

# BANQUET & CONFERENCE MENU



BLUE MOUNTAINS

**EDITION July 2007**  
**Valid until 30/06/2008**

All prices are inclusive of 10% GST

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YORK FAIRMONT RESORT / BLUE MOUNTAINS

# TERMS AND CONDITIONS

## 01. CONFIRMATION OF BOOKINGS

Confirmations of bookings must be made in writing together with the requested deposit within 7 days of making the reservation. With bookings made 60 days or less prior to the event, the written confirmation and deposit must be made within 7 days. Otherwise, Management reserves the right to cancel the booking and allocate the venue to another client. An estimated number of attendees will be given at the time the reservation is made. In this context, it should be noted that, when the number of attendees drops by 20% or more from the original number booked, additional charges may be incurred.

## 02. DEPOSIT AND PAYMENT

An initial non-refundable deposit will be required upon the time of reservation. All accounts are to be paid in full prior to the event unless credit facilities exist with York Fairmont Resort. All approved credit arrangements require full payment within seven days of the function. Payment by credit card shall only be accepted if payment is made prior to departure from York Fairmont Resort.

## 03. FUNCTION CANCELLATIONS

All cancellations must be confirmed to York Fairmont Resort in writing.

- i) 60-31 days prior to the event, a fee of 50% of the daily contracted rate will be charged by the Resort to the organiser.
- ii) 30-14 days prior to the event, a fee of 75% of the daily contracted rate will be charged by the Resort to the organiser.
- iii) Less than 14 days prior to the event, a fee of 100% of the daily contracted rate will be charged by the Resort to the organiser. Any costs for a third party as agreed by the organiser, which are not refundable to York Fairmont Resort or where the contract with the third party cannot be terminated without liability or cost to York Fairmont Resort will be charged.

Daily contracted rate : Includes all conference packages, function room hire, contracted meals, beverage packages, Theming and Entertainment (organized by York Fairmont Resort), Audio Visual and any other Resort services.

## 04. GUARANTEED NUMBERS

The guaranteed number of guests attending the function is required 14 days prior to the event, for catering and billing purposes and charges will be based on guaranteed numbers or final head count, whichever is greater.

## 05. PRICES

Every endeavor is made to maintain prices as printed, but these may be subject to change due to imposition of government charges, taxes, levies or other service charges.

## 06. FINAL DETAILS

Menus, beverage details, entertainment, audio visual requirements, room set ups, starting and finishing times must be confirmed in writing 14 days prior to the function.

## 07. ROOM ALLOCATION

The organiser agrees to begin the function and vacate the designated function space at the scheduled times agreed upon. In the event a function should go beyond the agreed finishing time, York Fairmont Resort reserves the right to impose a labor charge for each hour and part hour the function space is occupied. If it is necessary, York Fairmont Resort reserves the right to change the banquet room allocations, or to move the events to alternate dates.

## 08. PROVISION OF GOODS AND SERVICE

Clients are responsible for the costs in ensuring set-up and breakdown of all function space. All deliveries to York Fairmont Resort must be advised to the Event Co-Ordinator prior to the delivery and must be delivered to the area/room blocked. York Fairmont Resort cannot supply trolleys or staff. York Fairmont Resort will not transport goods, equipment and/or materials left on the loading bay and will not be responsible for damages or loss sustained. Items remaining after the event, without prior written arrangements, will be deemed abandoned.

## 09. LOSS OR DAMAGES

Clients are financially liable for any and all damages caused during the function by any for their guests or any other person attending the function, whether in the room reserved or in any part of the Resort and it's grounds.

## 10. OTHER FUNCTIONS

York Fairmont Resort reserves the right to book other functions in the same room up to one hour before the scheduled time and one hour after the scheduled finishing time.

## 11. PRE-FUNCTION AREA

As the Pre-Function Area is open plan, no client has the sole right to the total Pre-Function Area, unless otherwise arranged. At all times, flow space must be left clear for ease of movement of all clients.

## 12. SECURITY

York Fairmont Resort will not accept responsibility for the loss or damage of any equipment or merchandise left on the premises prior to, during, or after your event. Security is available on request and charges are applicable. A minimum notice of 24 hours prior to the event is required.

## 13. LAWS AND REGULATIONS

At no time will the client commit any act or permits its employees, agents, or invitees to commit any act that is illegal, noisome, offensive or is in breach of any statutes, by laws, order or regulations, or other provisions having the force of the law including, but not limited to the Resort's Liquor, Fire Regulations and Occupational Health and Safety.

## 14. DELIVERY AND COLLECTION OF GOODS

York Fairmont Resort will only accept delivery of goods two working days prior to an event and all goods must be collected within two working days of the conclusion of the event. All goods are to be delivered to the Resort receiving dock between 9am and 4pm Monday to

All prices are inclusive of 10% GST

Friday, except when a Public Holiday fall through the week. The Resort will not accept responsibility for any items delivered or left for collection outside these times and periods. All items delivered must be clearly addressed with contact name and conference name.

