

Menu Suggestions - Breakfast & Morning/Afternoon Tea

Please regard all menus enclosed as a guide. Our conference department would be happy to discuss and cater for your personal tastes and budget. Packages can be arranged on request. Table menus can be printed to your requirements, including logos and messages to your delegates and guests.

Continental Breakfast

| | |
|--------------------------------|-------------------------|
| <i>Fruit Juice</i> | <i>Fresh Fruit</i> |
| <i>Yoghurt</i> | <i>Assorted Cereals</i> |
| <i>Toast & Muffins</i> | <i>Croissants</i> |
| <i>Preserves & Spreads</i> | <i>Tea & Coffee</i> |

Country Breakfast

| | |
|--------------------------------|-----------------------------|
| <i>Fruit Juice</i> | <i>Eggs</i> |
| <i>Assorted Cereals</i> | <i>Bacon & Sausages</i> |
| <i>Toast & Muffins</i> | <i>Tomatoes</i> |
| <i>Croissants</i> | <i>Mushrooms</i> |
| <i>Preserves & Spreads</i> | <i>Tea & Coffee</i> |

Morning & Afternoon Teas

Traditional

Early Morning Tea & Coffee
Tea, Coffee & Sweet Biscuits
Bottomless Tea & Coffee also available upon request

Parisienne

Tea, Coffee & Selection of Fresh Pastries
Tea, Coffee, Croissant & Preserves

Devonshire

Tea, Coffee, Scones with Jam & Cream

Health Break

Muffins, Fruit Platter, Herbal Teas & Decaffeinated Coffee

Gourmet

Tea, Coffee & Assorted Continental Cakes
Tea, Coffee & Finger Sandwiches

Menu Suggestions - Lunches

Light Luncheon

Selection of Assorted Sandwiches

Fresh Fruit

Tea & Coffee

Light Luncheon

Chef's Selection of Danish Open Sandwiches

Cheese & Fruit Platter

Tea, Coffee, Croissant & Preserves

Picnic Hamper

Gourmet Rolls with a Selection of Cold Meats, Salads & Cheeses

Fresh Fruit

Cheese & Crackers

Muffins

Fruit Juice

Farmers Luncheon

Selection of Cold Cuts & Continental Charcuterie

Fresh Crusty Bread

Seasonal Salads & Cheeses

Accompanied by Country Style Chutneys & Mustards

Fruit Platter

Tea, Coffee & Fresh Juice

Buffet Luncheon

Your choice of one of the following Hot Dishes, each dish is served with Steamed Rice

- Beef Bourguignon

- Chicken Thai Style

- Madras Lamb

Assorted Salads & a Selection of Cold Cuts & Continental Charcuterie

Crusty Bread

Mustards & Dressings

Fresh Fruit Salad & Black Forest Gâteau

BBQ Luncheon

Scotch Fillet, Tasty Sausages, Marinated Teriyaki

Chicken & Lamb Satays with Condiments & Sauces

Fried Tomato & Onion

Selection of Salads & Dressings

Fruit & Cheese Platter with Assorted Crackers & Bread Rolls

Tea, Coffee & Juice

Menu Suggestions - Dinner - Entrée

Create Your Own Menu - Please select two dishes from each course for alternate servings and we will cost your selection accordingly.

Entrées

Soup of the Day

| | |
|--|------------------------------------|
| <i>Creamy Potato & Leek</i> | <i>French Onion</i> |
| <i>Pea & Ham</i> | <i>Hearty Minestrone</i> |
| <i>Cream of Broccoli</i> | <i>Traditional Rich Tomato</i> |
| <i>Country Beef & Vegetable</i> | <i>Cream of Chicken & Corn</i> |
| <i>Seafood Chowder</i> | <i>Goulash</i> |
| <i>Fresh Pumpkin with Coriander, Honey or Carraway</i> | |

