

CORPORATE EVENTS



WELCOME

TO THE ALCOTT LANE COVE CORPORATE EVENTS



The Alcott is the perfect place for your next corporate event! Our unique function spaces are designed to be modern and creative, with premium catering and flexible packages. Our events team will work with you to cater towards your individual needs, ensuring that your corporate conference, meeting, event, team building exercise or presentation will be a success! With our range of AV equipment, experienced team, and commitment to creating a memorable experience, the Alcott is perfect for all your corporate needs.

The Alcott offers Full day, Half Day, Morning Tea, Afternoon Tea, and Breakfast Bites catering packages available curated by our talented Head Chef Simon.



CORPORATE SPACES

The Alcott provides the perfect space for corporate conferences, meetings, events, team building exercises and presentations. The Sirocco and The Sorrento are both contemporary in design and can accommodate to your individual needs.



THE SIROCCO

A versatile space and contemporary in design, the Sirocco can accommodate up to 70 people.



THE SORRENTO

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

FULL DAY CONFERENCE

MORNING TEA, LUNCH & AFTERNOON TEA



MORNING TEA

FRESHLY BAKED DANISH PLATTER

v gfo dfo vgo nf

SLICED SEASONAL FRUIT BOWL

vg df gf nf

LUNCH

SELECTION OF BREADS

v

ANTI-PASTO BOARD

with grilled & pickled vegetables, baked ricotta, pesto, & grissini *v*

TEMPURA CAULIFLOWER

with smoked paprika, harissa yoghurt & caramelised vinegar *v nf*

PAPRIKA & LEMON SPICED GRILLED CHICKEN

with chickpeas, cherry tomato, shallots *gf df nf*

SLOW ROAST LAMB SHOULDER

with olives, potatoes, garlic & rosemary *gf df nf*

CAPRESE SALAD

with tomato, red onion, basil, mint & extra virgin olive oil *vg gf df nf*

BOWL OF FRIES

v df nf

GARDEN SALAD

vg gf df nf

AFTERNOON TEA

FRESHLY BAKED DANISH PLATTER

v gfo dfo vgo nf

SLICED SEASONAL FRUIT BOWL

vg df gf nf

*Package is based off seasonal menu and is a min 10pax



\$89^{PP}

Room Hire Fee \$425 and covers the cost of all AV & Equipment in the room



HALF DAY CONFERENCE

MORNING TEA OR AFTERNOON TEA, LUNCH



MORNING TEA OR AFTERNOON TEA

FRESHLY BAKED DANISH PLATTER

v gfo dfo vgo nf

SLICED SEASONAL FRUIT BOWL

vg df gf nf

LUNCH

SELECTION OF BREADS

v

ANTI-PASTO BOARD

with grilled & pickled vegetables, baked ricotta, pesto, & grissini *v*

TEMPURA CAULIFLOWER

with smoked paprika, harissa yoghurt & caramelised vinegar *v nf*

PAPRIKA & LEMON SPICED GRILLED CHICKEN

with chickpeas, cherry tomato, shallots *gf df nf*

SLOW ROAST LAMB SHOULDER

with olives, potatoes, garlic & rosemary *gf df nf*

CAPRESE SALAD

with tomato, red onion, basil, mint & extra virgin olive oil *vg gf df nf*

BOWL OF FRIES

v df nf

GARDEN SALAD

vg gf df nf

\$73^{PP}

Room Hire Fee \$375 (5 Hours) and covers the cost of all AV & Equipment in the room

*Package is based off seasonal menu and is a min 10pax

CORPORATE INCLUSIONS



THE SIROCCO

Accommodates up to 70 people

Fully equipped with a large Projector & Screen

TV Screen

Wireless Microphone, lectern & stage available

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

Free Venue Wifi

Flipchart or Whiteboard

Note Pads & Pens

HDMI & USB- C adaptor available

Charging Station



THE SORRENTO

Accommodates up to 20 people

U-shape, boardroom, classroom & cabaret style set up available

TV Screen

Conferencing Facilities

Audio Facilities

Free Venue Wifi

Flipchart or whiteboard

Note Pads & Pens

Charging Station

HDMI & USB- C Adaptor available

ADDITIONAL CATERING & BREAKFAST BITES



MORNING TEA OR AFTERNOON TEA

\$16^{PP}

FRESHLY BAKED DANISH PLATTER
v gfo dfo vgo nf

SLICED SEASONAL FRUIT BOWL
vg df gf nf

MORNING TEA & AFTERNOON TEA

\$32^{PP}

FRESHLY BAKED DANISH PLATTER
v gfo dfo vgo nf

SLICED SEASONAL FRUIT BOWL
vg df gf nf

BEVERAGES

Bar tab can be set up for freshly made barista coffees

TEA & COFFEE STATION • **\$3 PER PERSON**

ORANGE OR APPLE JUICE • **\$10 PER JUG**

SOFT DRINKS • **\$10 PER JUG**

STRANGE LOVE SPARKLING WATER 750ML • **\$8 EACH**

BREAKFAST BITES

\$6.50 PER BITE*

**BIRCHER MUESLI PINK LADY APPLE, VANILLA, CINNAMON
& BERRIES SEASONAL FRUITS SKEWER**

**AVOCADO, FETA & SUMAC PICKLED RED ONION ON
TOASTED RYE**

TOASTED MINI CROISSANT
with Cheddar & Vine Ripe Tomato

GRILLED BACON & SCRAMBLED EGG
with tomato Chutney Slider Haloumi, Tomato, Rocket & Herb Mayo Slider

SMOKED CAPSICUM HASH BROWN
with Avocado & Tomato Salsa

FRENCH TOAST WHIPPED RICOTTA, BLUEBERRY COMPOTE

**TOASTED BRIOCHE ROLL MANCHEGO & JAMON
GRILLED PANCETTA**
wrapped Merguez Sausage, Romesco Salsa

*Minimum order of 10 each

