



SEAVIEW

WILLIAMSTOWN EVENTS CENTRE

Seaview Conference Packages / Prices 2020

Seaview Williamstown Events Centre is located in the beautiful inner city sanctuary of Williamstown.

Located just 20 minutes from the Melbourne CBD, The view from Seaview Events Centre is simply breathtaking, Offering spectacular views of the beautiful Port Phillip bay and the Melbourne Cityscape.

Seaview Williamstown offers a large space that is perfect for your conference and meeting needs. Whether you require Theatre style, board room, cabaret is or u'shaped I'm sure we will be able to cater for your needs.

Beside offering you and your guests an amazing view, We also understand the importance of delivery high quality, mouth watering, memorable food, With menus to suit all budgets and requirements, we pride ourselves on our commitment to taste, value and quality.

Venue Hire Pricing

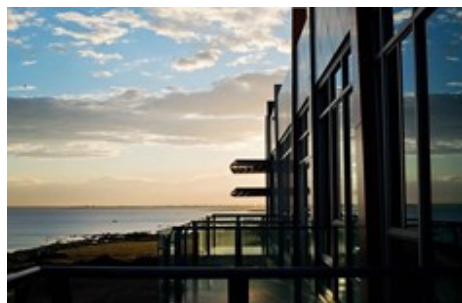
\$850 Per room for full day (* 8 hours total)

\$400 Half day (4 hours total)

+ choose your own Catering from the menu's listed in our conference book

All Conference packages include the following

- Audio-visual including plasma screens, in-house PA system. Portable Projector, Wireless microphones ,
- Set up as per your own requirement– i.e Theatre, Cabaret, Board Room or Formal
- Licensed bar * if booked prior to function Experienced event supervisors, service staff & chefs
- On site car parking
- Water jugs and glass wear on all table
- Coffee, Tea and orange juice on arrival





THE GREENERY
STORE AND DINING

Set Conference Packages

- ◆ Venue hire fee \$850.00 Includes;
 - ◆ Catering FULL DAY \$45pp
- ◆ HALF DAY (Morning or Afternoon tea, & Lunch) \$35pp

MORNING TEA OPTIONS—Select 1 option

OPTION 1 House made fruit & muesli muffins + Fresh fruit platter

OPTION 2 Passionfruit and Chocolate tarts + Fresh fruit platter

OPTION 3 Bircher muesli and vanilla yoghurt cups + Seasonal berry friands

LUNCH OPTIONS- Select 1 option

OPTION 1.

- ◆ Spring vegetable salad
- ◆ Roast rosemary chicken (served chilled)
- ◆ Australian Cheese & Fruit

OPTION 2.

- ◆ Chef's selection of gourmet filled finger sized wraps (for example - roasted vegetable or Tandoori chicken with minted yoghurt) -
- ◆ Flourless orange cakes

OPTION 3.

- ◆ Asian (Vegetarian) rice noodle salad with lime and mint dressing
- ◆ Rare roast beef with coriander
- ◆ peanut sambal Lime coconut cake

AFTERNOON TEA OPTIONS- Select 1 option

OPTION 1. Basket of whole fruit + Chocolate brownies

OPTION 2. Basket of whole fruit , Banana and walnut sponge

OPTION 3. Basket of whole fruit, Spiced pumpkin and ricotta tartlets

*MINIMUM OF 20 PEOPLE REQUIRED



Custom Conference Packages

Customise Your Own Menu

Breakfast Options

◆ Choose items individually

Croissants Homemade Jam and Butter	\$ 5.00
Scones, Homemade Jam and Cream	\$ 5.50
Fruit Muffins	\$ 4.00
Egg, Bacon & cheese tarts with homemade chutney	\$ 4.50
Fruit Salad pots	\$ 5.50
Bircher pots	\$ 5.50
Honey toasted muesli, Fruits, and nut with yoghurt pots	\$ 5.50

Homemade Sweets

◆ Choose items individually

◆		
Muffins	\$ 4.00	
Chocolate fudge brownie	\$ 4.50	
berry and almond friands GF	\$ 4.50	
Chocolate Fondant GF	\$ 4.50	
Carrot Cake	\$ 4.50	
Fruit Skewers	\$ 4.50	
Assorted fluffy cup cakes	\$ 4.50	



