

COMFORT HOTEL PERTH CITY



BOARDROOM / CARRIAGEWAY

Hire & Catering Kit

DIMENSIONS, LAYOUTS AND CAPACITY

ROOM	DIMENSIONS (Meters)	HEIGHT (Meters)	CAPACITY		
			Theatre (Guests)	U-shape (Guests)	Boardroom (Guests)
Bennett Room (Boardroom)	6 x 5.9	3	-	-	10
Carriageway	6 x 3.7	2.4	15	20	-

VENUE HIRE

FUNCTION ROOM	Room Hire ½ day (4 hours or less)	Room Hire Full Day (7 am – 6 pm)	Breakout Room (As a Second Room)
Bennett Room (Boardroom)	\$125.00	\$195.00	\$65.00
Carriage-way	\$75.00	\$145.00	\$65.00

EQUIPMENT HIRE

EQUIPMENT	(Prices per day)
Large Screen Projector (for use with windows application & DVD/VCR presentations)	\$200.00
Flip Chart with paper	\$30.00
TV & VCR/DVD	\$75.00
Whiteboard	\$30.00

*For any further information on Audiovisual Equipment and/or Video Conferencing, please contact our Functions Co-Ordinator for an itemized quote.

Complimentary Items

Pads, pens, mints and iced water for all delegates in all meeting rooms
 Registration Table (upon request)
 Standard set up and signage
 Broadband connection

Parking Facilities (Subject to availability)

Complimentary under cover parking is available within the Hotel Complex for in house guests, or at a rate of \$10.00 per car, per day for delegates attending the meeting

BREAKFAST MEETINGS

BUFFETS

Continental Buffet **\$14.00**
 Selection of juices, pastries, fresh fruit, yoghurts, home made muesli, cereals, breads, spreads, continental cheese & meat platter, tea & coffee

Full Buffet **\$22.50**
 Choose from both continental & hot buffets - when hot buffet is *unavailable*, select from the a la carte menu, one of the following * English Breakfast, * Ham & Cheese Omelette or * Soft Boiled Eggs

COFFEE BREAKS

Prices per person

Freshly Brewed Coffee and Tea **\$ 4.00**

All Day Continuous Tea & Coffee **\$ 12.50**

Coffee Break One **\$13.00**

- Freshly Baked ,Danish ,Muffins and Tea Cake
- Ham an Béchamel puff croissant
- Seasonal Fresh Fruit Platter
- Freshly Brewed Coffee and selection of teas and orange juice

Coffee Break Two **\$16.00**

- Selection of mini rolls
- Black Forest Ham and cheese
- Slow roast beef with Dijon mustard and cracked pepper tomato
- Bagels filled with smoked salmon, cucumber and creamed cheese
- Selection of fresh fruit
- Mini sultana scones with jam and cream
- Freshly Brewed Coffee and selection of teas and orange juice

Coffee Break Three **\$18.50**

- Selection of finger sandwiches
- Black Forest Ham and cheese
- Slow roast beef with Dijon mustard and cracked pepper tomato
- Bagels filled with smoked salmon, cucumber and creamed cheese
- Chicken Mayonnaise and salad
- Selection of gourmet sausage rolls
- Mediterranean quiche
- Spinach and ricotta triangles
- Selection of mini cakes
- Selection of fresh fruit and cheese with nuts and crackers
- Freshly Brewed Coffee and selection of teas and orange juice

