

THE BENSON

HOTEL



MEETINGS & EVENTS

events@thebensonhotel.com.au | +61 (07) 4046 0300



Our experienced events team is here to manage all aspects of your event.

At The Benson Hotel, we understand how important it is to find the perfect venue for your upcoming event – whether it's a conference, workshop, birthday celebration, anniversary, graduation, or engagement party.

Our dedicated events team will work closely with you to plan and tailor every detail.

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ABOUT The Benson Hotel



Enjoy 10% Off Your Event Booking!

Book through your Events Coordinator and receive an exclusive 10% events discount on your stay.

Or become a Benson BFF for extra perks—10% off, complimentary wine, free parking, and more. Simply **scan the QR code** or visit our website for details.

Choose from our Art Deco-inspired rooms at The Benson Hotel, designed for everything from quick stopovers to luxurious stays with stunning views. Enjoy modern furnishings, secure paid parking, guest laundry, pool access, and our restaurant & bar.

Don't miss out on our BFF Promotion – Ts&Cs apply.



The Centre Stage and Alcove are our two covered event spaces located on the Level 3 terrace. The Alcove is an indoor area beside the bar, offering air-conditioning for guest comfort. The Centre Stage is an outdoor but undercover space, next to where our live music takes place every Friday and Saturday.*

The Centre Stage

30-50 PAX

Minimum spend
\$2400



The Alcove

25-30 PAX

Minimum spend
\$1400



*Please note that our live music is subject to change and may occasionally be moved indoors depending on weather and other conditions. For more information about our live entertainment, please speak with your Event Coordinator.

The Deck, Strip, and Green are all located on our open Level 3 terrace. Your area will be exclusively sectioned off for your event, while still allowing you to enjoy the live or background music and the vibrant atmosphere of the main terrace.

The Deck

20-40 PAX

Minimum spend
\$1600



The Strip

40-60 PAX

Minimum spend
\$1900



The Green

30-50 PAX

Minimum spend
\$1450



Enjoy beautifully designed private function rooms perfect for corporate meetings or social gatherings. Each space features plenty of natural light, a modern built-in AV system, and access to a terrace breakout area—offering the perfect blend of comfort and functionality for any occasion.

The Sudbury Room

The Sudbury Room is perfect for larger events, accommodating up to 200 guests.*



The Ballroom

Upgrade Your Event by combining both the Sudbury and Upolu Room to accommodate larger gatherings of up to 300 guests.*



*Please refer to the capacity chart for maximum guest numbers across different spaces and seating arrangements.

Enjoy beautifully designed private function rooms perfect for corporate meetings or social gatherings. The Upolu room features plenty of natural light, a modern built-in AV system, and access to a terrace breakout area—offering the perfect blend of comfort and functionality for any occasion. The Boardroom is a small meeting space perfect for in house guests, small meetings, it includes a TV for teams' meetings or presentations,

The Boardroom

The Board Room is a meeting room suitable for up to 10 attendees.

Located on Level 1.



