

CONFERENCE FUNCTIONS



ROYALHOTEL

85 MONARO STREET
QUEANBEYAN NSW 2620
02 6297 1444 | EXT. 2
WWW.ROYALHOTELQBN.COM.AU

INTRODUCTION

Thank you for considering the Royal Hotel Queanbeyan to hold your upcoming Conference.

The Royal Hotel Queanbeyan 'Upper House' boasts a collaboration of contemporary comforts and amenities, integrated with the original architecture; offering unique and memorable settings. All are complemented by a beautiful atrium overflowing into an open courtyard, allowing an abundance of natural light, to create the perfect ambiance for any event.

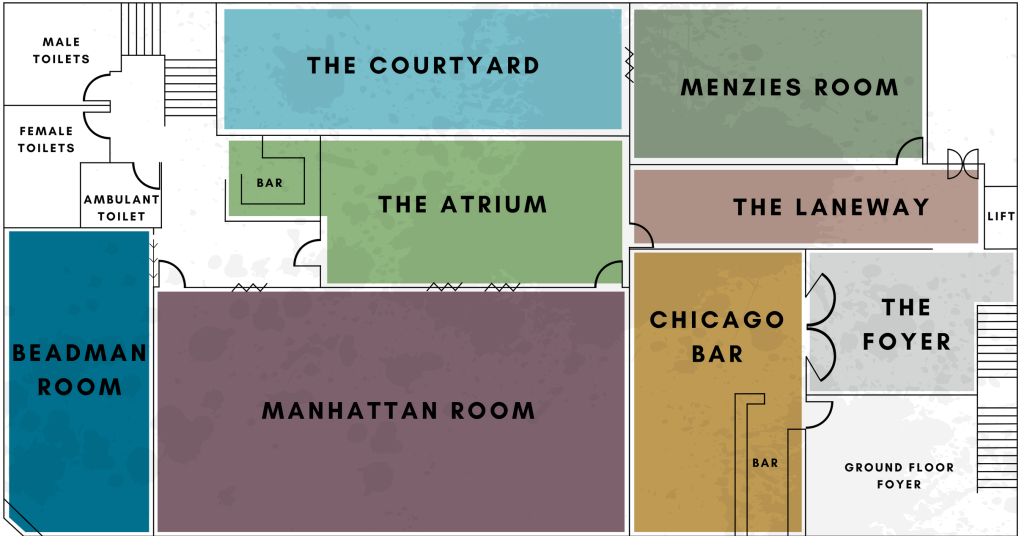
The in-house audio visual capabilities is also a perfect reason to choose The Royal Hotel Queanbeyan for your next conference or meeting.

We invite you to meet with us to view our venue spaces and discuss your event.

Functions & Events Manager
Bianca Paquay

functionseroyalhotelqbn.com.au
02 6297 1444 | ext. 2

RHQ UPPER HOUSE



MINIMUM SPEND, GUESTS NUMBERS AND ROOM HIRE CHARGES MAY APPLY

	Seated (Long)	Seated (Banquet)	Seated (Cabaret)	Boardroom	Theatre
Manhattan	120	100	70	46	120
Menzies	40	30	24	24	50
Beadman	24			24	

VENUES





MORNING TEA PACKAGE

\$20 Per Person

Morning Tea Package*

On arrival and throughout the event duration, brewed coffee and a selection of teas

Morning Tea: please select ONE item from the below menu

Free Wi-fi

Sweet

Chocolate croissant

Mini assorted Danishes

Mini assorted muffins

Assorted friands (🍷 on request)



Savoury

Grilled vegetable frittata

Mini house baked vegetarian quiche

Mini spinach & feta puffs



*This package is only available on selected days



WORKING LUNCH PACKAGE

\$40 Per Person

Working Lunch Package

On arrival and throughout the event duration, brewed coffee and a selection of teas

Working Lunch: please select THREE sandwiches and TWO salads from the Lunch Menu (Page 8)

Free Wi-fi

DAY DELEGATE PACKAGES



Half Day \$50

Morning Tea | Lunch
Lunch | Afternoon Tea

Full Day \$60

Morning Tea | Lunch | Afternoon Tea

Starter Package

On arrival and throughout the event duration, brewed coffee and a selection of teas

