



**REALISE
YOUR
POWER.**

LOCATION IS QUAY.

State of the art conference facilities in the heart of the Sydney CBD.

Ground Floor
7 Macquarie Place, Sydney
02 9956 3030
info@aim.com.au

FORWARD THINKING FACILITIES.

With over 2,665 square metres of meeting and training rooms, event spaces and an exclusive Members' Lounge on Level 1, the Australian Institute of Management's vibrant Circular Quay facility comfortably accommodates your diverse requirements.

Featuring state-of-the-art Sony technology, AIM's meeting and events space sets the scene for world-class events and meetings of all sizes.

Flexible spaces? We've got you covered. Spaces can be seamlessly configured for your needs – a meeting for 6, an off-site meeting for 20, a seminar for 120, a formal function for 80 or a cocktail party for 150.

Food that's memorable for all the right reasons. We offer quality catering services from Alliance Catering to suit the most discerning taste buds.

Any meeting format. Any style event.

- cocktail functions/dinners
- customer information evenings
- focus groups

- group learning
- luncheons and seminars
- media events
- meetings
- networking events
- presentations

- product launches
- team building workshops
- think-tank sessions
- training days
- book launch
- business launch

WHY
AIM

FINDING AIM CIRCULAR QUAY.

At Groundfloor, 7 Macquarie Place, we're a minute's walk from Circular Quay and a short walk from Wynyard station. We're next to Macquarie Place Park, opposite The Gallipoli Club.

Closest parking stations

- 230m Secure Parking, 37-49 Pitt St Sydney, P: 1300 727 483
- 600m Wilson Parking, 1 O'Connell St Sydney, P: 1800 727 546
- 650m Wilson Parking, 2 Macquarie St, Sydney, P: 02 9006 3200

Accessing public transport

Catch a bus, a train or a ferry. Simple! Circular Quay is seconds away and Wynyard Station is 8 minutes' walk away.



SERVICES
AND
FACILITIES
AT A
GLANCE.

PLATINUM

Capacity 12-24

Level of Tech
High

GOLD

Capacity 20-100

Level of Tech
Mid to high spec

SILVER

Capacity 16-20

Level of Tech
Low spec

MEETING/SYNDICATE

Capacity 1-12

Level of Tech
Low

THE CUBE

Capacity 100 - Roundtable

40 U shape
80 Cabaret
120 Theatre

Cocktail

Capacity 180

Level of Tech
Specialised high spec



TECHNOLOGY

SONY: AIM'S TECHNOLOGY PARTNER.

State-of-the-art audio, visual and wireless technology is at your fingertips, courtesy of our technology partner, Sony.

Sony venue technology delivers the practicality, reliability, quality and uncompromising performance demanded by today's businesses.

They include:

- Display technologies: touch-enabled 70-inch LCD screens for superior clarity and interactivity (and digital projectors for big-screen impact in the CUBE)
- Learning technologies: interactive whiteboards for dynamic learning and training
- Wireless technologies: Sony tablets and laplets, wireless touch-screen LCD screens and mobile e-beam

Technical support can be provided at an additional cost within your venue package.

AIM's on-site technical support team will ensure your next event or meeting is memorable for all the right reasons.

SONY

ENQUIRE NOW.

Discuss your technical requirements and on-site support with an AIM representative today.

Call 02 9956 3030.

PLATINUM ROOMS.

Capacity: 12-24

No. of rooms/spaces available: 2

Ideal for: Staff training, group learning, think tank sessions and Board meetings requiring video conferencing facilities and more.

These high-technology paperless rooms feature state-of-the-art technology from Sony:

- 70-inch, touch-enabled LCD screens
- eBeam whiteboard
- Wi-Fi
- Hearing Loop facilities

ROOM 1	
Capacity	24
Technology	<ul style="list-style-type: none">• This room contains 1 x 70 inch and 4 x 55 Sony inch LCD interactive touch screens, capture Ebeam whiteboards including hearing room loop technology• Tablet for internal room control and external wall mounted tablet for room booking system• A high tech paperless learning environment.
Features and benefits	<ul style="list-style-type: none">• Allows true state of the art learning and communications where almost anything is possible• Room is perfect for meetings (overseas business meetings requiring video conference or group working and management meetings for any organisation• Can be used for advanced training classes that require individual or group learning across all 5 screens• Ebeam technology allows whiteboard activity to be captured and stored / re-used• Control of room functions from a tablet• Easy to use and learn• State of the Art• Full windows 7 & 8 platform for running ANY application with ease• High Speed wireless internet.

