



NAVARRA
LE MONTAGE
VENUES

CORPORATE EVENTS

AT THE NEW LE MONTAGE



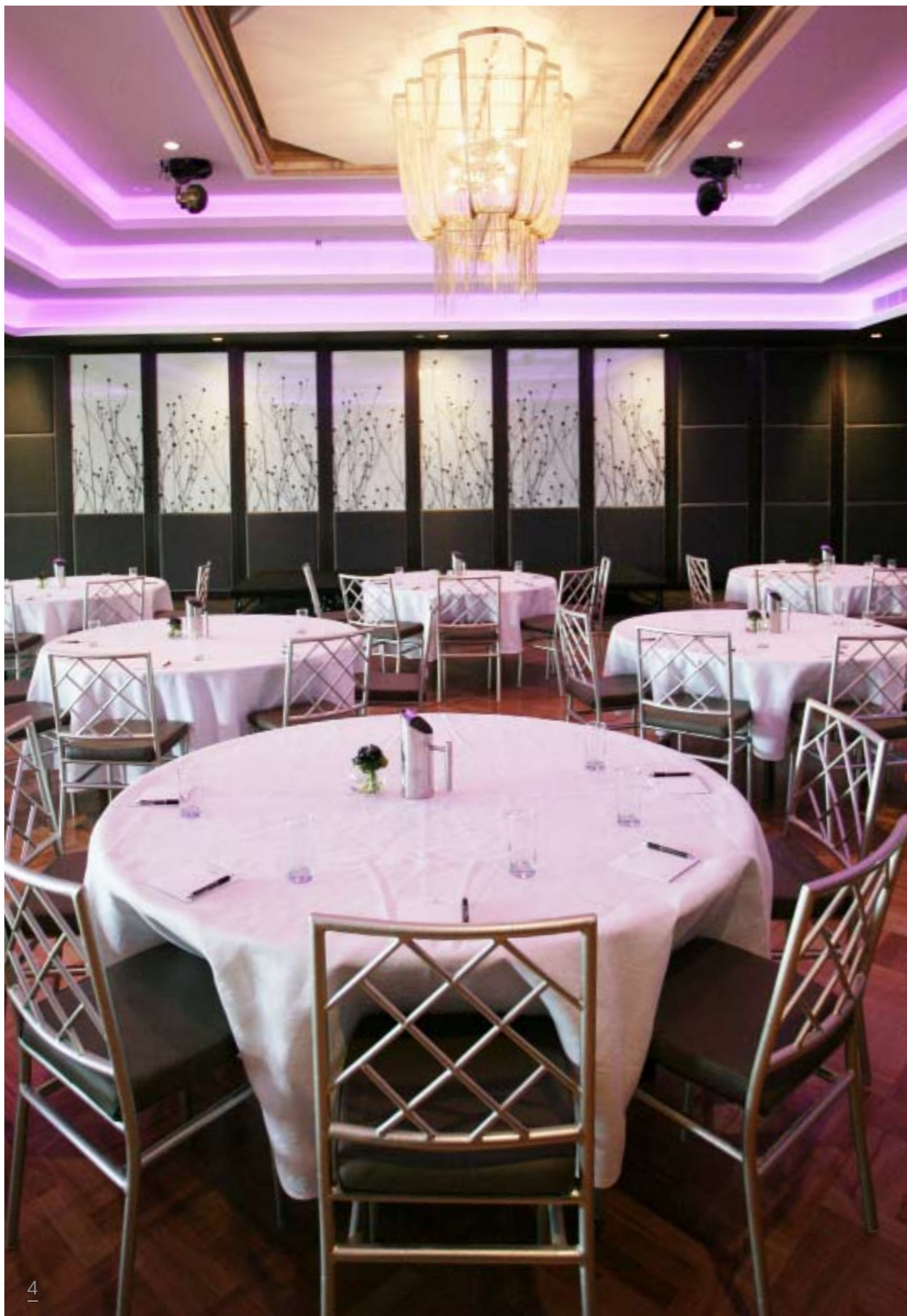
Perfect for any style of event, Le Montage offers all that you need to make your business meeting stylish, innovative and outstanding. Creative in approach and innovative in design, Le Montage knows how to energize and engage your attendees.

