

2023 CONFERENCE & EVENT PACKAGES

ABOUT US

FACILITIES & FEATURES:

- complimentary car parking
- air-conditioned facilities
- complimentary high-speed wi-fi
- natural lighting
- projector screen
- chilled water & mints
- notepads & pens
- whiteboard, flip chart & markers
- no pillars or obstructed views
- custom room set-up
- discounted accommodation rates
- coach parking available

Full of character, charm & palms, the Brisbane International Virginia provides Brisbane's North Side with six acres of accommodation, conference & event facilities, an onsite golf centre & restaurant.

Located on the corner of Sandgate & Zillmere Roads in Brisbane's leafy Northern Suburbs, the hotel is in close proximity to the Brisbane Entertainment Centre, Brisbane Airport & has quick access to all major arterial routes.

Whether you are catering for two or two hundred people, our packages have been designed to accommodate a wide variety of requirements. No matter the size or style of your event, rest assured we will make you feel right at home!



ROOM CAPACITIES

	U-SHAPE	CLASSROOM	THEATRE	CABARET	BANQUET	COCKTAIL
MEETING ROOM	8	-	-	-	-	-
BOARDROOM	10	-	-	-	-	-
PHOENIX ROOM	12	-	-	-	-	-
CARPENTARIA ROOM	16	20	30	24	30	40
COCOS ROOM	20	24	40	24	40	60
ROYAL ROOM	26	40	100	56	70	120
KENTIA ROOM	40	58	200	96	120	200
ALEXANDER ROOM	40	64	220	100	140	250



DAY DELEGATE PACKAGES

MINIMUM 15 GUESTS

WORKING LUNCH PACKAGE \$59 PP

whiteboard, flipchart & markers
chilled water & mints
notepads & pens
complimentary wi-fi & car parking for all delegates

continuous tea & coffee morning tea your choice of working lunch afternoon tea EXECUTIVE DELEGATES PACKAGE \$64PP

whiteboard, flipchart & markers
chilled water & mints
notepads & pens
complimentary wi-fi & car parking for all delegates

continuous tea & coffee
morning tea
hot buffet lunch in Rocklily Restaurant
afternoon tea



CONFERENCE ROOM HIRE

ROOM ONLY WITH CATERING SPEND

MEETING ROOM	\$250	\$200
BOARDROOM	\$265	\$215
PHOENIX ROOM	\$400	\$320
CARPENTARIA ROOM	\$400	\$320
COCOS ROOM	\$460	\$400
ROYAL ROOM	\$520	\$480
KENTIA ROOM	\$620	\$550
ALEXANDER ROOM	\$620	\$550

^{*}Room hire period is from 0700 - 1700 or 1600 - 2200. Extended hours may be additional. Please note that a 15% Surcharge applies to room hire and catering charges on Saturday bookings, and 30% on Sunday bookings.



RISE & SHINE BREAKFAST MEETINGS

MINIMUM 15 GUESTS | AVAILABLE IN YOUR CONFERENCE ROOM OR ROCKLILY RESTAURANT

CONTINENTAL BUFFET \$22 PP

assorted pastry selection
sliced fruit
bircher muesli
cereal selection
tea & coffee
selection of fruit juices

HOT BUFFET \$28 PP

bakery selection
sliced fruit plate
scrambled eggs
bacon
chipolata sausages
hashbrowns
tomatoes
tea & coffee
fruit juice



MORNING/AFTERNOON TEA

\$9 PER PERSON (FOOD ITEM ONLY) ADD CONTINUOUS TEA & COFFEE TO YOUR EVENT FOR \$9 PER PERSON

SEASONAL FRUIT PLATTER & INDIVIDUAL YOGHURTS seasonal sliced fruit platter served w. individual yoghurts, topped w. fruit compote & granola

DANISH PASTRIES selection of fruit & chocolate Danish pastries

HOUSE MADE SCONES served w. jam & chantilly cream

ASSORTED CAKES & SLICES assorted slices and mini cake selection

MUFFIN BASKET trio of triple chocolate, banana maple, orange & poppyseed

HOUSE BAKED BISCUITS double chocolate & anzac biscuits

SAVOURY MUFFINS

house made & served w. a selection of spreads

MINI QUICHES & PASTIZZIS bite sized selection of mini quiches & spinach and feta pastizzis

CROISSANTS

leg ham and swiss cheese & vine tomato w. vintage cheddar

LITTLE PIES & SAUSAGE ROLLS assorted pies & mini sausage rolls - an aussie favourite!