Chicken Liver Pate with Pistachios & Prosciutto
Fillet of Smoked Trout, served with Dill & Sour Cream Dressing
Pork & Veal Terrine with Smokey Tomato Chutney
Combination Satay Skewer with Turmeric Rice & Coriander
Poached Chicken Breast with Melon Mint Chilli Salsa
Chargrilled Prawns with Avocado Stack & Spiced Basil Dressing
Peppered Prawn & Calamari on a Cucumber Salsa
Cajun Style Prawns served in a Crisp Crêpe Tuile with Cucumber Relish
Lamb Cutlets with Pesto & Oven Dried Italian Tomatoes
Mediterranean Antipasto Plate
Smoked Salmon Timbale with a Chilli Lime Rouille
Seafood Vol-au-vent
Grilled Warm Calamari Salad
Warm Asian Duck Noodle Salad
Scallop & Baby Rocket Salad with Warm Chilli Jus
Crusty Pillow - Eggplant, Mushroom & Spinach wrapped in Filo Pastry with Tomato Coulis
Fettuccini Carbonara, Creamy Sauce with Ham, Mushroom & Garlic
Fettuccini Amatriciana, Bacon, Onion & Chilli Tomato Sauce
Spaghetti Napoletana, Rich Tomato & Basil Sauce, seasoned & topped with Parmesan Cheese

Menu Suggestions - Dinner - Main Fare

Mains

Mustard Seed crusted Rack of Lamb with Port Wine Sauce
Macadamia Crusted Reef Fish with Citrus Lime Sabayon
Chicken Breast pocketed with Shrimp & Asparagus
Puff wrapped Lamb Loin with Shrimp & Crabmeat Salpicon, Honey Mint Glaze
Sesame & Poppyseed Crusted Pork Fillet with a Calvados Jus & Warm Apple Chutney
Slow Cooked Rib Fillet with Ratatouille Salsa & Fried Onion Rings
Asian Style Duck Breast served on Potato Cake & Baby Greens
Seared Veal Cutlet with Light Demi & Rich Tomato Chutney
Spiced Crusted Lamb served with a Piquant Relish
Medium Rare Eye Fillet on wilted Greens with a Sautéed Mushroom Ragoût
Slow Roasted Salmon with Tomato Chive Hollandaise
Roast Leg of Lamb with Fresh Mint Jus & Roast Vegetables
Grilled Chicken Breast with Champagne Dill Velouté
Veal Medallions topped with Asparagus & Crab Bearnaise
Lamb Loin topped with a Pinenut Pesto & Light Jus
Traditional Beef Wellington with a Port Wine Jus Lie
Roasted Pork Loin with Apple Cranberry Jus

All main meals served with seasonal vegetables & crusty bread rolls.

Menu Suggestions - Dinner - Dessert

Dessert

Seasonal Fresh Fruit Salad & Cream
Citron Cheesecake with Raspberry Coulis
Mango Crêpes & Cream
Cream Caramel
Hot Apple Pie & Cream
Apricot Cognac Cheesecake & Cream
Warm Apple & Walnut Strudel with Cream
Almond Hazelnut Torte
Profiteroles
Chocolate or Strawberry Mousse
Apple Crumble & Cream
Black Forest Gâteau
Chocolate Mud Cake with King Island Cream
Banana Cake served with Toffee Sauce & Ice Cream
English Style Bread & Butter Pudding
Seasonal Berries with King Island Cream
Sticky Date Pudding & Caramel Sauce
Cheese & Fruit Platters

Complimentary Coffee or Tea & After Dinner Mints.

Menu Suggestions - Buffet Selections

Your selection from the Buffet Menu will be priced according to the number of dishes you choose. Our Functions Coordinator and Executive Chef will assist you in building the perfect menu if you require.

Entrées

Soup of the Day
Mediterranean Antipasto Plate
Half Dozen Oysters with Homemade Cocktail Sauce & Lemon
Seafood Sampler (Assortment of Chilled Seafood)
Greek Salad with Spiced Lamb
Chicken & Mushroom Vol-au-vent
Thai Fish Cakes with Sweet Chilli Coriander Glaze
Grilled Herb Chipolatas with Fresh Tomato Chutney

