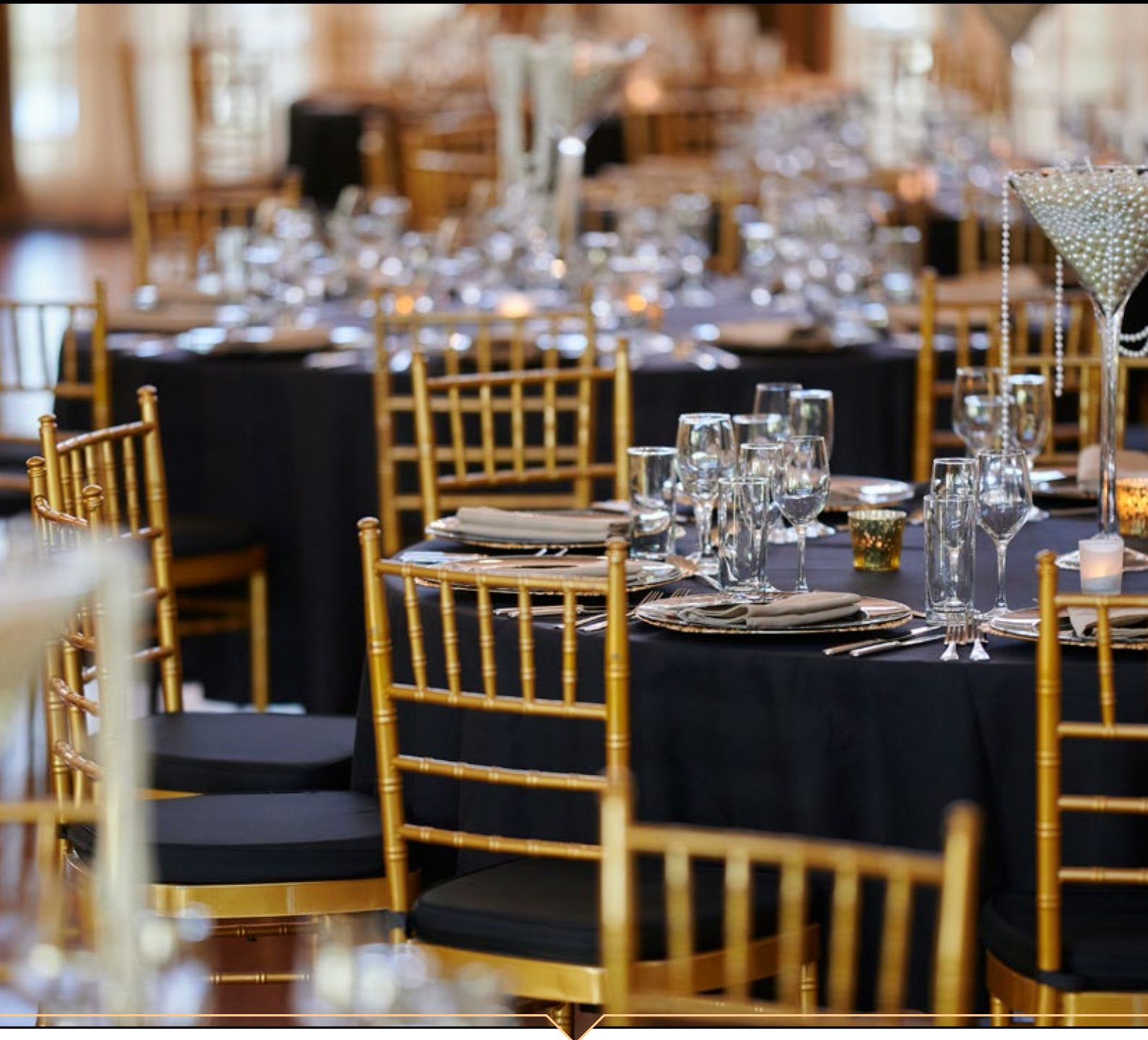


CONFERENCE, MEETINGS & EVENTS



HOTEL KURRAJONG
CANBERRA



CONTENTS

[Welcome](#)