Morning Tea: please select ONE item from the Sweet & Savoury Bites Menu (Page 7)

Working Lunch: please select TWO salads from the Salad Menu (Page 7)

please select THREE sandwiches from the Lunch Menu (Page 8)

Lunch includes a sliced seasonal fruit platter and chilled fruit juice

Afternoon Tea: please select ONE item from the Sweet & Savoury Bites Menu (Page 7)

Free Wi-fi



Half Day \$60

Morning Tea | Lunch
Lunch | Afternoon Tea

Full Day \$70

Morning Tea | Lunch | Afternoon Tea

Delegate Package

On arrival and throughout the event duration, brewed coffee and a selection of teas

Morning Tea: please select ONE item from the Sweet & Savoury Bites Menu (Page 7)

Working Lunch: please select TWO salads from the Salad Menu (Page 7)

please select TWO hot dishes from the Lunch Menu (Page 8)

Lunch includes a sliced seasonal fruit platter and chilled fruit juice

Afternoon Tea: please select ONE item from the Sweet & Savoury Bites Menu (Page 7)

Free Wi-fi

SWEET & SAVOURY BITES MENU

Sweet

Chocolate croissant
 Mini assorted Danishes
 Mini assorted muffins
 Lemon meringue tartlets
 Banana Cake
 Assorted friands (🌾 on request)



Savoury

Grilled vegetable mini frittata
 Mini house baked vegetarian quiche
 Mini spinach and feta puffs
 Mini tandoori spiced chicken slider (🌾 on request)
 Mini ham and cheese croissant



SALAD MENU

Salads

Baby cos, bacon, egg, parmesan, Caesar dressing and toasted croutons
 Pear, chorizo, walnuts, rocket and lemon vinaigrette (🌾 on request)
 Chat potatoes, arugula, green bean, minted yoghurt, and walnuts
 Spiced roasted pumpkin, quinoa, wild rocket, shaved radish, pepitas and basil pesto
 Panzanella salad, butter lettuce, heirloom tomato, pickled onions and rustic croutons
 Radicchio, nashi pears, apple, goats cheese and vanilla lemon vinaigrette



LUNCH MENU

Sandwiches, Wraps & Baguettes (🍷 on request)

Smoked salmon, cream cheese, dill, capers, onion, grated egg, black rye

Roast beef, cheese, sauerkraut, pickles, mustard mayo, rye bread

Honey ham, cheese, tomato, lettuce, Dijon mustard, baguette

Chicken, avocado, tomato, lettuce, swiss cheese, mayo, soft roll

Chicken Caesar, tortilla wrap

Salami, tomato, lettuce, olive tapenade, swiss cheese, ciabatta

Shredded chicken, salsa verde, cos lettuce, Nutria spread, baguette

Ratatouille, salsa verde, cos lettuce, Nutria spread, baguette

Vegetable falafel, hummus, lettuce, tomato chutney, tortilla wrap (🍷 on request)



Hot Buffet

Stir fried seasonal vegetables, rice noodles, side of satay sauce

Diced beef sirloin hot pot

Rogan josh lamb curry, mango pickle and pappadums

Spinach and ricotta ravioli, shaved parmesan cheese and Napolitano sauce

Indian butter chicken, mint yoghurt and garlic naan bread

Beef or lamb cottage pie



GLUTEN FREE



DAIRY FREE



VEGETARIAN



VEGAN

AUDIO VISUAL EQUIPMENT

Costs available on request
Items subject to availability

Audio

- 1 x Lectern and Gooseneck Lectern Microphone (Menzies or Manhattan only)
- 1 x Lapel Microphone (Manhattan only)
- 1 x Wireless Handheld Microphone (Manhattan only)

Visual

- Manhattan Room: 1 x Large Display Screen, with HDMI cable
- Menzies Room: 2 x Display Screens, with HDMI cable
- Beadman Room: 1 x Portable Display Screen, with HDMI cable or USB slot

Equipment

- 1 x Standard Whiteboard with markers
- Wi-fi internet connection complimentary

Additional Items

For your more specialised AV requirements, we recommend using Elite Event Technology. Elite provide personal service to clients, regardless of event size or budget.

Please contact Neil or Darren at Elite Event Technology on +61 2 6260 2311.
Email neil@eetechnology.com.au or darren@eetechnology.com.au