**15. INSURANCE**

It is the responsibility of the organiser to arrange their own security and insurance, for all items belonging to them for the period those items are in the Resort, along with personal liability insurance.

**16. RESPONSIBLE SERVICE OF ALCOHOL**

York Fairmont Resort practices Responsible Service of Alcohol, as specified in the Liquor Control Reform Act 1998. The Resort reserves the right to cease the service of alcohol in the line of the above act.

York Fairmont Resort Public Bar – Embers operates daily under RSA guidelines. In the respect of nearby residents the bar closes at 12.00 midnight. Extensions can be granted upon request in writing to the resort's licensee.

**17. SMOKING**

York Fairmont Resort is a Non-Smoking Resort. Smoking is only permitted outside where ash-trays are provided.

**18. TERMS AND CONDITIONS OF NETWORK ACCESS**

Terms and Conditions of Network Access as stated on the next page (page 3)

**19. BASIS OF AGREEMENT**

In the Event that York Fairmont Resort is unable to provide the facilities or any other arrangements for your function or any part thereof or to otherwise perform the terms of this agreement and the Resort's failure is due to circumstances beyond it's decision or control, the Resort is not responsible for any costs, damages or expenses that may suffer or incur.

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## Terms and conditions of Network access

To the extent permitted by law, neither Brighten Pty Ltd nor any of its related bodies corporate or their respective officers or employees will be liable in any way (including for negligence) for any loss, damage, cost or expense suffered or incurred by you or claims made against you through your use of this service, the unavailability of this service or in connection with any products, services or information advertised, offered or supplied through this service.

Neither Brighten Pty Ltd nor any of its information providers, licensors, employees or agents give any warranty of any kind, either express or implied:

- as to merchantability or fitness of the Service for a particular purpose;
- that the Service will be uninterrupted or error free;
- that the results obtained from the use of the Service will be of a particular quality.

Access is made available subject to the specific restrictions and disclaimers. Namely, users of the service will refrain from the following:

- Do anything, including store, send or distribute material which defames, harasses, threatens, abuses, menaces, offends or violates the privacy of any person;
- Do anything, including store, send or distribute material, of an illegal or fraudulent nature, including activities prohibited under any applicable state and Commonwealth law;
- Do anything, including store, send or distribute material which interferes with other users or restricts any person or which inhibits any other user from utilizing the Services, Network and/or Systems;
- Do anything, including store, send, display or distribute material which is obscene, indecent, pornographic or confidential or material that could give rise civil or criminal proceedings;
- Forge header information, email source address or other user information;
- Breach any laws, codes, standards and content requirements of any relevant authority;
- Access, monitor or use any data, systems or networks, including another person's private information, without authority or attempt to probe, scan or test the vulnerability of any data, system or network;
- Compromise the security or integrity of any network or system;
- Deliberately place any Virus, Trojan or other similar programs on the Service or the Internet;
- Distribute unsolicited advertising or spamming or overload any network or system;
- Tamper with, hinder the operation of or make unauthorised modifications to any network or system or attempt any of the above acts or permit another person to do any of the above.

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## CONFERENCE PACKAGES

( a minimum of 10 delegates is required )

### ½ DAY CONFERENCE

Conference room  
including 1 whiteboard, 1 flipchart, 1 overhead projector and 1 screen  
mints on the tables, iced water, notepads and pens

business lunch in our restaurant including mineral water and orange juice

Morning or Afternoon Tea

**\$ 55.00 per person**

### FULL DAY CONFERENCE

Conference room  
including 1 whiteboard, 1 flipchart, 1 overhead projector and 1 screen  
Mints on the tables, iced water, notepads and pens

Morning Tea

business lunch in our restaurant including mineral water and orange juice

Afternoon tea

**\$ 62.00 per person**

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## MORNING AND AFTERNOON TEA BREAKS

Freshly brewed coffee or choose from our tea selection

**\$ 8.00 per person per break  
(included in package)**

Freshly brewed coffee or tea from our selection, served with refreshments on the following days:

**mondays**  
am : assorted muffins  
pm : chocolate cake

**wednesdays**  
am : danish pastries  
pm : banana cake

**fridays**  
am : fruit muffins  
pm : choc chip cookies

**sundays**  
am : assorted pastries  
pm : savoury scones

**tuesdays**  
am : assorted pastries  
pm : macadamia nut cookies

**thursdays**  
am : chocolate brownies  
pm : scones jam and cream

**saturdays**  
am : fresh fruit tartlets  
pm : macadamia nut cookies

continuous tea/coffee  
(8.30 – 17.00)

**\$ 13.50 per person (\$8 with package)  
\$16.00 with cookies (\$10 with package)**

All prices are inclusive of 10% GST

## ***Why not upgrade your breaks with the following?***

***Upgraded packages replace daily Conference package items.***

### **Takeaway Break \$3.00 p/p**

kit kat, bottled water, piece of whole fruit

### **Chocolate Break \$5.00 p/p**

mud cake, flavoured milks, Magnum ice- cream

### **Fruit Break \$5.00 p/p**

fruit smoothies, assorted juices, fruit kebabs, fruit muffins

### **Health Break \$5.00 p/p**

Fruit smoothies, bran muffins, yoghurt tubs, health bars

### **Sports break \$8.00 p/p**

(Recommend for outdoor activities)

