

# CORPORATE PACKAGES

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#### THE VENUE

From seminars or conferences to professional development days and product launches, City Beach will ensure your business event is a success.

Coordinating every aspect of your event, the venue's dedicated and profesional team allow you to focus on delivering your message and achieving results. "FABULOUS VENUE, GREAT FOOD AND AWESOME VIEWS"

### VENUE PERKS

#### LOCATION

The venue boasts exquisite views of the stunning sands of City Beach and iconic Wollongong Lighthouse, a few minutes' walk from the hustle and bustle of the city centre.

#### ROOMS

With an abundance of natural light and unrestricted access to your private terrace this really is a sophisticated experience for your guests.

#### FOOD

From a multi-award winning kitchen, with Executive Chef, Paul Hamilton at the helm, City Beach menus are innovative, flexible and delicious.

#### TRANSPORT

The venue benefits from free public parking around the venue and accessible bus links.





# **KEY** FEATURES

The venue boasts exquisite views of the stunning sands of City Beach and iconic Wollongong Lighthouse, a few minutes' walk from the hustle and bustle of the city centre. Incorporating modern, classic design whilst retaining its form and function, City Beach is a sleek and sophisticated venue in an inspirational beachfront setting.

Situated 300m from the Win Sports & Entertainment Centres, the venue benefits from local accommodation and public transport options as well as offers ample free parking spaces.

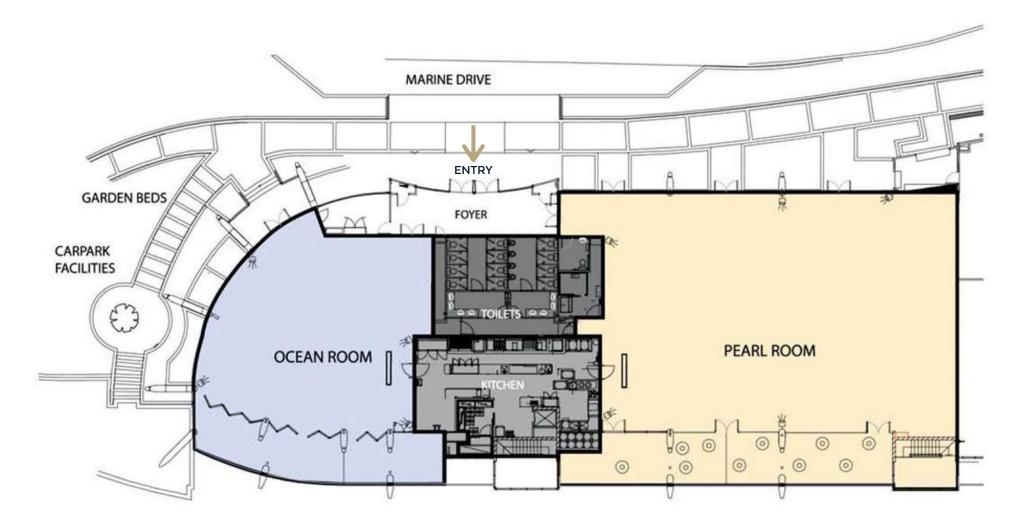
Our two event spaces, both offer a pillar-less, fully open space and can accommodate up to 330 people for a sit-down event and up to 440 people for cocktails with fantastic views of the beach and Wollongong's industrial hub, Port Kembla.

Each room boasts its own private bar and beach terrace with ocean aspect; by day this maximises the natural light in the event space, improving delegate focus and alertness. By night, the venue transforms with customisable external and internal lighting to highlight your brand.

City Beach's professional team continue to deliver impeccable service and outstanding catering, allowing you to focus on delivering your message and achieving results.



# FLOOR PLAN



PACIFIC OCEAN



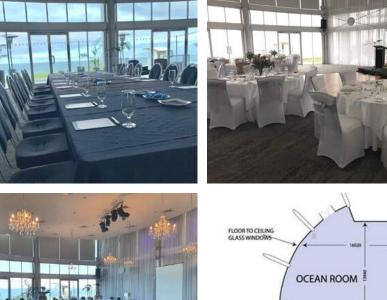


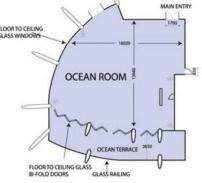
# **OCEAN** ROOM



- New locally sourced modern Australian menu prepared by Executive Chef Paul Hamilton.
- Full AV support, including lighting, audio, staging, furniture & dance floor.
- Dramatic floor-to ceiling windows and private terrace overlooking South Beach.
- Pillarless open plan room design