LUNCH MENU

Entrees

Confit Garlic Bread		\$7.00
with shaved parmesan		
Mezze Plate		\$12.50
Buffalo mozzarella, Italian prosciutto & marinated olives on sour dough bread		
Bruschetta v		\$12.50
Toasted garlic bread with fresh ripe tomatoes, onion, seasoned with fresh basil & extra virgin oil, topped with shaved parmesan		
Smoked Salmon and Kevela Goats Cheese Lasagne		\$15.50
served with wild rocket salad & drizzled with basil olive oil		
Tapas Style Plate		\$15.50
Grilled chorizo sausage, marinated olives & Persian feta & sauteed mushrooms finished in sherry and double cream served with toasted sour dough bread and balsamic syrup		
King Prawn And Crab Salad		\$17.90
Poached king prawns atop salad of soft herbs, rocket, crab, pickled citrus, red onion and cherry tomato with blood orange and saffron reduction		
Smoked Cod Croquettes		\$12.50
Served with lemon citrus aioli		
Local Oysters		
	Kilpatrick	\$3.80 each
	Natural	\$3.00 each
Spanakopita		\$12.50
Feta cheese and spinach wrapped in layers of filo pastry, served with balsamic tossed radicchio		

Main Courses

Spanish Chicken Ragout		\$21.50
Chicken Maryland slow cooked in tomato, lemon, paprika and chicken stock, served with steamed jasmine rice, sliced green olives and parsley		
Market Fresh Fish Of The Day		\$27.00
Topped with asparagus and with salsa verde		
Pork Coteletta		\$22.00
Served on pear, rocket and walnut salad		
Beer Batter Fish & Chips		\$19.50
Pure blonde beer battered fish served with shoestring fries, balsamic vinaigrette tossed garden salad and tartare sauce		
Fillet Steak Sandwich		\$15.50
Grilled ciabatta bread filled with fillet steak, Melted buffalo mozzarella, avocado, roasted capsicum, watercress and ranch dressing, served with shoe string fries		
Homemade Spaghetti		\$18.00
With local prawns, fresh tomato, chilli, garlic and extra virgin olive oil topped with pangrattato		
Summer Seafood Salad		\$15.50
Selection of seafood tossed in chili and garlic served with avocado, crispy bacon, honey mustard dressing		
Smoked Chicken Caesar Salad		\$14.50
Served with garlic croutons, crispy bacon, tossed in anchovy dressing		
Blue Swimmer Crab and Scallop Risotto		\$20.00
Seared scallops and crab meat with mixed herbs, topped with poached blue swimmer crab and cashew nut pesto		

COCKTAIL MENU

Lunch or Dinner

5 items from options below
8 persons per platter

Platter **\$55**

Platter with more than 2 seafood items **\$65**

- Garlic Turkish bread served with a trio of Dips
- Spring rolls with sweet chilli sauce
- Italian meat balls with spicy tomato relish
- Fried vegetarian arancini rice balls
- Chicken skewers with satay sauce
- Chicken & pineapple sausage rolls
- Tandoori chicken skewers with raita
- Crumbed button mushroom filled with avocado mousse & aioli
- Crisp curry & spinach risotto cakes with tomato chutney
- Individual gourmet pizzas with basil, prosciutto & mozzarella
- Peppered lamb loin on grain toast with onion jam
- Crispy calamari with lime
- Crumbed goujons of barramundi with tartare sauce
- Steamed prawns on baby cos leaves with cocktail sauce
- Crumbed tiger prawns with honey sesame glaze
- Grilled salmon & prawn kebabs marinated in lime & chilli oil
- Fire roasted capsicum & goats cheese tarts

DINNER MENUS

Choose from the A La Carte Menu or Selected Set Menus from the K on Hay Café & Bar

MENU1

\$38

Choice of
ENTREE

- Smoked chicken salad served with apple coleslaw
- Soup Du Jour – chef's freshly made soup of the day

MAIN

- Spaghetti Bolognese -rich beef, tomato & basil sauce, finished with parmesan cheese
- Spaghetti Carbonara - sauteed bacon, onion, black pepper, finished with cream and egg
- Garden salad to share

DESSERT

- Fruit salad with vanilla icecream
- Hot Apple Strudel - apple and cinnamon wrapped in flaky filo pastry served with vanilla Anglaise

MENU2

\$43

Choice of
ENTREE

- Soup Du Jour- chef's freshly made soup of the day
- Crumbed Camembert served with red onion salad and tomato relish

