



Conference Compendium



www.hillslodge.com.au

(02) 9680 3800

1 Salisbury Rd, Cnr Windsor Road, Castle Hill NSW 2154



A Boutique Hotel

The Hills Lodge Hotel & Spa is part of Accor Hotels Peppers Collection. A 4 ½ star boutique hotel with a reputation built around quality and friendly service, consistently maintaining the highest Trip Advisor rating in the area.

It is located in North Western Sydney in the middle of Norwest and Castle Hill business parks. Within easy reach of all parts of Sydney via the M2 and Sydney M7 orbital, its central location is ideal for conferences and events.

HOTEL FEATURES:

5 star beds

Minibar

24 hour reception

Nobles Restaurant & Bar

Four Conference rooms all featuring natural light

Courtyards & outdoor area for team activities

Day Spa - Temple Skincare

20 metre Heated Pool

Complimentary Security Parking

(electric car charging available)

24hr Fitness Centre





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Function Room Information

Capacities and Dimentions

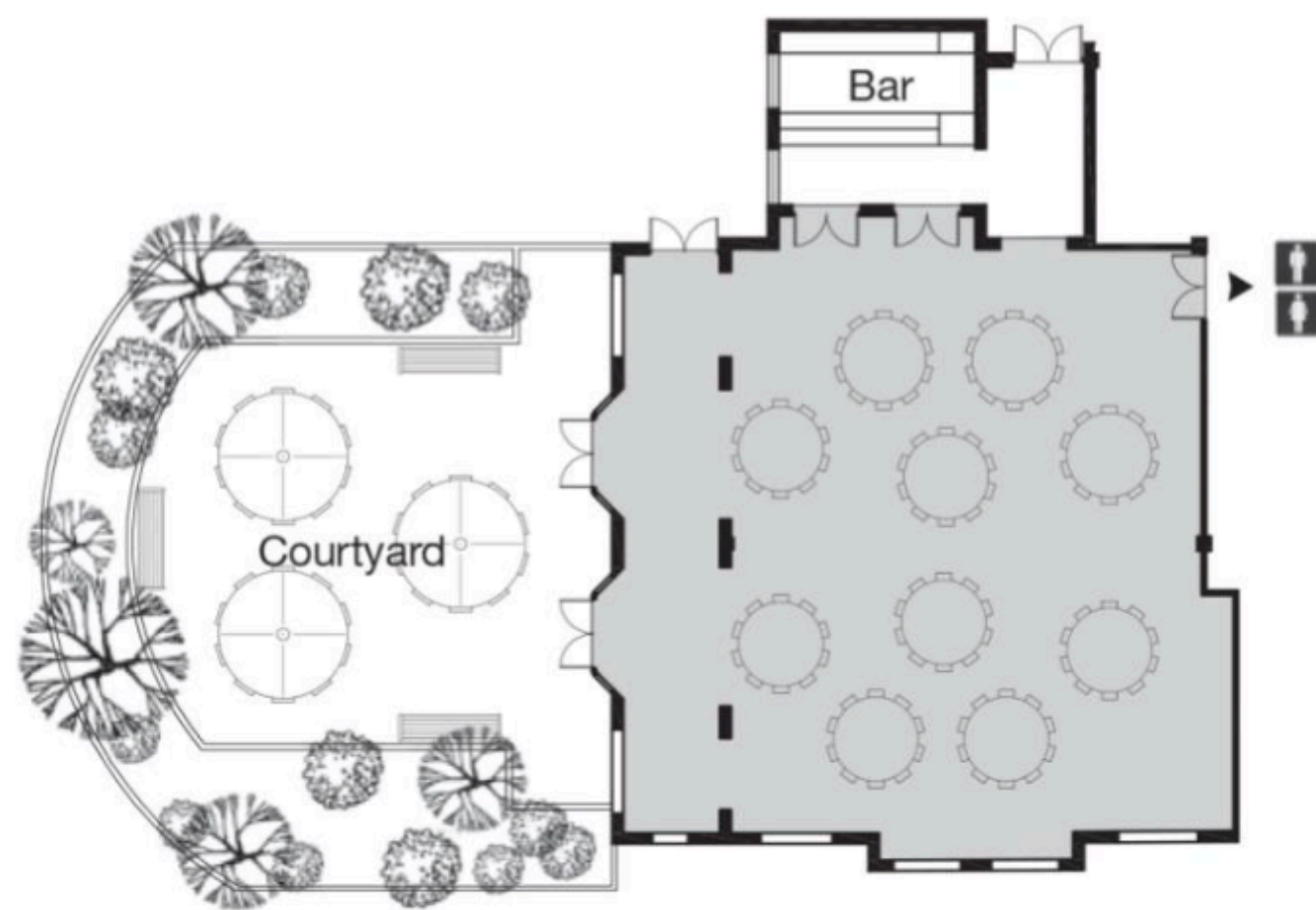
Function Room	Sqm	Theatre Style	U Shape	Board Room	Class Room	Banquet	Cabaret	Cocktail	Room Hire 8.00am-5.30pm or 7.00pm - 12.00am
Estate Room	240	200	30	25	80	130	90	200	\$1200
Library	90	60	25	20	30	50	35	60	\$750
York Room	45	30	16	16	16	20	NA	20	\$400
Boardroom	36	20	n/a	16	12	20	NA	30	\$400

