



EVENT PLANNING GUIDE

2022/2023



WREST POINT
Come Play.



STAND UP BREAKFAST Minimum 30 people (choose 2 of the following - served buffet style)

Bacon & egg muffins **NN**

Avocado, spinach & scrambled egg wrap **V NN**

Bircher muesli – Cradle Mountain honey – toasted almonds **V**

Acai - sago – nutty granola **V ND**

Mushroom & haloumi tacos **V NN**

Breakfast pide – spinach – semi-dried tomato **V NN**

Ham & cheese croissants **NN**

Includes

Fruit juices

Freshly brewed coffee & tea

BUFFET ONE Minimum 30 people

Platters of fresh seasonal fruits **LG V NN ND**

Basket of house baked croissants - Danish pastries - preserves - honey – butter **V**

Bircher muesli **V**

Fruit juices

Freshly brewed coffee & tea

BUFFET TWO Minimum 30 people

Platters of fresh seasonal fruits **LG V NN ND**

Basket of house baked croissants - Danish pastries - preserves - honey - butter **V**

Natural yoghurt **LG V NN**

Scrambled eggs **LG V NN**

Bacon **LG NN ND**

Ziggy's kransky **LG NN**

Roasted tomato **LG V NN ND**

Honey brown mushrooms **LG V NN ND**

House beans **LG V NN ND**

Toast station **V NN ND**

Fruit juices

Freshly brewed coffee & tea

V VEGETARIAN **LG** LOW GLUTEN **ND** NO DAIRY **VEGAN** VEGAN **NN** NO ADDED NUTS

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.



PLATED BREAKFAST Minimum 30 people

Platters of fresh seasonal fruits **LG V NN ND**

House baked croissants - Danish pastries – preserves - honey - butter **V**

Fruit juices

Freshly brewed coffee & tea

Select one from the following:

Free range poached eggs – avocado – cherry tomato – goat's feta - rocket – grilled sourdough **V NN**

Tasmanian smoked salmon – grilled asparagus – salsa verde - Turkish bread **NN ND**

Free range scrambled eggs - roasted tomatoes – honey brown mushrooms – Ziggy's kransky – bacon - sourdough **NN**

Buckwheat & chia seed porridge – compressed apple - Cradle Mountain honey - toasted almonds **LG V ND**

Acai bowl – seasonal berries – nutty granola – shaved coconut **V ND**

Smoked cheddar tostada - pulled beef - fried eggs - charred corn & coriander salsa **NN**

Roasted chats – sautéed kale – butternut pumpkin – toasted sunflower seeds – coconut feta **LG V NN ND**

Roasted honey brown mushrooms – goat's feta – harissa – sautéed spinach **LG V NN**

Morning & Afternoon Tea



WREST POINT

COFFEE BREAK Minimum 10 people

Coffee break*

One selection. Served with freshly brewed coffee & tea.

Extra piece

Seasonal fruit skewers **LG V NN ND VEGAN**

Protein balls **LG V ND VEGAN**

Biscuits & cookies **V**

Berry friand **LG V**

Plain scones cream & jam **V NN**

Bee sting brioche **V**

Doughnuts (choose 1 of the following)

- Lemon curd – mandarin textures **V NN**
- Salted caramel popcorn **NN**
- Berries – crispy fruit textures **V NN**

Mini muffins (choose 1 of the following)

- Blueberry **V NN**
- Choc chip **V NN**
- Citrus **V NN**
- Berry & white chocolate **V NN**

Cupcakes (choose 1 of the following)

- Vanilla butter cream **V NN**
- Dark chocolate ganache **V NN**

Tea cakes (choose 1 of the following)

- Date & walnut **V**
- Lemon & raspberry **V NN**
- Orange **V NN**

Robur Farm goat's milk panna cotta with nutty granola **LG**

Dark chocolate mousse **LG NN**

Raspberry mousse cup **LG NN**

Tarts (choose 1 of the following)

