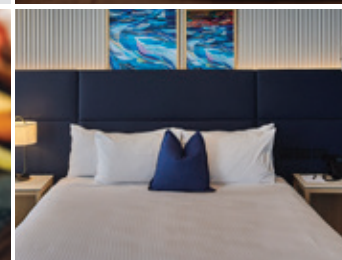
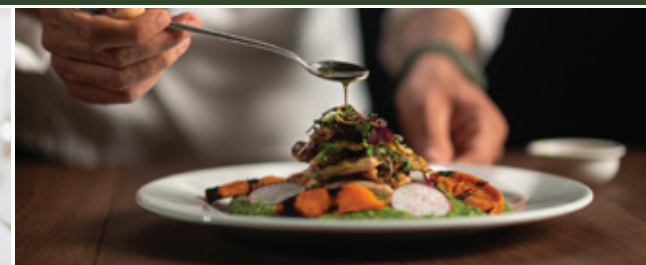




Great Events at Mingara



CORPORATE PACKAGES



Venue Information Hire

ROOM HIRE AND CAPACITIES

Mingara Event Centre is the largest and most versatile Event Centre on the Central Coast. Ideally located, with ample parking, public transport available and is easily accessible from Sydney or Newcastle.

THE SHOW ROOM & PRE-FUNCTION

The Show Room is the perfect space for your next Conference, Gala, or Luncheon. With Capacity up to 1000 guests it is the largest space available on the Central Coast. The room features private bar, private toilets, and large build in stage with in house Audio Visual available.

The Pre – Function area is the perfect pace for your guests to gather prior to an event, or additional space for your Conference or Exhibition.

The Main Auditorium can accommodate a wide variety of set-ups

Capacity

- Banquet Style: 400
- Cabaret Style: 320
- Classroom: 300
- Long Tables : 480
- Cocktail : 1000
- Exhibition Booths

The Tasman Rooms

Perfect breakout spaces for workshops, meetings, training sessions etc. The three rooms can be separated or combined depending on your numbers and requirements. Similarly, to other spaces within our Event Centre we can accommodate variety of set up with the below capacities.

INDIVIDUAL TASMAN ROOM

Capacity

Theatre:	100
Banquet:	50
Boardroom:	20
U-Shape:	30
Classroom:	36
Cabaret:	35
Cocktail:	50

COMBINED TASMAN ROOM

Capacity

Theatre:	300
Banquet:	150
Classroom:	108
Cabaret:	96
Cocktail:	200



Hadley's Function Room

Hadley's Function Space offers a versatile and stylish setting for your next event. This space is well-suited to a wide range of occasions—from intimate dinners and private celebrations to large-scale events.

Enjoy the warmth of natural light, exclusive access to your own private bar, and a spacious balcony perfect for mingling or taking in a moment of fresh air. Whether you're planning a casual get-together or a more formal affair, Hadley's provides a welcoming atmosphere with all the essentials to make your event memorable.

Capacity

Buffet-Style:	150
Cocktail:	300





Accommodation *Encore by Mingara*

THE CENTRAL COAST'S NEWEST, VIBRANT 4-STAR LIFESTYLE HOTEL.

Designed for comfort and quality, Encore by Mingara allows guests to immerse themselves into our relaxed Central Coast lifestyle. Convenient to beautiful beaches, local attractions, and premium hospitality services, Encore by Mingara, has direct access to multiple restaurants as well as complimentary access to our state-of-the-art One by Mingara Gym and Aquatics facilities.

ACCOMMODATION OPTIONS

70 x Duet Classic Rooms

Enjoy a contemporary vibe with a glorious King bed (or two singles), you'll retire in dreamy comfort. The bathroom features a spacious shower and vanity

4 x Duet Classic Accessible Rooms

With a plush King bed (or two singles) as well as a spacious modern bathroom with roll-in shower, spacious low set vanity and grab rails for an easy stay.

3 x Duet Deluxe Rooms

This contemporary and spacious retreat features a glorious King bed to retire in dreamy comfort. Pamper yourself in the spacious bathroom.

