



TFE hotels



Creative Conferencing

Vibe Hotel Canberra
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Canberra Airport ACT 2609 Australia
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vibehotels.com





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Creative conferencing

Welcome

Less than 10 minutes from Canberra's CBD, you're as connected to the city as you are to the sky at Vibe Hotel Canberra.

The hotel features a soaring atrium, state of the art conference facilities and Helix Bar and Dining, which specialises in local delights from the Capital region.

Drawing inspiration from its airport location, discover the next generation of Vibe Hotels through local art and hubs designed for interaction with fellow travellers. With spacious, comfortable rooms affording sweeping views to Parliament House, and just 50 metres from Canberra's new airport terminal, you can relax a little longer, or make a quick getaway.

The choice, happily, is yours.



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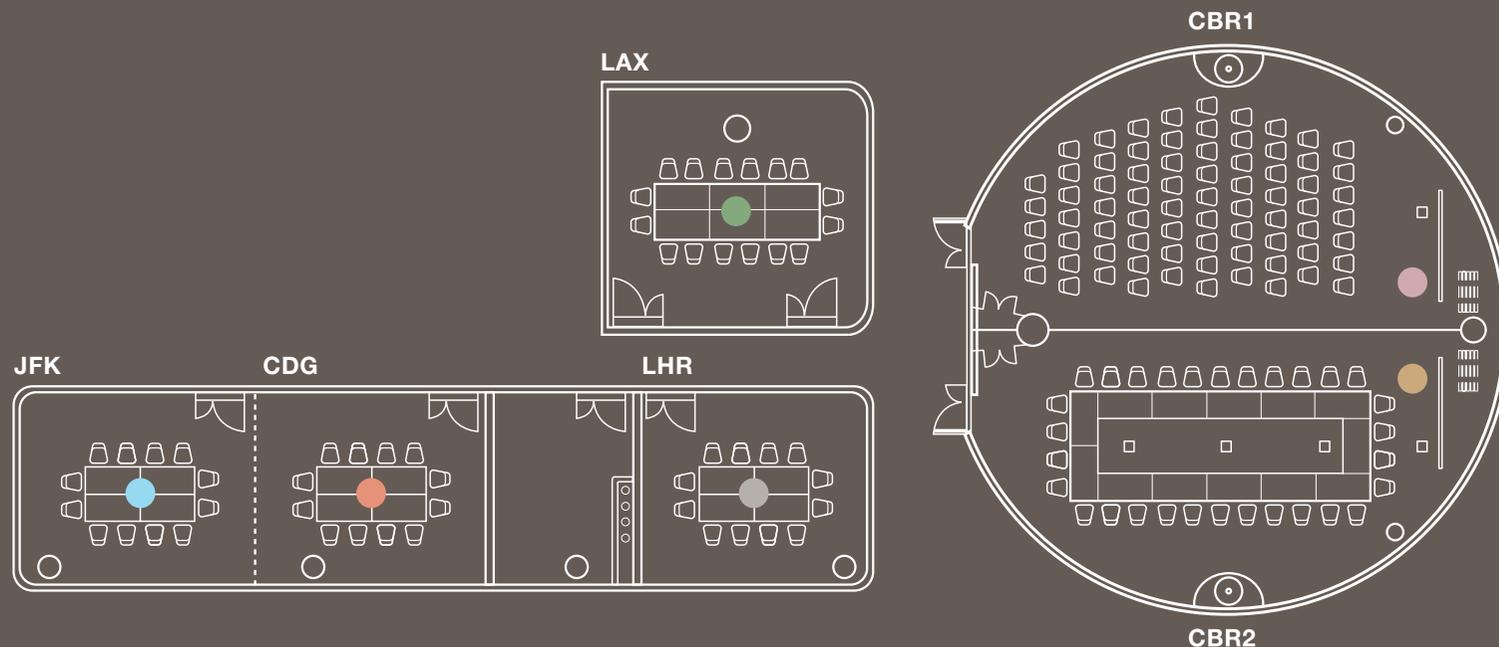


Our space is your space

Named after some of the largest airports in the world, our meeting rooms are flexible and functional with the ability to convert from a business-like boardroom setting to a cocktail party for 200 guests.

Vibrant and contemporary in design, our rooms will energise, invigorate and inspire creativity. Think big with inventive breakouts, diverse cuisine and delicious cocktails.

