# THE BUSINESS CENTRE

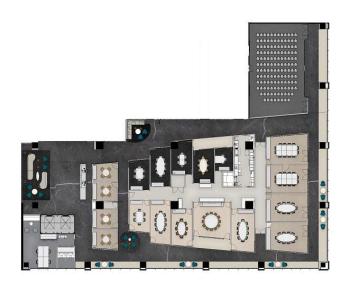


# THE BUSINESS CENTRE

The Business Centre offers private suites that are flexible, sophisticated meeting and project spaces designed to exceed your expectations.

Our 23 purpose built business suites accommodating from 3 to 30 guests in unparalleled style.

Every suite is equipped with the latest in audio visual, tele-presence and soundproofing technology, and is serviced by our personal meeting concierges.







# MENU OPTIONS

We offer a comprehensive range of menus for The Business Centre, so that your guests are looked after from the moment they arrive until they depart. Lunch is available with service starting between 11:30am and 1:30pm, concluding no later than 3:00pm.

#### **DAY DELEGATE**

| Package One\$92.50                                       |
|--|
| Full conference package which includes arrival           |
| beverages, morning and afternoon tea plus a premium      |
| sandwhich lunch. This package includes room hire and use |
| of the in-house AV system.                               |

| Half Day Delegate Packge                          | .\$75.50 |
|---|----------|
| As per the above but for a maximum of four hours. |          |

| Package    | Two                                  | \$105.00 |
|------------|--------------------------------------|----------|
| As per the | above but served with a buffet lunch |          |

# Package Three.....\$110.00

As per the above but served with a two course alternative drop plated lunch.

Create your own style of event from the options below:

#### **ON ARRIVAL**

If you are hosting an all-day event, then the above offer can be replenished throughout the day......\$15 per person

#### **MORNING AND AFTERNOON TREATS**

A variety of savory and sweet options......\$7.50 per person

### **ADDITIONAL OPTIONS**

| Canapés prior to lunch | \$12 | per | person |
|------------------------|------|-----|--------|
| Two pieces per person  |      |     |        |

| Alternative Drop             | \$5 | per | person |
|------------------------------|-----|-----|--------|
| Entrée or desert alternative |     |     |        |

#### **LUNCH MENU OPTIONS**

The Business Centre offers a variety of lunch dining options to suit your requirements and availability of time.

All lunches are delivery to your Suite by our butler staff as specified in your running sheet with a minimum amount of intrusion.

Our offer includes assorted teas and fresh filter cofee plus orange juice and mineral water.

# Working Sandwich Lunch.....\$50 per person

A mixture of sandwiches, rolls and wraps served with mini fritatta and quiches plus two fresh salads and a seasonal sliced fruits.

# Buffet Lunch......\$65 per person

A mixture of hot and cold self-serve dishes plus a dessert offering and fruit platter. This menu is designed to be eaten as a seated option.

#### **Seated Lunch**

A set or limted 'a la carte' menu tailored for you individually, consisting of two or three courses.

Additional staffing charges apply for this option.

| Set menu of two courses\$65   | per | person |
|-------------------------------|-----|--------|
| Set menu of three courses\$80 | per | person |

# Degustation

Our Signature four course degustation menu serves the same meal per guests with optional wine matching.

# Four course degustation.....\$110 per person

All our menus offer the very best ingredients and represents seasonal availability.

# **Dietary Requirements**

Dietary requirements can be accommodated in addition to the menu and must be advised seven days prior to the event.

### SAMPLE SEATED LUNCH MENU

The below represents a sample of one of our three course a la carte menu offers

#### Entrée

Blue swimmer crab cake, compressed watermelon, caper mayonnaise

or

Black Angus carpaccio, wild mushrooms, pecorino, bitter leafs

### **Main Course**

Confit organic duck leg, toasted grains, pickled baby beetroot, cumin scented yoghurt

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Braised beef cheek, parsnip puree, piquillo peppers, grilled spring

#### Dessert

Belgian chocolate fondant, dulce de leche ice cream, coco nibs

or

Apple & rhubarb crumble, vanilla and candied almond ice cream

Petits fours

All menus are subject to change without notice due to seasonal availability.

Full menu upon request.



