



CONFERENCE PACKAGES

AINSLIEGROUP.COM.AU



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 Club 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.

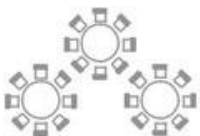
Gungahlin Lakes can offer boardroom style dinners for 20, through to a function space for 200 people cocktail style or corporate dinners for up to 150 people, with the added benefit of some outdoor spaces.

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.

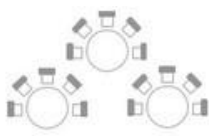
All rooms at both Venues are equipped with all your AV requirements, and our team will be happy to supply pricing as required.

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

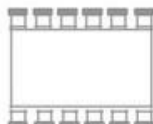
ROOM LAYOUTS



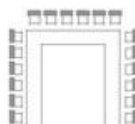
BANQUET



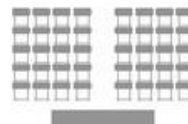
CABARET



BOARDROOM



U SHAPE



THEATRE



CLASSROOM

BREAKFAST MEETINGS

CONTINENTAL BREAKFAST \$22

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 freshly baked bread roll

Sliced seasonal fruits

Chilled juice

Freshly brewed tea & coffee

ADDED EXTRAS

Ham & cheese croissants \$8.50

Individual fruit yoghurt & granola pots \$6

Toasted egg & bacon roll \$10

Toasted B.L.T \$10

EARLY OPENING FEE

Functions that wish to have access to the venue prior to 9am, will be charged a \$50 early opening fee.



CONFERENCE MEETINGS

9:00am - 5:00pm

BASIC PACKAGE

\$35 per person

On Arrival

Continuous Tea & Coffee

Morning Tea

Your choice of **one** of the following options:

- House baked cookies
- Scones jam & cream
- Assorted Danish Pastries
- Assorted Mini Muffins
- Cocktail sausage rolls with tomato sauce

Lunch

- Assorted sandwiches (4pcs)
- Mixture of breads and fillings (Vegetarian & Gluten free available)

Afternoon Tea

Your choice of **one** of the following options

- Friands (G/F)
- Selection of sweet slices (G/F available)
- Chocolate Brownie (G/F available)
- Caramel slice
- Mini Quiche



STANDARD PACKAGE

\$45 per person

On Arrival

Continuous Tea & Coffee

Morning Tea

• Your choice of **two** of the following options:

- House baked cookies
- Scones jam & cream
- Assorted Danish pastries
- Assorted Mini Muffins
- Cocktail sausage rolls with tomato sauce
- Mini Pies served with tomato sauce

Lunch

- Sliced Fruit Platter
- Assorted sandwiches and wraps (50/50)
- Mixture of breads and fillings (Vegetarian & Gluten Free available)

Afternoon Tea

Your choice of **two** of the following options:

- Friands (G/F)
- Selection of sweet slices (G/F available)
- Chocolate Brownie (G/F available)
- Caramel slice
- Assorted doughnuts
- Assorted filled profiteroles
- Mini Quiches



CONFERENCE MEETINGS

9:00am - 5:00pm

PREMIUM PACKAGE

\$55 per person

On arrival

Continuous Tea & Coffee

Morning Tea

Your choice of **two** of the following options:

- House Baked Cookies
- Scones Jam & Cream
- Assorted Danish Pastries
- Assorted Mini Muffins
- Cocktail Sausage Rolls with tomato sauce
- Mini Pies served with tomato sauce

Lunch

- Sliced Fruit Platter
- Cheese platter (or mini dessert platter)
- Assorted sandwiches and wraps (50/50)
- Mixture of fillings (Vegetarian & Gluten free available)

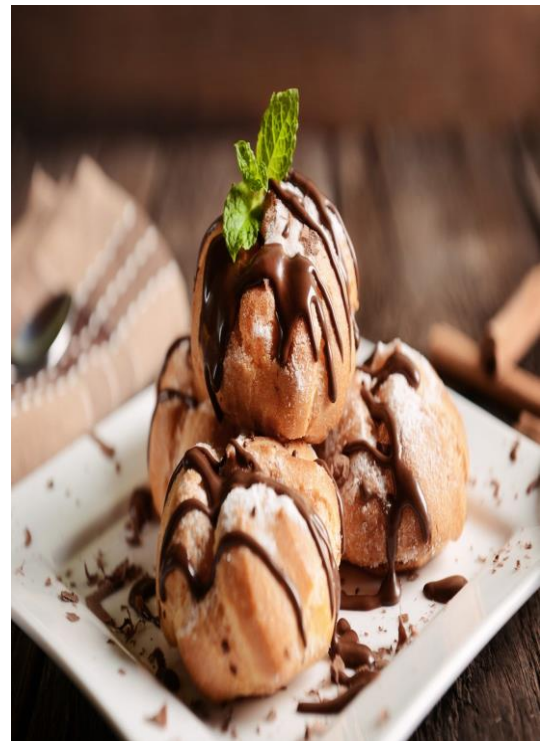
Afternoon Tea

Your choice of **two** of the following options:

