



# Breakfast Menu

## Plated Breakfast

### Continental Selection

Freshly baked mini Danish pastry

### Breakfast Tumbler

Please select one of the following options

Fresh seasonal fruit salad with passionfruit yoghurt

Chai stewed fruits with natural yoghurt and toasted muesli

Coconut chia seed parfait with goji and mixed berries and toasted muesli

### Hot Breakfast

Please select one of the following options

Poached eggs, grilled bagel, sautéed spinach and chorizo, tomato, dill and tallegio cream sauce

Slow cooked peppered Tasmanian Ocean trout, scrambled eggs, steamed asparagus, fried hash brown, grilled roma tomato and sour cream sauce

Scrambled egg and feta crepe, grilled Portobello mushroom and roma tomato, prosciutto shard, lemon sauce

Scrambled eggs, fried hash brown, roasted bacon, sautéed mushrooms, grilled roma tomato and brioche crouton

Herb and goat's cheese frittata with grilled bacon wrapped chicken chipolata and roma tomato, avocado and lemon butter sauce

All of the above options may be adapted for vegetarians

Fresh orange juice

Freshly brewed coffee and tea

**\$34.50 per person**



# *Breakfast Menu*

## **Breakfast on the Go**

### **Cold Selection**

Seasonal fruit skewers

Assorted mini muffins  
(Mixed berry, chocolate, caramel)

### **Warm Selection**

Grilled bacon, egg and tomato chutney quesadillas

Herb and goat's cheese frittata, tomato confit

Roasted bacon wrapped chicken chipolatas

### **Accompanied by**

Freshly brewed coffee

A selection of fine teas

Fresh orange juice

**\$29.50 per person**



# *Executive Package*

## **Package includes**

Private boardroom  
Pads and pens  
Iced water and confectionery  
Laptop with projector and screen or flat screen TV

## **Arrival Refreshments**

Freshly brewed coffee and a selection of fine teas

## **Morning Tea**

Freshly brewed coffee and a selection of fine teas  
Your choice of either mini muffins, mini Danish pastries or gourmet butter cookies

## **Two Course Sit-Down Lunch**

Served in the Club's award-winning restaurant

## **Afternoon Tea**

Freshly brewed coffee and a selection of fine teas  
Any one item from the attached afternoon tea selection

## **Pricing**

\$95.00 per person (standard)  
\$90.00 per person (UWA departments and corporate members)

## **Optional Upgrades**

Fresh fruit basket in the room - \$2.00 per person  
Orange juice and mineral water - \$5.00 per person per break  
A range of alternative refreshment break options and upgrades are also available



# Conference Package

## Package includes

Venue hire\*  
Pads and pens  
Iced water and confectionery  
Lectern with microphone & PA  
Computer with projector and screen  
Wifi for all delegates

## Arrival Refreshments

Freshly brewed coffee and a selection of fine teas

## Morning Tea

Freshly brewed coffee and a selection of fine teas  
Your choice of either mini muffins, mini Danish pastries or gourmet butter cookies

## Working Lunch

Delicious working lunch consisting of gourmet sandwiches, fresh sushi, hot dishes, fruit salad and dessert with tea and coffee

## Afternoon Tea

Freshly brewed coffee and a selection of fine teas  
Any one item from the attached afternoon tea selection

## Pricing

\$75.00 per person

## Optional Upgrades

Fresh fruit basket in the room - \$2.00 per person  
Orange juice and mineral water - \$5.00 per person per break  
A range of alternative refreshment break options and upgrades are also available

*\* Venue hire includes main conference venue, additional breakout venues will attract additional charges*



# *Refreshment Break Menu*

## **Beverage Selection**

Freshly brewed coffee

A selection of fine teas

\$5.00 per person per break

Fresh orange juice and sparkling mineral water

\$5.00 per person per break

## **Arrival Refreshment Suggestions**

Fruit basket of seasonal fresh fruit on your registration table (gf) (v)

\$2.00 per person

Assorted mini glazed fruit and custard Danish pastries (v)

\$4.00 per person

Seasonal fruit skewers (gf) (v)

\$4.50 per person

Coconut chia seed parfait pots with goji and mixed berries and toasted muesli (gf) (v)

\$5.00 per person

Fresh seasonal fruit salad pots with passion fruit yoghurt (gf) (v)

\$5.00 per person

Grilled Turkish flatbread, cheese, mustard and tomato chutney toasties (v)

\$6.00 per person

Grilled bacon, egg and tomato chutney quesadillas

\$7.00 per person

Mozzarella cheese, egg and tomato chutney quesadillas (v)

\$7.00 per person



# *Refreshment Break Menu*

## **Morning Tea Suggestions**

Assorted gourmet butter cookies (v)  
(Walnut Afghans, cappuccinos, melting moments, jam drops and pecans)

\$4.00 per person

Cinnamon milk tart (v)

