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## LOCATION OF VENUE

### LOCATION FEATURES

Set on seven acres of native bushland adjacent to national parkland, and only six kilometres to the central city, the Central Bardon Conference Venue has been the recipient of a host of awards in recognition for excellence and service.

Up to 1,600 guests may utilise the centre at any one time, utilising 22 separate venues, thus ensuring individual group venue requirements are catered for. All rooms focus on the amazing Australian outdoors. Break out areas spill onto terraces and veranda's featuring views across sweeping lawns and towering gums.

### PERSONAL COORDINATOR

§ Personal event coordinator dedicated to ensuring your event is a success

Central Bardon Conference Venue  
390 Simpson Road  
BARDON, QLD 4065



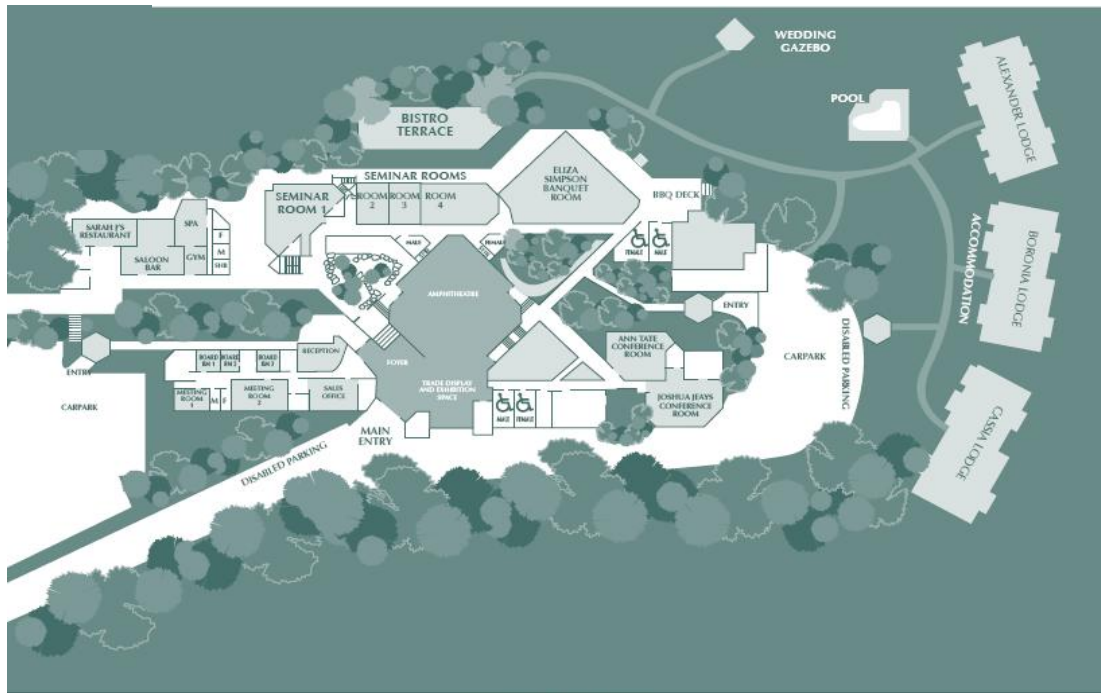
### MAP

- ① Brisbane Forest Park