1 piece of fruit, kit kat, 1 sport drink per person

*energy drinks \$7per bottle ,sport drinks \$7 per bottle and soft drinks \$4.50 per bottle available on consumption*

### **Portable Espresso Machine \$12.00 p/p**

Maximum 30 pax

(Out side conference package \$22.00 p/p)

## **BUFFET LUNCH**

### **IN OUR DAILY OPERATING RESTAURANTS**

Lunch breaks should be refreshing and efficient in time. Many guests prefer a light lunch with entrees, and salads, others like the full lunch buffet with entrees, main courses and delightful desserts. To satisfy our guests and to offer you a convenient way for your lunch without any hassle for you and your delegates, we have included in your conference package the experience of our restaurant:

We are offering your delegates a variety of delicious tastes. Why not try our fresh homemade soup, array of salads at our entrée bar to entice all tastes. We also offer you a selection of hot dishes and the talents of our pastry chefs will delight you with a great choice of our well-known desserts. Cleanse your palate with fresh fruits, Australian cheeses and freshly brewed coffee and tea.

Now you can enjoy the afternoon of your conference with relaxed and happy delegates.

**Our buffet lunch in one of our operating restaurants  
is included in our conference package**

**Should you wish to upgrade to a working lunch or a private  
lunch  
a surcharge of \$5.00 per person will apply**

## PRE DINNER DRINKS AND CANAPES

### CANAPE RECEPTION A

6 canapes served per person

Chefs selection \$15.00 per person

**Or**

Choice of 3 hot and 3 cold canapes  
\$ 18.00 per person

### CANAPE RECEPTION B

12 canapes served per person

Chefs selection \$28.00 per person

**Or**

choice of 4 hot and 4 cold canapes  
vegetable crudities with a variety of dips  
\$ 32.00 per person

**We recommend the following beverage packages for your canape reception**  
:

### CANAPE BEVERAGE PACKAGE

#### Standard

**Includes** - Standard domestic beers, house wine, sparkling house wine, soft drinks, orange juice and mineral water

½ hour \$ 13.00 per person  
1 hour \$ 20.50 per person

#### Premium

**Includes-** Standard domestic beers, Peacock hill sem/ sauv/chard and shiraz/cab, house sparkling, soft-drinks and orange juice

½ hour \$ 16.00 per person  
1 hour \$ 26.00 per person

#### Deluxe

**Includes-** Redbank Emily sparkling , Peacock Hill absent friends ,Silvi and fond memories, choice of 2 premium beers, soft drinks and orange juice

½ hour \$ 20.00 per person  
1 hour \$ 32.00 per person

### **Cold Canapé Selection**

Thai beef salad spoons  
Gazpacho shooters  
Guacamole boats  
Aquatras smoked salmon prawn and apple  
Smoked chicken coupelle  
Shrimp and avocado en croute  
Antipasto frittata  
Asian dressed oysters  
California sushi rolls  
Prager ham and chicken on dark rye  
Crudités and assorted dips  
Minted cucumber shots

### **Hot Canapé Selection**

Deep pan individual vegetarian pizzas - chef's selection  
Crumbed camembert with strawberry coulis  
Salt and pepper prawns and squid with lemon Aioli  
Spicy laksa shooters  
Greek style lamb skewers  
Chicken skewer with satay sauce  
Fried crab and coriander cakes  
Spinach and ricotta cheese puffs  
Green curry prawn spring roll  
Spiced vegetable samosas  
Petite cottage pies  
Mini spring rolls with sweet chilli sauce

## **BANQUET MENU SELECTION**

### **GROUP A**

**2 course \$50, 3 course \$58**

**Please select 2 entrée's, 2 mains and 2 desserts which will be served alternatively.**

### **Entrees**

**Minestrone with garlic and parmesan croutons**

**Ash goat cheese and grape terrine**

marinated pear and grilled Mediterranean vegetables, aged Joseph dressing

**Antipasto plate**

cured and smoked meats, feta cheese, assorted olives and sun dried relish

**Spinach and ricotta cannelloni**

parmesan cheese, rich tomato marmalade

### **Mains**

**Skinless tandoori chicken**

sauteed snow peas, tomato confit and haricot mash

**Garlic and thyme marinated 3 rib rack of lamb**

ratatouille, sauteed spinach and madeira jus

**Beef tornadoes roasted in james squire ale**

rosemary risotto, roasted root vegetables and ale demi glaze

**Moroccan marinated Tasmanian salmon**

vegetable cous-cous ,asparagus and pumpkin baton harissa influence saffron cream

### **Desserts**

**White chocolate delight**

wrapped in dark chocolate spring,  
with crème de cassis

**Mango roulade**

passionfruit king island cream, mango and lime coulis

**Baked chocolate jaffa torte,**

served with tuile biscuits

## **GROUP B**

**2 course \$55, 3 course \$64**

**Please select 2 entrée's, 2 mains and 2 desserts,  
which will be served alternatively.**

### **Entrees**

**Crisp garden salad of peking duck and spring shallot**  
cucumber ribbons with a dark plum and ginger dressing

**Pistachio crusted Thai chicken tenderloin**  
pineapple and celery salad, chilli and lemongrass dressing

**Tasmanian smoked salmon filled with king prawns and apple,**  
poached quail egg and salmon roes, capers and egg mimosa

