



Conference & Banquet Kit



Conference Day Package

With time always limited, high delegate expectations and a budget that it is not always what you would like it to be, organising a conference at Seasons Botanic Gardens will pleasantly surprise you on all counts.

:: BOARDROOM PACKAGE ::

Boardroom

set with pads, pens, iced water & mints

Arrival Tea & Coffee

freshly brewed coffee & a selection of teas

Morning Tea

served with one item from our bakery selection

Corporate Lunch

to be ordered & served at Citro Restaurant

Afternoon Tea

served with one item from our bakery selection

Standard Equipment

whiteboard x 1, flipchart x 1, projector screen x 1

Conference Room Hire Included*

:: DAY DELEGATE PACKAGE ::

Garden Room or Botanic Room or Boardroom

set with pads, pens, iced water & mints

Arrival Tea & Coffee

freshly brewed coffee & a selection of teas

Morning Tea

served with one item from our bakery selection

Working Lunch

choose from our selection of Working Lunches & served in the pre-function area

Afternoon Tea

served with one item from our bakery selection

Standard Equipment

whiteboard x 1, flipchart x 1, projector screen x 1

Conference Room Hire Included*



:: SHORT DAY DELEGATE PACKAGE ::

Garden Room or Botanic Room or Boardroom

set with pads, pens, iced water & mints

Arrival Tea & Coffee

freshly brewed coffee & a selection of teas

Morning Tea

served with one item from our bakery selection

Working Lunch

choose from our selection of Working Lunches & served in the pre-function area

Standard Equipment

whiteboard x 1, flipchart x 1, projector screen x 1

Conference Room Hire Included*

**If numbers are less than 20, a room hire rate will apply.*



Breakfast Packages

SEASONS CONTINENTAL BREAKFAST BUFFET

(Minimum of 20 people)

Our buffet selection is a light & easy start to the day, which comprises of the following:

Chefs bread basket	Natural & fruit flavoured yoghurt
Selection of cereals	Assortment of Danish pastries
Seasonal fruit platter	Variety of fresh fruit juices
Freshly brewed coffee & a selection of teas	

SEASONS FULL BREAKFAST BUFFET

(Minimum of 20 people)

This is a sure way to fire up your day, which includes a selection of hot & cold breakfast items:

Chefs bread basket	Natural & fruit flavoured yoghurt
Selection of cereals	Assortment of Danish pastries, croissants & muffins
Seasonal fruit platter	Creamy scrambled eggs
Crispy bacon	Sautéed mushrooms with fresh parsley
Chipolata sausages	Variety of fruit juices
Freshly brewed coffee & a selection of teas	

SEASONS EXECUTIVE BREAKFAST

Table selections of fresh fruit juices, seasonal fruit platter or assorted Danish pastries with **your choice of one** of the sumptuous selections below:

Fried or Scrambled Eggs
served on toasted English muffins

Eggs Benedict
poached eggs with shaved ham on a toasted English muffin, finished with Hollandaise sauce

Eggs Florentine
toasted English muffin with a layer of sautéed spinach leaves, topped with Hollandaise sauce

*All served with grilled bacon, chipolata sausages, grilled herb tomatoes & hash browns
Accompanied with freshly brewed coffee and a selection of teas*



Breakout Menus

ARRIVAL TEA & COFFEE

Freshly brewed coffee & a selection of teas

STANDARD MORNING OR AFTERNOON TEA

Freshly brewed coffee & a selection of teas, served with one selection from our bakery:

Assorted Danish pastries

Sweet mini muffins

Hot jam doughnuts

Lamingtons

Carrot cake

Assorted homemade biscuits

PREMIUM MORNING OR AFTERNOON TEA

Freshly brewed coffee & a selection of teas, served with one selection from our bakery:

Scones with jam & cream

Vanilla slices

Mini gourmet pies

Mini quiches

Mini sausage rolls

AFTERNOON TEA WITH HOMEMADE BISCUITS

Freshly brewed coffee & a selection of teas, served with Chef's home-style biscuits



Working Lunches

BOTANIC GARDEN LUNCH

Turkish bread filled with a variety of fillings: Virginian ham, mild salami, smoked chicken, smoked salmon, marinated vegetables, crisp lettuce, sliced tomato, red onion, chilli chutney & homemade mayo dressing

Mini gourmet pies

Mixed salad with tomatoes, cucumbers & olives

Sliced seasonal fruit platter

All above menus are accompanied with freshly brewed coffee and a selection of teas along with a variety of soft drink and juice

