



Best Western Swan Hill Resort



**Food, Beverage & Banqueting
Information**



Beverage Billing and Packages



Hosts can choose to set up a bar tab or allow guests to pay for their drinks individually. If you organise a pre-paid bar tab the amount can be increased throughout the function as needed.

21st Birthdays

If you are having your 21st Birthday please note that \$1000 deposit apply (this is for security purposes in case of any damages and it will be reversed once the function is finished) Also if you are having over 80 guest we do require you to pay for an extra security guard at \$300 for the night. If you have any queries regarding this matter please contact us.

Transport

The Resort is accessible via public transport, with trains & buses stopping regularly close-by. Taxi's drive past the hotel on a regular basis, and we can organise taxi and limousine services for guests as required.

Trading hours

Trading hours for Best Western Swan Hill Resort are as follows:

Monday to Saturday: 7am to 11.30pm

Sunday: 7am to 10.30pm - Function Rooms: events and functions only, midday till late

Terms and conditions

Please ensure the host for your function reads the following terms and conditions carefully:

Under the smoke free environment bill 2000 smoking is not permitted in Best Western Swan Hill Resort bar or in the hotel's accommodation facilities. Smoking is permitted outdoors ONLY till 11.45pm for noise regulation purposes.

Best Western Swan Hill Resort does not permit entry to persons under the age of 18 years into licensed areas without being accompanied by parent or guardian.

We reserve the right to refuse alcohol service to intoxicated persons as part of our responsible service of alcohol under the Liquor Act 1982. Please note that Best Western Swan Hill Resort is licensed to trade until midnight on Sunday, Tuesday and Wednesday and 1am on Thursday, Friday and Saturday. Last drinks will be called approximately half an hour prior to closing or at the discretion of management.

We have a duty of care to our patrons to ensure they leave the Hotel premises safely. When leaving Best Western Swan Hill Resort please exit by way of the main entrance. Remember, our friendly staff can arrange taxi services for guests and patrons so do not hesitate to ask. Please consider our in-house guests and neighbours and keep noise to a minimum when exiting the hotel.



Confirmation



Please note that all reservations are subject to confirmation. Tentative reservations will be held for 3 days after the initial enquiry. We require a signed letter of agreement complete with credit card details and payment by credit card, of room hire to confirm the reservation. Any tentative booking not confirmed within 7 days may be released at the discretion of Best Western Swan Hill Resort Management.

Security deposit

Best Western Swan Hill Resort policy may require an additional security deposit and additional security costs at the discretion of management. The client is responsible for any loss or damage to Resort property caused by guests attending the function. This payment is refunded after the function.

GST

All prices quoted are inclusive of GST and are subject to change without notice.

Guaranteed Numbers

We have a guaranteed numbers policy, which requires the host to confirm final attendance numbers at least 3 full working days prior to the function date. If numbers decrease by more than 10 percent of the confirmed number you will be charged for food ordered at the negotiated food per person pricing for those persons that do not attend.

DJ's and Equipment

All DJ's and Equipment must be in the venue 4 hours prior to the event. DJ's must do a Sound Check a day prior to the event to make sure that the right equipments is used in the venue

Menu Selections

We require confirmation of the menu seven days prior to the function. In the absence of menu confirmation we will design a suitable meal package for your function. Please note that the menu is subject to seasonal variation. We can cater to personal requests where possible.

Payment

We accept Visa, MasterCard, American Express, bank cheque and direct deposit. Credit card surcharges are as follows:

American Express & Diners: 2.5%

All other credit cards at no additional cost.



A confirmation payment of the room hire is required upon booking the function room. In the case of function food, final numbers and pre-payment of the total catering bill is required no less than 7 full working days prior to the function. Pre-set bar tabs need to be paid prior to commencement of the function. Company cheques can be made payable to Best Western Swan Hill Resort or a direct debit can be made prior to the function.

Cancellation

Cancellation of confirmed function bookings must be made 14 (fourteen) days prior to the function date. A cancellation fee of \$300 and \$80 PER ROOM BOOKED applies if functions are cancelled with less than fourteen days notice. All cancellations must be made in writing.

