

Thank you for considering Oaks.

At Oaks Hotels & Resorts, we know attention to detail makes all the difference in the success of your conference or event, our knowledgeable events team are here to assist you from conception to completion, ensuring your conference or event runs smoothly.

Spoilt for choice, Oaks Grand Gladstone offers you four unique event spaces ensuring you will find the ideal venue for your upcoming event. Our Executive Chef is available to consult with you and design a menu that caters to your specific requirements to ensure your event is a success.

Oaks Grand Gladstone is centrally located and within walking distance to the Gladstone Entertainment Centre, Marina and East Shores Precinct.

The premier property leads the way in the region with contemporary and well-appointed hotel rooms as well as 1 bedroom apartments. The lap pool and well equipped gymnasium make Oaks Grand Gladstone the ideal choice for hosting your guests.

Our dedicated conference and events team are available to assist you with a range of conference services:

- ✓ Accommodation requirements
- Pre and post conference functions / cocktail events
- Personalised menus and beverage package selections
- Event theming and decorations
- ✓ In-house audio visual support
- ✓ Business services and support
- ✓ Wireless broadband
- ✓ Grand Hotel
- ✓ Coffee Club
- ✓ Ribs and Rumps







Oaks Grand Gladstone

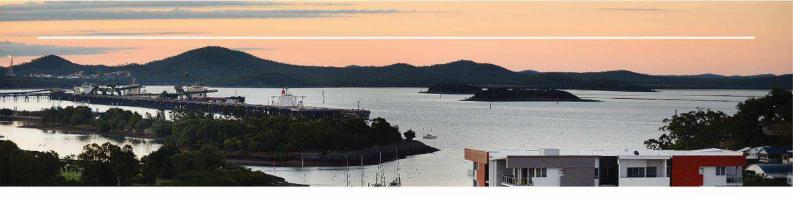
All our function rooms enter onto our balcony area on the first floor of the Grand Hotel, which has views of the CBD. Room hire includes use of our AV equipment, including overhead projectors, 70 inch flat screen televisions for displaying presentations, microphones, whiteboards & a lectern. Our state of the art, in-house nightlife audio system can be broadcasted into any of our rooms.

All rooms have floor to ceiling windows that permit natural light to enter the room, and blackout curtains that can be drawn to allow use of the overhead projector. The balcony offer ambiance and a breakout area overlooking the city.

Venue	Banquet	Cabaret	Classroom	U-Shape	Boardroom	Cocktail	Theater
MacArthur	100	64	100	50	40	200	160
Rockefeller	50	40	60	40	40	80	60
Vanderbilt	60	48	70	36	34	100	80
The Grand Ballroom	240	160	230	-	-	500	300







The Half Day Delegate Package

The half day delegate package includes room set up, morning or afternoon tea and lunch.

\$45 per person – lunch option 1

\$50 per person – lunch option 2

Meeting Room

Room hire and set up, AV equipment, notepads, pens, mints, chilled water and Wi-Fi. Tea and coffee station in the foyer. Room refresh during each break.

Morning Tea

Hot platter of freshly baked sweets such as mini croissants, Danishes, and scones served with jam and cream. OR

Sweet platter of assorted muffins, slices and cakes.

Lunch

Option 1

Freshly made baguette rolls with assorted meats and salads, served with hot chips and fresh seasonal fruit platter.

Option 2

Lunch buffet of chargrilled chicken legs marinated in smoky BBQ sauce, char grilled rib fillet steaks, thick BBQ pork sausages, roasted chat potatoes with sour cream and chives, Caesar salad, garden salad, creamy coleslaw and a bakers basket of freshly baked breads.

Afternoon Tea

Hot savoury platter of spinach and feta puffs, cocktail spring rolls, samosa and mini dim sums.

OR

Cold platter of assorted dips, biscuits, meats, Brie cheese, olives and grapes.

*Additional charges for delegates under 25. Specific menu's available on request.





The Full Day Delegate Package

\$55 per person – lunch option 1

\$60 per person – lunch option 2

Meeting Room

Room hire and set up, AV equipment, notepads, pens, mints, chilled water and Wi-Fi. Tea and coffee station in the foyer. Room refresh during each break.

