



*conferences*  
CONFERENCES



QUALITY HOTEL MILDURA GRAND

# QUALITY HOTEL MILDURA GRAND

## Mildura – For Your Next Conference

There are many reasons to seriously consider the vast city of Mildura for your next conference. Consider the wide open spaces, blue skies and warm weather, the mighty Murray River, National Parks and fascinating flora and fauna, excellent food and wine and an attractive city with many historical references to its pioneering past as a backdrop to your next event.

## The Ideal Location

Located in the heart of Mildura on the corner of Langtree Avenue and Seventh Street and opposite to the Murray River, the Quality Hotel Mildura Grand is close to scenic walking trails, paddleboat cruises, shops and the popular 'Feast' street. Mildura is 550 kilometres from Melbourne, 400 kilometres from Adelaide and 1025 kilometres from Sydney. Regular commercial air services are available from all three cities and the Mildura Grand is just ten minutes from the Mildura Airport.

## The Ideal Conference Venue

The Quality Hotel Mildura Grand is a historic landmark with a contemporary outlook. A cross-section of services and facilities have been designed to suit individual guests needs. There is an extensive range of accommodation from specialty suites to simpler, yet equally comfortable rooms. Located within Mildura Grand are seven varied dining outlets. These include the award winning restaurant, Stefano's, The new Spanish Bar and Grill, Seasons, Pizza Café, the Mildura Brewery Pub and Stefano's Café Bakery.

Your conference will be managed with professional care by the coordinator and function team to ensure you have a memorable experience. Your specific needs will be met with the range of services and facilities on offer. The Mildura Grand caters for 10-400 people and offers an extensive menu selection which can be tailored to suit your conference, budget, cultural preferences and dietary requirements.

A wide range of audio-visual and conferencing equipment can be supplied, as well as information about how to make the most of your conference in Mildura and experience what is available in the region. Additional services include assistance with arrangements for gift packs of local produce, Mildura Brewery and winery tours, golf outings, paddleboat cruises, day tours to local attractions and sites, and team building activities.

For further details about what the Quality Hotel Mildura Grand can offer you and for a quote tailored to your needs and budget, please contact our Function Coordinator - Kellie Irons.

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# ACCOMMODATION RATES

The Mildura Grand offers a range of accommodation across 92 rooms from Standard to the latest addition, Presidential Riverview Suite. Group rates are available and can be tailored to suit your requirements. All delegates attending a conference or function receive 10% off accommodation rates\*. As an indication, accommodation rates, which include breakfast, are listed below.

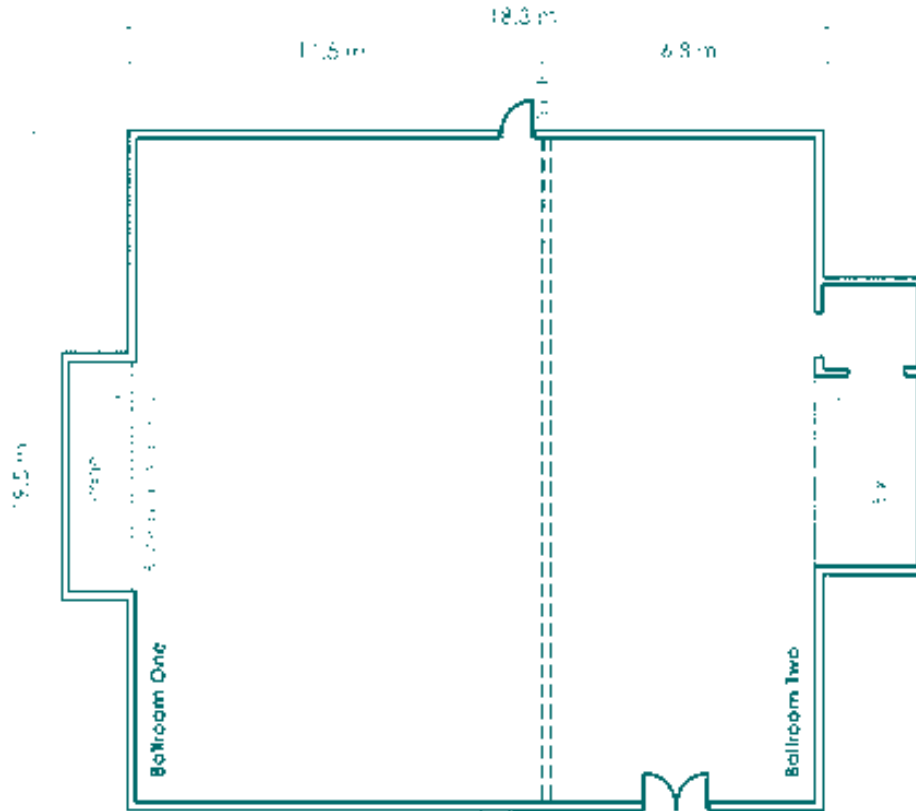
\*Conditions may apply

Room Type	Single/Double
Presidential Poolside Suite	\$420.00
Presidential Riverview Suite	\$420.00
Grand Suite	\$290.00
Suite	\$240.00
Grand Executive	\$210.00
Grand	\$175.00
Standard	\$115.00



# THE GRAND BALLROOM

This large, comfortable and multifunctional space was built in 1991 on the existing rooftop of the original hotel building to service the need for larger functions. It has been the location for numerous conferences, seminars, gala balls and weddings. It features a large stage area with decorative art deco panels and an accessible central bar. This is also a versatile area that can be divided into two separate rooms, giving the added option of a breakout space.

