CONFERENCE PACKAGE

FLORESCO IN THE GARDENS
AUSTRALIAN NATIONAL BOTANIC GARDENS
Clunies Ross Street ACTON
WELCOME TO HELLENIC PREMIUM CATERING

There is a world of fantastic dining & food options available from Hellenic Premium Catering, that will have you spoilt for choice when you are planning your next conference, wedding, special occasion or gala event.

Hellenic Premium Catering rivals the food, presentation and service in Canberra's 4 and 5 star hotels, bringing a new found level of dining style to our first class venues or to your desired location. And, as always, we deliver a very strong value proposition.

Here at the Australian National Botanic Gardens, conference delegates are treated with a unique and appetising menu concept, to complement the truly spectacular settings that the Gardens offer.

Choose from a range of working lunch options, delivered to your conference room, or pause and enjoy lunch in Floresco amongst the flora and wildlife in the Gardens.

The following pages are our conference package suggestions. We are also able to tailor a package specifically to suit your conference needs.

Hellenic Premium Catering has all your function needs covered.

JO ASHCROFT
Conference and Events Co-ordinator

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FUNCTION SPACES

FUNCTION ROOMS CAPACITIES & ROOM HIRE CHARGES

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<th>AUSTRALIAN NATIONAL BOTANIC GARDENS</th>
<th>THEATRE</th>
<th>COCKTAILS</th>
<th>BANQUET</th>
<th>CLASSROOM</th>
<th>CABARET</th>
<th>U-SHAPE</th>
<th>BOARDROOM</th>
<th>HIRE CHARGE*</th>
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*Includes room hire, data projector, whiteboard and lectern

ROOM SET UP OPTIONS

The following room setup options are the more common styles. Conference rooms can and have been setup in a number of ways. Our conference facilities are flexible, so if there is a specific requirement or variation, our professional team are more than willing to accommodate.

BOARDROOM

THEATRE

CLASSROOM

U-SHAPE

CABARET
CONFERENCE PACKAGES

LUNCH ON THE RUN
$39 PER PERSON – MON-FRI
$45 PER PERSON – WEEKEND & PUBLIC HOLIDAYS
MINIMUM 10 DELEGATES

ON ARRIVAL
Continuous freshly brewed tea and coffee

MORNING TEA
Continuous freshly brewed tea and coffee

YOUR CHOICE OF ONE OF THE FOLLOWING OPTIONS
Fresh baked scones with wild lime & orange marmalade, Davidson plum conserve and rossella petal & raspberry jam
House baked biscuit selection (GF OPTION AVAILABLE)
Assorted mini muffins
Greek style yoghurt topped with seasonal fruit and vanilla honey (GF)

LUNCH
Seasonal fresh fruit platter (GF)
Chilled orange juice
Pointed sandwiches (4 pce)

SERVED WITH YOUR CHOICE OF THE FOLLOWING LUNCH OPTIONS
Open sandwiches (2 pce)
Gourmet wraps (2 pce)
Panini rolls (2 pce)

AFTERNOON TEA
Continuous freshly brewed tea and coffee

YOUR CHOICE OF ONE OF THE FOLLOWING OPTIONS
Fresh baked scones with wild lime & orange marmalade, Davidson plum conserve and rossella petal & raspberry jam
House baked biscuit selection (GF OPTION AVAILABLE)
Assorted mini muffins
Chocolate brownie (GF OPTION AVAILABLE)

***HALF DAY PACKAGE EXCLUDING MORNING OR AFTERNOON TEA $32 PER PERSON***
CONFERENCE PACKAGES

ARTISAN CONFERENCE PACKAGE

$45 PER PERSON – MON-FRI
$50 PER PERSON – WEEKEND & PUBLIC HOLIDAYS
MINIMUM 10 DELEGATES

ON ARRIVAL
Continuous freshly brewed tea and coffee

MORNING TEA
Continuous freshly brewed tea and coffee

YOUR CHOICE OF ONE OF THE FOLLOWING OPTIONS
Assorted mini Danish pastries
Mini croissants with butter and jams
Almond, oat and fruit bars

LUNCH
Seasonal fresh fruit platter (GF)
Chilled orange juice
Tortilla wraps (1 pce) served with your choice of the following lunch options:
Hand crafted artisan bread rolls with chef's gourmet fillings (2 pce)
Chef's house baked savoury tart selection (3 pce)
Half and half – artisan bread rolls with chef's gourmet fillings and one of chef's savoury tarts

