



CONFERENCE KIT 2023





CONFERENCE PACKAGES

FULL DAY DELEGATE \$88 PER PERSON

- Room hire for up to 8 hours (8am to 5pm)
- Morning tea
- Afternoon tea
- Lunch (option 1 or 2)
- Tea & coffee filtered station included - 1 per person at morning tea & afternoon tea
- 1 softdrink/juice included at lunch
- Room set to your requested format
- iced water jugs
- Lectern with microphone (Ballroom only)
- Wi-Fi

HALF DAY DELEGATE \$68 PER PERSON

- Room hire for up to 4 hours (8am-12pm or 1pm-5pm)
- Morning tea or Afternoon tea
- Tea & coffee filtered station included - 1 per person at morning tea or afternoon tea
- 1 softdrink/juice included at lunch
- Lunch (option 1 or 2)
- Room set to your requested format
- iced water jugs
- Lectern with microphone (Ballroom only)
- Wi-Fi



MORNING OR AFTERNOON TEA OPTIONS

\$16 PER PERSON

OR INCLUDED IN DAY DELEGATE PACKAGE

- Chef selection of cookies, cakes & fresh fruit platter (v)
- Homemade mini quiche s, spinach & feta triangles plus fresh fruit platter (v option)
- Ham & cheese filled croissants and cheese & tomato croissants
- Assorted Danishes, mini muffins & fresh fruit platter (v)
- Coconut yoghurt, gronola, berry cup & cookies v)

EXTRA'S

- Add espresso coffees on a TAB basis @ \$5.50 per person
- Tea & Coffee station @ \$5 per person per break or \$18 full day (minimum 20 delegates required)
- Jugs of soft drinks & juices \$20 per jug
- Bottled water 600ml \$5
- Bottled juice \$6
- Bottled softdrink \$6



LUNCH OPTIONS

OPTION 1 - THE CLASSIC

\$25 per person or included in Day Delegate package

Chef selection of sandwiches & wraps served with 2 salads

OPTION 2 - BURGERS

\$24 per person or included in Day Delegate package

Chicken burger OR Beef Burger served alternatively with golden fries

OPTION 3 - MEDITERRANEAN

\$40 per person - platters

(or \$15 upgrade pp from day delegate package)

- Cashew, pumpkin, baby spinach, semi dried tomatoes & parmesan salad (V/GF)
- Moroccan brown rice & quinoa salad, roasted vegetables, baby spinach & toasted seeds (GF/DF)
- Greek salad, cucumber, tomato, capsicum, fetta and olives, balsamic reduction (GF)
- Sliced deli meats including leg ham, salami, chicken (GF/DF)
- Selection of local and imported cheeses, dried fruit, nuts and crackers (GF)

OPTION 4 - PLATED ALTERNATE SERVE MENU

\$38 per person - plated

(or \$15 upgrade pp from day delegate package)

- Chicken breast nestled on sweet potato fondant with ratatouille of vegetables & chicken jus served alternatively with
- Atlantic salmon on roasted butternut pumpkin with remoulade salad & tomato salsa



BREAKFAST OPTIONS

OPTION 1 - PLATED BREAKFAST

\$27 per person (minimum 20 delegates required)

Please choose 2 options:

- Smashed avocado, feta, grilled tomato, poached eggs on sough dough
- Eggs Benedict; poached eggs, ham, baby spinach, grilled tomato & hollandaise sauce on Turkish bread
- Scrambled eggs, bacon, grilled tomato, hash brown on Turkish bread
- Veggie frittata served with bacon & hash browns

OPTION 2 - BUFFET BREAKFAST

\$35 per person (minimum of 30 delegates required)

- Choice of eggs: Scrambled eggs (GF)/ Fried Eggs
- Bacon (GF/DF)
- Chipolatas
- Hash browns (V)
- Baked beans (V/GF/DF)
- Baked tomatoes (V)
- Selection of bread (V)
- Freshly sliced fruit platter (V/GF/DF)

OPTION 3 - HIGH TEA

\$40 per person - station (minimum of 20 delegates)

Sweet: Chocolate Brownie, Jam & Cream scone & Fruit skewer

Savoury: Mini quiche, Pumpkin arancini ball & Chicken plus apple salad spoon & 2 different finger sandwiches

EXTRAS

- Assorted Danishes \$5 per person
- Coconut yogurt, gronola & berry cup \$8 per person
- Fresh Fruit Platter \$7 per person
- Bottled juice \$6 per person or jugs of juice \$20 per table
- Add Tea & Coffee Station for \$5 per person



