



VARIAS

Conference Facilities

Capacity

- 200 people Theatre Style
- 120 people Banquet Style

Room Hire

- Full Facility (Merlot, Verdelho and Shiraz Rooms) - \$500
- Merlot Room - includes 55" LED screen with laptop and DVD connectivity - \$175
- Verdelho Room - includes 55" LED screen with laptop and DVD connectivity - \$175
- Shiraz Room - includes data projector, electronic drop down screen with DVD, all fully operational from lectern with sound system and microphone - \$200

Prices include all day tea/coffee, water, mints and tablecloths (if required). Room Hire is based on a typical working day or part thereof. Extended usage beyond the standard hours of 9am – 5pm is subject to prior arrangement.

Audiovisual Hire

- Laptops – 15 available with wireless internet access - \$20 per laptop per day.

Video Conferencing

- Equipment hire - \$150
- IP Address – 139.86.244.126 if connecting via internet
- Phone number – 07 4687 8641

Catering

- Catering available depending on your requirements (see attached)
- Wine tasting and cheese platters on conclusion of conference \$10 per person.

Accommodation

- Stanthorpe and the Granite Belt have a wide variety of accommodation options on offer. Please call for more information.



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conference catering

breakfast

a selection of croissants, muffins, pastries and freshly baked bread served with butter and condiments plus a fresh fruit platter	\$15.00 per person
free range scrambled eggs, house baked ciabatta toast, smoky bacon, beef sausages, sautéed mushrooms, grilled tomatoes, fresh fruit and muffins	\$20.00 per person
a full buffet of croissants, muffins, pastries, continental meats, cheese, toast, scrambled eggs, bacon, sausages, mushroom, grilled tomatoes, butter, condiments and fresh fruit	\$25.00 per person

All options include fresh orange juice & local apple juice, tea and filter coffee.
A la carte breakfast options are also available by prior arrangement.
The above pricing is based on a minimum of 10 people.



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morning or afternoon tea

freshly baked scones with butter, house made jams & fresh cream	\$10 per person
a selection of freshly baked house made biscuits	\$10 per person
oven hot muffins with butter and condiments	\$10 per person
a selection of freshly baked mini quiches	\$10 per person
an assorted selection of sweet and savoury items	\$12 per person
antipasto selection, cured meat, granite belt cheese, local olives with fresh bread and crackers	\$15 per person

All options include a selection of seasonal fruit, fresh orange juice, local apple juice, tea and filter coffee. The above pricing is based on a minimum of 10 people.



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lunch

a selection of fresh sandwiches and fruit platter	\$12.50 per person
a selection of gourmet sandwiches and seasonal fruit	\$15 per person
2 wet dishes with accompaniments and a selection of seasonal salads	\$20 per person
add: sweet treat to any of the above lunch selections	\$2.50 per person
2 hot dishes, 2 cold dishes, 2 salads and 2 desserts	\$25 per person
gourmet bbq followed by fruit, cheese and a sweet treat	\$35 per person

All options include fresh orange juice, local apple juice, tea and filter coffee.
A la carte lunch options are also available by prior arrangement.
The above pricing is based on a minimum of 10 people.



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dinner

gourmet bbq followed by fruit, cheese and a sweet treat	\$40 per person
two course alternate drop menu	\$45 per person
three course alternate drop menu	\$60 per person
add: glass of bubbles on arrival	\$5 per person
antipasto on arrival	\$5 per person
canapés on arrival (4 items)	\$10 per person

All options include water, tea and filter coffee.
Alternate drop menus can be tailored to your requirements.
The above pricing is based on a minimum of 10 people.