



THE WINDMILL MOTEL & EVENTS CENTRE

SPECIAL EVENTS PACKAGE

@windmill.motel / ph: (07) 4944 3344

functions@windmillmotel.com.au

WWW.WINDMILLMOTEL.COM.AU

SPECIAL EVENTS AT WINDMILL MOTEL & EVENTS CENTRE

At the Windmill Motel & Events Centre, we offer a variety of special event packages designed to suit a wide range of needs. With several room types available, we can provide the perfect solution for your event — whether large or small.

Our fully air-conditioned venue is highly versatile, featuring soundproof doors that allow the space to be divided into three separate rooms if required. The largest configuration, the Outback Room, accommodates up to 220 guests in theatre-style seating or 160 guests for a banquet.

We offer a range of catering options including breakfast, lunch, dinner, and snack services. All menus are crafted by our qualified and experienced Head Chef and kitchen team, prepared fresh on-site, and can be tailored to suit your preferences or dietary requirements.

We take pride in delivering friendly, professional service. Combined with our exceptional catering and beautiful surroundings, we are confident that your event with us will be both seamless and memorable.

*WARM REGARDS,
THE TEAM AT WINDMILL MOTEL & EVENTS CENTRE*





SPECIAL MEETING PACKAGES

We offer flexible and professional special events packages to suit the needs of both full-day and half-day events. Each package includes quality catering, thoughtful room arrangements, and seamless amenities to support your event's success.

Price Includes

- Fully air-conditioned meeting room
- Full room set-up as requested
- Chilled water station
- White or black premium table linens
- Lectern
- Unlimited WIFI

Optional Equipment & Extras

Enhance your event with the following add-ons, available upon request:

- Data Projector & Screen - \$150.00
- Microphone - \$30.00
- Whiteboard & Pens - \$15.00 each
- Flipcharts & Paper - \$30.00 each
- Speakers - \$60.00

CONFERENCE DAY PACKAGE: MINIMUM 30 GUESTS \$65 PER GUEST

**Inclusions: Conference Room Hire | 8:00am – 5:00pm |
Iced Water | Mints | Notepads & Pens On Arrival**

BEVERAGES

- COFFEE, TEA & JUICE

MORNING TEA

- FRESHLY BAKED SCONES WITH JAM & CREAM
- COFFEE & TEA

BONUS

- 20% OFF ALL BUDDY BOY KITCHEN DINNERS ON THE NIGHT OF THE CONFERENCE

LUNCH

- GOURMET SANDWICH SELECTION
- SEASONAL FRUIT PLATTER
- COFFEE, TEA, JUICE & SOFT DRINKS

AFTERNOON TEA

- ASSORTED MUFFINS
- COFFEE & TEA

ON ARRIVAL. MORNING TEA. LUNCH & AFTERNOON TEA SELECTION

BEVERAGES

- FRESHLY BREWED TEA & COFFEE – \$5.00 PER CUP OR \$24.00 PER POT

MORNING & AFTERNOON TEA

- SEASONAL TROPICAL FRUIT PLATTER – \$13.00 PER GUEST
- WARM CONTINENTAL COOKIES – \$9.50 PER GUEST
- ASSORTED MUFFINS – \$12.50 PER GUEST
- FRESHLY BAKED CROISSANTS WITH BUTTER & PRESERVES – \$13.50 PER GUEST
- HANDMADE SCONES WITH JAM & CREAM – \$13.50 PER GUEST
- DANISH PASTRIES – \$13.50 PER GUEST

LUNCH SELECTIONS

- GOURMET SANDWICH & WRAP SELECTION – \$13.50 PER GUEST
- GOURMET OPEN DANISH SANDWICH PLATTER – \$15.50 PER GUEST

SWEET & SAVOURY PLATTERS

- BOUTIQUE DESSERT PASTRIES SERVED WITH TEA & COFFEE – \$17.50 PER GUEST
- AUSTRALIAN FARMHOUSE CHEESE BOARD WITH QUINCE PASTE, DRIED FRUITS, CRISPBREADS & CRACKERS – \$19.00 PER GUEST

REFRESHMENTS

- CANS OF SOFT DRINKS – \$4.00 EACH
- PINEAPPLE, APPLE, OR ORANGE JUICE – \$5.00 EACH
- BARISTA-MADE COFFEE – \$5.50 EACH

BREAKFAST & DINNER

AVAILABLE DAILY AT THE BUDDY BOY KITCHEN RESTAURANT.