[The Location](#)

[Our Spaces](#)

[Function Spaces](#)

[Conference & Meetings](#)

[Kurrajong Corporate Packages](#)

[Breakfast](#)

[Morning and Afternoon Tea](#)

[Lunch](#)

[Events](#)

[Lunch and Dinner Plated Dining](#)

[Chef Live Station](#)

[Platters](#)

[Kurrajong Garden BBQ Party](#)

[Canapés Packages](#)

[Chifley's Classic High Tea](#)

[Whiskey Tasting Experience](#)

[Beverage Packages](#)

[Audio Visual](#)

[Accommodation](#)



WELCOME

Hotel Kurrajong Canberra combines contemporary style and luxury with Art Deco elegance. It is the ideal location for your next meeting, conference or event.

Built in 1926, it offers a one-of-a-kind experience with warm hospitality and a taste of the Capital's early history. The pavilion-style buildings with pretty terrace gardens comprise 147 rooms and include four executive suites, four balcony rooms and eight terrace rooms.

With five unique meeting spaces, as well as an exclusive private dining room, Hotel Kurrajong Canberra can cater for a small board meeting of eight through to cocktail parties of up to 200 guests.

Chifley's Bar & Grill is named after the 16th Prime Minister of Australia, Ben Chifley, who loved dining here and frequently enjoyed a tippie in the bar. We pay homage to the region's wineries and boutique food producers with a seasonal, modern menu. A wide range of local and international wines, cocktails, craft beers and ciders are available for your drinking pleasure.

We pride ourselves on our professional and personalised service. Let our event specialists create an event or occasion to remember.

Welcome to Hotel Kurrajong Canberra,

Where the Capital Lives

[◀ Back to Contents](#)



THE LOCATION

Hotel Kurrajong Canberra is conveniently located within a short distance of both the parliamentary precinct and central business district, making access easy for everyone.

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.

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

[◀ Back to Contents](#)



OUR SPACES

For decades after it opened in 1926, Hotel Kurrajong was the jewel in the social and political history of Canberra. After extensive and careful renovation, it once again shines as a venue for unforgettable experiences in the National Capital.

Our private dining room and stylish meeting and event spaces suit a range of occasions, from diplomatic events, business, and boardroom meetings, to weddings, birthdays, and other celebrations.

The hotel's elegance and old-world charm combine effortlessly with sophisticated, first-class facilities that make hosting your event seamless. Our five spacious meeting and event spaces have modular furnishings, flexible layouts, and excellent audiovisual equipment.

Whether it is a cocktail event for 200 guests, a theatre-style meeting for 150 guests or a boardroom meeting for eight people, our dedicated event team can cater for every need.

Indulge in beautiful handcrafted menus, perfectly matching beverages and unforgettable service that will ensure your event is a resounding success. We pride ourselves on our professional and personalised service. Let our event specialists create an event or occasion to remember.

[◀ Back to Contents](#)

FUNCTION SPACES

Murdoch Room

Located in a converted administration wing, the Murdoch Room is named after the architect who originally designed the Hotel – John Smith Murdoch.

Ngunnawal Room

Named after the original custodians of the land the Hotel sits on, the Ngunnawal Room offers a comfortable space for smaller meetings, or breakout space as part of a larger conference booking.

The Evans Room

Named after Alan Evans who was pivotal in the process to re-open Hotel Kurrajong Canberra, the Evans Room offers a comfortable space for smaller meetings, or breakout space as part of a larger conference booking.

Hasluck Boardroom

Our most exclusive meeting room, the Hasluck Boardroom, named after Sir Paul Hasluck, the 17th Governor General of Australia, offers a luxurious setting for small meetings. This is Canberra’s most distinguished boardroom.

Isabella’s Dining Room

Isabella’s Dining Room, named after one of the early managers of Hotel Kurrajong Canberra, has been furnished to the highest standards and is available to seat 8 people.