**Cream of asparagus soup with smoked salmon strips**

### **Mains**

**Chicken breast filled with sage risotto**  
Wrapped in parma ham, dutch carrot and asparagus,  
semi dried tomato and medium sherry glaze

**Soft crusted gippsland lamb Rack,**  
red onion and thyme tart, roasted vegetables parmentier and thyme scented jus

**200 day aged Hereford beef tenderloin fillet**  
red onion confit, Tasmanian potatoes,  
butter spring vegetables and brandy flavoured jus

**Turmeric and lemon scented ocean trout fillet**  
kiffler potato, asparagus spears, crispy basil and truffle beurre blanc

**Grilled blue eye cod**  
crab cake, bok choy, sweet potato mash and orange beurre blanc

### **Desserts**

**Light passionfruit brulee**  
macadamia nut biscuit and caramelised strands

**Warm apple and cinnamon crumble**  
macadamia nut ice cream and cognac sauce

**Trio of desserts**  
served with a chocolate theme

## **GROUP C**

**2 course \$64, 3 course \$76**

**Please select 2 entrée's, 2 mains and 2 desserts,  
which will be served alternatively.**

### **Entrees**

#### **King prawn mousseline and champagne ham**

wrapped in oriental pastry mild chilli and honey sauce, mango and tomato salsa

#### **Warm ocean trout**

avocado tartar, roasted beetroot and caper dressing

#### **Pink lady potato and watercress soup with char sui chicken**

#### **Seafood taster**

oysters, lobster, crab, tuna and king prawns mint and tomato-chilli salsa

#### **Half boned quail marinated with garlic and cumin**

bintje potato, haricot bean puree, parsley oil and raspberry vinaigrette

### **Mains**

#### **Hoi sin roasted duck supreme**

stir fried five nuts, apricot and shitake mushrooms, honey and ginger

#### **Macadamia crusted 4 rib lamb rack**

pan-fried pumpkin polenta and rosemary jus-lie

#### **Pistachio crusted veal fillet**

kipfler potatoes and parmentier of vegetables, veal and date reduction

#### **Pan-fried snapper fillet and prawn gow gee**

Swiss brown mushrooms, ginger, shallots, soy and hau tiao sauce

#### **Blackened barramundi fillet**

baby spinach risotto and a sweet chilli butter sauce

### **Desserts**

#### **Warm raspberry pudding**

crème fraiche and raspberry sorbet

#### **William pear tart filled with crème patisserie**

ginger and orange ice cream

#### **Warm Viennese apple strudel**

brandy crème anglaise

#### **Belgium milk chocolate and coffee cream gateau**

traditional vanilla ice-cream

## ***Vegetarian options***

### **Grilled polenta cake**

mushroom stroganoff, parmesan cheese and continental parsley

### **Roast tomato tatin**

peppered mache lettuce  
pimento and eschalot dressing

### **Eggplant and semi dried tomato moussaka**

borlotti bean casserole and rocket aioli

### **Malaysian vegetables and noodle laksa**

fried onion, tofu croutons and quail eggs

### **Stack of char-grilled Mediterranean vegetables**

pesto bruschetta , kalamata olive and capsicum coulis

## **THE BARBEQUE STYLE BUFFET**

( a minimum of 20 persons is required )

**\$ 52.90 per person**

### ***Salad Buffet***

Mescaline salad with Chef's Selection of dressing  
Roma tomato with onion and fresh basil  
Coleslaw with apple and walnut  
Potato salad with herb and crisp bacon

### ***From the Grill***

Marinated chicken pieces with honey and spices  
Lamb chop with garlic, thyme and dijon  
Barbeque Italian sausage  
Grain fed striploin of beef  
Corn Cobs

### ***Side Dishes***

Baked pumpkins and almond  
Jacket potato with sour cream and chives  
Assorted bread and bakers basket

### ***Dessert***

Selection of French pastries, cakes and tarts  
Fresh sliced fruit and fruit salad

Freshly brewed coffee and tea

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Australian and imported cheeses with crackers  
***additional \$ 4.00 per person***

All prices are inclusive of 10% GST

## **THE PIONEER BUFFET**

(a minimum of 20 persons is required )

**\$62.50 per person**

### ***Soup***

Home made soup of the day  
with a baker's selection of loaf bread and rolls

### ***Cold Selection***

Crystal bay king prawns with lemon  
Selection of cold cuts and cured meat  
Smoked salmon with condiments  
Roasted chicken with spicy sweet chilli sauce