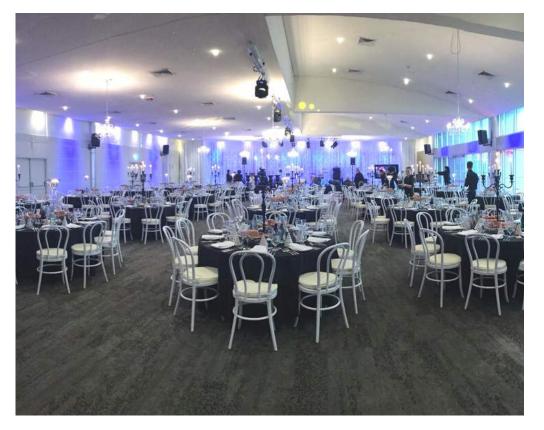
- Complete remote controlled black-out blinds for presentations
- Fibre optic star light ceiling
- Complementary wifi
- 222m2 in area and 5.5m in height





Style	Capacity
Banquet Style (no stage)	120
Banquet Style w Dance floor	100
Theatre Style	150
Caberet Style	80
Cocktail Style	110
U-Shape Style	30

# PEARL ROOM



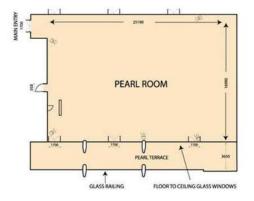
- New locally sourced modern Australian menu prepared by Executive Chef Paul Hamilton.
- Full AV support, including lighting, audio, staging, furniture & dance floor.
- Dramatic floor-to ceiling windows and private terrace overlooking South Beach.

- Pillarless open plan room design
- Fibre optic star light ceiling
- Complementary wifi
- 425m2 in area and 4.4m in height









Style	Capacity
Banquet Style	280
Banquet Style w Dance floor	250
Theatre Style	350
Caberet Style	220
Cocktail Style	350
U-Shape Style	50



# DAY DELEGATE PACKAGES

#### Full Day - \$85pp Half Day - \$75pp\*

- Continuous espresso coffee & selection of teas served throughout the day
- Your selection of morning tea items
- Your selection of lunch items OR lunch in Steamers Bar and Grill
- Fresh fruit platter
- Jugs of soft drink & juice to accompany lunch
- Your selection of afternoon tea items

- Audio visual equipment including an 8ft projector screen, lectern, hand-held microphone & stand, flip chart and whiteboard
- Wireless internet access
- City Beach note pads and pens
- Iced water and mints
- All table linen & set-up
- A dedicated host will serve your conference needs throughout the day

\*Half day package includes exclusive access to either the Ocean or Pearl room for 5hrs. Choice of morning or afternoon tea. Room hire fees may apply.

Surcharge applies for Sunday & Public Holiday.



# DAY DELEGATE LUNCH

Galads

(select two) Pearl cous cous salad Mixed salad Greek salad Roasted vegetable with brown rice and tahini yoghurt Cos leaf with cherry tomato and feta, with a balsamic glaze

unch

(select three) Grilled seared salmon (GF / DF) Assorted gourmet wraps Lamb skewers with brown rice tabouli and mint yoghurt Vegetable empanadas with chilli jam (Vegan / DF) Yakatori chicken with steamed bok choy (DF & GF) Steamed Asian vegetables and oysters sauce (V, DF, Vegan, GF) Singapore chicken tofu and noodles (DF) Steamed dumplings with dipping sauce Chicken cheeseburger sliders Roast beef and gravy rolls Vegetable rogan josh with steamed rice (V, Vegan, DF, GF) \*Add a fourth dish for only \$6.50 per delegate\*

Gweets

(select one) Fresh fruit Apple bites with custard



# OFF SITE LUNCH

#### This offering is included in Day Delegate Package

Improve delegate productivity and minimise fatigue by conducting your Day Delegate lunch off-site at our adjoining restaurant, Steamers Bar and Grill, Steamers Bar and Grill provide a great dining experience, at a great location, in a great space.

