

WELCOME

Two24 Conferencing by Work Club is a luxurious space located right in the heart of Canberra's CBD.

Whether you're looking for intimate meeting rooms, unique training facilities or beautifully designed event spaces, we've got you covered.

Our Concierge & Events team are on hand from day one to ensure that your event runs smoothly - from all day conferences to board meetings, from cocktail functions to private interview rooms; our beautifully appointed & memorable spaces possess a world-class design aesthetic guaranteed to leave a lasting impression with your guests.

Work Club are Australia's leading boutique professional workspaces & members clubs, curated for the leaders, innovators & creators of today & tomorrow.

www.workclubglobal.com





TWO24 CONFERENCING HIGHLIGHTS

Conveniently located in Civic and easily accessible via the Canberra Centre & Secure car park, the space offers a number of sophisticated meeting, training & event spaces for hire.

Designed as a blank canvas for versatility, the spaces are ideal for private conversations to companywide town halls, the easily accessible location can host any style of occasion.

- 11 Meeting spaces
- Flexible Training Rooms
- Multi-functional event spaces
- Concierge & Butler services
- State-of-the-art AV & Conferencing technology
- Cisco Room Kits fitted throughout
- Digital whiteboards & Samsung screens
- Complimentary WiFi throughout the building
- Pre-entry screening and COVID check-ins
- Bose audio sound system throughout

TWO24 CONFERENCING SPACES









MEETING SPACES

Our unique boardroom and project spaces are furnished with handcrafted pieces from across world, providing the ultimate style and comfort for guests.

With streams of natural light and views across Glebe Park, our boardroom environments are perfect for that special meeting when you need to impress.

Fitted with AI Video Conferencing and dual displays you have access to everything you need to host a successful video conference or presentation.

FEATURES:

(WIFI

Dual Displays

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Blinds

Whiteboard



Al Powered Video Conferencing

Room	Pax	Hourly	Half-Day	Full-Day
SYV	8	\$90	\$360	\$450
SEKS	8	\$90	\$360	\$450
OTTE	12	\$110	\$440	\$550
FEM	12	\$110	\$440	\$550

DISCUSSION SPACES

Our smaller spaces are perfect for discreet or informal meetings, collaboration sessions or team huddles, all fitted with state-ofthe-art technology to suit your meeting needs.

Our collaboration spaces feature Samsung Flip interactive displays with white-boarding capabilities. wirelessly present, whiteboard, and annotate shared content.

The huddle space has been perfectly designed for team collaboration sessions and features an Al-powered video conferencing system built for both cloud and on-site meetings.

FEATURES:

