



*Feel at home*

BRISBANE



Central...your tailored solution



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## CENTRAL BARDON



Set on 6 acres of native bush-land at the base of Mt Cootha, Central Bardon sits only 6km from the CBD. This serene facility has been the recipient of a host of awards in recognition for excellence and service.

With the ability to hold up to 1,200 guests on-site, this 17 room facility is sure to have a room to suit most guest requirements. Due to the size and serenity of Central Bardon, catering to individual group requirements is one of Bardon's key features. All rooms focus on the amazing Australian outdoors with break out areas spilling onto terraces and veranda views across sweeping lawns and towering gums.

- 17 separate air conditioned conference rooms
- 16 rooms open to private outdoor areas
- Carpeted and column free rooms boast natural lighting with high ceilings
- Onsite audio visual equipment
- Dedicated Personal Event Coordinator
- Complimentary on-site car parking
- Discounted accommodation rates

## CENTRAL DOCKSIDE



Located in the unique riverside setting of the Dockside precinct at Kangaroo Point. The venue offers guests the opportunity to enjoy functions with the choice of three function rooms that accommodate; boardroom style meetings through to cocktail functions with up to 120 guests. All rooms offer the luxury of being surrounded by lush gardens and natural landscaping with the serenity of the water at your doorstep. Accommodation packages are available on-site to cater to all residential conferencing and interstate guests.

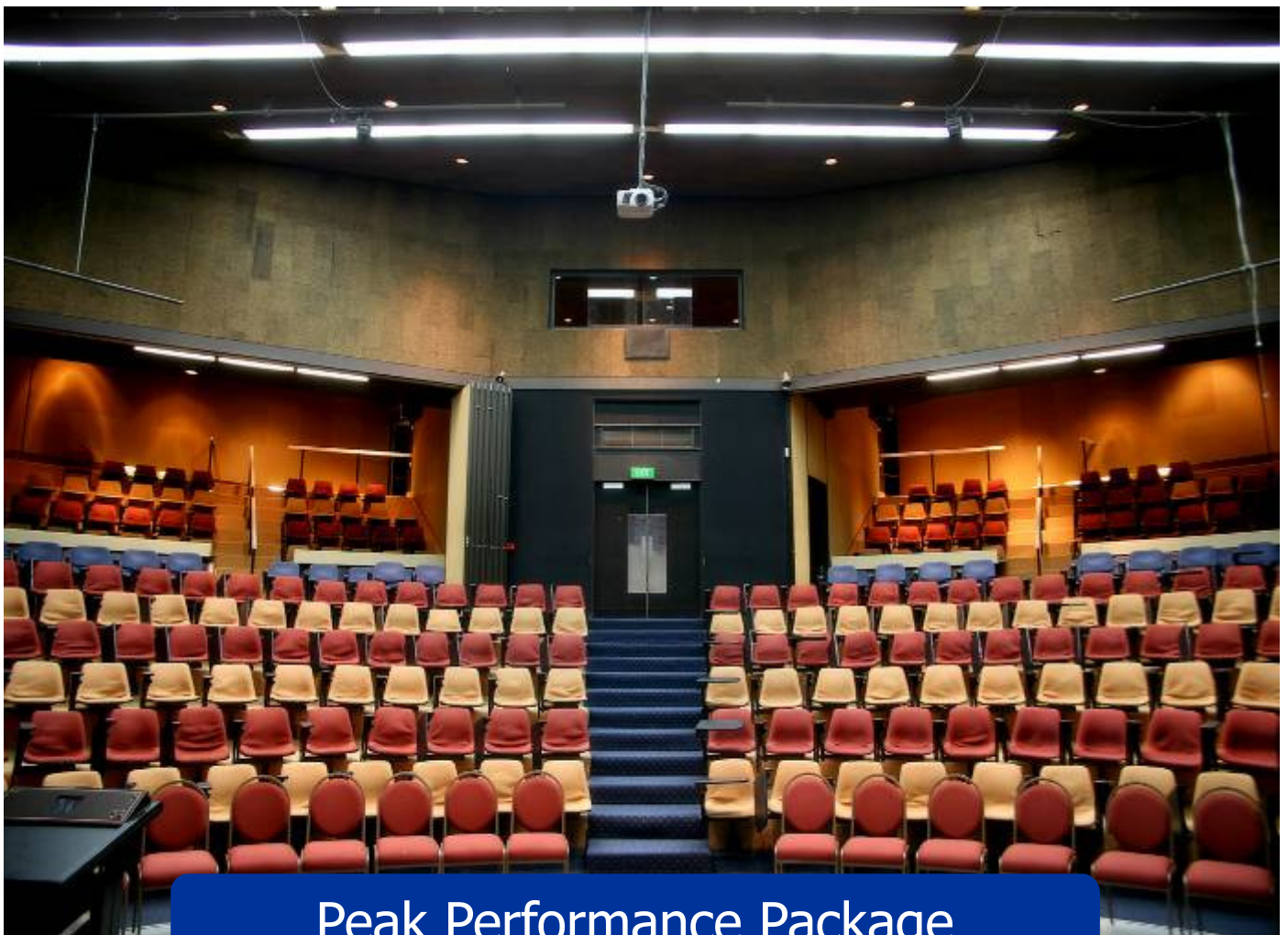
- Three conference rooms ranging from 31-95sqm
- All rooms open to private outdoor areas
- Air-conditioned, carpeted and column free rooms
- Floor to ceiling natural lighting with black out facilities
- On-site mobile, state of the art, audio visual equipment
- Dedicated Personal Event Coordinator
- Special rates available for day delegate parking

