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LOCATION OF VENUE

LOCATION FEATURES

- § Prime CBD location, nestled on the banks of the Brisbane River
- § Located in the hub of the Brisbane's financial precinct
- § Adjacent to an abundance of fine dining restaurants, bars and cafes
- § Accessible via Eagle Street or the riverside boardwalk as well as by train, bus and ferry
- § Easy access to world class shopping, alfresco restaurants and retail precincts
- § Catch a ferry to Brisbane's famous South Bank Parklands or walk into the Queen Street Mall

PERSONAL COORDINATOR

- § Personal event coordinator dedicated to ensuring your event is a success

Central Eagle Street Conference Venue
175 Eagle Street
BRISBANE, QLD 4000



MAP

- ① Customs House
- ② Riverside Centre
- ③ PO Square
- ④ Anzac Square
- ⑤ King George Square

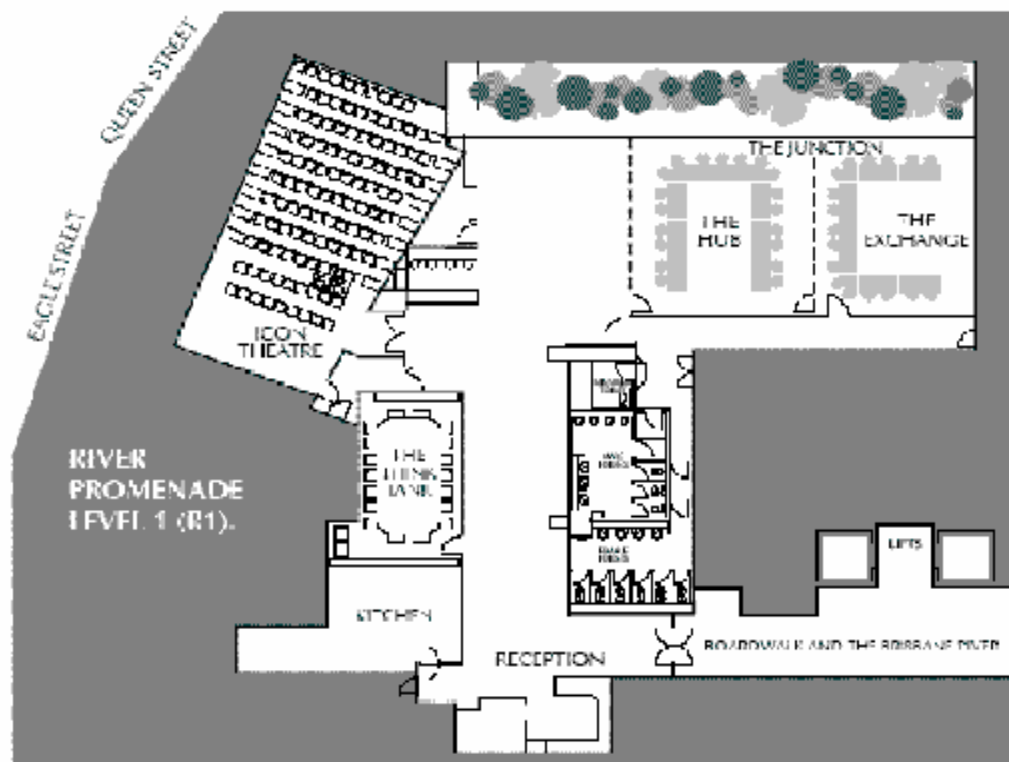
VENUE FLOOR PLAN

VENUE AND CONFERENCE ROOMS FEATURES

- § Built in Brisbane's first building of the 21st Century
- § Central Eagle Street is the 'Thinking Building' with building intranet, climatic controls and security
- § 4 separate rooms ranging from 45 to 206 sqm, some with natural lighting
- § Acoustic graded walls
- § Disabled access and facilities
- § Secretariat and business services
- § Large trade display area
- § Loading dock with lift access for large displays
- § Private dining areas for evening functions