\$4.00 per person

Orange and poppy seed cake (gf) (v)

\$4.00 per person

Assorted mini muffins (v)  
(mixed berry, chocolate and caramel)

\$4.00 per person

Anzac slice with golden syrup and oats (v)

\$4.00 per person

Spanish omelette vegetable pastizzi (v)

\$4.00 per person

Vietnamese chicken and lime baguettes

\$4.00 per person

Vegetable and sour cream pastry strudel (v)

\$4.00 per person

Warm potato and leek quiche with sour cream and chives (gf) (v)

\$4.50 per person

Chicken tikka samosa and raita

\$4.50 per person

Layered gourmet finger sandwiches (including vegetarian)

\$5.50 per person



# *Refreshment Break Menu*

## **Afternoon Tea Suggestions**

Dutch apple spice cake (v)

\$4.00 per person

Florentines and date/nut balls (gf) (v)

\$4.00 per person

Mini fresh fruit tartlets (v)

\$4.00 per person

Chocolate, nut and glace fruit slice (v)

\$4.00 per person

Strawberry and Tahitian lime shortcake (v)

\$4.00 per person

Milk chocolate mousse tartlets (v)

\$4.00 per person

Mini Magnum ice creams (v)

\$4.00 per person

Chocolate caramel slice (v)

\$4.00 per person

Mini chocolate and raspberry Lamington rolls (v)

\$4.00 per person

Banana bread with butterscotch icing (v)

\$4.00 per person

Flourless Jaffa cake (gf) (v)

\$4.00 per person



# Working Lunch Menu

## MONDAY

### Cold Selection

Gourmet finger sandwiches with assorted fillings (including vegetarian)

Assorted futomaki style sushi rolls (including vegetarian)  
with wasabi mayonnaise and pickled ginger (gf)

### Hot Selection

Fried vegetable gyozas (v)

Yellow vegetable jungle curry (v) (gf)

Coconut steamed jasmine rice (v) (gf)

### Dessert Selection

Fresh fruit salad (v) (gf)

Glazed chocolate and raspberry brownies (v)

Freshly brewed coffee and tea

**\$37.00 per person**

### Additional Options

Tatsoi, shallot and baby corn salad (v) (gf) - \$3.00 per person

Selection of wraps (vegetarian, chicken and tuna) - \$4.00 per person

Beef and bean chilli jam stir-fry (gf) - \$5.00 per person

## TUESDAY

### Cold Selection

Gourmet finger sandwiches with assorted fillings (including vegetarian)

Assorted futomaki style sushi rolls (including vegetarian)  
with wasabi mayonnaise and pickled ginger (gf)

### Hot Selection

Roasted vegetable pastizzi (v)

Root vegetable and chickpea tagine (v) (gf)

Mediterranean vegetable cous cous (v) (gf)

### Dessert Selection

Fresh fruit salad (v) (gf)

Hummingbird cake (v)

Freshly brewed coffee and tea

**\$37.00 per person**

### Additional Options

Rocket, parmesan and pear salad (v) (gf) - \$3.00 per person

Selection of wraps (vegetarian, chicken and tuna) - \$4.00 per person

Greek lamb kofta, feta, spinach and tomato cream sauce - \$5.00 per person



# Working Lunch Menus

## WEDNESDAY

### Cold Selection

Gourmet finger sandwiches with assorted fillings (including vegetarian)

Assorted futomaki style sushi rolls (including vegetarian)  
with wasabi mayonnaise and pickled ginger (gf)

### Hot Selection

Sweet potato and cashew empanadas (v)

Baked mushroom and asparagus crumble (v)

Pasta with capers, evoo and cherry tomatoes (v)

### Dessert Selection

Fresh fruit salad (v) (gf)

Strawberry shortcake (v)

Freshly brewed coffee and tea

**\$37.00 per person**

### Additional Options

Green vegetable and mesclun leaf salad (v) (gf) - \$3.00 per person

Selection of wraps (vegetarian, chicken and tuna) - \$4.00 per person

Paprika braised beef and potato gnocchi goulash - \$5.00 per person

## THURSDAY

### Cold Selection

Gourmet finger sandwiches with assorted fillings (including vegetarian)

Assorted futomaki style sushi rolls (including vegetarian)  
with wasabi mayonnaise and pickled ginger (gf)

### Hot Selection

Pea and potato samosas (v)

Mixed vegetable and lentil korma (v) (gf)

Saffron and lime leaf steamed basmati rice (v)

### Dessert Selection

Fresh fruit salad (v)

Passionfruit layer cake (gf)

Freshly brewed coffee and tea

**\$37.00 per person**

### Additional Options

Cucumber, mint, tomato and baby spinach salad (v) (gf) - \$3.00 per person

Selection of wraps (vegetarian, chicken and tuna) - \$4.00 per person

Creamy butter chicken curry (gf) - \$5.00 per person



# Working Lunch Menus

## FRIDAY

### Cold Selection

Gourmet finger sandwiches with assorted fillings (including vegetarian)