## CENTRAL EAGLE STREET



Providing the only amphitheatre in the Brisbane CBD, nestled on the banks of the Brisbane River. The purpose built venue is situated in the heart of the financial district on the river boardwalk and adjacent to an abundance of fine dining restaurants, bars and cafes. This state of the art building located at 175 Eagle Street is equipped with building intranet, climatic control and security. The venue has 4 separate rooms ranging from 45 to 206 sqm, some with natural lighting, acoustic graded walls and a tiered theatre.

- Laptop bar offers broadband access to the internet and analogue dial up
- State of the art audio visual technology available
- Disabled access and facilities
- Secretariat and business services
- Large trade display area
- Loading dock with lift access for large displays
- Private dining areas for evening functions.
- Dedicated Personal Event Coordinator



## Peak Performance Package

(minimum 20 pax)

Arrival tea and coffee

Morning tea - Daily morning tea selection

Lunch - buffet

Selection of bread with a trio of dips

Antipasto platter

Chef's selection 2 x Salads

Chef's selection 3 x Hot Dishes (vegetarian options available)

Selection of condiments

Assortment of Desserts

Fresh Fruit and Cheese Platter

Afternoon tea - home-style biscuits

Projection screen

Whiteboard

1 x Flipchart Stand and Paper

1 x Internet Access

Notepads and pens

Filtered water and mints

**Prices on application**



## Essential Elements Package

(minimum 10 pax)

Arrival tea and coffee

Morning tea - Daily morning tea selection

Lunch - Your Choice of 1 of the following:

**Option 1. Hot Fork Lunch**

Selection of bread  
Chef's choice of salad  
Chef's selection of 2 hot dishes  
Tropical fresh fruit platter

**Option 2. Roast Roll Combo**

Chef's selection of roast with condiments  
Selection of bread rolls  
Roasted vegetables  
Assortment of Sweet Items

**Option 3. Noodle Box**

Chef's selection of 2 hot options or 1 hot and 1 cold  
Tropical fresh fruit platter  
Afternoon tea - home-style biscuits

Projection screen  
Whiteboard  
Notepads and pens  
Filtered water and mints



## Classic Conference Package

(No minimum number required)

Arrival tea and coffee

Morning tea - Daily morning tea selection

Lunch - Gourmet Sandwiches

Selection of gourmet sandwiches, wraps and rolls with a variety of fillings  
Tropical fresh fruit platter

Afternoon tea - home-style biscuits

Projection screen  
Whiteboard  
Notepads and pens  
Filtered water and mints

**Prices on application**



## Morning & Afternoon Tea Options

Home-style biscuits

Carrot Cake

Chocolate Mousse Cake

Baked Cheesecake

Lamingtons

Mini Muffin basket

Chocolate Break

(A selection of Tim Tams, Snickers and Chocolate Cake)

All breaks are served with freshly brewed coffee and tea  
full cream and skim milk served  
(soy available on request)

**Prices on application**

Fresh orange juice

Tea and coffee break

Continuous tea and coffee  
(in additional to any package)



## Cocktail Menu Options

Chips, dips and crudités

1 hour  
1.5 hour  
2 hour  
3 hour

Half and hour

Choice of 4 canapés  
Choice of 6 canapés  
Choice of 8 canapés  
Choice of 10 canapés

