

Conference Packages

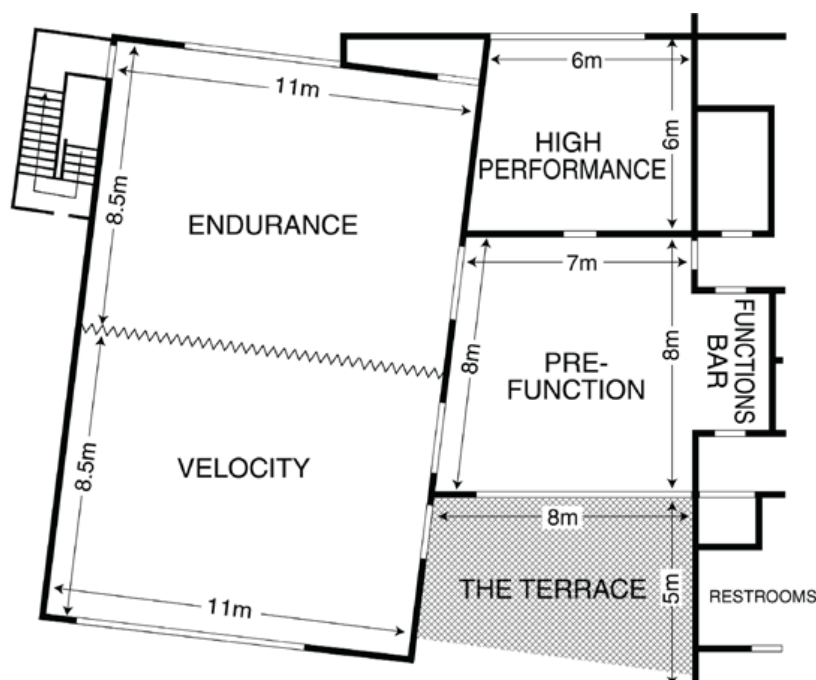


Alpha Hotel Eastern Creek will get your next conference or event racing! The conference venue boasts four conference rooms with state-of-the-art facilities and the capacity to cater for up to 200 delegates. When accommodation is required for your event, you'll be impressed with our 164 stylishly appointed Deluxe Rooms, Suites and Self-Contained Apartments and now our NEW Club Level with superior rooms & Club Lounge.

Room Hire Rates

Alpha Hotel Eastern Creek offers competitive rates for function room hire and will assist in meeting budgetary requirements. Talk to our Functions Co-ordinator for room hire rates. We are willing to negotiate room hire prices based on catering spend.

VENUE	FULL DAY	HALF DAY
Endurance	\$450	\$250
Velocity	\$450	\$250
Circuit	\$800	-
High Performance	\$300	\$175
Oak Bar & Grill	\$2000	-



Conference Packages



CONFERENCE EXECUTIVE PACKAGE

Full Day Delegate Package

\$69.00 PER DELEGATE | MIN 15 DELEGATES

Package Includes:

- Freshly brewed coffee and herbal teas served upon arrival and throughout the day
- Chef prepared morning and afternoon tea
- Full buffet or working lunch
- Mints, iced water and conference stationery packs on tables
- Function room hire with free wifi
- Standard audio visual equipment: projector screen, whiteboard and flipchart

Half Day Delegate Package

\$58.00 PER DELEGATE | MIN 15 DELEGATES

Package Includes:

- Chef prepared morning or afternoon tea
- Lunch
- Mints, iced water and conference stationery packs on tables
- Function room hire with free wifi
- Standard audio visual equipment: projector screen, whiteboard and flipchart

Also Available

- Electronic Whiteboard - \$200 per day
- Data Projector - \$35 per day
- Sound System inc mic - \$175 per day
- Lectern - \$100 per day
- Stage (2m x 2m) - \$200 per day
- Internet package - \$3 per person (pay up to 20 people, each person after 20 is free of charge)

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Conference Packages



MORNING & AFTERNOON TEA MENUS

As part of your day delegate package, please choose one of the following options for morning and afternoon tea.

All tea breaks include freshly brewed Moccopan Coffee and Dilmah tea Selection. Or, alternatively as an individual purchase at \$10.00 per person.

