

All Seasons Port Stephens Salamander Shores Hotel



All Seasons Port Stephens Salamander Shores Hotel
147 Soldiers Point, Soldiers Point NSW 2317
Ph: 02 4982 7210
Web: www.salamandershores.com





All Seasons Port Stephens Salamander Shores Hotel a member of the Accor Hotel Group is located in beautiful Port Stephens – the blue water paradise, only a 2 hour drive from Sydney and 25 minutes from Newcastle Airport. All Seasons Port Stephens Salamander Shores Hotel has four conferencing facilities, 3.5 star Accommodation, The Shoreline Restaurant & Bar and Sportsman’s Bar.

All Seasons Port Stephens Salamander Shores Hotel is located directly on the waterfront overlooking the crystal clear waters of Port Stephens. The beauty of the property is that almost everything can be offered on site allowing your group to be kept together and alleviating the need for costly and time consuming transport to other sites.

All Seasons Port Stephens Salamander Shores Hotel provides a unique atmosphere and environment ideal for any conference, meeting, seminar, training session, themed functions or product launch.



The Boardroom



Spinnakers



Bayview



Single / Twin Room

At All Seasons Port Stephens Salamander Shores Hotel we pride ourselves on flexibility and customer services. Please contact our Conference Management team for more information or an obligation fee quote.

Rowena McKechnie – Functions Coordinator
All Seasons Port Stephens Salamander Shores Hotel
147 Soldiers Point, Soldiers Point NSW 2317
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CONFERENCE ROOM CAPACITIES

Function Rooms	Area Sq. M.	Board room	Theatre	Classroom	Cocktail	Banquet	U Shape
Bayview Room	180	30	80	50	120	60	40
Marlin Room	180	30	110	70	120	60	40
Boardroom	25	12	-	-	-	-	-
Spinnakers	240	30	150	80	200	150	50
Dining Area			Capacity				
The Shoreline Restaurant & bar			130 inside		50 outside		
Spinnakers Restaurant			150 inside		50 outside		

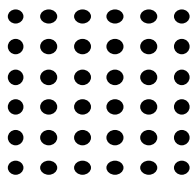
Spinnakers Room – Spinnakers has filtered water views and has lots of natural lighting, with glass sliding doors onto a large balcony and also access to Spinnakers Terrace area, ideal for breakout sessions.

Bayview Room - The Bayview Room overlooks the Blue Water Wonderland of Port Stephens with a large balcony area accessed by glass sliding doors.

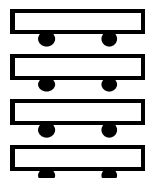
Marlin Room - The Marlin Room is situated adjacent to the native bushland with a pleasant breakout area amongst the native gardens.

Boardroom - The Boardroom is elegantly decorated with modern furnishings offering superb views over the pool, gardens and the Bay.

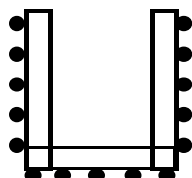
LAYOUT SELECTIONS



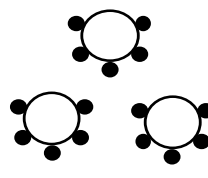
Theatre



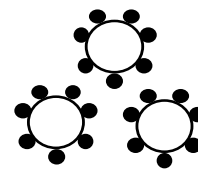
Classroom



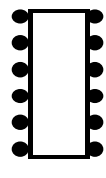
U-Shape



Cabaret



Rounds



Banquet





CONFERENCE CATERING

Light Catering Package

Tea and Coffee on Arrival

Mints and Ice Water on tables

Morning Tea ~ Chef Selection of Homemade Biscuits with Freshly Brewed Coffee and Tea

Lunch ~ Triangular White and Multigrain Sandwiches with an assortment of Fillings, Shores Salad, Jugs of Soft Drinks, Tea and Coffee.

Afternoon Tea ~ Chefs Selection of Freshly Made Slices with Freshly Brewed Coffee and Tea

Deluxe Catering Package

Tea and Coffee on Arrival

Mints and Ice Water on tables

Morning Tea ~ Chef Selection of Homemade Biscuits and Slices, Seasonal Fruit Platter with Freshly Brewed Coffee and Tea

Working Lunch ~ Gourmet Danish Sandwiches with a Variety of Fillings, Homemade Pizzas, Lebanese Pita Rolls, an assortment of Finger Sandwiches, Seasonal Wedges with Sour Cream and Sweet Chilli Sauce, Shores Salad, Farmhouse Cheeses, Jugs of Soft Drinks, Tea and Coffee.