ROOM G	
Capacity	12
Technology	<ul style="list-style-type: none">• This room contains 3 x 70 Sony inch LCD interactive touch screens• 2 x capture Ebeam whiteboards and hearing room loop technology• Tablet for internal room control and external wall mounted tablet for room booking system• A high tech paperless learning environment.
Features and benefits	<ul style="list-style-type: none">• Can be used for advanced training classes that require individual or group learning across all 3 screens• Ebeam technology allows ALL whiteboard activity to be captured and stored / re-used• Control of room functions from a tablet• Easy to use and learn• State of the Art• Full windows 7 & 8 platform for running ANY application with ease• High Speed wireless Internet.

ENQUIRE NOW

To enquire now about the AIM Platinum Rooms

call
(02) 9956 3030

or email
info@aim.com.au

GOLD ROOMS.

Capacity: 20-100

No. of rooms/spaces available: 3 rooms, 2 with flexible walls that can be hired individually or combined to suit larger groups

Ideal for: Interactive staff learning, off-sites, presentations and events.

These high-technology paperless rooms feature state-of-the-art technology from Sony:

- Multiple 70-inch, touch-enabled screens
- eBeam whiteboard
- 2 projectors with drop-down screens
- 3 wireless microphones (lapel and stand-alone)
- Video recording system
- Wi-Fi
- Hearing loop facility (room 5)

ROOMS 4 & 5	
Capacity	24 Individually, 100 Combined
Technology	<ul style="list-style-type: none">• These rooms form part of the event space and have flexible walls allowing them to function as both training and event space• Room 4 has 1 x Sony 70" LCD interactive screens, audio and Video recording with dedicated computers• Room 5 has 2 x Sony 70" LCD interactive screens, audio with dedicated computers• Tablets for internal room control• Both rooms open as event space which then brings 2 x Projectors and drop down screens into play that can be used instead of or in conjunction with the LCD screens.
Features and benefits	<ul style="list-style-type: none">• All devices have computers meaning ANY unit can display individual screens or the SAME image across all screens• The video recording system provides the ability to record and play back later or STREAM live via the internet to an audience using a web browser• Can be used for training classes that require individual or group learning• Ebeam technology allows whiteboard activity to be captured and stored / re-used• High speed wireless internet.

ROOM 6	
Capacity	20
Technology	<ul style="list-style-type: none">• This room contains 2 x 70 Sony inch LCD interactive touch screens• 2 x capture Ebeam whiteboards• Tablet for internal room control.
Features and benefits	<ul style="list-style-type: none">• LCD Screens are Touch enabled• Ebeam whiteboard allows capture and storage of all content• Tablet control facilitates setup and use of room• Attendees can work as one group or two within the room• High speed wireless internet.

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SILVER ROOMS.

