



# CORPORATE SPACES



## THE SIROCCO

A versatile space and contemporary in design,  
The Sirocco can accommodate up to 94 people.

Fully equipped with a large projector & screen.

Wireless Microphone, lectern & stage available.

U-shape, boardroom, auditorium, classroom,  
cabaret & banquet set up available.



## THE SORRENTO

Light and airy, this contemporary space is perfect for  
conferences ranging up to 20 people.

U-shape, boardroom and classroom  
style set up available.



# FULL DAY CONFERENCE PACKAGE



## MORNING TEA

Freshly Baked Danish Platter  
Sliced Seasonal Fruit Bowl



8 HOURS / MINIMUM 10 PAX

## LUNCH

Selection of Breads, Butter  
Anti-Pasto Board, Grilled & Pickled Vegetables, Baked Ricotta, Pesto, & Grissini  
Tempura Cauliflower, Eggplant Yoghurt, Chilli, Mint, Rocket Salad  
Paprika & Lemon Spiced Grilled chicken, Chickpeas, Cherry Tomato, Shallots,  
Slow Roast Lamb Shoulder, Olives, Potatoes, Garlic & Rosemary  
Capresse Salad, Tomato, Red onion, Basil, Mint, Extra Virgin Olive oil  
Garden Salad  
Bowl of Fries



## AFTERNOON TEA

Freshly Baked Danish Platter  
Sliced Seasonal Fruit Bowl



**ROOM HIRE FEE \$425 (8 Hours)**

Catering \$89<sup>PP</sup>

Room hire fee covers the cost of all AV & equipment



# HALF DAY CONFERENCE PACKAGE



## MORNING TEA OR AFTERNOON TEA

Freshly Baked Danish Platter  
Sliced Seasonal Fruit Bowl



**ROOM HIRE FEE \$375 (5 Hours)**

Catering \$73<sup>PP</sup>

Room hire fee covers the  
cost of all AV & equipment



## LUNCH

Selection of Breads, Butter

Anti-Pasto Board, Grilled &  
Pickled Vegetables, Baked  
Ricotta, Pesto, & Grissini

Tempura Cauliflower, Eggplant  
Yoghurt, Chilli, Mint, Rocket Salad

Paprika & Lemon Spiced Grilled  
chicken, Chickpeas, Cherry  
Tomato, Shallots

Slow Roast Lamb Shoulder, Olives,  
Potatoes, Garlic & Rosemary

Bowl of Fries

Garden Salad

Capresse Salad, Tomato, Red onion,  
Basil, Mint, Extra Virgin Olive oil

5 HOURS / MINIMUM 10 PAX





# ADDITIONAL CATERING



## MORNING TEA OR AFTERNOON TEA

Freshly baked pastry platter + mixed fruit bowl  
\$16 per person

## MORNING TEA & AFTERNOON TEA

Freshly baked pastry platter + mixed fruit bowl  
\$32 per person



# BREAKFAST BITES



Bircher Muesli Pink Lady Apple, Vanilla, Cinnamon & Berries  
Seasonal Fruits Skewer

Avocado, Feta & Sumac Pickled Red Onion on toasted Rye

Toasted Mini Croissant, Cheddar & Vine Ripe Tomato

Grilled Bacon & Scrambled Egg, Tomato Chutney Slider

Haloumi, Tomato, Rocket & Herb Mayo Slider

Smoked Capsicum Hash Brown, Avocado & Tomato Salsa

French Toast Whipped Ricotta, Blueberry Compote

Toasted Brioche Roll Manchego & Jamon

Grilled Pancetta wrapped Merguez Sausage, Romesco Salsa

**\$6.50 per Bite**

MINIMUM ORDER OF 10 EACH

## BEVERAGES

Tea & Coffee Station / \$3 per person

Orange or Apple Juice / \$10 per Jug

Soft Drinks / \$10 per Jug

Capi Sparkling water 750ml / \$8 each



