

Conferences at



Welcome to the Kangaroo Island Seafront Resort, where conferences, fine food and luxurious accommodation meet in a superb seafront location.

Your first challenge in organising a successful meeting, conference or incentive is to find 'somewhere different'. That's where the Kangaroo Island Seafront, a unique and exciting resort, presents the ideal solution. Blending in with its surroundings, our resort offers private accommodation, superb facilities and outstanding Australian cuisine.

Kangaroo Island Seafront has other attributes in common: friendly staff who 'go the extra mile' to ensure the success of any function or event. Conference staff can also help create tailor-made itineraries, which include fun adventures and innovative group exercises, as well as themed events and delegate partner programs.

Make your next meeting memorable! Nothing builds a team like fishing for King George Whiting together, and conducting your conference with ease and professionalism. The Kangaroo Island Seafront is a unique meeting place for groups of up to 35 people and can offer complete conference packages, activities, partner programs, day and half-day tours, fishing charters and much more.

Delegates will be packing their bags as soon as you announce that their next meeting; conference or incentive is being held at the Kangaroo Island Seafront.

Conference Facilities

Kangaroo Island Seafront is an idyllic Setting
For your Next Conference

Conference Room 1: Seating Capacity 35 Pax

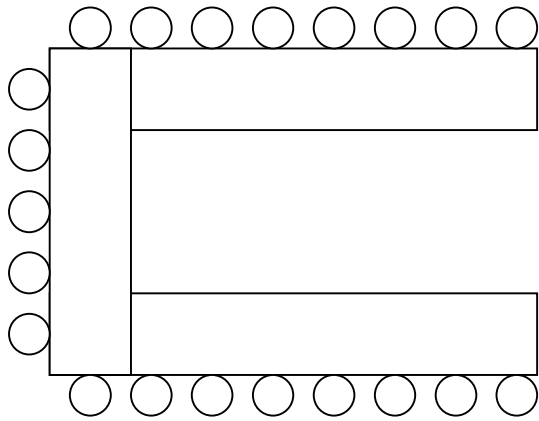
Conference Room 2: Seating Capacity 25 Pax

Refreshments: Rainwater & Mints on a continuous basis
Morning and Afternoon Teas and Working Lunches as per Menus

Hire Charges: Conference \$120.00 a Day / \$60.00 ½ Day

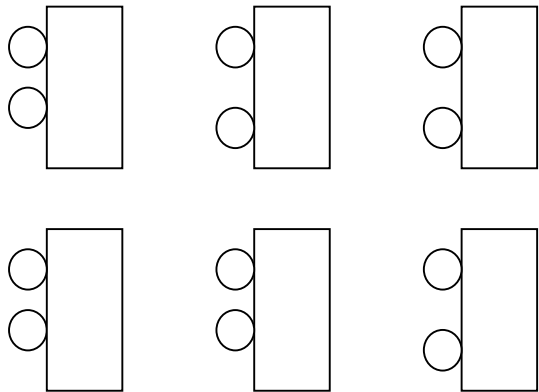
Equipment Charges: The Seafront has limited equipment please discuss your requirements.

Room set-ups



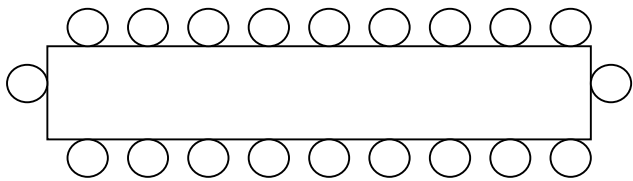
U-shape

Maximum capacity: 25



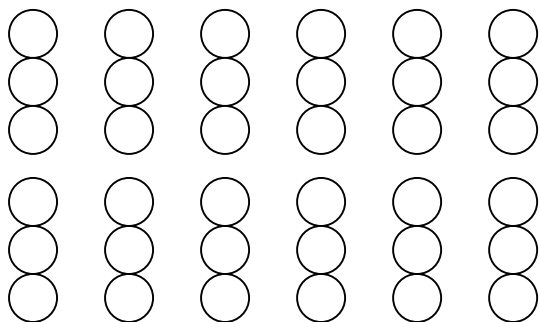
Classroom style

Maximum capacity: 16



Boardroom style

Maximum capacity: 18



Theatre style

Maximum capacity: 35

Morning & Afternoon tea breaks

1. Continuous

\$12.00pp

Freshly brewed coffee & selection of fine teas

Homemade cookies for morning & afternoon tea additional \$6.00pp

2. Sorrento's

\$14.00pp

Freshly brewed coffee & selection of fine teas with a selection of muffins and Danishes