### Prices on application

#### Cold Canapés

Crisp prosciutto, parmesan polenta and goats cheese  
Assorted nori rolls with soy, wasabi and pickled ginger  
Smoked salmon, herb cream cheese en croute  
Pumpkin, ricotta and semi dried tomato morsel with a red pepper jam  
Tuna tataki, wakame salad and wasabi mayonnaise  
Vietnamese rice paper rolls  
Cherry tomato, Persian feta and kalamata olive tart  
Seared lamb loin, caramelised tomato and goats cheese

#### Hot Canapés

Spiced lamb kofta served with mint yoghurt  
Spinach and onion pakora, raita  
Petit leek mushroom and pancetta pie  
Braised beef cheek, hollandaise and baby cress  
Porcini mushroom risotto balls  
Parmesan and herb crumbed chicken tenders served with aioli  
Lamb samosa served with mango chutney  
Caramelised onion, spinach and blue cheese tart  
Barramundi spring rolls with dipping sauce  
Salt and pepper squid served with lime and chilli mayonnaise  
Pork, soy and coconut balls with chilli caramel  
Spaňakopita triangles with tzatziki dip

#### Dessert

Chocolate tart  
Lemon tart  
White marble cake  
Coconut delight  
Macadamia tart  
Chocolate mud cake

#### Individual Noodle Boxes

minimum 20 people

Beer battered flathead, chunky chips and lemon  
Indian butter chicken with steamed rice  
Lamb korma with roast sweet potato, spinach rice  
Udon noodles with chicken, shitake mushroom and tamarind dressing  
Stir-fry Asian vegetables and tofu with Hokkien noodles  
Beef massaman curry with jasmine rice



## Dinner Options

**Two Course** (Alternate Main and Dessert)  
Minimum 20pax

**Three Course** (Alternate Entrée, Main and Dessert)  
Minimum 20pax

### Entrée

Thai style pumpkin soup with coriander  
Tomato and basil bruschetta  
Crisp baby cos, bacon lardoons, shaved parmesan, garlic croutons and caesar dressing  
Barramundi spring rolls with sweet chilli dipping sauce  
Asian pork belly, coriander and chilli salad with lime dressing