Mains

Red or Green Thai Chicken Curry
Cajun Style Chicken
Herb Crusted Rare Roast Beef with Horseradish Sauce
Seared Veal Cutlet with Light Demi & Rich Tomato Chutney
Roasted Pork Loin with Apple Cranberry Jus
Oven Roasted Turkey with Cranberry Sauce
Roast Chicken with Baked Vegetables & Traditional Gravy
Slow Roasted Salmon with Tomato Chive Hollandaise
Cascade of Fresh Seafoods
Baked Virginia Leg Ham with Fresh Pineapple
Chicken Mexican

Vegetarian

Herb & Potato Frittata
Eggplant & Tofu Stack
Risotto Stuffed Pumpkin
Marinated Tofu & Stir Fry Vegetables
Vegetarian Quiche
Penne with Ricotta, Roast Pumpkin & Tomato
Herb Polenta with Tomato & Mushroom Sauce

Salads

Cajun Chicken Caesar Salad with Shaved Parmesan & Crisp Prosciutto
Spiced Lamb Backstrap with Seeded Potato Salad
Tossed Green Salad
Rocket & Blue Cheese Pasta Salad
Basil & Tomato Salad

*Crusty Bread Rolls, your choice from the Dessert Menu,
Tea, Coffee & After Dinner Mints are included.*

Cocktail Party Suggestions

Pricing will be quoted on your choices.

Cocktail Party Suggestions

*Assorted Dips with Crudités & Crackers
Nuts, Chips, Cheese, Cabanossi & Olives
Served with Selected Crackers*

Cold Selection

*Selection of Assorted Gourmet Canapés
Avocado & Camembert on Cucumber
Celery filled with Roquefort Cheese & Walnuts
Avocado & Smoked Salmon Toast
Smoked Turkey Baguette with Capsicum
Smoked Salmon, Capers, Sour Cream on Melba Toast
Prosciutto wrapped Melon*

Hot Selection

*Chicken Wings with Honey, Soy Sauce & Sesame Seeds
Fried Beef Bites with Chilli Sauce
Mini Meat Pies
Grilled Herbed Chipolatas in Fresh Tomato Chutney
Mini Quiche Selection
Breaded Prawns with Crab Farce
Barbecue Chicken Sticks
Mini Spring Rolls served with Plum Sauce
Spicy Meatballs served with Mango Chutney
Smoked Turkey with Camembert Balls
Fish Goujons served with Tartare Sauce
Chicken Satay Sticks
Vegetable Samosas
Battered Coconut Curry Prawns*

Function Rooms

Down to Business

- *Five separate function areas, all conveniently located on the ground floor.*
- *Ability to cater for up to 1000 people.*
- *For more intimate gatherings, syndicate rooms are available for meetings of up to 50 people.*
- *The Banjo Paterson Complex, which overlooks the Resort and surrounding countryside, provides an ideal environment for up to 50 people, theatre style.*
- *We can provide for all your technical equipment needs.*

We offer a choice of facilities to cater for your needs.

Happy Jack's Bar

Friendly and spacious, ideal for an informal meeting and licensed until late.

Choice of Two Restaurants

Stockwhip Bistro - *a licensed self-service style restaurant.*

Stockwhip Chargrill - *for smaller groups or special functions.*

Sundowner's

Ideal for major entertainment, large banquets/dinners, balls, weddings and special parties.

