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Best Western Plus Hovell Tree Inn  
ALBURY

# Conference & Function Packages

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# Function Spaces



**Ascot Room**



**Kirkham Room**



**Outdoor Al Fresco**

# Conference Packages

## DELUXE DAY DELEGATE

**\$59 PER PERSON**

\*\*Minimum 15 people

- Room hire - all day use
- Projector, screen, microphone, presenter + registration desk, white board, one flip chart and lectern
- Notebook, pens and mints
- Discounted accommodation
- Catering:
  - Gourmet tea and espresso pod machine
  - Client selection morning tea (2) & afternoon tea (2)
  - Enjoy a hot lunch at the Hovell Bar & Grill - choice of 'Hot Gourmet Lunch Menu'
  - Beverage station included with lunch

## STANDARD DAY DELEGATE

**\$54 PER PERSON**

\*\*Minimum 15 people

- Room hire - all day use
- Projector, screen, microphone, presenter + registration desk, white board, one flip chart and lectern
- Notebook, pens and mints
- Discounted accommodation
- Catering:
  - Gourmet tea and brewed coffee station
  - Chefs selection morning tea and afternoon tea
  - Chefs selection sandwiches, toasted focaccias and healthy salads
  - Beverage station included with lunch



# Conference Packages

## HALF DAY DELEGATE

**\$49 PER PERSON**

\*\*Minimum 15 people

- Room hire - half day, maximum 5 hours hire
- Projector, screen, microphone, presenter + registration desk, white board, one flip chart and lectern
- Notebook, pens and mints
- Discounted accommodation

### •Catering:

- Gourmet tea and brewed coffee station
- Chefs selection morning tea OR afternoon tea
- Chefs selection sandwiches, toasted focaccias and healthy salads
- Beverage station included with lunch

## BUILD YOUR OWN CONFERENCE

Ascot Room Hire - from \$250 per day

Kirkham Room Hire - from \$350 per day

- Room hire includes projector, screen, microphone, presenter + registration desk and white board

### Catering:

- Tea and Coffee Station - \$5 per person
- Morning Tea (2 items) - \$8 per person
- Afternoon Tea (2 items) - \$8 per person
- Sandwich Platters - \$12 per person
- Sandwiches and toasted paninis - \$16 per person
- Fruit Platter for 10 people - \$50 per platter

### AV Equipment Hire

- Additional microphone - \$100 each
- Flipchart Papers - \$50 each
- Computer hire - \$150 per day





# Conference Menu

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## Morning and Afternoon Tea

### Sauvory

Frittata Bites (gf) (v)  
Homemade Sausage Rolls  
Spinach and Ricotta Puffs (v)  
Cheesy Spinach Muffins (v)  
Tomato Bruschetta Bites (v)  
Avocado and Corn Blinis (v)  
Vegetable Spring Rolls  
Ham and Cheese Croissants  
Chefs Dip Platter (gf) (v)

### Sweet

Fruit Skewers (gf)  
Fruit Platter (gf)  
Granola Fruit Yoghurt Cups  
Chocolate Chip Cookies  
Blueberry Muffins  
Anzac Biscuits  
Scones with Cream & Jam  
Chocolate Brownie  
Orange and Almond Cake (gf)

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## Hot Gourmet Lunch Menu

### Menu 1 - Café Style

Toasted Focaccias - 3 types  
Garden Salad (gf)  
Potato Wedges with Sour  
Cream and Sweet Chilli

Beverages include soft drink &  
homemade iced tea

### Menu 2 - Healthy

Spinach & Feta Frittata (v,gf)  
Flame Grilled Chicken Kebabs (gf)  
Vietnamese Noodle Salad (v,gf)  
Classic Greek Salad (v,gf)

Beverages include soft drink &  
homemade iced tea

### Menu 3 - American

Cheeseburger Sliders  
Buffalo Chicken Wings  
Charred Corn, Avo & Feta Salad  
(gf)  
Seasoned Crispy Chips

Beverages include soft drink &  
homemade iced tea

### Menu 4 - Thai

Chicken and Veg Red Curry (gf)  
Satay Beef and Veg Stir-Fry (gf)  
Thai Noodle Salad (v, gf)  
Vegetable Spring Rolls  
Coconut Rice (gf)

Beverages include soft drink &  
homemade iced tea

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# Sit-Down Dinner Menu

TWO COURSE \$55 PER ADULT | THREE COURSE \$65 PER ADULT

\*\* Available for 25 guests or more

## Entree

Pumpkin and feta arancini balls with herb aioli (v, gf)  
Purple sweet potato & kale fritters with chilli lime dipping sauce (vn, gf)  
Grilled haloumi, ancient grain salad, walnut & pomegranate dressing (v, n)  
Rosemary lemon chicken, semi dried tomatoes, rocket and olive salsa (gf)  
Confit duck salad with fennel, crumbled walnuts, orange and rocket (gf)  
Pork belly, petite mint apple slaw, hot and sour dressing (gf)  
White wine poached calamari, tamarind chipotle & corn tomato salad (gf)  
Orange and dill cured salmon, avocado, tomato and fennel salad (gf)

