

Hotel Heritage

Conference Information Package



Conference Packages

All-Day Conference Package

- ☞ Arrival Tea & Coffee
- ☞ Morning Tea
- ☞ Lunch
- ☞ Afternoon Tea
- ☞ Plenary Conference Room Hire
Included from 8.30am- 5.00pm

- ☞ Compendium
Includes Note pad & Pen

- ☞ Standard Equipment

Tripod Screen
Whiteboard, Flip Chart and Lectern
Mints and Water for each table

\$55.00 per person

Minimum 20 people

Daybreak Conference Package

- ☞ Arrival Tea & Coffee
- ☞ Morning Tea or Afternoon Tea
- ☞ Lunch
- ☞ Plenary Conference Room Hire
Included from either 7.30am – 12.30pm or 12noon – 5.00pm

- ☞ Standard Equipment
Tripod Screen
Whiteboard, Flip Chart & Lectern
Mints and Water for each table

\$44.00per person

Minimum 20 people

Additional AV equipment can be arranged through the Hotels AV supplier.

Conference Packages

Dusk Conference Package

- ☞ Arrival Tea & Coffee
- ☞ Afternoon Tea
- ☞ 2 hour Cocktail Reception
 - Chef's Selection of Hot & Cold Canapés
 - 1hour standard beverage package
 - (A Bar Tab can be organised for the remainder of the evening)
- ☞ Plenary Conference Room Hire
 - Included from 1.00pm – 6.00pm
- ☞ Standard Equipment
 - Tripod Screen
 - Whiteboard, Flip Chart & Lectern
 - Mints and Water for each table

\$71.50 per person

Minimum 20 people

Boardroom Package

- ☞ Arrival Tea & Coffee
- ☞ Morning Tea
- ☞ Lunch
- ☞ Afternoon Tea
- ☞ Plenary Conference Room Hire
 - Included from 8.30am- 5.00pm
- ☞ Standard Equipment
 - Tripod Screen
 - Whiteboard, Flip Chart & Lectern
 - Mints and Water for each table
 - Pads and Pens

\$66.00 per person

Minimum 10 people



Conference Menu

Morning Tea ☞

Monday - Spinach & Fetta Triangles

Tuesday - A Selection of Pastries & Croissants

Wednesday - A Selection of Mini Quiches

Thursday - Freshly Baked Muffins

Friday – Mini Ham and Cheese Croissants

Lunch ☞

Deli Style

Freshly Baked Bread

Antipasto Platter

Selection of One Hot Dish

Seasonal Vegetables

Selection of One Cold Dish

Rice, Pasta or Potatoes

An Assorted Selection of Salads & Dressings

Platter of Seasonal Fruit

Afternoon Tea ☞

Monday - Freshly Baked Scones with Jam & Whipped Cream

Tuesday – Selection of Cakes and Slices

Wednesday – Portuguese Tarts

Thursday - Individual Pecan Pies

Friday – Mini apricot and almond tart

Additional Items ☞

Fruit Platter \$3.00pp | Bowl of Whole Fruit \$3.50pp | Continuous Tea & Coffee \$5.50pp
Tea & Coffee are served with Morning & Afternoon Teas | Juice is served with Lunch

Audio Visual Equipment

Hotel Heritage along with Hillcrest AV are happy to cater to all your AV requirements. Below are the costs for the most requested items.

- ☞ Electronic White Board- \$122.00
- ☞ Data Projector- \$165.00
- ☞ Laptop/Office XP- \$98.00
- ☞ Small sound System with microphone (up to 50 pax)- \$122.00
- ☞ Medium sound System with microphone (up to 150 pax)- \$180.00

(Prices valid until March 2010)

Please feel free to ask if you require anything other than what is listed above.

Accommodation at Hotel Heritage

Deluxe Room - 56rooms (2Q) 6rooms (1Q)

Each Deluxe Room contains; one or two queen size bed/s (dependant on occupancy) bathroom including hair dryer, reverse cycle air-conditioning, Foxtel and complimentary tea and coffee making facilities.

Business Suites - 20rooms (1Q & 1S) 20rooms (1Q)

Hotel Heritages newest edition. Each Business Suite contains either one queen bed or one queen and one single bed. All have brand new bathrooms which include a hairdryer, with reverse cycle air-conditioning and a plasma screen in each suite. There is ample workspace and cable internet connections with complimentary Foxtel and tea and coffee making facilities.

Superior Room – 48rooms

Our Superior Rooms have recently been refurbished. Each Superior Room contains; one queen size bed and one single bed, bathroom including hair dryer, reverse cycle air-conditioning, Foxtel and complimentary tea and coffee making facilities.

All rooms include 100mb free internet access daily

For accommodation prices please contact the functions department on

6228 0182

Dinner Packages...

