

# 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

	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	-



## DELEGATE PACKAGES



### 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) + \$100 per platter
- Fruit Platter (15-20 Serves) + \$100 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) + \$100 per platter
- Fruit Platter (15-20 Serves) + \$100 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 & Gravy
- Lemon 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