Our meeting and event rooms feature fully adaptable conference equipment and flexible layouts. Enjoy peace of mind with access to state-of-the-art audio-visual and full connectivity, including complimentary high-speed internet access.



Event space	Area m ²	Height	Theatre	Classroom	U-Shape	Boardroom	Banquet	Cabaret	Cocktail
●● CBR1 and CBR2	192	3.2	180	90	50	60	120	95	250
● CBR1	96	3.2	90	45	25	30	50	40	100
● CBR2	96	3.2	90	45	25	30	50	40	100
●● JFK and CDG	72	2.7	60	24	24	24	–	30	–
● LAX	50	2.7	–	–	–	16	–	–	–
● CDG	36	2.7	30	12	12	14	–	–	–
● JFK	36	2.7	30	12	12	14	–	–	–
● LHR	36	2.7	30	12	12	14	–	–	–



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Delegate packages

Day delegate packages

We are pleased to offer you more ways to meet, with a host of package options available for your next conference, event or meeting at Vibe Hotel Canberra.

With a dedicated conference and events team, we can tailor a package to suit your needs, or for ease select our tailored day delegate package.

Business Class | \$72 per person*

Includes:

- *Continuous tea and coffee*
- *Morning and afternoon breaks*
- *Business Class Lunch*
- *Standard audio visual equipment*
- *All day water and refreshments*
- *Notepads and pens*
- *Personalised Vibe Host service*

First Class | \$82 per person*

Includes:

- *Continuous tea and coffee*
- *Morning and afternoon breaks*
- *First Class Lunch*
- *Standard audio visual equipment*
- *All day water and refreshments*
- *Notepads and pens*
- *Personalised Vibe Host service*

Chairman's Package | \$92 per person*

Includes:

- *Continuous tea and coffee*
- *Morning and afternoon breaks*
- *Chairman's Lunch*
- *Standard audio visual equipment*
- *Sparkling water and refreshments*
- *Notepads and pens*
- *Personalised Vibe Host service*
- *One complimentary barista coffee per delegate*



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Conference menus

Vibe Hotel Canberra is pleased to offer you a variety of seasonal menu options for your next meeting or event.

Please ensure dietary requirements are communicated to your Vibe Host 7 days prior to your event date.

Breakfast

Working Breakfast | \$25 per person*

Includes a selection of teas, coffee, fruit juice, selection of 1 hot item and 2 continental items

Continental items

- Seasonal sliced fruit with vanilla yoghurt
- Selection of fresh pastries
- Selection of mini muffins
- Bircher muesli with mixed berries
- Feta and baby spinach frittata with tomato relish
- Chia pudding

Hot Items

- Bacon and egg tortilla wraps
- Mini ham and cheese croissants
- Chef's quiche of the day
- Mini smoked salmon toasties with wattle
- Valley goat's cheese mousse

Chefs Plated Breakfast | \$35 per person*

Minimum of 20 guests

Includes a selection of teas, coffee, fruit juice, continental items on each table along with a plated option

Continental items on each table

- Preserves; butter, jam and honey
- Seasonal fruit platter with vanilla yoghurt
- Selection of Danish pastries
- Banana bread
- Chia pudding

Please select one plated option

- Traditional breakfast – scrambled eggs, bacon, sautéed mushrooms and tomato served with sourdough toast
- Eggs Benedict – poached eggs, smoked ham or smoked salmon on an English muffin and topped with hollandaise sauce
- Scrambled eggs mixed with chorizo, feta cheese and shallots on sliced toast
- Scrambled eggs with poached asparagus and smoked salmon served on sourdough toast
- Corn fritter with a poached egg, sautéed spinach and topped with a tomato and cucumber salsa
- Toasted sourdough served with smashed avocado, sautéed mushrooms, roasted tomato, bacon and topped with a roasted capsicum and yoghurt sauce

Tea breaks

Morning or afternoon tea break | \$18 per person*

Includes a selection of teas, coffee and two of the following items

- Freshly baked scones with strawberry jam and Chantilly cream
- Portuguese tartlet
- Citrus tarts
- Caramel slice
- Trio of muffins
- Assorted cookies
- Petite lamingtons
- Pear and raspberry loaf
- Apple and rhubarb tartlets
- Date and honey loaf
- Bacon, cheese and chive savoury scones
- Potato frittata with char-grilled capsicum and caramelised onion
- Selection of mini quiches
- Mini cheese and tomato croissants
- Cheese plate with quince paste and lavosh crackers
- Trio of dips with crudités

