

PAVILION ON NORTHBOURNE

CONFERENCES & EVENTS PACKAGE

everything you need & more...



242 Northbourne Avenue, Canberra, ACT 2602

Telephone: 02 6247 6888

Email: functions@pavilioncanberra.com

Website: www.pavilioncanberra.com



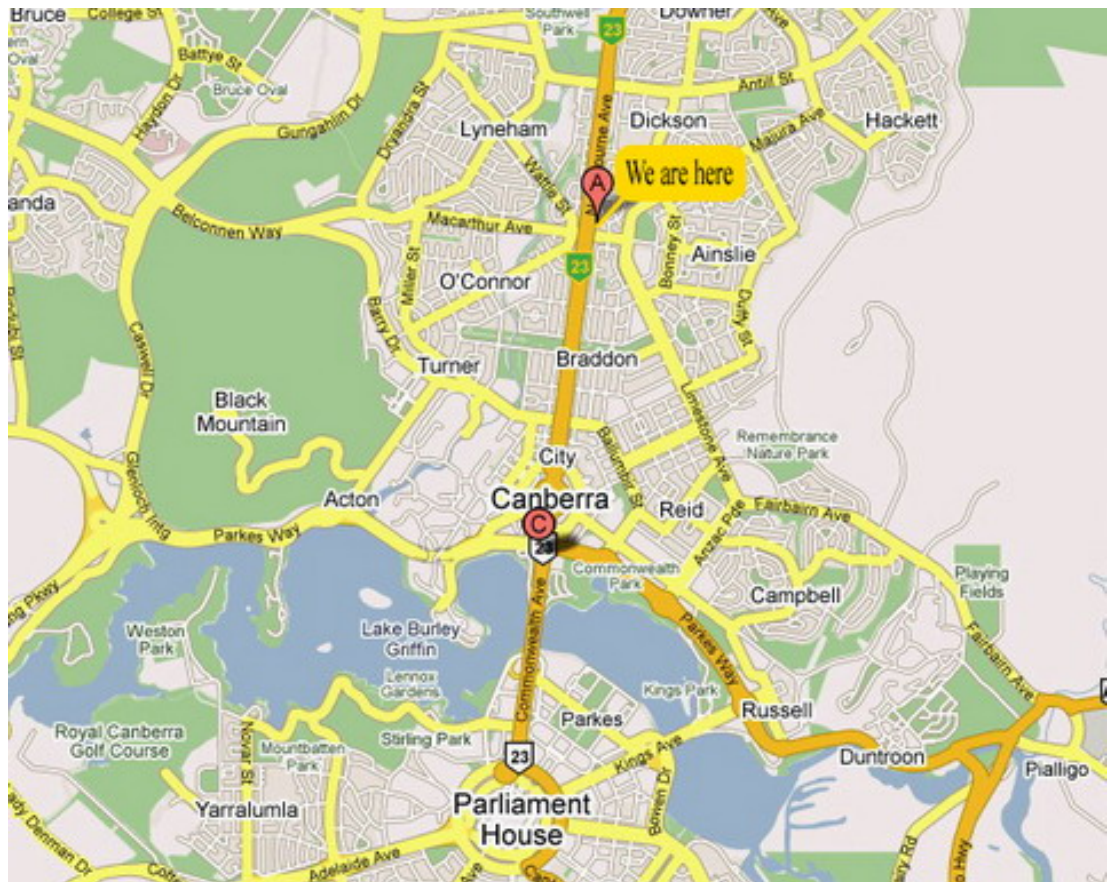


Welcome

The conference centre at Pavilion on Northbourne offers the facilities and services guaranteed to make your next event a huge success. Our professional functions team look forward to tailoring a package to suit your needs.

Pavilion on Northbourne is located only 2km from Canberra City and close to all major attractions. Positioned on Northbourne Avenue, the main road into Canberra from Sydney and Melbourne, we're easy to find. We offer conference and meeting rooms which can accommodate from two to two hundred and fifty delegates. Our function rooms are pillarless and offer natural light.

