

Goats Cheese & Rocket Tortelloti with a rich tomato sauce, baby spinach and shaved grana Padano

set menu

TWO COURSE – \$50 per person

THREE COURSE – \$60 per person

Menu includes bread rolls, filtered tea and coffee,
choice of 2 items per course

MAINS (cont.)

Seafood Fettuccini: Calamari, prawns and market fish in a creamy white wine and garlic sauce, fresh herb and lemon

Crispy Skin WA Barramundi on creamy gratin potatoes, baby spinach and lemon

Beer battered Snapper on hand cut fries with garden salad and house made tartare

Portugese BBQ ½ Chicken, spiced corn salsa and Firehouse slaw

Pork Belly on braised red cabbage, sautéed herb potatoes and red wine jus

Roast WA Lamb Rack and braised shoulder with sweet potato purée, garlic green beans and lentil jus

Thai Green Chicken Curry with jasmine rice and fresh herbs

DESSERT

Coffee and Cardamon Brûlée, amaretti biscuits and vanilla bean ice cream

Classic Caramelised Lemon Tart, candied lemon and vanilla mascarpone, raspberry coulis

Fig, Honey and Ginger Steamed Pudding with butterscotch sauce and vanilla bean ice cream

Chocolate & Almond Cake with warm dark-chocolate ganache, berry compote and ice cream

White Chocolate & Malibu Cheesecake with pineapple and mint salsa

Churros with 3 Dipping Sauces – caramel, dark chocolate and milk chocolate

BBQ lunch/dinner menu

THE ULTIMATE GRILL

\$40 per person

(Minimum number of 20 guests)

Outdoor buffet style, in the courtyard BBQ lunch /dinner with the following:

Marinated sirloin steak

Pork, beef or lamb Sausages

Chicken kebabs

Prawn skewers

Fried onions

Chef's salads,

Pasta salad

Couscous salad with roast pumpkin

Green garden salad

Coleslaw

BBQ buns & butter

Salad Dressings

Sauces



platter menu



PLATTERS

(Minimum number of 20 guests)

BREADS — \$30 PER PLATTER

Turkish Flat Bread with olives and EVOO

SUSHI — \$69 PER PLATTER

ANTIPASTO — \$65 PER PLATTER

Selection of meats & pickles

MIXED SAVOURY — \$65 PER PLATTER

Assortment of pies, sausage rolls and quiches

SANDWICH — \$50 PER PLATTER

Assortment of finger sandwiches with mixed fillings

SEASONAL FRUIT — \$45 PER PLATTER

Seasonal fruit platter

**Chef can tailor platters for your requirements*

**Platters ideally suit up to 6 - 8 guests & can be arranged to suit number of guests*

canapé menu



CLASSIC

\$25 per person

(5 choices)

Spring rolls

Samosas

Quiches

Mini pies

Sausage rolls

Sandwiches

DELUXE

\$30 per person

(Select 5 from both menus)

Lemon pepper salmon

Rare roast beef and horseradish crostini

Beef and chicken kebabs

Assorted sandwiches

Mini lemon tarts

Flourless chocolate cake

**Beverage packages can be arranged*



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