

# CAPRI BY FRASER, BRISBANE

CONFERENCE & EVENTS KIT

## ABOUT US

An effortlessly stylish and vibrant hotel residence designed by award-winning Ministry of Design, Capri by Fraser, Brisbane brings a touch of an urban rainforest featuring living vertical gardens in the lobby and restaurant.

Centrally located in the heart of Brisbane CBD we are a short stroll to the City Botanic Gardens, Queen Street Shopping Precinct and Eagle Street Pier nightlife making us ideally positioned for business and leisure events.

#### AS A MODERN INTUITIVE HOTEL, WE OFFER:

- Three function rooms that cater for events from 4 to 120 attendees
- 239 vibrant premium hotel rooms
- Blackfire Mediterranean restaurant and bar
- 24-hour front desk and 24-hour room service menu
- Heated indoor pool, sauna, and steam room
- 24-hour modern and large fitness centre
- 24/7 'Spin & Play' complimentary laundry facilities

# VENUE + ACCOMMODATION

Capri by Fraser, Brisbane offers the facilities of a smart hotel with the comfort and convenience of your own space.

Well-equipped for all types of meetings and events, the hotel offers three thoughtfully designed event spaces The Pod, Pow Wow I and Pow Wow 2 which are complete with the latest integrated audio-visual capabilities and free WIFI.

Along with our three conference spaces we have 239 premium hotel rooms with your choice of Studio Deluxe, Studio Executive, Studio Premier and One Bedroom Apartments. All rooms are designed to welcome your guests in style and comfort.

## ACCOMMODATION

Each of our hotel accommodation rooms have been thoughtfully designed with a colourful palette focusing on comfort and convenience. Each room includes complimentary WIFI, king bed, and large working desk with ergonomically designed Herman Miller chairs.

The Studio rooms contain kitchenettes with pod coffee machines, microwave, sink and mini bar fridge, while the One Bedroom Apartments offers full kitchen cooking facilities and in-room washer/dryer with seperate living and bedroom spaces.



**STUDIO DELUXE** 25sqm with kitchenette



**STUDIO PREMIER**32sqm with kitchenette + City or Botanic garden views + Voss Water bottles



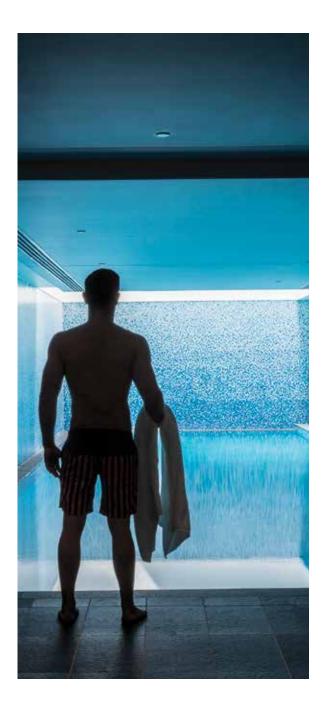
**STUDIO EXECUTIVE**28sqm with kitchette + Wallaby Water Cans



**ONE BEDROOM APARTMENT**45-55sqm with kitchenette + separate lounge

## FACILITIES

Offering the modern leisure facilities including indoor heated pool, fully equipped gym, steam room, sauna and 24/7 Spin & Play laundry, guests are sure to enjoy their stay whether they are visiting for business or leisure.





## VENUE

Located on Level One, the three function rooms each provide a unique event space with a colourful and bright feel. Our catering partner 'The Fresh Collective' have curated a modern Australian menu inspired by sustainability, local produce and seasonal ingredients which will be sure to delight and impress.



#### THE POD

The Pod is our largest, most versatile space showcasing an abundance of natural light and reflective gold ceiling. The space includes modern data projector, screen and internal sound system.



#### POW WOW I

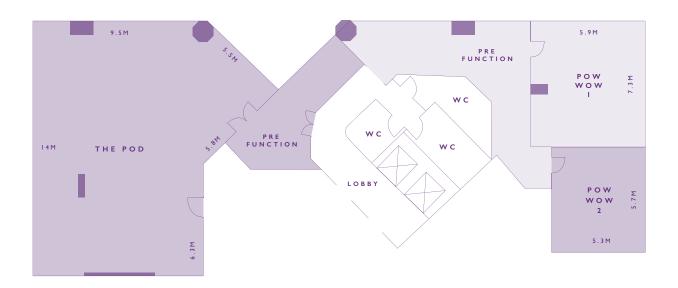
Pow Wow I features natural light with two large LCD TV screens making it a flexible space catering for both business meetings and intimate social events.



#### POW WOW 2

Pow Wow 2 is ideal for small boardroom meetings, featuring a wall mounted LCD screen and writeable glass wall panels.

