



# **CONFERENCE & MEETING PACKAGES**

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# 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.

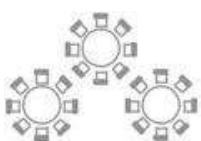
The Gungahlin Lakes Club is situated a short distance from the Town Centre and overlooks the picturesque Lakes 18 Hole Golf course.

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.

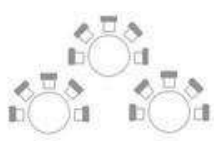
All rooms at both Venues are equipped with all your AV requirements, and our team will be happy to supply pricing as required.

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

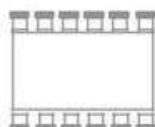
## ROOM LAYOUTS



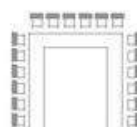
BANQUET



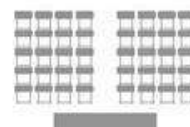
CABARET



BOARDROOM



U SHAPE



THEATRE



CLASSROOM

# GENERAL INFORMATION



## ROOM HIRE (NO AV INCLUDED)

Weekdays - \$250 per session (day or night)

Weekends - \$300 per session (day or night)

**Ainslie Football Club ONLY** - \$100 extra per additional room

**Gungahlin Lakes** - additional rooms incur a full room hire fee

## AV OPTIONS

Data Projector & Screen - \$50 per screen

Cordless Microphone or Lapel Microphone- \$50 per mic

Laptop - \$50

Lectern - \$25

# BREAKFAST FUNCTIONS

## CONTINENTAL BREAKFAST

\$22pp.

Platter of freshly baked danishes

Platter of seasonal fruit

Yoghurt & berry granola

Chilled juice

Freshly brewed tea & coffee

## PLATED BREAKFAST

\$27pp.

Omelette, bacon, chipolata sausages,  
grilled tomato, hash brown with a freshly  
baked bread roll

Sliced seasonal fruits

Chilled juice

Freshly brewed tea & coffee

## SOMETHING EXTRA...

Ham & cheese croissants

\$10 each

Individual fruit yoghurt & granola pots

\$7 each

Toasted egg & bacon roll

\$12 each

## 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

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

## BASIC PACKAGE

\$40 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)  
*(Vegetarian & Gluten free available)*
- Fruit Juice - setup as a self-serve station

### 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

\$50 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 (4pcs) & Wraps 50/50  
*(Vegetarian & Gluten free available)*
- Fruit Juice - setup as a self-serve station

### 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
- Mini Quiche



# CONFERENCE MEETINGS

9:00am - 5:00pm

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

## PREMIUM PACKAGE

\$60 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 Pizza & Salads (3 slices per person)  
(Salads include: Garden, Coleslaw & Potato Salad)
- Fruit Juice - setup as a self-serve station

### 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
- Mini Quiche



## HALF DAY PACKAGE

\$35 per person

### On Arrival

Continuous Tea & Coffee

### Morning Tea OR Afternoon 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
- Mini Pies served with tomato sauce

### Lunch

- Sliced Fruit Platter
- Assorted Wraps (2pcs) & Sandwiches 50/50  
(Vegetarian & Gluten free available)
- Cheese Platter **OR** Mini Dessert Platter
- Fruit Juice - setup as a self-serve station

## ADDITIONAL PLATTERS

### **Seasonal Fruit Platter | \$80**

### **Cheese Platter | \$120**

*Includes a selection of cheese with grapes, dried fruit & water crackers.*

### **Antipasto Platter | \$100**

*Includes selection of cured meats, pickled vegetables, olives & feta cheese & Breadsticks.*

### **Seafood Platter \$175**

*Includes prawns, oysters, & smoked salmon*

### **Dip Platter | \$40**

*Served with Hommus, corn chips, and fresh vegetable sticks*

### **Mini Desserts Platter | \$95**

*Chefs selection of petit cakes (30pcs per platter)*

### **Assorted Pizzas (12" - 8 slices) | \$24 each (+\$2 for GF)**

# MORNING & AFTERNOON TEA

**3 Items | \$22pp.**

**Additional items \$6 each**

Special dietary requirements available upon request

Includes Freshly Brewed Tea & Coffee Station

## **Sweet Choices**

House Baked Cookies

Scones with Jam & Cream

Assorted Danish Pastries

Assorted Mini Muffins

Assorted Mini Cakes

Chocolate Brownie



## **Savoury Choices**

Mini Beef Pies

Cocktail Sausage Rolls

Assorted Mini Quiches

Cheese & Spinach Triangles

Vegetable Gyozas



# BANQUET MENU

**1 Course     \$32pp Alternately Served**

**2 Course     \$55pp Alternately Served**

**3 Course     \$65pp Alternately Served**

*All meals include freshly baked bread roll & butter*

## ENTRÉES

Pumpkin Arancini served on tomato sugo, finished with parmesan cheese and balsamic glaze (V) (GF)

