

Thank you for considering the Astro Dish Motor Inn as a venue for your upcoming Conference

The Function Room is equipped with all the tools you may require for your event:

- 60" Plasma TV with USB & SD card compatibility
- Blu-ray Disc player
- LCD Projector, mounted
- Extra-large projector screen
- VGA & HDMI ports and Aux/PC Audio port
- Cordless microphone
- Fully integrated sound system.

You will need to advise us of your requirements in relation to room layout, i.e. theatre style, U shape, open cabaret, boardroom style and classroom style.

The Conference Room Hire is \$150 per day and the package includes:

- Room set up
- Cordless Microphone & Lectern
- Full sound system (iPod dock, HDMI, VGA & Aux ports)
- Wireless Internet
- Flip chart with paper (optional)
- LCD Data Projector
- Filtered Water & Mints

Function Menu

Morning Tea \$9.50 per person

- Muffins
- Scones
- Fruit Platter
- Tea/Coffee

Lunch \$17.00 per person

- Sandwiches
- Hot Finger Food
- Fruit Platter
- Tea/Coffee

Afternoon Tea \$7.00 per person

- Cakes
- Biscuits
- Slices
- Tea/Coffee

LUNCH / DINNER GROUPS

(Minimum of 20 persons)

TWO Course - \$39.50 PER PERSON
THREE Course - \$48.50 PER PERSON

ENTREE (Select three)

- Tandoori Chicken Skewer – oven roasted chicken skewers marinated in tandoori spices
- Crumbed Camembert – with cranberry sauce
- Vegetarian Skewer – Mushroom, Capsicum, Zucchini, Cherry Tomato
- Lamb Kofta – with minted yoghurt
- Pork Gyoza – with coriander & lime dressing

BUFFET

- Beef Stroganoff
- Thai Green Chicken Curry
- Stir Fried Vegetables
- Steamed Basmati Rice
- Platter of cooked, smoked and cured meats – Chicken, ham, beef
- Chat potatoes – with Spring Onion and Seeded Mustard Dressing
- Garden Fresh Salad – fresh green leaves, cherry tomatoes with a vinaigrette dressing

DESSERT (Select two)

- Individual Pavlova with cream & fresh fruit
- Lemon Lime Citrus Tart with Chantilly Cream & fresh fruit
- Chocolate Cake with Chantilly Cream & Strawberries

Buffet Meal is accompanied by crusty Bread Rolls & Butter

Self Serve Tea & Coffee
A selection of Dilmah Teas & Robert Timms Coffee

LUNCH / DINNER GROUPS

(Minimum of 20 persons)

2 COURSES - \$41.50 PER PERSON

TWO entrée & TWO main

OR

TWO main & TWO dessert

3 COURSES - \$58.00 PER PERSON

TWO entrée & TWO main & TWO dessert

ENTRÉE

- Tandoori Chicken Skewers
- Crumbed Camembert with Rocket Salad and Cranberry Dressing
- King Prawn Cocktail – served on a bed of lettuce with seafood sauce
- Crumbed Whiting Fillets – served on a bed of lettuce with tartare sauce
- Lamb Kofta Skewers – arranged on lettuce with yoghurt dipping sauce

MAIN

- Classic Roast (choose either Lamb, Pork or Beef) with roasted vegetables
- Grilled Barramundi Fillet with creamy garlic sauce & salad
- Crumbed Barramundi Fillet with a Lemon Pepper Crumb & salad
- Chicken Breast with a creamy garlic sauce & salad
- Crumbed cutlets with traditional gravy & vegetables
- Supreme of Chicken Breast with an Apricot Brandy sauce & vegetables

DESSERT

- Chocolate Mousse with cream
- Trifle with custard and cream
- Fresh Fruit Salad & Icecream
- Lemon Lime Citrus Tart with Chantilly Cream & fresh fruit
- Chocolate Cake with Chantilly Cream & Strawberries
- Apple Crumble with Custard & Cream

All Main Meals are served with Bread Roll & Butter