- Lemon meringue tart **V NN**
- Milk chocolate salted caramel tart **NN**
- Gianduja tart
- Dark chocolate tart **NN**
- Fruit tart **V NN**

Chocolate éclair **V NN**

White chocolate & raspberry profiteroles **NN**

Mini Paris-Brest **V**

Savouries (choose 1 of the following)

- Goat's cheese & leek tart **V NN**
- Pork & apple sausage rolls **NN**
- Vegetarian pizza scrolls **V NN**
- Gourmet mini pies **NN**
- Spinach & feta pastizzi **V NN**

Quiches (choose 1 of the following)

- Onion & cheese **V NN**
- Goat's cheese & tomato **V NN**
- Mediterranean vegetable **V NN**
- Bacon & cheese **NN**

Savoury Muffins (choose 1 of the following)

- Chorizo & potato **NN**
- Bacon & cheese **NN**
- Goat's cheese & tomato **V NN**
- Pumpkin & feta **V NN**

Futimaki sushi – pickled ginger – soy **LG V NN ND**

Freshly brewed coffee & tea

Half day continuous freshly brewed coffee & tea

Full day continuous freshly brewed coffee & tea

*Each item is a serve of approx 1.5 portions per person

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HIGH TEA SELECTION

OPTION 1 Minimum 30 people

Petite sandwiches **NN**

Plain scones jam & cream **V NN**

Onion & cheese quiche **V NN**

Cherry cremeux financier **LG**

Lemon meringue tart **V NN**

Mini chocolate éclair **V NN**

Strawberry medley cup **LG NN**

Freshly brewed coffee & tea

OPTION 2 Minimum 30 people

Petite sandwiches **NN**

Brioche - jam & Chantilly cream **V NN**

Vegetable quiche **V NN**

Raspberry cremeux financier **LG**

White chocolate & raspberry profiteroles **NN**

Coconut mango barrel **LG NN**

Rhapsody cup **LG NN**

Freshly brewed coffee & tea

Freshly brewed coffee & tea

Half day continuous freshly brewed coffee & tea

Full day continuous freshly brewed coffee & tea

Glass of sparkling

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SANDWICH LUNCH

Minimum 10 people

Two sandwiches, one wrap, one salad & one dessert

WORKING LUNCH

Minimum 50 people

Two hot items, three salads & two desserts

All lunches include freshly brewed coffee and tea and a selection of soft drinks and juices

SANDWICH

Scottsdale leg ham – Mersey Valley cheddar – pickled onions – mesclun - red pepper relish **NN**

Roasted butternut pumpkin – Meredith's goat's feta – toasted sunflower seeds – rocket – salsa verde **V NN**

Mortadella - pecorino picante - basil pesto – rocket

Zucchini – ricotta – rocket - pomegranate mayo **V NN**

Sassafras chicken – pickled vegetables – coriander – roasted sesame emulsion **NN**

