

SEAVIEW WILLIAMSTOWN



Conference Package





Seaview Williamstown is a spacious venue that is perfect for all your conference and meeting needs. Whether you require theatre style, board room, cabaret or u-shape set up, our facilities and staff will accommodate your specifications.

VENUE HIRE:

\$1200.00 per wing for full day (8 hours total)

Inclusions:

- Audio-visual equipment including plasma screens, portable projectors, in-house PA system, and hand-held wireless microphones
- Wifi
- Coffee and tea service on arrival. For a full day extension of this service, an additional charge of **\$4.00** per person applies.
- Room set up as per your own requirement
- Stage and lectern provided on request
- Licensed bar if booked prior to function (minimum beverage spends apply)
- Experienced event management and service staff
- Water jugs and glassware on tables
- On site parking

FUNCTION SPACE				
EAST OR WEST WING	100	2	3	1
EAST AND WEST WING	200	4	6	2

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ALL PRICES INCLUSIVE GST.

CONFERENCE MENU

BREAKFAST \$28.00 PER PERSON
MORNING/AFTERNOON TEA \$15.00
PER PERSON
LUNCH \$25.00 PER PERSON

FULLY SERVICED - INCLUDES CHEFS
TO PREPARE AND STAFF TO SERVE
YOUR FOOD

Breakfast

Selection of one of the following:

- Toasts with spreads (\$18.00 per person)
- Traditional benedict with grilled ham, English muffin, poached egg, hollandaise
- Either 63 degree poached egg or herb scrambled with either bacon, hash brown, tomato or mushroom

Morning/Afternoon Tea

Fruit platter and choice of one of the following:

- Pistachio friands
- Homemade scones with jam and cream
- Muffin of the day
- House made granola with yogurt and berries
- Choc brownie bites

Lunch

Selection of one of the following:

- Selection of wraps
- Sandwich platters
- Selection of mini baguettes
- Saigon green chicken slaw salad with Asian herbs, peanuts, shallots, house made Vietnamese salad dressing
- Saigon green special fried rice

Buffet Menu

2 course menu \$50.00 per person
3 course \$60.00 per person

Select 2 of each course:

Entree / Salads

- Roast pumpkin, green bean, baby spinach, feta, pepitas w ginger dressing
- Traditional Greek Salad of feta, cucumber, olives, tomato and vinaigrette
- Asian slaw salad w crisp tofu, herbs and vegan chilli lime dressing
- Spring vegetable salad w roast red peppers, asparagus, baked artichoke, honey Dutch carrot and green peas
- Chefs soups of the day

Mains

- Thai Chicken curry w pumpkin and sweet potato
- Slow cooked beef bourguignon
- Traditional lasagna w layers of bechamel and veal sauce
- Vegetable lasagna w spinach, sweet potato, roast capsicum, mushrooms and Italian herbs
- Roast vegetable pasta bake
- Roasted rosemary chicken
- Thai beef salad

Dessert

- Apple & rhubarb crumble
- Tiramisu
- Caramel apple tart
- Lemon cake w citrus glaze
- Selection of Australian cheeses, crackers and quince jam