

CORPORATE EVENTS



FUNCTION SPACES



THE SIROCCO

Accommodates up to 70 people

Choice of room set up including U-Shape, Boardroom, Theatre, Classroom, Cabaret or Banquet

Projector & TV Screen

Wireless Microphone, Lectern & Stage available

Free Venue Wifi

Flipchart or Whiteboard

Note Pads & Pens

HDMI & USB-C adaptor available

Charging Station



THE SORRENTO

Accommodates up to 30 people

Choice of room set up including U-Shape, Boardroom, Theatre, Classroom or Cabaret

TV Screen

Conferencing & Audio Facilities

Free Venue Wifi

Flipchart or Whiteboard

Note Pads & Pens

HDMI & USB-C Adaptor available

Charging Station

FULL DAY GRAZING PACKAGE

Minimum 15 pax

MORNING & AFTERNOON TEA

MORNING TEA

Baked danish platter & sliced
seasonal fruit platter

AFTERNOON TEA

Chefs selection of sweet bite
& sliced season fruit platter

LUNCH

SELECTION OF BREADS

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 & GARLIC RISOTTO

gf v nf

GRILLED FREE-RANGE CHICKEN

with grilled corn, 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 cucumber, cherry tomatoes, Kalamata
olives, Spanish onion, parsley, feta
& balsamic vinaigrette · *v gf nf*

HOUSE SLAW

with chipotle dressing · *v gf df nf*

MIXED GREEN LEAF 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*

\$70 pp

+ \$525 Room
Hire Fee
(8hrs)



**All dietaries can be catered for upon request*



\$55 pp

+ \$475 Room
Hire Fee
(8hrs)

HALF DAY GRAZING PACKAGE

Minimum 15 pax

MORNING OR AFTERNOON TEA

FRESHLY BAKED DANISH PLATTER *or* SLICED SEASONAL FRUIT PLATTER
vg gf

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
& GARLIC RISOTTO**
gf v nf

GRILLED FREE-RANGE CHICKEN
with grilled corn, 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 cucumber, cherry tomatoes, Kalamata
olives, Spanish onion, parsley, feta
& balsamic vinaigrette · *v gf nf*

HOUSE SLAW
with chipotle dressing · *v gf df nf*

MIXED GREEN LEAF 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*

**All dietaries can be catered for upon request*

A LA CARTE PACKAGE

HALF DAY - \$55^{PP}

includes lunch with morning **or** afternoon tea

FULL DAY - \$65^{PP}

includes morning tea, lunch & afternoon tea

MORNING TEA

FRESHLY BAKED DANISH PLATTER &
SLICED SEASONAL FRUIT PLATTER

AFTERNOON TEA

CHEFS SELECTION OF SWEET BITE &
SLICED SEASON FRUIT PLATTER

v gfo dfo vgo nf

LUNCH

Each guest to select one meal

CAESAR SALAD

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

CHICKEN SCHNITZEL

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

SEARED SPICED BARRAMUNDI

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

CHICKEN SCHNITZEL BURGER

chicken schnitzel, cheese, tomato, lettuce,
pickles, onion, burger sauce, milk bun, chips · *gfo*

CLASSIC GREEK SALAD

with cucumber, tomatoes, Spanish
onion, kalamata olives & feta

gf nf v dfo

VEGETARIAN LASAGNA

layers of grilled vegetables, napolitana sauce,
cheese, with a green salad & balsamic dressing · *v*

220GM RUMP STEAK

with green salad, chips & gravy

THE ALCOTT BURGER

grass-fed beef patty, cheese, tomato, lettuce,
pickles, onion, burger sauce, milk bun, chips · *gfo*

POKE BOWL SALAD

avocado, quinoa, edamame, cabbage, mixed leaf, fresh herbs, crispy onion, sesame dressing · *vg gf nf*