BEVERAGE PACKAGES

**BASIC BEVERAGE PACKAGE (3 HOURS)
ADDITIONAL \$49.50 PER GUEST**

INCLUDES

- PROSECCO (VIC)
- SAUVIGNON BLANC (SA)
- SHIRAZ BLEND (WA)
- ASSORTED BEERS
- FRUIT JUICES
- SOFT DRINKS
- MINERAL WATER

**OPTION ONE – PREMIUM BEVERAGE UPGRADE
ADDITIONAL \$18.50 PER GUEST**

UPGRADE THE BASIC BEVERAGE PACKAGE TO INCLUDE:

- BASIC SPIRITS (BOURBON, SCOTCH WHISKY, VODKA, BUNDABERG RUM & GIN)
- PREMIUM BEERS

OPTION TWO – CONSUMPTION PACKAGE

GUESTS PURCHASE BEVERAGES ON CONSUMPTION THROUGHOUT THE EVENT. A FINAL ACCOUNT WILL BE PROVIDED AND SETTLED AT THE CONCLUSION OF THE FUNCTION.

OPTION THREE – BAR TAB

SET A BAR TAB LIMIT FOR YOUR EVENT AND CHOOSE WHICH BEVERAGES ARE AVAILABLE TO GUESTS.

EXAMPLE: A \$4,000 BAR TAB CAN BE ALLOCATED FOR THE EVENING. ONCE THE TAB LIMIT IS REACHED, BAR SERVICE WILL REVERT TO A CASH BAR.

PREPARED FRESH ON-SITE BY OUR IN-HOUSE CHEF WHILE YOU UNWIND WITH A GLASS OF WINE OR BEER FROM OUR LICENSED BAR BUDDY BOY KITCHEN. (DRINKS NOT INCLUDED.) BAR TABS AND DRINKS PACKAGES CAN BE ARRANGED.



CATERING
OPTIONS

BUFFET FUNCTION MENU 1

MINIMUM 40 GUESTS

\$79.00 per guest – Full Buffet | \$69.00 per guest – Main Course Buffet

CHILLED BUFFET SELECTION

- *A charcuterie Platter of Continental Cold Meats*
- *A Homemade Coleslaw with Sweet Creamy Mayonnaise Dressing and sprinkled with Fresh Seasonal Herbs.*
- *Asian Noodle Salad served with a Thai style dressing, roasted sesame seeds and Asian herbs*
- *Garden Salad with Mixed Salad Leaves, Tomato, Cucumber, Salad Onions, Fresh Basil and a Classic French Vinaigrette.*

HOT BUFFET SELECTION

- *Roasted Grain Fed Beef served with a Shiraz Jus'*
- *Char Grilled Chicken Tenderloins in a creamy Garlic and Herb Sauce.*
- *Ocean Fresh Tempura Battered Reef Fish Fillets.*
- *Baked Baby Potato with Sour Cream*
- *Fresh Steamed Seasonal Vegetables*

BUFFET DESSERT SELECTION

- *Selection of Petite Dessert Pastries*
- *A selection of Australian Farmhouse Cheeses served with Crisp breads and Crackers.*
- *A Fresh Seasonal Tropical Fruit Salad*
- *Fresh Whipped Vanilla Cream*

The Buffet Menus includes a selection of Freshly Baked Breads, Assorted Condiments & Freshly Brewed Tea and Coffee.

BUFFET FUNCTION MENU 2

MINIMUM 40 GUESTS

\$89.00 per guest – Full Buffet | \$79.00 per guest – Main Course Buffet

CHILLED BUFFET SELECTION

- *A Selection of Chargrilled Mediterranean antipasto*
- *A Charcuterie Platter of Premium Continental Aged & Cured Meats*
- *A Classic Caesar salad with whole crisp cos lettuce, crunchy croutons, bacon, anchovies and shaved of parmesan with a creamy dressing*
- *Baby Chat Potato salad with sweet mustard seed dressing*
- *Greek Salad with salad greens, crisp cucumbers, Roma tomatoes, fresh bell pepper, red onions, marinated Kalamata olives, creamy feta cheese and drizzled with a rich olive oil dressing.*

HOT BUFFET SELECTION

- *Pan seared Grain Fed Sirloin Steaks w' Dianne Sauce*
- *Ocean Fresh BBQ Locally sourced Coral Trout with a Fresh Herb and Citrus Sauce*
- *Karaage Chicken served with a tonkatsu glaze, pickled ginger and tempura greens*
- *Steamed Jasmine Rice*
- *Roasted herbed chats potatoes*
- *Fresh Steamed Seasonal Vegetables*

The Buffet Menus includes a selection of Freshly Baked Breads, Assorted Condiments & Freshly Brewed Tea and Coffee.