1 x Duet Deluxe Accessible Rooms

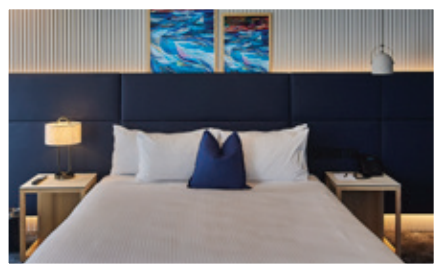
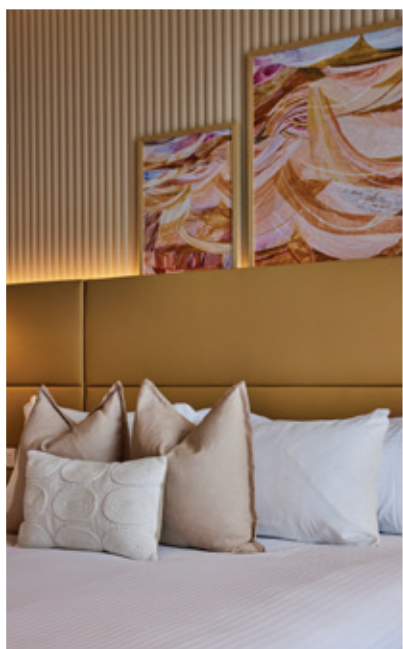
You'll feel like a star as you retreat for the evening with a comforting King bed. The luxury bathroom features a large roll-in shower and spacious vanity.

4 x Harmony Suites

A stylish private sanctuary, with a King bed and spacious bathroom with a deep soaking tub, walk-in shower and double vanity for a little extra indulgence.

4 x Bravo Suites

The ultimate in comfort - a relaxing retreat with lounge, a dreamy King bed and luxury bathroom with deep tub, large separate shower and a twin vanities.





Breakfast

MINIMUM 20 PEOPLE

All prices include GST

Buffet Breakfast \$35 per person

- Freshly brewed filtered coffee and selections of herbal teas
- Chilled orange juice
- Bakery Basket
- BBQ Bratwurst Sausages
- Crispy Bacon
- Hash Browns
- Grilled Roma Tomato
- House-made Burcher Muesli with yoghurt & fresh fruit
- Seasonal Fruit Platters

Plated Breakfast \$40 per person

2 choices from below for alternate drop

- Freshly Brewed filtered coffee and selection of herbal teas.
- Chilled orange juice per table
- Truffle infused scrambled eggs with bacon, hash browns and roasted tomato on a house-made sourdough
- Poached egg on English Muffin with baby spinach, smoked ham and hollandaise sauce
- Potato Rosti topped with smash avocado, cherry tomatoes and onions & poached egg GF

Add-ons

- Fruit platter per 10 guests **\$30**
 - Pastry platter per 10 guests **\$40**
 - Coffee Cart Hire for 3 hours, with professionally trained barista
 - **\$275** up to 50 guests
 - **\$550** up to 100 guests
 - **\$825** up to 150 guests
- For larger groups please ask for quote

***Dietary requirements option available upon request**

Coffee Breaks Menu

MINIMUM 20 PEOPLE

All prices include GST

Morning or Afternoon Tea

\$15 (one selection) per person

\$18 (two selections) per person

Packages inclusive of:

- Freshly brewed filtered coffee and selections of herbal teas

SWEET OPTIONS

- Gourmet cookies
- Freshly made in-house scones served with jam & whipped cream
- Freshly made in-house muffins
- Mix of assorted Danish pastries
- Chefs choice of cakes or tarts
- Seasonal fruit platter

SAVOURY OPTIONS

- Mini croissants with leg ham & Swiss chesse
- Mix of Quiches
- Trio of Dips & Veggie stick

Add-ons

- Freshly brewed, filtered coffee & a selection of herbal teas **\$4 per person**
- Selection of chilled fruit juice **\$4.50 per person**
- Continuous freshly, brewed, filtered coffee & a selection of herbal teas **\$8 per person**
- Sweet or Savoury option **\$5.50 per person**

