

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
- ☞ Onsite parking

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
- ☞ Onsite parking

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

Please note: For groups under the 20 number minimum, a surcharge will apply

Conference Menu

Morning Tea and Afternoon Tea choices

Your choice of one per tea break

Banana Bread

Mini Muffins

Flourless Orange Cake

Croissants and Danishes

Ham and cheese, smoked salmon and brie croissants

Homemade scones with jam and whipped cream

Assorted friends

Freshly baked assorted cookies

Chocolate brownie slice

Fresh fruit platters

Assorted cheese platter

Lunch ☞

Buffet-

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

\$65.00 with All Day Package

\$55.00 with Day Break Package

Pasta-

3 types of pasta
Vegetarian
Bolognaise
Cream based sauce

Crusty bread rolls
Assorted salads
Ceaser
Pasta
Greek
Green salad
Cous cous salad

Tiramisu
Fresh fruit platters

\$60.00 per person with All Day Package
\$50.00 with Day Break Package

Plated Menu-

1 choice for main meal
Crusty bread rolls

A choice of
Garden Salad on Table
Steamed vegetables on table

Beer battered whiting fillets on chunky fries with traditional tar tare sauce and
lemon wedges

Braised lamb shanks on garlic mash, wild mushroom jus
Seared chicken breast on glazed sweet potato with a pesto sauce

Braised beef with tomato and bacon, on a papperdelle pasta
Tortellini spinach and ricotta with a pumpkin and spinach glaze

Wild berry pavlova
Lemon meringue with a raspberry glaze
\$60.00 per person with All day Package
\$50.00 with Day Break Package

Wraps and Subs-

Ham and Swiss cheese
Salad and avocado
Egg and chive
Tuna and lemon dressing
Roasted meditarian vegetable

Fresh fruit salad
Berry yoghurt

\$55.00 with All Day Package
\$45.00 with Day break package

Additional Items 

A second morning or afternoon tea selection \$3.50pp

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

Dietary Requirements

At hotel heritage we are happy to cater for

Gluten free

Diary free

Vegetarian/ Vegan

Anything additional please discuss on quotation

Price Table

<i>Menu Option</i>	<i>All Day Package</i>	<i>Day Break Package</i>
Buffet	\$65.00 Per Person	\$55.00 Per Person
Pasta	\$60.00 Per Person	\$50.00 Per Person
Plated Menu	\$60.00 Per Person	\$50.00 Per Person
Wraps and Subs	\$55.00 Per Person	\$45.00 Per Person

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 February 2011)

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 – 40 rooms

Hotel Heritages newest edition. Each Business Suite contains one queen 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, all new bathrooms including hair dryer, reverse cycle air-conditioning, Foxtel and complimentary tea and coffee making facilities.

All rooms include 100mb free internet access daily



Deluxe Room

For accommodation prices please contact the functions department on

6228 0182

Dinner Packages...

Menu 1

\$64.00 per person, three course menu served alternatively

or

\$55.00 per person, two course menu served alternatively

Minimum 20 People

Entrée Options

Seared sumac prawns set on mandarin and lime salad

Twice cooked maple lamb cutlets on a bell pepper compote

Chilli lemon squid, on a rocket and braised tomato salad

Poached ocean trout, set on a orange, fennel salad

Charred tofu on a orange and coriander salad

Smoked chicken set on a pumpkin, pine nut salad

Pumpkin and chive soup

Main Options

Braised lamb rump served with a potato stack

Nut and brie Chicken capsicum and tomato sauce

Slow roasted chicken, bean cassoulette

Pan seared ocean trout, warm potato salad orange and chive glaze

Char grilled beef sirloin, red onion jam and smashed potatoes

Ginger and lemon chicken breast, caramelized sweet potato, port jus

Dessert

Grand mariner tart with a chocolate mint sauce

Wild berry Pavlova with a raspberry glaze

Apple and berry crumble with a warm custard sauce

Baked New York cheesecake with a raspberry compote

Dark chocolate mud cake with wild berry compote

Tira-misu with vanilla cream and berry glaze

Extras

Antipasto platter per table \$15.50

Bowl of fresh garden salad per table \$8.50

Bowl of seasonal vegetables per table \$8.50

Fruit platter per table \$12.50

Dinner Packages Cont...

Menu 2

\$77.00 per person, three course menu served alternatively

or

\$68.00 per person, two course menu served alternatively

Minimum 20 People

Entrees

Ginger and lemon scallops on a radicchio salad

Charred marinated baby eggplant on a lemon cous cous

Lemon pepper Kangaroo fillet, fennel salad

Risotto, wild prawn and smoked salmon with a touch of dill

Mains

Duck confit on a vanilla and truffle risotto

Seared lamb loin on creamy polenta and grilled asparagus

Charred beef fillet, garlic mash and warm tomato compote

Seared tuna steak, green olive and artichoke salad

Steamed barramundi, soy glazed vegetables and salsa fresca

Desserts

White chocolate bread and butter pudding, champagne berry compote

Raspberry shortcake with vanilla and orange cream

Lemon meringue tarts with a blueberry compote

Coffee brulee with a vanilla choc sauce

70% dark chocolate fondant served with vanilla bean ice cream

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 1 hour service

Tomato basil bruschetta croutes

Assorted sushi rolls

Vegetarian rice paper rolls

Smoked salmon croutes with a chilli marscapone

Soup shoots with truffle oil

Crab salad croute

Prawn and avocado croute

Duo of dips with toasted assorted breads

Garlic and herb tempura prawns

Spring roll and Samoas

Steamed prawn wontons

Assorted mini pies

Assorted mini quiches

Mediterranean style Falafel

Satay chicken skewers

Soy and chilli chicken wings

Flame grilled meatballs with a tomato chutney

Salt and pepper calamari
Spinach and fetta triangles
Thai fish with orange and chilli dipping sauce

Assorted nigiri
Seared scallops set on a watermelon salsa
Chicken Caesar salad
Oyster shooters, bloody Mary style
Assorted antipasto platters, selection of deli meats and marinated vegetables

Lamb cutlets with a red onion jam
Vegetarian noodle boxes
Battered flathead and chips
Tandoori marinated chicken kebab sticks
Curry noodle boxes
Thai money bags
Seafood sticks
Vegetable pot stickers
Prawn wonton twisters

Beverage Packages...

Guests to purchase own beverages from the bar on consumption

Bar Tab – (Company to place a limited amount of money over the bar) Limited Beverages only consisting of House Red and White Wine, Standard and Light Beer, Soft Drink and Orange Juice

Dry Till – Limited or Open Bar of all beverages – Beverages are tallied up throughout the night and payment is paid at the end of night – Credit Card number is required prior to the start of the function.

Beverage Package – Consisting of House Red and White Wine, Standard and Light Beer, Soft Drinks and Orange Juice.

1 Hour	\$25.00 per person
2 Hours	\$30.00 per person
3 Hours	\$35.00 per person
4 Hours	\$40.00 per person
5 Hours	\$45.00 per person

Jugs of Juice/ Soft Drinks \$8.00 per jug

