



CORPORATE EVENTS



ABOUT

Experience extraordinary at our brand new event centre, situated in the heart of Southern Sydney.

Custom-built for multi-day conferencing and gala events, our flexible event spaces can accommodate 10 to 1000 guests.

All event rooms feature stylish, contemporary furnishings and state-of-the-art AV capabilities, including our video mega wall, guaranteed to create an impact at your event.



YOUR EVENT

We offer full-service solutions, including a range of catering and beverage options, theming and styling, entertainment and more. Located within the brand-new Travelodge Hotel, next to Hurstville train station and 15 minutes from Sydney Airport, the venue is ideal for staff, delegates or guests travelling from afar. Other onsite facilities include pre-function areas, multiple restaurants, a rooftop bar and gaming facilities, as well as Westfield Shopping Centre right across the road. We offer ample onsite parking, wheelchair accessibility and excellence in customer service.

Our dedicated event services team will plan and execute every detail to ensuring a personalised and successful event. Whether you are hosting a meeting, training session, exhibition or gala dinner, our dedicated event specialists will accommodate all your conferencing needs at Southern Sydney Event Centre.

CORPORATE EVENTS



ROOM CAPACITIES

	1 Room	2 Adjoining Rooms	3 Adjoining Rooms	4 Adjoining Rooms	The Auditorium
Seated	120	240	320	450	600
Cocktail	140	320	500	650	1000

VENUE FACILITIES

Auditorium divisible into five event spaces
Two pre-function spaces
Contemporary designer furniture
Fixed and portable private event bars
Central Cucina bistro
Above Eight Rooftop Dining and Lounge Bar
Niji Sushi train and restaurant
Imperial Dynasty restaurant
Stone Bar and Lounge
Gaming Facilities

EVENT OPTIONS

Personalised catering menus
Multicultural catering options
Fresh juice station
Iced tea station
Coffee cart
Theming and styling
Dance floor
Photo booth
DJ
Entertainment

CORPORATE EVENTS



AUDIO-VISUAL FACILITIES AND EQUIPMENT

- Mega video wall
- Experienced AV technicians
- Wireless internet access
- Audio sound system for speeches
- Lecterns
- Wireless microphones
- Lapel microphone
- Presenter remote & visualiser
- Motorised fixed screens
- Lighting equipment and spotlights
- Digital scalars

HYBRID EVENTS

Hybrid event solutions ensure your event is available to everyone in person, as well as online. Our event services team and professional AV technicians work together with your organisation to transform your event, broadcasting it on a dedicated virtual platform, available to an audience anywhere in the world.

Future-proof your event by offering it in person and streamed online, reducing the risk of travel restrictions as well as increasing the size of your potential audience. Hybrid events can expand your reach, drive audience engagement both during and after your conference.

CORPORATE EVENTS



ACCOMODATION

Turn your event into a week or weekend experience and stay onsite at the brand-new Travelodge hotel. Explore our facilities throughout your stay, including a variety of restaurants, gaming facilities and rooftop lounge bar. Enjoy shopping at Westfield Hurstville adjacent to the venue, or jump on the train across the road to the city or beach. Just 15 minutes drive to the airport and 30 minutes to the CBD, with parking available onsite.

Complimentary rooms are available for guests or organisers for large-scale events or multi-day conferences.

We also offer excellent rates for delegates, team members, or event guests. Speak to our event services team to include accommodation as part of your event package.

CORPORATE EVENTS



CONFERENCE PACKAGE

Your choice of items from our delicious catering menus

Lectern

Microphone

Data projector and screens

Clickshare technology

Personalised digital welcome sign

Audio connectivity

Registration table

Presenters table

Water station

Notepads

Pens

Mints

Professional wait staff

Event Supervisor

Professional event specialists to personalise and plan your event

CORPORATE EVENTS



CONFERENCE BREAK MENU

Beverages

<i>Vittoria coffee, chai latte and a selection of teas from La maison du thé</i>	\$6 per person
<i>Bottled still or sparkling mineral water</i>	\$5 per person
<i>Freshly squeezed cold-pressed juice Orange or Pineapple</i>	\$6 per person

Sweet

- Macadamia shortbread ●*
- Scones, jam & double cream ●*
- Assorted pastries ●*
- Banana bread ●*
- Seasonal fruit cups ●●*
- Mixed berry, honey, muesli yoghurt cup ●*
- Sweet muffins ●*
- Portuguese tarts ●*
- Carob banana truffles ●●*
- Eclair selection of the day ●*
- Blackberry and apple crumble tartlets ●*

\$6 per person, per piece

Savoury

- Smoked ham & Emmental cheese croissant*
- Assorted finger sandwiches*
- Chorizo seeded mustard sausage rolls*
- Asparagus and mushroom tarts ●*
- Savoury muffins*
- Fennel scones with olive ricotta ●*

\$6 per person, per piece

● Vegetarian ● Gluten Free

*Images are for illustration purposes only

Terms and conditions apply. Room hire additional. Minimum 30 guests.