AFTERNOON TEA
Continuous freshly brewed tea and coffee

YOUR CHOICE OF ONE OF THE FOLLOWING OPTIONS
Fresh baked banana bread and whipped cinnamon butter
House baked chocolate éclairs
Mini meringues filled with cream and seasonal fruit (GF)
Mixed savoury mini croissants

***HALF DAY PACKAGE EXCLUDING MORNING OR AFTERNOON TEA $38 PER PERSON***
CONFERENCE PACKAGES

DELUXE CONFERENCE PACKAGE

$50 PER PERSON – MON-FRI
$55 PER PERSON – WEEKEND & PUBLIC HOLIDAYS
MINIMUM 10 DELEGATES

ON ARRIVAL
Continuous freshly brewed tea and coffee

MORNING TEA
Continuous freshly brewed tea and coffee

YOUR CHOICE OF ONE OF THE FOLLOWING OPTIONS
- Fresh baked scones with jam and cream
- Almond, oat and fruit bars
- Assorted mini Danish pastries
- Mini croissants with butter and jams
- Greek style yoghurt topped with seasonal fruit and vanilla honey (GF)

LUNCH
Seasonal fresh fruit platter (GF)
Chilled orange juice

Selection of fresh baked artisan breads, served with your choice of two dips: beetroot, eggplant, tzatziki, or grilled capsicum

CHOOSE THREE FROM OUR SALAD RANGE
- Roast pumpkin and capsicums with focaccia croutons and fresh garden herbs (GF) (V)
- Quinoa, green bean, fetta and mint salad (GF) (V)
- Chat potato and cherry tomato salad (GF) (V)
- Grilled vegetable, seasonal leaves and pasta salad (V)
- Pasta, parmesan and pesto salad (V)
- Asian slaw with toasted sesame seeds and soy dressing (GF)
- Asian style salad with rice noodles and sweet chilli dressing (GF) (V)

CHOOSE ONE HOT RANGE FROM THE FOLLOWING
- Freshly baked quiche, homemade sausage rolls, spinach and fetta rolls and savoury tarts
- Savoury tarts, pumpkin and goats cheese, bacon and leek with mustard, roast tomato and basil
- Lamb or Chicken skewers with grilled pitta bread and seasonal salad (2 per person) (GF OPTION)

AFTERNOON TEA
Continuous freshly brewed tea and coffee

YOUR CHOICE OF ONE OF THE FOLLOWING OPTIONS
- Assorted house baked mini muffins
- Fresh baked banana bread and whipped cinnamon butter
- House baked chocolate éclairs
- Chocolate brownie (GF OPTION)
- Mini meringues filled with cream and seasonal fruit (GF)

***HALF DAY PACKAGE EXCLUDING MORNING OR AFTERNOON TEA $42 PER PERSON***
CONFERENCE PACKAGES

BUFFET LUNCH

MINIMUM 30 DELEGATES  $59 PER PERSON – MON-FRI
$64 PER PERSON – WEEKEND & PUBLIC HOLIDAYS

ON ARRIVAL
Continuous freshly brewed tea and coffee
House baked biscuit selection

MORNING TEA
Continuous freshly brewed tea and coffee
Your choice of one of the following options
Fresh baked scones with jam and cream
Almond, oat and fruit bars
Assorted mini Danish pastries
Mini croissants with butter and jams
Greek style yoghurt topped with seasonal fruit and vanilla honey (GF)

LUNCH
Seasonal fresh fruit platter (GF)
Cheese & fruit platter with crackers (GF OPTION)
Chilled orange juice
Selection of fresh baked artisan breads, served with beetroot and eggplant dips
Roast pumpkin and capsicum salad with focaccia croutons and fresh garden herbs (GF OPTION)
Quinoa, green bean, fetta and mint salad (GF)
Traditional Greek salad (GF)

CHOOSE 2 FROM OUR HOT SELECTION

Succulent roast chicken with roast vegetables (GF)
Roast leg of lamb with mint sauce and roast vegetables (GF)
Tender roast rump of beef served with mustard and horseradish, served with mashed potatoes (GF)
Braised navarin of lamb topped with seasonal vegetables and served with butter chat potatoes (GF)
Chicken slowly cooked in white wine and tomato, finished with fresh herbs, served with penne pasta
Ratatouille topped with crispy herb and cheese crumb, served with garden salad (V) (GF OPTION)
Chef’s own curry with rice and accompaniments, choose from chicken, pork, lamb, beef or vegetable (GF OPTION)
Pasta bolognaise served with garden salad
Roast pumpkin lasagne with tomato sauce, served with garden salad (V)
Slow braised beef bourguignon served with rice