From brainstorming to ice-breakers our coordinators will guide you to create an event experience filled with vibrance and that will still compliment business avenues.

Boasting spectacular Iron Cove Bay views, the recently multi million dollar refurbished Le Montage comprises five private ballrooms which exhibits opulence fused with state of the art equipment wired & ready to impact your audience. When it's time to dine, our team of chefs are here to serve the freshest of cuisine that will surely re-energise & have you ready for your next session.

We welcome your enquiry and look forward to meeting your minds.

meetings conferences luncheons seminars product presentation breakfasts



START THE DAY

CORPORATE CONTINENTAL BUFFET BREAKFAST

Minimum numbers & spend applies
(Maximum 2 Hour Event)

From \$33 per person

Includes

Seasonal fresh fruit platter
Assortment of freshly baked croissants & muffins
Selection of freshly baked danish pastries
Homemade muesli & cereals
Selection of preserves & honey
Selection of teas & espresso coffee
Fresh juices & iced water

THE BUSINESS BREAKFAST

Minimum numbers & spend applies
(Maximum 3 Hour Event)

From \$39 per person

Plated Menus: choose 1

Fresh toasted ciabatta bread with rocket, scrambled eggs, grilled bacon or ham, balsamic & herb roasted roma tomatoes, hash browns & sauteed button mushrooms

OR

Oven baked egg Florentine filled with ham, tomato, fresh asparagus & provolone cheese resting on sauteed potatoes, roasted field mushroom & rocket finished with hollandaise sauce

OR

Big breakfast consisting of toasted ciabatta bread, rocket, scrambled egg, crispy bacon, oven roasted Italian sausages, herb infused roma tomatoes, grilled field mushrooms topped with basil pesto & hollandaise sauce
(\$2 extra per person)

Table Platter 1

Assortment of freshly baked pastries, muffins & croissants served with butter, honey & preserves

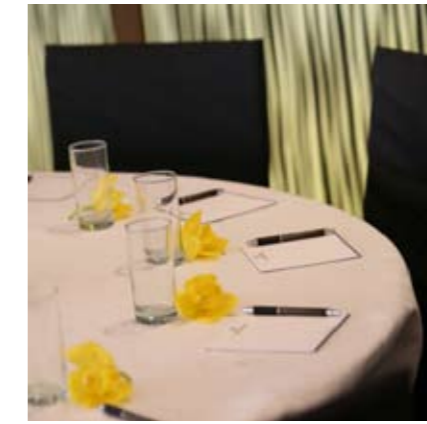
Table Platter 2

Seasonal fresh fruit
Selection of teas & freshly ground espresso coffee
Fresh juices & iced water

ALL PRICES ARE GST INCLUSIVE



In this image, Le Montage's Sarah Grand Ballroom features a post conference setup with access to the large 'TERRACE'. Please note furniture & fountain displayed are additional.



THE BIG BUSINESS TABLE BUFFET BREAKFAST

Minimum numbers & spend applies
(Maximum 3 Hour Event)

From \$43 per person

Assortment of the following is served per table

Includes

- Seasonal fresh fruit platter
- Freshly baked assortment of croissants & muffins
- Selection of fresh baked danish pastires
- Homemade muesli & cereals served with selection of preserves & honey

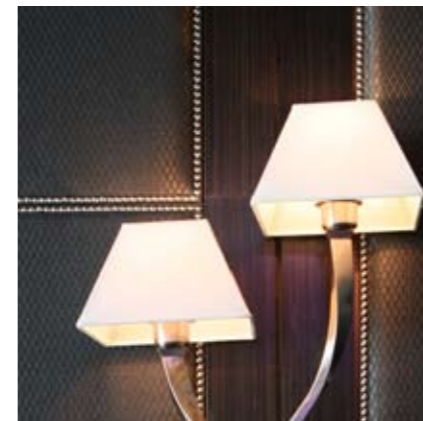
- Navarra farm Scrambled eggs with onion
- Sauteed button mushrooms
- Rustic potato hash
- Grilled smoked ham or bacon
- Balsamic & herb roasted roma tomato

