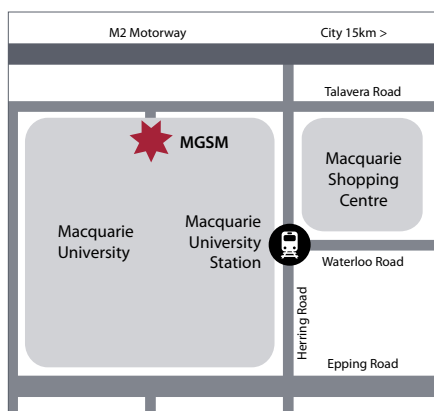


MGSM Macquarie Park Executive Conference Centre

Thank you for your interest in the MGSM Macquarie Park Executive Conference Centre as a venue for your next event.



The MGSM Macquarie Park Executive Conference Centre is a dedicated, modern purpose-built learning centre offering state-of-the-art conferencing facilities, executive style accommodation, and superb dining and recreational facilities.

Located at the Macquarie Graduate School of Management, which is situated in a quiet rural setting on the picturesque grounds of the Macquarie University Campus at North Ryde, just 15kms northwest of the Sydney CBD and only 25kms from Sydney airport, the MGSM Executive Hotel and Conference Centre is the ideal venue for your meeting, conference or special event.

We look forward to working with you on your proposed event.

If you have any further queries or if you would like to visit us here at the MGSM Executive Conference Centre, please do not hesitate to contact us via conferences@mgsm.edu.au or on Freecall **1800 800 803**.

MGSM
EXECUTIVE
CONFERENCE CENTRES



DAY CONFERENCE PACKAGE

\$90.00 Per Person Per Day
(Minimum numbers apply*)

ON ARRIVAL

Espresso Coffee, an Assortment of Teas and Chilled Juices

MORNING TEA

Espresso Coffee, an Assortment of Teas, Chilled Juice, Fruit Bowl and
Chef's Selection of Bakery Items, Muesli Bars, Dried Fruits and Nuts

LUNCH

Buffet including a Chef's Selection of Hot and Cold Dishes
With Fresh Bread Rolls, Garden Salads, Fruit Platter, Selection of Desserts and
Espresso Coffee, an Assortment of Teas and Chilled Juices

AFTERNOON TEA

Espresso Coffee, an Assortment of Teas, Chilled Juice, Fruit Bowl and
Chef's Selection of Bakery Items, Muesli Bars, Dried Fruits and Nuts

MEETING ROOM

One Meeting Room Equipped with Data/Multi Media Projection Unit,
Flip Chart Easel and Paper, Fixed Whiteboard and Markers,
Chilled Water and Mints, Conference A4 Note Pads and Pens

BREAK-OUT SYNDICATE ROOM

One Break-Out Room Equipped with Desktop Computer and Network Access,
Flip Chart Easel and Paper, Fixed Whiteboard and Markers,
Chilled Water and Mints, Conference A4 Note Pads and Pens

Also Included Complimentary as Part of this Package:

Access to MGSM's Security Car Park
Wireless Internet

(*A Room Hire Surcharge will Apply for Less than 20 Delegates)

COMPLETE MEETING PACKAGE

\$370.00 Per Person Per Day

SINGLE OVERNIGHT ACCOMMODATION

All Rooms have Wireless Internet, Television with Foxtel, Ironing-Board, Hairdryer and Safe Deposit Box.

