



THE

ANGLISS

CONFERENCE CENTRE

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Conference Brochure 2025

Where conferencing and hospitality meet.

William
Angliss
Institute

Specialist centre
for foods, tourism,
hospitality & events



The Angliss Conference Centre
555 LaTrobe St, Melbourne
Victoria 3000
Ph: 9606 2512
functions@angliss.edu.au

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WHAT WE OFFER

Thank you for considering The Angliss Conference Centre to host your next successful event.

The Angliss Conference Centre features five conference rooms that can accommodate up to approximately 300 people.

Our facilities are ideal for a range of small to medium events including:

- exhibitions
- trade shows
- cocktail events
- conferences
- training workshops
- corporate meetings
- seminars
- product launches

Located on the western fringe of Melbourne's central business district, The Angliss Conference Centre overlooks the Docklands precinct and the picturesque Flagstaff Gardens.

Hospitality is our business and we are recognised nationally for our professionalism, expertise and high quality facilities. From planning to completion, our dedicated Conference Centre team will ensure your function is a success.

For further queries or assistance:

Phone: (03) 9606 2512

Email: functions@angliss.edu.au



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CAPACITIES

Room Capacities

Room/Area	Theatre	U-Shape	Boardroom	Classroom	Cabaret	Cocktail
Whole Floor 30m x 14m	280				126-150	250-280
Auditorium 13m x 14m	160	33	44	40	77	100
Auditorium and Double Room	200			50	105	150
Flagstaff OR Docklands Room (Single) 7m x 8m	25-40	15	20	19	21	
Flagstaff OR Docklands Room (Double) 7m x 16m	50-80	21	26	32	36	80
Front Foyer						70

- Weekend rates and additional charges apply.
- Functions beginning after 5pm weekdays – full day rate applies. \$100 per hour fee applies for weekday events concluding after 5.30pm.

* Room capacities may vary dependent on individual event requirements.

Contact our event co-ordinator for Room Hire fees. Room Hire fees will also incur minimum spend on catering per room.



CULINARY EXPERTISE

We have been at the heart of Melbourne's food culture and industry for over 80 years. We bring the same level of innovation and expertise to the food and beverage packages we offer at The Angliss Conference Centre.

We have a diverse range of packages to suit all tastes and budgets.

The culinary team works relentlessly on sourcing the best seasonal local produce and gaining inspiration from the latest food trends. From this, we are able to create menus that taste and look delicious.

We pride ourselves on having passionate and dedicated culinary team who contribute their knowledge and experience in delivering the highest standards in food and service.

The Angliss Conference Centre is the perfect venue for:

- Breakfast
- Morning/afternoon tea
- Working lunches
- Lunches and dinners
- Buffets
- Cocktail functions

MENUS



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Morning and Afternoon Tea Items (Please consult your conference co-ordinator for a full list)

SWEET CHOICES

Yoghurt muesli pots topped with berries / mango slices and passionfruit

Layered breakfast parfaits with yoghurt, toasted granola and fruit purée

Bircher muesli

Fresh fruit salad cups

Chia pudding pots with almond milk, honey, spiced chai, topped with fresh berries

Fig & Seed bars

Flaky French croissants served with Yarra Valley conserves and butter

Almond croissants filled with with "Crème d'Amande" topped with toasted almond flakes

Large artisan muffins with apple and cinnamon, blueberry, chocolate & whole raspberries with white chocolate chips

Seasonal whole fruit

Zucchini and chia loaf / date and walnut loaf

Gourmet cookies

Hot jam doughnuts

Assorted slices

Freshly baked traditional scones served with Yarra Valley jams and thickened cream

Custard Tarts

Lamingtons

Friands

Warm Portuguese tarts

German Pretzels served with butter

Bagels – variety of fruit and plain bagels served with butter and cream cheese toppings

Macaroons

Warmed mini fruit filled Danish pastries

Pastry Board - Assortment of almonds croissants, morning swirl bun, chocolate croissant and Danish pastries

Canape Sweets (Selection of delicate mini gourmet sweets)

Individual gourmet cakes (New York baked cheesecake, carrot and walnut, lemon infused cheesecake topped with lemon gel, raspberry and apple almondine)

Gourmet doughnuts (passionfruit curd, chocolate hazelnut ganache, raspberry and vanilla custard)

Deluxe layered Cakes (including Green Tea Tiramisu, Red Velvet, Nutella and Opera varieties)

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SAVOURY CHOICES

Savoury Scones (Cheese and Chive, Pumpkin and bacon varieties)