The Upolu Room

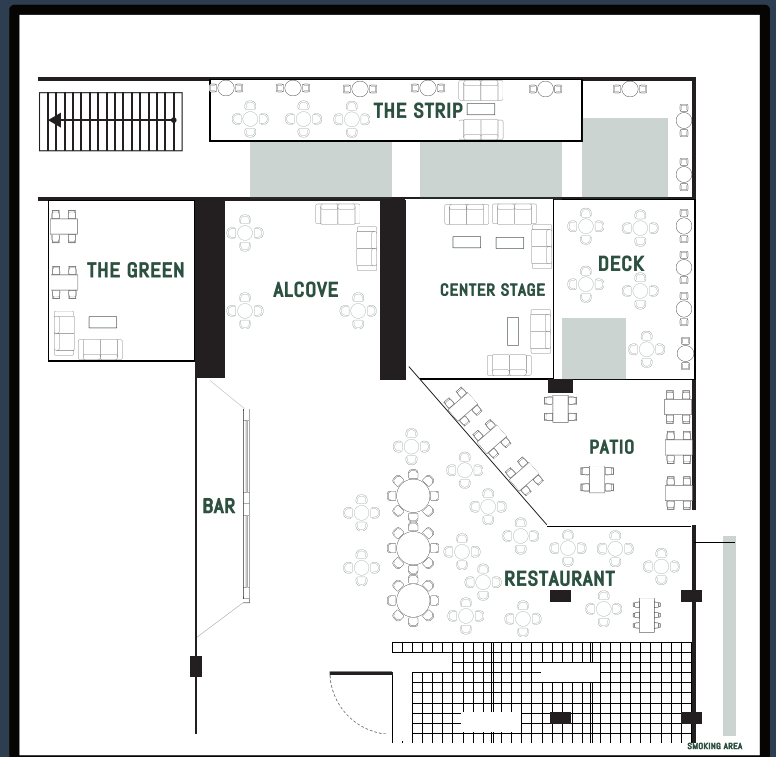
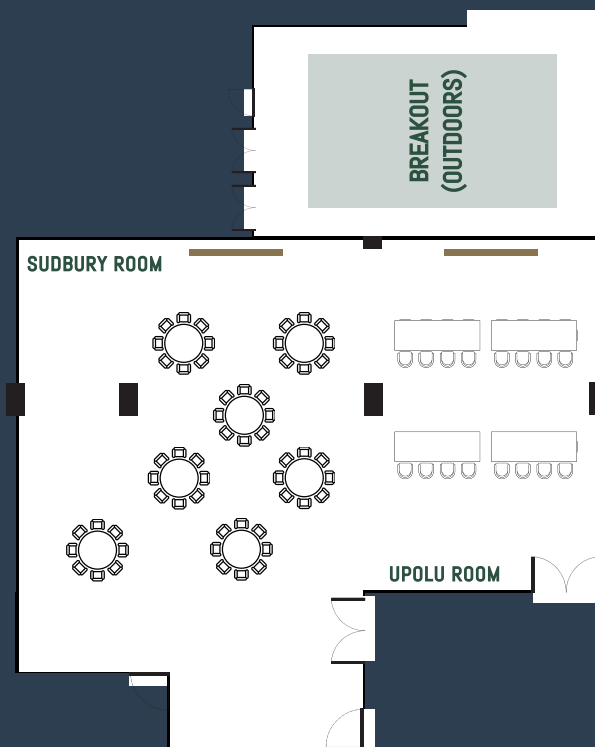
The Upolu Room is ideal for small events and can accommodate up to 100 guests.*



*Please refer to the capacity chart for maximum guest numbers across different spaces and seating arrangements.

MAX CAPACITY	SUDBURY ROOM	UPOLU ROOM	SUDBURY + UPOLU ROOM	BAR & RESTAURANT
ROOM SIZE (M2)	162	92	254	850
HEIGHT	2.85	2.85	2.85	2.85
DIMENSIONS	(W) 11.5 (D) 13	(W) 8 (D) 13	(W) 19.5 (D) 13	-
COCKTAIL	200	100	300	335
CABARET	64	48	120	-
BANQUET	100	60	190	90
U-SHAPE	30	30	-	-
THEATRE	120	90	200	-
CLASSROOM	42	30	80	-
BOARDROOM TABLE	30	30	60	-

Maximum capacity may vary depending on room setup and any additional equipment required or decorations.



