



Conference Facilities



Capacity

- 200 people Theatre Style
- 120 people Banquet Style

Room Hire

- Full Facility (Merlot, Verdelho and Shiraz Rooms) - \$500
- Merlot Room - includes 55" LED screen with laptop and DVD connectivity - \$175
- Verdelho Room - includes 55" LED screen with laptop and DVD connectivity - \$175
- Shiraz Room - includes data projector, electronic dropdown screen with DVD, all fully operational from lectern with sound system and microphone - \$200
- USQ Student Hub Classroom – includes audio visual - \$175
- Demonstration Kitchen – includes data projector, LED screen with laptop and DVD connectivity and 4 cameras for specific viewing of demonstration - \$200

Prices include all day tea/coffee, water, mints and tablecloths (if required). Room Hire is based on a typical working day or part thereof. Extended usage beyond the standard hours of 9am – 5pm is subject to prior arrangement.

Catering

Catering available depending on your requirements (see attached)
Wine tasting and cheese platters on conclusion of conference \$15 per person

Accommodation

- Stanthorpe and the Granite Belt have a wide variety of accommodation options on offer. Please call for more information.



VARIAS

conference catering

breakfast

continental breakfast buffet

\$22.00 per person

croissants, muffins, pastries, freshly baked bread, greek yoghurt & granola served with butter and condiments plus a fresh fruit platter

hot breakfast buffet

\$30.00 per person

free range scrambled eggs, sourdough toast, smoky bacon, italian sausages, sautéed mushrooms, grilled tomatoes, house baked beans & fresh fruit

premium hot & cold breakfast buffet

\$40.00 per person

free range scrambled eggs, sourdough toast, smoky bacon, italian sausages, sautéed mushrooms, grilled tomatoes, baked beans, croissants, muffins, pastries, greek yoghurt & granola served with butter and condiments plus a fresh fruit platter

plated breakfast

\$36.00 per person

a choice of our premium plated breakfast options served in the style of a set menu, alternate drop or pre-ordered (7 days' notice). Ask for our attached plated breakfast option menu. Served with a shared fruit platter.

- All options include fresh orange juice & local apple juice, tea and filter coffee
- Espresso coffee available for purchase
- The above pricing is based on a minimum of 10 people

~ all prices quoted are current. Please call on (07) 4685 5050 for all enquiries ~



VARIAS

conference catering

morning or afternoon tea

freshly baked scones with butter, house made jams & fresh cream served with seasonal fruit	\$16 per person
house made muffins a chef selection of savoury and sweet muffins with butter served with seasonal fruit	\$16 per person
gourmet finger sandwiches a selection of fillings on fresh locally baked sliced bread gluten free and vegetarian available served with seasonal fruit	\$18 per person
chef selection of sweet treats house made cakes, slices or brownies selected by our executive chef (minimum 2 options) served with seasonal fruit	\$20 per person
high tea table freshly baked scones served with jam & cream, gourmet finger sandwiches, chef selection of sweet treats, mini quiches and seasonal fruit	\$30 per person
finger food a selection of hot and cold canapés – see our canape list to make your selection	
(3 items)	\$15 per person
(6 items)	\$25 per person
(9 items)	\$40 per person

- All options include a selection of fresh orange juice, local apple juice, tea and filter coffee
- Espresso coffee available for purchase
- Full bar facilities are available for purchases

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VARIAS

conference catering

stand-up lunch

gourmet finger sandwiches

\$18 per person

a selection of fillings on fresh locally baked sliced bread
gluten free and vegetarian available
served with seasonal fruit

premium gourmet sandwiches table

\$25 per person

turkish bread, sourdough, wraps with a variety of fillings/toppings
gluten free and vegetarian available
served with seasonal fruit

gourmet pizza & pasta buffet

\$30 per person

a selection of house made pizzas with various toppings
Served with a seasonal pasta, garden salad, and fresh fruit
gluten free and vegetarian available

cold buffet selection

\$40 per person

cured and roasted meats, Australian cheeses, 3 gourmet salads,
house made quiches, a selection of breads and condiments –
sweet treats and seasonal fruit to finish

- All options include a selection of fresh orange juice, local apple juice, tea and filter coffee
- Espresso coffee available for purchase
- Full bar facilities are available for purchases

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conference catering

seated events

chef choice hot buffet	\$60 per person
a bespoke menu curated by our executive chef including but not limited to the following; 2 gourmet meat dishes, accompanying sides, salad selection, bread, condiments, seasonal fruits and selection of sweet treats.	
two course alternate drop menu	\$65 per person
three course alternate drop menu	\$80 per person
4 course chef choice tasting menu	\$90 per person
<i>with matched wines</i>	<i>\$120 per person</i>
add: glass of bubbles on arrival	\$5 per person
antipasto on arrival	\$10 per person
canapés on arrival (3 items)	\$15 per person
(6 items)	\$25 per person
(10 items)	\$40 per person

- All options include tea and filter coffee
- Espresso coffee available for purchase
- Full bar facilities are available for purchases

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