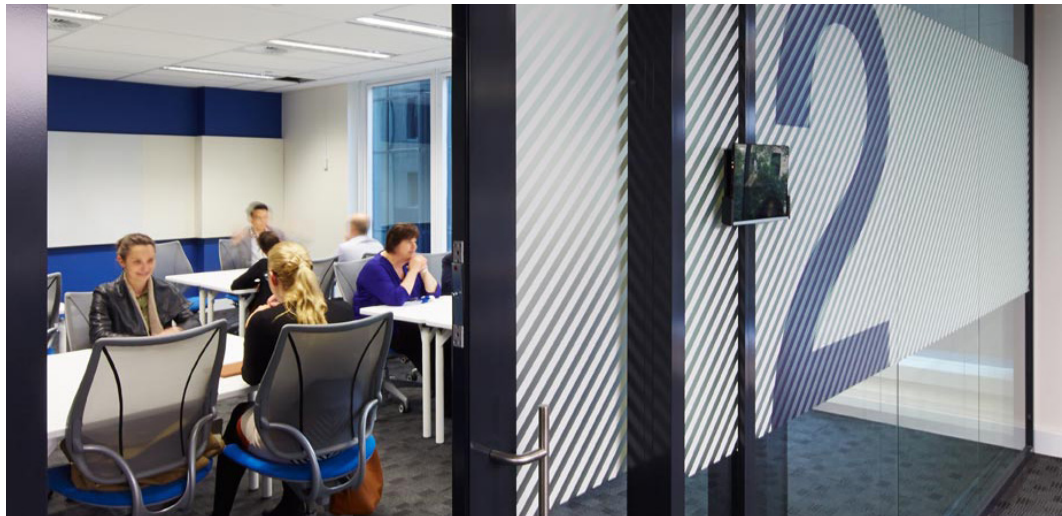
Capacity: 16-20
No. of rooms/spaces available: 2
Ideal for: Staff training, meetings, workshops, off-sites and more.

These high-technology paperless rooms feature state-of-the-art technology from Sony:

- 70-inch LCD screen
- eBeam whiteboard
- Wi-Fi

ROOM 2	
Capacity	20
Technology	<ul style="list-style-type: none">• This room contains 1 x Sony 70 inch LCD interactive touch screen• 1 x Ebeam for whiteboard capture• Tablet for internal room control.
Features and benefits	<ul style="list-style-type: none">• LCD Screen is Touch enabled• Ebeam whiteboard allows capture and storage of content• Tablet control facilitates setup and use of room• Attendees can work as one group or two within the room• High speed wireless internet.

ROOM 3	
Capacity	16
Technology	<ul style="list-style-type: none">• This room contains 1 x Sony 70 inch LCD interactive touch screen.• 1 x Ebeam for whiteboard capture• Tablet for internal room control.
Features and benefits	<ul style="list-style-type: none">• LCD Screen is Touch enabled• Ebeam whiteboard allows capture and storage of content• Tablet control facilitates setup and use of room• Attendees can work as one group or two within the room• High speed wireless Internet.



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MEETING/ SYNDICATE ROOMS.

Capacity: 1-12
No. of rooms/spaces available: 2 Meeting Rooms, 3 Syndicate Rooms
Ideal for: Staff training, meetings, workshops, off-sites and more

GROUND FLOOR MEETING ROOMS (2)	
Capacity	1-4
Technology	<ul style="list-style-type: none">• Tap 20 inch Sony Screen and Tablet for use in each room
Features and benefits	<ul style="list-style-type: none">• Small meeting room for people and quiet work area• Good for research, quiet study or group work• Available for AIM members free of charge subject to availability for up to 2 hrs per day.

MEETING ROOM A	
Capacity	12
Technology	<ul style="list-style-type: none">• 1x Sony 70 inch LCD interactive touch screen• 1 x Ebeam for whiteboard capture.
Features and benefits	<ul style="list-style-type: none">• Boardroom table• Whiteboards• Ebeam whiteboard allows capture and storage of content• High speed wireless Internet.

MEETING ROOMS B AND C	
Capacity	6 in each
Features and benefits	<ul style="list-style-type: none">• Breakout space or meeting room• High speed wireless Internet.



ENQUIRE NOW
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CUBE EVENT SPACE.

- Capacity:** 100 (round table), 180 (cocktail style) or 120 (theatre style)
- Ideal for:** Big-screen events, launches, meetings, presentations and company conferences.
- 2 projectors and drop down screens
 - 3 wireless microphones (lapel and stand-alone)
 - Hearing Loop facilities
 - Video recording system [for recording events or webinar-style transmission]

THE CUBE EVENT SPACE	
Capacity	100 Round table, 180 Cocktail style or 120 Theatre style
Technology	<ul style="list-style-type: none">• 2 x Projectors , 3 x wireless microphones (both lapel and standalone), wireless hearing loop(for hearing impaired) and speakers provide sufficient infrastructure to support a variety of uses and functions• The video recording system allows recording of events or webinar style transmission of events to an internet audience• Both rooms open as event space which then brings 2 x Projectors and drop down screens into play that can be used instead of or in conjunction with the LCD screens.