Lawson's

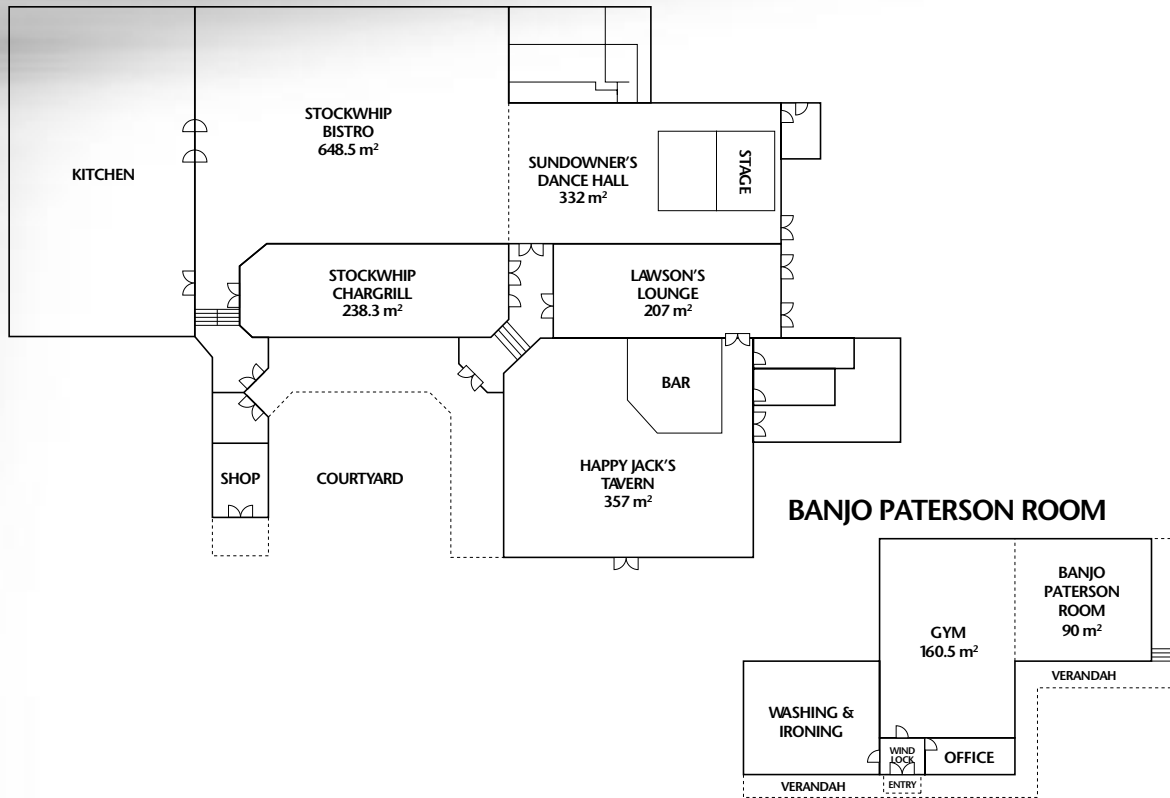
Ideal for informal gatherings, cocktail parties and the smaller business meeting.

The Courtyard

A pleasant outdoor area for a barbecue or an afternoon get-together.

Function Room Floor Plans

MAIN CONFERENCE AREAS



Meeting / Function / Dining Areas

| Area / Room | Area Sq. M | Max Ht. M | Theatre Style | Class Room | Cocktail | Banquet |
|------------------------|------------|-----------|---------------|------------|----------|---------|
| Stockwhip Bistro | 648.5 | 4.6 | 650 | 500 | 675 | 375 |
| Stockwhip Chargrill | 238.3 | 2.6 | 150 | 100 | 175 | 120 |
| Sundowner's Dance Hall | 332.0 | 4.6 | 300 | 200 | 300 | 225 |
| Lawson's Lounge | 207.0 | 2.6 | 120 | 150 | 110 | 120 |
| Happy Jack's Tavern | 357.0 | 4.6 | N/A | N/A | N/A | N/A |
| Banjo Paterson Room | 90.0 | 2.37 | 50 | 30 | N/A | N/A |

Terms & Conditions

Terms & Conditions

1. Bookings will be confirmed on payment of a minimum of ten (10) percent of the estimated function cost within two (2) weeks of the reservation being made.
2. Reconfirmation of the number of guests attending and all final details should be notified to the Convention Coordinator fourteen (14) days prior to the event. A guaranteed minimum number must be advised seven (7) days prior and will confirm the minimum number to be billed.
3. Total payment for the event's food and accommodation shall be made prior to or on arrival at the function unless credit has been established and accepted by The Station Resort.
4. The Station Resort reserves the right to charge a fee on cancellation of a confirmed booking.
5. No food or beverage of any kind will be permitted to be brought into The Station Resort for consumption at the function by the organiser or any of the organiser's guests.
6. Organisers are financially responsible for any damage caused to The Station Resort by the organiser or their guests attending the function in any part of the property.
7. The Station Resort will not accept any responsibility for damage or loss of merchandise left on the property, prior, during or after the function.