AFTERNOON TEA
Continuous freshly brewed tea and coffee
YOUR CHOICE OF ONE OF THE FOLLOWING OPTIONS
Assorted house baked mini muffins
Fresh baked banana bread and whipped cinnamon butter
House baked chocolate éclairs
Chocolate brownie (GF OPTION)
Mini meringues filled with cream and seasonal fruit (GF)

***HALF DAY PACKAGE EXCLUDING MORNING OR AFTERNOON TEA $50 PER PERSON***
FOOD FOR NETWORKING

SERVED ON PLATTERS AND DELIVERED TO YOUR CONFERENCE ROOM OR AT FLORESCO

MINIMUM 40 PEOPLE

PREMIUM CANAPÉS

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<tr>
<td>select 10 items</td>
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COLD SELECTION

- Greek dips and cruditées (GF) (V)
- Bread and duo of dips, beetroot and eggplant (V)
- Greek salad brochette (GF) (V)
- Grilled vegetable and pesto crostini (V)
- Slow roasted tomato and bocconcini tartlet (V)
- Semi dried tomato frittata (GF) (V)
- Smoked salmon crostini
- Chef’s tartlet with onion confit and crispy bacon
- Rare roast beef crostini

HOT SELECTION

- Leek and taleggio tartlet (V)
- Spinach and feta wrapped in filo (V)
- Vegetable tempura selection (V)
- Tempura fish cocktails
- Greek style prawn cutlets
- Chef’s marinated chicken skewers (GF)
- Chef’s marinated chicken wings (GF)
- Keftedes (homemade Greek meat balls)
- Lamb kofta kebab with minted yoghurt
- Selection of dim sims
FLORESCO LUNCHEON

SUITABLE FOR SMALL GROUPS

$34 PER PERSON – MON-FRI

$40 PER PERSON – WEEKEND & PUBLIC HOLIDAYS

ON ARRIVAL

Cold beverage from the display fridge, tea or coffee – single serves

MORNING TEA

YOUR CHOICE OF THE FOLLOWING OPTIONS

Assorted mini muffins served with barista tea & coffee
Fresh baked banana bread and whipped cinnamon butter served with barista tea and coffee

LUNCH OPTION

YOUR CHOICE OF THE FOLLOWING OPTIONS

Crispy Battered Flathead Fillets served with tartar sauce, lemon & chips
Pie Floater premium chunky beef pie on green pea soup with creamy potato mash & tomato sauce
Caesar Salad with herb croutons (chicken available)
Pumpkin & Ricotta Lasagna with herb tomato sauce (V)
Mediterranean Grilled Vegetable & Basil Salad (V) with aged balsamic reduction (chicken available)
Angus Chilli Beef Burger with melted swiss cheese, lettuce, tomato & onion, quandong chilli jam, served with chips
Soup of the Day with sourdough bread & butter

AFTERNOON TEA

Floresco Devonshire Tea

Sweet damper scone & cream with mild marmalade, Davidson plum conserve and Rosella petal & raspberry jam with choice of barista tea and coffee – single serve

***HALF DAY PACKAGE EXCLUDING MORNING OR AFTERNOON TEA $27 PER PERSON***
FLORESCO LITE

SUITABLE FOR SMALL GROUPS
$28 PER PERSON – MON-FRI
$35 PER PERSON – WEEKEND & PUBLIC HOLIDAYS

ON ARRIVAL
Cold beverage from the display fridge, tea or coffee – single serves

MORNING TEA

YOUR CHOICE OF THE FOLLOWING OPTIONS
Assorted mini muffins served with barista tea & coffee
Fresh baked banana bread and whipped cinnamon butter served with barista tea and coffee

LUNCH OPTION

YOUR CHOICE OF THE FOLLOWING OPTIONS
- Open sandwiches (2pce)
- Gourmet wraps (2pce)
- Panini rolls (2pce)
- Assorted tortilla wraps (2pce)

AFTERNOON TEA

Floresco Devonshire Tea
Sweet damper scone & cream with mild marmalade, Davidson plum conserve and Rosella petal & raspberry jam with choice of barista tea and coffee – single serve

***HALF DAY PACKAGE EXCLUDING MORNING OR AFTERNOON TEA $21 PER PERSON***
CREATE YOUR OWN SELECTION

BEVERAGE
Continuous tea and coffee – full day $9 per person
Continuous tea and coffee – half day $7 per person
Tea and coffee (per session) $4 per person
Orange juice $3 per person
Soft drink $3 per person
Fruit smoothies – choice of one flavour $5 per person
(mixed berry and apple, strawberry, vanilla and yoghurt, banana and chocolate)

