



MEETINGS & EVENTS

PACKAGES & MENUS

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ROOMHIRE

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

RATES

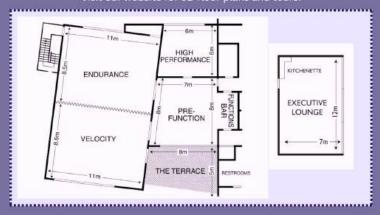
VENUE :	FULL DAY	HALFDAY	
Endurance	\$550	\$350	
Velocity	\$550	\$350	
Circuit	\$1000	\$1000	
High Performance	\$300	\$200	
Executive Lounge	\$450	\$450	
Oak Bar & Grill*	\$300	\$300	

CAPACITY

VENUE	THEATRE SEATING	CLASSROOM SEATING	U-SHAPE SEATING	BOARDROOM SEATING	CABARET	BANQUET SEATING
Endurance	70	35		30	25	50
Velocity	70	35		30	25	50
Circuit	140	70	60	50		110
High Performance	20	12	12	12		
Terrace/Pre - Function Bar) <u>1</u> 23

3D FLOOR PLANS & TOURS

Visit our website for 3D floor plans and tours.







CONFERENCE PACKAGES

Minimum of 10 PAX required for both Full and Half day delegates. Additional fees will apply for lesser amounts.

We are happy to cater for all dietary requirements. Please ensure you have any requests placed 5 days prior to day of function.

FULL DAY DELEGATE

\$74.00 PER PERSON

- Freshly brewed Vittoria coffee & Aurora tea selection served upon arrival and throughout the day
- Chef prepared morning & afternoon tea
- Working lunch
- Lollies, iced Water & conference stationary packs on tables
- Function room hire with free Wi-Fi
- Conference stationary kit including whiteboard markers, stapler, sticky notes, scissors and more.
- Standard audio visual equipment: projector screen, whiteboard & flipchart

HALF DAY DELEGATE

\$68.00 PER PERSON

 Same inclusions as Full day package with choice of either morning or afternoon tea - not both

ALSO AVAILABLE

- Electronic whiteboard \$300 per day
- Sound system including microphone - \$200 per day
- Lectern \$100 per day
- Stage (2m x 2m) \$300 per day

Upgrade your working lunch to a hot buffet lunch for just \$7 extra per person.



LIGHT REFRESHMENTS

Served in Pre-Function area.

\$13.0 per person.*

*Price if not booked as part of a day delegate package.

Minimum numbers required.

BOOKING A DAY DELEGATE PACKAGE?

Please select one sweet **OR** one savoury option for morning and/ or afternoon tea.

All tea breaks include freshly brewed Vittoria Coffee & Aurora tea selection & Juice.

SWEET | SELECT ONE ITEM

- Nutella Puffs
- Chocolate Brownies
- Assorted danish & muffins
- Assorted glazed & filled donuts
- Mixed friands (blueberry, raspberry & almond)
- Homemade scones with jam & cream
- · Banana bread slice

SAVOURY | SELECT ONE ITEM

- Chicken mushroom arancini balls
- Vegetarian dim sims
- · Roast pumpkin, spinach & fetta fritters
- · Assorted house baked mini quiche
- Mini gourmet sausage rolls
- Ham & cheese croissants
- Mini lamb & rosemary pie
- Ricotta & spinach triangles



WORKING LUNCH

Served in Pre-Function area.

\$28.00 per person.*

*Price if not booked as part of a day delegate package.

Minimum numbers required.

BOOKING A DAY DELEGATE PACKAGE?

Please select three fillings + one fresh salad.

All lunches include freshly brewed coffee, teas, juice , sofr d& fruit platter.

SANDWICHES, WRAPS & ROLLS

- Tuna
- · Roast beef
- · BBQ chicken
- Han
- · Creamed egg
- Grilled vegetable
- Fresh salad



FRESH SALAD RANGE

- Vegetarian pasta salad
- · Creamy potato salad
- · Garden salad
- Greek salad
- · Traditional Caesar salad
- · Tomato, bocconcini & basil salad
- · Italian roast vegetable salad





HOT BUFFET LUNCH

MINIMUM OF 15 PAX REQUIRED

Served in Octane Restaurant.

\$45 per person.*

*Price if not booked as part of a day delegate package. Minimum numbers required.

BOOKING A DAY DELEGATE PACKAGE?

\$7 per person surcharge applies. Please select one buffet.

*Freshly sliced seasonal fruit inclusive with all Hot Buffet options.