- ② Mt Cool-tha Botanical Gardens
- ③ Toowong Cemetery
- ④ Bardon State School
- ⑤ Bardon Shops
- ⑥ Government House
- ⑦ Rosalie Café Precinct
- ⑧ Paddington Café Precinct
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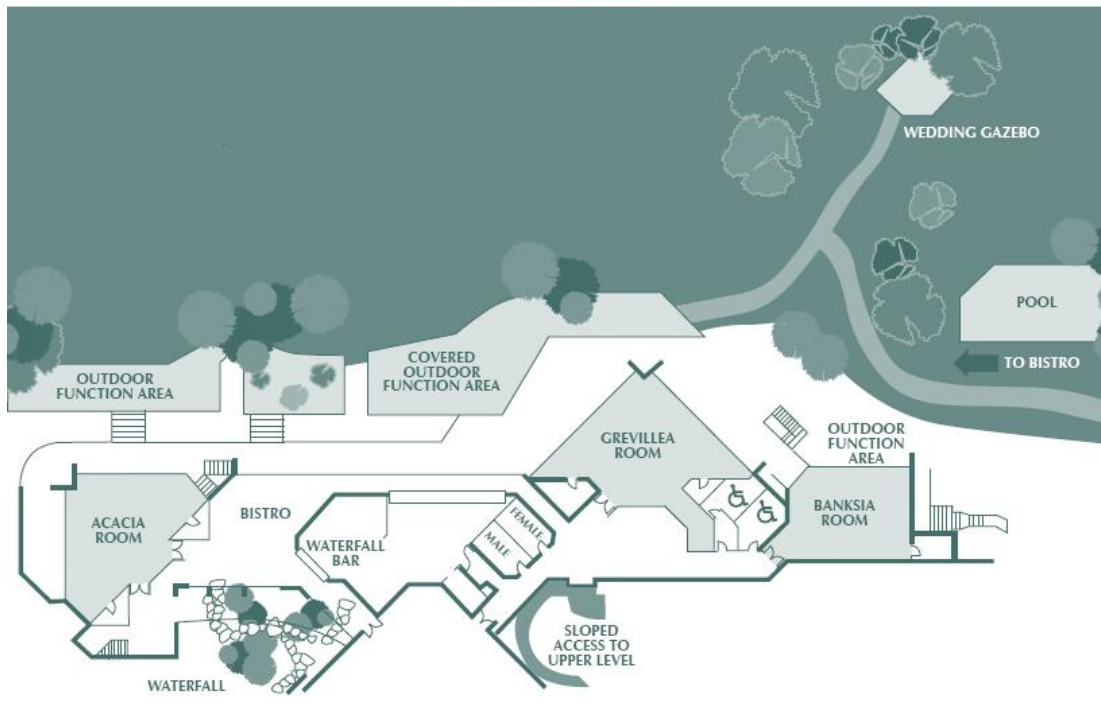
## VENUE FLOOR PLAN

### VENUE AND CONFERENCE ROOMS FEATURES

- § 22 separate conference rooms ranging from 13 to 352 sqm
- § 16 rooms open to private outdoor areas
- § Air conditioned, carpeted and column free rooms
- § Natural lighting and blackout facilities (floor to ceiling curtains)
- § Onsite mobile state of the art audio visual equipment



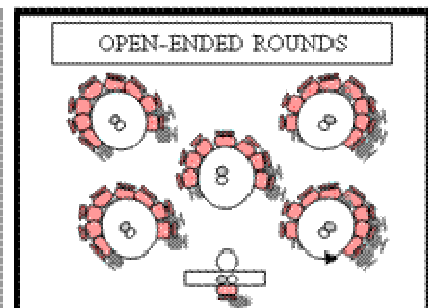
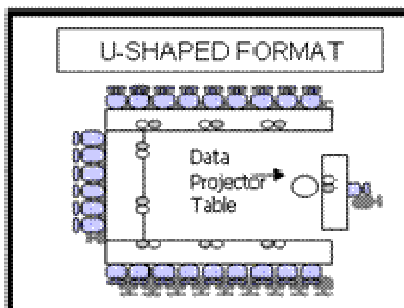
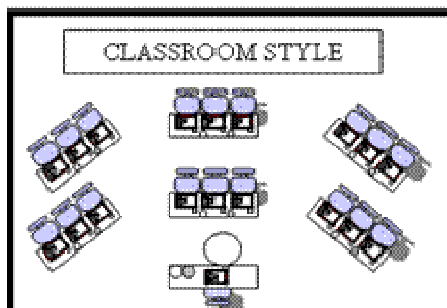
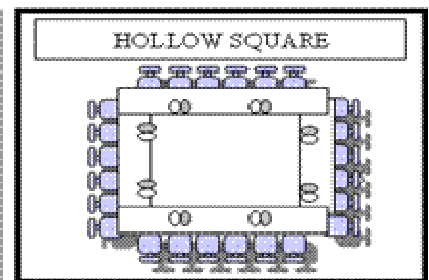
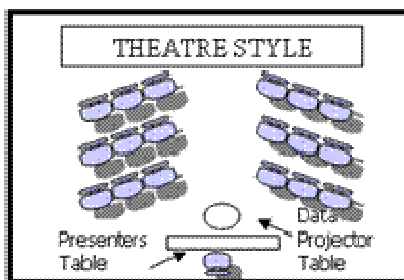
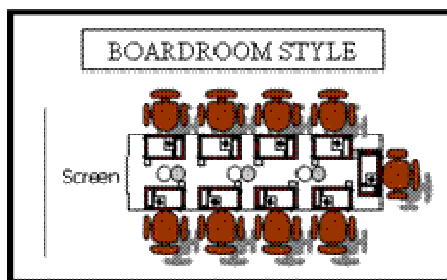
UPPER FLOOR PLAN



