



NATIONAL  
PRESS CLUB  
OF AUSTRALIA

# CONFERENCE DAY PACKAGE

# Conference day package

*Minimum of 20 People*

## **Full day conference**

Includes Chef's selection Morning and Afternoon tea

**\$ 37 per person**

## **Half day conference**

Includes either Chef's selection Morning or Afternoon tea

**\$ 27 per person**

### **Our Conference Day Package includes:**

Tables set with white linen tablecloths

Jugs of iced water, glasses and mints

Continuous freshly brewed coffee, herbal and leaf teas

Stage, lectern and microphone

Roving microphone and lapel microphone

Screen and HD data projector

Electronic whiteboard and flipchart

Laptop

Roving microphone

Lapel microphone

Registration desk

Pens and note pads

Access to our members car park free of charge (*Subject to availability*)

### **Morning Tea**

Chef's selection

### **Conference Luncheon**

Choose from the menu options below

### **Afternoon Tea**

Chef's selection

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## Conference Luncheon Options

### Menu I - Stand up buffet

\$ 26 per person

Gourmet farmhouse-style sandwiches  
Freshly brewed coffee, herbal and leaf tea

### Menu II - Ploughman's buffet

\$ 42 per person

Charcutière - Duck and pork hock terrine | salami | leg ham | whole Tiger prawns, Mary Rose sauce | Norwegian wood smoked salmon | marinated Mediterranean vegetables | pickles | chutney | sliced Pane de Casa  
Gourmet farmhouse-style sandwiches  
Fromage – Sartori Bellavitino Espresso | Fromager d’Affinois Bleu | Mon Pere Brie | quince and vanilla bean paste | muscatels | Barossa bark | Kurrajong Kitchens lavoche | sea salt falwasser  
Fruit salad  
Freshly brewed coffee, herbal and leaf tea

### Menu III – Plated one course

\$ 32 per person

Chefs Selection Main  
Served with cob loaf, freshly brewed coffee, herbal and leaf tea

### Menu IV – Plated two course

\$ 53 per person

Chefs Selection Entrée + Main  
Served with cob loaf, freshly brewed coffee, herbal and leaf tea

Or

Chefs Selection Main + Fromage Platter  
Served with Artisan bread rolls, freshly brewed coffee, herbal and leaf tea

### Menu V – Full buffet

\$ 54 per person

*(Minimum 50 people)*

Coffin Bay oysters  
Wood smoked Norwegian salmon Waldorf salad  
Spinach and fetta quiche  
Rare roasted fillet of Red Gum Creek grass fed beef | warm potato and Pialligo bacon salad | red wine jus  
Double roasted Byron Bay Berkshire pork belly | butternut pumpkin and leatherwood honey puree | rocket, pepita and orange salad  
Soy lacquered organic chicken breast | Asian slaw | seeded mustard and ginger vinaigrette  
Fromage – Sartori Bellavitino Espresso | Fromager d’Affinois Bleu | Mon Pere Brie | quince and vanilla bean paste | muscatels | Barossa bark | Kurrajong Kitchens lavoche | sea salt falwasser  
Served with cob loaf, freshly brewed coffee, herbal and leaf tea

**Note – All buffets will be removed after an hour due to our health and safety policy. Our menu contains allergens, when served as a buffet, and due to the nature of the service style we cannot guarantee that our foods will remain completely allergen free.**

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