BREAKFAST

Traditional Hot Buffet Breakfast plus Cereals, Fresh Fruit, Berry and Yoghurt Shots, Mixed Berry Cups, Fruit and Nut Bars, Espresso Coffee, an Assortment of Teas and Chilled Juices

MORNING TEA

Espresso Coffee, an Assortment of Teas, Chilled Juice, Fruit Bowl and Chef's Selection of Bakery Items, Muesli Bars, Dried Fruits and Nuts

LUNCH

Buffet including a Chef's Selection of Hot and Cold Dishes With Fresh Bread Rolls, Garden Salads, Fruit Platter, Selection of Desserts and Espresso Coffee, an Assortment of Teas and Chilled Juices

AFTERNOON TEA

Espresso Coffee, an Assortment of Teas, Chilled Juice, Fruit Bowl and Chef's Selection of Bakery Items, Muesli Bars, Dried Fruits and Nuts

DINNER

Two Course Set Dinner Menu with Espresso Coffee and Tea
(Private Room Hire and Beverages not Included)

MEETING ROOM

One Meeting Room Equipped with Data/Multi Media Projection Unit, Flip Chart Easel and Paper, Fixed Whiteboard and Markers, Chilled Water and Mints, Conference A4 Note Pads and Pens

BREAK-OUT SYNDICATE ROOM

One Break-Out Room Equipped with Desktop Computer and Network Access, Flip Chart Easel and Paper, Fixed Whiteboard and Markers, Chilled Water and Mints, Conference A4 Note Pads and Pens

Also Included Complimentary as Part of this Package:

Access to MGSM's Security Car Park

Wireless Internet

DAILY CONFERENCE ROOM HIRE

165/7, 265/7	\$900.00
Caltex Theatre 121	\$800.00
Unilever 101, Woolworths 102, Westpac 103, 145, 147	\$550.00
Rooms 167, 267, 248	\$600.00
Rooms 165, 265	\$550.00
AGL 122	\$350.00
Syndicate/Break-Out Room Hire	\$250.00

**All Meeting and Break-Out Rooms have Ample Natural Light
(except for Theatres 121, 145 and 147)
with Ergonomic Chairs for Your Added Comfort**

Included Complimentary as Part of Conference Room Hire:

Data/Multi Media Projection Unit

Flip Chart Easel and Paper

Fixed Whiteboard and Markers

Chilled Water and Mints

Conference A4 Note Pads and Pens

Access to MGSM's Security Car Park

Wireless Internet



CONFERENCE ROOM CAPACITIES

Conference Room	Area (m ²)	Height (m)	Theatre	Classroom	U Shape	Clusters	Boardroom	Room Hire
Unilever Theatre 101	80	3.5	48	48	–	–	–	\$550
Woolworths Theatre 102	87	3.5	55	55	–	–	–	\$550
Westpac Theatre 103	80	3.5	55	55	–	–	–	\$550
Caltex Theatre 121	93	4.7	70	70	–	–	–	\$800
122 AGL	50	2.8	30	20	16	20	12	\$350
Theatre 145	74	2.8	45	45	–	–	–	\$550
Theatre 147	74	2.8	45	45	–	–	–	\$550
165	77	2.8	48	30	18	24	15	\$550
167	103	2.8	72	50	25	36	18	\$560
165/7	180	2.8	150	100	40	72	40	\$900
265	77	2.8	48	30	18	24	15	\$550
248	90	2.8	72	55	25	36	24	\$600
267	103	2.8	72	50	25	36	18	\$600
265/7	180	2.8	150	100	40	72	40	\$900



MGSM AUDIO VISUAL EQUIPMENT

Portable/Fixed Data Projection + Laptop	\$135.00
Electronic Whiteboard	\$170.00
Additional Flip Chart Easels	\$35.00