CORPORATE EVENTS



LIGHT MENU

Beverages served all day

Vittoria coffee

Chai latte

Selection of teas from La Maison du Thé

Water

Morning tea

Selection of two sweet or savoury items from the conference break menu

Light conference lunch

Assortment of three varieties of sandwiches on mixed grain bread

Selection of two salads

Seasonal fruit salad

Afternoon tea

Selection of two sweet or savoury items from the conference break menu

\$52 per person

CORPORATE EVENTS



EXECUTIVE MENU

Beverages served all day

Vittoria coffee

Chai latte

Selection of teas from La maison du thé

Water

Morning tea

Selection of two sweet or savoury items from the conference break menu

Executive lunch

Assortment of three varieties of sandwiches on mixed grain bread

Selection of two salads

One hot dish selection

One hot vegetarian dish selection

Our in-house pastry chef's dessert selection

Basket of whole seasonal fruits

Afternoon tea

Selection of two sweet or savoury items from the conference break menu

\$66 per person

CORPORATE EVENTS



CHAIRMAN'S MENU

Beverages served all day

Vittoria coffee

Chai latte

Selection of teas from La maison du thé

Water

Morning tea

Selection of two sweet or savoury items from the conference break menu

Chairman's lunch

Assortment of three varieties of sandwiches on mixed grain bread

Selection of two salads

One hot dish selection

One hot vegetarian dish selection

Our in-house pastry chef's dessert selection

Basket of whole seasonal fruits

Afternoon tea

Selection of two sweet or savoury items from the conference break menu

Post-conference networking

Selection of two canapes

One draught beer, house wine or soft-drink per person

\$85 per person

CORPORATE EVENTS



SANDWICH SELECTIONS

Select three varieties

Roast peppered beef sirloin, seeded mustard, dill and cucumber

Smoked Turkey, cranberry, mozzarella cheese and rocket leaves

Corned beef, pickled cucumber, snow pea sprouts

Chicken schnitzel, semi-dried tomato, baby spinach

Slow roasted leg of lamb, tomato chutney, pesto and rocket

Smoked salmon with capers, mixed green leaves, pesto and cream cheese

Danish salami, cheddar cheese, baby spinach and sliced capsicum

Prager ham, chargrilled asparagus, sweet mustard pickle and green leaves

Tandoori chicken yoghurt and cucumber

Marinated artichokes, homemade onion jam, rocket and sun-dried tomato chutney ●

Roma tomato, rocket, Parmesan shavings with pesto and homemade onion jam ●

Mesclun lettuce, carrots, cucumber, shallots and sun-dried tomato chutney ●

SALAD SELECTIONS

Select two varieties

Rocket, zucchini, parmesan and pine nuts ●●

Beef salad with red onions and capsicum ●

Niçoise salad ●

Roasted Beetroot, baby spinach and sunflower seeds ●●

Roasted potatoes and artichokes ●●

Green beans with mushroom fried tofu salad ●●

Roasted pumpkin, baby spinach and pine nuts ●●

Roast vegetable salad with pumpkin, potatoes and Spanish onions

Zucchini, eggplant and sun-dried tomatoes ●●

Garden salad ●●

Greek salad ●●

Chargrilled cauliflower with salad ●●

● Vegetarian ● Gluten Free

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HOT DISH SELECTIONS

Select one option

Hungarian beef Goulash with butter spätzle

Butter chicken, with jasmine rice ●

Prawn Marsala with coconut rice ●

Poached chicken with spinach and cherry tomato cous cous ●

Steamed catch of the day with prawns, steamed baby potatoes and leek lemon butter sauce ●

Veal escallop with fresh fettuccine pasta and field mushroom sauce ●

Red fish curry with steamed rice ●

Flat rice noodles with chicken or seafood

Chicken schnitzel with roast potatoes

BBQ Brunch including minute steaks, gourmet sausages, field mushroom, BBQ onions, potato wedges and corn on the cob with condiments (\$5 additional per person)

VEGETARIAN DISH SELECTIONS

Select one option

Baked cauliflower with mornay sauce

Spinach and ricotta cannelloni

Flat rice noodles with shredded vegetables

Roasted eggplant, green beans, capsicum casserole ●

Saffron biriyani with raita, poppadum and chutneys

Kaddu Palak - Pumpkin and baby spinach curry served with roti and naan, raita, papadam and chutneys

Dhal - Yellow lentils with potato and green peas served with roti and naan, raita, papadam and chutneys