- Selection of teas & espresso coffee
- Fresh juices & iced water

OPTIONAL EXTRAS

\$3 per person

- Grilled & oven roasted Italian sausage
- Homemade baked beans
- Fresh Tasmanian smoked salmon platter with horseradish & capers
- Fresh cold meat platter with double smoked ham & grilled vegetables
- Baked assorted croissants & muffins
- Selection of freshly baked danish pastires
- Homemade muesli & cereals served with fresh fruit & natural yoghurt
- Scrambled eggs with onion
- Sauteed button mushrooms
- Rustic potato hash
- Grilled smoked ham or bacon
- Balsamic & herb roasted roma tomato
- Selection of preserves & honey



DAY CONFERENCES

Enjoy the tranquil waterviews & native landscapes at Le Montage

OPTION 1

From \$78 per person

No seating required - standing only
8am - 4.30pm

Boost Lunch package (Refer to page 11)

Arrival tea & coffee with registration
Morning tea & coffee break
Chef's Selection of mixed sandwiches
(Minimums do apply)

OPTION 2

From \$81 per person

Seated only - requires a break out room
8am - 4.30pm

Energiser Lunch package (Refer to page 11)

Arrival tea & coffee with registration
Morning tea & coffee break

OPTION 3

From \$90 per person

Seated only - requires a break out room
8am - 4.30pm

Ploughman's Deluxe Lunch package (Refer to page 12)

Arrival tea & coffee with registration
Morning tea & coffee break
Afternoon tea & coffee break

HALF DAY CONFERENCES

8am - 12.45pm

Less \$10 per person from the above pricing

CONFERENCE AIDS INCLUDED

Offering you the following items to have you ready for your next event

- 1 x Lectern with 1 x Roving Microphone
- 1 x White Board
- 1 x Flip chart with paper & markers

COMPLIMENTARY

Le Montage note pads, pens, iced water & mints

ROOM HIRE

Minimum numbers required for Day Conferences, as follows:

- Sarah Grand : 100 pax
- Deanah's view: 75 pax
- The Alexandra: 50 pax
- The Gallery Room: 50 pax
- The Marquee: 50 pax

Should guest numbers fall below the above minimum number, a room hire fee will apply.

FREE PARKING

Parking at Le Montage consists of free space for up to 900 car vehicles with no time limit.



UPGRADE OPTIONS BREAK OUT CHOICES

CHOOSE 1 FOR SERVING AT EACH BREAK

- Homestyle cookies
- Freshly baked Danish pastries
- Assorted mini muffins
- Carrot & banana cake

OR UPGRADE WITH ONE OF THE FOLLOWING

- Homemade scones topped with fresh cream & strawberry jam - \$4pp
- Freshly squeezed juices one per person - \$3pp
- Health bars - \$3pp
- Selection of fresh seasonal fruit - \$4pp
- Australian farmhouse cheese platter - \$4pp

UPGRADE BREAKFAST WITH CONFERENCE BOOKING

- Corporate Continental Buffet Breakfast - \$32pp
- The Business Breakfast - \$32pp
- The Big Business Buffet - \$38pp

NOTES

Saturday & Sunday events must finish 90 minutes before an evening event commences or by 4:30pm if booked prior to an evening event being booked.
 Saturday surcharge ... 15% | Sunday surcharge ... 5%



CONFERENCE PACKAGE LUNCH OPTIONS

LUNCH SELECTION OPTION 1
From \$78 per person

Boost Lunch (standing only)

Visit our deli & select your own lunch from a wide variety of bite size treats including:

Selection of sandwiches & filled rolls

Gourmet antipasto platter of including salad layered greens with char grilled eggplant, pepperonata, sopressa salami, double smoked ham mortadella and proscuitto crudo topped with grilled asparagus & marinated artichoke flower bordered with fresh Caprese salad of bocconcini and vine ripened tomatoes dressed with balsamic and olive oil spotted with garlic fried green & black olives

Table Platters

Chef's selection of two (2) salads

Fresh Fruit served whole

Fresh juices, Italian mineral water, softdrinks, selection of teas, espresso coffee

