



MARY MACKILLOP PLACE

OUT OF THE *Ordinary*

Event Packages & Dining Options

Spring & Summer 2018



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Working Conference Package

Arrival Tea & Coffee

Freshly brewed coffee & selection of teas

Morning Tea

Selection of ONE of the following choices:

Croissants	Scones
Danishes	Fruit skewers
Mini boutiques assorted	Gourmet Biscuits
Apple bites	Mini tarts
Lamingtons	Mini cup cakes

Freshly brewed coffee & selection of teas
Juices & Iced Water

Working Sandwich Lunch

Selection of FOUR from the following choices:

- * Soup of the day (seasonal)
- * Sandwiches (Vegetarian or meat fillings)
- * Baguettes (Vegetarian or meat fillings)
- * Wraps (Vegetarian or meat fillings)
- * Hot melts (Vegetarian or meat filling)
- * Enchilada – (Vegetarian or chicken options made from corn tortilla)
- * Pizza (Vegetarian or meat options)
- * Quiche: Lorraine, spinach feta, mixed vegetables
- * Skewers: Chicken, vegetable
- * Greek salad
- * Garden salad
- * Mediterranean pasta salad

Includes:

Seasonal fresh fruit platter
Cake platter
Freshly brewed coffee & selection of teas
Juices & Iced Water

Afternoon Tea

Selection of ONE of the following choices:

Croissants	Scones
Danishes	Gourmet Biscuits
Mini boutiques assorted	Fruit skewers
Apple bites	Mini tarts
Lamingtons	Mini cup cakes

Freshly brewed coffee & selection of teas
Juices & Iced Water

Equipment Essentials (inclusive with packages)

Flip chart
Whiteboard & markers
Data projector & screen
Iced Water & Mints

Minimum 15 guests

Full Day Conference	\$65.00 per guest
Half Day Conference	\$50.00 per guest

Two and Three Course Plated - Lunch & Dinner

Entrées and/or Mains

From the ocean

- Sweet chilli of the day with wok tossed noodles
- Fish of the day served with Mexican green rice and a corn and tomato salsa
- Dukkha crusted fish of the day with a Moroccan tomato and cardamom sauce, and steamed broccolini

From the farm

- Pork escalopes with potato au gratin and caramel miso, with a micro herb salad
- Braised and barbecued pork shoulder with cider ketchup and roasted new potatoes and radishes

- Lamb cutlets with roasted cauliflower puree and pomegranate drizzle
- Barbecued lamb shoulder with potato wedges and a cos lettuce, fetta and green pea salad

- Beef, beetroot and sweet potato curry
- Bulgogi marinated beef with steamed rice, pickled vegetables and kimchi
- Grilled beef atop roasted sweet potato wedges, with tomato and avocado salsa, and lime buttered corn
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- Chicken Supreme with mashed cannellini beans, wilted greens and fried artichokes
- Smoked chicken breast with strawberries, spinach and enoki mushrooms with a chocolate balsamic dressing
- Roasted yoghurt butterflied chicken with war rice salad

From the garden

- Vegetarian Moussaka with eggplant, roast capsicum and zucchini, topped with mashed potato (V)
- Saag Paneer...aromatic spiced silver beet and paneer, served with steamed rice (V)
- Zucchini, jalapeno and feta nachos (V)

Desserts

- Lemon tart
- Cheesecake of the day
- Orange almond and quinoa
- Lumberjack cake
- Pecan pie
- Coconut and mango torte
- Celestial mud cake (GF)
- Fruit salad (GF, DF)
- Ice cream (GF available)
- Cheese platter (GF)

Minimum 15 guests

2 Course Plated Lunch & Dinner	\$40.00 per guest
3 Course Plated Lunch & Dinner	\$47.00 per guest
Beverage waiter	\$175.00 per event
Corkage	\$2.50 per guest
Weekend Surcharge	\$2.50 per guest

Gourmet Buffet - Lunch & Dinner

Please select two mains, two salads and two desserts.

Mains

From the ocean

- Sweet chilli of the day with wok tossed noodles
- Fish of the day served with Mexican green rice and a corn and tomato salsa
- Dukkha crusted fish of the day with a Moroccan tomato and cardamom sauce, and steamed broccolini

From the farm

- Pork escalopes with potato au gratin and caramel miso, with a micro herb salad
- Braised and barbecued pork shoulder with cider ketchup and roasted new potatoes and radishes

- Lamb cutlets with roasted cauliflower puree and pomegranate drizzle
- Barbecued lamb shoulder with potato wedges and a cos lettuce, fetta and green pea salad