YARRA RIVER PICNIC

Executive sandwiches filled with a variety of fillings: Virginian ham, mild salami, smoked chicken, smoked salmon, marinated vegetables, crisp lettuce, sliced tomato, red onion, chilli chutney & homemade mayo dressing

Mini gourmet quiches

Caesar salad with crispy bacon

Sliced seasonal fruit platter

All above menus are accompanied with freshly brewed coffee and a selection of teas along with a variety of soft drink and juice



GRAND ASIA LUNCH

(Minimum of 10 people)

Assorted sushi rolls accompanied with wasabi & soy sauce

Hokkien noodles with chicken & vegetables

Fried pork dumplings & vegetable dumplings

Prawn crackers

Sliced seasonal fruit platter

All above menus are accompanied with freshly brewed coffee and a selection of teas along with a variety of soft drink and juice

MEXICAN FIESTA

Chicken & vegetarian wraps accompanied with tomato salsa, lettuce & cucumbers

Potato & egg salad with mayo dressing

Nachos topped with cheese accompanied with salsa & guacamole

Spicy wedges accompanied with sour cream & sweet chilli sauce

Sliced seasonal fruit platter

All above menus are accompanied with freshly brewed coffee and a selection of teas along with a variety of soft drink and juice

A DAY IN THE PARK

Platter of shaves deli meats & char-grilled marinated vegetables

Fresh sourdough bread accompanied with classic dips

Char-grilled chicken salad & ocean trout salad

Sliced seasonal fruit platter

All above menus are accompanied with freshly brewed coffee and a selection of teas along with a variety of soft drink and juice



Lunch or Dinner Buffet

(Minimum of 20 people)

Whether organising a lunch or dinner this is a great way to individually tailor a menu to your events specific requirements. At Seasons botanic Gardens our Chef will be more than happy to incorporate any dietary requirements or special needs into set buffets.

Seasons Premium Lunch / Dinner

2 cold selections, 3 hot selections and 1 selection from desert

Standard Lunch / Dinner

2 cold selections, 2 hot selections and 1 selection from desert

Cold Selection

Assortment of Japanese sushi

Mesclun salad with roast pumpkin seared capsicum with pine nuts

Caesar salad

Seasons potato salad

Hot Selection

Traditional Greek moussaka

Malaysian chicken curry with roti bread

Roasted scotch beef served with a red wine jus

Rosemary chicken legs

Penne pasta with sun dried tomatoes, pine nuts and olive oil

*) All hot dish selections are served accompanied with roasted chat potatoes in garlic & herbs, fragrant Jasmine rice, and a medley of steamed vegetables

Dessert Selection

Citrus tart with double cream

Variety of home made cakes

*Lunch or Dinner Buffet are accompanied with hot bread rolls,
freshly brewed coffee and a selection of teas.*



Cocktail Reception

Cocktail parties or pre-dinner canapés at Seasons Botanic Gardens are an elegant affair. Whether hosted in our Citro Restaurant, or one of our private dining areas, this together with one of our extensive beverage packages, organising a memorable event at Seasons Botanic Gardens is simple.

5 pieces per person

selection of 3 canapés

8 pieces per person

selection of 4 canapés

12 pieces per person

selection of 6 canapés

14 pieces per person

selection of 7 canapés

Please select any combination from the hot and cold canapés selections:

Cold Canapés

Assorted sushi with pickled ginger, wasabi & soy sauce

Mini tarts filled with chicken & chives

Chicken liver pate served on croutons

Mushroom palmiers topped with feta cheese

Peach, cucumber & prawn skewers with sweet & sour sauce

Vietnamese prawn or vegetarian rice paper rolls

Smoked salmon & dill canapé with cream cheese

Bruschetta

Hot Canapés

Tempura calamari with dipping sauce

Chicken curry puffs

Vegetable samosas with mango chutney

Steamed barbeque pork buns

Peking duck spring rolls with sweet chilli sauce

Fried chicken wontons

Fish goujons with dill mayo

Pork siu mai dumplings

Mini pizzas with assorted toppings

Tandoori chicken skewers with raita sauce

Mini ricotta & spinach in filo pastry



Beverage Packages

STANDARD BEVERAGE PACKAGE

Conference cabernet & chardonnay wines, sparkling wine, heavy & light beer, orange juice, and soft drinks

\$17.00 per person

1 hour package

\$25.00 per person

2 hour package

\$35.00 per person

3 hour package

\$45.00 per person

4 hour package

\$18.00 per person

Additional half hour

PREMIUM BEVERAGE PACKAGE

Premium cabernet & chardonnay wines, sparkling wine, mineral water, heavy & light beer, orange juice, mineral water, and soft drinks

\$20.00 per person

1 hour package

\$30.00 per person

2 hour package

\$40.00 per person

3 hour package

\$50.00 per person

4 hour package

\$18.00 per person

Additional half hour

Extended beverage packages are available upon request, or for a more detailed selections of wine, you may choose to view our extensive wine list



Seasons Set Menu

Our set plated dinner options are extensive. Our chef has constructed a few menu guidelines. Should you have any special requests or particular favorites please contact our functions coordinator.