Assorted futomaki style sushi rolls (including vegetarian)  
with wasabi mayonnaise and pickled ginger (gf)

### Hot Selection

Vegetable arancini (v)

Ratatouille, feta and spinach phyllo pie (v)

Tortellini with tomato and basil sauce (v)

### Dessert Selection

Fresh fruit salad (v) (gf)

Milk chocolate mousse pavlovas (v) (gf)

Freshly brewed coffee and tea

**\$37.00 per person**

### Additional Options

Deconstructed Caesar salad (v without bacon, gf without croutons) - \$3.00 per person

Selection of wraps (vegetarian, chicken and tuna) - \$4.00 per person

Baked fisherman's pie with mustard and dill - \$5.00 per person

## SATURDAY

### Cold Selection

Gourmet finger sandwiches with assorted fillings (including vegetarian)

Assorted futomaki style sushi rolls (including vegetarian)  
with wasabi mayonnaise and pickled ginger (gf)

### Hot Selection

Vegetable spring rolls (v)

Wok fried tofu with beansprouts and sugar snap peas (v) (gf)

Sesame and bok choy hokkien noodles (v)

### Dessert Selection

Fresh fruit salad (v) (gf)

Vanilla and pistachio custard slice (v)

Freshly brewed coffee and tea

**\$37.00 per person**

### Additional Options

Shredded vegetable and cabbage slaw (v) (gf) - \$3.00 per person

Selection of wraps (vegetarian, chicken, tuna) - \$4.00 per person

Hoisin chicken with ginger and spring onion (gf) - \$5.00 per person



# *Working Lunch Menus*

## **PACKED LUNCH BOX**

**(vegetarian and gluten free alternative available)**

Barbecued roasted chicken and pesto pasta salad

Vegetable frittata with bruschetta dressing (gf)

Gourmet pinwheel style sandwich

Futomaki style sushi roll with wasabi mayonnaise and pickled ginger (gf)

Matured Cracker Barrel cheddar (gf) and savoury crackers

Mini chocolate bar

Bottled water

**\$27.50 per person**



# Canapé Menu

## Dip Selection

(\$4.00 per person per item)

Garlic and rosemary charred baby Turkish bread, muttabal dip  
Herb crackers, whipped cream cheese, lemon and hazelnut crumble

## Cold Selection

(\$4.00 per person per item)

### Earth

Pressed watermelon, creamed feta, caper berry, lime cheek (v)  
Roasted mushroom, tomato and basil tartlet, white balsamic dressing (v)  
Polenta, charred aubergine, sour cream and olive pesto (v) (gf)

### Land

Vietnamese poached chicken and candied chilli wraps  
Peppered beef and horseradish crème fraiche on brioche  
Potted duck rillettes, peppercorn and sour cream waffle cone

### Ocean

Crab and avocado mayonnaise, orange and fennel slaw, flat bread crouton  
Tasmanian smoked salmon, potato and horseradish (gf)  
Prawn, caramelised pineapple, coconut and Thai green curry relish (gf)

## Hot Selection

(\$4.00 per person per item)

### Earth

Lupin crumbed biryani bites, tomato kasundi (v) (gf)  
Sweet potato and cashew nut empanada, paprika aioli (v)  
Mixed vegetable spring rolls, sweet chilli sauce (v) (gf)

### Land

Butter chicken masala roti, tamarind chutney  
Red wine braised beef cheek wellington moneybag  
Grilled chicken satay and cumin raita (contains peanuts) (gf)

### Ocean

Blackened salmon satay, sesame infused hollandaise (gf)  
Grilled scallops, pancetta, café de Paris mash (gf)  
Tempura prawn, wasabi mayonnaise



# Canapé Menu

## Substantial Selection

(\$5.00 per person per item)

Natal chicken and prawn curry, pilau rice, coconut, carrot and cashews

Pulled pork belly chipotle quesadilla, black beans, guacamole, sour cream

Moroccan lamb kofta slider, hummus and Lebanese cucumber salad

Potato gnocchi with asparagus, mushrooms, spinach and confit tomatoes (v)

## Dessert Selection

Mini magnum ice creams

\$4.00 per person

Fresh fruit skewers

\$4.50 per person

Assorted milk, dark and white chocolate Baci

\$2.00 per person

| Time Period | Minimum Number of Items | Approximate Cost   |
|-------------|-------------------------|--------------------|
| 1 hour      | 6                       | \$24.00 per person |
| 1.5 hours   | 8                       | \$32.00 per person |
| 2 hours     | 10                      | \$40.00 per person |
| 2.5 hours   | 12                      | \$48.00 per person |



# Sample Selector Menu

Please note this menu changes monthly and is available in the Private and Formal Dining Rooms only.

