



2008 Corporate Events

Breakfast Menu

Continental breakfast

Freshly brewed coffee, selection of teas and chilled fresh orange juice
Sliced fresh fruits and fruit yoghurt
Fresh baked rolls, Danish, mini muffins
Conserves and spreads

Extra coffee and tea station on arrival at \$3.50 per guest

Includes:

4 hours room hire
Lectern and microphone
Dry bars
Registration table
Background music on CD player

\$31.00 per person

Plated hot breakfast

Served with freshly brewed coffee, selection of teas, sliced fresh fruits and chilled fresh orange juice

Please select one of the following:

"Works breakfast" soft scrambled eggs, bacon, chipolata, tomato and toasted muffin *or*
Sweet corn fritter, avocado, chorizo sausage and grilled red peppers *or*
Classic eggs Benedict with champagne ham and toasted English muffin *or*
Steamed salmon, dill hollandaise, tomato and asparagus *or*
Spanish omelette with goat cheese bacon & tomato, minted hollandaise

Add danishes at \$3.00 per guest

Extra coffee and tea station on arrival at \$3.50 per guest

Includes:

4 hours room hire
Lectern and microphone
Dry bars
Registration table
Background music on CD player

\$38.00 per person



Daily Conference Packages

Prestige day conference package

Inclusions

Room set up of your choice from 08:00 to 17:00
Microphone and lectern, standard whiteboard, use of data projector
Iced water, pens, note pads & mints

Freshly brewed coffee and selection of teas on arrival

Morning tea

Freshly brewed coffee and selection of teas
with freshly baked Danish pastries

Lunch

Assorted gourmet sandwiches with a variety of fillings including vegetarian
Served with freshly brewed coffee, selection of teas, whole fruits and fresh orange juice

Afternoon tea

Freshly brewed coffee & selection of teas served with assorted gourmet biscuits

Extra fresh sliced fruits for morning tea at \$3.00 per guest

\$70.00 per person

Premium day conference package

Inclusions

Room set up of your choice from 08:00 to 17:00
Microphone and lectern, standard whiteboard, use of data projector
Iced water, pens, note pads & mints

Freshly brewed coffee and selection of teas on arrival

Morning tea

Freshly brewed coffee and selection of teas
with freshly baked Danish pastries

Finger food lunch

Served with freshly brewed coffee, selection of teas and chilled fresh orange juice

Cold

Mixed sandwiches on white and multi grain
Sliced fruits
Cheese and crackers
Carrot cake
Fresh orange juice

Hot and Cold - Client to select two

Assorted individual quiches
Satay chicken and skewers
Mini gourmet pies with variety of fillings
Home made sausage rolls
Margarita and vegetable pizzettas
Filled savoury croissants
Assorted hand made sushi roll

Afternoon tea

Freshly brewed coffee & selection of teas served with assorted gourmet biscuits

Extra fresh sliced fruits for morning tea at \$3.00 per guest

\$80.00 per person



Platinum day conference package

Inclusions

Room set up of your choice from 08:00 to 17:00
Microphone and lectern, standard whiteboard, use of data projector
Iced water, pens, note pads & mints

Freshly brewed coffee and selection of teas on arrival

Morning tea

Freshly brewed coffee and selection of teas
served with scones with fruit conserve and whipped vanilla cream
or freshly baked Swiss & Danish pastries

Fork dish lunch

Served with freshly brewed coffee, selection of teas and chilled fresh orange juice

Chef's selection of salads and antipasto
Sliced continental meats and cheese
Selection of bread rolls and butter
Sliced fruits and yoghurts

Hot dishes

Steamed jasmine rice
Daube of beef with olives and root vegetables
Boneless chicken chasseur with mushroom, onion, tarragon and tomato
(Vegetarian option available on request)

Afternoon tea

Freshly brewed coffee & selection of teas served with assorted gourmet biscuits

Extra fresh sliced fruits for morning tea at \$3.00 per guest

\$90.00 per person

Morning & afternoon tea menu

(Room hire apply)

Freshly brewed coffee & selection of teas served with:
Assorted biscuits - \$10.00
Assorted friands - \$12.00
Scones with fruit conserve and whipped vanilla cream - \$12.00
Freshly baked Swiss pastries and Danishes - \$12.00
Donuts filled with custard, jam and chocolate - \$12.00
Tea cakes- \$12.00
Cheese and crackers, dried fruits and nuts - \$13.00
Sliced seasonal fruits - \$12.00
Finger sandwiches - \$13.00
Chilled fresh orange juice - \$14.00 per jug
Mineral water - \$10 per 1L bottle