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ALLIANCE CATERING: ATTENTION TO DETAIL AT EVERY LEVEL

Great cooking is about selecting the finest quality produce and using it when it is at its best - in season.

Alliance Catering has created a food philosophy that is unique to the Australian market. We are committed to source and use quality Australian produce that is environmentally sustainable. Combining great passion with extensive experience, our team draws inspiration from food trends from around the world whilst featuring Australian produce.

Please use the selections outlined in this selector as a guide. Alliance Catering is happy to cater to any specific requirement, taste and dietary needs. With enough notice for any special requests, we can do anything!



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All Day Packages

All of our packages include iced water, selection of quality teas, herbal infusions and bean to cup coffee available on arrival and at each break.

The Phillip Menu

\$30 per person

THE BASICS

Morning Tea

- » Iced water, selection of quality teas, herbal infusions and bean to cup coffee,
- » mixed selection of mini muffins & mini Danish, one item served per person

Lunch

- » Selection of classic sandwiches with assorted fillings - 1.5 sandwiches per person
- » served with a fresh fruit platter and fruit juice.

Afternoon Tea

- » Sweet biscuit selection

The Macquarie Menu

\$45 per person

SOMETHING A LITTLE MORE SUBSTANTIAL

Morning Tea

Whole fruit selection & one morning tea item from the below examples - chef's choice; changes daily

Muesli cups with fresh fruit compote and yoghurt | Gluten free banana bread, | Spinach, feta and tomato muffins | Hand rolled Aim protein balls | Fruit skewers with yoghurt dip

Lunch

A selection of premium sandwiches, rolls, filled wraps and / or salads with selection of hot savoury items, please see example menus below. Served with fresh fruit juice and sliced fruit platter.

Day 1

- » A selection of seeded & soft bap rolls, tortilla wraps & sourdough baguettes (2 per person)
- » Spiced lamb filo wraps with lemon yoghurt
- » Feta, olive & sundried tomato penne pasta salad

Day 2

- » Lime & rosemary grilled chicken & salad liparese rolls - served hot
- » Pepper steak miniature pies, green tomato chutney
- » sweet potato, feta crumb & watercress cous cous salad

Day 3

- » A selection of seeded & soft bap rolls, tortilla wraps & sourdough baguettes (2 per person)
- » Miniature beef sausage rolls, spiced tomato chutney
- » Potato, cornichon, dill & pickled Spanish onion salad

Afternoon Tea

- » Whole fruit selection & one morning tea item from the below examples - chef's choice; changes daily
- » Miniature lemon tarts | Coffee and walnut slice | Homemade scones with jam & cream | Classic bruschetta | Freshly baked cookies

The Hunter Menu

\$55 per person

THE WORKS

Morning Tea

- » Whole fruit selection & one morning tea item from the below examples - chef's choice; changes daily
- » Muesli cups with fresh fruit compote and yoghurt | Gluten free banana bread, | Spinach, feta and tomato muffins | Hand rolled Aim protein balls | Fruit skewers with yoghurt dip

Lunch

- » Macquarie menu, with an additional salad or sandwich choice and hot option from the examples below
- » Chef's choice of mini pies | assorted homemade quiche |Vietnamese rice paper roll | assorted sushi with wasabi and soy sauce | mini brioche beef burger with relish, brie and baby cos| wild mushroom & chicken arancini | sesame tempura prawn with a nam jim dip | Tuscan style sausage roll | homemade frittata | filo pastry spring rolls with sweet chilli

Afternoon Tea

- » Whole fruit selection & one afternoon tea item from the below examples - chef's choice; changes daily
- » Miniature lemon tarts | Coffee and walnut slice | Homemade scones with jam & cream | Classic bruschetta | Freshly baked cookies

Half Day Packages

Our conference packages are also available as half day packages. Your half day package will include lunch from your chosen menu option, either morning OR afternoon tea and iced water, a selection of quality teas, herbal infusions and bean to cup coffee on arrival and at each break.