Nobles Restaurant & Bar

Breakfast	Monday to Friday Saturday and Sunday	6.15am-9.30am 7.00am-10.00am
High Tea	Saturday Only	12.00pm-3.00pm
Dinner	6 Days	6.00pm-9.30pm
Nobles Bar	Monday to Saturday Sunday & Public Holidays	12.00pm-12.00am 5.00pm-10.00pm

Function Room Information

Estate Room

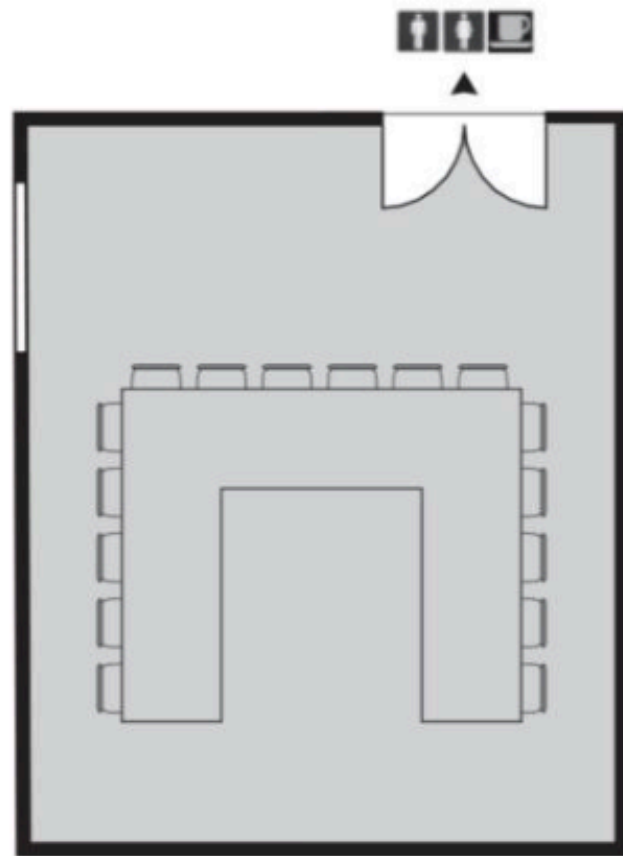


- Located off the Foyer on the Ground Floor Natural Light
- Individually Air Conditioned
- Private Courtyard with Fountain, ideal for Coffee Breaks and Drinks
- Electronic Lighting System to allow better Lighting Control
- Built in LCD Projector and Screen
- Integrated Bose Sound System
- Lectern with Microphone
- Wireless Lapel & Hand held Microphone
- High Speed Wireless Broadband

Area Sqm	Theatre Style	U Shape	Board Room	Class Room	Banquet	Cocktail
240	200	30	25	80	130	200