Our unique natural garden atriums are popular for weddings, birthdays, and corporate functions. The tranquil, lush setting and attentive professional service makes this an ideal location for any function.



Conference and Events

The Pavilion on Northbourne is the perfect place for your corporate or private function, with a wide variety of venue options, catering packages and all the extra features and services you would expect from one of Canberra's premier accommodation venues.

All function rooms provide individually controlled air conditioning, PABX phone lines and high speed wireless broadband internet.



The Four Seasons Room

Pillarless ballroom with ample natural light. It is purpose built for any occasion catering up to 250 people.



The Forest Room

Unique in design, set amongst the tropical gardens can cater for up to 100 people. The wooden ceiling creates character and style as well as assisting with acoustics for speeches and presentations.



The Board Room

Makes a lasting impression when holding a smaller meeting in our formal boardroom.



The Garden Atrium

Ideal for a luncheon, cocktail party, wedding or just a relaxing drink in the tropical oasis. The atrium also flows out onto the pool deck for those summer evening drinks, or barbecue buffets around the pool.

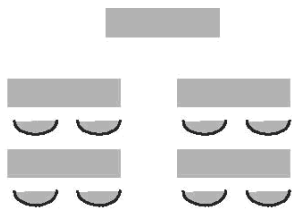


Cafe Glasshouse

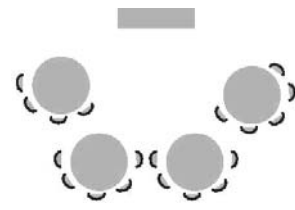
With opening glass windows make use of the fresh open surrounds with an afternoon tea, evening cocktail party, or perhaps that special birthday dinner. If you're looking for a venue that is upbeat and fresh, Cafe Glasshouse is ideal for your event.

Conference and Events Setup

	CAPACITY								AREA
	Theatre	Cocktails	Banquet	Classroom	Cabaret	U-Shape	Boardroom	Open Square	SQ (m)
Four Seasons	230	200	190	120	120			60	215
Forest	70	100	70	30	45	30		35	120
Boardroom							16		35
Café Glasshouse		120	80						168
Atrium		200	100						500



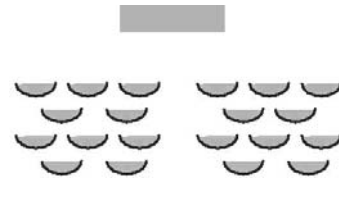
Classroom



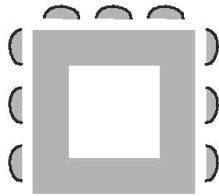
Cabaret



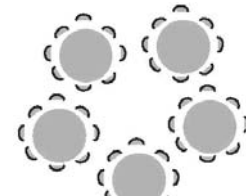
U-Shape



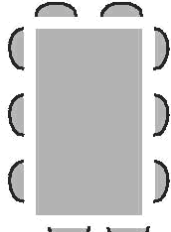
Theatre



Open Square



Banquet



Boardroom

Accommodation

The Pavilion on Northbourne has 156 well appointed hotel rooms and apartments. All have internal access via lift or stairs and the walkways overlook the main atrium. The hotel facilities include the Atrium Restaurant and Bar, Cafe Glasshouse, business centre, gym, pool and guest self service laundry.

All of the accommodation rooms offer 24 hour room service, thermostatically controlled air conditioning, remote controlled television, AM / FM Radio, iron and ironing board, hair dryer, sink, mini bar service, mini bar fridge, coffee and tea making facilities, shower over bath, Smoking and Non-Smoking units, free in-house movie channels, free Foxtel, ISD/STD phone access and high speed wireless broadband access. All rooms are serviced daily.



Deluxe Hotel Rooms

The deluxe hotel rooms all contain ensuite bathroom and can either be a queen & single or king & single beds.



Spa Suites

The Spa Suites are roomy and comfortable.