LOWER FLOOR PLAN

## THE CONFERENCE ROOMS

| VENUE NAME                       | SIZE (M2) | THEATRE | CLASS ROOM | U SHAPE | BOARD ROOM | COCK-TAILS | BANQUET | SPECIAL FEATURE   |
|----------------------------------|-----------|---------|------------|---------|------------|------------|---------|---|
| Amphitheatre                     | 352       | 320     | -          | -       | -          | -          | -       | Tiered with writing tables                                |
| Amphitheatre A<br>Amphitheatre B | -         | 46 each | -          | -       | -          | -          | -       | Independent theatrette or soundproof workshop             |
| Foyer                            | 345       | -       | -          | -       | -          | 320        | -       | Bar & trade display area                                  |
| Eliza Simpson Room               | 249       | 250     | 120        | 50      | 50         | 300        | 250     | 'L' shaped with verandah in tree tops                     |
| Acacia Room                      | 108       | 115     | 50         | 25-30   | 30         | 135        | 80      | Private courtyard   |
| Grevillea Room                   | 130       | 130     | 60         | 35      | 35         | 150        | 100     | Dancing extends onto patio                                |
| Banksia Room                     | 107       | 100     | 35         | 30      | 34         | 120        | 70      | Landscaped terrace  |
| Joshua Jeays Room                | 131       | 130     | 70         | 35      | 34         | 150        | -       | Private connecting workshop                               |
| Ann Tate Room                    | 89        | 100     | 40         | 30      | 30         | 100        | 70      | Natural lighting from two walls of windows                |
| Seminar Room 1                   | 108       | 100     | 50         | 30      | 30         | -          | -       | Concertina dividers creating 4 breakout areas within room |
| Seminar Room 2                   | 47        | 40      | 20         | 15      | 14         | -          | -       | Entrance overlooks waterfall                              |
| Seminar Room 3                   | 47        | 40      | 20         | 15      | 14         | -          | -       | Overlooking trees & gardens                               |
| Seminar Room 4                   | 94        | 100     | 55         | 40      | 34         | -          | -       | Teleconferencing link                                     |
| Meeting Room 1                   | 28        | 20      | -          | 9       | 10         | -          | -       | Private courtyard   |
| Meeting Room 2                   | 54        | 50      | 30         | 25      | 20         | -          | -       | Overlooking trees & gardens                               |



## CONFERENCE ROOM OVERVIEW

### AMPHITHEATRE

- § Tiered theatre style seating
- § Lecture style side tables
- § Large trade display foyer with vehicle access
- § AMX lectern & LCD touch panel controls to all equipment
- § Data Projector XGA – 3000 ansi lumens
- § Projection room for production, lighting and audio presentations

### ELIZA SIMPSON

- § L shaped for maximum viewing
- § Perfect for social events and conferencing
- § Private veranda and ability for small breakout area
- § Natural light from all angles with blackout facilities
- § In house PA system and wide range of audio visual capabilities
- § Two built in dance floors

### THE FUNCTION ROOMS

- § Floor to ceiling windows with natural light and blackout capabilities
- § Great team building areas
- § Private courtyards for breakout
- § All rooms come with built in whiteboards and projection screens
- § Wireless broadband capabilities
- § Lighting control allows for atmosphere setting for your evening event

### THE CONFERENCE ROOMS

- § Provide great breakout rooms for large conferences
- § Rooms range in size from 54sqm to 131sqm
- § Wireless broadband
- § Small balconies and courtyards
- § Natural lighting with blackout facilities available
- § In built whiteboards and projection screens

### THE BOARDROOMS

- § Solid timber boardroom tables
- § Great for small breakout areas
- § Private courtyard or balcony access
- § Natural lighting
- § Projection screen and whiteboards in rooms

