



SOUTHERN CROSS  
MOTEL GROUP

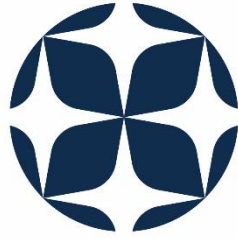
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THE WINDMILL MOTEL  
AND EVENTS CENTRE

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**CORPORATE EVENTS PACKAGE**



SOUTHERN CROSS  
MOTEL GROUP

## Corporate Package

Here at the Windmill Motel & Events Centre we offer a range of corporate package services for events, conferences and training seminars. We have several room types available and an appropriate solution whatever your company needs may be.

Our event venue is fully air-conditioned and highly versatile with soundproof doors so the space can be divided into 3 separate rooms if required. The Outback Room is our largest arrangement which can seat up to 300 guests in theatre style and 220 guests in banquet style.

Catering options including breakfast, lunch, dinner and snack services are available. All our catering menus are designed by our qualified and experienced head chef and kitchen team, are cooked on-site and can be tailored to suit your event.

We pride ourselves on delivering friendly and professional service. Together with our exceptional catering offerings and beautiful surroundings we are sure you will be delighted by the high-quality events we can help you host.

Regards,

The Team at Windmill Motel & Events Centre

## Basic Function Package Inclusions

Fully air-conditioned room  
Full set-up of the room, as per request  
Continuous tea & coffee station  
Mints and water carafes  
White or black quality table linens  
Lectern  
Unlimited WIFI on an unlimited number of devices  
Corporate accommodation rates

### **Additional extras are available**

Data Projector and Screen - \$150.00  
Staging - \$600.00  
Microphone - \$80.00  
Additional lectern - \$35.00  
Easel - \$35.00  
Whiteboard & pens - \$15.00 each  
Flip-charts & paper - \$30.00 each  
Speakers - \$60.00

Any extra equipment not available at Windmill Motel and Events Centre can be hired externally, this can be arranged by us at an additional cost.

# Venue Options

## **SOUTHERN CROSS VENUE - \$300.00**

5.5L x 10W x 3H

40 theatre style  
30 classroom style  
20 u-shape style  
30 banquet style  
60 cocktail styles

## **WINTON VENUE - \$450.00**

13L x 8W x 3.5H

30 u-shape style  
40 cabaret style  
60 banquet style  
100 cocktail style  
70 theatre style  
40 classroom style

## **LONGREACH VENUE - \$650.00**

12.5L x 8W x 3.5H

70 theatre style  
40 classroom style  
30 u-shape style  
40 cabaret style  
60 banquet style  
110 cocktail style

## **EMERALD VENUE - \$800.00**

25.5L x 8W x 3.5H

200 theatre style  
70 classroom style  
60 u-shape style  
80 cabaret style  
140 banquet style  
250 cocktail style

