

Treacy Conference Centre



126 The Avenue, Parkville

Postal Address: PO Box 851, Parkville Vic 3052

Telephone: 03 8359 0101

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Email: info@treacycentre.com.au

Website: www.treacycentre.com.au

Location

Treacy Conference Centre is sited at 126 The Avenue, Parkville [Melway Map 29 Ref F12]. The nearest cross street, the corner on which the Centre is located, is Walker Street. The Avenue runs parallel to Royal Parade. Treacy Conference Centre is 3kms from the City of Melbourne, 20km from Tullamarine Airport and just minutes away from the Zoo, State Netball and Hockey Centre and Melbourne University. The spectacular surroundings and buildings create a relaxed and welcoming atmosphere, which is perfect for corporate functions and receptions.

How to get to Treacy Conference Centre

Public Transport

If you are utilising public transport, Tram 19 runs frequently from the corner of Elizabeth Street and Flinders Street. The trip should take approximately 15 minutes to reach Tram Stop 16, which is the destination located on the corner of Royal Parade and Walker Street. From the tram stop it is a two-minute walk down Walker Street to the Conference Centre.

An alternative is to catch the Upfield Line train to Royal Park station. This service runs from all city stations every 20 minutes. A timetable is available online at www.victrip.com.au/timetables.

Parking

On weekdays between 7:30am and 6:30pm, up to 11-hour metre parking is available on The Avenue (Park side) and Walker Street at \$0.60 per hour. Please bring exact money for this purpose as metres do not give change.

Royal Parade also offers limited parking. Free parking is available at the Zoo carpark located closest to The Avenue, situated on Elliot Avenue, which is only a short walk from the Conference Centre.

Overnight Accommodation

A self-contained accommodation area provides eight single rooms with three shared bathrooms, a laundry and kitchen facilities.

A self-serve light breakfast is included in the accommodation price.

\$60.00 per night per person

(exclusive of GST)

2009 Conference Room Rates

Conference Area	Room Capabilities				Room Hire Rates	
	Theatre	Class-room	U-shape	Board	Half Day \$	Full Day \$
Edmund Rice Room	205	N/A	45	N/A	N/A	550
Treacy	110	80	45	40	N/A	445
Carroll	50	30	28	20	220	290
Daly	N/A	N/A	N/A	10	150	180
Callan	N/A	N/A	N/A	10	150	180
Waterford	N/A	N/A	N/A	14	150	195
Mary Rice	50	30	28	20	220	290
Dowling	N/A	N/A	N/A	10	150	180

(All prices are exclusive of GST)

Please note: Treacy and Edmund Rice rooms have a minimum spend of \$1,000.00 including room hire, catering and equipment hire.

Terms and Conditions

Charges

All charges will be reviewed on a six monthly basis

Room Hire Prices

Room Hire Rates are detailed in the above rate schedule

Full Day Rate: based on 8:30am - 4:30pm

Half Day Rate: based on maximum 4.5 hours

Evening Rate: based on maximum 4.5 hours

Full Day rate will apply where evening functions extend beyond 4.5 hours

The Half Day rate applies only to events held between 8am – 12.30 or 1pm – 5pm

Bookings

Confirmation of bookings is required within 14 days of the initial booking. A deposit of the room hire cost/s must accompany the confirmation of booking. **Your booking will not be confirmed until the deposit is received by the Treacy Conference Centre, unless agreed with by Centre Management.**

Cancellations

Where events are cancelled within 60 days of being held, the deposit is non-refundable and full room hire charges will be applied. If other costs have been incurred these costs will also be charged.

Staffing

From time to time the nature of the event may require additional or specialist staffing. If this is the case, negotiations will be entered into at the time of arranging bookings.

Equipment Available

Electronic Whiteboard*, Data Projector*, Video Camera*, TV/DVD/VCR, Overhead Projector, Whiteboard, Flip Chart, Screen, Microphone/Amplifier

- Fees apply
- Many groups using this Centre are GST exempt, therefore all prices are GST exclusive.

Confirmation Details

Details of room set up, equipment needs, approximate numbers attending and catering needs are required 14 days prior to the event.

Confirmation of exact numbers is required 7 working days prior to event. **The numbers confirmed 7 days prior to the event will be the minimum amount payable.**

Posters, Signs and other Notices

Treacy Conference Centre requests that posters, signs or other notices are not placed on walls or doors. Mobile display boards may be requested to accommodate these.

Smoking

Treacy Centre is a smoke-free environment

Catering

The Centre has adopted the requirements of the Food Safety Program. The Program protects the health and safety of our customers, which we aim to do by providing the highest quality catering service. The Centre will provide all food and beverages.

It is requested that no food be taken into the conference rooms.

We are able to cater to most special dietary requirements.