DIMENSIONS
15m wide x 16m long

York Room



Located on the First Floor with Lounge area outside room
for Coffee Breaks

Natural Light

Individually Air Conditioned

Lighting with Dimmer Control

Built in LCD Projector and Screen

Integrated Bose Sound System

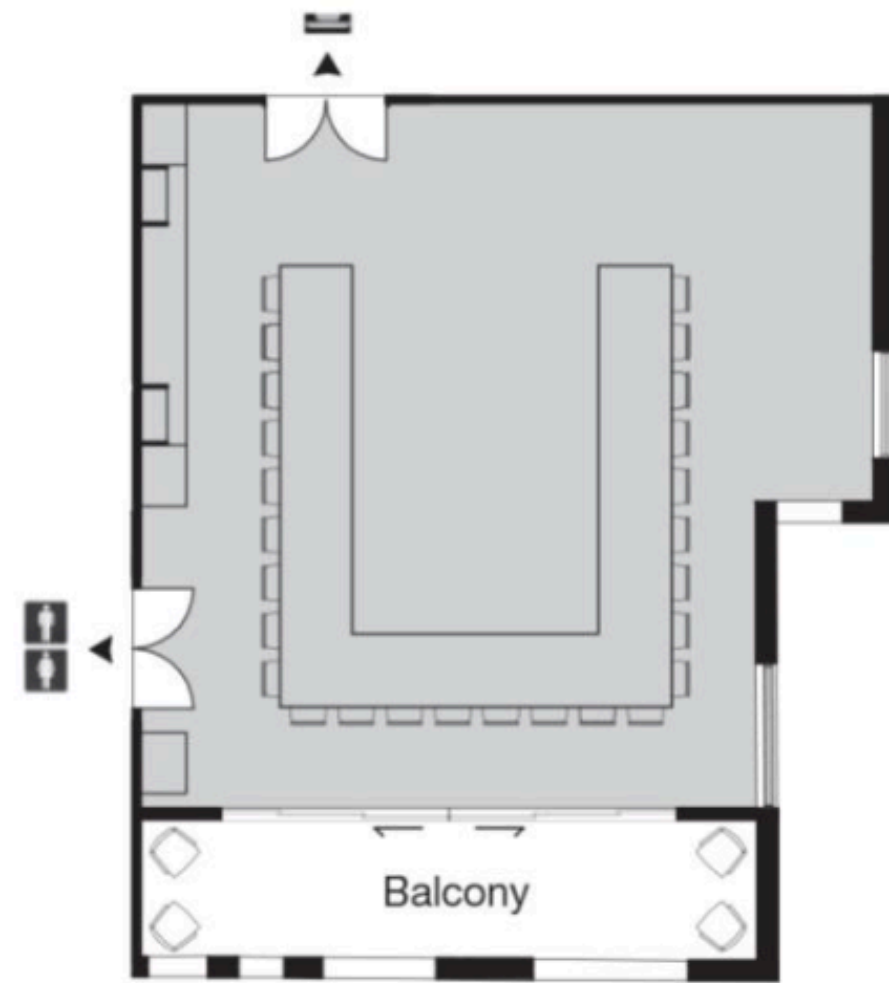
High Speed Wireless Broadband

Area Sqm	Theatre Style	U Shape	Board Room	Class Room	Banquet	Cocktail
45	35	16	16	16	20	20

DIMENSIONS

6.3m wide x 7.2m long

Library



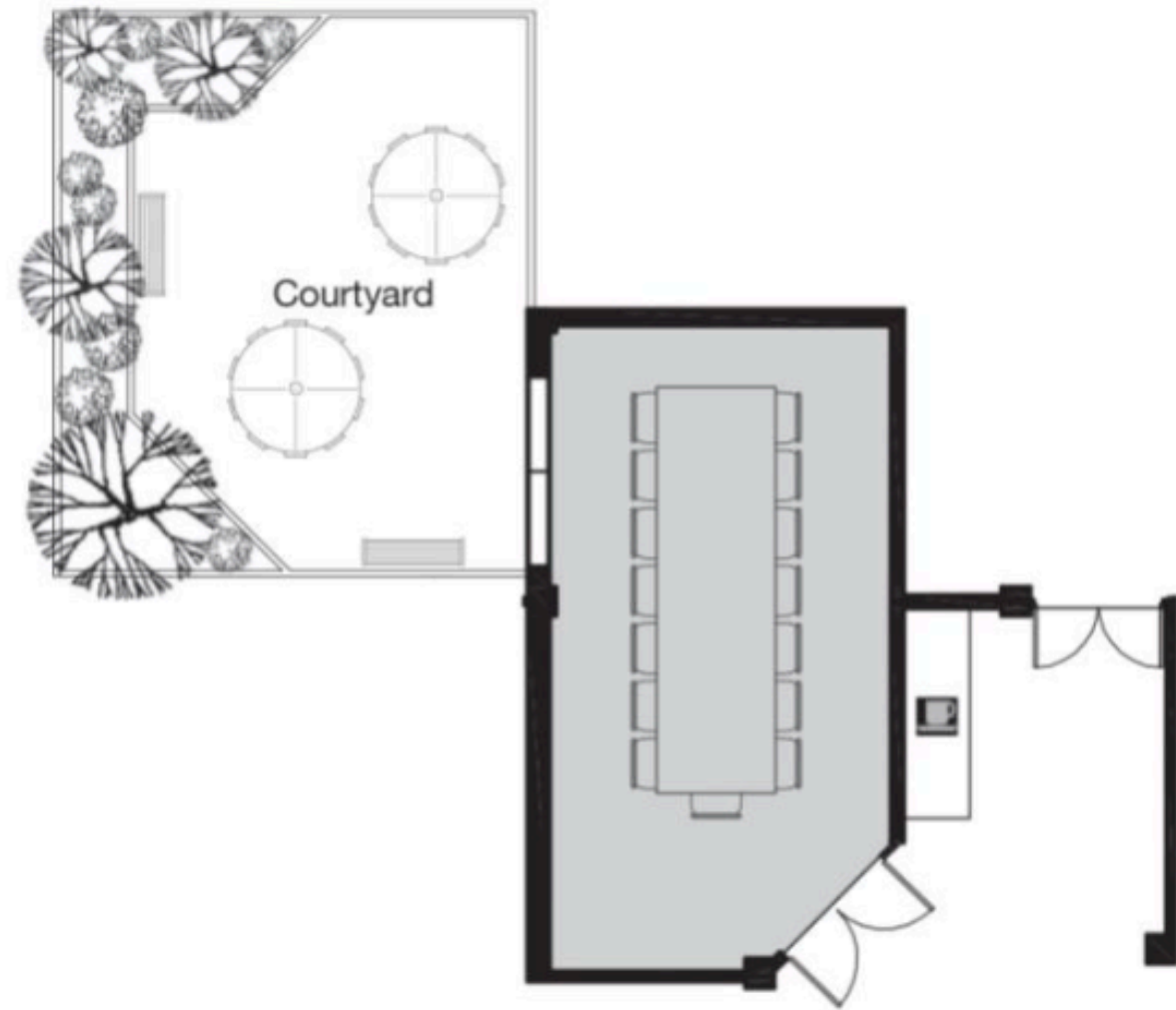
Located on the First Floor with Private Balcony & room for
Coffee Breaks
Natural Light
Individually Air Conditioned
Electronic Lighting System to allow better Lighting Control
Built in LCD Projector and Screen
Integrated Bose Sound System
High Speed Wireless Broadband