# BEVERAGE LIST

Choosing wine in advance for your event ensures the we have enough stock on hand. Our team of sommeliers can assist with these choices at any time. Please note that wine availability & vintages are subject to change & can be confirmed closer to the date of your event.

#### **BEVERAGE OPTIONS**

- · Beverages charged on consumption
- Beverage packages for various durations at a per person price
- Wine matches designed to accompany each course of the menu at a per person price

#### SPARKLING/CHAMPAGNE

| Vine and Sea Brut, South Australia  | \$30  |
|-------------------------------------|-------|
| Redbank Prosecco, King Valley, VIC  | \$44  |
| Airlie Bank Brut, Yarra Valley, VIC | \$55  |
| Segura Cava, Penedes, Spain         | \$49  |
| Jansz Premium Cuvee, Tasmania       | \$68  |
| Pol Roger Brut, Champagne, France   | \$120 |

#### WHITE

| Kindred Spirits Sauvignon Blanc, Marlborough, NZ        | \$32 |
|---|------|
| Nautilus Sauvignon Blanc, Marlborough, NZ               |      |
| Redbank The Long Paddock Pinot Grigio, King Valley, VIC |      |
| Martinborough Pinot Gris, Martinborough, NZ             |      |
| Punt Road Chardonnay, Yarra Valley, VIC                 |      |
|   |      |

#### **ROSE**

| Tarrawarra | Rose, | Yarra | Valley, | VIC | \$54 |
|------------|-------|-------|---------|-----|------|
|            |       |       |         |     |      |
| RED        |       |       |         |     |      |

| Palliser 'Pencarrow' Pinot Noir, Martinborough, NZ         | \$56 |
|--|------|
| Pacha Mama Shiraz, Heathcote, VIC                          | \$54 |
| Heartland 'Stickleback' Shiraz blend, Langhornes Creek, SA | \$34 |
| Yangarra Tempranillo, McLaren Vale, SA                     | \$55 |
| Earthworks Cabernet Sauvignon, Barossa Valley, SA          | \$36 |

#### **SOFT DRINK**

| Soft drinks and juices\$ | 5 |
|--------------------------|---|
|                          |   |

# BEER

| Asahi, | Cricketers | Arms, | Mountain | Goat | \$9 |
|--------|------------|-------|----------|------|-----|
|--------|------------|-------|----------|------|-----|

#### **BEVERAGE PACKAGES**

We offer three different beverage packages to compliment your event.

Please note wine selections subject to availability.

All beverage packages include tap beer, mineral water and a selection of soft drinks.

### Beverage Package One

Please select a choice of one white wine and one red wine from the following options.

| Two hours   | \$30 per person |
|-------------|-----------------|
| Three hours | \$40 per person |
| Four hours  | \$50 per person |
| Five hours  | \$60 per person |

- · Vine and Sea Brut, SA on arrival
- · Kindred Spirits Sauvignon Blanc, Marlborough, NZ
- · Redbank The Long Paddock Pinot Grigio, King Valley, VIC
- · Earthworks Cabernet Sauvignon, Barossa Valley, SA
- · Heartland 'Stickleback' Shiraz blend, Langhornes Creek, SA
- · Cricketers 'Keepers Lager'

# **Beverage Package Two**

Please select a choice of one sparkling, one white wine and one red wine from the following options.

| Two hours   | \$40 per person |
|-------------|-----------------|
| Three hours | \$50 per person |
| Four hours  | \$60 per person |
| Five hours  | \$70 per person |

- · Redbank Prosecco, King Valley, VIC
- Airlie Bank Brut, Yarra Valley, VIC
- · Segura Cava, Penedes, Spain
- · Punt Road Chardonney, Yarra Valley, VIC
- · Martinborough Pinot Gris, Martinborough, NZ
- · Nautilus Sauvignon Blanc, Marlborough, NZ
- · Palliser Estate Pencarrow Pinot Noir, Martinborough, NZ
- Yangarra Tempranillo, McLaren Vale, SA
- · Pacha Mama Shiraz, Heathcote, VIC
- Boatrocker Pale Ale

# Champagne add on for any package \$30pp for three hours

· NV Pol Roger Brut, Champagne, France



