



Events

Your event at The Plantation is tailor made and the possibilities are endless. We offer a unique indoor and outdoor venue limited only by your imagination. The property offers 21 acres including manicured grounds and gardens and surrounding pristine bushland and State Forest. Our spectacular natural surrounds offer a private environment to host your event in a magical and upmarket setting.

Whether you are after a night of glamour in a styled marquee nestled amongst the Palouwnia Plantation with the property lit by torchlight or a more informal event, we can partner with theming professionals who will create an event that will be talked about for years to come.

Our Chefs will create menus to complement your theme, from a classic cocktail style party to more upmarket styling for a gala dinner. You will have exclusive use of the estate for your event. It is a condition that you take the whole estate when booking your event at The Plantation. This means you must book the 8 accommodation rooms and exclusive use of all facilities for two nights minimum. Rack rate is \$3,600 per night. All inclusive packages can be quoted and discounts offered at our discretion.

Talk to us to day about your specific requirements and let us make your event as unique as your business.

Package Inclusions

Cool Towel & T2 Lemongrass and Ginger Tea on arrival for all accommodation guests

Complimentary glass of champagne or wine and tapas platter for all accommodation guests served on your first night in house

Exclusive use of The Plantation including 8 accommodation rooms and all facilities plus gourmet continental breakfast for all in house guests. (check in time is 2pm, check out time is 11am).

On Site Host to assist with any accommodation or pre event preparations

Pre Event Assistance

Use of media room for pre-event preparations, entertainers area etc

Exclusive use of the grounds and gardens for event

Complimentary platter of sandwiches for the event management team whilst set up is occurring (if required)

Assistance to guests with parking (where required)

The Event

Exclusive use of *The Plantation* Estate including driveway, main guest house,

Summer House, arbour, verandas with black and white checkerboard tiles, fountain and manicured gardens for event

PA System with microphone and lectern (if required).

One hour welcome canapé service (choose 4-5 from menu) with beverages , served in the Summer House or on the lawn around the fountain.

Seating Board with easel

Beverage Package duration 5 hours (including 1 hour welcome). Additional hour \$10 or \$15 per head depending on the beverage package chosen)

Choice of one entrée, two mains, alternate serve, and buffet dessert menu served to the tables or on the stone tables. Please see menu for further details.

Maitre'D, Beverage Manager and service staff for duration of event



Venue cleaning fee included when booking for 80+ adult guests

Tables dressed in white napery and set with "Dudson" Fine White China, "Strand" brushed stainless Cutlery service and Schott Zwiesel Glassware including a water glass, wine glass and champagne flute

White moulded "ice" banquet chairs with stainless legs

Product Table (if required)

Standard Portable bathrooms provided and placed back of house for your guests. We highly recommend considering an upgrade to the Luxury Bathroom option. A small upgrade fee is applicable.

5 stack CD Player (suitable for background music only)

Tea lights on all tables to highlight centrepieces

Use of the Summer House with in built Bose sound system and speakers as your dance floor

A white marquee erected between the Summer House and Covered Verandas is a beautiful way to provide a dedicated space for your event. Prices for a fully installed white marquee on the lawn with weatherproofing sides and silk lining starts from \$1,680 for 80 guests. Other size options are available dependant on your final number of guests. Lighting options and prices are available on application.

We have strategic relationships with several décor and local event co-ordination specialists. If you would like assistance with styling or hiring key décor items for your event, we are happy to provide contact details to you.



CANAPE & ROVING DEGUSTATION
One hour service, Select Four Options
or 3.5 hours of service for Roving Degustation, Select Eight