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CORPORATE EVENTS



BREAKFAST PACKAGE

Your choice of our delicious catering menus

Floral centrepieces

Lectern

Microphone

Data projector and screens

Clickshare technology

Personalised digital welcome sign

Audio connectivity

Registration table

Presenters table

Water station

Notepads

Pens

Mints

Professional wait staff

Event Supervisor

Professional event specialists to personalise and plan your event

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LIGHT BREAKFAST

Served on a catering station

Brewed Vittoria coffee and a selection of teas from La maison du thé

Fresh cold-pressed orange juice

Selection of freshly baked Danish pastries

Seasonal fruit salad ● ●

Bircher muesli ●

Berkshire bacon and egg rolls with tomato relish on a milk bun

\$26 per person

● Vegetarian ● Gluten Free

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PLATED BREAKFAST

Brewed Vittoria coffee and a selection of teas from La maison du thé

Fresh cold-pressed orange juice

Seasonal individual fruit salad

Selection of assorted pastries

Selection of preserves, honey and Pepe Saya butter

Individually Served

Select one option

Lightly scrambled eggs

Crispy bacon, pork sausage, grilled tomato, hash brown

Eggs Florentine

Poached eggs, baby spinach, toasted English muffin, Hollandaise sauce, crispy bacon and Mediterranean tomato

Eggs Benedict

Poached eggs, toasted English muffin, Hollandaise sauce, crispy bacon and Mediterranean tomato with Prager ham or smoked Tasmanian salmon

Baked field mushroom

Wilted spinach, Mediterranean tomato potato rosti ●

\$38 per person

● Vegetarian ● Gluten Free

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BUFFET BREAKFAST

Beverages

Vittoria coffee

Chai latte

Selection of teas from La maison du thé

Fresh cold-pressed orange juice

Water station

Cold Buffet

Seasonal individual fruit salad ●

Natural yoghurt and fruit pots ●●

Selection of "Brasserie bread" artisan and breads available gluten free

Bircher muesli ●

Pear and peach compote ●●

Assorted pastry selections

Selection of preserves and honey and Pepe Saya butter

Hot Buffet

Lightly scrambled eggs with chives and smoked Tasmanian salmon

Sausages and crispy bacon ●

Grilled tomato, house made baked beans, sautéed mushrooms and hash brown

Congee station with condiments

Toasted banana bread with seasonal mascarpone

\$44 per person

● Vegetarian ● Gluten Free

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CORPORATE EVENTS



GALA DINNER PACKAGE

Two or three course banquet menu

Decorative centrepieces

Large stage with extension options

Microphone

Lectern

Data projector and screens

Clickshare technology

Playlist connectivity

White linen table cloths and napkins

Personalised table numbers

Personalised menus

Personalised digital signage

Professional wait staff

Event Supervisor

Professional event specialists to personalise and plan your event

CORPORATE EVENTS



GALA DINNER MENU

Select two options from each course to be served alternately.

Entrée

Served with a selection of artisan bread and Pepe Saya butter.

Cold Selections

Seafood tasting plate

King prawns, Sydney rock oyster, sashimi tuna, smoked salmon tartare ●

Seared sashimi tuna

Fried beans salad, wild olives, cherry tomatoes, white anchovies ●

Smoked Atlantic Salmon

Lemon scented crème fraiche, melba toast

Whiskey-cured Beef Sirloin

Pickled vegetable salad ●

Hot Selections

Slow cooked pork belly

Celeriac salad, diced apple ●

Blue swimmer crab and prawn risotto

Saffron, Pernod ●

Twice-cooked goats cheese soufflé

Blistered truss cherry tomato

Roasted Portobello Mushroom

Walnut, coffee sauce ●●

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GALA DINNER MENU

Main Course

Served with steamed kipfler potatoes and seasonal garden salad to the table.

