

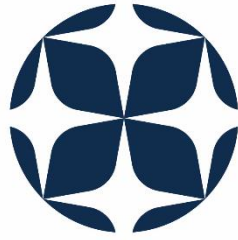


SOUTHERN CROSS
MOTEL GROUP

THE WINDMILL MOTEL
AND EVENTS CENTRE



SPECIAL EVENTS PACKAGE



SOUTHERN CROSS
MOTEL GROUP

Special Events Package

Here at the Windmill Motel & Events Centre we offer a range of special events package services. We have several room types available and an appropriate solution whatever your 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

Venue Options

SOUTHERN CROSS VENUE - \$350.00

(6L x 12W x 3H)

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

WINTON VENUE - \$500.00

(12L x 12W x 3.5H)

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

LONGREACH VENUE - \$700.00

(12L x 12W x 3.5H)

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

EMERALD VENUE - \$850.00

(24L x 12W x 3.5H)

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

LAKE DECK - \$600.00

(14L x 7W x 3H)

50 banquet style
80 cocktail style

OUTBACK VENUE - \$1200.00

(310L x 12W x 3.5H)

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

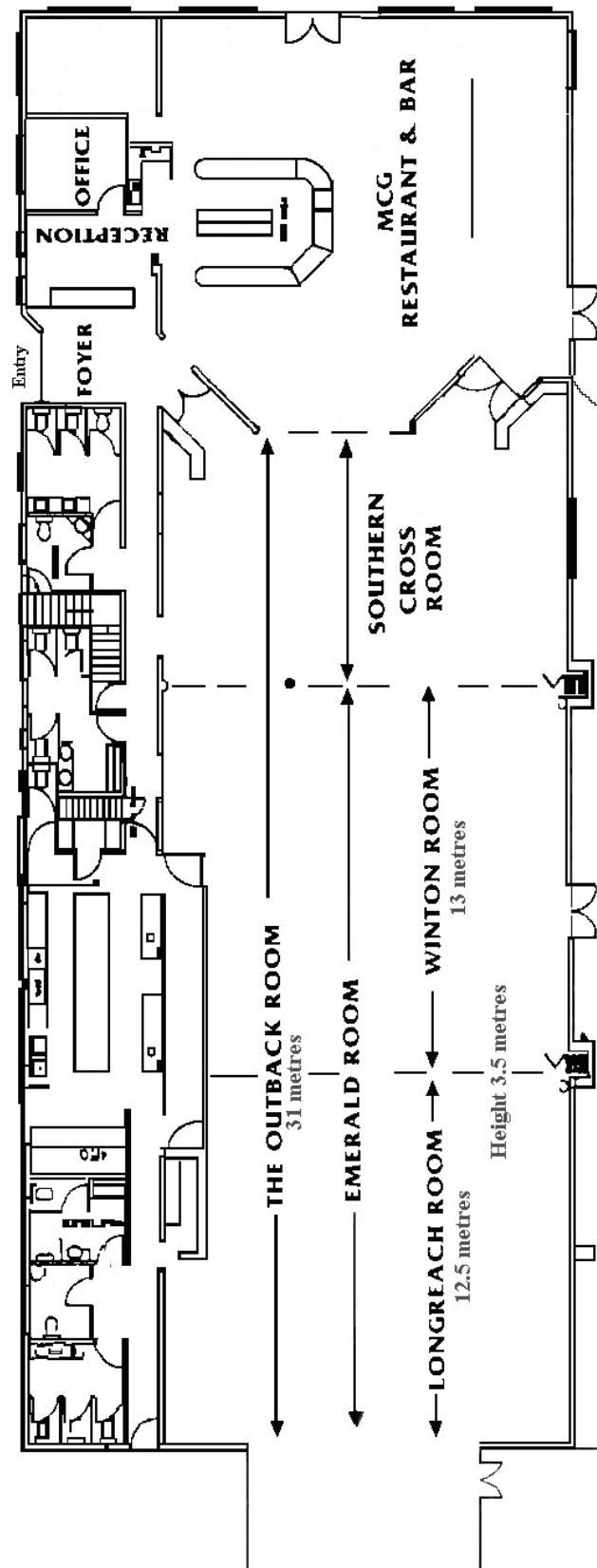
ADDITIONAL EXTRAS ARE AVAILABLE:

Data Projector & Screen - \$150.00

Speakers - \$60.00

Microphone - \$80.00

Event Centre Floor Plan



Catering Options

COCKTAIL FINGER FOOD PLATTERS

All platters serve 10-15 guests

Chefs Selection Platter - \$190 per platter

Our Chefs baked & fried selection such as: Samosa, Sausage Rolls, Fried Cauliflower Florets, Fish Goujons, Mushroom & Spinach Arancini, Sesame Prawn Toast, Pork & Chive Gyoza

Antipasto Entertainers Platter - \$180 per platter

Selection of Deli Cold Meats, Australian Cheeses, Antipasto, Dips, Breads & Crackers