DIMENSIONS

8.5m wide x 10m long

Area Sqm	Theatre Style	U Shape	Board Room	Class Room	Banquet	Cocktail
90	60	25	20	30	50	60

Boardroom



Located on the Ground Floor
 Opens on to large Courtyard, ideal for Coffee Breaks and Drinks

Natural Light

Individually Air Conditioned
 Lighting with Dimmer Control
 Built in LCD Projector and Screen
 Integrated Bose Sound System
 High Speed Wireless Broadband

DIMENSIONS

4.1m wide x 8.7m long

Area Sqm	Theatre Style	U Shape	Board Room	Class Room	Banquet	Cocktail
36	25	n/a	16	12	22	30

Conference Day Delegate Package

Room Hire

8am through to 5.30pm Extended or varied hours can be discussed with our Conference Department

On Arrival

Coffee and a selection of teas

Morning Tea

Coffee, Selection of Teas with Chef's Break Selections

Lunch

Chef's Selection from our Conference Lunches or upgrade your lunch for an additional cost

Afternoon Tea

Coffee, Selection of Teas with Chef's Break Selections

Function Room Inclusions

Iced Water and Mints, Conference Notepads & Pens

Standard In - House Equipment

Flip Chart and Paper, White Board and White Board Markers, Projection Screen and Integrated Bose Sound System in each room. LCD Projector available from \$100 per day. All other equipment can be sourced and quoted accordingly

Communications

High Speed Wireless Broadband is available at an additional cost (\$20 per 10 users)

Minimum Numbers

Estate Room 30 Delegates

Library 20 Delegates

York Room 10 Delegates

Board Room 10 Delegates

PRICE \$74

per person GST inclusive

(add \$5pp for continuous tea/coffee throughout the day)

(Chef's Menu Selection changes Daily)



Conference Breaks

Sweet Selections

Mini assorted muffins
Pain au chocolate
Mini mixed danishes
Homemade scones with jam and cream
Banana bread
Cookies
Almond friands
Mini chocolate beignet (donut)
Assorted macarons
Selection of cakes and petit fours

Savoury Selections

Ham cheese croissant
Mini pork and fennel sausage rolls
Homemade mini beef pie
Assorted mini quiches
Ham, cheese, tomato mini slider
Homemade frittata
Mini vegetarian pizza
Pumpkin arancini
Vegetarian spring roll
Mini BBQ pork bun
Cheese and spinach pastry

Healthy Selections

Seasonal fruit platter with berries
Greek yoghurt, honey spice granola
Bircher muesli, granny smith apples
Coconut chia pudding, macerated berries
Assorted muesli bars

(Morning Tea at \$16pp-inc 3 Chef's Selections/ Afternoon Tea at \$14pp inc 2 Chef's Selections- if not included in the Day Delegate Package)



Conference Lunch

LIGHT SANDWICH LUNCH (\$28)

Selection of finger sandwiches, wraps and rolls
Seasonal fruit platter, berries
Selection of juice and soft drinks
Tea/Coffee

DELI LUNCH (\$33)

Selection of finger sandwiches, wraps and rolls
Selection of chef daily salads (2 salads)
Seasonal fruit platter and berries
Selection of juice and soft drinks
Tea/Coffee

HOT BUFFET LUNCH (\$48)

Assorted bread rolls and butter
Chef selection daily salads (2 salad)
Chef selection lunch menu (1 protein, 1 carbohydrate, 1 vegetable
and 1 vegetarian)
Seasonal fruit platter and berries
Selection of juice and soft drinks
Tea/Coffee

HOT DELI LUNCH (\$40)

Selection of finger sandwiches and wraps
Selection of chef daily salad
Chef selection lunch menu (1 protein, 1 carbohydrate)
Seasonal fruit platter and berries
Selection of juice and soft drinks
Tea/Coffee

Please choose one option to be included in the Day Delegate Package.