LUNCH SELECTION OPTION 2
From \$81 per person

Energiser Lunch (seated only - requires breakout room hire)

Visit our deli & select your own lunch. A wide variety of sandwiches, rolls & fillings including:

Double smoked ham & Italian provolone cheese

Marinated semi corn fed mini chicken or beef skewers (S.A Hereford beef)

Homemade mini quiche

Rare roasted beef with seeded mustard (S.A Hereford beef)

Smoked semi corn fed chicken & honey mustard

Roasted turkey & cranberry

Vegetarian curry with seasoned rice

Gourmet antipasto platter of including salad layered greens with char grilled eggplant, pepperonata, sopressa salami, double smoked ham mortadella and proscuitto crudo topped with grilled asparagus & marinated artichoke flower bordered with fresh Caprese salad of bocconcini and vine ripened tomatoes dressed with balsamic and olive oil spotted with garlic fried green & black olives

Corn beef & English mustard

Table Platters

Chef's selection of two (2) salads

Fresh fruit served whole

Fresh juices, Italian mineral water, softdrinks, selection of teas, espresso coffee



CONFERENCE PACKAGE LUNCH OPTIONS

LUNCH SELECTION OPTION 3 From \$90 per person

Ploughman's Lunch Deluxe (seated only - requires breakout room hire)

- Mezzo Giorno Buffet
- A selection of two salads
- A selection of gourmet antipasto delicacies
- Chef's daily pasta
- Chef's daily main meat or fish of the day
- Italian style potato wedges seasoned with rosemary & thyme
- Seasonal fresh fruit platter
- Selection of Australian cheeses & crispy lavosh
- Fresh juices, Italian Mineral Water, softdrinks, selection of teas, freshly ground espresso coffee

PLEASE NOTE

Plated meals require the hire of a separate dining room.
Refer to your Events Producer for pricing & information.

POST CONFERENCE

In conjunction with a day conference

THANK GOD IT'S 5!

1- hour catch up
\$18 per person

Conclude the day with a one hour post conference drinks package* served in The Marquee

3-hour catch up
\$55 per person

Add a chef's selection of handmade 6 canapes (3 cold & 3 hot) to your corporate drinks for a combined package

Corporate Dinner **Monday - Thursday only**

2 course individually served plus drinks package* (Choose Entree & Main OR Main & Dessert)
From \$79 per person

3 course individually served plus drinks package* (Choose Entree, Main, & Dessert)
Monday - Thursday only
From \$95 per person

ADDITIONAL CORPORATE PACKAGES

(Not in conjunction with a conference package)

Corporate Cocktails

Packages for you and your guests to enjoy mid afternoon or early evening

2 Hour Package
\$75 per person

Hand made chef's selection 5 hot, 5 cold canapes & 3 dessert mignons served per person with drinks package*

3 Hour Package
\$85 per person

Hand made chef's selection of 6 hot, 6 cold canapes & 3 dessert mignons served per person with drinks package*

* Drinks package include: Red & white wines, premium beer, mineral water, soft drinks and juices



CANAPE MENU

HOT & COLD CANAPE SELECTION

COLD SELECTION

- Mini filo baskets filled with fresh avocado & baby prawns
- Smoked salmon, goats cheese & chive pancake roulade
- Duck liver pate with peppered pears on croute
- Assorted sushi rolls with pickled ginger & wasabi
- Roasted King Island beef on rye
- Mini toasted brushcetta with mixed toppings
- Cervish of white fish in coconut lemon & lime finished with coriander
- Smoked chicken & mango on rye
- Zucchini frittata squares
- Freshly shucked oysters with lime & basil pesto
- New Zealand green mussels roasted with ginger & lemon grass
- Buffalo mozzarella with prosciutto & figs
- Brie & red onion marmalade on croute
- Salmon tartare with cucumber & shaved fennel
- Tartlets of caramelised onion, blue cheese & rocket

