

CLUB WYNDHAM



Club Wyndham Airlie Beach
Mount Whitsunday Dr, Airlie Beach QLD 4802, Australia
Reservations: +61 7 4962 5100
Contact our events team at airliebeach.events@wyn.com

BANQUETING & EVENTS PACKAGE

CLUB WYNDHAM AIRLIE BEACH



Welcome to Club Wyndham Airlie Beach, positioned at the gateway to the Whitsundays.

Enjoy glorious views of the Whitsunday Passage, the famous island chain itself and the glorious blue waters from the huge windows of our conferencing rooms. We have half-day and all-day options for rooms suitable for standing events for up to 130 people or seated functions of up to 100 people.

Choose mouth-watering food and beverage packages, catered by the expert cooking team at our onsite restaurant, Tides.

Your delegates will enjoy the spacious one, two or three-bedroom apartments, all of which boast balconies, air conditioning and kitchen facilities. They can relax at our pool overlooking the bay after the day's meetings or get a sweat on between sessions at the onsite gym.

An enchanting location, a choice of menus and specially designed packages make Club Wyndham Airlie Beach the obvious choice for your conference

**Please contact us today about how we can make your next event
one to remember**



OUR VENUE

We are invested in making your meeting or event a success. Let us look after all the details, from the room set-up, complimentary Wi-Fi and onsite parking, to the smaller touches like pens, ice water and mints.

LOHREY CONFERENCE ROOMS

Half day hire

Half room

\$250.00

Full room

\$500.00

Full day hire

Half room

\$500.00

Full room

\$1,000.00

Projector, screen whiteboard and pens are included in the room hire price.

POOL PAVILION ROOM HIRE

Half day

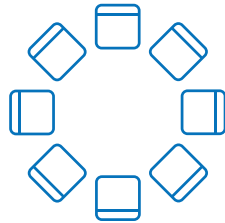
\$350.00

Full day



\$750.00

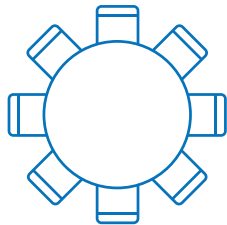


OUR VENUE




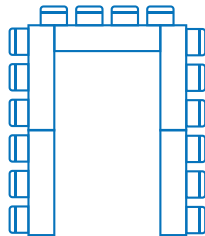
OPEN ROUND

 Lohrey Conference Room **100**
 Pool Pavilion **40**





BANQUET

 **100**
 **40**





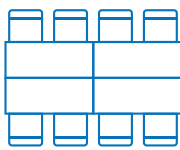
U-SHAPE

 **40**
 ~





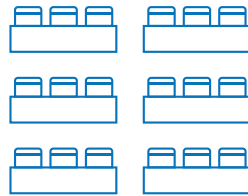
COCKTAIL

 **130**
 **60**



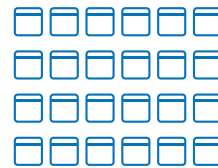
BOARDROOM

 **40**
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CLASSROOM

 **50**
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THEATRE

 **130**
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Discuss your requirements with us and we'll ensure your conference production is seamless.



DAY DELEGATE PACKAGE

DAY PACKAGES

Morning Tea \$15pp

Assorted freshly baked Danish pastries or Ham and cheese croissants

Lunch \$18pp

A selection of fresh sandwiches (1pp) w a variety of fillings including ham, chicken and salad

A tempting party platter of sausage rolls (1pp) and party pies (1pp) w tomato and BBQ sauces

Fresh seasonal fruit platters or Freshly baked baby baguettes, split and stuffed w one of our gourmet fillings.

We recommend 2 baguettes per person at \$23pp

ROASTED VEG

black olive tapenade, roasted capsicum and pumpkin, feta and rocket

TUNA

chunk tuna w dill, capers, Spanish onion, rocket and mayonnaise

SALAD

tomato, cucumber, carrot, mixed lettuce, parmesan and hummus

MOROCCAN CHICKEN

roasted chicken breast w mayonnaise, Cajun spices, grated carrot and spinach

PLOUGHMAN'S HAM

double smoked ham, tasty cheese, caramelised onion, rocket and mayonnaise

REUBEN

homemade corned beef, mustard mayonnaise, Swiss cheese, and sweet and sour pickles

CAJUN CHICKEN

roasted chicken breast w mayonnaise, Cajun spices, grated carrot and spinach

SALAMI

mild Hungarian salami, roasted capsicum, black olive tapenade, feta, mayonnaise and rocket

Afternoon Tea \$15pp

Homemade chocolate orange brownies

Antipasto vegetables, marinated cheese, dips and crisp breads



BUFFET

BUFFET MENU

\$65 per person

COLD PLATTER

Please select two of the following:

Chef's charcuterie selection (platter of cold meats)

Seafood platter of smoked salmon, marinated octopus, calamari and prawns

Platter of antipasto vegetables, marinated cheese, dips and crisp breads

SALADS

Please select two of the following:

Potato salad w seeded mustard mayo

Quinoa salad

Greek salad w kalamata olives and feta

Mediterranean couscous salad

VEGETABLES – SEASONAL SELECTION

Please select two of the following:

Roasted pumpkin w chilli and coriander

Mixed seasonal vegetables

Creamy broccoli florets

Roasted baby potatoes w garlic and olive oil

MAIN SELECTIONS

Please select three of the following:

Roasted chicken w garlic butter and lemon

Roast sirloin of beef w a red wine jus

Roast leg of lamb w roasted carrots and parsnips

Roast pork w sweet plum

(All meats are served with the appropriate accompaniments and traditional sauces)

DESSERT

Please select three of the following:

Mini pavlova w macerated strawberries

Chocolate brownie and strawberries

Traditional lemon and lime tart w passionfruit syrup and orange-scented panna cotta

Seasonal fruit platter and fresh cream

Arabica coffee and tea selection

Do you prefer something different?