## **LAKE DECK - \$450.00**

12L x 6W x 3H

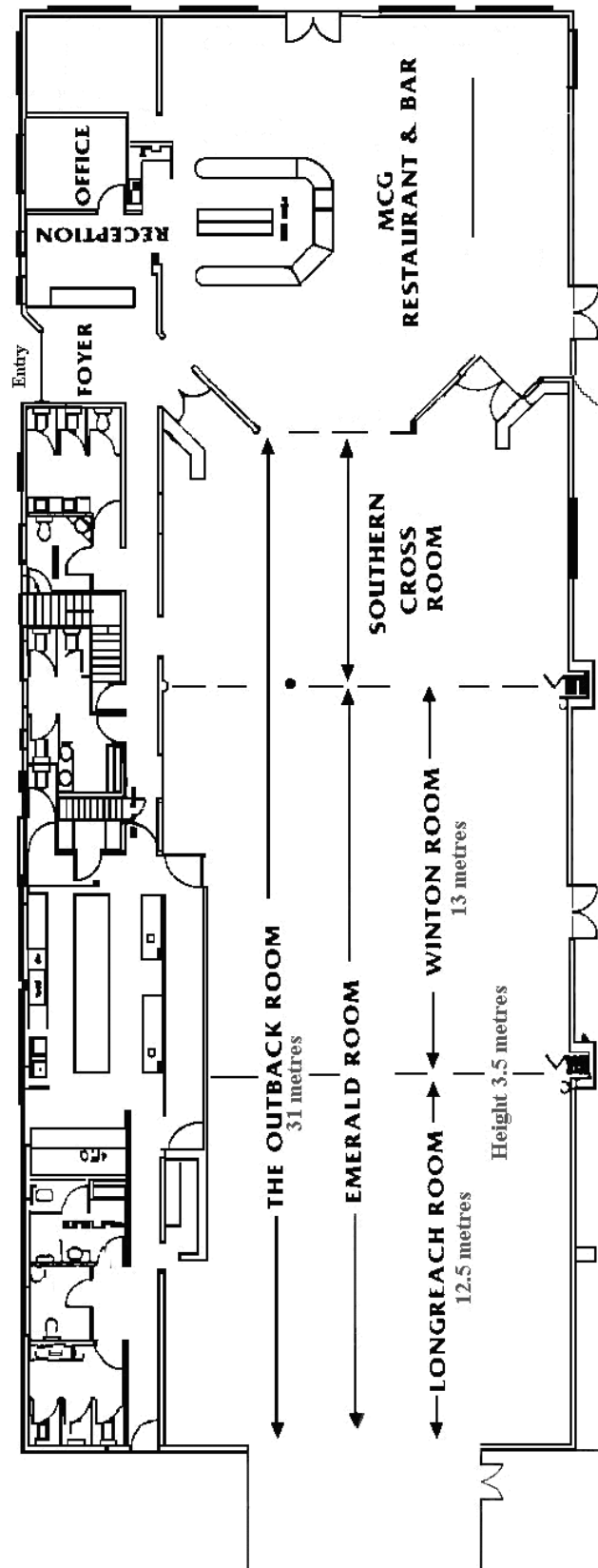
50 banquet style  
80 cocktail style

## **OUTBACK VENUE - \$1100.00**

31L x 8W x 3.5H

300 theatre style  
150 classroom style  
110 cabaret style  
220 banquet style  
400 cocktail styles

# Event Centre Floor Plan



# Catering Options

You will find a number of different menu options on the following pages, please be aware that pricing and menu selection within this package can be used as a guide.

Please contact us to arrange an appointment to discuss your specific event requirements so we can provide you with a personalised quote.

## COCKTAIL FINGER FOOD PLATTERS

All platters serve 10-15 guests

### **Chefs Selection Platter** - \$150 per platter

Our Chefs baked & fried selection, such as Prawn Twisters, Samosa, Sausage Rolls, Mini Quiche, Assorted Spring Rolls

### **Antipasto Entertainers Platter** - \$130 per platter

Selection of Deli cold meats, Australian cheeses, antipasto, dips, breads & crackers

## COCKTAIL FINGER FOOD

Minimum 30 persons

Victorian Lamb Cutlets w Pesto Dressing  
Thai Fish Cakes w Sweet Chilli Dipping Sauce  
Fillet Mignon with Bearnaise  
SA Oysters select 2 Ways – Rockefeller, Kilpatrick, Mornay, Beer Battered  
Beer Battered Reef Fish Fillets with Tartare  
Chicken Satay Skewers  
Chive Blini w Chorizo, Cream Fraiche & Caramelised Onion  
Grilled Mackerel & Snow Pea Skewers  
Salt & Pepper Calamari with Aioli  
Brady Chicken Liver Pate with Twice Baked Bread  
Prosciutto wrapped Asparagus Spears w Shaved Reggio Parmesan  
Lamb Kofta with Minted Greek Yoghurt  
Peeled Fresh Prawns served with Cocktail Sauce  
Crumbed Scallops with Aioli

**Select 9 Items \$45.00 per person**

**Select 7 Items \$38.00 per person**

**Select 5 items \$ 30.00 per person**

## **BUFFET MENUS**

### **DE-CONSTRUCTED BURGER BUFFET**

Minimum 20 persons

\$18.50 per person

Chargrilled Rump Steak  
Lemon Chicken Fillets  
Caramelised Onions  
Lettuce, Tomato & Beetroot  
Vintage Cheddar Slices  
Assorted Breads & Burger Buns  
Condiments & Sauces