From the paddock

Slow-roasted Amelia park lamb rump

Roasted garlic and potato mash, tomato, Spanish onion confit ●

Grain-fed roasted beef tenderloin

Truffle butter, niçoise vegetables ●

Roasted Angus beef sirloin

Pomme fondant, mushroom ragout, cavolo nero, jus ●

Wagyu beef cheek

Smoked potato puree, asparagus, wild mushroom jus ●

From the ocean

Pan-fried snapper fillet

Tomato salsa, hollandaise, broccolini

Soy caramelised fillet of blue eye cod

Hazelnut, creamy mash, green beans

Crispy skin Atlantic salmon

Asparagus, yuzu cream, finger lime

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GALA DINNER MENU

Main Course

From the farm

Chargrilled corn-fed chicken wrapped in prosciutto

Ricotta, baked chat potatoes, fennel, jus

Pan-roasted chicken breast

Kipfler potato, baby beans, lemon thyme jus ●

Oven-roasted corn fed chicken supreme

Eggplant, chorizo, green asparagus, thyme jus ●

Duo of duck

Fresh thyme, baby leek, potato gratin, jus ●

From the garden

Pumpkin truffle gnocchi

Sauce vierge, baby chard ●

Wild mushroom fricasee

Poached quail egg, polenta ●

Spinach and ricotta ravioli

Semi-dried tomatoes ●

Stuffed field mushroom

Mediterranean style ●

● Vegetarian ● Gluten Free

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GALA DINNER MENU

Dessert

Served with freshly brewed coffee and selection of teas from La maison du thé

Deconstructed black forest cake

Flourless chocolate cake, dark cherry sorbet, vanilla crème ●●

Seasonal fruits and berries

Yoghurt sorbet, elderflower jelly, raspberry jus ●●

Tuscan dark chocolate and orange tart

Crème fraîche ●

Pineapple and coconut mousse

Caramelised pineapple, rum ●●

Apple and cherry crumble tart

Cream cheese ice cream ●

Vanilla panna cotta

Strawberry jelly, seasonal berries, champagne granita ●●

\$62 per person for two courses

\$72 per person for three courses

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STANDARD BEVERAGE PACKAGE

Wine

Stonegate Sparkling Chardonnay Pinot Noir, South Australia

Stonegate Sauvignon Blanc, South Australia

Stonegate Cabernet Sauvignon, South Australia

Draught Beer

Great Northern

Pure blonde

Carlton Draught

Pirate Life Pale Ale

Balter

Balter mid-strength

Non-alcoholic

Orange, pineapple, and cranberry juice

Selection of soft drinks

Sparkling and still mineral water

\$34 per person

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PREMIUM BEVERAGE PACKAGE

Sparkling Wine

*Edmond Thery Blanc de Blancs NV
France*

Choose two white wines

*Kingston Estate Pinot Gris 2020
Lime Coast SA*

*d'Arenberg Stump Jump Riesling 2017
McLaren Vale SA*

*Tuckerbox Semillon Sauvignon Blanc NV
Regional NSW*

*Geoff Merrill Pimpala Rd Chardonnay 2018
McLaren Vale SA*

Choose two red wines

*Kingston Estate Cabernet Sauvignon 2019
Limestone Coast SA*

*d'Arenberg Stump Jump GSM 2017
McLaren Vale SA*

*Twelve Signs Pinot Noir NV
Hilltops NSW*

*Geoff Merrill Pimpala Rd Shiraz 2018
McLaren Vale SA*

Choose two bottled beers

Heineken

Crown Lager

Stone & Wood

Coopers Pale Ale

Corona Extra

Young Henry's Newtowner

Draught Beer

Great Northern

Pure blonde

Carlton Draught

Pirate Life Pale Ale

Balter

Balter mid-strength

Non-alcoholic

Orange, pineapple, and cranberry juice

Selection of soft drinks

Sparkling and still mineral water

\$39 per person

CORPORATE EVENTS



DELUXE BEVERAGE PACKAGE

Sparkling Wine

*Cantina di Trevigiana Prosecco NV
Italy*

Choose two white wines

*Madfish Gold Turtle Riesling 2019
Great Southern WA*

*Lock & Key by Moppity Pinot Grigio 2021
Hilltops NSW*

*Kingston Estate Pinot Gris 2020
Limestone Coast SA*

*Scorpius Sauvignon Blanc 2020
Marlborough NZ*

*Howard Park Miamup Chardonnay 2020
Margaret River WA*

Rosé

*Excuse My French Rosé 2019
France*

Choose two red wines

*Scotchman's Hill Jack n Jill' Pinot Noir 2019
Geelong VIC*

*Peter Lehmann Hill & Valley Tempranillo 2018
Barossa Valley SA*

*Round Two by Kym Teusner Single Vineyard Shiraz 2019
Barossa Valley SA*

*Smoking Barrels Cabernet Sauvignon 2019
Barossa Valley SA*

*Printhie Mountain Merlot 2019
Orange NSW*

Choose four bottled beers

Heineken

Crown Lager

Stone & Wood

Coopers Pale Ale

Corona Extra

Young Henry's Newtowner

Draught Beer

Great Northern

Pure blonde

Carlton Draught

Pirate Life Pale Ale

Balter

Balter mid-strength

Non-alcoholic

Orange, pineapple, and cranberry juice

Selection of soft drinks

Sparkling and still mineral water

\$48 per person

CORPORATE EVENTS



ADD SPIRITS TO ANY BEVERAGE PACKAGE

Bombay Sapphire Gin

42 Below Vodka

Bacardi Oro Rum

Buffalo Trace Bourbon

Dewar's White Label Scotch

\$12 per person



Contact our dedicated event specialists for more information.

2 Crofts Avenue, Hurstville 2220

Phone: (02) 9113 8811

events@southernsydneyeventcentre.com

Adjacent to Hurstville Train Station and Westfield Shopping Centre

15 minutes to Sydney Domestic and International Airport

30 minutes to Sydney CBD | Onsite parking available