Digital Whiteboard

Blinds

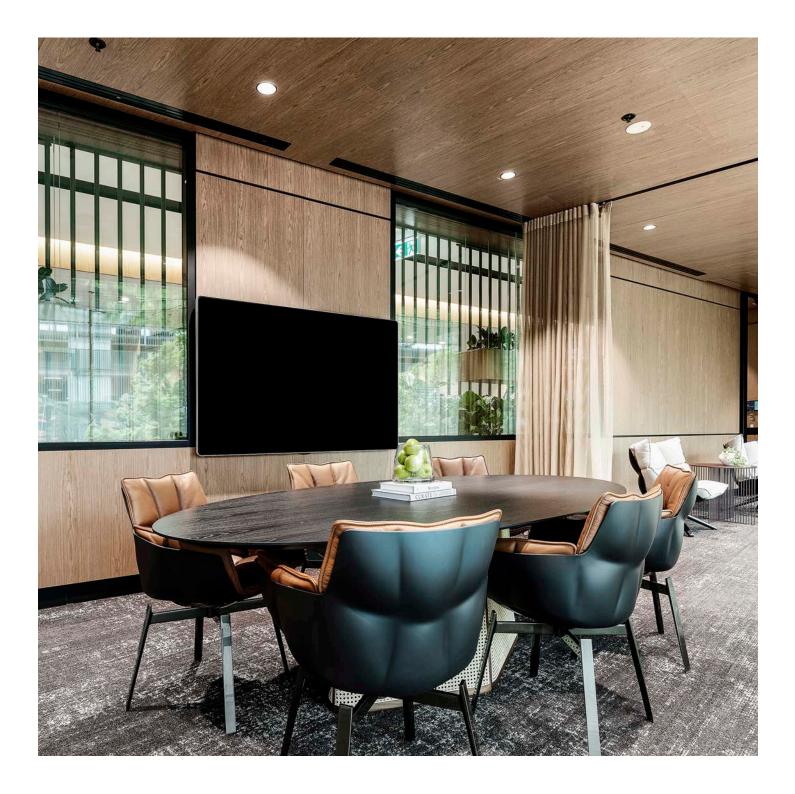
Al Powered Video Conferencing

Room	Pax	Hourly	Half-Day	Full-Day
TI	4	\$20	\$50	\$80
ELLEVE	4	\$20	\$50	\$80
NI	4	\$50	\$200	\$250









IDEATION SPACE

With streams of natural light our ideation space provides a flexible alternative to a traditional workshop room.

The room features a 70-inch touchscreen display allowing you to wirelessly present, whiteboard, video conference, and even annotate shared content.

FEATURES:

WIFI

Digital Whiteboard



Blinds

Al Powered Video Conferencing

Room	Pax	Hourly	Half-Day	Full-Day
FIRE	12	\$90	\$360	\$450

CONFERENCE SPACES

Make a lasting impression amongst your delegates thanks to our flexible conference spaces & in-room technology

Fitted with 110" LED Samsung "The Wall" screens and Bose Edge Max ceiling speakers, our conference spaces are ideal for delivering training sessions with a difference.

Each delegate desk features a built-in power source for convenient charging of personal devices during an all-day session.

FEATURES:

WIFI

Privacy



Microphone

110" Samsung LED Displays





Individual Desk power

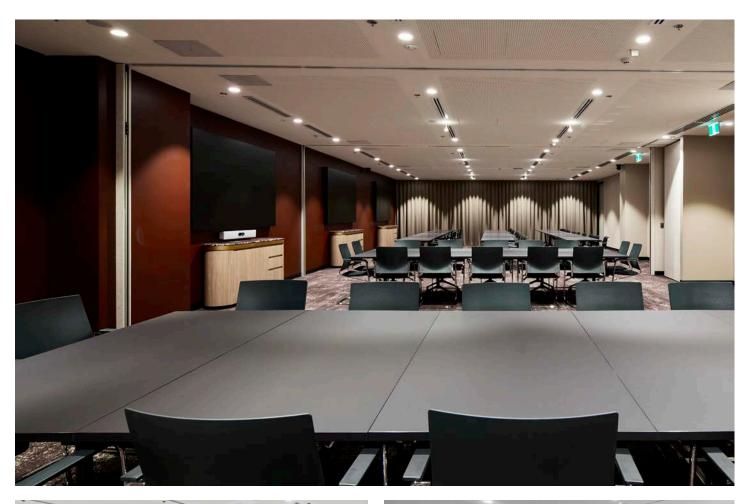




Bose speakers

Pax	Hourly	Half-Day	Full-Day
30	\$200	\$800	\$1,000
48	\$250	\$1,000	\$1,200
148	\$450	\$1,800	\$2,000

Multiple configurations available. Speak with a member of the team for more information







TRAINING ROOMS

Our training room spaces come with moveable furniture & walls, perfect for interactive workshops.

Exclusively available for hire 7 days a week, the space features a 110" LED Samsung "The Wall" screen and Cisco Room Kit Plus, perfect for delivering training sessions with a difference.

FEATURES:

