



CONFERENCE & EVENTS PACK



**BAYSIDE
GEELONG**

HOTEL & APARTMENTS

Contents



13-15 The Esplanade, Geelong. 3220

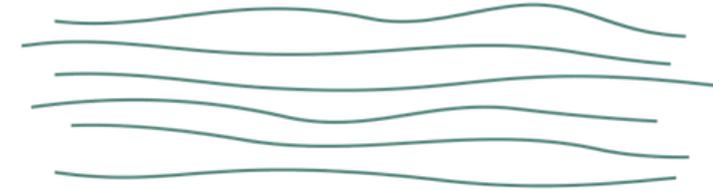
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Welcome



Discover the perfect venue for your next conference or event at Bayside Geelong Hotel & Apartments. Our hotel offers a unique blend of modern elegance, exceptional service, and convenient amenities to ensure your conference or event is both memorable and successful.

Versatile Conference Rooms

Our venue boasts seven versatile conference and events rooms, each designed to accommodate a variety of event formats, from intimate meetings to large-scale seminars. Each room is equipped with state-of-the-art audio-visual technology, high-speed internet, and comfortable seating arrangements to create a productive environment for your guests.

Food and Beverage

We understand that great food and beverages are essential for a successful conference or event. Our catering team offers a range of delicious options, from gourmet coffee breaks and working lunches to elegant dinners and cocktail receptions. We use the freshest local ingredients to craft menus that can be tailored to meet your specific needs and preferences.

Exceptional Accommodation

After a day of meetings and networking, your guests can unwind in one of our elegant accommodations. We offer a variety of accommodation rooms and apartments, all designed with comfort and convenience in mind.



Accommodation

Experience comfort and convenience at Bayside Geelong Hotel & Apartments, the perfect destination for business and leisure travelers. Our thoughtfully designed accommodations offer a relaxing retreat just minutes from Geelong's stunning waterfront, city centre, and cultural attractions.

Our Accommodation Rooms & Apartments

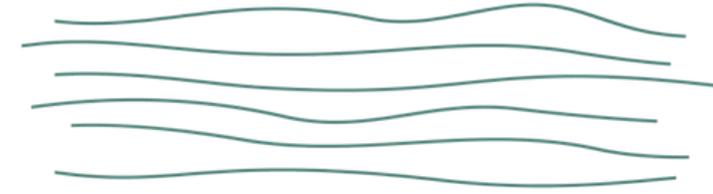
- Modern Guest Rooms: Stylishly furnished with plush bedding, complimentary Wi-Fi, and all the essentials for a comfortable stay.
- Spacious Apartments: Ideal for families or extended stays, featuring fully equipped kitchens, separate living areas, and laundry facilities.
- Accessible Options: Designed for ease and comfort, with accessible features to suit individual needs.

On-Site Amenities

- Secure Underground Parking: Including EV charging stations, making travel hassle-free.
- Dining at Franca's: Indulge in delicious meals at our on-site restaurant, Franca's, where contemporary flavors and fresh local ingredients come together to create unforgettable culinary experiences.
- Fitness & Relaxation: Stay active at our state-of-the-art gym or unwind in the indoor pool and sauna.
- Business-Friendly Features: Flexible workspaces and easy access to conference facilities.

Prime Location

Located close to Geelong's vibrant waterfront, city centre, local beaches, and iconic attractions, Bayside Geelong Hotel & Apartments is your gateway to exploring the city and beyond.



Franca's Restaurant & Bar



Franca's is an Italian-inspired restaurant, thoughtfully created as a tribute to our founder, Francesca. Guided by her passion for food, family, and connection, Franca's brings a fresh perspective to timeless traditions.

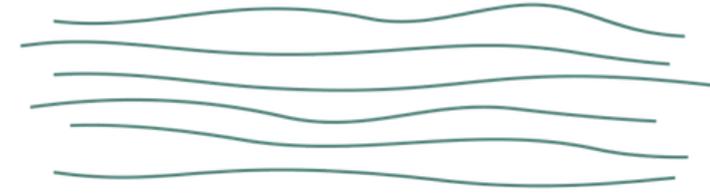
Guiding the culinary direction of the kitchen is Executive Chef John Hornsey, whose approach blends refined technique with a deep respect for simplicity. With a background in both contemporary dining and traditional European kitchens, John leads a menu that's driven by seasonal produce, handmade pasta, and thoughtfully selected wines all crafted to highlight the best of the region.

Our team brings together experience from modern kitchens and traditional Italian homes, united by a passion for cooking that connects people.