That's easy – we can organise a meeting with our Executive Chef to adjust the menu as you desire.



SET MENU

SET MENU 1

Freshly baked bread rolls

\$65 per person

ENTREE

SMOKED SALMON SALAD W
ROCKET, FETA, ASPARAGUS AND
LEMON EXTRA VIRGIN OLIVE OIL

or

BUTTERNUT PUMPKIN SOUP W
SOURDOUGH CROUTONS

MAIN

CRISPY SKIN CHICKEN KIEV BREAST W
POTATO GRATIN, CHARRED BROCCOLINI
AND PORCINI CREAM SAUCE

or

CHARGRILLED EYE FILLET W MASHED POTATO,
GREEN BEANS AND RED WINE JUS

(All meats are served with the appropriate accompaniments and traditional sauces)

DESSERT

Panna cotta with mixed berry compote and macadamia shortbread

SET MENU 2

Freshly baked bread rolls

\$85 per person (alternate drop)

ENTREE

LEMON PEPPER CALAMARI W NUOC
CHAM DRESSING AND SALAD

or

GREEK SALAD W FETA, OLIVES AND CHERRY
TOMATOES BALSAMIC VINAIGRETTE

MAIN

CRISPY SKIN SALMON W COLCANNON
POTATOES AND CAPER MAYO

or

RACK OF LAMB W KIPFLER POTATOES,
RATATOUILLE AND BASIL PESTO

DESSERT

CHOCOLATE TART W RASPBERRY
MASCARPONE PISTACHIO CRUMB

or

STICKY DATE PUDDING W BOURBON
CAMEL SAUCE AND ICE CREAM

(All meats are served with the appropriate accompaniments and traditional sauces)



CANAPES

HOT CANAPES

Crispy vegetarian spring rolls
Mixed mushroom and parmesan arancini
Pulled pork sliders w pickled vegetable slaw
Tempura prawn w aioli dipping sauce
Crumbed macaroni and cheese balls
Steamed chicken and chive dumplings w ponzu dressing
Teriyaki beef skewers w sesame seeds

COLD CANAPES

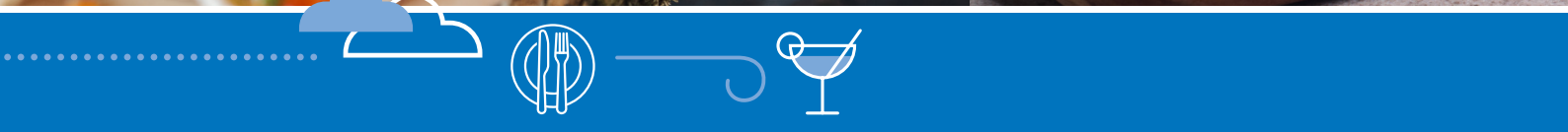
Caramelised onion and feta tart
Mini bruschetta on sourdough crouton
Coffin Bay oysters w finger lime dressing
Smoked salmon bellini w sour cream and chives
Brie w strawberry and quince on crackers
Selection of sushi w wasabi and pickled ginger
Pumpkin hummus w dukkah on rye

Selection of 3 hot, 3 cold – \$30pp

Selection of 5 hot, 5 cold – \$40pp

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BEVERAGES

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AIRLIE BEACH PACKAGE

Brown Brothers Origins Series (choose 1 white and 1 red)
Chardonnay
Sauvignon blanc
Cabernet sauvignon
Merlot

Includes:
Brown Brothers Origin Series Prosecco
Local beers/ciders
Soft drinks

Service per person: two hours for \$40pp and additional hours at \$8pp an hour

WHITSUNDAY PACKAGE

White and red selection (choose 1 white and 1 red)
Squealing Pig pinot gris
Oyster Bay sauvignon blanc
Wynn's Coonawarra Estate shiraz
Oyster Bay pinot noir

Includes:
Brown Brothers Origin Series Prosecco
Local beers/ciders
Soft drinks

Service per person: two hours for \$45pp and additional hours at \$10pp an hour

BARRIER REEF PACKAGE

White and red selection (choose 1 white and 1 red)
Broken Wood chardonnay
Devils Corner sauvignon blanc
Katnook Estate cabernet sauvignon
Smith & Hooper merlot

Includes:
Veuve Clicquot NV
Local and international beers/ciders
Soft drinks

Service per person: two hours for \$55pp and additional hours at \$15pp an hour





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NOTES

Lined area for writing notes.