**Selection One** - please choose one dish for alternate drop

Beetroot risotto with goats' cheese and rocket emulsion (v) (gf)  
Handmade potato gnocchi, broccoli, mushrooms & chilli basil olive oil (v) (gf)  
Harissa baked chicken, sweet potato smash, zucchini, kale & chimichurri (gf)  
Braised lamb shank, mash potato, green pea medley and gremolata crumb  
Honey roast pork belly, sweet potato mash, cider jus and apple walnut salad (gf)

## Main

**Selection Two** - please choose one dish for alternate drop

Eye fillet, semolina cake, peperonata, green beans and salsa verde  
Eye fillet, spring onion potato rosti, broccolini, parsnip crisps & shiraz jus (gf)  
Barramundi fillet, sweet potato wedges, coleslaw & spring onion aioli (gf)  
Crispy skinned salmon, kohlrabi fennel rémoulade, beans, sweet potato crisps (gf)  
Lamb rump, soft polenta mash, peperonata, beans and salsa verde (gf)

## Dessert

Creme brulee lemon curd tart with berries and fresh cream  
Chocolate fondant with berry compote and vanilla ice-cream  
Sticky date pudding with butterscotch sauce and vanilla ice-cream  
Vanilla bean & yoghurt panna cotta, honey nut crumble, strawberries (gf) (n)  
Bread & butter pudding with brioche, fig, honey and vanilla ice-cream  
Salted caramel tart with walnut crumble and vanilla ice-cream (n)  
Mini pavlova with roast hazelnuts, strawberries and Frangelico cream (gf) (n)  
Baked blueberry cheesecake, compote berries and double cream



Hovell Bar & Grill

# Canapes

**TWO HOUR PACKAGE \$30PP** | CHOICE: 4 STANDARD, 1 DELUXE. 10 PIECES PER ADULT  
**THREE HOUR PACKAGE \$40PP** | CHOICE: 6 STANDARD, 2 DELUXE. 16 PIECES PER ADULT

**\*\* Available for 25 guests or more**

## Standard List – Hot/Cold

- Karaage fried chicken (gf)
- Mushroom arancini (v) (gf)
- Pumpkin arancini (v) (gf)
- Salt & pepper calamari (gf)
- Thai chicken wonton
- Prawn twister spring roll
- Homemade sausage roll
- Maple sticky pork belly (gf)
- Sesame ginger beef skewers (gf)
- Vegetable gyoza, ginger ponzu (v)
- Tomato bruschetta (v)
- Antipasto skewer (gf)
- Tomato, goat cheese tartlet (v)
- Pumpkin and feta tartlet (v)
- Chicken and leek tartlet
- Smoked salmon and dill blinis
- Corn fritter with avo salsa (gf)
- Salmon, chive mousse on cucumber (gf)
- Pork rilette and quince, crostini toast

## Deluxe List

- Pea and mushroom risotto (vn) (gf)
- Mushroom, broccoli, potato gnocchi (v) (gf)
- Southern chicken and slaw sliders
- Crispy pork bao buns, chilli hoisin
- Battered fish and chips
- Peking duck pancakes
- Scallop ceviche on polenta cracker (gf)
- Homemade chunky beef pies

## Dessert

- Cinnamon churros
- Cheesecake bites
- Chocolate brownie
- Mini pavlova (gf)
- Portuguese tart