From the soft terracotta tones to the relaxed, welcoming layout, every detail at Franca's is designed to make you feel at home, comfortable, connected and never in a rush. Whether you're here for a quick bite, a quiet dinner, or a celebration with family and friends, you're always welcome at our table.



Conference & Events



Our dedicated conference floor offers the perfect blend of functionality and sophistication, tailored to meet the diverse needs of modern event planning. Our commitment to exceptional service, modern facilities, and attention to detail sets us apart as a leading choice for conferences and events.

Conference and Event Spaces

Our versatile conference and event spaces are designed to accommodate a variety of occasions, from corporate meetings and seminars to weddings, celebrations, and social gatherings. Featuring state-of-the-art audio-visual technology, adaptable room layouts, and seamless connectivity, we ensure that every event hosted with us is a resounding success.

Capacity and Configuration

Our facilities can cater to both intimate gatherings and larger events. With seven spaces available, we can accommodate groups ranging from small boardroom meetings of 6 to large conferences and receptions of up to 200 attendees. Our expert team works closely with you to tailor the setup and ensure your event is executed flawlessly.

Food & Beverage

Memorable conferences and events go beyond great content—they're elevated by exceptional food and service. Our thoughtfully crafted menus, featuring fresh, locally sourced ingredients, are designed to enhance the atmosphere and leave a lasting impression. We proudly accommodate all dietary needs, ensuring every guest feels welcomed, considered, and cared for.

Discover & Inspire



This versatile flexible conference room offering an abundance of natural light is designed to adapt seamlessly to a variety of conference and event needs.

Equipped with a retractable wall, this space can easily transition from an intimate brainstorming session to a large-scale presentation or workshop.

Offering a seating capacity of 156 delegates theatre style or can be split into two separate rooms with a capacity of 70 delegates theatre style each room.

Room/Space	Area M2	Theatre	Banquet	U-Shape	Cabaret	Cocktail
Discover/Inspire	151	156	128	41	100	200
Discover	66	78	64	20	48	100
Inspire	66	78	64	20	48	100

Innovators, Strategist & Creators



Perfect for conferences, meetings, breakout groups or smaller banquet events, this room offers an abundance of natural light.

Offering a seating capacity of 78 delegates theatre style or this space has the flexibility to be split into three separate rooms with a capacity of 26 delegates theatre style each room.

Room/Space	Area M2	Boardroom	Theatre	Banquet	U-Shape	Cabaret	Cocktail
Innovators / Strategist / Creators	67.5		78	64	20	48	100
Innovators / Strategist	45	16	52	48	14	36	80
Innovators	21.5	8	26	24	8	18	35
Strategist	21.5	8	26	24	8	18	35
Creators	21.5	8	26	24	8	18	35

Collaboration & Connection



The Collaboration Room and Connection Room are thoughtfully designed to inspire productivity, foster meaningful interactions, and drive impactful results.

With a focus on open communication and collaborative problem-solving, these spaces enable ideas to flow freely, creating an environment that enhances synergy and engagement.

Ideal for smaller meetings or breakout sessions, they accommodate groups ranging from 6 to 26 delegates in a professional yet inviting atmosphere, ensuring a seamless and productive experience for your team.