## VENUE



## ROOM CAPACITY

	THE POD	POW WOW I	POW WOW 2
AREA (M2)	162	45	33
CABARET	63	21	14
BANQUET	81	27	18
CLASSROOM	63	18	18
U-SHAPE	36	21	18
BOARDROOM	30	18	12
THEATRE	100	36	30
COCKTAIL	120	50	30

## BREAKFAST

#### **FULL BREAKFAST**

Served on the table I × hot plated item
Seasonal fruit platter
Breakfast pastries

#### STAND UP BREAKFAST

Served standing 3 x stand up items



## PACKAGE SELECTIONS

01

### **FULL BREAKFAST**

- Seasonal fruit platter
- Breakfast pastries

## Select One:

- Poached eggs, roasted truss tomatoes, rocket & grilled sourdough
- Scrambled eggs, crispy bacon& grilled sourdough
- Avocado smash, marinated feta, cherry tomatoes, grilled sourdough

02

## STAND UP ITEMS

- Mini fruit skewers, kaffir lime syrup v
- Individual organic granola berry parfait pots v
- Mango & coconut chia pudding df, gf, vgn
- Assorted Danish pastries
- Fresh baked mini muffins
- Potato bacon rosti with sour cream & watercress gf
- Corn cake with smoked salmon & crème fraiche

- Parmesan & broad bean frittata
   v, gf
- Caramelised leek, goat's cheese
   & spinach tart v
- Wild mushroom, feta & tomato bruschetta
- Avocado smash gf, v
- Sustainable salmon & asparagus tart
- Double smoked bacon & egg tarts
- Spinach & Maffra cheddar tarts
   v

## DAY DELEGATES

ALL CONFERENCE PACKAGES INCLUDE: NOTEPADS, PENS, WATER + WIFI

# FULL DAY DELEGATE PACKAGE

T2 Tea

+ Nespresso Coffee

Morning Tea

 $2 \times break items$ 

Working Lunch

3 x gourmet sandwiches

 $2 \times salads$ 

I x warm tartlet or frittata

(choice of 2)

Fruit juice

Afternoon Tea

2 x break items

# WORKING LUNCH PACKAGE

T2 Tea

+ Nespresso Coffee

Working Lunch

3 x gourmet sandwiches

 $2 \times salads$ 

I x warm tartlet or frittata

(choice of 2)

Fruit juice

# HALF DAY DELEGATE PACKAGE

T2 Tea

+ Nespresso Coffee

Morning Tea OR

Afternoon Tea

2 x break items

Working Lunch

3 x gourmet sandwiches

 $2 \times salads$ 

I x warm tartlet or frittata

(choice of 2)

Fruit juice

## MORNING / AFTERNOON TEA PACKAGE

T2 Tea

+ Nespresso Coffee

Morning Tea OR

Afternoon Tea

2 x break items

## PREMIUM DAY DELEGATES

ALL CONFERENCE PACKAGES INCLUDE: NOTEPADS, PENS, WATER, WIF

# PREMIUM FULL DAY DELEGATE PACKAGE

T2 Tea

+ Nespresso Coffee

Morning Tea

2 × break items

Working Lunch

2 x premium hot items

 $2 \times salads$ 

Bread rolls

Fruit juice

Afternoon Tea

2 x break items

# PREMIUM HALF DAY DELEGATE PACKAGE

T2 Tea

+ Nespresso Coffee

Morning Tea OR

Afternoon Tea

2 × break items

Working Lunch

2 × premium hot items

 $2 \times salads$ 

Bread rolls

Fruit juice

## PREMIUM WORKING LUNCHPACKAGE

T2 Tea

+ Nespresso Coffee

Working Lunch

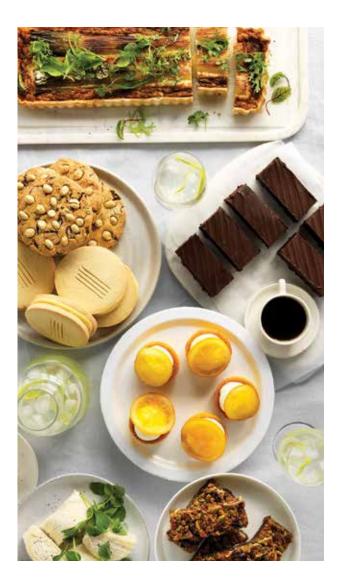
2 x premium hot items

 $2 \times salads$ 

Bread rolls

Fruit juice

# DAY DELEGATES PACKAGE SELECTIONS



# MORNING TEA / AFTERNOON TEA

- Bacon & egg tarts
- Ham & cheese croissants
- Mushroom, artichoke & feta tart
- Savoury muffin
- Chicken Harry's bar sandwich
- Smoked salmon & dill scone
- Mini pork & caraway sausage rolls
- Mini beef mince pies, tomato relish
- Mini ribbon sandwiches
- Fresh fruit skewers
- Mini Danish pastries
- Mini fruit muffins
- Flourless orange and bee pollen cake gf
- Chocolate salted caramel popcorn brownie
- Lemon melting moment biscuit
- Chocolate chip cookie
- Jumbo cornflake cookie
- Freshly baked scones, cream & jam