HOT SELECTION

- Mini beef & burgundy pies topped with Brie
- Sautéed marinated Thai and beef in a filo cup with coriander
- Honey & sesame seed pork & ginger bites
- Mini meatballs
- Baby cutlet of spiced lamb with a raspberry & red currant glaze
- Roast beef with York shire pudding
- Mini chicken satay skewers
- Marinated tori tasa toge chicken in ginger & lime
- Peking duck pancakes with plum sauce
- Cappuccino of lobster bisque
- Seafood prawn cutlet with spiced plum sauce on a skewer
- Chilli stuffed calamari with citrus mayonnaise
- Vietnamese fish cakes with a sweet chilli coriander dip
- Tuna croquettes
- Mini whit bait fritters with lemon aioli
- Crumbed shallow fried button mushrooms with sauce remoulade
- Assorted stuffed zucchini flowers
- Lightly crumbed Camembert with mango relish
- Mini quiches
- Spinach & ricotta tartlets

CONFERENCE TECH & ROOM SELECTIONS

INTERNET USAGE & BUSINESS CENTRE

Tech Savvy

- Internet usage \$100 per 0-6 hours. Ask about our WIFI options.
- Internet usage \$150 for whole day events. Ask about our WI-FI options.
- Photocopy & Fax per A4 page \$0.75 per page
- Clients must advise Le Montage of Internet & Business centre usage at least 48 hours prior to the event

ROOM HIRE ONLY

Room	Half Day - (8am - 12.45pm)	Full Day - (8am - 4.30pm)
Sarah Grand	\$3,500	\$6,000
The Alexandra	\$2,500	\$4,000
Deanah's View	\$3,000	\$5,000
The Gallery	\$2,500	\$4,000
The Marquee	\$3,000	\$5,000

CATERING OPTIONS FOR ROOM HIRE BOOKINGS ONLY

Food & refreshments for up to the minimum room numbers

- A. 1 x Platter of sandwiches, tea, coffee & refreshments - \$79pp
- B. Platter of sandwiches & seasonal whole fruit with tea, coffee & refreshments - \$99pp
- C. Homemade pasta & seasonal fruit with tea, coffee & refreshments - \$119pp



ROOM SPECIFICATIONS

LEVEL 1

Item	Montage Ballroom	Sarah Grand Ballroom	Sarah Grand	The Alexandra	Deanah's View	Deanah's View Ballroom
CEILING HEIGHT	4.5m - 4.8m	5.8m	5.8m	5.5m	5.5m	5.5m
FOYER M ²	336	110	55	55	165	239
BALCONY M ²	245	190	165	25	55	80
DANCE FLOOR M ²	On application	161	105	56	77	133
AREA M ²	1475	1050	725	325	425	750
THEATRE	1700	1150	800	380	510	890
U-SHAPE	390	210	140	80	90	160
CLASSROOM	910	511	364	147	240	400
DINNER	1200	730	520	210	340	550
DINNER DANCE	1000	640	460	170	280	480
COCKTAIL	2000	1280	920	340	560	960

GROUND LEVEL

Item	The Gallery	The Marquee
CEILING HEIGHT	4m	4m
FOYER M ²	91	70
BALCONY M ²	-	126
DANCE FLOOR M ²	77	70
AREA M ²	336	513
THEATRE	330	250
U-SHAPE	315	200
CLASSROOM	190	160
DINNER	270	230
DINNER DANCE	230	190
COCKTAIL	540	460

AV SPECIFICATIONS

Le Montage has over \$600,000 worth of Audio Visual equipment at your disposal: Large drop down screens, Ceiling Projectors, Plasmas, Roving Lights, state of the sound inbuilt speakers, pin spotting, gobo lighting & more. Please refer to Le Montage for further information.

