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**K**  
*Kondari*  
*Hotel*

*Conference Pack*

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## FUNCTION ROOMS

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Kondari Hotel boasts a full range of conference and function facilities with affordable packages to suit all budgets.

Day and residential conference packages are available with complimentary basic equipment hire and ample off-street parking.

Kondari Hotel offers 3 versatile function/conference rooms. Set on acres around a natural lagoon and tropical gardens Kondari offers the ideal venue for team building activities.

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## ROOM CAPACITIES

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Room	Area m <sup>2</sup>	Theatre	U Shape	Class Room	Board Room	Banquet	Cost (Full Day Hire Only)
Pandanus Room		60	20	30	20	40	\$150.00
Whale Room		100	500	70	40	80	\$200.00
Veritas		20	N/A	10	10	N/A	\$100.00

## EQUIPMENT HIRE

Flip Chart	FOC
Whiteboard	FOC
Projection Screen	FOC

[Please ask if you require any equipment not listed](#)

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## DAY DELEGATE PACKAGES

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Full Day \$55.00 per person

Includes: Room Hire, Morning Tea, Buffet Lunch and Afternoon Tea

Half Day \$40.00 per person

Includes: Room Hire, Morning Tea & Lunch / Afternoon Tea & Lunch

Day Delegate Package Inclusions

- \* Continuous Tea and Coffee
- \* Room Hire
- \* Chilled Filtered Water
- \* Morning Tea
- \* Lunch (buffet)
- \* Afternoon Tea
- \* Conference set-up and cleaning

Day Delegate Packages valid for 20 or more guests

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## DAY CONFERENCE MENUS

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MORNING & AFTERNOON TEA

Danish Pastries

Fresh Baked scones with Jam & Cream

Fresh Baked assorted Mini Muffins

Fresh Market Fruit Platter

Assorted Cheese, fresh & dried fruit and crackers



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## WORKING OPTIONS

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\$20 per person

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## WORKING BREAKFAST

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On the table:

Fresh Market Fruit Platter

Fruit Juices

Tea and coffee

Plated Meal:

Eggs Benedict

Poached eggs served with fresh ham on lightly toasted bread, topped with our own creamy hollandaise sauce

OR

Eggs (poached, fried, scrambled) with sausage, bacon, tomato, mushrooms, baked beans and hash browns

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## LIGHT LUNCH

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Assorted open Danish sandwiches and wraps (2 per person)

Market cheese platter, lavish crisps and crostini

Fresh market fruit platter

Jugs of soft drink



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## TABLE SERVICE MENUS

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Menu 1                      Choice of -  
                                    1 Soup  
                                    2 Main Courses  
                                    1 Dessert  
                                    Tea & Coffee                      \$38.00 per person

Menu 2                      Choice of -  
                                    1 Entree  
                                    2 Main Courses  
                                    1 Dessert  
                                    Tea & Coffee                      \$44.00 per person

Menu 3                      Choice of -  
                                    2 Entree  
                                    2 Main Courses  
                                    2 Dessert  
                                    Tea & Coffee                      \$49.00 per person

All menus are alternate drop  
Any additional selections to menu choices will incur an additional charge



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## MENU SELECTIONS

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### ENTRÉE

- Cream of roasted pumpkin soup
- Chicken and sweet corn
- Prawn Cocktail  
With iceberg Lettuce and Homemade Seafood Sauce
- Satay Chicken  
Served on steamed rice topped with a Peanut sauce
- Glazed duck liver and grand mariner house made pate  
Served with melba toast and caramelised onions
- Prosciutto and melon salad  
Served with mixed greens and a balsamic dressing
- Baked Goats cheese and roasted pepper tart  
With a rich napoli sauce

### MAINS

- Roasted Scotch Fillet  
Cooked to Medium served on a house made potato rosti finished with a pepper glaze
- Beef Fillet  
Char-grilled to Medium served on mashed potato topped with a red wine glaze
- Lamb Cutlets  
With a potato galette and a mint and rosemary jus
- Chicken Mignon  
Chicken breast wrapped in bacon and served with a sweet potato mash and a mushroom sauce
- Chicken Roulade  
Filled with an apricot and macadamia on a house made potato rosti and finished with a sage butter sauce
- Atlantic Salmon Nicoise  
Atlantic salmon fillet on a bed of a fresh nicoise salad of chat potatoes, green beans, roma tomatoes, olives, hard boiled egg and salad leaves finished with a light seeded mustard vinaigrette
- Barramundi Fillet  
Served with a potato galette and oven baked cherry tomatoes
- Duck Breast  
Pan fried duck breast with mash potato and an orange glaze
- Veal Scaloppini  
Veal medallions sautéed in a lemon and cream sauce