## **BREAD**

Freshly baked dinner rolls with butter

## **ENTRÉE**

Cajun Ocean Trout with cucumber, toasted corn, dill and pimento dressing

*Or*

Pressed Mediterranean vegetable terrine with radish, tomato, Persian feta and olive salad

*Or*

Roasted beef sirloin with avocado, tabasco mayonnaise and shredded potato crisps

## **MAIN COURSE**

Pan grilled market fish fillet with white bean and caper cassoulet, charred asparagus and dill butter sauce

*Or*

Roasted chicken confit with parsnip mash, broccolini, crispy enoki mushrooms and jus

*Or*

Roasted lamb medallion with curried lamb and biryani rice, mango chutney and fried onion rings

## **TO FINISH**

Raspberry cheesecake with raspberry sorbet and meringue

*Or*

King Island cheese selection (blue, brie and cheddar with savoury biscuits and quince paste)

*Or*

Fresh fruit with rosewater and vanilla milk jelly, walnuts and cinnamon

## **Accompanied by**

Freshly brewed coffee and tea

Chocolates

1 x Entrée, 1 x Main Course and 1 x Dessert for \$54.50 per person (Lunch Only)

Choice of 2 x Entrées, 2 x Main Courses and 2 x Desserts for \$64.50 per person (Lunch or Dinner)

Choice of 2 x Entrées, 3 x Main Courses and 2 x Desserts for \$69.50 per person (Lunch or Dinner)

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



# Banquet Hall Menu

## **Soup and Entrée Selection**

Accompanied by freshly baked bread rolls, whipped unsalted butter, EVOO and balsamic vinegar

### **Soups**

All soups \$10.50 per person

Cream of leek and potato, white truffle oil and chives (v)

Curried root vegetable and coconut milk, coriander oil (v)

Roasted tomato, capsicum and red onion, basil pesto (v)

### **Entrées**

All entrées \$19.50 per person

Marinated prawns, blackened Ocean trout, pressed melon, pickled daikon, sugar peas, crunchy mandarin

Peppercorn roasted beef, celeriac puree, sweet corn and avocado, smoked paprika and green olive

Grilled haloumi, Portobello and Swiss brown mushroom salad, tomato confit  
and white vinaigrette, balsamic crumble (v)

Ras el hanout roasted chicken tenderloin, marinated goat's cheese, charred asparagus,  
aioli and potato bark, tomato and coriander dukkha

Pressed Mediterranean vegetable domino, rocket tortelloni, parmesan, walnut and roasted pumpkin cream (v)

Seared scallops, pancetta wrapped caramelised pear, tamari, lime and honey dressing

### **Entrée Tasting Plate**

All tasting plates \$23.50 per person

#### **Tasting Plate One**

Marinated prawn, blackened Ocean trout, pressed melon, pickled daikon, sugar peas

Peppercorn roasted beef, sweet corn and avocado, smoked paprika and green olive

Grilled haloumi and Swiss brown mushrooms, tomato confit, and white vinaigrette

#### **Tasting Plate Two**

Ras el hanout and goat's cheese chicken tenderloin, potato bark, tomato dukkha

Seared scallops, pancetta caramelised pear, tamari, lime and honey dressing

Mediterranean vegetable domino, rocket tortelloni, walnut and pumpkin cream

Most dishes can be adapted for gluten free guests upon request

Alternate drop entrée - \$2.50 per person



# Banquet Hall Menu

## Main Courses

All main courses \$38.00 per person

### Beef

Grilled beef fillet steak and red wine braised beef cheek, saffron risotto, seasonal vegetables and jus

Charred beef rump medallion, 18 hour slow cooked pulled brisket, cauliflower mash, seasonal vegetables and jus

### Lamb

Grilled lamb rump, sweet and sour shank and rice Bobotie, seasonal vegetables and long pepper jus

Roasted lamb sirloin, soft herb and brioche crumb, basil and gruyere polenta gnocchi, seasonal vegetables and rosemary jus

### Poultry

Grilled chicken "Kiev" and prosciutto, saffron risotto, seasonal vegetables, herbed garlic confit cream sauce

Roasted chicken roulé, apple and chestnut stuffing, cauliflower mash, seasonal vegetables and tarragon jus

### Fish

Grilled snapper fillet, crushed new potatoes and peas, seasonal vegetables, preserved lemon and caper cream sauce

Roasted barramundi fillet, lemon and dill mash, seasonal vegetables and Café de Paris butter sauce

### Vegetarian

Chilli roasted baby carrot, goat's cheese and red onion tart, saffron potato mash, seasonal vegetables and raspberry balsamic dressing

Vegetable and lentil Kurma, pappadum basket, pulao rice and cucumber raita, coriander salad

