



2014 FUNCTION INFORMATION KIT

The multi-award winning Perth Ambassador Hotel is located in Perth's CBD, close to the Perth Convention and Exhibition Centre, entertainment and business districts. With two spacious function rooms the Perth Ambassador Hotel can cater for up to 80 delegates.

For more information please contact our
Function Sales Co-ordinator, Kylie de Vos

Phone: (08) 9492 7784

Fax: (08) 9221 1956

Email: functions@goodearthhotel.com.au



DAY DELEGATE PACKAGE

\$55.00 PER PERSON, PER DAY INCLUDES:

Room Hire Main plenary venue only.

Equipment Hire Package includes basic equipment hire such as a flipchart, whiteboard and screen. *

Tea & Coffee Start your day with freshly brewed tea and coffee which is served upon arrival.

Morning Tea Served in the main plenary venue or restaurant, with tea and coffee, select one of the following morning tea options:

- Petite Muffin Selection
- Assorted Danish Pastries
- Fruit Salad & Cream
- Cake or Pie of the Day
- Mini Croissants with Butter and Preserves
- Mini Pies, Spinach & Feta Triangles

Lunch Sit down and enjoy one of the following working lunch options in our restaurant. All lunches are served with soft drinks and orange juice - See page 7 for full details on lunch menus:

- Club Lunch
- Hot & Hearty
- Pasta Lunch
- Little India
- Picnic Sampler
- Aussie BBQ

Afternoon Tea Freshly brewed tea and coffee & assorted fresh baked cookies, served in the main plenary venue or restaurant.

Minimum Numbers The minimum requirement for our Day Delegate package is 15 people. For groups of 10 - 14 people \$60.00per person. The package is not available for 9 people and under. For small groups ask about our Small Group Catering options or see page 8.

Upgrade Options You can upgrade your Day Delegate Package. See page 9 for great value upgrades that will impress your guests.



*At only \$55.00pp
our great value
Day Delegate Package
is the most competitive
in Perth!*

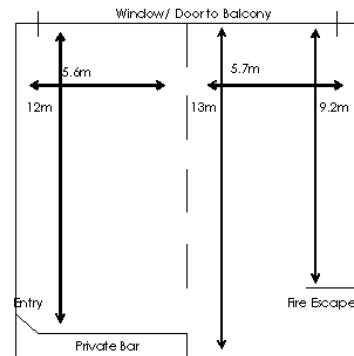
*Limits of equipment are subject to the availability

Rates are valid from 01.01.2014 - 31.12.2014 Inc GST 2

CONFERENCE ROOM DETAILS

Venue	Area (m ²)	Theatre Style	Classroom	U-Shape	Boardroom	Banquet	Cabaret	Cocktail	Venue Hire Half Day	Venue Hire Full Day
Wattle	46	45	15	18	20	40	20	50	\$250.00	\$280.00
Boronia	104	45	20	25	*30	80	20/20 Split	130	\$280.00	\$350.00

* Not recommended



BORONIA ROOM

The Boronia Room can accommodate up to 130 People.

Area of Room - 104 m²

Height of Room - 2.36m

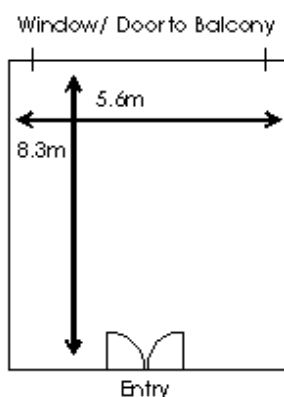


WATTLE ROOM

The Wattle Room is well suited for Corporate Meetings and Small Seminars.