Post Meeting Refreshment

Only available with conference packages

45 min. duration
with Chef's selection of 3 canapés and 45 min. Portside Classic beverage package

\$25.00 per person



Corporate Sit down Lunch Packages

Inclusions

4 hours room hire, lectern and microphone, dry bars registration table and background music on CD player

2 courses Corporate Sit Down Lunch Package

Please select entrée/main course or main course/dessert of your choice from our Lunch Package Menu with coffee and tea

2.5 hours Portside Classic Beverage Package

Deakin Brut NV
Premium Australian White Wine
Premium Australian Red Wine
Draft Beers - Cascade Premium Light, Carlton mid Strength, Cascade Premium
Soft Drinks & Juices

\$75.00 per person

3 courses Corporate Sit Down Lunch Package

Please select entrée, main course and dessert of your choice from our Lunch Package Menu with coffee and tea

3 hours Portside Classic Beverage Package

Deakin Brut NV
Premium Australian White Wine
Premium Australian Red Wine
Draft Beers - Cascade Premium Light, Carlton mid Strength, Cascade Premium
Soft Drinks & Juices

\$90.00 per person

Lunch Package Menu

Entrée

Shaw river buffalo mozzarella, vine ripened tomato, avocado, and aged balsamic vinegar
Prosciutto with roasted peppers and goat cheese, basil pesto herbs and grissini
Smoked salmon and grilled vegetables with pine nuts, olives and water cress salad
Risotto of wild mushrooms flavoured with truffle oil
Duck confit leg with spices, pear chutney & honey and lemon jus

Main

Seared Atlantic salmon, risotto cake, asparagus harissa flavoured emulsion
Roasted breast of chicken, toasted almond and current couscous, preserved lemon and green beans
Slow cooked rump of lamb, pesto potato écrasée, blistered tomatoes, and béarnaise
Braised Wagyu beef cheeks, roasted root vegetables, shitake mushroom
Giant spinach and mozzarella raviolis, crushed cherry tomatoes, sage and green asparagus

Dessert

Selection of miniature tasting desserts to share on the table

Please note:

Minimum numbers or spends apply.

If you wish to upgrade your beverage package, add \$8.00 per guest for Portside Premium Beverage Package and \$12.00 per guest for the Portside Prestige Beverage Package.

Alternate drop charge is \$5 per person (2 or 3 course)



Corporate Sit down Lunch and Dinner Menu

Entrée - Cold

Rillettes of braised Wagyu oxtail, celeriac remoulade, piccalilli, olive toast
Beef Bresola salad, field mushroom terrine porcini cream and fried green olives
Shaw river buffalo mozzarella, vine ripened tomato, avocado and aged balsamic vinegar
Rare seared teriyaki tuna, buck wheat noodles and pepper salad
Prawn salad, pickled cucumber, spiced tomato dressing & baby herb salad
Prosciutto with roasted peppers and goat cheese, basil pesto herbs and grissini
Smoked salmon and grilled vegetables with pine nuts, olives and water cress salad

Entrée - Hot

Saffron risotto with seared Canadian scallops and baby water cress
Chicken boudin with sautéed fennel and wild mushroom jus
Lasagne of salted Portuguese cod, romesco sauce and baby herb salad
Duck confit leg with spices, pear chutney & honey and lemon jus
Spiced lamb and eggplant moussaka, vine leaves and mint oil
Dukkah spiced quail, Moroccan carrot and orange salad

Main - Fish

Roasted barramundi serrano ham, braised cucumbers, and sand crab bisque veloute.
Seared Atlantic salmon, risotto cake, asparagus harissa flavoured emulsion
Roasted ocean trout, spaghetti of zucchini, pine nuts and raisins, Parisian potato, sherry cream
Steamed snapper on prawn toast with steamed pak choy and sesame
Pan fried blue eye, parmesan polenta, fennel & osso bucco sauce.