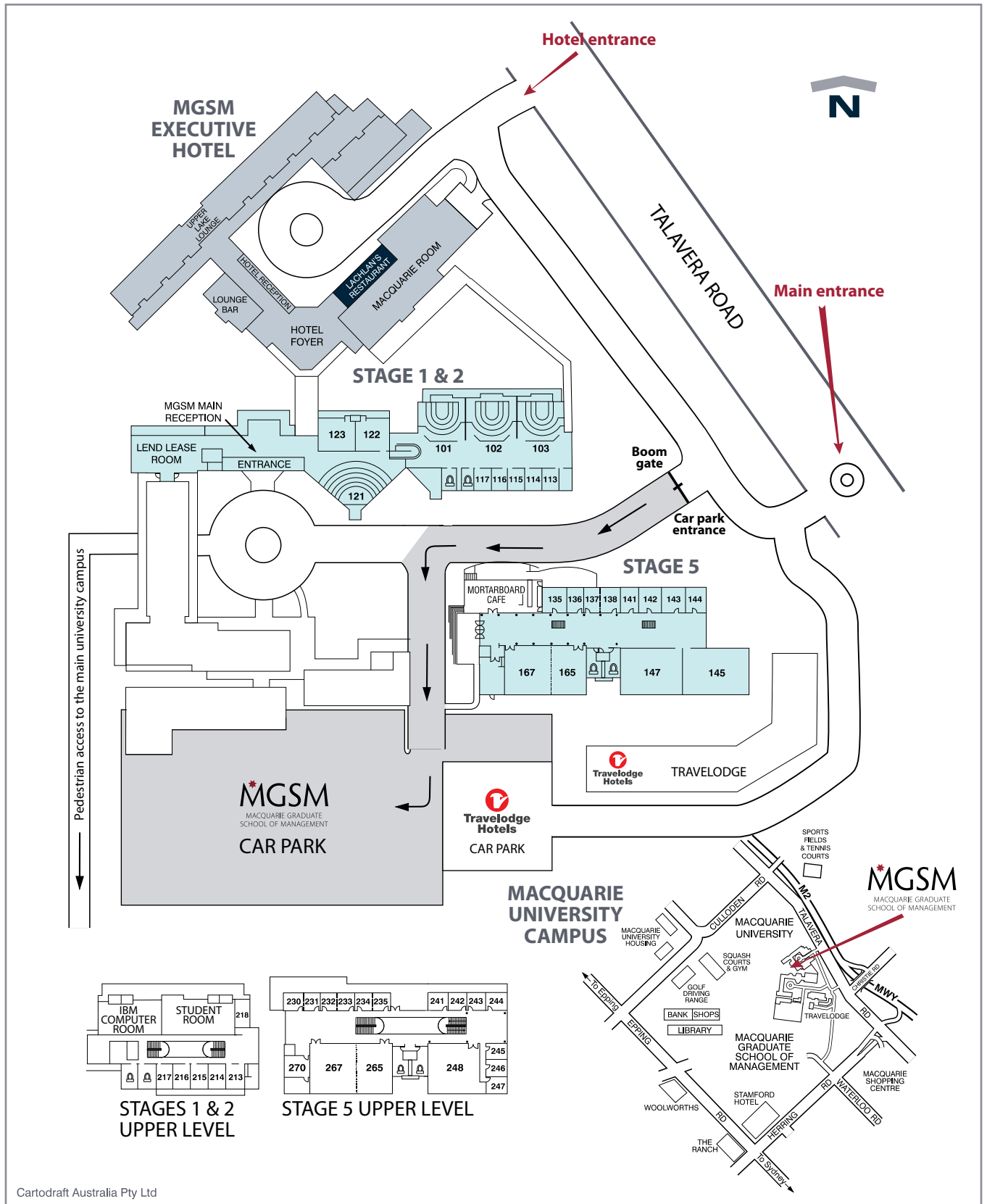
MGSM Audio Visual External Equipment

1 Wireless Microphone and 2 Speakers	\$270.00
2 Wireless Microphone and 2 Speakers	\$340.00
1 Wireless Microphone and Receiver Kit	\$150.00
DVD Video Camera and Tripod	\$160.00
32 Inch LCD TV	\$135.00
32 Inch LCD TV and DVD	\$190.00

Prices apply to MGSM equipment and are subject to availability.
External hire prices apply if MGSM equipment is unavailable.

