



MENU

BANQUET HALL

Freshly baked bread rolls with butter

ENTREES

Lebanese style lentil soup with pita croutons and lemon **(v)**

Olive oil marinated Roma tomatoes and asparagus with bocconcini and caper salsa **(v, gf)**

Shark Bay prawn with smoked Tasmanian salmon and black pepper mayonnaise **(gf)**

Baked beef rendang empanada with pickled cucumber salad

MAIN COURSES

Miso roasted eggplant with tahini sauce and toasted pine nuts **(ve, gf)**

Grilled market fish fillet with crushed peas and vermouth butter

Roasted free range chicken confit, preserved lemon and pumpkin cous cous with jus

Roasted Stirling Ranges beef scotch fillet steak with potato gratin and red wine jus

Baked curried lamb and saffron rice bobotie with grilled lamb chop and tomato sambal

DESSERTS - OPTION 1

Vanilla cheesecake crumble with pineapple compote

Chantilly choux puff with marinated strawberries and chocolate sauce **(v)**

Gianduja chocolate mousse cake with marinated strawberries

SHARED PETITE SWEETS - OPTION 2

Please select three

Macarons **(v)**

Lemon meringue pies **(v)**

Chocolate orange fudge cakes **(v, gf)**

Mini ice cream cornettes **(v)**

Profiteroles **(v)**

Fresh fruit skewers **(ve, gf)**

Petite apple tartlets **(v)**

Mini tarts tropeziennes **(v)**

Pannacotta with watermelon **(gf)**

Crème brulee **(v, gf)**

CHEESE - OPTION 3

Shared cheese platters

Chef's selection of cheeses accompanied by muscatels, savoury crispbreads, glazed fruit, quince paste and walnuts

Freshly brewed coffee and tea

PRICING

Two Course Set Menu

\$70.00 per person | \$65.00 per person (Members)

Three Course Set Menu

\$80.00 per person | \$75.00 per person (Members)

Menu Upgrades

Alternate drop: 2 x entrees - \$7.50 per person

Alternate drop: 2 x main courses - \$7.50 per person

Alternate drop: 2 x desserts - \$7.50 per person

Choice of 2 x main courses - \$12.50pp (max 150 guests)



Please advise your service team member if you or any of your guests have a food allergy or intolerance.

Our food is prepared in a kitchen that produces items containing milk, eggs, wheat, fish, shellfish, soy, sulphites, lupin, sesame seeds, peanuts and tree nuts. Whilst we take precautions against cross-contamination, we cannot guarantee that any item is 100% free of allergens as we use shared preparation areas.



MENU

SEMINAR ROOM

Freshly baked bread rolls with butter (v)

ENTRÉE

Lebanese style lentil soup with pita croutons and lemon (v)

Shaved turkey breast, Roma tomato, bocconcini and caper salad (gf)

Beef rendang empanada with cucumber pickle

MAIN COURSE

Miso roasted eggplant with tahini sauce and pine nuts (ve, gf)

Grilled salmon fillet with crushed peas and vermouth butter sauce (gf)

Baked curried lamb bobotie and saffron rice with tomato sambal

DESSERT

Vanilla cheesecake crumble with pineapple compote

Chantilly choux puff with marinated strawberries and chocolate sauce (v)

Dellendale Nullaki cheese with quince paste, walnuts and savoury crackers (v)

Freshly brewed coffee and tea

PRICING

Two Course Set Menu

\$70.00pp | \$65.00pp (Members)

Three Course Set Menu

\$80.00pp | \$75.00pp (Members)

Menu Upgrades

Alternate Drop: 2 x entrées \$7.50pp

Alternate Drop: 2 x main courses \$7.50pp

Alternate Drop: 2 x desserts \$7.50pp

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MENU

PRIVATE DINING

Freshly baked bread rolls with butter (v)

ENTRÉE

Lebanese style lentil soup with pita croutons and lemon (v)

Shaved turkey breast, Roma tomato, bocconcini and caper salad (gf)

Beef rendang empanada with cucumber pickle

MAIN COURSE

Miso roasted eggplant with tahini sauce and pine nuts (ve, gf)

Grilled salmon fillet with crushed peas and vermouth butter sauce (gf)