Management reserves the right to cancel Functions at anytime providing notice in writing within 14 working days.

NB

The Best Western Swan Hill Resort is a licensed premise and the following rules and regulations apply to all patrons in regard to the serving of alcohol:

- It is not permitted to bring your own alcohol into any of the hotel's bars, recreational areas or function rooms.
- No under-age drinking on resort premises.
- Smart dress code – no thongs, singlets or caps in restaurant, cocktail bar or function rooms.

Process to book function @ the Best Western Swan Hill Resort

Once you have decided on the date(s) for your function complete your function checklist and return by fax 03 5032 9109 or Email to: bestwestern@swanhillresort.com.au

On receipt of your checklist we are able to put together a function confirmation for you this will be forwarded to you via email so that you can check the details and return along with your credit card details and your signature.

Pricing:

All pricing herein is subject to change without notice.



Function checklist

PLEASE NOTE WE DO NOT TAKE TENTATIVE BOOKINGS AND ARE UNABLE TO CONFIRM YOUR FUNCTION UNTIL WE RECEIVE YOUR SIGNED CONFIRMATION ALONG WITH CREDIT CARD DETAILS

Please complete this form and return by fax: 03 5032 9109

Function Date: _____ Function Name: _____

Address: _____

Address: _____

Post Code: _____ Email : _____

Contact at the function: _____

Mobile: _____ Organiser's Arrival: _____ Guests Arrival: _____

Number of guests: _____ Company: _____

Credit Detail:

Credit Card (please circle):	M: Card/VISA/Amex/ Diners (extra 4% when using AMEX or Diners)
Cardholder Name:	_____
Card Number:	_____
Expiry Date:	_____
Cardholder's signature:	_____

By signing the above I hereby authorise the Best Western Swan Hill Resort to take payment and make the booking for my function being held, as detailed above, at Best Western Swan Hill Resort.



Function Room Analysis:

Each function room at the Swan Hill Resort has the ability to be utilized in a number of different ways, however some rooms are limited only by their specialized inclusions, layout or design and provide a venue specifically for an intended use, for example, the Palm Lecture Hall has been specifically designed as a lecture venue.

<p>The figures shown enable comfortable attendance of guests attending. There is some leeway should required attendance exceed these guidelines</p>		Theatre Style	Boardroom Style	Cocktails	Classroom Style	Dinner	Buffet Dinner	Dinner Dance
Palm Banquet Room & Function Room	200	120	200	200	140	100	100	
Palm Restaurant	70	50	100	40	60	60	60	
The Board Room	30	20	35	30	20	20	NA	
The Georgina Room	70	40	80	60	60	40	40	
Palm View Room	50	40	50	40	40	30	30	
Palm Lecture Hall (Available in May '08)	56	NA	NA	56	NA	NA	NA	
Palm Banquet Room & Restaurant	270	170	300	290	200	160	160	
Board Room & Georgina Room	100	60	115	90	80	60	60	
The Terrace (al fresco area - Palm Cocktail Bar)	NA	NA	50	NA	40	NA	NA	

The following details every aspect of your function or event. Please consider carefully and indicate your complete requirements.

Please make your menu selection and record the menu number in areas provided below.

Function Checklist		
Function		
Date	Arrival	Departure
Function Room	Palm Banqueting Hall	Palm Restaurant
Tick required Room/s	Palm View	Palm Lecture Hall
	Georgina Room	The Board Room
	Palm Cocktail Bar	Palm Rec. Club
	The Terrace - Palm Cocktail Bar	

Room Style		
Boardroom 'U' Shape	Seating required	Seating required
Theatre Round tables	Seating required	Seating required
Class Room style	Seating required	Seating required
Dinner using round 10s	Seating required	Seating required
Dinner using rect. 6s	Seating required	Seating required
Other	Seating required	Seating required
Other	Seating required	Seating required
Number of syndicate rooms	No of delegates in syndicate rooms	
Syndicate room set up:		
Room One		
Room Two		
Room Three		
Room Four		