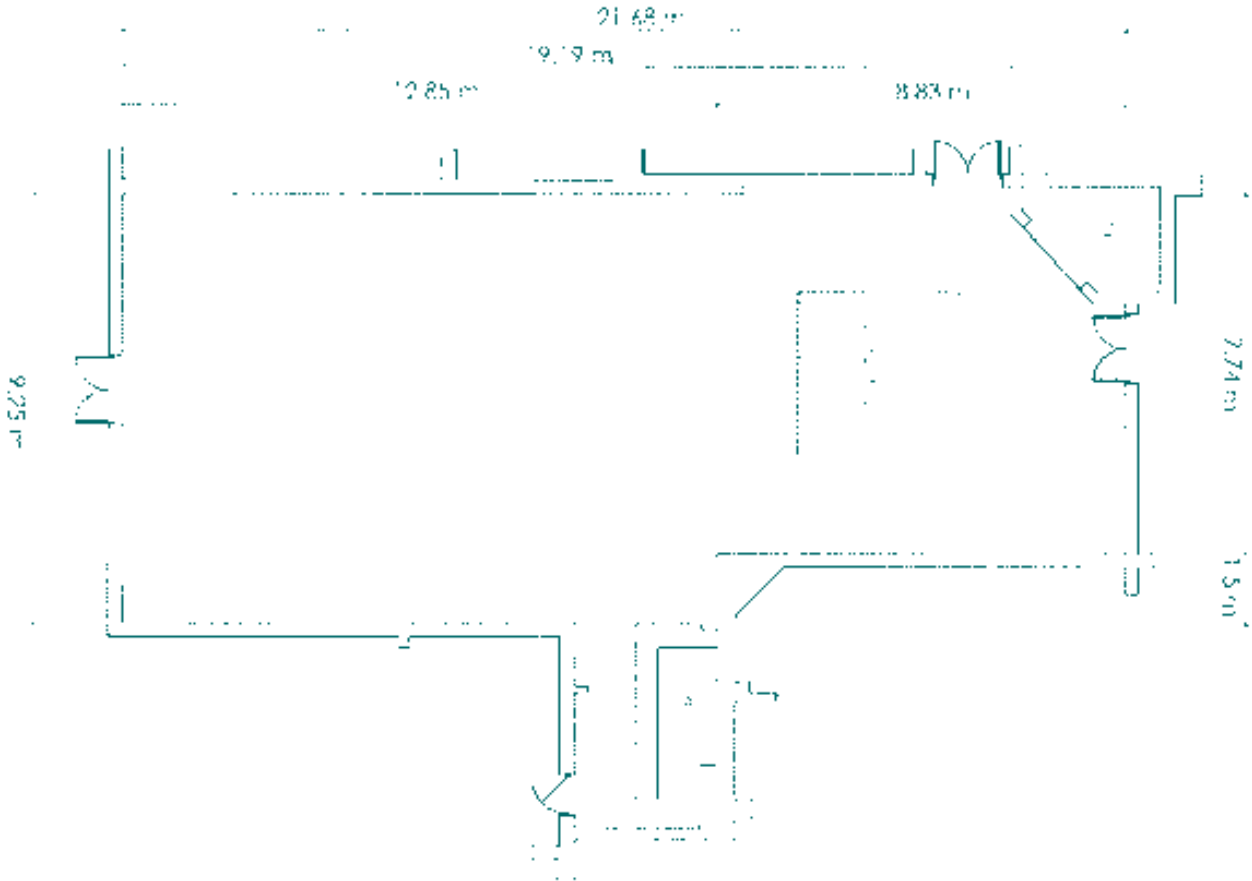


	Theatre	Classroom	Cocktail	Buffet	Banquet	U Shape	Boardroom
Ballroom 1	250	140	260	150	150	100	-
Ballroom 2	130	80	160	100	100	60	-
Ballroom 1 and 2	400	250	400	250	250	-	-



# THE CHANDELIER ROOM

This is the original Mildura Grand dining room that has been restored to feature the dazzling crystal chandeliers in an elegant décor for a range of function possibilities. The Chandelier Room is recommended for weddings, dinner dances and festive occasions and is easily transformed into a professional conference venue. It is also equipped with a stage, dance floor, audio, data screen and separate bar.

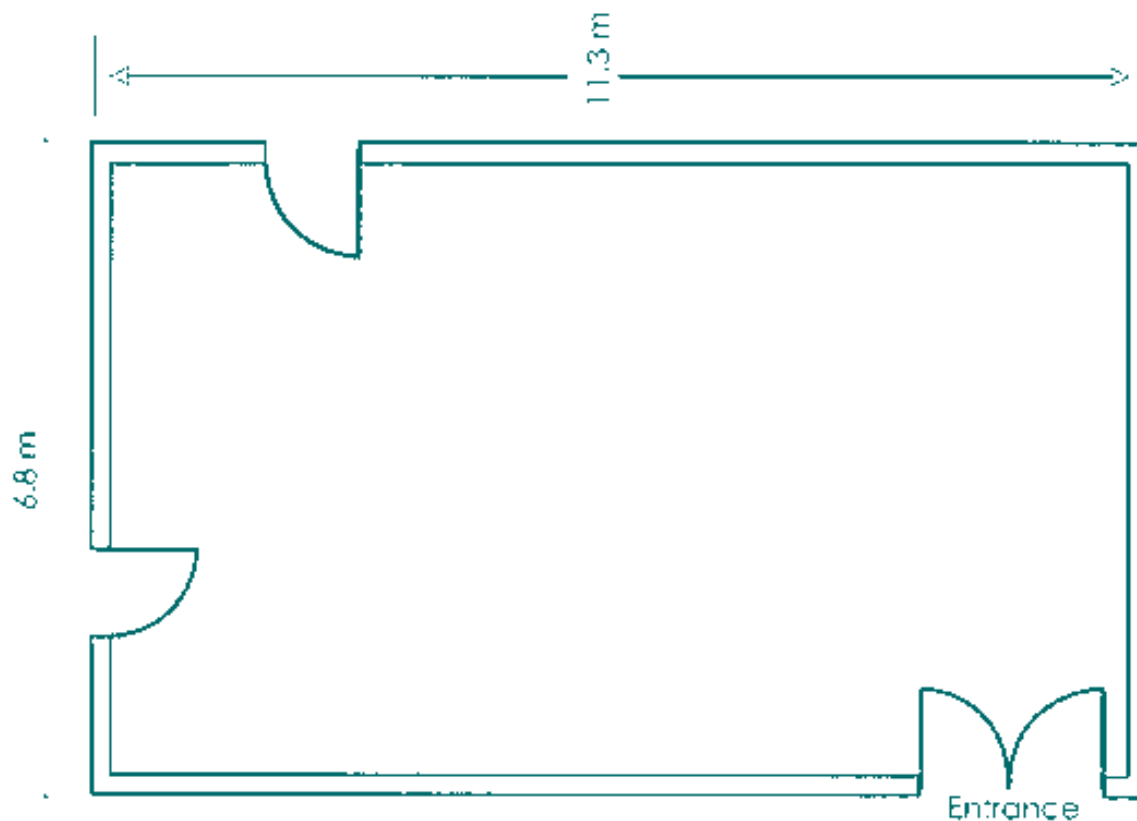


Theatre	Classroom	Cocktail	Buffet	Banquet	U Shape	Boardroom
150	80	200	110	100	120	-



# DON'S ROOM

For a small conference, seminar or dinner for up to 50 people, Don's Room provides intimacy and versatility. Having recently undergone a complete refurbishment with a room partition added to Maria's Room, Don's Room is able to be opened up into a much larger space. Situated in close proximity to the Club Lounge, which is ideal for pre dinner drinks or post event gatherings.

