



### **ROOM HIRE RATES**

(8 hours) Half day rates available. Please contact our events team.

Monday to Friday ONLY (Weekend rates apply)

Room hire includes: Linen, setup, data projector and screen, wireless microphones, and lectern, notepads, pens and mints

### WATERFRONT ROOM

THEATRE STYLE:

maximum 300 guests

CABARET:

maximum 208 guests

CLASSROOM:

maximum 120 guests

### **BAYVIEW ROOM**

THEATRE STYLE:

maximum 150 guests

CABARET:

maximum 80 guests

CLASSROOM:

maximum 76 guests

U-SHAPE:

maximum 48 guests

### ST KILDA ROOM

THEATRE STYLE:

maximum 120 guests

CABARET:

maximum 64 guests

CLASSROOM:

maximum 50 guests

U-SHAPE:

maximum 45 guests

## **SAPPHIRE ROOM**

THEATRE STYLE:

maximum 112 guests

CABARET:

maximum 56 guests

CLASSROOM:

maximum 36 guests

U-SHAPE:

maximum 45 guests

### **MONDAY TO THURSDAY**

WATERFRONT \$1500

BAYVIEW ROOM \$1000

ST KILDA \$900

SAPPHIRE ROOM \$700

BOARDROOM \$400

# MORNING/ AFTERNOON TEA PACKAGES

Minimum numbers do apply - available in ALL rooms | Monday to Friday ONLY (Weekend rates apply)

#### TEA AND COFFEE STATION ONLY

Minimum catering charge

Freshly brewed tea, filtered coffee & herbals station: \$4.50pp

#### COOKIES, CAKES AND PASTRIES

#### Freshly brewed tea, filtered coffee, herbals station & hot chocolate:

House baked cookies AND cake slices \$13.50pp
House baked mini Danishes or muffins with cookies \$16.50pp

#### **Additional Items:**

Banana bread with butter \$3pp
Fresh fruit cups \$3pp

#### SANDWICHES & GOURMET ROLL PLATTERS

Minimum catering charge Costs reflect prices per platter

| Classic Sandwiches | \$45 | Good for 6-10 people  |
|--------------------|------|-----------------------|
|                    | \$70 | Good for 10-15 people |
| Classic Rolls      | \$55 | Good for 5-7 people   |
|                    | \$80 | Good for 8-12 people  |

## BREAKFAST MEETINGS

Minimum numbers do apply - available in Waterfront, St Kilda or Bayview rooms ONLY | Monday to Friday ONLY (Weekend rates apply)

OPTION 1 // \$16.50PP

#### LIGHT BREAKFAST

(served on a catering station)

Freshly brewed tea, filtered coffee, hot chocolate & herbals station

Fresh fruit cup

Ham & Cheese Croissant

OPTION 2 // \$20.50PP

#### QUICK CONTINENTAL BREAKFAST

(served on a catering station)

Freshly brewed tea, filtered coffee, hot chocolate & herbals station
Fresh fruit cup with yogurt
Bacon & Egg Roll
Warm raspberry muffin

**OPTION 3 // \$25PP** 

#### QUICK PLATED COOKED BREAKFAST

(table service)

Freshly brewed tea, filtered coffee, hot chocolate & herbals station Bacon, fried egg, chipolata, grilled tomato, hash brown & toast

## MEETING PACKAGES

Minimum numbers do apply - available in ALL rooms | Monday to Friday ONLY (Weekend rates apply)

## HALF DAY MEETING WITH LIGHT LUNCH // \$30pp

Arrival- freshly brewed tea, coffee, hot chocolate & herbals station Morning OR afternoon tea, filtered coffee, hot chocolate, herbals and fresh baked cookies & cakes

Light lunch menu of assorted sandwiches, chef's selection of hot savouries, with fresh fruit platter, served with freshly brewed tea, filtered coffee & herbals

## HALF DAY MEETING WITH RESTAURANT LUNCH // \$45pp

Arrival- freshly brewed tea, coffee, hot chocolate & herbals station Morning OR afternoon tea, filtered coffee, herbals, hot chocolate and fresh baked cookies & cakes

Lunch in our Marinas Edge Restaurant: guests choose one of the following items for lunch break:

- Grilled salmon or barramundi on crushed potato, dried tomato with dill lemon butter sauce
- Pork scaloppini, with mushroom sauce on mash potato, pork crackling & seasonal vegetables
- Truffle wild mushroom risotto
- Roast chicken supreme on mash potato, vegetables & mushroom sauce
- Char-grilled MSA pinnacle rump steak with fries and salad and your choice of sauce

Followed by fresh fruit cup & freshly brewed tea, filtered coffee & herbals

## FULL DAY MEETING WITH RESTAURANT LUNCH // \$60pp

Arrival- freshly brewed tea, coffee, hot chocolate & herbals station Morning tea, filtered coffee, herbals, hot chocolate and fresh baked cookies & cakes

Lunch in our Marinas Edge Restaurant: guests choose one of the following items for lunch break:

- Grilled salmon or barramundi on crushed potato, dried tomato with dill lemon butter sauce
- Pork scaloppini, with mushroom sauce on mash potato, pork crackling & seasonal vegetables
- Truffle wild mushroom risotto
- Roast chicken supreme on mash potato, vegetables & mushroom sauce
- Char-grilled MSA pinnacle rump steak with fries and salad and your choice of sauce

Followed by fresh fruit cup & freshly brewed tea, filtered coffee & herbals Afternoon tea, filtered coffee, hot chocolate, herbals & fresh baked muffins and danishes