BISCUIT AND SLICES
House baked biscuit selection $3 per person
Chocolate chip oat slice $4 per person
Rocky road bar $4 per person
Chocolate brownie (GF) $5 per person
Caramel and date slice $5 per person
Lemon ricotta square $5 per person

PATIOSSERIES
Assorted mini muffins (2 per person) $4 per person
Fresh baked scones with jam and cream $4 per person
Mini meringues filled with cream and seasonal fruit $5 per person
House baked chocolate éclairs $5 per person
Mini Danish pastry selection $5 per person
Fresh baked banana bread and whipped cinnamon butter $5 per person
Mini croissants with butter and jams $5 per person
Mixed savoury mini croissants $6 per person

HEALTHY OPTIONS
Greek style yoghurt topped with seasonal fruit and vanilla honey $5 per person
Almond, oat and fruit bars $5 per person
Dark chocolate and almond biscotti with natural yoghurt and fruit dip $5 per person
Assorted cheese & fresh fruit platter with crackers $9 per person
Seasonal fresh fruit platter $8 per person
Fruit basket $2 per piece

SANDWICHES
Assorted open sandwiches (3 pcs) $8 per person
Assorted pointed sandwiches (6 points) $8 per person
Assorted tortilla wraps (2 pcs) $9 per person
Panini roll (1 roll) $9 per person
Bruschetta (2 Pcs) $9 per person
TERMS AND CONDITIONS

TENTATIVE BOOKING: A deposit of $1,000 (or 50% of the overall cost of the booking whichever is the lesser amount) plus a signed copy of the terms and conditions is required within fourteen (14) days of placing initial booking to secure the catering for the respective function date. Hellenic Premium Catering reserves the right to cancel booking if confirmation is not received.

PRICES: Once a booking arrangement has been reached, the price will be honoured for a fixed three (3) month period, after which time Hellenic Premium Catering reserves the right to alter the price and advise clients accordingly.

CANCELLATION: If a booking is cancelled within fourteen (14) days prior to the event, 50% of the overall association costs still apply; within two (2) days all charges will apply. Written confirmation of the cancellation is required.

MINIMUM NUMBERS: The minimum adult numbers for functions is 40 guests.

FINAL NUMBERS: The client is required to confirm final numbers at least 4 working days prior to the event. No reduction in cost will be applied if the actual attendance is lower than advised; however the client will be charged for any additional attendees.

FINAL DETAILS: Menus for the function must be finalised three (3) weeks prior to the function, table floor plan and seatings must be finalised and cannot be changed a day prior to the function date.

AFTER HOURS GATE SECURITY FEE: Gate Security Fee of $35 per hour is applicable for evening functions.

DAMAGES/LOSS: Clients are liable for any damages/loss and above normal cleaning costs which may occur as a result of the function. The cost of any damages/loss will be charged on the function invoice. Hellenic Premium Catering holds no responsibility for items brought to the function by clients or other patrons.

SERVICE STANDARDS: Hellenic Premium Catering practices the responsible service of alcohol. Management reserves the right to refuse service of alcohol to intoxicated patrons.

SETUP, BREAKDOWN AND DELIVERIES: Clients are responsible for all costs associated with the setup and breakdown of display equipment. Hellenic Premium Catering must be advised of all deliveries and pickups prior to their arrival and collection. All items must be delivered marked with a name and date of the event. Collection times must be within the Hellenic Premium Catering’s (Australian National Botanic Gardens) operating hours or by prior arrangement.

CONSUMPTION: No food or liquor of any description may be brought onto the premises of the Australian National Botanic Gardens without prior arrangement of the Events Manager.

PAYMENT: Full payment of the function is required seven (7) working days prior to the commencement of the function.

PAYMENT METHODS: Deposit or final payments may be made by the following methods:

CASH: Floresco or Hellenic Club in the City at reception
CREDIT CARD: (02) 6162 6707 during business hours
or (02) 6162 6777 after hours
AMEX: Payments occur a 2.5% administration fee
CHEQUE: Payable to the “Hellenic Club Of Canberra”
PO box 263, Woden ACT 2606
ELECTRONIC FUNDS TRANSFER:
Account Name: Hellenic Club in the City
Bank: ANZ BSB: 012997 Account No: 841677606
Description: Invoice Number or Booking Number

I have read and agree to comply with the above terms and conditions.

Client's Name:_____________________________________
Signed:____________________________________________
Organisation Date:____________________________________
Function Date:________________________________________
Room:_______________________________________________
Booking Number:______________________________________