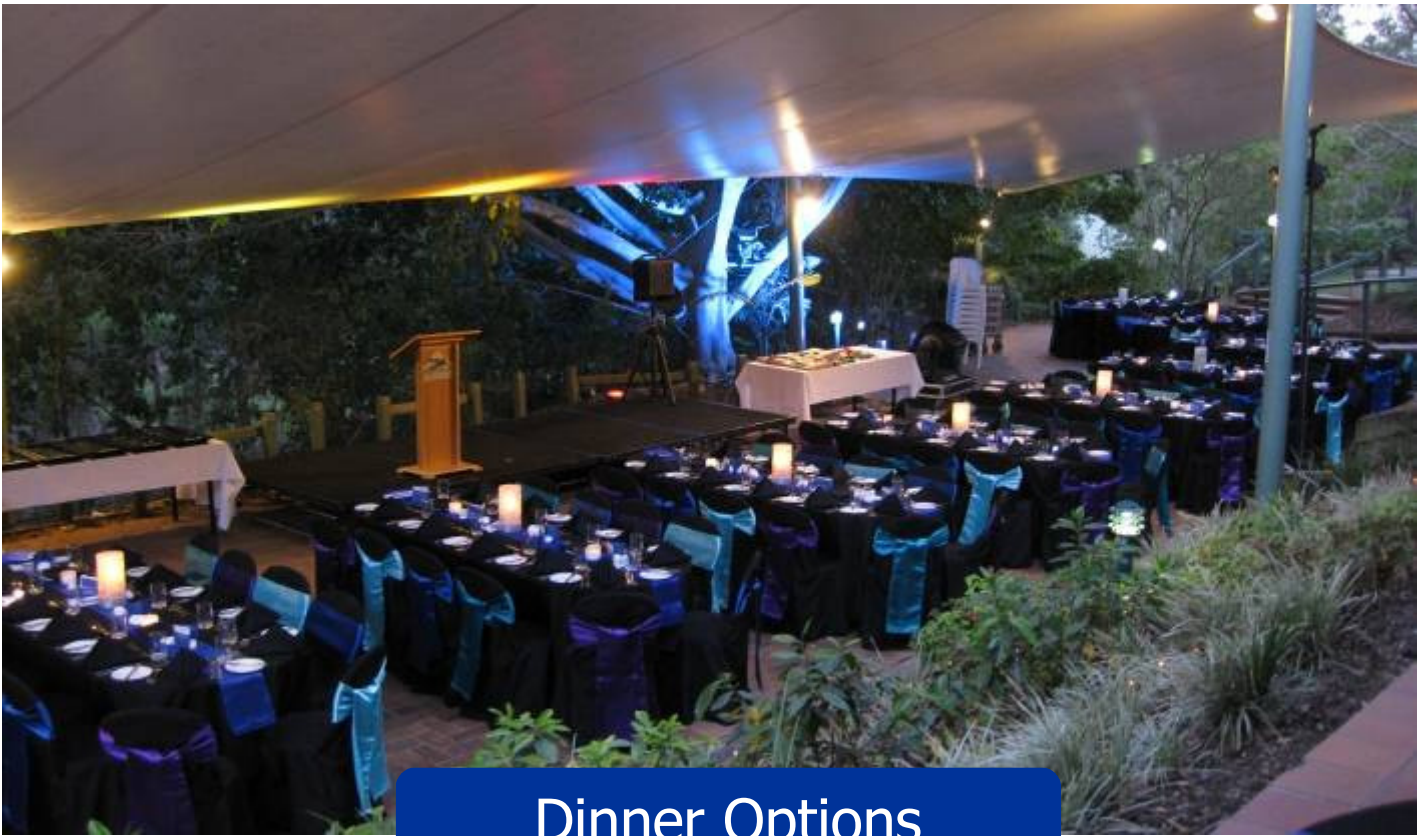
### Main

Pan fried chicken breast, mushroom risotto with hollandaise sauce  
Eye fillet of beef, confit garlic mash with red wine jus  
Braised lamb shank, creamy soft polenta and vegetable ratatouille  
Moroccan barramundi, preserved lemon and cous cous  
Tasmanian salmon fillet, semi dried tomato and spinach risoni served with tomato coulis

### Dessert

Sticky dated pudding with butterscotch sauce  
Baked New York cheesecake with macerated berries  
Individual citrus tart with chantilly cream  
Chocolate mud cake with rich chocolate ganache  
Individual Pavlova with seasonal fruits and passionfruit coulis

All meals are served with baked rolls, butter and freshly brewed coffee and a selection of teas



# Dinner Options

## **Bistro Buffet**

Minimum 20 pax

Selection of breads with a trio of dips  
Antipasto platter

Chef's selection of roast  
Chef's selection of 3 hot dishes  
(eg, braise, curry, stir-fry, pasta, rice, vegetable)

Chef's selection of 3 salads  
Selection of condiments

Assortment of Desserts  
Seasonal fresh fruit platter  
Gourmet local cheese board platter

