

CORPORATE EVENTS



WELCOME

TO THE ALCOTT LANE COVE CORPORATE EVENTS



The Alcott is the perfect place for your next corporate event! Our unique function spaces are designed to be modern and creative, with premium catering and flexible packages. Our events team will work with you to cater towards your individual needs, ensuring that your corporate conference, meeting, event, team building exercise or presentation will be a success! With our range of AV equipment, experienced team, and commitment to creating a memorable experience, the Alcott is perfect for all your corporate needs.

The Alcott offers Full day, Half Day, Morning Tea, Afternoon Tea, and Breakfast Bites catering.



CORPORATE SPACES

The Alcott provides the perfect space for corporate conferences, meetings, events, team building exercises and presentations. The Sirocco and The Sorrento are both contemporary in design and can accommodate to your individual needs.



THE SIROCCO

A versatile space and contemporary in design, the Sirocco can accommodate up to 70 people.



THE SORRENTO

Light and airy, this contemporary space is perfect for conferences ranging for up to 20 people.

CORPORATE GRAZING MENU FULL DAY PACKAGE

MORNING TEA, LUNCH & AFTERNOON TEA



MORNING AND AFTERNOON TEA

MORNING TEA

Freshly baked danish platter & sliced seasonal fruit platter

AFTERNOON TEA

Chefs selection of sweet bite & sliced season fruit platter

LUNCH

Served as a grazing selection

SELECTION OF BREADS

ANTIPASTO SHARE PLATTER

selection of marinated grilled vegetables, olives, sliced cured meats, pickles, relish & hummus

MAINS Choose two

BAKED TASMANIAN SALMON

with sauté green beans with ginger chilli verde & grilled lemon *gf nf*

SLICED ROAST RUMP CAP

with pea puree, sauteed mushrooms, garlic & red wine jus *gf nf*

WILD MUSHROOM AND GARLIC RISOTTO

gf v nf

GRILLED FREE-RANGE CHICKEN

with grilled corn kernels, green olives & harissa roast potato *gf nf*

SLOW COOKED LAMB SHOULDER

roast vegetables, tzatziki sauce & red wine jus *gf nf*

ROASTED QLD PUMPKIN

with chermoula marinade, chickpeas, pinenuts, currants & tahini yogurt *v gf*

SALADS Choose two

CHILLED BABY POTATOES

with fresh herb mayonnaise, wild rocket & shallots *v gf nf*

GREEK SALAD

with diced cucumber, vine-ripened tomatoes, Kalamata olives, Spanish onion, parsley, feta & balsamic vinaigrette *v gf nf*

HOUSE SLAW

with chipotle dressing *v gf df nf*

MIXED GREEN LEAVE SALAD

with cucumber, vine-ripened tomatoes & house dressing *v gf df nf*

ROASTED CARROTS & SWEET POTATO SALAD

with sunflower seeds & smoked coconut yogurt dressing *v gf df nf*

ROCKET, PEAR & PARMESAN SALAD

with balsamic dressing *v gf df*



\$ 70 PP

Room hire Fee \$525 (8 hours) Covers the cost off all AV & equipment

* Menu is subject to change. Minimum 15 pax. Available Wednesday to Sunday only



CORPORATE GRAZING MENU HALF DAY PACKAGE

MORNING TEA OR AFTERNOON TEA, LUNCH



MORNING OR AFTERNOON TEA

FRESHLY BAKED DANISH PLATTER

v gfo dfo vgo nf

SLICED SEASONAL FRUIT PLATTER

vg df gf nf

LUNCH

Served as a grazing selection

SELECTION OF BREADS

ANTIPASTO SHARE PLATTER

selection of marinated grilled vegetables, olives, sliced cured meats, pickles, relish & hummus

MAINS Choose two

BAKED TASMANIAN SALMON

with sauté green beans with ginger chilli verde & grilled lemon *gf nf*

SLICED ROAST RUMP CAP

with pea puree, sauteed mushrooms, garlic & red wine jus *gf nf*

WILD MUSHROOM AND GARLIC RISOTTO

gf v nf

GRILLED FREE-RANGE CHICKEN

with grilled corn kernels, green olives & harissa roast potato *gf nf*

SLOW COOKED LAMB SHOULDER

roast vegetables, tzatziki sauce & red wine jus *gf nf*

ROASTED QLD PUMPKIN

with chermoula marinade, chickpeas, pinenuts, currants & tahini yogurt *v gf*

SALADS Choose two

CHILLED BABY POTATOES

with fresh herb mayonnaise, wild rocket & shallots *v gf nf*

GREEK SALAD

with diced cucumber, vine-ripened tomatoes, Kalamata olives, Spanish onion, parsley, feta & balsamic vinaigrette *v gf nf*