## DAY DELEGATE PACKAGES

| <u>Essential Elements Package</u>   | <u>Corporate Conference Package</u>   |
|---|---|
| <p>minimum of 20 people</p> <p><i>Conference Kit</i><br/>                     Whiteboard and markers<br/>                     Projection screen<br/>                     Conference pads and pens<br/>                     Chilled filtered water and conference mints</p> <p>Arrival tea and coffee</p> <p>Morning tea of scones with a berry cream cheese spread</p> <p>Lunch: The Bistro Buffet Lunch</p> <p>Chef's selection of grill or carvery<br/>                     Chef's selection of hot dishes including vegetarian choices<br/>                     Variety of fresh salads with bread<br/>                     Fresh fruit platters, desserts and cheeseboard<br/>                     Orange juice with a fine tea selection and freshly brewed coffee</p> <p>Afternoon tea with home-style biscuits</p> | <p>minimum of 20 people</p> <p><i>Conference Kit</i><br/>                     Whiteboard and markers<br/>                     Broadband connection<br/>                     Projection screen<br/>                     Flipchart stand with butchers paper and markers<br/>                     Conference pads and pens<br/>                     Chilled filtered water and conference mints</p> <p>Arrival tea and coffee with orange juice and home-style biscuits</p> <p><i>Enjoy continuous tea and coffee outside your room during the day</i></p> <p>Morning Tea<br/>                     Your choice of one Morning Tea Option (see p8)</p> <p>Lunch – Your choice from one of the following:</p> <p><i>1) The Bistro Buffet Lunch</i></p> <p>Chef's selection of grill or carvery<br/>                     Chef's selection of hot dishes including vegetarian choices<br/>                     Variety of fresh salads with bread<br/>                     Fresh fruit platters, desserts and cheeseboard<br/>                     Orange juice with a fine tea selection and freshly brewed coffee</p> <p><i>2) The Bardon Barbeque Lunch</i><br/>                     Lemon &amp; thyme marinated chicken<br/>                     Peppered beef steak<br/>                     Szechwan tossed squid<br/>                     Crusty bread basket<br/>                     Rocket, parmesan, pine nut &amp; lemon oil salad<br/>                     Potato, shallot, corn &amp; sour cream salad<br/>                     Ranch slaw<br/>                     Gourmet local cheese platter with crackers<br/>                     Seasonal fresh fruit platter</p> <p>Afternoon tea<br/>                     Your choice of one afternoon tea option (p8)</p> |

## BREAKFAST MENU OPTIONS

## CONTINENTAL BREAKFAST MEETING

- § Selection of cereals
- § Tropical Queensland fruit
- § Assorted yoghurts
- § Compote of fruit
- § Freshly baked croissants and toast
- § Assortment of jams, marmalades and honey
- § Freshly brewed coffee and a selection of fine teas
- § Chilled fresh fruit juices

## NETWORX BREAKFAST

- § Individual creamy yoghurt with crunchy muesli
- § Fresh fruit skewers
- § Assorted Danish pastries
- § Bacon and egg tarts
- § Fresh orange juice
- § Freshly brewed coffee and a selection of fine teas

## BISTRO BUFFET BREAKFAST

*Served in either our garden terrace bistro or Sarah J's restaurant*

- § A traditional cooked breakfast that changes daily
- § Selection of cereals
- § Tropical Queensland fruits
- § Assorted yoghurts
- § Compote of fruit
- § Range of breads for toasting accompanied with an assortment of jams, marmalades and honey
- § Freshly brewed coffee and a selection of fine teas
- § Chilled fresh juices

## BUSINESS BREAKFAST MEETING

*On each table upon arrival:*

- § Selection of Danish pastries
- § Fresh baked croissants
- § Assortment of jams and marmalades
- § Tropical Queensland fruits
- § Chilled orange juice
- § Freshly brewed coffee and a selection of fine teas
- § Fresh full cream milk (skim/soy on request)

*Served hot to your table or as a buffet:*

- § Scrambled eggs
- § Chipolata sausages
- § Freshly grilled bacon rashers
- § Golden hash browns
- § Grilled tomatoes
- § Hot toast

\* Subject to availability \* Booking conditions apply \* All prices stated are GST inclusive  
\* Menus & prices are subject to change

## MORNING AND AFTERNOON TEA OPTIONS

### REFRESHMENT OPTIONS

Fine tea selection and hot brewed coffee  
Fine tea selection and coffee with home-style biscuits  
Continuous tea selection and coffee  
Fresh orange juice (in addition to selections below)  
Whole fruit basket - minimum of 5 (in addition to break)

### CHINO TROLLEY

(approx 30 minutes for up to 30 delegates only)

Upgrade your arrival tea and coffee:  
Central Bardon Cappuccino Trolley

With home style biscuits  
(Up to 30 delegates only)

### SCONES

Fresh scones served with a berry cream cheese spread

### LAMINGTON PLATTER

### MUFFIN BASKET

Chef's daily selection of fresh baked muffins

### SAVOURY BASKET

Chef's selection of quiches and mini pies

### TROPICANA

Fresh fruit skewers served with vanilla yoghurt

### DEVISHLY GOOD

Vanilla sugared jam doughnuts

### CHOCOHOLIC

Rich chocolate brownies

### HEALTHY CHOICE

Gluten free friands & cakes

### EXECUTIVE CHEESE

Triple cream brie with balsamic glaze  
Signature blue with port poached muscatels and lavash

### PATISSERIE

Danish pastries with an assortment of fillings

*All breaks are served with a selection of fine teas, freshly brewed coffee and decaffeinated coffee.*