MACQUARIE GRADUATE SCHOOL OF MANAGEMENT

99 Talavera Road, Macquarie Park NSW 2113. Telephone (02) 9850 9200



BREAKFAST MENUS

FULL SERVICE

\$32.00 Per Person

Fruit Plate on Arrival

Bacon, Sausage, Scrambled Eggs, Hash Brown

Grilled Tomato, Mushrooms

Toast and Pastries

Mixed Juices, Tea and Coffee

HOT BUFFET

\$30.00 Per Person

Traditional Hot Buffet Breakfast plus Cereals, Fresh Fruit,

Berry and Yoghurt Shots, Mixed Berry Cups,

Fruit and Nut Bars

Espresso Coffee, Tea and Chilled Juice

CONTINENTAL

\$21.00 Per Person

Mixed Bakery Items and Assorted Croissants

Fruit Platter, Fruit and Nut Bars

Berry and Yoghurt Shots

Mixed Berry Cups

Espresso Coffee, Tea and Chilled Juices

WORKING LUNCHEON

\$42.00 Per Person

ASSORTED GOURMET SANDWICHES

Lavosh, Multigrain, Turkish, Onion Poppy

with Assorted Filling

OR

ASSORTMENT OF GOURMET PIES

Vegetable

Beef and Mushroom

Chicken

OR

ASSORTMENT OF QUICHE

Spinach, Ham, Mushroom, Tomato

Included as part of package:

2 x Chef's Selection Salads

Seasonal Fresh Fruit Platter

Espresso Coffee, Assortment of Teas

(Maximum 20 Guests)



STANDARD BUFFET MENU

\$48.00 Per Person

COLD SELECTION

Basket of Fresh Baked Breads and Loaves
Antipasto Platter
Continental Cold Cut Display
Chef's Selection of Salads with Dressings and Condiments

RICE AND POTATO SELECTION (SELECT ONE)

Garlic Mash
Roast Chats with Rosemary
Fried Rice
Steamed Jasmine Rice

HOT SELECTION (CHOICE OF THREE)

Beer Battered Flathead with Lime Aioli
Crumbed Whiting with Tartare Sauce
Lamb Provencale
Beef Bourguignon
Butter Chicken
Sweet and Sour Pork
Vegetable and Tofu Stir Fry

DESSERTS

Fresh Sliced Seasonal Fruit
Selection of Australian Cheeses with Dry Fruits,
Lavosh and Crackers
Espresso Coffee, Assorted Teas and Herbal Infusions

(Surcharge Applies for Less Than 20 Guests)

VEGETABLE SELECTION (SELECT ONE)

Steamed Seasonal
Stir Fried
Roasted Seasonal



DELUXE BUFFET MENU

\$62.00 Per Person

COLD SELECTION

Basket of Fresh Baked Bread and Loaves

Antipasto Platter

Continental Cold Cuts Display

Assortment of Sushi and Sashimi Platters with Soy,
Ginger and Wasabi Sauce

Chef's Selection of Salads Dressings and Condiments

HOT SELECTION (SELECT FOUR)

Seared Atlantic Salmon with Caper and Dill Salsa

Crumbed Whiting and Tartare Sauce

Grilled Barramundi with Balsamic Glaze

Beer Battered Flathead with Lime Aioli

Roast Mustard Crust Beef with Jus

Roast Pork with Crackling and Apple Compote

Pumpkin Ravioli with Lemon Oil and Basil

Thai Green Chicken Curry

Pan Fried Veal Medallions with Mustard Jus

Roast Lemon and Garlic Chicken

Wild Mushroom and Tofu Stir-Fry

Beef Bourguignon

Sweet and Sour Pork

Stir Fry Vegetables and Hokkien Noodles

VEGETABLES (SELECT ONE)

Steamed Seasonal

Stir Fried

Roasted Seasonal

RICE AND POTATO (SELECT ONE)

Saffron Rice

Pilaf Rice

Steamed Rice

Roast Potatoes with Rosemary

Creamy Mash

Fried Potatoes

DESSERTS

Selection of Cakes and Pastries

Fresh Sliced Fruits

Selection of Australian Cheese with Dried Fruits,
Lavosh and Crackers

Espresso Coffee, an Assortment of Teas and Chilled Juice

(Surcharge Applies for Less Than 20 Guests)