Main – Meat & Poultry

Beef tenderloin, sautéed spinach, truffled organic polenta soy beans and bacon
Roasted breast of chicken, butternut pumpkin caramelised red onion, chorizo, and salsa Verde
Loin of milk fed veal, gratin of fennel with grilled mushrooms and gremolata dressing
Slow cooked rump of lamb, pesto potato écrasée, blistered tomatoes, and béarnaise
Roasted breast of chicken, toasted almond and current couscous, preserved lemon and green beans
Braised Wagyu beef cheeks, roasted root vegetables, shitake mushroom
Tamari soy basted rib of pork with pan fried white turnip cake, broccolini and ginger
Roasted duck breast, braised red cabbage, pan fried potato gnocchi

Main - Vegetarian

Giant spinach and mozzarella raviolis, crushed cherry tomatoes, sage and green asparagus
Risotto of wild mushrooms flavoured with truffle oil
Pan fried rice paper spring rolls with roasted cashew nut sauce

Desserts

Selection of miniature tasting desserts and cheeses to share on the table
"Vahlrona" chocolate mousse trio with "flavours"
Poached rhubarb and apple posset with candied almonds and ginger biscotti
Ricotta and orange profiterolles with espresso cream and chocolate sauce
"Pain Perdu", French toast with cinnamon ice cream and poached pineapple
Vanilla crème brûlée with chocolate brownie
Palm sugar panna cotta cheese cake with citrus fruit salad
Hot pear and sultana croustade with butter scotch sauce and macadamia brittle ice cream

All our lunch menus include freshly baked bread, freshly brewed coffee & selection of teas
All our dinner menus include freshly baked bread, sides with main course,
freshly brewed coffee & selection of teas and chocolates

Our menus are subject to change as our Executive Chef, Owen Lacey, prides himself in changing his menus with the season and using the best produce available on the market

2 course set lunch \$55.00 per person 3 course set lunch \$64.00 per person

2 course set dinner \$65.00 per person 3 course set dinner \$80.00 per person

4 canapés upon arrival - chefs selection \$10 per person

NOTE: Alternate drop extra \$5.00 per person (2 or 3 courses)



Corporate Cocktail Packages

2 hour Corporate Cocktail Package

6 canapés (3 cold & 3 hot) of your choice from our hot and cold canapé menu with 2 hours Portside Classic Beverage Package

Deakin Brut NV, Premium Australian White Wine & Premium Australian Red Wine
Draft Beers - Cascade Premium Light, Carlton mid Strength, Cascade Premium
Soft Drinks & Juices

Includes:

2 hours room hire
Lectern and microphone
Dry bars with tea lights
Registration table & background music on CD player

\$53.00 per person

3 hour Corporate Cocktail Package

8 canapés (4 cold & 4 hot) of your choice from our hot and cold canapé menu or 6 hot and cold canapés and 1 substantial canapé with 3 hours Portside Classic Beverage Package

Deakin Brut NV, Premium Australian White Wine & Premium Australian Red Wine
Draft Beers - Cascade Premium Light, Carlton mid Strength, Cascade Premium
Soft Drinks & Juices

Includes:

3 hours room hire
Lectern and microphone
Dry bars with tea lights
Registration table & background music on CD player

\$72.00 per person

4 hour Corporate Cocktail Package

12 canapés (6 cold & 6 hot) of your choice from our hot and cold canapé menu or 8 hot and cold canapés and 2 substantial canapés, coffee and tea with 4 hours Portside Classic Beverage Package

Deakin Brut NV, Premium Australian White Wine & Premium Australian Red Wine
Draft Beers - Cascade Premium Light, Carlton mid Strength, Cascade Premium
Soft Drinks & Juices

Includes:

4 hours room hire
Lectern and microphone
Dry bars with tea lights
Registration table, background music on CD player

\$94.00 per person

Please Note:

Minimum numbers or spends apply.

If you wish to upgrade your beverage package, add \$8.00 per guest for Portside Premium Beverage Package and \$12.00 per guest for the Portside Prestige Beverage Package



Corporate Cocktail Party Menu

Cold Canapés

Rare seared teriyaki tuna
Chicken liver pate on Melba toast
Marinated mushrooms & chervil foam (V)
Pumpkin fetta and sage bruschetta (V)
Mini crab omelette
Bocconcini rocket & Parma ham
Avocado mousse with sand crab rilletes
Hand rolled sushi with ginger and soy
Blue cheese and hazelnut crostini
Potato tortilla & smoked salmon
Persian fetta and cherry tomato on croute (V)
Tunisian lamb tartlet hommus and coriander
Seared scallop on croute salsa verde
Smoked mackerel tartlet and cucumber dip

Hot Canapés

Spiced chick pea potato and spinach fritter (V)
Prune wrapped in pancetta
Prawn tofu black vinegar sauce
Goats cheese gougère (V)
Prawn toast & saffron aioli
Fried stuffed olive (V)
Mini tortellini & coriander oil
Spanish meatball
Scallop and chive vol a vent
Bacon and egg quiche
Japanese tempura prawn, kewpie mayonnaise
Arrancinni ball with aioli (V)
Vine ripened tomato tart with pesto (V)
Shot glass of soup with flavoured oil (V)
Peking duck spring roll with hoi sin sauce
Vegetarian spring roll (V)
Bug tail and chive parcel & spiced tomato sauce
Pork and chestnut dumpling with red vinegar

