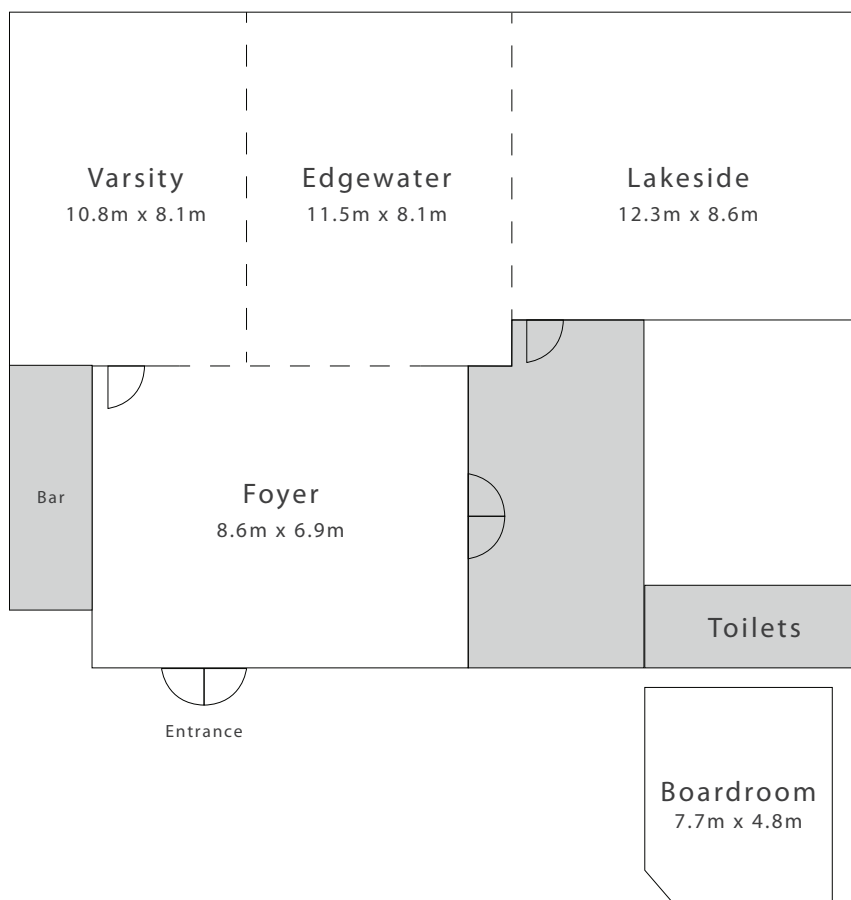


Function Centre *Room Rates & Capacities*

	Half day	Full day	
Boardroom	\$130	\$195	Standard room inclusions: Chilled filtered water and mints Room set up Audio speakers Lectern (if required)
Varsity	\$220	\$300	
Edgewater	\$220	\$300	
Lakeside	\$220	\$300	
All Rooms	\$660	\$860	



	Cocktail	Banquet	Classroom	U Shape	Theatre	Boardroom	Cabaret
Lakeside	110	80	60	30	100	40	64
Edgewater	90	60	40	26	70	28	40
Varsity	85	60	40	24	60	24	40
Combined Rooms	345	230	87	34	260	54	176
Boardroom	NA	NA	16	12	20	12	NA

Function rooms can be combined for larger groups

**All prices and items and subject to change at the discretion of management.*

Corporate Catering Menu

Price per jug	Beverages on Consumption
\$11.00	Fresh orange juice
\$12.00	Various soft drinks

Price per person	Continuous Service of Tea and Coffee
\$5.00	Half day - Premium freshly brewed coffee and aromatic foil teas
\$8.00	Full day - Premium freshly brewed coffee and aromatic foil teas

Price per person	Morning and Afternoon Tea
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Sweet Options

\$2.50	House baked biscuits
\$2.90	Freshly baked danishes with assorted fillings
\$3.50	Assorted muffins
\$3.50	Freshly baked scones served with jam and cream
\$3.50	Selection of slices: cherry ripe slice, caramel slice, vanilla slice
\$3.90	Triple choc brownies with macadamia nuts
\$4.50	Chef's selection of cakes
\$4.50	Orange and almond friands (GF)
\$4.90	Seasonal sliced fresh fruit (GF)
\$5.50	Natural Greek yoghurt with fresh fruit (GF)