TECHNOLOGY FEATURES

- § Laptop bar offers broadband access to the internet and analogue dial up
- § State of the art audio visual technology available
- § Central floor boxes provide presenters with power, data and voice services
- § All standard equipment is available on site
- § AV Track mounted display system for whiteboards and flipcharts
- § In house video conferencing to all rooms
- § PC access to all guests with high speed internet



THE CONFERENCE ROOMS

ROOM NAME	SIZE (m2)	THEATRE	CLASS ROOM	U SHAPE	BOARD ROOM	WORKSHOP	BANQUET
The Icon Theatre	128	120	-	-	-	-	-
The Icon Foyer & Trade Display	70-206	-	-	-	-	-	-
The Hub	72	50	27	23	20	35	42
The Exchange	64	59	27	23	20	35	40
The Junction	136	110	70	34	-	60	90
The Think Tank	45	-	-	-	18	-	18

ICON THEATRE – (128sqm)

Want to impress? Hold your next presentation in the only amphitheatre in the Brisbane CBD! The tiered seating amphitheatre will do just that with the latest in sound, décor and lighting. Your presentation will make an impact with the digital AMX lectern, ceiling mounted data projector and myriad of accompanying audio visual equipment providing the latest technology at your fingertips.

THE HUB (72sqm) & THE EXCHANGE (64sqm)

These two rooms have large floor to ceiling windows along one side allowing lots of natural light and blackout facilities available. A ceiling mounted data projector is available with an inbuilt whiteboard and screen. With the latest in superior technology at your fingertips you will provide a modern yet relaxed experience for your guests.

THE JUNCTION – (136sqm)

Natural lighting is a feature of this room creating a relaxed and ambient mood for your event. The Junction allows for breakout rooms with a retractable wall for your convenience. Broadband and ISDN access is available.

THINK TANK – (45sqm)

Show you're savvy in our state of the art conference room boasting high end IT and audiovisual equipment. This conference room features a 50 inch plasma display monitor, electronic whiteboard and a large range of audio visual equipment.

X – PRESS PACKAGE

minimum of 20 people

Conference Kit

Whiteboard and markers
Track mounted projection screen
Conference pads and pens
Chilled filtered water and conference mints

Arrival tea and coffee
Morning tea with chef's daily selection
of sweet and savoury items

Lunch – Your choice from one of the following:

1) Sandwiches

Choice of mountain bread, paninis,
Turkish baps or sea salt & olive oil foccacias
with a variety of fillings.
Fresh fruit platter

2) Bakery Lunch

Pastry Basket with bertocchi bacon, egg and mushroom pate
Chorizo Involtinis with bush tomato chutney
Braised Leek Frittata with parsley and thyme (v)
Mixed Green Salad with white balsamic dressing
Seasonal Sliced Fruit

3) Park Lunch

Fresh Baguettes with butter
Smoked Salmon and Spinach Quiche
Honey and Soy Chicken Drumsticks
Sun Dried Tomato Pasta Salad with pine nuts, feta and ranch dressing (v)
Tomato, cucumber, red onion and snow pea tendril and Italian vinaigrette (v)
Boutique Australian Cheese with dried fruit and crackers

Afternoon tea with a selection of cookies

*Subject to availability * Booking conditions apply * All prices stated are GST inclusive
* Menus & prices are subject to change

SET THE STANDARDS PACKAGE

minimum of 20 people

Conference Kit

Ceiling mounted data projector
Whiteboard and markers
Track mounted projection screen
Conference pads and pens
Chilled filtered water and conference mints

Continuous tea and coffee

Morning tea with chef's daily selection
of sweet and savoury items

Lunch – Your choice from one of the following:

1) The Buffet

Select two menu items from Selection A and Selection B
of the Eagle Street Buffet outlined on page 12
Served with Fresh Seasonal Sliced Fruit

2) Asian Boxed Lunch

Sesame Crusted Chicken atop soba noodle and marinated mushroom salad with yakitori salad
Teriyaki Beef Salad with crispy noodles baby corn and pickled ginger
Individual agar agar (jelly)