Dessert Canapés

Chef's selection of dessert canapés

\$4.50 each

Substantial Canapés

Stir fried vegetarian noodles served in a noodle box
Bratwurst with sauerkraut and mustard
Mushroom risotto with truffle oil served in a boat dish
Pide pastries with hommus and tabouli
Beer battered fish and chips served with aioli in a paper cone
Tandoori chicken with yoghurt sauce and naan bread
Thai curry pots with steamed rice
Grilled lamb cutlets with mint and pine nut pesto
Garlic prawns with Catalanian bread

\$9.00 per selection

Cold Seafood Buffet

Served with sauces and condiments and serves approximately per guest:

3 freshly shucked Pacific oysters
4 freshly cooked & shelled prawns
2 slices of smoked salmon

\$20.00 per guest



International Food Hall Menu

Featuring a mix of self-serve on stations and roving food on platters

Portugal - Piri piri chicken and migas

Chinatown yum char - Steamed dim sims and buns with soy chilli

Japanese sushi - Teriyaki beef, chicken, tempura prawns and vegetarian

Old English - Traditional fish and chips with lemon

Greek - Souvlaki and fried haloumi with lemon and mini Greek salad

Germany - Bratwurst with sauerkraut and mustard

Middle east - Pide pastries and falafels with hummus and tabouli

Morocco - Selection of tagines with couscous

Indian - Tandoori chicken with yoghurt, naan bread and samosas

Thailand - Selection of curry pots with steamed rice

Sweden - Swedish meatballs and potatoes

New Zealand - Grilled lamb cutlets with mint and pine nut pesto

Australia - Assorted mini pies with tomato sauce

Spain - Garlic prawns with Catalan bread

French - Petit tasting desserts

\$12.00 per guest per station

The following stations are supervised with a live interactive chef

Brazilian BBQ - Wagyu beef, cassava seasoning and tomato salsa

Chinese wok station - Stir fried noodles

Italian antipasto - Selection of breads, dips and risottos

Australian seafood – Freshly shucked oysters and cooked prawns

\$15.00 per guest per station

Please Note:

Minimum numbers of 100 guests are required and a minimum of 6 stations must be selected



Corporate Beverage Packages

Portside Classic beverage package

Deakin Brut NV

Premium Australian White Wine

Premium Australian Red Wine

Draft Beers - Cascade Premium Light, Cascade, Carlton Midstrength

Soft Drinks & Juices

2 hours - \$31.00 per person

3 hours - \$41.00 per person

4 hours - \$49.00 per person

5 hours - \$57.00 per person

Portside Premium beverage package

Chandon NV

Hazard Hill Semillon Sauvignon Blanc *or*
Rockbare Chardonnay

Hazard Hill Shiraz *or*
Ferngrove Cabernet Merlot

NOTE: *Please, select one Red and one White*

Draft Beers - Cascade Premium Light, Carlton Midstrength, Cascade Premium

Soft Drinks & Juices

2 hours - \$35.00 per person

3 hours - \$47.00 per person

4 hours - \$57.00 per person

5 hours - \$65.00 per person

Portside Prestige beverage package

Chandon NV

Ninth Island Chardonnay *or*
Omrah Sauvignon Blanc

Norfolk Rise Merlot *or*
Tahbilk Cabernet Sauvignon

NOTE: *Please, select one Red and one White*

Draft Beers - Cascade Premium Light, Carlton Midstrength & Stella Artois

Soft Drinks, Juices & Mineral Water

2 hours - \$40.00 per person

3 hours - \$53.00 per person

4 hours - \$62.00 per person

5 hours - \$67.00 per person

½ h Beverage Package and 1 h Beverage Package also available



Portside Platinum beverage package

Chandon Vintage

Shaw & Smith Sauvignon Blanc *or*
Leeuwin Estate Pelude Chardonnay *or*
Ninth Island Pinot Grigio

Eagle Vale Cabernet Sauvignon *or*
Hollick Cabernet Merlot *or*
Mitchell Peppertree Shiraz

NOTE: *Please, select one Red and one White*

Draft Beers & Stubbies - Cascade Premium Light, Carlton Midstrength, Stella Artois, Asahi, Crown Lager & Corona

Soft Drinks, Juices & Mineral Water

3 hours - \$65.00 per person

4 hours - \$75.00 per person

5 hours - \$83.00 per person

Portside Sapphire beverage package

Louis Roederer N/V *or*
Moet Chandon N/V

Domaine Christian Salmon Sancerre *or*
Pierro LTC Semillon/Sauvignon Blanc *or*
Louis Jadot Macon Blanc Villages