They have a separate bedroom, living area and a luxurious spa, the perfect way to relax after a busy day. All Spa Suites have One Queen Bed.



1 Bedroom Apartments

One Bedroom Apartments have the convenience of a fully equipped kitchenette.

The One Bedroom Apartments have a separate living and dining area to the bedroom area and are spacious and comfortable. These apartments contain one queen bed.



2 Bedroom Apartments

The comfortable two bedroom apartments give you the space and freedom to enjoy. The Apartments have a fully equipped kitchenette, two separate bedrooms and a living area.

The first bedroom has a queen bed and the second two single beds, perfect for a family or group.

Conference Day Packages

All Day Conference Package includes notepads, pens, mints, flipchart, whiteboard and screen.

From: \$69 per person (minimum of 25 people)

Pavilion Absolute Full Day

- * On arrival - Freshly brewed tea & coffee
- * Morning tea - Freshly brewed tea & coffee with a choice from the morning tea menu
- * Lunch - Select from our Buffet Menu with your choice of 2 cold, 2 hot, 1 accompaniment & 1 soup or dessert
- * Afternoon tea - Freshly brewed tea & coffee with cookies
- * Plenary Room Hire from 8:00 am until 5:00 pm
- * Complimentary off street car parking (subject to availability).
- * Data projector
- * Bottled water
- * Selection of daily newspapers
- * Water cooler in room
- * Conference concierge
- * Conference toolbox

From: \$62 per person (minimum of 25 people)

Pavilion Absolute Half Day

- * On arrival - Freshly brewed tea & coffee
- * Morning tea - Freshly brewed tea & coffee with a choice from the morning tea menu.
- * Lunch - Select from our Buffet Menu with your choice of 2 cold, 2 hot, 1 accompaniment & 1 soup or dessert
- * Plenary Room Hire from 8:00 am until 12:00 pm or 1:00 pm until 5:00 pm
- * Complimentary off street car parking (subject to availability)
- * Bottled water
- * Selection of daily newspapers
- * Water cooler in room
- * Conference concierge
- * Conference toolbox

From: \$59 per person (minimum of 25 people)

Pavilion House Full Day

- * On arrival - Freshly brewed tea & coffee
- * Morning tea - Freshly brewed tea & coffee with a choice from the morning tea menu
- * Lunch - Select from our rolls, sandwiches and wraps menu with your choice of 4 fillings & 1 soup or fruit platter
- * Afternoon tea - Freshly brewed tea & coffee with cookies
- * Plenary Room Hire from 8:00 am until 5:00 pm
- * Complimentary off street car parking (subject to availability).
- * Iced water
- * Water cooler in room
- * Selection of daily newspapers
- * Conference toolbox

From: \$52 per person (minimum of 25 people)

Pavilion House Half Day

- * On arrival - Freshly brewed tea & coffee
- * Morning tea - Freshly brewed tea & coffee with a choice from the morning tea menu
- * Lunch - Select from our rolls, sandwiches and wraps menu with your choice of 4 fillings & 1 soup or fruit platter
- * Plenary Room Hire from 8:00 am until 12:00 pm or 1:00 pm until 5:00 pm
- * Complimentary off street car parking (subject to availability)
- * Iced water
- * Water cooler in room
- * Selection of daily news

Conference Coffee Breaks

(Cost based per person)

From: \$6.50 includes tea & coffee

From: \$9.50 includes tea & coffee plus 1 item from the Morning Tea Menu

Upgrade for only an additional \$1.50 per person to select 2 choices



Morning Tea Menu

Scones w/ jam and cream
Assorted muffins
Gluten free muffins
Mini mud cakes
Assorted Danishes
Friands (GF)
Custard tarts
Fruit platter
Banana and walnut bread
Carrot cake
Chocolate brownies
Braised leek and smoked salmon quiche
Tomato and mushroom quiche (V)
Empanadas filled w/ Mediterranean vegetables (V)
Empanadas filled w/ ham and spinach
Feta cheese and olive spirals (V)
Lemon chicken spirals

From: \$13.00 includes continuous tea & coffee for 8 hours

(V) vegetarian (GF) Gluten-Free

Lunches

Take time away from your corporate event to enjoy food and conversation. All lunch menus are served with fruit juice, freshly brewed tea and coffee, and your choice of either a fresh seasonal fruit platter or a soup.

