

coffs coast conference & camping centre  
**thecentre**

# CONFERENCE PACKAGES



(02) 6653 5311  
[www.coffscentre.org.au](http://www.coffscentre.org.au)

# premiumpackages

## Half-Day | \$35.00 per person

### Includes:

- Room hire, lectern, projector screen, pens, notepads, mints, iced water
- Morning Tea
- Lunch

## Full-Day | \$40.00 per person

### Includes:

- Room hire, lectern, projector screen, pens, notepads, mints, iced water
- Morning Tea
- Lunch
- Afternoon Tea

## Menu Options

### Morning Tea

- Freshly brewed coffee and selection of herbal teas
- Your choice of fresh baked cookies, scones w/ jam and cream, homestyle muffins (apple cinnamon / choc chip) or gourmet carrot cake

### Lunch

Your choice of one of the following:

- Traditional homestyle Italian beef lasagna with fresh garden salad
- Slow roasted leg of lamb, baked seasonal vegetables with rosemary and red wine jus
- Lightly crumbed chicken breast fillet with brandied peppercorn sauce
- Thai green chicken and coconut curry served on a bed of steamed jasmine rice
- Lightly beer battered flat head tails served with seasoned potato chips and homemade tartare sauce
- Grilled fish fillet with lemon butter rosette served with chunky potato chips
- Mediterranean char-grilled vegetable quiche with fresh garden salad
- Parmesan encrusted pumpkin risotto ball with fresh garden salad

All meals are served with a garden salad or fresh seasonal vegetables  
(alternate service is an additional \$5.00p.p)

### Afternoon Tea

- Freshly brewed coffee and selection of herbal teas
- Your choice of fresh baked cookies, scones w/ jam and cream, homestyle muffins (apple cinnamon / choc chip) or gourmet carrot cake



# superiorpackages

## Half-Day | \$40.00 per person

### Includes:

- Room hire, lecturn, projector screen, pens, notepads, mints, iced water
- Morning Tea
- Lunch

## Full-Day | \$45.00 per person

### Includes:

- Room hire, lecturn, projector screen, pens, notepads, mints, iced water
- Morning Tea
- Lunch
- Afternoon Tea

## Menu Options

### Morning Tea

- Freshly brewed coffee and selection of herbal teas
- Your choice of fresh pastries, fruit platter, selection of muffins
  - sweet (raspberry/white chocolate or blueberry/banana)
  - savoury (3 cheeses or cheese and bacon)

### Lunch

Your choice of one of the following:

- Baked chicken breast stuffed with fresh mango, wrapped in filo pastry, served with a creamy mango reduction
- Crumbed chicken breast topped with tomato concasse, local smoked ham and finished with melted cheese
- Double lamb cutlet, rosemary and parsley sauce on garlic potato mash
- Pan seared yearling rump steak served on a bed of buttered field mushrooms
- Grilled fish of the day drizzled with lemon and parsley sauce, served with homestyle thick potato chips
- Char-grilled zucchini and olive quiche with fresh garden salad and balsamic vinegarett dressing
- Mediterranean salad with roast capsicum, grilled zucchini, semi-dried tomatoes, olives topped with crumbled feta and balsamic dressing

All meals are served with garden salad or fresh seasonal vegetables  
(alternate service is an additional \$5.00p.p)

### Afternoon Tea:

- Freshly brewed coffee
- A selection of herbal teas
- Your choice of traditional dutch almond slice, chocolate fudge brownies or white chocolate and cherry slice



# additional options

## Catering:

- Fruit juice \$2.50 per person
- Tea and coffee on arrival \$2.50 per person
- All day tea and coffee \$5.00 per person
- All day biscuits and slices \$7.00 per person

## Lunch P.O.A

- Gourmet salad wraps, subs and foccacia platters available upon request
- Fresh sandwich platters available upon request.
- Hot mixed savoury platters available upon request

## Dinner \$25 per person

Your choice of one main and one dessert (alternate service is an additional \$5.00p.p)

- Aged eye fillet wrapped in bacon served with a brandy & green peppercorn sauce
- Seared salmon fillet on wasabi mash and asian greens and drizzled with sweet soy
- Baked fillet of sea perch served with a lemon butter rose
- Slow roasted rack of lamb served on garlic smashed potato, with mint jus
- Breast fillet of chicken pocketed with smoked ham and camembert
- Chicken breast filled with king prawns on a scented citrus cous cous circled with lemon beurre blank
- Medallions of veal with prawns and garlic cream sauce

## Dessert \$9.00 per person

- Brandy snap basket filled with wild berries served with vanilla sorbet
- Citrus tart
- Traditional pecan pie
- Chocolate mousse cake
- Pavlova with fresh fruit

## Media: P.O.A

- Personal amplification (P.A) equipment
- Projector
- Laptop
- Powerpoint remote
- DVD/VCR player

## Team Building Activities: Prices start from \$15.00 per person (minimum 10 people)

- Inner Limits (team building activities)
- Outer Limits (team building obstacle course)
- High Ropes Course
- Low Ropes Course
- Archery
- Canoeing
- Horse riding