## **Bardon BBQ Dinner**

**(Make your own Burger)**

### **From the grill**

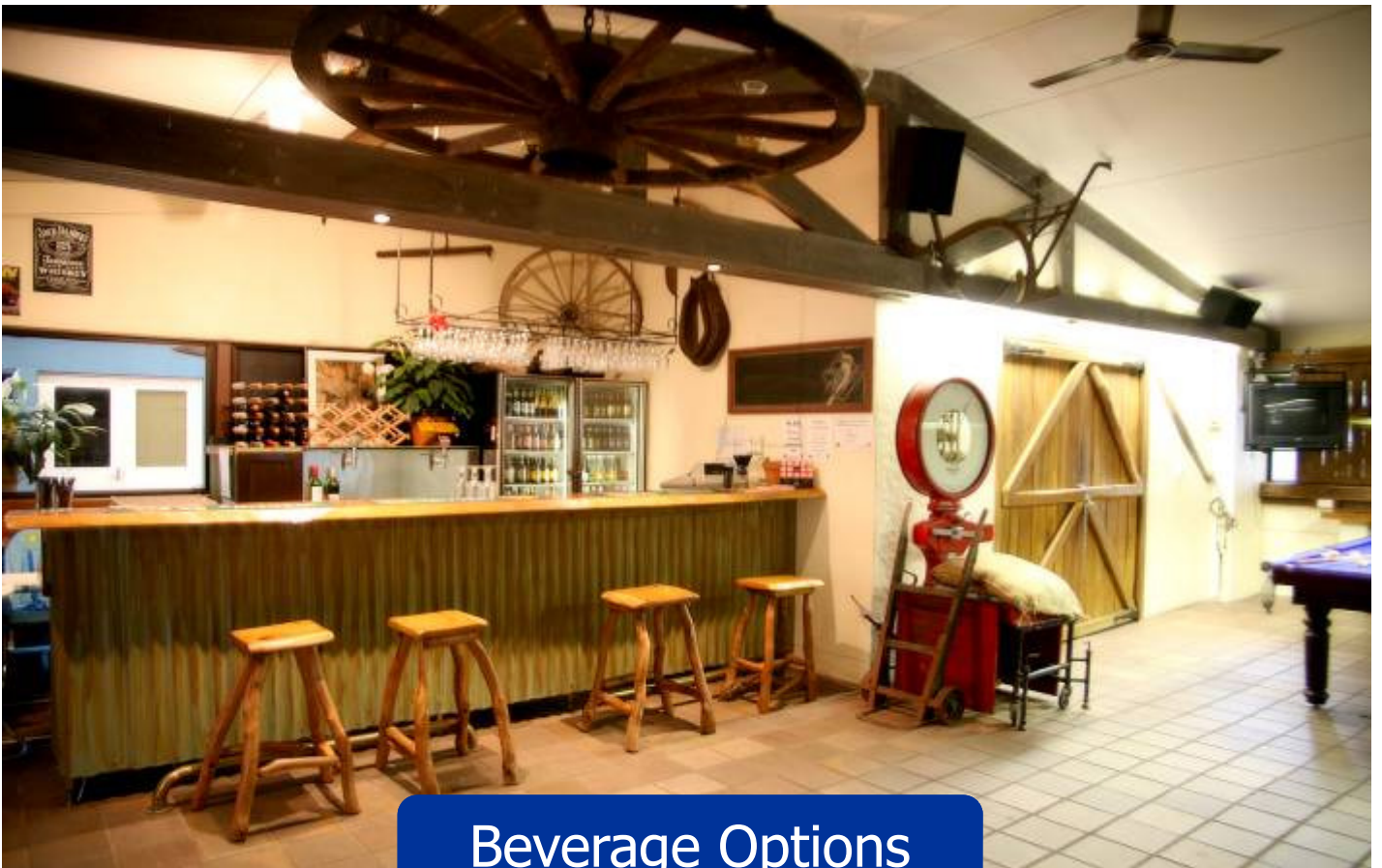
Angus Beef Patties  
Thick Pork Sausages with Onions  
Hamburger & Hot Dog Buns  
Tomato, Lettuce, Beetroot, Pineapple & Condiments

### **Deluxe Aussie BBQ**

Assorted Bread Rolls w Butter  
Thick Pork Sausages w Onions  
Garlic & Lemon Chicken Skewers  
Beef Sirloin Steak  
Idaho Potato w Sour Cream & Chives  
Traditional Caesar Salad  
Tomato, Red Onion, Shaved Parmesan & Balsamic  
Potato Salad w Bacon Sour Cream & Chives

Pavlova w Chantilly Cream & Passionfruit Coulis  
Fresh Tropical Fruit

**Prices on application**



# Beverage Options

### Option One

McWilliams Brut Reserve  
 McWilliams Chardonnay or Semillon Sauvignon Blanc  
 McWilliams Cabernet Merlot or Shiraz Cabernet  
 Local draught beer—VB, Carlton Mid, Cascade Light  
 Soft drinks and fresh orange juice

**Two to Five hour beverage packages available.**

**Prices on application**

### Option Two

Barwang Pinot Noir Chardonnay  
 Barwang Crisp Chardonnay or  
 Barwang Semillon Sauvignon Blanc  
 Barwang Cabernet Merlot or Shiraz  
 Local draught beer—VB, Carlton Mid, Cascade Light  
 Soft drink and fresh orange juice

**Two to Five hour beverage packages available.**

**Prices on application**

### Option Three

Catching Thieves Sparkling Sauvignon Blanc  
 Catching Thieves Sauvignon Blanc  
 Catching Thieves Cabernet Merlot  
 Local draught beer—VB, Carlton Mid, Cascade Light  
 Soft drinks and fresh orange juice

**Two to Five hour beverage packages available.**

**Prices on application**

### Add bottled beer onto your package

XXXX Gold and XXXX Bitter

### Upgrade to our premium bottled beer package

Corona, Crown Larger, Pure Blonde, Boags and Cascade Light

### Beverages On Consumption

Choose your own from our extensive beverage list on a consumption basis. Let us know your limit.