Roasted mushroom – King Island brie - rocket **V NN**

Oak smoked pastrami – fermented cabbage – pickles – provolone **NN**

Tempeh – Asian slaw – lime – crispy shallots **V NN ND**

Sassafras chicken – avocado – swiss cheese – aioli - rocket **NN**

Free range egg – herbed mayo - mesclun **V NN**

Pickled pork – aged cheddar – piccalilli **NN**

Tomato – mozzarella – basil pesto – rocket **V NN**

Sopressa – red peppers – provolone – rocket **NN**

Cucumber – coriander – bean shoots **V NN ND**

WRAPS

Chicken – red slaw – chipotle mayonnaise **NN ND**

Cape Grim beef – rocket – cous cous – chermoula mayonnaise **NN ND**

Smoked salmon – lemon mayonnaise – onion – rocket **NN ND**

Tandoori chicken – mango chutney – spinach **NN**

Slow roasted lamb – cucumber – tzatziki – mesclun **NN**

Hot smoked salmon – crème fraîche – caper – radish **NN**

Pulled pork – corn & coriander salsa – smoky BBQ **NN ND**

SALADS

Orecchiette – capers – red onion – Mount Zero olives – basil – Reggiano **V NN**

Roasted root vegetables – ancient grains – salsa verde **LG V NN ND**

Spiced sweet potato – house labna - barley – spinach **V NN**

Moghrabieh cous cous – rocket – pine nuts – parsley **V ND**

Roasted cauliflower – coriander – feta – buckini – preserved lemon **LG V NN**

Chat potato – smoked speck – spring onion – mustard dressing **LG NN**

Pear – rocket – Reggiano – vino cotto **LG V NN**

Hot smoked Tasmanian trout – kipfler – lemon – dill **LG NN**

Broccoli – Ziggy's speck – spring onion **LG NN**

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HOT ITEMS

- La Boqueria chorizo & manchego frittata **LG NN**
- Peri peri glazed chicken – Portuguese rice – saffron aioli **LG NN ND**
- Moroccan lamb ribs – spiced burghal **NN ND**
- Pappardelle & meatballs – Napoli – Reggiano **NN**
- Cape Grim pulled beef slider – slaw – BBQ sauce **NN**
- Wok tossed noodles – wombok – bok choy - mushrooms - fried shallot – coriander **V NN ND**
- Beef mole – coriander rice **LG NN ND**
- Chicken karaage – crispy noodles – coriander **NN ND**
- Lamb rogan josh – basmati rice – pappadums **NN ND**
- Penang chicken – coconut rice **LG ND**
- Potato moussaka **LG V NN**

DESSERT

- Mini pavlova **LG V NN**
- Apple tart – crumble **V NN**
- Lemon meringue tart **V NN**
- Raspberry cheesecake **NN**
- Dark chocolate bavaroise - berry Chantilly **LG NN**
- Chocolate brownies **LG V NN**
- Flourless orange & almond cake **LG V**
- Mango & passion fruit cheesecake **LG NN**
- Fruit skewers **LG V NN ND**
- Natural yoghurt pots – berries **LG V NN**

Cocktail Reception



WREST POINT

CANAPÉ PACKAGES Minimum 30 people

Standard half hour package	Two Cold & One Hot Selection
Standard One hour package	Two Cold & Two Hot Selection
Standard One and a half hour package	Two Cold & Two Hot Selection, One Substantial Selection
Standard Two hour package	Two Cold & Three Hot Selection, One Substantial Selection
Additional items	Substantial

CANAPÉ

Cold selection

Robur Farm goat's cheese – pickled shallot – dehydrated olive – tomato crisp **V NN**

Futimaki – pickled ginger – soy crystals **LG NN ND**

Roulade – Shaw River mozzarella – fire roasted peppers – walnut pesto **LG V**

Taramasalata – salmon pearls **LG NN**

Gorgonzola bonta zola tart – pear – candied walnut **V**

Natural oysters – mignonette **LG NN ND**

Tasmanian salmon confit – nori – sesame **LG NN ND**

Cape Grim beef tartare – smoked yolk – shallot – chive **NN ND**

Substantial canapé selection

Cape Grim beef brisket slider – horseradish crème – rocket **NN**

Bahn mi – pate – roasted chicken – pickled vegetables – coriander **NN**

Variety of fancy pies – pommes Duchesse – chutney **NN**

Bao – crispy chicken – iceberg – Tabasco emulsion **NN**

Hot selection

Kibbeh – minted yoghurt **NN**

Bastilla – spiced lamb – pine nut – nigella seeds **LG**

Smoked ham & cheese croquette – sweet pickle mayonnaise **NN**

Pumpkin arancini – salsa verde **V NN**

Cape Grim beef & smoked cheddar spring rolls – coriander & chipotle emulsion **NN**

Xiao long bao – Chingkiang vinegar **NN ND**

Sassafras chicken skewers – peri peri **LG NN ND**

Charred onion tart – goat's cheese **V NN**

Pumpkin & pork spring rolls – sweet & sour sauce **NN**

Pork Katsu Sando – tonkatsu **NN**

Robbins Island Wagyu beef burger – cheese – pickles **NN**

Fish & chips – tartare – lemon **NN**

Mushroom taco – charred kale – black garlic aioli **V NN**

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Plated Menus



WREST POINT

PLATED MENUS & SHARE PLATTER Minimum 50 people

Two course menu

One Main & One Dessert

Three course menu

One Entrée, One Main & One Dessert

Share platter menu

One Entrée, Two Mains & One Dessert (50 - 240 people)

Additional Side Dish

Alternate drop per course

Custom menu

Custom menus, alterations & substitutions can be made in consultation with our chef. Additional costs may apply.

