



# CORPORATE SPACES



## THE SIROCCO

A versatile space and contemporary in design, The Sirocco can accommodate between 30 - 120 people.

Fully equipped with a large projector & screen.

Wireless Microphone, lectern & stage available.

U-shape, boardroom, auditorium, classroom, cabaret & banquet set up available.



## THE SORRENTO

Light and airy, this contemporary space is perfect for conferences ranging from 10 - 25 people.

U-shape, boardroom and classroom style set up available.



# FULL DAY CONFERENCE PACKAGE



## MORNING TEA

Assorted Freshly Baked  
Mini Danish Platter  
Sliced seasonal Fruit Bowl  
Tea & Coffee Station



## LUNCH

Selection of Breads, Butter  
Anti-Pasto Board, Grilled & Pickled  
Vegetables, Baked Ricotta, Pesto, &  
Grissini  
Tempura Cauliflower, Eggplant Yoghurt,  
Chilli, Mint, Rocket Salad  
Paprika & Lemon Spiced Grilled chicken,  
Chickpeas, Cherry Tomato, Shallots,  
Slow Roast Lamb Shoulder, Olives,  
Potatoes, Garlic & Rosemary  
Bowl of Fries  
Fattoush Salad  
Salad of Roast Pumpkin, Baby Spinach,  
Almonds & Tahini Yoghurt  
Cheddar & Brie, With Lavosh and  
Wafers, Quince & Dried Fruits

## AFTERNOON TEA

Home-made Triple Chocolate  
Chip Cookies  
Sliced seasonal Fruit Bowl  
Tea & Coffee Station



**ROOM HIRE FEE \$300 (8 Hours)**

Catering \$89<sup>PP</sup>

Room hire fee covers the  
cost of all AV & equipment

8 HOURS / MINIMUM 10 PAX



# HALF DAY CONFERENCE PACKAGE



## MORNING TEA

Assorted Freshly Baked Mini Danish Platter  
Sliced seasonal Fruit Bowl  
Tea & Coffee Station

OR

## AFTERNOON TEA

Home-made Triple Chocolate Chip Cookies  
Sliced seasonal Fruit Bowl  
Tea & Coffee Station

**ROOM HIRE FEE \$200 (5 Hours)**

Catering \$72<sup>PP</sup>

Room hire fee covers the cost of all AV & equipment



## LUNCH

Selection of Breads, Butter  
Anti-Pasto Board, Grilled & Pickled Vegetables, Baked Ricotta, Pesto, & Grissini  
Tempura Cauliflower, Eggplant  
Yoghurt, Chilli, Mint, Rocket Salad  
Paprika & Lemon Spiced Grilled chicken, Chickpeas, Cherry Tomato, Shallots  
Slow Roast Lamb Shoulder, Olives, Potatoes, Garlic & Rosemary  
Bowl of Fries  
Fattoush Salad  
Salad of Roast Pumpkin, Baby Spinach, Almonds & Tahini Yoghurt  
Cheddar & Brie, With Lavosh and Wafers, Quince & Dried Fruits

5 HOURS / MINIMUM 10 PAX



# CORPORATE PLATTERS



Assorted Freshly Baked Mini Danish Platter (20)  
\$70

Home-made Triple Chocolate Chip Cookies (10)  
\$45

Sliced Seasonal Fruit Bowl  
\$55

Toasted Banana Bread, Maple Whipped Butter (10) \$60

International Cheese Platter, Quince Paste,  
Dried Fruits, Wafers & Lavosh  
\$90



# BREAKFAST BITES



Bircher Muesli Pink Lady Apple, Vanilla, Cinnamon & Berries  
Seasonal Fruits Skewer

Avocado, Feta & Sumac Pickled Red Onion on toasted Rye

Toasted Mini Croissant, Cheddar & Vine Ripe Tomato

Grilled Bacon & Scrambled Egg, Tomato Chutney Slider

Haloumi, Tomato, Rocket & Herb Mayo Slider

Smoked Capsicum Hash Brown, Avocado & Tomato Salsa

French Toast Whipped Ricotta, Blueberry Compote

Toasted Brioche Roll Manchego & Jamon

Grilled Pancetta wrapped Merguez Sausage, Romesco Salsa

\$6 per Bite

MINIMUM ORDER OF 10 EACH

## BEVERAGES

Tea & Coffee Station / \$3 per person

Orange or Apple Juice / \$10 per Jug

Soft Drinks / \$10 per Jug

Capi Sparkling water 750ml / \$8 each



THE

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ALCOTT

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LANE COVE



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