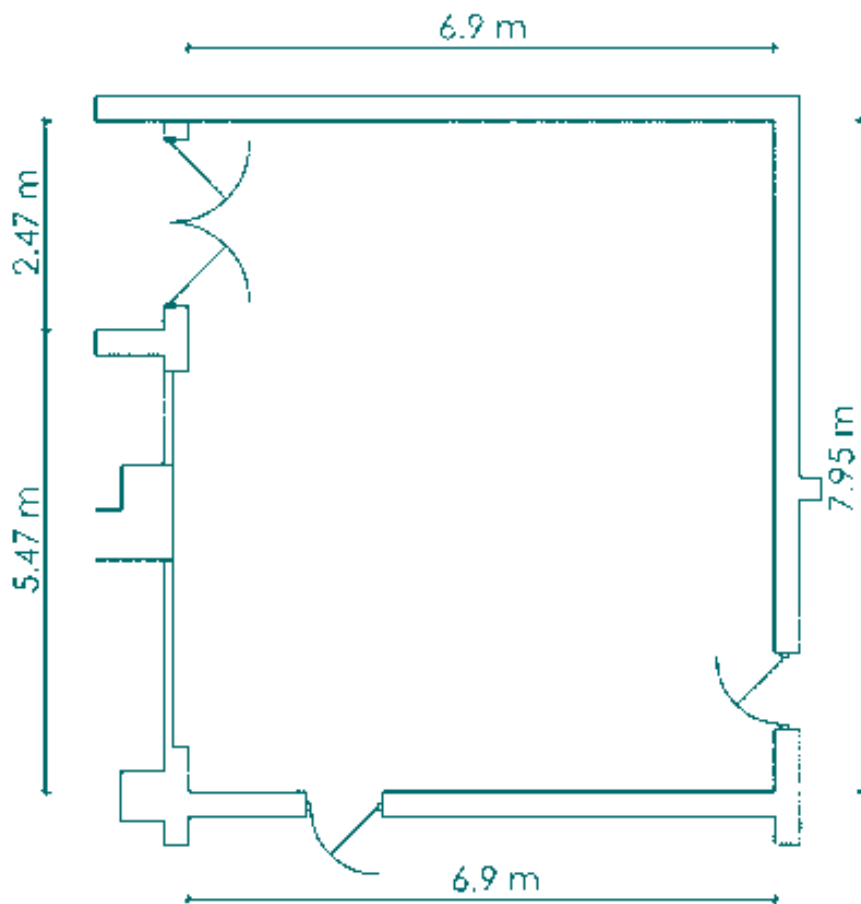


Theatre	Classroom	Cocktail	Buffet	Banquet	U Shape	Boardroom
60	30	70	50	50	30	40
Combined with Maria's Room:						
90	50	110	90	90	50	60



# MARIA'S ROOM

For complete privacy and quiet, look no further than Maria's Room. Internally located in the Mildura Grand, this space is an excellent facility for examinations or lectures. It can seat up to 30 guests theatre style and is enhanced by high ceilings and adjustable lighting. Maria's Room has also undergone a refurbishment with a room partition added to Don's Room.

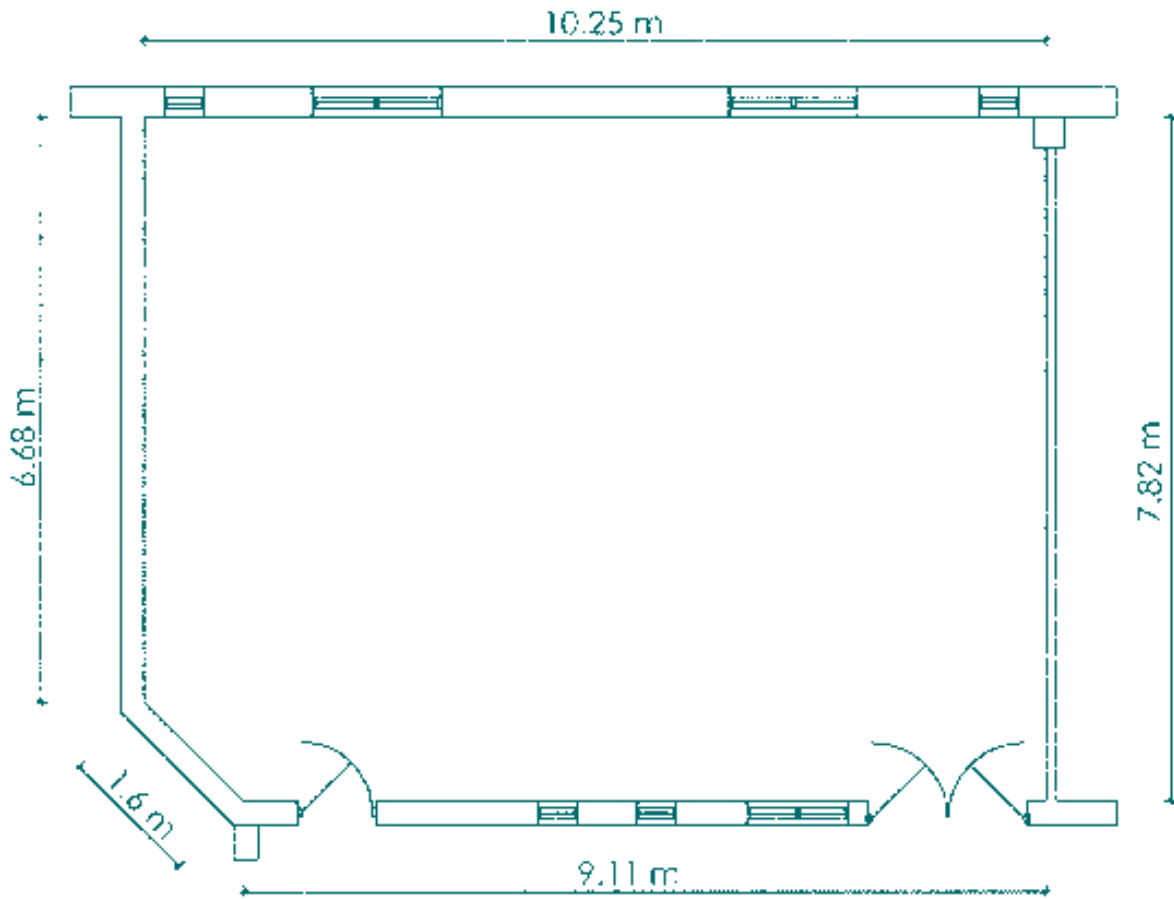


Theatre	Classroom	Cocktail	Buffet	Banquet	U Shape	Boardroom
30	20	40	35	40	25	35



# DONATA'S ROOM

A recent addition to the Mildura Grand function facilities, Donata's Room is ideally positioned for seminars and meetings in a modern and private environment and is equipped with audio-visual. Morning and afternoon tea and meal breaks can be taken in the adjacent covered courtyard, while after function drinks can be enjoyed in the nearby Club Lounge.

