




Where conferencing and hospitality meet.

THE
ANGLISS
CONFERENCE CENTRE

WWW.ANGLISS.EDU.AU

William
Angliss
Institute | Specialist centre
for foods, tourism,
hospitality & events



The Angliss Conference Centre
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WHAT WE OFFER

Thank you for considering The Angliss Conference Centre to host your next successful event.

The Angliss Conference Centre features five conference rooms that can accommodate up to approximately 300 people.

Our facilities are ideal for a range of small to medium events including:

- exhibitions
- trade shows
- cocktail events
- conferences
- training workshops
- corporate meetings
- seminars
- product launches

Located on the western fringe of Melbourne's central business district, The Angliss Conference Centre overlooks the Docklands precinct and the picturesque Flagstaff Gardens.

Hospitality is our business and we are recognised nationally for our professionalism, expertise and high quality facilities. From planning to completion, our dedicated Conference Centre team will ensure your function is a success.

For further queries or assistance:

Phone: (03) 9606 2512

Email: functions@angliss.edu.au

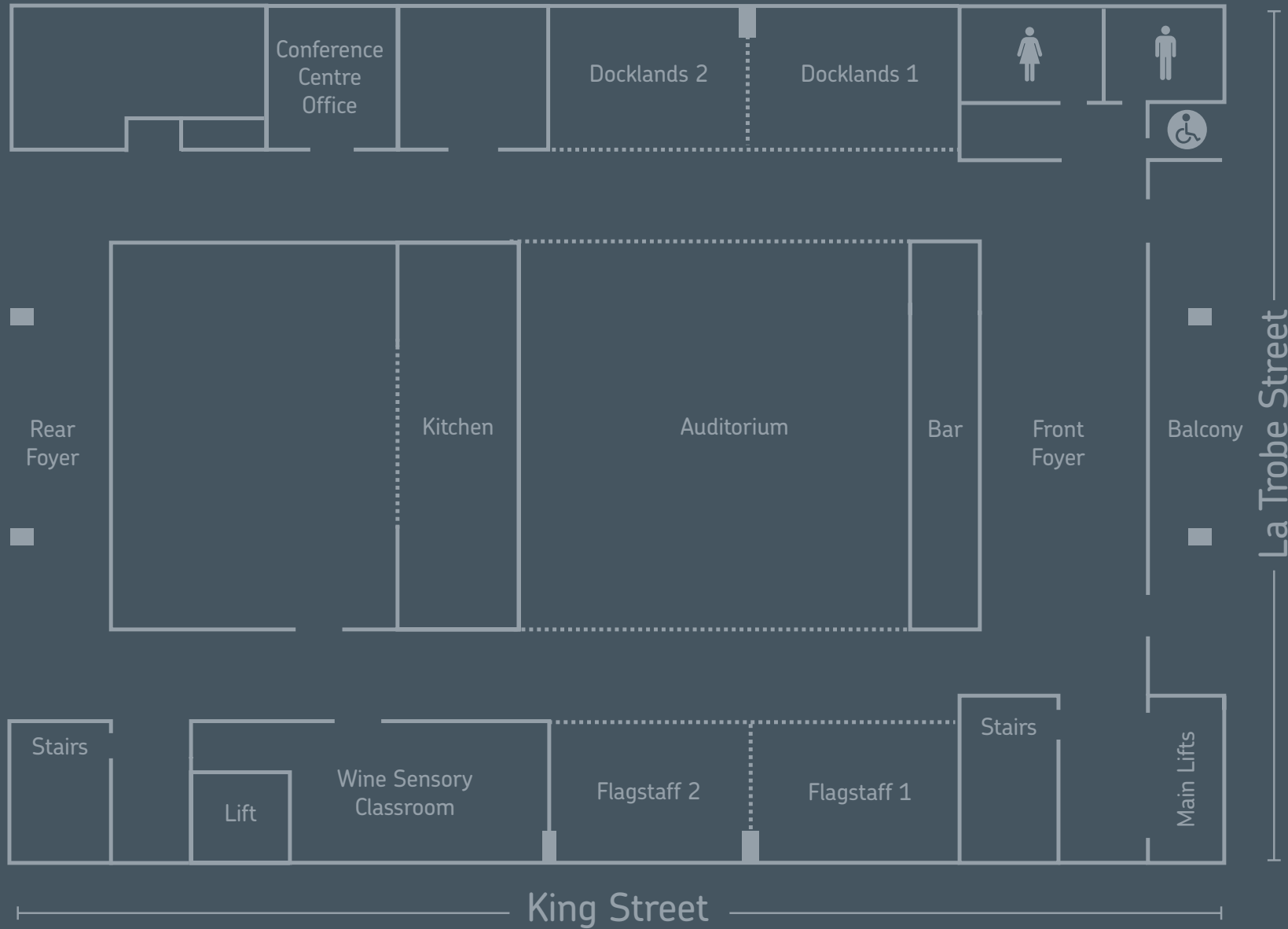




William Angliss Institute

“My company has been running events at Angliss for the past decade. The facilities have always been of a very high standard and the staff are fantastic so I’ve never thought to look elsewhere!”

Peter Holdsworth (Director - Pathways Australia)





CAPACITIES AND VENUE HIRE RATES

Room Capacities

Room/Area	Theatre	U-Shape	Boardroom	Classroom	Cabaret	Cocktail	Full day (up to 9hrs hire)	Half day (up to 4hrs hire)
Whole Floor 30m x 14m	280				165	300	\$2,850.00	\$1,700.00
Auditorium 13m x 14m	160	24	24	40	70	100	\$1,550.00	\$1000.00
Auditorium and Double Room	200			50	110	150	\$2,250.00	\$1,550.00
Flagstaff OR Docklands Room (Single) 7m x 8m	40	12	12	12	20		\$650.00	\$450.00
Flagstaff OR Docklands Room (Double) 7m x 16m	80	20	20	20	36	80	\$850.00	\$650.00
Front Foyer						70		