Breakfast Menus

CONTINENTAL BREAKFAST \$28

Minimum 20 guests

Selection of breads, muffins and jams

Freshly baked mini croissants and mixed danishes

Seasonal fruit platter, yoghurt and berries

Double smoked ham and cheese sliders

Selection of Nespresso coffees and assorted teas

Selection of daily juices

FULL BUFFET BREAKFAST \$34

Minimum 20 guests

Selection of breads, muffins and jams

Freshly baked mini croissants and mixed danishes

Seasonal fruit platter and berries

Selection hot breakfast:

Grilled bacon

Roasted mushroom

Scrambled free range eggs

Chicken cocktail sausages

Roasted roma tomato

Selection of Nespresso coffees and assorted teas

Selection of daily juices

PLATED BREAKFAST \$36

Minimum 20 guests

Selection of muffins, croissants and Danishes

Seasonal fruit platter, yoghurt and berries

*Please choose one of the hot breakfast:

- Scrambled eggs, bacon, mushroom, tomato, toast
- Eggs benedict, free range eggs, smoked ham, hollandaise
- Smashed avocado, sourdough toast, smoked salmon, poached eggs
- Grilled field mushroom, haloumi, baby rocket, tomato salad (v)
- Field mushroom, rocket, tomato, smashed avocado (vegan)

ADDITIONAL BREAKFAST ITEMS \$5/ITEM

- Bircher muesli, granny smith apples
- Coconut Chia pudding, macerated berries
- Zucchini and corn fritters
- Protein balls
- Barista Vittoria coffees



Afternoon Tea



DELUXE PACKAGE (\$40)

Assorted finger sandwiches

Mini beef pies with tomato relish

Vegetarian mini quiches

Buttermilk scones with jam and cream

Seasonal fruit platters

Assorted cakes and petit fours

Nespresso coffees and assorted teas

PREMIUM PACKAGE (\$50)

Assorted finger sandwiches

Mini beef pies with tomato relish

Vegetarian mini quiches

Sausage rolls

Vegetarian spring rolls, sweet chili sauce

Potato and pea samosa with chutney

Buttermilk scones with jam and cream

Seasonal fruit platters

Assorted cakes and petit fours

Nespresso coffees and assorted teas



Cocktail Parties

CANAPES

(minimum 15 People)

Canape Duration	Number of Canapes pp	Price pp
30 Mins (pre dinner only)	3 Pieces (3 selections)	\$18
60 Mins	6 Pieces (4 Selections)	\$30

COCKTAIL PARTY PACKAGES

Deluxe Cocktail Package	\$55pp	Minimum 20 people
Premium Cocktail Package	\$69pp	Minimum 30 people

CANAPES PER PLATTER \$15 PP

Caters for 20 pax per platter

Please choose 3 varieties from Canapes List



Cocktail Parties

DELUXE COCKTAIL PARTY

Selection of Canapés-8 pieces per person (4 selections)

&

2 Substantial Selection Canapés Served over 1.5 Hours

Chef's Selection of Petit Fours, Assorted Mini Cakes and Gateaux

Coffee and Tea

\$55 per person (Minimum 20 People)

PREMIUM COCKTAIL PARTY

Selection of 10 Canapés per person (6 selections)

&

2 Substantial Selection Canapés Served over 2 Hours

Chef's Selection of Petit Fours, Assorted Mini Cakes and Gateaux

Selection of Premium Australian Cheese

Coffee and Tea

\$69 per person (Minimum 30 People)

ADDITIONAL ITEMS

Natural Sydney Rock Oysters

POA

Fresh King Prawns

POA

Dessert

\$5 per person (selections on the following page)

Fresh Fruit Platter \$100 per platter (serves 10)



Canape Selection

COLD CANAPÉS

- Vegetarian rice paper roll with namjin dressing (vegan,gf)
- Hommus and ratatouille crostini (vegan)
- Baby bocconcini, basil and cherry tomato skewers (v,gf)
- Salmon cerviche, baby caper, roe, chives (gf,df)
- Woodside goat curd, beetroot tart (v)
- Caramelised onion tart, fetta cheese and chives (v)
- Tuna tartare, crostini, tomato salsa, lemon dressing (df)
- Blueswimmer crab and corn pastry (df)
- Duck and pistachio terrine, brioche
- Chili prawn skewers, shallot, cucumber (df)
- Roasted baby potato, buttermilk curd, parsley (v,gf)

HOT CANAPÉS

- Malaysian chicken skewers, satay sauce (gf)
- Salt pepper squid, royal sauce (df)
- Tempura prawns, sweet chili sauce (df)
- Angus beef croquettes, chili mayo
- Mediterranean Lamb kofta, minted yoghurt
- Italian meatballs, puttanesca sauce
- Southern style fried chicken with chili sauce
- Gourmet vegetarian pizza, salsa verde (v)
- Pumpkin and goat cheese arancini ball, aioli (v)
- Fried cauliflower, chimichurri sauce (vegan)
- Falafel slider (vegan)
- Vegetarian spring roll (v)
- Potato and pea samosa, chutney (v)
- Chorizo, prawn, pepper skewers

SUBSTANTIAL CANAPÉS \$12

- Battered fish and chips with tartare sauce and lemon
- Mini beef burger, tomato relish and steak cut fries
- Thai beef salad, vermicelli coriander salad and namjin dressing
- Butter chicken, steamed rice and crisp shallot
- Lamb ragout, pappardelle pasta
- Caesar salad, crisp bacon, crouton and shave parmesan
- Vegetarian Hokkien noodle, Asian vegetables and oyster sauce (v)
- Potato gnocchi with basil, Napoli sauce and parmesan (v)
- Garden pea risotto, mint, lemon and parmesan cheese (v)

