

TWEED EVENTS

Meet you there

CONFERENCE & MEETING PACKAGES



tweed
events 
Twin Towns

MEETING PACKAGE

Half Day

\$58 PER PERSON

For groups of 25 or more.

Alternate lunch options apply for groups of 24 or less.

INCLUSIONS

- Mints and iced water
- Conference pads and pens
- Lectern and microphone
- Flip chart or whiteboard
- Morning or afternoon tea (includes 2 items from the morning/afternoon tea selections)
- Lunch
- Plenary room hire (conditions may apply)

EXTRAS

- Arrival tea/coffee can be added to your package for an additional \$5 per person
- Continuous tea/coffee can be added to you package for an additional \$9 per person





MEETING PACKAGE

Full Day

\$65 PER PERSON

For groups of 25 or more.

Alternate lunch options apply for groups of 24 or less.

INCLUSIONS

- Mints and iced water
- Conference pads
- Lectern and microphone
- Flip chart or whiteboard
- Screen
- Complimentary WiFi
- Morning tea (includes 2 items from the morning/afternoon tea selections)
- Lunch selection
- Afternoon tea (includes 2 items from the morning/afternoon tea selections)
- Plenary room hire (conditions may apply)

EXTRAS

- Arrival tea/coffee can be added to your package for an additional \$5 per person
- Continuous tea/coffee can be added to you package for an additional \$9 per person



HAVE A BREAK

IF YOU HAVE NOT CHOSEN A DAY DELEGATE PACKAGE, PLEASE REFER TO INDIVIDUAL PRICES BELOW.

Items below charged per person

- Freshly brewed coffee and selection of teas \$5
- Continuous tea/coffee (maximum 8 hour duration) \$11

Morning & Afternoon Tea

Includes Twin Towns house selection of filtered coffee and gourmet range of teas. Please select from the sweet/savoury options below.

Items below charged per person

- Morning tea/afternoon tea break 1 \$12 (please select one item)
- Morning tea/afternoon tea break 2 \$15 (please select two items)
- Morning tea/afternoon tea break 3 \$18 (please select three items)

Sweet

- Gourmet selection of cookies
- Devonshire style plain and sultana scones with strawberry jam and cream
- Selection of sweet mini muffins
- Assorted cake slices
- Freshly baked banana and walnut cake
- Assorted mini Danish pastries
- Selection of stylish French pastry cakes
- Lamingtons
- Movenpick ice-creams

Savoury

- Warm individual savoury quiches
- Homemade assorted pizzas
- Gourmet pies with bush tomato relish
- Spanakopita with Tzatziki
- BBQ pulled pork sliders

Healthy

- Sliced tropical fruit with honeyed yoghurt
- Vegetable crudité's with olives and beetroot hummus

Lunch Options

Includes Twin Towns' house selection of filtered coffee, gourmet range of teas and assorted fresh juices.

Items charged per person

Please select from the Gourmet Sandwiches and Wraps lunch menu.

- Gourmet sandwiches and wraps lunch, fresh fruit \$25
- Gourmet sandwiches and wraps lunch, one salad, fresh fruit \$30
- Gourmet sandwiches and wraps lunch, one salad, fresh fruit and assorted pastries \$32





LUNCHTIME

ALL DAY DELEGATE PACKAGES INCLUDE THE FOLLOWING
LUNCH MENU.

All working lunches include Twin Towns' house selection of filtered coffee, gourmet range of teas and assorted fresh juices.