Area of Room - 46 m²

Height of Room - 2.68m



*Room hire includes linen, pads, pens & iced water**

AUDIO VISUAL EQUIPMENT

We are able to cater for most audio visual requests, in addition to the following:

Item	Cost Per Day
Lectern	FOC
Screen Only	\$20.00
Standard Whiteboard & Markers	\$40.00
Flipchart (Including Butchers Paper & Markers)	\$30.00
Electronic Whiteboard & Markers	\$100.00
Television 58cm, Video or DVD Player*	\$100.00
Laptop Computer*	POA
Data Projector*	\$250.00
PA System (2 Speakers & Cordless Microphone)*	POA
Wireless internet access	POA

* These items are outsourced, priced and ordered in on request.

ACCOMMODATION

The 3.5 star Perth Ambassador Hotel features 170 well-appointed rooms and suites with free Wi-Fi internet access, free Foxtel & movies-on-demand, air-conditioning, iron & iron board, hairdryer, mini-fridge, tea & coffee making facilities plus a daily housekeeping service.

Guest services and facilities include a 24-hour reception, licensed restaurant & bar open daily for breakfast and dinner, gym, sauna, tour desk, internet kiosk, in-house self service laundry, dry-cleaning valet service and onsite car parking.

Visit our website for more information - www.ambassadorhotel.com.au

We are pleased to offer our function clients special discounted rates in conjunction with a minimum function spend or group booking. To make a reservation or find out more, please contact our Function Sales Co-ordinator on (08) 9492 7784 or functions@goodearthhotel.com.au



Deluxe Room



BREAKFAST PACKAGES

The Goodearth Hotel is the ideal venue to hold your next Group or Corporate Breakfast Meeting.

Minimum number of 15 people

CONTINENTAL BUFFET BREAKFAST

\$14.00 per person includes:

Assorted Cereals
Croissants & Preserves
Yoghurt
Fruit Salad
100% Fruit Juices
Tea and Coffee

FULL BUFFET BREAKFAST

\$18.50 per person includes the following:

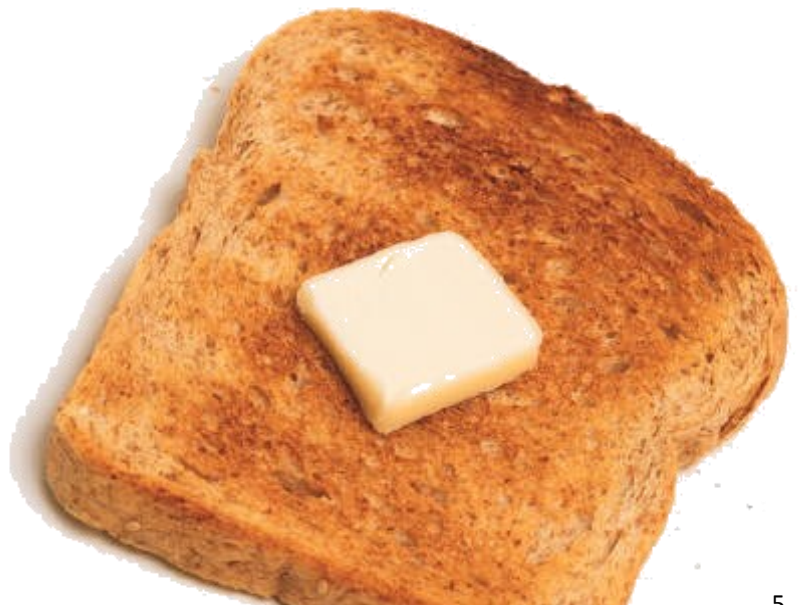
Scrambled Eggs
Bacon
Chipolata Sausages
Grilled Tomatoes
Baked Beans
Croissants & Preserves
Fresh Fruit Salad
100% Fruit Juices
Tea and Coffee

HOT PLATED BREAKFAST

\$20.00 per person includes the following:

Eggs Benedict - Ham & Eggs on English Muffin with Hollandaise Sauce and Grilled Tomato
+ Continental Buffet