PREMIUM BUFFET MENU

\$72.00 per Person

SEAFOOD SELECTION

Fresh Prawns with Lemon and Lime Sauce
Oysters with a Selection of Champagne Jelly, Caper Salsa,
and Dressings
Smoked Salmon and Dill
Steamed Mussels with Shallots and Ginger
Poached Salmon

COLD SELECTION

Basket of Fresh Baked Breads and Loaves
Antipasto Platter
Assortment of Sushi and Sashimi Platters with Soy,
Ginger and Wasabi Sauce
Chef's selection of Salads with Dressings and Condiments

HOT SELECTION (SELECT FIVE)

Salmon with Caper and Dill Salsa
Roast Veal Backstrap with Wild Mushroom Ragù
Garlic and Lemon Roast Chicken
Red Thai Lamb Curry
Slow Roast Chinese Pork with Shallots and Ginger
Tandoori Chicken with Raita
Grilled Barramundi with Semi-Dried Tomatoes
and Asparagus
Pan Fried Veal Medallions with Garlic Field Mushrooms
Mustard Crusted Beef Sirloin
Slow Roast Lamb with Fresh Herbs and Lemon
Tofu and Vegetables with Hokkien Noodles
Spinach and Ricotta Ravioli with Cream and Basil Sauce

VEGETABLES (SELECT ONE)

Steamed Broccoli
Cauliflower Mornay
Steamed Seasonal Vegetables
Stir Fried
Roasted Seasonal

RICE AND POTATO (SELECT ONE)

Roast Potatoes with Rosemary
Garlic Mash
Fried Potatoes
Pilaf Rice
Steamed Herb Rice

DESSERTS

Selection of Cakes, Tortes, and Pastries
Fresh Sliced Fruits
Selection of Australian Cheeses with Dried Fruits,
Lavosh and Cracker
Espresso Coffee, an Assortment of Teas and Chilled Juice

(Surcharge Applies for Less Than 20 Guests)



BBQ MENU PACKAGE

\$62.00 per Person

COLD SELECTIONS

Antipasto Platter
Chef's Selection of Salads
With Condiments and Dressings

BREAD, SAUCES AND CHUTNEYS

Basket of Fresh Baked Breads and Loaves
Tomato, Barbecue, Chilli Sauce,
Mustards and Chutneys

HOT SELECTIONS

Ocean Trout Fillets with Lemon and Dill
Gourmet Lamb and Cumin Sausage
Mustard Coated Sirloin Steaks
Chicken Thighs with Ginger and Soya
Corn on the Cob
Roasted Chats with Garlic and Rosemary

DESSERTS

Chef's Selection of Desserts

Or

Sliced Seasonal fruits
Selection of Australian Cheeses with Dried Fruits,
Lavosh and Cracker
Espresso Coffee, an Assortment of Teas and Chilled Juice

(Surcharge Applies for Less Than 20 Guests)

BANQUET MENU PACKAGES

**Prices are Per Person
Based on One Selection Per Course**

Entrée or Soup / Main Course	\$50.00
Main Course / Dessert	\$50.00
Entrée / Main Course / Dessert	\$60.00
Soup / Entrée / Main Course / Dessert	\$68.00

Alternate Drop Selections are Available at an
Additional \$6.00 Per Person.

Banquet Menus include:

Dinner Rolls
Bowls of Seasonal Vegetables
Espresso Coffee, an Assortment of Teas and Mints

SOUP

Butternut Pumpkin

Lime and Ginger

Traditional Minestrone

Herb Mascarpone

Potato, Leek and Watercress

Fried Leeks

Roasted Roma Tomato

Pesto Crème

Continued next page

Mexican Style Lentil

Olive Bruschetta

Cream of Wild Mushroom

Truffle Oil

Cumin Spiced Sweet Potato and Coconut

Fresh Coconut Shavings

Sweet Corn Chowder

Basil Oil

ENTRÉE SELECTION

Charmoula Lamb Tenderloin (GF)