***Dietary requirements option available upon request**

Ultimate CoffeeBreak Package \$30 per person

- Continuous freshly brewed filtered coffee and selection of herbal teas
- Chilled orange juice for morning & afternoon tea
- Fruit platter for morning tea
- One choice of item for morning & afternoon tea





Working Lunch

SERVED BUFFET STYLE

All prices include GST

Healthy Option \$40 per person

Minimum 30 Guests

- Grilled chicken breast
- Chef's choice of roasted Vegetables
- Chef's choice of assorted bread
- Spinach & quinoa salad with tomatoes, cucumber, feta cheese, red onion & dressing
- Chef's choice of assorted bread
- Fruit platter & chilled orange juice

Around The World \$50 per person

Minimum 40 Guests - One Cuisine Choice

Served with fruit platter and chilled orange juice

MEXICAN

- Grilled spiced chicken breast
- Smoked pulled chilli pork
- Mix leaf, grated cheese, sour cream, tomato, avocado, & tortilla wrap

MEDITERRAINIAN

- Smoked lamb kebab on a skewer
- Greek-style falafel with yoghurt & mint dressing
- Tabouli salad
- Greek salad with halloumi cheese
- Flat Bread

ASIAN

- Chicken satay with glass noodles snow peas & cashews
- Crispy Pork Bites
- Asian-style salad
- Chef's choice of dumpling
- Spring rolls

Substantial Option \$38 per person

Minimum 25 Guests

- Chef's choice of Curry
- Chef's choice of Strir Fry
- Chef's Choice of Salad
- Fruit Plater
- Juice/SoftDrink

Small Option \$29 per person

Minimum 20 Guests - Choice of 4 Items below

- Chef's Selection of variety of sandwiches, wraps, and rolls
- Garden Salad with mixed salad leaf, vine ripened tomatoes, red onion cucumber & a tangy Italian dressing
- Seasonal fruit platter
- Chilled orange juice

***Dietary requirements option available upon request**

Corporate Packages

MINIMUM 40 PEOPLE

All prices include GST

Full Day Corporate Package

\$80 per person

Half Day Corporate Package

\$70 per person

Corporate packages Includes:

- Coffee Breaks and Working Lunch
- In room filtered coffee and a selection of herbal teas
- juice/softdrink station with lunch
- In-house audio visual
- Whiteboard
- Flipchart
- Writing paper & pens
- Ice water
- Mints

EXPRESSO COFFEE

Available upon enquiry

Coffee Cart Hire for 3 hours,
with professionally trained barista

- **\$275** up to 50 guests
- **\$525** up to 100 guests
- **\$765** up to 150 guests
- **\$990** up to 200 guests

For larger groups please ask for quote

Morning Tea

Your choice of 2 selections from below

SWEET OPTIONS

- Gourmet cookies
- Freshly made in-house scones served with jam & whipped cream
- Freshly made in-house muffins
- Mix of assorted Danish pastries
- Mix of assorted cakes & slices
- Seasonal fruit platter

SAVOURY OPTIONS

- Mini croissants with leg ham & Swiss chesse
- Mix of Quiches
- Vegetarian Frittata
- Trio of Dips & Veggie stick

Lunch

Your choice of any working lunch package,
served buffet style. See previous page for options

Afternoon Tea

Your choice of 1 option

OPTION 1

- Cakes and Slices
- Fruit Platter

OPTION 2

- Shared Grazing Board
(Chef selection of 2 cheeses, fruit, dips, and vegetables)