The Phillip Half Day
\$24 per person

The Macquarie Half Day
\$39 per person

The Hunter Half Day
\$49 per person

Breakfast Packages

All of our breakfast packages include fresh fruit juice, water, a selection of quality teas, herbal infusions and bean to cup coffee.

Continental Breakfast
\$21.50 per person

Fresh fruit platter, selection of sweet mini Danish, muffins & croissants served with honey, jams and butter, Berry coulis yoghurt pots topped with mixed berries and muesli (GF)

Buffet Breakfast
\$27 per person

Minimum 10 people | Choose four options from the below

Cold

- » Fresh fruit platter (GF)
- » Home- made muffins (GFP & low fat available)
- » House baked scones with cream and preserves
- » Sweet mini Danish
- » Banana bread with preserves
- » Berry coulis yoghurt pots topped with mixed berries and muesli (GF)
- » Gluten free cake slice (GF)

Hot

- » Smoked salmon on brioche with dill cream cheese
- » Egg and bacon English muffin
- » Mini savory croissants with assorted fillings
- » Breakfast frittata with homemade onion jam
- » Chipolata sausage served in a mini roll with tomato relish

Formal breakfast \$40 per person

All formal breakfast options are plated, served and come with a fresh fruit seasonal platter per table | Minimum 20 people

Choose one option below

- » Creamy scrambled eggs served on toasted Vienna, wilted spinach, pork and fennel sausage; honey glazed bacon and crispy hash brown
- » Baked free range eggs in tomato, roasted red peppers, cumin and harissa concasse, drizzled with olive oil and served with crusty flat bread (v) (optional extra, served with chorizo sausage)
- » Poached eggs on toasted English muffins with shaved ham and hollandaise sauce, chicken and herb chipolatas, oven roasted tomato and field mushrooms

Great Additions

SAVOURY BITES (PER PIECE)

- | | |
|---|--------|
| » Chefs choice of mini pies | \$2.50 |
| » Assorted homemade quiche (vegetarian options available) | \$2.50 |
| » Vietnamese rice paper roll (vegetarian options available) | \$2.80 |
| » Assorted sushi with wasabi and soy sauce (vegetarian options available) | \$2.80 |
| » Mini brioche beef burger with relish, brie and baby cos | \$2.80 |
| » Wild mushroom & chicken arancini | \$2.80 |
| » Sesame tempura prawn with a nam jim dip | \$2.80 |
| » Tuscan style sausage roll | \$2.50 |
| » Homemade frittata (vegetarian options available) | \$2.50 |
| » Vegetarian filo pastry spring rolls with sweet chilli | \$2.50 |

Sweet bites

- | | |
|--|--------|
| » Mini fruit Danish pastries | \$3.30 |
| » Home-made muffins (GF & low fat available) | \$3.30 |
| » Assorted friands | \$3.30 |
| » Scone with jam and cream | \$3.30 |
| » Mini croissants with butter and jam | \$3.30 |
| » Chef's choice of home-made cupcakes | \$4.00 |
| » Gluten free cake slice | \$4.20 |
| » Chef selection of homemade cake slices | \$4.20 |
| » Assorted macaroons | \$4.20 |

Platters

FRUIT | CHEESE PLATTERS

Fruit (GFP) \$6.30 per person

A selection of 5 or more seasonal fruits, including watermelon, honeydew, rock melon, pineapple, strawberries, grapes

Cheese \$8.50 per person

Three types of the finest Australian cheese with quince paste, dried fruit and lavosh crackers

SAVOURY PLATTERS

Dip and crudités \$7 per person

Home-style dips: guacamole, baba ganoush, beetroot, hummus, selection of "modern" crudités and biscuits

