

walkabout creek
conferences . w . style



60 Mt Nebo Rd

The Gap, Qld

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.....Perfectly Inspiring

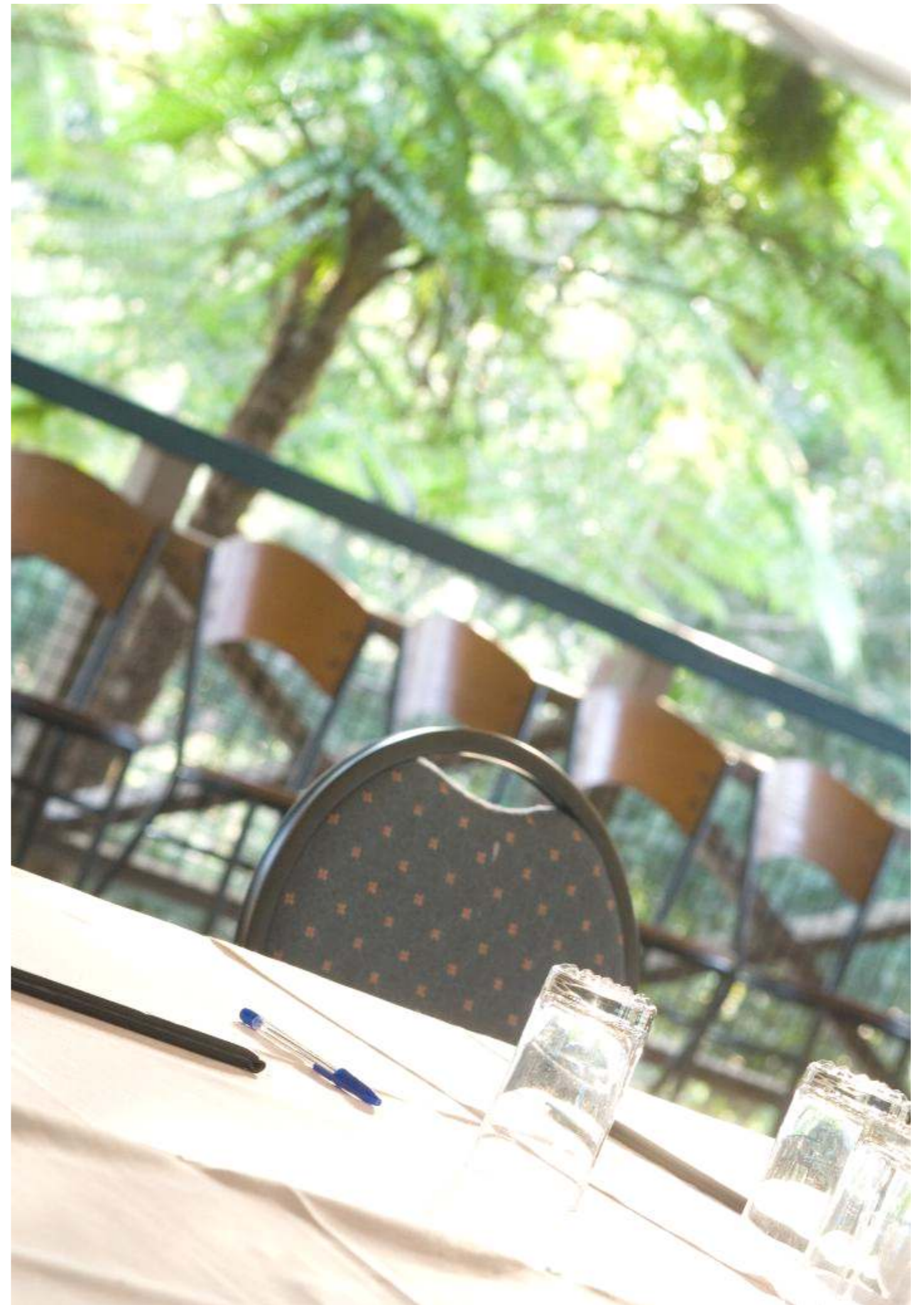
conferences . w . style

Keeping your conferences fresh and captivating can be difficult so if you're struggling to find that bit of inspiration, look no further.

Our venue offers 2 function spaces: the Banksia and Ferntree Suite. Set high in the rainforest tree tops complete with open timber decking, both these rooms offer inspirational views, ideal for breakout sessions

“Where green is the new black”

Walkabout Creek is renowned for our personalised conferencing services and will ensure that you, your clients and colleagues feel most welcome. Everything is on hand to ensure that all your conferencing needs are met from specialised menus, audio visual equipment, whiteboards, lecterns, team building exercises and personalised room layouts.