OPTION 3

- Gourmet cookies
- Fruit salad



***Dietary requirements option available upon request**



Canapé Menu

MINIMUM 40 PEOPLE

*All prices include GST**

Standard Package \$35 per person

6 Canapé Choices - 3 Cold, 3 Hot

Deluxe Package \$49 per person

8 Canapé Choices - 3 Cold, 4 Hot, 1 Substantial

Premium Package \$59 per person

9 Canapé Choices - 3 Cold, 3 Hot, 3 Substantial

COLD

Selection of Sushi GF, DF

With soy sauce and pickled ginger

Mini Prawn Wontons

With coriander and mango

Sugar Cured Tasmanian Salmon GF

With seaweed salad, topped with lemon thyme infused mascarpone

Mini Brushchetta V, DFA

With bocconcini, cherry tomatoes, basil and balsamic glaze

Smoked Salmon & Dill Roulade GF

Served on a cracker

Tartlets of Beetroot V

With goat's cheese & walnut

Tartlets of Pumpkin V

With fetta cheese, pine nuts complemented with maple & mustard dressing

HOT

Gourmet Beef Pies

Premium quality minced steak in a delicious gravy encased in a flaky pastry complemented with tomato chutney

Pork Fennel Sausage Rolls

With apple chutney sauce

Arancini Balls

With asparagus, parmesan and truffle

Pork, Ginger & Chive Steamed Dumpling

Complemented with Lemon and Sour Cream

Goat's Cheese & Asparagus Tarts

Served with beetroot

Smoked Salmon Tartlet

House-made tartlet with chive and cream cheese

Tandoori Chicken Skewer

Complemented with dipping sauce

SUBSTANTIALS

Pulled Beef Slider

With coleslaw and a peri-peri sauce

Chicken, Chilli & Coriander Stir Fry

With hokkien noodles in a soy dressing

Mini Fish & Chips Basket

With a lemon gremolata

GF - GLUTEN FREE | GFA - GLUTEN FREE AVAILABLE | DF - DAIRY FREE | VG - VEGAN | V - VEGETARIAN

*Vegan & vegetarian options are available on request

*Whilst the greatest of care is taken to ensure there is no gluten used in our gluten free products, gluten is used on the premises and traces may be found in our gluten free menu items.

***Dietary requirements option available upon request**

Banquet Menu

MINIMUM 40 PEOPLE

All prices include GST*

2 Course \$65 per person

3 Course \$75 per person

Your choice of two options, alternate serve

Entrée

Salad of Duck Breast GF

Slow roasted duck breast served with a rocket salad, radish, pickled Dutch carrots and complemented with a Cumberland glaze

Moroccan Chicken Salad GF

With spinach, green beans, olives and lemon zest spiced yoghurt dressing

Sugar Cured Tasmanian Salmon GF, DF

With seaweed salad, topped with lemon thyme infused mascarpone

Prosciutto with Baby Mozzarella GF

Charred asparagus, Szechuan peppered vinaigrette, garnished with micro herbs

Blue Costello & Portobello Mushroom Tart

With heirloom tomatoes, roast beetroot and rocket salad

Pumpkin & Sweet Potato Salad V

Cumin rubbed, spinach, feta and a red wine vinaigrette

Asian Style Beef Salad GF

With vermicelli noodle Asian slaw and a sweet chilli and lime dressing

Tasting Plate of Crispy Skin Pork Belly

With scallop and prawns served with apple chutney and drizzled with a soy vinaigrette

Stuffed Zucchini Flower & Goats Cheese Salad V

With sun-dried tomatoes, rocket, toasted almonds complemented with balsamic glaze

Mains

Macadamia & Herb

Crusted Salmon Fillet

Beetroot and orange puree, green beans, chat potatoes, zucchini flower and chive garlic cream sauce

Slow Roast Rump of Lamb GF

With roast artichoke hearts, sweet potato gratin complemented with a honey and mint glaze

Beef Tenderloin GF

With potato mash, steamed asparagus, roast red capsicum with pine nut salsa and a red wine glaze

Rolled Roast Loin of Pork GF

With sweet potato gratin, steamed broccolini, Dutch carrot, balsamic and apple sauce

Stuffed Chicken Breast GF

With Brie, sweet potato mash, green beans and white wine & chive sauce

Herb Crusted Chicken Breast GFA

Served with a creamy chive mash, seasonal greens, complemented with a house-made mushroom sauce

Grilled Lemon &

Thyme Barramundi Fillet

With Pernod and orange butter, steamed asparagus, long stemmed broccolini and flash fried chat potatoes

