



GLADSTONE ENTERTAINMENT
CONVENTION CENTRE

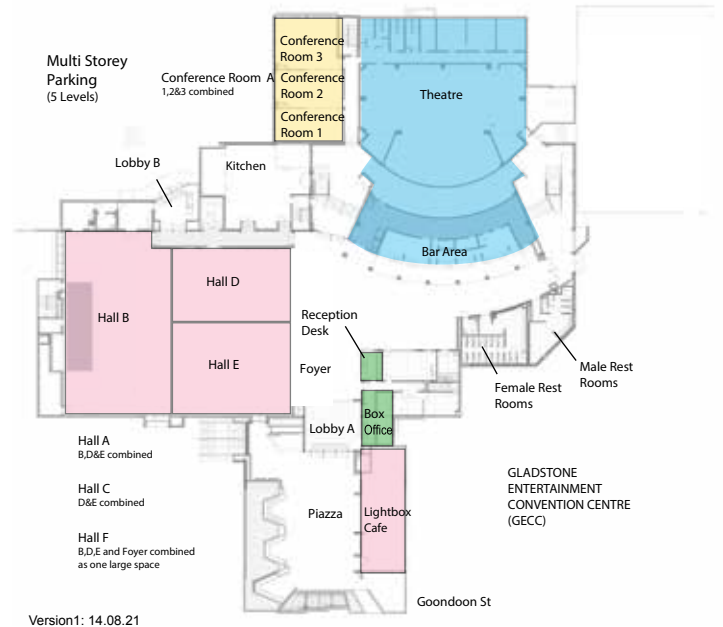
EVENT PACKAGES



ABOUT GECC

At Gladstone Entertainment Convention Centre we understand that attention to detail and going the extra mile is what makes an event memorable and successful. With our experienced team, we will make sure your event runs smoothly and successfully. Our in house caterer will delight with their exceptional service and menu and will work with you every step of the way to ensure the very best outcome.

Whether you have an intimate group of 10 or a 900 people event, our unique spaces within the Centre allow us to showcase your event in the best possible setting. The following information outlines our event packages from breakfasts to gala dinners and everything in between.



GECC VENUE CAPACITIES

	Cocktail style	Theatre style	U-shape style	Cabaret style	Banquet	Classroom	Trade Booths (3x3m)	Floor area (sqm)
Hall A	750	700		320	400			730
Hall B	250	200		96	120			280
Hall C	400	300		160	200			360
Hall D	170	120		80	100			180
Hall E	170	120		80	100			180
Hall F	1500	900		360	450		54	850
Conference Room 1	30	20	18	16	20	26		50
Conference Room 2	40	30	24	16	20	26		55
Conference Room 3	50	40	32	24	30	44		75
Conference Room A (1,2 & 3 combined)	150	120	75	80	100	120		175
Boardroom						12		21
Foyer	400						23	352
Piazza	200							238
Rehearsal	100	80						120



UPGRADE

Premium Plated Breakfast
or Buffet for \$5pp

UPGRADE

to unlimited Nespresso Café
Station for \$3.50pp

NESPRESSO

PLATED BREAKFAST OR BASIC LUNCH DELEGATE PACKAGE

- Private room to suit your event
 - Tea, coffee, juice, water
 - Free WiFi Access
- Room set to your requirements
 - Wait staff and Bar staff
- Standard audio (microphone, lectern and house lighting)
- Standard Plated Breakfast or Basic Lunch

\$50 per person

Minimum of 10 guests. For larger events please contact your events host to discuss your requirements.

MAXIMUM 4 HOURS



STANDARD BREAKFAST

Choose one option or two options for alternate drop

- Poached eggs served on bacon and toasted sourdough with hollandaise sauce
- Smashed Avocado served on toasted sourdough with feta, lemon and a hash brown
 - Bacon and Fried Eggs on sourdough
- Spinach, mushroom, asparagus, haloumi, avocado, baked beans and a poached egg

PREMIUM BREAKFAST

Choose one option or two options for alternate drop

- Fried eggs, bacon, sausage, roasted roma tomato, mushroom, baked beans and sourdough
- Savoury mince with house relish, creme fraiche and toasted sourdough with a fried egg
 - Poached eggs served on smoked salmon and toasted sourdough with hollandaise sauce
- Spinach, mushroom, asparagus, haloumi, avocado, baked beans, a poached egg and a sweet potato rosti

BUFFET BREAKFAST

Eggs two ways - scrambled and fried • Bacon • Sausage • Tomato • Hash Browns

For larger events please contact your events host to discuss your requirements.



GECC EVENING EVENT INCLUSIONS

- Designated Host to assist you in planning your event
- Dedicated FOH Supervisor during your event
- Room with basic technical requirements (microphone, lectern and house lighting)
- Waitstaff and Bar Staff
- Room setup (tables, cloths, chairs, napkins, water and tableware)
- Technical Operator

UPGRADE

Canapes prior
to your event from \$10 pp

Premium AV Package +\$1500
(full band set up, lighting,
operator, projectors
& house PA)

From **\$70pp**
2 course meals

From **\$80pp**
3 course meals

BEVERAGE

Ask us about our
Beverage Packages

From **\$40pp**

GECC COCKTAIL EVENT PACKAGES

- Designated Host to assist you in planning your event
- Foyer space or private room to suit your needs
- Basic AV
- Waitstaff and Bar Staff
- Room setup
- Technical Operator