BUFFET DESSERT SELECTION

- *Selection of Petite Dessert Pastries*
- *A selection of Australian Farmhouse Cheeses served with Crisp breads and Crackers.*
- *A Fresh Seasonal Tropical Fruit Salad*
- *Fresh Whipped Vanilla Cream*

SEAFOOD BUFFET FUNCTION MENU

MINIMUM 50 GUESTS

\$115.00 per guest – Full Buffet | \$102.00 per guest – Main Course Buffet

SELECTION OF CHILLED PREMIUM SEAFOOD AND COLD CUTS

- *Ocean Fresh Local Queensland Prawns*
- *Ocean Fresh Moreton Bay Bugs*
- *Succulent Chilled Green Lip Mussels*
- *A Charcuterie Platter of Premium Continental Cold Meats*
- *Selection of handmade gourmet Salads*

HOT BUFFET SELECTION

- *Pan Fried Fillets of Fresh Tasmania Salmon served with a Warm Caperberry and Lime Sauce*
- *Roasted Grain Fed Fillet of Beef served with Braised Field Mushrooms and Jus*
- *Char-grilled Chicken Tenderloins served with a Yellow Thai Curry and Coconut Sauce*
- *Wok Tossed Seafood Selection with Asian Noodles*
- *Buttered Pommies with Fresh Herbs*
- *Sautéed Panache of Seasonal Vegetables*

The Buffet Menus includes a selection of Freshly Baked Breads, Assorted Condiments & Freshly Brewed Tea and Coffee.

BUFFET DESSERT SELECTION

- *Selection of Petite Dessert Pastries*
- *A selection of Australian Farmhouse Cheeses (3) served with Crisp breads and Crackers.*
- *Fresh Whipped Vanilla Cream*
- *A Selection of Tropical Dessert Sauces*
- *A Selection of Fresh Seasonal Tropical Fruit Platters*

ALTERNATE DROP MENU

MINIMUM 30 GUESTS

\$92.00 per guest– 3 courses | \$78.00 per guest– 2 courses

Chef's selection of Hot Canapés served on arrival.

ENTRÉE (PLEASE CHOOSE TWO MENU ITEMS)

- *Seared Tenderloins of Lemongrass Chicken, with an Asian Salad of Snow Pea Tendrils, Thai Herbs and Summer Garnish with a Nam Jim Dressing*
- *Tuna Tutaki lightly seared tuna, herbed orange salsa, drizzled with a sweet citrus and ponzu dressing*
- *Char-grilled Beef Fillet served with Parmesan Shards atop a Wild Mushroom and Mediterranean Vegetable stack with a Sweet Basil Dressing*
- *Trio of Seafood to include Morton Bay Bugs, King Prawns and Tasmanian Smoked Salmon, served with Crisp Summer Leaves and citrus*

MAIN COURSE (PLEASE CHOOSE TWO MENU ITEMS)

- *Grilled Chicken Breast w' Roasted Garlic Mash and champagne and honey mustard seed Beurre Blanc*
- *Smoke House fillet of Grain Fed Beef w' Roasted Field Mushrooms, Smoked Cheddar Mash with Red Wine Jus.*
- *Seared Fillet of Northern Territory Barramundi w' herbed Potatoes and a Citrus Truffle Butter Sauce*
- *Pan Fried Tenderloin of Lamb on a crisp potato fritter w' a piquant Tarragon demi-glace Sauce*

(All Main Courses are served with seasonal Vegetables)

BUFFET DESSERT SELECTION

- *Chocolate Lava Cake with a molten rich chocolate centre, served with vanilla cream and a raspberry coulis*
- *Coconut Panna Cotta topped with a mango and pineapple salsa and crème anglaise*
- *Tiramisu Classic Italian dessert layered with espresso-soaked sponge fingers, rich mascarpone cream, and a dusting of cocoa.*
- *Strawberry Cheesecake served with a Berry Compote and Tropical Fruit Coulis*

CANAPE MENU

MINIMUM 40 GUESTS

Choice of 8 Menu Items | \$47.00perGuest
(One and a Half Hour Food Serviceorasrequired)

COLD SELECTION

- *Cantonese BBQ Duck Pancake*
- *Seared Queen Scallops served with a Honey and Truffle Dressing*
- *Smoked Salmon and Tobiko Caviar Tartlet.*
- *Rice Paper Wraps Filled with Prawn, Basil, Mint, Coriander, salad greens and Sweet and Spicy Nam Jim*
- *Char Grilled Fillet of Beef served on crisp Turkish Bread with a sundried compote and Horseradish Cream.*
- *Assorted Gourmet Sushi and Nori Rolls.*

HOT SELECTION

- *Porcini and Pecorino Herbed Arancini Balls w' Hollandaise sauce*
- *Seared Sugar Cane King Prawn Skewers w' tartare sauce*
- *Salt & Pepper Crispy Chicken Fillets w' citrus Aioli*
- *Petite Beef Mignon served w' truffle latte glaze*
- *Peking duck spring rolls w' Asian Plum Dipping sauce*
- *Assorted Vegetarian Pastries w' minted raita and sweet chilli*

