



OCEAN-SIDE CONFERRNCING

Day Conference Package

Beach-Side Breakfast Package

Working Lunch

Post-Conference Canapes

Corporate Dinner - Seated Entree & Main

Beverage Price List

Accommodation

DAY CONFERENCE PACKAGE



Morning Tea Refreshments

Cocktail Ham & Cheese Croissants
House Made Banana Bread & Gourmet Muffins

Lunch

Working Lunch of Assorted Gourmet Wraps, Baguettes & Sandwiches
Seasonal Fruit, Australian Cheese Platter & Lavosh
Selection of Soft Drinks

Afternoon Tea Treats

Assorted Sweet Slices & Cakes

Beverages

Available during food service
Freshly Brewed Tea & Coffee
Fresh Juices of Orange & Apple
Still & Sparkling Mineral Water

\$70.00 Per Person inc GST

**A minimum of 20 Guests Applies

Additional Costs

Room Hire	\$700.00 (9am – 5pm, Monday to Thursday)
Staffing	\$40.00 per hour, per staff (minimum 4 hours)
Cleaning Fee	\$250.00

Package Inclusions

Flip Chart w Markers
A5 Pads of Paper
Pens
Bowls of Mints
Bottles of Water
White Linen Table Cloths
Room Set-Up

Room Capacity

Utilising Half Room

Theatre-Style
Cabaret-Style
U-Shape

180 Pax
60 Pax
35 Pax

Break Out Areas

Half Room
Balcony
Foyer

Parking

Over 200 car spaces
Monday to Friday

Distance from Airport

15 Minutes

Distance from Sydney CBD

20 Minutes

AV Available

2 Cordless Microphones
In-House Sound System
Presentation Screen
Data Projector

BEACH-SIDE BREKKIE

TEA & COFFEE STATION

Freshly Brewed Tea & Coffee
Sweet Treats

BREAKFAST MENU

Cocktail Croissants w Jam & Farmhouse Butter
Assorted Breakfast Muffins & Cocktail Danish Pastries
Vintage Jars of Natural Greek Yoghurt, Berry Compote & House Made Granola
Ham & Cheese Cocktail Croissants
Egg & Bacon Breakfast Rolls w Light Hollandaise & Baby Spinach
Fresh Assorted Bread & Toast Basket Medley

BEVERAGES

Available during food service
Freshly Brewed Tea & Coffee
Still & Sparkling Mineral Water

\$45.00 Per Person inc. GST

Additional Costs

Room Hire \$500.00 (3 Hour Hire)
Staffing \$40.00 per hour, per staff (minimum 4 hours)
Cleaning Fee \$200.00

***These additional costs vary if Breakfast is an addition to the*

Day Conference Package. Breakfast Juices available on consumption basis.



LIGHT LUNCH - \$15.00PP

Berkshire Apricot & Brandy Baked Ham on the Bone
Rustic Bread Basket Medley
Farmhouse Butter & Assorted Mustards

BBQ LUNCH - \$25.00PP

Greek-Style Chicken Skewers
Skewers of Lamb Tenderloin
Chargrilled Mediterranean Vegetables w Lemon & Oregano
Housemade Tzatziki w Citrus
Village Greek Salad
Warm Pita Bread

BUFFET LUNCH - \$35.00PP

Lemon Thyme & Parmesan Chicken w Mountain Herbs & Scorched Lemon Aioli
Slow-Cooked Grass Fed King Island Beef w Red Wine Jus
Homemade Italian Lasagne w Ricotta, Leek, Spinach & Grana Padana Bechamel
Pomme Chats, Roasted Garlic, Rosemary & Lemon Oil
Rocket, Pear & Reggiano Salad w Aged Balsamic

POST-CONFERENCE CANAPES



CANAPE VARIETIES

\$7.00 P/PERSON, P/VARIETY

Mozzarella & Basil Arancini Bites w Citrus Aioli - A House Speciality!
Crunchy Thai Marinated Barramundi w House-made Chilli Jam
French Crepes of Peking Duck w Shallot, Cucumber & Spiced Plum Sauce
Spoons of Prawn & Green Mango Salad w Lemongrass & Lime
Top Cat Signature Thai Sesame Chicken w Sweet Chilli
Tempura King Prawns & Vegetables w Ponzu
Spinach & Ricotta Cigars w Lemon Sumac
Lemon Thyme & Parmesan Crusted Chicken w Lemon Aioli
Thai Red Curry Atlantic Salmon w Fresh Lime & Young Coconut
Middle Eastern Lamb Kofta w Mint Yoghurt & Pomegranate
Crostini of King Island Beef w Horseradish Cream & Beetroot Confit
Spiced Dusted Spear Squid w Crispy Coriander & Chilli Mayo
Butter Poached Prawn on Garlic Rubbed Crostini & Dill Caper Mayo
Moroccan Spiced Chicken on a Black Sesame Crostini w Hummus & Pine Nuts
Seared Harvey Bay Scallops w Ginger, Shallot & Mirin
Baby Crumbed Whiting w Sweet Chilli
Assorted Pies - Lamb & Rosemary, Beef & Mushroom, Moroccan Chickpea
Chicken Souvlaki w Citrus Tzatziki