Antipasto (GFP) \$8.50 per person

Chefs own selection of daily specials: prosciutto, bocconcini, roasted peppers, tapenade, salami, olives, marinated mushrooms and continental breads

Asian \$8.50 per person

Range of sushi and rice paper rolls with dipping sauce

Buffet Menus

CHOOSE FROM 3 ENTRÉES, 2 MAINS AND 1 DESSERT **\$58 per person**

Entrée

From the field (V)

- » Beetroot & goats cheese wontons (V)
- » Tomato, olive and basil bruschetta (V)
- » Sweet potato, spinach and pine nut stack (GF) (V)
- » Chargrilled vegetable tart with rocket pesto (V)

From the farm

- » Marinated and grilled Moroccan chicken skewers with garlic tahini (GF)
- » Peking duck pancakes with cucumber and hoi sin
- » Mini wagyu burger with bocconcini and tomato relish
- » Spiced lamb kofta with yoghurt dressing (GF)

From the sea

- » Beer battered scallop skewers with lime and coriander
- » Chargrilled squid with chilli, ginger and shallot dressing (GF)
- » Steamed mussels with white wine, garlic and tomato (GF)
- » Mini smoked salmon, crème fraiche and dill bagels

ENQUIRE NOW.

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Main

From the field (V)

- » Forest mushroom pappardelle with shaved parmesan (V)
- » Roasted vegetables, chickpea, spinach and rice (GF) (V)
- » Potato gnocchi with roasted pumpkin, toasted walnuts, burnt butter and sage (V)

From the farm

- » Masterstock braised beef cheeks with sweet potato puree
- » Marinated Thai style chicken with sautéed green beans and crispy shallots
- » Grilled flank steak with roasted capsicum salsa, baby spinach and potato (GF)
- » Roasted lamb rump medallions with pea puree, jus and tzatziki (GF)

From the sea

- » Crispy skin ocean trout with salsa verde and rosti potato (GF)
- » Chilli and soy salmon with wok fried noodle and Chinese broccoli
- » Pan fried silver dory fillets with preserved lemons, grilled zucchini and baby herbs (GF)

Dessert

- » Triple chocolate brownie with double cream (GF)
- » Persian orange cake slices
- » Tiramisu squares with coffee cream
- » Belgian chocolate truffle baby cakes
- » Selection of Australian and international cheese, quince paste, fruit and Lavosh

Formal Lunches and Dinners

2-COURSE **\$50 per person**
3-COURSE **\$60 per person**

All formal lunches and dinners come with coffee and chefs selection of petit fours. Minimum of 8 people.

Entrée

- » Crab cake, radish, asparagus and Hass avocado salad with saffron goat's cheese
- » Pan seared scallops, papaya, fresh herbs, ginger soy vinaigrette and sesame toast

- » Smoked salmon, soft egg, Conga potato, roast tomato, citrus, petite bouche and parsley oil (GF)
- » Roast pork belly, celeriac & cabbage slaw, apple jelly and flowers (GF)
- » Couscous & quinoa salad with tomatoes, melon and cucumber caviar (V) (GF)
- » Cured Wagyu beef carpaccio, truffle honey, lime, polenta, parmesan crisp and leaves

Main

- » Free range chicken, thyme & oyster mushroom roulade, green frill, potato puree and charred white asparagus (GF)
- » Grilled beef fillet, puff pastry, pancetta, carrot two ways, sautéed spinach and jus
- » Tasmanian salmon confit, witlof, apple, salmon roe and potato roesti (GF)
- » Grilled market fish, seasonal baby vegetables and herb butter (GF)
- » Lightly spiced lamb loin, pumpkin puree, quinoa, mint gel and grilled capsicum
- » Leek, sage and goat's cheese cannelloni, Tuscan leaf, vine tomato and basil oil (V)

Dessert

- » Cheese, fruit & quince with lavosh
- » Gingered honey pannacotta, mango salsa and fruit tulle
- » Flourless chocolate cak e, chocolate mousse and sweetened strawberries (GF)
- » Mosaic melon, poached pear and sugar syrup (GF)
- » Mandarin jelly bavarois, brioche crouton and cinnamon
- » Lemon curd & poppy seed cake, banana and butterscotch
- » Gluten free desserts available, please discuss with your catering manager.

