

Radisson®

ON FLAGSTAFF
GARDENS MELBOURNE

Conference Packages & Menus





Conference Package

Conference Package Inclusions Minimum 15 pax Discounts available for consecutive days	Day Delegate Package \$65
Conference Room rental full day use	✓
Espresso coffee & tea on arrival	✓
Morning tea	✓
Lunch buffet	✓
Afternoon tea	✓
Lollie station	✓
White board and flipchart	✓
Conference pads and pens	✓

Equipment



Function Room	Dimensions			Maximum Suggested Seating Style Capacity						
	Floor area sq m	Room size m	Ceiling height m	Board Room	Theatre Style	Dinner/Banquet	Cocktail	Class-room	U-Shape	Cabaret (8 per table)
Semaphore	16	3x5.3	2.7	8	8	N/A	N/A	N/A	N/A	N/A
Flagstaff 1	100	12x8	3.4	30	100	80	100	40	30	36
Flagstaff 2	50	6x8	3.4	20	40	20	50	20	18	18
Flagstaff 1 & 2	150	18x8	3.4	N/A	140	120	150	60	N/A	54
Pre-Function	130		3	N/A	N/A	N/A	100	N/A	N/A	N/A

Venue Hire Fees where applicable

Semaphore Boardroom	\$250.00 per full day \$175.00 per half day
Flagstaff 1	\$800.00 per full day \$600.00 per half day
Flagstaff 2	\$400.00 per full day \$300.00 per half day
Flagstaff 1 & 2	\$1000.00 per full day \$750.00 per half day

Equipment Hire Fees

Data Projector & Screen	\$275.00	per day
Plasma TV with DVD player	\$420.00	per day
Laptop	\$275.00	per day
Tripod projection screen	\$125.00	per day
Standard Whiteboard	\$55.00	per day
Electronic Whiteboard	\$180.00	per day
Flip chart	\$60.00	per day
CD & MP3 player	\$55.00	per day
Lectern	\$80.00	per day
Lectern Microphone	\$45.00	per day
Two Speaker PA system with Microphone	\$420.00	per day
Additional Microphone	\$160.00	per day
Lapel Microphone	\$160.00	per day

Labour and set up charges may apply. Technicians can be provided on site for a daily fee.

Rates are valid until 31st December 2011 all prices include GST

Breakfast



Continental Breakfast Buffet \$ 19.50 per person

Assorted gourmet breads served with condiments
 Selection of pastries, croissants and muffins
 Assorted cereals and yoghurts
 Freshly sliced seasonal fruit platter
 Selection of chilled fruit juices
 Freshly brewed coffee and a selection of teas

Breakfast Platters \$21.50 per person

Arranged on the table:

Assorted gourmet breads served with condiments
 Selection of pastries, croissants and muffins
 Mini savoury quiches
 Belgian waffles with maple syrup
 Australian cheeses with condiments
 Freshly sliced seasonal fruit platter
 Selection of chilled fruit juices
 Freshly brewed coffee and a selection of teas

Hot and Cold Breakfast Buffet \$29.00 per person

Assorted gourmet breads served with condiments
 Scrambled eggs with chives
 Crispy bacon and gourmet sausages
 Slow roasted tomatoes and grilled mushrooms
 Hash browns and baked beans
 Selection of pastries, croissants and muffins
 Freshly sliced seasonal fruit platter
 Selection of chilled fruit juices
 Freshly brewed coffee and a selection of teas

Plated Breakfast \$30.00 per person

Arranged on the buffet:

Assorted gourmet breads served with condiments
 Selection of pastries, croissants and muffins
 Freshly sliced seasonal fruit platter
 Selection of chilled fruit juices

Served:

2 Eggs poached
 Grilled bacon and gourmet sausages
 Slow roasted tomatoes with grilled mushroom and hash brown
 Freshly brewed coffee and a selection of teas

Tea Breaks



Morning or Afternoon tea @ \$10.50pp
Includes one item from following options

Sweet Options

Platter of home baked cookies
Assorted cup cakes
Selection of mini fruit tarts
Selection of assorted muffins
Selection of cakes and slices
Aussie Lamingtons
Freshly baked scones with jam and whipped cream
Assorted pastries
Freshly sliced seasonal fruit platter

Savoury Options

Freshly baked croissants with ham & cheese
Australian cheese platter with dried fruit & condiments
Savoury home style quiches
Platter of dips with vegetable crudité's and pita bread

On Arrival @ \$4.00pp

All Day @ \$6.00pp

- Freshly brewed Nespresso coffee
- Selection of Teas including english breakfast, earl grey, green, strawberry & mango, peppermint and chai

Upgrade Options

- Chilled fruit juices \$2.00 per person
- Energy drinks \$4.00 per person
- Mini chocolate bars \$1.00 per person
- Freshly sliced fruit platter \$3.00 per person

Lunch



Working lunch options served in your function room:

Traditional Sandwich Lunch @ \$23.50 per person

- Platter of sandwiches with chef's selection of fillings
- Chef's selection of 3 salads
- Australian cheese platter with dried fruit and condiments
- Freshly sliced seasonal fruit platter
- Chilled fruit juices
- Freshly brewed coffee and a selection of teas

Continental Sandwich Lunch @ \$25.50 per person

- Your choice of baguettes, sandwich's or wraps with chef's selection of fillings
- Chef's selection of 3 salads
- Australian cheese platter with dried fruit and condiments
- Freshly sliced seasonal fruit platter
- Chilled fruit juices
- Freshly brewed coffee and a selection of teas

Buffet Lunch @ \$29.50 per person

- Soup
- Chef's pasta of the day
- Chef's curry of the day with jasmine steamed rice
- Antipasto platter
- Chef's selection of 3 salads
- Assorted bread basket
- Freshly sliced seasonal fruit platter
- Plate of assorted desserts
- Chilled fruit juices
- Freshly brewed coffee and a selection of teas

Cocktail



Option 1 : (5 canapés)

- \$13.50 for 1/2 hour
- \$17.50 for 1 hour
- \$21.00 for 1.5 hour

Option 2 : (7 canapés)

- \$15.50 for 1/2 hour
- \$19.50 for 1 hour
- \$23.00 for 1.5 hour

Option 3 : (9 canapés)

- \$17.50 for 1/2 hour
- \$21.50 for 1 hour
- \$25.00 for 1.5 hour

Cold Canapés

Vegetable crudités with 2 dips
 Salmon tartare on brioche with chive crème fraiche
 Tartlet of roast shallot, olive, tomato and goats curd
 Freshly shucked oysters with mignonette dressing
 Prawn and Avocado Sushi
 Vietnamese cold rolls with shin min

Hot Canapés

Semi-dried tomato arancini
 Spring rolls with chilli sauce
 Moroccan spiced chicken skewers with orange yoghurt
 Mini beef burgandy pies with tomato relish
 Home made sausage rolls with truffle and thyme
 Japanese crumbed oysters with wasabi mayonnaise
 Steamed king prawns with guacamole
 Tandoori chicken skewers with cucumber raita
 Lamb satay skewers with peanut sauce
 Mini assorted pizzas
 Fried citrus miso prawns with soy mayonnaise
 Vegetable pakoras with cucumber raita



Roast Buffet

Bakers basket with rolls, bread, butter and margarine

Your choice of one of the following:

Slow roasted grain fed sirloin of beef

Spiced roast chicken

Roast pork with hoi sin sauce

Your choice of 2 of the following:

Traditional Indian vegetable curry

Thai chicken curry

Beef stroganoff

Mediterranean lamb casserole

Sweet and sour pork

Beef bourguignon

Served with:

Roasted pumpkin and potatoes

Fresh seasonal vegetables

Steamed jasmine rice

Chef's selection of salads

Dessert selection:

Pastry chef's array of mini desserts and cakes

Australian cheese platter with dried fruit and nuts

Platter of freshly sliced seasonal fruit

Freshly brewed coffee and a selection of teas

\$36.50 per person (minimum 20 guests)



Seafood

Bakers basket with rolls, bread, butter and margarine
Freshly shucked oysters with lemon wedges
King prawns with cocktail sauce
Tasmanian smoked salmon
Calamari fritti

Plus your choice of

One of the following:

Slow roasted grain fed sirloin of beef
Spiced roast chicken
Roast pork with hoi sin sauce or
honey glaze

Two of the following:

Traditional Indian vegetable curry
Thai chicken curry
Beef stroganoff
Mediterranean lamb casserole
Sweet and sour pork
Beef bourguignon

Served with:

Steamed vegetables
Herb and garlic roasted potatoes
Pasta of your choice
Steamed jasmine rice
Selection of continental meats
Chef's selection of three salads

Dessert selection:

Pastry chef's array of mini desserts and cakes
Australian cheese platter with dried fruit and nuts
Platter of freshly sliced seasonal fruit

Freshly brewed coffee and a selection of teas

\$56.50 per person (minimum 20 guests)

Gourmet Tasting Menu



Each plate includes all that is listed below, per course

Assorted gourmet baked bread rolls

Entrée Tasting Plate

- Salad of smoked chicken with kipfler potato, apple, rocket and cider vinaigrette
- King prawns with spicy avocado and tomato dressing
- Warm tartlet of oven dried tomato, baby spinach and goats curd with pesto dressing

Main Course Tasting Plate

- Prosciutto wrapped breast of chicken with tomato risotto and thyme jus
- Fillet of beef with mushroom ragout
- Seared Atlantic salmon with basil beurre blanc

Dessert Tasting Plate

- Rose parfait with almond biscotti
- Ginger snap basket filled with balsamic strawberries
- Warm chocolate brownie with double cream

Freshly brewed coffee and a selection of teas

2 courses

\$50.00 per person

3 courses

\$66.00 per person

