

Level One

Chatswood

North Shore's Premier Function Centre...

Stylishly appointed and elegantly designed, the amazing Level One Function & Events Centre will provide all your requirements. Event Launches, Day Conferences, Cocktail Parties, Live Music, Weddings, Sit-down Banquets, Birthdays or Dance Parties.

Level One is a beautifully designed, versatile and comfortable function venue situated in the Chatswood CBD.

Level One caters for corporate events or private functions, with the ability to open out the entire level or section off into smaller rooms.

Level One is the perfect place to create a unique and truly memorable event, with overnight accommodation close by.

The professionalism and experience of our team will ensure that your function will be stress-free and highly enjoyable.

We do our best to meet any requirement and provide fast and friendly service to all our guests. We are here to assist you with all your questions and can offer a range of advice in order to make your next event a memorable occasion.

Level One combines breathtaking surroundings, wonderful food and service, a central location and a large and flexible capacity, to provide the perfect choice of venue for your next function.

Function Costs & Pricing

Room Hire

Room Hire is charged on an hourly rate with a minimum charge of five hours. (Excluding Club Room.)

Help Street Rooms - Two rooms available. **\$40 Per Hour**

McIntosh Room - Includes private balcony. **\$60 Per Hour**

Level One Main Room - Includes private bar. **\$70 Per Hour**

Level One Main Room & McIntosh Room - Includes private bar & balcony. **\$80 Per Hour**

Level One (entire floor) function area with private bar & balcony. **\$100 Per Hour**

Club Room - Located downstairs, available until 11am weekdays. **\$160 Total Cost**

The Club Room is also available for limited times on Saturday and Sunday please ask our events team for details.

Functions with 10 or more guests there is a cost of **\$1** per person added to the room hire.

Room hire charges include the following:

- Stationary
- Iced Water & Mints
- Projector Screen
- Broadband Internet Access
- Lectern
- Whiteboard & Markers
- Microphone
- Tablecloths
- Set-up & Cleaning

The rooms listed above can be configured to suit the function you are planning. Please see 'Function Rooms Set Up' document for configurations. Please note that room hire and catering needs to be paid in advance and the receipt of this deposit will confirm your preliminary booking. If the deposit is not paid your booking cannot be confirmed.

There is an additional **15%** surcharge (on the total cost) for functions on a Weekend or Public Holiday.

Function Costs & Pricing

Additional Charges - Conferences

Data Projector: **\$65**

Flip Chart & Paper: **\$30**

Teleconference: **\$20**

DVD Player: **\$20**

Headset / Lapel Wireless Microphone: **\$60**

Bar Staff (at the discretion of management): **\$30** per staff member per hour.

Guest Parking: **\$15** flat rate per day. (Subject to availability. Organiser gets free parking.)

Early Opening Charge (room access prior to 8:30am): **\$15** per 1/4 hour.

Additional Charges - Other

DJ Sound System (Including 2000 Watt Speakers, 2x CDJ 900's & Mixer): **\$150**

Staging: **\$100**

Nintendo Wii & Data Projector: **\$100**

Helium Balloons: **\$1.50** per balloon.

Security Guard (at the discretion of management): **\$40** per guard per hour.

DJ - **\$120** per hour

AV Technician: **\$50** per hour (minimum of 4 hours)

If you require any equipment that is not listed please speak to our functions department and we will happily organise the hire of equipment for you. Prices for additional equipment will be provided on request.

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Liquor Prices & Packages

4 Hour Drinks Package

- Package 1) Draught Beer, Wine & Soft Drinks *\$29.50pp*
- Package 2) Draught Beer, Wine, Soft Drinks & House Spirits *\$35.50pp*
- Package 3) Open Bar - All drinks available. *\$45.50pp*

5 Hour Drinks Package

- Package 1) Draught Beer, Wine & Soft Drinks *\$32.50pp*
- Package 2) Draught Beer, Wine, Soft Drinks & House Spirits *\$38.50pp*
- Package 3) Open Bar - All drinks available. *\$48.50pp*

Above drinks packages require a minimum of 40 guests. We can provide many other drink options for your function, including specialty wine packages, bar-tab facilities or pay as you go. Please ask our friendly staff for details.

Seminar Catering Packages

Beverage Packages

- 1) Morning or Afternoon Tea & Coffee
- 2) Morning or Afternoon Tea & Coffee and Assorted Biscuits
- 3) Morning or Afternoon Tea & Coffee, Assorted Biscuits and Pastries
- 4) Morning and Afternoon Tea & Coffee, Assorted Biscuits and Pastries
- 5) Continuous Tea & Coffee

Meal Packages

- 1) Beverage Package #1 plus Assorted Sandwiches
- 2) Beverage Package #2 plus Finger Food Lunch
- 3) Beverage Package #3 plus Lunch in the Brasserie

Please note packages can be tailor made to suit your requirements.

