



Conferences

Welcome



Thank you for your recent enquiry considering the Ainslie Group for your Event.

We currently have 2 great venues to offer with a multitude of versatile function rooms ready to cater to a vast array of function needs.

Our Venues offer free parking on site and our Ainslie Football Cub is located close to the city via Tram or bus.

Both Venues offer 3 versatile function spaces per Venue, with Ainslie having the added benefit of moveable walls that can create boardroom style dinners for 20, through to a function space for 500 people cocktail style or corporate dinners for up to 350 people.

The Gungahlin Lakes Club is situated a short distance from the Town Centre and overlooks the picturesque Lakes 18 Hole Golf course.

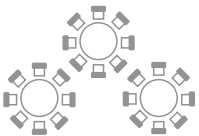
Gungahlin Lakes can offer boardroom style dinners for 20, through to a function space for 200 people cocktail style or corporate dinners for up to 150 people, with the added benefit of some outdoor spaces.

Our Group Executive Chef has created menus to suit all occasions, while his dedicated team is there to ensure all your catering requirements are met including all special dietary needs.

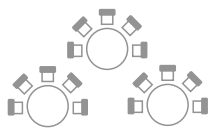
All rooms at both Venues are equipped with all your AV requirements, and our team will be happy to supply pricing as required.

Enquire today about your next event and find peace of mind in knowing that our dedicated team will take care of everything.

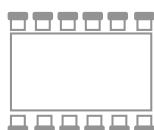
ROOM LAYOUTS



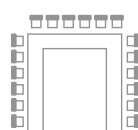
BANQUET



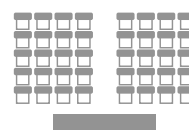
CABARET



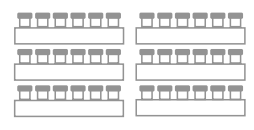
BOARDROOM



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 slices	\$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	\$45pp Alternately Served
3 Course	\$58pp 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 **\$45**

3 COURSE **\$58**

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 \$100 per room

AV OPTIONS

Data Projector and Screen \$150

Additional screens \$50 per screen

Laptop \$50

Microphone \$50 per mic

Whiteboard & Pens \$25

Flip Chart & Pens \$25

Presentation Easels \$15