Afternoon Tea ~ Chefs Selection of Homemade Cakes and Seasonal Fruit Platter with Freshly Brewed Coffee and Tea

Indulgent Catering Package

Tea and Coffee on Arrival

Mints and Ice Water on tables

Morning Tea ~ Chef Selection of Homemade Biscuits and Slices with Freshly Brewed Coffee and Tea

Lunch ~ a choice of the following menu options:

Ploughmans Lunch ~ Gourmet Cold Meat Platter, Marinated Vegetables, Mesculin Salad, Chutneys, Chefs Selection of Condiments, Fruit and Cheese Platter, a Selection of Fresh Crusty Bread Rolls, Jugs of Soft Drinks, Tea and Coffee.

Shores BBQ ~ Gourmet Sausages, Prime Hunter Steaks, Jacket Potatoes, Fried Onions, Sautéed Mushrooms, Garden Salads, Seasonal Fruit Platter, Chefs Selection of Condiments, Jugs of Soft Drinks, Tea and Coffee.

Noodle Yum Cha ~ Hokkein Noodles and Steamed Rice in Noodle boxes with Beef, Chicken and Vegetables Asian Stir Fry to choose from, Jugs of Soft Drinks, Tea and Coffee.

Afternoon Tea ~ Chefs Selection of Homemade Cakes and Seasonal Fruit Platter with Freshly Brewed Coffee and Tea





DINING OPTIONS

At All Seasons Port Stephens Salamander Shores Hotel our private function rooms are suitable for groups of up to 200 people. With a choice of two formal dining rooms, they are an ideal setting for a formal or casual dinner.

Spinnakers Function Room is perfect for a themed or gala dinner with live entertainment. The room has an abundance of natural light and dance floor.

The Shoreline Restaurant & Bar offers a relaxed and casual atmosphere. Our Executive Chef Tommy has created a menu that features the highest quality local grain, pasture fed beef and fresh local seafood from the coast of Port Stephens.

Theming – A range of unique themes can be used in our function rooms and outdoor locations. Listed below are some of the themes available for your enjoyment.

* James Bond Night

* Arabian Theme Night

* Host a Murder Night

* Hawaiian Night

* Karaoke Night

* Rock N Roll Night





MENU OPTIONS

Shoreline BBQ

Buffet Style for 30 guests or more
Banquet Style minimum 10 guests

Fresh Bakes Bread Roll

Prime Hunter Minute Steaks, Marinates Chicken Fillet Brochettes, Gourmet Sausages, Grilled Chorizo, Baked Potatoes, Fried Onion and Sautéed Mushrooms

Selection of Garden Fresh Salads ~ Mixed Leaf, Caesar Salad, Greek Salad and Fresh Homemade Coleslaw

Chefs selection of Homemade Desserts ~ Pavlova with Fresh Cream and Strawberries, Fresh Tropical Fruit Salad, Rich Chocolate Gateau, Double Cream Cake, Vanilla Ice Cream, Berry Coulis

Selection of Condiments

Iced Water, Tea and Freshly Brewed Coffee

Mediterranean

Buffet Style for 30 guests or more
Banquet Style minimum 10 guests

Fresh Crusty Roll and Assorted Breads

Char-Grilled Antipasto ~ Italian Vegetables, Eggplant, Zucchini, Capsicum, Artichoke, Black Mussels with Garlic and Basil

Platters of Smoked Turkey, Praga ham, Prosciutto, Selection of Mixed Salamis and Cured Sausages

Spaghetti Bolognese, Tortellini with Zucchini, Tomato Sauce, Chicken and Mushroom Fettuccine with Alfredo, Seafood, Calamari and Prawn with Penne, Mixed Mediterranean Vegetable

Caesar Salad, Greek Salad and Egg Mayonnaise

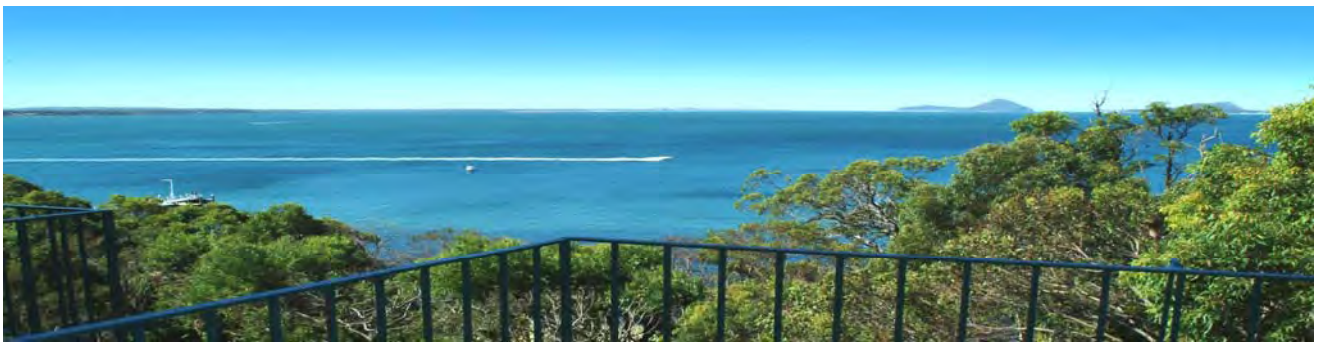
Chefs Selection of Homemade Desserts and Fresh Seasonal Fruit Platter

A Selection of Australian Cheeses and Crackers

Selection of Condiments

Iced Water, Tea and Freshly Brewed Coffee





MENU OPTIONS Cont.

