
Canberra
Southern
Cross Club
CONFERENCES
CANBERRA SOUTHERN CROSS CLUB
02 6283 7265 · 02 6283 7268 · events@cscc.com.au

Welcome to the Canberra Southern Cross Club

Thank you for considering the Canberra Southern Cross Club for your next event. With venues conveniently located across Canberra, we have a range of great function rooms to select from. Whether you are planning a small meeting or a large conference of forum, we have a great range of options.

At Woden, our Corinna Ballroom caters for up to 500 people for a cabaret style function, and 1,000 for a theatre event, or choose our Private Dining Room for a more intimate gathering.

The Brindabella Room at our Tuggeranong venue caters for up to 80 guests for a cabaret style and includes an outdoor balcony area, perfect for post event canapes and drinks.

At Jamison, our Catchpole Room offers a unique split-level design and full-length windows.

You'll be impressed with our highly qualified and dedicated team, with over forty years' experience in helping clients plan and deliver successful conferences and events.

Our award-winning chefs have developed a variety of affordable conference packages for you to choose from, or if you prefer, we can work with you to tailor a menu to reflect your specific event requirements.

All our venues have free parking and are conveniently located close to public transport, which makes attending your event that little bit easier for your guests.

Please come in and talk with us about how we can make your next event a success.

We look forward to hearing from you.

Contact

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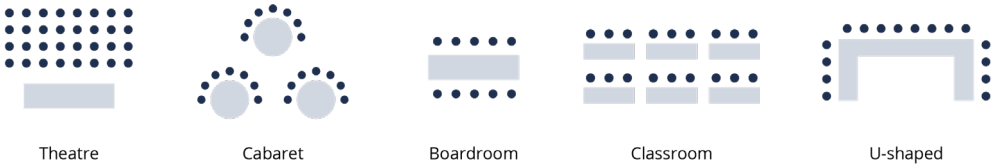
Function Rooms



Room	Theatre	Cabaret	Boardroom	Classroom	U-Shaped
Woden					
The Corinna Ballroom	800	560	-	-	-
Corinna Room 1	550	260	-	250	80
Corinna Room 2	300	120	60	160	70
Corinna Room 3	70	40	30	54	30
Corinna Room 4	35	-	16	24	12
The Top of the Cross	400	160	-	-	-
The Orion Room	120	70	30	54	32
The Private Dining Room	50	40	20	40	30
The Boardroom	-	-	20	-	-
Tuggeranong					
The Brindabella Room	120	80	36	-	30
Jamison					
The Catchpole Room	90	-	28	-	28
The Jamison Boardroom	-	-	16	-	-

*Our function rooms require a catering spend per person, based on a minimum of 30 guests. A surcharge will apply for groups with less than 30 attending. Please speak to our team for more details.

Please note a 10% surcharge applies on Sundays and Public Holidays.
The Club opens at 9am, access prior to 9am will incur a $50 per hour surcharge.

Visit www.cscc.com.au/conference to view our rooms.

Audio Visual

The audio visual equipment and lighting in our function rooms are managed by Elite Event Technology. Please contact Mr Neil Whiteley to discuss your requirements and he will provide you with a detailed quote:

- Neil@eetechnology.com.au
- 02 6260 2311

AV costs associated with Elite Event Technology are applied to your total event cost.





Conference Packages

Half Day Package

$57 per person

Lunch with your choice of morning or afternoon tea.

Full Day Package

$67 per person

Morning tea, lunch and afternoon tea.

Complimentary

All conference packages include:

- Freshly brewed Vittoria coffee and a selection of teas on arrival and throughout the conference.
- Chilled water and mints on the tables.
- Complimentary parking (subject to availability).

Morning / Afternoon Tea Break

Select any two items per service

- Assorted biscuits *(V) (GF on request for additional $2 per biscuit)*
- Assorted Danish pastries *(V)*
- Assorted flavoured yoghurt tubs *(V, GF)*
- Assorted mini quiches, tomato chutney *(VO)*
- Blueberry friands *(GF)*
- Caramel slice *(GFO)*
- Double smoked ham and cheese croissant *(VO)*
- Freshly baked scones with strawberry jam and crème Chantilly *(V)*
- Granola, berries, yoghurt and coconut jar *(V)*
- Mini lemon tartlets *(V)*
- Sausage rolls with tomato sauce
- Spinach and cheese pastizzi with tomato relish *(V)*

V | Vegetarian VE | Vegan GF | Gluten Free
NF | Nut Free DF | Dairy Free O | Optional



Lunch

Sandwiches

Select three options:

- Classic triangle sandwiches with three fillings
  - Egg, salad and mayonnaise on classic white bread *(V)*
  - Ham and cheese on classic white bread with rocket
  - Tuna, dill and mayonnaise on brown bread
- Chicken wrap, avocado, shredded cheddar, carrot, lettuce and ranch dressing
- Grilled eggplant and sweet potato with cheddar, rocket and aioli in ciabatta *(V)*
- Roast chicken, mayonnaise and mesculin leaves in baguette
- Roast pumpkin with feta and rocket in Turkish bread *(V)*
- Smoked salmon, dill, cream cheese, capers and baby spinach in Turkish bread *(A)*
- Smoked turkey wrap, creamy avocado, pickles and aioli with mixed leaves

Served with

- Chef's selection of two salads
- Seasonal sliced fruit platter *(V, VE, GF, DF, NF)*
- Chilled fruit juice

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Seafood origin:
A | Australian I | Imported M | Mixed

Conference Package
Additions

Barista Add-On

Add theatre to your breaks by offering a combination of expertly made barista espresso coffee.

- Full day barista (8am–5pm) **$600**
- Half day barista (4hrs) **$400**
- On consumption, price per coffee
  - Large coffee **$5.50**
  - Mug coffee **$6.50**

Additional Catering

Only available in addition to our conference packages

price per person

- Assorted biscuits *(V)* **$6.00**
  (GF option $2.00 extra per biscuit)
- Assorted Danish pastries *(V)* **$8.00**
- Bacon and egg roll **$13.00**
  free-range fried egg, slow-roasted onion marmalade and smoky tomato chutney in a milk bun
- Double-smoked ham and cheese croissants *(VO)* **$8.00**
- Mini lemon tartlets *(V)* **$7.00**
- Seasonal sliced fruits **$7.50**
  (V, VE, GF, NF, DF)
- Post event canapés **$14.00**
  Chef's selection of 3 canapés per person

Additional Beverages

price per person

- Freshly brewed Vittoria coffee and selection of tea
  - Per break **$6.00**
  - All day **$11.00**
- Assorted premium chilled juices **$5.00**

Hot Dishes

Only available in addition to our conference packages

price per person

- Beef stroganoff with jasmine rice *(GF)* **$19**
- Chicken a' la King, mushrooms and capsicums in a creamy sauce, with steamed rice *(GF)* **$19**
- Roast pumpkin and sundried tomato pasta bake with a three-cheese crust *(V)* **$18**
- Vegetable tikka masala with rice *(V)* **$18**
- Soup of the day with bread roll *(V)* **$11**

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Breakfast Menu

Continental Breakfast Buffet Style

$27 per person

minimum 50 people

Menu

- Assortment of freshly baked breakfast pastries *(V)*
- Fresh seasonal sliced fruit platter *(GF)*
- Granola, berry and yoghurt *(V)*
- Selection of orange, pineapple and apple juice
- Freshly brewed Vittoria coffee and selection of tea

Buffet Breakfast

$41 per person

minimum 50 people

Cold

- Charcuterie platter
- Fresh seasonal sliced fruit platter *(V, VE, GF, DF, NF)*
- Granola, berries and yoghurt *(V)*

Bakery

- Bakery basket with assorted Danish pastries, croissants, muffins and bread served with jam, butter and preserves *(V)*

Hot

- Bacon rashers
- Chipolata sausages *(GF)*
- Free range scrambled eggs *(V)*
- Hash brown *(V)*
- Herb roasted tomatoes *(V)*
- Sautéed mushrooms *(V)*

Served with

- Your selection of three juices, choose from orange, pineapple, apple and cranberry
- Freshly brewed Vittoria coffee and selection of tea

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Plated Breakfast

$41 per person

minimum 50 people

Cold items set on table

- Assortment of freshly baked breakfast pastries *(V)*
- Fresh seasonal sliced fruit platter *(V, VE, GF, DF, NF)*

Plated Selection

Please select one dish.

- Belgian waffle - golden waffle served warm topped with berries, whipped cream, raspberry sauce and honey *(V)*
- Eggs Florentine - boiled eggs, sautéed spinach, roast tomato, hollandaise sauce, sourdough toast *(V)*
- Free range scrambled eggs, field mushroom and roast tomato, sourdough toast *(V)*
- Mediterranean bowl - grilled halloumi, cauliflower, zucchini, eggplant, hummus, labneh, chickpeas and a free-range poached egg with fresh herbs *(V, GF, DFO)*
- Shakshuka Moroccan style baked eggs, bacon and chipolata sausage, sourdough toast

Served with

- Your selection of three juices, choose from orange, pineapple, apple and cranberry
- Freshly brewed Vittoria coffee and selection of tea

V | Vegetarian VE | Vegan GF | Gluten Free
NF | Nut Free DF | Dairy Free O | Optional