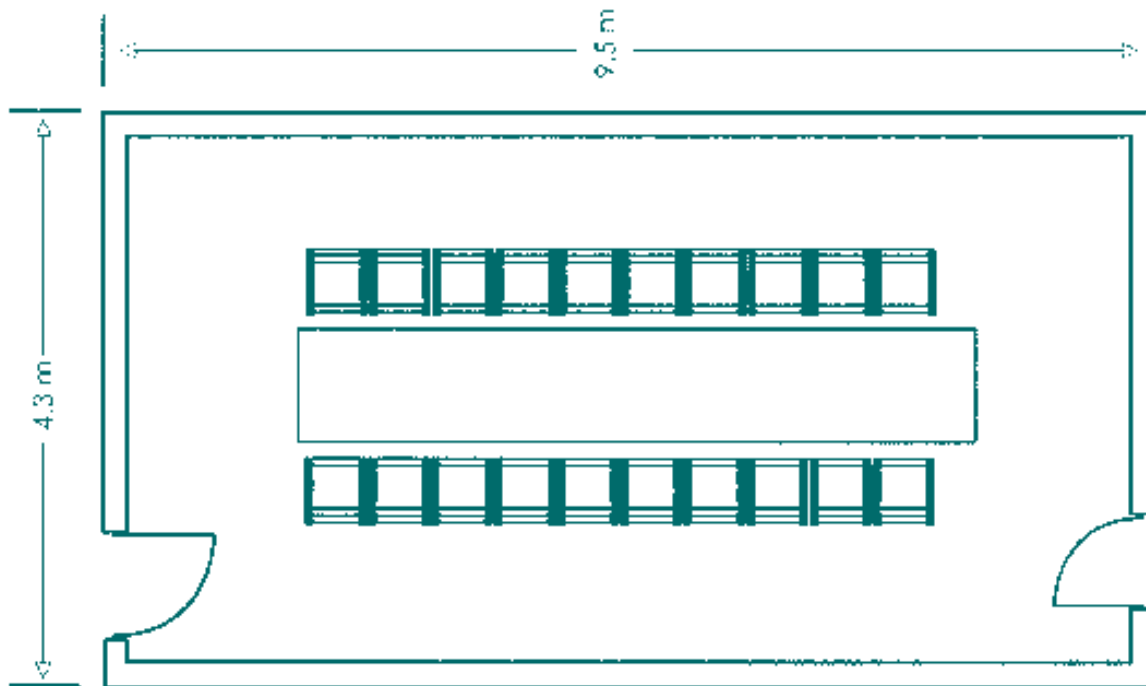


Theatre	Classroom	Cocktail	Buffet	Banquet	U Shape	Boardroom
50	30	70	50	50	30	40



# ANNA'S ROOM

The recently renovated Anna's Room is positioned so that guests have a delightful view of the Rose Garden (ideal for pre-dinner drinks) and Orchid Tree Courtyard. This room is a favourite for dinners and meetings or as a registration space for large conferences. It features a marble fireplace and windows with original frosted etchings.



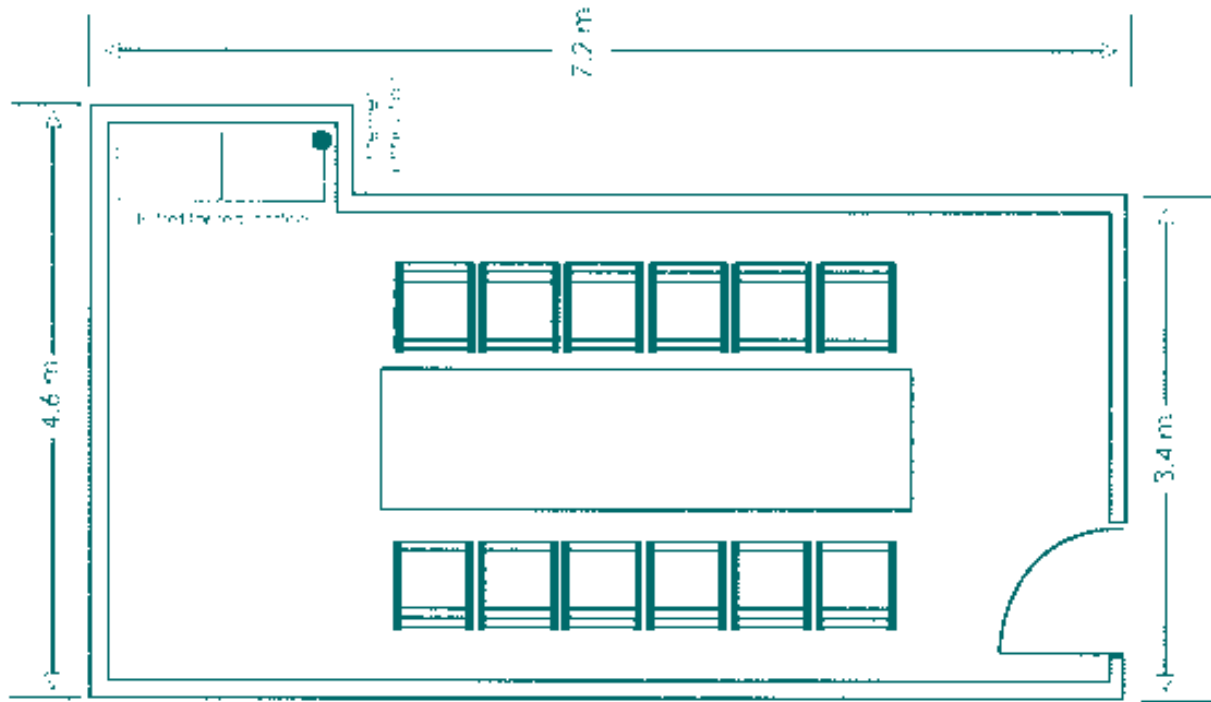
Theatre	Classroom	Cocktail	Buffet	Banquet	U Shape	Boardroom
20	15	30	25	30	15	30



# THE BOARDROOM AND BUSINESS CENTRE

A functional and stylish space, the Boardroom ensures absolute privacy around a large and comfortable boardroom table. The room is embellished with artwork by Antonia Chaffey.

The Business Centre has been recently added to the Mildura Grand's range of products and services. Complete with phone, fax, photocopier and board table, the Business Centre offers clients a space for all their business needs.

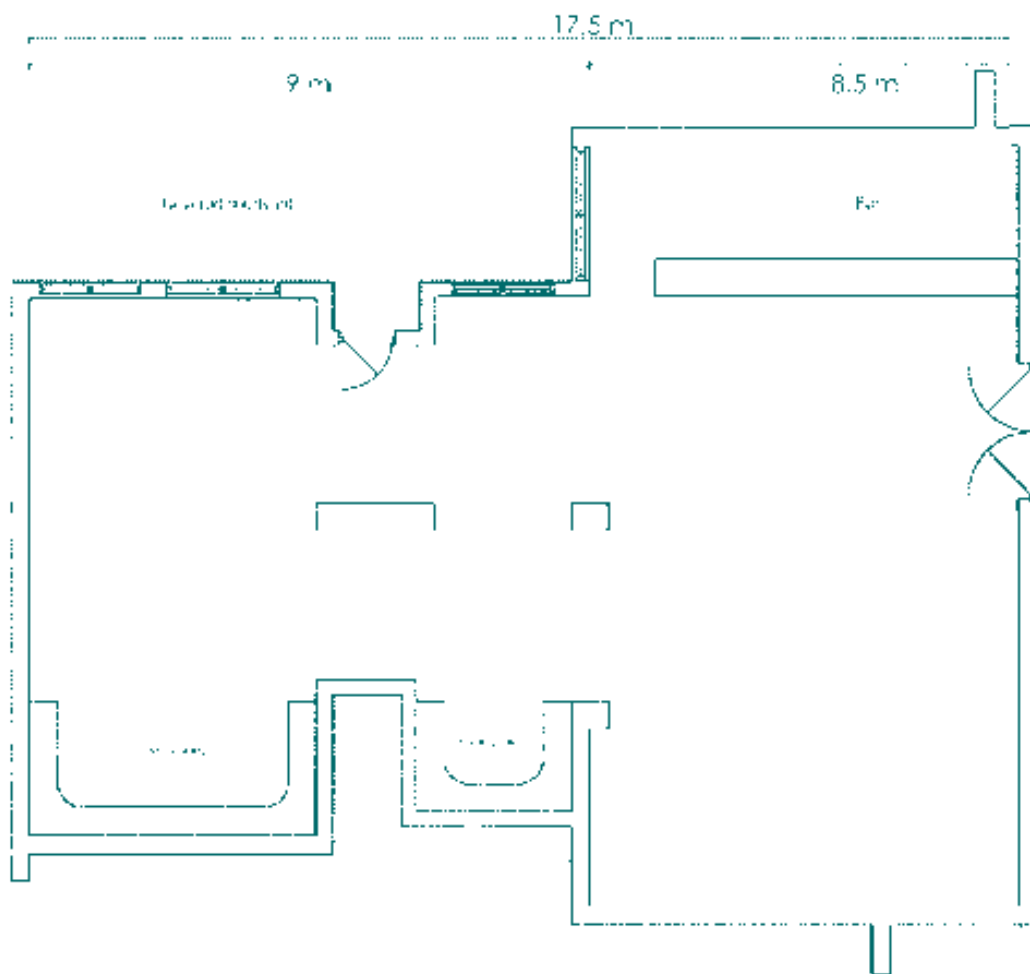


Buffet	Banquet	Boardroom
15	15	15



# THE CLUB LOUNGE

This exclusive and relaxed bar space with covered courtyard has served our guests well over the years as a private space for an array of celebrations, where comfort, easy bar access and ample lounge seating is required. It is a great location for launches, cocktail nights, 21st birthdays, or to congregate with delegates after a long day of work when it is time to unwind. Equipped with a well stocked bar, pool table (additional charge), computerised music system and big screen, there is every ingredient in place for fun and easy conversation.