3) From The Pantry

Olive Focaccias with double smoked ham, mushroom pate, sun dried tomato and sliced gruyere cheese
Wholemeal Ribbon Sandwiches with turkey, brown onion paste, spinach and avocado butter
Tortilla Wraps with tomato, basil, charred aubergine, bocconccini, rocket and pesto aioli (v)
Boutique Cheese and dried fruit with crackers

Afternoon tea with a selection of cookies

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CREATIVE CONCEPTS PACKAGE

minimum of 20 people

Conference Kit

Ceiling mounted data projector
Whiteboard and markers
Track mounted projection screen
Conference pads and pens
Chilled filtered water and conference mints

Arrival tea and coffee with fresh tropical fruits and yoghurt

Morning tea with a selection of sweet and savoury items

Lunch – Your choice from one of the following:

1) The BBQ in the centre

Variety of dinner rolls with butter
Wagyu Minute Steaks (gf)
Chicken Rissoles
Mini Lamb and Rosemary Sausages
Coriander and Ginger Prawn Skewer
Mixed Green Salad (gf) (v)
Home-style slaw with Japanese mayonnaise (gf) (v)
Sliced Seasonal Fruit to finish (v)
(American Mustard, Tomato and BBQ Sauce)

2) Fusion

Pumpkin Laksa Palmiers with cucumber yoghurt (v)
Spicy Chicken and Bean Sprout Salad Rice Paper Roll with garlic dipping sauce
Char Sue Pork Glass Noodle Salad with cashews, cucumber, coriander and rice vinegar dressing (gf)
Baked Egg Dun Tarts with lemon zest (v)

3) Boxed Lunch

Panzanella Bread Salad with olive, smoked tomatoes, charred chorizo, rocket, Meredith feta and roasted garlic oil
Cajun Chicken Thigh Fillet with potato, bacon, egg and bean, and a seeded mustard aioli
Dark Chocolate and Almond Tart dusted with icing sugar and strawberry cream (v)

Afternoon tea with a selection of cookies
or chef's dreamy pan forte

subject to availability * Booking conditions apply * All prices stated are GST inclusive
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BREAKFAST OPTIONS

CONTINENTAL BREAKFAST MEETING

Served to your table:

- § Chilled fresh orange juice
- § Selection of cereals
- § Freshly sliced tropical Queensland fruits
- § Assorted yoghurt selection
- § Compote of fruit
- § Freshly baked croissants and toast
- § Assortment of jams, marmalades and honey
- § Freshly brewed tea and coffee

BUSINESS BREAKFAST MEETING

On each table upon arrival:

- § Chilled orange juice
- § Freshly brewed tea and coffee
- § Selection of Danish pastries
- § Fresh baked croissants
- § Assortment of jams and marmalades
- § Freshly sliced tropical Queensland fruits
- § Fresh full cream milk (soy/skim on request)

Served hot to your table or as a buffet:

- § Scrambled eggs
- § Chipolata sausages
- § Freshly grilled bacon rashers
- § Golden hash browns
- § Grilled tomatoes
- § Hot Toast

STAND UP BREAKFAST OPTIONS

MENU ONE

- § Selection of Danish pastries
- § Fresh fruit skewers with minted yoghurt
- § Assorted warm mini quiches

MENU TWO

- § Selection of Danish pastries
- § Fresh fruit skewers with minted yoghurt
- § Thick cut fruit toast
- § Smoked ham and Swiss cheese croissant

MENU THREE

- § Selection of Danish pastries
- § Fresh fruit skewers with minted yoghurt
- § Smoked ham and Swiss cheese croissant
- § Bacon, sausage and tomato skewers
- § Scrambled egg pastry case

All served with Chilled fresh orange juice and freshly brewed tea and coffee

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MORNING AND AFTERNOON TEA OPTIONS

REFRESHMENTS

Fine tea selection with freshly brewed coffee and biscuits
Continuous coffee and tea selection
Continuous coffee and tea selection with day package
Continuous coffee and tea selection, biscuits with day package
Fresh orange juice accompanying breaks
Variety of soft drink cans on ice
Whole fruit basket accompanying breaks (min 5)
Upgrade arrival with cappuccino trolley (max 30)