DESSERT CANAPÉS \$5 PER ITEM

- Mixed fruit tarts
- Mixed eclairs
- Mini lemon curd tart
- Hazelnut chocolate torte
- Assorted Macaroons

ADDITIONAL PLATTERS:

- Charchuterie boards (\$14/pp)
- Antipasto platters, grilled vegetables, olives (\$10/pp)
- Crudites and selection of dips (\$10/pp)
- Seasonal fruit platters, berries (\$10/pp)
- Australian cheese platters, crackers and lavosh (\$14/pp)



Dinner Menu

2 course \$69 or 3 course \$85

Served with freshly baked bread rolls with butter and green salad with lemon dressing

Entrees

Citrus cured salmon, lemon aioli, baby caper, micro parsley, grissini (df)

Serrano ham, cos lettuce salad, gorgonzola cheese, walnut dressing (gf)

King prawn, pickled cucumber, salmon roe, sourdough, micro mint (df)

Sous vide pork belly, celeriac puree, pork rillettes and mizuna leaves

Seared duck breast, baby beetroot, carrot gel, orange dressing (gf)

Burrata, heirloom tomato, aged balsamic, evoo (v) (gf)

Potato gnocchi, mushroom ragout, chives, parmesan cheese (v)

Spinach ricotta ravioli, baby caper, kalamata olives and napoli sauce (v)

Freekeh salad, edamame, preserved lemon, pomegranate, lemon dressing (vegan)



Dinner Menu

2 course \$69pp or 3 course \$85pp

Served with freshly baked bread rolls with butter and green salad with lemon dressing.

Mains

Angus sirloin, parsnip puree, kipfler potato, baby spinach, pan jus (gf)

Herb chicken breast, sweet potato fondant, beans, mushroom, chive cream (gf)

Tasmanian salmon, shallot mashed potato, green asparagus, lemon butter sauce (gf)

Tomato braised angus beef cheek, parmesan polenta, broccolini

Pork cutlet, braised cabbage, bacon, peas, mustard sauce (gf)

Barramundi fillet, crushed potato, baby spinach, ratatouille sauce (gf,df)

Sous vide lamb rump, onion puree, potato, kale and rosemary jus (gf)

Garden pea risotto, mint, lemon and parmesan cheese (v) (gf)

Mushroom ravioli, white wine cream sauce, grana Padano, micro herb (v)

Grilled eggplant, tomato ragout, soft herbs (vegan)



Dinner Menu

2 course \$69 pp or 3 course \$85pp

Served with freshly baked bread rolls with butter and green salad with lemon dressing

Dessert

Lemon curd tart, raspberry coulis, fresh berries (gf)

Chocolate mousse, callebaut soil, mint choc truffle

Eaton mess, mascarpone cream, poached strawberry, lemon shards (gf)

Apple tarte tatin, crumble, salted caramel ice cream

Lime cheesecake, raspberry dust, citrus chards

Buttermilk pannacotta, macerated berries, lemon balm (gf)

Baileys brulee, almond biscotti

Banana pudding, butterscotch sauce, vanilla ice cream

Flourless chocolate cake, chocolate soil, strawberry (gf)

CHILDREN MENU

0-5 years Chicken nugget with chips and garden salad \$25

5-12 years Chicken tenderloin with chips and garden salad \$35

Dessert: ice cream with fresh berries and topping

Special request is available with price accordingly.

Soft drink and juice included

Banquet Buffets

Minimum 60 People

Australian Buffet \$79pp

Freshly baked dinner rolls

COLD SELECTION

Garden salad, tomato, cucumber, onion, balsamic dressing (veg, gf)

Caesar salad, cos lettuce, crouton, crisp bacon and parmesan cheese

Roast pumpkin salad, baby rocket, feta and pine nut (v, gf)

HOT SELECTION

Rosemary chat potato (veg, gf)

Steamed seasonal vegetables (veg, gf)

Grilled chicken with lemon and pepper (gf, df)

Roast beef striploin with tomato and thyme jus (gf, df)

Baked market fish with salsa verde (gf, df)

Vegetarian pasta with mushroom, spinach and napoli sauce (v)

DESSERTS

Chef selection of cake, pastries and gateaux

Seasonal fresh fruit platter with berries

Australian cheese platter with dried fruits, quince paste, cracker and lavosh

Nespresso coffee and a selection of teas

Banquet Buffets

Minimum 60 People

Asian Buffet \$79pp

Freshly baked dinner rolls

COLD SELECTION

Poached chicken, vermicelli, capsicum salad with peanut dressing (df)

Thai beef salad, green bean, cashew, mint and coriander (df)

Asian crunchy slaw, edamame, tofu, sesame dressing (veg, gf)

HOT SELECTION

Steamed jasmine rice (veg, gf)

Stir fry mixed vegetables with oyster sauce (v, df)

Honey soy chicken with bok choy and crispy garlic (df)

Steamed fish with ginger and shallot (gf, df)

Beef curry, potato and coconut cream (gf, df)

