

CIT

FUNCTIONCENTRE

constitution ave

**EVENT &
FUNCTION
PACKAGES**

2019/2020

CIT

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constitution ave

37 Constitution Ave p 02 6207 3132
Reid, ACT 2601 e functioncentre@cit.edu.au

WELCOME

Enjoy your next function in our highly-versatile, indoor venue located in the heart of Reid, Canberra. With city views and a short walk to Canberra's CBD, CIT Function Centre is the perfect function venue. The sun filters in through the floor-to-ceiling windows, creating a natural light filled space. Accommodating 50 - 260 guests, CIT Function Centre is one of Canberra's most impressive locations to hold your next training session, lunch time conference, corporate breakfast, cocktail event or even wedding reception.

CIT hosts six state-of-the-art kitchens, and is renowned for the training of some of the World's finest commercial chefs, patisserie chefs, butchers, bakers and hospitality professionals in the country and the World. Consistently acclaimed winner at the prestigious Canberra and Regional Tourism Awards, our experienced staff and students are well-placed to deliver at your next function.

We look forward to hosting your next event.

CAPACITY & FLOORPLANS

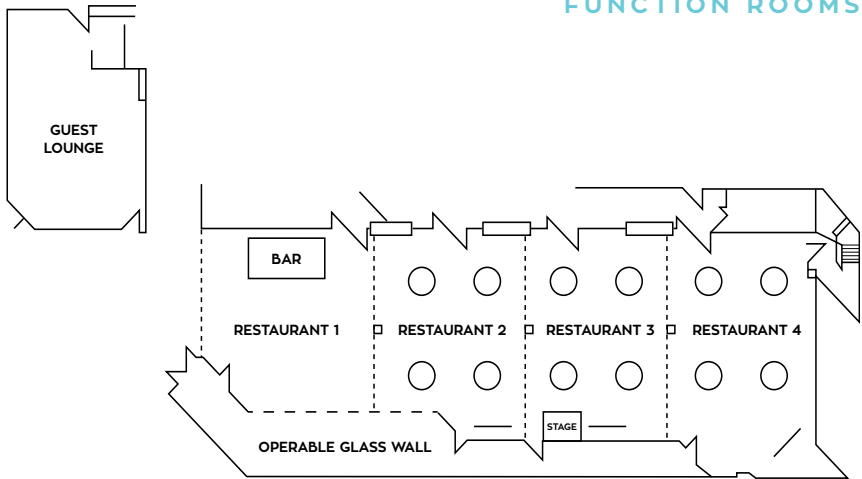
MAXIMUM CAPACITY FOR FUNCTION AREAS

	ROOM HIRE	THEATRE	COCKTAIL	BANQUET	CABARET	M ²
LOUNGE	\$350.00	20	50	40	35	59.5
R1	\$500.00	30	50	30	30	60
R2	\$440.00	50	60	50	42	100
R3	\$440.00	50	60	50	42	90
R4	\$440.00	50	60	50	42	96
FULL VENUE	\$1,500.00	250	260	240	160	444

CIT Function Centre provides a wide range of audio-visual equipment for your event. All rooms are fully equipped with PA systems, multiple drop down screens, video and data projectors.

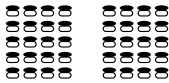
Additional AV equipment includes hand held and lapel microphones, stage, dance floor and laptops. Technical support is available on site during your event.

FUNCTION ROOMS

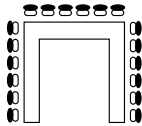


ROOM SETUP

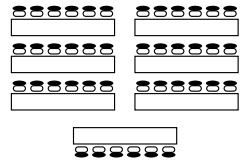
THEATRE



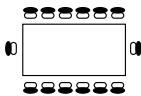
U-SHAPE



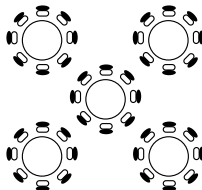
CLASSROOM



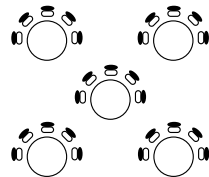
BOARDROOM



BANQUET



CABARET



MENUS & PACKAGES

morning & afternoon tea

MIN. 15 PEOPLE

SELECTION OF 2
CHOICES FROM
THE MENU

\$12

Selection of mini muffins

Fruit cups

Danish pastries

Selection of homemade cookies

Pork & fennel Sausage rolls

Spinach & cheese rolls (V)