Sliders Platter - \$200 per platter

Selection of Slow Cooked BBQ Pulled Pork and Slaw, Beef Brisket with sliced Tomato and Lettuce, Southern Fried Chicken and Sriracha Aioli

Hot Seafood Platter - Basic - \$200 per platter

Salt & Pepper Calamari, Garlic Prawn Skewers, Crab Claws, Scallops served with Tartare Dip

Fresh King Prawn Platter - \$220 per platter

Fresh King Prawns served with lemon and homemade cocktail sauce

BUFFET MENUS

DECONSTRUCTED BURGER BUFFET

Minimum 20 persons

\$32.00 per person

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

GOURMET BBQ

Minimum 30 persons

\$48.00 per person

Chargrilled Rump Steak served with Diane Sauce
Chicken Fillets served with Garlic Sauce
Thick Pork Sausages
Selection of Salads and Chat Potatoes

GOURMET BUFFET

Minimum 30 persons

\$72.00 per person

(Choice of 3)

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 Belly served with Spiced Apple Sauce
Slow Cooked Lamb Shanks

LUXE BUFFET

Minimum 30 persons

\$95.00 per person

King Prawns on Ice served with Cocktail Sauce

Oysters served Natural & Kilpatrick

Salt & Pepper Calamari

Grilled Barramundi Fillets served with Lemon Butter

Grilled Half Shell Sea Scallops in Lemon Butter

Rib Fillet Steak Diane

Chicken Fillets served with Garlic Sauce

* Half Lobster option \$45 per guest

Sides (Choice of 3):

Roasted Potatoes, Creamy Potato Bake, Roast Vegetable Medley, Steamed Seasonal Greens, Potato Salad, Creamy Coleslaw, Caesar Salad, Greek Salad, Garden Salad,

- Includes Gourmet Breads & Rolls

ADD DESSERT TO ANY BUFFET MENU

\$12 per person

(Choice of 2)

Sticky Date Pudding & Butterscotch Sauce

Red Velvet Cake

Vanilla Cheesecake served with Berry Compote

Individual Mini Pavlova with Fresh Fruit & Cream

Black Forrest Gateau

Or

\$8 per person

Fresh Seasonal Fruit Platter

Or

\$12 per person

Cheese board – Selection of Australian Cheeses served with Dried Fruits & Freshly Baked Bread

ALTERNATE DROP

Minimum 20 persons

\$95 per person – 3 Courses – Entrée, Main and Dessert

\$75 per person – 2 Courses – Entrée/Dessert and Main

\$55 per person – 1 Course – Main only

Entree

(Choice of 3)

Sea Scallops on a Tomato & Basil Puree

Chicken Tenderloins served on Rice with a Mustard Grain Sauce

Lamb Cutlets (2) served on a Pea & Mint Puree

Prawn Cocktail served with Iceberg Lettuce and Potato & Pea Salad

Vegetarian Options

Roast Pumpkin, Persian Feta & Spinach Salad

Spinach & Fetta Cannelloni

Main Course

(Choice of 3)

Scotch Fillet cooked Medium served with Red Wine Jus

Slow Cooked Lamb Shanks on a bed of Creamy Mash

Pork Loin Cutlet served on Mash and Wilted Greens with a Peppercorn
& Red Currant Sauce

Chicken Wrapped in Filo Pastry filled with Macadamia and Mango

Fillet Mignon with Bearnaise Sauce

Grilled Fillet of Wild Barramundi served with Lemon Risotto

Roast Pork Belly with Spiced Apple Sauce

Vegetarian Options

Filo Pastry Scrolls filled with Oven Roasted Vege and Tomato & Basil Sauce

Creamy Garlic Mushroom Gnocchi topped with Parmesan

Mains are served with a choice of sides:

Creamy Mash, Seasonal Vegetables, Greek Salad, Garlic Roasted Potatoes

Dessert

Sticky Date Pudding & Butterscotch Sauce

Red Velvet Cake on a Chocolate Sauce

Black Forrest Gateau on a Cherry Glaze

Individual Mini Pavlova, Fresh Cream & Fruit on a Strawberry Coulis

Or

Cheese board – Selection of Australian Cheeses served with Dried Fruits
& Lavish Bread

BUFFET BREAKFAST

Minimum 15 persons

\$30 per person

Grilled bacon
Gourmet Sausages
Roma tomato halves
Sautéed mushrooms
Hash browns
Omelette eggs
Baked Beans
Fresh fruit platter
Mini pastries & Croissants

Fresh Juices & Coffee included

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.

Windmill Motel and Event Centre Room Types:

Queen Studio	Sleeps Two	1 x Queen bed, shower ensuite, tea/coffee facilities, bar fridge, free Wi-Fi
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 or Studio	Sleeps Two	1 x Queen bed (in a private bedroom) Kitchenette (with microwave, toaster and family-sized fridge), dining setting, free wifi (plus laundry in apartments)

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

Photos



Booking Terms & Conditions

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

We look forward to hosting your next event.