Vegetarian hokkien noodle, asian vegetables and garlic sauce (v)

DESSERT

Chef selection of cake, pastries and gateaux

Seasonal sliced fruit platter with berries

Nespresso coffee and a selection of teas

Banquet Buffets

Minimum 60 People

Fusion Buffet \$79pp

Freshly baked dinner rolls

COLD SELECTION

Seasonal garden salad, balsamic dressing (veg, gf)

Thai beef salad, green bean, cashew, mint and coriander (df)

Pesto pasta salad, kalamata olives, feta cheese (v)

Asian hokkien noodle, edamame, tofu and sesame dressing (v)

HOT SELECTION

Steamed jasmine rice (veg, gf)

Steamed seasonal green vegetables (df)

Roast rosemary lamb, rosemary jus (gf, df)

Honey soy chicken, bok choy, crisp shallot (df)

Baked market fish, salsa verde (gf, df)

Spinach and ricotta ravioli, Napoli sauce, grana padano (v)

DESSERTS

Chef selection of cake, pastries and gateaux

Seasonal fresh fruit platter with berries

Australian cheese platter with dried fruits, quince paste, cracker and lavosh

Nespresso coffee and a selection of teas

Beverage Packages

PACKAGE PRICES

Beverage Duration	Package I	Package II	Package III
1 hour	\$19	\$22	\$26
2 hour	\$24	\$29	\$34
3 hour	\$28	\$35	\$41
4 hour	\$32	\$40	\$48
5 hour	\$35	\$45	\$54

Please refer to Beverage Packages below for Package details. If you would prefer we can also design a Package to suit your specific requirements or your chosen Beverages can be on a Consumption Basis.

PACKAGE I

De Bortoli Legacy Brut Sparkling Wine and Emeri Moscato, De Bortoli Legacy Semillon Sauvignon Blanc, De Bortoli Legacy Cabernet Merlot and Shiraz, Regular & Light Beers, Cider, Soft Drinks, Mineral Water, Orange Juice

PACKAGE II

Sparkling Wine, Talinga Park Chardonnay & Sauvignon Blanc, Talinga Park Shiraz & Cabernet Merlot, Regular & Light Beers, Cider, Soft Drinks, Mineral Water, Orange Juice

PACKAGE III

Jansz Cuvee NV Sparkling Wine, Glandore Estate Chardonnay & Ana Sauvignon Blanc, Glandore Estate Shiraz OR Gipsie Jack Cabernet Sauvignon, Regular & Light Beers, Cider, Soft Drinks, Mineral Water, Orange Juice

SPIRITS

Spirits are charged on a consumption basis

NON-ALCOHOLIC

Non-alcoholic Beverage Package includes Maison Sparkling Non-Alcoholic Grape Drink, Soft Drinks, Mineral Water, Juice
4 Hours - \$18pp or 5 Hours - \$20p



Audio Visual Equipment

ITEM	PRICE PER DAY
Wireless broadband (per 10 users)	\$10
Unlimited data	\$50
Lectern with microphone	\$75
Wireless lapel Microphone	\$50
Wireless handheld microphone	\$50
LCD / DATA projector	\$100
Additional flipchart / paper / pens	\$30
Additional whiteboard	\$125
Television with HDMI + USB connection	\$30
Wireless mouse & laser pointer	\$30
Electronic whiteboard	POA
Stage	POA
Dancefloor	POA