FALAFELS & ARANCINI (GF)
falafels w. hommus, pumpkin arancini w. aioli
*vegan option available

All items are subject to availability.

If selected item is unavailable, an appropriate substitute will be provided.



WORKING LUNCHES

\$33 PER PERSON | MINIMUM 10 GUESTS

enjoy a networking style lunch served in your conference room or adjoining courtyard

Selection of 3 Sandwiches/Wraps Selection of 2 Side Salads

Also includes:

Deli Platter - prosciutto, salami, honey baked ham, pickled vegetables, chutney & grissini sticks seasonal fruit bowl
tea & coffee
selection of soft drinks



WORKING LUNCH OPTIONS

\$33 PER PERSON | MINIMUM 10 GUESTS

SANDWICHES/WRAPS (SELECT 3)

Reuben Sandwich - shaved corn beef, Swiss cheese, sauerkraut, creamy dressing on Rye Bread

Tandoori Wrap - roast chicken, garlic yoghurt, lettuce, cucumber, shaved onion in a tortilla wrap

Vege - guacamole, lettuce, tomato, cucumber, roasted peppers on a panini

Pulled Pork - slow cooked w. coleslaw on a baguette
Peppered roast sirloin, seeded mustard, preserved zucchini on sourdough
Double smoked ham, classic cheddar, vine ripened tomatoes, mustard
pickles on Turkish bread

Uncle Terry's Egg & Mayo - free range egg, house made mayo, iceberg lettuce on fresh white bread

SALADS (SELECT 2)

classic coleslaw
garden green salad
classic caesar
house made potato salad
Greek salad
caprese salad
pesto penne pasta
pear & rocket salad
Persian cous cous & roast
vegetable salad



HOT BUFFET LUNCH IN ROCKLILY RESTAURANT

\$40 PER PERSON | MINIMUM 15 GUESTS

Enjoy a break away from the conference room with a hot buffet lunch served in our Rocklily Restaurant.

INCLUSIONS:

bread rolls
chef's selection hot fork dishes x 2
assortment of fresh salads
condiments to suit

tea & coffee soft drink whole fruit



GRAZING PLATTERS

DESIGNED TO SERVE 10 GUESTS

HOUSE MADE DIPS \$50

selection of 3 house made vegetarian dips with crisp Turkish bread

SANDWICHES \$85

assorted filled sandwiches on wholemeal, multigrain & white bread *gluten free options available upon request

TURKISH ROLLS & WRAPS \$85

assorted filled Turkish rolls and wraps

PASTRIES PLATTER \$75

mini pies, sausage rolls, petite quiches and spinach & feta pastizzis

VEGETARIAN ANTIPASTO \$75

char grilled seasonal vegetables, sundried tomatoes, olives, feta, beetroot relish, smoked cheddar & crusty bread

DELI PLATTER \$80

prosciutto, salami, honey baked ham, pickled vegetables, chutney & crusty bread

MEZZE PLATTER \$80

lemon honey chicken skewers, lamb koftes served w. minted yoghurt

CHEESE BOARD \$80

selection of Australian & imported cheeses, dried fruits, water crackers & lavosh

SWEET SELECTION PLATTER \$70

assorted cakes & slices, mini tartlets, eclairs and petite pavlovas

BAKERY BOARD \$60

danish pastries, donuts, croissants & freshly baked muffins

FRUIT PLATTER \$40 SMALL | \$60 LARGE

freshly prepared sliced seasonal fruits



CANAPES

\$3.50 PER PIECE SUGGESTED SERVING 4-5 PIECES PER PERSON

HOT CANAPES

pumpkin arancini & truffle mayo
salt & pepper squid w. aioli
duck spring rolls w. soy & sweet chilli
coconut prawns w. mango curry mayo
lamb kofta w. minted yoghurt
satay chicken skewers
devils on horseback
mini steamed pork buns w. hoisin sauce