## DAY DELEGATES

## PACKAGE SELECTIONS



## LUNCH SELECTIONS

0 1

#### SALADS

- Salad leaves, bean shoots, palm sugar dressing gf, df, vgn
- Baby cos wedges, buttermilk ranch, toasted pine nuts gf, v
- Baked pumpkin, buckwheat & kale salad, lime & parsley vinaigrette df, vgn
- Israeli couscous salad with feta, oregano & cabernet vinaigrette v
- Potato & fennel salad with chilli yogurt dressing df, v
- Baby chats, green goddess dressing, egg & green peas
- Carrot and beet slaw with pistachios & raisins df, vgn
- Thai style tomato salad, fresh herbs & crispy onion df, v
- Spiced cauliflower, pomegranate, mint & parsley gf, df, vgn
- Broccoli, orecchiette pasta, mint & lemon df, vgn

02

#### **GOURMET SANDWICHES**

- Chicken schnitzel, cheese & tomato bap
- Poached chicken, egg & fennel panini
- Lemongrass chicken, fresh pickled vege, sriracha aioli wrap
- Roast turkey wrap, avocado, brief with cranberry & shredded lettuce wrap
- Shaved corn beef, Swiss cheese, dill pickles, on rye
- Roast beef, onion jam, tomato, rocket bap
- Ham, aged cheddar, mustard pickle sourdough
- Tuna salad, semi dried tomato slider
- Roast lamb, fire roasted peppers, olive tapenade on Turkish
- Eggplant schnitzel, tomato chilli jam, taleggio on cantina roll
- Tomato, buffalo mozzarella, basil on sourdough
- Avocado & hummus wrap gf, df, vgn
- Spiced cauliflower & sweet potato wrap with hummus and kale df, vgn

## DAY DELEGATES

## PACKAGE SELECTIONS



## LUNCH SELECTIONS

03

### TARTLETS & FRITTATAS

- Barbecued broccoli, pea & ham tart
- Bacon, cheddar & egg tart
- Feta, pumpkin & tarragon tart v
- Asparagus & parmesan tart v
- Smoked salmon & caper tart
- Zucchini, ricotta & olive frittata v, gf
- Salt baked celeriac & aged gruyere frittata v, gf
- Kale, red pepper & goat's cheese frittata v, gf

04

## PREMIUM HOT LUNCHES

Select one from each Section:

#### SECTION I

- Barbecued curried whole cauliflower with green mango chutney v, gf
- Penne pasta with roast tomato, aubergine, feta & baby spinach v
- Spinach & ricotta filo pie with preserved lemon v
- Wild mushroom, potato & kale quesadilla v

#### SECTION 2

- Calamari & shrimp nasi goreng gf
- Southern fired chicken tenders, buttermilk ranch, pickles
- Spiced beef meat balls, tomato sugo & crumbled feta gf
- Lamb kofta, saffron tzatziki& mint gf
- Red curry marinated beef skewers, peanut & lime dip df
- Baked rigatoni, Italian sausage sauce, herbed ricotta
- Mexican fish cakes, corn chips, coriander & lime gf
- Mustard chicken drumsticks gf, df

## COCKTAIL EVENTS

MINIMUM 30

#### 1/2 HOUR CANAPE PACKAGE

 $I \times hot item$ 

I x cold item

### I HOUR CANAPE PACKAGE

 $2 \times \text{hot items}$ 

2 x cold items

#### 2 HOUR CANAPE PACKAGE

 $3 \times \text{hot items}$ 

3 x cold items



## CANAPE SELECTIONS

0 1

#### HOT

- Prawn & lime chopsticks, lime & palm sugar dipping sauce gf
- Balinese beef satays, coconut chimichurri gf
- Mini beef bourguignon pie
- Mini lamb pie, minted pea mash
- Pork & fennel sausage roll with chilli tomato jam
- Sicilian meatballs with puttanesca sauce
- Yorkshire pudding, rare roasted beef, onion gravy
- Bacon & egg tarts
- Salmon & caper tarts
- Jamaican Jerk chicken skewer
- Croque monsieur, Heidi gruyere & ham
- Crisp paneer tikka patties v
- Mushroom tarte tartin with goat's cheese v
- Caramelised field onion tartlet, crispy parmesan v
- Pumpkin & caramelised onion pizza v