Business Services			
Fax machine	Internet access		
Photocopier	Personal computer		
Telephone access/	extensions		
Audio Visual Equipment			
Basic Equipment			
Flip chart			
Overhead projector			
Slide projector			
Colour monitor 81cm			
DVD Player			
VHS Player			
PA			
Amplifier	Radio microphone		
Speakers and stands	Hand held radio microphone		
Wired Microphone			
Hand Held	Wired Microphone		
CD Player			
Cassette player			
Background music			
Data Projection			
LCD Projector	Data Video		
Bench top	Computer		
Notebook	Computer		
Conference Set			
Lectern			
Other Equipment:			
Printing and Stationery			
Menu / Program			
Badges			
Placement cards			
Seating Plan			
Food and Beverage Select from the 'Design your own Menu' section			
Early morning refreshments	Select Menu		
Mid morning break	Select Menu		
Mid Afternoon break	Select Menu		
Breakfast			
Continental	Select Menu		
English	Select Menu		
Buffet & Cooked	Select Menu		
Lunch			
Buffet Lunch	Select Menu		
Table de Hoté Menu	Select Menu		
A La Carte Lunch menu	Select Menu		
Working Lunch – Sandwich Platters	Select Menu		
Working Lunch – Selected 'Hampers' or Platters	Select Menu		



Cocktail Party			
Preferred Venue			
Canapé Menu number	Select Menu		
Walk around Platters	Select Platter/s		
Buffet Platters	Select Platter/s		
Additional			

Dinner			
Buffet Vegetarian	To be discussed		
Buffet	Select Menu		
Three Course Luncheon	Select Menu		
Four Course Luncheon	Select Menu		
Alternate Drop	Select Menu		
Table de Hoté Menu	Select Menu		
A La Carte Menu	Select Menu		
After dinner bar			

Account Details			
Daily Delegate Pack			
Room Hire			
Equipment Hire			
Breakfast			
Lunch			
Dinner			
AM / PM Teas			
Beverage			
Additional			

Transport			
Parking			

Other			
Registration table			
Message board			

Entertainment and/or DJ please circle: yes / no / own DJ

If you are planning to organize your own Entertainment or DJ you will need prior approval from management

Beverage please circle: Standard Package / Premium Package / Bar tab / Guests buy own

Amount for bar tab limit: _____



Selection of Canapés Cocktail Parties



A Cocktail Party is a great ice-breaker at the commencement of any function. It enables attendees to mix-n'-mingle prior to the main event. The Swan Hill Resort has an array of menu items and beverage packs that are designed to suit any occasion.

Please make your selection from our extensive range of menus which cover most styles of events. We endeavor to ensure the highest possible standards of cuisine, presentation

and service efficiencies and prefer to 'stick to the script' as much as possible, however should you wish to add, delete and include, please feel free to do so.

Hot Canapés

- Chicken & asparagus quiche
- Mushroom & leek quiche
- Ham & tomato frittata
- Grilled Moroccan chicken skewers served with tzatziki
- Chicken wings with soy honey & mint
- Savoury beef pies with tomato relish
- Spring lamb pies with tomato paprika chutney
- Spicy beef balls with BBQ dip
- Spanish and fetta triangles
- Prawn mornay vol au vents
- Scallops served on pea puree
- Chicken & mushroom vol au vents
- Tandoori chicken fillets kebabs
- Fried wontons with a selection of dipping sauces
- Grilled Blue Eye skewers served with chermoula
- Spicy chicken goujons
- Chicken madras samosas
- Spicy chicken goujons
- Vegetarian wontons
- Vegetable spring roll
- Cheese and spinach filo triangles (served with hot spicy dipping sauce)
- Chicken and corn pastizzi (served with lime mayo and mango chutney)
- Seafood puffs
- Seafood dim sims (served with soy and chilli dipping sauce)
- Baby capsicums stuffed with couscous, raisins and pine nuts
- Mini spring roll with a selection of dipping sauces
- Chipolata sausages with spicy tomato relish
- Mini goat's cheese and caramelised onion tarts
- Mini samosas with a selection of dipping sauces
- Sweetcorn & coconut fritters with a mild curry dipping sauce
- Fish goujons with tartare sauce
- Calamari rings with tartare sauce
- Fish goujons with tartare sauce

