



the **fmh**
FULL MOON HOTEL

corporate

Shorncliffe Room



Capacity

10 - 40 attendees

Pricing

Mon-Fri: \$400

Sat: \$800

Sun: \$900

inclusions

- ✓ Private use of the room
- ✓ Tea and coffee station
- ✓ Iced water jugs and glasses
- ✓ Projector
- ✓ Whiteboard and markers
- ✓ Flip chart
- ✓ Notepad and pens
- ✓ Room set up to your requirements
- ✓ Free parking
- ✓ Stairs access only

***Minimum spend of \$1500 applies on Saturday and Sunday. Monday to Thursday – venue opens at 9am and early access available from 8am upon request. Friday to Sunday – venue open and access available from 7am upon request. Please notify venue of required access time and inform all attendees.**

Boardroom



Capacity

5 - 15 attendees

Pricing

Mon-Fri: \$300

Sat: \$500

Sun: \$550

inclusions

- ✓ Private use of the room
- ✓ Tea and coffee station
- ✓ Iced water jugs and glasses
- ✓ Projector
- ✓ Whiteboard and markers
- ✓ Flip chart
- ✓ Notepad and pens
- ✓ Room set up to your requirements
- ✓ Free parking
- ✓ Stairs access only
- ✓ Conference phone available for use on request

***Minimum spend of \$1000 applies on Saturday and Sunday. Monday to Thursday – venue opens at 9am and early access available from 8am upon request. Friday to Sunday – venue open and access available from 7am upon request. Please notify venue of required access time and inform all attendees.**

catering menu

choose from:

half day

Refreshment served mid-morning OR mid-afternoon

Lunch of mixed wraps with 1 side & jugs of soft drink

\$35pp

OR

Refreshment served mid-morning OR mid-afternoon

Restaurant Menu Lunch*

\$17pp + cost per meal ordered

full day

Refreshment served mid-morning

Lunch of mixed wraps with 1 side & jugs of soft drink

Refreshment served mid-afternoon

\$50pp

OR

Refreshment served mid-morning

Restaurant Menu Lunch*

Refreshment served mid-afternoon

\$32pp + cost per meal ordered



morning + afternoon refreshments

Choose 2 of the below per service period

Fruit VG GF

Danishes V

Salted nutella raw slice VG

Sweet muffins GF VG

Vegetarian tarts

Chocolate brownies V GF

Ham and cheese croissants

Scones with jam and cream

lunch sides

Choose 1 of the below to be served with mixed wraps

Beetroot salad with feta & walnuts

Garden salad VG GF

Large chips w aioli VGM

Tomato, bocconcini, basil salad

Antipasto - meats, cheeses, crackers

Chicken pesto penne

Caesar salad

***Maximum 20 attendees for restaurant menu. Add 1 additional side to lunch for \$5pp. Menus are subject to change.**