Themed breaks

Devonshire tea

\$15.00pp

Warm scones with selection of jams & whipped cream

Freshly brewed coffee & selection of fine teas

Health break

\$16.00pp

Seasonal fruit salad with KI honey yoghurt

Sushi selection

Selection of fruit juices & mineral water

Freshly brewed coffee & selection of fine teas

Chocolate chocolate

\$17.50pp

Double chocolate cake, chocolate muffins, Tim Tams & chocolate croissants

Freshly brewed coffee & selection of fine teas

Working and hamper lunches

Option 1

\$16.50pp

Platters of cold meats & salads
Bread
Fresh seasonal fruit platter with KI yoghurt
Water & juice
Freshly brewed coffee & tea

Option 2

\$22.50pp

Platters of cold meats & salads
Potato salad with housemade dressing
Bread
Fresh seasonal fruit platter with KI yoghurt
Cheese platter
Rain water & orange juice
Freshly brewed coffee & tea

Option 3

\$26.50pp

Antipasto platter with a selection of cured meats & pickled vegetables
Platters of cold meats & salads
Selection of salads
Bread
Cheese platter
Water & juice
Freshly brewed coffee & tea

Option 4 \$36.50pp

Selection of cold KI seafood, including prawns, oysters & smoked salmon
Greek salad with Ki fetta
Potato salad with housemade dressing
Bread
Cheese platter
Water & juice
Freshly brewed coffee & tea

The Great Aussie BBQ

Prawn skewers
Beef kebabs marinated in red wine & oregano
Chicken in lemon, olive oil & garlic
Lamb loin chops
Gourmet sausages

Potato salad with bacon & spring onion
Sorrento's greek salad with KI Island Pure fetta

Crusty bread

KI cheeses, dried fruit & crackers

Pricing

Minimum 20 people- \$35.00pp
served in the poolside bar or outside (weather permitting)

Optional upgrades

Local Redbank oysters (Seasonal – 2 each) \$ 5.00pp
King George whiting fillets \$14.00pp
Seasonal fruit platter \$ 5.50pp

Menu Options ~ traditional sit down dinner

Entrées

Housemade fried marron with ponzu

Chestnut & vegetable gaw gee

Red roasted chicken salad

Main courses

Beef sirloin with mascarpone mash, roasted beets and panchetta

Chermoula whiting with celeriac and capsicum puree

Turkey cordon bleu with mushroom risotto and tomato bernaise

Local haloumi and vegetable tart

Desserts

Chocolate espresso tart

Hazelnut and coffee mousse with chocolate biscotti

Or your cake plated & served

Pricing

For a completely set menu....

2 courses Entrée & Main	\$45.00pp
2 courses Main & Dessert	\$45.00pp
3 courses Entrée, Main & Dessert	\$50.00pp

Menu options – cocktail stand-up style

Cold

Oysters natural with avocado, smoked salom and caviar
Vegetable sushi rolls
Sugar cured beef and witlof cups
Smoked salom nori rolls
Seared scallops on carrot fritters
Mini toast with KI chicken pate and fresh herbs
Speck and tomato brushetta

Hot

Dukhka rolled tender loin
Lamb fillet on carrot fritters with chimmichurri
Fish goujon with lime aioli
Marron gow gee with ponzu
Prawn toast with chilli jam
Turkey koftas with mint labna
Scallops with herb salsa

Dessert

Bombolini with chocolate sauce
Profiteroles
Baby meringue sandwiches
Mini lemon meringue tarts

Pricing

3 cold, 3 hot items & 2 desserts	\$35.00pp
5 cold, 5 hot items & 3 desserts	\$50.00pp
Pre-dinner canapés (chef's selection of 2 items)	\$7.50pp

Beverage Packages

Bronze beverage package

West end draught, Victoria Bitter & Hahn Light
False Cape Cab/Merlot & Sav Blanc
Dunes Hightide Sparkling white
Orange juice & soft drinks

Silver beverage package

Coopers Pale Ale, James Boags, Pure Blonde & Hahn Light
Brown Bros Pinot Chardonnay, Seaview Sparkling Red
Twin Island Sav Blanc, Wirra Wirra Church Block Blend
Orange juice & soft drinks

Pricing

Time period	Bronze	Silver
2 hours	\$37.00pp	\$44.00pp
3 hours	\$53.00pp	\$66.00pp
4 hours	\$68.00pp	\$85.00pp

Please note:

We are obliged to point out that under the liquor act, alcohol cannot be served to underage or intoxicated persons and, notwithstanding that you may select a beverage package over a number of hours, we will not be able to continue to serve persons who in OUR opinion are intoxicated. Proof of age will be required and all guests should be advised.