# ROSE GARDEN AND COURTYARD

The Mildura Grand's tranquil rose garden and adjacent courtyard can be utilised for breakout spaces, morning and afternoon teas, lunches and pre-dinner drinks. We also offer a relaxed and informal poolside barbecue for your guests.

## Rose Garden

Cocktail	150
Banquet	60

## Courtyard

Cocktail	50
Banquet	30



# CAPACITIES AND RATES

Conference and Functions Areas	Floor	Theatre	Classroom	Cocktail	Buffet	Banquet	U Shape	Boardroom	Full Day	Half Day	Size
Grand Ballroom	1	400	250	400	250	250	-	-	\$600	\$365	332sq m
Grand Ballroom 1	1	250	140	260	150	150	100	-	\$365	\$245	195 sq m
Grand Ballroom 2	1	130	80	160	100	100	60	-	\$245	\$120	137 sq m
Chandelier Room	G	150	80	200	110	100	120	-	\$365	\$245	188sq m
Don's Room	G	60	30	70	50	50	30	40	\$180	\$120	77sq m
Maria's Room	G	30	20	40	35	40	25	35	\$120	\$98	60sq m
Don & Maria's Room	G	90	50	110	90	90	50	60	\$300	\$220	137sq m
Donata's Room	G	50	30	70	50	50	30	40	\$180	\$120	79sq m
Anna's Room	G	20	15	30	25	30	15	30	\$120	\$98	42sq m
Boardroom	G	-	-	-	15	15	-	15	\$85	\$65	27sq m
Club Lounge	G	-	-	100	-	-	-	-	\$150	-	-
Rose Garden	G	-	-	150	60	-	-	-	\$150	-	-
Courtyard	G	-	-	50	30	-	-	-	-	-	-



# AUDIO – VISUAL

Having the right equipment for any conference or meeting is essential to a successful outcome. The Mildura Grand can provide you with state of the art equipment for your needs. If required, technical support is available by arrangement.

The following equipment is included in room hire;

- lectern
- whiteboard and markers (limited amount)
- flipchart and markers
- overhead transparency projector
- television, DVD and video player
- built in projector screens (the Grand Ballroom, Chandelier Room and Don's Room only)
- 5 x 4 tripod screen

The following equipment is available at an additional cost:

- data projector – \$165 per day;  
– \$90 per half day
- 6' x 8' screen – \$130 per day;
- laptop – \$110 per day;
- microphone (only available in Don's Room, the Grand Ballroom and Chandelier Room – can be organised for other rooms)
  - lapel microphone – \$50 per day, per microphone;
  - roving microphones – \$60 per day, per microphone;
- public address system – Cost to be quoted dependent on size of venue and needs; and
- portable hifi system – Cost to be quoted dependent on size of venue and needs.

Please note that prices are subject to change at anytime without notice.

For more complex audio-visual requirements, please contact your Function Coordinator for advice.



# FINGER FOOD/CHEESE AND FRUIT

Options can be served with 1/2 Hot Finger Food and 1/2 Sandwiches if requested.

All prices inclusive of GST.

**½ hour canapés (4 items per person) - Chef's selection - \$10 per person**

**½ hour canapés (4 items per person) - Chef's selection and pre dinner drinks - \$15 per person**

Sparkling Wine, Red and White Wine, Tap Beer, Juice and Soft drink.

**Option 1 (6 items per person) - \$16 per person**

Assorted Bruschetta, Mini pizzas, Savoury tarts, Mini pies, Sausage rolls, Dim Sims, Spring rolls.

**Option 2 (8 items per person) - \$19.50 per person**

Crumbed calamari, Fish pieces, Prawn and Avocado mini toasts, Honey mustard chicken strips, Meat balls with dipping sauce, Savoury tarts, Assorted bruschetta, Ham and cheese roulade.

**Option 3 (10 items) - \$24.50 per person**

Tempura prawns, Crumbed calamari, Risotto balls, Honey soy chicken kebabs, Savoury tarts, Assorted bruschetta, Selection of oyster shots, Beer battered fish fillets, Grilled ginger and garlic quail, Beef kebabs.

**Option 4 (5 items per course) - \$35 per person**

**3 course finger food menu - Chef's selection**

Entrée - Cold and lighter items - Assorted bruschetta, Prawn toasts etc.

Main - Hot and more substantial items - Quail, Pumpkin and gorgonzola tarts, Risotto balls etc.

Dessert - Mixed dessert platters - Lemon tarts, Profiteroles, Sweet tarts etc.

**Cheese and Fruit platter - \$7.50 per person**

A selection of 3 cheeses with fresh fruit, crostini and water crackers.

**Antipasto platter - \$8.50 per person**

Antipasto selection- including Marinated olives, Smoked ham, Sopressa, Pickled and grilled vegetables, Frittata, Bocconcini tomato salad and Balsamic chicken.

**Seafood platter - \$14 per person**

Prawns, Oysters, Salmon and Calamari Fritti with a salad garnish.



# BREAKFAST

All prices inclusive of GST.

## Continental Breakfast - \$19.50 per person

Assorted Cereals, Ham, Cheese and Tomato Croissants, Muffins, Danishes, Fresh Fruit Salad, Yoghurt, Juice, Tea and Coffee.

## Hot Buffet Breakfast - \$22.50 per person

Assorted Cereals, Toast, Fresh Fruit Salad, Yoghurt, Bacon, Eggs, Tomatoes, Hash Browns, Mushrooms, Chipolata Sausages, Juice, Tea and Coffee.

## Plated Big Breakfast - \$26.50 per person

Assorted Cereals, Toast, Fresh Fruit Salad, Yoghurt served from the buffet.

Plated Hot Meal of Bacon, Tomato, Mushrooms, Chipolata Sausages, and Hash Browns served with your choice of either;

- Eggs Benedict;
- Eggs Florentine;
- Scrambled Eggs; or
- Country Style Frittata (Vegetarian available).

With Juice, Tea and Coffee served to the table.



# MORNING AND AFTERNOON TEA

All prices inclusive of GST.

## Tea and Coffee

½ Day Continuous - \$3.00 per person.

Full Day Continuous - \$4.50 per person.

## Juice

Served on Consumption - \$13.30 per jug.

## Morning and Afternoon Tea Options;

Homemade Biscuits - \$3.00 per person.