*Breakfast meetings
are an ideal way to plan
and network*



TEA BREAK

**Recharge and refresh with morning
and afternoon tea.**

TEA BREAK OPTIONS

Housebaked Cookies
\$7.00 per person

Mini Muffins
\$7.50 per person

Assorted Danish Pastries
\$8.00 per person

Seasonal Fruit Salad & Cream
\$8.50 per person

Cake or Pie of the Day
\$8.00 per person

Fruit Basket & Trail Mix
\$8.50 per person

Mini Croissants served with
Butter & Conserves
\$7.80 per person

Gourmet Mini Pies &
Spinach & Feta Triangles (vegetarian)
\$9.00 per person

**All morning and afternoon tea
options are served with freshly
brewed tea & coffee.**



ADDITIONS

Freshly Brewed Tea & Coffee
\$4.00 per person, per break

Continuous Freshly Brewed Tea & Coffee
\$8.50 per person

Gatorade
\$3.80 per person, per break

100% Orange Juice or Apple Juice
\$3.50 per person, per break
Or \$9.50 per Jug

See page 8 for upgrade options

Our Chef is more than happy to cater for delegates with special dietary requirements, please inform your Function Sales Co-ordinator when booking.

LUNCH

Select a great value function lunch from the following options. Priced individually or take advantage of our all inclusive

Day Delegate Package
- Only \$55.00pp

See page 2 of your Event Kit for details

LUNCH OPTIONS:

Club Lunch

BLT & CLT Rolls
Spiced Potato Wedges
with Sour Cream & Sweet Chilli
\$18.80 per person

Picnic Sampler

Assorted Bread Basket
Crumbed Chicken
Continental Meat Platters
\$20.00 per person

Little India

Curry of the Day
Steamed Rice
Vegetarian Samosas
Pappadums
\$22.00 per person

Great Aussie BBQ

Beef Skewers
BBQ Sausages & Onions
Chicken Drumettes
Cob Corn
\$23.50 per person

Pasta Lunch

Herbed Garlic Bread
Pasta & 2 Sauces
Italiano Pizza
\$20.00 per person

Hot & Hearty

Assorted Bread Basket
Soup of the Day
Beef & Vegetable Hot Pot
Roast Potatoes
\$22.00 per person

All lunches are served with:

5 Fresh Salads
A Selection of Condiments
A Cheeseboard
with Dried Fruit & Crackers
2 Dessert Slices
Bowl of Fresh Apples
Orange Juice
Soft Drinks

Note: 10pax minimum for lunch options. For small lunch group catering options, see the next page.



All lunch packages have vegetarian options, so there's something for everyone

SMALL EVENT LUNCHES

Only a small group? We have great value lunches to cater for you too.

Our Small Event lunches are designed for those on the go, and can be served in your event room or in our café.

EXPRESS LUNCH

1-9guests \$20.00per person includes the following:

Orange Juice or Soft Drink

Choose 1 Main Course

Steak Sandwich & Chips

or

S&P Calamari with Chips, Salad & Tartare Sauce

or

Cajun Chicken Salad

Followed by

Chef's Dessert of the Day



LUNCH ON THE GO

No time to take a full break - sustain yourself with this great little lunch option

1-9guests \$15.00pp person includes the following:

Ham & Cheese Sandwich or Roll

Cup of Soup

Piece of Fresh Seasonal Fruit

Orange Juice or Soft Drink

Lunches can be designed to suit any sort of event or budget.



WORKING LUNCH

Eat while you work

1-9guests \$20.00per person

Served on an individual grazing platter Working Lunch includes the following:

Chicken & Salad Sandwich or Roll

Cup of Hot Housemade Soup

Cheese, Olives & Cold Meat Slices

Sweet Treat

100% Orange Juice

Too hot for soup? Change to Chefs Salad

UPGRADE OPTIONS

Upgrade your lunch package for only \$2.00 more.