COLD CANAPES

crushed minted pea bruschetta, fetta & herbs smoked salmon & chive gougeres avocado & pickled fennel tartlet w. sesame, chilli & lime prosciutto & rockmelon skewer falafel w. hommus, roast capsicum puree & dukkah



THEMED BUFFET DINNERS

\$49 PER PERSON | MINIMUM 15 GUESTS

Let your taste buds carry you across the globe with one of our exotic buffet dinners hand crafted by our talented in house chefs!

SELECT ONE OF THE FOLLOWING OPTIONS:

Chinese

Indian

Thai

Italian

Tex Mex

INCLUSIONS:

bread rolls chef's selection hot dishes selection of side dishes suitable salads

head chef's hand picked dessert tea & coffee



BUFFET DINNERS

MINIMUM 15 GUESTS

WINNER WINNER CHICKEN DINNER \$46 PP

bread rolls
classic roast chicken
chicken skewers
cheesy cauliflower bake
garlic roasted vegetables
mixed garden salad

Grandma's apple pie w. freshly whipped honey cream served with tea & coffee

BARBEQUE BUFFET \$49 PP

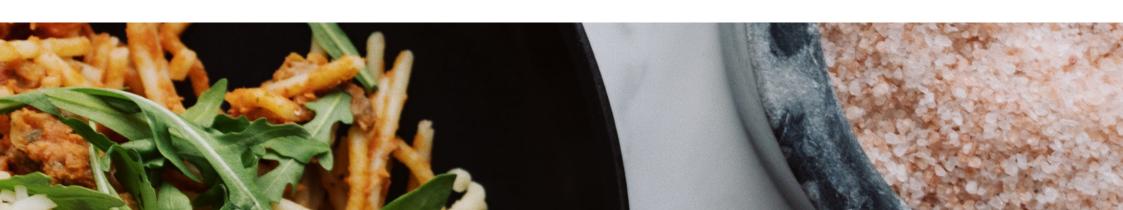
bread rolls
grain fed rump steak
BBQ pork sausages
lemon & rosemary chicken breast
Cajun BBQ corn
baked potato w. sour cream
classic coleslaw
mixed garden salad

Individual pavlovas with seasonal sliced fruit & freshly whipped cream served with tea & coffee

CARVERY BUFFET \$52 PP (select 2 meat options)

bread rolls
fennel rubbed roast pork loin & crackling,
w. apple & gravy
garlic & rosemary roast leg of lamb,
w. mint sauce & gravy
herb & mustard crusted roast beef,
w. horseradish & gravy
steamed green vegetables
mixed garden salad

Sticky date pudding w. butterscotch sauce served with tea & coffee



TWO & THREE COURSE DINNERS

MINIMUM 15 GUESTS

TWO COURSE ALTERNATE DROP \$52 PER PERSON THREE COURSE ALTERNATE DROP \$62 PER PERSON

Our award winning onsite restaurant Rocklily Bar & Grill is the home of modern Australian Cuisine.

The freshest seasonal produce is at the heart of what we offer. Our menus feature honest food, using the best local produce in season. Our menus constantly evolve with the season, offering food that has fresh flavours and tastes good!

Please contact your event coordinator for any queries or for a sample menu.