MORNING BOOST

Chef's daily presentation of sweet and savoury items

AFTERNOON RECHARGE

Selection changing daily including either cookies or pan forte

BREAK THE ICE

Assorted ice cream and ice block selection

BAKERS BASKET BREAK

Basket of Chef's selection savoury muffins

THE SLICE OF HEAVEN BREAK

Enjoy a range of petite gourmet slices

KICK START

Choose from our daily breakfast sweet and savoury presentation

CHOCOLIC REBOOT

Chocolate fudge, mini chocolate bars and truffles

FRUITY SCONES

Fresh baked date and fruit scones with jam and cream

SAY CHEESE

Selection of Australian cheeses, fresh fruit and crackers

All breaks are served with a fine selection of teas, freshly brewed coffee along with a selection of herbal teas and decaffeinated coffee.

All breaks are also served with full cream milk with skim and soy on request.

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LUNCH OPTIONS

All Lunch Options are available for lunch or dinner
All served with tea, coffee and bottled still water

WORKING LUNCH OPTIONS

WORKING SANDWICH LUNCH

Choice of Turkish baps, mountain bread, panini's or sea salt & olive oil foccacia's with a variety of filling. Seasonal Sliced Fruit.

MAKE YOUR OWN SANDWICH

Selection of bakery breads to include, bagels, pannini's, olive, sourdough and Vienna. Corned beef, double smoked ham, turkey, BBQ chicken, smoked salmon, mayonnaise and sliced cheeses. Mixed lettuce platter to contain sliced tomatoes, cucumbers, alfalfa and grated carrot. Seasonal Sliced Fruit.

BAKERY LUNCH

Pastry Basket with bertocchi bacon, egg and mushroom pate. Chorizo involtinis with bush tomato chutney. Braised Leel Frittata with parsley and thyme (v). Mixed Green Salad with white balsamic dressing, Seasonal Sliced Fruit.

PARK LUNCH

Fresh Baguettes with butter. Smoked Salmon and Spinach Quiche. Honey and Soy chicken Drumsticks. Sun Dried Tomato Pasta Salad with pine nuts, feta and ranch dressing (v). Tomato, cucumber red onion and snow pea tendril salad with Italian Vinaigrette (v). Boutique Australian Cheese with dried fruit and crackers.

EUROPEAN WORKING LUNCH

Olive and Rosemary Dinner Roll. Country Maison Terrine with pork and veal served with grained mustard aioli. Pistachio and Chicken Terrine served with Cumberland Sauce. Chat Potato Salad with bacon and peppered sour cream (v). Mixed Leaf Salad and roasted capsicum, marinated mushrooms and balsamic onions (v). Chef's Selection of miniature sweet tartlets (v)

ASIAN BOXED LUNCH

Minimum of 20 people

Sesame Crusted Chicken Atop Soba Noodle and Marinated Mushroom Salad with yakitori sauce. Teriyaki Beef Salad with crispy noodles, baby corn and pickled ginger. Individual Agar Agar (jelly).

FROM THE PANTRY

Olive Foccacias with double smoked ham, mushroom pate, sun dried tomato and sliced gruyere cheese. Wholemeal Ribbons with turkey, brown onion paste, spinach and avocado butter. Tortilla Wraps with tomato, basil, charred aubergine, bocconccini, rocket and pesto aioli (v). Boutique Cheese and dried fruit with crackers.

BUFFET LUNCH OPTIONS

THE EAGLE STREET BUFFET

Minimum of 20 people

Choose two items from each selection – served with bread and fresh fruit

Selection A:

Butter Chicken Tandoori Style. Beef Rendang. Malaysian Spice Beef Cooked in coconut milk. Lamb Korma. Braised Beef and Red Wine Casserole. Spinach and Ricotta Cannelloni (v). Chicken, Pork and Chinese Vegetables with black bean sauce. Traditional Beef Lasagna. Vegetarian Lasagna (v). Chicken Coq Au Vin. French Chicken Stew with white wine and brandy

Selection B:

Steamed Jasmine Rice. Moroccan Cous Cous Salad (v). Tomato, cucumber and rocket salad (gf) (v). Roasted Garlic Chat Potatoes (gf) (v). Medley of Roasted Root Vegetables with cumin butter (gf) (v). Tuscan Bread Salad with Olives and basil (v). Glass Noodle Salad with Asian Vegetables, Cashews.