- Weekend rates and additional charges apply.
- Functions after 5pm weekdays - full day rate. \$50 per hour fee applies for day events concluding after 6pm.

* Room capacities may vary dependent on individual event requirements.



CULINARY EXPERTISE

We have been at the heart of Melbourne's food culture and industry for over 80 years. We bring the same level of innovation and expertise to the food and beverage packages we offer at The Angliss Conference Centre.

We have a diverse range of packages to suit all tastes and budgets.

The culinary team works relentlessly on sourcing the best seasonal local produce and gaining inspiration from the latest food trends. From this, we are able to create menus that taste and look delicious.

We pride ourselves on having passionate and dedicated culinary team who contribute their knowledge and experience in delivering the highest standards in food and service.

The Angliss Conference Centre is the perfect venue for:

- Breakfast
- Morning/afternoon tea
- Working lunches
- Lunches and dinners
- Buffets
- Cocktail functions

MENUS



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Breakfast/Brunch (Please consult your conference co-ordinator for a full list)

HEALTHY CHOICES

Yoghurt pots topped with fresh berries / mango slices and passionfruit	\$ 3.80
Layered breakfast parfaits with yoghurt, toasted granola and fruit purée	\$ 3.80
Bircher muesli topped with seasonal fruits	\$ 3.80
Fresh fruit salad cups	\$ 3.80
Chia pudding pots with chia seeds, almond milk, honey, spiced chai, topped with fresh berries	\$ 4.50

SWEET CHOICES

Toasted banana bread served with Gippsland butter	\$ 3.80
Warmed mini fruit filled Danish pastries	\$ 3.80
Flaky French croissants served with Yarra Valley conserves and Gippsland butter	\$ 3.80
Morning bun - a delicious swirl of flaky pastry topped with sweet glaze	\$ 4.00
Traditional French croissants topped with toasted almond flakes	\$ 4.00
Large artisan muffins with apple and cinnamon, topped with white chocolate and cinnamon sugar / whole raspberries and white chocolate chips	\$ 4.50