Banana bread w salted caramel honey &
berry compote

Homemade scones w
berry compote & cream

Chocolate brownie bites

Fruit skewers w honey yogurt

Selection of cheese w
lavosh crackers

BREAKFAST PACKAGES

HOT PLATED BREAKFAST

1 Choice / 2 Choices

Eggs benedict w hollandaise sauce & sautéed spinach on sour dough (V)

Sweet corn & coriander fritters w smoked salmon & tomato & avocado salsa

Scrambled eggs & smoked bacon w tomato, field mushrooms & spinach on toasted sour dough (GF) (V option)

Freshly brewed coffee & tea

Selection of juices

CONTINENTAL BUFFET BREAKFAST

Housemade strawberry muesli bars (V)

Yogurt & fruit salad (V)

Selection of mini muffins

Selection of cereals w milk

Wholemeal & multi grain bread

Freshly brewed coffee & tea

Selection of juices

\$32 / \$34.50

\$24

HOT BUFFET BREAKFAST

On the table

Fruit & yogurt cups w
homemade muesli

Granola shots w almond milk

Scrambled eggs

Sautéed mushrooms

Wilted spinach

Smoked bacon

Roma tomatoes

Selection of raisin toast,
English muffins & sour dough

Freshly brewed coffee & tea

Selection of juices

\$29

GOURMET BUFFET BREAKFAST

On the table

Fruit & yogurt cups w
homemade muesli

Granola shots w almond milk

Selection of fresh fruit platters

Scrambled eggs

Gourmet thyme & pork sausages

Selection of cured meat platters

Smoked salmon platters

Selection of danish pastries

Selection of raisin toast,
English muffins & sour dough

Freshly brewed coffee & tea

Selection of juices

\$42

CONFERENCE PACKAGES

CONFERENCE PACKAGE 1: LIGHT

Full day \$39/ Half day \$28

MORNING TEA

Selection of mini muffins

Seasonal fruit platter

LUNCH

Chef's selection of cut sandwiches

Orange juice

AFTERNOON TEA

Selection of homemade cookies

Coffee & tea

CONFERENCE PACKAGE 2

Full day \$45/ Half day \$32

MORNING TEA

Pork & fennel sausage rolls

Selection of Danish pastries

Seasonal fruit platter

LUNCH

Chef's selection of gourmet baguettes

Chef's selection of gourmet salads

Orange juice

AFTERNOON TEA

Chocolate brownie bites

Cheese platter

Freshly brewed coffee & tea

CONFERENCE PACKAGE 3: HOT

Full day \$54/ Half day \$42

MORNING TEA

Banana bread w salted caramel honey & berry compote

Fruit salad Cups

LUNCH

Pan fried rosemary marinated chicken breast w chicken jus

Pulled beef brisket w roasted chat potatoes

Chef's selection of salads

AFTERNOON TEA

Selection of Danish pastries

Cheese platter

Freshly brewed coffee & tea

CONFERENCE PACKAGE 4: GOURMET

Full day \$65/ Half day \$54

MORNING TEA

Fresh house made scones w berry compote & cream

Fruit skewers w honey yogurt

LUNCH

Stir fried beef & ginger w hokkien noodles, fried rice & seasonal vegetables

Chickpea, eggplant & red capsicum creamy mild red coconut curry

Chicken tenderloin in tandoori & yogurt sauce served w pilaf rice

Seasonal steamed vegetables

Chef's selection of gourmet salads

AFTERNOON TEA

Chef's selection of homemade cakes

Cheese platter

Freshly brewed coffee & tea

LUNCH MENU

LUNCH MENU 1: COLD

MIN. 15 PEOPLE

1.5 sandwich pp

Gourmet sandwich \$16

Gourmet Turkish rolls & wraps platters \$19

Gourmet baguettes \$22

Please choose 2 of the following fillings:

