

SEMINARS

*Boardroom hire fee \$150.00 (Boardroom table setup for up to 15 people)
Full room hire fee \$450.00 (Up to 200 people) depending on setup
½ room hire fee \$250.00 (from 15 to 100 people) depending on setup
All room hire is based on per day.*

*Continuous Coffee and Tea: \$4.00 per person
Orange Juice / Assorted Soft drinks: \$2.00 per person or
\$6.50 per jug*

MORNING & AFTERNOON TEA

Your choice of

*Freshly baked homemade biscuits \$3.00 per person
Plain and Fruit Scones with Jam and Cream: \$3.90 per person
Savoury Scones (Bacon, Cheese & Onion) \$4.50 per person
Home Baked Muffins served with cream & butter \$4.00 per person*

LUNCH

*MYO (Make Your Own Rolls and Wraps) \$16.50 per person
Assortment of 3 Cold Meats, tomato, lettuce, Beetroot, Carrot, Onion, Cheese,
Breads: Rolls, Wraps, French Sticks + Fruit and Condiments*

*Assorted Wraps, Rolls and French Breads \$14.00 per person
Chef's Choice of fillings on white and wholemeal breads, plus a Cheese & fruit
platter*

*BBQ Buffet (Please note you must have a minimum of 20 people) ...Choice of
2 Meats \$20 3 Meats \$25 4 Meats \$30
Meat Choices:*

*Chicken or Vegetarian Kebab (Plain, Tandoori, or Honey and Soy)
Mini Rib Fillet, Sausages, Beef Burgers, Marinated Chicken Wings
Garden Salad, Coleslaw and Potato Salad + Breads and Fruit
Served with condiments & butter.*

Please advise of any Dietary Requirements at time of booking.