**THE MEMORABLE
CONFERENCE PACKAGE**

HALF DAY- \$69 PP

FULL DAY- \$74 PP

Arrival refreshments

Morning tea*

Afternoon tea*

Seated buffet lunch in The Benson Restaurant with
chef selections

Notepads, pens, mints & iced water

1 x flipchart or 1 x whiteboard

Projector & screen

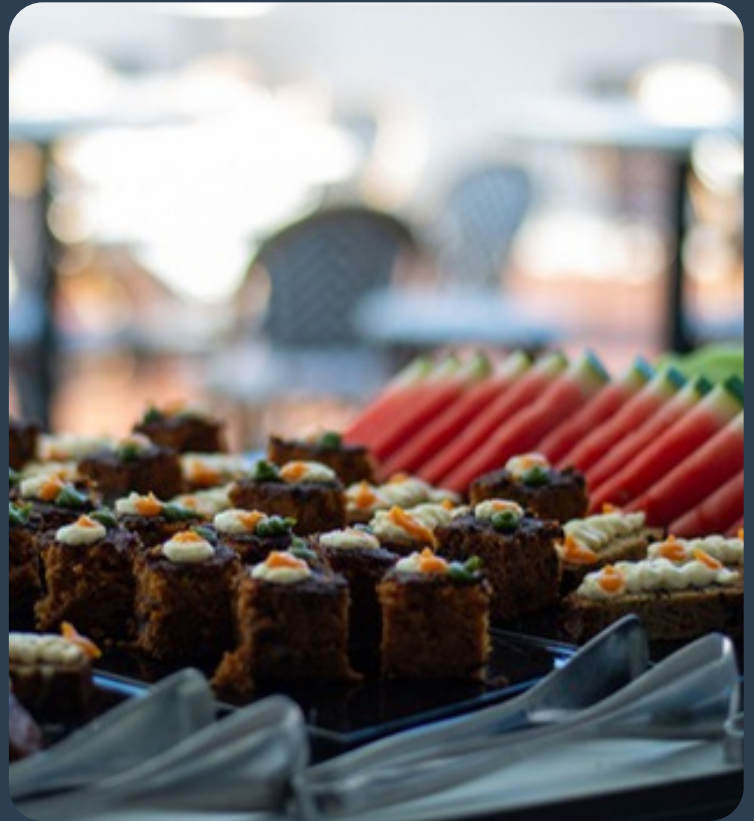
Built in surround sound system

Wi-Fi

Lectern and microphone

Add continuous tea and coffee for \$6 per person

Add networking canapes from \$26 per person

**THE TIMELESS
CONFERENCE PACKAGE**

HALF DAY- \$59 PP

FULL DAY- \$64 PP

Arrival refreshments

Morning tea*

Afternoon tea*

Working lunch with chef selection

Notepads, pens, mints & iced water

1 x flipchart or 1 x whiteboard

Projector & screen

Built in surround sound system

Wi-Fi

Lectern and microphone

Add continuous tea and coffee for \$6 per person

Add networking canapes from \$26 per person

*Half-day delegate package includes arrival tea and coffee, one scheduled break
(morning or afternoon tea), and lunch.

Room hire and setup fees will be quoted separately.

CANAPES

BENSON SOCIAL SELECTION

\$30 per person (6 pieces per person)

Select 3 cold canapes

Bruschetta, marinated tomatoes, onion, feta (v)

Wrapped prosciutto, pear, basil, D'or blue (gf)

Goats cheese mousse tarte, crispy olives, beetroot (gf v)

Salmon tartare, capers, pickled onion (gf df)

Provance cheese balls, walnut crust (v gf n)

Chilli marinated prawn, avocado, lemon (gf df)

Select 3 hot canapes

Wild mushroom arancini, artichoke crème (v)

Lamb & mint kofta, lemon yoghurt drizzle (gf)

Vegetable spring rolls, Thai BBQ sauce (vg)

Pulled pork bao bun, apple coleslaw (df)

Salt & pepper squid, aioli (df)

Vegetable quiche, blue cheese sauce (v)

Pork meatball, burnt orange sauce (gf df)

Please note: While every effort is made to prevent cross-contamination, our kitchen operates in a shared environment and we cannot guarantee the absence of trace allergens.

v-vegetarian gf-gluten free df-dairy free vg-vegan n-contains nuts

CANAPES

BENSON SIGNATURE SELECTION

\$36 per person (6 pieces per person)

Select 3 cold canapes

Prawn rice paper rolls, bean sprouts, chilli-ginger sauce (gf df)

Rare roast beef, seeded mustard, spring onion (gf df)

Tasmanian salmon, Turkish bread, crème fraiche

Tuna tataki, yuzu gel (gf df)

Duck breast, mango, brioche (df)

Oyster, macerated strawberry, cauliflower espuma, rye crust

Select 3 hot canapes

Petite gourmet mini beef pie, tomato sauce

Peking duck spring rolls, hoisin sauce (df)

Mini beef sliders, caramelised onion, bbq sauce

Twice cooked pork belly, pineapple, burnt orange sauce (gf df)

Grilled baby corn elotitos, coffee, parmesan mist, smoked paprika, chilli mayo (gf v)

Herbed Barramundi fritter, cocktail sauce (df)

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B

GRAZING BOARDS

Elevate your event with The Big Benson Grazing Board — a stunning centrepiece designed to impress. Tailored to your guests, this abundant spread features a curated selection of gourmet bites, artfully arranged to please every palate. Pricing starts from \$250, serving 20–25 guests, or make a statement with our 2-metre grazing board for \$1,000 — perfect for sharing, celebrating, and indulging in style.



THE BENSON GRAZING PLATTER

A selection of premium cured meats and artisanal cheeses, complemented by marinated vegetables, seasonal fruits, a variety of dips, olives, pickles, assorted gourmet crackers, and freshly baked artisan bread — all beautifully arranged for a balanced and indulgent grazing experience.

B

BUFFET MENU

BENSON CLASSIC

\$59 PP

For the buffet, please choose 2 salads, 2 mains, and 2 sides. Additional options are available starting from \$5 per person. Breads and dessert are included.