Freshly Brewed Coffee & Tea are complimentary with any three course menu selection

Tea & Coffee

ENTRÉE SELECTION

Spiced pea & potato samosa – mango chutney – raita – cucumber **V**

Flinder's Island wallaby – radicchio heart – apple – walnut **LG**

Scottsdale pork belly – miso hollandaise – umami broth – scratchings **LG NN**

Goat's cheese & leek tart – rocket – pickled shallot – walnuts **V**

Cape Grim beef tataki – ponzu mayonnaise – pickled daikon **LG NN**

Spiced cauliflower – preserved lemon – house labna – almond skordalia – fennel – coriander **LG V**

Confit of Tasmanian ocean trout – apple – fennel – horseradish **LG NN**

Beef bresaola – smoked egg yolk – peas – Pyengana cheddar – brioche **NN**

Vialone Nano risotto – Cygnet mushrooms – Reggiano – petite herbs **LG V NN**

Roasted pumpkin – miso emulsion – buckwheat – soba noodle crisp – coriander **LG V NN ND**

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Plated Menus



WREST POINT

MAIN SELECTION

Grilled local market fish – crushed rosti – leek – zucchini – salmoriglio **LG NN**

Scottsdale porchetta – roasted chats – grilled fennel – gremolata **LG NN**

Cape Grim beef eye fillet – hashed potato – cauliflower foam – kale – red wine jus **LG NN (Additional \$5pp surcharge)**

Sassafras chicken – smashed potato – z'atar – snow pea – lemon chutney **LG NN**

Duck breast – celeriac – market greens – cherry & almond confiture **LG**

Sweet soy braised Cape Grim beef short rib – snow pea – Chinese sausage – hasselbacks **LG NN**

Scottsdale pork loin – millet & lentil kitchari – heritage carrots – corn – gomasio **LG NN ND**

Sassafras chicken breast – Cygnet mushrooms – onion soubise – pommes Lyonnaise **LG NN**

Wild Clover lamb rump – chimichurri – sweet potato – market greens **LG V ND**

Grilled Tasmanian salmon – Penang curry – market greens – coconut rice **LG NN ND**

Rotolo – spinach – buffalo mozzarella – sage – Napoli – Parmigiano **V NN**

DESSERT SELECTION

Meyer lemon tart – orange – Chantilly cream **V NN**

Raspberry slice – lemon curd – mango **LG V NN**

Valhrona chocolate bar – cherry – mascarpone – cherry sorbet **LG NN**

Huon apple bavaroise – rhubarb – Willie Smith's cider **LG NN**

Chocolate marquise – spiced rum cremeux – coconut **LG NN**

White chocolate rice pudding – fig – hazelnut **LG V**

Coffee gateau – caramel – vanilla **NN**

Passion fruit torte – caramel – rum truffles **LG NN**

SIDE DISH SELECTION

Roasted carrots – caramelised butter – thyme **LG V NN**

New potatoes – mint – Tasmanian olive oil **LG V NN ND**

Green beans – toasted almonds **LG V ND**

Bitter leaf salad – sweet vinaigrette **LG V NN ND**

Charred baby fennel – blood orange vinaigrette **LG V NN ND**

Plated Menus



WREST POINT

SHARE PLATTER MENU (50 - 240 people)

SHARED ENTRÉE (choose 1 of the following)

Antipasti - selection of dips – charcuterie – olives – Guindilla peppers – marinated vegetables – Turkish bread