- Selected artisan breads from our bakery
 - Choice of 2 salads
- Choice of either gourmet sandwiches and wraps buffet lunch or hot buffet lunch
 - Fruit plate
 - Jugs of fresh juice
 - Coffee and tea station

Salads

- Parisian orzo pasta salad with fennel and date (v)
- Pumpkin, cumin, soy beans and spinach with kombucha dressing (v)
- Three bean salad, roasted peppers and Madras curry dressing (v)
- Tomato, bocconcini and red onion salad with basil and rocket (v)
 - House garden salad with French vinaigrette (v)
 - Caesar salad with parmesan and garlic dressing
 - Couscous tabouleh with raisins and spices (v)
- Roasted beetroot, feta, sunflower seed and miso-bacon salsa
 - Quinoa, butternut, kale, chia seed and coconut dressing (v)
 - Greek salad with rocket, olives and feta (v)



Sandwiches & Wraps Lunch

(Please select 4 items)

A selection of filled sandwiches, wraps, Turkish bread or baquettes

- Roast chicken, tarragon mayo, rocket
- Shaved ham and mustard mayonnaise
- Curried egg ,cucumber and walnuts (v)
- Tuna, white balsamic and lime mayo
- Grilled vegetables, olive tapenade, parmesan (v)
- Roast beef and horseradish
- Turkey club sandwich
- Roast beef with red onion jam, spinach and Swiss cheese
- Vine ripened tomato, mozzarella, basil (v)
- Pulled pork with apple BBQ sauce
- Ham, Swiss cheese and tomato
- Avocado, semi dried tomato and provolone cheese (v)
- Smoked chicken, chipotle aioli, roasted peppers
- Milano salami, prosciutto and grilled artichoke
- Tandoori chicken and mint yoghurt
- Chicken and bacon Caesar
- Curried chicken salad
- Roast chicken, avocado, rocket and lemon aioli
- Crisp vegetable salad (V)



HOT BUFFET LUNCH

PLEASE SELECT 1 ITEM

ADD A SECOND HOT ITEM \$10 PER PERSON

Barkers Creek Pork

- Roast leg of pork, sage and onion baked potatoes, pan gravy and apple sauce
- Butter roasted parsnips, chorizo and butterbeans

Olde English Beef

- Pepper and mustard roasted striploin, beef fat potatoes with gravy, horseradish and Yorkshire pudding
- Steamed broccoli ,glazed carrots ,garden peas

Asian Style

- Vegetable spring rolls and steamed dim sum
- Sweet 'n' sour chicken with fried rice

Trawlerman's Catch

- Battered fillets of fish and salt 'n' pepper squid, lemon wedges and tartare sauce
- Minted peas, shoestring fries, malt vinegar

Sesame Chicken

- Honey-sesame chicken, Asian vegetables and steamed jasmine rice
- Wok fried vegetables and hokkien noodles

Home-style Roast Chicken

- Rosemary–lemon roasted whole chicken, roasted sweet potato and pan gravy
- Baked cauliflower cheese, green beans and peas

Italian

- Mushroom tortellini with Boscaiola sauce and shaved parmesan cheese
- Penne pasta with pepperoni, Italian sausage, pancetta and spinach

Thai Style

- Thai green chicken curry with lime leaf and fresh chilli
- Beef massaman curry and steamed jasmine rice

Veg O

- Frittata with braised chickpeas, pumpkin and spinach
- Vegetable lasagne

Australian Outback

- Mixed grill with minute steak, pork snag and lamb chop with bush tomato BBQ sauce
- Lamb and beef meat pies with 'Dead Horse' tomato sauce





Lunch Enhancements

Items below charged per person

- Assorted California rolls \$5
- Quiche with mushrooms, herbs and fetta \$5
- Wedges with sour cream and sweet chilli \$5
- Mini chicken and leek pies \$5
- Mini steak pies \$5
- Mini sausage rolls \$5
- Pizza \$5
- Vegetable chow mein with soy and chilli \$12
- Fried rice with char siu pork and shrimp \$10

Sweet Selections \$5 per person

- Gourmet selection of cookies
- Devonshire style plain and sultana scones with jam and cream
- Selection of sweet mini muffins
- Freshly baked banana, walnut and carrot cakes
- Assorted mini Danish pastries
- Lamingtons
- Selections of assorted French pastries
- Sliced fresh fruit
- Cheese board with condiments (3 cheese selection) \$10