### ***Salads***

Caesar salad with croutons and pancetta  
Greek salad with fetta cheese and olive  
Cucumber salad with dill and yoghurt  
Mixed salad leaves with Chef's Selection of dressing

### ***Hot Selection***

Roasted scotch fillet with onion confit and vegetable batons  
Sautéed chicken fricassee  
Steamed Fish Fillet with a citrus Buerre-Blanc  
Buttered pilaf rice  
Panache of vegetables  
Fondant potatoes

### ***Dessert***

Fresh seasonal fruit platter and fruit salad  
Chef's selection of cakes, tarts and French pastries

Freshly brewed coffee and tea

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Australian and imported cheeses with crackers  
***additional \$ 4.00 per person***

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**THE SUBLIME BUFFET**  
( a minimum of 20 persons is required )  
**\$ 69.90 per person**

***Soup***

Home made soup of the day  
oven baked crusty rolls and dampers

***Cold Selection***

House cured salmon with dill, onion and capers  
Champagne ham and smoked turkey  
Continental meats  
Crystal bay cooked king prawns with lemon  
Oysters

***Salads***

Vine ripened tomato with fetta cheese and basil  
Caesar salad with croutons and pancetta  
Rice salad with sultanas and almond flakes  
Mesclun salad with Chef's Selection of dressing

***Hot Selection***

Free range chicken supreme with baby leeks and seeded mustard  
sauce  
Angus beef tenderloin with macadamia nuts and mushrooms on a  
muscat jus  
Mountain trout and seafood ragout with Herb cream  
Mixed vegetables in Olive Oil  
Gratined escallop potato with cream and parmesan cheese  
Crusted Rack of Lamb  
Steamed Jasmine rice

***Dessert***

Chef's selection of gateaux, tarts and French pastries  
Fresh seasonal fruit platter and fruit salad  
Australian and imported cheeses with crackers

Freshly brewed coffee and tea

## **THE SEAFOOD BUFFET**

( a minimum of 20 persons is required )

**\$ 90.00 per person**

### ***Soup***

Seafood bouillabaisse  
with garlic toast and rouille, crispy rolls and assorted bread

### ***Seafood Display***

Cooked king prawns on ice  
Fresh Nambucca oysters  
Balmain bugs  
Blue swimmer crab

### ***Cold Selection***

Marinated calamari with roasted capsicum and Spanish onions  
Smoked Tasmanian salmon and seafood terrine  
Whole decorated ocean trout with garnish

### ***Salads***

Mediterranean seafood mix  
Smoked turkey, macadamia nuts and cress salad with ginger cream  
fraiche  
Pasta and mixed vegetables with baby shrimps and mayonnaise  
Tuna and green beans salad with black olives  
Mixed crisp salad leaves with Chef's selection of dressing  
Apple and celery salad with walnuts

### ***Hot Selection***

Tumeric coated barramundi fillet with lemon beurre blanc  
Ocean trout with a mustard crust, asparagus and pumpkin  
Beef tenderloin red wine jus  
Chicken breast supreme on rosemary ratatouille  
Garden vegetables and parsley potatoes  
Pasta marinara

### ***Dessert***

Chef's selection of tortes, French pastries, mousse and tarts  
Australian and Imported Cheese with crackers  
Fresh seasonal fruit platter

Freshly brewed coffee and tea

## WINE LIST

### Sparkling Wine

Seppelt Stony Peak Brut Reserve	Great Western	SA	\$26
Redbank Emily	Multi- regional		\$32
Taltarni vintage	Tasmania/ Victoria		\$49
Seppelt Sallinger	Great Western	SA	\$62

### Sauvignon Blanc

Mojo	Adelaide Hills	SA	\$35
Gieson	Malborough	NZ	\$44
Ninth Island	Tamar Valley	TAS	\$46

### Riesling

Dryridge	Megalong Valley	NSW	\$38
Pikes Riesling	Clare Valley	SA	\$47
Leeuwin estate Art series	Margaret River	WA	\$52

### Blends

Peacock hill absent friends <i>(sem, sauv, chardonnay)</i>	Hunter	NSW	\$34
Henschke Tilly's sem/sauv chard	Barossa	SA	\$38
Clairault sem/ sauv blanc	Margaret River	WA	\$48

### Semillon

Basedow	Barossa Valley	SA	\$32
Tyrrells lost block	Hunter Valley	NSW	\$36

### Pinot Gris

Norfolk Rise	Mount Benson	SA	\$37
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### Verdelho

Allandale	Hunter Valley	NSW	\$36
Sandalford	Margaret River	WA	\$46

### Chardonnay

Stony Peak ( house wine)	Multi Regional	SA	\$26
Sandalford unwooded	Margaret River	WA	\$40
Yalumba wild ferment	Eden Valley	SA	\$38
Alkoomi	Frankland River	WA	\$52
Scarborough	Hunter Valley	NSW	\$50