Room/Space	Area M2	Boardroom	Theatre
Connection	18	6	20
Collaboration	24	8	26



Day Delegate Package

Minimum 15 attendees

\$95 per person Full Day Package

\$85 per person Half Day Package

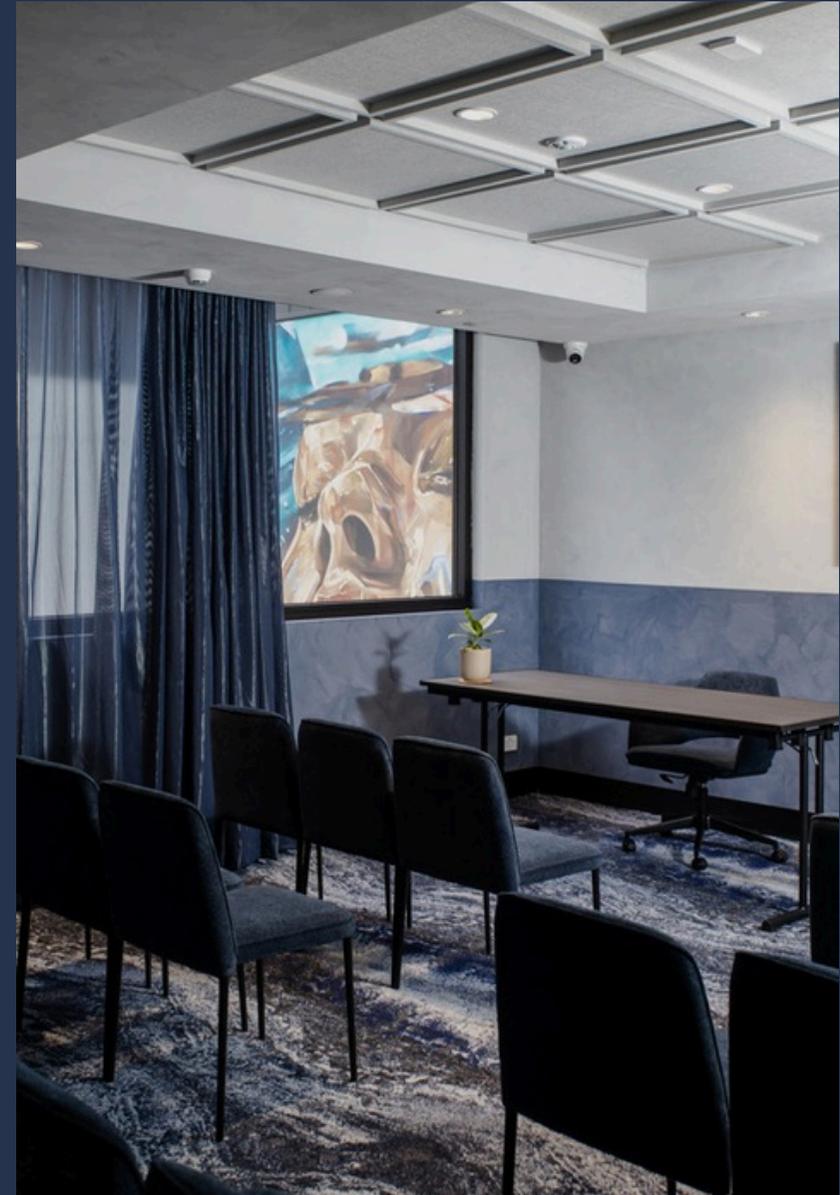
- Includes choice of either Morning tea or Afternoon Tea

Our Day Delegate Package is designed to provide everything you need for a successful event, offering convenience and value in one comprehensive package. Ideal for meetings, conferences, and training sessions, it includes:

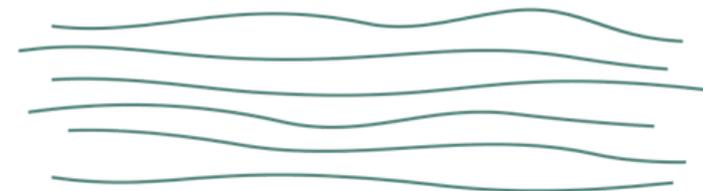
- Venue Hire: Full-day access to your chosen conference room*
- Welcome barista-made coffee
- Morning Tea: Freshly brewed coffee, tea, and a selection of light snacks
- Lunch: A delicious working lunch option
- Afternoon Tea: Freshly brewed coffee, tea, and a selection of light snacks
- AV Equipment: TV screen, and audio equipment
- Stationery: Notepads, pens, whiteboard and flip chart
- Wi-Fi: High-speed internet access throughout the day
- Refreshments: Water and mints throughout the day
- Event Support: On-site coordinator to assist with any needs.

We are happy to accommodate any dietary requirements or preferences. Please notify us in advance of your event, and we will ensure that suitable options are available for all guests.

*All package prices are based on a minimum daily spend. If the specified minimum spend in your tailored proposal is not met, a daily room hire fee will be applicable.



Morning & Afternoon Tea



Morning Tea

- **Seasonal fruit platter**- to include but not limited to melon, citrus & stone fruit varieties (GFO)

(Choose 3 items)

Savory

- **Breakfast slider bun** - toasted buttermilk bun, chargrilled pancetta, parmigiano reggiano, scrambled egg (GFO)
- **Zeally Bay sourdough bruschetta**- smashed avocado, sliced baby heirloom tomatoes, ricotta salata (GFO, PBO)
- **Taleggio, chive & caramelised onion panettone** - with prosciutto cream cheese
- **48-hour sourdough pizza scroll** -tomato, mozzarella & oregano (PBO)

Sweet

- **Orange puff pastry galette**- cinnamon mascarpone
- **Raspberry, zested lemon & ricotta muffin**
- **Banana bread** - cornetti creme & strawberries
- **Wattleseed scone**- with bayside berry jam & whipped vanilla cream

Refreshments

- Coffee, a assortment of teas, & juices

Afternoon Tea

(Choose 2 items)