Baked curried lamb bobotie and saffron rice with tomato sambal

DESSERT

Vanilla cheesecake crumble with pineapple compote

Chantilly choux puff with marinated strawberries and chocolate sauce (v)

Dellendale Nullaki cheese with quince paste, walnuts and savoury crackers (v)

Freshly brewed coffee and tea

PRICING

Two Course Set Menu

\$70.00pp | \$65.00pp (Members)

Three Course Set Menu

\$80.00pp | \$75.00pp (Members)

Menu Upgrades

Choice of 2 x entrées \$12.50pp

Choice of 2 x main courses \$12.50pp

Choice of 2 x desserts \$12.50pp

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BANQUET

WINE AND BEVERAGE LIST

CHAMPAGNE

Moët & Chandon NV, Champagne, France

NON-MEMBER

\$135.00

MEMBER

\$130.00

SPARKLING

Angove Chalk Hill Blue Sparkling NV, Multi-Regional SA

\$42.00

\$39.00

Folklore Sparkling Brut NV, Margaret River, WA

\$53.00

\$50.00

Veuve Tailhan Sparkling Brut, France IN

\$62.00

\$59.00

Da Luca Prosecco, Italy

\$62.00

\$59.00

Villa Maria Sparkling Cuvee Brut, Marlborough, NZ

\$65.00

\$62.00

Idée Fixe Premier Brut NV, Margaret River, WA

\$100.00

\$95.00

ROSÉ

Vasse Felix Classic Dry Rosé, Margaret River, WA

\$60.00

\$57.00

Singlefile Great Southern Rosé, Great Southern WA

\$84.00

\$79.00

SAUVIGNON BLANC

Villa Maria Lighter in Alcohol Sauvignon Blanc, Marlborough, NZ

\$62.00

\$59.00

Villa Maria Sauvignon Blanc, Marlborough, NZ

\$65.00

\$62.00

Leeuwin Estate Siblings Sauvignon Blanc, Margaret River, WA

\$72.00

\$69.00

Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA

\$84.00

\$79.00

RIESLING

Leeuwin Estate Art Series Riesling, Margaret River, WA

\$64.00

\$61.00

Rockford Hand Picked Riesling, Eden Valley, SA

\$84.00

\$79.00

CHARDONNAY

Vasse Felix Filius Chardonnay, Margaret River, WA

\$74.00

\$71.00

Forest Hill Chardonnay, Denmark, WA

\$74.00

\$71.00

Alkoomi Collection Chardonnay, Frankland River, WA

\$74.00

\$71.00

Singlefile Great Southern Chardonnay, Great Southern, WA

\$84.00

\$79.00

Evoi Chardonnay, Margaret River, WA

\$84.00

\$79.00

Churchview, Bartondale Chardonnay, Adelaide Hills, SA

\$90.00

\$85.00

Leeuwin Estate Art Series Chardonnay, Margaret River, WA

\$220.00

\$210.00

OTHER WHITES

Angove Chalk Hill Blue Semillon Sauvignon Blanc, Multi-Regional, SA

\$42.00

\$39.00

Oakover Clockwork Classic Dry White, Swan Valley, WA

\$52.00

\$49.00

Vasse Felix Classic Dry White, Margaret River, WA

\$60.00

\$57.00

Skuttlebutt Sauvignon Blanc Semillon, Margaret River, WA

\$63.00

\$60.00

West Cape Howe Semillon Sauvignon Blanc, Mount Barker, WA

\$64.00

\$61.00

Cape Mentelle Semillon Sauvignon Blanc, Margaret River, WA

\$65.00

\$62.00

Fermoy Estate Semillon Sauvignon Blanc, Margaret River, WA

\$65.00

\$62.00

Marri Wood Sauvignon Blanc Semillon, Margaret River, WA

\$65.00

\$62.00

Lenton Brae Semillon Sauvignon Blanc, Margaret River, WA

\$70.00

\$67.00

Stella Bella Semillon Sauvignon Blanc, Margaret River, WA

\$72.00

\$69.00

Cullen Mangan Vineyard Sauvignon Blanc Semillon, Wilyabrup, WA

\$84.00

\$79.00



BANQUET

WINE AND BEVERAGE LIST

PINOT NOIR

	NON-MEMBER	MEMBER
Castelli Estate Pinot Noir, Denmark, WA	\$62.00	\$59.00
Coldstream Hills Pinot Noir, Yarra Valley, VIC	\$84.00	\$79.00