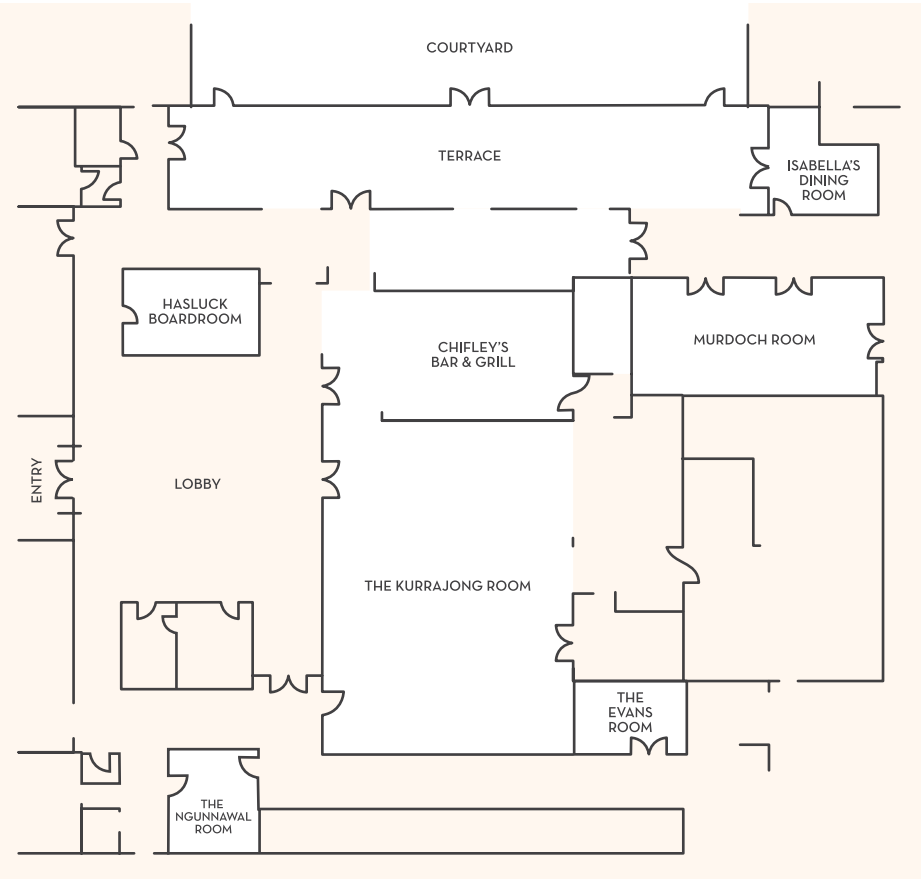
The Kurrajong Room

The perfect location for weddings, gala dinners and larger conferences, the Kurrajong Room features 10ft high ceilings and is located directly off the lobby. There is versatility to suit even the most complex requirements.

Courtyard

A stunning outdoor precinct sanctioned off from the outside world with a hedge of florals and greenery. This stunning courtyard is perfect for sundowners and cocktail events in the summer and cosy wood fire events in the winter.

*Room hire charges may apply to all conference, meetings and events



SPACE	HEIGHT (M)	SIZE (M²)	BANQUET	COCKTAIL	THEATRE	CLASSROOM	BOARDROOM
Murdoch Room	2.3	55	30	50	40	30	28
The Evans Room	2.5	20	10	15	12	-	8
Ngunnawal Room	2.65	15	10	15	12	-	8
Isabella’s Dining Room	2.7	20	6	-	-	-	-
Hasluck Boardroom	2.9	21	12	-	-	-	12
The Kurrajong Room*	3.2	194	100	200	160	80	-
Chifley’s & Kurrajong*	3.2	295.8	150	300	-	-	-
Terrace	-	-	-	84	-	-	30
Courtyard	-	-	100	200	-	-	-

