



WE ARE YOUR SOLUTION

Conferences | Banquets | Functions



Conferences and seminars

Multi-day meetings

Product launches

Presentations

Training courses

Cocktail functions

Free off-street parking

Experienced, professional staff

Complimentary audio-visual equipment



Breakfast Menus

Express Breakfast

Glass of chilled fruit juice
Cup of freshly brewed coffee or boutique tea
Selection of two pieces from bakery section
\$10.90 per person

Continental Buffet Breakfast

Selection of fruit juices
Platters of fresh seasonal fruit and whole fruit
Fresh fruit salad, preserved fruit and nuts
Cold meat and cheese
Assorted cereals, muesli and yoghurt
Selection of full cream, skim and soy milk

Bakery items including,
Home-made muffins, croissants and Danish pastries
Assorted breads served with Beerenberg jams and spreads

Freshly brewed coffee and selection of boutique tea
\$19.00 per person

Full Buffet Breakfast

Scrambled and poached eggs, crispy bacon, sausages, grilled tomato, sautéed mushroom, baked beans, spinach, asparagus, hash brown

Selection of fruit juices
Platters of fresh seasonal fruit and whole fruit
Fresh fruit salad, preserved fruit and nuts
Cold meat and cheese
Assorted cereals, muesli and yoghurt
Selection of full cream, skim and soy milk

Bakery items including,
Home-made muffins, croissants and Danish pastries
Assorted breads served with Beerenberg jams and spreads

Freshly brewed coffee and selection of boutique tea
\$26.00 per person

Please note: \$3.50 pp extra for individually served hot breakfast

Individually Served Breakfast

- Scrambled Eggs, Crispy Bacon, Grilled Tomato, Sausage and Hash Brown
 - Also Included - Fresh Fruit Platters and Orange Juice
- Freshly brewed coffee and selection of boutique tea
\$19.90 pp



Coffee Breaks

Tea and Coffee

Freshly brewed, filtered coffee and selection of boutique tea \$3.90 pp

Continuous Tea & Coffee

\$50.00 per urn (includes boutique tea)

Morning and Afternoon Tea Selections

Fresh Baked Cookies \$6.90 pp

Sweet or Savoury Muffins \$8.90 pp

Mini Cinnamon Donuts \$8.90 pp

Fresh Baked Scones with Jam and Cream \$8.90 pp

Danish Pastries \$8.90 pp

Warm Mini Quiches or Ham and Cheese Croissants \$8.90 pp

Cake of the Day \$8.90 pp

Mini Cup Cakes \$8.90 pp

Fresh Sliced Fruit \$9.90 pp

Cheese Platter with Dried Fruit, Nuts and Lavosh \$10.90 pp

(Add orange juice for extra \$4.00 pp)

Please note: all Morning and Afternoon Tea Selections are served with Tea and Coffee

Specialty Coffee Breaks

Revive and Refresh

Sorbet Cups, Fresh Fruit Skewers and Can of Red Bull \$13.90 pp

Sweet Treat

Chocolate or Strawberry Milkshake with Cookies \$12.50 pp

Healthy Break

Fruit Yoghurt, Fresh Fruit Skewers and Orange Juice \$12.90 pp

Warm Up

Hot Chocolate with Marshmallow and Cookies \$10.90 pp

Wake Up Call

600ml Farmer's Union Iced Coffee and Chocolate Donut \$8.90 pp

Please note: all Specialty Coffee Breaks are served with Tea and Coffee

Five Star Break or Conference Wrap Up

Sparkling White Wine with Orange Juice

Light Beer

Assorted Gelati

Chocolate Dipped Strawberries

\$19 pp



Conference Lunch Menus

Simple Buffet Lunch

Mini Quiches; or
Cocktail Items; or
Foccacia Style Pizza; or
Tempura Vegetables with Candied Soy; or
Vegetarian Risotto; or
Soup of the Day Mug with Bread Roll
Gourmet Baguettes, Sandwiches or Wraps
176 Salads chosen personally by the Chef
Fresh Sliced Fruit
Soft Drinks
\$23.50 pp

From the Pan

Butter Chicken Curry with Steamed Rice; or
Chicken and Beef Satay with Steamed Rice; or
Potato Gnocchi of the Day
Selection of Gourmet Toasted Foccacia
176 Salads chosen personally by the Chef
Fresh Sliced Fruit
Soft Drinks
\$30.90 pp

Energising Lunch

Gourmet Wraps Selection
Vietnamese Cold Rolls with Dipping Sauce
Cheese, Dried Fruit and Nuts
Fresh Fruit Skewers
Orange Juice and Mineral Water
\$26.90 pp

