



Day Delegate Packages

***All prices include GST | Minimum charge of 10 Delegates per booking**

Day Delegate Package – Full Day		Day Delegate Package – Half Day	
Public Rate	\$88.00pp	Public Rate	\$66.00pp
Catholic Agency Rate	\$77.00pp	Catholic Agency Rate	\$55.00pp
Catholic Education Rate	\$70.00pp	Catholic Education Rate	\$50.00pp

Includes:

- Venue Hire including room set-up
- Basic Presentation (projector & screen, including audio)
- Lap top (upon request)
- Microphones (upon request and only available in certain rooms)
- Wireless Internet
- Teleconferencing (upon request)
- Access to AV Support Staff
- 2x Facilitator Car Spaces (upon request)
- Arrival Tea & Filter Coffee
- Morning Tea- Filter coffee & tea and a choice of up to 2 items (see below)
- Lunch (assorted sandwiches, wraps OR rolls + sushi platter + fruit platter + orange juice)
- Water & Mints
- Whiteboard & Markers (upon request)
- Flip chart & Markers (upon request)

***Note:** Composite Studios (8 & 9 or 3 & 4) have a minimum of 30 Delegates or a \$200 day rate/ \$100 half day rate*

Add on

Morning OR Afternoon Tea- choice of up to 2 items (see below)	\$6.00pp
Hot Lunch 1 – Above lunch + hot selection up to 3 items (see below)	\$4.00pp
Hot Lunch 2 – Above lunch + Summer tart OR Winter soup	\$4.00pp
Additional Studio room	Full Day – \$300.00 Half Day – \$150.00
Computer Lab with 16x PCs	Full Day – \$200.00 Half Day – \$100.00
Exclusive Use of Entire Centre (when booked with Day Delegate package)	\$4,000.00
Laptop Trolley – trolley with up to 10 x laptops	\$150.00
Fixed Video Conferencing (only available in Celtic Hall or Studio 2)	\$100.00
Portable Video Conferencing	\$150.00
Portable PA System	\$100.00



Morning/Afternoon Tea choices (select two):

Savoury

Chef's signature country-style sausage rolls
Mini bagels filled with smoked salmon, crème fraiche & chives
House baked croissant with ham & cheese
Cheese & chive scones with butter
Baked breakfast tart with egg, bacon, tomato & mozzarella
Cherry tomato, olive & mushroom quiche

Sweet

Mini assorted Danish pastries, baked fresh in house daily
Warm jam donuts
Chef's rustic scones with Yarra Valley organic jam & Chantilly cream
House made carrot cake
House baked assorted muffins
Assorted cakes & slices
Vanilla custard filled cannoli's
Fresh Fruit Skewers
Banana bread with whipped butter & honey
Yoghurt pots with seasonal berry coulis (GF)
Assorted friands (GF)
Dark chocolate & raspberry fudge brownie (GF)
Nutty seed slice (GF)
Lemon & yoghurt cake
Blueberry scones with raspberry jam & Chantilly cream

Hot Lunch Choices- Add on \$4pp (select three):

Meat

Chef's signature country-style sausage rolls
Risotto balls with pancetta, tomato & bocconcini
Mini Black Angus beef pie
Mini Spanish chicken pie
Pancetta, bocconcini, sundried tomato pizzezza
Herb and sesame crumbed chicken fillet with sweet chilli sauce
Pork and fennel chipolata sausages (GF)
Satay chicken skewers (GF)

Vegetarian

Mini chickpea korma pie (VEG)
Button mushroom, spinach & mozzarella pizzezza (VEG)
Cherry tomato, olive & mushroom quiche (VEG)
Spinach & ricotta rolls (VEG)
Risotto balls with roast pumpkin, sundried tomato and mozzarella (VEG)
Okonomiyaki- savoury Japanese pancake served with hoisin sauce & Kewpie Mayonnaise (VEG)

Soup Choices- Add on \$4pp:

Sweet potato, garlic and rosemary (GF/VEG)
Potato & leek (GF/VEG)
Roasted Roma tomatoes & basil (GF/VEG)
Carrot, mint & green chilli (GF/VEG)
Corn & potato chowder (GF/VEG)
Lentil, cumin & fenugreek (GF/VEG)
Mild spiced Thai pumpkin (GF/VEG)

Special dietary requirements & custom menus available upon request