Savoury Options

\$3.50	Vintage cheddar cheese and chive scones
\$3.50	Pumpkin, parmesan and butter scones
\$3.50	Margarita pizza fingers (GF)
\$3.50	Mini quiches: cheese and bacon, mushroom spinach and tomato
\$4.50	Croissants with sliced ham, tomato and cheese
\$4.50	Spinach and ricotta filo pastry triangles
\$4.50	Gourmet mini pies: pepper steak, chicken and leek
\$4.50	Smoked salmon bruschetta with a lemon and dill creme fraiche
\$4.50	Beef fillet salad in cucumber cups (GF)
\$4.90	English muffins filled with bacon, egg and cheese

Special dietary requirements can be catered for separately - with prior notice.

Corporate Catering Menu

Price per person **Working Lunch - or - Dinner (a minimum of 20 people are required for Dinner)**

- \$7.90 Soup of the Day (V & GF on request)**
Served with crusty bread rolls
- \$10.90 Gourmet Baguettes - or - Gluten Free Wraps**
Filled with a selection of fresh produce, preserves and meats (vegetarian on request)
- \$14.90 Chicken Caesar Salad (GF option: without croutons)**
Char grilled chicken breast, baby cos lettuce, shaved Parmesan, crisp pancetta, croutons and tangy Caesar dressing
- \$16.90 Warm Lamb Fillet Salad (GF)**
Char grilled marinated lamb fillet, rocket, roasted tomato, bocconcini, sticky balsamic dressing
- \$16.90 Veggie Stir Fry (V & GF)**
Sauteed vegetables with aromatics, hoi sin sauce, fresh herbs and steamed rice
- \$16.90 Quiche Wedges: Cheese & Bacon - or - Mediterranean vegetable (V)**
Served with garden fresh salad and crusty bread rolls.
- \$16.90 Classic Beef Lasagne - or - Vegetarian Spinach & Ricotta Lasagne (V)**
Served with garden fresh salad and crusty bread rolls
- \$17.90 Chicken Satay Skewers (GF)**
Served with peanut, chili, coriander and coconut sauce, steamed rice and garden fresh salad
- \$17.90 Roast of the Day (GF)**
Served with roasted root vegetables, pan juice gravy and crusty bread rolls
- \$19.90 Authentic Curry (GF)**
Select One: Lamb rogan josh - Tandoori butter chicken - Sri Lankan beef - Thai Green Vegetable
Served with pilaf rice, chutney, riata and pappadums
- \$19.90 Beef Goulash**
Traditional recipe of peppers, paprika, garlic and wine, served with steamed rice and steamed seasonal vegetables
- \$22.90 Salt and Pepper Squid**
Served with Asian noodle salad and a sweet, spicy dressing
- \$27.90 Gourmet BBQ (minimum 20 people)**
Beef shashlik, Moroccan style chicken breast, Lamb chops, and English pork sausage
Select 2 salads: German potato - Mixed leaf - Greek - Coleslaw
Served with bread rolls and condiments

All served from catering stations (buffet style) to allow quick and easy access during your time frames

Special dietary requirements can be catered for separately - with prior notice.



Equipment Hire *Price List*

\$175.00	Data Projector and Screen full day hire
\$125.00	Data Projector and Screen half day hire
\$30.00	Screen only
\$30.00	Flip Chart
\$30.00	White Board
\$95.00	Electronic White Board
\$50.00	Laptop
\$30.00	Wireless Presentation Mouse
\$15.00	Internet connection
\$60.00	Microphone
\$60.00	Microphone and Lectern
\$50.00	DVD Player
\$50.00	Conference Call Phone (1800 numbers and local calls only)
\$50.00	Admin. Assistance (must be pre-booked)
\$1.00	Notepad and Pen
\$0.20	A4 BW Photocopy
\$0.40	A3 BW Photocopy
\$1.00	A4 Colour Photocopy
\$2.00	A3 Colour Photocopy
\$1.00	Fax (each interstate)
\$0.50	Fax (each local)

**All prices and items and subject to change at the discretion of management.*