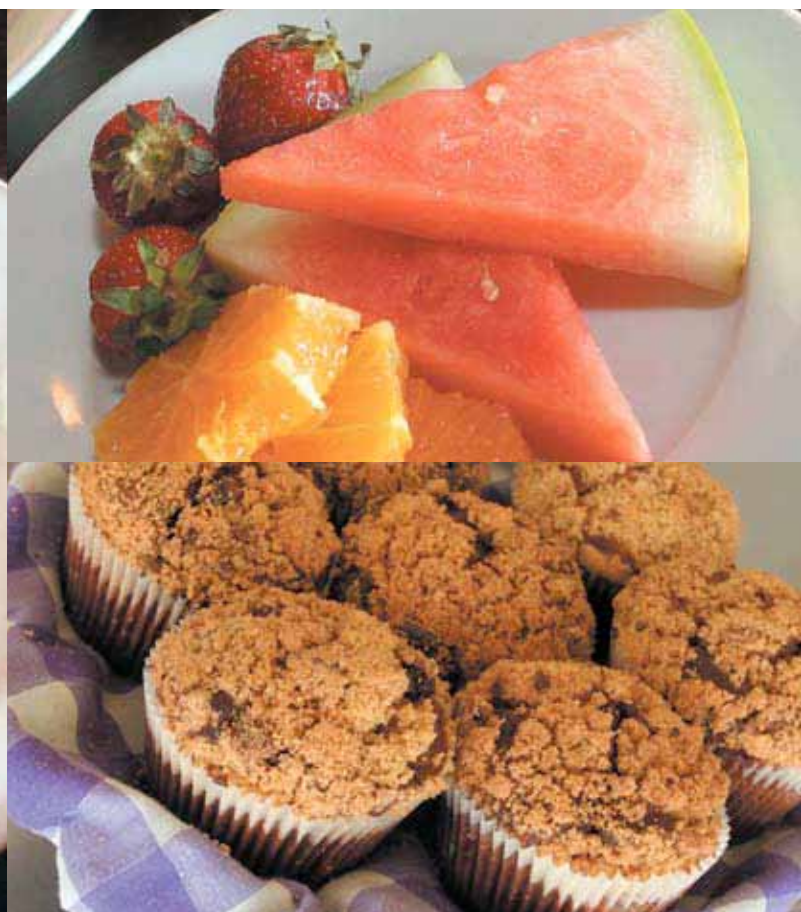
Scones (Baked fresh daily) - \$4.00 per person.

Muffins (Baked fresh daily) - \$4.00 per person.

Danishes - \$4.00 per person.

Cakes and Slices - \$5.00 per person.

Cheese and Fruit Platter - \$5.50 per person.



# LUNCH

All prices inclusive of GST.

## Platter Options

### Deluxe Sandwiches - \$17.50 per person

Gourmet rolls and wraps using freshly baked bread, Fresh Fruit Platter, Juice, Tea and Coffee.

### Soup and Deluxe Sandwiches - \$19.50 per person

Homemade Soup of the Day. A variety of Deluxe Point Sandwiches, Fresh Fruit Platter, Juice, Tea and Coffee.

### ½ and ½ - \$22.50 per person

A variety of Deluxe Point Sandwiches, Hot Finger Food, Fresh Fruit Platter, Juice, Tea and Coffee.

### Sit Down (Buffet Style)

Minimum number of 20 guests required.

### Cold Antipasto Selection of Cured and Roast Meat - \$24.50 per person

Cheese, Pickled Vegetables and Fresh Bread, Fruit Platter, Juice, Tea and Coffee.

### BBQ Buffet - \$27.50 per person

*(Not available for Weddings or Corporate Dinners)*

Variety of Sausages, Chicken Kebabs, Hamburgers, Steak, Fresh Salads, Bread, Fruit Platter, Juice, Tea and Coffee.

### Quality Hot Fork Food - \$30.00 per person

Two Hot Dishes, Steamed Rice, Bread Rolls, Fruit Platter, Juice, Tea and Coffee.

### Hot and Cold Buffet - \$35.00 per person

Two Hot Dishes, Steamed Rice, Cold Meat Platters, Variety of Fresh Salads, Fruit Platter, Dinner Rolls, Juice, Tea and Coffee.

### Hot and Cold Carvery Buffet - \$42.00 per person

One Hot Dish, Two Roast Meats and Vegetables, Variety of Fresh Salads, Dinner Rolls, Fruit Platter, Juice, Tea and Coffee.

*Buffet style choices; please select from the following options:*

#### Hot Dishes Options

Beef Stroganoff  
Tandoori Chicken with Coriander  
Curry Chicken and Vegetables  
Stir-fry Vegetables and Hoi Kin Noodles  
Lasagne  
Seafood and Pasta Mornay

#### Roast Meat Options

Beef  
Chicken  
Pork  
Lamb

### Dessert Buffet - \$10 per person

Chef's selection of assorted cakes and tarts.



# MENU

All meals are served alternately (50/50) unless arranged prior with the Function Coordinator.

All prices inclusive of GST.

All mains are served with bowls of salad to the table.

All options below are inclusive of Tea and Coffee.

## Sit Down

### 1 Course Meal – \$35.50 per person

Two choices available – Main Course.

### 2 Course Meal - \$47.50 per person

Two choices available for each course.

Entrée and Main or Main and Dessert.

### 3 Course Meal – \$59.50 per person

Two choices available for each course.

Entrée, Main and Dessert.

*Select choices from the menu options on the following pages*

## Children's Menu

### Children 3-8 years old - \$9.50 per person

Main course – Chicken Strips or Pasta or Fish.

Served with either chips or vegetables.

Dessert – Ice cream sundae.

Unlimited soft drink.

### Children 9-12 years old - \$15.50 per person

Main course – Chicken Schnitzel or Chicken Strips or Pasta or Fish.

Served with either chips or vegetables.

Dessert – Ice cream sundae.

Unlimited soft drink.

## Sit Down (Buffet Style)

Minimum number of 20 guests required.

### Cold Antipasto selection – \$24.50 per person

Cured and Roast Meats, Cheese, Pickled Vegetables and Fresh Bread, Fruit Platter, Juice, Tea and Coffee.

### BBQ Buffet - \$27.50 per person

Variety of Sausages, Chicken Kebabs, Hamburgers, Steak, Fresh Salads, Bread, Fruit Platter, Juice, Tea and Coffee.

### Quality Hot Fork Food - \$30.00 per person

Two Hot Dishes, Steamed Rice, Bread Rolls, Fruit Platter, Juice, Tea and Coffee.

### Hot and Cold Buffet – \$35 per person

Two Hot Dishes, Steamed Rice, Cold Meat Platters, Variety of Fresh Salads, Fruit Platter, Dinner Rolls, Juice, Tea and Coffee.

### Hot and Cold Carvery Buffet - \$42.00 per person

One Hot Dish, Two Roast Meats and Vegetables, Variety of Fresh Salads, Dinner Rolls, Fruit Platter, Juice, Tea, and Coffee.

*Buffet style choices; please select from the following options:*

#### Hot Dishes Options

Beef Stroganoff  
Tandoori Chicken with Coriander  
Curry Chicken and Vegetables  
Stir-fry Vegetables and Hoi Kin Noodles  
Lasagne  
Seafood and Pasta Mornay

#### Roast Meat Options

Beef  
Chicken  
Pork  
Lamb

### Dessert Buffet - \$10.00 per person

Chef selection of assorted Cakes and Tarts.



