



Alpha Hotel  
Eastern Creek

## MEETINGS & EVENTS

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## PACKAGES & MENUS

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# 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.

## RATES

VENUE	FULL DAY	HALF DAY
Endurance	\$550	\$350
Velocity	\$550	\$350
Circuit	\$1000	\$1000
High Performance	\$300	\$200
Executive Lounge	\$450	\$450
Oak Bar & Grill*	\$300	\$300

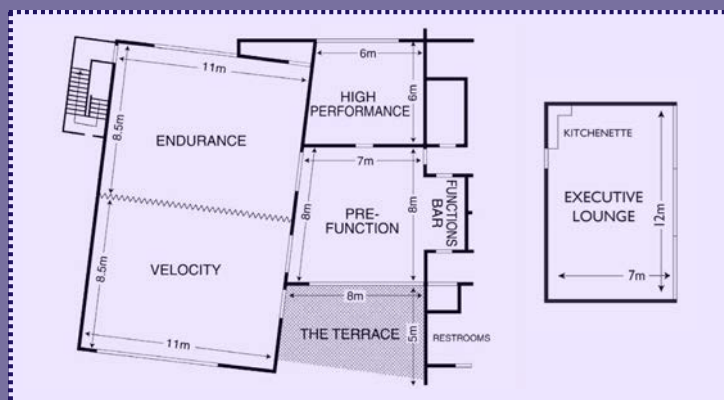
\*Subject to availability.

## CAPACITY

VENUE	THEATRE SEATING	CLASSROOM SEATING	U-SHAPE SEATING	BOARDROOM SEATING	CABARET	BANQUET SEATING
Endurance	70	35	35	30	25	50
Velocity	70	35	35	30	25	50
Circuit	140	70	60	50	55	110
High Performance	20	16	12	16	-	-
Terrace/Pre - Function Bar	-	-	-	-	-	-

## 3D FLOOR PLANS & TOURS

Visit our website for 3D floor plans and tours.





# CONFERENCE PACKAGES

*Minimum of 10 PAX required for both Full and Half day delegates. Additional fees will apply for lesser amounts.*

*We are happy to cater for all dietary requirements. Please ensure you have any requests placed 5 days prior to day of function.*

## FULL DAY DELEGATE

**\$72.00 PER PERSON**

- Freshly brewed Vittoria coffee & Aurora tea selection served upon arrival and throughout the day
- Chef prepared morning & afternoon tea
- Working lunch
- Lollies, iced Water & conference stationary packs on tables
- Function room hire with free Wi-Fi
- Conference stationary kit including whiteboard markers, stapler, sticky notes, scissors and more.
- Standard audio visual equipment: projector screen, whiteboard & flipchart

## HALF DAY DELEGATE

**\$66.00 PER PERSON**

- Same inclusions as Full day package with choice of either morning **or** afternoon tea - **not both**

## ALSO AVAILABLE

- Electronic whiteboard - \$300 per day
- Sound system including microphone - \$200 per day
- Dance floor - \$300 per day
- Lectern - \$100 per day
- Stage (2m x 2m) - \$300 per day

**Upgrade your working lunch to a hot buffet lunch for just \$5 extra per person.**





# LIGHT REFRESHMENTS

*Served in Pre-Function area.*

*\$12.50 per 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 & Juice.*

## SWEET | SELECT ONE ITEM

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

## 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

*Served in Pre-Function area.*

*\$32.00 per 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, soft drink & fruit platter.*

## SANDWICHES, WRAPS & ROLLS

- Tuna
- Roast beef
- BBQ chicken
- Ham
- Creamed egg
- Grilled vegetable
- Fresh salad

+

## FRESH SALAD RANGE

- Garden salad
- Greek salad
- Traditional Caesar salad
- Tomato, bocconcini & basil salad
- Rocket & parmesan salad
- Apple & walnut salad
- Italian roast vegetable salad





# HOT BUFFET LUNCH

Served in Octane Restaurant.

