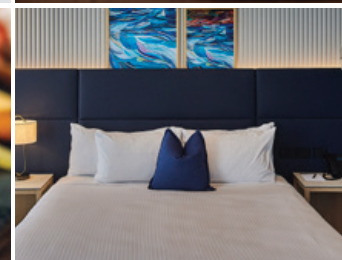




# *Great Events at Mingara*



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 accomodate 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







## 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

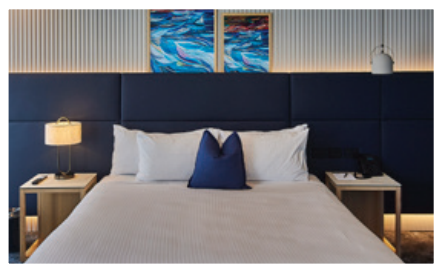
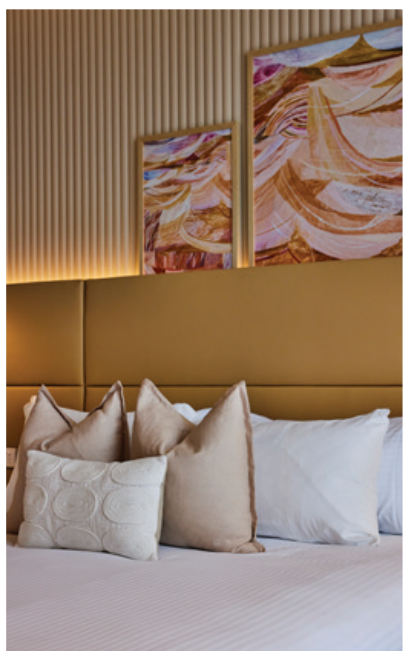
You'll feel like a star as you retreat for the evening with a comforting King bed. The luxury bathroom features a large roll-in shower and spacious vanity.

#### 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

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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](mailto:eventsadmin@mingara.com.au)

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