## Signature Main Courses

All signature main courses \$40.50 per person

Peppered beef fillet and roasted chicken roulé, potato dauphinoise, forest mushroom ragout and onion infused jus

Pan fried Tasmanian salmon fillet and grilled snapper, parsnip puree, French style peas, seasonal vegetables and sour cream Chardonnay sauce

Most dishes can be adapted for gluten free guests upon request

Alternate drop main course - \$5.00 per person

Choice of two main courses - \$10.00 per person



# Banquet Hall Menu

## Desserts

All desserts \$18.50 per person  
(including freshly brewed coffee, tea and chocolates)

Passionfruit cheesecake, raspberry sorbet, crushed meringue, raspberry dust  
Vanilla crème brulee, milk chocolate mousse, candied hazelnut praline  
Dark chocolate and rosewater tart, French vanilla ice cream, macaron  
Tahitian lime curd and coconut financier, white chocolate cream, raspberry jubes

## Dessert Tasting Plate

All tasting plates \$23.50 per person  
(including freshly brewed coffee, tea and chocolates)

Vanilla crème brulee, milk chocolate mousse, candied hazelnut praline  
Dark chocolate and rosewater tart, French vanilla ice cream, macaron  
Tahitian lime curd and coconut financier, white chocolate cream, raspberry jubes

## Table Share Mini Desserts

\$15.50 per person - Please select 3 items  
(including freshly brewed coffee, tea and chocolates)

Lemon meringue pie  
Red velvet and chocolate brownie  
Strawberry and cream pots  
Passion fruit cheesecake  
Mini ice cream cornettes  
Tiramisu gateaux

## King Island Cheeses

Roaring 40's blue, Seal Bay triple cream brie and Surprise Bay cheddar  
with savoury crackers, walnuts and semi dried fruit

## Shared Platters

\$8.50 per person (as additional course after dessert)  
\$12.50 per person (served in lieu of dessert, includes coffee and tea)

## Individual Platters

\$16.50 per person (as additional course after dessert)  
\$20.50 per person (served in lieu of dessert, includes coffee and tea)

Alternate drop dessert - \$2.50 per person



# Banquet Wine and Beverage List

|  | Members<br>Price | Non-Members<br>Price |
|--|------------------|----------------------|
| <b>Champagne</b>   |                  |                      |
| NV Moet Chandon Epernay, FR<br><i>Light, delicate, vanilla, grapefruit, slight sweetness</i>   | \$85.00          | \$95.00              |
| <b>Sparkling</b>   |                  |                      |
| NV Angove 'Chalk Hill Blue' Brut Multi-regional, SA<br><i>Yeast and fruity aromas with strawberry fruit sweetness</i>                                  | \$29.00          | \$33.00              |
| Robert Oatley Craigmoor Pinot Noir Chardonnay Mudgee, NSW<br><i>Rich in citrus fruit flavours with hints of bread and yeast</i>                        | \$36.00          | \$40.00              |
| Veuve d'Argent Loire, FRANCE<br><i>Peaches with a sweet pear drop softness and dry finish</i>  | \$39.00          | \$43.00              |
| MadFish Methode Traditionnelle Sparkling Great Southern, WA<br><i>Fresh and light with a fine bead and a crisp lively finish</i>                       | \$44.00          | \$49.00              |
| Howard Park 'Allegory' Cuvee Brut Sparkling Great Southern, WA<br><i>Rich and complex flavours balanced by gentle, savoury lemon freshness</i>         | \$48.00          | \$52.00              |
| Georg Jenson Hallmark Cuvee Brut Sparkling Tasmania, AUS<br><i>Notes of lemon pith and roast cashew nuts</i>   | \$69.00          | \$73.00              |
| <b>Sauvignon Blanc</b>   |                  |                      |
| Cape Mentelle 'Georgiana' Margaret River, WA<br><i>A full flavoured wine with abundant citrus, papaya and lychee</i>                                   | \$39.00          | \$43.00              |
| Villa Maria Marlborough, NZ<br><i>Lithe passionfruit and citrus fruits on the palate</i>   | \$40.00          | \$44.00              |
| Coldstream Hills Yarra Valley, WA<br><i>Ripe tropical fruit, passionfruit and goosberry with grassy undertones</i>                                     | \$60.00          | \$70.00              |
| <b>Blended Whites</b>  |                  |                      |
| Angove 'Chalk Hill Blue' Sauvignon Blanc Semillon Multi-regional, SA<br><i>Clean crispy fruit salad of flavours</i>                                    | \$29.00          | \$33.00              |
| Robert Oatley 'Chain of Fire' Sauvignon Blanc Semillon Margaret River, WA<br><i>Fresh tropical fruit driven with delicious juiciness</i>               | \$34.00          | \$38.00              |
| Vasse Felix Classic Dry White Margaret River, WA<br><i>Fresh and lively with lovely texture and good length of flavour</i>                             | \$37.00          | \$41.00              |
| MadFish Premium White Margaret River, WA<br><i>Fresh unwooded fruit driven style</i>   | \$38.00          | \$42.00              |
| Howard Park Sauvignon Blanc Semillon Margaret River, WA<br><i>Warm tones of ripe summer fruits with spicy hints of lemon verbena and vanilla pod</i>   | \$44.00          | \$48.00              |
| Voyager Estate Sauvignon Blanc Semillon Margaret River, WA<br><i>Fruit driven blend with a delicate fragrance of gooseberries, citrus and minerals</i> | \$48.00          | \$52.00              |