LUXE CANAPES

\$10.00 P/PERSON, P/VARIETY

Rustic Butter Chicken Pies w Minted Yoghurt
Shots of Coconut Battered Prawns w Mango Salsa
Cucumber Cups of Caramelised Balinese Pork w Toasted Sesame
Pita of Pulled Greek Lamb Shoulder w Minted Tzatziki
Firecracker Salmon & Baby Spinach Spring Rolls w Lime, Sesame & Soy
Traditional Vietnamese Banh Mi of Peking Duck w Crunchy Slaw
Pork Belly Bao Buns w Chilli Jam, Salted Cucumber & Coriander
Cones of Crunchy School Prawns w Fries & Citrus Mayo
Outback Wagyu Burger w Green Leaf, Tomato & Stone Fruit Chutney
Jars of Smoked Paprika & Saffron Risotto w Spanish Chorizo & Prawn
Blue Swimmer Crab Pots w Angel Hair Pasta, Lemon & Chilli
Mini Burgers of Buttermilk Chicken w Slaw & Sriracha Mayo
Wok Fried Rice w Crab & Pineapple served w a side of Chilli Sambal
Boats of Sticky Pork w Sour Herb Salad & Chilli Vinegar
Cheeseburger Spring Rolls w Bush Tomato Chutney
Cucumber Cups of Tahitian Snapper w Lime & First Pressed Coconut Cream

Additional Costs

Staffing \$40.00 per hour, per staff (minimum 4 hours)

Beverages on Consumption

CORPORATE DINNER - \$75 PP



Excludes Staff, Beverages, Cleaning & Room Hire

ENTREE - YOUR CHOICE OF 2, SERVED ALTERNATELY

Crisp Pork Belly, Paradise Pear & Muntrie Native Berry Glaze
King Prawns & Avocado Timbale w Spanish Onion, Charred Capsicum & Lime
Tangerine Duck Breast, Crispy Shallot w Fig & Samphire Tempura
Diver Scallops w Roasted Butternut Pumpkin, Honey Puree & Pancetta Crisps
Wild Caught Prawns w Beach Succulents, Campari & Native Finger Lime
Mediterranean-style Lamb Kofta w Pomegranate, Tahini & Pita Shards
Lychee Poached Chicken Salad w Chilli, Lime & Young Coconut
Sugar Cured Ocean Trout w Brioche Toast & Fennel Creme Fraiche
Slow-Cooked Chicken Roulade w Wild Honey & Fragrant Rosemary
9 Hour Lamb, Phyllo Bon Bon of Fetta, Honey & Sesame
King Island Beef Wellington w Mushroom, Prosciutto & Horseradish Cream
Tartlet of Fresh Fig & Buffalo Mozzarella w Baby Basil Caprese Salad (V)
Provolone & Trio Mushroom Arancini w Thyme & Garlic Aioli (V)
Spinach & Ricotta Gnocchi w Tomato Concasse & Grana Padana (V)
Burrata w Fig, Manuka Honeycomb, White Peach Cheeks & Mint (V)
Artisan Bruschetta w Heirloom Tomatoes, Bocconcini & Baby Basil (V)

LUXE UPGRADE ENTREES - ADDITIONAL \$5.00 P/Person

Balmain Bug & Mediterranean Oregano, Yuzu, Ginger & Grapefruit
Milk-Fed Lamb w Aegina Pistachio Nuts & Greek Yoghurt
Compacted Filo Tartlet w Crab & Cretan Gruyere, Honey & Fig
Sesame Crusted Tuna w Greek Honey & Feta Mousse
Crab & Feta Cigars w Ouzo Mayo & Caper Meringue
Tasmanian Scallops w Fish Roe Mousse Tarama & Greek Salsa

