



**2025 Conference & Events kit**





# Conference Packages

## FULL DAY DELEGATE \$90 PER PERSON

- Room hire for up to 8 hours (8am to 5pm)
- Morning tea
- Afternoon tea
- Lunch (option 1, 2 or 3)
- Tea & coffee filtered station included - 1 per person at morning tea & afternoon tea
- 1 softdrink/juice included at lunch
- Room set to your requested format
- Iced water jugs
- Lectern with microphone (Ballroom only)
- Wi-Fi

## HALF DAY DELEGATE \$72 PER PERSON

- Room hire for up to 4 hours (8am-12pm or 1pm-5pm)
- Morning tea or Afternoon tea
- Tea & coffee filtered station included - 1 per person at morning tea or afternoon tea
- 1 softdrink/juice included at lunch
- Lunch (option 1, 2 or 3)
- Room set to your requested format
- Iced water jugs
- Lectern with microphone (Ballroom only)
- Wi-Fi



# Morning & Afternoon Tea Options

**\$19 PER PERSON**

**OR INCLUDED IN DAY DELEGATE PACKAGE**

CHOOSE FROM ONE OF THE FOLLOWING OPTIONS PER BREAK:

- Chef selection of donuts served with fruit skewers
- Scones with Jam & Cream served with fruit skewers
- Chef selection of cookies, cakes & fresh fruit platter (v)
- Savoury mini quiches, spinach & feta triangles plus fresh fruit platter (v option)
- Ham & cheese filled croissants and cheese & tomato croissants served with fruit skewers
- Assorted Danishes, mini muffins & fresh fruit platter (v)
- Coconut yoghurt, granola, berry cup & cookies (v)
- Smashed avocado, feta, and beetroot hummus (v)
- Mini pies & sausage rolls served with tomato relish served with fruit skewers

## EXTRA'S

- Add espresso coffees on a TAB basis from \$5.50 per coffee
- Tea & Coffee station @ \$5 per person per break or \$18 full day (minimum 20 delegates required)
- Jugs of soft drinks & juices \$20 per jug
- Bottled water 600ml \$5
- Bottled juice 350ml \$6
- Bottled softdrink 600ml \$6



# Lunch Options

## OPTION 1 - THE CLASSIC - Plated per person

\$27 per person or included in Day Delegate package

- Chef selection of sandwiches & wraps served with 2 salads

## OPTION 2 - TARTS - Plated per person

\$27 per person or included in Day Delegate package

- Roasted pumpkin, spinach, leek & fetta tart served on chefs salad (V)  
served alternatively with
- Ham, leek, semidried tomatoes & brie tart ,served on chefs salad

## OPTION 3 - BURGERS - Plated per person

\$24 per person or included in Day Delegate package

- Chicken burger with golden fries  
served alternatively with
- Beef burger with golden fries

## OPTION 3 - MEDITERRANEAN - Buffet style

\$40 per person - Platters or \$15 upgrade pp from day delegate package

- Cashew, pumpkin, baby spinach, semi dried tomatoes & parmesan salad (V/GF)
- Moroccan brown rice & quinoa salad, roasted vegetables, baby spinach & toasted seeds (GF/DF)
- Greek salad, cucumber, tomato, capsicum, fetta and olives, balsamic reduction (GF)
- Sliced deli meats including leg ham, salami, chicken (GF/DF)
- Selection of local and imported cheeses, dried fruit, nuts and crackers (GF)

## OPTION 4 - Plated Alternate Serve Menu

\$40 per person - Plated or \$15 upgrade pp from day delegate package (includes a bread roll)

- Chicken breast nestled on sweet potato fondant with ratatouille of vegetables & chicken jus  
served alternatively with
- Pan seared barramundi fillet, pumpkin fondant, spinach & cherry tomatoes served with lemon butter  
sauce (GF)





# Breakfast Options

## OPTION 1 - PLATED BREAKFAST

\$30 per person (minimum 20 delegates required)

Please choose 2 options:

- Smashed avocado, feta, grilled tomato, poached eggs on sough dough
- Eggs Benedict; poached eggs, ham, baby spinach, grilled tomato & hollandaise sauce on Turkish bread
- Scrambled eggs, bacon, grilled tomato, hash brown on Turkish bread
- Veggie frittata served with bacon & hash browns

