CENTRAL LOCATIONS | FREE ONSITE PARKING | VERSATILE VENUES



CONFERENCES & EVENTS

INFORMATION KIT



GOODWIN LIFESTYLE CLUBS

CONFERENCE PACKAGES | ON-SITE CATERING | VARIOUS ROOM OPTIONS | FULLY LICENSED

Goodwin venues offer fresh choices for Canberra events in comfortable, attractive surrounds, in convenient central or southside locations.

Our flexible rooms offer quality appointments to align with your professional brand or create a positive impression, ideal for executive meetings to workshops and conferences, special occasions or cocktail events. Your guests will also appreciate our free parking and wheelchair accessibility.



Ainslie | Monash p: (02) 6175 5066 e: events@goodwin.org.au

GOODWIN.ORG.AU



ROOM OPTIONS

Rooms are available for hire at two Goodwin Lifestyle Club locations:

GOODWIN AINSLIE

Ainslie Lifestyle Club 35 Bonney Street, Ainslie, ACT 2602

Board room	5.4m x 9.4m	Executive style table seats 18
Activity room 1 or 2	10.5m x 7.5m	Various seating arrangements, max 100 standing
Activity rooms combined	10.5m x 15m	Various seating arrangements, max 200 standing
Theatrette	8m x 8m	Theatre style seating up to 40

GOODWIN MONASH

Monash Lifestyle Club 15 Cockcroft Avenue, Monash, ACT 2904 All rooms break-out to lounge/cafe area.

Meeting room	5.5m x 8m	Various seating arrangements, max 40 standing
Activity room 1 or 2	10.5m x 7.5m	Various seating arrangements, max 100 standing
Activity rooms combined	10.5m x 15m	Various seating arrangements, max 200 standing
Theatrette	8m x 8m	Theatre style seating up to 40

All rooms are well equipped for conference and catering needs. Goodwin's Hospitality Manager will meet with you to discuss equipment needs, seating arrangements, and catering packages.

- Wi-fi and internet connections
- \cdot white board with printer
- data projector and screen
- sound system with microphone
- · laptop connections
- · DVD player
- plasma TV

- microphone stand
 portable speakers
- · dimmable lighting.

ROOM HIRE Half day: \$250 per room Full day: \$400 per room







FULL DAY CONFERENCE PACKAGE

Conference package includes:

Room hire (full day from 8:30am to 4:30pm) Freshly brewed coffee and tea on arrival Two coffee/tea breaks Working lunch Conference stationery Iced water and confectionery

MORNING TEA

Your choice of one item

- · Selection of Danish pastries
- · Selection of fresh baked mini muffins
- \cdot Fresh-baked scones with jam and whipped cream

LUNCH

Chilled fruit juices

Your choice of one item

- Chef's selection of traditional sandwiches \$40
- · Chef's selection of gourmet sandwiches/quiches \$45
- Chef's selection cold buffet lunch \$50
- Chef's selection hot buffet lunch \$55

(Prices are included in package cost)

AFTERNOON TEA

Your choice of one item

- \cdot Chef's selection of cakes and slices
- \cdot Crisp vegetable crudités with trio of dips
- · Fresh fruit skewers





CONFERENCE CATERING

Food is prepared fresh through on-site commercial kitchens.

For conferences that run for less than a full day design your own package from the following selections:

TEA & COFFEE

Freshly brewed tea and coffee	per break	\$4
	all day	\$7
Chilled fruit juices		\$3

BREAKOUTS & LIGHT SNACKS

(Includes freshly brewed tea and coffee)

Sweet

Selection of house-baked cookies	\$7
Fresh-baked scones with jam and whipped cream	\$7
Fresh seasonal fruit	\$7.50
Selection of assorted Danish pastries	\$8
Selection of fresh-baked muffins	\$8
Croissants with preserves and butter	\$8
Chef's selection of cakes and slices	\$9

Savoury

Crisp vegetable crudités with trio of dips	\$8.50
Platter of Tasmanian double brie, mature cheddar and	\$12
heritage blue cheese, served with crackers and fruit	

Ask us about gluten free options.



CONFERENCE CATERING continued

LUNCH

(Fresh fruit platter included)

Traditional sandwiches11/2 rounds per personHam, cheese and tomato

Egg and lettuce Chicken and avocado

House made warm quiches and frittatas

(pick 2 options)1 slice per person\$15(Served with fresh garden salad and fresh fruit platter)Quiche LorraineQuiche LorraineSmoked salmon and baby spinach quicheAsparagus and brie quicheRoast vegetable frittataSpinach and feta frittata

Gourmet selection

2 rounds per person \$18

\$14

SANDWICHES Ham, cheese and tomato Egg and lettuce Chicken and avocado

BAGUETTES Smoked salmon, red onion and capers Turkey, brie and cranberry

WRAPS Chicken Caesar Grilled vegetables with pesto and baby spinach



CONFERENCE CATERING continued

BUFFETS

Cold buffet lunch

\$25

Variety of breads, rolls and baguettes Chef-selected cold meat platter Green salad Greek salad Potato salad Fresh fruit platter

Hot buffet lunch

\$30

Thai green chicken curry Traditional beef and red wine casserole Steamed vegetables Jasmine rice Chat potatoes Garden salad Fresh bread rolls and butter Fresh fruit platter





EVENTS CATERING

Food is prepared fresh through on-site commercial kitchens.