### **GOURMET BBQ**

Minimum 30 persons

\$39.00 per person

#### **Mains**

Chargrilled Rump Steak served with Diane Sauce  
Chicken Fillets served with Garlic Sauce  
Thick Pork Sausages  
Grilled Reef Fish Fillets served with Lemon Butter

#### **Sides**

*Select 3*

Baked New Chat Potatoes  
Creamy Potato Bake  
Potato Salad  
Tropical Coleslaw  
Caesar Salad  
Greek Salad  
Garden Salad

## **GOURMET BUFFET #1**

Minimum 30 persons

\$55 per person

### **Mains**

*Select 3*

Red Spot King Prawns on Ice served with Cocktail Sauce  
Roasted Chicken Cutlets with Lemon & Thyme  
Mustard Crusted Roast Beef served with Red Wine Gravy  
Roasted Pork & Crispy Crackling served with Spiced Apple Sauce  
Slow Cooked Lamb Shanks

### **Sides**

*Select 3*

Baked New Chat Potatoes  
Creamy Potato Bake  
Baked Vegetable Medley  
Steamed Seasonal Greens  
Potato Salad  
Tropical Coleslaw  
Caesar Salad  
Greek Salad  
Garden Salad

## **GOURMET BUFFET #2**

Minimum 30 persons

\$65 per person

Red Spot King Prawns on Ice served with Cocktail Sauce  
Chicken Roulade served with Creamy Garlic Sauce  
Fillet Mignon with Mushroom Sauce or Red Wine Jus or Bearnaise  
Baked Reef Fish served with Herbed Garlic Butter

### **Sides**

*Select 3*

Baked New Chat Potatoes  
Creamy Potato Bake  
Baked Vegetable Medley  
Steamed Seasonal Greens  
Potato Salad  
Tropical Coleslaw  
Caesar Salad  
Greek Salad  
Garden Salad



## **SEAFOOD BUFFET**

Minimum 30 persons

\$75 per person

Red Spot King Prawns on Ice served with Cocktail Sauce

Oysters served Natural & Kilpatrick

Salt & Pepper Calamari

Grilled Reef Fish Fillets served with Lemon Butter

Rib Fillet Steak Diane

Chicken Fillets served with Garlic Sauce

### **Sides**

*Select 3*

Baked New Chat Potatoes

Creamy Potato Bake

Baked Vegetable Medley

Steamed Seasonal Greens

Potato Salad

Tropical Coleslaw

Caesar Salad

Greek Salad

Garden Salad

### **ADD A DESSERT TO ANY BUFFET MENU**

*Select 2*

\$8 per person

Sticky Date Pudding & Butterscotch Sauce

Vanilla Cheesecake served w Berry Compote

Pavlova, fresh cream & Fruit

Chocolate Lava Cake

**Or**

\$4 per person

Fresh Seasonal Fruit Platter

**Or**

\$8 per person

**Cheese Board** - Selection of Australian Cheeses served with Dried Fruits and Lavish Bread

## **ALTERNATE DROP**

Minimum 20 persons

\$75 per person – 3 Courses

\$65 per person – 2 Courses

\$55 per person – 1 Course

### **ENTRÉE**

Salt & Pepper Calamari served with Asian Slaw

Victorian Lamb Cutlets served with Minted Pea Puree

Thai Fish Cakes served with Sweet Chilli Dipping Sauce

Prawn Cocktail served with iceberg lettuce and potato & pea salad

### **MAIN COURSE**

Rib on the Bone cooked medium served with your choice of sauce & seasonal vegetables

Slow Cooked Lamb Shanks served with Sweet Potato mash

Chicken Neptune, grilled Chicken breast fillet & King Prawn served with Avocado & Creamy Garlic Sauce