The Banksia

(13m x 15m)

Seats

Class Room Style	80
Theatre Style	200
Cabaret Style	60
Board Room Style	30
U – Shape Style	30

Networking

Standing	200
Decks Standing	+50



The Ferntree

(10m x 9m)

Seats

Class Room Style	40
Theatre Style	90
Cabaret Style	40
Board Room Style	20
U – Shape Style	24

Networking

Standing	100
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Sunshine Deck

Centrally located between the two rooms, the Sunshine Deck is perfect for breakout sessions or “taking the meeting outside”. Also included with this conference space is access to our new 360° lookout deck which sits on the highest point of the venue offering a view of the D’Angular Forest. The lookout deck can seat 10 people comfortably and offers a different kind of meeting space with inspiring views.



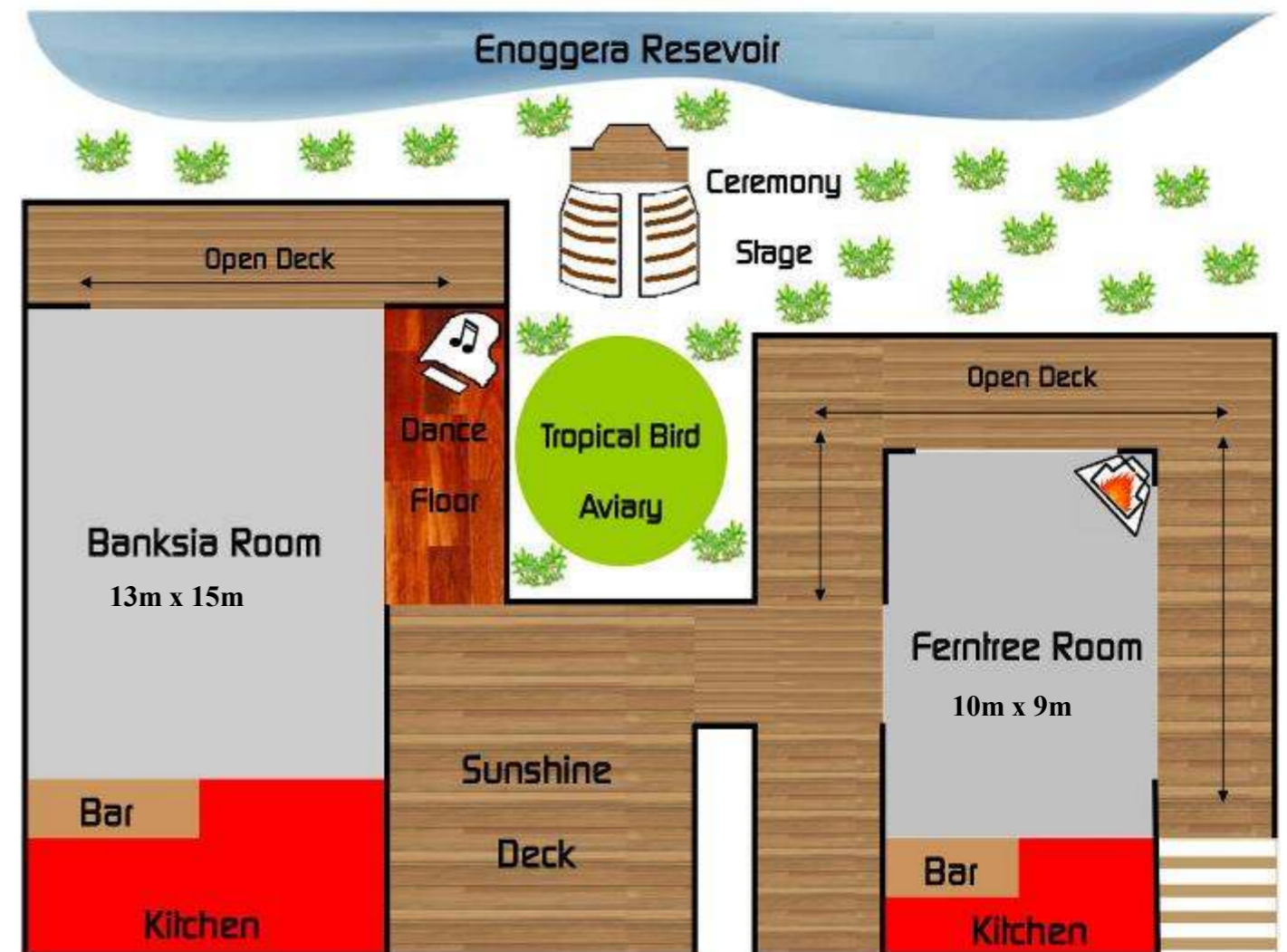
Venue Layout

Perhaps you have a specific conference or meeting layout in mind? Our experienced team are here to help tailor the venue to suit your needs.