COCKTAIL MENU

CANAPES

- 1/2 Hour of Service \$25.00 per person (chef selection)
- 1 Hour of Service \$35.00 per person (5 options)
- 2 Hour Service \$50.00 per person (6 options)

COLD

- Peri Peri chicken spoons with mint yogurt (GF)
- Seared peppered beef, pumpkin & caramelized onion jam (GF/DF)
- Smoked salmon, cream cheese, capers & red onion spoons (GF)
- King prawn, avocado & tomato salsa spoons (GF)
- Mini tomato bruschetta on sourdough (V)
- Crispy vegetable rice paper rolls with a sweet soy dipping sauce (DF/V)
- Iced tomato tea shot (GF/DF/V)

HOT

- Vegetable spring rolls with sweet chilli dipping sauce (V)
- Savory mini quiches
- Lamb pies topped with potato mash
- Tempura prawns with wasabi mayo
- Tandoori or Satay chicken skewers with dipping sauce
- Pumpkin & Cheese arancini balls with tomato relish (V)
- Lentil & chickpea patty with hummus and chilli jam (V)

ADDON'S - BOATS & BOXES -Served in conjunction with canapes
\$15 per boat or box

- Lamb koftas, quinoa tabouli with tzatziki (GF)
- Tempura battered whiting fillets, chips & tartare sauce
- Thai beef salad with fresh herbs with nahm jim dressing (GF/DF)
- Salt & pepper squid with rocket salad & garlic aioli
- Mini hotdogs with mozzarella, red onion jam & aioli
- Chicken stir fry with hokkien noodles



PLATED MENU

- 1/2 hour of Canapes & Main Alternate Serve \$65.00 per person
- 2 Course Alternate Serve \$70.00 per person
- 3 Course Alternate Serve \$85.00 per person

E N T R E E

- Shaved pear, walnut, rocket & parmesan salad with citrus vinaigrette (GF/V)
- Smoked salmon with rocket, spanish onion, capers, dill & lemon vinaigrette (GF/DF)
- Prawn & avocado salsa tower, watercress salad, saffron & citrus aioli (GF/DF)
- Sticky soy & chilli pork belly with mustard apple pickle & watercress salad (GF/DF)
- Sesame seed chicken tenderloins, herb polenta, spinach with harissa mayonnaise
- Warm French pastry tart filled with leek, roasted butternut pumpkin, semi dried tomatoes, quince paste & brie nestled on baby greens (V)

M A I N

- Prosciutto wrapped chicken breast, gratin dauphinoise, broccolini, roasted tomatoes & red wine jus (GF)
- Pan seared barramundi fillet, sweet potato fondant, asparagus & pea puree with lemon butter sauce (GF)
- Pork belly, creamy mash, bok choy, baby glazed carrots, seeded mustard & maple sauce (GF)
- Beef medallion served with garlic mash, truffle beans, oven roasted tomatoes with red current jus (GF)
- Atlantic salmon fillet served on roast pumpkin fondant, celeriac remoulade, capers & tomato herb salsa (GF)
- Grilled vegetable stack, lentil & chickpea patties, blistered cherry tomatoes with tzatziki & hummus (GF/V)

D E S S E R T

- Lemon myrtle panna cotta, strawberry ice cream & pistachio dust (GF)
- Peach & passionfruit cheesecake with passionfruit coulis (GF)
- Apple crumble, crushed almond biscuit with sweetened cream
- Sticky date pudding served with caramel sauce & vanilla bean ice cream
- Orange & almond cake served with vanilla bean ice cream (GF)



BUFFET MENU

\$85 per person

minimum 30 guests required

Choice of 4 salads & 4 hot dishes + 2 desserts

SALADS

- CAESAR SALAD with croutons, crispy bacon, parmesan cheese, cos lettuce and dressing
- Greek Salad, tomato, cucumber, Spanish red onion, fetta, olives and red capsicum (gf, v)
- Tossed Garden Salad with seeded mustard dressing (gf, v)
- Potato Salad, with crispy bacon, shallots, egg, red onion and aioli (gf)
- Penne Pasta tossed with roasted butternut pumpkin, Danish fetta, semi dried tomatoes, baby spinach and pesto mayo (gf)
- Roasted Chick peas and lentil salad, sweet potato, cherry tomatoes and balsamic dressing (gf, v)
- Roast Seasonal Vegetables Spinach salad with seeded mustard dressing (gf, v)