*All breaks are also served with full cream milk with skim and soy on request.*

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## LUNCH OPTIONS

### WORKING LUNCH OPTIONS

#### SANDWICH BREAK

- § Selection of point sandwiches of wholemeal, multigrain and white bread
- § Chef's selection of fillings
- § Sliced fresh fruit platter, OJ, freshly brewed tea and coffee

#### WRAP LUNCH

Chef's Selection of three flavours of wraps including a vegetarian option

- § Chicken Caesar wrap – tender pieces of chicken wrapped with crispy bacon, eggs and lettuce and tangy mayonnaise
- § Champagne ham & garden salad
- § Char grilled vegetables with pesto mayonnaise (V)
- § Seasonal fresh fruit salad with pouring cream and chocolate flake

### BUFFET LUNCH OPTIONS

#### MEDITERRANEAN PASTA LUNCH

- § Selection of Mediterranean breads with trio of dips
- § Chefs selection of gourmet pasta dishes including vegetarian options (V)
- § Greek salad with marinated feta (V)
- § Rocket, parmesan and pine nut salad tossed with lemon oil (V)
- § Seasonal fresh fruit salad with pouring cream and chocolate flake

#### ASIAN NOODLE BOWL LUNCH

- § Vietnamese salad tossed with noodles, sprouts and mint
- § Hot selection of
  - Salt and pepper squid
  - Sliced BBQ pork
  - Steamed sesame chicken
- § Sauces, condiments and prawn crackers
- § Strawberries & lychees with a palm sugar syrup

#### BBQ BUSINESS LUNCH

- § Lemon and thyme marinated chicken
- § Peppered beef steak
- § Szechwan tossed squid
- § Crusty bread basket
- § Rocket, parmesan, pine nut and lemon oil salad
- § Potato, shallot, corn and sour cream
- § Ranch slaw
- § Gourmet local cheese platter with crackers
- § Seasonal fresh fruit platter

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## HOT FORK LUNCH SELECTION

- § Chef's selection of tagine, curry or braise
- § Chef's selection of stir-fry, medley or roast vegetables
- § Chef's selection of pasta, polenta, couscous or rice dish
- § Greek salad tossed with mixed leaves
- § Marinated fetta and queen olives
- § Turkish bread with extra virgin olive oil and roasted hazelnut dukka
- § Tropical fruit skewers
- § Citrus tart

## THE BISTRO LUNCH BUFFET

- § Chef's selection of grill or carvery
- § Chef's selection of hot dishes including vegetarian choices
- § Variety of fresh salads with bread
- § Fresh fruit platters, desserts and cheeseboard
- § Orange juice with a fine tea selection and freshly brewed coffee

\* All meals are served with orange juice, freshly brewed coffee and a selection of fine teas.

\*Subject to availability \* Booking conditions apply \* All prices stated are GST inclusive  
\* Menus & prices are subject to change

## COCKTAIL MENU OPTIONS

### STAY AND PLAY

Enjoy one drink on arrival – choose from beer, wine, soft drink and orange juice with assorted bar snacks. Meanwhile shoot some pool or play a game of darts

### THE MIX N MINGLE

Finish your event with Chef's selection of hot canapés for half and hour

### CANAPES OPTIONS

Menu options are available for lunch, dinner and pre and post functions

#### COLD CANAPES

- § Chilled shitake mushroom sushi maki with wasabi dipping sauce (V)
- § San Choy bow on a Chinese spoon
- § Peking duck pancakes with cucumber and hoi sin sauce
- § Pesto and prosciutto palmiers with wood smoked salsa
- § Smoked salmon tartare on a filo tart
- § Spanish jamón on a chat potato with green olive aioli

#### HOT CANAPES

- § Beef and red wine pie with caramelised onion jam
- § Saffron and orange blossom risotto ball (V)
- § Poached oriental vegetable dumpling with ginger duck broth
- § Bok Choy wrapped king prawn steamed with chilli glaze
- § Lemongrass marinated prawn cutlet spring roll
- § Grilled Thai chicken cake with peanut crust
- § Indian lamb samosa with spiced fruit chutney
- § Savoury mini quiche
- § Mini fillet mignon with oyster hollandaise
- § Goats cheese and roma tomato tartlets (V)

CHOICE OF 3 CANAPES FOR 1 HOUR

CHOICE OF 5 CANAPES FOR 1.5 HOUR

CHOICE OF 8 CANAPES FOR 2 HOURS

CHOICE OF 10 CANAPES FOR 3 HOURS

#### SUBSTANTIAL EXTRAS

Oak-smoked side salmon carved by the chef, served with grissini & salsa verde

Bucket of fresh cooked king prawns with lime aioli and Turkish bread

Tempura seafood with crispy wedges and lime aioli

Nasi Goreng with spicy peanut chicken satays

Caesar salad with French capers and apricot scented hot smoked salmon

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## DINNER OPTIONS – SET MENUS