Working Buffet Lunch **From: \$25 per person (minimum 25 people).**

Please select 4 fillings on your choice of either rolls, wraps or sandwiches.

Smoked salmon w/ caper, dill & tangy lemon mayonnaise
Smoked turkey, w/ tomato, lettuce & cranberry butter
Roast beef w/ cucumber, cheese & tomato relish
Herb roasted chicken & sour cream w/ lettuce
Tuna salad w/ Spanish onion, celery, capsicum & carrot
Shaved honey ham w/ brie, grain mustard mayonnaise & cucumber
Mediterranean vegetable with tofu and sweet chili coriander sauce
Avocado and sour cream, tomato, capsicum, cucumber w/ garden sprouts (V)
Egg, parsley & carrot salad w/ fresh herb mayonnaise (V)

Buffet Menu **From: \$45 per person (minimum 25 people).**

Select 2 Cold, 2 Hot, 1 Accompaniments & 1 Dessert

Upgrade: \$4 per person for 1 additional dish or \$10 per person for 3 additional dishes including a soup.

Soups

- * Minestrone w/ cheese pesto croutons
- * Seafood chowder w/ roast potatoes & sour cream
- * Seafood minestrone
- * Chicken & sweet corn
- * Potato & leek w/ olive scented croutons (V)
- * Pumpkin w/ garlic pine nut (V)
- * Oven roasted tomato, basil & mascarpone
- * Chicken broth with noodles and vegetables

Cold

- * Mediterranean platter (Salami, chorizo, ham, olives, sun-dried, tomatoes, eggplant, zucchini and marinated artichokes)
- * Smoked ham, parsley & pea terrine with fresh piccalilli
- * Poached salmon with peppered salad leaves
- * Honey roasted turkey with lime & coconut potato salad
- * Crispy beef, rice noodle and seven spice dressing
- * Eggplant & pickled vegetable rolls on roasted red pepper mojo
- * Avocado cream, mozzarella & tomato salad
- * Cos salad with semi-dried tomatoes, polenta croutons
- * Oriental cous cous salad with mango
- * Roquette salad with parmesan cheese

Accompaniments

- * Steamed rice
- * Herb braised rice
- * Cream & rosemary baked potatoes
- * Garlic roasted potatoes
- * Sesame & honey roasted carrots
- * Steamed seasonal butter vegetable

Hot

- * Slow roast and gravy (choose lamb leg and shoulder or beef top side or rolled pork)
- * Lamb, apricot & coriander pattie on orange & mint chickpeas
- * Minced beef moussaka
- * Soy & chili braised chicken thigh fillets with Chinese cabbage
- * Steak, mushroom & red wine casserole with cracked pepper pastry croutons
- * Turkey, smoked paprika & roasted pepper à la king
- * Herb crusted salmon, creamed spinach and red pepper cream
- * Ling fillet with hollandaise, herbs and tomato
- * Prawn, squid, NZ mussels and white fish paella
- * Tuna & sweet corn lasagna
- * Pumpkin, sweet potato and ricotta lasagna with stewed tomato
- * Feta risotto cake with warm rocket & garlic sauce
- * Eggplant & mozzarella cannelloni with tomato sauce

Desserts

- * Vanilla Slice w/ strawberry coulis
- * Cheese cake slice w/ caramel
- * Orange and almond loaf (GF)
- * Strawberry mousse w passion fruit pulp
- * Apple pie and vanilla ice cream
- * Lemon jelly and fresh fruit
- * Fresh fruit salad (GF)
- * Selection of Australian cheese