WIFI

Microphone

110" Samsung LED Displays Individual Desk

Al Powered V/C

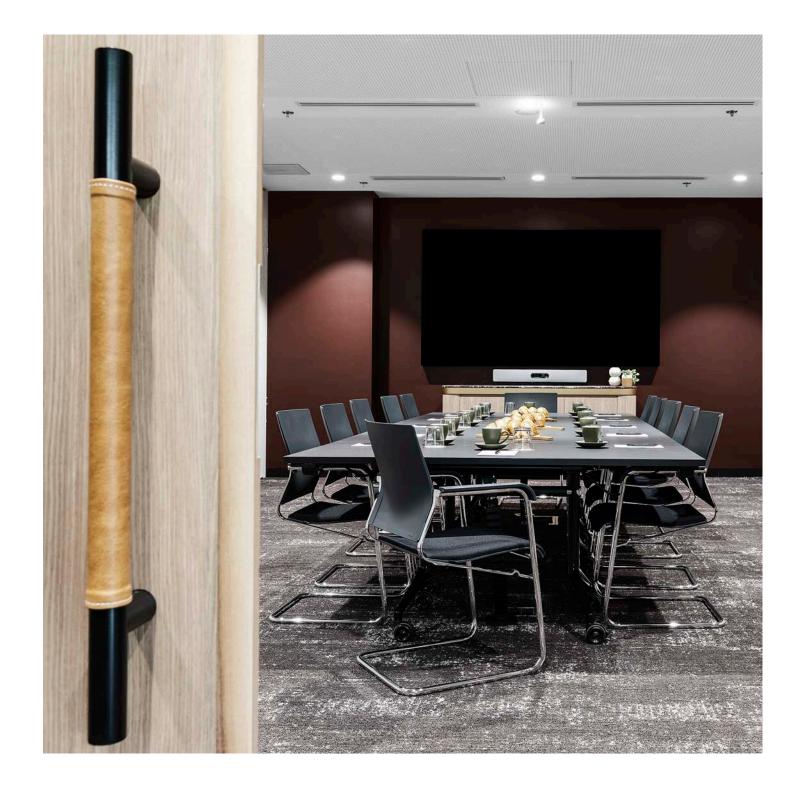
Privacy

Inter-room connectivity

Bose speakers

power

Room	Pax	Hourly	Half-Day	Full-Day
то	14	\$135	\$540	\$675
TRE	14	\$135	\$540	\$675



FOOD & BEVERAGE PACKAGES



FOOD & BEVERAGE PACKAGES

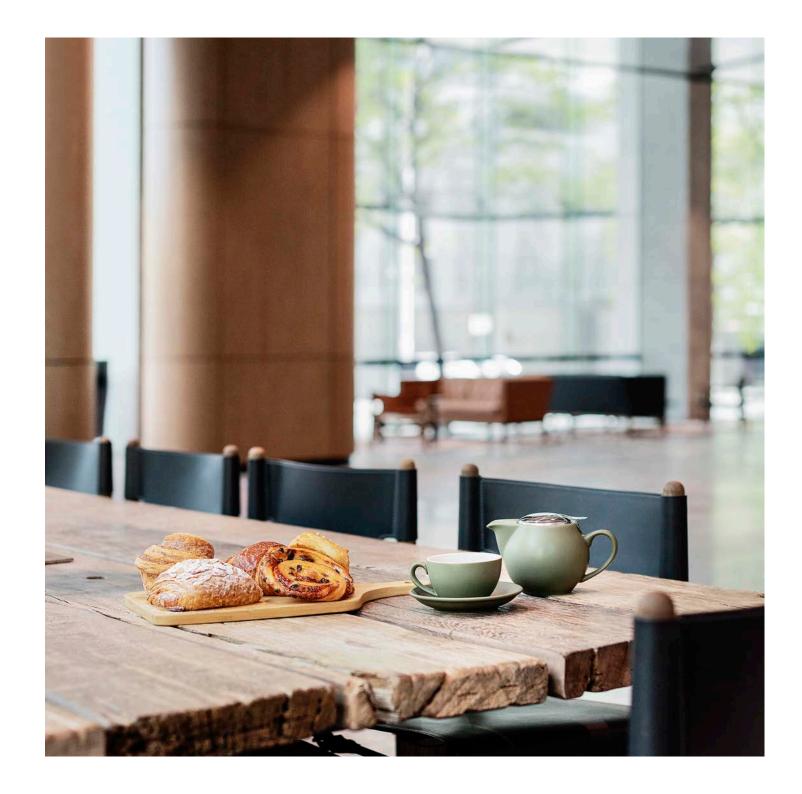
Work Club believes that good food is critical to human performance. Guided by our culinary philosophy, our in-house food and beverage team have created a culinary collection that showcase some of the finest of ingredients, both from the region & across Australia.