SAVOURY CHOICES

House-made frittata baked with fresh free range eggs and seasonal produce	\$ 3.80
English muffins filled with egg, bacon, cheese and tomato relish	\$ 3.80
Traditional quiche Lorraine with spinach and cheese varieties	\$ 3.80
Home-made puff pastry pies with bacon and egg / spinach and cheese	\$ 3.80
House-baked savoury muffins with honey mustard, ham and cheese / spinach, feta and semi-dried tomatoes	\$ 3.80
Breakfast bagels filled with smoked salmon, crème fraîche and fresh dill	\$ 4.50
Breakfast wraps:	\$ 4.50
- Scrambled egg, bacon and cheese, BBQ sauce in a plain wrap, OR	
- Scrambled egg encased in a spinach wrap, with grilled mushrooms, spinach and tomato relish.	
Breakfast ribbons (2 per serve)	
Triple layered sandwiches with egg and ham/semi dried tomatoes, cream cheese and spinach	\$ 4.50

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BREAKFAST BAR

Buffet breakfast (vine-ripened tomatoes, mini chipolata sausages, scrambled egg, baked beans, hash browns, crispy bacon and sautéed spinach)

\$ 22.00 pp

FRUIT PLATTERS

Small \$ 37.00

Medium \$ 57.00

Large \$ 78.00

BEVERAGES

Nespresso coffee and Dilmah tea \$ 4.50 pp

Individual bottled fruit juices \$ 3.00 pp

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Morning and Afternoon Tea (Please consult your conference co-ordinator for a full list)

HEALTHY CHOICES

Seasonal whole fruit	\$ 2.00
Zucchini and chia loaf / date and walnut loaf	\$ 3.80

SWEET CHOICES

Gourmet cookies	\$ 3.00
Colourful glazed doughnuts	\$ 3.80
Hot jam doughnuts	\$ 3.80
Sliced cake varieties, including banana and chocolate	\$ 3.80
Profiteroles made with light choux pastry filled with crème pâtissière and topped with sweet icing	\$ 3.80
Assorted slices	\$ 3.80
Freshly baked traditional scones served with Yarra Valley jams and thickened cream	\$ 3.80

Lamingtons	\$ 3.80
Friands	\$ 3.80
Warm Portuguese tarts	\$ 3.80
Macaroons	\$ 3.80
Warmed mini fruit filled Danish pastries	\$ 3.80
Flaky French croissants served with Yarra Valley preserves and Gippsland butter	\$ 3.80
Large artisan muffins with apple and cinnamon, topped with white chocolate and cinnamon sugar / whole raspberries and white chocolate chips	\$ 4.50
Individual gourmet cakes (New York baked cheesecake, carrot and walnut, lemon infused cheesecake topped with lemon gel, raspberry and apple almondine)	\$ 5.50
Gourmet doughnuts (passionfruit curd, chocolate hazelnut ganache, raspberry and vanilla custard)	\$ 5.50

*Catering packages do not include room hire. All prices include GST. Prices subject to change.
Gluten free items and special diets will incur an extra charge of \$2.50.

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SAVOURY CHOICES

House-made frittata baked with fresh free-range eggs and seasonal produce	\$ 3.80
English muffins filled with egg, bacon, cheese and tomato relish	\$ 3.80
Quiches with assorted fillings	\$ 3.80
Home-made pies (bacon and egg / spinach and cheese pie)	\$ 3.80
House-baked savoury muffins with ham, cheese and fresh herbs / feta cheese and semi dried tomatoes	\$ 3.80
Warm croissants filled with ham and cheese / tomato and cheese	\$ 4.50

FRUIT PLATTERS

Small	\$ 37.00
Medium	\$ 57.00
Large	\$ 78.00

BEVERAGES

Nespresso coffee and Dilmah tea	\$4.50 pp
Individual bottled fruit juices	\$ 3.00 pp

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Quick Picks

BEVERAGES

Nespresso coffee and tea

- Single serve	\$ 4.50 pp
- Three serves	\$ 12.00 pp
- Four serves (full day)	\$ 15.00 pp

Juice	\$ 3.00 pp
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PACKAGES

Morning Tea

Arrival coffee and tea, refreshed at morning tea plus juice and a morning tea item/s	\$ 15.50 pp
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Full-day Delegate Package

Four serves of coffee and tea, morning tea item/s, juice, lunch (gourmet sandwiches, a selection of hot finger food, fresh fruit platters and mineral waters) afternoon tea items.	\$ 50.00 pp
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Options:

1. Replace existing sandwich lunch option with one of the Build-Your-Own-Bar options Refer to pages 14-16. Minimum 20 guests.	\$ 50.00 pp
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2. Replace existing sandwich lunch option with Classic Buffet Refer to menu on page 20. Minimum 30 guests.	\$ 65.00 pp
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Please consult your conference coordinator if you would like to tailor your own package.