Morning Tea – Savoury Items

SELECT ONE ITEM BELOW

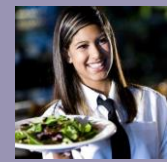
- Assorted house baked mini quiche
- Mini gourmet sausage rolls
- Ham and cheese croissants
- Baked bacon and egg cups
- Ham, cheese and tomato melt
- Gourmet vegetable curry puff
- Bacon and cheese scroll
- Homemade pork spring roll
- Mini beef, mushroom and potato wellington
- Mini lamb and rosemary pie

Afternoon Tea

SELECT ONE ITEM BELOW

- Almond & Chocolate croissant
- Lemon twist
- Hazelnut twist
- Maple pecan plait
- Portuguese tarts
- American style home baked cookies
- Assorted mini Danish and muffins
- Assorted glazed and filled donuts
- Homemade scones w/ jam and cream
- Pear and raspberry bread slice
- Banana bread slice
- Mixed friands (blueberry, raspberry and almond)

Conference Packages



LUNCH MENUS

Day Delegate Lunch Menus

Please select one lunch menu. All lunches include freshly brewed coffee, Dilmah teas and juice. These menus are available as part of our day delegate packages.

Alternatively, the below lunch menus are available individually at set prices. Minimum numbers apply.

Super Sandwiches \$28.00 per person

Your choice of five items - gourmet sandwiches, rolls and wraps including vegetarian fillings with two freshly made salads and seasonal fruit platter.

SELECT FROM THE FOLLOWING ITEMS BELOW

- Sandwiches (White bread, Multigrain bread or brown bread)
- Wrap
- Gourmet Baguette and Roll
- Mix of all

SELECT FILLING FROM THE FOLLOWING ITEMS BELOW – Choose three fillings per day

- Spring tuna, mixed lettuce, diced cucumber, mustard may and tomato salsa
- Roast beef, baby lettuce, sliced tomato, beetroot, tasty cheese, cucumber and tomato relish or sweet mustard pickle
- Barbecue chicken, mixed baby lettuce, sliced gourmet tomato, seeded mustard mayo and tasty cheese
- Doubled smoked ham, cream cheese, sliced gourmet tomato, baby mixed lettuce, shaved cucumber & guacamole
- Freshly sliced pastrami, English spinach, shaved cucumber, semi dried tomato basil chutney & garlic aioli
- Creamed curried egg, shaved cucumber, sliced beetroot, baby spinach, alfalfa & cracked pepper
- Char grilled veg, eggplant, zucchini, marinated capsicum, English spinach, olive tapenade & mayo
- Smoked salmon mouse open sandwich, mixed baby lettuce, shaved cucumber, tomato salsa & alfalfa
- Garden fresh salad sandwich, mixed baby lettuce, gourmet sliced tomato, sliced cucumber, beetroot, shave Spanish onion, avocado olive tapenade

Conference Packages



Freshly Made Salad Range

(Please choose two per day)

- Mixed leaf salad with freshly sliced avocado and herb croutons
- Greek salad with baby cos lettuce and kalamata olives
- Traditional Caesar salad with homemade herb crouton
- Baby beetroot and asparagus salad
- Tomato, boconcini and basil salad
- Rocket and parmesan salad
- Apple and walnut salad with baby mixed lettuce tossed in thousand island dressing
- Italian vegetable salad with roast fennel and balsamic mushrooms

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Hot Buffet Options- Instead of Sandwiches \$35.00 per person

Asian Delight:

- Singapore noodles
- Baked tandoori chicken breast with sweet chilli and coriander
- Mild Malay chicken curry
- Stir fried Asian greens
- Asian egg salad

Down Under:

- Baked dinner roll
- Char grilled steak w/ your choice of sauce – red wine, peppercorn or mushroom
- Baked jacket potato w/ sour cream
- Steamed Vegetables
- Mixed leaf salad
- Baby beetroot and asparagus salad
- Fresh seasonal fruit with yoghurt

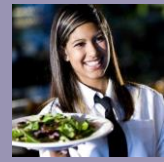
Italiano: (Please choose two types of pasta and two salads per day)