For a personal tour of the venue please contact one of our professional functions staff.

P: 07 3300 2558

E: info@walkaboutcreek.com.au



Room Hire & Conference Inclusions

Room Hire

Monday to Friday
\$400.00 Per Full Day
\$300.00 Per Half Day

Saturday to Sunday
\$500.00 with Catering Full Day
\$1000.00 without Catering Full Day

All Room Hire Includes

Includes Room Hire and Setup
Service Staff
Internet Access
PA System and Microphone
Flip Chart and Paper
White board
Lectern
Stationery
Chilled Water
Mints
Pads and Pens

Additional

Data Projector and Screen	\$30.00
DVD & VCR	\$POA

“Walkabout Creek. Where green is the new black”

All prices are exclusive of GST and are current to 31st January, 2012



Full Day Daily Delegate Package

(8 Hours) - \$48.00pp

Arrival

Registration Tea & Coffee

Morning Tea

Tea & Coffee

Please choose 1 food option from the following;

Collection of Danish Pastries

Petite Muffins

Fresh baked Scones with Jam & Cream

Lunch

Chefs Selection Fork Buffet (Minimum of 20 Pax) add \$2.00 per person

Hot Meat Dish

Hot Vegetarian Dish

Accompaniment e.g Jasmine Rice

2 Salads of the Day

Bread Basket

Platter of Freshly Prepared Fruit

Or

Classic Conference (Minimum of 10 Pax)

A selection of assorted Sandwiches, Rolls & Wraps with gourmet Fillings

Platter of Freshly Prepared Fruit

Both options are served with Fresh Orange Juice & Ice Water

Afternoon Tea

Tea & Coffee

Please choose 1 food option from the following;

Chefs Selection of Cakes, Pastries & Slices

Assortment of oven baked Cookies

Cheese Platter

Half Day Daily Delegate Package

(4 Hours) - \$38.00pp

Please choose either the morning tea or afternoon tea option.

Arrival

Registration Tea & Coffee

Morning Tea

Tea & Coffee

Please choose 1 food option from the following;

Collection of Danish Pastries

Petite Muffins

Fresh baked Scones with Jam & Cream

Lunch

Chefs Selection Fork Buffet (Minimum of 20 Pax) add \$2.00 per person

Hot Meat Dish

Hot Vegetarian Dish

Accompaniment e.g Jasmine Rice

2 Salads of the Day

Bread Basket

Platter of Freshly Prepared Fruit

Or

Classic Conference (Minimum of 10 Pax)

A selection of assorted Sandwiches, Rolls & Wraps with gourmet Fillings

Platter of Freshly Prepared Fruit

Both options are served with Fresh Orange Juice & Ice Water

Afternoon Tea

Tea & Coffee

Please choose 1 food option from the following;

Chefs Selection of Cakes, Pastries & Slices

Assortment of oven baked Cookies

Cheese Platter

Build Your Own Package

Design your own package to your own budget and requirements

(a required minimum of 10 delegates)

Please choose your catering and beverage options from the following menu lists (Price Per Person)

Registration Options

Filter Coffee & Freshly Brewed Tea	\$3.95
Collection of Danish Pastries	\$3.95
Collection of Mini Muffins	\$4.00
Seasonal Fruit Platter	\$5.50

Morning Tea Options

Filter Coffee & Freshly Brewed Tea	\$3.95
Orange Juice/Apple Juice	\$2.50
Mini Quiches	\$4.50
Oven Baked Scones served with Cream & Jam	\$3.95
Seasonal Fruit Platter	\$5.50

Classic Conference Buffet Luncheon

Four Point Sandwiches	\$5.50
Assorted Sandwiches, Rolls & Wraps with gourmet Fillings	\$7.00
Antipasto Platter	\$9.90
Seasonal Fruit Platter	\$5.50

Afternoon Tea Options

Assorted oven baked Cookies	\$3.20
Chefs Selection of Cakes & Pastries	\$4.95
Cheese Platter	\$8.50
Sliced Seasonal Fruit Platter	\$5.50

Menu selections are seasonal and subject to change. Prices are ex GST & current to 31 December 2011



Networking Events- \$60.00pp

Please Choose 10 Canapés & 2 bowl selections
Include staff & cocktail room setting