Each upgrade or extra is \$2.00

Upgrade Drink to:

Liptons Iced Tea

Red Bull

Gatorade

Upgrade Dessert to:

Magnum Ice Cream

Add:

A Piece of Fresh Fruit

A Large Muffin

DAY DELEGATE PACKAGE UPGRADES & SPECIALS



*Impress your
guests with gourmet
upgrades*

SPECIALS

Book a **Day Delegate Package** for 50+ guests and get \$5 off per person.

Book a 4 hour **Beverage Package** and include 2 cocktails in the package.

Book a **Group Dinner** for 50 guests or more and get 50% off the room hire.

Order a **Welcome Beverage Station** and a **Chocolate Extra** for your Day Delegate Package and get Hot Chocolate & Marshmallows included free.

Choose to end your event with the **Celebrate Extra** for 25 guest or more and get complimentary strawberries.

CHOCOLATE EXTRAS & UPGRADES

Who doesn't love chocolate?

Chocolate Bites

Bowls of assorted Chocolate Bites added to your tea break of choice
\$2.00 per person

Tim Tams

Upgrade your afternoon tea to Tim Tams
\$2.00 per person

Hot Chocolate & Marshmallows

Add Chocolate Powder and Marshmallows to your Tea & Coffee Station
\$2.00 per person

Magnums

A selection of decadent Magnum Ice-creams
\$4.00 per person
A great way to reward your guests for a job well done!

EXTRAS OPTIONS

Add any of these extras to your Day Delegate Package:

Welcome Beverage Station

Includes a selection of 100% Juices, Gatorade and Iced Tea
\$4.00 per person

An impressive way to start your event

Wake Me Up

250ml Red Bulls 1 per person
\$4.00 per person
Keep 'em focused

Celebrate

End your event with a Glass of Sparkling
\$4.00 per person

A nice way to network



COCKTAIL PARTIES & FINGER FOOD

PLATTER OPTIONS

Each platter serves approximately 8-10 people for a snack, or 5-7 people for a light meal

Big Boy Party Platter

A finger food feast - \$85.00

Chicken Wings
Lamb Skewers
Meat Pies
Onion Rings
Aioli & Tomato Sauce



Let's Party Pies

Assorted mini pies - \$80.00

Lamb Pies
Beef Pies
Vegetarian Pies
Tomato Sauce

Hook, Line & Sinker

A seafood safari - \$95.00

Salt 'n' Pepper Calamari
Beer Battered Fish Bites
Skewered Prawns
Smoked Salmon Rosettes
Tartare Sauce

Asian Inspiration

A taste of Asia - \$90.00

Spring Rolls
Curry Puffs
Prawn Tempura
Tandoori Chicken
Sweet Chilli Sauce

Platters can be stewarded on request

Pizza Slabs

10 Slices of House Made Pizza - \$20.00

Meat Lovers & Vegetarian Pizza

MYO Platter

Choose up to 3 items to create your own platter - \$65.00:

Trio of Cheeses with Crackers & Dried Fruit
Antipasto – Cured Meats, Olives & Vegetables
Crudités – Fresh Crunchy Vegetable Sticks and Cherry Tomatoes
Assorted Bread & Dips
Wedges with Sweet Chilli & Sour Cream
Beer Battered Onion Rings with Aioli

Vegetarian Delight

Vegetarian only finger food - \$80.00

Lentil & Sweet Potato Balls
Spinach, Pumpkin & Ricotta Puff
Ratatouille Basket
Corn & Hummas Puff
Chickpea & Pumpkin Pattie

Sweet Sensations

A decadent dessert platter - \$60
Assorted Cake Slices & Chocolates

Fruit Fantasy

Seasons best fruit - \$45.00

Duo of Seasonal Fruit
Honey Cream & White
Chocolate Dipping Sauces



Finger food platters are a great meal alternative when catering for your event

SET DINNER OPTIONS

2 COURSE SET MENU - \$32.00 PER PERSON

3 COURSE SET MENU - \$40.00 PER PERSON

Minimum number of 20 people

Entrée

Please select one of the following options:

Soup of the Day
served with Herbed Garlic Bread

Battered Calamari
with Asian Coleslaw & Garlic Aioli

Greek Style Salad

Mains

Please select one of the following options:

Slow Roasted Lamb Shoulder
with Roasted Root Vegetables and Mint Jus

Chicken Fricassee
with Steamed Rice

Pan-fried Barramundi Fillet
with Grilled Prawns and Garden Salad

Spinach & Ricotta Cannelloni (V)

Dessert

Please select any one of the following choices:

Dessert of the Day

Australian Cheese Plate with Dried Fruit & Water Crackers

Fresh Fruit Salad served with Whipped Cream

Dessert is served with freshly brewed Tea and Coffee

Add an additional option to the menu for \$5.00 per choice, per course, per person

Alternate drop does not include any additional charges



BUFFET MENU 1

\$40.00 PER PERSON

Minimum number of 20 people

Soup

Served with Bread Selection, please select one of the following options:

Potato & Leek Soup
Cream of Pumpkin Soup

Cold Platters

Please select two of the following options:

Antipasto Platter
Marinated Olives, Sliced Cold Meats, Australian Cheeses, Eggplant & Sun-dried Tomatoes
Crudités
A selection of crisp Vegetable Sticks with Olive Pâté & Tomato Pesto
Cheese
Selection of Australia Cheese with Fresh & Dried Fruit, Nuts & Water Crackers

Roast Meat

Served with a medley of market fresh vegetables, please select one of the following options:

Tender Roast Beef coated in Dijon Mustard with a Burgundy Sauce
Roast Chicken with Lemon Grass & Pandan Leaf

Hot Dishes

Please select one of the following options:

Butter Chicken with Jasmine Rice & Pappadums
Spinach & Ricotta Cannelloni
Beef Burgundy

Salads

Please select two of the following options:

Garden Salad with Lemon Vinaigrette
Greek Salad with Sweet Mustard Dressing
Caesar Salad with Bacon & Anchovy Mayonnaise

Dessert

Dessert is accompanied with freshly brewed tea & coffee and after dinner chocolates;
please select one of the following options:

Fresh Fruit Salad with Cream & Passion Fruit Sauce
Passion Fruit Cheesecake
Chef's Dessert of the Day

Buffets are always popular, as guests can pick and choose what they love



BUFFET MENU 2

\$45.00 PER PERSON

Minimum number of 20 people

Soup

Served with Bread Selection, please select one of the following options:

Potato & Leek Soup
Cream of Pumpkin Soup

Cold Platters

Please select two of the following options:

Antipasto Platter
Marinated Olives, Sliced Cold Meats, Australian Cheeses, Eggplant & Sun-dried Tomatoes
Crudités
A selection of crisp Vegetable Sticks with Olive Pâté & Tomato Pesto
Cheese
Selection of Australia Cheese with Fresh & Dried Fruit, Nuts & Water Crackers

Roast Meat

Served with a medley of market fresh vegetables, please select one of the following options:

Tender Roast Beef coated in Dijon Mustard with a Burgundy Sauce
Roast Chicken with Lemon Grass & Pandan Leaf

Hot Dishes

Please select two of the following options:

Butter Chicken with Jasmine Rice & Pappadums
Spinach & Ricotta Cannelloni
Beef Burgundy
Grilled Barramundi Fillet with Prawns & Lemon Butter Sauce

Salads

Please select two of the following options:

Garden Salad with Lemon Vinaigrette
Greek Salad with Sweet Mustard Dressing
Classic Waldorf Salad
Caesar Salad with Bacon & Anchovy Mayonnaise

Dessert

Dessert is accompanied with freshly brewed tea & coffee and after dinner chocolates;
please select one of the following options:

Fresh Fruit Salad with Cream & Passion Fruit Sauce
Passion Fruit Cheesecake
Chef's Dessert of the Day