*Includes space for dance floor



CONFERENCE & MEETINGS

KURRAJONG CORPORATE PACKAGES

DAY DELEGATE PACKAGE

\$81 per person | Minimum 15 delegates

- Arrival tea and coffee
- Morning tea – Chef's selection of two items served with freshly brewed tea and coffee
- Lunch – Chef's selection of two salads, one sandwich, one hot item, mini desserts
- Afternoon tea – Chef's selection of two items served with freshly brewed tea and coffee
- Plenary room hire based on minimum numbers
- Standard audio visual: data projector and screen, one flipchart with markers, one whiteboard with markers
- Notepads and pens
- All day water and refreshments
- Complimentary WiFi for all delegates

HALF-DAY DELEGATE PACKAGE

\$75 per person | Minimum 15 delegates

- Arrival tea and coffee
- Choice of Chef's selection Morning tea (two items) or Afternoon tea (two items) served with freshly brewed tea and coffee
- Lunch – Chef's selection of two salads, one sandwich, one hot item, mini desserts
- Plenary room hire based on minimum numbers
- Standard audio visual: data projector and screen, one flipchart with markers, one whiteboard with markers
- Notepads and pens
- All day water and refreshments
- Complimentary WiFi for all delegates

[◀ Back to Contents](#)





KURRAJONG CORPORATE PACKAGES

CONTINUED

PREMIUM CORPORATE DAY DELEGATE PACKAGE

\$86 per person | Minimum 15 delegates

- Arrival tea and coffee with fresh fruit bowl and orange juice
- Morning tea – Chef's selection of two items served with freshly brewed tea and coffee
- Lunch – Chef's selection of three salads, one sandwich, two hot items, mini desserts, fresh fruit platter
- Afternoon tea – Chef's selection of two items served with freshly brewed tea and coffee
- Plenary room hire based on minimum numbers
- Standard audio visual: data projector and screen, one flipchart with markers and one whiteboard with markers
- Notepads and pens
- All day water and refreshments
- Complimentary WiFi for all delegates

UPGRADES

Standard After Meeting Package | \$24 per person

Half an hour standard beverage package and chef's selection of one cold and one hot canapé

Superior After Meeting Package | \$32 per person

One hour standard beverage package and chef's selection of one cold and two hot canapés

[◀ Back to Contents](#)

BREAKFAST

CONTINENTAL BREAKFAST

\$26 per person | Minimum 15 delegates

- Selection of juices: orange juice, pineapple juice and apple juice
- Freshly brewed coffee and a selection of fine tea and herbal infusions
- Isabella's bircher muesli
- Chef's freshly baked assorted Danish pastries and croissants
- Seasonal fresh fruit platter
- Berry yoghurt sundae

THE CHIFLEY'S HOT BUFFET BREAKFAST

\$38 per person | Minimum 20 delegates

- Selection of juices: orange juice, pineapple juice and apple juice
- Freshly brewed coffee and a selection of fine tea and herbal infusions
- Isabella's bircher muesli
- Chef's freshly baked Danish pastries and croissants
- Seasonal fresh fruit platter
- Berry yoghurt sundae

Hot Food Options

- Grilled double smoked bacon
- Grilled pork and herb sausages
- Grilled herb tomatoes
- Sautéed mushrooms
- Scrambled eggs with fresh herbs

[◀ Back to Contents](#)





BREAKFAST

CONTINUED

CHIFLEY’S PLATED BREAKFAST

\$35 per person | Minimum 15 delegates

- Selection of juices: orange juice, pineapple juice and apple juice
- Freshly brewed coffee and a selection of fine tea and herbal infusions
- Chef’s freshly baked Danish pastries and croissants
- Seasonal fresh fruit platter
- Berry yoghurt sundae

Plus your selection of one of the following:

The Chifley

Ben Chifley’s standard breakfast of scrambled eggs, double smoked bacon, pork and herb sausage, roasted tomatoes on fresh sourdough bread

Eggs Benedict

Two poached eggs, shaved ham and hollandaise on toasted English muffins

Smoked Salmon Smashed Avocado

On toasted sourdough with rocket leaves and aged balsamic

[◀ Back to Contents](#)

MORNING AND AFTERNOON TEA

Include a break into your conference, meeting or function for \$15 per person for Chef's selection of two items per person, including freshly brewed coffee and herbal tea infusions.