Cold Canapés

- Selection of nori rolls filled with tuna, chicken and seasonal vegetables served with wasabi and plum sauce.
- Salmon tartlet with ocean salmon roe and dill mayo
- Oysters natural or with bloody mary snow
- Vietnamese Pork & Prawn Rolls with dipping sauce
- Spanish vegetable frittata with kalamata olives and hommous
- Peking duck pancakes with shallots, cucumber and plum sauce
- Cucumber cups with Thai beef salad
- Chicken liver terrine served with fig chutney
- Cocktail 'Ribbon Club' sandwiches
- Mediterranean dips with flat bread
- Bruschetta
- Hommous, beetroot and babaganoush dips served with pita bread



Canapé Menu (Minimum 25pax)

4 canapés per head	\$10 per person	(2 hot canapé selections)
6 canapés per head	\$15 per person	(3 hot canapé selections)
8 canapés per head	\$20 per person	(4 hot canapé selections)
10 canapés per head	\$25 per person	(6 hot canapé selections)

Platters

Platter A \$50 each	30 pieces
Select 1 hot & 1 cold platter items (one seafood item only)	
Platter B \$60 each	32 pieces
Select 2 hot & 2 cold platter items (one seafood item only)	
Platter C \$70 each	36 pieces
Select 3 hot & 3 cold platter items (one seafood item only)	
Platter D \$80 each	40 pieces
Select 4 hot & 4 cold platter items (one seafood item only)	
Platter E \$100 each	55 pieces
Platter F \$110 each	65 pieces
Platter G \$135 each	75 pieces

Premium Selection: Platters of ...

Platter H \$75.00 each 40 pieces of each
A selection of chicken satay, beef satay, vegetable skewers and prawn skewers

Platter I \$80.00 each 25 pieces of each
A selection of nori rolls filled with seafood, chicken and seasonal vegetables served with plum and wasabi sauce

Platter J \$120.00 each 15 pieces of each
Lavash topped with avocado and sautéed prawn, Smoked salmon tartlets, Oyster with Bloody Mary snow, Seared scallops with pea puree, and whole cooked king prawns

All our prices and fees are standard and subject to change. We are open to suggestions and fees can be negotiable.





Functions Beverage Packages

These options are based on 3 hours OR 4 hours and are charged on a per person basis.

Standard for 3 hours \$30 for 4 hours \$40

Draught Beer - VB, Hahn Premium Light and Cascade light
White Wine - Banrock Station Sauvignon Blanc
Red Wine - Gramps Cabernet Merlot
Champagne - Killawarra Brut
NON-Alcoholic beverages are included

Premium for 3 hours \$50 for 4 hours \$60

Draught Beer - Stella Artois, Corona and Cascade light
White Wine - Capervale Semillon Sauvignon Blanc
Red Wine - Rosemount Cellar Selection Shiraz Cabernet
Champagne - Yellowglen
NON-Alcoholic beverages are included

Spirits

Standard Spirits - Additional cost of \$8 per hour
Premium Spirits - Additional cost of \$10 per hour

Alternatively, hosts may choose to set up a bar tab or allow guests to pay for their drinks individually. If you organise a pre-paid bar tab the amount can be increased throughout the function as needed.





Beverage

Beers

Beer on Tap	\$4.00
Boags Premium	\$6.00
Carlton Cold	\$6.00
Carlton Sterling	\$5.50
Cascade Light	\$5.50
Cascade Premium	\$7.50
Corona	\$8.00
Crown Lager	\$7.00
Hahn Premium Light	\$6.50
Hahn Premium	\$6.00
James Squire Pale Ale	\$7.50
Little Creatures	\$7.50
Stella Artois	\$7.50
Victoria Bitter	\$5.50

Splits & Juices

Apple Juice	\$4.00
Orange Juice	\$4.00
Pineapple Juice	\$4.00
Bottled Water	\$3.00
Mineral Water	\$4.00
Soft Drinks	\$3.00
Jugs of Juice	\$11.00
Jugs of Soft Drink	\$9.00