BUFFET MENU 3

\$50.00 PER PERSON

Minimum number of 20 people

Soup

Served with Bread Selection, please select one of the following options:

Potato & Leek Soup
Cream of Pumpkin Soup

Cold Platters

Please select two of the following options:

Antipasto Platter
Marinated Olives, Sliced Cold Meats, Australian Cheeses, Eggplant & Sun-dried Tomatoes
Crudités
A selection of crisp Vegetable Sticks with Olive Pâté & Tomato Pesto
Cheese
Selection of Australia Cheese with Fresh & Dried Fruit, Nuts & Water Crackers

Roast Meat

Served with a medley of market fresh vegetables, please select one of the following options:

Tender Roast Beef coated in Dijon Mustard with a Burgundy Sauce
Seasoned Leg of Lamb with a Red Currant & Rosemary Jus
Roast Chicken with Lemon Grass & Pandan Leaf

Hot Dishes

Please select two of the following options:

Butter Chicken with Jasmine Rice & Pappadums
Spinach & Ricotta Cannelloni
Grilled Barramundi Fillet with Prawns & Lemon Butter Sauce
Beef Burgundy

Salads

Please select three of the following options:

Garden Salad with Lemon Vinaigrette
Greek Salad with Sweet Mustard Dressing
Classic Waldorf Salad
Caesar Salad with Bacon & Anchovy Mayonnaise
Tuna Nicoise Salad

Dessert

Dessert is accompanied with freshly brewed tea & coffee and after dinner chocolates;
please select two of the following options:

Sweet Petite Cake Medley
Fresh Fruit Salad with Cream & Passion Fruit Sauce
Passion Fruit Cheesecake
Chef's Dessert of the Day

BEVERAGE PACKAGES

BEVERAGE PACKAGES RATES

Minimum number of 20 people

- 1 Hour Duration - \$20.00 per person
- 2 Hour Duration - \$27.50 per person
- 3 Hour Duration - \$32.50 per person
- 4 Hour Duration - \$38.00 per person
- 5 Hour Duration - \$42.00 per person

Beverage Packages include the following:

CELLAR LIST

House White
House Red
Hardys Sparkling
Carlton Dry/Victoria Bitter Stubby
Carlton Mid/Cascade Light Stubby
Soft Drinks & Orange Juice

BEVERAGE TAB OPTIONS

**Nominate a limit and run a tab.
Create your own drink list from the following options:**

Beer

Local Beers
Cascade Light, Carlton Mid Strength, Carlton Dry,
Pure Blonde, Victoria Bitter
\$6.50 per Stubby

Premium Beers
Corona, Little Creatures Rogers,
Little Creatures Pale Ale, Crown Lager
\$8.50 each

Wine Selection

House Wine
Per Glass \$7.00
Per Bottle \$25.00

Spirits

Standard Spirits
Jack Daniels, Johnny Walker Red Label, Gordons Gin,
Bacardi Rum, Bundaberg Rum, Jim Beam,
Brandy, Smirnoff Vodka
\$8.50 each including Mixer

Soft Drinks

Pepsi, Pepsi Max, Lemonade, Solo,
Orange Juice, LLB, Ginger Ale, Tonic
Per Glass \$3.50
Per Jug \$9.50

**For a more extensive wine and sparkling selection
please ask for our current wine list.**

**The Perth Ambassador Hotel is a fully licensed
property, we do not allow beverages to be supplied by
the Organiser of the function or by their guests. The
Hotel is committed to the Responsible Service of
Alcohol and adheres to the Liquor Control Act 1988
(WA) at all times. We wish all our customers and staff
to experience a safe, comfortable and enjoyable
environment.**

*Add a cocktail to your
drink package for only an
extra \$5.00 per person*



TERMS & CONDITIONS

1. Tentative Bookings

Tentative Bookings will be held for 10 working days only. All tentative bookings are required to be confirmed by a securing deposit of 20%, with a minimum of \$200.00, within the 10 working day period. Should you fail to confirm your Tentative Booking the Ambassador Hotel will automatically release the booking for resale.

