

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

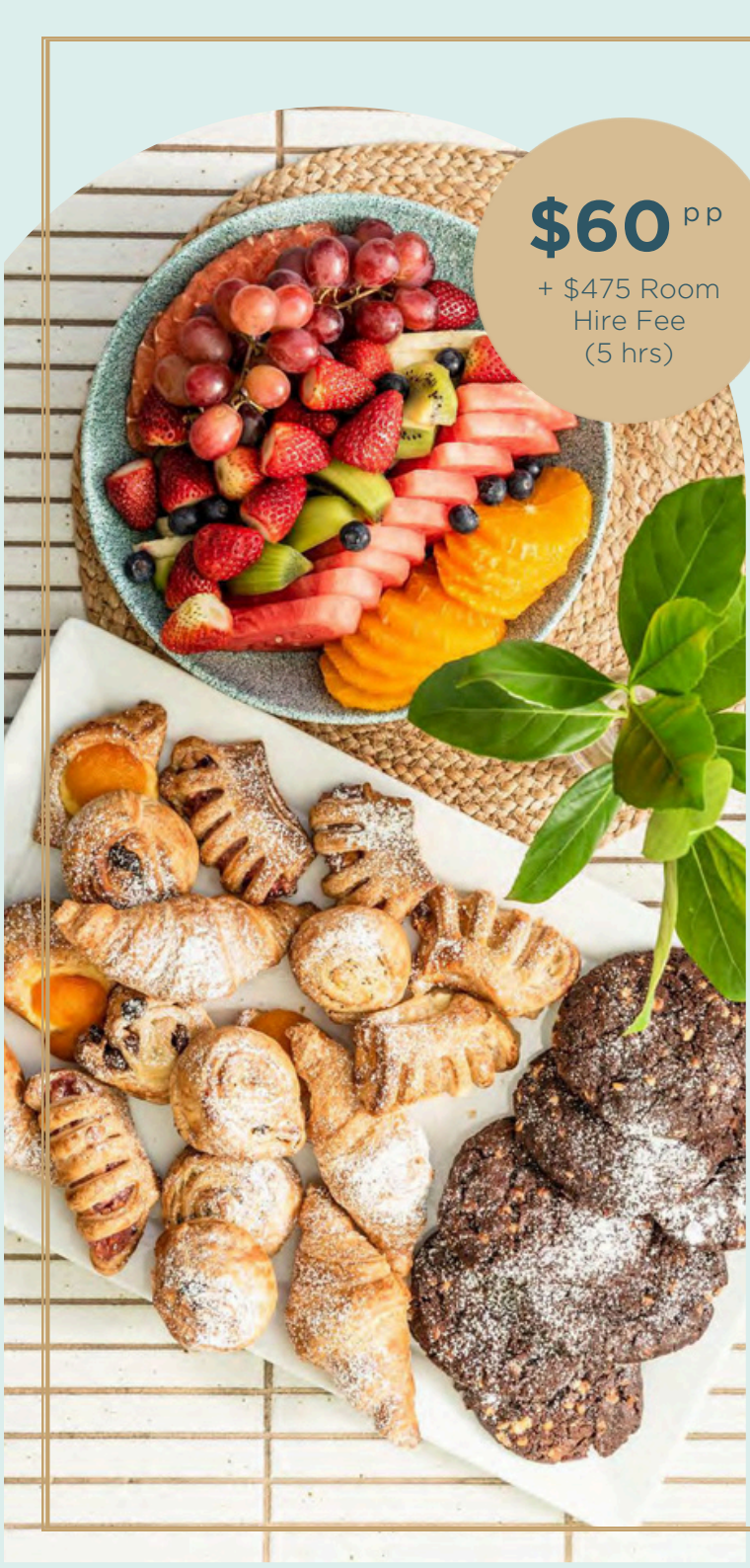
with balsamic dressing · *v gf*

\$75 p p

+ \$650 Room
Hire Fee
(8hrs)



**All dietaries can be catered for upon request*



\$60 pp

+ \$475 Room
Hire Fee
(5 hrs)

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*

GRILLED FREE-RANGE CHICKEN
with grilled corn, green olives &
harissa roast potato · *gf nf*

SLICED ROAST RUMP CAP
with pea puree, sauteed mushrooms,
garlic & red wine jus · *gf nf*

SLOW COOKED LAMB SHOULDER
roast vegetables, tzatziki sauce & red wine jus
gf nf

**WILD MUSHROOM
& GARLIC RISOTTO**
gf v 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*

MIXED GREEN LEAF SALAD
with cucumber, vine-ripened tomatoes
& house dressing · *v gf df nf*

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

**ROASTED CARROTS &
SWEET POTATO SALAD**
with sunflower seeds & smoked coconut
yogurt dressing · *v gf df nf*

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

ROCKET, PEAR & PARMESAN SALAD
with balsamic dressing · *v gf*

**All dietaries can be catered for upon request*

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 • \$75

sliced seasonal melons , fruit and berries

gf df v vg

ANTIPASTO • \$105

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

GRILLED BREAD & DIPS • \$85

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

CRUDITE & DIPS • \$85

sliced raw vegetables with a selection of dips & salsa

gf df v vg

BEVERAGES

TEA & COFFEE STATION • \$4PP

ORANGE OR APPLE JUICE • \$10 PER JUG

SOFT DRINKS • \$10 PER JUG

**All dietaries can be catered for upon request*



