

Overlander Hotel

Conference Room Package

Conference Room Hire \$275.00

Conferences, meetings and training seminars are an important part of any successful business. Our team at the Overlander recognizes this, and our qualified staff work very hard to ensure that your expectations are met. We understand the demands of planning an event and offer friendly advice, affordable catering, and professional service to ensure that your event runs smoothly. We are dedicated to excellence. With our expertise, we can build a package to cater for all your needs. Our conference room is located away from the main complex ensuring privacy. Onsite parking is available at the room or in nearby parking lots.

The following are included at no extra cost: Projector screens, white boards, DVD player, tables, trestles, table cloths, napkins, continuous tea, coffee, and iced water.

Room Setup

The conference room can be set up in U-shape, theatre or class room style. If you have any other preferences of room setup, please advise our functions teams, so that we can ensure all of your requirements are met.

Catering Options

Lunch specials in restaurant	\$12.00 to \$16.90
<i>Take a break from your conference and pre-order from our lunch specials menu. Menu's and pre-order sheets are available on arrival upon request.</i>	
Mixed sandwich platter	\$110.00
<i>Variety of sandwiches with vegetarian options</i>	
Chefs hot savory platter	\$95.00
<i>Platter consists of a range of classic and modern finger foods to satisfy all tastes</i>	
Jugs of soft drink/ Orange juice	\$13.00

Please ask our functions team about any other requirements

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Platter of mixed biscuits per person	\$1.65
Baked scones with jam & cream per person	\$4.80
Range of cakes and slices per person	\$5.80
Fresh fruit platter	\$85.00
<i>This platter consists of delicious seasonal fresh fruit featuring watermelon, rock melon, pineapple, honeydew, strawberries, kiwi fruits, citrus fruits and grapes</i>	
Cheese platter	\$120.00
<i>Brie, Camembert, vintage cheddar, blue vein, water crackers, apricots, nuts, olives, sundried tomatoes and strawberries</i>	

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