* Minimum number required for a-la-carte/buffet meals is 25 people

* A minimum 10% surcharge applies to catering on weekends, due to extra staffing costs

Catering

Prices are exclusive of GST

Beverages

Tea and coffee
\$2.00 per person

Juice
\$1.00 per person

Iced Water and Mints
\$0.50 per person

Breakfast (minimum of 15)

Option 1

Cereal, seasonal fruit, yoghurt, toast with selection of spreads, juice, coffee and tea
\$12.00 per person

Option 2

Sausages, bacon, eggs, mushrooms and tomato on toast with juice, coffee and tea
\$17.00 per person

Option 3

Assorted savoury croissants with juice, coffee and tea
\$12.00 per person

Morning Tea/ Afternoon Tea

Freshly brewed coffee and tea
\$2.00 per person

Muffins, danish, scones and slices
\$5.00 per person

Gourmet biscuits
\$4.00 per person

Lunch Options

Sandwiches

6 point mixed sandwiches with a selection of fillings, fruit platter and

Freshly brewed coffee and tea

\$15.50 per person

Baguettes also available on request

Gourmet Sandwiches

*Includes fruit platter and freshly brewed coffee and tea

Smoked salmon, lemon crème cheese, avocado, tomato, capers and salad mix

Ham, semi sun dried tomato, Brie cheese, seeded mustard and salad mix

Chicken, semi sun dried tomato, avocado, vintage cheddar, fruit chutney and salad mix

Salami, roast capsicum spread, tomato, eggplant, spanish onion and lettuce

Turkey, avocado, cranberry, Brie, onion and salad greens

Basil pesto spread, onion, avocado, tomato, cucumber, eggplant and mixed salad

6 point - \$17.00 per person

Mixed sandwiches served with finger food, fruit platter,

freshly brewed coffee and tea

\$20.00 per person

As above, with gourmet sandwiches **\$20.00 per person**

A variety of freshly prepared salads \$20.00 per person

Soup of the day in a mug with crusty bread rolls, freshly brewed coffee and tea

\$8.00 per person

Soup of the day in a mug with mixed sandwiches, freshly brewed coffee and tea

\$17.00 per person

Soup of the day in a mug with gourmet sandwiches, freshly brewed coffee and tea

\$20.00 per person

Cheese platter

\$4.50 per person

Fruit Patter

\$3.00 per person

Dinner Options

We offer the choice of buffet dinner or an extensive a-la-carte menu

Additional charges apply to groups of less than 25 A 10% surcharge applies to catering on weekends, due to extra staffing costs

Menu Option 1

Soup, buffet and dessert: \$42.00 per person

Menu Option 2

Canapés, buffet and dessert: \$45.00 per person

Menu Option 3

Soup and buffet: \$35.00 per person

Menu Option 4

Canapés and buffet: \$37.00 per person

Menu Option 5

Buffet and dessert: \$37.00 per person

Buffet Options - Minimum of 25 people

Buffet comes with your choice of soup OR a selection of four canapés, as well as a selection of hot Roast Porterhouse Beef, Lamb or Pork served with the appropriate condiments.

All buffets come with cold meat platters, antipasto platters, wok-fried vegetables, creamy garlic potato mash, a selection of baked breads and a variety of freshly prepared salads, all served with the appropriate condiments.

To conclude, a selection of desserts is available,

Our chef is pleased to tailor menus to suit your specific requirements and finalise the range of menu options that you would like to offer your guests

Please see over for menu selections

Buffet Options – Minimum of 25 people

Soup (choose one)

Pumpkin, sweet chilli and coconut

Potato and leek

Chicken, chilli and lime

Roast vegetable

French onion soup and Parmesan cheese

Curry Laksa

Carrot, ginger and almond

Broccoli and blue cheese

Cream of fennel

Canapés Choose 4 from the following:

Parmesan crusted fish gourgons with tartare sauce

Sausage and vegetable rolls

Assorted mini quiches

Crumbed vegetarian risotto balls with blue cheese

Smoked Salmon blinis with lemon cream cheese

Oysters Kilpatrick and Florentine

Lemon and ginger prawn skewers

Poached chicken and herb sandwiches

A selection of fresh sushi with hot wasabi mayonnaise

Mini bruschetta toasts

Rice paper rolls with ponzu dipping sauce

Tomato, bocconcini and basil pizzas

Marinated porterhouse beef skewers

Beef teriyaki strips atop a garlic crouton

Scallops served in shell with a creamy leek sauce

Desserts

Fruit salad served with a scoop of vanilla ice cream

Tira Mi Su finished with a dollop of vanilla cream and a light dusting of cocoa

Lemon citrus tart served with a lemon syrup

Sticky date pudding with butterscotch sauce

Chocolate mousse topped with chocolate curls

Passionfruit cheesecake topped with a piped spiral of passionfruit

Individual fruit tarts accompanied by double whipped cream and a range of seasonal berries

