



Events package

Available for: Conferences - Functions - Parties



Let us help you plan the perfect event!

Call us today – 07 4662 7196

www.chinchillarsl.com.au

**Let us host you in one of our
beautifully appointed rooms.**



**Your guests can also enjoy access to our relaxing gardens and
breakout areas.**



**Our talented chefs will treat your guests to sumptuous food, from
freshly baked scones to perfected char-grilled steaks.**



Conferences – Let us provide all the ingredients for a perfect conference, leaving you free to focus on your agenda!



A choice of four rooms, with Selection of modern AV equipment



Delicious catering



**relaxing gardens for
breakout sessions.**



Conference Menu


Nourish your guests with a delicious selection of Morning and/or Afternoon Tea

Freshly Brewed Tea & Coffee \$3.50

Enjoy one selection for \$6.50

Enjoy two selections for \$10

- Selection of freshly baked muffins, served with a basket of whole fruit
 - Toasted ham & cheese croissants, served with a basket of whole fruit
 - Freshly baked scones with jam & cream, served with a basket of whole fruit
 - Delicious choice of Danish pastries, served with a basket of whole fruit
 - Wholesome baked slice of life, served with a basket of whole fruit
 - House-baked cookies, served with a basket of whole fruit
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Working lunch served in your meeting room or breakout area

\$17 per person

Selection of freshly made gourmet sandwiches and wraps,

Fresh fruit platter & House-baked cookies

Bistro Lunch served in our spacious Bistro

\$23 per person

Your guests can select a Bistro meal from the below menu;

- BEER BATTERED FISH & CHIPS**
- CHICKEN BREAST SCHNITZEL**
- CEASAR SALAD (with or without chicken)**
- THAI BEEF SALAD**

Fresh fruit platter & House-baked cookies





Day Delegate Package 1


A choice of Morning Tea, with freshly brewed tea & coffee

**Working lunch served in your meeting room or breakout
area**

**Selection of freshly made gourmet sandwiches and wraps,
Fresh fruit platter & House-baked cookies**

**A choice of Afternoon Tea served with freshly brewed tea
& coffee**

**\$28 per person includes all of the above
\$22 per person for half-day Delegate Package**





Day Delegate Package 2

A choice of Morning Tea, with freshly brewed tea & coffee

Bistro Lunch served in our spacious restaurant

Your guests can choose from;

- BEER BATTERED FISH & CHIPS**
- CHICKEN BREAST SCHNITZEL**
- CAESAR SALAD (with or without chicken)**
- THAI BEEF SALAD**

Fresh fruit platter & House-baked cookies

**A choice of Afternoon Tea served with freshly brewed
tea & coffee**

Room hire, and basic equipment included.

**\$34 per person includes all of the above
\$28 per person for half-day Delegate Package**

Based on a minimum of 15 people





Function Menu

Plated 2 or 3 Course Menu

Select one Entrée, Main & Dessert. Served with freshly baked bread rolls.

2 course menu \$38 per person

3 course menu \$48 per person

Alternate drop service please add \$2 per person

Freshly brewed Tea & Coffee please add \$3 Per person

Entrees


Pesto chicken strips, on a Mediterranean salad with a creamy basil dressing

Seared haloumi cheese, with rocket dukkah spices, Lebanese hummus, tortilla flatbread

Chilled Thai prawn salad, with baby spinach leaves, cherry tomatoes and Asian dressing

Honey roasted butternut pumpkin soup, finished with fresh cream and rosemary

Peking duck salad with julienne veg, crispy noodles and a Hoi Sin dressing



Main Courses

Chicken supreme, stuffed with spinach and ricotta and served with potato gratin and green beans

Roasted loin of local pork, with garlic roasted potatoes, and pan tossed vegetables

Seared Barramundi fillet, served with jasmine rice and Asian vegetables

Lemon & pepper infused chicken breast, served with garlic roasted potatoes and Mediterranean vegetables

Slow roasted beef sirloin, with buttered chats, seasonal vegetables (\$2 surcharge)



Dessert

Chocolate fondant pudding, with fresh raspberries and King Island cream

Individual pavlova with white chocolate sauce, and seasonal fruit topping

Banana and macadamia puddings with butterscotch sauce vanilla ice-cream

Country style apple crumble, blackberry compote and Chantilly cream

Eton mess, with fresh strawberries and vanilla scented cream





Platter menu

Each platter serves approximately 6-8 people

GOURMET WRAP PLATTER \$60

Selection of freshly made gourmet wraps and sandwiches

SLIDERS \$65

American inspired mini beef & chicken sliders

PARTY PLATTER - \$60

Mini pies and sausage rolls, vegetarian quiches and meatballs served with dipping sauces

ASIAN PLATTER - \$70

Thai fish cakes, spring rolls, coconut prawns and chicken satays

FARMHOUSE PLATTER - \$70

Selection of Australian farmhouse cheese, cold cut meats, crackers and country chutneys.

FRESH FRUIT -\$45

Selection of season fruit & berries



Room hire costs

Room hire covers all room set up costs and assistance from our team throughout the day, as well as access to water & mints.

Kapyong
Long Tan 1
Long Tan 2
Boardroom

Room Hire:
\$250 per day
\$200 per day (With additional catering.)

Equipment included
Data projector & screen
Whiteboard & markers

Additional equipment and business services are available;
price on request.





Breakfast packages

Continental Breakfast Buffet \$15.50 pp

Choice of cereals

Freshly baked croissants and bread rolls

Yoghurts

Platter of seasonal fresh fruits

Choice of juices

Freshly brewed Tea & Coffee

\$16.50 per person

Australian Breakfast Buffet \$23.50 PP

Crispy bacon

Grilled pork sausages

Perfectly scrambled eggs

Hash browns

Baked beans

Grilled tomatoes

Choice of juices

Freshly brewed Tea & Coffee