Minimum of 50 guests

DINNER



STANDARD DINNER MENU

\$80pp | 3 Course

\$70pp | 2 course

Entrée

Choose one option or two options for alternate drop

- *Kimchi Prawn Cocktail*
- *Lamb Cutlets with Moroccan Spiced Pumpkin Puree*
- *Asian Pork Belly with a Coriander and Watercress Salad*
- *Beef Tataki with Wasabi Mayo and Micro Herb Salad*

Main course

Choose one option or two options for alternate drop

- *Eye Fillet with Parsnip Puree, Baby Carrots and Beans Napped with a Red Wine Jus*
- *Pork Fillet with an Apple and Raisin Marmalade served with Potato Bake, Baby Carrots and Green Beans finished with Zesty Jus*
- *Chicken Supreme with a Pea, Leek and Asparagus Risotto topped with a Chicken Veloute*
- *Baked Fish on a Moroccan Chargrilled Vegetable Salad with a Dill Beurre Blanc*

Dessert

Choose one option or two options for alternate drop

- *Sticky Date Pudding with Butterscotch Sauce*
- *New York Baked Cheesecake with Berry Coulis*
- *Rich Chocolate Mousse with a Raspberry Compote*
 - *White Chocolate and Pecan Tart*

PREMIUM DINNER MENU

\$90pp | 3 Course

\$80pp | 2 course

Entrée

Choose one option or two options for alternate drop

- *Seared Scallops with Pork Belly and Pea Puree*
- *Quail with Roasted Pistachio Watercress and Apricot Jam*
 - *Prosciutto Fig and Fetta Salad*
- *Smoked Tomato and Bocconcini Tart*

Main course

Choose one option or two options for alternate drop

- *Beef Wellington on a Field Mushroom with Jus Lie and a Choron Sauce*
- *Lamb Rack with Roasted Cherry Tomato, Pumpkin Puree and Pesto Dressing*
 - *Cured Salmon with Roasted Beetroot Radish and Turmeric Potatoes*
- *Duck Breast Confit with Garlic Mash and Port Jus Prosciutto Shard*

Dessert

Choose one option or two options for alternate drop

- *Balsamic Strawberries in a Chocolate Cup and Mascarpone*
 - *Pear and Ricotta Tart*
- *Lemongrass Panna Cotta*
 - *Apple Tarte Tatin*



BEVERAGE PACKAGES



PREMIUM PACKAGE

- \$14 | One Hour
- \$28 | Two Hours
- \$38 | Three Hours
- \$47 | Four Hours
- \$60 | Five Hours

Beers

Great Northern
XXXX Gold
James Boags Light

White Wine

(Subject to change)

Angas Brut Cuvee NV
Sirromet Perfect Day Semillon Sauvignon Blanc
Rosemount Encore Moscato

Red Wine

(Subject to change)

The Riddle Cabernet Merlot

Softdrinks

Solo
Lemonade
Coke
Diet Coke
Soda Water
Orange Juice



IMPORTANT INFORMATION - EVENTS

1. All reservations and agreements are made upon and are subject to the rules and regulations of Gladstone Entertainment Convention Centre (GECC), and the following conditions apply;
2. All prices are current at the time/date of publication, however GECC reserves the right to change prices and content without notice due to market conditions.
3. GECC take the safety of our staff and clients very seriously. When hiring our venue, you agree to be inducted, follow direction from staff members while on-site and ensure the safety of all your staff and guests.
4. Final minimum numbers for any event are required 10 days prior to the event. Once these numbers are confirmed they can not be decreased. Final numbers are due 7 days prior to the event.
5. Please be aware additional charges may apply for guests with a specific dietary request. Please discuss this with your events host.
6. All details for the event will be communicated to the client in an event order. The client will be required to return a signed copy of the event order back to the events host as confirmation. Any changes made after the event order is confirmed must be provided in writing and may incur a late fee.
7. All events include standard Audio Visual: PA, Projectors, Microphone, Lectern and House Lighting. If you require additional Audio Visual, please discuss these requirements with your events host as additional charges will apply.
8. Our policy does not allow for food and beverage to be brought onto the premises. This applies to clients, guests and other persons.
9. The GECC cannot accept any responsibility for damage or loss of material, equipment, or items brought into the venue prior to, during or after a function.
10. The GECC does not allow open flame in the venue.
11. Bump in time for events is 2 hours on the day of the event. Exact times for bump in will be negotiated between events host and client. If clients require longer than 2 hours to bump in, they will be charged at an hourly rate.
12. Clients are responsible for organising collection of any external theming that enters the venue within 24 hours of the event finishing. The GECC accepts no responsibility for storing any external materials.
13. Clients must assume full responsibility for any damage caused by guests, invitees, contractors or other persons. Responsibility for arranging appropriate insurance lies with the client and must include the provisions as stipulated by the GECC event contract.
14. It is the hirers responsibility to complete all forms supplied by GECC.
15. The Ground Level of GECC carpark is limited to a maximum of 1 hour parking. This carpark is monitored regularly by Gladstone Regional Council inspectors so please ensure you and your guests are aware of the parking restrictions.

PACKAGE CONDITIONS

- Additional technical requirements will be charged at our published rates
 - Additional labour required will be charged at our published rates
- We cater to dietary requirements - these must be provided 7 days before your event
- Alterations to catering may incur additional charges which will be negotiated upon understanding of client requirements



geccbookings@gladstonerc.qld.gov.au



gladecc.com.au



(07) 4972 2822