PLATTER SELECTION

EACH INDIVIDUAL PLATTER
SERVES 10 GUESTS

- *Chilled Queensland Prawn Platter, cocktail sauce & lemon \$190 platter*
- *Natural Sydney Rock Oysters with cocktail sauce & lemon \$170 platter*
- *Killpatrick Oysters served lemon \$180 platter*
- *Assorted Gourmet Sandwich & Wraps Platters \$110*
- *Assorted Gourmet Baked Focaccia & Turkish Bread Platters \$150*
- *Assorted Gourmet Sushi Platters \$160*
- *Gourmet Party Platter - Petite Gourmet Sausage rolls, Petite Gourmet Pies, Prawn dumplings, selection of quiches and Spanakopita pastry puffs \$160*
- *Premium Party Platter - Tempura Prawns, Buffalo Chicken Wings, Beef Fillet Brochettes, Salt & Pepper Calamari, Tandoori Chicken skewers, Assorted Vegetarian pastry \$195*
- *Sliders Platter- Southern Fried Chicken with Lettuce and Sriracha Aioli, Slow Cooked Beef Brisket with Roma Tomato, Mature Cheddar, Lettuce and gourmet BBQ glaze, Pulled Pork served with char sui and Asian Slaw - \$180 platter*
- *Fresh Seasonal Tropical Fruit Platters \$140*
- *Australian Farmhouse Cheese Board with Quince Paste, Dried Fruits, Crisp Breads and Crackers. \$190*
- *Gourmet Dessert Platters \$150*



VENUE HIRE OPTIONS & CAPACITY

We offer a variety of versatile event spaces to suit your function size and style. All venues are priced per day and include standard room setup.

All prices include venue hire from 8.00 a.m. to 11.30pm and include venue hire on the day of the function only. Additional charges will apply if set up or take down take place either side of the function.

Lake Deck events: No live music allowed. Last orders for drinks will be taken by 9.30 p.m. and closing time is 10 p.m..

Inside events: Last orders for drinks will be taken until 11p.m. and closing time is 11.30 p.m..



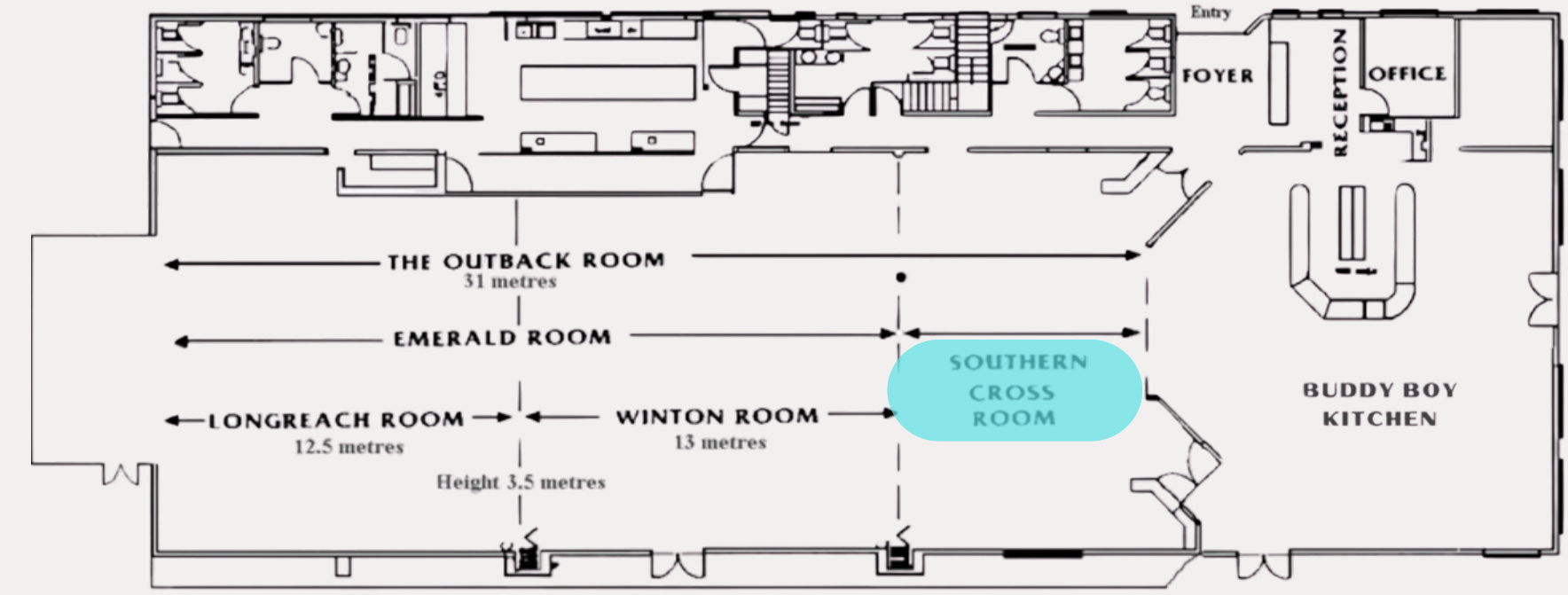
DIMENSIONS
6M (L) X 12M (W) X 3M (H)