**Pinot Noir**

Innocent Bystander	Yarra Valley	VIC	\$43
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**Merlot**

Smith & Hooper	Wrattonbully	SA	\$40
Capel Vale	Pemberton	WA	\$38

**Cabernet Sauvignon**

Peter Lehman	Barossa Valley	SA	\$42
Allandale	Hill tops	NSW	\$46
Clairault	Margaret River	WA	\$48

**Cabernet Blends**

O'Leary Walker blue cutting road	Clare Valley	SA	\$34
Smith & Hooper cab/ merlot	Wrattonbully	SA	\$40
Langmeil 3 gardens	Barossa Valley	SA	\$46

**Shiraz**

Brands of Padthaway T-Trellis	Padthaway	SA	\$40
Kilikanoon Killermans run	Clare Valley	SA	\$41
Brokenwood	Multi regional	SA	\$50
Peacock Hill Juan	Hunter Valley	NSW	\$54

**Shiraz Blends**

Stony Peak Shiraz/ Cab (house wine)	Multi Regional	VIC	\$26
D'arenberg Stump Jump GSM	McLaren Vale	SA	\$32
Peacock Hill <i>Silvi</i> shiraz/ cabernet	Hunter Valley	NSW	\$34
Skuttlebut shiraz/ cabernet	Margaret	WA	\$38
Alkoomi shiraz/ viognier	Frankland river	WA	\$52
Rosemount G.S.M	McLaren Vale	SA	\$56

**Dessert and Rose**

Brown Brothers Orange Muscat	Milawa	VIC	\$36
Tempus Two Reserve Botrytis Sem	Hunter Valley	NSW	\$43
Peacock Hill Fond Memories (Beaujolais style)		NSW	\$34

## BEVERAGE PACKAGES

### Dinner Beverage Package (standard)

**Includes** – Domestic standard beers, house red and white wine, house sparkling wine, soft drinks and orange juice

- 2 hours                 \$28.00 per person
- 3 hours                 \$39.00 per person
- 4 hours                 \$45.00 per person
- 5 hours                 \$52.00 per person

### Dinner Beverage Package (premium)

**Includes-** Standard domestic beer, peacock hill sem/ sauv/chard and shiraz/cab, house sparkling, soft-drinks and orange juice

- 2 hours                 \$35.00 per person
- 3 hours                 \$46.00 per person
- 4 hours                 \$52.00 per person
- 5 hours                 \$59.00 per person

### Dinner Beverage Package (deluxe)

**Includes-** Redbank Emily Sparkling, Peacock Hill Absent friends, Silvi and Fond Memories, choice of 2 premium beers, soft drinks and orange juice

- 2 hours                 \$43.00 per person
- 3 hours                 \$56.00 per person
- 4 hours                 \$65.00 per person
- 5 hours                 \$75.00 per person

Standard spirits available at \$3.50 per person per hour (over entire package period)

## **Non-alcoholic Package**

- 4 hours ***Includes – soft drinks, juices and mineral water***  
\$18.50 per person

## **Beverages Purchased on Consumption**

### **BEERS**

\*\* Domestic \*\* from \$5.00 per bottle  
(Victoria Bitter, James Boag Light)

\*\* Premium \*\* from \$7.00 per bottle  
( James Boags Premium, Corona, Stella Artois,  
Asahi, Redback, Heineken, Crown Lager)

### **SPIRITS**

\*\* Standard \*\* from \$6.00 per nip  
(Whisky, Bourbon, Rum, Brandy, Gin, Vodka, White rum, Tequila)



### **Meet on a Cliff's Edge**

**York Fairmont Resort** is located 90 minutes drive west of Sydney in the World Heritage Listed Blue Mountains. The resort has 210 accommodation rooms with premium conference facilities. The award winning company S.E.T (Staging and Event Themes) is based at York Fairmont Resort and is renowned for their creative and technical skills.

#### **The facts at a glance**

- 210 accommodation rooms
- 14 meeting rooms
- Grand ballroom for up to 750 delegates
- Our preferred audio visual company Staging and Event Themes, based on site
- Two restaurants, a coffee lounge, one bar and a private nightclub
- Health club with fully equipped gymnasium
- 18-hole golf course adjacent to the resort
- Concierge services and complimentary parking
- Business centre
- Broadband internet access both cabled & wireless

**Accommodation:** All prices quoted are per delegate, per night and include accommodation and an extensive buffet breakfast.