- Meyer lemon, ricotta & Biscoff slice
- Lady's Kiss, hazelnut biscotti & nutella ganache (N)
- Cuccidati Italian fig roll
- Pistachio, apricot & cranberry torrone (N)
- Chocolate chip & flake salt cookie

Premium Additions

All day barista coffee: \$5pp

Decaf & alternative milks also available

House smoothie: \$5pp

A refreshing blend of mango, banana, peach & whole milk (PBO, GFO)

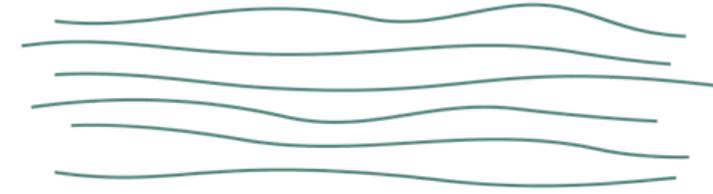
Cheese platter: \$10 pp

Victorian cheese selection platter, house chutney, quince, house baked cheese biscuits, lavosh crackers, apple & quince (GFO)

A = Sourced from Australian waters , GFO = Gluten free option , PB = Plant based , PBO = Plant based option, N = Nuts

Working Lunch

\$48 per person



Breads (Choose 2 options)

- **Roast free range chicken sandwich point** - parsley, lemon & mayonnaise
- **Western Plains leg ham roll** - tomato, Lebanese cucumber, Provolone cheese, grain mustard & house relish
- **Free range egg sandwich point**- spring onion & chive mayonnaise, grain bread
- **New England prawn roll** - prawn cutlet, Meyer lemon aioli, parsley, celery & cucumber (A)
- **Carolina fried chicken tender wrap**- sriracha aioli, shredded lettuce & Lebanese cucumber

Hot Bite (Choose 1 option)

- **Pork, fennel seed, apple & thyme sausage roll**- crab apple relish
- **Puff pastry straw**- pea, mint & ricotta salata
- **Macaroni, nduja & scamorza cheese croquette**- basil pesto

Refreshments

- Assortment of soft drinks, sparkling water

Mini Meals (Choose 1 options)

- **Soy braised pork belly** - orange & ginger dressed soba noodles, spring onion, snow peas, bean shoots
- **Madras beef curry**- turmeric, saffron, ginger & black mustard seed steamed jasmine rice, coconut raita (GFO)
- **Slow roast lamb shoulder** - marinated in lemon & oregano, griddled flatbread, tzatziki, lemon dressed zucchini, cucumber & mint salad, Meredith goat's cheese.
- **Chargrilled free range chicken breast salad** - cos lettuce, parsley, focaccia croutes, shaved pecorino & anchovy dressing (GFO)
- **Pumpkin gnocchi & portobello mushroom ragù** - crisp Tuscan cabbage & olive oil, caper & cider vinegar dressing (PBO)
- **Pan seared Spanish mackerel** - orecchiette pasta & puttanesca sauce (A)

Cake or Tart (Choose 1 option)

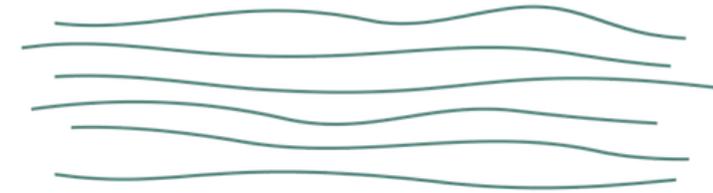
- **Chocolate torte slice**- orange zest, cinnamon mascarpone (GFO, N)
- **Neapolitan slice** - tri coloured sponge, season's jam, vanilla crème, milk chocolate ganache
- **Polenta, lemon & blueberry cake**- lemon & poppyseed icing

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Boardroom Package

Up to 15 attendees

\$95 per person



Arrival

- Barista coffee

Morning Tea

- **Seasonal fruit platter**- to include but not limited to melon, citrus & stone fruit varieties (GFO)
- **Zeally Bay sourdough bruschetta**- smashed avocado, sliced baby heirloom tomatoes, ricotta salata (PBO)
- **Bacon and Egg Ciabatta Roll**- Grilled short cut bacon, fried egg, Provolone cheese, tomato relish
- **Maritozzo**- vanilla cream & strawberry
- **Refreshments** - Coffee, Tea, Juice