Sample items may include

- Lamingtons
- Banana bread with mascarpone
- Buttermilk scones with berry jam and cream
- Deconstructed pavlova cups
- Finger sandwiches
- Fresh fruit cups
- Fresh fruit tartlets
- Isabella's fresh museli
- Chicken satay skewers
- Mini ham and cheese croissants
- Mini chocolate raspberry mousse
- Mini muffins
- Vegetarian Indian samosa
- Mini shepherds pie
- Mini tomato and Swiss cheese croissants
- Muesli cups
- Pork and fennel sausage rolls
- Quiche Florentine
- Rocky road slice
- Smoked salmon finger sandwich
- Smoothie cups
- Mini panna cotta
- Lemon meringue tartlet

*Menu items may be subject to availability and seasonal changes.

[◀ Back to Contents](#)





LUNCH

CORPORATE WORKING LUNCH

\$35 per person

Chef's selection of wraps, sandwiches and baguettes

Seasonal fresh fruit platter

Fresh juice

Sample menu

- Tandoori lamb wrap
- Roasted Mediterranean vegetable pesto wrap
- Chicken Caesar wrap
- Pulled pork slider
- Pumpkin goats cheese slider
- Poached lemon chicken, tomato chutney slider
- Smoked salmon, cream cheese sandwich
- Ham and Swiss cheese sandwich
- Curried egg sandwich
- Roasted beef and onion relish baguette
- Smoked chicken and avocado baguette
- Grilled halloumi cheese and roasted red pepper baguette

*Menu items may be subject to availability and seasonal changes.

◀ [Back to Contents](#)



EVENTS



LUNCH AND DINNER PLATED DINING

Minimum 20 guests for
alternative serve

Set course for under 20 guests

Two course \$68 per person
Choice of entrée and main
or main and dessert

Three course \$80 per person
Entrée, main and dessert

MENUS

Entrées

- Poached lemon chicken, witlof orange salad with raspberry dressing
- Smoked lamb loin, roasted root vegetable salad with balsamic glaze and petit herbs
- Grilled asparagus, pumpkin and goats cheese tart
- Cured Tasmanian salmon with fennel apple salad and lime dressing
- Sliced parma ham with roasted cherry tomatoes, frisee salad and basil oil
- Charcuterie plate (cured meats, grilled marinated vegetables)
- Vegetarian antipasti plate
- Buffalo mozzarella, medley tomato, rocket, basil oil
- Pumpkin, goats cheese tart, petit leaves, balsamic

Mains

- Grilled fillet of beef with celeriac mash and seeded mustard jus
- Grilled Lilydale chicken breast with sweet potato purée and marsala jus
- Wild mushroom risotto with shaved parmesan
- Grilled lamb loin with green pea mash and minted red wine jus
- Pan seared salmon with roasted kipfler, tomato and caper salsa
- Slow roasted white Pyrenees lamb rump, minted pea purée, eggplant chutney, rosemary-red wine jus
- Black Angus sirloin, truffle mash potatoes, shiraz jus
- Steamed barramundi fillet, turmeric rice, lemongrass-coconut sauce
- Mediterranean couscous, spiced tomato chutney, grilled vegetables
- Stir-fried Asian vegetable, tofu, hoisin sauce, jasmine rice

[◀ Back to Contents](#)

LUNCH AND DINNER PLATED DINING

CONTINUED

Sides \$10 each (we recommend one dish per 2-4 guests)

- Steamed broccolini with garlic butter
- Herb roasted kipfler potatoes or sweet potato
- Honey roasted butternut pumpkin
- Classic mash
- Buttered seasonal vegetables
- Mixed leaves with pear and pecorino salad

Desserts

- Vanilla bean crème brûlée
- Pavlova with seasonal berries and passionfruit coulis
- Mango and coconut mousse
- Tiramisu cake
- Berry cheesecake
- Pineapple coconut panna cotta
- White chocolate Bailey's Charlotte
- Vanilla bean panna cotta, fresh berries
- Fruit tart, lemon curd, passionfruit coulis
- Chocolate caramel indulgence
- Lemon lavender cheesecake

*Menu items may be subject to availability and seasonal changes.