Sunday to Thursday

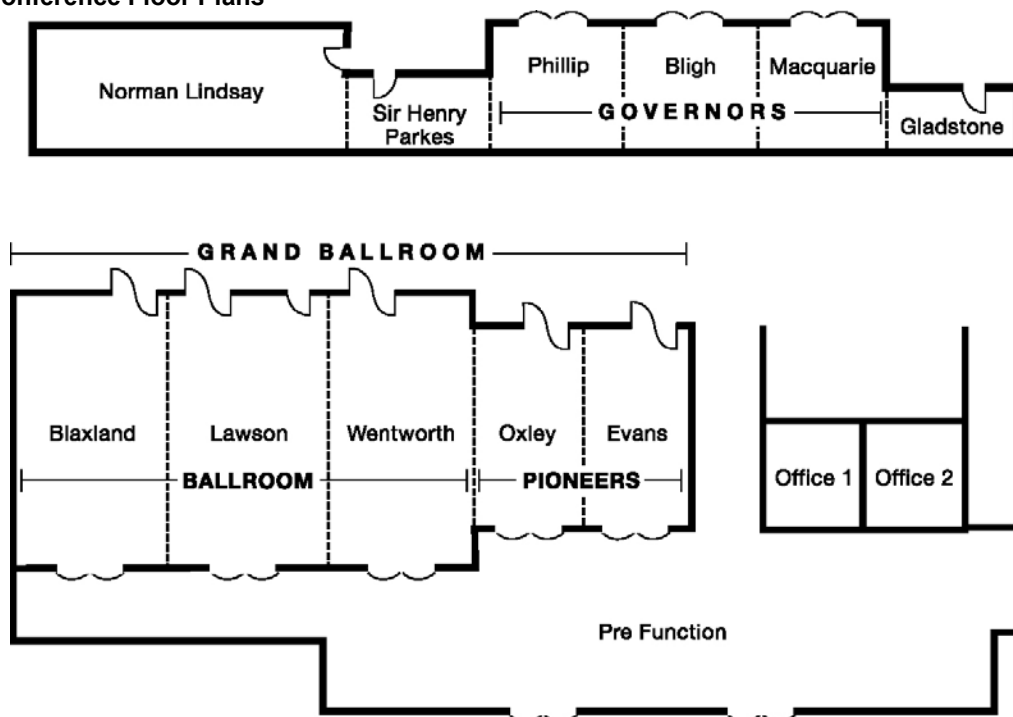
Single Resort Room - \$278.00 Twin Share - \$170.50

Single Superior Room - \$350.00 Twin Share - \$206.50

York Fairmont Resort Blue Mountains  
1 Sublime Point Road, LEURA NSW 2780  
Ph: +61 2 4784 4144 Fax: +61 2 4784 1685 Email: [groups@fairmontresort.com.au](mailto:groups@fairmontresort.com.au)  
Website: [www.yorkresort.com.au](http://www.yorkresort.com.au)



### Conference Floor Plans



### Conference Room Capacities

VENUE	THEATRE	C/ROOM	U SHAPE	BANQUET 10's.	DIMENSION
Grand Ballroom	700	400	-	500	16 x 39m
Ballroom	550	300	-	400	16 x 27m
1 Sect Ballroom	200	70	45	140	16 x 9m
2 Sect Ballroom	400	140	70	224	16 x 18m
Pioneers	140	50	40	120	12 x 12m
1 Sect Pioneers	60	24	25	60	12 x 6m
Governors	100	54	40	100	18 x 6.5m
1 Sect Governors	30	18	15	30	6 x 6.5m
2 Sect Governors	60	36	30	60	12 x 6.5m
Norman Lindsay	80	35	35	60	13 x 6m
Sir Henry Parkes	20	10	12	10	4 x 6.5m
Gladstone	15	8	9	10	6 x 3m
Boardroom (not shown)	30	15	12	20	10 x 4.5m
Mistys (not shown)	100	60	30	80	12 x 8.5m

### Dinner Options\*

BBQ Buffet Dinner from	\$52.90 per delegate (Minimum 20 delegates)
3 Course Set Dinner from	\$58.90 per delegate
Alternative Dinner Menu from	\$65.40 per delegate
Cocktail Receptions from	\$16.00 per delegate (Based on ½ hour time period)
Cocktail Beverage Packages from	\$13.00 per delegates (Based on ½ hour package)
Dinner Beverage Package from	\$36.50 per delegate (Based on 2-hour package)

We are also able to create innovative, themed events for special occasions. To discuss requirements for theming your Gala Dinner, please contact Robbie Park, Staging and Event Themes on 02 4784 1307.

\* If your company is utilising accommodation on a Saturday evening, dinner for the group must be held at the property.

**Activities** - Whether you require specific team building activities to complement your conference theme or a variety of relaxation options as a reward for busy delegates, York Fairmont Resort is ideally situated to make the most of your group's recreation time.

**On The Cliff's Edge** - Teambuilding Company Dimensional Thinking can develop a range of teambuilding and outdoor activities. Dimensional Thinking has earned a reputation for the design and implementation of the highest quality experience-based learning programs. Skilled facilitators and instructors use a variety of outdoor activities and experiences to help your group achieve their goals. Contact Randall Walker on 0418 215 378.

Teambuilding programs include:

- High on Ropes
- Synergy to Survive
- The Mural
- Outdoor Team Challenge

Popular outdoor adventure activities include:

- Canyoning
- Orienteering
- Abseiling
- Mt York Mountain Bike and Rock climbing Adventure



**In the Area** - Discover the World Heritage Listed Blue Mountains and the surrounding region with a variety of unique and exciting activities.