# Banquet Wine and Beverage List

|   | Members<br>Price | Non-Members<br>Price |
|---|------------------|----------------------|
| <b>Riesling</b>   |                  |                      |
| Petaluma Clare Valley, SA<br><i>Lime, orange and mineral notes combined beautifully with a clean acid structure</i>                       | \$56.00          | \$60.00              |
| Heemskerk Coal River Valley, TAS<br><i>Red apple, grapefruit, mouth-watering lime zest and dominant slatey acids</i>                      | \$75.00          | \$85.00              |
| <b>Chardonnay</b>   |                  |                      |
| Robert Oatley 'Chain of Fire' Central Ranges, NSW<br><i>Flavoursome with stone fruit and melon</i>  | \$34.00          | \$38.00              |
| Castelli Estate Great Southern, WA<br><i>Vibrant floral and peachy fruit aromas</i>   | \$53.00          | \$57.00              |
| Grace Farm Margaret River, WA<br><i>Complex lifted aromas of tropical fruits and subtle French oak</i>                                    | \$55.00          | \$59.00              |
| Penfold Cellar Reserve Adelaide Hills, SA<br><i>Rich and generous without sacrificing elegance</i>  | \$55.00          | \$59.00              |
| Devil's Lair 9th Chamber Margaret River, WA<br><i>Youthful fruit flavours balanced by wonderful natural acidity</i>                       | \$105.00         | \$115.00             |
| Penfold Bin A Adelaide Hills, SA<br><i>A palate of Granny Smith apples and lemon curd with a pure chalky texture</i>                      | \$120.00         | \$130.00             |
| <b>Pinot Grigio</b>   |                  |                      |
| Vinaceous Sirenya Adelaide Hills, SA<br><i>Nashi pear and floral aromatics with textured clean acidity</i>                                | \$39.00          | \$43.00              |
| Penfolds Cellar Reserve Adelaide Hills, SA<br><i>Rich and sumptuous yet fresh and defined</i>   | \$55.00          | \$59.00              |
| <b>Pinot Noir</b>   |                  |                      |
| Ninth Island Tamar River, TAS<br><i>Aromas of cherries, sweet cranberries, mulberries and pomegranate</i>                                 | \$47.00          | \$51.00              |
| Whitehaven 'Greg' Black Marlborough, NZ<br><i>Black plum, red currants, cinnamon and nutmeg</i>   | \$54.00          | \$58.00              |
| Penfolds Cellar Reserve Adelaide Hills, SA<br><i>Red-berried fruits and five-spice coupled with lively acidity</i>                        | \$70.00          | \$74.00              |
| <b>Merlot</b>   |                  |                      |
| Penfolds Cellar Reserve Adelaide Hills, SA<br><i>A continuum of fine, raspy tannins augmenting a tight and defined structure</i>          | \$70.00          | \$74.00              |
| <b>Cabernet</b>   |                  |                      |
| Penfolds Bin 407 Adelaide Hills, SA<br><i>A dark crimson wine with a wide variety of fruity flavours and aromas to satisfy any palate</i> | \$85.00          | \$95.00              |
| Devil's Lair 9th Chamber Margaret River, WA<br><i>Beautifully ripe tannins give the wine excellent texture and length</i>                 | \$120.00         | \$130.00             |