(V) vegetarian (GF) Gluten-Free

Breakfast Options

Breakfast package includes a flipchart, whiteboard and screen. Minimum 25 people



Continental Breakfast

From \$19 per person

Toast, butter and preserves
Croissants & Danish
Natural low fat yoghurt with fruit Compote
Fruit salad
Sliced meats and cheese



Hot Plated Breakfast

From \$28 per person

Including Continental Breakfast above and:
Home made beef sausages
Breakfast bacon
Mushrooms
Grilled tomatoes
Hash brown potatoes
Egg (fried, scrambled or poached) on toast bread

Cocktails

The ideal way to conclude your conference.

Your selection of 6 canapes from the below menu:

From: \$18 per person	=	5 pieces per person
From: \$20 per person	=	6 pieces per person
From: \$24 per person	=	8 pieces per person
From: \$28 per person	=	10 pieces per person



Hot Selections:

- Cajun breaded chicken drumsticks with sweet corn relish
- Lamb & chorizo kofta with coriander tzatziki
- Lamb ragout, eggplant and pine nuts palmier
- Prawn & sweet corn beignets with white onion & cardamom jam
- Prawn satay w/ pistachio (GF)
- Open mini fishermen's pie
- Tapas meatballs, chicken, tomato & olives (GF)
- Empanadas filled w/ ham & spinach
- Chicken tenderloin satay & peanut sauce
- Chermoula marinated chicken tenderloins
- Baked parmesan polenta wrapped in prosciutto (GF)
- Herb crusted mushroom w/ feta (V)
- Empanadas filled w/ Mediterranean vegetables (V)
- Crunchy risotto lollipop w/ garlic mayonnaise (V)
- Panko crusted vegetables with tomato jam (V)
- Falafel with harissa, mint & yoghurt dip (V)
- Vegetable pakoras with minted sour cream (GF)
- Vegetable spring rolls w/ tomato jam (V)



Cold Selections:

- Smoked salmon & guacamole éclair
- Chorizo, lettuce & tomato on charred French bread
- Steak tartare on grilled confit potato
- Curry shrimp and coriander tartlet
- Hummus crostini with cherry tomato salsa
- Choux pastry filled w/ cheddar & herbed cream cheese (V)
- Bruschetta with sun dried tomatoes and buffalo mozzarella
- Zucchini and ricotta fritters with spicy dipping sauce
- Tofu and mango salad in crisp tartlet
- Roast vegetable & goats cheese roulade (V) (GF)
- Persian feta, sundried tomato & kalamata olive on baguette croutons (V)
- Sweet potato, spinach, feta and pumpkin frittata (V) (GF)
- Vietnamese rice paper rolls (V) (GF)
- Herb crusted mushroom w/ feta (V)

(V) vegetarian (GF) Gluten-Free

Table d'hôte

From: \$50 per person for 2 Course Menu

From: \$59 per person for 3 Course Menu

(\$10 extra per person for alternate drop)

Entrée

Smoked salmon with root vegetable salad, sour cream and caviar
Cured salmon w/ dill & mustard sauce on cumin roasted kipfler potatoes (GF)
Prosciutto ham with celeriac remoulade and roasted baby beets(GF)
Poached king prawns w/ Asian salad & orange, sesame vinaigrette (GF)
Pistachio crumbed poached chicken tenderloin w/ selected greens & vinaigrette (GF)
Risotto w/ shredded duck, mushroom, spinach and shaved parmesan (GF)
Prawn & asparagus linguine w/ a sweet tomato basil sauce
Roast tomatoes w/ goat cheese, cracked pepper rocket and olive oil
Zucchini fettuccini with chili lime & cashew nut dressing and avocado (Vegan)
BBQ mushroom and pumpkin on spinach salad (Vegan)
Philo tartlet with summer vegetable and miso, broccoli sauce (Vegan)

