

Day Delegate Packages

Full Day Delegate Package

\$69.00 per person | 8.30am – 5.00pm | Minimum 15 persons

- Venue hire Monday to Saturday
- Complimentary on site parking
- Floor to ceiling windows with spectacular outlook
- Natural light
- Exclusive lounge area
- Ceiling mounted data projector
- Motorised projector screen
- Flipchart with markers or whiteboard with markers
- Lectern & microphone
- Iced water and mints
- Notepads & pens

Menu

- Freshly brewed Vittoria coffee and Twinings tea on arrival
- Morning tea served with assorted home baked cookies and freshly brewed coffee and tea
- Lunch Menu Option One

Fresh selection of filled panini's, wraps, foccacia and ciabattas

- Lunch Menu Option Two

Wild seed bread roll with butter, roasted teriyaki chicken drumsticks, dukka spiced lamb lollipops, ham, baby spinach and egg quiche and served with new potato & golden shallot salad, baby spinach & citrus crème fraiche with mixed mesclun salad and white wine dressing

- Lunch Accompanied by a duo of Australian cheese & dried fruit, nuts & crackers and sliced seasonal fruit
- Lunch served with freshly brewed coffee and tea with soft drink selection
- Afternoon Tea served with assorted home baked cookies and freshly brewed coffee and tea

Half Day Delegate Package

\$49.00 per person | 12:30pm – 5.00pm | Minimum 15 persons

- Venue hire Monday to Saturday
- Complimentary on site parking
- Floor to ceiling windows with spectacular outlook
- Natural light
- Exclusive lounge area
- Ceiling mounted data projector
- Motorised projector screen
- Flipchart with markers or whiteboard with markers
- Lectern & microphone
- Iced water and mints
- Notepads & pens

Menu

- Freshly brewed Vittoria coffee and Twinings tea on arrival
- Morning tea or afternoon tea served with assorted home baked cookies and freshly brewed coffee and tea
- Lunch Menu Option One

Fresh selection of filled panini's, wraps, foccacia and ciabattas

- Lunch Menu Option Two

Wild seed bread roll with butter, roasted teriyaki chicken drumsticks, dukka spiced lamb lollipops, ham, baby spinach and egg quiche and served with new potato & golden shallot salad, baby spinach & citrus crème fraiche with mixed mesclun salad and white wine dressing

- Lunch Accompanied by a duo of Australian cheese & dried fruit, nuts & crackers and sliced seasonal fruit
- Lunch served with freshly brewed coffee and tea with soft drink selection

Day Delegate Package Additions

Half Hour Post Function Package | \$19 per person | Minimum 15 persons

Includes Half hour standard beverage package with dip platters

One Hour Post Function Package | \$34 per person | Minimum 15 persons

Includes One hour standard beverage package with dip platters

Sparkling Wine | Chalk Hill Blue Sparkling

The Vines Semillon Sauvignon Blanc

The Vines Cabernet Merlot

Bottled Beers | Pure Blonde, XXXX Gold, Cascade Premium Light

Non-alcoholic Selection | Orange juice, Coke, Diet Coke, lemonade & still water

Spirits may be charged on consumption upon request

Additional platter options | Placed on dry bars for self service

Dip Platter @ \$75.00 each (serves approx. 15 guests)

Freshly cut vegetable batons and corn chips with a duo of dips

Cheese Platter @ \$85.00 each (serves approx. 10 guests)

Selection of Australian cheeses - brie, cheddar, blue, strawberries, grapes and crackers

Antipasto Platter @ \$90.00 each (serves approx. 10 guests)

Sliced meats, marinated vegetables, fresh & crisp breads

Ploughman's Platter @ 90.00 each (serves approx. 10 guests)

Chunky cheddar cheese, pickled onions, cherry tomatoes, sweet pickle chutney with

freshly baked French sticks and butter.



All pricing is per person & inclusive of gst | Menu selections are seasonal and subject to change | Menu valid to 29.5.11

Please contact an Event Consultant for a comprehensive Price Estimate based on your requirements.

Direct 07 3512 7820 | Fax 07 3368 2449 | Email events@summitevents.com.au | Website www.summitevents.com.au

Day Delegate Packages

Executive Full Day Delegate Package

\$95.00 per person | 8.30am – 5.00pm | Minimum 10 persons

- Venue hire Monday to Saturday
- Complimentary on site parking
- Floor to ceiling windows with spectacular outlook
- Natural light
- Exclusive lounge area
- Ceiling mounted data projector
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- Iced water and mints
- Notepads & pens

Upon Arrival

Espresso coffee served by your own private barista & sliced seasonal fruit on arrival

Choice of 3 for morning tea and 2 for afternoon tea from the following selection

Zucchini and maple bacon muffins

Pistachio and rosewater scented baklava

Cajun spiced chicken wings, green Tabasco aioli

Vincotto honey and rosemary baked brie wheel, dried fruit, nuts and premium lavosh bread

Portuguese custard tarts

Za'atar scented lamb filo parcel, coriander yoghurt

Smoked chicken breast, walnut oil aioli, avocado creme fraiche ribbon sandwich

Gerello silverside, fire roast capsicum chutney, basil pesto ribbon sandwich

Plated Main | Select 2 from the following mains for alternate drop

Tagine of Moroccan chicken breast, ironbark honey infused winter vegetables, minted labna, preserved lime cous cous, its own cooking jus (gf)

Pan seared barramundi, smoked caraway crust, fresh herb & ricotta parcel, sautéed snow pea tendrils, Vishonen sake béarnaise

Grilled South Queensland beef fillet, blue pumpkin pie, nutmeg onion jam, broccolini, port wine beef cheek reduction

Pressed slow cooked duck, sweet & sour pepper risotto bar, rocket & candied beets, cumin "sherbet", Madeira sauce (gf)

Seared salmon fillet, black nori wrap, light rice flour crust, tamari & white miso glazed asian greens, tea soaked soba noodles (gf)

Truffled wild mushroom roulade, roast pumpkin & cinnamon puree, green bean sautee, seeded mustard herb sauce (v)

To Finish

Duo of Australian cheese & dried fruit, nuts & crackers and sliced seasonal fruit (v)