



Alpha Hotel
Eastern Creek

MEETINGS &
EVENTS

**PACKAGES
& MENUS**

P (02) 8889 7700 F (02) 8889 7710
functions.easterncreek@alphahotels.com.au
www.alphahoteleasterncreek.com.au



CONFERENCE PACKAGES

FULL DAY DELEGATE

\$69.00/ DELEGATE

- Freshly brewed coffee & herbal teas served upon arrival & throughout the day
- Chef prepared morning & afternoon tea
- Full buffet or working lunch
- Mints, iced water & conference stationary packs on tables
- Function room hire with free wifi
- Standard audio visual equipment: projector screen, whiteboard & flipchart

HALF DAY DELEGATE

\$58.00/ DELEGATE

- Freshly brewed coffee & herbal teas served upon arrival & throughout the day
- Chef prepared morning or afternoon tea
- Full buffet or working lunch
- Mints, iced water & conference stationary packs on tables
- Function room hire with free wifi



ALSO AVAILABLE

- Electronic whiteboard - \$250.00/ day
- Data projector - \$35.00/ day
- Sound system including microphone - \$175.00/ day
- Dance floor - \$200.00/ day
- Lectern - \$100.00/ day
- Stage (2m x 2m) - \$250.00/ day



MORNING & AFTERNOON TEA MENUS

As part of your day delegate package, please choose one of the following options for morning & afternoon tea.

All tea breaks include freshly brewed Vittoria Coffee & Aurora tea selection. Or, alternatively as an individual purchase at \$10.00/ person.

SWEET

SELECT ONE ITEM

- Almond & chocolate croissants
- Hazelnut twist
- Portuguese tarts
- American style home baked cookies
- Assorted mini danish & muffins
- Assorted glazed & filled donuts
- Homemade scones with jam & cream
- Pear & raspberry bread slice
- Banana bread slice
- Mixed friands (blueberry, raspberry & almond)

SAVOURY

SELECT ONE ITEM

- Assorted house baked mini quiche
- Mini gourmet sausage rolls
- Ham & cheese croissants
- Ham, cheese & tomato melt
- Gourmet vegetable curry puff
- Bacon & Egg scroll
- Mini lamb & rosemary pie

DAY DELEGATE LUNCH MENUS

Please select one lunch menu. All lunches include freshly brewed coffee, teas and juice.

These menus are available as part of our day delegate packages. Alternatively, the lunch menus are also available individually at set prices. Minimum numbers apply.

WORKING LUNCH

\$28.00/ PERSON

SANDWICHES

CHOOSE THREE FILLINGS PER DAY. SERVED IN A MIXTURE OF BREAD, WRAPS & ROLLS

- Tuna
- Roast beef
- BBQ chicken
- Ham
- Creamed egg
- Grilled vegetable
- Smoked salmon
- Fresh salad

+

FRESH SALAD RANGE

SELECT ONE PER DAY

- Greek salad
- Traditional Ceasar salad
- Tomato, boconcini & basil salad
- Rocket & parmesan salad
- Apple & walnut salad
- Italian roast vegetable salad



DAY DELEGATE LUNCH MENUS

HOT BUFFET LUNCH

(Instead of working lunch)

\$35.00/ PERSON + \$3 SURCHARGE FOR FISHERMAN'S FEAST

Choose one buffet from below options

DOWN UNDER

- Baked dinner roll
- Char grilled steak w/ gravy
- Chicken skewers
- Baked jacket potato w/ sour cream
- Steamed vegetables
- Caesar salad
- Fresh seasonal fruit

ITALIANO

- Roast pumpkin and sage ravioli w/ pesto cream sauce
- Traditional beef lasagne w/ trio cheese
- Assorted wood fire pizza
- Garlic & herb bread
- Tomato, bocconcini & basil salad w/ baby spinach
- Rocket & parmesan salad
- Fresh seasonal fruit

FISHERMAN'S FEAST

- Crumbed or grilled fish
- Calamari rings
- Tempura battered prawns
- Beer battered chips
- Baked dinner roll
- Apple & walnut salad
- Fresh seasonal fruit

ASIAN DELIGHT

- Singapore noodles
- Baked tandoori chicken breast w/ sweet chilli & coriander
- Mild Malay chicken curry
- Stir fried Asian greens
- Asian egg salad

BBQ BUFFET MENU

\$55.00/ PERSON

COLD ITEMS

Selection of freshly baked baguettes, dinner rolls & ciabatta loaf

Greek salad

Caesar salad

Coleslaw

HOT ITEMS

Grilled sirloin steak w/ béarnaise sauce or red wine jus

BBQ beef sausages

Chicken skewers

Jacket potato & roast pumpkin w/ sour cream

Steamed vegetables

DESSERT

Freshly sliced fruit platter

Selection of gourmet cakes

Platter of King Island cheeses w/ quince, dried fruits & crackers

Freshly brewed coffee and herbal teas



PLATED DINNER MENU

TWO COURSE, ALTERNATE SERVE \$49.00/ PERSON
THREE COURSE, ALTERNATE SERVE \$65.00/ PERSON

ENTREE

Salt + pepper squid on rocket and parmesan salad
Prawn & chorizo skewers w/ fresh lemon wedges & peri peri side sauce
BBQ duck rice paper rolls w/ soy dipping sauce
Chicken caesar salad w/ baby cos, parmesan croute, bacon & homemade dressing
Potato + bacon soup w/ basil puree
Satay chicken skewers