Traditional Carvery Buffet

Minimum 40 guests

Fresh Crusty Roll and Assorted Breads
Succulent Roast Beef, Roast Lamb, Pork with Crackling
Potato Bake, Roast Pumpkin, Onions and Steamed Seasonal Vegetables
Caesar Salad, Greek Salad and Italian Pasta
Chefs Selection of Homemade Desserts and Fresh Seasonal Fruit Platter
A Selection of Australian Cheeses and Crackers
Selection of Condiments
Iced Water, Tea and Freshly Brewed Coffee

Seafood Option

Seafood Option can be added to any of the above menu.

Platters Fresh King Prawns
Sydney Rock Oysters serviced Natural
Marinated Red Wine Octopus
Local Steamed Black Mussels with Rich Italian Sauce
Condiments
Marie Rose Dressing
Oyster Dipping Sauces

Arabian Buffet

Minimum 40 guests

Selection of Homemade Fresh Bread Rolls
Broken Pita Breads with Hommus, Cucumber, Yoghurt and Lemon Raita, Eggplant and
Tomato Imam Byaldi
Moroccan Style Chicken with Preserved Lemons, Red Capsicum and Parsley
Kuzbasili Slow Cooked Lamb Marinated in Eastern Spice and Tomato on a bed of Cous Cous
Shawayuh Spicy Grilled Steak lightly dusted with Turmeric, Cardamom and Caraway Seeds
Spinach and Pinenuts Fafel Garnished with Tabouli
Roasted Vegetables in Honey and Olive Oil with Almonds
Lebanese Tomato, Fetta, Olive Oil and Watermelon Salad
Mixed Garden Leaves with Apricot, Sultanas, Pears and Lime Dressing
Middle Eastern Baklava, Galakto, Bouriko, Kaddafi, Chocolate Cinnamon Slice and
Fresh Seasonal Fruit Platter
Selection of Condiments
Iced Water, Tea and Freshly Brewed Coffee





Formal Dinner Menu

Entrées

King Prawns Salad, Orange and Red Capsicum Chutney, Mezuna, Champagne and Sweet Lime Dressing

Tasmanian Smoked Salmon, Sweet Mustard and Dill Sauce, Frisee Salad, Bacon and Caper Dressing

Marinated Lamb Tenderloin with Italian Vegetables, Pine Nuts and Balsamic Dressing

Thai Beef Salad with a Mint and Chilli Sauce

Caesar Salad with Chicken Tenderloin, shaved Parmesan and Garlic Croutons

Tartlet of Chicken, Asparagus and Oyster Mushroom with Mezuna and Lardons

Mains

Pan Fried Blue Eyed Cod Gremolata topped with a Lemon and Chive Beurre Blanc

Char Grilled Filet of Beef with Roast Kipfler Potatoes, Forest Mushrooms and Béarnaise Sauce

Pan Seared Atlantic Salmon with Asparagus Spears, Rocket and Scented Saffron Cream Sauce

Chicken Breast stuffed with Ricotta Pine Nuts and Basil, Wrapped in Prosciutto with Tomato Sauce

Roast Rack of Lamb with Provence Crust, Snap Cooked Beans and Pinot Jus

Medallions of Pork Fillet with Glazed Apple and Green Peppercorn Sauce

Sauté of Picatta of Veal with Asparagus, Slow Roasted Vine Tomatoes and Lemon Parsley Sauce

All Mains served with Seasonal Vegetables

Desserts

Slow Baked Lemon Tart with Crème Citron

Fresh Strawberries Macerated in Cointreau with Lemon Cream on a Shortbread Biscuit

Duo of Dark Chocolate Tart and White Chocolate Parfait with Forest Berry Fruits and Coulis

Mango and Passionfruit Parfait, Raspberry Coulis with Pineapple Wafer

King Island Brie Plate with Dried Fruits and Lavoche Bread

Sticky Date and Fig Pudding with Butterscotch Sauce and Vanilla Ice Cream

Crème Brulee with Pistachio Biscuit

Tea and Dripped Filter Coffee





Team Building Activities

Sea Kayaking Tour Challenge

Outrigger Canoeing

"Host A Murder" Night

"Battle Zone" Laser or Paint Ball

Barefoot Lawn Bowls

Yoga Sessions & Workshops – Stretch, Breathe & Relax

Maitland Goal "Ghost Tours"

Learn to Surf

Cooking courses or Classes on request