Menu One

\$64.00 per person, three course menu served alternatively

or

\$55.00 per person, two course menu served alternatively

Minimum 20 People

Entrée Options

Timbale of smoked salmon ceviche with avocado and a buckwheat blinis

~

Sheep milk feta and grilled vegetable tartlet on a baby rocket salad and reduced aged balsamic

~

Salt & pepper calamari on a bed of Citrus Salad

~

Lemon grass infused chicken tenderloins served with organics soba noodle finished with a ginger and shallot dressing

~

Four cheese spinach ravioli with garlic & tomato concasse
on a bed of baby Spinach

~

Asian beef salad with crispy rice noodles
& asiatic dressing

~

Dinner Packages Cont...

Menu One

Main Options

Herb & pinenut crusted market Fish
on charred vegetable stack with a saffron & dill sauce

~

White pyrenees lamb rump, pocketed with wild mushroom risotto, served with parmesan
crisps and rosemary pan gravy

~

Gremolata crusted word fish fillet with a lime beurre blanc sauce, sautéed kipfler potatoes
and salmon roe

~

Grain fed sirloin served with baked parsley gratin potatoes, fresh seasonal vegetable
bundles and red wine jus

~

Moroccan marinated chicken breast
served with grilled herbed polenta and a chardonnay sauce

~

Oven baked pork loin with roasted pink lady apple compote on garlic chat potatoes glazed
with a maderia scented jus

~

Dessert

Sticky date pudding with butterscotch Sauce

~

Trio layered mousse cake

~

White chocolate cheesecake with toffee Sauce

~

Apple & blueberry crumble with rhubarb & apple compote

~

Pear and almond tart with raspberry coulis

~

Chocolate profiterole cake served with king Island double cream

Dinner Packages Cont...

Menu Two

\$77.00 per person, three course menu served alternatively

or

\$68.00 per person, two course menu served alternatively

Minimum 20 People

Entrée Options

House smoked chicken breast served on a watercress salad with kipfler potatoes, olives and sundried tomatoes.

~

Grilled scallops with a nashi pear and parmesan salad and lime aioli

~

Seared tenderised zesty calamari served with a mesculin salad and a splash of lemon pepper mayonnaise

~

Gulf of carpentaria tiger prawns with grilled asparagus salad and a chilli mango salsa

~

Hot smoked ocean trout and dill terrine served with a citrus infused cobram estate cold pressed olive oil dressing

~

Confit of zesty duck Marylands served on a watercress salad with sundried blueberries, orange and pink grapefruit

Dinner Packages Cont...

Menu Two

Main Options

Three bone rack of WA lamb served with a herb risotto cake, roasted baby eggplant and a forest mushroom and shallot pan jus

~

Baked fillet of Tasmanian Salmon on soft white polenta served with racquet and parmesan oil and roasted cherry tomatoes

~

Grilled free range chicken breast served on a chickpea stew, served with fresh green beans and tear drop tomatoes

~

Whole butter-flied baby barramundi with Citrus Aioli

~

Slow cooked white river veal cutlet with a roast vine ripened tomato, sweet potato puree and red wine reduction

~

Grilled beef tenderloin with a caramelised spanish onion and garlic confit, served with a potato rosti, baby spinach and tomato relish

~

Dessert

Individual tiramisu with coffee anglaise

~

Berry frangipane tart served with berry sorbet

~

Orange brulee tart served with king Island double cream

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White chocolate and raspberry cheesecake with berry compote

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Trio layered mousse cake

~

Lemon meringue tart

Dinner Packages Cont...

Buffet

\$71.50 including seafood
\$50.00 not including top three seafood dishes

Minimum 20 People

Freshly shucked oysters
Cooked prawns
Whole steamed Tasmania salmon

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Choice of roast of the day
Beef, pork or lamb

Lemon scented grilled perch
Roast root vegetables
Steamed vegetables
Selection of four chef's choice salads

Antipasto platters including
Continental meats & marinated vegetables
Bread baskets

Chef's selection of curry
Fragrant steamed rice
Condiments

Assorted cakes and slices
Fresh fruit platter
Selection of cheese & dried fruit platter

Dinner Packages Cont...

Canapés

Select four items - eight items for each guest

\$22.50 per person

Hot Canapés

Oysters Kilpatrick

Chicken and chorizo meatballs

Salt & Pepper Calamari

Satay Marinated Chicken Skewers

Vegetarian Spring Rolls and Samoas

Filo Triangles with Baby Spinach and Fetta

Selection of Mini Quiches with Sweet Chilli Sauce

Spicy Meatballs with Yoghurt and Paprika Sauce

Chargrilled Tiger Prawns with Roquette Pesto

Cajun Chicken skewers

Grilled scallops with ginger and lime dressing

Marinated Lamb Kebabs

Cold Canapés

Natural Oysters

Vietnamese Spring Rolls with Peanut Sauce

Corn and red fritters with smoked trout

Asparagus and Smoked Chicken Boats

Tandoori Chicken on Cucumber Rounds with Minted Yoghurt

Mini Vegetable Kebab with Cherry Tomato, Brie Cheese and Gherkin

Smoked Salmon, Dill and Cream Cheese Mousse Served on Mini Toast

Bruschetta on Mini Toasts

Asian Beef served on pumpernickel