FUSION LUNCH

Pumpkin Laksa Palmiers with cucumber yoghurt (v). Spicy Chicken and Bean Sprout Salad Rice Paper Rolls with garlic soy dipping sauce. Char Sue Pork Glass Noodle Salad with cashews, cucumber, coriander and rice vinegar dressing (gf). Baked Egg Dun Tarts with lemon zest (v)

PICNIC LUNCH BAG

White Dinner Roll with Butter. Mushroom Pate Mini Quiche (v). Braised Garlic and Thyme Chicken Thigh Fillet with roasted sweet potato. Blistered Red Onion and Rocket Salad with preserved lemon mayonnaise (gf). Chocolate Fudge Brownie with vanilla cream (v).

TASTES MENU

Roasted Capsicum, bocconcini and basil tart (v). Braised Leek Frittata with horseradish cream and smoked salmon (gf). Soft Roasted Chicken Tacos with hickory bean paste, sour cream and cheese. Sweet potato and golden shallot salad with risso pasta. Grilled Haloumi, snow pea tendrils and roasted garlic dressing. Portuguese Egg Tarts Caramelised with brown sugar (v).

BOXED LUNCH

Panzanella Bread Salad with olive, smoked tomatoes, charred chorizo, rocket, Meredith feta and roasted garlic oil. Cajun Chicken Thigh Fillet with potato, bacon, egg and bean with a seeded mustard aioli. Dark Chocolate and Almond Tart dusted with icing sugar and strawberry cream (v)

THE BBQ IN THE CENTRE

Variety of Dinner Rolls with butter. Wagyu Minute Steaks (gf). Chicken Rissoles. Mini Lamb and Rosemary Sausages. Coriander and Ginger Prawn Skewer (gf). Mixed Green Salad (gf) (v). Home-style slaw with Japanese Mayonnaise (gf) (v). Sliced Seasonal Fruit to finish (v). (American Mustard, Tomato and BBQ Sauce).

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SIT DOWN LUNCH OR DINNER OPTIONS

2 COURSE

3 COURSE

- Alternate drop additional

Talk to one of our friendly coordinators today to discuss dinner options at Central Eagle Street Conference Venue – all menus can be tailored to your event.

ENTRÉE

- § Seared Ocean King Prawns with mango, avocado, smoked tomato, snow pea tendrils salad with pomegranate molasses and crispy fried leeks (warm) (gf) (df)
- § Braised Beef Cheek Ravioli with rocket parmesan salad and red wine reduction (hot)
- § Peppered Ocean Trout Fillet atop beetroot mousseline with baby spinach and French butter meuniere (warm)
- § Smoked Chicken Salad with sweet potato, balsamic red cabbage and asparagus spears with honey mustard vinaigrette (gf) (df)
- § Asparagus Rice Paper Roll with goats curd tempered tomatoes sauce choron and raspberry glaze (warm) (c)
- § Seared Inglewood Venison Carpaccio with beetroot salad and chilli chocolate sauce (cold) (gf)

MAIN

- § MSA Eye Fillet atop horseradish creamed potato with sautéed green beans with spec and red wine jus (gf)
- § Pancetta Wrapped Chicken Breasts atop gingered sweet potato round with broccolini spears and porcini cream reduction (gf)
- § Crispy Skinned Barramundi Fillet with gremolata risotto, French butter sauce and rocket salad
- § Rosemary Scented Lamb Back Strap atop hummus mashed kippers with sugar snaps, tempered cherry tomatoes, grilled haloumi and capsicum broth (gf)
- § Wild Mushroom Pie with smoked tomatoes, asparagus spears and rocket salad (veg)
- § Pork Fillet with thyme roasted carrots, parsnip creamed potatoes, sugar snaps and sage infused pear jam (c)