#### For the table

House mixed leaves | lemon oil v/vf/gf/df

organic sour dough cob | balsamic & olive oil | cultured butter v/vf Mains Wood-fired tandoori chicken | coconut rice | mango avocado salsa | raita Wood-fired korean sticky braised pork belly | kimchi | garlic & chilli fried rice noodle gf/df Wood-fired sirloin (med) | szechuan & garlic marinade | spicy lime butter Artichoke, spinach, ricotta & lemon zest ravioli | tossed w/ charred corn & peas | EVO | grated fresh beets v Tempura fish n chips | remoulade | lemon df Wild barramundi fillet | asparagus & paprika, preserved lemon butter | mango avocado salsa | wood fired king prawn gf Sides House mash | salsa verde gf/v

#### UPGRADES

l hour inclusive beverages Includes beer, wine, sparkling, soft drinks

#### ADD DESSERT

Blueberry panna cotta | blueberry sorbet | maple granola crumb v

Mars bar cheesecake | honeycomb crumb | boysenberry ice cream | milo sugar v

#### ELIGIBLE FOR UP TO 40 DELEGATES

### MORNING/AFTERNOON TEA MENU

\$18 per person | minimum 20 guests

Your choice of two of the following items accompanied with espresso coffee & assortment of teas. Each extra item \$6.50 per person.

- Ham & Cheddar melts
- $\cdot$  Fresh fruit
- Assorted pastries
- $\boldsymbol{\cdot}$  Croissant's with jam and cream
- $\boldsymbol{\cdot}$  Fruit or savoury muffins
- Quiche Lorraine
- $\boldsymbol{\cdot}$  Scones with jam and cream
- Cheese kransky sausage rolls
- Finger sandwiches with smoked salmon and dill crème cheese
- $\boldsymbol{\cdot}$  Lamb and rosemary feta pie
- Lemon meringue tarts
- Assorted macaroons
- $\cdot$  Fruit tarts with passionfruit glaze
- Fresh fruit skewers
- Bliss balls
- $\boldsymbol{\cdot}$  Granola and natural yoghurt jar
- Raspberry and mango friands
- Spinach, Orange & Beetroot Juice Shots
- Hummus and crudities

Room hire charges may apply Surcharge applies for Sunday & Public Holiday.



# FANCY AN UPGRADE?



#### EAST MEETS WEST Extra \$12pp | Min 20 guests

- Sushi nori rolls
- Tempura prawns
- Spring rolls
- Salt & pepper squid
- Chicken yakatori
- $\boldsymbol{\cdot}$  Vegetarian noodle with garlic, chilli and soy
- Steamed rice



#### NEW YORK STYLE Extra \$18pp | Min 20 guests

- Pastrami and rye
- Smoked chicken wrap
- $\cdot$  Corn beef, slaw with pickles baps
- Slaw
- Caesar salad
- Pickles
- Lemon cheese cake
- $\cdot$  Chocolate brownie



#### PLOUGHMANS Extra \$18pp | Min 20 guests

- Pastrami and rye
- Smoked chicken wrap
- Corn beef, slaw with pickles baps
- Slaw
- Caesar salad
- Pickles
- Lemon cheese cake
- $\cdot$  Chocolate brownie

Surcharge applies for Sunday & Public Holiday.

# PLATTERS & UPGRADES

### BREAD & DIPS

\$52 each | Designed for 10 people Grilled flat bread, sourdough slices with hummus, beetroot drips, tzatziki and wild olives.

#### SEASONAL FRUIT

\$75 each | Designed for 10 people

#### CHEESE SELECTION

\$125 each | Designed for 10 people Chef's selection of three cheeses from home and abroad with dried fruit, assortment of crackers and breads.

#### COLD SEAFOOD

\$115 each | Designed for 10 peopleFreshly shucked oysters and ocean King prawns withMaria rose sauce and lemon.(1 oyster and 2 prawns per person)

### HOT SEAFOOD

\$115 each | Designed for 10 people Tempura prawns, salmon balls, oysters Kilpatrick, salt and pepper calamari, scallop in half shell with aioli and crispy capers.

### CITY BEACH TAPAS

\$115 each | Designed for 10 people Salt n pepper calamari, grilled Spanish chorizo, roasted bell peppers with feta, chargrilled marinated octopus, chermoula lamb skewer, roasted haloumi, aioli and crispy fried capers.

### ANTIPASTO

\$115 each | Designed for 10 people Slices of prosciutto, sopressa, Danish salami, chargrilled artichokes, dolmades, feta stuffed bell peppers, marinated egg plant, mixed olives, grilled courgette, marinated mushrooms, fire roasted red peppers, roma tomatoes, hummus and breads.

#### VEGETARIAN

\$80 each | Designed for 10 people Chargrilled artichokes, dolmades, feta stuffed bell peppers, marinated eggplant, mixed olives, grilled courgette, marinated mushrooms, fire roasted red peppers, roma tomatoes, hummus and breads.

#### DUMPLING BAR

\$29 per person | Minimum of 20 Guests Assortment of steamed dumplings served with dipping sauces.

