

PRICE LIST

Drink selections

Arrival coffee and tea	\$6.5pp
All day coffee and tea	\$10pp
Fresh orange juice	\$4pp
Soft drink selection	\$3pp

Morning and afternoon tea

Deluxe Beachouse baked cookies	\$4pp
Beachouse fresh cake of the day	\$4pp
Fresh hot cinnamon donuts	\$4pp
Chef's selection of danishes	\$4pp
Gourmet chocolate or blueberry muffins	\$4pp
Gluten free cake	\$5pp
Seasonal fresh fruit skewers	\$6pp
Energise session	\$5pp

House made gourmet Beachouse gelati
A pick me up served on our level one cafe, enjoy by the beach

Lunch

Light working lunch menu 1 \$23pp

Baguettes with a variety of gourmet fillings
Freshly baked Mediterranean quiche
Chef's selection of delicious gourmet salads
Seasonal fresh fruit platter

Premium working lunch menu 2 \$30pp

Chicken and beef satay with dipping sauce
Beachouse Fish Goujons with aioli
Tomato and basil bruchetta
Wedges and tomato sauce
Chef's selection of delicious gourmet salads

Breakfast

Breakfast – plated	\$27pp
Breakfast – full buffet	\$29pp
Arrival working Breakfast - 1 item	\$8pp

Extras

Pre dinner or post seminar canapés	\$10 pp
Meze platters	\$90

Equipment and audio visual

Red Carpet	\$150
Audio sound system hire	\$100
Data projector	\$200
Projector screens	\$30
Whiteboard	\$50
Wireless microphone	\$99
Lectern	\$60
Lectern and microphone	\$130
Wireless Broadband (1000MB)	\$55
Bar Tables	\$40

Room Rental**The Function level 3** (up to 150 delegates)

Standard room hire day/night	\$850
Room hire event with catering package	Fr \$350

Level 4 Boardroom**\$180**

Suitable for small meetings or breakout groups (up to 8 delegates)

*Room hire charged are a guide and are subject to full event requirements.
Please provide these details for an individual quotation.*

Some menu's and periods may incur a minimum number of guests and or catering spends. Please contact us with your requirements.