DESSERT

- § Individual Cheese Plate – Duo of Victorian Jindi Triple Cream Brie and Maffra Mature Cheddar with rhubarb compote and an array of crisps
- § Crème Caramel with passion fruit coulis, white chocolate mousse and chocolate hazelnut salad (gf)
- § Ricotta and Almond Cake with brandied orange slices, clotted cream and biscotti wafer (c)
- § Poached Pear Meringue Tartlet with Vanilla Bean Anglaise
- § Cinnamon Brioche Stack with caramelised bananas, toasted coconut, mascarpone and chocolate sauce
- § Duo of Chocolate Baskets filled with:
Strawberry Mousse, missed summer berries and raspberry reduction
Orange Butter Double Cream, toasted pistachios and mango coulis (gf)

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COCKTAIL MENU OPTIONS

Menu options are available for lunch, dinner and pre and post functions

ICONIC COCKTAILS PACKAGE

Minimum 40 people

Perfect for your next product launch or presentation

- § 3 hours room hire in the Icon Theatre
- § Two hour beverage package – Includes a selection of house beers, Australian sparkling wine, white and red wines, soft drinks and orange juice
- § Data projector, screen, lectern and microphone
- § Your choice of 8 canapés for two hours

POST CONFERENCE COCKTAILS AND DRINKS OPTIONS

BEER O'CLOCK!

Minimum 5 people

Full, mid strength and light beers on ice with a selection of chips and nuts

CHAMPA'S TIME!

Minimum 5 people

Australian sparkling and house white wine served with Chef's selection of dips and crackers

EXECUTIVE INDULGENCE

Minimum 5 people

A selection of Australian sparkling, house red and white wines served with gourmet platters of Australian cheeses and dried fruits

HAPPY ENDINGS!

Minimum 20 for 45 minutes

House beers, Australian sparkling wine, white and red wine, soft drinks and orange juice. Served with chef's selection of hot and cold canapés.

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CANAPES OPTIONS

COLD CANAPES

- § Smoked salmon sushi rolls
- § Almond biscotti with triple cream brie drizzled with vincotta
- § Prawn tartlets with avocado butter and pink peppercorns
- § Peking duck and shallot pancake wraps
- § San choy bow served in a chinese spoon
- § Tuna civich with truffle and soy
- § Pesto and proscuitto parmiers with wood smoked salsa

HOT CANAPES

- § Seared tikka chicken skewers
- § Mini fillet mignon with oyster hollandaise
- § Thai snapper cakes with ginger aioli
- § Steamed shitaki mushroom rice paper wraps
- § Crispy vegetable spring rolls
- § Goat's cheese and roma tomato tarts
- § Savoury mini quiches
- § Gourmet lamb pies with parmesan mash
- § Crunchy thai chicken cakes with chilli dipping sauce
- § Garlic king prawns with saffron mayonnaise

CHOICE OF 3 CANAPES FOR ½ HOUR

CHOICE OF 4 CANAPES FOR 1 HOUR

CHOICE OF 8 CANAPES FOR 2 HOURS

CHOICE OF 10 CANAPES FOR 3 HOURS

SUBSTANTIAL EXTRAS

Oak smoked side salmon carved by the chef, grissini & salsa verde

Bucket of fresh cooked king prawns with lime aioli and Turkish bread

Tempura seafood with crispy wedges and lime aioli

Nasi goreng with spicy peanut chicken satays

Caesar salad with French capers and apricot scented hot smoked salmon

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BEVERAGE OPTIONS

OPTION ONE – BEVERAGE PACKAGE

Contains the following beverages:

- § Seppelt Stoney Peak Brut
- § Seppelt Stoney Peak Chardonnay
- § Seppelt Stoney Peak Shiraz Cabernet
- § Local Draught Beer
- § Fresh Orange Juice
- § Soft Drinks

One Hour
Two Hours
Three Hours
Four Hours
Five Hours

OPTION TWO – BEVERAGES ON CONSUMPTION

Choose to have the beverage package items or choose your own from our extensive beverage list on a consumption basis

OPTION THREE – BAR TAB

Central Eagle Street Conference Venue can run a bar tab to limit the amount you spend on the bar. They will advise you at the specified limit. You can also choose the beverages you wish to have available for the guests. (Minimum of \$250)

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CENTRAL APARTMENTS AND HOTELS

From \$150 per night, you can stay at any of our 5 Centr@l Brisbane locations.