Add a point of difference

- Candy shop style decadent candies, fruit jellies, jubes and confectionery \$5 pp
- Warm donuts tossed in cinnamon sugar (when morning/afternoon tea break are selected) \$2.50 pp
- Mount Franklin still water (unlimited bottles per day for duration of meeting) \$10 pp
- Bottled soft drinks, juices and mineral water (charged per item) \$5
- Jugs of juice (per jug) \$15





THE CHOICES ARE IMPRESSIVE

Room	Area (sqm)	Theatre	Classroom	Cabaret	U-Shape	Boardroom	Cocktail	Banquet	Banquet (Dance)
Showroom	1200	1050	300	250	N/A	N/A	600	400	380
Stars	500	300	100	160	N/A	N/A	400	250	220
Horizons	270	140	110	N/A	N/A	N/A	200	120	110
Bay	200	100	80	100	40	N/A	150	100	90
River	270	180	120	140	40	N/A	250	180	160
Border	68	40	26	26	22	20	60	40	N/A
Wharf	72	40	26	26	22	20	60	40	N/A
Visions	390	200	110	100	30	N/A	250	180	160
Terraces	70	40	26	N/A	20	26	60	40	N/A

TERMS & CONDITIONS

IT IS WITH MUCH PLEASURE THAT WE OFFER OUR EVENT FACILITIES TO YOU AND WE LOOK FORWARD TO WORKING WITH YOU.

THE FOLLOWING ARE OUR GENERAL TERMS AND CONDITIONS WHICH WILL APPLY TO ALL EVENT BOOKINGS. IF YOU HAVE ANY QUESTIONS PLEASE SEE OUR EVENTS TEAM. IN ORDER FOR US TO PROVIDE YOU PROFESSIONAL SERVICES THE FOLLOWING TERMS AND CONDITIONS SET OUT THE OBLIGATIONS OF EACH PARTY.

IT IS ESSENTIAL THAT A PERSONAL APPOINTMENT BE MADE WITH THE EVENTS TEAM TO COMMUNICATE THE DETAILS OF YOUR FUNCTION.

1. BOOKINGS & PAYMENT

1.1 Initial Bookings

An initial booking must be confirmed as soon as possible and will be held for a maximum 14 days.

1.2 Confirmation and Deposit

Confirmation of the booking and payment of the deposit is required within 14 days of the initial booking. The deposit required will depend on the nature of your function and will be at least the equal of the room hire charge. A higher deposit may be payable if your event requires us to enter into external arrangements on your behalf.

1.3 Final Attendance

Final charges will be based on the number of people attending the function or the minimum guaranteed number whichever is the greater. Additional charges will apply to final numbers higher than the minimum guaranteed if less than 7 days notice is given of the additional numbers.

1.4 Payment

Catering, entertainment, equipment, estimated bar usage and other associated costs are to be paid 7 days prior to your function. Final beverage and other outstanding costs are to be paid at the conclusion of the function. Cash or credit cards are acceptable.

1.5 Prices

Catering prices are current at the time of the quotation but may be subject to revision if the cost of providing the catering varies between the time of the quotation and the time of the function. If this occurs you will be provided with notice of the increase.

1.6 Surcharges

A surcharge will be applicable for events held on Sundays and Public Holidays. (The current surcharge is 15% of the final invoice.) The rate of surcharge for these days is 15% and will be notified to you at the time of confirmation of your booking.

2 MENU, FOOD & BEVERAGE

2.1 Menu

Menu and beverage selections must be confirmed at least 14 days prior to the function and will be the basis of the minimum guaranteed attendance numbers for your event. All food and beverage menu's are subject to seasonal change.

2.2 We will cater for dietary requirements where possible, however 14 days notice is essential and menu variations may incur additional charges. We are unable to guarantee supply of some dietary requirements and this will be advised by the Events Team should this situation arise.