Traditional quiche Lorraine with spinach and cheese varieties

Home-made puff pastry pies with bacon and egg / spinach and cheese

House-baked savoury muffins with honey mustard, ham and cheese / spinach, feta and semi-dried tomatoes

Breakfast bagels filled with smoked salmon, crème fraîche and fresh dill

Breakfast ribbons (2 per serve)

Triple layered sandwiches with egg and ham/semi dried tomatoes, cream cheese and spinach

Warm mini croissants filled with ham and cheese / tomato and cheese

FRUIT PLATTERS

Small \$ 45.00

Medium \$ 65.00

Large \$ 85.00

BEVERAGES

Nespresso coffee and tea

- Single serve \$ 5.00 pp

- Two serve \$ 10.00 pp

- Three serves \$ 13.00 pp

- Four serves (full day) \$ 16.00 pp

Juice \$ 3.00 pp

*Catering packages do not include room hire. All prices include GST. Prices subject to change.
Gluten free items and special diets will incur an extra charge of \$2.50.

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Quick Picks

PACKAGES

Morning Tea

Arrival coffee and tea, refreshed at morning tea plus juice and a morning tea item **\$ 18.00 pp**

Basic Lunch

Gourmet sandwiches, fresh fruit platters and mineral waters **\$ 22.00 pp**

Working Lunch

Gourmet sandwiches, a selection of hot finger food, fresh fruit platters and mineral waters **\$ 29.00 pp**

Four serves of coffee and tea, morning tea item/s, juice, lunch (gourmet sandwiches, a selection of hot finger food, fresh fruit platters and mineral waters) plus afternoon tea items. **\$ 56.00 pp**

Options:

1. Replace existing sandwich lunch option with one of the Build-Your-Own-Bar options Refer to pages 11-12. Minimum 20 guests. **\$ 56.00 pp**

2. Replace existing sandwich lunch option with Classic Buffet Refer to menu on page 16. Minimum 30 guests. **\$ 69.00 pp**

Catering packages do not include room hire. All prices include GST. Prices subject to change.
Please consult you conference coordinator if you would like to tailor you own package.

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Build-Your-Own Bars

Our build-your-own bars offer something different from the traditional sandwich lunch option (minimum 20 people).

All build-your-own bar menus are \$22.00 PP.

SCHNITZEL BAR

Choose 3 varieties

- Traditional Chicken Schnitzel served with Tomato, cheese and lettuce & Coleslaw
- Mexican Style Chicken Schnitzel served with chunky salsa and guacamole and cheese
- BBQ Texas Chicken Schnitzel served with a spicy BBQ sauce, bacon and gherkins
- Pork Schnitzel served with coleslaw and an apple chutney
- Hawaiian Chicken Schnitzel served with pineapple and melted grilled cheese
- Eggplant parmigiana served with cucumber, dill & yoghurt salad
- All schnitzels served with bread rolls, greens and chunky chips

FISH AND CHIP BAR

- Battered and grilled fish-of-the-day
- Salt 'n' pepper squid
- Pan fried scallops
- Crumbed prawns
- Hot chips
- Garden salad
- Coleslaw
- Lemon wedges and tartare sauce
- Picked onions

SOUVLAKI STATION

- Lemon and garlic chicken, marinated lamb,
- Vegetarian falafels
- Pita wraps
- Shredded lettuce, tomato & red onion
- Chunky chips
- Condiments (tzatziki, hommus & beetroot dip)
- Tabouli Salad

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BURGER BAR

- Beef, lamb, and lentil burgers
- Freshly sliced tomato, lettuce and onion
- Cheese slices
- Pickles
- Burger rolls
- Hot chips
- Selection of sauces and condiments

SPUD BAR

Oven baked potatoes served with a range of toppings:

- Tasty cheese
- Coleslaw
- Sour cream
- Butter
- Salsa
- Bacon
- Chives
- Pineapple
- Bolognese sauce

SALAD BAR

Freshly prepared salads

Choice of three salads for events with less than 25 guests.

Choice of five salads for events with more than 25 guests.

- Marinated hoisin spiced pork fillet tossed with Asian noodle salad
- Farmhouse potato salad with crispy bacon and whole egg mayonnaise
- Greek salad with marinated Mt Leura lamb fillet
- Tuna Nicoise salad with free range eggs, green beans and chat potatoes
- Warm chicken tikka salad
- Thai beef salad with fresh Asian vegetables, rice noodles and crushed nuts
- Caesar salad topped with char-grilled chicken fillet
- Slow roast duck salad with juicy orange segments and Asian salad mix
- Fragrant Thai chicken larb salad with a zesty lime dressing
- Orange and kale salad with honey lime vinaigrette
- North African curried lentil and sweet potato salad