- 20 u-shape style
- 32 cabaret style
- 30 banquet style
- 40 classroom style
- 40 theatre style
- 50 cocktail style

SOUTHERN CROSS VENUE

\$400.00





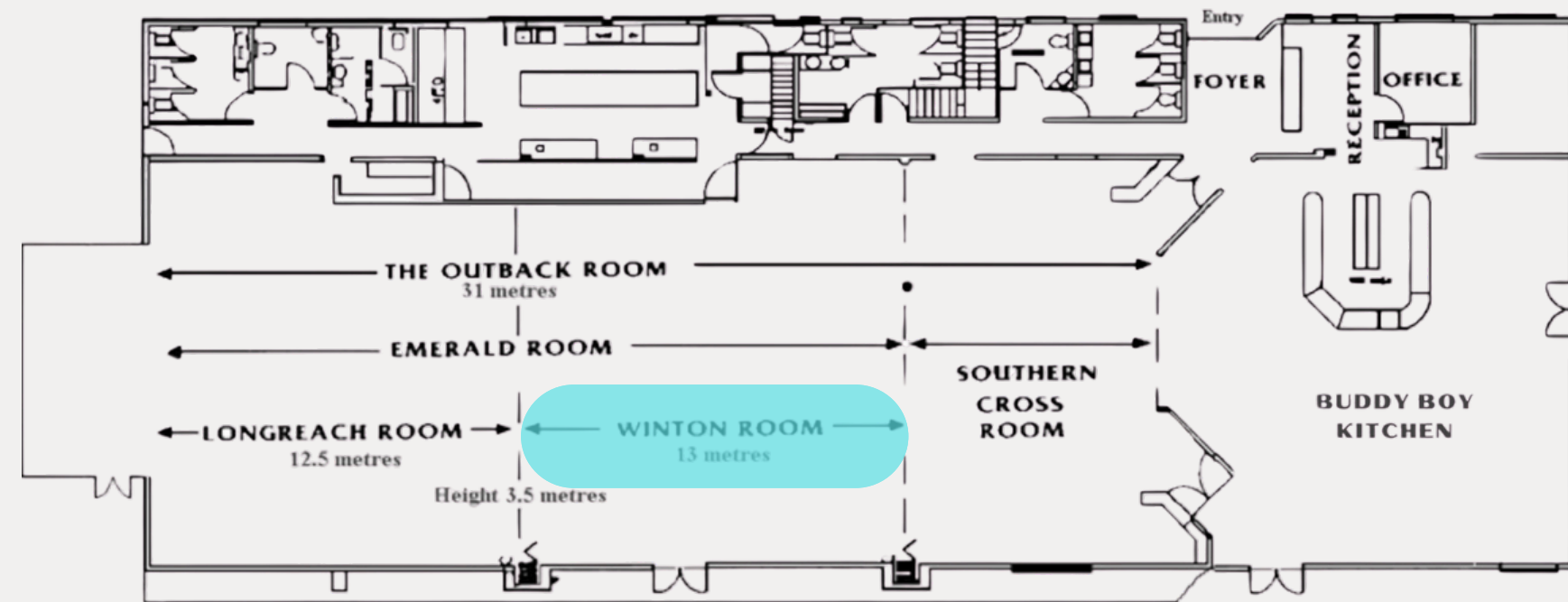
DIMENSIONS 12M (L) X 12M (W) X 3.5M (H)