- Beef, beetroot and sweet potato curry
- Bulgogi marinated beef with steamed rice, pickled vegetables and kimchi
- Grilled beef atop roasted sweet potato wedges, with tomato and avocado salsa, and lime buttered corn
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- Chicken Supreme with mashed cannellini beans, wilted greens and fried artichokes
- Smoked chicken breast with strawberries, spinach and enoki mushrooms with a chocolate balsamic dressing
- Roasted yoghurt butterflied chicken with war rice salad

From the garden

- Vegetarian Moussaka with eggplant, roast capsicum and zucchini, topped with mashed potato (V)
- Saag Paneer...aromatic spiced silver beet and paneer, served with steamed rice (V)
- Zucchini, jalapeno and feta nachos (V)

Salads

- Grilled haloumi with watermelon and capers
- Wild rice and chick pea salad
- Singapore noodle salad
- Quinoa and sweet potato salad
- Summer beetroot salad
- Black rice and cranberry salad
- Cyprus grain salad
- Creamy pasta salad

Desserts

- Lemon tart
- Cheesecake of the day
- Orange almond and quinoa
- Celestial mud cake (GF)
- Ice cream (GF available)
- Coconut and mango torte
- Lumberjack cake
- Pecan pie
- Fruit salad (GF, DF)
- Cheese platter (GF)

Minimum 15 guests

Buffet lunch & dinner	\$35.00 per guest
Beverage waiter	\$175.00 per event
Corkage	\$2.50 per guest
Weekend surcharge	\$2.50 per guest

Sunrise Breakfast

Continental breakfast selection

Selection of cereals
Muffins, Danishes & croissants
Yoghurts
Nuts & dried fruits
Fresh seasonal fruit
Toast (white, wholemeal, fruit)
Australian preserves, honey & butter

Beverages

Freshly brewed coffee & continuous tea
Fresh orange juice
Fresh apple juice
Iced Water

Hot Breakfast Selection (in addition to Continental Breakfast)

Scrambled eggs
Crispy bacon
Sausages
Grilled mushrooms
Roasted tomato
Crispy Hash Browns
Toast (white, wholemeal, fruit)

Beverages

Freshly brewed coffee & continuous tea
Fresh orange juice
Fresh apple juice
Iced Water

Minimum 15 guests

Continental breakfast	\$20.00 per guest
Hot breakfast	\$30.00 per guest
Weekend surcharge	\$2.50 per guest



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Cocktail Canapé Menu – Lunch & Dinner

- Bolognese arancini
- Moroccan lamb meatballs
- Filo cheese triangles
- Tempura prawns
- Mini pumpkin pides
- Mini Cornish pasties
- *Mini pies (G/F)
- *Mini quiches (G/F)
- Mini Wellingtons
- Mini sausage rolls
- Mixed skewers
- Chicken prawn and ginger wontons
- Beetroot blini with toasted mushroom
- Smoked salmon and avocado boats (G/F) (D/F)
- Marinated olives (G/F) (D/F)

*Can be prepared in gluten free

Minimum 15 guests

1 hour package: 8 canapés	\$23.00 per guest
2 hour package: 12 canapés	\$34.00 per guest
3 hour package: 16 canapés	\$45.00 per guest
Beverage waiter	\$175.00 per event
Corkage	\$2.50 per guest
Weekend Surcharge	\$2.50 per guest



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Equipment Essentials \$

Data projector	\$250
Electronic smart board (D'Arcy room only)	\$250
Laptop/Computer	\$180
DVD and screen	\$150
Lectern with microphone	\$80
Lapel / Headset microphone	\$75
Cordless microphone	\$75
Internet access (daily)	\$50
Conference phone	\$50
Standard technical support (daily)	\$350
Standard technical support (hourly)	\$50
Specialized technical support (daily)	price on request
Television	\$100
Flip chart & whiteboard	\$50
CD player	complimentary
Overhead projector	complimentary
Facsimile (per sheet)	\$2.75
Photocopy (per sheet)	\$0.40c
Stationery (notepad & pen)	\$5
Auditorium staging (per piece - max 10 pieces)	\$50

Room capacities & Rates

Room Name

	Set-Up Examples	Full Day Rate	Half Day Rate	Evening Rate
(Capacity)		\$	\$	\$
Auditorium	Theatre (190)	1200	900	700
Tenison Woods	Theatre (100)	700	500	500
Lochaber	Classroom (40)	700	500	500
Old School House	Dining (80)	700	500	500
Branagan	Boardroom (20)	700	500	500
Mahony	Boardroom (20)	500	400	400
D'Arcy	Boardroom (14)	500	400	400
Gazebo & Gardens	Boardroom (14)	400	200	200

Full Day 7am to 5pm / Half Day 7am to 12pm or 12pm to 5pm / Evening 6pm to 11pm
Please note: no catering or equipment is included within the room only hire rates.



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