Chocolate pecan tarts garnished with raspberry coulis

Chocolate addiction cake ~ for the serious chocaholics

Dinner Menu

A-la-carte comes with a choice of soup OR four canapés, two main course meals and two desserts

* A minimum of 25 people for two main and two dessert options otherwise one main and dessert will be served

Option 1

Soup, two alternate mains and two alternate desserts: \$50.00 per person

Option 2

Canapes, two mains and two desserts: \$55 per person

Option 3

Soup and two mains: \$38 per person

Option 4

Canapes and two mains: \$42.00 per person

Option 5

Two mains and dessert: \$40 per person

Soup

Pumpkin, sweet chilli and coconut

Potato and leek

Chicken, chilli and lime

Roast vegetable

French onion soup and Parmesan cheese

Curry Laksa

Carrot, ginger and almond

Broccoli and blue cheese

Cream of fennel

(see over)

Canapés (Choose 4 from the following)

- Parmesan crusted fish gourgons with tartare sauce
- Sausage and vegetable rolls
- Assorted mini quiches
- Crumbed vegetarian risotto balls with blue cheese
- Smoked Salmon blinis with lemon cream cheese
- Oysters Kilpatrick and Florentine
- Lemon and ginger prawn skewers
- Poached chicken and herb sandwiches
- A selection of fresh sushi with hot wasabi mayonnaise
- Mini bruschetta toasts
- Rice paper rolls with ponzu dipping sauce
- Tomato, bocconcini and basil pizzas
- Marinated porterhouse beef skewers
- Beef teriyaki strips atop a garlic crouton
- Scallops served in shell with a creamy leek sauce
- Duck fillets on zucchini rostitis topped with caramelised onion

Mains

- Lamb Backstrap** served on roasted pumpkin disks with wilted spinach and a rich rosemary sauce
- Lamb Shanks** served over a parsnip and sweet potato mash dressed with a rosemary reduction
- Chicken Breast** wrapped in prosciutto served on a pea and mint risotto
- Marinated pork chops** served with braised red cabbage caramelised onion and apple sauce
- Scotch Fillet Steak** on Dijon potato mash with a wild mushroom ragout
- Japanese glazed Salmon fillet** served on spicy cucumber salad
- Pan fried barramundi** served with pumpkin mash topped with sauce vierge
- Vegetarian lasagne** served with seasonal vegetables
- Mildly spiced duck breast** served on julienned spring vegetables in a light vegetable broth
- Roasted Porterhouse** sliced over a creamy potato mash topped with a red wine jus
- Thai style **chicken, prawn and vermicelli noodle** salad

Desserts

Fruit salad served with a scoop of vanilla ice cream

Tira Mi Su finished with a dollop of vanilla cream and a light dusting of cocoa

Lemon citrus tart served with a lemon syrup

Sticky date pudding with butterscotch sauce

Chocolate mousse topped with chocolate curls

Passionfruit cheesecake topped with a piped spiral of passionfruit

Individual fruit tarts accompanied by double whipped cream and a range of seasonal berries

Chocolate pecan tarts garnished with raspberry coulis

Chocolate addiction cake ~ for the serious chocaholics

Cocktail Party (minimum 30 people)

MENU 1

Mini Pancakes with sliced salmon fillets and béarnaise sauce
Button mushrooms filled with scallop mousse
Balsamic marinated lamb cutlets
Garlic and lemon prawn skewers
Selections of oysters – Kilpatrick, Florentine and Natural
Curried chicken pies
Tomato, bocconcini and basil pizzettes
Crumbed risotto cakes with blue cheese
Beef teriyaki strips atop a garlic crouton
Scallops served in shell with a creamy leek sauce
Duck fillets on Zucchini Rostis with Orange Sauce
Parmesan crusted fish gourgons and homemade tartare sauce
An assorted selection of sushi
Lamb mignons with a basil pesto crust
Porterhouse beef skewers with an asian marinade
Poached chicken breast filled with spinach and brie sliced and served on water crackers
Crumbed chicken tenderloins
Variety of rice paper rolls with ponzu dipping sauce
Select eight of the above canapés to be served throughout the evening

\$28.00 per person

MENU 2

Party pies
Sausage and vegetable rolls
Assorted mini quiches
Homemade mini pizzas
Crumbed chicken strips with sesame mayonnaise
Vegetable skewers
Ham and pineapple vol au vents
Polynesian meat balls with mango and chilli chutney
Pork wontons with coriander and sweet chilli dipping sauce
Mini bruschetta
Potato, chive, chilli and leek balls
Crumbed fish bites
Assorted sandwiches
Marinated chicken drumettes
Cocktail samosas
Rare beef fillet en croute with creamed horseradish
Mini croissants with various fillings
Potato wedges with Sweet chilli and sour cream
Select eight of the above canapés to be served throughout the evening