Smoked turkey & avocado

Ham swiss cheese, grain mustard & mixed leaf

Roast beef, beetroot, horseradish & mixed leaf

Roasted vegetable & hummus

Shredded Thai chicken

Salami & sundried tomato

Smoked salmon & cream cheese

Bacon, lettuce & tomato

LUNCH MENU 2: CLASSIC BUFFET

MIN. 30 PEOPLE

Pan fried rosemary marinated chicken breast w chicken jus

Pulled beef brisket w roasted chat potatoes

Roast garlic vegetables & chickpea curry

Rosemary pumpkin & garlic chat potatoes

Chef's selection of salads

Seasonal fruit platter

\$30

LUNCH MENU 3: HOT BUFFET

MIN. 30 PEOPLE

Stir fried beef & ginger w
hokkien noodles, fried rice &
seasonal vegetables

Chicken cacciatore w roma tomato,
olives & pancetta sauce

Red curry w chickpea, eggplant &
capsicum & coconut cream – mild

Seasonal steamed vegetables

Chef's selection of salads

\$38

LUNCH MENU 4: GOURMET BUFFET

MIN. 30 PEOPLE

Chicken tenderloin in tandoori &
yogurt sauce served w pilaf rice

Lentil soup served w pappadums

Lamb rogan josh served w mint raita

Steamed seasonal vegetables

Rosemary pumpkin & garlic chat potato

Chef's selection of salads

\$44



lunch & dinner menu

MIN. 20 PEOPLE

2 COURSE: \$58 | 3 COURSE: \$73

ENTREES

Kingfish ceviche w lime & coconut

Thai beef salad w cucumber & walnuts

Pork belly, spiced BBQ sauce, coriander, tri coloured capsicum & mint salad

Sugar cured salmon w fennel, orange & dill & mint cream

Homemade pumpkin ravioli w sage, pine nuts & shaved parmesan (V)

MAINS

Slow roasted lamb rump, rosemary buttered chats, asparagus, Spanish onion wine jus

Prosciutto wrapped chicken breast w garlic mashed potato, seasonal vegetables & jus

Grilled salmon w beetroot puree, green beans & almonds

Beef scotch fillet w dauphinois potatoes, seasonal greens & red wine jus

Wild mushroom & spinach, topped with Truffle oil & Pecorino (V, GF)

DESSERTS

Vanilla bean crème brulee & biscuits

Profiteroles w vanilla ice cream & chocolate sauce

Chocolate mousse w double cream & fruit compote

Almond milk pannacotta w blueberry & citrus biscuits

Apple crumble tartlet w sauce anglaise

canapes & platters

CANAPES: COLD

Goat cheese truffles
w pistachio crumble (V)

Mini vegetable frittata (V)

Smoked salmon roses on rye toast

Mini bacon & cheese muffins

Avocado scoops w cherry tomatoes
& spanish onion (V)

Smashed pea & prawn crostini

Teriyaki chicken sushi rolls

CANAPES: HOT

Polenta bites w gorgonzola sauce (V)

Mini creamy mushroom pies (V)

Lamb & feta sliders w mint yoghurt

Salt & pepper squid

Bacon wrapped sausage w
rosemary ashes

Spicy prawns w coriander mayo

Satay chicken

SELECTION OF SIX ITEMS: \$28
SELECTION OF EIGHT ITEMS: \$34

CANAPES: GOURMET

Satay chicken noodles

Teriyaki beef noodles (GF)

Nasi goreng (V/GF)

Mini black bean burrito (V)

Shredded chicken taco w
chilli & mashed avocado

Vegetable empanada (V)

Honey glazed devilled chicken wings

PLATTERS

Potato salad w seeded mustard,
smoked bacon, egg & aioli (GF/ V)

Caesar salad w smoked bacon crisps,
croutons, eggs & caesar dressing

Balsamic roasted baby beetroot
salad w goats cheese, wild rocket
& roasted peppers (GF/ V)

