

CONFERENCES & MEETINGS



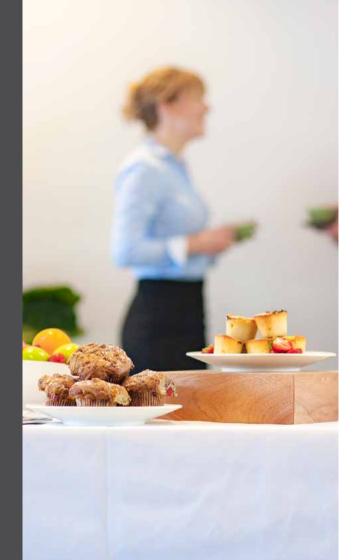




Our modern venue, set in natural bushland, combines fresh airy spaces with professional facilities.

What's included:

- Capacity for up to 200 delegates theatre style
- Built in data projector, wireless mics with drop-down screen and blackout blinds
- Extensive parking with level access to venue and bathrooms
- Wi-Fi, full temperature control and air flow, built in sound system, pens, pads, mints
- · Self-serve tea, coffee, water & fruit juice
- Bifold glass walls open onto covered terraces for breaks into the kitchen garden
- 1.5m rounds, 1.8m rounds or straight tables, white linen
- Barista coffees and <u>full eatery menu</u> available from bar at delegates own cost.



MORNING TEA \$14

Fruit skewers, Mixed house made mini muffins, Cheese & bacon sausage rolls

AFTERNOON TEA \$14

Lamingtons, Cheese twists, House made rich Belgian chocolate brownies (gluten free)

Lunches

BRAIN TEASER \$18

Platters of freshly made assorted sandwiches and wraps

Chicken, bacon & avocado / Egg mayonnaise / Ham, cheese & tomato / Turkey & cranberry mayonnaise / Tuna, sundried tomato, rocket & pesto / Hummus mixed leaf in wholegrain mustard vinaigrette

THINK TANK \$24

select 2 for alternate drop

Chicken snitty burger, bacon, parmesan, lettuce, caesar dressing Bourbon and bbq pulled pork burger, minted fennel slaw & chips Honey soy roast pumpkin and cauliflower salad, rocket, seeds & feta Michelle's' house made quiche with a garden salad & soft herbs

THE WORKSHOP \$32

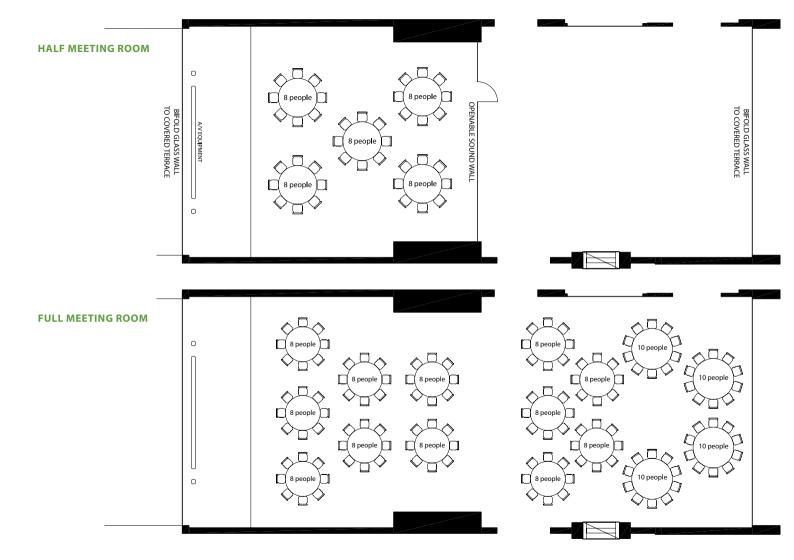
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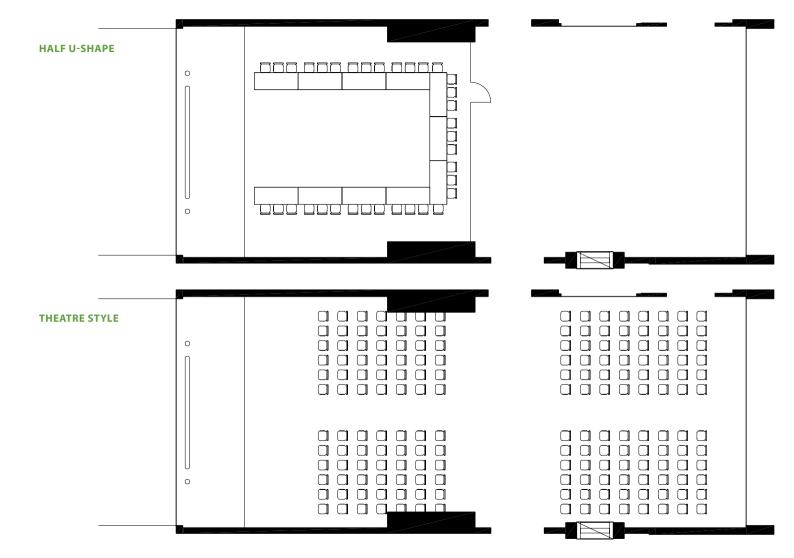
Roast pork belly with crackling & apple sauce Crisp skin chicken breast with honey & mustard glaze Pan seared barramundi with brown butter sauce Savoury tart with caramelised carrot, braised onion & juniper