- Roast pumpkin and sage ravioli with pesto cream sauce
- Beef ravioli with sweet Napolitano sauce
- Traditional beef lasagne with trio cheese
- Assorted wood fire pizza
- Garlic and herb bread
- Tomato, bocconcini and basil salad with baby spinach
- Rocket and parmesan salad
- Green bean and asparagus salad
- Fresh seasonal fruit platter

Fisherman's Feast: \$38.00 per person (Please choose one type of fish per day)

- Herb crumbed grilled fish or beer battered flathead fillets with lemon and tartare sauce
- Calamari rings
- Tempura battered prawns
- Beer battered chips
- Baked dinner roll
- Apple and walnut salad with mixed baby lettuce tossed in thousand island dressing
- Fresh seasonal fruits with yoghurt

Conference Packages



Breakfast Menus

Continental Buffet \$19.00 per person, Min 15 Delegates

- Selection of cereals and bircher muesli
- Freshly sliced tropical fruits
- Toast with butter and preserves
- Selection of natural and fruit yoghurts
- Fresh fruit juices
- Freshly brewed coffee and herbal teas
- Assortment of danish pastries, croissants and mini muffins

Traditional Buffet \$25.00 per person, Min 20 Delegates

- Includes all of the above Continental Buffet Items as well as:
- English bacon
- Veal and chive chipolatas
- Grilled tomatoes and mushrooms
- Crispy hash browns
- Scrambled eggs

Conference Packages



Plated Dinner Menu

Two course, alternate serve \$49.00 per person

Three course, alternate serve \$65.00 per person

Minimum 20 guests

Entrée – Please Select Two

- Salt + pepper squid on watermelon + mint salad w/ palm sugar dressing
- Sautéed prawns w/ garlic, cauliflower puree, pine nuts + micro herb salad
- BBQ duck rice paper rolls w/ julienne veg + soy dipping sauce
- Chicken caesar salad w/ baby cos, parmesan croute, bacon + homemade dressing
- Spinach + ricotta ravioli w/ Napoli sauce, shaved parmesan + fried okra
- Potato + Bacon soup w/ basil puree
- Satay chicken skewers
- Tasmanian smoked salmon w/ chat potato salad, avocado salsa, dill + lemon dressing

Main Course – Please Select Two

- Twice cooked chicken breast pocketed w/ spinach + ricotta w/ roasted tomato risotto + parmesan cream
- Slow roasted pork belly on braised cabbage mash w/ Asian green, apple sauce + beetroot reduction
- Char grilled beef fillet on potato rosti w/ garlic skewered prawns, slow roasted tomatoes, asparagus + béarnaise sauce
- Roasted barramundi fillet on saffron mash w/ wilted spinach, mango + avocado salsa
- Atlantic salmon fillet on parmesan polenta w/ snowpeas, pepperonatta + basil oil
- Penne pasta w/ roasted Mediterranean vegetables, pesto cream + shaved parmesan
- Herb crusted lamb rump w/ dauphinoise potato, ratatouille + rosemary jus
- Butter chicken w/ steamed jasmine rice, roti bread + pappadum

Dessert – Please Select Two

- Mississippi mud cake w/ cream anglaise + espresso gelato
- Banana + toffee tart with fresh cream
- Individual chocolate lava cake w/ vanilla bean ice cream
- Date + chocolate pudding w/ butterscotch sauce
- Australian cheese plate with cheddar, blue + brie, quince, crisp breads + frozen grapes
- Vanilla bean pannacotta w/ macaroons
- Cinnamon + star anise poached pear w/ Grand Marnier custard
- Individual pavlova w/ fresh fruit, cream and passionfruit syrup

Dietry Requirements

Special dietary requirements can be accommodated in each menu with prior notice, either individually, or as a group.

