



SOUTHERN CROSS
MOTEL GROUP

THE WINDMILL MOTEL
AND EVENTS CENTRE



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 - \$15.00each
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

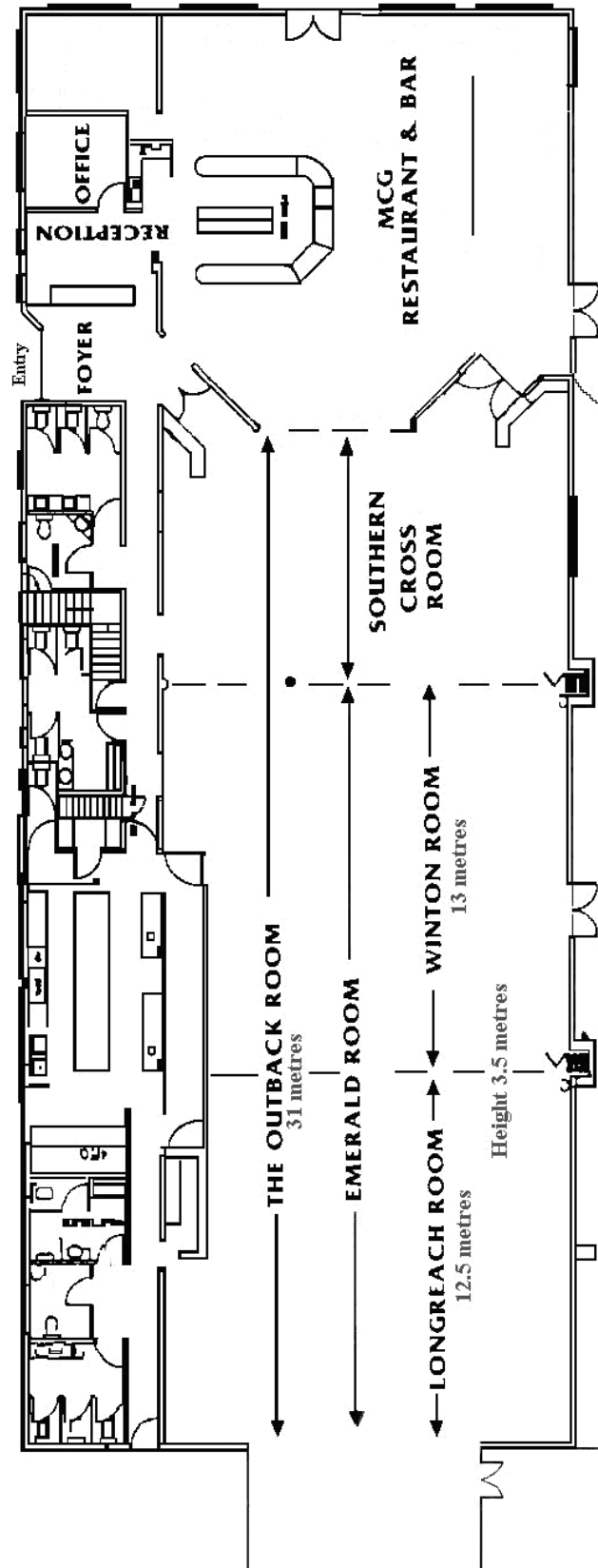
50 banquet style
80 cocktail style

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

SMOKE & GRILL BBQ

- Lake Deck & Lake side -

FINGERFOOD

Minimum 30 persons

\$35.00 per person

Beef Brisket Sliders
Pulled Pork Sliders
Smoked Maple Wings
Onion Rings w Aioli
BBQ Prawn Skewers w Garlic Butter

BUFFET

Minimum 30 persons

\$39.00 per person

Beef Brisket
Pulled Pork
Sticky Smoked Maple Wings
Loaded Spuds
Buttered Corn Cobs
Cheesy Mac
Apple Slaw

DESSERT

\$8 per person

select 1

Pavlova

Apple Crumble with Fresh Cream
Chocolate Brownies with Salted Caramel Sauce

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.

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

- 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.