Coleslaw w chargrilled corn,
parmesan & balsamic glaze (GF/ V)

Roast pumpkin & haloumi
salad w chickpeas & rosemary
vinaigrette (GF/ V)

\$9 PER ITEM

**SELECTION OF TWO: \$34
EACH SALAD SERVES 8-10**

BEVERAGE SELECTION

classic house

Willowglen Sparking, NSW, 2017

Willowglen Sauvignon Blanc, NSW, 2017

Willowglen Shiraz, NSW, 2017

Heineken

James Boags Light

Soft drinks

Juices

PER PERSON

1 HR \$19

2 HR \$25

3 HR \$30

4 HR \$36

5 HR \$49

silver lane

Jean Pierre Brut Celebration, NSW

3 Tales Sauvignon Blanc, Marlborough,
NZ, 2017

Woodfired Shiraz Heathcote, VIC, 2017

Heineken

James Boags Light

Soft drinks

Juices

PER PERSON

1 HR \$26

2 HR \$32

3 HR \$38

4 HR \$44

5 HR \$50

SPARKLING

Jean Pierre Brut Celebration, NSW	G 10 / B 32
Yellowglen Sparkling, Australia, 2014	G 10 / B 32
Chandon Brut, Australia, 2014	G 12 / B 36
Mumm Champagne, France	B 66

WHITE

3 Tales Sauvignon Blanc, Marlborough, NZ, 2017	G 9 / B 28
Yealands, Pinot Grigio, Yarra Valley, VIC, 2015	G 9 / B 28
Nick O'Leary Riesling, NSW, 2016	G 10 / B 32
Windy Peak Chardonnay, NSW, 2017	G 9 / B 28

ROSE

Bella Riva Sangiovese Rose, NSW, 2017	G 9 / B 28
La Boheme, Pinot Noir Rose, NSW, 2017	G 9 / B 28

RED

Yealands Pinot Noir, Marlborough, NZ, 2015	G 9 / B 28
Pepper Tree Estate Merlot, NSW, 2014	G 9 / B 28
Schobers Cabernet Sauvignon, SA, 2012	G 10 / B 32
Brindabella Hills, Shiraz, Canberra District, 2013	G 11 / B 34

DESSERT

De Bortoli Deen Botrytis Semillon, NSW, 2011	G 10 / B 28
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BEVERAGE SELECTION

BEER \$6.20

Becks

James Boags Light

Crown Lager

Summer Lager

Heineken

Pear Cider

Apple Cider

SOFT DRINKS \$4.70

San Pellegrino Sparkling mineral water

Schweppes mineral water

Coke

Diet Coke

Coke Zero

Lift

Ginger Beer

Sprite

Fanta

Lemon Lime & Bitters

San Pellegrino Chinotto



CIT RESTAURANT

Indulge in the creativity of CIT's hospitality, culinary and hotel management students at CIT Restaurant in the heart of the city at Reid campus.

With its long history and tradition, CIT Restaurant is the place where education, passion and innovation meet to create contemporary fine dining experiences and develop the next generation of professionals in the hospitality industry.

CIT Restaurant offers delicious quality lunches (Wed and Fri) and dinners every Thursday during the semester. It is the perfect place to celebrate your next special occasion or corporate function.

CIT Restaurant offers selected special events throughout the year, so please book early. For bookings or enquiries, contact CIT Events, Conference and Restaurant Manager on (02) 6207 3132 or email functioncentre@cit.edu.au

CIT RESTAURANT

**LEVEL 2, K BLOCK
37 CONSTITUTION AVE**

LUNCH SERVICE

**WED & FRI 12PM-2PM
2 COURSE \$20 - 3 COURSE \$25**

DINNER SERVICE

**THUR 6PM-9PM
2 COURSE \$25 - 3 COURSE \$30**

BOOKINGS & CONTACT

CIT Function Centre offers specials & events throughout the year. For more information & bookings please contact our coordinator Francesca Avelluto

p 02 6207 3132

e francesca.avelluto@cit.edu.au

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