Spring Bay mussels – chilli – fennel – grilled garlic ciabatta **NN**

Lamb kofta – tabbouleh – black garlic yoghurt **NN**

SHARED MAIN (choose 2 of the following)

Slow braised Wild Clover lamb shoulder – roasted root vegetables – lamb jus **LG NN ND**

Roasted Cape Grim beef striploin – market greens – confit shallots – Café de Paris **LG NN**

Seared Tasmanian salmon fillets – kipflers – market greens – hollandaise **LG NN**

Roasted Sassafras chicken – smashed chats – leaf salad – lemon chutney **LG NN**

SHARED DESSERT (choose 1 of the following)

Chocolate tart – cherry textures – hazelnuts **LG**

Tiramisu – coffee cremeux – mascarpone **NN**

Raspberry set cheesecake - white chocolate – red currants **LG NN**

PLATED LUNCH

Minimum 50 people

One selection from Plated Lunches selection

Two or three course menus are available. See Plated Menus for price & menu selections

PLATED LUNCH SELECTION

Scottsdale pork cutlet – creamy mash – market greens – seeded mustard jus **LG NN**

Pan fried Huon salmon – lemongrass scented jasmine rice – market greens – mild yellow curry **LG NN ND**

Cape Grim beef flat iron – Huon mushrooms – potato compression - Café de Paris **LG NN**

House gnocchi – butternut pumpkin – goat's curd – crispy sage – beurre blanc - roasted almond **V**

Grilled Sassafras chicken breast – herbed quinoa – market greens – jus **LG NN ND**

Buffet Menus



WREST POINT

BUFFET 1 Minimum 50 people

Freshly baked bread rolls

Condiments

Salads

Garden salad – French dressing **LG V NN ND**

Orecchiette – capers – red onion – Mount Zero olives – basil – Parmigiano **V NN**

Roasted root vegetables – ancient grains – salsa verde **LG V NN ND**

Hot

Roasted Scottsdale pork striploin – gremolata **LG NN ND**

Roasted Sassafras chicken – harissa **LG NN ND**

Salt roasted sweet potato – spring onion – crème fraîche **LG V NN**

Grilled buttered corn cobs **LG V NN**

Dessert

Gateaux & tortes

Mini pavlova & petite desserts

Whipped cream & coulis **NN**

Fresh fruit salad **V NN ND**

Freshly brewed coffee & tea

BUFFET 2 Minimum 50 people

Freshly baked bread rolls

Condiments

Salads

Garden salad – French dressing **LG V NN ND**

Roasted cauliflower – coriander – feta – buckini – preserved lemon **LG V NN**

Chat potato – smoked speck – spring onion – mustard dressing **LG NN**

Hot

Mussels meunière – fresh herbs **LG NN**

Beef striploin – chimichurri **LG NN ND**

Fragrant Penang chicken – coriander **LG NN ND**

Coconut scented rice **LG V NN ND**

Roasted new potatoes **LG V NN ND**

Steamed market greens – shaved almonds **LG V ND**

Desserts

Gateaux and tortes

Mini pavlova & petite desserts

Whipped cream & coulis **NN**

Fresh fruit salad **V NN ND**

Freshly brewed coffee & tea

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Buffet Menus



WREST POINT

BUFFET 3 Minimum 50 people

Freshly baked bread rolls

Condiments

Salads

Garden salad – French dressing **LG V ND NN**

Hot smoked Tasmanian trout – kipfler – lemon – dill **LG**

Spiced sweet potato – house labna – barley – spinach **V**

Moghrahieh cous cous – rocket – pine nuts – parsley **V ND**

Cold

Selection of cured meats – pickles – cornichons – mustard **LG ND**

Confit Tasmanian salmon – black garlic emulsion **LG ND**

Hot

Wild Clover lamb shoulder – jus **LG ND**

Roasted pork loin – gremolata **LG ND**

New potatoes – butter – chives **LG**

Mussels meunière – garden herbs **LG NN**

Slow roasted root vegetables – basil – balsamic – feta **LG V NN**

Steamed market greens – shaved almonds **LG V ND**

Dessert

Gateaux & tortes

Mini pavlova & petite desserts

Whipped cream & coulis **NN**

Fresh fruit salad **NN ND**

Selection of Australian & International cheese with condiments

Freshly brewed coffee & tea



BEVERAGE PACKAGES

STANDARD

Please Select one white for this package.

