

A gourmet dish featuring seared salmon, roasted vegetables, and a green napkin with the title 'EVENT PLANNING GUIDE'. The dish is elegantly plated on a white plate, with a glass of red wine and a fork visible in the background. The green napkin is folded into a triangle and placed over the center of the dish. The text 'EVENT PLANNING GUIDE' is printed in white, bold, sans-serif capital letters on the napkin. Below the title, the year '2020/2021' is printed in a smaller, white, sans-serif font. The background shows a white tablecloth, a glass of red wine, and a small portion of a red container.

EVENT PLANNING GUIDE

2020/2021



WREST POINT

BREAKFAST



WREST POINT

CONTINENTAL BREAKFAST Minimum 30 people

\$24pp

Fresh seasonal fruits **LG V NN ND**

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

Bircher muesli **V**

Fruit juices

Freshly brewed coffee & tea

PLATED BREAKFAST Minimum 30 people

\$35pp

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**

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**

V VEGETARIAN **LG** LOW GLUTEN **ND** NO DAIRY **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.

MORNING & AFTERNOON TEA



WREST POINT

COFFEE BREAK Minimum 10 people

Coffee break*

One selection. Served with freshly brewed coffee & tea.

\$10pp

Extra piece

\$4pp

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**

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

Freshly brewed coffee & tea

\$5pp

Half day continuous freshly brewed coffee & tea

\$8.50pp

Full day continuous freshly brewed coffee & tea

\$16pp

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

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.

LUNCH



SANDWICH LUNCH

Minimum 10 people

One baguette, one wrap, one salad & one dessert

\$33pp

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

BAGUETTES

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

Roasted butternut pumpkin – Meredith 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 sauce **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 **VND**

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**

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.

LUNCH



WREST POINT

DESSERT

Mini Pavlova **LG V NN**

Apple tart – crumble **V NN**

Lemon meringue tart

Raspberry cheesecake **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**

PLATED LUNCH SELECTION

Minimum 30 people

One selection from the plated lunch selection

\$38pp

Two course menu. One main course and one dessert

\$55pp

Alternate drop per course

\$4pp

Tea & Coffee

\$5pp

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 – 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**

DESSERT SELECTION

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

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

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

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

GRAB AND GO Lunch Pack

\$28pp

Chef selected Baguette.

Freshly baked sweet treat

Fresh whole fruit

Bottled water

V VEGETARIAN **LG** LOW GLUTEN **ND** NO DAIRY **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.

COCKTAIL RECEPTION



WREST POINT

CANAPÉ PACKAGES

Minimum 30 people

Standard half hour package	Two Cold & One Hot Selection	\$15pp
Standard One hour package	Two Cold & Two Hot Selection	\$25pp
Standard One and a half hour package	Two Cold & Two Hot Selection, One Substantial Selection	\$36pp
Standard Two hour package	Two Cold & Three Hot Selection, One Substantial Selection	\$46pp
Additional items	\$5pp	Substantial \$8pp

CANAPÉ

Cold selection

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

Futomaki – 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

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

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

Fish & chips – tartare – lemon **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**

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

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 MENUS



WREST POINT

PLATED MENUS Minimum 30 people

Two course menu	One Main & One Dessert	\$60pp
Three course menu	One Entrée, One Main & One Dessert	\$70pp
Alternate drop per course		\$4pp
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 \$5pp

AMUSE - BOUCHE SELECTION

Tasmanian scallop Pie LG NN	\$7pp
Roasted Butternut pumpkin – Spiced seeds - Green Goddess dressing LG VEGAN V	\$6pp
Chicken Pistachio Terrine - Bread and Butter Pickles LG NN	\$6pp
Hot smoked Trout - Dill Fraiche LG NN	\$6pp

ENTRÉE SELECTION

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

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 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 – za'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**

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

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.

BUFFET MENUS



BUFFET 1 Minimum 50 people

\$75pp

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**

Desserts

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

\$75pp

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**

V VEGETARIAN **LG** LOW GLUTEN **ND** NO DAIRY **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

BUFFET MENUS



BUFFET 3 Minimum 50 people

\$80pp

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**

Moghrabieh 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**

Desserts

Gateaux & tortes

Mini pavlova & petite desserts

Whipped cream & coulis **NN**

Fresh fruit salad **NN ND V**

Selection of Australian & International cheese with condiments

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

BEVERAGE PACKAGES

STANDARD

Please Select one white for this package.