◀ [Back to Contents](#)





CHEF LIVE STATION

ADD HOTEL KURRAJONG CANBERRA'S
SIGNATURE SERVICE TO YOUR EVENT

1 hour service

Roasted Pumpkin Risotto | \$19 per person

Sage butter, parmesan cheese wheel, pecorino,
roasted vegetables, pine nuts, olive oil

Organic Penne Pasta | \$19 per person

Pesto or arrabiata sauce, Parmesan cheese wheel,
pecorino, roasted vegetables, pine nuts, olive oil

BBQ Grill | \$24 per person

Rosemary marinated lamb
Thyme, garlic marinated chicken
Grilled lemon ginger tiger prawns
Marinated beef steak

All Chef Live Stations accompanied by condiments
and bread selection

[◀ Back to Contents](#)

PLATTERS

Australian Cheese Selection | \$15 per person

Double brie, Tarago River Gippsland blue, Maffra cheddar, dried fruits, quince paste, crackers, grissini, lavash

Fruit Platters | \$15 per person

Chef's selection of seasonal fruit

Antipasto | \$20 per person

Prosciutto, duck liver pâté, salami, terrine, smoked lamb, smoked chicken, marinated artichokes, grilled asparagus, grilled capsicum, pickles, olives

Seafood | \$40 per person

Shucked oysters, poached prawns, steamed NZ green lip mussels, cured salmon



[◀ Back to Contents](#)



KURRAJONG GARDEN BBQ PARTY

Sanctioned from the outside world with a hedge of florals and greenery, the Kurrajong Courtyard is a stunning space, perfect for your BBQ experience

\$52 per person | Minimum 25 guests

1 hour

BBQ

- Grilled sausages, caramelised onions
- Thyme, garlic marinated chicken
- Chef's selection of two seasonal salads
- Selection of breads
- Selection of condiments

Dessert

- Fruit pavlova
- Mini lemon fruit tart

UPGRADE YOUR PACKAGE

Rosemary marinated lamb cutlets \$8 per person
Grilled lemon ginger tiger prawns \$8 per person
Thyme marinated beef steaks \$7 per person

*Please note that the menus are indicative only and are subject to change based on our seasonally available produce.

[◀ Back to Contents](#)

CANAPÉS PACKAGES

Minimum 20 guests

\$17 per person

Please select three canapés from our menus and each guest will receive one of each

\$32 per person

Please select six canapés from our menus and each guest will receive one of each

\$57 per person

Please select ten canapés from our menus and each guest will receive one of each

MENUS

Cold

- Smoked salmon, cumin roasted kipfler potato
- Thai beef salad
- Olive and tomato bruschetta
- Scallop with green pea purée
- Avocado crab meat salad
- Lamb loin with onion jam
- Mushroom, walnut and goats cheese tartlet
- Smoked lamb loin with eggplant dip
- Smoked duck with onion jam
- Fresh oyster, lime chilli salsa
- Poached lemon chicken with pear chutney
- Rare roast beef with horseradish cream and garlic crostini
- Prosciutto wrapped asparagus
- Oyster gazpacho shots
- Boccocini, cherry tomato, basil skewers
- Roasted pepper and goats cheese tartlet
- Thai chicken salad
- Smoked salmon mousse tartlet
- Caponata tartlet
- Poached chicken roasted sesame dressing
- Blue swimmer crab salad
- Roasted vegetable and halloumi tartlet

Hot

- Crispy prawn with lime aioli
- Chicken satay, peanut sauce
- Vegetable pakora, mint yoghurt
- Fried falafel with tahini dip
- Lamb kofta, homemade chutney
- Sautéed ginger prawn
- Thai fish cakes, sweet chilli sauce
- Arancini with pesto mayonnaise

◀ [Back to Contents](#)