• Stir Fried vegetables with Oyster

ASIAN FEAST

- · Sweet and Sour Pork
- Tender Chicken infused with rich Green Curry Sauce
- Thai style Fried Rice

ALPHA CURRY LOVERS

- Alpha Curry of the Week
- Bengali style butter chicken
- Saffron rice

- Naan bread
- · Poppadom's
- Chickpea salad

· Thai Beef Salad

OUTBACK FARMHOUSE

- Crackling Roast Pork glazed with Sweet Soy, Ginger & Lime OR Roast Beef with Gravy
- Roast butterfly Chicken served with Creamy Mushroom sauce
- Roast Potato w/ sour cream & chives
- Freshly Steamed Vegetables
- Garden Salad

STONE BAKED ITALIAN

- · Gourmet stone baked pizza range (four choices)
- Linguine Carbonara
- Beef or Vegetarian Lasagne
- Garlic & herb bread
- Garden Salad
- · Platter of Bruschetta





CANAPE, PLATTER & GRAZING MENU

MINIMUM 20 GUESTS

CANAPES

1HR CANAPES | \$25 PER PERSON (4 PIECES) 2HR CANAPES | \$35 PER PERSON (6 PIECES) 3HR CANAPES | \$45 PER PERSON (8 PIECES)

COLD

- · Prawn & cucumber w/ dill yoghurt and caviar
- · Pumpkin, spinach, hommus tartlet
- Smoked chicken w/ mango salsa, macadamia nuts on a crispy toast
- Tomato & basil bruschetta w/ shaved parmesan cheese
- Roast beef on crispy bread w/ beetroot relish
- Roast turkey on mini toast w/ brie & cranberry

HOT

- Sweet potato croguette w/ garlic aioli
- Chicken & mushroom arancini w/ garlic aioli
- · Roast pumpkin, spinach, fetta fritters
- Gormet beef meatballs with hollandaise sauce
- Vegetarian spring rolls & samosas w/ sweet soy & chilli dips
- Lamb koftas w/ mini yoghurt
- Tempura battered prawns w/ ginger, coriander & lime dips
- · Salt & pepper squid

SWEET

Chocolate dipped strawberries Mini cakes Mix fruit skewers

PLATTERS | BASED ON 10 PEOPLE

- Spring rolls and samosas \$55
- Party pies and sausage rolls \$65
- Antipasto platter, grilled vegetables, sliced meats & breads - \$75
- Trio of house made dips & Turkish bread \$50
- Sandwiches \$95
- Muffins and Danish pastries \$65
- Dessert platter \$80

GRAZING STATION

\$15 PER PERSON

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





PLATED DINNER MENU

We are happy to cater for all dietary requirements. Please ensure you have any requests placed 5 days prior to day of function.

TWO COURSE, ALTERNATE SERVE \$65 PER PERSON THREE COURSE, ALTERNATE SERVE \$75 PER PERSON

ENTREE

- · Ricotta and spinach Ravioli w/ herbs, tomato, napoli sauce and basil
- Beef Carpaccio w/ rocket, parmesan and grilled lemon
- Panko crumbed prawn cutlet w/ lemon wedges and ranch sauce
- Char Sui chicken spring roll w/ sweet chilli sauce
- · Salt & pepper squid on rocket and parmesan salad
- Chicken Caesar salad w/ baby cos, parmesan, croutons, bacon & homemade dressing

MAIN

- Corn fed chicken breast w/ roast pumpkin, heirloom vegetables and mushroom sauce
- Slow braised beef cheek w/ pomme purée, baby carrots and red wine gravy
- Pan roasted Barramundi fillet w/ pea potato mash, dill, dutch carrots and lemon caper sauce
- Herb crusted lamb rump w/ mushroom risotto, spinach, sun dried tomatoes and gravy
- Slow roasted pork belly on creamy cabbage mash w/ Asian greens, apple sauce & gravy
- Char grilled sirloin with roast potatoes w/ garlic skewered prawns, slow roasted tomatoes, asparagus & red wine jus
- 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/ mixed berries
- Individual pavlova w/ fresh fruit, cream & passionfruit syrup



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" is based on the dollar amount set by you. *

1HR | **\$27 PER PERSON** 2HR | **\$33 PER PERSON** 3HR | **\$39 PER PERSON**

BEER

Corona, Great Northern, Hahn Light, 150 Lashes & Victoria Bitter

WHITE WINE

Sauvignon Blanc & Moscato

RED WINE

Cabernet Sauvignon

NON ALCOHOLIC

A variety of soft drinks & juices

* A \$200 bar service charge is applicable if paying on consumption.*