# ENTRÉE OPTIONS

Please select 2 of the following to be served alternately:

## Soups

Minestrone with baked parmesan wafer.  
Potato & leek with shredded smoked salmon.  
Roasted pumpkin with sour cream and chives.

## Risotto

Trio of mushrooms finished with shaved parmesan.  
Pumpkin and baby spinach finished with basil pesto.  
Smoked chicken and braised leek with crisp prosciutto.

## Crisp Thai Beef and Noodle Salad

With coriander and cucumber finished with mild chilli sauce.

## Cape Seed Bruschetta

With fetta, roast pumpkin, walnut and wild rocket leaves, topped with a candid balsamic dressing.

## Moroccan Chicken

With yoghurt and cucumber sauce and puff pastry.

## Spinach & Ricotta Ravioli

Topped with a basil pesto, topped with shaved parmesan cheese and cherry tomatoes.

## Salt & Pepper Calamari

Served on a bed of Greek salad and citrus dressing.

## Marinated Scallop and Tiger Prawn Salad

With avocado salsa, sesame crisps and walnut basil pesto.

## Smoked chicken & asparagus crepes

Served with a creamy bechamel and tomato sauce.

## Roast Zucchini, Capsicum and Eggplant Terrine

With layers of salsa verde and goats curd served with olive bread.

## Antipasto Selection

Including marinated olives, smoked ham, Sopressa, pickled and grilled vegetables, frittata, bocconcini tomato salad and balsamic chicken.

## Roast Pumpkin and Gorgonzola Tart

With rocket and parmesan salad.



# MAIN COURSE OPTIONS

Please select 2 of the following to be served alternately.  
All mains served with bowls of salad to the table.

## Seared Chicken Supreme

Filled with spinach, parmesan and pancetta served with potatoes and tomato gratin.

## Grilled Atlantic Salmon

With steamed potatoes, asparagus, salsa verde and citrus mayonnaise.

## Scotch Fillet Steak

Grilled and topped with a ratatouli sauce (zucchini, eggplant, tomato and capsicum)

## King Pork Cutlet

Served with mash potato, braised red cabbage and a red wine apple jus.

## Chicken Mignon

Filled with a garlic butter topped with a mango and shallot chutney

## Oven Baked Porterhouse Steak

Served with a green peppercorn prawn sauce

## Seared Sirloin of Beef

With caramelised onion mash potatoes, asparagus and beetroot chutney

## Lamb Rack crusted with herbs

With shallots, on a bed of roast baby vegetables and red wine glaze.

## Baked Barramundi Fillet

Topped with wilted spinach, soft polenta and sundried tomato sauce.

## Roast (choose one of the following)

Pork, Turkey, Lamb or Chicken served with traditional roast vegetables and greens and finished with red wine jus.

## Roast Zucchini, Capsicum and Eggplant Terrine

With layers of salsa verde and goats curd served with olive bread and a rocket and cherry tomato salad.

## Chicken Kiev

Filled with cream cheese and avocado topped with a creamy mushroom sauce.

## Grilled Vegetable Lasagne

Topped with a Napoli sauce and shaved parmesan.



# DESSERT OPTIONS

Please select 2 of the following to be served alternately:

**Chocolate and Hazelnut Puddings**  
With Kahlua chocolate sauce.

**Lemon Tart**  
With strawberry compote and double cream.

**Panna Cotta**  
With seasonal fruit.

**House Special Tiramisu**  
With coffee anglaise.

**Sticky Date Pudding**  
With butterscotch sauce and double cream.

**Flourless Orange and Almond Cake**  
With citrus sauce.

**Brandy Snap Basket**

Filled with white chocolate nougat mousse topped with shaved peppermint crisps and hazelnut praline.

**Pecan and Caramel Tart**

Served with thick cream.

**Steamed Fig Puddings**

With chocolate fudge sauce.

**Chocolate and Pear Puddings**

With crème anglaise.

**Wedding Cake**

Served on a buffet (or bagged - please provide bags) - \$1.50 per person

Served on buffet with strawberries & cream - \$2.50 per person

Served to guests at tables with strawberries & cream - \$3.50 per person



# BEVERAGES – PACKAGES

All prices inclusive of GST.

## **Pre-Dinner Drinks – \$9 per person (per 1/2 hour)**

Sparkling Wine, Red and White Wine, Tap Beer, Juice and Soft Drink served for a period of 1/2 hour.

## **Function Beverage Packages (up to five hours)**

### **Standard Package – \$32 per person**

Sparkling Wine, Red and White Wine, Tap Beer, Juice and Soft Drink.

Sparkling Wine – please select one of the following:

- Yellowglen Yellow
- Wolf Blass Eaglehawk Sparkling Cuvee Brut

White Wine – please select one of the following:

- Lindemans Bin 65 Chardonnay
- Rosemount Diamond Cellars Semillion Sav Blanc
- Trentham Moscato

Red Wine – please select one of the following:

- Lindemans Bin 40 Shiraz
- Rosemount Diamond Cellar Cabernet Merlot
- Wolf Blass Eaglehawk Merlot

Tap Beer – Carlton Draught and Cascade Premium Light

### **Premium Package – \$41 per person**

Sparkling Wine, Red and White Wine, Tap Beer, Juice and Soft Drink.

Sparkling Wine – please select one of the following:

- Asti Riccadonna
- Lindemans Reserve Label Pinot Noir Chardonnay Brut
- Yellowglen Pinot Noir Chardonnay

White Wine – please select two of the following:

- Jamiesons Run Sauvignon Blanc
- Lindemans Reserve Chardonnay
- Rosemount Diamond Label Chardonnay
- Wolf Blass Yellow Label Riesling

Red Wine – please select two of the following:

- Lindemans Reserve Merlot
- Penfolds Koonunga Hill Shiraz Cabernet
- Rosemount Diamond Label Shiraz
- Wolf Blass Yellow Label Cabernet Sauvignon

Tap Beer – Carlton Draught and Cascade Premium Light

Note: Varieties subject to change.

**Cost per person per 1/2 hour**

**over five hour Package – \$9 per person**



# BEVERAGES – ON CONSUMPTION

Charge your Beverages on a consumption basis – pay only for what you consume or to a pre arranged amount.  
All prices inclusive of GST.

