



Alpha Hotel
Eastern Creek

MEETINGS &
EVENTS

**PACKAGES
& MENUS**

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CONFERENCE PACKAGES

FULL DAY DELEGATE

\$77.00/ PERSON

- Freshly brewed coffee & herbal teas served upon arrival & throughout the day
- Chef prepared morning & afternoon tea
- Working lunch
- Lollies, iced water & conference stationary packs on tables
- Function room hire with free wifi
- Standard audio visual equipment: projector screen, whiteboard & flipchart

HALF DAY DELEGATE

\$66.00/ PERSON

- Same inclusions as Full Day Package with either morning **or** afternoon tea - not both



**UPGRADE YOUR
WORKING LUNCH
TO A HOT BUFFET
LUNCH FOR JUST
\$5.00 EXTRA/ PERSON**

ALSO AVAILABLE

- Electronic whiteboard - \$300.00/ day
- Data projector - \$40.00/ day
- Sound system including microphone - \$200.00/ day
- Dance floor - \$300.00/ day
- Lectern - \$100.00/ day
- Stage (2m x 2m) - \$300.00/ day



MORNING & AFTERNOON TEA

\$12.50/ PERSON*

*Price if not booked as part of a day delegate package.
Minimum numbers required.

BOOKING A DAY DELEGATE PACKAGE?

Please select one sweet **or** one savoury option for morning and/ or afternoon tea.

All tea breaks include freshly brewed Vittoria Coffee & Aurora tea selection.

SWEET

SELECT ONE ITEM

- Portuguese tarts
- American style home baked cookies
- Assorted mini danish & muffins
- Assorted glazed & filled donuts
- Homemade scones with jam & cream
- Pear & raspberry bread slice
- Banana bread slice
- Mixed friands (blueberry, raspberry & almond)

SAVOURY

SELECT ONE ITEM

- Assorted house baked mini quiche
- Mini gourmet sausage rolls
- Ham & cheese croissants
- Gourmet vegetable curry puff
- Mini lamb & rosemary pie
- Ricotta & spinach triangles
- Chicken & mushroom filo
- Bacon & cheese triangles

WORKING LUNCH

\$32.00/ PERSON*

*Price if not booked as part of a day delegate package.
Minimum numbers required.

BOOKING A DAY DELEGATE PACKAGE?

Please select three fillings + one fresh salad

All lunches include freshly brewed coffee, teas, juice & fruit platter.

SANDWICHES, WRAPS & ROLLS

+

FRESH SALAD RANGE

- | | |
|---------------------|-----------------------------------|
| • Tuna | • Greek salad |
| • Roast beef | • Traditional Ceasar salad |
| • BBQ chicken | • Tomato, boconcini & basil salad |
| • Ham | • Rocket & parmesan salad |
| • Creamed egg | • Apple & walnut salad |
| • Grilled vegetable | • Italian roast vegetable salad |
| • Smoked salmon | |
| • Fresh salad | |



HOT BUFFET LUNCH

\$45.00/ PERSON*

*Price if not booked as part of a day delegate package.
Minimum numbers required.

BOOKING A DAY DELEGATE PACKAGE?

\$5/ person surcharge applies. Please select one buffet.

ASIAN FEAST

- Satay chicken stir-fry w/ basil & lime
- Tender chicken infused with rich green curry sauce
- Thai style fried rice
- Steamed bok choy with oyster glaze
- Thai beef salad
- Fresh sliced fruit salad

OUTBACK FARMHOUSE

- Crackling roast pork glazed with sweet soy, ginger & lime
- Roast butterfly chicken served with creamy mushroom sauce
- Baked jacket potato w/ sour cream & chives
- Freshly steamed vegetables
- Garden salad
- Fresh sliced fruit salad

STONE BAKED ITALIAN

- Gourmet stone baked pizza range (four flavours)
- Cheesy pasta bake (choice of beef or vegetarian)
- Penne carbonara
- Garlic & herb bread
- Rocket & parmesan salad
- Platter of bruschetta
- Freshly sliced fruit salad

ALPHA CURRY LOVERS

- Bengali style butter chicken
- Slow cooked home style lamb curry
- Saffron rice
- Naan bread
- Poppadum's
- Chickpea salad
- Freshly sliced fruit salad

BBQ BUFFET MENU

\$65.00/ PERSON

COLD ITEMS

Selection of freshly baked baguettes, dinner rolls & ciabatta loaf

Greek salad

Caesar salad

Coleslaw

HOT ITEMS

Grilled sirloin steak w/ béarnaise sauce or red wine jus

BBQ beef sausages

Chicken skewers

Jacket potato & roast pumpkin w/ sour cream

Steamed vegetables

DESSERT

Freshly sliced fruit platter

Selection of gourmet cakes

Platter of King Island cheeses w/ quince, dried fruits & crackers

Freshly brewed coffee and herbal teas





PLATED DINNER MENU

TWO COURSE, ALTERNATE SERVE \$65.00/ PERSON

THREE COURSE, ALTERNATE SERVE \$80.00/ PERSON

ENTREE

Salt & pepper squid on rocket and parmesan salad

Prawn & chorizo skewers w/ fresh lemon wedges & peri peri side sauce

BBQ duck rice paper rolls w/ soy dipping sauce

Chicken caesar salad w/ baby cos, parmesan croute, bacon & homemade dressing

Potato & bacon soup w/ basil puree

Satay chicken skewers

MAIN

Stuffed chicken breast w/ spinach & ricotta served on creamy parmesan risotto

Slow roasted pork belly on braised cabbage mash w/ asian green, apple sauce & beetroot reduction