Allowance 5 dumplings per person Add a dumpling chef | \$150 OYSTER BAR

\$18 per person | Minimum of 20 Guests Freshly shucked natural Sydney rock oysters served with three dipping sauces and lemon. Allowance 3 oysters per person

#### CHEESE BUFFET

\$29 per person | Minimum of 20 Guests Chef's selection of three cheese from home and aboard, with dried fruit, assortment of crackers and breads.

#### DESSERT BUFFET

\$29 per person | Minimum of 20 Guests A beautiful way to display a range of delightful handmade style dessert treats for your guests to enjoy.

Room hire charges may apply. Minimum numbers apply. Surcharge applies for Sunday & Public Holiday.

Room hire charges may apply. Minimum numbers apply Surcharge applies for Sunday & Public Holiday

### GRAZING TABLE

Selection of charcuterie pate, terrine with a selection of homemade chargrilled vegetables, breads and dips Price \$1500 Caters Up to 80 people



### **BEVERAGE** PACKAGES

### STANDARD

**BOTTLED BEER** Cascade Light Great Northern Hahn Super Dry Mountain Goat Steam Ale Peroni Leggara

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#### SPARKLING WINE

Zilzie BTW Sparkling NV

WHITE WINE Zilzie BTW Sauvignon Blanc Zilzie BTW Moscato

**RED WINE** Zilzie BTW Shiraz

#### CIDER

Somersby Pear Cider Somersby Apple Cider

NON-ALC Soft Drinks & Juices Espresso Coffee Selection of Teas

### UPGRADED

#### BOTTLED BEER (+\$5PP)

Aashi Superdry Peroni Nastro Azzurro Corona

#### PREMIUM WINE (+\$10PP)

#### SPARKLING WINE

Printhie Sparkling Brut

WHITE WINE Bella-Mondella Pinot Grigio Petal & Stem Sauvignon Blanc

#### **RED WINE**

Artemis Shiraz Pitchfork Cabernet Merlot

Room hire charges may apply. Minimum numbers apply. Surcharge applies for Sunday & Public Holiday.



# BREAKFAST MEETING

\$79pp | Min 20 guests

Kick start the day with an early morning meeting. Breakfast meetings are great for productive outcomes, reduces time constraints and minimises the impact of your delegates day. Everyone turns up alert, enthusiasm and concentration levels are at their peak during the morning.

#### SERVED TO TABLE

Fresh fruit platter Toasted sour dough | jams | spreads Danish | croissant's | mini muffins

#### PLATED

(alternate serve)

Scrambled eggs | vine ripen tomato| wild boar bacon |hash brown |roasted field mushroom | gourmet breakie sausage

or

Smoked salmon rose | scrambled eggs | vine ripen tomato | avocado smash | hash brown | sauté spinach | hollandaise sauce

Room hire charges may apply. Minimum numbers apply.

Surcharge applies for Sunday & Public Holiday.

# BREAKFAST**UPGRADES**



### CONTINENTAL BREAKFAST

#### \$30pp | Min 20 guests

- $\boldsymbol{\cdot}$  Toasted sour dough with assorted jams and spreads
- Assorted pastries
- Stewed fruit compote
- Muesli and yogurt
- Rice pudding with mixed berry compote
- Whole seasonal fruit
- $\cdot$  Espresso coffee and assortment of teas
- Fruit juices

Room hire charges may apply Surcharge applies for Sunday & Public Holiday.



#### BIG BUFFET BREAKFAST \$60pp | Min 20 guests

- $\boldsymbol{\cdot}$  Toasted sour dough with assorted jams and spreads
- $\cdot$  Assorted pastries
- $\boldsymbol{\cdot}$  Stewed fruit compote
- Muesli and yogurt
- Crispy bacon
- Sauté field mushrooms
- Scrambled eggs
- Wild pork sausages
- Truss vine ripen tomatoes
- Rice pudding with mixed berry compote
- $\cdot$  Whole seasonal fruit
- $\cdot$  Espresso coffee and assortment of teas
- Fruit juices



#### DESSERT BREAKFAST Min 20 guests

Waffles | Nutella and strawberries (7.50 per person) Assorted Donuts (6.50 per person)

# LUNCH PACKAGES



#### BUFFET LUNCH \$75pp | Min 20 guests

Sour dough bread rolls
Mixed leaf salad
Greek salad
Garlic and rosemary potatoes
Seasonal vegetable panache
Scented lemon and rosemary chicken
Carved beef tenderloin with mustard crust and pan juices
Broccoli and pine nut tossed rag pasta with rose sauce and pecorino.
Seared salmon fillet
Condiments, pickles and beetroot
House made cheese cake
Fresh seasonal fruit

Room hire charges may apply Surcharge applies for Sunday & Public Holiday.