General Information

ACCOMMODATION

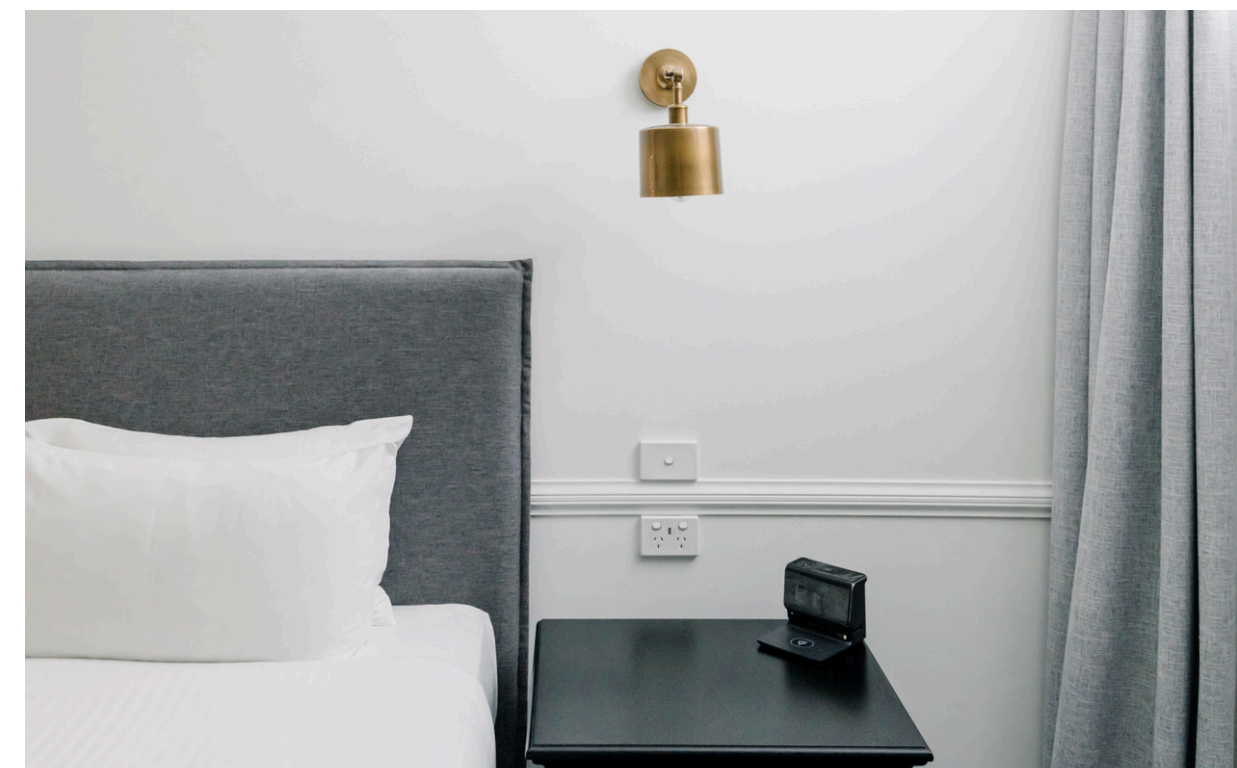
We have a variety of spacious rooms & suites with all the facilities you have come to expect in a 4 ½ star hotel. Enjoy the comforts of a private Suite with its separate lounge room, ideal for entertaining guests or business associates.

Guest Rooms: 97 Rooms Including 11 Suites & Apartments

We have a variety of Suites to accommodate your individual needs.

Prices include GST (Rates are subject to change without notice).

- Rates are per room per night (single or double)
- Each additional person (over 2) \$30 per night (room only)
- Above rates with breakfast are for 1 person (except twin), add \$25 for any additional breakfasts outside these numbers
- All our rooms are non smoking
- Check out 11am
- Packages available
- Complimentary secure car parking



Terms and Conditions

CONFIRMATION AND DEPOSITS

All Functions must be confirmed in writing together with a non refundable deposit within 7 days of the booking. If confirmation is not received within this time. The Hills Lodge reserves the right to cancel your tentative booking.

The non refundable deposit is equal to 50% of the estimated total cost of the function including accommodation.

GUARANTEED DETAILS & NUMBERS

Organisers are required to provide final details 7 days in advance with final numbers no less than 48 hours prior to the function. This will confirm the minimum number to be charged.

SURCHARGES

If you would like to hold your Function on a Public Holiday a Surcharge of 10% applies.

CANCELLATIONS

Cancellations must be made in writing and directed to the attention of the Events team. If you wish to transfer the booking to another date within 6 months your deposit can apply to this new date (this new date can only be transferred once) Cancellations less than 2 weeks prior cannot transfer their deposit to another date

INSURANCE AND DAMAGES

The Hills Lodge Pty Ltd will not accept liability for damage to or loss of merchandise and or equipment left at the Hotel prior to during or after a function. Insurance coverage is recommended for high value equipment. Organisers will be held financially responsible for any damage caused to The Hills Lodge Property or equipment during their event.

RESPONSIBLE SERVICE OF ALCOHOL

The Hills Lodge adopts a policy of Responsible Service of Alcohol in accordance with the Liquor Laws of N.S.W. We reserve the right to refuse service to any intoxicated or underage guests, ensuring our duty of care to all our guests. As host, you will be first notified of, in our opinion, any guests who are intoxicated, for which alcohol service will be suspended or who may be asked to leave the premises. We would appreciate your assistance and understanding if such a situation were to arise.

GST

All prices are inclusive of GST.

PRICING POLICY

While we try to maintain the costs of our packages, due to circumstances beyond our control, prices are subject to change. Notice will be given as far in advance as possible.

Booking Form

ACCOMMODATION

We have a variety of spacious rooms & suites with all the facilities you have come to expect in a 4 ½ star hotel. Enjoy the comforts of a private Suite with its separate lounge room, ideal for entertaining guests or business associates.

Company or event name : _____

Contact : _____

Conference room : _____ Date: _____

Room set up : _____ Number of Delegates: _____

Equipment Required : _____

Estimated Costs : _____

Deposit Required \$ _____ Deposit Required: _____

I/ We have read and agree to the terms and conditions stated above:

Signature : _____ Date : _____

Company or Event : _____

Address : _____

Name : _____

Position : _____

Date of Function : _____ Room: _____

Deposit Amount : _____ Hotel Confirmation number : _____

Credit Card Payment : Cardholder _____

Card number : _____ Exp: _____

Authorisation for final payment to be paid with this credit card No Yes

Authorisation Signature _____

A1.3% surcharge applies to all Credit card payments.

FINAL PAYMENT IS REQUIRED AT THE COMPLETION OF THE FUNCTION