Spirits

Spirits	\$6.00
Spirits Premium	\$7.50

Wine

Sparkling

Killawarra Brut	\$27.00
Lindemans Brut Cuvee	\$27.00
Yellowglen	\$27.00

White

Banrock Station Sauvignon Blanc	\$30.00
Brown Brothers Chardonnay	\$40.00
Brown Brothers Crouchen Riesling	\$30.00
Bullers Black Dog Chardonnay	\$33.00
DeBortoli Sacred Hill Semillon Chardonnay	\$18.00
Lindemans Premium Selection Chardonnay	\$30.00
Peter Lehmans Semillon Chardonnay	\$30.00
Capervale Semillon Sauvignon Blanc	\$36.00
Fifth Leg Blend White	\$33.00

Red

Andrew Peace Shiraz	\$30.00
Brown Brothers Everton Shiraz Cabernet Sauvignon Malbac	\$32.00
Bullers Beverford Merlot	\$36.00
Coldstream Hills Pino Noir	\$60.00
Gramps Cabernet Merlot	\$38.00
Lindemans Padthaway Cabernet Merlot	\$33.00
Lindemans Premier Select Shiraz Cabernet	\$19.00
Penfolds Bin 28 Kalimna Shiraz	\$57.00
Penfolds Bin 138 Old Vine Mourvedre Gren Shiraz	\$58.00
Rosemount Cellar Selection Shiraz Cabernet	\$30.00
Yalumba Barossa Shiraz	\$42.00
Fifth Leg Cabernet Sauvignon Merlot	\$33.00



Breakfast:

The Buffet

Juice

A selection of Orange, Pineapple and Apple Juice

Cereal

Special K, All Bran, Corn Flakes, Weet Bix, Museli

Fruit & Yoghurt

A selection of Fruit Compote &

Freshly cut Fruits in Season

Fruit & Vanilla Yoghurts

Toast & Muffins

Wholemeal, Multi Grain, White or Raisin Loaf

A selection of Fruit & Savory Muffins

Beverage

Percolated Coffee & Tea

Infused & herbal Teas

\$16.00

Continental Buffet including your Cooked Selection (*)

... add an additional \$7.00 to your Hot Breakfast choice

From the Grill & Pan *

Eggs \$10.00

Poached, Fried, Boiled, Scrambled

Served on toast with Hash Browns

Sides \$4.50 each

Grilled Bacon, Sausages, Tomatoes, or Mushrooms

Breakfast Indulgences

Palms Hearty Breakfast \$16.00 *

Two eggs, any style, with choritzo sausages, hash browns,
grilled tomato & mushroom with basil pesto

Eggs Benedict \$16.00 *

Poached eggs on a toasted English muffin with baby spinach
& hollandaise sauce with your choice of either

Tasmanian smoked salmon or bacon

Omelettes *

Shaved leg ham, cheese, tomato - \$14.00

Spanish onion, bacon & tomato - \$14.00

Portobello mushrooms spinach & tomato -\$14.00

Croissants *

Shaved leg ham, cheese, tomato - \$14.00

Smoked Chicken, spinach & avocado - \$14.00

Vegetarian Breakfast \$15.00 *

Poached eggs with Garlic & herb chat potatoes,

Vine ripened tomatoes & avocado

On a toasted English muffin with Dukkah



Morning/ Afternoon Tea

AM/PM A	\$ 5.00
Continuous tea, percolated coffee and biscuits - available & replenished throughout the day	
AM/PM B	\$ 6.00
Tea, percolated coffee & slices or scones	
AM/PM C	\$ 7.50
Tea, percolated coffee & baked muffins or cakes & fresh fruit	

Lunch or Supper

Menu LA	\$12.00
Baguettes, hot, opened & buttered & filled with roast beef with Spanish onion & horseradish cream. A display of 'Heart of the Murray' seasonal fresh fruit, fruit juice	

Menu LB	\$14.00
Baguettes, hot, opened & buttered & filled with char grilled Mediterranean vegetables with turkey, Swiss cheese & port wine & cranberry sauce. A display of 'Heart of the Murray' seasonal fresh fruit, fruit juice	