Lunch

- **Margherita Pizza** - Tomato, mozzarella, basil, olive oil
- **Spaghetti Aglio**- Garlic, parsley, lemon zest, olive oil
- **Pollo alla Milanese**- Crumbed free-range chicken breast, burnt butter, capers, sage, lemon
- **Skin-on Fries**- House seasoning, roasted garlic aioli (PBO, GFO)
- **Treviso Salad** - Butter lettuce, balsamic & olive oil dressing (PB, GFO)
- **Gelato of the day**
- **Refreshments** - Soft drink

Afternoon Tea

- **Meyer lemon, ricotta & Biscoff slice**
- **Lady's Kiss**- Hazelnut biscotti, Gianduja - think Nutella

Our Board Package is designed to provide everything you need for a successful event, offering convenience and value in one comprehensive package. Ideal for meetings, conferences, and training sessions, it includes:

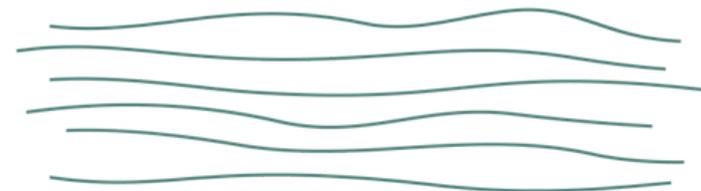
- Venue Hire: Full-day access to your chosen conference room*
- Welcome barista-made coffee
- Morning Tea: Freshly brewed coffee, tea, and a selection of light snacks
- Lunch: A delicious working lunch option
- Afternoon Tea: Freshly brewed coffee, tea, and a selection of light snacks
- AV Equipment: TV screen, and audio equipment
- Stationery: Notepads, pens, whiteboard and flip chart
- Wi-Fi: High-speed internet access throughout the day
- Refreshments: Water and mints throughout the day
- Event Support: On-site coordinator to assist with any needs.

* Packages are based on a minimum of 10 attendees. If this minimum is not met, a room hire fee may apply.

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Plated Breakfast

\$38 per person



On Arrival (Choose 1 cereal, milk or pastry)

- **House smoothie** – a refreshing blend of mango, banana, peach & whole milk (PBO, GFO)
- **Hazelnut & cranberry granola cup** – Greek style yoghurt & seasons fruit compote (PBO)
- **Milo & buttermilk pannacotta**- marinated strawberries, cornflake & puffed rice praline (GFO)
- **House baked cornetto croissant** - season's jam & cultured butter

Plated Breakfast (Alternate Drop)

- **Eggs benedict** – sourdough muffin, leg ham, baby spinach, poached egg & burnt butter hollandaise
- **Bacon & eggs** - toasted Zeally Bay sourdough, chargrilled maple cured bacon, poached egg & sauté rainbow chard (GFO)
- **Smoked salmon & asparagus** - smoked Atlantic salmon, griddled asparagus, scrambled egg, Yarra valley caviar, crème fraiche (GFO)
- **Smashed avocado**- Zeally Bay sourdough bruschetta, poached eggs, olive oil dressed tomatoes, ricotta salata (GFO)
- **Ricotta hot cakes** – Gianduja- Italian hazelnut & chocolate spread, orange compote, mascarpone (N)

Refreshments

- Barista coffee: decaf & alternative milks also available.
- Fine teas
- Juice

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Networking Breakfast

\$32 per person



Arrival (Choose 1 option)

- **House smoothie** – a refreshing blend of mango, banana, peach & whole milk (PBO, GFO)
- **Hazelnut & cranberry granola cup** – Greek style yoghurt & seasons fruit compote (PBO)
- **Milo & buttermilk pannacotta**- marinated strawberries, cornflake & puffed rice praline (GFO)
- **House baked cornetto croissant** - season's jam & cultured butter

(Choose 3 options)

Savory

- **Breakfast slider bun** - toasted buttermilk bun, chargrilled pancetta, parmigiano reggiano, scrambled egg (GFO)
- **Zeally Bay sourdough bruschetta**- smashed avocado, sliced baby heirloom tomatoes, Ricotta Salata (GFO, PBO)
- **Taleggio, chive & caramelised onion panettone** - with prosciutto cream cheese
- **48-hour sourdough pizza scroll** - with tomato, mozzarella & oregano (PBO)

Sweet

- **Orange puff pastry galette**- cinnamon mascarpone
- **Raspberry, zested lemon & ricotta muffin**
- **Banana bread** - Cornetti creme & strawberries
- **Wattleseed scone**- with Bayside berry jam & whipped vanilla cream