MAIN - YOUR CHOICE OF 2, SERVED ALTERNATELY

King Island Beef w Paris Mash, Swiss Mushrooms & Red Wine Jus
9-Hour Slow-Cooked Greek Lamb w Olive, Tomato & Baked Feta
Herb & Nut Crusted Salmon w Lemon Mash, Warrigal Greens & Citrus Beurre Blanc
Macadamia-Crusted Pork w Maple Labneh & Cider Sprouts
Parmesan & Thyme Crusted Chicken w Baby Cos, Pancetta & Scorched Lemon Aioli
Atlantic Salmon w Feta, Olive & Tomato, Courgette wrapped Tzatziki & Toasted Capers
Line-Caught Snapper & Flake Salt Baby Chats, Campari & Lemon
Crisp Pork Belly & Seared Scallops w Cauliflower Puree & Fennel Herb Salad
Millyhill Lamb, Herb Crusted w Potato Galette & Spiced Yoghurt
Cone Bay Barramundi w Yoghurt Tartare & Herb Salad
Beef Cheek Ravioli w Mandarin Mustard Fruits
Char-Grilled Mediterranean Vegetable Stack w Basil Pesto & Bechamel (V)
Housemade Italian Lasagne w Ricotta, Leek, Brie & Grana Padana Bechamel (V)
Travichti Pie of Portobello Mushrooms, Spinach & Goats Cheese (V)
Four Cheese Ravioli w Crispy Sage & Aged Parmesan (V)
Eggplant Schnitzel with Tabbouleh & Tahini (V)

LUXE UPGRADE MAINS - ADDITIONAL \$5.00 P/Person

Wild Barramundi w Housemade White Tarama, Lemon & Fennel Salad
Slow-Cooked King Island Beef w Beetroot Dumplings of Feta Cheese Mousse
Baked Ocean Trout w Olive Oil Rusks, Figs & Honey Yoghurt
Lemon-Oregano Glazed Confit of Chicken, Greek Yoghurt, Feta & Peinirli Pastry
Broken Filo Pastry of Leek & Ricotta, topped w Eggplant Almond Salad (V)
Pastitio of Courgette & Greek Goat's Cheese, Citrus Tzatziki (V)

BEVERAGES ON CONSUMPTION



BRONZE WINES \$42 P/BOTTLE \$8 P/GLASS

Boutique Wines
From Red Cliffs, Victoria

Morgans Bay Brut Cuvee

Morgans Bay Sauvignon Blanc

Morgans Bay Chardonnay

Morgans Bay Shiraz Cabernet

SILVER WINES \$49 P/BOTTLE \$10 P/GLASS

Twin Islands Pinot Noir Sparkling
Marlborough, New Zealand

Twin Islands Sauvignon Blanc
Marlborough, New Zealand

Langmeil High Road Chardonnay
Eden Valley, South Australia

Langmeil The Long Mile
Eden Valley, South Australia

GOLD WINES \$55 P/BOTTLE \$12 P/GLASS

Jansz Cuvee
Tasmania

Forest Hill Sauvignon Blanc
Mount Barker, Western Australia

Forest Hill Chardonnay
Mount Barker, Western Australia

Forest Hill Shiraz
Mount Barker, Western Australia

Opawa Pinot Noir
Marlborough, New Zealand

***You can decide to have spirits available on the bar tab.*

Corkage for spirits applies at \$50.00 P/750mL Bottle should you wish to supply your own.

***Guava Bellinis are served all night but if you want a signature cocktail we have 11L Cocktail Pitchers available - Price upon request*

BEERS

On Tap - \$8.00 Each

Carlton Draught, Fat Yak, Pure Blonde,
Coopers Pale Ale

Bottled - \$7.00 Each
Light Beer

SOFT DRINKS

\$4.50 Each

Coke, Diet Coke, Lemonade, Ginger Ale,
Lemon Squash, Soda, Tonic

JUICE

\$5.00 Each

Guava, Apple, Orange

SHELF SPIRITS

\$10.00 Each

Johnny Walker Red Label Scotch,
Irish Jameson Scotch Whiskey,
Smirnoff Vodka,
Jim Beam Bourbon,
Jack Daniels Bourbon,
Bundaberg Rum,
Gordons Gin

ACCOMMODATION



HOTELS

The Branksome Mascot
Crowne Plaza Coogee

Ph: 8338 3288
Ph: 9315 7600

APARTMENTS

Meriton Mascot
AEA Coogee View

Ph: 9277 1111
Ph: 9315 8388

MOTELS

Sands Hotel Maroubra
Coogee Sands

Ph: 9326 8800
Ph: 9665 8588

Our Accomodation Recommendations:

Prices range from \$160 p/night to \$470 p/night for Family & Friends.

Best new local accomodation option is The Branksome Hotel & Residences in Mascot. Indoor swimming pool, rooftop cocktail bar, children's playground, gymnasium, sauna and stunning rooms with kitchenette & laundrette. Very affordable and very close to Horizons!