Activities

A Break with Convention

The area surrounding stunning Lake Jindabyne and its modern township boasts fantastic recreational activities, such as - lake cruises, canoeing, white water rafting, water skiing, sailing, sail boarding, trout fishing, abseiling, rock climbing, horse riding, mountain bike riding and helicopter rides.

There are also plenty of opportunities to enjoy cafe hopping, galleries, exhibitions, picturesque local drives and shopping.

Alternatively, visits can be arranged to such attractions as the Snowy River Winery, Snowy Mountains Hydro-electric Scheme, ski resorts and Australia's highest mountain, Mt Kosciuszko.

Delegates can take the Skitube to Australia's rooftop garden and be immersed in the spectacular views of the Australian Alps, or explore the scenic walks and bike riding trails surrounding Perisher Valley, or perhaps dine at beautiful Blue Cow Terminal*.

Please contact our functions department to arrange your groups' activities.

* Subject to Availability

Technical Equipment & Special Requests

Available on Request

Entertainment, music, photographers, guest speakers, childminding, massage, floral arrangements, recreational activities. You name it!! Let us take care of your needs.

Any other audio visual equipment can be arranged on request and will be quoted according to your requirements.

- *27" Monitor & VHS Video*
- *Portable Cassette Deck*
- *Portable PA System (Including one microphone and stand)*
- *Overhead Projector & Screen*
- *Carousel Slide Projector
(Including Remote Control, extra Carousel & Screen)*
- *Video Data Projector plus 12' x 12' Screen*
- *12' x 12' Screen*
- *Disc Jockey with use of Disco Equipment*
- *Labour / Operators
Business hours (Mon - Fri)
After hours*
- *Lectern, Whiteboard & Flip Chart*

* We can arrange just about any technical equipment that is not listed.

Accommodation & Rates

Accommodation & Rates

With a total of 250 rooms we can accommodate over 1,400 guests.

Your choice of twin, four or six share bedrooms are available. All rooms are motel style and serviced daily. Tea and coffee making facilities and colour TV are provided.

Summer Rates

Please check with our reservations department for prices to best suit your group booking.

Car & Motorcycle Groups

Car & Motorcycle Groups

The layout of The Station Resort is ideal for visiting Car and Motorcycle Groups, Clubs, Rallies and Associations.

The Resort has hosted a variety of driving and cycling organisations in the past, from the intimate Velocette Motorcycle pilgrimage of 50 to the Citroen Car Club of over 100 to The Harley Owners Group of over 600, right up to the Triumph Owners Club's Conference of 800 delegates.

With the renowned vast open roads of the Monaro and the majestic mountain drives close by, The Station has proven to be a popular destination for those with a motoring passion.

There is plenty of parking in the Resort for 'show and shine' days, and vehicles can be parked right at the front of many rooms. The added bonus of having the option to close off the complex to the general public has been well received by many visiting groups.

School Groups

School Groups

The Station Resort is an ideal location for school groups. Being close to the magnificent Kosciuszko National Park, Lake Jindabyne and Perisher Blue Ski Resort, The Station offers a unique teaching and learning environment.

In conjunction with Perisher Blue, the owner of The Station Resort, a comprehensive Schools Program has been formulated for secondary students studying geography. The Program has two options: 1. Ski and Curriculum (winter) and 2. Curriculum Only (summer).

Whether it be the study of land formations, flora and fauna or man's impact on the environment, the Program provides extremely competitive 'one-stop-shop' study and accommodation packages that can be tailor-made to suit your student's 'out of school' academic experiences.

A comprehensive Teachers Guide is also included as part of the Program, it features curriculum study topics, with applicable research documents, teacher's answers, relevant study and extra curricula activities, local area geographical information, group projects and pre/post excursion exercises.

A unique aspect of The Station in the summer months is that larger or combined school groups can stay exclusively within the Resort, separate from town, the general public and possible distractions. The entire complex could then be set up to accommodate 'in-house' activities for students.

In addition, the National Parks and Wildlife Service conduct excellent educational classes, covering a range of interesting topics, these can be worked in conjunction with our Program. Our extended Schools Program will soon include: Science, Technology, Business Studies and Agriculture.

Simply ask our trained staff to help you with your plans.