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



WINTON VENUE

\$600.00





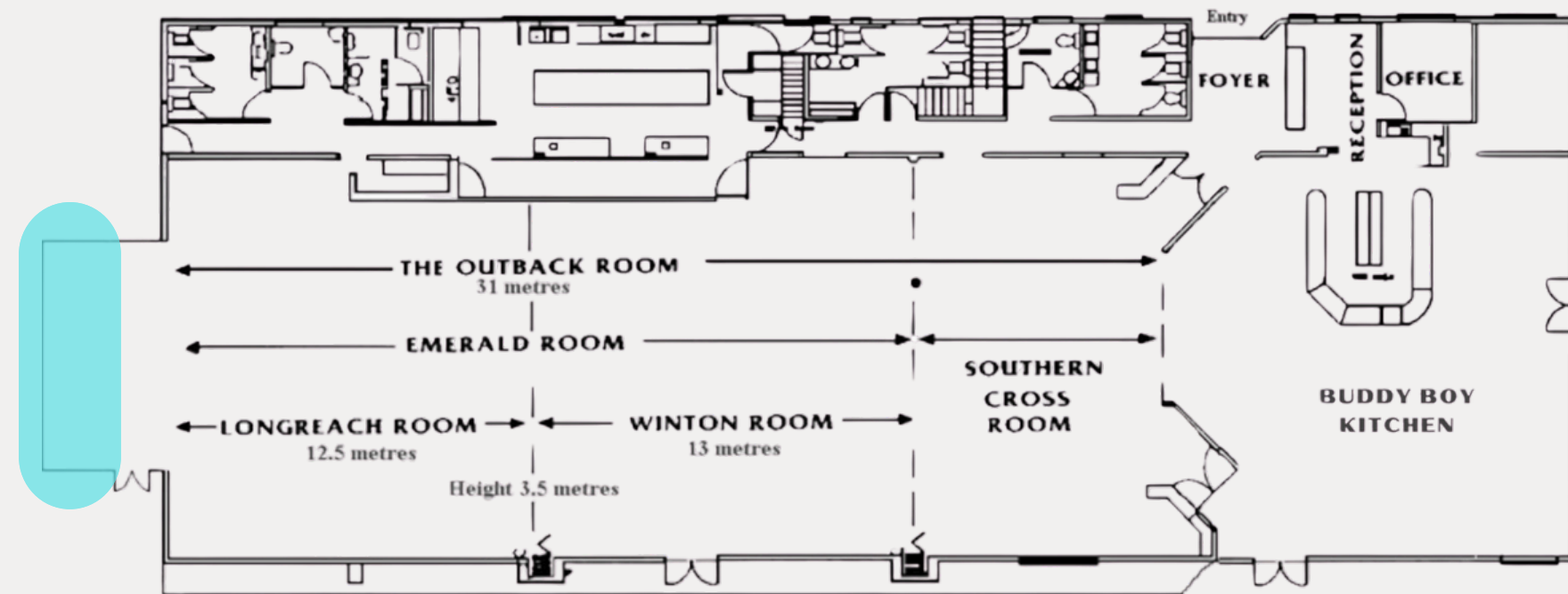
DIMENSIONS
14M (L) X 7M (W) X 3M (H)



- 40 banquet style
- 60 cocktail style

LAKE DECK

\$800.00





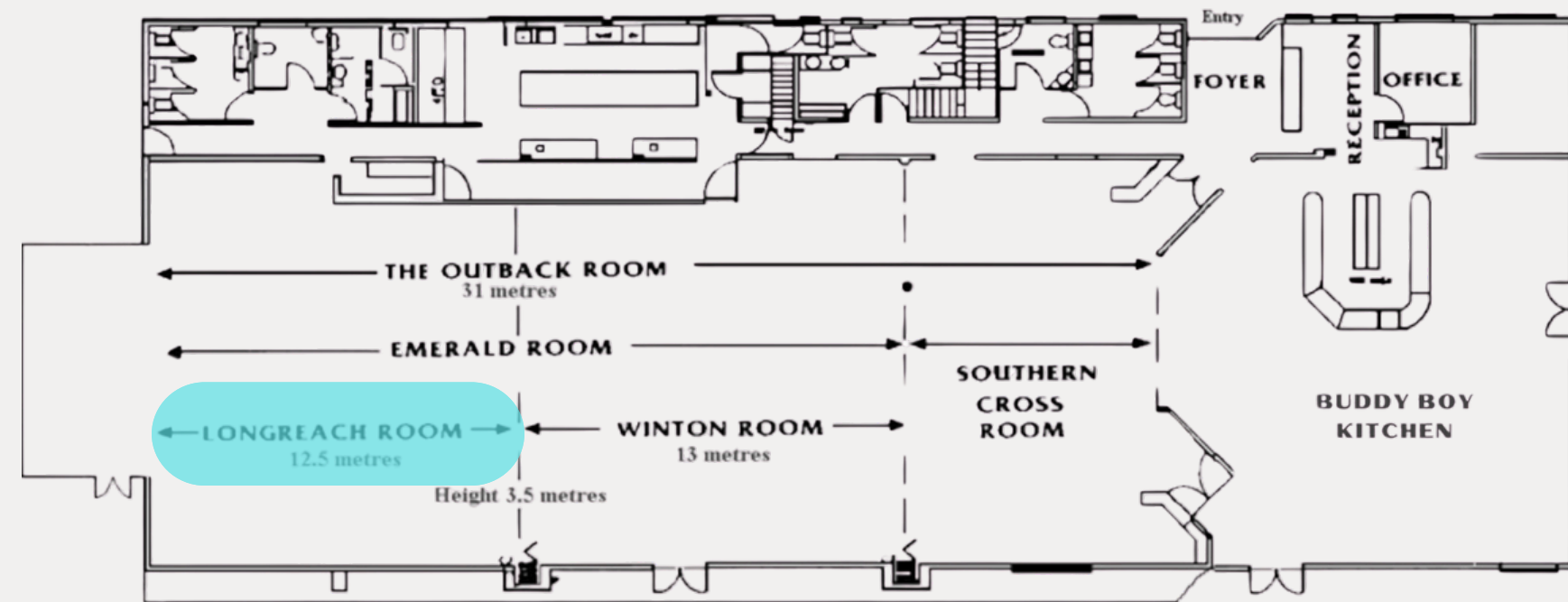
DIMENSIONS
6M (L) X 12M (W) X 3M (H)