DRINKS

Complimentary jugs of soft drink included

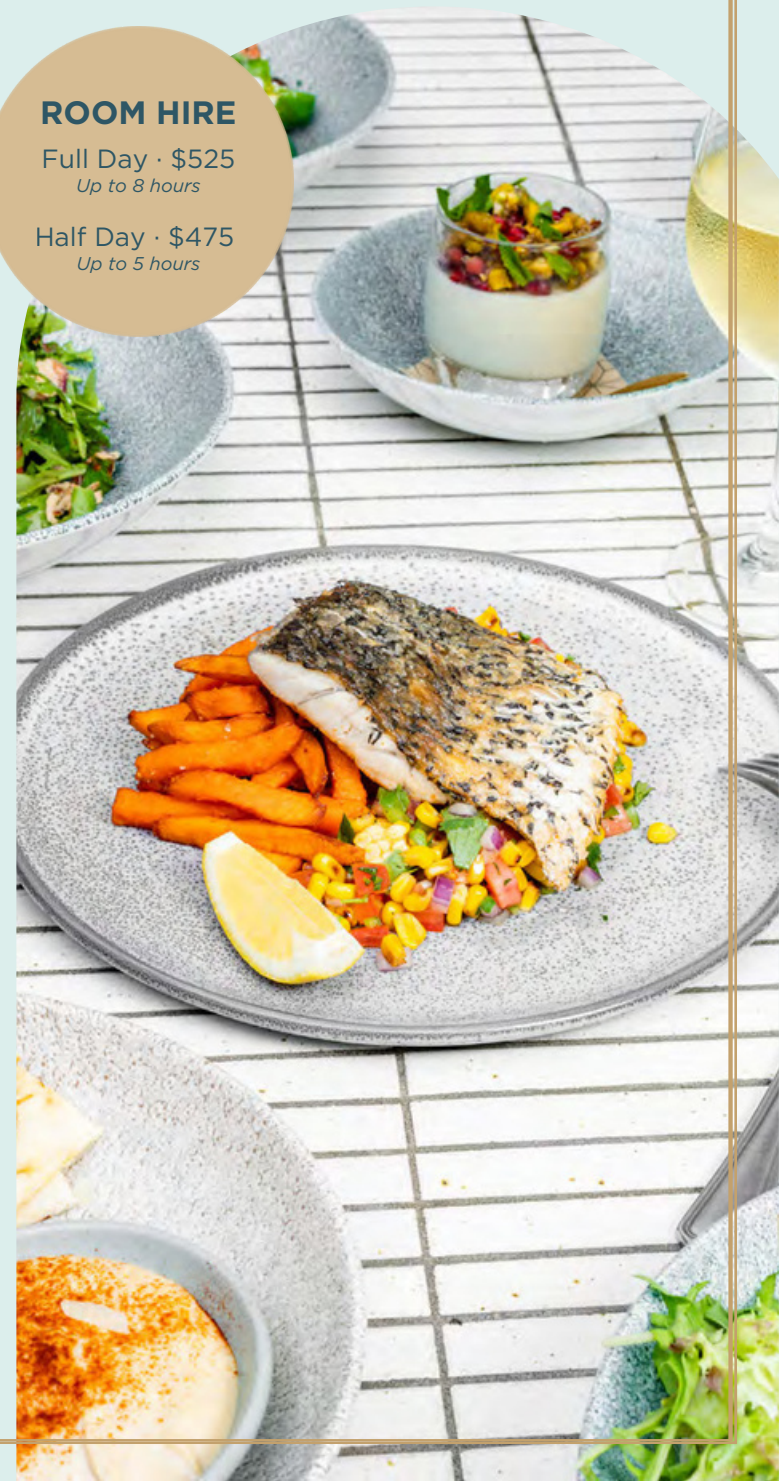
ROOM HIRE

Full Day · \$525

Up to 8 hours

Half Day · \$475

Up to 5 hours



ADD-ONS

PLATTERS

Each platter serves up to 10 guests

ASSORTED DANISH PLATTER • \$80

selection of mixed pastries and danishes

v

SLICED SEASONAL FRUIT PLATTER • \$70

sliced seasonal melons , fruit and berries

gf df v vg

ANTIPASTO • \$100

a selection of marinated grilled vegetables & olives, sliced cured meats , pickles and relish with hummus and grilled bread

GRILLED BREAD & DIPS • \$80

flat bread, lavash & sour dough with a trio of seasonal dips

CRUDITE & DIPS • \$80

sliced raw vegetables with a selection of dips & salsa

gf df v vg

BEVERAGES

TEA & COFFEE STATION • \$3PP

ORANGE OR APPLE JUICE • \$10 PER JUG

SOFT DRINKS • \$10 PER JUG

**All dietaries can be catered for upon request*



v vg-vegan