\$19.00 per person

Beverage Options

A selection of high quality beverages are available as part of your meal

Carrington Brut Reserve	\$15 per bottle
Jacobs Creek Sparking	\$18 per bottle
Trilogy	\$22 per bottle
Lindeaur (New Zealand)	\$20 per bottle
Richmond Grove CS NV Brut	\$18 per bottle
Orlando Semillion Chardonnay	\$18 per bottle
Cellar Selection Chardonnay	\$18 per bottle
Jacobs Creek Sem Sauv, Chard, Riesling, Rose	\$18 per bottle
Orlando Range Shiraz	\$18 per bottle
Orlando Cellar Selection Shiraz	\$20 per bottle
Jacobs Creek Shiraz, Shiraz Cab, Cab Merlot, Merlot	\$18 per bottle
Jacobs Creek 3 Vines	\$24 per bottle
Whyndham Bin Range	\$23 per bottle
Richmond Grove Landmark Range	\$24 per bottle
Jacobs Creek Reserves	\$25 per bottle
George Wyndham	\$24 per bottle
Richmond Grove Ltd Release	\$26 per bottle
Gramps	\$25 per bottle
Crown Lager	\$5.50 per stubby
Victoria Bitter	\$5.00 per stubby
Cascade Premium Light	\$4.00 per stubby
Orange Juice	\$5.50 per 2 litre jug
Flavoured Mineral Water 1.25 litres	\$2.75 for 1.25 litres

Treacy Centre offers you an all inclusive beverage package including light and heavy beer, house red and white wine, sparkling wine, orange juice, soft drinks and waiting staff for the duration of the reception from \$27.50 per head

Treacy Conference Centre Booking Form

www.treacycentre.com.au

Location: 126 The Avenue Parkville Vic 3052
Mailing Address: PO Box 851 Parkville Vic 3052

Tel: 03 8359 0101
Fax: 03 8359 0103

Today's Date	
Date/s of Conference	
Time of Conference	
Number attending	
Name of Organisation	
Contact Person	
Address	
ABN	
Phone No	Mobile
Email	Facsimile
Comments	
Payment Details	
I enclose my cheque/money order (payable to Christian Brothers) or please debit my	
Mastercard	Visa American Express
Card No:	
Expiry Date:	Signature:

Equipment

Please circle

Electronic Whiteboard \$80

Data Projector \$80

TV

Microphone/Amplifier

Lecturn

Internet Connection

Whiteboard

Flip Chart

DVD/VCR \$20

O/H Projector

CD Player

Screen

Room

Please circle the room you require and the configuration you would prefer.

Treacy 96.48 m²

Theatre Style

Classroom

U-Shaped

Board Room

Carroll 53.69 m²

Theatre Style

Classroom

U-Shaped

Board Room

Edmund Rice

Theatre Style

Caberet

U-Shaped

Mary Rice

Theatre Style

Caberet

U-Shaped

Board Room

Please note: caberet configuration will be either round or rectangle tables dependant on the room booked.

The following rooms are Board Room Style Only:

Daly (10 People)

Waterford (14 People)

Callan (10 People)

Nash(10 People)

Catering Requirements

Please specify selection indicating quantity in the boxes provided

Arrival

Time required:.....

Tea & Coffee

Juice

Iced Water & Mints

Morning Tea

Time required:.....

Tea & Coffee

Juice

Muffins/Slices/Scones

Gourmet Biscuits

Lunch

Time required:.....

Tea & Coffee

Juice

6pt sandwiches

4pt Gourmet Sandwiches

6pt Gourmet Sandwiches

Finger Food & Gourmet

Finger Food & Sandwiches

All sandwich options are served with a fruit platter

Afternoon Tea

Time required:.....

Tea & Coffee

Juice

Cheese Platter

Gourmet Biscuits

Cakes & Slices

Fruit Platter

Fruit & Cheese Platter

Dinner

Time required:.....

Please indicate the dinner catering options you have chosen from our Treacy Conference Package

Please specify any special dietary requirements

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Treacy Conference Centre Accommodation Booking Form

www.treacycentre.com.au

Location: 126 The Avenue Parkville Vic 3052
Mailing Address: PO Box 851 Parkville Vic 3052

Tel: 03 8359 0101
Fax: 03 8359 0103

Today's Date	
Name	
Name of Organisation	
Address	
ABN	
Phone No	Mobile
Email	Facsimile
Dates for Accommodation	
From	To
Arrival Time	Departure Time 10am
Number of rooms(1-8)	
Any special requirements	
Payment Details	
I enclose /cheque/money order(payable to Christian Brothers) or please debit my	
Master Card	Visa Card
American Express	Expiriy Date.....
Card No:	
Signature	