With Eggplant, Chickpea and Orange Salad

Grilled Quail with Apple (GF)

With Pistachio and Witlof Salad

Smoked Ocean Trout

With Roquette, Red Onion Capper Salsa,
Dill Aioli on Ciabatta

Slow Roast Tomato (V)

With Onion Confit, Grilled Asparagus, Persian Feta
and Balsamic Reduction

Sichuan Prawn (GF)

With Cucumber, Coriander and Roquette Salad with
Shallot and Garlic Dressing

Rare Thai Beef

With Asian Noodle and Vegetable Salad

Buffalo Mozzarella (GF)(V)

With Pear, Fennel and Pickled Onion Salad

Antipasto Plate (GF)

Bresaola, Olives, Grilled Eggplant, Zucchini and
Capsicum Antipasto Plate

Smoked Salmon (GF)

Mixed Leaf, Cappers, Red Onion, and Cucumber Salad
with Citrus Dressing

Peppered Veal Backstrap (GF)

With Semi-Dried Tomato and Asparagus Salad

**(V) Vegetarian
(GF) Gluten Free**

Continued next page



BANQUET MENU PACKAGES (CONTINUED)

MAIN COURSE SELECTION

Char Grilled Chicken (GF)

Lemon Polenta, Warm Greek Salad and House Pesto

Marinated Lamb Rump

Roast Kipfler Potatoes, French Beans Wrapped in Prosciutto and Jus

Veal Medallions (GF)

Potato and Herb Rosti, Wilted Spinach and Mushroom Jus

Crisp Skin Salmon (GF)

Roast Kipfler Potatoes, Pea and Mint Puree

Pan Fried Chicken

Bacon and Truffle Potatoes, Pumpkin Puree and Rosemary Jus

Roast Lamb Rack (GF)

Garlic Mash, Asparagus, Rosemary Jus and Salsa Verde

Char Grilled Beef Tenderloin (GF)

Potato Gratin, Grilled Mushrooms, Spinach and Mulled Wine Jus

House Smoked Salmon (GF)

Pilaf Rice, Zucchini Fritter and Mustard Glaze

Wild Mushroom Risotto (GF) (V)

Horse Radish Cream and Fresh Shaved Parmesan

Char Grilled Asparagus (GF) (V)

Roast Tomatoes, Onions and Lemon Garlic Feta Cheese

(V) Vegetarian
(GF) Gluten Free

DESSERT SELECTION

Chocolate Fondant

With Strawberry Mint and Champagne Salad

Sticky Date Pudding

With Caramel Sauce and Cream

Crème Brûlée (GF)

With Mixed Berry Compote

Fresh Sliced Seasonal Fruit (GF)

With Passionfruit Yoghurt

Pear and Chocolate Crumble

With Cinnamon Cream

Traditional Tiramisu

With Shaved Chocolate

Orange Poppy Seed Butter Cake

With Lemon Curd and Cream

Australian Cheeses (GF)

With Dried Fruit, Quince Paste and Crackers

(V) Vegetarian
(GF) Gluten Free



CANAPÉS AND COCKTAIL MENUS

Menu 1 – Approx. 0.5 Hour Function, 5 Pieces per Person - \$22.00 per Person

Menu 2 – Approx. 1 Hour Function, 6 Pieces per Person - \$25.00 per Person

Menu 3 – Approx. 1 to 1.5 Hour Function, 8 Pieces per Person - \$31.00 per Person

Menu 4 – Approx. 2 Hour Function, 10 Pieces per Person - \$37.00 per Person

Please make your selection from the following

COLD SELECTION

Smoked Salmon and Dill Tartlets with Salsa Verde
Duck and Shallot Pancakes with Hoi Sin
Vietnamese Rice Paper Rolls with Nam Jim
Feta, Cherry Tomato and Onion Jam Tartlets
Rare Roast Beef and Horseradish Cream on Croutons
Zucchini and Herb Fritter with Pear and Blue Cheese
Wild Mushroom and Mascarpone Tartlets
Brie and Roast Pumpkin on Croutons
Tomato, Basil and Bocconcini Bruschetta
Nori Rolls with Light Soy
Fresh Oysters with Champagne Jelly
Rare Lamb with Mint Aioli on Croutons