Menu LC	\$16.00
Baguettes, hot, opened & buttered with a selection of: mixed leaves, sun dried tomato, black olives, fetta cheese, hot salami, slow roasted tomatoes & capsicum, herb chicken and a selection of sauces. Chef's selection of hot canapés A display of 'Heart of the Murray' seasonal fresh fruit, Coffee, tea and fresh fruit juice	

Menu LD	\$20.00
A HOT selection of stir-fries & pasta dishes - Self serve Baguettes, hot, opened & buttered with a selection of: Mixed leaves, sun dried tomato, black olives, fetta cheese, hot salami, slow roasted tomatoes & capsicum, herb chicken and a selection of sauces. A display of 'Heart of the Murray' seasonal fresh fruit, Coffee, tea and fresh fruit juice	

Club Sandwiches	\$15.00
Classic BLT, bacon lettuce & tomato sandwiches with salad and French fries. Ham & poached egg with tomato & onion. Accompanied with French fries. Chicken & bacon with salad and French fries.	



Design you Own Menu

Entrée - Limit of a selection of three, (3), for Dinners over 50 persons. (average pricing)

Trio of Oysters	Six: \$17.00	Twelve: \$22.00
Natural with a ponzo dipping sauce, Kilpatrick - bacon, Worcestershire sauce, Asian - chili, coriander & lime		
Miso cured Ocean Trout		\$12.00
On rolled sushi rice with diakon (white) radish & coriander		
Seafood Crepes		\$16.00
Scallops, prawns and barramundi goujons wrapped in a savory crepe		
Pan-Fried Haloumi		\$12.00
On assorted greens, caramelised prosciutto & a tangy hollandaise		
Char-grilled fillet of Lamb		\$16.00
With a green olive & haloumi salad, flat bread & garlic yoghurt dressing		
Trio of Dips		\$12.00
With black & green olives and char-grilled flat bread		
Smoked Salmon		\$16.00
On a bed of watercress & fennel mille feuille & lemon		
Penne	Entrée: \$10.00	Main: \$19.00
Lightly tossed in a pork, leek & black olive ragout with percerino cheese.		
Penne	Entrée: \$10.00	Main: \$19.00
Lightly tossed with chorizo sausage, capers, black olives & feta in a slow-roasted tomato ragout.		
Linguini	Entrée: \$10.00	Main: \$19.00
Tossed with Stilton cheese, cherry tomatoes & fresh herbs. Finished with white wine & a dash of double cream.		
Linguini	Entrée: \$12.00	Main: \$22.00
With smoked salmon, capers & watercress. Tossed in a chardonnay & double cream reduction.		
Penne	Entrée: \$10.00	Main: \$19.00
Aribiata, chorizo sausage, olives, capers & anchovies all tossed in a napoletana sauce.		
Curried Sweet Potato	Entrée: \$10.00	Main: \$19.00
... with caramalised prosciutto with rocket & sour cream		
Cannelloni	Entrée: \$10.00	Main: \$19.00
... filled with roasted garlic tomato & ricotta with a petite salad		



Main Course - Limit of a selection of three, (3), for Dinners over 50 persons. (average pricing)