\$45 per person.\*

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

## BOOKING A DAY DELEGATE PACKAGE?

\$6 per person surcharge applies. Please select one buffet.

**\*Freshly sliced seasonal fruit inclusive with all Hot Buffet options.**

### ASIAN FEAST

- Sweet and Sour Pork
- Tender Chicken infused with rich Green Curry Sauce
- Thai style Fried Rice
- Stir Fried vegetables with Oyster glaze
- Thai Beef Salad

### OUTBACK FARMHOUSE

- Crackling Roast Pork glazed with Sweet Soy, Ginger & Lime OR Roast Beef with Gravy
- Roast butterfly Chicken served with Creamy Mushroom sauce
- Baked jacket Potato w/ sour cream & chives
- Freshly Steamed Vegetables
- Garden Salad

### ALPHA CURRY LOVERS

- Bengali style butter chicken
- Beef Vindaloo
- Saffron rice
- Naan bread
- Poppadom's
- Chickpea salad

### STONE BAKED ITALIAN

- Gourmet stone baked pizza range (four choices)
- Penne Chorizo with capsicum, onions, olives and spinach in Napoli sauce
- Linguini Carbonara
- Garlic & herb bread
- Rocket & parmesan salad
- Platter of Bruschetta

### MEXICAN STYLE

- Chicken Mushroom Quesadilla
- Chilli Con Carne
- **Build your own Taco/Nachos/Burrito Bowl:**
  - Tortillas
  - Taco Shell
  - Corn Chips
  - Mexican shredded Beef or Chicken
  - Cheese
  - Mexican red rice
  - Guacamole
  - Sour cream
  - Lettuce
  - Pico de gallo
  - Kidney beans
  - Jalapenos





# CANAPE, PLATTER & GRAZING MENU

MINIMUM 20 GUESTS

## CANAPES

1HR CANAPES | \$25 PER PERSON (4 PIECES)

2HR CANAPES | \$35 PER PERSON (6 PIECES)

3HR CANAPES | \$45 PER PERSON (8 PIECES)

## COLD

Tomato & basil bruschetta w/ shaved parmesan cheese  
Prawn & guacamole tart w/ sour cream & sweet chili  
Bocconcini cheese, roasted cherry tomatoes, basil & olive tartlet

Roast beef on crispy bread w/ beetroot relish  
Roast turkey on mini toast w/ brie & cranberry  
Smoked salmon & cream cheese roulade on blini w/ spinach & dill mayo

## HOT

Vegetarian spring rolls & samosas w/ sweet soy & chili dips  
Lamb & rosemary pies w/ tomato sauce  
Mushroom arancini w/ aioli  
Lamb koftas w/ mini yoghurt  
Tempura battered prawns w/ ginger, coriander & lime dips  
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  
Antipasto platter, grilled vegetables, sliced meats & breads - \$75  
Trio of house made dips & Turkish bread - \$50  
Sandwiches - \$95  
Muffins and Danish pastries - \$65  
Dessert platter - \$80

## GRAZING STATION

\$15 PER PERSON

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



# PLATED DINNER MENU

We are happy to cater for all dietary requirements. Please ensure you have any requests placed 5 days prior to day of function.

TWO COURSE, ALTERNATE SERVE \$65 PER PERSON  
THREE COURSE, ALTERNATE SERVE \$75 PER 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, croutons, 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 greens, 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/ mixed berries  
Individual pavlova w/ fresh fruit, cream & passionfruit syrup



# 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" is based on the dollar amount set by you. \*

**1HR | \$27 PER PERSON**

**2HR | \$33 PER PERSON**

**3HR | \$39 PER PERSON**

The prices include unlimited amounts of the following:

## BEER

Corona, Great Northern, Hahn Light, 150 Lashes & Victoria Bitter

## WHITE WINE

Sauvignon Blanc & Moscato

## RED WINE

Cabernet Sauvignon

## NON ALCOHOLIC

A variety of soft drinks & juices

*\* A \$200 bar service charge is applicable if paying on consumption.\**