CABERNET MERLOT

Angove Chalk Hill Blue Cabernet Merlot, SA	\$42.00	\$39.00
West Cape Howe Cabernet Merlot, Mount Barker, WA	\$57.00	\$54.00
Castelli Estate Cabernet Merlot, Great Southern, WA	\$62.00	\$59.00
Lenton Brae Cabernet Merlot, Margaret River, WA	\$70.00	\$67.00

CABERNET SAUVIGNON

Forest Hill Highbury Fields Cabernet Sauvignon, Denmark, WA	\$60.00	\$57.00
Willoughby Park Cabernet Sauvignon, Great Southern, WA	\$65.00	\$62.00
Cape Mentelle Cabernet Sauvignon, Margaret River, WA	\$65.00	\$62.00
Vasse Felix Filius Cabernet Sauvignon, Margaret River, WA	\$74.00	\$71.00
Mollydooker Maitre'D Cabernet Sauvignon, McLaren Vale, SA	\$84.00	\$79.00
Vasse Felix Premier Cabernet Sauvignon, Margaret River, WA	\$105.00	\$100.00
Leeuwin Estate Art Series Cabernet Sauvignon, Margaret River, WA	\$145.00	\$140.00
Moss Wood Ribbon Vale Cabernet Sauvignon, Margaret River, WA	\$145.00	\$140.00

SHIRAZ

Nikola Estate Shiraz, Swan Valley, WA	\$60.00	\$57.00
Taylor's Estate Limestone Coast Shiraz, Clare Valley, SA	\$62.00	\$59.00
Howard Park Flint Rock Shiraz, Margaret River, WA	\$65.00	\$62.00
Leeuwin Estate Siblings Shiraz, Margaret River, WA	\$72.00	\$69.00
Three Elms Timbertops Shiraz, Frankland River, WA	\$74.00	\$71.00
Dukes Single Vineyard Shiraz, Porongurup, WA	\$75.00	\$72.00
Brothers in Arms No.6 Shiraz, Langhorne Creek, SA	\$80.00	\$77.00
Bunn Shiraz, Mount Barker, WA	\$84.00	\$79.00
Amelia Park Shiraz, Frankland River, WA	\$89.00	\$84.00
Leeuwin Estate Art Series, Shiraz, Margaret River, WA	\$90.00	\$85.00
Alkoomi Jarrah Shiraz, Frankland River, WA	\$105.00	\$100.00
Penfolds Bin 28 Shiraz, Adelaide Hills, SA	\$115.00	\$110.00

OTHER REDS

Oakover Wines Clockwork Classic Red, Swan Valley, WA	\$52.00	\$49.00
Vasse Felix Classic Dry Red, Margaret River, WA	\$60.00	\$57.00
Capel Vale Debut Malbec, Mount Barker, WA	\$62.00	\$59.00
Bleasdale Broadside Cabernet Sauvignon, Shiraz, Malbec, McLaren Vale, SA	\$62.00	\$59.00
Skuttlebutt Shiraz Cabernet Sauvignon, Margaret River, WA	\$63.00	\$60.00
Woodlands Cabernet Sauvignon Merlot, Margaret River, WA	\$77.00	\$72.00
Mollydooker Two Left Feet Shiraz Cabernet Merlot, McLaren Vale, SA	\$84.00	\$79.00
Henschke Five Shillings Shiraz, Mataro, Eden Valley, SA	\$84.00	\$79.00
Henschke Henry's Seven Shiraz, Grenache, Mataro, Viognier, Eden Valley, SA	\$90.00	\$85.00
Moss Wood Amy's Blend Cabernet Sauvignon, Margaret River, WA	\$90.00	\$85.00



BANQUET

WINE AND BEVERAGE LIST

SPRITZ COCKTAILS (BY THE GLASS)

Zoncello Limoncello Spritz

NON-MEMBER

MEMBER

\$15.00

\$15.00

Aperol Spritz

\$15.00

\$15.00

AUSTRALIAN BOTTLED BEER

James Boags Premium Light (2.7%)