MAIN

- Herb Stuffed Chicken Breast stuffed with parmesan and onion stuffing on creamy mash potato and garden vegetables
- Grilled Snapper with baby potatoes and side salad
- Penne Vegetarian (alternative options on request) - artichokes, pinenuts, brocolli, roast capsicum, spinach tossed in a creamy pesto sauce

DESSERT

- Chocolate Mousse served with brandy snap biscuit
- Hot Apple Strudel served warm vanilla anglaise

MENU3

\$50

Choice of
ENTRÉE

- Tempura Prawns - golden brown tempura prawns, served on an Asian coleslaw with wasabi mayonnaise
- Chicken and Asparagus Crepe - topped with a lovely champagne and chive sauce

MAIN

- Fillet of Beef - served with field mushrooms and fresh garden vegetables, topped with a béarnaise sauce
- Grilled Barramundi - grilled barramundi served on garlic mash potato and topped with a white wine sauce
- Penne Vegetarian - (alternative options on request) artichokes, pinenuts, brocolli, roast capsicum, spinach tossed in a creamy pesto sauce

DESSERT

- Chocolate Tart - a delicious home made chocolate tart served with chantilly cream and raspberry coulis
- Fresh Fruit Plate - fresh fruit served with whipped cream and icecream

MENU4

\$46

Choice of
ENTRÉE

- Corn and Coriander Fritters - topped with tempura prawns and a lime & coconut dipping sauce
- Soup Du Jour - veloute of asparagus soup scented with lemon and served with a bread roll and butter

MAIN

- Hunter Chicken Breast - filled with Swiss cheese, leg ham, wrapped in filo pastry and served with potato gnocchi in a creamy pesto sauce
- Sirloin Steak - 250gram sirloin steak grilled to your liking, with a red wine jus and served with fries & salad
- Penne Vegetarian - (alternative options on request) artichokes, pinenuts, brocolli, roast capsicum, spinach tossed in a creamy pesto sauce

DESSERT

- Chocolate Tart - home made chocolate tart with a hint of hazelnut served with vanilla icecream and chantilly cream
- Apple and Rhubarb Crumble - served hot with a side of vanilla icecream and chantilly cream

BOARD ROOM DINING

Choose two items from each selection to make up your own choice set menu

3 Course **\$55 pp**

4 Course **\$60 pp**

SOUPS

- Tomato & roast capsicum with garlic croutons
- White button mushroom with flaked almonds
- Thai flavoured pumpkin, scented with ginger & coriander
- Traditional minestrone with parmesan croutons
- Seafood chowder with garlic croutons & chives
- Your choice of soup is served with fresh bread

ENTREE

- Tasting plate - selection of tapas style dishes served to share
- Mezze plate - buffalo mozzarella , Italian prosciutto , olives, chorizo sausage & bread
- Grilled scallops wrapped in prosciutto
- Topped with Persian feta served with roast eggplant, roman tomato and grilled field mushroom
- King prawn & avocado with grapefruit salad and blood orange dressing
- Our famous garlic prawns served with steamed rice
- 6 oysters - Kilpatrick or natural

MAINS

- Grilled Butterfield Fillet of Beef served with potato spinach and bacon dumpling topped with a wild mushroom sauce
- Oven Baked Red Emperor served with banana prawns and fennel and grapefruit salad with blood orange dressing
- Mount Barker Chicken Breast filled with ragout of wild mushrooms on garlic roasted baby vegetables
- Herb Roasted Rack of Pork served with savoy cabbage, crispy pancetta, royal blue mash and apple mousse
- Chicken Scaloppine Piccanti with green peppercorn sauce and grilled asparagus
- Roast Roulade of Veal filled with abalone mushrooms, spinach & bacon wrapped in prosciutto & served with port wine jus
- Dukkah Crusted Rack of Lamb Served on a kumara mash, topped with a mint glaze