# Banquet Wine and Beverage List

|  | Members<br>Price | Non-Members<br>Price |
|--|------------------|----------------------|
| <b>Cabernet Merlot</b>   |                  |                      |
| Angove 'Chalk Hill Blue' Great Southern, WA<br><i>Ripe, fruity and voluptuous, an easy drinking red</i>  | \$29.00          | \$33.00              |
| Castelli Estate Great Southern, WA<br><i>Fresh blackcurrant aromas and hints of tobacco leaf and chocolate</i>   | \$39.00          | \$43.00              |
| Voyager Estate 'Girt by Sea' Margaret River, WA<br><i>Soft rounded mid-palate with olive, cedar and red and black fruits on display</i>                          | \$52.00          | \$56.00              |
| <b>Cabernet Sauvignon</b>  |                  |                      |
| Willoughby Park Great Southern, WA<br><i>Excellent fruit intensity with red and black berries.</i>   | \$44.00          | \$48.00              |
| The Maitre'D McLaren Vale, SA<br><i>Bright berry and mashed raspberry with spice and espresso coffee</i>   | \$52.00          | \$56.00              |
| Petaluma Clare Valley, WA<br><i>Dark chocolate, mocha, espresso and forest floor</i>   | \$54.00          | \$58.00              |
| Vasse Felix Margaret River, WA<br><i>Pure raspberry and blackberry with floral hints of jasmine, pepper and spice</i>  | \$65.00          | \$69.00              |
| <b>Shiraz</b>  |                  |                      |
| Cape Mentelle 'Marmaduke' Margaret River, WA<br><i>An elegant Shiraz exuding aromas of blueberry and violets</i>   | \$39.00          | \$43.00              |
| Howard Park 'Flint Rock' Great Southern, WA<br><i>The silky, medium-bodied palate displays elegance and balance</i>  | \$44.00          | \$48.00              |
| Brothers in Arms No.6 Langhorne Creek, SA<br><i>Sweet red fruits, pepper and spice, red currant and raspberry</i>  | \$50.00          | \$55.00              |
| Penfolds Bin 28 Adelaide Hills, SA<br><i>Always ripe, robust and generously flavoured</i>  | \$60.00          | \$70.00              |
| Penfolds Bin 150 Adelaide Hills, SA<br><i>Lashings of dark chocolate and coffee accented fruit</i>   | \$95.00          | \$105.00             |
| <b>Blended Reds</b>  |                  |                      |
| Robert Oatley 'Chain of Fire' Shiraz, Cabernet Sauvignon Central Ranges, VIC<br><i>Generosity of Shiraz with elegant structure of cabernet</i>                   | \$34.00          | \$38.00              |
| Vasse Felix Classic Dry Red Margaret River, WA<br><i>Mid-palate fruit with liquorice, spice and good tannin structur</i>   | \$37.00          | \$41.00              |
| MadFish Premium Red Cabernet Sauvignon Merlot Margaret River, WA<br><i>A wine of eminent approachability with great integration and structure</i>                | \$38.00          | \$42.00              |
| Henschke Henrys Seven Shiraz, Grenache, Viognier, Mourvede Multi-regional, VIC<br><i>Blueberries, brambles and cloves are backed by floral notes and aniseed</i> | \$60.00          | \$64.00              |
| Penfolds Bin 389 Cabernet Shiraz Adelaide Hills, SA<br><i>A wave of fruits and spices unleashed</i>  | \$80.00          | \$90.00              |



# Banquet Wine and Beverage List

| <b>Beer</b>   |              | <b>Bottle</b> |            |
|---|--------------|---------------|------------|
| James Boags Premium Light (2.9%) TAS<br><i>The finest natural ingredients, delivering a full-flavoured Light beer</i> |              | \$5.50        |            |
| James Boags Premium (5.0%) TAS<br><i>Smooth, malty and subtle lager styled beer</i>                                   |              | \$7.50        |            |
| Little Creatures Pale Ale WA<br><i>Grapefruit, lychee, citrus and passion fruit, clean malt flavours</i>              |              | \$8.00        |            |
| Little Creatures Rogers WA<br><i>Balance of caramel flavours from the malt with a floral finish</i>                   |              | \$8.00        |            |
| James Squire 150 Lashes Pale Ale (4.2%) NSW<br><i>Fruity aromas of passionfruit, grapefruit and citrus</i>            |              | \$8.00        |            |
| Stella Artois (5.0%) Belgium<br><i>Mildy malty flavor and citric, with smooth bitter finish</i>                       |              | \$8.50        |            |
| <b>Non-Alcoholic Beer</b>   |              | <b>Bottle</b> |            |
| Holsten Alcohol Free Pilsner, Germany<br><i>Crisp, hop driven bitterness and a refreshingly clean finish</i>          |              | \$6.50        |            |
| <b>House Spirits</b>  |              | <b>Nip</b>    |            |
| Johnnie Walker Red Label  |              | \$8.00        |            |
| Smirnoff Vodka  |              | \$8.00        |            |
| Gordons Gin   |              | \$8.00        |            |
| Jim Beam Bourbon  |              | \$8.00        |            |
| Bundaburg Rum   |              | \$8.00        |            |
| <b>Soft Drinks and Juices</b>   | <b>Glass</b> | <b>Bottle</b> | <b>Jug</b> |
| A Selection of Soft Drinks (Coke, Diet Coke, Lift and Sprite)   | \$3.00       | \$3.50        | \$12.50    |
| Orange Juice  | \$3.50       | \$3.90        | \$15.00    |
| Santa Vittoria Sparkling & Still Mineral Water (1 litre bottle)   |              | \$7.50        |            |



