

Conference Package

2021



www.ambassador-orange.com.au

Conferences at Best Western Plus Ambassador Orange

Thank you for your enquiry to hold your Conference in 2021 at the BW Plus Ambassador Orange. We are delighted to be assisting you with the initial requirements and take pleasure in presenting the detailed proposal on the following pages.

BW Plus Ambassador Orange offers a large, modern conference facility that can accommodate up to 60 guests in a variety of configurations. We can also enlarge this room into the restaurant and provide a facility for larger functions of 100 guests. The function room is located next to the outdoor swimming pool, so your guests can enjoy the fresh air and great views in their breaks. The function room is fully equipped with a data projector, screen, lectern and sound equipment.

174 Bar & Restaurant is a fully licenced restaurant offering a la carte dining from a menu which incorporates fresh modern Australian classics. Breakfast is available daily from 700am - 9am on weekdays and dinner bookings are available from 6pm. 174 Bar & Restaurant is the perfect place for your guests to unwind with a refreshing drink from 5pm. Room Service is also available for both breakfast and dinner.

Our 50 accommodation rooms are created solely for the comfort and convenience of each guest. Each room offers an excellent standard of accommodation from standard rooms to executive rooms – all opening onto wide covered balconies offering views of the landscaped gardens. These can be ideal for Conference co-ordinators or clients who may have to travel for your Conference.

We offer various leisure facilities, such as an outdoor swimming pool, indoor gymnasium and local walking tracks. BW Plus Ambassador Orange offers a reception service to assist with your administration needs.

We are open to discussion, and can tailor a conference package around your exact requirements if this has not been met already.

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174 Bathurst Rd, Orange, NSW, 2800



Venue Hire

Room Hire | Full Day \$250

Best Western Plus Ambassador's conference room is fully air conditioned, the facility is located on the ground floor offering disable access. The conference room has a number of options for breakout areas, including the outdoor pool area. Variable light settings & full catering options are available. Your conference would be fully set with note pads, pens, chilled water & mints.

The facility has the capacity to accommodate the following room settings:

Theatre 100 Guests
U Shape 30-40 Guests
Classroom 40 Guests
Cabaret / Workshop 40-50 Guests
Banquet / Wedding 100 Guests

Included in your venue hire is:

Data projector
Large professional wall mounted screen
Lectern, Wireless Microphone & PC Sound
Whiteboard
Flip chart x 1
FREE wireless internet

The conference room is equipped with bi folding doors, which allow the space to enlarge and accommodate the larger functions of 120+ guests.

For additional space the venue hire starts from \$550.

Your conference would be fully set with note pads, pens, chilled water and mints.



Catering Options

Arrival | \$3.50 per person
Tea & Coffee

Morning Tea | \$7.50 per person
Served with Chefs Bakery Item

Working Lunch | \$17.50 per person
Selection of Gourmet Sandwiches / Wraps
Bowl of Fruit
Tea, Coffee & Juice

Buffet Luncheon | \$27.50 per person
Slice Champagne ham & roasted chicken pieces
Potato Salad & Greek Salad or Garden Salad
Assorted Bread Rolls
Tea, Coffee & Juice

Afternoon Tea
Served with Chef's Bakery Item | \$7.50 per person
Canapés - 60 serves per platter | \$120.00 per platter

**** Dietary Requirements are catered for (Gluten Free, Dairy Free, Vegetarian, Nut Allergy)*

Canapes

Platters \$120 per platter (60 pieces)

Hot selections

Prawn Twisters | Honey BBQ Chicken Wings
Pork Balls with house made BBQ sauce (GF- no sauce) | Pies
Spring rolls (V) | Dim Sims | Sausage rolls | Calamari rings
Wedges (V) | Mini Quiches | Satay Chicken Skewers | Stuffed Mushroom (V)

Cold selections

Bruschetta Toasts (V) | Spinach and pumpkin frittata (V,GF)
Mini Caesar salad spoons | Roast Lamb Toasts | Fruit platter
Rice Paper Rolls (GF, V, Vegan) | Prawn Cocktails Spoons (GF)
Smoked Salmon Toasts with Dill & Lemon Cream Cheese

Menu

Lunch or Dinner - Alternative Serve Option

Please select 2 choices per course to be served alternate

Two Course \$42 | Three Course \$54

ENTRÉE (SERVED ALTERNATE)

Hot options

Pumpkin Ravioli served with a Creamy Sauce
Chicken Satay Skewers accompanied with Rice and a Creamy Satay Sauce
Creamy Garlic Prawns served on a bed of Fragrant Rice
Creamy Pumpkin Soup

Cold options

Chicken Caesar Salad, Mixed Lettuce, Bacon, Parmesan Cheese and freshly baked
Croutons served with a homemade Caesar Dressing
Thai Beef Salad marinated in a Ginger, Garlic, Chilli and fresh Coriander, served with Mixed
Lettuce, Crunchy Noodles and a Cucumber Mint Tzatziki
Vegetarian frittata

MAIN COURSE (SERVED ALTERNATE)

All served with the choice of Mashed Potato & Veg OR Chips & Salad

Porterhouse Steak cooked medium, served w/ a Red Wine Jus
Grilled Barramundi served with a Lemon Butter Sauce
Slow Braised Lamb Shank in a Rosemary and Tomato Sauce
Vegetable Lasagne
Pork Cutlet served with Apple Sauce
Chicken Kiev served with a Creamy Garlic Sauce
Chicken Breast wrapped in Prosciutto served with a Creamy Semi Dried Tomato Sauce

DESSERT COURSE (SERVED ALTERNATE)

Poached Pears, full pears that have been slowly poached in red wine and served with
vanilla ice cream
Sticky Date Pudding served with Butterscotch Sauce and Ice Cream
Warm Chocolate Brownie served with Vanilla Ice Cream
Individual Pavlovas served with fresh Double Cream and Seasonal Fruit
Vanilla Pannacotta with a Citrus and Berry Syrup
White Chocolate Cheesecake served with Vanilla Ice Cream
Chocolate Mousse served with Fresh Seasonal Fruit

Buffet Option

Lunch or Dinner

\$35 per person

Your Buffet will include the following:

2 x Hot Dishes (see below for selections)
1 x Starch Dish (eg. Rice, Potato or Pasta)
1x Garden Salad or Potato Salad
Condiments (gravies and sauce) and Bread Rolls

Hot Dishes include a choice of (only two selections permitted):

Roast Chicken pieces | Curry Chicken or Beef | Beef Bourguignon
Cottage Pie | Lasagne | Chicken Cacciatore
Creamy Chicken and Mushroom Irish Stew | Vegetable Bake | Vegetable Medley

A beverage and wine list can be organised on a consumption basis.