## 02

## COLD

- Smoked Huon salmon on brioche toast, tomato
   & coriander salsa
- Spencer Gulf prawn on white polenta with spicy jam gf
- Asparagus, prosciutto & filo roulade, balsamic paint
- Chermoula rubbed lamb fillet, pumpkin hummus on crostini
- Fiery chicken tostada with avocado, lime & jalapeno
- Harry's Bar chicken, celery & walnut sandwich
- Pear, snow pea & goat's cheese wrapped in pata negra gf
- Peking duck pancakes with hoisin sauce & scallion
- Artichoke, truffle & parmesan tart
- Caramelised pear, feta on gorgonzola sable
- Eggplant caviar & slow roasted cherry tomato tart
- Pomelo, green mango & candied coconut betel leaf gf
- Roasted wild mushrooms & truffle cream puff tart
- Smashed broad bean & mint, toasted brioche, pecorino fur
- Vegetarian rice paper rolls, nahm jim gf

## PLATTERS

SERVES 10



#### FRUIT PLATTER

A selection of seasonal fresh fruits, sliced & presented beautifully on a platter

#### CHEESE PLATTER

 A selection of Australian cheese with candied fruits, nuts & crackers

### CHARCUTERIE & CHEESE PLATTER

 A selection of mature farmhouse cheese, cured & smoked meats, terrines, pie & frittata, served with pickled vegetables, piccalilli, chutneys & chargrilled sourdough bread

# CHEF'S SELECTION HOT FOOD PLATTER

Chef's Selection of Hot food items, variety of 4 items

#### **VEGAN RICE PAPER ROLLS PLATTER**

- A selection of vegan rice paper rolls

#### **MEZZE PLATTER**

 A selection of Middle Eastern delicacies including dips served with Lebanese bread, handpicked vegetables with fresh mint, chickpea & coriander falafel, feta cheese, baba ganoush, hummus, stuffed vine leaves & lamb kofta

## DINNER EVENTS

## PACKAGE



## FEASTING DINNER

MINIMUM 15

Served family-style in the middle of the table for guests to help themselves

#### **DINNER INCLUDES**

 $I \times main, 2 \times sides \& I \times dessert$ 

#### MAINS

- Roast organic chicken, confit garlic & lemon gf
- Greek style lamb shoulder, tzatziki, lemon & oregano gf
- Baked barramundi, romesco sauce, olive & almond dressing gf
- Orecchiette pasta, confit cherry tomato, olives, wild thyme v

## SIDES

- Whole roasted cauliflower, smoked paprika, citrus aioli v, gf
- Nicola potato purée, extra virgin olive oil, shaved parmesan v
- Mixed leaves, crumbled ricotta salata, cucumber v, gf
- Pan baked potatoes, mustard
   & cheese crust v, gf
- Green beans, rocket pesto, toasted hazelnuts v, gf

### DESSERT

- White chocolate pavlova, ginger roasted apples, lemon curd gf
- Classic tiramisu
- Peach & valencia orange frangipane flan
- Crème brûlée tart with Madagascan vanilla
- Baked lemon cheesecake with soaked raisins

## BEVERAGES

HOUSE BEVERAGE PACKAGE

I HOUR

2 HOUR

3 HOUR

4 HOUR

INCLUSIONS

Bay of Stones Sauvignon

Rlanc

Bay of Stones Sparkling

Bay of Stones Shiraz

Peroni Leggera

Peroni Nastro Azzurro

Soft Drink

T2Tea & Nespresso Pod

Coffee Station

DELUXE BEVERAGE PACKAGE

I HOUR

2 HOUR

3 HOUR

4 HOUR

INCLUSIONS

Bay of Stones Sauvignon

Blanc

Bay of Stones Sparkling

Bay of Stones Shiraz

Peroni Leggera

Peroni Nastro Azzurro

Stone & Wood Pacific Ale

Corona Extra

Soft Drink

T2Tea & Nespresso Pod

Coffee Station

PREMIUM BEVERAGE PACKAGE

I HOUR

2 HOUR

3 HOUR

4 HOUR

INCLUSIONS

Chandon NV Sparkling Brut

St Hallet 'Black Clay' Shiraz

Stoneleigh 'Rapura'

Pinot Noir

Peroni Leggera

Peroni Nastro Azzurro

Stone & Wood Pacific Ale

Corona Extra

Soft Drink

T2Tea & Nespresso

Pod Coffee Station

## CONTACT US

Please contact our friendly team via sales.brisbane@capribyfraser.com or 07 3013 0088. We look forward to hosting your next event.