We pride ourselves on tailoring all our menus so we can give our clients the personalised experience they are after.

We have a variety of options available from networking lunches to roving canapes, from grazing stations to basic breakfast hampers. Our award-winning wines, cocktails & non-acoholic menus are designed with quality in mind.

Our contemporary menus are designed to suit a variety of event styles and budgets and our event specilaists are on hand to advise and create a selection of alternatives and provide you with innovative ideas.

A coffee service is available provided by our in house Café (SAGAS) located on the Ground Floor.



BREAKFAST

COFFEE & TEA SERVICE

Per person \$12.50 (Min 10 pax)

ONA roasted coffee

Herbal tea selections from Adore Tea, Canberra

- Organic English Breakfast
- Canberra Breeze
- Australian Green
- Organic Peppermint
- Traditional Indian Chai

Add Cold Pressed Juice

Per person \$6.50 (Select from below)

- Kale, cucumber, thyme, apple, lemon
- Carrot, orange, ginger
- Orange

LIGHT BREAKFAST

Per person \$26.00 (Min 10 pax)

- Assorted Sonoma pastries
- Seasonal fresh fruit platter
- Locally roasted coffee
- Herbal tea selections from Adore Tea, Canberra

SIGNATURE BREAKFAST

Per person \$37.50 (Min 10 pax)

Breakfast cups - select 2

- Yoghurt, toasted muesli, spiced merlot berry compote (GF)
- Chia pudding, coconut milk, vanilla, maple, seasonal fruit, nuts (VG, GF)
- Overnight oats, natural yoghurt, pear, pecan cinnamon, nutmeg

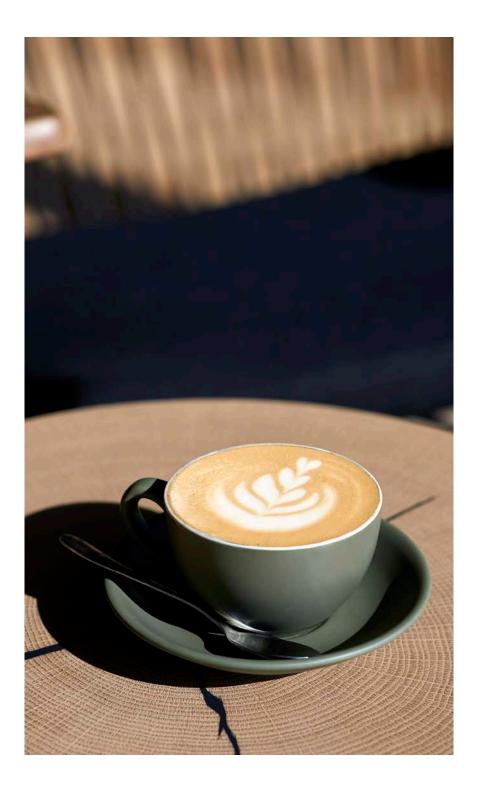
Mini bagels - select 2

- Smoked salmon, cream cheese, lime, cucumber, spinach
- Smoked ham, tomato, edam cheese, house mustard, rocket
- Avocado, roasted capsicum, pickled carrot, rocket

Mini croissants

- Shaved leg ham, gruyere
- Tomato, buffalo mozzarella, basil
- Seasonal fresh fruit platter
- Locally roasted coffee
- Herbal tea selections from Adore Tea, Canberra

* Menus are subject to change and ingredients may vary on seasonality or availability. All pricing is exclusive of GST



MORNING & AFTERNOON BREAKS

SAVOURY SNACKS

Mini vegetarian quiches \$8.00
Mini gourmet pies \$8.00
House made mini sausage rolls \$8.00
Gypsy frittata, prosciutto, roast capsicum, feta, parsley
Warm cheese, capsicum and bacon scones, smoked butter
Mediterranean vegetable tarts (GF, VG)

SWEET TREATS

Assorted assorted Sonoma pastries, seasonal sweet selections
Chocolate raspberry slice (VG) \$6.50
House made warm banana bread; butter (GF, VG)
Caramel slice \$7.00
Assorted sweet mini muffins \$7.00
Casero tart, pistachio \$7.00
Chocolate brownie (GF) \$6.00