#### BBQ BUFFET LUNCH \$65pp | Min 20 guests

Gourmet sausages Rosemary and lamb cutlets Minute steaks Marinated chicken skewers Braised onions Jacket potato with sour crème Sour dough bread rolls Slaw Caesar salad Greek salad Beetroot and condiments Fresh seasonal fruit

Lemon meringue



# GALA DINNERS

Host your next gala dinner at Wollongong's most sophisticated beachfront events venue.

City Beach is equipped to execute your next corporate or gala dinner with a delicious and sophisticated menu and impeccable service in an event space which offers unparalleled views.

#### 2 COURSE - \$99 | 3 COURSE - \$115 | 3 COURSE + GRAZING/ CANAPES - \$135

- Four-hour standard beverage package includes; beer, red/white & sparkling wine, cider, soft drinks and juices
- Espresso coffee & selection of loose leaf teas served via a station for your event
- City Beach table centrepieces
- Spectacular fibre optic star-light ceiling | Dancefloor | Elevated staging
- Coloured lighting throughout the room as per your choice of colour
- City Beach banquet chairs or Bentwoods & table linen
- Lectern, handheld microphone & stand | 8ft tripod projector screen | Wireless internet access
- Cash Bar or bar tab facilities available
- Room set up to your specification and dedicated hosts for your event

# PLATED**MENU**



#### ENTREES

Goats cheese panna cotta, caramelised pear confit with a watercress salad & parmesan wafer (V & GF)

BBQ prawn salad with City Beach dressing (GF & DF)

Yakitori chicken with soba noodle salad, wasabi and yuzu dressing

Beef and caramelised onion ravioli with wild mushroom crème tossed sauce (pictured)

Pumpkin, gorgonzola and pine nut risotto (GF)

Blue swimmer crab ravioli with rose bisque

Crispy pork belly with papaya salad and Asian sauce (GF & DF)

Crusted salmon fillet with caponata, and dill yoghurt

Ricotta, potato and polenta gnocchi, tossed with cherry tomato, asparagus & arrabiata (GF)

#### SIDES

(choice of two salads per table)
Cherry tomato, olive, feta and mixed leaf salad (V & GF)
Pear, blue cheese & rocket salad (V & GF)
Garden leaf salad (V, GF & DF)
Rocket, pecorino and pine nut salad (V, GF)
Roasted beetroot, honeyed pumpkin, pine nut and rocket salad (V, GF & DF)
Morroccan pearl cous cous salad
Roasted vegetable with brown rice, and tahini yoghurt

Room hire charges may apply. Minimum numbers apply. Surcharge applies for Sunday & Public Holiday.

#### MAINS

Infused pork medallion with peppered potato, broccolini and hoi sin glaze (DF) Barramundi fillet with mash, zucchini ribbons and lemon beurre blanc (GF) Lamb rump with minted pea puree, pearl onion jus and olive oil whipped potatoes (GF) Pan roasted chicken supreme on thyme & pumpkin mash with broccolini & mushroom jus (GF & DF) Spinach, ricotta and asparagus pine nut strudel with currant glaze (V) Seared salmon with saffron and red pepper sauce, roasted kumara and sauté spinach (GF & DF) Beef tenderloin and root vegetables with madeira jus (GF & DF) Corn fed roasted chicken breast with caramelised root vegetables, red cabbage & thyme jus (GF & DF) Lamb loin with smoked eggplant puree, heirloom carrot, broccolini & onion marmalade jus (GF & DF) Potato gnocchi with vegetable ragout and parmesan (V) Seared salmon fillet with Moroccan crust and Mediterranean cous cous (pictured) Crispy duck breast, bok choy, crispy vermicelli and Peking sauce (GF & DF) Slow tender beef cheek with Paris mash, mixed beans, Dutch carrot and bordelaise sauce (GF)

Room hire charges may apply. Minimum numbers apply. Surcharge applies for Sunday & Public Holiday.





#### DESSERT

Chocolate fondant with milk ice cream and chocolate shavings (pictured) Chocolate brownie terrine with nougat, chocolate sauce and nut praline Orange cake with orange blossom syrup and mascarpone (GF) Brie with quince, courgette and rosemary grain crackers (GF) (pictured) Blackberry panna cotta with blackberry coulis and wattle seed glace (GF) Black cherry steamed pudding with butterscotch sauce and white chocolate ice cream Lemon drip cake with mascarpone and lemon curd, with a meringue sprinkle "When I attended expos, whittiple photographers had said that the food is outstanding everytime!! They would know, as they eat at each venue they attend."