- 30 u-shape style
- 54 cabaret style
- 60 banquet style
- 70 classroom style
- 90 theatre style
- 90 cocktail style

LONGREACH VENUE

\$800.00





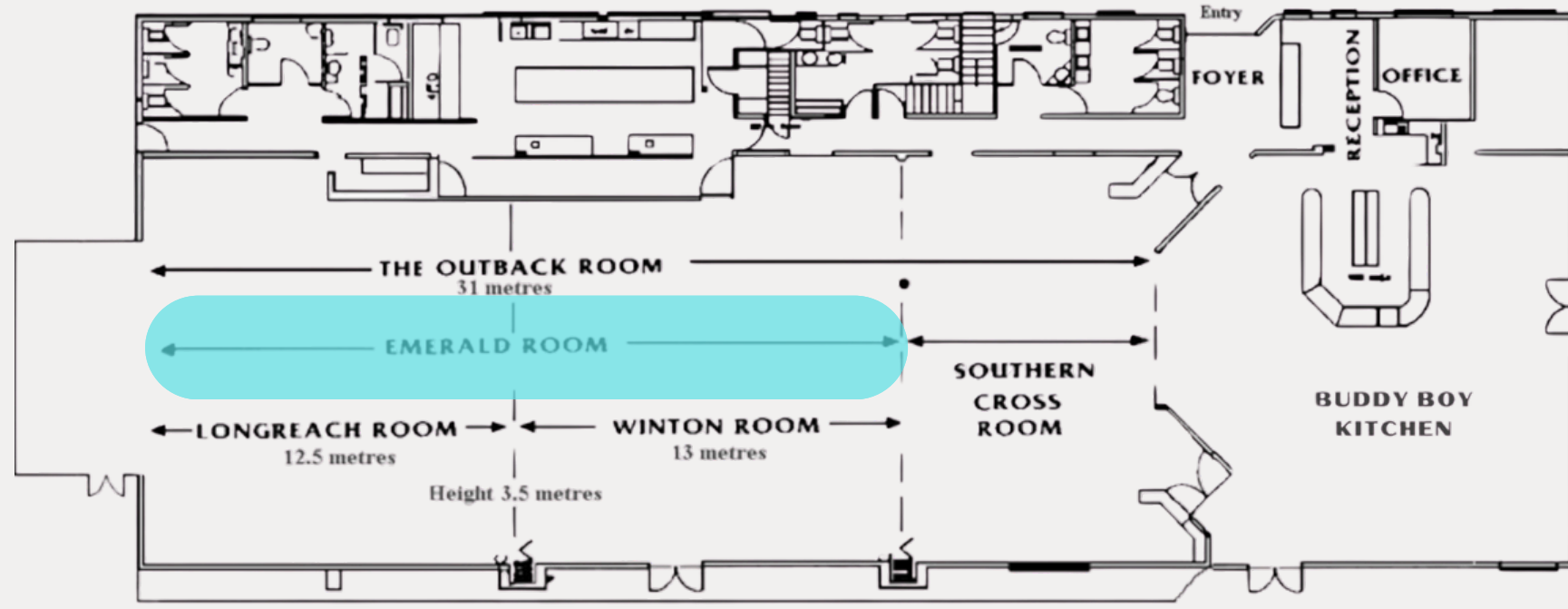
DIMENSIONS
24M (L) X 12M (W) X 3.5M (H)



- 60 u-shape style
- 94 cabaret style
- 120 classroom style
- 130 banquet style
- 160 cocktail style
- 180 theatre style