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LUNCHES

Basic Lunch

Gourmet sandwiches, fresh fruit platters and mineral waters

\$ 21.00 pp

Working Lunch

Gourmet sandwiches, a selection of hot finger food, fresh fruit platters and mineral waters

\$ 26.00 pp

ADDITIONS

Bowl Meals (Individual serves)

\$7.00 pp

Add something a bit more substantial to your luncheon package

- Butter chicken and rice
- Singapore noodles
- Penne bolognese
- Cottage pie
- Nourish bowl

Soup of the day

\$5.00 pp

A cup of freshly made soup

- Traditional creamy pumpkin soup
- Hearty Italian-style minestrone with bacon, pasta and fresh garden herbs
- Corn and chicken chowder
- Potato, bacon and leek soup
- Scotch broth with lamb and vegetable
- Pea and ham hock soup
- Cream of mushroom soup
- Spicy Asian-style soup with chicken, chilli, vegetables and fresh garden herbs

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Build-Your-Own Bars

Our build-your-own bars offer something different from the traditional sandwich lunch option (minimum 20 people).

All build-your-own bar menus are \$20.00 PP unless stated.

SOUP BAR (\$ 15.00 PP)

Choice of three delicious house-made soups:

- Traditional creamy pumpkin soup
- Hearty Italian-style minestrone with bacon, pasta and fresh garden herbs
- Corn and chicken chowder
- Potato, bacon and leek soup
- Scotch broth with lamb and vegetable
- Pea and ham hock soup
- Cream of mushroom soup
- Spicy Asian-style soup with chicken, chilli, vegetables and fresh garden herbs

Served with:

- Herb and garlic croutons
- Warm artisan breads
- Sour cream and parmesan cheese

FISH AND CHIP BAR

- Battered and grilled fish-of-the-day
- Salt 'n' pepper squid
- Pan fried scallops
- Crumbed prawns
- Hot chips
- Garden salad
- Coleslaw
- Lemon wedges and tartare sauce

SOUVLAKI STATION

- Lemon and garlic chicken, marinated lamb,
- Vegetarian falafels
- Traditional Greek salad with lettuce, tomato, cucumber, feta and olives
- Pita wraps
- Wedges
- Chutneys, relishes and mustards

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BURGER BAR

- Beef, lamb, vegetable and lentil burgers
- Freshly sliced tomato, lettuce and onion
- Cheese slices
- Pickles
- Burger rolls
- Hot chips
- Selection of sauces and condiments

SPUD BAR

Oven baked potatoes served with a range of toppings:

- Tasty cheese
- Coleslaw
- Sour cream
- Butter
- Salsa
- Bacon
- Chives
- Pineapple
- Bolognese sauce

SALAD BAR

Freshly prepared salads

Choice of three salads for events with less than 25 guests.

Choice of five salads for events with more than 25 guests.

- Marinated hoisin spiced pork fillet tossed with Asian noodle salad
- Farmhouse potato salad with crispy bacon and whole egg mayonnaise
- Greek salad with marinated Mt Leura lamb fillet
- Tuna Nicoise salad with free range eggs, green beans and chat potatoes
- Warm chicken tikka salad
- Thai beef salad with fresh Asian vegetables, rice noodles and crushed nuts
- Caesar salad topped with char-grilled chicken fillet
- Slow roast duck salad with juicy orange segments and Asian salad mix
- Fragrant Thai chicken larb salad with a zesty lime dressing
- Orange and kale salad with honey lime vinaigrette
- North African curried lentil and sweet potato salad

GOURMET SNAG BAR

Choice of three varieties from a selection of gourmet sausages:

- Traditional lamb and rosemary
- Delicious European style pork kransky
- German style beef and pork bratwurst
- Old English pork and herb
- Chicken and chives
- Vegetarian sausages