Tiger Prawns on Corn and Zucchini Frittata with Chive and Egg Mousse
Fennel and Vodka Crusted House Cured Ocean Trout on Garlic Bruschetta
Cardamon and Citrus Scented Chicken with Micro Herb Salad on Spoons
Glazed Sea Scallops on Creamed Cauliflower Tarts with Kaffir Lime Dust & Caviar
Mushroom, Sage and Bacon Tempura Waffles
Lime Marinated Reef Fish Salad served on Asian Spoons with Micro Herbs
Prawns wrapped in Vietnamese Ricepaper with Lychees and Snow pea Shoots
Butternut Pumpkin, Caramelized Onion and Goats Cheese Tarts with Olive Praline
Fillet of Beef served on French Rounds with Balsamic Onion and Cherry Tomatoes
Pork and Sesame Dumplings with a Ginger and Sweet Chilli Glaze
Black Mussel and Coconut Fritters with a Cucumber and Lime Dipping Sauce
Mooloolaba Prawns on Betel Leaves – Caramelized Ginger, dusted Kaffir Lime
Sweet Potato Fritters with Chargrilled Scallops topped with Lime and Dill Sauce
Pear and Blue Castello Tarts with Pecans
Peking Duck Crepes with Shitake and a Raspberry Dressing
Roasted Eggplant, Pepper and Ricotta Strudel
Sweet Potato and Golden Shallot Curry Puffs – Yoghurt and Mint dipping Sauce
Olive, Leek and Fetta Tarts
Sweet Confit of Pork with Fresh Pineapple and Lemon Grass
Pork and Bacon Terrine with a Summer Nectarine Pickle on Melba Toast



ROVING FORK DEGUSTATION

**This can be served as an alternative to being seated for your entrée
or for a cocktail event, choose a selection of canapé & roving fork degustation**

\$120 per person includes 3.5 hours Diamond Beverage Service

\$130 per person includes 3.5 hours Platinum Beverage Service

Grilled Lamb Fillets on a Sweet Potato Mash with Balsamic Onion Jam

Chargrilled Tasmanian Salmon with Orange Buerre Blanc

& Watercress and Ruby Grapefruit

Chunky Lamb and Rosemary Pies topped with Creamy Potato and Chive Mash

Madras Pork Curry with Sweet Potato and Peanuts on Turmeric Basmati Rice

Red Chicken Curry with Coconut Milk and fresh Coriander served on Jasmine Rice

Orecchiette with roasted Spatchcock, Pancetta and torn Sweet Basil

Butternut Pumpkin and Roasted Almond Curry with Steamed Saffron Rice

Egg Noodles - Spanner Crab and Tiger Prawns tossed with Ginger and Coriander

Organic Thai Chicken Salad with Lime and Ginger Dressing

San Choy Bau with Iceberg Lettuce, Water Chestnuts and Hoi sin



BURGER AND PANINNI

Chargrilled Chicken, Triple Cream Brie Panini with Rocket and Autumn Peach Relish

Mini Gourmet Steak Burgers with Caramelized Onion and Béarnaise Sauce

ROVING DESSERT

Short crust Tartlet filled with Lemon Curd and topped with Mint

Creamy Kahluha and Chocolate Espresso Trifle

Fresh Summer Raspberry Misu with Creamed Honey Yoghurt

Passionfruit Curd Meringues with Eumundi Strawberries



SEATED FORMAL MENU

\$155 per head (Diamond Beverages)

5 hour beverage package (every additional hour add \$10)

\$165 per head (Platinum Beverages)

5 hour beverage package (every additional hour add \$15)

Canapés - One Hour Selection served in the Summer House or on the covered verandas (see menu)

ENTRÉE - Choose one selection for all guests

Seafood Tasting Plate: - *A Trio from the sea*

Tian of House Cured Ocean Trout with Avocado and Lime Salsa

Marinated Noosa Reef Fish Salad with Coconut Dressing

Mooloolaba Prawn Latte with Dill Lavosh

Charred Fillets of Lamb on Vine Ripened Noosa Red Tomatoes and Baby Rocket with Persian Fetta and Fig Vincotto Glaze

Prawn and Avocado Tian with a Salad of Wakame, seasonal Mango and Chilli.

Drizzled with Coconut and Lime

Gravalax of Ocean Trout with Salmon Pearls on a salad of Baby Cress with Avocado and Grapefruit Salsa

Salad of Pork and Coriander with Baby Greens and Crisp Wontons finished with a Sesame and Ginger Dressing

Farmhouse Terrine of Chicken, Duck and Pork, wrapped in Proscuitto and served with Redcurrant Compote and Mizuna Leaves and lightly Toasted Brioche.