## OPTION 2 - BUFFET BREAKFAST

\$40 per person (minimum of 30 delegates required)

- Choice of eggs: Scrambled eggs (GF)/ Fried Eggs
- Bacon (GF/DF)
- Chipolatas
- Hash browns (V)
- Baked beans (V/GF/DF)
- Baked tomatoes (V)
- Selection of bread (V)
- Freshly sliced fruit platter (V/GF/DF)

## OPTION 3 - HIGH TEA

\$42 per person - Station (minimum of 20 delegates)

Sweet: Chocolate brownie, jam & cream scone & fruit skewer

Savoury: Mini quiche, pumpkin arancini ball & Chicken spoons with celery & apple (GF) plus a variety of finger sandwiches

## EXTRAS

- Assorted Danishes \$5 per person
- Coconut yogurt, granola & berry cup \$8 per person
- Fresh fruit platter \$7 per person
- Bottled juice \$6 per person or jugs of juice \$20 per table
- Add tea & coffee Station for \$5 per person



# Cocktail Menu

## CANAPES

- 1/2 Hour service \$27.00 per person (chef selection)
- 1 Hour service \$37.00 per person (5 options)
- 2 Hour service \$52.00 per person (6 options)

## COLD

- Chicken spoons with celery & apple (GF)
- Seared peppered beef, pumpkin & caramelized onion jam on risotto cake (GF/DF)
- Smoked salmon, cream cheese, capers & red onion spoons (GF)
- King prawn, avocado & tomato salsa spoons (GF)
- Mini tomato bruschetta on sourdough (V)
- Roast vegetable frittata with beetroot hummus
- Iced tomato tea shot (GF/DF/V)
- Greek salad spoon (V)

## HOT

- Vegetable spring rolls with sweet chilli dipping sauce (V)
- Savoury mini quiches
- Gourmet pies with relish
- Tempura prawns with sweet chilli mayo
- Tandoori or Satay chicken skewers with dipping sauce
- Pumpkin & cheese arancini balls with tomato relish (V)
- Lentil & chickpea falafel with hummus and chilli jam (V)

ADD ON's - BOATS & BOXES -Served in conjunction with canapes

\$17 per boat or box

- Lamb koftas, quinoa tabouli with tzatziki (GF)
- Tempura battered whiting fillets, chips & tartare sauce
- Thai beef salad with fresh herbs with nahm jim dressing (GF/DF)
- Salt & pepper squid with rocket salad & garlic aioli
- Karaage chicken salad
- Beef brisket slider



# Shared Platter Menu

Platter 1 \$30 per person - served on a station

- Chef selection of sandwiches & wraps (including some veg)
- Arancini balls with tomato relish (V)
- Spinach and feta triangles (V)
- House made Frittatas - Roasted vegetable (V) & Ham cheese (GF)
- Gourmet Mini sausage rolls
- Golden Fries with aioli (V)

Platter 2 \$35 per person - served on a station

- Tandoori Chicken skewers with dipping sauce
- Salt & pepper squid with aioli & lemon
- Arancini balls with tomato relish (V)
- Spinach and feta triangles (V)
- House made Frittatas - Roasted vegetable (V) & Ham cheese (GF)
- Gourmet Mini sausage rolls (V)
- Golden Fries with aioli

Platter 3 \$45 per person - Served on a station

- Mini beef sliders with cheddar cheese & pickles
- Smoked salmon, cream cheese, capers & red onion spoons (GF)
- Mini chicken tenderloin salads (GF)
- Tandoori chicken skewers with dipping sauce
- Salt & pepper squid with aioli & lemon
- Arancini balls with tomato relish (V)
- House made Frittatas - Roasted vegetable (V) & Ham cheese (GF)
- Golden Fries with aioli (V)

Minimum 20 guests required for platter menu





# Plated Menu

- 1/2 hour Canapes & Main Alternate Serve \$70.00 per person
- 2 Course Alternate Serve \$75.00 per person
- 3 Course Alternate Serve \$90.00 per person