Served with:

- Grilled onions
- Grilled mushrooms
- Diced bacon
- Tasty cheese
- Selection of condiments
- Freshly baked baguette rolls

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ITALIAN STYLE BAR

Choice of three dishes from our pasta and risotto range

- Traditional beef lasagne
- Spinach and ricotta cannelloni, topped with Napoli sauce
- Potato gnocchi tossed with a trio of cheese sauce, topped with crispy pancetta
- Ravioli tossed with a spicy tomato and bacon sauce, topped with fresh basil
- Smoked trout tossed with asparagus and a lemon cream sauce and orecchiette
- Pumpkin and ricotta cannelloni topped with a cream sauce, fresh tarragon and toasted pepita seeds
- Roasted vegetable lasagne layered with béchamel sauce and spinach
- Spinach and ricotta agnolotti tossed with a spicy Italian Roma tomato and fresh chilli sauce infused with fresh herbs

- Roasted vegetable and pesto risotto, topped with fresh micro herbs
- Field mushroom and baby spinach risotto, topped with shaved parmesan
- Poached chicken breast, sundried tomato and rocket risotto

Served with:

- Warm artisan bread or herb and garlic bread
- Freshly shaved parmesan cheese

ASIAN STYLE BAR

Chef's selection of delicious Asian style range which may include:

- Gourmet spring rolls (vegetable, chicken, duck and prawn)
- Char Siu pork ribs
- Chicken satay
- Dim sims
- Steamed wontons / gyoza dumplings
- Rice paper rolls / sushi
- Fried rice
- Singapore noodles

DESSERT BAR

A must for the sweet tooth - A delicious selection of our Chef's favourites which may include:

- Gourmet cakes (New York baked cheesecake, carrot and walnut, lemon infused cheesecake topped with lemon gel, raspberry and apple almondine)
- Fruit tartlets
- Vanilla bean panna cotta served with fresh berries
- Chocolate mousse cups
- Gourmet donuts (passionfruit curd, chocolate hazelnut ganache, raspberry and vanilla custard)
- Assorted slices
- Macarons
- Pavlova with fresh fruit and double cream

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Finger Food (Please consult your conference co-ordinator for a full list)

BRONZE RANGE

\$2.70

SILVER RANGE

\$3.70

Petite beef pies with traditional tomato sauce

Crisp fish cocktails with tangy tartare sauce (3)

Mini spring rolls with sweet chilli sauce (3)

Potato wedges with sour cream and chives

Mini fried dim sims with soy sauce (3)

Mini samosas with mango chutney (3)

Mini meat balls with zesty bush tomato chutney (3)

Cocktail sized chicken skewers (tandoori, lemon pepper or with satay dipping sauce)

Gourmet quality pies with traditional tomato sauce

Sushi hand-roll slices with soy sauce and wasabi

Bite sized risotto balls filled with beetroot, feta and oven roasted pumpkin

Ribbon sandwiches with gourmet fillings

Mini quiches (Lorraine, spinach and cheese)

Cocktail sized beef skewers with satay sauce dipping sauce

Crunchy potato croquettes with pea and mint or macaroni and cheese filling

Steamed wontons filled with Asian vegetables, served with soy sauce

Home-made sausage rolls served with a zesty tomato relish

Shredded potato and onion rostis, lightly seasoned and fried topped with smoked salmon and crème fraîche

Gourmet Punjabi style samosas served with mango chutney

Cauliflower, leek and cheese pies

Mini Cornish pasties using Cornwall's classic pastry method filled with rich beef and vegetables and served with tomato sauce

Japanese style Karaage chicken, lightly battered and seasoned served with Asian slaw

English style fish and chips with fresh lemon, parsley and aioli

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GOLD RANGE \$4.00

Mini Angus beef patties served on petite burger buns with caramelised onions and a zesty relish

Slow cooked pork or beef bourbon sliders with coleslaw served in soft brioche buns

Seafood baskets with fried prawn, calamari, fish goujon and chips with lemon wedges and tartare sauce