Pipers Brook Pinot Noir *or*
Leeuwin Estate Art Series Cabernet Sauvignon *or*
Heathcote Estate Shiraz

NOTE: *Please, select one Champagne, one Red and one White*

Draft Beers - Cascade Premium Light, Carlton Midstrength, Stella Artois & Asahi
Stubbies - Corona, Crown Lager & Pure Blonde

Soft Drinks, Juices & Mineral Water

3 hours - \$145.00 per person

4 hours - \$155.00 per person

5 hours - \$165.00 per person

Beverage Menu

Tap Beer

Cascade Premium Light - 5
Cascade Premium - 6
Asahi - 7
Carlton Midstrength - 5.5
Stella Artois - 6.5

Bottled Beer

Cascade Premium Light - 5.5
Corona - 7.5
XXXX Gold - 5.5
Crown Lager - 7
Pure Blonde - 7

Rum

Tunduy 5yr Old - 7
Tunduy Superior 12yr Old - 7
Tunduy 21 yr Old - 15
Bacardi - 7
Mt Gay Barbidos - 8

Gin

Prince Albert - 7
Blackwoods Vintage - 9

Bourbon

Cougar - 7
Wild Turkey - 8
Jack Daniels - 7.5

Vodka

Svensk - 7
Grey Goose - 8.5
Stolichnaya - 7.5
Belvedere - 8.5

Whisky

Canadian Club - 7.5
Jameson Irish Whisky - 7.5

Scotch

Black Douglas - 7
Johnnie Walker Red - 7.5
Johnnie Walker Black - 8.5
Chivas Regal - 8.5
Johnnie Walker Green - 20
Johnnie Walker Gold - 30

Liqueurs

Baileys - 8
Frangelico - 8
Tia Maria - 8
Kahlua - 8
Cointreau - 8
Southern Comfort - 8
Malibu - 8
Drambuie - 8
Chambord - 8
Paraiso Lychee Liqueur - 8
Midori - 8

Apéritives & Digestives

Campari - 7
Noilly Pratt - 7

Chatelle Napoleon - 7
Martell VSOP - 9

Port/Muscat & Tokay

Ramos Pinto Tawny - 12
Ramos Pinto Lagrima - 14
Ramos Pinto Reserva - 14
Galway Pipe - 8
Grandfather - 13

Soft Drinks & Juices

Coca-cola, Sprite - 3
Selection of fruit juices – 4.5
Red Bull - 5
Panna 1lt (still water) - 10
San Pellegrino 1lt (sparkling water) - 10

Wine List

Sparkling

Ninth Island N/V		<i>Tamar Ridge</i>	TAS	\$ 49
Chandon N/V		<i>Yarra Valley</i>	VIC	\$ 55
Chandon Vintage		<i>Yarra Valley</i>	VIC	\$ 75
Moët & Chandon "Brut Imperial"		<i>Reims</i>	FRANCE	\$ 125
Louis Roederer "Brut Premier"		<i>Reims</i>	FRANCE	\$ 125
Veuve Clicquot "Rose"		<i>Reims</i>	FRANCE	\$ 200
Louis Roederer "Vintage"		<i>Reims</i>	FRANCE	\$ 220
Dom Perignon		<i>Reims</i>	FRANCE	\$ 440