Morning Tea

Hot platter of freshly baked sweets such as mini croissants, Danishes, and scones served with jam and cream.

OR

Sweet platter of assorted muffins, slices and cakes.

Lunch

Option 1

Freshly made baguette rolls with assorted meats and salads served with hot chips and fresh seasonal fruit platter.

Option 2

Lunch buffet of Thai red chicken curry with jasmine rice, rib fillet served with chips and salad, rich tomato beef Bolognese with fettuccini and parmesan cheese, batte red fish with chips and salad, Angus beef burgers with lettuce, tomato, red onion jam, tasty cheese served on a fresh seeded bread roll and creamy mushroom and spinach risotto topped with parmesan cheese and semi dried tomatoes.

Afternoon Tea

Hot savoury platter of spinach and feta puffs, cocktail spring rolls, samosa and mini dim sums.

OR

Cold platter of assorted dips, biscuits, meats, Brie cheese, olives and grapes.

*Additional charges for delegates under 25. Specific menu's available on request.





The All Day Delegate Package 1

\$99 per person

Meeting Room

Room hire and set up, AV equipment, notepads, pens, mints, chilled water and Wi-Fi. Tea and coffee station in the foyer. Room refresh during each break.

Breakfast

Mixed berry, yoghurt and granola cups Fresh seasonal fruit and baked sweets platters Selection of cereals

Morning Tea

Hot platter of freshly baked sweets such as mini croissants, Danishes, and scones served with jam and cream. OR Sweet platter of assorted muffins, slices and cakes.

Lunch

Freshly made baguette rolls with assorted meats and salads served with hot chips and fresh seasonal fruit platter.

Afternoon Tea

Hot savoury platter of spinach and feta puffs, cocktail spring rolls, samosa and mini dim sums.

OR

Cold platter of assorted dips, biscuits, meats, Brie cheese, olives and grapes.





Dinner

Roast meat – please select 1 Pork belly with 5 spice crackling Lamb leg with rosemary and garlic Chicken pieces with maple syrup and herbs Beef with red wine and garlic gravy

Accompanied with baked potatoes, Japanese pumpkin, assorted steamed vegetables and bakers basket of freshly baked breads.

Dessert

Chocolate mud cake served with whipped cream and berry coulis.

*Additional charges for delegates under 25. Specific menu's available on request.





The All Day Delegate Package 2

\$110 per person

Meeting Room

Room hire and set up, AV equipment, notepads, pens, mints, chilled water and Wi-Fi. Tea and coffee station in the foyer. Room refresh during each break.

Breakfast

Bacon rashes, scrambled eggs, roasted cherry tomatoes, garlic roasted mushrooms and freshly baked thick toast. Fresh seasonal fruit

Morning Tea

Hot platter of freshly baked sweets such as mini croissants, Danishes, and scones served with jam and cream. OR

Sweet platter of assorted muffins, slices and cakes.

Lunch

Freshly made baguette rolls with assorted meats and salads served with hot chips and a fresh seasonal fruit platter.

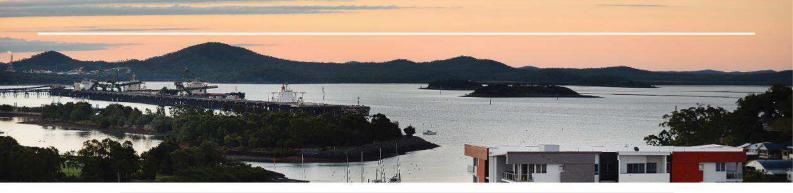
Afternoon Tea

Hot savoury platter of spinach and feta puffs, cocktail spring rolls, samosa and mini dim sums.

OR

Cold platter of assorted dips, biscuits, meats, Brie cheese, olives and grapes.





Dinner

BBQ Buffet of:

Chargrilled chicken legs marinated in smoky BBQ sauce Chargrilled rib fillet steaks Thick BBQ pork sausages Roasted chat potatoes with sour cream and chives Caesar salad Garden salad Creamy coleslaw Bakers basket of freshly baked breads.

Dessert

Assorted cakes and slices

*Additional charges for delegates under 25. Specific menu's available on request.

