

Thank you for considering the

Hilton Motel Port Lincoln

A little more about us:

The Hilton Motel is a leading conference venue in Port Lincoln

Set on the shores of Boston Bay, with deluxe accommodation and modern facilities. Our Conference room, Restaurant and Terraces, with beautiful ocean views, offer a unique blend of hospitality, fine food and Wine.

This Conference kit includes floor plan, equipment and menus, all complimented by our friendly staff, only too happy to cater for any special requirements. Please keep in mind this is a guide and we would be delighted to tailor a package to your needs.

The Hilton Motel is committed to ensuring your conference/function is a great success



Best Regards

*Nicole Tape
Functions Co-ordinator*

Conference at the Hilton Motel Port Lincoln

- **Conferences**
- **Seminars**
- **Business Functions**
- **Data Projector**
- **Deluxe Accommodation**
- **Ala Carte Dining**

Conference Room Hire Fees

Room Only

\$150.00 Day \$110.00 Half Day/Evening

Room with Screen, Whiteboard, TV/Video & Flip Chart

\$180.00 Day \$150.00 Half Day/Evening

Room with Acer data Projector, Overhead, Screen, Whiteboard, TV/Video & Flip Chart

\$280.00 Day \$190.00 Half Day/Evening

- Photocopying
- Faxing
- Email

Price on application

Conference Catering Breakfast

Continental \$12.00

Includes your choice of cereal, fruit, toast with a variety of spreads, tea, coffee and juice- orange, pineapple or Tomato

Cooked Breakfast \$18.00

Includes all of the above plus your choice of the following:
Eggs- Poached, scrambled or fried,
Bacon,sausages,tomato

Morning and Afternoon Teas

Continuos Tea and Coffee	\$3.00 per person
Morning Tea Biscuits and Cake	\$5.00 per person
Afternoon Tea Biscuits and Cake	\$5.00 per person
Both Morning & Afternoon Tea	\$9.00 per person

Working Lunches

All Lunches are served on the restaurant, priced as follows

Sandwiches, tea, coffee	\$9.00 per person
Light Finger food lunch	\$15.00 per person
Includes sandwiches, Cocktail pies, Pasties, sausage rolls & fresh fruit basket 1 jug of soft drink, 1 jug of orange juice, tea, coffee	
Finger food Lunch	\$18.00 per person
Includes all of the above plus a chicken platter	
Extra Jugs of Orange Juice	\$15.00 each
Extra Jugs of Soft Drink	\$12.50 each
All other drinks at regular bar prices	



FUNCTION MENU

MENU OPTION

SOUP

POTATO, LEEK AND BACON
HOMESTYLE PUMPKIN AND BASIL
ROASTED CAPSICUM AND SWEET POTATO
SPRING VEGETABLES AND HERB
CHUNKY CHICKEN AND VEGETABLE

ENTRÉE

WARM CHICKEN AND MANGO SALAD
SEAFOOD COCKTAILS WITH TANGY SEAFOOD SAUCE
CHICKEN SATAYS SERVED ON JASMINE RICE
CRUMBED CAMEMBERT WITH BACON AND CRANBERRY SAUCE
SEAFOOD SELECTION COOKED IN THE CHEF'S MORNAY SAUCE SERVED ON JASMINE RICE
PUMPKIN, FETA AND SPINACH PARCELS WITH CHERRY TOMATOES AND HERB SALSA
MOROCCAN LAMB SALAD WITH CORRIANDER YOGURT

MAINS

ROAST SIRLOIN OF BEEF AND BAKED POTATO WITH A SHIRAZ GLAZE
MOROCCAN LAMB SALAD WITH CORRIANDER YOGURT
PAN-FRIED CHICKEN BREAST STUFFED WITH CAMEMBERT AND SUNDRIED TOMATOES
WITH WINE AND CREAM SAUCE
BAKED BARRAMUNDI FILLET WITH HERB AND CHEESE CRUST
CHAR-GRILLED CHICKEN BREAST MARINATED IN HONEY AND MUSTARD WITH BEAR-
NAISE SAUCE
ROASTED PORK FILLET WITH BRANDY GLAZE AND APPLE SAUCE

DESSERT

CHOCOLATE MUD CAKE WITH CONTREAU CREAM
FRESH FRUIT SALAD WITH CREAM AND ICECREAM
VANILLA ICECREAM SUNDAE WITH HOT BUTTERSCOTCH SAUCE AND CRUSHED NUTS
PEACAN PIE WITH CURRENT AND ORANGE DRESSING AND WHIPPED CREAM
CHOCOLATE AND PEPPERMINT LIQUIOR MOUSSE

COST per person

1x Entrée, 1 Main, 1x Dessert	= \$28.00
1x Entrée, 2x Mains, 1x Dessert	= \$31.00
1x Entrée, 2x Mains, 2x Desserts	= \$33.00
2x Entrees, 2x Mains, 2x Desserts	= \$35.00
2x Entrees, 2x Mains OR 2x Mains, 2x Desserts	= \$28.00

Tea and Coffee served with all menus

Autumn and Winter—Vegetables will be served with Main Courses

Spring and Summer—Salads will be served Main Courses