\$10.00

\$9.00

James Boags Premium (4.6%)

\$11.00

\$10.00

Little Creatures Rogers (3.8%)

\$11.00

\$10.00

Little Creatures Pale Ale (5.2%)

\$11.00

\$10.00

James Squire 150 Lashes Pale Ale (4.2%)

\$11.00

\$10.00

IMPORTED BOTTLED BEER

Guinness (4.2%), Ireland

\$13.00

\$12.00

Peroni Nastro Azzurro (5.1%), Italy

\$13.00

\$12.00

Peroni Nastro Azzurro Mid-Strength (3.5%), Italy

\$13.00

\$12.00

NON-ALCOHOLIC BOTTLED BEER

Peroni Nastro Azzurro, Italy

\$10.00

\$9.00

CIDER

Little Creatures Pipsqueak Cider (5.2%)

\$11.00

\$10.00

NON-ALCOHOLIC

Orange Juice (glass)

\$5.50

\$5.00

Orange Juice (jug)

\$20.00

\$18.00

Soft Drinks (glass) - Coke, Coke Zero, Sprite, Lemon Lime Bitters

\$5.50

\$5.00

Still Water (750ml bottle)

\$8.50

\$8.00

Sparkling Mineral Water (750ml bottle)

\$8.50

\$8.00



BEVERAGE PACKAGE

All Alcohol Packages Include

James Boags Premium Light (2.9%)
James Boags Premium (5.0%)
A selection of soft drinks and orange juice

PACKAGE ONE

NV Angove Chalk Hill Blue Sparkling
Angove Chalk Hill Blue Semillon Sauvignon Blanc
Angove Chalk Hill Blue Cabernet Merlot

PACKAGE TWO

Folklore Sparkling Brut
Oakover Clockwork Classic Dry White
Oakover Clockwork Classic Red

PACKAGE THREE

NV Veuve Deville Blanc De Blancs Brut
Vasse Felix Classic Dry White
Vasse Felix Classic Dry Red

SOFT DRINK PACKAGE

A selection of soft drinks
(Coke, Coke Zero and Sprite)
Fresh orange juice
Sparkling mineral water

Optional Upgrade

Add Aperol Spritz or Limoncello Spritz
On consumption - **\$15 per glass**

PRICE LIST

Hours	Package One	Package Two	Package Three	Soft Drink Package
1	\$26.00	\$31.00	\$36.00	\$12.00
2	\$31.00	\$36.00	\$41.00	\$14.00
3	\$36.00	\$41.00	\$46.00	\$16.00
4	\$41.00	\$46.00	\$51.00	\$18.00
5	\$46.00	\$51.00	\$56.00	\$20.00

BEER UPGRADE

	To Replace James Boags Premium	To Add a Third Beer
Little Creatures Pale Ale	+ \$3.00pp	+ \$3.00pp
Little Creatures Rogers	+ \$3.00pp	+ \$3.00pp
James Squire 150 Lashes Pale Ale	+ \$3.00pp	+ \$3.00pp

Please note that prices are current and are subject to increase in line with inflation

AUDIO VISUAL EQUIPMENT PRICE LIST

ITEM	STANDARD RATE	MEMBER RATE
AUDIO		
In-built lectern microphone & PA	Complimentary	Complimentary
Lapel microphone	\$150.00	\$100.00
Handheld microphone	\$150.00	\$100.00
Microphone panel pack (6 lapel & 2 handheld microphones)	\$750.00	\$500.00
VISION		
Computer, projector and screen	\$500.00	\$350.00
Computer, projector and screen (Auditorium)	\$650.00	\$500.00
Remote clicker	\$50.00	\$30.00
MISCELLANEOUS		
Portable whiteboard with markers	\$50.00	\$30.00
Flipchart with markers and paper	\$50.00	\$30.00
Integrated webcam (Auditorium, Seminar Room 1, 2 & 4)	\$100.00	\$75.00
Webcam (all other venues)	\$75.00	\$50.00
Exhibitor table (clothed)	\$5.00	\$5.00
PORTABLE SPEAKERS		
Portable speakers (music only)	\$100.00	\$75.00
Portable speakers with lectern & microphone	\$150.00	\$125.00