CENTR@L COSMO Apartments situated in trendy Park Road Milton and surrounded by some of Brisbane's most fashionable restaurants, cafes and bars – ideal for entertaining your business clients.

CENTR@L DOCKSIDE Apartments offering spectacular views of the Brisbane River and City skyline with quick and easy access to the CBD by taxi or ferry.

CENTR@L HILLCREST Apartments at South Brisbane offers fabulous accommodation solutions only minutes from South Bank Parklands, Gabba Cricket Ground and the CBD.

CENTR@L SUMMIT Apartments located centrally in Spring Hill – an historic area of Brisbane with charming tree-lined streets. In close proximity to the CBD, Chinatown, Casino and South Bank.

CENTR@L WEST END Apartments situated in the centre of one of Brisbane's cultural hubs, and surrounded by vibrant shopping, restaurants and cafes. Only 1km away from the CBD.

For all your accommodation requirements please visit our Centr@l Hotels and Apartments website at www.centralapartmenthotels.com.au or call us on (07) 3115 0400.

Your Central Eagle Street conference coordinator can also suggest accommodation options in the Brisbane CBD.

OFFSITE ACTIVITIES

Central Eagle Street Conference Venue has onsite team building specialists. Each of the activities outlined below can be packaged specifically to provide you with your desired outcome. For example:

- § Improve Communication & Teamwork
- § Planning
- § Problem Solving & Time Management
- § Leadership
- § Attention to Detail
- § Trust & Group Interaction
- § Participation
- § Just a bit of fun.....

OFFSITE ACTIVITIES

Team building and adventure activities can be arranged pre or post conference. Activities that we can organise for you include:

- § Story Bridge Climb
- § River Life Activities such as:
 - § Rock climbing
 - § Kayaking
 - § Abseiling

Talk with your conference coordinator to discuss how to incorporate activities so you can make your next conference an event to remember.

AUDIO VISUAL FACILITIES

Data projector –native XGA, 2000 ansi lumens
 Laptop–Windows XP
 Electronic whiteboard (2 page - plain A4 paper)
 TV monitor 80cm and VCR
 Teleconference phone (polycom) inc. calls (Australia only)
 Stereo (cassette/CD)
 Lapel microphone and amplifier
 Handheld microphone and amplifier
 Overhead projector with trolley
 Laser pointer
 Flipchart, paper and markers
 Whiteboard and markers
 Projection screen y
 Notepads and pens–(per person)

VIDEO CONFERENCE EQUIPMENT

Polycom viewstation 512 and Panasonic 80cm monitor	\$ POA
128 kbps isdn access	
256 kbps isdn access	
384 kbps isdn access	

BOARDROOM EQUIPMENT

Fujitsu 50" colour plasma display monitor	Complimentary
Multimedia components VCR/ DVD / CD / cassette player	Complimentary
AMX audio visual panel	Complimentary
Electronic whiteboard	Complimentary

AMPHITHEATRE EQUIPMENT

	PER HR	1/2 DAY	PER DAY
Data projector xga native resolution 3500 ansi lumens			
Multimedia components DVD / VCR/CD/cassette			
AMX control panel on lectern			Complimentary

AUDIO VISUAL HIRE WILL INCUR THE DAMAGE WAIVER - 7 %

Upon payment, the Hirer is not responsible for the cost of repairs or replacement of the equipment if necessary because of damage to the Equipment sustained during the Hire Period.

PHOTOCOPYING / FAXING CHARGES

A4 copying
 A3 copying
 OHT's
 Outgoing faxes (local)
 (STD)
 Incoming faxes (first ten pages free)

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