Sparkling

Rothbury Sparkling Cuvée (VIC)

White wine

Morgan's Bay Sauvignon Blanc (SA)

Lindeman's Henry's Sons Chardonnay

Red wine

Rothbury Estate Shiraz Cabernet (VIC)

Beer

Tasmanian draught beer, light & full strength

Non alcoholic

Chilled orange juice & assorted soft drinks

COCKTAIL FUNCTION

(1 hour duration)

(1.5 hour duration)

(2 hour duration)

(3 hour duration)

DINNER

(4 hour duration)

(4.5 hour duration)

(5 hour duration)

PREMIUM

Please select one white and one red for this package.

Sparkling

Devil's Corner Sparkling Cuvee (TAS)

White wine

Abel's Tempest Chardonnay (TAS)

Ninth Island Pinot Gris (TAS)

Devil's Corner Sauvignon Blanc (TAS)

Red wine

Ninth Island Pinot Noir (TAS)

Wolf Blass Private Release Cabernet Sauvignon (SA)

Moonstruck Heathcote Shiraz (VIC)

Beer

Tasmanian draught beer (Cascade), light & full strength

Non alcoholic

Chilled orange juice & assorted soft drinks

COCKTAIL FUNCTION

(1 hour duration)

(1.5 hour duration)

(2 hour duration)

(3 hour duration)

DINNER

(4 hour duration)

(4.5 hour duration)

(5 hour duration)

Liquor licensing laws require strict management of responsible service of alcohol. Beverages will be served to your table by the glass. Please note that all beverages are subject to availability.



SPARKLING WINES

Rothbury Estate Cuvee NV (VIC)

Glass
Bottle

Devil's Corner Sparkling Cuvee (TAS)

Glass
Bottle

Ninth Island Sparkling NV (TAS)

Glass
Bottle

WHITE WINES

Morgan's Bay Sauvignon Blanc (SA)

Glass
Bottle

Lindeman's Henry's Sons Chardonnay

Glass
Bottle

Abel's Tempest Chardonnay (TAS)

Glass
Bottle

Ninth Island Pinot Gris (TAS)

Glass
Bottle

Devil's Corner Sauvignon Blanc (TAS)

Glass
Bottle

Chalk Hill Moscato (SA)

Glass
Bottle

RED WINES

Rothbury Estate Shiraz Cabernet (VIC)

Glass
Bottle

Ninth Island Pinot Noir (TAS)

Glass
Bottle

Wolf Blass Private Release Cabernet Sauvignon (SA)

Glass
Bottle

Moonstruck Heathcote Shiraz (VIC)

Glass
Bottle

SPIRITS AND APERITIFS

Standard
Deluxe
Premium

BEER SELECTIONS

Glass 10oz
Glass 15oz
Jug
Standard beer bottled
Premium light beer bottled
Premium beer bottled

LIQUEURS

Standard
Deluxe

SOFT DRINKS AND JUICES

Soft Drinks

Glass 10oz
Jug
Sparkling mineral water 330ml

Juices

Glass 10oz
Jug

Exhibition Services



WREST POINT

Wrest Point Conference Centre offers a comprehensive trade exhibition package including in-house trade booths and services.

Please ask your Event Consultant for more information and a copy of the Wrest Point Exhibitors' pack.

EXHIBITION BOOTH HIRE PACKAGE

- Set up and dismantling
- Booths*
- Company name printed with computerised lettering and laminated
- Two spotlights clipped to fascia board
- Daily cleaning
- Trestle table
- Chairs

Wrest Point Conference Centre has specialised Event Consultants who can liaise with exhibitors regarding arrangements for their booths on site. Additional services can be organised including extra power, catering, phone and data lines. Through our relationships with equipment hire companies, we can arrange the supply of additional furniture, plants and display equipment.