HOT SELECTION

Thai Style Fishcakes with Ginger and Soy
Beef Mignon Wrapped in Prosciutto
Scallops with Seaweed Salad
Variety of Mini Quiches
Roast Tomato, Fetta and Thyme Tartlets

Crab and Zucchini Fritters with Lime Aioli
Lamb Kofta with Minted Yoghurt
Moroccan Meat Balls with Tomato Harrissa
Chermoula Grilled Prawns
Peppered Beef on Potato Rosti
Chicken Skewers with Peanut Sauce
Smoked Chicken with Semi Dried Tomato Pesto

SUBSTANTIAL CANAPÉS

\$7.00 per Canapé per Person

Mini Beef Burgers with Beetroot and Cheese
Crumbed Fish and Chips with Chunky Tartare Sauce
Sticky Salmon with Jasmine Rice
Butter Chicken with Saffron Rice
Spinach and Ricotta Ravioli with Basil Sauce
Mustard Crusted Beef with Garlic Mash
Sausages and Grilled Onion with Creamy Mash

Continued next page



CANAPES AND COCKTAIL MENUS (CONTINUED)

COCKTAIL PLATTERS

Three Dips Platter – \$69.00

Guacamole Dip, Smoked Salmon Dip and Eggplant and Salsa Dip served with Corn Chips

Asian Platter – \$115.00 Approx. 50 Pieces

Vegetarian Vietnamese Rolls, Selection of Sushi, Chinese Chicken Pancakes, Thai Beef Wraps, Prawn and Peanut Dip with Rice Crackers, Honey Soy Marinated Chicken Wings

Antipasto Platter

Small – \$65.00, Large – \$115.00

Cured Meats, Smoked Salmon, Salami, Dolmades, Semi-dried Tomatoes, Olives, Feta and Roasted Vegetables

Cheese and Fruit Platter

Small – \$30.50, Large – \$54.50

Selection of Australian Cheeses with Crackers and Seasonal Fresh and Dried Fruit

Cheese Only Platter – Small – \$29.50, Large – \$53.00

Seasonal Fresh Fruit Only Platter – Small – \$22.00

Medium – \$33.00, Large – \$50.00

After Work Beers Platter – \$96.00

Mini Pies, Mini Sausage Rolls, Mini Chilli Beef Burgers and Mini Hot Dogs with Caramelised Onions and Mustard

Sushi Platter

Small (50 pieces) – \$118.00, Large (100 pieces) – \$235.00

Selection of Sushi, (California Rolls, Prawn and Salmon)



STANDARD BEVERAGE PACKAGE

Mineral Water
 Fresh Fruit Juices
 Full Strength Beer – Carlton Cold
 Low Alcohol Beer – Boags Premium Light
 Sparkling Wine – Henkell Trocken
 House White Wine
 House Red Wine

Service Period

1 Hour	\$20.00 per person
1.5 Hours	\$24.00 per person
2 Hours	\$28.00 per person
2.5 Hours	\$32.00 per person
3 Hours	\$34.00 per person
4 Hours	\$40.00 per person

PREMIUM BEVERAGE PACKAGE

Mineral Water
 Fresh Fruit Juices
 Full Strength Beer – Crown Lager
 Low Alcohol Beer – Boags Premium Light
 Sparkling Wine – Rolling Sparkling Pinot Grigio
 White Wine – Rolling Chardonnay
 Red Wine – Rolling Cabernet Merlot

Service Period

1 Hour	\$24.00 per person
1.5 Hours	\$28.00 per person
2 Hours	\$32.00 per person
2.5 Hours	\$36.00 per person
3 Hours	\$42.00 per person
4 Hours	\$46.00 per person