## ENTREE

- Smoked salmon with baby spinach, avocado tian, dill & lemon mayonnaise (GF)
- Vietnamese calamari salad with vermicelli noodles, cucumber, carrots, coriander, red onion, crispy shallots, toasted peanuts & sweet chilli dressing
- Prawn & avocado salsa tower, watercress salad, saffron & citrus aioli (GF/DF)
- Sticky soy & chilli pork belly with mustard apple pickle & watercress salad (GF/DF)
- Sesame seed chicken tenderloins, herb polenta, spinach with harissa mayonnaise
- Warm French pastry tart filled with leek, roasted butternut pumpkin, semi dried tomatoes, quince paste & brie nestled on baby greens (V)

## MAIN

- Prosciutto wrapped chicken breast, gratin dauphinoise, broccolini, roasted tomatoes & red wine jus (GF)
- Pan seared barramundi fillet, sweet potato fondant, asparagus & pea puree with lemon butter sauce (GF)
- Pork belly, creamy mash, bok choy, baby glazed carrots, seeded mustard & maple sauce (GF)
- Beef medallion served with garlic mash, truffle beans, oven roasted tomatoes with red current jus (GF)
- Braised beef cheeks with creamy mash potato, roast root vegetables & port jus
- Atlantic salmon fillet served on roast pumpkin fondant, celeriac remoulade, capers & tomato herb salsa (GF)
- Grilled vegetable stack, lentil & chickpea patties, blistered cherry tomatoes with tzatziki & hummus (GF/V)

## DESSERT

- Lemon panna cotta, strawberry ice cream & berry compote (GF)
- White chocolate & raspberry cheesecake with berry coulis & cream
- Apple crumble, crushed almond biscuit with sweetened cream
- Sticky date pudding served with caramel sauce & vanilla bean ice cream
- Orange & almond cake served with vanilla bean ice cream (GF)

Minimum 20 guests required for plated menu





# Beverage Packages



## GLADES PACKAGE

2 Hour Package - \$40 per person  
3 Hour Package - \$50 per person  
4 Hour Package - \$60 per person

- Craigmoore Cuvee Brut
- Circa 1858 Sauvignon Blanc
- Circa 1858 Chardonnay
- Young Poets Moscato
- Circa 1858 Shiraz
- Draft Beer - XXXX Gold, Balter XPA, Great Northern, Hahn Light (bottle)
- Soft drinks & fruit juice

## PREMIUM PACKAGE

2 Hour Package - \$50 per person  
3 Hour Package - \$60 per person  
4 Hour Package - \$70 per person

- Yves premium Cuvee
- Ara Sauvignon Blanc
- Pocketwatch Pinot Gris
- Young Poets Moscato
- Pocketwatch Pinot Noir
- Quilty & Grandsen Shiraz
- Draft Beer - XXXX Gold, Balter XPA, Great Northern, Hahn Light (bottle)
- Soft drinks & fruit juice

# Additional Info



## AUDIO VISUAL

### The Ballroom:

- Drop down screen (1700mm x 1700mm), ceiling mounted data projector with HDMI connection & in house speaker system package - \$150 per day
- Includes Lectern with hand held microphone

### The Lounge:

- Data projector with HDMI connection, projected on wall - \$100 per day
- Mipro sound system with hand held mic - \$50 per day

Note: We do not have an audio visual technician on-site. It's the clients responsibility to arrange operation of AV.

## TERMS & CONDITIONS

- Package prices included are current for bookings for 2025
- A minimum of 1 catering break (food & beverage) is required for 1/2 day hire and a minimum of 2 catering breaks for full day hire in any function room
- All packages and menus are subject to availability & change
- To hire a function room there is a minimum spend. The spend does vary depending in the length of time the room is required.
- Room hire prices vary depend on requirement and length of time required
- No outside catering or beverages to be brought on-site
- Events held on Public Holidays and Sundays attract a further charge
- Confirmation and deposit: Once an event date has requested you will receive a deposit statement and an event agreement. You will be required to return a completed copy of the agreement along with the deposit within 7 days. No booking is confirmed until both the deposit and agreement is received via the Glades
- Full terms & conditions are listed on the agreement