Vegetarian Honey Roasted sticky Pumpkin and Pecan Tart with Pear and Goats Cheese Salad, finished with a Sesame dressing



MAIN COURSE – Choose two, alternate serve

Confit of Hinterland Duckling on Sweet Potato Mash, finished with a Mandarin reduction and served with a Citrus and Cress Salad

Charred Eye Fillet of Angus Beef on pressed Potato & Thyme Galette with Shiraz Reduction

Oven Roasted Field Mushroom, Caramelized Onions

Pan Seared local Reef Fish on crushed Kipfler Potatoes with Lemon Buerre Blanc

Baby Spinach & Parmesan Salad

Oven Dried Roma Tomato

Thyme marinated Lamb Rump with Mediterranean roasted Vegetables, a Beetroot reduction and late summer Peach Relish

Fennel and Orange Crusted Salmon on a Lemon scented Prawn Risotto

Steamed Snopeas

Slow Roasted Pork with Fig & Pecan Crumble, Chive and Potato Mash

Finished with a Sage perfumed Jus.

Red Cabbage Salad



PLANTATION Le GRAND DESSERT - Our Signature Dessert

**A mosaic of tiny exotic tastes placed in front of each guest or as a Grand Dessert
Buffet set up on the stone tables**

Crème Brule Terrine with Caramel Glaze

Citrus Curd Tart with Toffee Orange Peel

Quenelle of rich Kahluha Chocolate Mousse

Meringues with Passion Bavarois

Summer Berry and Cointreau Compote

Gippsland Crème Fraiche

Selection of teas and coffee

At The Plantation our menus are simple. They reflect our commitment to using local produce from seasonal harvests. The selections shown are suggestions from our signature and most popular dishes.

We tailor make each menu for your individual event based on your favourite tastes.

DIAMOND BEVERAGES

Sparkling

Grandin Classic Brut NV Loire Valley – France

White

Henschke Tilly's Vineyard Barossa Valley, South Australia 2007

Kapuka Sauvignon Blanc Marlborough, New Zealand
2008

Red

Capel Vale "Debut" Cab Merlot Western Australia 2007

Coriole Redstone Shiraz McLaren Vale, South Australia 2006

Ales

James Boags Premium Light

James Boags Premium

Tooheys Extra Dry

Assorted Schweppes soft drinks, mineral water and orange juice

PLATINUM BEVERAGES

Sparkling

Grandin Classic Brut NV Loire Valley – France

White

Villa Maria Private Bin Sauv Blanc Marlborough/Hawkes Bay, NZ 2008

Leeuwin Estate Prelude CDW Margaret River, Western Australia 2007/2008

Red

Sandalford MRR Cabernet Merlot Margaret River, Western Australia 2007/2008

St Hallet Faith Shiraz Barossa Valley, South Australia 2007

Ales

James Boags Premium Light

James Boags Premium

Heineken

Assorted Schweppes soft drinks, mineral water and orange juice



Event Terms and Conditions Agreement

Bookings and Deposit

The Plantation will hold tentative bookings for seven (7) days. If we have not received a response within seven (7) days, the space will be automatically released for other bookings. A non-refundable deposit of 50% of the total cost of the event is due when booking. Credit card details including credit card number, expiry date and name on the card, together with a signed and completed copy of the Event Terms and Conditions, is required to secure a booking. Should the event be cancelled at any time, the deposit and any further scheduled payments are non-refundable. All deposits and instalments may be paid by cash, direct deposit, Visa, MasterCard or AMEX. (AMEX payments are subject to a 3% fee).

Cancellation

Please note that if for any reason your event is cancelled, we will not refund monies paid. If you need to cancel your event date but wish to re-book another date, your deposit will be carried forward only if we can rebook the original date.

Payment Schedule

To ensure the delivery of your dream event we require the following payments and information from you.

At time of booking – Payment of 50% of expected food, accommodation and event costs.

3 months before - All final details excluding final numbers.

14 Days Before – Final numbers and balance of final food and beverage decisions, accommodation and event costs, including security bond of \$3,000, guest's names for accommodation and room allocations (if applicable).

On check in – Imprint of a credit card for any incidental costs incurred.

Surcharges

Events held on Sunday's attract a loading to cover award rates for employees. Public Holidays attract a 15% surcharge plus additional loading to cover award rates for employees. (Good Friday, Easter Saturday, Easter Sunday, Easter Monday, Anzac Day, Labour Day, Boxing Day etc)



Guaranteed Minimum Numbers

Final numbers in writing are required 14 days prior to your event date. This number will represent the minimum number of guests for which you will be charged. Even if your numbers fall under this quota, you will be charged for the number you quoted to us at the 14 days prior date.