Mains

Seared fillet of barramundi with braised bok choy, chateaux potatoes and citrus fruits (GF)
Steamed barramundi w/ salsa Verde & mash potato (GF)
Slow roasted lamb shoulder, purée of turnips & thyme mash potato (GF)
Salmon steak, creamed cabbage and red wine reduction (GF)
Butter-basted, corn-fed chicken supreme on tarragon lentils (GF)
Chicken supreme filled w/ goat's cheese & leek on warm potato & spinach salad (GF)
Grilled sirloin steak w/ red wine sauce & polenta chips and green beans (GF)
Dukkah crusted salmon on mash potato & spinach and lemon butter sauce (GF)
Grilled pork loin steak w/ red onion gratin potatoes, roast apple & creamy mustard sauce (GF)
Field mushroom and Persian feta on puff pastry w/ rocket & shaved parmesan (V)
Eggplant filled w/ roast vegetables & herbs w/ a light tomato sauce (V) (GF)
Stewed tomatoes & tofu w/ sesame seeds, boiled potatoes & tempura vegetables (V) (GF)
Tempura crusted Belgian endive filled w/ Mediterranean vegetable and stewed tomato (Vegan)
Lentil steak with roast tomato sauce and avocado salad with ginger dressing (Vegan)
Sweet potato, pumpkin and capsicum lasagna and ratatouille sauce (Vegan)

Dessert

Star anise and cinnamon crème brûlée
Chocolate mint mousse w/ orange coulis (GF)
Tiramisu w/ mocha cream & almond syrup
Summer berry pudding with vanilla sauce and strawberry coulis
Free formed apple & hazelnut tart with calvados custard
Chocolate ganache tartlet with cream and poached stone fruit
Australian cheese platter with dried apricot and water crackers
Rice soya pudding with red wine poached stone fruit (Vegan)
Pear and walnut cake with strawberry coulis (Vegan)

(V) vegetarian (GF) Gluten-Free



Beverage Package

Minimum of 20 people

House Package

Carlton Draught
Stoney Peak Sparkling Wine
Barren Jack Shiraz
Juice

From: \$15 per person

From: \$19 per person

From: \$26 per person

From: \$32 per person

From: \$38 per person

From: \$42 per person

Cascade Light
Barren Jack Semillon Chardonnay
Softdrink

Juice & Softdrinks Only

1 hour Beverage

2 hour Beverage

3 hour Beverage

4 hour Beverage

5 hour Beverage

Premium Package

Crown Lager
Premium Red Wine
Sparkling Wine
Juice

From: \$27 per person

From: \$34 per person

From: \$48 per person

From: \$51 per person

From: \$53 per person

Cascade Light
Premium White Wine
Soft drink

1 hour Beverage

2 hour Beverage

3 hour Beverage

4 hour Beverage

5 hour Beverage

Bar Tabs:

Your choice of beverages from the hotel beverage list. Beverages are charged to the bar tab on consumption up to your specified amount.



Audio Visual Equipment

From: \$200	Sound system with 1 microphone plus lectern
From: \$75	Extra microphone
From: \$135	Electronic printing whiteboard
From: \$90	Television or video or DVD
From: \$190	Data projector
From: \$45	CD player
From: \$130	Laptop
From: \$150	Conferencing phone
From: \$70	Lectern
From: \$35	Flipchart / Whiteboard
From: \$75 per piece	Stage (maximum 5 pieces)
From: \$40 per piece	Dance floor (maximum 21 pieces)
From: \$0.90 per local calls	Telephone Service
\$0.90 per min on STD	
\$1.80 per min on mobile	
From: \$20 for 1 day	Wireless Internet Connection
\$40 for 1 week	

FACSIMILE SERVICE

Local: \$3.00 for the first page and \$2.00 for every page thereafter
 Interstate: \$4.00 for the first page and \$3.00 for every page thereafter
 International: \$5.00 for the first page and \$4.00 for every page thereafter

PRINTING AND PHOTOCOPYING

\$0.50 per page black and white A4
 \$1.00 per page colour A4
 \$0.80 per page black and white A3
 \$1.60 per page colour A3