Canapé Functions

The below selections are available for a serviced function. Select 8 items of your choice \$26 per person

From the field (V)

Cold

- » Baby beetroot, goat's cheese and micro herb tart (v)
- » Roast butternut pumpkin and asparagus frittata (v)

Hot

- » Vegetable san choy bow baby lettuce cups (gf) (v)
- » Spicy ratatouille tart with shaved pecorino (v)

From the farm

Cold

- » Coconut poached free range chicken rice paper roll
- » Rare roasted limestone coast beef galette

Hot

- » Cumin and coriander chicken quesadilla
- » Duck pithivier and wild mushroom baby pie

From the sea

Cold

- » Prawn tobiko nigri with fish roe (GF)
- » Smoked salmon, cucumber ribbon and crème fraiche crepe
- » Barramundi and pickled ginger nori with wasabi mayonnaise
- » Pan seared scallop, green frill, onion chutney & pastry

Dessert

- » Selection of Petit fours
- » Baby lemon meringue tart
- » Macaroon selection
- » Flourless chocolate and mandarin cake

Beverage Selection

We can supply a wide range of soft drinks, fruit juices and alcoholic beverages to compliment your function, and to suit any budget. Staffed events can be charged on consumption.

Contact your catering manager to discuss wine lists and beverage choices.

Sample pricing

Coke (24 x390ml)	\$50
Coke Zero (24 x390ml)	\$50
Sprite (24 x390ml)	\$50
Lift (24 x390ml)	\$50
Sparkling Water (12 x 750ml)	\$50
Orange Juice (3 x 4000ml)	\$30
Rococo Blanc de Blanc (bottle)	\$25
Kindred Spirits Sauvignon Blanc 2014 (bottle)	\$19
Bella Riva Sangiovese (bottle)	\$19

Corona (24 x 355ml)	\$55
James Boag (24 x 375ml)	\$55

NOTE: Alcohol pricing is subject to change, please contact your catering manager for a beverage quote for your event.

Celebration Cakes

CAKE SELECTION	
Serves 10	Size
Flourless chocolate	8 inches
New York cheesecake	8 inches
Mortal Sin cake	8 inches
Black Forest cake	8 inches
Serves 12-14	Size
Caramel mud cake	10 inches
Strawberries & cream cake	10 inches
Sticky date cake	10 inches
Blood orange and chocolate cake	10 inches
Profiterole cake	10 inches
Cookies and cream cake	10 inches
Vanilla, jam and cream sponge cake	10 inches
Raspberry New York cheesecake	10 inches
Salted caramel cake	10 inches
Serves up to 30 people	Size
Caramel mud cake	14-inch square
Strawberries and cream cake	14-inch square
Chocolate strawberry temptation cake	14-inch square
Chocolate mud cake	14-inch square

Cake Size	Cost
8 inches approximately 10 serves	\$40
10 inches approximately 12-14 serves	\$50
14 inches approximately serves up to 30	\$110

Special Events, Additional Catering & Bespoke Menus

Our Alliance chef will be happy to design a menu to suit your requirements. If any of your guests have particular dietary requirements please advise us in advance.

Chef and waiter costs (per day)

Chef labour cost per hour	\$55
Waiter labour cost per hour	\$45

Dietary requirements

All our function food will be labeled with specific information for dietary requirements. This will include any food allergens and ingredients in the food that will be of important information to the consumer.

For any functions that you will need dietary requirements please contact the Catering Manager to clarify your request.

Hireage and floral arrangements

Additional quotes can be provided for all your other needs including furniture, equipment, floral arrangements, etc. We have selected florists who are highly regarded for their design, quality and customer service.

Remailing function food

Food Safety Regulations prohibit the removal of leftover function food for consumption at a later stage. Alliance waives liability for any food items removed from the original function set-up as we do not take responsibility for incorrect food handling and storage practices that may result in contamination of food.



Australian
Institute of
Management