White Wines

Ninth Island	<i>Pinot Grigio</i>	<i>Tamar Valley</i>	VIC	\$ 47
Pipers Brook	<i>Pinot Gris</i>	<i>Pipers Brook</i>	TAS	\$ 55
Chapel Hill	<i>Verdelho</i>	<i>McLaren Vale</i>	SA	\$ 39
Omrah	<i>Sauvignon Blanc</i>	<i>Mt Barker</i>	WA	\$ 41
Catalina Sounds	<i>Sauvignon Blanc</i>	<i>Marlborough</i>	NZ	\$ 45
Shaw & Smith	<i>Sauvignon Blanc</i>	<i>Adelaide Hills</i>	SA	\$ 51
Te Mata Estate "Woodthorpe"	<i>Sauvignon Blanc</i>	<i>Marlborough</i>	NZ	\$ 59
Domaine Christian Salmon	<i>Sancerre</i>	<i>Loire</i>	France	\$ 80
Cape Mentelle "Georgiana"	<i>Sauvignon Blend</i>	<i>Margaret River</i>	WA	\$ 39
Hazard Hill	<i>Sauvignon Blend</i>	<i>Mt Barker</i>	WA	\$ 39
Fergrove Symbols	<i>Sauvignon Blend</i>	<i>Frankland River</i>	WA	\$ 42
Eagle Vale	<i>Sauvignon Blend</i>	<i>Margaret River</i>	WA	\$ 46
Cape Mentelle	<i>Sauvignon Blend</i>	<i>Margaret River</i>	WA	\$ 55
Pierro "LTC"	<i>Sauvignon Blend</i>	<i>Margaret River</i>	WA	\$ 63
Mr Riggs	<i>Riesling</i>	<i>Adelaide Hills</i>	SA	\$ 41
Leeuwin Estate "Art Series"	<i>Riesling</i>	<i>Margaret Lakes</i>	WA	\$ 47
Chapel Hill	<i>Unwooded Chardonnay</i>	<i>McLaren Vale</i>	SA	\$ 39
Rockbare	<i>Chardonnay</i>	<i>McLaren Vale</i>	SA	\$ 44
Ninth Island	<i>Chardonnay</i>	<i>Tamar Valley</i>	TAS	\$ 49
Te Mata Estate "Woodthorpe"	<i>Chardonnay</i>	<i>Marlborough</i>	NZ	\$ 59
Leeuwin Estate "Prelude"	<i>Chardonnay</i>	<i>Margaret River</i>	WA	\$ 65
Eagle Vale	<i>Chardonnay</i>	<i>Margaret River</i>	WA	\$ 75
Cloudy Bay	<i>Chardonnay</i>	<i>Marlborough</i>	NZ	\$ 89
Leeuwin Estate "Art Series"	<i>Chardonnay</i>	<i>Margaret River</i>	WA	\$ 125
Louis Jadot Macon Blanc Villages	<i>Chardonnay</i>	<i>Burgundy</i>	France	\$ 65
Louis Jadot Chablis	<i>Chardonnay</i>	<i>Burgundy</i>	France	\$ 125
Ter Cru Les Fourchame				

Wine List

Red Wines

Sticks	<i>Pinot Noir</i>	<i>Yarra Valley</i>	<i>VIC</i>	\$ 39
Crowded House	<i>Pinot Noir</i>	<i>Marlborough</i>	<i>NZ</i>	\$ 46
Pipers Brook	<i>Pinot Noir</i>	<i>Pipers Brook</i>	<i>TAS</i>	\$ 72
Louis Jadot Bourgogne Rouge	<i>Pinot Noir</i>	<i>Burgundy</i>	<i>France</i>	\$ 79
Norfolk Rise	<i>Merlot</i>	<i>Mt Benson</i>	<i>SA</i>	\$ 41
Eagle Vale	<i>Merlot</i>	<i>Margaret River</i>	<i>WA</i>	\$ 63
Ferngrove "Symbol"	<i>Cabernet/Merlot</i>	<i>Frankland River</i>	<i>WA</i>	\$ 39
Hollick	<i>Cabernet/Merlot</i>	<i>Coonawarra</i>	<i>SA</i>	\$ 49
Cape Mentelle "Trinders"	<i>Cabernet/Merlot</i>	<i>Margaret River</i>	<i>WA</i>	\$ 57
Te Mata Estate "Woodthorpe"	<i>Merlot/Cabernet</i>	<i>Marlborough</i>	<i>NZ</i>	\$ 63
Mitchell "GSM"	<i>Grenache/Shiraz/Merlot</i>	<i>Clare Valley</i>	<i>SA</i>	\$ 43
Ramos Pinto Duas Quintas	<i>Temprenillo</i>	<i>Oporto</i>	<i>Portugal</i>	\$ 55
Sticks	<i>Cabernet Sauvignon</i>	<i>Yarra Valley</i>	<i>VIC</i>	\$ 41
Tahbilk	<i>Cabernet Sauvignon</i>	<i>Yarra Valley</i>	<i>VIC</i>	\$ 48
Hollick	<i>Cabernet Sauvignon</i>	<i>Coonawarra</i>	<i>SA</i>	\$ 61
Eagle Vale	<i>Cabernet Sauvignon</i>	<i>Margaret River</i>	<i>WA</i>	\$ 65
Plantagenet	<i>Cabernet Sauvignon</i>	<i>Mt Barker</i>	<i>WA</i>	\$ 74
Leeuwin Estate "Art Series"	<i>Cabernet Sauvignon</i>	<i>Margaret River</i>	<i>WA</i>	\$ 120
Mount Adam	<i>Shiraz</i>	<i>Barossa</i>	<i>SA</i>	\$ 39
Hazard Hill	<i>Shiraz</i>	<i>Mt Barker</i>	<i>WA</i>	\$ 39
Rockbare	<i>Shiraz</i>	<i>McLaren Vale</i>	<i>SA</i>	\$ 42
Mitchell "Pepper Tree"	<i>Shiraz</i>	<i>Clare Valley</i>	<i>SA</i>	\$ 51
Two Hands "Angel Share"	<i>Shiraz</i>	<i>McLaren Vale</i>	<i>SA</i>	\$ 65
Eagle Vale	<i>Shiraz</i>	<i>Margaret River</i>	<i>WA</i>	\$ 69
Plantagenet	<i>Shiraz</i>	<i>Mt Barker</i>	<i>WA</i>	\$ 81
Domaine de la Renjarde Cotes du Rhone Villages	<i>Shiraz</i>	<i>Rhone</i>	<i>France</i>	\$ 55
Fattoria Zerbina Ceregio	<i>Sangiovese</i>	<i>Emilia Romagna</i>	<i>ITALY</i>	\$ 55
Vietti Perbacco Nebbiolo Langhe DOC	<i>Nebbiolo</i>	<i>Piedmont</i>	<i>ITALY</i>	\$ 85