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Banquet Menu

Option One

Mixed Bread (Garlic and Herb)
Greek Salad
Mixed Dip Platter
Mediterranean Mezza Platter

(Haloumi, zucchini fritters, grilled calamari, BBQ octopus, stuffed peppers and tabouli)

Option Two

Mixed Bread (Garlic and Herb)
Greek Salad
Mixed Dip Platter
Mediterranean Mezza Platter

(Haloumi, zucchini fritters, grilled calamari, BBQ octopus, stuffed peppers and tabouli)

Mediterranean Meat Platter

(Grilled Lamb Cutlets, Chicken Souvlaki, Spicy sausages, Kafta and lamb Lemanato)

Option Three

Mixed Bread (Garlic and Herb)
Greek Salad
Mixed Dip Platter
Mediterranean Mezza Platter

(Haloumi, zucchini fritters, grilled calamari, BBQ octopus, stuffed peppers and tabouli)

Hot and Cold Seafood Platter

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Menu Selections

Entrée

- o Sesame, Paprika & Cumin Crusted Chicken Tenderloins on Baba Ganouch & wild Rocket
 - o Char grilled Baby Calamari on Coral Lettuce & Lemon Myrtle infused olive oil
 - o BBQ baby Octopus with lemon oregano on Roma tomato & Baby Spinach
 - o Ricotta and Pumpkin Ravioli with roasted red Capsicum Coulis
- o Spatchcock, green pepper and Prosciutto Di Prima Roulade on Roasted Leek & Jus Lie
 - o King Prawn & crab Timbale with Ruccola & Lemongrass Pesto on Lemon Butter

Main Course

- o Fresh Snapper Fillet crusted with Funugreek & Kafir Leaf Sauce
- o Chicken Breast Fillet wrapped with Pancetta & Basil, Olive oil Sauce
- o Slow Roasted Lamb with fresh Oregano & Muscat Demi Glaze Sauce
 - o Atlantic Salmon Fillet with Dijonaise Sauce
- o Veal Pipettes with Parmesan Grana Padano topped with basil & tomato Pesto
Fresh bread rolls & butter with meal

Dessert

- o Ebony & Ivory, Rich moist mud, white chocolate mousse
 - o Strawberries & Devonshire Cream Bavoir
 - o Cookies & Cream, Handmade cookies in a smooth creamy cheesecake with diced brownie and chocolate top
 - o Blueberry Swirl, smooth creamy cheesecake with blueberries
- Dessert is served with freshly brewed Coffee, Selection of Herbal Infusions Tea*

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Finger Food Menu

Option One

Spring Rolls
Money Bags
Crumbed Calamari
Fish Cocktails
Simosas

Option Two

Spring Rolls
Money Bags
Crumbed Calamari
Fish Cocktails
Simosas
Party Pies
Party Sausage Rolls

Option Three

Spring Rolls
Money Bags
Crumbed Calamari
Fish Cocktails
Simosas
Party Pies
Party Sausage Rolls
Sautee Chicken Skewers

Option Four

Spring Rolls
Money Bags
Crumbed Calamari
Fish Cocktails
Simosas
Party Pies
Party Sausage Rolls
Sautee Chicken Skewers
Lamb Skewers

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Cocktail Menu

Cold Canapés

- o Prosciutto, cream cheese and cracked pepper Roulade
- o Crab meat, cucumber and lemon sour cream canapés
 - o Smoked Salmon and chive Feuillet on puff pastry
 - o Mini Skewers with chilli lemongrass prawns
- o Regiano parmesan, balsamic and olive oil roll on Cos lettuce
 - o Blue cheese and parsley field BBQ Mushrooms

Hot Canapés

- o BBQ Queensland Scallops with ginger soy sesame dressing
 - o Cajun sesame coated chicken bites
 - o Coriander and lemongrass Prawn balls
 - o Mini Lamb souvlaki
- o Mini Pizza with Fetta, tomato spinach and Pancetta
 - o Lamb, fetta and mint Patties
- o Satay and Coriander Chicken on Fried Noodles
 - o Bacon and Mushroom Quiche
- o Spinach and Greek Fetta crusty Filo Pies
- o Szechuan Style BBQ Chicken Drumets
 - o Chick Pea and Paprika Fried Kafta
 - o Lentil and Parsley falafels
 - o Zucchini and Mint Fritters
 - o Pumpkin and Ricotta Frittata

Dessert Canapés

- o Chocolate Mousse Cake, Vanilla Crème Fraiche & Raspberry
- o Individual Pavlova topped with Choc Chip Crème Fraiche & Hazelnut Praline