Custom Conference Packages

Sandwiches (min order of 10)

Baby Baguettes	\$ 5.00
Ribbon Sandwiches	\$ 7.00
Vienna Sandwiches (White, Rye & multigrain)	\$ 9.00
Fresh Wraps	\$9.00

Fillings

- Squashed egg, homemade mayo and herbs
- Tuna, corn and dill mayo
- Virginia ham, cheddar cheese, tomato and seeded mustard
- Smoked Salmon, Cream cheese, baby spinach, capers & red onion
- Super Salad- Carrot, cucumber, onion, avocado, tomato, lettuce and mayo
- Roast chicken, flaked almonds, red capsicum, feta and lettuce
- Salami, rocket, pesto and grilled capsicum
- Julienne vegetables with spicy yoghurt
- Bacon, tomato, lettuce and avocado

Canape (min 25 pieces)

Cold

Rice paper rolls, Chicken, cucumber, mint and plum sauce	\$ 4.00
Smoked salmon dill pancakes, cream cheese and capers	\$ 4.00
Smoked chicken and waldorf salad in boxes	\$ 3.50
Prawn cocktail in mini cups	\$ 4.00
Pumpernickel, brie and grape	\$ 3.00
Spinach, Pumpkin and Feta frittata	\$ 3.00

Hot

Mini Burgers	\$ 4.50
Tomato, feta and basil tart	\$ 3.50
Fish, corn and coriander cakes with sweet chilli sauce	\$ 3.50
Homemade Sausage Rolls with tomato chutney	\$ 3.00
beef and burgundy pies	\$ 4.00
Indian samosa with minted yoghurt	\$ 3.00
Bacon and basil pesto tarts	\$ 3.00
Aranchini - Pea and parmesan	\$ 3.50



Custom Conference Packages

Platters

Breakfast Platter - 6 Serves (Croissants, Mini Muffins, Fruit Danishes)	\$33.00
Large Seasonal Fruit Platter 6- 10 serves	\$48.00
Small Seasonal Fruit Platter 5 serves	\$30.00
Selection 3 dips, Turkish bread and grissini sticks 6-10 serves	\$63.00
Antipasto Platter with cured meats & marinated vegetables 6-10 serves	\$65.00

Hot Food Trays - All can all be made gluten free if you request them.

Serves 8 -**10** serves per tray

Traditional beef lasagne	\$78.00
Pasta baked roasted vegetables, cream & cheese sauce	\$65.00
Penne roasted tomato Sugo, chicken, basil & parmesan	\$78.00
Chili for a crowd, spicy chili beef with kidney beans, tomato capsicum and	\$78.00
Hungarian Beef Goulash, Slowly Braised Beef in Hungarian Spices	\$78.00
Pork and Olive Stew, Tomato, Chorizo & Carrots	\$78.00
Tagine Lamb, Chick pea, Sweet potato & Apricot Tray	\$86.00
Thai Chicken, Pumpkin and Coconut Curry	\$78.00
Madras Beef and Potato Curry Tray	\$78.00

Platters— Salads (serves 6-8)

Greek, Cucumber, Feta, Red Onions, Tomato leaves and a vinegrette	\$23.00
Cous Cous Salad, Tomato, Broccoli, Rocket, Almonds, Lemon and Mint Yo-ghurt sauce	\$23.00
Roasted Pumkin, Green beans, Feta, Baby Spinach, Pumpkin Seeds with a Ginger Dressing	\$23.00
Quinona, Corn, Roasted Capsicum, Carrot with Herbs and Cajun Spice Dress- ing	\$23.00
Garden Salad with Cucumber, Spring Onion, Peas, Cherry Tomato, Mixed Leaves with a Balsamic dressing	\$23.00



Custom Conference Order Form

EVENT DATE		CONTACT NAME	
EMAIL		NUMBER OF GUESTS	

ITEM DESCRIPTION	QTY	UNIT \$	TOTAL
TOTALS			

DIETARY REQUIREMENTS