



Conferences

Welcome



Thank you for considering the Ainslie Function Centre as the ideal venue for hosting your Conference or Event.

We offer a multitude of versatile function rooms and spaces to cater for a vast array of function needs, with the added advantage of free parking on site in a location conveniently close to the city via tram or bus.

Our Majura Room accommodates up to 500 people for large Cocktail Events, and up to 350 for sit-down dinners. We also accommodate smaller functions, such as Boardroom-style dinners.

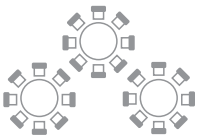
Our unique, moveable walls mean that we can have up to 4 function rooms in operation at any one time.

Our award-winning chefs have created an affordable range of build-your-own packages, which can be catered towards any dietary requirements and are customisable to suit your budget.

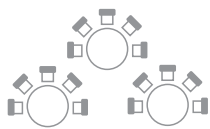
Each room can be set up to meet your requirements – such as Corporate Boardroom, Cabaret, or Theatre -with state-of-the-art projectors and screens featuring push button operation of sound, visual, and microphone to ensure the most optimal function experience.

Find peace of mind amongst the chaos of organising a function and book your next event at Ainslie, where our dedicated Functions team will look after your event from start to finish.

ROOM LAYOUTS



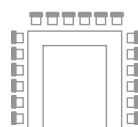
BANQUET



CABARET



BOARDROOM



U SHAPE



THEATRE



CLASSROOM

Please call 6248 8422 or email us today to arrange a site inspection of the rooms and a quote for your next Event.

Sales Team: Leanne.king@ainsliegroup.com.au | Maria.beilicz@ainsliegroup.com.au

Breakfast Meetings

7.30AM – 10.00AM

CONTINENTAL

\$20

Platter of freshly baked danishes & croissants

Platter of seasonal fruit

Yoghurt & berry granola

Chilled juice

Freshly brewed tea & coffee

PLATED BREAKFAST

\$25

Omelette, bacon, chipolata sausages,
grilled tomato, hash brown with a sourdough roll

Sliced seasonal fruits

Chilled juice

Freshly brewed tea & coffee

SOMETHING EXTRA.....

Ham & cheese croissants

\$6

Individual fruit yoghurt & granola pots

\$6

Toasted egg & bacon roll

\$10

Toasted B.L.T

\$10



Conference Meetings

9.00AM – 5.00PM

(\$50 EARLY OPENER FEE TO VENUE PRIOR TO 9AM)

HALF DAY \$5.50 | FULL DAY \$8.50

Continuous tea & coffee from arrival

MORNING TEA

| | |
|-----------------------------|-------|
| Fresh whole fruit | \$2 |
| Assorted cookies | \$3 |
| Assorted danish pastries | \$3 |
| Assorted dlices | \$3 |
| Banana bread (GF) | \$3 |
| Orange & almond bread (GF) | \$3 |
| Pear & raspberry bread (GF) | \$3 |
| Scones with jam & cream | \$3 |
| Assorted friands (GF) | \$4 |
| Vanilla slice | \$4.5 |

LUNCH OPTIONS (INCLUDES JUICE)

SALADS \$15

- Garden
- Pasta
- Greek
- Caesar
- Cous Cous

EXTRAS \$5 EACH TOPPING

Crumbed chicken, grilled chicken, smoked salmon, chorizo, Thai beef or prawns

Curry & rice \$15

Choice of pork, chicken, beef, lamb or vegetables

PLATTERS

Seasonal fruit platter \$80

Cheese platter \$90

Antipasto platter \$100

Assorted sandwich platter \$75

Assorted wrap platters \$85

Assorted pizzas (12") 8 slices \$24



Banquet Menu

LUNCH OR DINNER

| | |
|-----------------|----------------------------------|
| 1 Course | \$30pp Alternately Served |
| 2 Course | \$42pp Alternately Served |
| 3 Course | \$52pp Alternately Served |

All meals include freshly baked bread roll & butter

ENTRÉE

Soup of the day (V) (GF)

Risotto of the day (V) (GF)

Antipasto plate of salami, prosciutto, olives, bocconcini cheese & marinated vegetables.

Deconstructed prawn cocktail (GF)

Thai beef OR chicken salad with crispy noodles & nam jim dressing

Roasted pumpkin, beetroot & feta salad with caramelised walnuts & a balsamic dressing (V) (GF)

MAINS

Oven roasted chicken breast served with sweet potato mash & seasonal greens, finished with a garlic cream sauce

Chargrilled medium 200g Angus grain-fed rump with truffle mashed potato, finished with a green peppercorn sauce (GF)

Oven roasted Atlantic salmon served on a bed of pea puree with seasonal greens, finished with a tomato & caper salsa (GF)

Char grilled pork steak served with chive & potato mash & seasonal greens, finished with a mango & coriander salsa (GF)

Oven roasted duck breast served with mashed potatoes & seasonal greens, finished with a sage & cranberry jus (GF)

Ratatouille stuffed field mushroom finished with provolone cheese, served on a bed of wilted spinach & roasted potato (V) (GF)

DESSERTS

Warm chocolate brownie with chocolate sauce, vanilla ice cream & berry coulis

French citrus tart filled with a citrus crème & served with a berry coulis

Smooth berry cheesecake served with cream & berry coulis

Orange & almond cake (GF) (DF)

Sticky date pudding with toffee sauce & chantilly cream

SHARE PLATTERS

| | |
|------------------------------------------------------------------------------------------------------------------|-------------|
| Seasonal fruit platter | \$80 |
| Cheese platter <i>Includes selection of cheese with grapes, dried fruit & water crackers</i> | \$90 |
| Antipasto platter <i>Includes selection of cured meats, char grilled vegetables, olives & feta cheese</i> | \$100 |
| Seafood platter <i>Includes prawns, oysters and smoked salmon</i> | \$150 |
| Assorted pizzas (12" - 8 slices) <i>Flavours Includes margherita, bbq chicken, pepperoni & hawaiian</i> | \$24 |
| Dip platter <i>Served with corn chips & fresh vegetables</i> | \$25 |
| Platter of mini desserts | \$75 |
| KIDS MEALS | \$15 |

Grilled chicken

Fish & chips

Chicken nuggets

Mini pizza

Pasta bolognaise

NOTE: All meals are served with chips, salad or vegetables and include dessert of ice-cream



Post Conference

4.00PM – 7.00PM

NETWORKING CANAPÉS (1/2 -1 HOUR DURATION)

Chefs Selection

3 Items \$12.00

4 Items \$16.00

5 Items \$20.00

Conference Dinner

6.00PM – 9.00PM

1 COURSE **\$30**

2 COURSE **\$42**

3 COURSE **\$52**

Includes bread roll & butter plus complimentary room hire

Alternatively, we can make a booking for you in our wonderful Limestone Restaurant.

ROOM HIRE (NO AV included)

Weekdays \$250 per session Day or Night

Weekends \$300 per session Day or Night

Additional Rooms \$50 per room

AV OPTIONS

Data Projector and Screen \$150

Additional screens \$50 per screen

Microphone \$50 per mic

Whiteboard & Pens \$25

Flip Chart & Pens \$25

Presentation Easels \$15

