

MEETING ROOMS



GALLERY LOUNGE

Overlooking the main foyer, this intimate room has its own kitchenette and is suited for small meetings, auctions and seminars.



EXHIBITION ROOM

Housing the Narrabri Shire Civic Art Collection; perfect for craft showings, training sessions, meetings and exhibitions.



RIVERSIDE ROOM

Opening onto a spacious balcony, this room overlooks the picturesque Namoi River and houses a well appointed bar. A special catering area for your cosy wedding, cocktail party, meeting or cocktail party.



AUDITORIUM






The largest room at The Crossing Theatre. The versatile open plan makes it ideal for any conference or exhibition. Featuring its own foyer area ideal for registration and information desk. It can sit up to 650 people and has an additional 200 seats in the Gallery Mezzanine.

Included in Room Hire

- Standard Room Setup
- Registration Table
- Standard AV Equipment (Lectern, Whiteboard and Flipchart)
- Stationery including note pads and pens

Additional Audio Visual Equipment

- Electronic Meeting Board \$115.00
- Data Projector (Meeting Rooms) \$60.00
- PA System (incl. 1 mic) (Meeting Rooms) \$105.00
- Data Projector (Auditorium) \$115.00
- PA System (incl. 1 mic) (Auditorium) \$300.00
- Webcam NIL

	Half Day Hire	Full Day Hire	 Cocktail	 Theatre	 Cabaret	 Banquet	 Boardroom
Gallery Lounge	\$90	\$150	40	30	16	20	14
Riverside Room	\$140	\$260	100	60	56	70	40
Exhibition Room	\$120	\$225	100	70	48	60	40
Auditorium (<100 pax)	\$465	\$820	100	100	100	100	-
Auditorium	\$750	\$1370	1000	658	245	350	-



FULL DAY DELEGATE | \$41 PER PERSON

INCLUDES:

- Tea and Coffee on arrival and throughout the day
- Chef prepared Morning & Afternoon Tea
- Chef prepared Working Lunch (upgraded options available)



HALF DAY DELEGATE | \$31 PER PERSON

INCLUDES:

- Tea and Coffee on arrival
- Chef prepared Morning OR Afternoon Tea
- Chef prepared Working Lunch (upgraded options available)

CATERING MENU



MORNING + AFTERNOON TEA

2 ROUNDS | SELECT 2 SWEET & 2 SAVOURY

SWEET

- Lamington
- Date Scone
- Caramel Slice
- Chocolate Brownie
- Mini Muffins
- Lemon Curd Tart
- Banana Bread with Maple Butter

SAVOURY

- Ham, Tasty Cheese & Tomato Relish Croissant
- Quiche - Chef's Selection
- Zucchini Slice
- Herb & Cheese Scone
- Caramelised Onion & Feta Tartlet
- Beef Sausage Roll
- (2) Puff Pastry Scrolls - Chef's Selection

WORKING LUNCH

1.5 ROUNDS | SELECT 2 SANDWICHES & 1 WRAP

2 ROUNDS | SELECT 2 SANDWICHES & 2 WRAPS (+ \$3 P/P)

SANDWICHES

- Ham, Tasty Cheese, Oak & Tomato Relish
- Pastrami, Onion Jam, Oak & Tomato
- Egg, Mayo & Chive
- Roast Beef, Sweet Mustard Pickles & Oak
- Shredded Chicken, Mayo & Wholegrain Mustard
- Tomato, Spinach, Avo, Oak, Red Onion & Kalamata Olive

WRAPS

- Chicken, Red Onion, Grilled Corn, Capsicum, Carrot, Cheese & Garlic Mayo
- Chicken Schnitzel, Salad Greens, Carrot, Red Onion, Capsicum and Sweet Chilli
- Thai Beef, Salad Greens & Peanut
- Roast Pumpkin, Beetroot, Hummus, Spinach & Red Onion
- Chicken & Bacon Caesar
- Ham, Oak, Carrot, Capsicum, Red Onion, Cheese and Aioli



ADD ONS AND UPGRADES

- Hot Finger Food Platter (approx. 40 pieces) + \$80.00
- Fruit Platter (15-20 Serves) + \$100.00 per platter
- Soft Drinks + \$4.50 per person
- Juice Station + \$4.00 per person



FORK AND WALK LUNCH

1 ROUND | ON-THE-GO MEAL OPTION (+ \$5 P/P)

BEEF

- Beef Stroganoff & Rice
- Beef Bolognese Pasta with Parmesan
- Thai Beef Salad

SEAFOOD

- Lemon Pepper Battered Fish & Chips

CHICKEN

- Butter Chicken & Rice
- Pesto Chicken Pasta
- Chicken Cesar Salad

VEGETARIAN

- Mushroom Rissotto
- Roast Pumpkin and Quinoa Salad



ADD ONS AND UPGRADES

- Hot Finger Food Platter
(approx. 40 pieces) + \$90.00 per platter
- Fruit Platter (15-20 Serves) + \$100.00 per platter
- Soft Drinks + \$4.50 per person
- Juice Station + \$4.00 per person



CATERING MENU



BUFFET LUNCH

1 ROUND | SELECT 1 MAIN, 1 SIDE & 2 SALADS (+\$7 P/P)

2 ROUNDS | SELECT 2 MAIN, 2 SIDE & 3 SALADS (+\$17 P/P)

MAINS

- House-made Lasagne
- Roast Chicken & Gravy
- Mustard Crust Roast Beef
- Meatballs in Sugo
- Grilled Salmon & Sauce Vierge
- Roast Pork & GravyLemon Pepper Battered Fish
- Cottage Pie
- Thai Green Chicken Curry
- Butter Chicken & Roti
- Soup & Bread Rolls

SIDES

- Roasted Root Vegetables
- Steamed Vegetables & Extra Virgin Olive Oil
- Asian Style Stir-fried Vegetables
- Cauliflower & Broccoli Mornay Bake
- Creamy Mashed Potato
- Steamed Rice
- Pasta
- Beer Battered Fries
- Herbed Chat Potatoes

SALADS

- Red & Green Cabbage Slaw, Carrots & Red Onion
- Cous Cous, Apricot, Shaved Almond, Parsley,
- Red Onion & Capsicum
- Creamy Potato, Bacon Lardons, Egg and Spring Onion
- Traditional Caesar, Bacon Lardons, Egg,
- Parmigiano
- Roasted Pumpkin, Cos, Quinoa, Tomato & Walnut
- Penne, Red Onion, Tomato, Herbs & Pesto Mayo
- Mesclun, Pear, Walnut & Blue Cheese





HOT FINGER FOOD PLATTER

APPROX. 40 PIECES PER PLATTER | CHOICE OF 2 ITEMS

(+ \$100 PER PLATTER)

- Beef Sausage Rolls
- Mini Pies
- Quiches
- Arancini
- Vegetarian Spring Rolls
- Salt and Pepper Squid
- Tempura Fish Bites

FRUIT PLATTER

SERVES 15-20 PEOPLE (+ \$100 PER PLATTER)

- Assortment of Fresh, Seasonal Fruit



BEVERAGES

- Soft Drinks + \$4.50 per person
- Juice Station + \$4.00 per person

