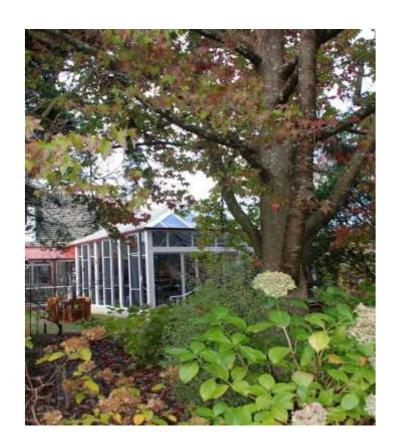


Conservatory Booklet



2019



9025 Bass Highway Latrobe Tasmania 7307 Phone: (03) 6426 2958 Fax: (03) 6426 2351

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Conservatory Information

The House of Anvers can cater for many different private functions to suit your needs and budget.

We specialise in corporate meetings, product launches and training days, and provide the latest technological equipment, all in a private and stylish room. These facilities are also available for small weddings.

Our in-house catering is provided by fully qualified staff, using the finest in Tasmanian ingredients, which completes the experience, leaving a lasting imprint on your guests' minds.

Your personal Events Manager will look after all your needs.

Facilities include:

Seating 60 maximum for sit down training room setting (tables on side walls only)

50 maximum for table service setting (individual tables)

40 maximum for two long tables

50 inch fold down flat LCD screen and television

This can be used for PowerPoint presentations (corporate, weddings, product launches etc) and televised events (AFL, Melbourne Cup, The Olympics etc)

Premium sound system

Plug-in station

Allowing your laptop to be connected into the audio-visual setup from anywhere in the room to make your presentations.

14 power points

For any additional equipment

WI-FI and hard wire connectivity

Please advise if you require when booking

A lectern with shelf and laptop stand

Laptop can be connected to audio visual setup

Climate controlled room

Climate controlled for your comfort with a reverse cycle air conditioner.

Information continued...

Day time Function Room hire From 8am - 5pm Monday to Friday (N/A Weekends and public holidays)

No room hire fees applicable Room not for hire without in-house catering Minimum of 10 people

Evening Function Room hire From 6pm - 11pm Monday to Sunday

PRIVATE FUNCTIONS \$45 / hour, minimum of 3 hour booking Room not for hire without in-house catering Minimum of 30 - Maximum of 50 people

A \$100 non-refundable deposit is required to confirm booking 14 days prior to date of event.

For smaller groups and meetings, please leave your details with a staff member and the Events/Function Manager will be in contact with you.

Please Note: we do not host evening functions on Public Holidays, Christmas Eve, New Year's Eve or over the Easter break (from the Thursday evening to Monday evening).



<u>CATERING OPTIONS</u>

Minimum numbers apply - must be pre-booked in advance

GUIDED TOURS:

 $Available\ Monday\ to\ Friday\ between\ 9am-4pm$

N/A Public holidays and Weekends A personal guided tour of the factory and museum with two handmade chocolates

Minimum 12 people

\$7.00pp

Or

Whilst on your guided tour you will receive a take-away hot chocolate and two handmade chocolates.

\$11.00pp

Minimum 12 people

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BREAKFAST:

Available between 8am – 12 noon

An array of croissants, mini salmon baguettes and mini bacon & egg pastries placed on the table with a selection of Tasmanian cheeses, fruit and conserves, and our own chocolate and hazelnut spread. The price also includes orange juice and a hot drink per person. \$27.60 pp

Minimum 20 people

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MORNING & AFTERNOON TEA OPTIONS:

Enjoy a hot chocolate with three handmade chocolates

\$9.00 pp Minimum 12 people

Or

A selection of alternately served desserts with a hot chocolate and two handmade chocolates

\$17.85 pp

Minimum 12 people



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HIGH TEA

A sweet and savoury selection including 8 chocolates, 8 mini desserts, cut sandwiches & hot finger food x 12 pieces. (Drinks not included).

\$40.00 per High Tea (Serves 2 people) Minimum 12 High Teas



LUNCH OPTIONS:

SET COLD LUNCH

A selection of sandwiches, mini salmon baguettes and cheeses set out across the table for guests to help themselves to, a hot/cold drink of their choice and two handmade chocolates

\$28.00pp Minimum 20 people

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SANDWICH AND CAKE

A selection of sandwiches, set out across the table for guests to help themselves to, followed by an alternate drop slice of cake with a hot/cold drink of their choice and two handmade chocolates

\$25.00pp Minimum 20 people

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TASMANIAN FARE BUFFET

A grand showcase of fresh Tasmanian small goods, cheeses, smoked salmon and artisan breads, condiments and fresh salads. Price includes a hot drink and finished with a selection of chocolates.

\$30.00pp

Minimum 20 people

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SET HOT LUNCH

A choice of Cradle Coast pie or Seasonal menu item, with hot or cold drink of their choice (non-alcoholic) with two handmade chocolates. \$33.40pp

Minimum 20 people

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Note: A slice of cake can be added to any lunch package, for an additional \$7.00 per person. Please talk to your event manager about this option

EVENING 3 COURSE MEAL

Consists of a set entrée, main and dessert with a hot drink of their choice and finished with chocolates.

Menu available on request Minimum 30 people



Any additional consumables are charged as per a la carte menu, or talk to your Event Manager.

Beer, wine and soft drinks can be supplied as per our menu. Our licence does not allow for B.Y.O. For specific beverage requests, your Event Manager can source and supply, at reasonable prices.

Our award winning pastry chefs can make your unique special occasion cake. For standard birthday, engagement, christening etc cakes please ask for our Whole Cake Price List.

For larger grand wedding cakes, special request cakes and/or other elaborate events, please talk to your Event Manager.

For further information or to make a booking, please contact:

Events Manager

Ph: (03) 6426 2958

Fax: (03) 6426 2351

Email: info@anvers.net.au

Web: <u>www.anvers-chocolate.com.au</u>