Delicately wrapped Peking duck crepes with spring onion and hoisin sauce

Pumpkin and chickpea pastry rolls with a mild curry flavour

Moroccan spiced lamb mince koftas with mint raita sauce

Beef cheek tartlet topped with pea and potato mash

Vegetable falafel in a mini burger bun with beetroot chutney

Sesame encrusted chicken fillets, fried until lightly golden served with chipotle mayo

House-made oven roasted vegetable frittata made with free range eggs and tasty cheese

Smoked trout on petite blinis with sour cream, chive and freeze dried mandarin

Curried lentil pie with kasoundi relish

Vegetable pakora, spicy vegetable fritters with chickpea batter

Delicately wrapped Vietnamese style rice paper rolls with fresh fillings such as prawn, chicken, mushrooms and vegetables

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Platter Menus

We offer a selection of platters. You can add these to your lunch menu or drinks function.

PLATTERS

Asian (min, 20 people)
A selection of 5 items with dipping sauces (may include chicken satay, steamed dim sims, sushi, rice paper rolls and spring rolls).

Medium \$84.00
Large \$126.00

Seafood Platter (min, 20 people)
Selection of seasonal seafood items of the chef's choice (may include fish goujons, salt and pepper calamari, oysters, crumbed prawns and smoked salmon).

Medium \$168.00
Large \$250.00

Seasonal Fresh Fruit Platter

A beautifully displayed selection of freshly sliced seasonal fruits.

Small \$ 37.00
Medium \$ 57.00
Large \$ 78.00

Gourmet Cheese Platter

Selection of local cheeses and crackers with dried muscatel grapes and quince paste.

Small \$ 47.00
Medium \$ 68.00
Large \$ 89.00

Home Style Dips and Crudités

Home-style dips, selection of crudités, lavosh bread and breads.

Small \$ 30.00
Medium \$ 51.00
Large \$ 72.00

Bowl of Crisps \$ 5.00

Bowl of Nuts \$ 5.00

Bowl of Dried Fruit \$ 5.00

Antipasto

Selection of cured meats, cheese and dips, olives, roasted vegetables, frittata and Chef's specials.

Small \$ 47.00
Medium \$ 57.00
Large \$ 89.00

*Catering packages do not include room hire. All prices include GST.

Please consult your Conference Coordinator for other lunch options. Prices subject to change.

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Buffet Menu (Please consult your conference co-ordinator for a full list)

Build your own buffet menu with our large range of flexible menu options.

Classic Buffet \$40 per person (minimum of 30 people)

One meat based main, one vegetarian main and three vegetables / salads

Deluxe Buffet \$50 per person (minimum of 30 people)

One meat based main, one vegetarian main and four vegetables / salads plus one dessert

MAINS

(For Classic and Deluxe Buffet select one)

Roasted loin of Otway pork with crispy crackling and apple sauce

Lemon thyme infused Hazeldene free-range roasted chickens

Roasted Mt Leura leg of lamb infused with fresh rosemary and garlic

Tender herb rubbed sirloin of Gippsland beef with a herb and mustard crust

Chicken breast Parmigiana (RSPCA approved) topped with smoked ham, tomato concasse and tasty cheese

Crisp Asian Otway pork belly served on a bed of Asian greens

VEGETARIAN MAINS

(For Classic and Deluxe Buffet select one)

Moroccan vegetable chickpea stew

Layered eggplant and lentil moussaka

Green power frittata filled with locally sourced seasonal greens

Vegan stuffed capsicums

VEGETABLE and SALADS

(For Classic buffet select three. For Deluxe Buffet select four)

Chunky potato wedges with sour cream and sweet chilli sauce

Cauliflower and broccoli mornay

Seasonal steamed green vegetables

Honey glazed carrot

Pear and wild rocket salad with aged shaved parmesan

Baked Victorian carrots tossed with freeka and pomegranate molasses

Kale salad with fresh segmented orange and honey and lime vinaigrette

Stir-fry Asian greens

* For a full list of Buffet lunch options please consult your event coordinator. Catering packages do not include room hire.

All prices include GST. Please consult your Conference Coordinator for other lunch options.

Minimum 30 guests. Prices subject to change.