Breast of Chicken	\$22.00
Caper & herb encrusted Breast of chicken & served on garlic chat potatoes & tender green beans, drizzled with balsamic.	
Breast of Chicken	\$22.00
Herb encrusted Breast of chicken on preserved lemon risotto with tahini and coriander salsa.	
Breast of Chicken	\$22.00
Breast of chicken filled with haloumi cheese & baby spinach. Wrapped in pancetta & dressed with salsa Verdi.	
Breast of Chicken	\$24.00
Grilled breast wrapped in filo pastry with baked feta & served on garlic & herb chat potatoes & braised red cabbage.	
Breast of Chicken	\$22.00
Roasted breast of chicken wrapped in proscuitto. Served on a potato & horseradish cake with caramalised garlic hollandaise.	
Duckling Confit	\$23.00
A variety of sauces are made according to seasonal availability. Your Food & Beverage Attendant will advise you of today's selection.	
Chicken Saltimbocca	\$22.00
Boneless & skinless breast of chicken wrapped in prosciutto & sage and grilled & basted with lemon & butter.	
Beef & Rice Noodle Stir Fry	\$20.00
Prime shredded beef in a classic stir fry with Udon noodles.	
Lamb Shanks Provencail	\$25.00
Slow roasted, melt-in-your-mouth Lamb with a rich tomato based sauce and all the jus from the cooking process.	
Pork Loin - Kassler	\$23.00
A renowned dish with a modern touch. Lean loin of pork grilled & caramelized and served with Cumberland sauce.	
Grilled Breast of Chicken	\$22.00
On kipfler potatoes with salsa verde & Savoy cabbage with Rosemary scented Jus	
Roast Leg of Spring Lamb	\$24.00
Marinated in lemon, extra virgin oil & fresh herbs & served on roasted potatoes with steamed seasonal vegetables	
Roasted Topside of Beef	\$24.00
with chat potatoes seasonal vegetables and port wine jus	
Mediterranean Style Flat Salad with Sardines	\$22.00
Grilled West Australian Sardines on a tossed 'Heart of the Murray' vegetable garden salad.	
Barramundi	\$23.00
Pan fried & nestled on a potato & watercress salad with seared tiger prawns & a saffron & lime sauce.	
Barramundi	\$23.00
Pan fried & nestled on a nicoise salad with basil pesto oil.	



Salmon **\$24.00**

Pan fried & nestled on Udon noodles with coriander, coconut cream & mild chilli.

Salmon **\$24.00**

Herb crusted fillet, nestled on a saffron & snow pea risotto with coriander, lime & a mild chilli salsa.

From the Grill - Limit of a selection of One, (1), for Dinners over 50 persons.

Eye Fillet 250grams **\$28.00**

Scotch Fillet 300 grams **\$23.00**

T Bone 500 grams **\$27.00**

Accompaniments **\$ 3.00 each**

caramelized onion	Fried egg
Fried onion rings	Portobello mushroom
Stuffed vine tomato	Basil & pine nut pesto
Char-grilled asparagus *	Char-grilled sweet corn *
(*seasonal)	

Sauces no charge

Tomato,	Garlic,
Seeded mustard Béarnaise	Portobello Mushroom, garlic & port wine jus,

Condiments no charge

Seeded mustard	Dijon mustard
Horseradish	English mustard
French mustard	

All Mains are served with Garlic & Rosemary ‘Chat’ Potatoes

Your choice of a Murray Market Garden Salad, or a Greek Salad **\$ 4.00**

A medley of seasonal, bountiful ‘Heart of the Murray’ steamed vegetables **\$ 4.00**

Dessert

White Chocolate & caramelized Pear Cheesecake **\$ 9.00**

Decadent, wicked and of course calorie controlled!!

Praline & Bailey’s Parfait **\$ 9.00**

Ice cream mixed with a toffee almond Praline drizzled with Bailey’s Irish Cream

Citrus Tart **\$ 7.00**

Tart by name and nature. A wonderful palate cleanser with a little naughtiness & double cream or ice cream.

Sticky Toffee Pudding **\$ 7.00**

Comfort food at its best! Just like Granny made with mascarpone or ice cream, or both if you dare!!

Medley of in-Season Fresh Fruit Salad **\$ 7.00**

Chocolate & Cherry Profiteroles **\$ 7.00**

... with kirsch cream & spun sugar



Selection of Buffet Menus

Buffet 1

A selection of grilled antipasto
Platters of cold and cured meats
Chefs selection of four salad with dressings
Freshly baked bread basket
Pepper crusted sirloin of beef, red wine jus
Baked market fish fillets, lemon and coriander
Green Thai chicken curry
Jasmine rice
Roasted root vegetables
Steamed seasonal vegetables
Selection of cakes
Sliced fruit platters
Freshly brewed coffee and selection of premium teas

Minimum 20 people

\$65.00 per person

Buffet 2

A selection of grilled antipasto
Delicatessen smoked and cured meats
Chefs selection of five salad
Dressings, pickles and condiments
Bakers basket of rustic breads
Mixed seafood platters that may include:-