SNACKS & BITES

Trail Mix \$8.00 per pack
Nori Crisps \$8.00 per pack
Spiced Nuts \$8.00 per pack
Vegie Crisps \$8.00 per pack

FRESH SEASONAL FRUIT PLATTER

 Small (Serves 5-10)
 \$62.00

 Medium (Serves 10-20)
 \$92.00

 Large (Serves 20-30)
 \$122.00

^{*} Menus are subject to change and ingredients may vary on seasonality or availability. All pricing is exclusive of GST



LUNCHES

LIGHT LUNCH

Per person \$18.50

- Selection of sandwiches, wraps & rolls
- Cold pressed juices & Tiro sparkling drinks

NETWORKING LUNCH

- Selection of sandwiches, wraps & rolls
- Gourmet Salads
- Seasonal fresh fruit platter
- Cold pressed juices & Tiro sparkling drinks

Per person \$36.00 (Min 10pax)

Sandwich fillings (select 5)

- Poached free range chicken, mayo, celery sultana, walnut & lettuce
- Classic shaved leg ham, Australian cheddar & house made mustard
- Roast Beef, Australian cheddar, rocket, carrot and tomato relish
- Falafel, avocado, parsley, mint, corriander tahini yoghurt
- Smoked salmon, cream cheese, capers, cucumber
- Turkey, brie, cranberry, almond
- Vegan rainbow, rocket, cucumber, avocado, alfalfa, yellow capsicum, tomato, radish, red cabbage (wrap & roll only)
- Eggplant, zucchini, pumpkin, haloumi, rocket
- Corned beef, sauerkraut, Swiss cheese, Russian dressing

CHEF'S SALADS

 Individual Bowl
 \$11.50

 Medium (Serves 10)
 \$78.00

 Large (Serves 20)
 \$156.00

- Quinoa, rocket, semi dried tomato, peas, feta, basil dressing (V, GF)
- Brown rice, pearl barley, pomegranate, mint, feta, pepitas (V, GF)
- Chicken Caesar salad with baby cos lettuce, chicken breast, bacon, egg, shaved parmesan, croutons & Caesar dressing
- Black bean, charred corn, asparagus, cherry tomato, Spanish onion, coriander, avocado, lime dressing (VG, GF)
- * Alcoholic beverages and menu available upon request.



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RESTAURANT STYLE LUNCH



MAINS

Sauteed Octopus \$28.00 Fried potatoes and Chimichurri

Lomo Saltado \$30.00 Beef Lomo with Onion, Tomato, Coriander, Garlic Soy Sauce, Chili and Rice (DF)

Arroz de Nikkei Vegetables \$30.00 Creamed Corn Risotto with Seasonal Vegetable (V, GF)

Arroz con Mariscos \$32.00 Blue Eye Trevalla with Creamed Corn Risotto (GF)

SIDES

Inka Salad \$18.00 Mixed Leaf with Green Apple and waifu Dressing (GF, DF)

Spiced Roast Potatoes \$16.00 Potatoes with Huancaina Sauce (V, GF)

Yasi Nasu Eggplant \$18.00 Eggplant with Den Miso and Toasted Sesame (VG)

Crispy Brussel Sprouts \$16.00 Honey Soy Glaze with Furikake (V, DF)

SUSHI PLATTERS

Omakase \$74.00 21 pcs Chef selection of Sashimi and Nigiri

Assorted Maki \$91.00
32 pcs of assorted Yasai, Ebi and Spider Maki
(Can be VG, DF & GF on request)

DESSERT

Yuzu Roll \$20.00 Matcha Sponge filled with Yuzu Marscapone and Shiso Gel

Chocolate Fondant \$23.00 Warm Miso Filling and Dulcey Ice Cream (GF)

* Menus are subject to change and ingredients may vary on seasonality or availability. All pricing is exclusive of GST Orders are to be placed via Two24Conferencing@workclubglobal.com no less than 3 days prior to your booking with all dietary requirements specified.







Book now

Two24Conferencing.com

PETER DONLEVY

GENERAL MANAGER

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