Chicken Roulade served with Creamy Garlic Sauce

Fillet Mignon with Mushroom Sauce or Red Wine Jus or Bearnaise

Grilled Fillet of Wild Barramundi served with Green Peppercorn & Dill Sauce

Crispy Skin Atlantic Salmon served with Lemon Risotto

### **DESSERT**

Sticky Date Pudding & Butterscotch Sauce

Vanilla Cheesecake served with Berry Compote

Pavlova, fresh cream & Fruit

Chocolate Lava Cake

**Or**

**Cheese Board** - Selection of Australian Cheeses served with Dried Fruits and Lavish Bread

## **MORNING & AFTERNOON TEAS**

Served with Jugs of Fresh Juice  
\$8 per person

*Select any 2*

House Baked Sweet or Savoury Muffins  
Sausage Rolls  
Mini Quiches  
Ham and Cheese Mini Croissants  
Mini Wraps with assorted fillings  
Danish Pastries  
Scones with Jam and Butter  
House Baked Cookies  
Seasonal Fresh Fruit Platter

## **LUNCHESES**

### **Platters of Assorted Sandwiches, Wraps & Rolls**

Served with Jugs Fresh Juice or Soft Drinks  
\$18 per person

### **Ploughman's Buffet**

Served with Jugs of Soft Drinks  
\$25 per person

A selection of Deli Meats, cold Roast Meats and condiments.  
Coleslaw, Potato Salad, Garden Salad & Bread Basket

### **Chef's Special Buffet**

Served with Jugs of Soft Drinks  
\$25 per person

*Select 1*

Chicken Parmigiana served with Chips & Garden Salad  
Beef Sliders served with Chips & Onion Rings  
Pasta of the Day served with Cheesy Garlic Bread & Garden Salad  
Chicken Baked with Lemon & Thyme with New Chat Potatoes & Garden Salad  
Roast of the Day served with Seasonal Vegetables

## **REFRESHMENTS**

Carafes of Fresh Orange Juice - \$15 ea  
Carafes of Soft Drink - \$10 ea  
Cans of Soft Drink - \$3.50 ea  
Barista Coffee - \$4 ea

Fully Licensed Bar available on request POA

## Corporate Accommodation Options

All corporate guests are offered a discounted rate upon request.

Please ask your attendees to call Windmill Motel and Event Centre or Southern Cross Motel Group directly, when they identify their association with your function they can secure the discounted rate.

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### Windmill Motel and Event Centre Room Types:

Queen Studio	Sleeps Two	1 x Queen bed, shower ensuite, tea/coffee facilities, bar fridge, free wifi
King Studio	Sleeps Two	1 x King bed, seating area, terrace/balcony, combined spa tub and shower, tea/coffee facilities, bar fridge, free wifi
Family Studio	Sleeps Five	1 x Queen bed and 2 x Single beds Or 2 x Queen beds Pull-out sofa bed, kitchenette (with microwave and toaster), dining setting, free wifi
One Bedroom Apartment	Sleeps Five	1 x Queen bed (in a private bedroom) 2 x Single beds (in main living space) Sofa bed, kitchenette (with microwave, toaster and family-sized fridge), dining setting, free wifi

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- Porta-cots are available upon request
- Sofa-beds (suitable for 1 adult or 2 children) can be made-up upon request

# Photos



## **Booking Terms and Conditions**

- All function venues within the Windmill Reception Centre are non-smoking, for the comfort of all guests. Specific smoking areas have been designated on the property. Should any guest relevant to your function disregard these regulations cleaning fees will be charged.
- Liquor licensing laws forbid staff from serving alcohol to anyone who is deemed to be adversely affected by alcohol consumption or under 18 years of age. In such instances, service will be refused at the discretion of Windmill staff.
- The Reception Centre's management team has the right to close any function or remove any individuals should violence or damage, actual or threatened, occur.
- The Reception Centre does not accept responsibility for any food spoilage if the function does not run to pre-scheduled times.
- Guests must be aware that for the comfort of other in-house guests, outside noise must be kept to a minimum.
- If you wish to cancel your booking, written notification is required, and the conditions outlined in your Booking Confirmation will apply.

**To finalise an event booking with Windmill Motel and Events Centre, please complete and return the following Booking Confirmation Form.**

**We look forward to hosting your next event.**