Low Carb Lunch

Light Chicken Salad with Salt Reduced Dressing
Lettuce Cups filled with Shredded Pork and Soy
Mini Vegetarian Quiches
Cold Meat Platter
Dried Fruit and Nuts
Mineral Water and Pepsi Max
\$28.90 pp

Quick Working Lunch

Assorted Gourmet Sandwiches
Fresh Fruit Platter
Soft Drinks
\$18.90 pp



Conference Lunch Menus

Winter Lunch

Soup of the Day in a Mug
Spicy Pork Belly Ragout tossed through Orrechiette Pasta
Roast Potato, Pancetta and Pesto Salad
Selection of Crusty Bread
Platters of Fresh Seasonal Fruit
Soft Drinks
\$30.90 pp

European Fiesta

Chicken Parmigiana
Penne Puttanesca
Mediterranean Dips Trio
Garlic Bread
Platters of Fresh Seasonal Fruit
Soft Drinks
\$30.90 pp

Pub-Style Lunch

Salt and Pepper Squid with Aioli
Mini Beef Schnitzels with Gravy
French Fries
Greek Salad
Bread Rolls
Soft Drinks
\$30.90 pp

Sit Down A'la Carte Lunch

Selection of two main course options from our a'la carte lunch menu
Trio of Garden Vegetables
Bread Rolls
Fresh Fruit
Soft Drinks
\$35.00 pp



Full Day Catering Packages

Simple Day Catering Package

Freshly brewed, filtered coffee and selection of boutique tea
Morning Tea with Scones, Pastries or Muffins
Simple Buffet Lunch
Afternoon Tea with Cookies
\$36.00 pp

Health-Kick Catering Package

Freshly brewed, filtered coffee and selection of boutique tea
Morning Tea with Muesli Bar, Fruit Yoghurt and Orange Juice
Energising Lunch
Afternoon Tea with Fresh Fruit Skewers and Sorbet
\$46.00 pp

Five Star Day Catering Package

Individually served Cappuccino's on arrival
Morning Tea with Mini Cinnamon Donuts and Assorted Cup Cakes
Lunch including Tomato, Basil & Bocconcini Bruschetta, Vegetarian Lasagne,
Shao Xing Beef Salad, Chicken Caesar Salad, Fresh Fruit Platter and Soft Drinks
Afternoon Tea with Cheese Platter, Dried Fruit, Nuts and Lavosh
\$56.00 pp

Stay Warm Day Catering Package

Freshly brewed, filtered coffee and selection of boutique tea on arrival
Morning Tea with Ham and Swiss Cheese Croissants
Winter Lunch
Afternoon Tea with Hot Chocolate, Marshmallow and Cookies
\$53.00 pp

Invigorating Day Catering Package

Freshly brewed, filtered coffee and selection of boutique tea on arrival
Morning Tea with Bircher Muesli and Pached Apricots, and Sugar-Free Red Bull
Low Carb Lunch
Afternoon Tea with Fresh Fruit Skewers, Mineral Water and Orange Juice
\$55.00 pp



Banquet Menu Selections

ENTREE

Soup of the Day

Minestrone with Parmesan Crouton

Roasted Butternut Pumpkin Soup with honeyed almonds

Potato and Fennel Chowder with battered scallop

French Onion Soup with cheese croutons

Gazpacho with guacamole and tiger prawn

Pumpkin, Spinach and Goats Cheese Lasagne
with layers of pumpkin, spinach and pasta with a goats cheese béchamel
and finished with a rich Napoli sauce

Salt and Peppered Chicken

with radicchio, baby spinach, red onion, chopped egg, classic Caesar dressing,
speck and fresh lemon

Marinated Baby Squid

in chilli and cumin, with a salad of vinegared cucumber and carrot, with red onion,
mint and chilli, and candied soy dressing

Crispy Shao Xing Beef

and noodle salad, with candied soy, roasted peanuts and ginger

Entrées served with freshly baked bread rolls

MAIN COURSE

Chicken Breast

stuffed with chive mascarpone, on tomato and pancetta risotto with baby spinach
and gremolata

Slow-Roasted Beef Steak

with rosemary and garlic smashed potatoes, roasted Swiss brown mushroom and port wine glaze

Tasmanian Salmon Fillet

crispy skinned salmon on chive skordalia with broccolini, salsa verde and tomato oil

Pumpkin, Spinach and Goat's Cheese Lasagne

with layers of pumpkin, spinach and pasta, a goat's cheese béchamel,
and finished with rich Napoli sauce