- **Penrith White water Stadium** - guided white water rafting creates a great team spirit within the atmosphere of the Olympic White water Stadium, prices from \$72.00 per person for a 90-minute rafting experience. Group rates are available midweek only for a minimum 16 people
- **National Park Bushwalks** - guided and interpretive walks can be taken to many beautiful locations, Inspiration Point Walk, Empress Falls and 3 Sisters Bushwalks.
- **Horse Riding** - trail rides throughout the Megalong Valley, prices from \$45.00 per person for 1 hour and \$75.00 per person for 2 hours.
- **Jenolan Caves** - imagine walking through the underground maze of limestone tunnels.
- **Scenic World** -
- **The Edge Cinema** -
- **Leura Village** - which is noted for its charm, diverse eateries, and fantastic selection of art, craft and speciality shops.

**Golf at Leura Golf Course** - adjacent to the Resort is the spectacular Leura Golf Course, with a 69 Par lay out and stunning views of the Jamison Valley. Green fees are from \$40.00 per person.



**Tai Chi** - Awaken the mind, body and spirit with Tai Chi, an ancient form of exercise derived by Eastern Monks combining breathing, gentle stretching and moving meditation using martial art moves. Personalised instruction can be arranged at a cost of \$220.00 for a 45-minute session (*maximum of 35 participants*).

**Yoga** - Yoga provides an excellent counterpoint to mental activity, introducing a mind/body balance, which leads to enhanced performance and better results in the workplace. Classes can be tailored to meet with your specific objectives.

Personalised instruction for up to 10 participants - \$200.00 (1-1.5 hour session)

Personalised instruction for up to 20 participants - \$350.00 (1-1.5 hour session)

**Resort Activities** – York Fairmont Resort offers a range of recreational facilities for all guests including:

- Indoor 17.5m heated lap pools
- Outdoor heated swimming pool
- Indoor & Outdoor heated spas
- Saunas, Steam room and gymnasium
- One glass-backed squash and Three flood-lit tennis courts
- Mountain bikes
- Table tennis and Billiards
- Adjoining 18-hole golf course
- Massage and beauty therapy facilities
- Nail studio
- Pilates room

**Spouse Programs** - Why not organise a program for the partners, while the delegate's work! Whether it is a day in the gym or a guided tour of the Blue Mountains, we would be delighted to create a program to suit.

- Personal Training Sessions
- Circuit Training
- Conservation Hut Bushwalk
- 4WD Eco Tour
- Zig Zag Railway Tour
- Jenolan Caves Tour
- The Edge Maxvision Cinema
- Horseriding
- Fantastic Aussie Tours excursions

**Massage & Beauty** – At York we truly understand your need to unwind. Delegates can de-stress, renew, balance, and rejuvenate with facial and body treatments using plant and sea extracts along with beautiful aromas. The Resort's on-site massage & beauty treatment therapists will pamper you when using our recommended products such as Pevonia and Dermalogica. , Prices from:

- Relaxation massage – 25 minutes - \$55.00
- Specialised facial – 45 minutes - \$95.00

**Bus Transfers** - York Fairmont Resort has a 12-seater mini bus that can be used for small transfers. Please see costs below

FMT - SYD Transfer \$450.00 (without trailer)

FMT - SYD Transfer \$505.00 (with trailer)

**Local Transfer \$150.00**  
**Other Blue Mountains Destinations \$250.00**

Alternatively, Fantastic Aussie Tours is our preferred operator for transfers. We would be happy to place a reservation on your behalf, alternatively, Jason Cronshaw can be contacted on 02 4782 1866.

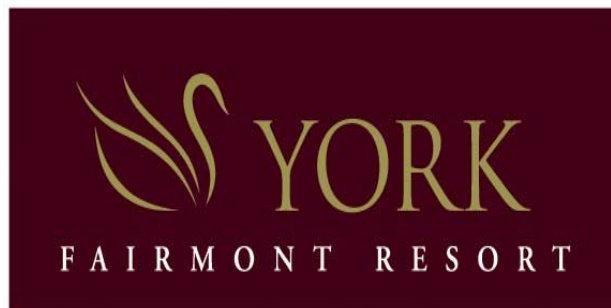
SYDNEY APT or CBD to BLUE MOUNTAINS:

- 32 seat luxury coach - \$715.00 each way
- 48 seat luxury coach - \$780.00 each way
- 54 seat luxury coach - \$809.00 each way

**GST** - All quoted prices include Goods and Services Tax (GST) however prices do not include any other government charges or taxes that may be introduced after the time of quotation.

### **The York Experience**

We at York Fairmont Resort pride ourselves on our excellent reputation in the meetings industry, and offer the most extensive meeting and function facilities unrivalled in the World Heritage Listed Blue Mountains and one of the most comprehensive conference centres in New South Wales. We look forward to working with you on this proposal, and future events.



BLUE MOUNTAINS

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