*There are 2 types of colour booths available. Please discuss options with your event consultant.

SMALL TRADE PACKAGE

Includes

- Poster board (double sided)
- Standard clothed table with two chairs
- Power board

Additional Items

- Trestle Table (size range 1.8m or 2.4m)
- Power board
- Poster board (double sided)
- Custom designed booths. Speak to your consultant regarding our local preferred suppliers.

Meeting Packages



WREST POINT

SMALL MEETING PACKAGE 10-30 people

Includes

Room Hire

All day room access from 7am – 6pm

- Executive Boardroom
- Mezzanine Boardroom
- Riviera Room
- Green Room

Beverages

All day freshly brewed tea & coffee

Morning Tea

One item from the Coffee Break Menu

Lunch

- Sandwich Luncheon

Afternoon Tea

One item from the Coffee Break Menu

Audio Visual

- 1 x data projector & screen
- 1 x flipchart & accessories

Complimentary

- Iced water
- Mints
- Pads and pens

HALF DAY SMALL MEETING PACKAGE 10-30 people

Half day room access from 7am –1pm or 12pm – 6pm

As per our Small Meeting Package

Choice of either Morning or Afternoon Tea

DAY DELEGATE MEETING PACKAGE Minimum 30 people

Includes

Room Hire

All day room access from 7am – 6pm

Large selection of meeting and conference rooms to choose from

Morning Tea

Select one item from the Coffee Break Menu served with freshly brewed coffee & tea

Lunch

Select one option from the Lunch menus:

- Sandwich Lunch
- Working Lunch

Afternoon Tea

Select one item from the Coffee Break Menu served with freshly brewed coffee & tea

Audio Visual

- 1 x data projector & screen
- 1 x flipchart & accessories
- Sound system - basic
- Microphone
- Lectern

Complimentary

- Iced water
- Pads and pens
- Mints

HALF DAY DELEGATE MEETING PACKAGE Minimum 30 people

Half day room access from 7am –1pm or 12pm – 6pm

As per our Day Delegate Meeting Package

Choice of either Morning or Afternoon Tea

Audio Visual



WREST POINT

Wrest Point has a dedicated AV Team. Following is a list of our in house audio visual equipment. We can source any additional equipment from our partner suppliers. Please discuss your individual needs with one of our professional team.

WiFi

At Wrest Point we have the very best of internet services that can be customised to your requirements, whether its NBN FTTN from one of our 15 NTUs, or direct fibre from Optus, TPG, Telstra or 42-24.

Your experience can be delivered via Wi-Fi in all our convention rooms & spaces, customised to your needs with user friendly wireless names and passwords for your event.

Vision

Data projectors and screens
(2 screens are recommended for 50+ delegates)
HP laptop
Logitech remote mouse
Vision mixers
24" computer monitor
55" LCD monitor with stand
65" LCD monitor with stand
JVC ProHD camera and tripod
HDMI - SDI box
Front projection screen (portable tripod)

Lighting

Lectern spotlight (profile)
L.E.D multi pars
Robe 100's
Follow spots
(Operator separate charge)
Haze machine
Mirror balls
Stage wash
Moving lights (wash)
Moving lights (spots)
Lighting desks
Room wash for Tasman

Audio

Sound system
Radio microphones
(Headset/ roving/ lapel)
Media splitter
QSC audio desks
Wired microphones
Foldback speakers
Talkback system
(Headset intercom system includes 2 wireless)
Band sound equipment for 4 members includes:

- 4 wedges
- 14 microphones (drum mics, instrument, vocal)
- 12 microphone stands
- 2 D.I boxes
- Power and signals to suit

Miscellaneous

Whiteboard
Flip charts
Laser pointers
Lecterns
Drum risers
Camera risers
Portable dancefloor (indoors only)
Camera recording
(Not including storage device)
Editing per hour

Technicians

Charged by the hour
A minimum of 3 hours applies