### THE ASHGROVE PACKAGE

minimum of 40 people

Choose as a 2 course menu  
main and dessert

### THE WARATAH PACKAGE

minimum of 40 people

Choose as a 3 course menu  
entrée, main and dessert

Choose Two Entrees – (only available with The Waratah Package)

- § Creamy potato soup with seared scallop and prawn oil
- § Avocado and semi-dried tomato panacotta with olive and fetta crumble (V)
- § Smoked salmon asparagus tower with fried caper aioli and lavash
- § Roast tomato and capsicum soup with four cheese pyramid (V)
- § Warm salad of pork belly, Spanish Jamón and pears with smoked paprika dressing
- § Prawn risotto with basil oil and parmesan

Choose Two Main Courses

- § Crispy skinned salmon with celeriac puree, beetroot relish and asparagus
- § Char-grilled porterhouse steak with parmesan mash, grilled Mediterranean vegetables and a summer truffle jus
- § Chicken breast wrapped in pastry with brie cheese and bacon on a bed of sweet potato with a bok choy bundle and pesto
- § Roasted pork cutlet with caramelised apple, pistachio nut rosti, beans and a cider reduction
- § Steamed barramundi and ribbons of vegetable on pasta pearls with vine ripened tomatoes and preserved lemon mint tapenade
- § Roast lamb rump with char grilled pumpkin on baby lentil cassoulet

Choose Two Desserts

- § Individual pavlovas with fruit, hazelnuts and a tangy passionfruit sauce
- § Baked blueberry cheesecake with balsamic strawberries
- § Lemon lime curd tart, served with marinated figs and rich crème fraiche
- § Steamed dark chocolate pudding served with crushed pistachios and drizzled with white chocolate sauce
- § Coconut Panna Cotta, served with mango and strawberry salsa and topped with coconut chips
- § Cherry-centred chocolate mousse tower served with slivers of almond bread
- § Jindi top paddock double brie set on wattle seed scone, with dried muscats and nuts

All served with:

- § Freshly baked rolls and butter
- § Freshly brewed tea and coffee with chocolates
- § All meals are served as an alternate drop

\*Subject to availability \* Booking conditions apply \* All prices stated are GST inclusive  
\* Menus & prices are subject to change

## DINNER OPTIONS – BUFFET MENUS

| <u>Homestead Buffet</u>   | <u>Queensland Buffet</u>   |
|---|--|
| <p style="text-align: center;">minimum of 30 people</p> <p style="text-align: center;"><b>The Carvery</b><br/>Choose one of the following:</p> <ol style="list-style-type: none"> <li>1) Hot roast rib of beef with pepper crust</li> <li>2) Roast lamb leg with roast garlic</li> <li>3) Roast pork infused with sage</li> </ol> <p style="text-align: center;"><b>The Hot Stuff</b><br/>Sautéed chicken with forest mushrooms<br/>Steamed greens with caramelised butter<br/>Roasted root vegetables and potatoes (V)</p> <p style="text-align: center;"><b>The Cold Selection</b><br/>Caesar salad of cos tossed with spicy garlic mayonnaise, crispy bacon and parmesan<br/>Modern greek salad (V)<br/>Salad of kipfler potato and smoked salmon with a lemon oil dressing<br/>Salad of green beans, orange slices, cannellini beans and fennel (V)</p> <p style="text-align: center;">Selection of Mediterranean breads</p> <p style="text-align: center;"><b>The Sweet Spot</b><br/>Sumptuous array of fine gateaux<br/>Australian cheese platter with crackers<br/>Queensland tropical fruit platter<br/>Assorted mini tarts<br/>Freshly brewed tea and coffee</p> | <p style="text-align: center;">minimum of 30 people</p> <p style="text-align: center;"><b>The Starter</b><br/>Choose one of the following to be served to your table:</p> <ol style="list-style-type: none"> <li>1) Smoked salmon and asparagus tower with fried caper aioli and lavash crisp bread</li> <li>2) Warm salad of pork belly, Spanish Jamón and pears with smoked paprika dressing</li> <li>3) Avocado and semi-dried tomato panacotta with olive and fetta crumble (V)</li> </ol> <p style="text-align: center;"><b>The Carvery</b><br/>Choose one of the following:</p> <ol style="list-style-type: none"> <li>1) Hot roast rib of beef with pepper crust</li> <li>2) Roast lamb leg with roast garlic</li> <li>3) Roast pork infused with sage</li> </ol> <p style="text-align: center;"><b>The Hot Stuff</b><br/>Seared barramundi fillets with coriander and bean sprouts<br/>Sautéed chicken breast served with bacon and thyme<br/>Potato, leek and mushroom bake (V)<br/>Steamed greens with caramelised butter (V)<br/>Braised vegetables with herb crumble (V)</p> <p style="text-align: center;"><b>The Seafood</b><br/>Fresh chilled king prawns<br/>Spicy cocktail dipping sauce</p> <p style="text-align: center;"><b>Crusty Bread</b><br/>Gourmet tossed salad</p> <p style="text-align: center;"><b>The Sweet Spot</b><br/>Sumptuous array of fine gateaux<br/>Australian cheese platter with crackers<br/>Queensland tropical fruit platter<br/>Assorted mini tarts<br/>Freshly brewed tea and coffee</p> |