# BUFFET **DINNER**

#### **BBQ DINNER**

Gourmet sausages Rosemary and lamb cutlets Minute steaks Marinated chicken skewers Braised onions Jacket potato with sour crème Sour dough bread rolls Slaw Caesar salad Greek salad Beetroot and condiments Fresh seasonal fruit Lemon meringue

#### CITY BEACH BUFFET DINNER

Sour dough bread rolls Mixed leaf salad Greek salad Garlic and rosemary chats Assorted cold cut meats Seasonal vegetable panache Scented lemon and rosemary chicken Carved beef scotch fillet with mustard crust and pan juices Pumpkin and ricotta ravioli with Pomodoro sauce Moroccan swordfish steaks with papaya salsa Condiments, pickles and beetroot House made cheese cake Orange and almond blossom cake with mascarpone (GF)

> Room hire charges may apply. Minimum numbers apply. Surcharge applies for Sunday & Public Holiday.



# CANAPE MENU

Poached king prawns with rose sauce and pink sea salt (GF & DF) Thai beef salad Tartar tuna en croute (DF) San choy bau (GF & DF) Freshly shucked natural Sydney rock oysters (DF & GF)

Freshly shucked Pacific oysters with soy and ginger (DF & GF)

Smoked salmon with sweet cucumber on sesame rye (DF)

Assorted handmade nori sushi rolls (GF)

Beetroot and feta mousse, pine nuts and olive shortbread crumbs (V)  $% \left( V\right) =\left( V\right) \left( V\right)$ 

Shrimp, cucumber and dill butter on toasted rye

House cured salmon and beetroot salad with crème fraiche dressing (GF)

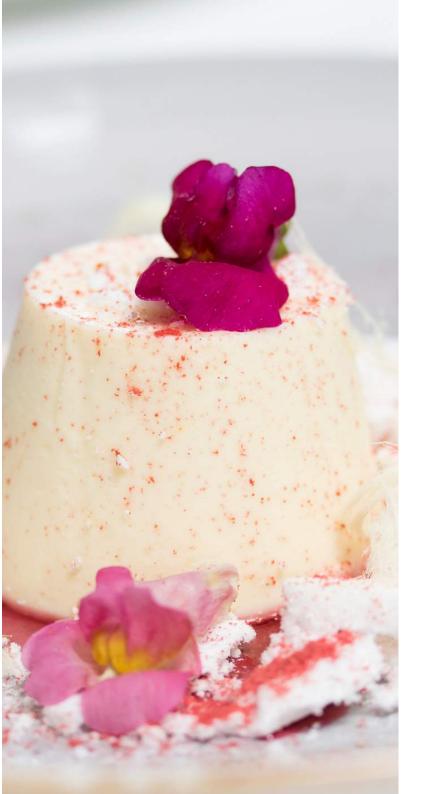
Crab and avocado tartlets with bloody mary sauce (DF) Pork or vegetarian rice paper rolls (V, GF & DF)



Room hire charges may apply. Minimum numbers apply. Surcharge applies for Sunday & Public Holiday.

### HOT CANAPES

Vegetable filo parcel with coriander yogurt (V)Baby pies with lamb rogan josh and mango chutney Chevre cheese, sweet onion jam and confit tomato tartlet (V) Peri Peri char grilled prawns with rouille and lemon salsa (DF) Peking duck pancakes with shallot, cucumber and hoisin (DF) Salt and pepper dusted calamari with aioli (GF) Tempura prawns with Asian dipping sauces (DF) Pancetta thyme and chicken tarts (DF) Mini leek and potato tart with goats cheese glaze (V)Chicken mini meatballs (GF) Lamb mini meatballs Bread stuffed mushrooms with brie and pine nuts (V) Vegetable pakoras with minted yogurt sauce (V) Chicken and leek baby pies Breaded prawns with lemon and dill yoghurt Pumpkin arancini with arrabiata (Vegan, GF & DF) Bolognaise arancini Cheeseburger spring rolls Indian vegetarian samosa with cucumber raita (Vegan, DF)



### SUBSTANTIAL CANAPES

City Beach fish and chips, tartar sauce and fresh lemon Red chicken curry with Jasmine rice (GF & DF) Leek and potato tart with goats cheese glaze (V) Mushroom frittata (V) Wagyu steak sandwich (DF) Scallop in the half shell with goats curd and crispy pancetta (GF) Tandoor chicken skewers with cucumber raita (GF) Lamb skewers with Nepalese 7 spice Pumpkin arancini (V, GF, DF, Vegan) Thai style beef kebabs with nim jam Cheeseburger sliders Duck spring rolls with hoisin and plum sauce Chorizo empanadas with hot sauce Lamb rogan josh with brown rice