Spicy Tomato and Pork Belly Ragout

with orrechiette, parmesan and basil oil

Potato Gnocchi

with butternut pumpkin, broccoli, honey, pepper & parmesan

Main courses served with trio of seasonal vegetables



DESSERT

Chocolate, Almond and Muscatel Pudding
with port poached dates and Belgian chocolate ice-cream

Rhubarb and Apple Crumble with vanilla bean ice cream

White Chocolate and Strawberry Pavlova
roulade of meringue, white chocolate, whipped cream and fresh strawberries, finished with
strawberry coulis and strawberry ice cream

Bread and Butter Pudding
with hazelnut biscotti, sauce anglaise and rum 'n' raisin ice-cream

Fresh Seasonal Fruit with blood orange sorbet

Farmhouse Cheddar with fig salami and crisp lavosh

Followed by freshly brewed coffee and selection of boutique tea

Main Course Upgrades

(\$6.00 extra)

Char-Grilled Fillet Mignon
with rosemary & garlic smashed potatoes, oven roasted field mushroom
and truffle scented mushroom sauce

Barbecued Prawns
wrapped in pancetta and served on tabouli with preserved lemon

Three Course Menu

Entrée, Main and Dessert (2+2+2)

(choice of 2 entrées, 2 mains & 2 desserts)

\$48.00 pp, add \$4.00 Sat & Sun

Entrée Platters, Main and Dessert Platters (3+3+3)

(3 entrée items, choice of 3 mains, 3 dessert items)

\$52.00 pp, add \$4.00 Sat & Sun

Two Course Menu

Entrée and Main (2+2)

(choice of 2 entrées + 2 mains)

\$42.00 pp, add \$4.00 Sat & Sun

Main and Dessert (2+2)

(choice of 2 mains & 2 desserts)

\$39.00 pp, add \$4.00 Sat & Sun

Add extra choices for \$4.00 pp per course
Special dietary requirements can be catered for on request



Beverage Options

Menu Additions

Antipasto Platters \$6.50 pp
Cheese Platters \$7.00 pp
Fruit Platters \$6.50 pp

Standard Beverage Package

Hardy's Brut Sparkling, Hardy's Collection Chardonnay, Hardy's Cabernet Shiraz,
Carlton Draught, Cooper's Premium Light and Soft Drinks

5 Hours \$45.00 pp
4 Hours \$40.00 pp
3 Hours \$33.00 pp
2 Hours \$24.00 pp
1 Hour \$13.00 pp

Premium Beverage Package

Premium Wine and Sparkling Wine as selected from a la carte wine list,
Cooper's Pale Ale, Cooper's Premium Light and Soft Drinks

5 Hours \$50.00 pp
4 Hours \$44.00 pp
3 Hours \$38.00 pp
2 Hours \$30.00 pp
1 Hour \$18.00 pp

On Consumption/Bar Tab

Open bar or pre selected beverages, all charged to your main account



Canape Menu

- Pork & Caramelised Onion Puff Pastry (1 per serve)
- Baby Potatoes Stuffed with Speck, Spring Onion & Crème Fraiche (1 per serve)
- Corn & Zucchini Fritters with Mint Yoghurt (1 per serve)
- Limoncello Oysters (1 per serve)
- Salted King Prawns with Salsa Rosso (1 per serve)
- Bloody Mary Oyster Shots (1 per serve)
- Pickled Beetroot with Goats Cheese & Pesto (2 per serve)
- Honey & Soy Chicken Drumettes (2 per serve)
- Sundried Tomato, Tapenade & Marscapone on Crostinis (2 per serve)
- Duck Liver Pate with Orange on Croutons (2 per serve)
- Vegetable Spring Rolls with Candied Soy (3 per serve)
- Samosas with Sweet Chilli Sauce (3 per serve)

\$3.00 per selection
(minimum of 6)

Finger Food Platters

Antipasto Platter

- Marinated & Char-Grilled Mediterranean Vegetables
- Smoked Meats and Smallgoods
- Selection of Gourmet Breads

Cocktail Style Platter

- Caramelised Onion and Pork Puff Rolls
- Asian Spring Rolls with Sweet Soya Sauce
- Golden Honey, Soy and Sesame Marinated Chicken Shaslicks

Baguette and Focaccia Platter

- Fresh baked Baguettes and Focaccia with salad and meat fillings

Vegetarian Platter

- Mini Quiches
- Gourmet Mini Pasties
- Vegetable Frittata

Chef's Choice Platter

- A selection of the Chef's own personal favourites (hot or cold)