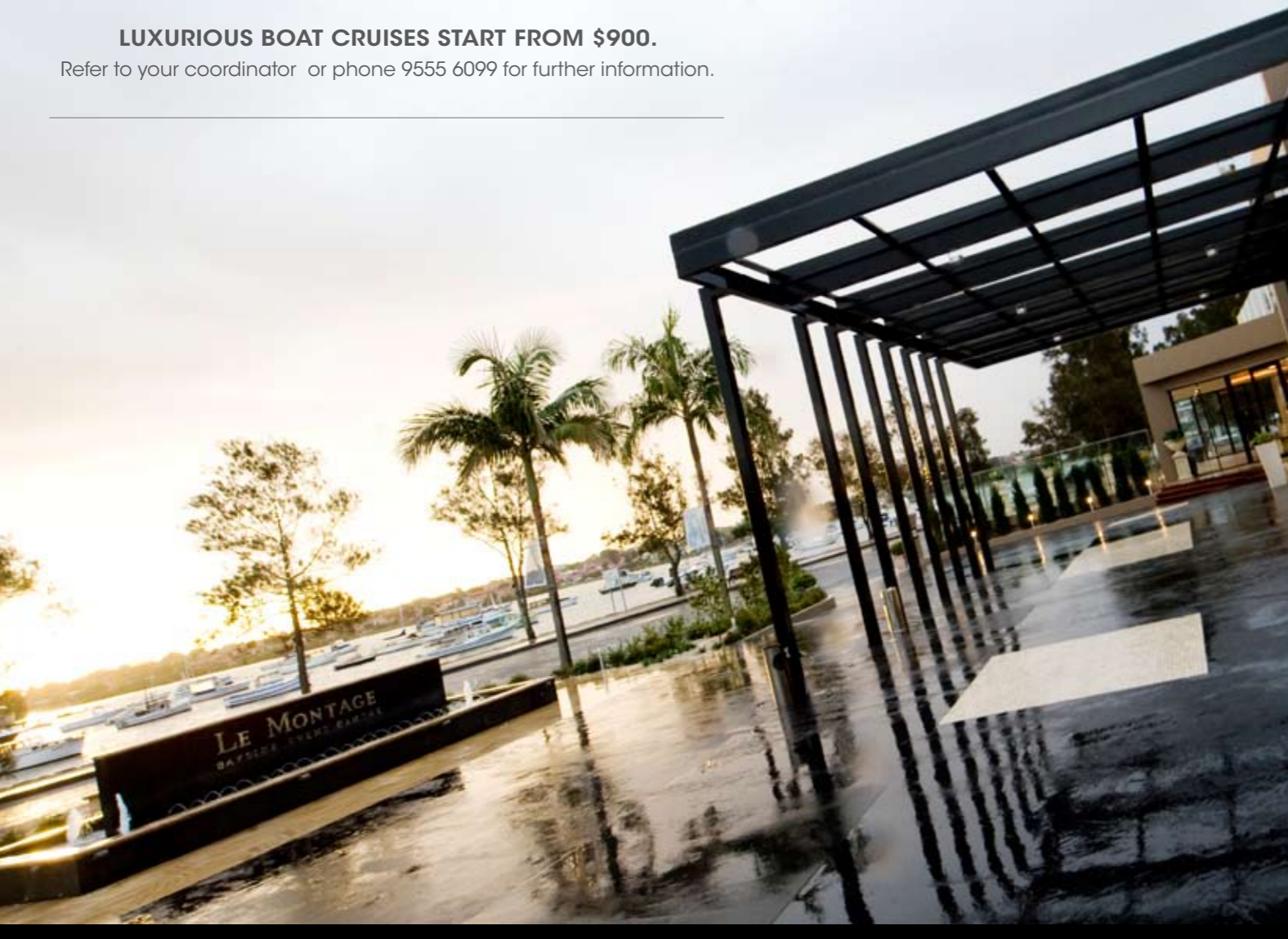


NEW TRANSFER SERVICES TO & FROM LE MONTAGE

"Forget the road traffic" ... spoil your colleagues with a scenic boat transfer along Iron Cove Bay, landing on the steps of Le Montage's jetty.

LUXURIOUS BOAT CRUISES START FROM \$900.

Refer to your coordinator or phone 9555 6099 for further information.



Whether its 5 minutes or 50, Le Montage can arrange a SHUTTLE BUS transfer to collect & return your delegates. Gather your group & meet at a particular point; arrive relaxed ready for your day then unwind on your departure.

PLEASE DISCUSS YOUR REQUIREMENTS WITH OUR EVENT COODINATORS

Contact Le Montage today on 9555 6099 to book your transfer.





NAVARRA VENUES - LE MONTAGE

38 Frazer St. Lilyfield NSW 2040. **P** 9555 6099. **W** lemontage.com.au **E** info@lemontage.com.au