\*Subject to availability \* Booking conditions apply \* All prices stated are GST inclusive  
\* Menus & prices are subject to change

## DINNER OPTIONS – BANQUET MENUS

### THE BARDON BBQ DINNER

From the grill

- § Lemon and thyme marinated chicken
- § Peppered beef steak
- § Szechuan tossed squid
  
- § Rocket, parmesan, pine nut and lemon oil salad (V)
- § Potato, shallot, corn and sour cream salad (V)
- § Ranch slaw (V)
  
- § Crusty bread basket
  
- § Rich chocolate mud cake
- § Gourmet cheese platter with crackers and almond bread
- § Seasonal fresh fruit platter

### GOURMET DINNER BBQ

- § Grilled spicy pork ribs with smokey salsa
- § Blackened barramundi with Cajun sour cream
- § Vegetable and mozzarella money bags (V)
  
- § Ranch slaw (V)
- § Roasted sweet potato salad (V)
  
- § Rich mud cake
- § Seasonal fresh fruit salad

### DELUXE AUSSIE BBQ

- § Skewered chicken and pork medallions resting on seared mushrooms
- § Skewered beef and bacon medallions on crispy croutons
- § Skewered red onion and rosemary chat potatoes (V)
  
- § Char grilled pumpkin salad with basil pesto (V)
- § Fresh garden tossed salad (V)
- § Watermelon, fetta and mint salad (V)
  
- § Pavlova with wattle seed cream and passion fruit coulis
- § Gourmet cheese platter with crackers and almond bread
- § Seasonal fresh fruit platter

\*Subject to availability \* Booking conditions apply \* All prices stated are GST inclusive  
\* Menus & prices are subject to change

## REEF AND BEEF BBQ

- § Garlic and herb prawn skewers with spicy mango mayonnaise
- § Sword fish with fennel and olives
- § Garlic and chilli marinated squid served on a bed of pasta
- § Fillet mignon
  
- § Fennel and poppy seed waldorf salad
- § Grain mustard chat potato and cornichon salad
- § Baby spinach, semi dried tomato and pine nut salad with balsamic dressing
  
- § Macadamia slice
- § Gourmet cheese platter with crackers and almond bread
- § Fresh seasonal fruit platter

## SARAH J'S TWO-COURSE MENU

### *Sarah J's – your outback experience*

Relaxed informal surrounds, great cocktails and the taste of outback Australia

### MAINS

- § Skewers of char-grilled marinated beef and vegetables
- § Beer-battered fish with hand cut chips and baby caper aioli
- § Wholemeal bread cob baked with cheesy bean casserole and chunky avocado salsa (V)

\*all meals are served with garden salad

### DESSERT

- § Chef's iced chocolate treat

\* All meals are served with freshly brewed coffee and a selection of fine teas

\*Subject to availability \* Booking conditions apply \* All prices stated are GST inclusive  
\* Menus & prices are subject to change

## BEVERAGE PACKAGE

### OPTION ONE – BEVERAGE PACKAGES

#### *Option one:*

- § Rothbury Estate Shiraz Cabernet
- § Rothbury Estate Chardonnay
- § Rothbury Estate Sparkling
- § Local Draught Beer
- § Fresh Orange Juice
- § Soft Drinks

#### *Option two:*

- § Wild Oats Shiraz Viognier
- § Half Mile Creek Cabernet Merlot
- § Jindalee Cabernet Sauvignon
- § Clovelly Estate Semillon Chardonnay
- § Rosemount Diamond Cellar Sauvignon Blanc
- § Killawarra Brut

#### *Option Three:*

- § Montrose Shiraz
- § Chain of Fire Merlot
- § Sirromet 820 Cabernet Sauvignon
- § Wild Oats Chardonnay
- § Wild Oats Sauvignon Blanc Semillon
- § Killawarra Brut