HOT DISHES

- Tandoori Chicken Breast, tzatziki, steamed rice and poppadom
- Grilled Tasmania Salmon, pumpkin fondant, Hollandaise sauce (gf)
- Crispy Pork Belly, sweet soya and chilli sauce, steamed Asian Veg (gf)
- Grilled Gourmet Beef Sausages, creamy mash, onion gravy
- Pan fried Beef Medallion, onion jam, red wine jus
- Penne Pasta, tossed in Napoli sauce, grilled zucchinis, eggplant, red capsicum and basil (v)
- Roast Lamb, roast vegetables and mint jus (gf)
- Roast Pumpkin and Ricotta filo pastry with beetroot hummus

DESSERTS

- Individual Pavlova, seasonal fruits, cream and passionfruit coulis (gf)
- Chocolate Profiterole with double cream and berry coulis
- Panna Cotta, mango coulis and berry compote (gf)
- Fresh fruit Skewers (gf)

BUFFET INCLUDES

- Fresh bread basket & dinner rolls
- Roast baby potatoes
- Steamed seasonal vegetables

- NB: All menus are subject to change & we can cater for a variety of dietary requirements



TABLE SHARE PLATTERS/ PARTY MENU

price per person

minimum 20 guests required

Platter 1 @ \$27 pp - served on a station

- Chef selection of sandwiches & wraps (including some vegetarian)
- Spinach and feta triangles (V)
- Mini quiche
- Arancini balls with tomato relish (V)
- Fries
- Chefs selection of sweets

Platter 2 @ \$32 pp - served on a station

- Tandoori Chicken skewers with dipping sauce
- Salt & pepper calamari with aioli & lemon
- Arancini balls with tomato relish (V)
- Spinach and feta triangles (V)
- Mini quiche
- Fries
- Chefs selection of sweets

Platter 3 @ \$37 pp - wait service or station

- Tandoori Chicken skewers with dipping sauce
- Mini beef sliders with cheddar cheese & pickles
- Arancini balls with tomato relish (V)
- Smoked salmon, cream cheese, capers & red onion spoons (GF) or King prawn, avocado & tomato salsa spoons (GF)
- Spinach and feta triangles (V)
- Mini quiche
- Salt & pepper calamari with aioli & Fries
- Chefs selection of sweets



BEVERAGE PACKAGES

GLADES PACKAGE

- 2 Hour Package - \$35 per person
- 3 Hour Package - \$45 per person
- 4 Hour Package - \$55 per person
- 5 Hour Package - \$65 per person

- Craigmoore Cuvee Brut
- Circa 1858 Sauvignon Blanc
- Circa 1858 Chardonnay
- Young Poets Moscato
- Circa 1858 Shiraz
- Draft Beer - XXXX Gold, Balter XPA, Great Northern, Cascade Light (bottle)
- Soft drinks & fruit juice

PREMIUM PACKAGE

- 2 Hour Package - \$45 per person
- 3 Hour Package - \$55 per person
- 4 Hour Package - \$65 per person
- 5 Hour Package - \$75 per person

- Wildflower Brut Cuvee
- Nobody's Hero Sauvignon Blanc
- Circa 1858 Chardonnay
- Young Poets Moscato
- Hidden Sea Pinot Noir
- Draft Beer - XXXX Gold, Balter XPA, Great Northern, Cascade Light (bottle)
- Soft drinks & fruit juice



ADDITIONAL INFORMATION

AUDIO VISUAL

The Ballroom:

- Drop down screen (1700mm x 1700mm), ceiling mounted data projector with laptop connection & in house speaker system package - \$120 per day

The Lounge:

- Data projector with HDMI connection, projected on wall - \$100 per day
- Mipro sound system with hand held mic - \$50 per day
- Note: We do not have an audio visual technician on-site. It's the clients responsibility to arrange operation of AV.

TERMS & CONDITIONS

- Package prices included are current for bookings up to JUNE 2024
- A minimum of 1 catering break (food & beverage) is required for 1/2 day hire and a minimum of 2 catering breaks for full day hire in any function room
- All packages and menus are subject to availability & change
- To hire a function room after 5pm there is a minimum spend. The spend does vary depending in the length of time the room is required.
- Room hire prices vary depend on requirement and length of time required
- No outside catering or beverages to be brought on-site
- Events held on Public Holidays and Sundays attract a further charge.
- Confirmation and deposit: Once an event date has requested you will receive a deposit statement and an event agreement. You will be required to return a completed copy of the agreement along with the deposit within 7days. No booking is confirmed until both the deposit and agreement is received via the Glades
- Full terms & conditions are listed on the agreement