MAIN

Stuffed chicken breast w/ spinach + ricotta served on creamy parmesan risotto
Slow roasted pork belly on braised cabbage mash w/ asian green, apple sauce & beetroot reduction
Char grilled beef fillet with roast potatoes w/ garlic skewered prawns, slow roasted tomatoes, asparagus & red wine jus
Choice of roasted barramundi fillet or atlantic salmon fillet on saffron mash w/ wilted spinach, mango & avocado salsa
Penne chorizo w/ spinach, semi-dried tomatoes, capsicum & olives simmered in napoli sauce
Butter chicken w/ steamed jasmine rice, roti bread & pappadum

DESSERT

Date & chocolate pudding w/ butterscotch sauce & vanilla bean ice cream
Individual chocolate lava cake w/ vanilla bean ice cream
Vanilla & mango pannacotta w/ mix berries
Individual pavlova w/ fresh fruit, cream & passionfruit syrup



CANAPE, PLATTER & GRAZING MENU

MINIMUM 20 GUESTS

CANAPES

1HR CANAPES \$22.00/ PERSON (4 PIECES)

2HR CANAPES \$33.00/ PERSON (6 PIECES)

3HR CANAPES \$44.00/ PERSON (8 PIECES)

COLD

Tomato & basil bruschetta w/ shaved parmesan cheese

Smoked salmon & cream cheese roulade on blini w/ spinach & dill mayo

Prawn & guacamole tart w/ sour cream & sweet chilli

Bocconcini cheese, roasted cherry tomatoes, basil & olive tartlet

Roast beef on crispy bread w/ beetroot relish

Roast turkey on mini toast w/ brie & cranberry

HOT

Vegetarian spring rolls & samosas w/ sweet soy & chilli dipping sauces

Lamb & rosemary pies w/ tomato sauce

Mushroom arancini w/ aioli

Lamb koftas w/ mint yoghurt

Tempura battered prawns w/ ginger, coriander & lime dipping sauce

Salt & pepper squid

Lemon & dill fishcakes w/ homemade tartare

SWEET

Chocolate dipped strawberries

Mini cakes

Mix fruit skewers

PLATTERS

BASED ON 10 PEOPLE

Spring rolls and samosas - \$45

Party pies and sausage rolls - \$55

Sandwiches- \$75

Muffins and Danish - \$55

Antipasto platter, grilled vegetables, sliced meats & breads - \$65

Trio of house made dips & Turkish bread - \$40

Dessert platter - \$70

GRAZING STATION

\$12.50/ PERSON

Mix of slice meats, marinated olives, selection of cheeses, dried fruits & crackers.





BEVERAGES

As a guideline to help you plan your event, we offer a choice of charging on consumption or a beverage package. Consumption or "Bar Tab" Basis
This is based on a dollar amount set by you.

1HR \$25.00/ PERSON

2HR \$33.00/ PERSON

3HR \$39.00/ PERSON

4HR \$47.00/ PERSON

5HR \$55.00/ PERSON

The prices include unlimited amounts of the following:

BEER

A selection of different beers

WHITE WINE

Chardonnay, Sauvignon Blanc & Moscato

RED WINE

Cabernet Merlot & Shiraz Cabernet

SPARKLING WINE

Yarra Burn Cuvee Chardonnay

NON ALCOHOLIC

A variety of soft drinks & juices

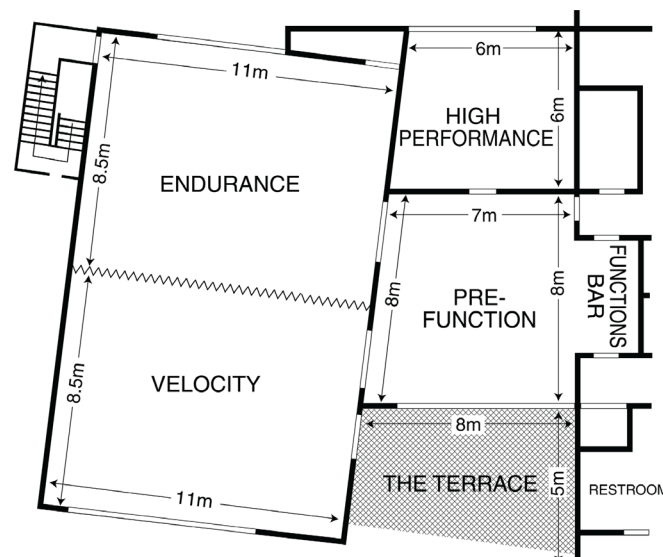




ROOM HIRE

Alpha Hotel Eastern Creek offers competitive rates for function room hire and will assist in meeting budgetary requirements. Talk to our Functions Co-ordinator for room hire rates. We are willing to negotiate room hire prices based on catering spend.

VENUE	FULL DAY	HALF DAY
Endurance	\$450.00	\$250.00
Velocity	\$450.00	\$250.00
Circuit	\$800.00	-
High Performance	\$300.00	\$175.00
Executive Lounge	\$350.00	-



3D FLOOR PLANS & TOURS

Visit our website for 3D floor plans and tours.





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