CANAPÉS PACKAGES

CONTINUED

- Korean chilli meat ball
- Karaage chicken
- Duck spring roll
- Vegetable spring rolls, sweet chilli sauce
- Vegetable samosa, mint yoghurt
- Tandoori chicken, cumin yoghurt
- Cauliflower pakora, mint yoghurt
- Prawn tempura, lime mayonnaise
- Vegetarian dumpling, soy dip
- Chilli garlic prawns, peri peri dip
- King prawn and chorizo skewers
- Seared scallops, cauliflower puree, salmon caviar
- Crispy coconut crumbed prawns

Substantial \$7 per piece

- BBQ pork slider
- Smoked duck slider
- Mini fish and chips
- Cajun spiced grilled lamb skewer
- Beer braised pulled pork neck slider
- Mini beef burgers
- Mini lamb cottage pie
- Braised beef cheek with pea mash
- Seafood noodle salad

Dessert

- Chocolate raspberry mousse
- Petit passionfruit panna cotta
- Mini profiteroles
- Lemon meringue tart
- Opera slice
- Mini vanilla bean brûlée
- Chocolate truffle

[◀ Back to Contents](#)

LOOKING FOR SOMETHING DIFFERENT?

CHIFLEY'S CLASSIC HIGH TEA

\$69 per person | Minimum 10 guests

Sparkling wine upon arrival

Chef's selection of sweet and savoury High Tea items

Barista coffee and herbal tea infusions

WHISKEY TASTING EXPERIENCE

Best of Australia

\$59 per person | Minimum 10 guests

Taste of Scotland

\$79 per person | Minimum of 10 guests

Each experience includes 4 premium whiskeys

Hosted by one of our Chifley Bar & Grill whiskey
connoisseur bartenders

◀ [Back to Contents](#)





BEVERAGE PACKAGES

SILVER

- 1 hour | \$21 per person
- 2 hours | \$27 per person
- 3 hours | \$33 per person
- 4 hours | \$39 per person
- 5 hours | \$45 per person
- Chain of Fire Sparkling Wine
- Chain of Fire Semillon Sauvignon Blanc
- Chain of Fire Shiraz Cabernet
- Cascade Light
- Great Northern Crisp
- Juice, soft drinks, sparkling and still water

GOLD

- 1 hour | \$28 per person
- 2 hours | \$35 per person
- 3 hours | \$41 per person
- 4 hours | \$48 per person
- 5 hours | \$54 per person
- Veuve Tailhan Blanc de Blanc
- Four in Hand Shiraz
- Pikorua Sauvignon Blanc
- Fat Yak
- Great Northern Crisp
- Juice, soft drinks, sparkling and still water

NON-ALCOHOLIC

- 1 hour | \$12 per person
- 2 hours | \$19 per person
- Orange juice, apple juice, soft drinks, sparkling and still water

BEVERAGE PACKAGES

CONTINUED

SPARKLING WINE WALL OR TOWER

1 hour | \$12 per person
2 hours | \$18 per person
3 hours | \$24 per person
4 hours | \$30 per person
5 hours | \$36 per person

BESPOKE COCKTAIL BAR

Choose two from Chifley's Classic Cocktail menu

1 hour | \$24 per person
2 hours | \$37 per person
3 hours | \$49 per person
4 hours | \$61 per person
5 hours | \$74 per person

[◀ Back to Contents](#)





AUDIO VISUAL

Consider your audio-visual requirements taken care of at Hotel Kurrajong Canberra, with the following available to be added into your function:

- Data projector
- Ceiling mounted screen
- TV screen
- Lectern
- Roving microphone
- Lapel microphone
- Flipchart with markers
- Whiteboard with markers

Our dedicated Events team can also advise further through our recommended external AV provider.

[◀ Back to Contents](#)

ACCOMMODATION

The hotel comprises 147 beautifully refurbished guest rooms overlooking the hotel's pretty terrace gardens, 26 of which are located in the Heritage wing with four executive suites, four balcony rooms and eight terrace rooms.

CAR PARKING

Car parking is available on site, subject to availability at a fee.

◀ [Back to Contents](#)





8 National Circuit, Barton, ACT 2600
+61 2 6234 4444 | meet@hotelkurrajong.com.au
hotelkurrajong.com.au