* Main meals served with salad & vegetables

DESSERT BUFFET

- Lemon and lime crème brulee served with homemade shortbread and vanilla bean ice-cream
- Citrus tart served with raspberry coulis & whipped cream
- Pecan pie served with caramel sauce
- Chocolate mousse shooters

Selection of international cheeses with dried fruit and nuts

BEVERAGE PACKAGE

5 hours drink package	\$45 per person
4 hours drink package	\$37 per person
3 hours drink package	\$30 per person
2 hours drink package	\$25 per person

Draught Beers, VB, Carlton Mid & Cascade Lite.
Softdrinks & Juices
Selection of Red & White Wines

Additional beverages can be added upon request

FULL DAY SEMINAR BOARDROOM PACKAGES
All-Inclusive

CONFERENCE PACKAGE		
[ONE ROOM PER PERSON OPTION]		
STANDARD ROOM PKG BASED ON PAX #	DELEGATES 10	
F&B Requirements		
All Day Tea/Coffee	10	100
Morning Tea - Biscuits	3.5	35
Lunch	20	200
Afternoon Tea - Biscuits	3.5	35
Sub-Total	\$370.00	
MICE Requirements		
Room Hire	75	120
White Board Hire	30	0
Flip Chart	30	0
Other Extra's		
Sub-Total	\$120.00	
ROOM Requirements (1 Room / person)		
Hotel Standard Queen	120	1200
Single Supplement Fee		
Sub-Total	\$1,200.00	
PRICE FOR # DELEGATES	10	\$1,690.00
PRICE PER PERSON		\$169.00

CONFERENCE PACKAGE		
[TWIN SHARE OPTION]		
STANDARD ROOM PKG BASED ON PAX #	DELEGATES 10	
F&B Requirements		
All Day Tea/Coffee	10	100
Morning Tea - Biscuits	3.5	35
Lunch	20	200
Afternoon Tea - Biscuits	3.5	35
Sub-Total	\$370.00	
MICE Requirements		
Room Hire	70	125
White Board Hire	30	0
Flip Chart	30	0
Other Extra's		
Sub-Total	\$125.00	
ROOM Requirements (Twin Share Room)		
Hotel Standard Twin (\$120 / rm)	60	600
Single Supplement Fee		
Sub-Total	\$600.00	
PRICE FOR # DELEGATES	10	\$1,095.00
PRICE PER PERSON		\$109.50

Added Extra's Available:
Data Projector \$200 per day

GENERAL INFORMATION

Menu Selection

The well-equipped boardroom and restaurant cater for the full range of corporate and private meetings, seminars, workshops, dinners and cocktail parties that can be tailored to your specific needs. If you need further assistance, our Executive Chef will make himself available to discuss your request, upon appointment.

Insurance

The hotel will take all necessary care but accepts no responsibility for damage to or loss of merchandise left in the hotel prior, during or after functions. Use of the hotel walls for display material is not permitted. Organizers are financially responsible for any damage sustained to the hotel property during functions or exhibitions.

Fire Safety

Your guests and clients' safety is our first priority and as such we would appreciate very much, if you could briefly mention at the beginning of the function the location of the fire exits.

Car Parking

Complimentary self-drive parking in our undercover car park is available for all in house guests. Spaces are limited and subject to availability. Delegates not staying in house are charged a minimal rate... The hotel will take all necessary care but accepts no responsibility for damage or loss to your vehicle.

Loss and Damage

The Client indemnifies the Venue against any loss or damage to their property. The Client is responsible for any damages or loss caused to the venue.

Payment

All major credit cards and Eftpos (no cash out) are accepted. No personal or company cheques accepted 1 month before the function. Full payment must be received 1 week prior to the function date unless otherwise specified.

PRICES

Room Hire

Prices are valid through until the 31st December 2009

Menu Selections

The prices and information in this package are subject to change, and prices are indicative at the time of preparing this information pack. Please speak with the coordinator at the time of enquiry to confirm catering costing.
(Please provide your function date when making an enquiry, all future reservations are subject to availability)