# Buffet

## MENU 1 - \$50 ADULTS | \$20 CHILDREN

BREAD ROLLS, CHEFS CHOICE SIDES, CHOICE OF: 3 MAINS, 2 DESSERTS.  
TEA AND COFFEE INCLUDED

## MENU 2 - \$55 ADULTS | \$20 CHILDREN

DINNER ROLLS, CHOICE OF 4 SIDES, 4 MAINS, 2 DESSERTS. TEA AND  
COFFEE INCLUDED

**\*\* Available for 25 guests or more**

## Sides

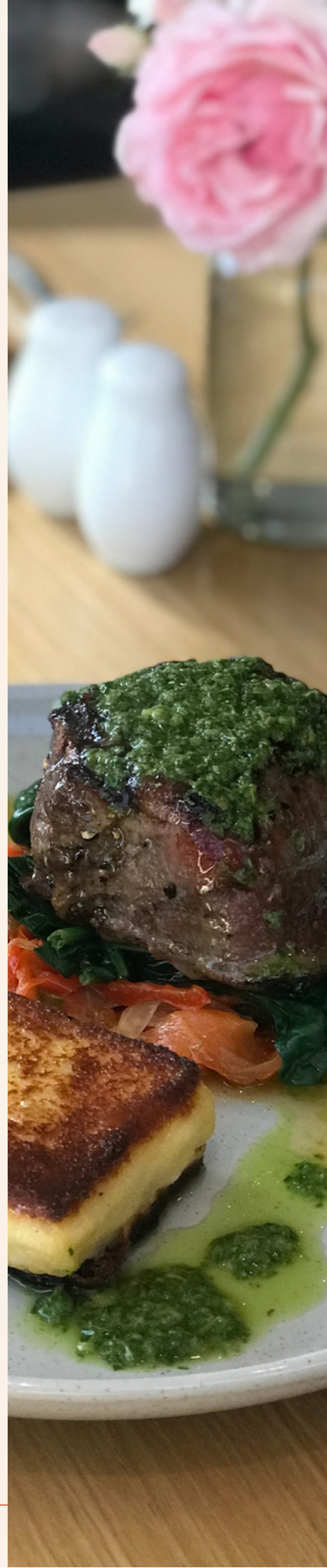
- Mediterranean pasta salad (v)
- Asian coleslaw with fried onions (gf, v)
- Garden salad with horseradish mustard dressing (gf)
- Crispy spiced cauliflower salad with yoghurt dressing (gf, v)
- Creamy potato, bacon and chive salad (gf)
- Roasted potatoes with garlic and rosemary (gf, v)
- Cheesy potato bake (gf, v)
- Spanish rice pilaf (gf, v)
- Roasted root vegetables (gf, v)

## Mains

- Slow roasted beef brisket with chermoula (gf)
- Roast pork, crackling, fennel and apple gravy (gf)
- Beef skewers with sesame, soy and ginger sauce (gf)
- Grilled chicken skewers with salsa verde drizzle (gf)
- Baked Atlantic salmon with herbs and honey orange (gf)
- Baked barramundi with lemon and herb glaze (gf)
- Mediterranean pasta bake, roasted veg, herbs and tomatoes (gf, v)
- Moroccan chickpea hotpot with tomato and vegetables (gf) (vegan)
- Classic lasagne, with beef and pork, béchamel sauce and parmesan

## Dessert

- Chocolate brownie
- Pavlova station (gf)
- Citrus lemon and lime tart
- Orange and almond torte cake
- Sticky date pudding with butterscotch sauce
- Assorted sweet slices (gf on request)





# BBQ with Personal Chef

\*\* Available for 25 guests or more

**\$45 PER ADULT | \$20 CHILDREN**

BREAD ROLLS, CONDIMENTS, CHOICE OF 3 SIDES, 4 HOT OPTIONS,  
GRILLED ONIONS AND FRESH FRUIT PLATTER

## Sides

- Mediterranean pasta salad (v)
- Garden salad with horseradish mustard dressing (gf)
- Crispy spiced cauliflower salad with yoghurt dressing (gf, v)
- Creamy potato, bacon and chive salad (gf)
- Roasted potatoes with garlic and rosemary (gf, v)
- Cheesy potato bake (gf, v)
- Baked root vegetables (gf, v)
- Grilled corn cobs (gf, v)

## Mains

- Beef sausages
- Minute rump steak (gf)
- Seasoned homemade rissoles (gf)
- Marinated chicken wings (gf)
- Harissa spiced chicken skewers (gf)
- Moroccan spiced chicken breast (gf)
- Chilli and lime calamari skewer (gf)
- Grilled haloumi and veg skewer (gf, v)

## Dessert

- Fresh fruit platter



# Beverage Package

**TWO HOURS - \$32 PER PERSON**  
**THREE HOURS - \$40 PER PERSON**  
**FOUR HOURS - \$48 PER PERSON**

## **Included Bubbles and Sweet Wine**

Prosecco, Tobacco Road, Regional VIC  
Pink Moscato, Beach Hut, South Eastern AUS

## **Choice of (2) White:**

Chardonnay, Joyride, Regional VIC  
Sauvignon Blanc, Windridge Regional VIC  
Pinot Grigio, Pair of Hearts, Regional VIC

## **Choice of (2) Red / Rose**

Shiraz, Joyride, Regional VIC  
Cabernet Merlot, Windridge, Regional VIC  
Rosé, Marquis de Pennautier, France

## **Choice of (3) Beers:**

Carlton Draught, Carlton Dry, Great Northern,  
Corona, Pure Blonde, Victorian Bitter, Cascade Light

## **Non Alcoholic:**

Selection of soft drink, sparkling water and juice

## **Upgrades**

**Cocktail on Arrival** - for all guests - \$10 per person

**House Spirits Package** - \$12 per person