CANAPES SERVED CHILLED

Zucchini fritter .w. capsicum relish & crisp prosciutto (DF)
Assorted nori rolls, dashi soy, wasabi & pickled ginger (GF)
Smoked salmon, asparagus & spicy capsicum tartlet
Vietnamese rice paper rolls .w. nuoc cham (V)(GF)
Semi-dried tomato, bocconcini & caramelised onion tartlet (V)
Smoked chicken, chevre, basil & cashew pesto on sourdough
Asparagus & spinach eggroll .w. lemon aioli (V)(GF)
Spiced beetroot, fennel & fetta tart (V)
Sugar cured salmon .w. olive tapenade on caper & dill galette (GF)
Shaved peppered beef .w. herb cheese & tomato jam on lavosh
Caprese skewer .w. cherry tomato, basil & baby bocconcini (GF)(V)
Porcini, parmesan & asparagus tartlet .w. truffle oil (V)
Shaved lamb .w. mint & chickpea puree en crouete
Seared tuna .w. sticky sesame rice & horseradish cream
Fresh rock oyster .w. chilli & pickled ginger (Subject to Availability)

CANAPES SERVED HOT

Satay beef skewer .w. crushed peanuts & coconut (GF)(DF)
Black sesame crusted calamari .w. lime aioli (GF)
Spinach & fetta pide (V)
Chicken saltimbocca .w. herb mayonnaise (GF)(DF)
Wild mushroom tartlet .w. braised beef cheek
Chorizo, spinach & ricotta tartlet
Herb & parmesan polenta bite .w. salsa verde (V)
Pork & prawn filo cup .w. chilli coriander
Barramundi twist .w. chilli caramel
Spicy cumin crusted chicken bite .w. raita
Panko crumbed prawn .w. wasabi mayonnaise & lime
Leek, sweet potato & ricotta gnocchi bite .w. pesto (V)
Crispy fried, marinated squid tentacles .w. dashi soy
Lemon & herb chicken skewer .w. roast garlic aioli (GF)(DF)
Vegetarian samosa .w. dukkah spiced yoghurt (V)

HOT BOWL SELECTION

Panko crumbed whiting .w. spicy potato wedges & lime aioli
Tandoori chicken .w. moong dal & baby pappadam
Morrocan spiced lamb .w. lemon & herb couscous & garlic yoghurt
Chicken & prawn paella .w. Spanish sausage & saffron rice (GF)(DF)
Soba noodles .w. braised shitake mushrooms & snow peas (V)
Blackbean braised beef .w. Asian vegetables & steamed jasmine rice (GF)(DF)
Spiced pumpkin & potato gnocchi .w. roasted tomato, capers & basil (V)

Additional Bowls: \$8.50 per person

Additional

PETIT DESSERT SELECTION (2 per person) \$8.00 per person

Mango & mascarpone tartlet
Lemon & lime curd tartlet
Rich chocolate mousse cup (GF)
Coconut, cointreau & white chocolate truffle (GF)
Caramel & chocolate tartlet
Chocolate brownie bite .w. vanilla bean cream

Menu selections are seasonal and subject to change. Prices are ex GST & current to 31 December 2011



Breakfast Meetings

7.00am – 10.00am - \$28.50 pp
(a required minimum of 10 delegates)

Breakfast Finger Buffet

Egg and Bacon English Muffins with Cheese & BBQ Sauce
Breakfast Panini with Ham, Cheese, Napoli Sauce & Mayo
Gourmet Honey Yoghurts with Muesli or Berry Compote

Selection of Toasted Breads
Array of Cereals
Yoghurt and Preserves
Platter of Freshly Prepared Fruit

Chef's Selection of Cakes & Pastries

Orange Juice
Apple Juice
Tea & Coffee



Breakout Activities

Walkabout Creek is not just another conference venue. Being part of D'Anguilar National Park, we are able to arrange creative breakout activities for your group.

Just ask your function supervisor for further details.

D'Anguilar National Park 9:00am - 4:40pm

Entry to Wildlife Centre \$2.95pp

Nature Walks \$poa

Animal Handling \$poa

Speaker on the forest environment \$poa



Corporate Gala Dinners

Sample Menu

Seared scallops .w. zucchini fritter, chilli jam & caramelised prosciutto (DF)

Char grilled beef eye fillet .w. salt crusted potatoes,
buttered greens & béarnaise sauce (GF)

Chocolate panna cotta .w. honey comb shards
& cointreau soaked strawberries (GF)

Freshly Ground Coffee

A full range of Banqueting Menus and Beverage options are available on request. For further information please contact our Sales office on (07) 3300 2558.
Thank you.



Proudly Operated By



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Walkabout Creek is proudly operated by Cuisine On Cue. If you have attended an event at Brisbane City Hall in the last 8 years, rest assured you have already experienced the taste of Cuisine On Cue.

Established for over 15 years Cuisine on Cue is one of Brisbane's leading caterers. Whether catering for 10 or 10,000, at your premises or at one of Brisbane's unique venues, we cater with style.

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