Venue Information

Venue Capacity

All Venue	Main Room	Viewing Room
Up to	Up to	Up to
450 banquet	300 banquet	120 banquet
300 cabaret	200 cabaret	80 cabaret
800 cocktail	400 cocktail	250 cocktail

Room hire charges and minimum numbers required during the day (Monday – Friday)

Room	1-4 hours	4-8 hours	Minimum number required
Full venue	\$2,000	\$4,000	150 guests
Main room	\$1,500	\$3,000	100 guests
Viewing room	\$1,000	\$2,000	50 guests

Minimum Spends required:

Room	Monday to Thursday evening	Friday & Saturday evening	Sunday anytime
All venue	\$15,000	\$36,000	\$22,000 (15% surcharge long weekends)
Main room	\$8,000	\$25,000	\$12,000 (15% surcharge long weekends)
Viewing room	\$5,000	\$12,000	\$7,500 (15% surcharge long weekends)

Equipment hire charges

Audio – Visual

Large data projector (main room): \$450
 Small data projectors (main & viewing room): \$350 each
 White board with markers: \$50
 Plasma/LCD screen with floor stand: from \$450
 DVD player: \$30
 Technician on site per hour from \$80

Lectern & microphone are complimentary with your room.

Small stage

2 pieces of 1.5 m x 1.8 m stages: \$50 each

Additional items

Photocopying: 40c each
 Pens and notepads: \$1.50 per guest
 A5 menus on 200gsm book fold: \$2 each



Terms & Conditions

Tentative Bookings

Will be held for a period of ten days, after which time the space will be released.

Confirmation of Bookings

The receipt of the deposit together with the signed event agreement with the client details confirms the booking.

Cancellations

Notice of cancellation or transfer of a confirmed booking must be given in writing by the client and received by Gianni Events @ Portside.

The following cancellation fees would be applicable:

Notice of Cancellation	Amount of Cancellation fee
More than 90 days prior to your event	Full deposit amount refunded if space re-booked
Between 90 to 40 days prior to your event	50% of deposit amount refunded if space re-booked
Between 40 to 30 days prior to your event	20% of anticipated catering and beverage costs
Between 29 to 15 days prior to your event	35% of anticipated catering and beverage costs
Between 14 to 7 days prior to your event	50% of anticipated catering and beverage costs
Within 6 days prior to your event	100% of anticipated catering and beverage costs

Final numbers

The guaranteed minimum number of guests attending the event is required 7 days prior to your event. Note: Increases can be submitted by 12 noon, 3 weekdays prior to the event.

NOTE: Should your minimum numbers and minimum spends change from what was agreed on your quote due to final numbers, the venue has the right to reallocate your function room and change the pricing structure of your event to meet with the changed minimum numbers and minimum spends

Final payment

We require 50% of final estimated payment 30 days prior to the event. Full payment for your function is required 7 days prior to the event. In the instance where credit facilities have been established with Gianni Events @ Portside, payment is required within 7 days of the event.

An invoice will be prepared based on the minimum number. Final payment for the event shall be made by the client by cash, bank cheque or credit card (a fee of 1.5% applies to all payments made with Bankcard, Visa or Mastercard, a fee of 3% applies to all payments made with Diners Club and American Express).

Pricing

Whilst every attempt is made to maintain prices as printed, in order to meet rising costs, prices may be subject to increase at the Venue's discretion.