Lunch

Business Class Lunch | \$35 per person*

Includes a selection of teas, coffee, fruit juice and chef's selection of the below

- *Selection of assorted wraps and focaccias*
- *Chef's selection of two fresh house made salads*
- *One hot dish with either rice, potatoes or vegetables*
- *Seasonal fruit platter*

First Class Lunch | \$45 per person*

Includes a selection of teas, coffee, fruit juice and chef's selection of the below

- *Selection of assorted wraps and focaccias*
- *Chef's selection of two fresh house made salads*
- *Two hot dishes with either rice, potatoes or vegetables*
- *Chef's mini dessert selection*
- *Seasonal fruit platter*

Chairman's Lunch | \$55 per person*

Includes a selection of teas, coffee, fruit juice and chef's selection of the below

- *Selection of assorted wraps and focaccias*
- *Chef's selection of two fresh house made salads*
- *Two hot dishes with either rice, potatoes or vegetables*
- *Chef's mini dessert selection*
- *Seasonal fruit platter*
- *Cheese platter with chef's section of sweet treats*

Please choose of 2 salads from the below

- *Quinoa salad with roasted pumpkin and feta*
- *Niçoise salad with baby beans, potatoes, egg, cherry tomatoes, martyr olives and anchovies*
- *Caesar salad*
- *Chicken and basil pesto pasta salad*
- *Mixed leaf salad with vinaigrette*
- *Lentil, quinoa and kale salad*
- *Mediterranean couscous salad with mixed vegetables and feta*
- *Creamy potato, bacon and egg salad*

Please choose hot dishes from the below

- *Vegetarian korma curry, accompanied with steamed rice*
- *Spinach and ricotta ravioli with pumpkin and zucchini in a creamy sauce*
- *Beef bourguignon with mashed potato*
- *Roast strip loin with red wine jus, accompanied by garlic and rosemary chat potatoes*
- *Chicken jalfrezi served with steamed rice*
- *Steamed fish of the day served with vegetables*
- *Chicken puttanesca accompanied by roasted chat potatoes and steamed broccoli*
- *Sweet and sour pork with rice*
- *Moroccan lamb served with cous cous and apricots*
- *Vegetable lasagne*

Minimum numbers of 20 delegates required for hot dishes. Under 20 delegates hot food provided will be chef's selection of hot finger food items.

Conference menus

Canapés

Business Class | \$15 per person*

Please select 3 canapés from our menu and each guest will receive one of each (allow 30 minutes)

First Class | \$30 per person*

Please select 6 canapés from our menu and each guest will receive one of each (allow 60 minutes)

Chairman | \$50 per person*

Please select 10 canapés from our menu and each guest will receive one of each (allow 120 minutes)

Hot canapés

- *Vegetable pakora*
- *Pumpkin flower filled with ricotta and sweet corn*
- *Involtini with spinach, ricotta and semi dried tomato*
- *Aranchini ball with basil pesto and bocconcini*
- *Salt and pepper squid served with aioli*
- *Seared scallops with cauliflower puree and crispy pancetta*
- *Peking duck spring roll*
- *Pork and fennel roll*
- *Skewered beef kofta*
- *Beef satay skewers*
- *Spiced lamb filo parcels*

Cold canapés

- *Tomato and brie tartlet*
- *Beetroot and feta tartlet*
- *Jalapeno pepper stuffed with cream cheese*
- *Kataifi prawns*
- *Salmon pastrami on croutons*
- *Asparagus wrapped in prosciutto with aged balsamic vinegar*
- *Peking duck crêpe*
- *Beef cheek with pea and potato mash tart*
- *Bacon mozzarella donut*

Dessert canapés

- *Panna cotta glasses with passionfruit*
- *Apple and blueberry crumble tartlet*
- *Berry mousse glasses*
- *Chocolate dipped strawberries*
- *Assorted macarons*
- *Chocolate tartlets*
- *Crème brûlée tartlets*