SALADS

Assorted breads and rolls (v)

Greek salad; cos, tomatoes, cucumber, red onion, bell peppers, olives, feta, lemon dressing (v gf)

Benson slaw; cabbage, carrot, onion, Italian parsley, mayo (v gf df)

MAINS

Lamb tajin, root vegetables, ripened tomatoes, olives (df gf)

Steamed local barramundi, roasted lemon (gf df)

Smoke scented chicken, cauliflower, capsicum, honey roasted onion, curry sauce (gf df)

Pumpkin gnocchi, spinach, mushroom sauce (v)

SIDES

Roasted baby potatoes, caramelised onion, confit garlic (vg gf)

Steamed rice (vg gf)

Seasonal vegetables (vg gf)

Chefs' sweet selection (n)

BENSON DELUXE

\$69 PP

For the buffet, please choose 2 salads, 2 mains, and 2 sides. Additional options are available starting from \$5 per person. Breads and dessert are included.

SALADS

Assorted breads and rolls (v)

Antipasti; grilled eggplant, zucchini, semidried tomatoes, marinated mushrooms, pickled onion (vg gf)

Hummus, Italian parsley, confit garlic, smoked paprika (vg gf)

Garden salad (vg gf)

Sweet potatoes salad, curry mayo, raisins (v gf)

MAINS

12 hour sous vide beef rib eye, thyme, mustard seeds (gf df)

Chicken fricassee, fennel, carrot, ripened tomatoes (gf df)

Citrus scented salmon, candied beets (gf df)

Pumpkin, eggplant lasagna (v)

SIDES

Green beans, broccolini, spicy dukkha, garlic (vg gf n)

Middle eastern style rice, carrot, onion, lemon (vg gf)

Herbed baby potatoes, olive oil (vg gf)

Chefs' sweet selection (n)

Seasonal fruit platter (vg gf)

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PLATED MENU

Choice of one dish per course, or upgrade to an alternate drop for an additional \$10 per person for mains and \$6 per person for entrée and/or dessert.

The menu include a selection of freshly baked bread to begin. A minimum of 10 guests is required.

2 COURSES - \$64 PP

3 COURSES - \$74 PP

ENTREE

Seared tuna, mango confiture, sea weed salad
(gf df)

Pork cigar, smoked date puree, beetroot gel (df)

Cured salmon, parsley crème, fennel, pickled onion
(gf df)

Beef tataki, ponzu sauce, Paw Paw salad, truffle oil
(gf df)

MAIN COURSE

Confit duck leg, carrot emulsion, quinoa, roasted bell pepper (gf)

Grilled local fish, pea risotto, zucchini, sauteed tomato (gf)

12 hour sous vide beef rib eye, potato textures, thyme & mustard seeds jus (gf df)

Braised pork, potato confit, onion confiture, courgette (gf df)

Roasted lamb rump, green pea puree, potato Boulanger, blissed tomatoes (gf df)

DESSERTS

Sticky date pudding, Butterscotch sauce, vanilla bean ice cream (v)

Mango cheesecake, mint snow, mango gel, raspberry coulis (v)

Belgium chocolate cake, mint pesto, Chantilly crème (v n)

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BEVERAGE PACKAGES & ADD ONS

BENSON DRINKS PACKAGE

2 HOURS \$48PP

3 HOURS \$58PP

- The Riddle Brut Reserve
- The Riddle Sauvignon Blanc
- The Riddle Cabernet Merlot
- Squealing Pig Rose
- Benson Lager
- Great Northern Original
- Great Northern Super Crisp
- Somersby Cider
- Mcalister's Hazy Pale Ale
- Soft drinks & Fruit Juice

PREMIUM DRINKS PACKAGE

2 HOURS \$60PP

3 HOURS \$70PP

- Tatchilla Prosecco
- Robert Oatley Riesling
- Tatchilla Rose
- St Hallet Garden Of Eden Shiraz
- Squealing Pig Sauvignon
- Peroni Nastro Azzurro
- James Squire Lashes 150
- Corona
- Somersby Cider
- Mcalister's Hazy Pale Ale
- Soft Drinks & Fruit Juice

DRINK VOUCHERS

Ideal for networking events, offering guests 1–2 prepaid drinks. Each voucher covers a choice of house beer, wine, or spirits, starting from \$11 each.

PRIVATE BAR

A private bar set up is available to hire from \$350 for a 4 hour service, for private functions. Speak to your events coordinator to find out more.

TAILOR MADE

Fancy a bar tab instead? Speak to your event coordinator to organise this for you.

DECORATIONS

Want a professionally styled look? Ask us about booking our recommended local suppliers.

ENTERTAINMENT

Enjoy live music every Friday and Saturday from 4pm on The Benson Terrace. When live music isn't available, we provide curated background music.

CAKEAGE FEE

You're welcome to bring a cake. If you'd like us to cut and serve it, the fee is \$2.50pp. Otherwise, we can provide a knife, plates, and cutlery for self-service.

THE BENSON HOTEL

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