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DESSERTS

For Deluxe Buffet select one

Gourmet cakes (New York baked cheesecake, carrot and walnut, lemon infused cheesecake topped with lemon gel, raspberry and apple almondine)

Vanilla bean pana cotta served with fresh berries

Chocolate mousse cups

Gourmet donuts (passionfruit curd, chocolate hazelnut ganache, raspberry and vanilla custard)

Pavlova with fresh fruit and double cream

BEVERAGES

One serve coffee / tea \$ 4.50 pp

Mineral water \$ 3.00 pp

Or add your own beverage package.

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Beverages

SPARKLING WINE	per bottle	WHITE WINES	per bottle	RED WINES	per bottle	ROSÉ	
Six Foot Six Prosecco King Valley, Victoria	\$ 34.00	821 South Marlborough Sauvignon Blanc Marlborough, New Zealand	\$ 28.00	Fowles Farm to Table – Shiraz Strathbogie Ranges, Victoria	\$ 38.00	Maison Francaise Rose Provence, France	\$ 20.00
Innocent Bystander Prosecco Yarra Valley, Victoria	\$ 42.00	Nautulus Estate Sauvignon Blanc Marlborough, New Zealand	\$ 42.00	St. Huberts Stag Pinot Noir Yarra Valley, Victoria	\$ 36.00		
Charles Pelletier - Blanc De Blancs Brut Burgundy, France	\$ 34.00	Delatite Riesling 2019 Upper Gouldburn, VIC	\$ 36.00	Quartier Pinot Noir Mornington Peninsula, Victoria	\$ 46.00		
		T'Gallant Cape Schanck Pinot Grigio Mornington Peninsula, Victoria	\$ 36.00	Boucher Shiraz Heathcote, Victoria	\$ 46.00		
		Taylor's Estate Pinot Gris Clare Valley, South Australia	\$ 42.00	Vasse Felix Filius Cabernet Sauvignon Margaret River, Western Australia	\$ 46.00		
		Bellvale Estate Chardonnay Gippsland, Victoria	\$ 42.00				

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NON-ALCOHOLIC

Plus Minus Blanc de Blanc South Australia	\$ 22.00
Plus Minus Pinot Grigio South Australia	\$ 22.00
Plus Minus Shiraz South Australia	\$ 22.00
Soft drinks / mineral waters	\$ 3.00

CIDER

The Hills Apple Cider Adelaide Hills, SA	\$ 8.00
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BEER

Furphy Ale Geelong, Victoria	\$ 8.00
James Boag Premium Lager / Premium Light Launceston, Tasmania	\$ 8.00

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Conference Beverage Packages

BASIC PACKAGE

1 hour	\$ 22.00 pp
2 hours	\$ 28.00 pp

SPARKLING WINE

Six Foot Six Prosecco
King Valley, Victoria

WHITE WINE

821 South Marlborough Sauvignon Blanc
Marlborough, New Zealand

Delatite Riesling 2019
Upper Goulburn, VIC

RED WINE

Fowles Farm to Table – Shiraz
Strathbogie Ranges, Victoria

St. Huberts Stag Pinot Noir
Yarra Valley, Victoria

BEER

Furphy Ale
Geelong, Victoria

James Boag Premium Lager / Premium Light
Launceston, Tasmania

SOFT DRINKS

Soft drinks / mineral waters

PREMIUM PACKAGE

1 hour	\$ 26.00 pp
2 hours	\$ 32.00 pp

SPARKLING WINE

Innocent Bystander Prosecco
Yarra Valley, Victoria

WHITE WINES

Nautulus Estate Sauvignon Blanc
Marlborough, New Zealand

Taylors Estate Pinot Gris
Clare Valley, South Australia

Bellvale Estate Chardonnay
Gippsland, Victoria

CIDER

The Hills Apple Cider
Adelaide Hills, SA

RED WINE

Quartier Pinot Noir
Mornington Peninsula, Victoria

Boucher Shiraz
Heathcote, Victoria

Vasse Felix Filius Cabernet Sauvignon
Margaret River, Western Australia

BEER

Furphy Ale
Geelong, Victoria

James Boag Premium Lager / Premium Light
Launceston, Tasmania

SOFT DRINKS

Soft drinks / mineral waters

Non-alcoholic wines on request

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CONTACT US

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