Premium dinner

Two Course | \$62 per person*

Three Course | \$75 per person*

Sit Down Function

Alternate Serve

Please select two menu items for each course

Entrée

- *Goat cheese mousse, herb salad, olive tapenade and wonton pastry*
- *Smoked duck breast, herb salad, baby fennel, Cumberland sauce*
- *Exotic mushroom risotto, pecorino and truffle oil*
- *Seared tuna, black sesame and wakame seaweed salad*
- *Strips of pink lamb, salad leaves, pomegranate, feta and grissini*
- *Twice cooked pork belly, apple salad, cauliflower puree, fruit mostarda*
- *Pumpkin, goat cheese, leek tart, balsamic reduction*
- *Prawn and baby fennel salad, cherry vinaigrette*
- *Braised beef short rib, creamy potato purée, confit cherry, reduction, petite bouche*
- *Chicken Caesar salad, croutons, shaved parmesan*

Main

- *Duck breast deluxe, potato gratin, sweet corn purée, and five spice caramel*
- *Slow-cooked beef cheeks, stuffed capsicum, and Kipfler and porcini jus*
- *Braised lamb shank, sweet potato mash, broccoli, porcini jus*
- *Grain-fed beef fillet medallions, potato gratin, baby Dutch, port wine jus*
- *Oven-baked chicken supreme, rosti potato, carrot puree, and port wine jus*
- *Baked salmon, pommes Anna, sautéed peas, garlic mustard sauce*
- *3 point lamb rack, roasted baby vegetables, fondant potato, Shiraz jus*
- *Baked Humpty Doo barramundi, mushroom medley, potato galette, garlic cream sauce*
- *Sous vide pork tenderloin, truffle mash, grilled fennel and Dutch carrots, dates and five spice jus*

Vegetarian

- *Stuffed eggplant, quinoa, wild rice and mix vegetables, roasted red pepper sauce*
- *Mixed vegetable lasagne, baby vegetables, balsamic reduction*

Dessert

- *Vanilla panna cotta, mango gel, macerated berries*
- *Chocolate charlotte, chocolate soil, mixed berries*
- *Sticky date pudding, butterscotch sauce and strawberries*
- *Raspberry and chocolate fondant, chocolate soil*
- *Lemon meringue tart, lemon gel, mixed berries*
- *Chocolate tart, chocolate wafer, pistachio gelato, marshmallow*

*We cater for specific dietary requirements. Menus are indicative only and are subject to change. Where minimum numbers are not met, an additional room hire fee will apply.

Conference menus

Buffet dinner

In Flight One | \$59 per person*

Main

Please select two dishes

- *Coconut milk vegetable curry with steamed rice*
- *Steamed fish fillets with bok choy, rice noodles and a ginger soy dressing*
- *Thai chicken curry with steamed rice*
- *Beef bourguignon with steamed rice*
- *Lamb Rogan Josh with steamed rice*
- *Potato and leek soup*

Salads

Please select 3 salads

- *Caesar salad*
- *Garden salad*
- *Sundried tomato and basil pasta salad*
- *Quinoa salad with roasted pumpkin and feta*
- *Coleslaw*

Accompanied by:

- *Fresh bread selection*
- *Seasonal fruit platter*
- *Antipasto platter*
- *Petit four selection*

In Flight Two | \$75 per person*

Main

Please select three dishes

- *Coconut milk vegetable curry with steamed rice*
- *Spinach and ricotta ravioli*
- *Steamed fish fillets with bok choy, rice noodles and a ginger soy dressing*
- *Thai chicken curry with steamed rice*
- *Chicken puttanesca*
- *Beef bourguignon with steamed rice*
- *Roast strip loin with red wine jus accompanied by rosemary chat potatoes*
- *Lamb Rogan Josh with steamed rice*
- *Moroccan lamb served with cous cous and apricots*
- *Potato and leek soup*

Salads

Please select 3 salads

- *Caesar salad*
- *Garden salad*
- *Sundried tomato and basil pasta salad*
- *Quinoa salad with roasted pumpkin and feta*
- *Coleslaw*

Accompanied by:

- *Fresh bread selection with Pepe Saya butter*
- *Seasonal fruit platter*
- *Antipasto platter*
- *Chef's selection of desserts*

Beverages packages

All packages include still and sparkling water as well as post mix soft drinks and orange juice.