## Juice

By the glass	\$3.50
Jug	\$13.30

## Soft Drink

By the glass	\$3.00
Jug	\$12.50

## Beers

### Tap Beer

Heavy by the glass from	\$3.90
Light by the glass	\$3.40

### Heavy – Stubbies

Tooheys Old	\$6.50
Coopers Stout	\$6.50
VB	\$6.50
Tooheys Extra Dry	\$6.50
Coopers Pale Ale	\$6.50
Pure Blonde	\$6.50
Desert Premium	\$6.50
Mallee Bull	\$7.00
Crown Lager	\$7.00
Boags Premium	\$7.00
Corona	\$7.50
Becks	\$7.50
Heineken	\$7.50
Stella Artois	\$7.50
Peroni Nastro Azzuro	\$7.50

### Light – Stubbies

Cascade Premium Light	\$5.50
Sun Light	\$5.50
Carlton Mid Strength	\$6.00

Vodka Cruisers	\$7.50
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Spirits and Liqueurs	from \$6.00
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## Wines

### Sparkling

	Glass	Bottle
Asti Riccadonna (Italy)		\$37.00
Curvee Brut (South Eastern Australia)		
Deakin Estate Brut (Mildura)		\$27.00
Lindemans Reserve Label Pinot Noir Chardonnay Brut		\$33.00
Wolf Blass Eaglehawk Sparkling		\$29.00
Yellowglen Yellow Piccolo 200ml (Victoria)		\$7.00
Yellowglen Yellow (Victoria)		\$29.00
Yellowglen Pinot Noir Chardonnay (Victoria)		\$34.00

### White

Jamiesons Run Sav Blanc (Limestone Coast)		\$37.00
Lindemans Bin 95 Sauvignon Blanc (S.A.)	\$6.50	\$29.00
Lindemans Bin 65 Chardonnay (South Australia)	\$6.50	\$29.00
Lindemans Reserve Chardonnay (Limestone Coast)		\$33.00
Rosemount Diamond Label Chardonnay		\$33.00
Rosemount Diamond Cellars Semillion Sauvignon Blanc		\$29.00
Secret Stone Sauvignon Blanc (NZ)		\$39.00
Trentham Moscato (Mildura)	\$7.00	\$30.00
Wolf Blass Yellow Label Riesling (South Australia)		\$37.00

### Red

Lindemans Bin 40 Shiraz (South Eastern Australia)	\$6.50	\$29.00
Lindemans Reserve Merlot (Limestone Coast)		\$33.00
Penfolds Bin 128 Kalimna Shiraz (Barossa)		\$53.00
Penfolds Koonunga Hill Shiraz Cabernet (South Australia)		\$36.00
Pepperjack Shiraz (Barossa)		\$45.00
Rosemount Diamond Cellar Cab Merlot	\$6.50	\$29.00
Rosemount Diamond Label Shiraz		\$33.00
The Guilty Shiraz (Mildura)	\$7.00	\$36.00
Wolf Blass Eaglehawk Merlot (South Australia)		\$29.00
Wolf Blass Grey Label Shiraz (McLaren Vale )		\$65.00
Wolf Blass Yellow Label Cabernet Sauvignon (South Australia)	\$7.50	\$37.00

### Dessert Wines

Morris Port Muscat (Torkay)	\$7.00	\$30.00
Trentham Noble Taminga 375ml (Local NSW)		\$20.00

# TERMS AND CONDITIONS

## Tentative Bookings

Bookings are held for a maximum of seven days. If not confirmed within this time, booking becomes null and void.

## Confirmation

In order to confirm the booking, we require confirmation by fax, email or mail within 48 hours of initial correspondence. A \$500 deposit paid in full is required for wedding bookings (this deposit is paid off your wedding account). All Club Lounge bookings require a \$150 venue hire fee to be paid at the time of initial booking.

## Reconfirmation

### Small bookings (under 100 delegates)

Minimum numbers for your event are required three to four days prior. This is the minimum that you will be invoiced for.

- Final numbers are required 7 days prior to your event.
- Equipment and room configuration is required 14 days prior to your event.
- Menus and catering are required 14 days prior to your event. This is for rostering and ordering purposes.

Upon confirmation of final numbers, your account is to be paid in full, 7 days before the date of **function**.

If payment is not made at this time, access to the function room will be restricted.

### Large bookings (over 100 delegates)

- Minimum numbers for your event are required 10 days prior. That is the minimum that you will be invoiced for.
- Final numbers are required 7 days prior to your event.
- Equipment and room configuration is required 4 days prior to your event.
- Menus and catering are required 14 days prior to your event. This is for rostering and ordering purposes.

Upon confirmation of final numbers, your account is to be paid in full, 7 days before the date of **function**.

If payment is not made at this time, access to the function room will be restricted.

## Weddings

Minimum numbers for your wedding are required 14 days prior to your event. That is the minimum that you will be invoiced for.

Final numbers are required 7 days prior to your event.

Equipment and room configuration is required 14 days prior to your event.

Menus and beverage requirements are required 30 days prior to your wedding. This is for rostering and ordering purposes.

Upon confirmation of final numbers, your account is to be paid in full, 7 days before the date of **reception**.

If payment is not made at this time, access to the function room will be restricted.

## Cancellation

All deposits paid are non-refundable unless space can be rebooked. Cancellation must be received in writing, if cancellation is not received 14 days prior to your event, you will be invoiced for the room hire component of your event.

If cancellation occurs within 7 days of your event, you will be invoiced for the total amount of your event.

If cancellation is received no less than 7 days prior to your event and the space is rebooked for another function, then cancellation fee will be waived.

## Function Finishing Times

All bars close at 11.30pm for a 12.00am departure.

## Damage or Loss

The organisers assume responsibility for any damage caused by themselves, their guests or agents prior to, during, or after a function; this applies to all areas of the Mildura Grand. Under no circumstances are displays or fixtures to be affixed to the walls of function rooms adjacent foyer areas unless agreed to by the Mildura Grand Management. The Mildura Grand will take all possible care to protect the property of its guests, but accepts no responsibility for any loss of or damage to merchandise or other property in the Mildura Grand prior to, during or after function.

## Bond

A \$400 bond is required prior to function (if requested), which will be refunded on the completion of the event if no damage or loss is incurred. Should any damage or loss occur, your credit card will be charged accordingly. Bond will not be refunded.

## Smoking Areas

All guests are to use the Courtyard near reception for smoking until 11pm. At no time during the evening are guests to use the Rose Garden, (unless for pre arranged pre dinner drinks and canapes). The courtyard adjoining the Club Lounge is to be emptied of guests and the doors shut at 10.00pm.

## Entertainment

Bands are to be restricted to less than four pieces. No drum or base equipment is to be used (unless prior approval by coordinator). At any time the management of the Hotel reserves the right to ask the band or DJ to reduce the volume on their equipment, in the event of non compliance of a volume reduction the band will be asked to stop playing and the bar closed. No exceptions.

## Price Changes (all prices are inclusive of GST)

Although every effort is made to maintain prices (as per original quote) all prices are subject to variation. Quality Hotel Mildura Grand will notify you of such changes no later than 30 days prior to your event.

## Accommodation Bookings

- Group bookings (above 10) Confirmation of names and payment details is required no later than 14 days prior to your arrival date. Cancellation of rooms beyond this date will not be refunded unless the room(s) are rebooked.
- Small bookings (10 and under) Confirmation of names and payment details is required no later than seven days prior to your arrival date. Cancellation of rooms beyond this date will not be refunded unless the room(s) are rebooked.

## Payment

### Conferences

If a current account is held with the Hotel or a credit application is filled out and approved, an invoice will be issued and sent within seven days of your event. All accounts to be paid in full, seven days from date of invoice unless prior arrangement has been made.

- If an account is not held with the hotel and you a single visit guest, payment in full is required on completion of your event.

## **A CREDIT CARD GUARANTEE IS REQUIRED UPON BOOKING.**

Please sign and date this form in the spaces below and return by facsimile to 5022 1801, or in person to; Quality Hotel Mildura Grand, Seventh Street Mildura.

Name (please print) \_\_\_\_\_

Signature \_\_\_\_\_

Date \_\_\_\_\_

All prices and details are correct at time of printing, Sep 2010