Smoked Salmon with orange dressing, dill & caper crème fraiche and rocket salad (GF)

Peking Duck Spring Rolls served with pickled ginger & hoisin sauce

Spiced Lamb Parcels served with mint yoghurt and mango chutney

Quinoa Salad with pomegranate, poppy seed and honey mustard dressing (V) (GF)

## MAINS

Oven Roasted Chicken Breast served with sweet potato mash and seasonal greens, finished with a lemon and tarragon cream sauce (GF)

Chargrilled medium 250g Angus grain-fed rump with truffle mash and steamed greens, finished with a seeded mustard jus (GF)

Slow Cooked Lamb Shank served with mashed potato and seasonal greens, finished with a mint and honey jus (GF)

Oven roasted Australian Barramundi fillet 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)

Roasted Vegetable Scroll served on a bed of tomato sugo with steamed greens and roast potatoes, drizzled with balsamic glaze (V)

House Made Vegetable Curry served with steamed rice and papadums (V) (GF)

## DESSERTS

Caramel Tart served with berry coulis & whipped cream

Lemon Meringue Tart served with a berry coulis & whipped cream

Strawberry Cheesecake Tart served with berry coulis & whipped cream

Sticky date pudding with toffee sauce & Chantilly cream

Orange & almond cake served with berry coulis (GF) (DF)

Vegan Carrot Cake served with coconut yoghurt (V)

## KIDS MEALS | \$15

Fish & chips

Chicken nuggets

Mini pizza

Pasta Bolognese

Grilled chicken (GF)



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

# PLATTERS & CANAPES

## BASIC SELECTION PLATTER - 4 ITEMS

\$15 per person

Cocktail Beef Pies  
Vegetable Spring Rolls  
Cheese & Spinach Triangles  
Korean Fried Chicken Pieces

*Includes condiment sauces*

## SEAFOOD PLATTER - 4 ITEMS

\$21 per person

Tempura Calamari  
Prawn Gyoza  
Battered Flathead Bites  
Prawn Twisters

*Includes condiment sauces*

## INDIAN PLATTER - 4 ITEMS

\$21 per person

Aloo Bonda  
Butter Chicken Samosas  
Vegetable Pakora  
Vegetable Samosa

*Includes condiment sauces*

## GLUTEN & DAIRY FREE PLATTER - 4 ITEMS

\$15 per person

Pumpkin Arancini  
Satay Chicken Skewers  
House-made Lamb Kofta  
Moroccan Fried Cauliflower

*Includes condiment sauces*

## VEGAN SELECTION PLATTER - 4 ITEMS

\$15 per person

Vegan Samosas  
Falafel Balls  
Vegetable Gyozas  
Vegetarian Spring Rolls (Large)

## KIDS PLATTER - SERVES 10-15 KIDS

\$80

Includes chicken nuggets, spring rolls, and hot chips served with tomato sauce

## SUBSTANTIAL CANAPES

*Served in individual containers*

Fish & chips \$10 each  
Mini Cheeseburger Sliders \$6 each  
Chefs Selection Curry & Rice \$10 each





# PIZZAS

## **MARGHERITA | \$24**

Tomato base, shredded mozzarella, cherry tomatoes, fresh basil & extra virgin olive oil

## **PEPPERONI | \$24**

Tomato base, shredded mozzarella & sliced pepperoni

## **HAWAIIAN | \$24**

Tomato base, shredded mozzarella, sliced smoked ham, grilled pineapple & sprinkled oregano

## **BBQ CHICKEN PIZZA | \$24**

Bbq base, topped with chicken breast, spanish onion, red & green capsicum, shredded mozzarella & finished with a coriander mayo drizzle

## **SANTORINI | \$27**

Tomato base topped with shredded mozzarella, prawns, olives, red onion, feta cheese, finished with balsamic glaze & extra virgin olive oil.

## **ORTOLANA PIZZA | \$24**

Tomato base, cherry tomatoes, olives, artichoke, pumpkin, fresh basil, extra virgin olive oil & balsamic glaze (V)

*Like it spicy\**

ASK OUR CHEFS TO ADD CHILLI FLAKES

12" BASES, NO HALF PIZZA,  
GLUTEN-FREE BASE  
AVAILABLE \$2 EXTRA