Business Class package

1 hour | \$23 per person*

2 hours | \$32 per person*

3 hours | \$38 per person*

- Chain of Fire Chardonnay
- Chain of Fire Sauvignon Blanc Semillon
- Chain of Fire Shiraz Cabernet
- Chain of Fire Pinot Noir
- Chain of Fire Sparkling
- Carlton Dry
- Cascade Light

First Class package

1 hour | \$27 per person*

2 hours | \$38 per person*

3 hours | \$43 per person*

- Welcome cocktail – seasonal punchbowl
- Montrose Chardonnay
- Pikorua Sauvignon Blanc
- 4 in Hand Shiraz
- Devil's Staircase Pinot Noir
- Craigmoor Brut Sparkling
- Luna Rosa Rose
- Carlton Dry
- Cascade Light
- 4 Pines Pale Ale
- Strongbow Apple Cider

Chairman's package

1 hour | \$35 per person*

2 hours | \$45 per person*

3 hours | \$50 per person*

- Welcome cocktail, one of the below;
 - Cosmopolitan
 - Bellini – sparkling wine gently flavoured with hazelnut liquor
 - Margarita
- 4 in Hand Shiraz
- Montrose Chardonnay
- Pikorua Sauvignon Blanc
- Devil's Staircase Pinot Noir
- Chain of Fire Shiraz Cabernet
- Apostrophe GSM
- Pocketwatch Cabernet Sauvignon
- Apostrophe GSM
- Craigmoor Brut Sparkling
- Luna Rosa Rose
- 4 Pines Pale Ale
- Carlton Draught
- Carlton Dry
- Corona Ligera
- Cascade Light
- Strongbow Rose Cider

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Taste the locale

HELIX BAR & DINING

Helix Bar doubles as your airport lounge, where you can relax in comfort before a flight or while you wait to meet someone at the airport.

Helix Bar and Dining is named after the aeronautical term 'helix', associated with the spiral-shaped airflow behind a rotating aircraft propeller. The propellers are regarded as the soul of the aircraft, they are the driving force propelling the aircraft forward.

Helix Bar and Dining is the heart and soul – the moving, turning hub of Vibe Hotel Canberra, a place where people can come together and connect.

Helix Bar and Dining offers a delectable menu that is inspired by local Australian produce, partnered with regional wines, a creative conference menu and an impressive craft beer selection.

Our Head Chef ensures that the Helix menu is locally sourced and more export quality beef and seafood stays right here in Australia and hits local Canberrans' plates.



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Connect your way

We have the finer points of your event covered from digital signage throughout the venue to a range of extras including event recording and video streaming so your guests can come together to meet, connect and relax. Whether taking care of business, gathering informally to network or staying connected with our complimentary WiFi, you can create your hub of activity and inspiration with us.

Modern finishes such as digital signage throughout the conference spaces and all the presentation essentials are included in every meeting held at Vibe Hotel Canberra.

Audio visual and staging*

Audio Visual Equipment

68-inch drop-down screens	Lectern microphone
68-inch wall-mounted TV screen in small rooms	Microphone
PC audio dit/DI kit	Microphone lapel
Laptop	Microphone boom stand
Flip chart, markers and paper	PA system in CBR 1 and 2
Whiteboard and markers	Polycom conference phone

For a full list audio visual equipment including support, speak with your Vibe Host who will be able to provide a list of preferred suppliers.

**Price on application*



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Vibe discovery

Discover what lies beneath the surface of Canberra – it's a vibrant city with an emerging tantalising food scene as well as many national attractions, that tell Australia's story.

Vibe Hotel Canberra is perfectly placed with many activities right on its doorstep or just a short drive away. Our Vibe Hosts have compiled some great insider secrets and hidden gems that include local arts, outdoor activities, emerging precincts and attractions that will both entertain and educate.

All experiences are subject to minimum numbers and availability. We can help you tailor an activity that will inspire and motivate your team. Please discuss your specific requirements with our conference team.

Outdoors and nature

National Zoo and Aquarium

Fancy getting up close and personal with a cheetah or taking a ZooVenture tour that allows you to go behind the scenes and hand feed a bear, lion or tiger? Take your conference dinner to the next level and enjoy a private dinner with a hyena or a sun bear in Jamala Lodge.

Canberra Balloons

View the layout of Canberra from up high and take in many of the attractions and mountain ranges surrounding the city. Discover Canberra as the sun rises and touches the lake with morning light and fly over Parliament House.

Seg Glide Ride

Segway rides are a perfect way to provide a team building experience. Group rides (of up to 18 riders) can include slalom races and group races, or take a leisurely relaxed tour around Lake Burley Griffin with expert commentary or mix it up entirely!