Roasted Sweet Potato V

With chickpeas, roast capsicum stack and basil oil

Dessert

Sticky Date Pudding

With a naughty butterscotch schnapps sauce topped with a vanilla bean ice-cream

Vanilla Panna Cotta GF

With almond biscotti and wild berry compote

Coffee Stone GF

Flourless chocolate cake, soft caramel hazelnut centre, coffee mascarpone mousse encased in a chocolate shell

Dark Chocolate Tart

With honey, double cream, almond wafer and berry compote

Bailey's Crème Brûlée GF

With a rhubarb and orange compote

Baked Breton

Rich shortbread pastry with mango mousse, tropical compote and coconut mousse

GF – GLUTEN FREE

GFA – GLUTEN FREE AVAILABLE

DF – DAIRY FREE

VG – VEGAN

V – VEGETARIAN

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*Dietary requirements option available upon request





Grazing Board Package

MINIMUM 30 PEOPLE

All prices include GST

Grazing Board package \$38 per person

DELI MEATS

- Prosciutto
- Danish salami
- Honey smoked leg ham
- Turkey Breast

DIPS, CRUDITES & OLIVES

- Roast beetroot, hummus, yoghurt & cucumber
- Celery, carrot & cucumber batters
- Marinated kalamata olives
- Stuffed green olives

BREADS & FILLERS

- Pretzel (various), water cracker, rice cracker etc.
- Dried & fresh baguettes
- Schichtta
- Mini cob & mini rye loafs

DRIED FRUIT & NUTS

- Fresh fruits
- Apricot, apples, prunes & dates
- Walnuts & cashews
- Salted peanuts

CHEESE SELECTIONS

- Barbers vintage cheddar
- Double brie
- Blue castello
- Various garnish items

Beverage Package

All prices include GST

Classic Package

3 HOURS \$39 PER PERSON

4 HOURS \$49 PER PERSON

PACKAGE INCLUDES:

White Wine

- De Bortoli Vivo Chardonnay
Riverina, NSW
- De Bortoli Vivo Sauvignon Blanc
Riverina, NSW

Red Wine

- De Bortoli Vivo Shiraz
Riverina, NSW
- De Bortoli Vivo Cabernet Sauvignon
Heathcote, VIC

Sparkling

- De Bortoli Vivo Chardonnay Pinot Noir
Riverina, NSW

Local tap beers

- Selection of house tap beers
- Heineken Zero

Assorted Soft Drinks & Juices

Premium Package

3 HOURS \$55 PER PERSON

4 HOURS \$65 PER PERSON

PACKAGE INCLUDES:

White Wine

Your choice of two

- 3 Tales SB
Marlborough, NZ
- David Hook Pinot Gris
Hunter Valley, NSW
- The Anchorage Semillon SB
South Australia
- Tyrrell's HV Chardonnay
Hunter Valley, NSW

Rose

- De Bortoli Rose "Rose"
King Valley, VIC

Red Wine

Your choice of two

- Anchorage Cabernet Merlot
South Australia
- Woodfired Heathcote Cabernet Sauvignon
Heathcote, VIC
- Mt Riley Pinot Noir
Marlborough, NZ
- Basileus Shiraz
Marlborough, NZ

Sparkling

Your choice of two

- De Bortoli Proseco
King Valley, VIC
- Oyster Bay Brut
Hawke's Bay, NZ

Local tap beers

- Selection of house tap beers
- 3 choices of craft beers
- Heineken Zero

Assorted Soft Drinks & Juices



The beverage packages must be purchased with adequate catering for any event. Beverage selections may change from time to time at our discretion.

OPEN BAR FOR BEVERAGES ON CONSUMPTION AVAILABLE WITH THE FOLLOWING MINIMUM SPEND APPLIED:

Mobile bar \$300 minimum spend applied
| Show Room bar \$1000 minimum spend applied. Above listed minimum spends are based on a five-hour event only and are to be pre-paid.



Contact Us

Email: eventsadmin@mingara.com.au

Mingara Recreation Club, 12-14 Mingara Drive, Tumby Umbi NSW 2261