Standard Set Menu

2 course lunch or dinner (alternate serve)

Seasons Premium Set Menu

3 course lunch or dinner (alternate serve)

Please select 2 or 3 dishes from your choice of course selections:

ENTRÉE

Soup of the day with crusty bread

Trio of dips with pita bread & olives

Smoked salmon stack with crispy bacon, croutons & poached egg

Fresh oysters with lemon wedges & garden salad

MAIN COURSE

Cannelloni stuffed with spinach & ricotta on asparagus and Napoli sauce

Braised lamb shank on garlic mash potatoes with red wine sauce

Chicken supreme stuffed with ham & brie cheese on mustard cabbage topped with mustard seed sauce

Fresh fish of the day grilled and served on honey pumpkin with tartare sauce

Scotch fillet on mashed potatoes & asparagus with green pepper corn sauce

Chicken curry with steamed rice, flaky roti & mango chutney

Seared Atlantic salmon fillet on sautéed green beans & salmon caviar beurre blanc

Linguini with sautéed mushroom, chicken & spinach mixed with Napoli & cream sauce

DESSERT

Citrus tart with passion fruit sauce & a scoop of homemade ice cream

Trio of homemade ice cream with chocolate wafers

Cake of the day with whipped cream & compote sauce

Fresh fruit salad with whipped cream



Audio Visual Equipment

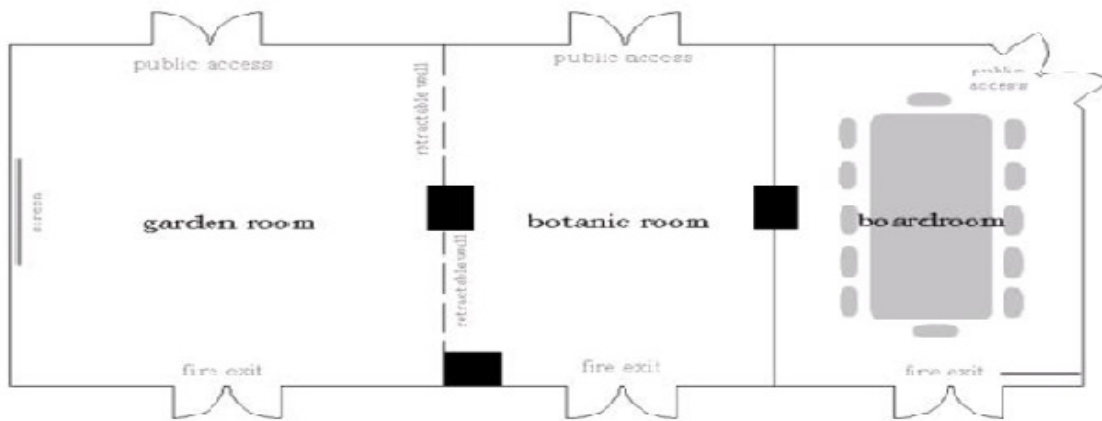
Item for Hire	Amount *
Whiteboard	\$45.00
Lectern	\$100.00
Lectern & Microphone	\$150.00
Flipchart	\$45.00
TV & DVD Player	\$80.00
Lapel Microphone	\$190.00
Handheld Microphone & Stand	\$190.00
Electronic Whiteboard	\$200.00
Data Projector	\$200.00
Laptop	\$200.00
Tripod Projector Screen	\$100.00
Computer Speakers	\$80.00
2-Speaker Sound System	\$150.00

** All hire rates quoted on per day hire*

Capacity

Venue	Boardroom	Classroom	U-Shape	Theatre	Cabaret	Cocktail	Banquet
Boardroom	12	-	-	-	-	-	12
Botanic Room	24	27	20	50	24	50	40
Garden Room	34	45	35	80	40	80	50
Garden Botanic Room	-	60	-	130	72	130	90
Plaza 101 *	14	-	-	-	-	-	14

*Plaza 101 is our private board room that comes along with its very own secluded lounge room and Inter-connecting washroom.



Garden Room – 8.5m x 11.5m,

Botanic Room – 8.5m x 8m

Board Room – 8.5m x 5m.