2. Room Set Up Changes

Your room set up, as per your signed Event Order, will be carried out as requested; however, in the event major changes (i.e. room layout) are requested on the day, a re-set fee of \$100.00 is chargeable. The Function Facilitator and the Booking Contact (Organiser) are advised to collaborate thoroughly on room set up to avoid charges and delays in function start times. Note also that standard fees apply to equipment ordered on the day of the event by the event's Facilitator. The Organiser must advise if the Function Facilitator doesn't have authority to make changes and/or charges to the account (event booking).

3. Audio Visual Equipment

The Ambassador Hotel will hire in AV equipment on request from local suppliers. No responsibility is taken by the hotel for faulty/unsuitable equipment or the set up of the equipment. The hotel has no AV technicians on site; therefore, it is recommended that any ordered equipment is tested prior to the commencement of the event.

4. Final Numbers

All confirmed functions require final numbers to be supplied no less than 3 working days prior to the function. This figure will then be considered as minimum and chargeable numbers. Should guest numbers increase after this 3 day period, the Hotel will endeavour to cater for the increase; however, reserves the right to substitute the selected menu for a similar alternative for late confirmations.

5. Menu Selection

The menu selection for all functions must be finalised at least 7 working days prior to the function date. Food not purchased via the hotel may not be consumed on the premises. Unless otherwise advised by the Organiser, the Facilitator has the authority to add food purchases to the event account. Buffet items are portioned evenly per person; in the event that a particular item is popular and therefore runs out, note that this is outside of the Hotel's control and we are unable to replenish or replace the item.

6. Beverage

The Ambassador Hotel is a fully licensed premise; beverages not purchased through the Hotel cannot be consumed on site. All beverage consumption that is limited by a Bar Tab may be increased during the function, however, in each case the Organiser and/or facilitator must indicate clearly the permission to increase the Bar Tab. The Ambassador Hotel is a fully licensed property, we do not allow any beverages to be supplied by the organizer of the function or by their guests. The Hotel is committed to the Responsible Service of Alcohol and adheres to the Liquor Control Act 1988(WA) at all times. We wish all our customers and staff to experience a safe, comfortable and enjoyable environment.

7. Payment

Full payment for functions is required on completion of the event where a securing credit card has been supplied; otherwise all accounts must be paid in full 3 working days prior to the event. Where a credit account has been established, all authorised accounts for functions are required to be settled within 7 days of the function.

8. Damages

Organisers are responsible for repair and/or replacement of any damaged Hotel property sustained as a result of your function, guests or agents.

9. Surcharges/Extras

A 15% surcharge is payable for all functions held on public holidays. Extra charges are applicable to additional room servicing/turnovers.

10. Insurance

The Ambassador Hotel is always extremely careful when looking after guests and their belongings. However, we cannot take responsibility for the damage or loss of merchandise left in the function rooms prior to, during or after the function. We recommend therefore that the organiser arranges their own insurance.

11. Cancellations

Please advise us immediately in such an event so that losses to you and the Hotel may be minimised. The deposit may be forfeited if the cancellation notification is less than 21 days prior to the event (Conferences, Seminars and Social Events) and 60 days for Weddings. Should your wedding be cancelled within 30 days of the event, we reserve the right to charge up to 50% of the estimated function value.

12. Parking

The Function Facilitator receives a maximum of two complementary parking bays. Function guests receive discounted parking at \$10.00 a day. Please note all parking is strictly subject to availability. Facilitator parking is located behind the Ambassador Hotel.

13. Event Conditions

Strictly no event will commence without a deposit (where applicable), a signed Terms and Conditions Agreement and authorized Event Order. Email confirmation constitutes acceptance of the event and Term and Conditions as outlined.