Menu prices are valid from 1 January 2008 – 31 December 2008. GST has been included in all prices listed on your documents.

Special meals

We are happy to organise a special meal for guests who are vegetarian or have special dietary requirements. Please provide details to your event organiser at least 3 days prior your event.



Beverages

In accordance with the Queensland Liquor Act 1992 and responsible service of alcohol, it is against the law to supply liquor to a person who is either a minor, unduly intoxicated or disorderly.

In accordance with our Liquor License, Gianni Events @ Portside is unable to serve alcohol after midnight.

Gianni Events @ Portside reserves the right to refuse alcohol service and/or remove any patrons that do not behave appropriately or ignore notice to cease consumption of alcohol as per the Queensland Liquor Act 1992.

Under the same regulations, no B.Y.O. is permitted in the venue.

Beverages can be served and charged on either a consumption or package basis.

Event Duration

Your booking has been made with a starting time and a closing time. This agreement acknowledges the event duration shall not be extended on the day of the event.

Evening functions at Gianni Events @ Portside will have to conclude by midnight and vacated by 12:30am at the latest.

Surcharges

If you wish to extend your reception by half hour or one hour please note the extra charges:

Half hour extension: \$8.00 per person including beverages

One hour extension: \$16.00 per person including beverages

B.Y.O.

Health Regulations mean that no B.Y.O. of food is permitted with the exception of celebration cakes sourced from a professional kitchen.

Equipment Hire

We are able to organise any kind of equipment you may need for your function such as microphone, data projector, technician on site, special lighting, etc. If you are making your own arrangement please ensure the hire company contacts us directly to arrange access to the room for set-up and bump-out.

We recommend our preferred AV supplier: Select AV – 07 3391 4100

Events services

Gianni Event @ Portside is very pleased to work with and recommend leading professionals to assist with your function. However if you wish to bring your own event service suppliers, please check with our team to approve, prior to booking your event, to guarantee that the level of services is in alignment with the rank of distinction offered by our venue.

Venue Restrictions

Due to a very limited storage it is not possible to store items overnight and we request that all items be removed at the end of your function.

Gianni Events @ Portside is unable to offer menu tastings.

The use of helium balloons, bubbles, confetti and rose petals for throwing are not permitted in and around the venue and the Portside Wharf complex.



Noise restrictions

As Gianni Events at Portside is close to residential apartments, noise restrictions are applicable as specified on our Liquor License.

All kind of entertainment must be approved with your event Co-ordinator prior to your function.

Gianni Events @ Portside reserves the right to refuse any kind of entertainment prior to the event if it does not comply with these restrictions.

Parking

250 complementary car spaces for parking are available on site at Portside Wharf.

Cruise Ship Days

Due to our position in front of the Brisbane Cruise Terminal, cruise ships dock in front of our veranda. Gianni Events @ Portside can provide the dates when Cruise ships will be at the wharf but will assume no responsibility for cruise ships docked on unscheduled days or times.

For further information please call Multiplex on (07) 3868 5111.

Lost property

Gianni Events @ Portside will ensure that every care is taken when looking after our guests and their possessions; however, we cannot take responsibility for any loss items before, during or after an event.

Outside contractors

For any contractors appointed by the client or the venue on behalf of the client must liaise with Gianni Events @ Portside in all matters of deliveries, set-up or bump-out procedures and instructions.

All outside contractors will be required to have their own Public Liability Insurance with a minimum of \$10,000,000 and must provide a certificate of currency.

Indemnity

Gianni Events @ Portside will indemnify and keep the client, its staff, guests and agents indemnified for and against all damages, action, suits, claims, costs and demands, which may be made or recovered against the client, its staff, guests and agents by Gianni Events @ Portside, its staff and agents whatsoever in respect of any loss, injury (including death) or damage sustained whilst in or upon Gianni Events @ Portside premises except to the extend that such loss, injury or damage is caused by the negligence or misconduct of the client, its staff, guests and agents.

The client, its staff, guests and agents will indemnify and keep Gianni Events @ Portside, its staff, guests and agents indemnified for and against all damages, action, suits, claims, costs and demands, which may be made or recovered against Gianni Events @ Portside, its staff, guests and agents by the client, its staff, guests and agents whatsoever in respect of any loss, injury (including death) or damage sustained whilst in or upon Gianni Events @ Portside premises except to the extend that such loss, injury or damage is caused by the negligence or misconduct of Gianni Events @ Portside, its staff and agents.

Gianni Events @ Portside provides public liability insurance up to \$20,000,000.