Menus and Beverages

The Plantation will make every endeavour to satisfy your chosen Food and Beverage package. However, if The Plantation considers it necessary to make minor changes to your chosen menu due to lack of availability of supplies, you will be consulted regarding any potential changes.

Service of alcohol will finish 30 minutes before your function finish time. If you start late, the standard service time will be minimised as Liquor Licensing laws require us to cease service at specified times.

All guests excluding those staying in-house must depart the premises by no later than 11.30pm.

No food or beverages of any kind, other than those supplied by The Plantation are permitted on the premises.

No charge for infants 4 years and under

Children 5 years to 12:\$30

Children 13 and over: Charged as an adult excluding alcohol pack

Special Meals: We can cater for special dietary needs and require 14 days notice.

Miscellaneous Meals: We offer a \$25.00 meal for any persons helping during your event eg: musicians etc. Please advise if any meals are required when stating final numbers.

Transport

We suggest the use of coaches or a mini bus to transport your guests in a safe manner. Any cars left on the premises are done so at the owner's risk.

Responsible Service of Alcohol

The Plantation and its staff abide by the Responsible Service of Alcohol legislation and reserve the right to refuse service to any person/s which The Plantation considers to be intoxicated, disorderly or under the age of 18 years. We ask that the hosts of the function assist with any refusal by organising alternative transport arrangements. Should any situation escalate, the security bond will apply and the event will be closed.

Security Bond

You will be charged a \$3,000 Security Bond to ensure The Plantation finish times are adhered to and no damage, theft or incidences requiring security backup occur.

We ask that you ensure all of your guests depart the premises in an orderly and quiet manner and within the set finish time. In-house guests are not to encourage non in-house guests to stay on past the end of your event. This contravenes liquor licensing laws.

Your security bond will be returned in full on final checkout should there be no incidences requiring our attention and/or cost.

Protection of property

The Plantation will take reasonable care to protect the property of guests, but accepts no responsibility for any loss or damage to property at The Plantation prior to, during or after your function.

Guest organisers of the function agree to be liable for loss or damage to the Plantation property during an event.

We will take care, but no responsibility will be taken for any loss or damage to merchandise, or other personal property prior to, during or after your event.

Please note, under no circumstances is adhesive tapes, blu tack, glue, tacks, nails, confetti, metal cut sprinkles or glitter allowed. Petals and bubbles are allowed but only on the grassed areas.

Accommodation

Included in your venue hire fee is the use of our beautiful guest accommodation rooms. We have eight rooms available for use which can cater for up to 16 guests. The venue hire tariff is \$5,000 per night. We reserve the right to make changes to this rate at our discretion.

The tariff includes a self serve continental breakfast including cereals, yogurt, fruit, toast, preserves, tea and coffee.

Only those guests that are staying in-house are allowed access to the rooms and lounge areas of the property during your function. Allowing unsupervised children to have access to the house is strictly forbidden. All breakages must be paid for and will be charged to your account.

Parking

We provide parking for all in-house guests. If you require additional parking, please discuss this with us prior to your event. The Plantation does not accept responsibility and shall not be liable notwithstanding any negligence on its part, for the loss of and or damage to any vehicle (including accessories, or contents of goods, or articles left inside the vehicle) while it is on the premises.

Entertainment

The Plantation reserves the right to control the quality, style and volume of any entertainment booked for your event. You are welcome to arrange your own entertainment, but it is essential that you and your entertainers discuss the details with The Plantation to avoid any problems during your function. We do not permit the use of amplified music. Acoustic musicians and other entertainers are permitted with consultation.

Smoking

Because of our proximity to natural bushland and State Forests, The Plantation is a non smoking venue. It is strictly forbidden to smoke inside any of the guest rooms or main indoor areas. Please advise your MC or Event Host of our policy and ensure guests use the dedicated outdoor smoking areas only.

Portable Bathrooms

We provide portable bathrooms for your event. Please ask your MC or Event Host to advise your guests of the whereabouts of these amenities. No guests apart from those staying in the guest rooms are allowed to use the toilets within the main house or guest wing. If you choose to upgrade to Luxury Bathrooms we have a number of suppliers that we recommend.