## BEVERAGE PACKAGE

### OPTION TWO – BEVERAGES ON CONSUMPTION

Choose to have the beverage package items or choose your own from our extensive beverage list on a consumption basis

### OPTION THREE – BAR TAB

Choose the amount you wish to spend on beverages and set a limit. You can also choose the beverages you wish to have on offer, and staff can advise when your limit is close to being reached. (Minimum of \$250)

Talk to one of our friendly coordinators today to arrange the beverage option which suits you

\*Subject to availability \* Booking conditions apply \* All prices stated are GST inclusive  
\* Menus & prices are subject to change

## ACCOMMODATION

At Central Bardon Conference Venue we have a range of accommodation available on site to suit your needs. Room features include air conditioned guest lodges, studio rooms and executive rooms all with tea and coffee making facilities. Rooms can have either private or shared bathrooms and have access to a common lounge with fireplaces and laundry facilities.

Onsite facilities include pool, spa, gymnasium and complimentary parking. Reception is open from 7am – 7pm daily, while a caretaker is on site 24 hours a day. Check in is from 2 pm and check out is by 10 am. All major credit cards are accepted. Rates are per room, per night and include a cooked and continental buffet breakfast and daily servicing.

Accommodation rates are available for conferences, weddings and corporate stays. Please enquire with reception or your conference/wedding coordinator for details.

| PER ROOM PER NIGHT |                          |                      |                           |
|--------------------|--------------------------|----------------------|---------------------------|
| Accommodation Type | Facilities               | Bedding              | Pax with Existing Bedding |
| Guest Lodge        | 2 rooms share 1 bathroom | Double               | 2                         |
| Studio Lodge       | Private bathroom         | Double and single    | 3                         |
| Executive Lodge    | Private bathroom         | Queen                | 2                         |
| Family Suite       | Private bathroom         | Double and 2 Singles | 4                         |

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## AUDIO VISUAL FACILITIES

Data projector – native xga 1500 ANSI lumens  
Laptop  
Flipchart stand and pens (for butchers paper)  
Lapel microphone  
Laser pointer  
Lectern (without microphone facilities)  
Radio microphone  
Portable PA system  
Projection screens  
Slide projector (Kodak 35mm-200mm lens)  
Stereo (cassette and CD player)  
Teleconferencing telephone (conference master)  
TV monitor and DVD/VCR  
Whiteboard electronic (2 page – plain a4 paper)  
Whiteboard and pens

### AMPHITHEATRE EQUIPMENT

DAY

Data projector xga native resolution 3500 ansi lumens  
Multi media components DVD / TV / VCR / CD / cassette

### STATIONERY / TRADE DISPLAY

Butchers paper and markers  
Note pad and pen  
Name cards blank/ extra signage  
Display board  
Cloth and skirted display table

### INTERNET ACCESS

Broadband/Wireless access per computer

### AUDIO VISUAL HIRE WILL INCUR THE DAMAGE WAIVER - 7 %

Upon payment, the Hirer is not responsible for the cost of repairs or replacement of the Equipment if necessary because of damage to the Equipment sustained during the Hire Period.

### PHOTOCOPYING / FAXING CHARGES

A4 copying  
A3 copying  
OHT's  
Outgoing faxes (local)  
(STD)  
Incoming faxes (first ten pages free)

NOTE: AN AUDIO VISUAL SURCHARGE OF \$20.00 APPLIES TO ALL EXTERNAL EQUIPMENT BROUGHT ON SITE – PER ITEM PER DAY

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## CLIENT TESTIMONIAL

"Thank you to you and your team for helping to make our event a success. It was certainly the right choice of venue and everyone found it very relaxing (when they weren't working)". Thank you."

Sue McComasky  
WA Freightliners Group of Companies

"It was lovely to feel like we were in the bush and out of the city centre – a great location! The conference room suited us perfectly and staff were accommodating and very cheery".

J. Whitton  
BHP Billiton

"Service was great and food was excellent. We'll definitely be using Central Bardon Conference Venue again"

Ms. Kimberley Aloj  
Australian Water Systems

"Staff were wonderful and the food was exceptional. In fact we can't rave on enough about how excellent everything was. Fantastic!"

Ms. Monica Perry  
Medicare Australia

"Congratulations to the team at Central Bardon and compliments on your level of professionalism and preparation – the service I've received has been exceptional (a rarity these days). Thank you so much".

Janet Parker  
Lifestyle Living Global Limited

"The service, location, cost, fantastic place to be. We were really able to concentrate and achieve our objectives".

Jacki Lawley  
Queensland Water Commission