\*minimum spend applies "on consumption"

**Prices on application**



## Audio Visual Equipment

### Equipment

Data projector  
Laptop  
Flipchart stand  
Lapel microphone  
Laser pointer  
Lectern (without microphone)  
Radio microphone  
Portable PA system  
Projection screens  
CD Player  
Teleconferencing phone  
TV / DVD / VCR Player  
Electronic whiteboard  
Whiteboard and pens

### Internet Access

Broadband/ wireless access per computer

### Stationary / Trade Displays

Butchers paper and markers  
Notepad and pen  
Name cards/ extra signage  
Display board  
Cloth and skirted display table

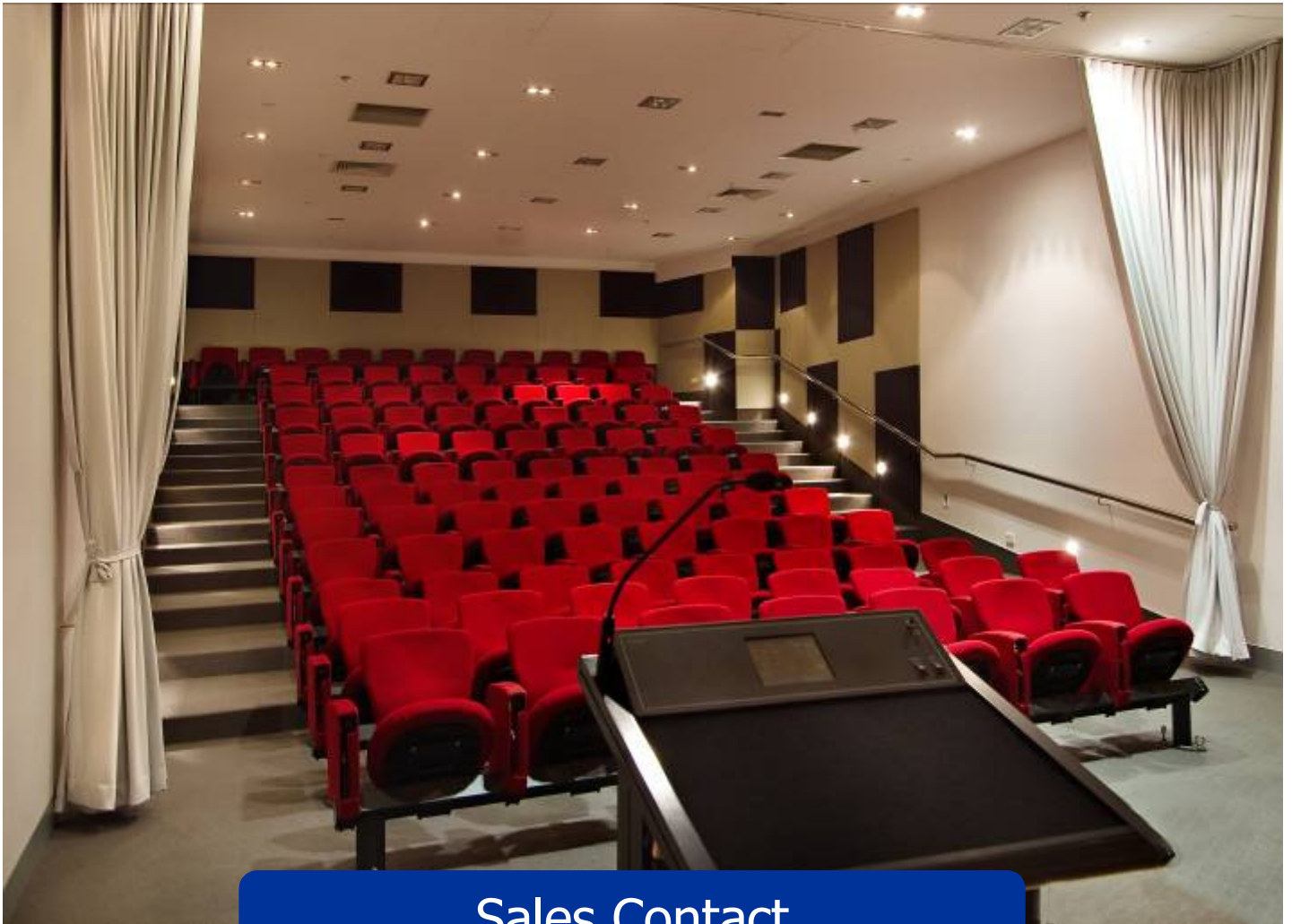
### Photocopying / Faxing Charges

A4 black and white  
A3 black and white

A4 colour  
A3 colour copying

Faxes local  
Faxes STD

Prices on application



## Sales Contact

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