





COUNTRY COMFORT **PERTH** CONFERENCE PACKAGES





















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MEETING ROOM SPECIFICATIONS

MEETING ROOM CAPACITIES

Venue	Theatre	Boardroom	Classroom	Rounds	U-Shape
Boardroom	-	9	-	-	-
Conference Room	60	25	24	50	25

MEETING ROOM HIRE FEES

Venue Price		Duration	
Boardroom	\$250	(7am - 5pm) Full Day	
	\$175	(7am - 12pm or 12pm -5pm) Half Day	
	\$100	(After 5:30pm - Late)	
Conference Room	\$450	(7am - 5pm) Full Day	
	\$300	(7am - 12pm or 12pm -5pm) Half Day	
	\$200	(After 5:30pm - Late)	

EQUIPMENT INCLUDED

- Whiteboard and Markers
- Tables and Chairs
- Pads and Pens
- HDMI TV (65 Inch)**
- Data Projector and Speakers*

ADDITIONAL EQUIPMENT

Microphone*	\$50 price per day
Flipchart	\$15 price per day
- Polycom	\$50 price per day





^{*}Conference Room only. **Boardroom only.





YOUR ACCOMMODATION

GUEST ROOM SPECIFICATIONS

Room Type No. of Rooms		Bedding	Sleeps	
Deluxe Room	86	1 King (or 1 Queen + 1 Single)	2 (3)	
Spa Room	2	1 King or 1 Queen	2	
Executive Room	60	1 King or 1 Queen + 1 Sofa	2-3	
Executive Suite	2	1 King + 1 Sofa Bed	4	
Townhouse	7	3 Bedrooms	6	

10% accommodation discount. Room rates available on application.

All rates are subject to availability at the time of booking.

HOTEL FEATURES

- 157 Guest Rooms
- 24 Hour Reception
- Firehouse Bar & Restaurant
- Free Wi-Fi Available
- Free On-Site Parking
- Swimming Pool and Spa
- Guest Laundry
- Guest BBQ Facilities
- Free Airport Shuttle







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DAY DELEGATE PACKAGE

CLASSIC DAY DELEGATES

Full Day Package

\$59.00 per person (7am - 5pm)

Boardroom minimum 6 guests. Conference Room minimum 15 guests.

Inclusions

- Room Hire
- Filtered Tap Water
- Coffee and Tea on Arrival (Continuous)
- Morning Tea (Choice of one item)
- Lunch: (Choose from)
 Corporate Lunch Menu Seasonal
 selections made to order, served in
 the Restaurant

Working Lunch - Chef's selection

- Afternoon Tea (Choice of one item)
- Tables and Chairs
- Pads, Pens and Mints
- HDMI TV (65 Inch)**
- Airport Shuttle Service for Delegates
- Data Projector (HDMI and Speakers)*
- Onsite Car Parking
- Wi-Fi

*Conference Room only. **Boardroom only.

Half Day Package

\$49.00 per person (7am - 12pm or 12pm -5pm)

Boardroom minimum 6 guests.
Conference Room minimum 15 guests.

Inclusions

As per Full Day Package except:

 Morning Tea for 7am - 12pm Bookings (Choice of one item)

Or

 Afternoon Tea for 12pm - 5pm Bookings (Choice of one item)

ADDITIONAL

Platters ideally suit six to eight guests

- Fruit platter \$25 per platter
- Cheese platter \$30 per platter







BREAKFAST MENU

BUSINESS BREAKFAST

\$25.00 per person

Boardroom 6 guests. Conference Room 15 guests.

Inclusions

- Freshly brewed coffee and tea

Served to table

- Fresh seasonal fruit platter
- Selection of danishes and pastries
- Orange and pineapple juice

Plus your choice of one of the below options (Sample Menu)

- Firehouse Breakfast poached eggs, grilled bacon, sausage, hash brown, mushroom and tomato served with green tomato relish and Turkish bread (gf)
- Eggs Benedict free range poached eggs on wilted baby spinach and hollandaise sause (gf)
- Waffles with maple syrup, berries and mascarpone
- Or choose three-four items from our Breakfast menu







TEA TIME

MORNING AND AFTERNOON TEA

As part of your day delegate package you will receive freshly brewed tea and coffee plus your choice of one item from the sweet or savoury selections below:

Sweet

- Danish
- Fresh cookies
- Muffins
- Fruit kebabs
- Chocolate flourless cake
- Scones with jam and cream
- Chef's selection of slices

Savoury

- Sausage rolls and mini pies
- Assorted quiche
- Lemon-pepper swordfish skewers
- Chicken and beef satays
- Assorted finger sandwiches
- Cheese and jalapeno tortilla wraps
- Ham, cheese and tomato croissants







SET DINNER MENU

TWO COURSE

\$50 per person Select three items from Entrée and Main or Main and Dessert

THREE COURSE

\$65 per person Select three items from Entrée, Main and Dessert Ask our Function Manager for current menu or have a menu tailored to your requirments.