EMERALD VENUE

\$1,300.00





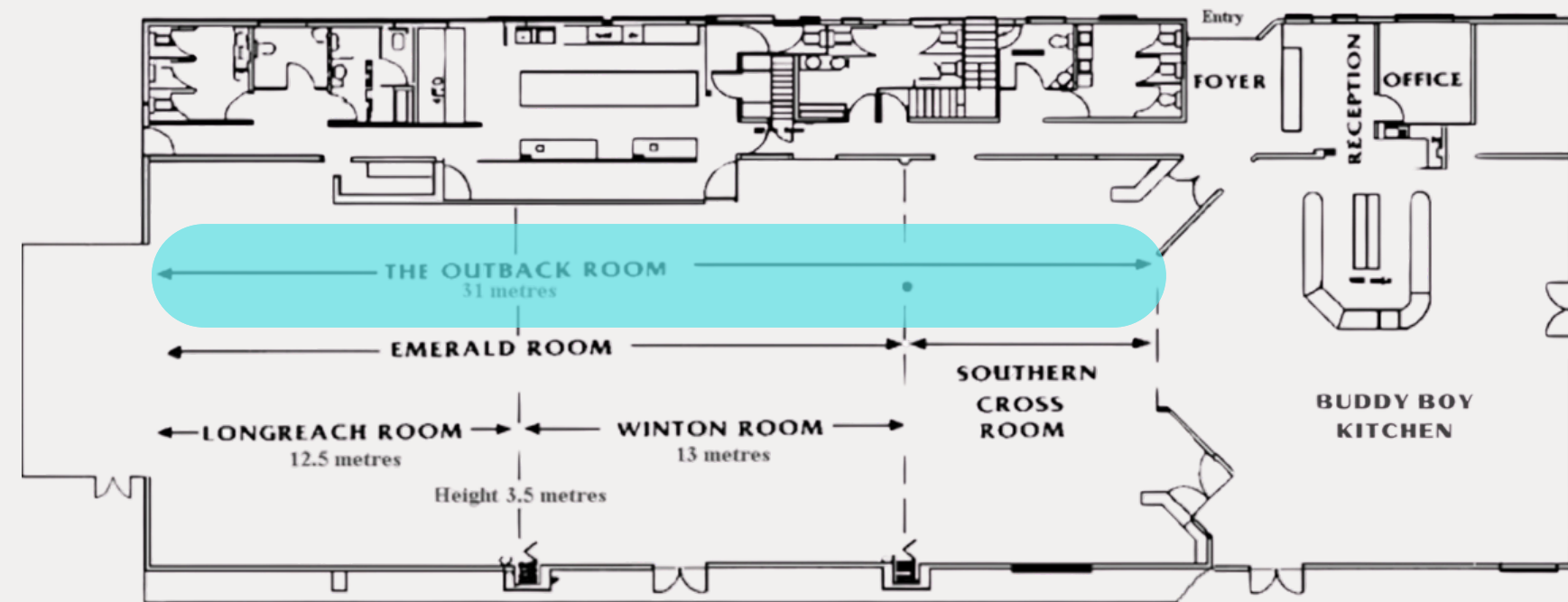
DIMENSIONS 31M (L) X 12M (W) X 3.5M (H)

- 80 u-shape style
- 126 cabaret style
- 160 classroom style
- 160 banquet style
- 210 cocktail style
- 220 theatre style



OUTBACK VENUE

\$1,500.00





SOUTHERN CROSS
MOTEL GROUP

SPECIAL EVENTS ACCOMMODATION OPTIONS

All our special events 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.

QUEEN STUDIO



SLEEPS TWO

FEATURES

- 1x Queen Bed
- Shower Ensuite
- Tea/coffee facilities
- Bar/fridge
- Free Wi-fi

KING STUDIO



SLEEPS TWO

FEATURES

- 1x King Bed
- Seating area
- Terrace/Balcony
- Corner bath & shower ensuite
- Tea/coffee facilities
- Bar fridge
- Free Wi-fi

FAMILY STUDIO



SLEEPS FIVE

FEATURES

- 1x Queen Bed & 2x Single Beds OR
- 2x Queen Beds & 1 Single Bed
- Kitchenette (with microwave & toaster)
- Dining setting
- Ensuite
- Free Wi-fi

ONE BEDROOM APARTMENT OR SUITE



SLEEPS TWO

FEATURES

- 1x Queen Bed (in a private bedroom)
- Kitchenette (with microwave, toaster & family-sized fridge)
- Dining setting
- Ensuite
- Free Wi-fi
- Washing machine available



BOOKING TERMS & CONDITIONS

Terms and conditions apply to all events at the Windmill Motel & Events Centre. To finalise an event booking, please complete and return the Booking Confirmation Form.

We look forward to hosting your next event.

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GET IN TOUCH

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