2.3 Food & Beverage

No food or beverage is to be brought onto the Club premises with the exception of festive cakes by prior arrangement with the Events Team. Instructions on storage, display and service of cakes are necessary. No liability is taken for cakes/food brought onto the premises. All food not consumed with the exception of festive cakes remains the property of the Club.

3 ENTERTAINMENT

Assistance with the organisation of entertainment for your event is available from the Events Team. All entertainment must be approved by the Venue. All entertainers must adhere to directives setting out volume levels and completion times.

Entertainment may not be offensive to any person or employee. The venue reserves the right to cease any entertainment which contravenes the requirements at our absolute discretion.

4 DECORATIONS

Decorations or pictures supplied by the hirer or the hirers agent must not be adhered to the walls and ceilings.

5 SUPPLIERS

All suppliers, decorators, corporate clients and entertainers must produce a certificate of currency for public liability insurance to the venue prior to the event.

6 EXTENDED HOURS

Additional labour or venue charges will apply if your event continues after the agreed completion time. Extended arrangements are under the discretion of Management at the time of the function and are also subject to licensing conditions.

7 SECURITY

Arrangements for special security can be made upon request and will attract an additional charge. Particular events may require specific security arrangements and are subject to associated charges. The Club reserves the right to make the decision on whether or not additional security is required. The Clubs also reserves the right without liability to exclude or eject any or all objectionable persons from the premises.

8 CLIENT RESPONSIBILITY

8.1 It is your responsibility to ensure that all attendees behave in an orderly manner during the event. Guests are expected to comply with the behavioral codes of the venue and licensing laws, such as Responsible Service of Alcohol, under which the venue operates.

8.2 Any damage to premises, persons or equipment as a result of disorderly conduct by guests at the event is the responsibility of the hirer.

8.3 All care but no responsibility will be taken in respect to damage or loss of goods left on the premises prior to, during or after the event. Appropriate insurance cover should be taken out at the discretion of the hirer to provide coverage in this instance.

8.4 Venue Management will, at our absolute discretion, take all reasonable actions to ensure the conduct of your event is within acceptable standards, in accordance with the relevant laws and is a safe, harmonious and enjoyable event.

9 ADVERTISING

All advertising and signage is subject to the prior approval of Venue Management. Prior written permission is required to use the Club's name and/or logo in print and/or audio visual display. All proposed artwork must be approved by the Club's management prior to publication. Approval may be withheld at the absolute discretion of Venue Management and entering into an agreement to hire does not create a right to use the Venues intellectual property.

10 CANCELLATIONS

Cancellations of function rooms by you must be advised in writing. If the event is cancelled with less than 60 days' notice, deposits will be refunded only if the function room is resold. When bookings are cancelled within 30 days of the event, 50% of the deposit will be refunded should the room be subsequently resold at an equal or higher fee. The full deposit will be retained in lieu of costs incurred for cancellation notice of 14 days or less.

11 PRIVACY

The venue privacy policy is available at www.twintowns.com.au.

12 RESORT ACCOMMODATION

Conveniently located, adjacent to Twin Towns Club is the deluxe, Mantra Twin Towns Resort, featuring stylish appointed hotel rooms and a myriad of apartment choices. Your event co-ordinator would be pleased to offer attractive and affordable accommodation options, when booking your next event at Twin Towns Club.

13 ENTRY TO TWIN TOWNS SERVICES CLUB

Please remind guests that entrance to the Club is subject to relevant state legislation. Guests who are not financial members of Twin Towns Services Club must produce photographic identification and sign into the Club as a visitor. Guests who live within a 5 kilometre radius of the venue being attended must be the guest of a member to use the Clubs facilities. Children must be accompanied by a responsible adult at all times.

Please consider our local residents when leaving the premises.



tweed
events 
Twin Towns

Email events@twintowns.com.au Phone 1800 015 015 Visit Wharf Street, Tweed Heads, NSW, 2485

www.tweedevents.com.au