Refreshments

- Barista Coffee: Decaf & alternative milks also available.
- Fine Teas
- Juice

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Canapés

1-Hour Package: \$32 per person
Includes a variety of 8 canapés

2-Hour Package: \$48 per person
Includes a variety of 8 canapés & 3 mini meals

3-Hour Package: \$68 per person
Includes a variety of 10 canapés & 4 mini meals & 2 sweet bites

Cold Canapés

- **Salmon rilette** – creme fraiche, crisp soda bread, caviar (A)
- **Gnocco fritto** – prosciutto, parmigiano reggiano
- **Seared yellowfin tuna**- nori seaweed, avocado, furikake, ponzu gel (A, GFO)
- **Steak tartare**- griddled fingerling potato, fried onion, egg yolk (GFO)
- **Flaxseed, chia & pumpkin seed cracker**- poached asparagus, lemon, parsley, ricotta salata (PB, GFO)
- **Hiramasa kingfish ceviche** - Lebanese cucumber, grape, chardonnay vinegar (A, GFO)
- **Tigelle flatbread**- sliced tomato, stracciatella & basil (PBO)

Hot Canapés

- **Chinese eggplant dumpling** - soy, lime & garlic dipping sauce (PB)
- **Suppli al Telefono** - bolognese ragu, carnaroli rice & mozzarella
- **Chickpea panisse** - cashew cheese & celery salt (GFO, PB)
- **Chargrilled tiger prawn skewer** – basil marinade (A, GFO)
- **Panko crumbed pork belly**- apple relish
- **Mushroom ragu & vegan mozzarella panzerotti** (PB)
- **Carolina fried chicken** – sriracha aioli
- **Lamb arrosticini** – rosemary skewer, salmoriglio sauce (GFO)

Premium Additions

Canapes: \$6 per person

Mini Meals: \$10 per person

Sweet Bites: \$8 per person

Mini Meals

- **Charcutrie cone** - prosciutto, bresaola, salami finocchio, “Mother in laws tongue” cracker, Taleggio & stout pickled vegetables (GFO)
- **Pan seared Spanish mackerel**- pumpkin gnocchi, rainbow chard, burnt butter, baby caper & chardonnay vinegar dressing
- **Wagyu beef burger**- buttermilk bun, Provolone cheese, house relish, pickles & grain mustard
- **Basil marinated chicken breast** - oregano & scamorza baked polenta, peperonata, basil pesto (GFO, N)
- **Madras beef curry**- turmeric, saffron, ginger & black mustard seed steamed jasmine rice, coconut raita (GFO)
- **Beer battered King George whiting** - triple cooked potatoes, vinegar salt, sliced lemon, tartare sauce (A, GFO)
- **Slow roasted lamb leg**- crisp blue moon potato, scorched broccolini, salsa verde (GFO)
- **Portobello mushroom ragù** - orecchiette pasta, stracciatella & basil (PB)

Sweet Pieces

- **Apple & cinnamon lattice pie**- cinnamon sugar
- **Torta Caprese** - almond & chocolate flourless cake, mascarpone, honeycomb (GFO, N)
- **Rhubarb & strawberry pavlova** – rhubarb & strawberry meringue, custard filling, fruits (GFO)
- **Lemon, ricotta & lemon thyme cheesecake** - lotus Biscoff, raspberry
- **Salted caramel & milk chocolate tartlet**- orange compote

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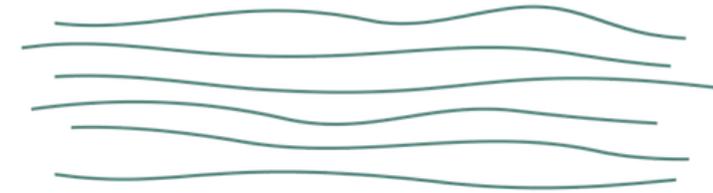
Plated Menu

2 Course \$70 per person. Alternate Drop

3 Course \$85 per person. Alternate Drop

3 Way Drop: Additional \$12 per person

- Includes choice of 3 entrees, 3 mains & 2 desserts



Starter

- Fresh baked dinner roll - cultured butter & rosemary

Entrées

- **Confit chicken, pistachio & prosciutto terrine**- lollo rosso, pickled cranberry & orange salad, crisp chicken skin (GFO, N)
- **Seared yellowfin tuna**- tosa soy & ginger dressing, Lebanese cucumber, wakame, carrot & toasted sesame salad, nori seaweed rice cracker (A, GFO)
- **Pale ale & maple roasted pork belly**- celeriac & radicchio slaw, Crab apple relish, crackling swirl (GFO)
- **Marinated Lonsdale tomato & griddled stone fruit** - stracciatella cheese, basil oil, balsamic pearls, focaccia crisps (PBO, GFO)
- **Peking style duck leg croquette** - snow peas, bean shoot and spring onion salad, honey & plum sauce
- **Gin cured Atlantic salmon**- baby cucumber, pickled apple, dill crème fraiche, bitter lemon tonic gel, soda bread crumb (A, GFO)
- **Lemon & oregano marinated banana prawn salad** - zucchini scapeche, cherry tomatoes, avocado creme, crisp focaccia