Char grilled beef fillet with roast potatoes w/ garlic skewered prawns, slow roasted tomatoes, asparagus & red wine jus

Choice of roasted barramundi fillet or atlantic salmon fillet on saffron mash w/ wilted spinach, mango & avocado salsa

Penne chorizo w/ spinach, semi-dried tomatoes, capsicum & olives simmered in napoli sauce

Butter chicken w/ steamed jasmine rice, roti bread & pappadum

DESSERT

Date & chocolate pudding w/ butterscotch sauce & vanilla bean ice cream

Individual chocolate lava cake w/ vanilla bean ice cream

Vanilla & mango pannacotta w/ mix berries

Individual pavlova w/ fresh fruit, cream & passionfruit syrup



CANAPE, PLATTER & GRAZING MENU

MINIMUM 20 GUESTS

CANAPES

1HR CANAPES \$25.00/ PERSON (4 PIECES)

2HR CANAPES \$35.00/ PERSON (6 PIECES)

3HR CANAPES \$45.00/ PERSON (8 PIECES)

COLD

Tomato & basil bruschetta w/ shaved parmesan cheese

Smoked salmon & cream cheese roulade on blini w/ spinach & dill mayo

Prawn & guacamole tart w/ sour cream & sweet chilli

Bocconcini cheese, roasted cherry tomatoes, basil & olive tartlet

Roast beef on crispy bread w/ beetroot relish

Roast turkey on mini toast w/ brie & cranberry

HOT

Vegetarian spring rolls & samosas w/ sweet soy & chilli dipping sauces

Lamb & rosemary pies w/ tomato sauce

Mushroom arancini w/ aioli

Lamb koftas w/ mint yoghurt

Tempura battered prawns w/ ginger, coriander & lime dipping sauce

Salt & pepper squid

Lemon & dill fishcakes w/ homemade tartare

SWEET

Chocolate dipped strawberries

Mini cakes

Mix fruit skewers

PLATTERS

BASED ON 10 PEOPLE

Spring rolls and samosas - \$55

Party pies and sausage rolls - \$65

Sandwiches- \$95

Muffins and Danish - \$65

Antipasto platter, grilled vegetables, sliced meats & breads - \$75

Trio of house made dips & Turkish bread - \$50

Dessert platter - \$80

GRAZING STATION

\$15.00/ PERSON

Mix of slice meats, marinated olives, selection of cheeses, dried fruits & crackers.





BEVERAGES

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.

1HR \$30.00/ PERSON	4HR \$51.00/ PERSON
2HR \$37.00/ PERSON	5HR \$58.00/ PERSON
3HR \$44.00/ PERSON	

The prices include unlimited amounts of the following:

BEER

A selection of different beers

WHITE WINE

Chardonnay, Sauvignon Blanc & Moscato

RED WINE

Cabernet Merlot & Shiraz Cabernet

SPARKLING WINE

Yarra Burn Cuvee Chardonnay

NON ALCOHOLIC

A variety of soft drinks & juices

A \$150 bar service charge is applicable if paying on consumption.





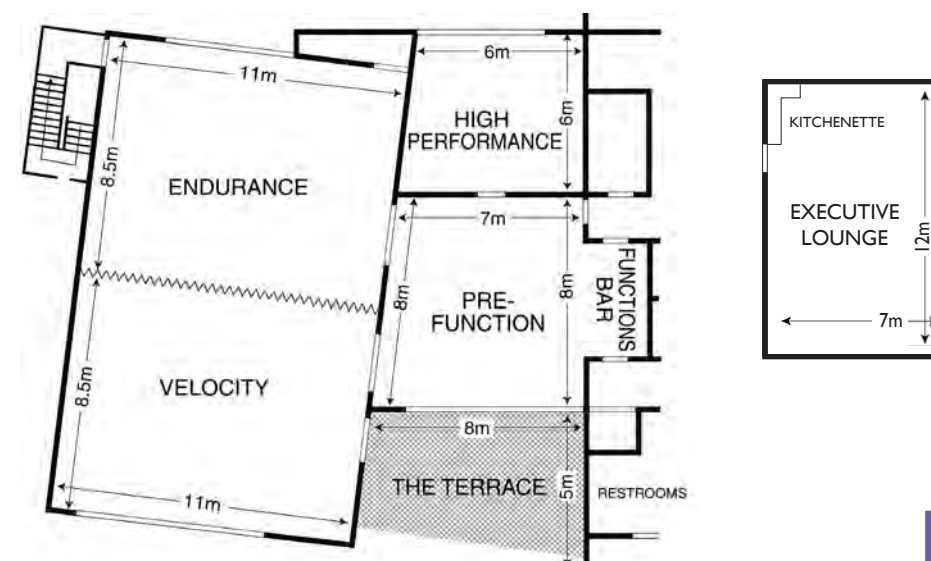
ROOM HIRE

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	\$550.00	\$300.00
Velocity	\$550.00	\$300.00
Circuit	\$1000.00	-
High Performance	\$300.00	\$175.00
Executive Lounge	\$400.00	-

3D FLOOR PLANS & TOURS

Visit our website for 3D floor plans and tours.





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