BREAKFAST BUFFET MENUS

OPTION 1 Continental breakfast buffet

Chilled fruit juices Platter of fresh seasonal fruits Platter of freshly baked muffins and Danish pastries Selection of cereals Yoghurts Toast and selection of spreads

OPTION 2 Full breakfast buffet

Chilled fruit juices Platter of freshly baked muffins and danish pastries Croissants with preserves and butter Scrambled eggs with crisp bacon, chipolata, grilled tomato, sautéed mushrooms, and hash browns Freshly brewed coffee and tea

Ask us about gluten free options.

*All prices quoted are per person (minimum of 20 people)

\$20

\$30



EVENTS CATERING continued

LUNCH BUFFET MENUS

OPTION 1

Cold buffet lunch

Bread rolls with butter

Cold platters (select three)

- Smoked salmon and king prawn platter with cocktail sauce and lemon wedges
- · Cured meat platter of pancetta, pastrami, salami
- · Sliced marmalade-glazed ham
- · Oven roasted turkey breast with cranberry sauce
- · Honey mustard roast chicken pieces
- Antipasto platter of grilled Mediterranean vegetables, grilled haloumi cheese and polenta with red capsicum pesto

Salads (select three)

- · Garden salad with balsamic vinaigrette
- · Baby potato salad with grain mustard mayonnaise
- · Pesto, sundried tomato and kalamata olive pasta salad
- · Traditional coleslaw
- · Rice pilaf with pine nuts and currants
- · Tomato, bocconcini and basil pesto salad
- · Roasted vegetable and baby spinach salad with garlic aioli dressing

Dessert

- · Selection of individual desserts with whipped cream
- · Sliced fresh fruit platter
- · Freshly brewed tea and coffee

*All prices quoted are per person (minimum of 20 people)

\$40

EVENTS CATERING continued

OPTION 2

Hot & cold buffet lunch

\$50

Bread rolls with butter

Cold platters (select three)

- Smoked salmon and king prawn platter with cocktail sauce and lemon wedges
- · Cured meat platter of pancetta, pastrami, salami
- · Sliced marmalade glazed ham
- \cdot Oven roasted turkey breast with cranberry sauce
- · Honey mustard roast chicken pieces
- \cdot Antipasto platter of grilled mediterranean vegetables, grilled haloumi cheese and polenta with red capsicum pesto

Hot items (select two)

- · Mustard crusted scotch fillet of beef with gravy
- · Rosemary studded leg of lamb with mint sauce
- · Roasted loin of pork with apple sauce and crackling
- \cdot Baked Atlantic salmon with lemon and dill butter sauce
- \cdot Mushroom and herb stuffed chicken galantine with gravy
- \cdot Roast pumpkin, chickpea and preserved lemon tagine with couscous

All hot items served with

- · Garden salad
- · Roasted root vegetables
- · Steamed vegetable medley
- · Roasted potatoes

Desserts

- · Selection of desserts served with whipped cream
- · Sliced fresh fruit platter





COCKTAIL EVENTS & CANAPES

COCKTAIL EVENTS

OPTION 1 1-2 hours duration, please select six canapes	\$25
OPTION 2 2-3 hours duration, includes all canapes	\$40
CANAPES Cold canapes selection Prosciutto, fig and blue cheese Smoked salmon, horseradish cream and baby caper on blini Cherry tomato, buffalo mozzarella and basil skewer Grilled polenta with roast capsicum pesto Prawn cocktail	g/f v, g/f v, g/f g/f

Hot canapes selection

Pork and fennel sausage roll with relish	
Haloumi cheese, chorizo and kalamata olive skewer	g/f
White-bean and zucchini fritter with lemon aioli	V
Thai fishcake with sweet chilli and lime dipping sauce	g/f
Homemade mini quiche selection	

*All prices quoted are per person (minimum of 20 people)

Our venues are fully licensed, please contact us to discuss beverage options.



PARKING & MAPS

AINSLIE LIFESTYLE CLUB, Goodwin village Ainslie

35 Bonney Street, Ainslie, ACT 2913



Aerial photography thanks to the ACT Government: www.actmapi.act.gov.au. CC BY 4.0

Two parking options:

- Free outdoor parking adjacent from Goodwin at Ainslie football oval, along Angas Street
- · Free off-street parking along Bonney Street



PARKING & MAPS continued

MONASH LIFESTYLE CLUB, Goodwin village Monash

15 Cockcroft Avenue, Monash, ACT 2904



Aerial photography thanks to the ACT Government: www.actmapi.act.gov.au. CC BY 4.0

Free outdoor parking is available onsite.

- Turn into Goodwin Village from Cockcroft Ave.
- At the first round-about, take the rightmost exit and follow the road for less than 100 metres until you reach the visitor parking area.