Mains

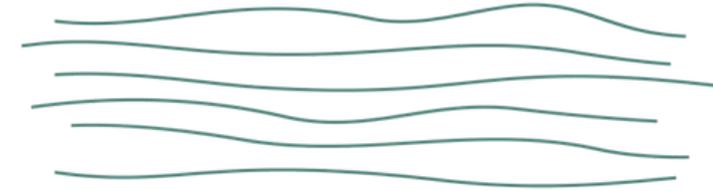
- **Chargrilled eye fillet** - vino cotto glazed shallot, buttered potato mash, Tuscan cabbage, thyme braised carrot, red wine sauce (GFO)
- **Lemon & basil marinated King salmon** - olive & caper crushed potatoes, spinach, tomato sugo, basil oil (A, GFO)
- **Slow roasted roaring forty's lamb shoulder** - pommes anna, tomato confit, griddled broccolini, rosemary sauce (GFO)
- **Pan seared Spanish mackerel**- potato & lemon thyme hash brown, green beans, baby shrimp, chive & lemon butter sauce (A, GFO)
- **Bannockburn chicken ballotine** - Swiss brown cup mushroom & spinach filling, semolina dumpling, sauté rainbow chard, marsala wine sauce
- **Soy braised beef short rib**- yellow pilaf & shiso rice cake, griddled bok choy, spring onion, fried shallot
- **Free range turkey breast** - savory bread and butter pudding, pickled cranberries, thyme glazed Dutch carrot, gravy.

Desserts

- **Glazed lemon tart**- crème fraiche, candied lemon
- **Caramelized honey semifreddo** -orange compote & aerated milk chocolate (GFO)
- **Galaxie Noir chocolate sponge pudding**- milk chocolate sauce, mascarpone, mint
- **Rhubarb & strawberry pavlova** - rhubarb & strawberry rippled meringue, custard creme, poached strawberry & rhubarb (GFO)
- **Victorian cheese platter selection** - 3 cheeses, honeycomb, quince, house chutney, lavosh & fruit (GFO)
- **Mango & passionfruit trifle** - chocolate sponge, white chocolate mousse, mango & apple jelly, passion fruit

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Interactive Stations



Grazing Table: from \$12.50 per person

A Selection of locally cured meats & cheeses accompanied with house made dips, marinated & raw vegetables, crackers, biscuits & bread varieties. To include but not limited to prosciutto danale, guanciale, sopresso salami, berry's creek brie, Maffra cloth cheddar, mortadella & ricotta dip, Tuscan white bean dip, basil pesto, stout pickled vegetables, pepperonata, griddled broccolini & raw young vegetables, lavosh, gnocco fritto & sourdough focaccia

Oyster Station: from \$15 per person

Freshly shucked Pacific & Sydney rock oysters accompanied with Tabasco, cucumber, grape, shallot & verjus mignonette, Tosa soy sauce, lemon & lime wedges

Seafood Station: from \$25 per person

Sesame crusted yellowfin tuna, King salmon, Hiramasa kingfish, scallop ceviche & tiger prawns served with yuzu vinegar, wasabi, pickled ginger, wakame, Tosa soy sauce, pineapple salsa, nori seaweed rice crackers, cocktail sauce & lemon & lime wedges

Souvlaki Station: from \$50 per person

Slow roasted Roaring Forty's lamb leg
Lemon & oregano marinated chicken skewers
Lemon & oregano marinated vegetable skewers.
Griddled sourdough flatbreads, tzatziki, sweet chilli sauce
Shredded iceberg lettuce
Baby tomato, kalamata olive, parsley & feta salad.
Julienne of Lebanese cucumber & zucchini
Roast baby chat potatoes

Dessert: Pavlova Station, a variety baked meringue flavours served with fresh fruits, curds, whipped cream, custard & chocolate

Aussie BBQ Station: from \$60 per person

Porterhouse steak, sausage selection & basil marinated king prawns.
Grilled portobello mushrooms & seasons vegetables with salmoriglio sauce.
Baby chat potato salad with mayonnaise, spring onion, chive & pancetta
Mixed seasons leaves with baby tomatoes, cucumber, grapes, herbs, red onion & house dressing.
Served with a selection of sliced breads and floured rolls & condiments such as calabrese chilli sauce, mustards & house ketchup.