Walk The Talk

Walk the Talk packages combine a motivational presentation and a guided activity lead by Paralympian Michael Milton. He won Australia's first winter gold medal at just 19 then, ten years later, achieved a personal goal when he won all four alpine events at the Salt Lake Winter Paralympic Games, a feat acknowledged internationally when he was awarded Laureus World Athlete of the Year with a Disability. Messages and activities can be tailored to meet your conference themes and objectives and a guided tour can be designed to suit a group of almost any size with varying ages and levels of fitness.

Food experiences

Pialligo Estate

Experience tranquillity and dining excellence. Nestled in a rural setting, Pialligo Estate is a feast for your senses. Set in landscaped gardens, the pavilions are perfect for celebrations and corporate functions. The team at Pialligo are able to offer a number of farmhouse styled experiences including private dining in your exclusive pavilion. Growers tours – Tour the orchards and Pialligo Estate's chef will show you how to get the best out of the seasonal produce, The Smokehouse experience and more.

3 Seeds Cooking School

Whether it is a tapas or canapé class or a full three course dinner party, 3seeds can organise a private cooking class so that you will gain some new skills, but also have a lot of fun along the way.

Galleries and museums

Unearth the treasures of a nation at many of the galleries and museums. From Australia's indigenous past and colourful colonial history to the modern multicultural country of today, Canberra holds and shares the essence of Australia.

National Gallery of Australia

The National Gallery of Australia is the home of the National Art Collection which has more than 165,000 works and includes the largest collection of Indigenous artwork. Famous artworks on display include Jackson Pollock's Blue poles, Monet's Nymphaeas (Waterlilies) and Sidney Nolan's Ned Kelly series.

National Museum of Australia

Discover the place where Australian stories live. The Museum explores Australian history and culture – Indigenous history, landscape, people and the journeys that connect Australia with the world. Enjoy the Ultimate Museum experience with a personalised tour, meal with a glass of wine in the waterfront café and a voucher for 10% off purchases at the Museum Shop. Other guided tour options are also available.

Getting there

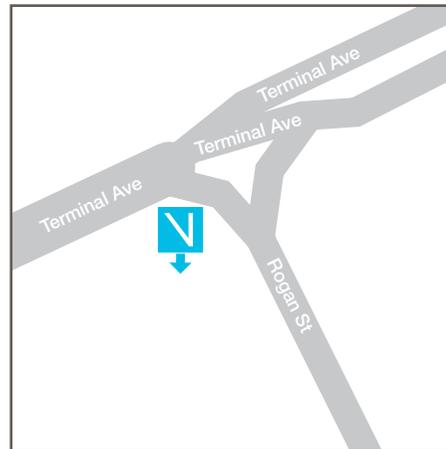
Located only 50 metres from the Canberra Airport terminal

Car parking

Limited on-site parking available (fees apply)

Car Hire

Thrifty 1300 367 227



Conference concierge

Services may include:

- Transportation
- Spa appointments
- Bicycle rental
- Golf bookings
- Dinner reservations
- Local area information
- Floral arrangements
- Audio visual arrangements

Events with Benefits

Book your next event with TFE Hotels and enjoy a host of reward options for both the company and for the booker.

Register today for Events with Benefits and experience all the benefits our hotels have to offer.

Benefits are subject to availability and at the discretion and subject to offerings of the Hotel.

For more information email meet@tfehotels.com or visit TFEhotels.com/eventswithbenefits

Vibe Fit

We understand how important balance is, particularly when you need to feel inspired, so we are pleased to offer our Vibe Fit program.

Eighty8 Fitness

In numerology, the essence of the number 88 centres around building long-term benefits. This is the philosophy that Eighty8 Fitness was built on – to create a healthier and happier you long-term. Should you wish to integrate health and fitness into your conference or event, the team at Eighty8 Fitness can organise a tailored group fitness class or your team can participate in one of the scheduled functional fitness classes. (fees apply).

The team at Eighty8 Fitness can also arrange for a booking to be made at the Brindabella Park Tennis Courts.

Fairbairn Golf Course

Located just five minutes from the hotel, Fairbairn Golf Course is known as the 'friendly' golf course. The team at Fairbairn can arrange corporate days or just a round either 9 or 18 holes with cart hire.