Sparkling

Rothbury Sparkling Cuvée (AUS)

White wine

Morgan's Bay Sauvignon Blanc (SA)

Lindeman's Henry's Sons Chardonnay

Red wine

Rothbury Estate Shiraz Cabernet (AUS)

Beer

Tasmanian draught beer, light & full strength

Non alcoholic

Chilled orange juice & assorted soft drinks

COCKTAIL FUNCTION

\$25pp (1 hour duration)

\$28pp (1.5 hour duration)

\$31pp (2 hour duration)

\$37pp (3 hour duration)

DINNER

\$43pp (4 hour duration)

\$46pp (4.5 hour duration)

\$48pp (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 Grigio (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

\$30pp (1 hour duration)

\$34pp (1.5 hour duration)

\$37pp (2 hour duration)

\$44pp (3 hour duration)

DINNER

\$51pp (4 hour duration)

\$55pp (4.5 hour duration)

\$58pp (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.

BEVERAGES



WREST POINT

SPARKLING WINES

Rothbury Estate Cuvee NV (AUS)

Glass	\$8.5
Bottle	\$31.5

Devil's Corner Sparkling Cuvee (TAS)

Glass	\$12
Bottle	\$52

Ninth Island Sparkling NV (TAS)

Glass	\$12
Bottle	\$52

WHITE WINES

Morgan's Bay Sauvignon Blanc (SA)

Glass	\$8.5
Bottle	\$31.5

Lindeman's Henry's Sons Chardonnay

Glass	\$8.5
Bottle	\$31.5

Abel's Tempest Chardonnay (TAS)

Glass	\$11
Bottle	\$48

Ninth Island Pinot Gris (TAS)

Glass	\$11
Bottle	\$48

Devil's Corner Sauvignon Blanc (TAS)

Glass	\$11
Bottle	\$48

Chalk Hill Moscato (SA)

Glass	\$11
Bottle	\$48

RED WINES

Rothbury Estate Shiraz Cabernet (AUS)

Glass	\$8.5
Bottle	\$31.5

Ninth Island Pinot Noir (TAS)

Glass	\$11
Bottle	\$48

Wolf Blass Private Release Cabernet Sauvignon (SA)

Glass	\$10
Bottle	\$46

Moonstruck Heathcote Shiraz (VIC)

Glass	\$10
Bottle	\$46

SPIRITS AND APERITIFS

Standard	from \$8.7
Deluxe	from \$9.5
Premium	from \$10

BEER SELECTIONS

Glass 10oz	\$5.4
Glass 15oz	\$7.6
Jug	\$18
Standard beer bottled	from \$7.2
Premium light beer bottled	from \$6.5
Premium beer bottled	from \$8.6

LIQUEURS

Standard	from \$9.2
Deluxe	from \$10

SOFT DRINKS AND JUICES

Soft Drinks

Glass 10oz	\$3.9
Jug	\$15
Sparkling mineral water 330ml	\$5.5

Juices

Glass 10oz	\$4.7
Jug	\$18

EXHIBITION SERVICES



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 for duration of the exhibition

\$350 per booth

- 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 for duration

\$105 per exhibitor

Includes

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

Additional Items (per day)

- Trestle Table (size range 1.8m or 2.4m) \$25
- Power board \$10
- Poster board (double sided) \$60
- Custom designed booths. Speak to your consultant regarding our local preferred suppliers.

MEETING PACKAGES



SMALL MEETING PACKAGE 10-30 people

\$80pp

Includes

Room Hire

All day room access from 7am – 6pm

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

Beverages

All day freshly brewed coffee & tea

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

HALF DAY SMALL MEETING PACKAGE 10-30 people \$72pp

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

\$75pp

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
- Plated Lunch
- Grab and Go

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

HALF DAY DELEGATE MEETING PACKAGE Minimum 30 people \$69pp

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