- Friands (G/F)
- Selection of Sweet Slices (G/F available)
- Chocolate Brownie (G/F available)
- Caramel Slice
- Assorted mini Quiches
- Assorted Doughnuts
- Assorted Filled Profiteroles

ADDITIONAL PLATTERS

Seasonal Fruit Platter	\$85
Cheese Platter	\$100
Antipasto Platter	\$100
Pizzas (12' /8 slices)	\$24 per pizza
Assorted Sandwich Platter	\$80
Assorted Wrap Platter	\$85



BANQUET MENU

LUNCH OR DINNER

1 Course	\$30pp Alternately Served
2 Course	\$48pp Alternately Served
3 Course	\$60pp Alternately Served

All meals include freshly baked bread roll & butter

ENTRÉE

Spaghetti Puttanesca (V)

Smoked salmon with orange dressing, avocado pate, and rocket salad.

Prosciutto served with Caprese salad.

Vietnamese Noodle Salad served with Prawns (GF)

Quinoa Salad with pomegranate, poppy seeds and honey mustard Dressing (V) (GF)

MAINS

Oven roasted chicken breast served with sweet potato mash & seasonal greens, finished with a Red wine & Sage Jus

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 Red Pepper puree with seasonal greens, finished with a Peach salsa (GF)

Char grilled pork steak served with chive & potato mash & seasonal greens, finished with apple chutney and red wine jus (GF)

Oven roasted duck breast served with cauliflower puree & seasonal greens, finished with a five spice jus (GF)

Eggplant Parmigiana served with steamed greens and roasted potatoes (V) (GF)

DESSERTS

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

Lemon meringue tart served with a berry coulis & whipped cream

Smooth berry cheesecake served with whipped cream & berry coulis
Orange & almond cake (GF) (DF)

Sticky date pudding with toffee sauce & Chantilly cream

Vegan Chocolate & Raspberry cake served with berry coulis and whipped cream (V) (GF)

KIDS MEALS \$15(includes ice-cream)

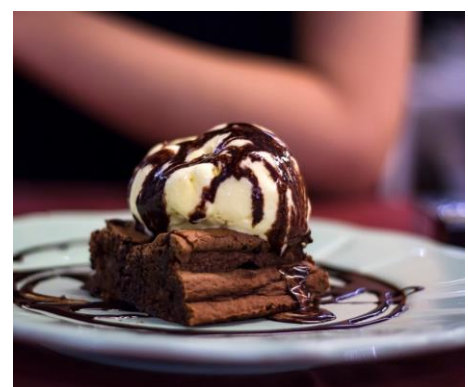
Grilled chicken

Fish & chips

Chicken nuggets

Mini pizza

Pasta Bolognese



CANAPÉS

CHEF'S HOT FOOD PLATTER

\$100.00

Cocktail Pies

Vegetable Spring Rolls (v)

Cheese & Spinach Triangles

Salt & Pepper Squid

Includes condiment sauces

CHEFS SELECTION PLATTER (GLUTEN FREE)

\$100.00

Pumpkin Arancini

BBQ Chicken Wings

House-made Meatballs

Rosemary & Garlic Roast Potatoes

Includes condiment sauces

CHEF'S SELECTION PLATTER (VEGAN)

\$100.00

Samosas

Plant-based Meatballs

Gyozas

Spring Rolls

Includes condiment sauces

COLD STANDARD (PRICE PER PIECE)

Poached prawn cutlet with thai dipping sauce \$1.50

Pumpkin & feta skewers marinated in mint and cumin \$1.50

HOT STANDARD (PRICE FOR 2PCS)

Cheese & Spinach Triangles \$4.00

Chicken & Mushroom Filo \$4.00

Cocktail Sausage Rolls \$4.00

Cocktail Gourmet Party Pies \$4.00

Cocktail Fish Bites \$4.00

Deep fried Coconut Prawns \$5.00

Chefs arancini (Vegan & Vegetarian available) \$4.00

Chefs empanadas (Vegan & Vegetarian available) \$4.00

Gyoza Prawn or Vegetable \$5.00

Assorted Mini Quiches \$4.00

Mac & Cheese Croquettes \$4.00

SUBSTANTIAL CANAPES

Served in individual containers

Fish & chips \$12.00

Mini cheeseburger Sliders \$5.50

Chefs selection curry & rice \$12.00