# Beverage Packages

## Package One

NV Angove Chalk Hill Blue Sparkling  
 Angove Chalk Hill Blue Sauvignon Blanc Semillon  
 Angove Chalk Hill Blue Cabernet Merlot  
 James Boags Premium Light (2.9%)  
 James Boags Premium (5.0%)  
 A Selection of Soft Drinks and Juices

## Package Two

NV Robert Oatley Craigmoor Pinot Noir Chardonnay  
 Robert Oatley Chain of Fire Sauvignon Blanc Semillon  
 Robert Oatley Chain of Fire Shiraz Cabernet Sauvignon  
 James Boags Premium Light (2.9%)  
 James Boags Premium (5.0%)  
 A Selection of Soft Drinks and Juices

## Package Three

MadFish Methode Traditionnelle Sparkling  
 MadFish Premium White  
 MadFish Premium Red  
 James Boags Premium Light (2.9%)  
 James Boags Premium (5.0%)  
 A Selection of Soft Drinks and Juices

## Package Four

Howard Park 'Allegory' Cuvee Brut Sparkling NV  
 Howard Park Sauvignon Blanc Semillon  
 Howard Park Flint Rock Shiraz  
 James Boags Premium Light (2.9%)  
 James Boags Premium (5.0%)  
 A Selection of Soft Drinks and Juices

| Hours | Package One | Package Two | Package Three | Package Four |
|-------|-------------|-------------|---------------|--------------|
| 1     | \$21.00     | \$24.00     | \$27.00       | \$32.00      |
| 2     | \$26.00     | \$29.00     | \$32.00       | \$37.00      |
| 3     | \$31.00     | \$34.00     | \$37.00       | \$42.00      |
| 4     | \$36.00     | \$39.00     | \$42.00       | \$47.00      |
| 5     | \$39.00     | \$42.00     | \$45.00       | \$50.00      |
| 6     | \$41.00     | \$44.00     | \$47.00       | \$52.00      |



# Beverage Packages

## Beer Upgrade

|                                  | To Replace James Boags Premium | To Add a Third Beer |
|----------------------------------|--------------------------------|---------------------|
| <b>Australian Beers</b>          |                                |                     |
| Little Creatures Pale Ale        | + \$2.00 pp                    | + \$5.00 pp         |
| Little Creatures Rogers          | + \$2.00 pp                    | + \$5.00 pp         |
| James Squire 150 Lashes Pale Ale | + \$2.00 pp                    | + \$5.00 pp         |
| <b>International Beers</b>       |                                |                     |
| Stella Artois                    | + \$3.00 pp                    | + \$5.00 pp         |
| Peroni Nastro Azzurro            | + \$3.00 pp                    | + \$5.00 pp         |

## Soft Drink Package

A Selection of Soft Drinks  
 (Coke, Diet Coke, Lift and Sprite)  
 Fresh Orange Juice  
 Sparkling Mineral Water

| Hours | Soft Drink Package |
|-------|--------------------|
| 1     | \$10.00            |
| 2     | \$12.00            |
| 3     | \$14.00            |
| 4     | \$16.00            |
| 5     | \$18.00            |
| 6     | \$20.00            |

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



# Audio Visual Equipment

## Price List

| Item  | Standard Rate                                     | UWA / Corporate Member Rate                       |
|---|---|---|
| <b>AUDIO</b>  |   |   |
| In-built lectern microphone & PA  | Complimentary                                     | Complimentary                                     |
| Portable lectern<br>(Restaurant, Private Dining Rooms, Terrace)         | \$50.00   | \$50.00   |
| Portable microphone & PA<br>(Restaurant, Private Dining Rooms, Terrace) | \$125.00  | \$75.00   |
| Lapel microphone  | \$125.00  | \$75.00   |
| Handheld microphone   | \$125.00  | \$75.00   |
| Microphone panel pack<br>(maximum 6 lapel & 2 handheld microphones)     | \$450.00  | \$300.00  |
| <b>VISION</b>   |   |   |
| Computer, projector and screen  | \$350.00  | \$250.00  |
| Computer, dual projectors and screens                                   | \$600.00  | \$400.00  |
| Remote clicker  | \$30.00   | \$20.00   |
| Switcher  | \$100.00  | \$50.00   |
| Mac to VGA adaptor  | \$50.00   | \$50.00   |
| <b>MISCELLANEOUS</b>  |   |   |
| Electronic whiteboard with markers                                      | \$100.00  | \$75.00   |
| Portable whiteboard with markers  | \$50.00   | \$30.00   |
| Flipchart with markers and paper  | \$50.00   | \$30.00   |
| Teleconferencing unit   | \$100.00 + call costs                             | \$75.00 + call costs                              |
| Wifi (presenter only)   | \$10.00 per presenter                             | \$10.00 per presenter                             |
| Wifi (all delegates)  | \$100.00 (upto 100 guests)<br>\$1.00pp thereafter | \$100.00 (upto 100 guests)<br>\$1.00pp thereafter |