#### DESSERT CANAPES

Lemon meringue tartlets Chocolate tartlets with salted caramel Fruit tarts with passionfruit glaze Assorted fruit macaroons Swiss chocolate mousse (GF) Chocolate mud with pistachio mousse Assorted mini cones Mango panna cotta with pistachio fairy floss (GF) Profiteroles Apple bites with custard Assorted cannoli ice creams

# HANDY HINTS

### PRICING

All prices quoted are in Australian dollars, and include GST.

### INTERNET

City Beach Events provides free wi-fi internet to all delegates and event guests. For access, please see your Event Supervisor on the day of your event.

### ACCOMMODATION OPTIONS

City Beach Events is partnered with both; The Sage Hotel & Novotel Wollongong to provide a accommodation solutions to all guests of City Beach .

We have secured exclusive partner rates to ensure you receive discounted room rates. Please advise us of your accomodation needs at the time of booking.

#### CREDIT CARD SURCHARGES

If you are making a payment or settling your account with a credit card, please note that a credit card transaction fee applies. The relevant surcharge is 1.5% for Visa & Mastercard, and 2.5% for American Express. Payments by cash, cheque, eftpos or direct deposit do not attract transaction fees.

#### **DEPOSIT & PAYMENT POLICY**

The prices quoted are valid for 14 days from the date the proposal is given. A non-refundable deposit of 15% of anticipated gross revenue of your event, or \$500 - whichever is greater, is required within this period to secure your booking and to guarantee the quoted price & inclusions. We may revise prices based on current rates when confirmation is not received within the aforementioned period. Both items must be returned within seven days of confirmation, to secure your event date & time.

### EVENT FINAL PAYMENT

Final payment is due 7 days prior to your event. City Beach reserves the right to discontinue event coordination & execution, should an event have an outstanding amount owing. If you have applied for a credit account with City Beach Events and have received approval in writing, payment of your account is required within 7 days after your event.

#### PARKING

City Beach Events is surrounded by numerous parking bays, and street parking. All parking is managed by Wollongong City Council, and varies between free un-timed parking and free timed parking. Please check street signs when making your parking arrangements. Please see map below for parking options.



# PACKAGE EXAMPLES

### COCKTAIL PACKAGE



#### 4HR BEV | CANAPES & GRAZING STATION | 4 HOURS DURATION

Grazing station on arrival including a selection of charcuterie, pate, terrines with homemade chargrilled vegetables, bread and dips. Your selection of 5 canapes (hot and cold) Four hour standard beverage package includes; beer, red/white & sparkling wine, cider, soft drinks and juices Spectacular fibre optic star-light ceiling Coloured lighting throughout the room as per your choice of colour Lectern, handheld microphone & stand | 8ft tripod projector screen City Beach cocktail furniture & table linen | Elevated staging Cash Bar or bar tab facilities available Room set up in cocktail style and dedicated hosts for your event

\$115 PER PERSON

VENUE HIRE MAY APPLY



Room hire charges may apply. Minimum numbers apply. Surcharge applies for Sunday & Public Holiday.

Enquire about tailoring a package to your event as often this can work out more cost effective.

### **CANAPE** PACKAGE

### PLATED PACKAGE



#### CANAPES | 4 HOURS DURATION

Your selection of 8 canapes (hot and cold) Espresso coffee & selection of loose leaf teas served via a station for the duration of your event Spectacular fibre optic star-light ceiling | Dancefloor Coloured lighting throughout the room as per your choice of colour City Beach cocktail furniture & table linen | Elevated staging Lectern, handheld microphone & stand | 8ft tripod projector screen | Wireless internet access Cash bar or bar tab facilities available Room set up in cocktail style and dedicated hosts for your event

#### \$85 PER PERSON VENUE HIRE MAY APPLY

City Beach



#### 3 COURSE | 4 HR BEV | 4 HOUR DURATION

Three-course plated meal served on an alternate basis Two sides per table to accompany mains meal & freshly baked sourdough roll Four-hour standard beverage package includes; beer, red/white & sparkling wine, cider, soft drinks and juices Espresso coffee & selection of T2 teas served via a station for your event City Beach table centrepieces Spectacular fibre optic star-light ceiling | Dancefloor | Elevated staging Coloured lighting throughout the room as per your choice of colour City Beach banquet chairs or Bentwoods & table linen Lectern, handheld microphone & stand | 8ft tripod projector screen | Wireless internet access Cash bar or bar tab facilities available Room set up to your specification and dedicated hosts for your event

\$115 PER PERSON

VENUE HIRE MAY APPLY



1 MARINE DRIVE, WOLLONGONG, 2500 | 4228 3188

1 MARINE DRIVE, WOLLONGONG, 2500 | 4228 3188



# DELEGATE **EXPERIENCE**

Team building activities are a great way to ice-break, encourage collaboration and allow your delegates to refresh and return to your workshop refreshed and energised.