Entrée (Sample Menu)

- Garlic bread, sourdough generously coated in garlic butter with balsamic glaze and grilled
- Arancini balls, crispy crumbed with wild mushroom, mozzarella and truffle mayo
- Satay chicken wings, crispy fried with sweet Thai chilli sour cream
- Crispy pork belly salad, Vietnamese dressing, crispy noodles and grilled lime (gf)
- Blue swimmer crab and Exmouth king prawn rice paper roll with tamarind dipping sauce (gf)
- Fresh buffalo mozzarella and heirloom tomato salad with basil and balsamic glaze (gf)

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SET DINNER MENU

Main (Sample Menu)

- Exmouth king prawns with clams tossed through saffron pappardelle in a light herb citrus and butter sauce, shaved parmesan
- Handmade eggplant, baby mozzarella and pesto ravioli with a rich tomato sauce, shaved parmesan and baby spinach
- Pork belly with braised red cabbage, roast sweet potato and almond green beans, jus
- Chicken Caesar salad, grilled chicken, bacon and egg in a rich house made Caesar style dressing
- Beer battered Kimberley Coast barramundi with hand cut fries, garden salad and house-made tartare
- Chicken Maryland slow cooked in a Jamaican jerk sauce with dirty rice and beans, creamed greens
- Butter chicken curry with jasmine rice, raita and grilled roti flat bread
- 300gm Char-grilled scotch fillet, with hand cut fries and garden salad topped with rosemary garlic butter

Dessert (Sample Menu)

- Chocolate obsession, dark chocolate tart, chocolate mousse, chocolate and raspberry brownie
- Butterscotch and strawberry waffle with vanilla ice cream and honeycomb
- Nutella and Oreo baked cheesecake with rich chocolate sauce and vanilla ice cream
- Mango, kiwi and passionfruit pavlova whipped cream and lemon curd







BBQ MENU LUNCH AND DINNER

THE ULTIMATE GRILL

\$40 per person Outdoor buffet style, in the courtyard, BBQ lunch and dinner.

Minimum number of 20 guests.

Inclusions

- Marinated sirloin steak
- Pork, beef or lamb sausages
- Chicken kebabs
- Prawn skewers
- Fried onions
- Chef's salads:
 Pasta salad
 Couscous salad with roast pumpkin
 Green garden salad
 Coleslaw
- BBQ buns and butter
- Salad dressings
- Sauces







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PLATTER MENU

PLATTERS

Chef can tailor platters for your requirements. Platters ideally suit six to eight guests and can be arranged to suit number of guests.

Breads

\$30 per platter Turkish flat bread with olives and extra virgin olive oil

Sushi

\$69 per platter Selection of nori rolls

Antipasto

\$65 per platter Selection of meats and pickles

Mixed Savoury

\$65 per platter Assortment of pies, sausage rolls and quiches

Sandwich

\$50 per platter Assortment of finger sandwiches with mixed fillings

Seasonal Fruit

\$25 per platter Seasonal fruit platter

Satay

\$55 per platter Malaysian spiced chicken satays

Asian

\$65 per platter Spring rolls, samosas and dim dims







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CANAPÉ MENU

CLASSIC

\$25 per person

Classic Selection

Choice of five items from the below:

- Spring rolls
- Samosas
- Quiches
- Mini pies
- Sausage rolls
- Sandwiches

DELUXE

\$30 per person

Deluxe Selection

Choice of five items from Classic and Deluxe selections:

- Lemon pepper salmon
- Rare roast beef and horseradish crostini
- Beef and chicken kebabs
- Assorted sandwiches
- Mini lemon tarts
- Flourless chocolate cake

SUNDOWNER

One Hour Two Hours \$36 per person \$50 per person

Includes

- Beer
- Wine
- Soft drinks
- Nibbles

BEVERAGE PACKAGES

Tailored beverage packages can be arranged based on clients requirements.











COUNTRY COMFORT PERTH



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