TWO & THREE COURSE DINNERS

MINIMUM 15 GUESTS

Entrée

heirloom tomato tart, onion jam, herbed mascarpone, rocket, fetta, olive crumb, tomato & basil vinaigrette smoked chicken salad, avocado, green beans, apple, orange, salad greens w. orange & sesame dressing smoked salmon, fennel, radish, watercress & crisp wonton stack, horseradish cream, roast capsicum puree twice cooked pork belly, Asian noodle salad, chilli caramel

Main Course

thyme marinated roast chicken breast, sweet potato mash, broccolini, grain mustard w. honey cream sauce red wine braised beef cheek, spiced pea puree, roast mushroom, roast carrot w. red wine jus crispy skin barramundi, smashed chat potato, caper & parsley salad, green beans w. lemon, marjoram & honey dressing roast field mushroom, chickpea & white bean puree, grilled asparagus, quinoa tabbouleh

Dessert

warm chocolate brownie, chocolate sauce, honeycomb w. vanilla ice cream
Frangelico panna cotta, red wine poached pear, maple & lemon yoghurt, almond crumb
sticky date pudding w. butterscotch sauce & hokey pokey ice cream
sliced crème caramel loaf, orange caramel w. fresh berries

served with tea & coffee





AUDIO VISUAL

BASIC AV PACKAGE \$135 PER DAY

data projector inbuilt sound lectern 2 x handheld microphones 1 x lapel microphone

ADDITIONAL EQUIPMENT

data projector	\$75
additional flip chart	\$25
additional whiteboard	\$25
laptop speakers	\$40
laptop hire	\$85
portable PA system	\$85

OTHER

staging & additiional requirements such as video conferencing facilities can also be provided for your event. Contact your event coordinator for a price on application.

V-GOLF

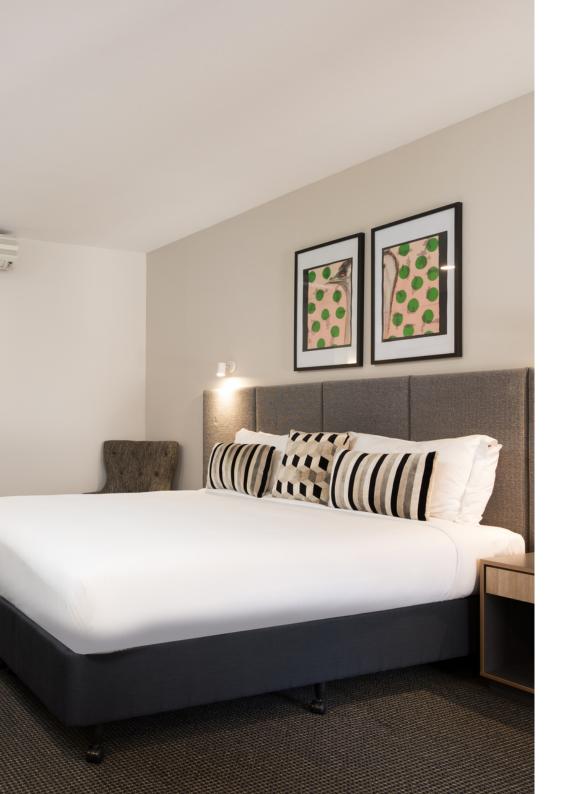
18 HOLES OF MINI GOLF \$10PP INDOOR SIMULATORS FROM \$25

End your day with team bonding over a round of mini golf, or enjoy an unforgettable golfing experience with our indoor golf simulators!

Perfect for all ages and abilities, indoor golf gives you the opportunity to play some of the greatest courses from around the world. No golfing experience is required to enjoy our relaxed, family friendly (& air conditioned!) indoor golf centre.

Our venue is fully licensed with a sports bar, barista coffee & with a variety of catering options on offer, V-Golf really is the perfect setting for your next workplace event.





ACCOMMODATION

ROOM ONLY OR BED & BREAKFAST PACKAGES AVAILABLE

Brisbane International Virginia offers a range of accommodation rooms and flexible booking options to cater for a wide variety of guests.

Ranging from standard queen rooms through to two bedroom self contained villas & apartments - there's something to suit everyone!

HOTEL FACILITIES

on-site Rocklily Restaurant
24hour front desk
swimming pool
guest laundry
gymnasium
complimentary wi-fi & carparking
dry cleaning services
indoor golf simulator & mini golf centre

CONTACT US

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