Cheese Platter

- Trio of Australian Cheeses with Fig Salami, Nuts & Dried Fruits

\$70.00 per platter

Minimum two platters
One platter caters for approximately 8 people



Function Rooms

Function Room	Raffles Room	Boardroom	Somerset Room
Description	Largest function room with private bar, dance floor and bathrooms (approx 115 m ²)	Meeting room on 1 st floor with private balcony overlooking pool (approx 67 m ²)	Private section of restaurant with natural light and parkland views (approx 32 m ²)
Cabaret	50	N/A	30
Theatre	100	N/A	40
Classroom	32	N/A	N/A
Cocktail	100	N/A	60
Banquet	70	18	50
U-shape	30	N/A	20
Hollow Square	38	N/A	N/A
Room Hire (½ Day/Evening)	\$290.00	\$180.00	\$290.00
Room Hire (Full Day)	\$370.00	\$270.00	\$370.00

24 hour access - additional charge applies equivalent to half day rate

Corporate Accommodation Rates

Executive Room	\$145.00
Business Suite (pictured)	\$165.00
2 Bedroom Suite	\$199.00
Raffles Spa Suite	\$199.00



Equipment Hire

Wireless internet (1hr \$10, 5hrs \$20, 24hrs \$30)

Whiteboard, Flipchart, Markers/Eraser, OHP, Projection Screen, Microphone and Lectern (FOC)

Photocopying and fax facilities available

Data Projector	\$150.00
Electronic Whiteboard	\$290.00
Lapel Microphone	\$120.00
Pen and Paper	\$2.50 pp



Terms and Conditions

Confirmation, Deposit and Payment

Bookings to be confirmed with payment of deposit within 14 days of initial reservation. Conference deposit equal to room hire component; dining functions \$10.00 pp; weddings \$500.00. Full function payment is required on day of your event unless prior arrangements have been made.

Please advise form of payment upon booking. We accept cash, most credit cards, direct credit transfer and cheque (if arranged prior).

Final Details and Menu Selection

14 days prior – final catering and menu selections required

14 days prior – estimate of numbers required to allow for confirmation of room suitability

3 business days prior – final numbers needed for catering and charging

Function Room Reservations

Due to unforeseen circumstances or the unexpected increase or decrease in numbers, the hotel reserves the right to reallocate your booking to the next suitable space available.

Should this occur every effort will be made to notify the client beforehand.

Cancellation

In the unfortunate instance of cancellation, the following charges apply:

Cancellation within 14 business days – full deposit forfeited

Cancellation within 2 business days – 100% of lost revenue

Minimum Spend

An additional surcharge may apply if overall function charge is less than \$10.00 per person.

Pricing and Menu Variations

Every effort will be made to maintain current pricing, however prices are subject to change without notice to cover unforeseen variations in cost. All prices are inclusive of GST.

Menu items may vary in line with season changes.

No food or beverage may be brought onto premises unless prior authorisation from Management has been obtained.

Delivery and Pick Up of Goods and Equipment

Please address all material to Quality Hotel Tiffins on the Park, marking your name, company name, date of function and name of function room.

Please endeavour to have all goods and equipment picked up from hotel within 24 hours of function conclusion.

Insurance

Quality Hotel Tiffins on the Park will not be held responsible for any damage to or loss of equipment, merchandise or personal property associated with an event.



Booking Form

Client and Function Details

Booking Name _____ ABN _____
Contact _____ Postal Address _____
Phone _____ Fax _____ Email _____
Event Type _____ Event Date(s) & Day(s) _____
Number of Guests _____ Function Room _____
Access Time _____ Start Time _____ Finish Time _____
Accommodation Required _____
Equipment Needed _____

Catering Selections and Timing

Tea/Coffee on Arrival _____ Morning Tea _____
Lunch _____ Afternoon Tea _____
Set Menu _____ Finger Food _____
Special Dietary Requirements _____
Comments _____

Deposit Payment

Deposit Method VISA DINERS AMEX CHEQUE MASTERCARD BANKCARD CASH
Card Number _____ Expiry Date _____
Name on Card _____ Amount Authorised \$ _____
Signature _____

Functions and tentative bookings will not be deemed confirmed until deposit is received. Tentative bookings will be held for 14 days, after which time Management reserves the right to cancel your booking. Cancellations within 14 days of function date will lose full deposit. Cancellations within 7 days of function will lose full payment.

Final Payment Instructions _____

Acceptance

I agree with the Terms and Conditions contained within Tiffins on the Park's Function Package.

Printed Name _____ Signature _____
Position _____ Date Signed _____

Office Use Only

Received By _____ Date Received _____ Quote Sent _____
Function Account and Reservation Number _____