HOUSE SLAW

with chipotle dressing *v gf df nf*

MIXED GREEN LEAVE SALAD

with cucumber, vine-ripened tomatoes & house dressing *v gf df nf*

ROASTED CARROTS & SWEET POTATO SALAD

with sunflower seeds & smoked coconut yogurt dressing *v gf df nf*

ROCKET, PEAR & PARMESAN SALAD

with balsamic dressing *v gf df*

\$55 PP

Room Hire Fee \$475 (5 Hours) and covers the cost of all AV & Equipment in the room

* Menu is subject to change. Minimum 15 pax. Available Wednesday to Sunday only

CORPORATE A LA CARTE PACKAGE

HALF DAY \$55^{PP}

Includes morning or afternoon tea + lunch

FULL DAY \$65^{PP}

Includes morning tea & afternoon tea + lunch

MORNING TEA

FRESHLY BAKED DANISH PLATTER & SLICED SEASONAL FRUIT PLATTER

v gfo dfo vgo nf

AFTERNOON TEA

CHEFS SELECTION OF SWEET BITE & SLICED SEASON FRUIT PLATTER

v gfo dfo vgo nf

LUNCH

Each guest to select one meal
Complimentary jugs of soft drink included in lunch package

SALADS optional add chicken

CAESAR SALAD

with cos lettuce, bacon, garlic croutons, parmesan, egg & Caesar dressing *nf vo gfo*

CLASSIC GREEK SALAD

with cucumber, tomatoes, Spanish onion, kalamata olives & feta *gf nf v dfo*

MAINS

CHICKEN SCHNITZEL

with crumbed chicken cutlet, tomato and cucumber salad, tzatziki & chips *nf*

PRAWN SPAGHETTINI

with prawns, chilli flakes, green olives, parsley, tomato, fetta & lemon *nf*

SEARED SPICED BARRAMUNDI

with tomato, corn & lime salsa, sweet potato fries *nf df*

220GM SIRLOIN STEAK

with green salad, chips & choice of sauce *nf Chimichurri/ gravy/ peppercorn sauce*

BURGERS All served with chips

THE ALCOTT

grass-fed beef patty, cheese, tomato, lettuce, pickles, onion, burger sauce on a milk bun *nf gfo*

FRIED CHICKEN

buttermilk fried chicken, cheese, tomato, lettuce, pickles, onion, spicy ranch sauce on a milk bun *nf gfo*

CAULIFLOWER STEAK

spiced fried cauliflower, pickles, onion, tomato, lettuce, chipotle aioli on a milk bun *v nf*

*Menu subject to change. Available for 6 - 15 guests only. Available Wednesday to Sunday.



ROOM HIRE

Full day \$525 (up to 8 hours)
Half day \$475 (up to 5 hours)
This fee covers the cost of all AV & Equipment in the room

CORPORATE INCLUSIONS



THE SIROCCO

Accommodates up to 70 people

Fully equipped with a large Projector & Screen

TV Screen

Wireless Microphone, lectern & stage available

U-shape, boardroom, auditorium, classroom, cabaret & banquet set up available

Free Venue Wifi

Flipchart or Whiteboard

Note Pads & Pens

HDMI & USB- C adaptor available

Charging Station



THE SORRENTO

Accommodates up to 20 people

U-shape, boardroom, classroom & cabaret style set up available

TV Screen

Conferencing Facilities

Audio Facilities

Free Venue Wifi

Flipchart or whiteboard

Note Pads & Pens

Charging Station

HDMI & USB- C Adaptor available

ADDITIONAL CATERING & BREAKFAST BITES



MORNING TEA OR AFTERNOON TEA

\$16^{PP}

FRESHLY BAKED DANISH PLATTER

v gfo dfo vgo nf

SLICED SEASONAL FRUIT BOWL

vg df gf nf

MORNING TEA & AFTERNOON TEA

\$32^{PP}

MORNING TEA

Freshly Baked Danish platter + Fruit platter

AFTERNOON TEA

Chefs selection of a sweet bite + Fruit platter

BEVERAGES

Bar tab can be set up for freshly made barista coffees

TEA & COFFEE STATION • **\$3 PER PERSON**

ORANGE OR APPLE JUICE • **\$10 PER JUG**

SOFT DRINKS • **\$10 PER JUG**

BREAKFAST BITES

PACKAGE \$26^{PP}

Choose 4 bite options

CAFÉ MUFFINS

SMASHED AVOCADO AND FETTA BRUSCHETTA

MINI TOMATO AND CHEESE CROISSANTS

PORTUGUESE TART

CHOCOLATE BROWNIE

BACON AND EGG BREAKFAST SLIDERS

ASSORTED MINI QUICHE

BAKED BANANA BREAD WITH SALTED CARAMEL

Minimum order of 15 each
Additional bites for \$6.50 each

THE

ALCOTT

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