Wollongong offers a range of team building activities designed to build camaraderie & team work or thank your team for their hardwork.

City Beach have designed a Scavenger hunt for complimentary use - the perfect all-around activity that is suited to just about anyone!

Requiring only a mobile phone to capture pics our scavenger hunt encourages delegates to explore our beautiful locale on foot. Duration approx 45mins



# DELEGATE **EXPERIENCE**



#### JAMBEROO ACTION PARK Duration 6hrs | \$56PP

Get a group together and plan a great day or just grab a ticket bundle now and divide them up later to come on any open day throughout the season! Big savings and flexibility. Why not make it a day to truly remember? Pre-order food and beverages catered for in one of more than 30 different shelters or huts scattered throughout our lush parks and gardens. All group packages can be customised to your needs, making your day out at Jamberoo truly memorable.



#### TRACTORLESS VINEYARDS Duration 100 mins | \$45pp

This unique experience is the perfect activity to finish a day of training, team building or as a breakout session. What better way to get the creative juices flowing than a glass of wine?

We can bring the experience to you. Our at your venue experience will guide you through our wines with informative explanations of why we are so sustainable and what we do thats so different. Entertaining stories of how we got here and the challenges on the way and ....of course we will tell you a little about the wines to.

#### SUP THE HARBOUR Duration 60mins | \$45

A I hour Stand Up Paddle Boarding experience with an ASI accredited instructor/trainer. Great for first-timers or experienced paddleboarders.

Take in the gorgeous heritage-listed shipping harbour by board, check out the Wollongong lighthouse and if you're lucky you might spot a local dolphin or seal.

Includes board & paddle. Availability is for 1 - 8 people per session.







# OTHER EXPERIENCES

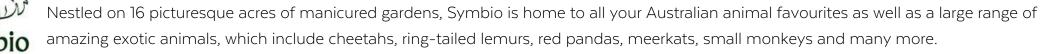


### BREAK OUT ROOMS, WOLLONGONG

Solve a series of puzzles designed to test your problem solving, critical thinking, teamwork and communication skills! Work together, solve all the puzzles, and emerge victorious! Five escape rooms to choose from, each escape room can accommodate between 2-8.

#### Distance: 7mins Duration: 90mins Cost: \$33pp When: Year round





<sup>k</sup> Distance: 30mins Duration: All day Cost: \$39pp When: Year round



### NAN TIEN TEMPLE, BERKELEY

Nan Tien Temple is the largest Buddhist Temple in the Southern Hemisphere and one of Wollongong's most popular tourist attractions; It presents a museum, cultural, a restaurant, two massive prayer halls and an eight-level pagoda.

Distance: 15mins Duration: 2 hours Cost: Free When: Year round



### GLENBERNIE ORCHARD, HELENSBURGH

A family farm where your experience matters, tractor rides, fruit picking and local produce sampling.

Distance: 30mins Duration: 90mins Cost: \$15pp When: Nov - April



#### CORPORATE GOLF PACKAGES

An 18-hole links style course, the course has 5 holes adjoining the beach, with a mountain backdrop and afford not only great views of natural landscape but also offer all of the challenges associated with playing a true links golf course.

Distance: 3mins Duration: 5hrs Cost: \$45pp When: Year round



### DOLPHIN WATCH CRUISES

Jervis Bay plays host to a resident pod of bottle nose dolphins all year round. They number between 100 and 120, depending on the time of year, but they always provide our passengers of all ages a thrill - an experience to remember!

Distance: 1hr 40mins Duration: 90mins Cost: \$40pp When: Year round

### WOLLONGONG'S ONLY PREMIER BEACHFRONT EVENTS VENUE

CONTACT US TODAY: PHONE 02 4228 3188 EMAIL sales@citybeach.events ADDRESS 1 Marine Drive, Wollongong NSW 2500 FACEBOOK facebook.com/citybeachfunctions WEBSITE www.citybeach.events

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