### DESSERTS

- Profiteroles  
Filled with cointreau and orange cream finished with a dark chocolate sauce
- White Chocolate Panacotta  
Finished with a Berry Coulis and an almond biscotti
- Brandy Snap Basket  
Filled with Tropical Fruit Salad and Chantilly Cream
- Warm Chocolate Pudding  
Drizzled with a dark chocolate sauce and fresh Whipped Cream

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## TABLE SERVICE MENUS

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MINIMUM 30 PEOPLE

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### COLD CREATIONS BUFFET

\$38.90 per person

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Sliced Champagne Ham And Corned Silverside Platter  
Chilled Moroccan Style Chicken And Fresh Lemon  
Potato Salad  
Coleslaw  
Greek Salad  
Crusty Bread Basket

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### KONDARI ROAST FEAST BUFFET

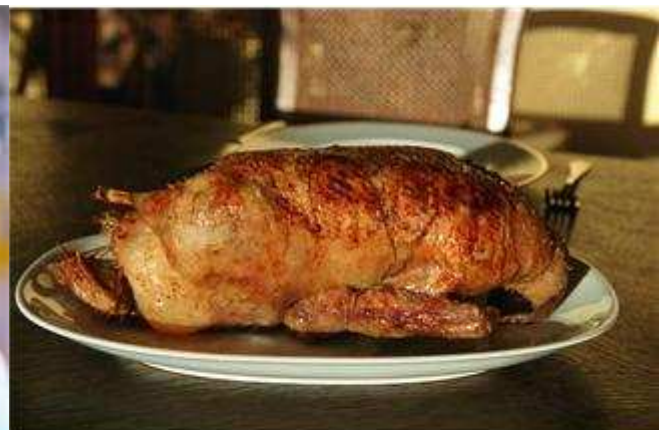
\$40.00 per person

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*(Choose Two of The Following Roasts, carved by your own chef)*

Roast Beef with Seeded Mustard Glaze  
Roast Loin of Pork with Apple Sauce  
Roast Lamb Leg with Mint Sauce  
Sea salt roasted chicken with roasted roma tomatoes

Sweet steamed Carrots, Crispy Roasted Potatoes, Honey Roasted Pumpkin  
Hot buttered peas and beans  
Cauliflower Cheese Bake  
Freshly made Greek Salad and Garden Salad  
Assorted bread basket



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## ACCOMMODATION

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Kondari Resort offers the discounted rates below on accommodation for guests attending your conference that wish to stay overnight at the venue. These prices include buffet breakfast

All rooms are spacious with a Queen bed, private ensuite, reverse cycle air conditioning, remote control T.V., Free in house movies, mini bar and tea and coffee facilities.

### Room—Single/Twin or Double Share

Garden Unit \$100.00 per night

Lakeside Studio \$100.00 per night

**\*\*Please note all above rates are subject to change without notice\*\***



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## TERMS & CONDITIONS

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Our terms and conditions are detailed for you to ensure the smooth running of your wedding.

- Tentative bookings will be held for 14 days
- To confirm your booking a non-refundable deposit of room hire is required and payable within the 14 day tentative period
- If no deposit has been received by the due date the venue has the right to re allocate the room without notification
- Numbers of guests attending to be confirmed 14 days prior to your function. This is the minimum number for which you will be charged
- No alcoholic beverages are permitted to be brought on to the property because of licensing restrictions
- All alcohol is charged at bar prices as we are a licensed venue
- Organisers are financially responsible for any damages or loss sustained to the complex, property or equipment during your function
- Final Payment is required seven (7) days prior to function date. No refunds are given for late cancellations
- Confirmation of your booking is acknowledgment and agreement of the above terms and conditions
- In the event of outside caterers providing the wedding cake to be consumed on the property, Kondari Hotel does not accept responsibility for the condition or quality of the cake

Accepted by: \_\_\_\_\_ Sign: \_\_\_\_\_

Date: \_\_\_\_\_ Date of Function : \_\_\_\_\_