ROOM HIRE

Approximate numbers

10 - 40 delegates \$200 half day \$300 full day (sound wall closed in meeting room only) **40 - 180 delegates** \$400 half day \$500 full day (whole event space – sound wall open)





TERMS & CONDITIONS

DURATION AND TIMING

 Bump in time for suppliers styling, decorating & dropping off items is by prior arrangement

DEPOSITS AND FINAL NUMBERS

- A non-refundable deposit of \$1000.00 & a signed booking form secures your date. The deposit is credited to your final account.
- The deposit is required within 7 days of making your booking & reflects your agreement of the terms & conditions.
- The Greenhouse holds the right to cancel any bookings not held with a deposit payment and completed booking form.
- Final numbers are due 14 days prior to your event. A small increase in numbers will be accepted up until the day before.
- Once final numbers are given this will be taken as confirmation and the final invoice will be issued. Guest cancellations after this point will not be credited to your account for food or to other areas of your event.
 No adjustments will be made after this time.

 If the final amount due based on final numbers & details is not paid 12 days prior to your event date, The Greenhouse Eatery reserves the right to cancel your event.

CANCELLATION POLICY

Whilst we understand, due to unforeseen circumstances, it may be necessary to cancel/ postpone your event, the following must apply:

- All cancellations or change of date made incur a loss of full deposit. No credits will be given for the general restaurant trade.
- Any cancellations made 60 days or less prior to your event, will incur a loss of 50% of the minimum spend.
- All cancellations made within 30 days of your event will incur loss of all monies due as stated on your invoice. Cancellations must be confirmed with The Greenhouse in writing.

FOOD AND BEVERAGES

- Your final menu selection is due 2 weeks before your event.
- · Please advise of food allergies 14 days prior to your event.

COLLECTION OF ITEMS

 We ask that all valuable personal items are taken at the end of the event.

DUF CARE

- A cleaning fee will be charged, at the discretion of management, should the premises be left in an unacceptable state.
- Whilst our team will take care, no responsibility will be taken for damage or loss of goods, equipment or merchandise left on the premises prior to, during or after the event.

SMOKING

 In accordance with the NSW Health and Hygiene laws, smoking is prohibited inside of our event space. A smoking area is provided outside of the function facilities.

GOLF COURSE

- Event guests do not have access to the golf course, without prior arrangement with management.
- · Golfers have the right of way at all times.



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