- King prawns
- Sydney Rock oysters
- Black mussels
- Blue swimmer crab
- Smoked salmon

Prime rib of beef, horseradish mustard seed jus
Whole baked king snapper
Roasted chicken, wild mushroom ragout
Pesto baked chat potatoes
Steamed green vegetables
Jasmine rice
Pumpkin ravioli with wilted spinach
Selection of gateaux and pastries
Sliced fruit platter
Cheese board, dried fruit compote
Freshly brewed coffee and selection of premium tea

Minimum 20 people

\$85.00 per person

Alternatives are available using these menus as a base. Simply remove some of the items and have your Event Coordinator re-price your selection.



Conference Packages:

Full Program Overnighter Pack - Ideal for not less than 10 Delegates

Includes ...

- Overnight accommodation on a twin share basis
 - Single supplement available
- Welcome Cocktail Party with platters of canapés & limited bar of lite beer, red & white wine, splits, juices & mineral water - duration 90 minutes
- Dinner at Palms Restaurant using a 3 course Table de Hote menu with choice.
- Conference room set to the style required and including all conference room support equipment. AV Data projection equipment not included.
- Morning & Afternoon teas
- Buffet Lunch - Platters of sliced meats, poultry & a selection of garden fresh salads & tempting desserts from the 'Heart of the Murray'
- 'Heart of the Murray' Breakfast in Palms Restaurant
- Additional
 - Pens,
 - A4 pads,
 - Mints,
 - Iced water,
 - An all-day Tea & Coffee station
 - Best Western Swan Hill Resort Conference folders,
 - Conference Club voucher proving 20% on overnight accommodation when next visiting Swan Hill.

Price per person: \$276.00 Single supplement: Add \$60.00

Conference expenses are FULLY TAX deductible

Pricing correct as at June 2008. Subject to change without notice.



The Working Delegate Pack - Ideal for not less than 20 Delegates

Includes ...

- Overnight accommodation on a twin share basis
 - Single supplement available
- Welcome Poolside BBQ & limited bar of lite beer, red & white wine, splits, juices & mineral water - duration 120 minutes
- Conference room set to the style required and including all conference room support equipment. AV Data projection equipment not included.
- Morning & Afternoon teas
- Working lunch consisting of platters of club sandwiches & filled mini baguettes with whole seasonal fruit. (apples, pears, stone fruit & bananas)
- 'Heart of the Murray' Breakfast in Palms Restaurant
- Additional
 - Pens,
 - A4 pads,
 - Mints,
 - Iced water,
 - An all-day Tea & Coffee station
 - Best Western Swan Hill Resort Conference folders,
 - Conference Club voucher proving 20% on overnight accommodation when next visiting Swan Hill.

Price per person: \$240.00 Single supplement: Add \$60.00

Includes GST.

Conference expenses are FULLY TAX deductible

Pricing correct as at June 2008. Subject to change without notice.



‘All in a Days Work’ Pack - Ideal for not less than 20 Delegates

Includes ...

- Overnight accommodation on a twin share basis
 - Single supplement available
- Welcome Cocktail Party with platters of canapés & limited bar of lite beer, red & white wine, splits, juices & mineral water - duration 120 minutes
- Delegates make own arrangements for dinner
- Conference room set to the style required and including all conference room support equipment. AV Data projection equipment not included.
- Morning & Afternoon teas
- Working lunch consisting of platters of filled mini baguettes with a selection of Streets Ice cream.
- Continental Breakfast in Palms Restaurant
- Additional
 - Pens,
 - A4 pads,
 - Mints,
 - Iced water,
 - An all-day Tea & Coffee station
 - Best Western Swan Hill Resort Conference folders,
 - Conference Club voucher proving 20% on overnight accommodation when next visiting Swan Hill.

Price per person: \$145.00 Single supplement: Add \$60.00

Optional Dinner pack: Buffet for 60 guests at \$45.00 per person.

Includes GST.

Conference expenses are FULLY TAX deductible

Pricing correct as at June 2008. Subject to change without notice.