Dessert: Pavlova Station, a variety baked meringue flavours served with fresh fruits, curds, whipped cream, custard & chocolate

MANGIA! \$70 per person

served in Franca's, up to 20 guests

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Suppli al telefono GFO PBO

Bolognese, Carnaroli rice, mozzarella

Fired sourdough PB

Prosciutto

Pickled mushrooms

Stracciatella

Confit cherry tomatoes

Trofie al limone

Lemon, pecorino, mint

Porchetta di pancetta di maiale GFO

Slow-roasted pork belly porchetta with fennel seed,
sage & rosemary

or

Bistecca alla fiorentina +10pp GFO

Chargrilled Cape Grim bone in sirloin (MB2+),
anchovy glaze, salmoriglio
Peperonata

Treviso GF PB

Triple cooked potatoes GF PB

IL dolce +12pp

choose any dessert from the menu



Beverage Packages



Classic

2 Hour \$45pp
3 Hour \$55pp
4 Hour \$65pp

NV The Luminist Prosecco (SA)
2024 Mojo Sauvignon Blanc (SA)
2024 The Luminist Pinot Gris (SA)
2024 Motley Cru Pinot Noir (VIC)
2024 Mojo Shiraz (SA)
Carlton Draught (tap)
Great Northern (tap)
Heaps Normal 0% Beer
Soft drinks & sparkling water

Premium

2 Hour \$50pp
3 Hour \$60pp
4 Hour \$70pp

NV Santa & D'Sas Prosecco (VIC)
2023 Villa Maria Sauvignon Blanc (NZ)
2023 Sartori Pinot Grigio Delle Venezie DOC (Italy)
2022 Pepperjack Sangiovese (SA)
2022 Fratelli Nistri Chianti DOCG (Italy)
Carlton Draught (tap)
Great Northern (tap)
Balter XPA (tap)
Peroni (tap)
Flying Brick Apple Cider
Heaps Normal 0% Beer
Soft drinks & sparkling water

Regional

2 Hour \$60pp
3 Hour \$70pp
4 Hour \$80pp

2024 Leura Park Estate Grande Vintage Sparkling Blanc de Blanc (VIC)
2024 Oakdene Pinot Grigio (VIC)
2024 Baie Sauvignon Blanc (VIC)
2022 Clyde Park Shiraz (VIC)
2024 Clyde Park Pinot Noir (VIC)
Carlton Draught (tap)
Great Northern (tap)
Balter XPA (tap)
Peroni (tap)
Flying Brick Apple Cider
Heaps Normal 0% Beer
Soft drinks & sparkling water

Premium Additions

Gin or Spritz Bar	\$16pp for the first hour
1 hour basic spirits package	\$15pp
Champagne on Arrival (Bollinger)	\$22pp
Baie Low Alc Options (Upgrade any tier)	\$5pp



Team Building Activities



Team-building activities are a fantastic way to foster collaboration and camaraderie among conference attendees. Here are some tailored options.

Adventure and Outdoor Activities

- Sailing Experience: Book a group sailing session on Corio Bay to foster teamwork in a unique setting.
- Scenic Bike Ride: Explore the Bellarine Rail Trail together, with stops for scenic views and refreshments.

Creative and Fun Challenges

- Geelong Escape Rooms: Solve puzzles as a team at Escape Room Geelong to test problem-solving and communication skills.
- Group Art Class: Work together to create a masterpiece with a local art studio or mobile art service.

Wine and Food Experiences

- Winery Tour: Visit Scotchmans Hill or Jack Rabbit Vineyard for tastings and a group lunch with stunning views.
- Cooking Classes: Book a private session with our chef to prepare and enjoy a meal together.

Community and CSR Activities

- Beach Clean-Up Challenge: Combine team-building with giving back by organizing a clean-up on the Geelong waterfront.
- Charity Workshop: Work together on projects like assembling care packages or bikes for local charities.

Relaxation and Wellness

- Yoga on the Waterfront: Enjoy a group yoga or meditation session with views of Corio Bay.
- Spa and Wellness Retreat: Treat your team to massages and wellness treatments at a local spa.





Thank You

Thank you for considering Bayside Geelong Hotel & Apartments as the venue for your future conference and meeting needs. We are dedicated to providing exceptional service, modern facilities, and a seamless event experience tailored to your requirements.

BAYSIDE GEELONG

HOTEL & APARTMENTS

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