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BBQ Buffet Menu

\$55.00 per person, Minimum 20 guest

Breakfast Includes:

Breads

- Selection of freshly baked baguettes, dinner rolls and ciabatta loaf

Salads

- Roma tomato with bocconcini cheese and basil
- Roasted balsamic mushrooms with spanish onion, capsicum and baby spinach
- Caesar salad with baby cos, bacon, parmesan and herb croutons
- Mesclun salad with balsamic and olive oil dressing

Hot Items

- Grilled sirloin steak with béarnaise sauce or red wine jus
- BBQ pork sausages
- Selection of satay and honey soy chicken skewers
- Jacket potato with sour cream and chives
- Spinach and ricotta ravioli with Napoli sauce
- Steamed assorted vegetables

Desserts

- Freshly sliced tropical fruit platter
- Selection of gourmet cakes with fresh cream
- Platter of King Island cheeses with quince, dried fruits and crackers
- Freshly brewed coffee and herbal teas

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Canape Options

Minimum 20 guests for all packages

Package One:

\$14.00 per person

Selection of four pieces

Served for one hour

Package Three:

\$45.00 per person

Selection of nine pieces and two

boxes

Served for 4 hours

Package Two:

\$34.00 per person

Selection of seven pieces and one

box

Served for three hours

Additional Individual Pieces:

\$4.00 per person

Canape Menu

Cold Canapes

- Tomato and basil bruschetta w/ shaved parmesan cheese
- Smoked salmon and cream cheese roulade on blini w/ spinach and dill mayo
- Assorted Japanese nori rolls w/ pickled ginger and soy
- Prawn and guacamole tart w/ sour cream and sweet chilli
- Bocconcini cheese, roasted cherry tomatoes, basil and olive tartlet
- Roast beef on crispy bread w/ beetroot relish
- Roast turkey on mini toast w/ brie and cranberry

Sweet Items

- Chocolate dipped strawberries
- Profiteroles w/ grand marnier filled custard
- Homemade fruit lollipops

Hot Canapes

- Vegetarian spring rolls and samosas w/ sweet soy and chilli dipping sauces
- Lamb and rosemary pies w/ tomato sauce
- Mushroom arancini w/ aioli
- Lamb koftas w/ mint yoghurt
- Tempura battered prawns w/ ginger, coriander and lime dipping sauce
- Salt and pepper squid
- Lemon and dill fishcakes w/ homemade tartare

Platters

- Spring rolls and samosas - \$40.00
- Party pies and sausage rolls - \$50.00
- Sandwiches, 6 points per person - \$75.00
- Muffins and Danish - \$55.00
- Antipasto platter, grilled vegetables, sliced meats and breads - \$60.00
- Trio of house made dips and Turkish bread - \$40.00

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 Alpha Hotel

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Boxed Items

\$9.00 per person

- Mini chicken caesar salad plates
- Satay chicken tenderloin on jasmine rice
- Beef hokkien noodle stir-fry
- Fish and chip cone with lemon wedge
- Porcini mushroom risotto in a cup

- Dessert platter - \$70.00

Grazing Stations

\$7.50 per person

- Antipasto of marinated and cured
- Mediterranean delights with crusty breads and lavosh
- Dessert, assorted cakes, tarts, petite fours, fruits and sauces
- Australian cheeses with crusty breads, crackers and dried fruits

Beverage Packages

As a guideline to help you plan your event, we offer a choice of charging on consumption or a beverage package.

Consumption or "Bar Tab" Basis

This is based on a dollar amount set by you. We recommend you start at \$20.00 per person.

To extend your limit you will require a credit card or cash. We do not allow for accounts to be paid after the event.

Beverage Package

1 hour - \$ 25.00 per person

2 hours - \$ 33.00 per person

3 hours - \$ 39.00 per person

4 hours - \$ 47.00 per person

5 hours - \$ 55.00 per person

Includes unlimited amounts of the following beverages:

Beers

Victoria Bitter, Carlton Draught, XXXX Gold, Toohey's Extra Dry, Toohey's New, Toohey's Old, Somersby Pear, Hahn Super Dry, Hahn Light, Boags Light, Cascade Light, Pure Blonde, Peroni

White Wines

Hardy's Chardonnay, Sauvignon Blanc and Moscato

Red Wines

Hardy's Cabernet Merlot and Shiraz Cabernet

Sparkling Wine

Tessa Bella Chardonnay

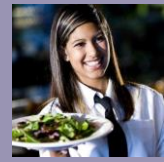
Non Alcoholic

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Conference Packages



A variety of soft drinks and juices

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