GOURMET SNAG BAR

Choice of three varieties from a selection of gourmet sausages:

- Traditional lamb and rosemary
- Delicious European style pork kransky
- German style beef and pork bratwurst
- Old English pork and herb
- Chicken and chives
- Vegetarian sausages

Served with:

- Grilled onions
- Grilled mushrooms
- Diced bacon
- Tasty cheese
- Selection of condiments
- Freshly baked baguette rolls

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Finger Food (Please consult your conference co-ordinator for a full list)

BRONZE RANGE \$3.50 SILVER RANGE \$4.50

Petite beef pies with traditional tomato sauce

Crisp fish cocktails with tangy tartare sauce (3)

Mini spring rolls with sweet chilli sauce (3)

Potato wedges with sour cream and chives

Mini fried dim sims with soy sauce (3)

Mini samosas with mango chutney (3)

Mini meat balls with zesty bush tomato chutney (3)

Mini Gelato Ice creams

Assortment of Handcrafted chocolates (to include Mandarin Yuzu, Ruby popping candy, passionfruit, Earl Grey and Gianduja (Hazelnut praline))

Cocktail sized chicken skewers (tandoori, lemon pepper or with satay dipping sauce)

Gourmet quality pies with traditional tomato sauce

Sushi hand-roll slices with soy sauce and wasabi

Bite sized risotto balls filled with beetroot, feta and oven roasted pumpkin

Ribbon sandwiches with gourmet fillings

Mini quiches (Lorraine, spinach and cheese)

Crunchy potato croquettes with pea and mint or macaroni and cheese filling

Steamed wontons filled with Asian vegetables, served with soy sauce

Home-made sausage rolls served with a zesty tomato relish

Shredded potato and onion rostis, lightly seasoned and fried topped with smoked salmon and crème fraîche

Gourmet Punjabi style samosas served with mango chutney

Cauliflower, leek and cheese pies

Mini Cornish pasties using Cornwall's classic pastry method filled with rich beef and vegetables and served with tomato sauce

Japanese style Karaage chicken, lightly battered and seasoned served with Asian slaw

English style fish and chips with fresh lemon, parsley and aioli

Tempura Prawn Twisters

Caramelised onion and veal tortellini floating in a vined ripened tomato sauce

Skewered Lemongrass & coriander chicken with sweet chilli dipping sauce

Ratatouille & Hommus Vegan Tartlet

Aloo Bonda – traditional Southern Indian spiced potato with a crisp coating served with mango chutney

Gourmet cigar spring rolls – Pork and Kimchi or Peking Duck

Polenta Tarts with caramelised onion, pumpkin and roasted red peppers.

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GOLD RANGE \$5.00

Mini Angus beef patties served on petite burger buns with caramelised onions and a zesty relish

Slow cooked pork or beef bourbon sliders with coleslaw served in soft brioche buns

Seafood baskets with fried prawn, calamari, fish goujon and chips with lemon wedges and tartare sauce

Delicately wrapped Peking duck crepes with spring onion and hoisin sauce

Moroccan spiced lamb mince koftas with mint raita sauce

Vegetable falafel in a mini burger bun with beetroot chutney

Sesame encrusted chicken fillets, fried until lightly golden served with chipotle mayo

House-made oven roasted vegetable frittata made with free range eggs and tasty cheese

Curried lentil pie with kasoundi relish

Vegetable pakora, spicy vegetable fritters with chickpea batter

Delicately wrapped Vietnamese style rice paper rolls with fresh fillings such as prawn, chicken, mushrooms and vegetables

Stuffed pumpkin flowers filled with ricotta & Sweet corn (served with a tomato and capsicum relish)

D'Affinoise Brie & Fig Crostini

Bao Bun with crispy Pork belly Kimchi mayo & coriander

Cornmeal Crusted Cajun Prawns served with a Mantequilla de pobre (mixture of avocado, tomato, and lime)

Sushi Donuts

Pork Belly bites floating on a sticky plum sauce

Southern style chicken and waffles topped with maple and crispy prosciutto

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Platter Menus

We offer a selection of platters. You can add these to your lunch menu or drinks function.

Seasonal Fresh Fruit Platter

A beautifully displayed selection of freshly sliced seasonal fruits.

Small	\$ 45.00
Medium	\$ 65.00
Large	\$ 85.00

Gourmet Cheese Platter

Selection of local cheeses and crackers with dried muscatel grapes and quince paste.

Small	\$ 55.00
Medium	\$ 75.00
Large	\$ 100.00

Home Style Dips and Crudités

Home-style dips, selection of crudités, lavosh bread and breads.

Small	\$ 40.00
Medium	\$ 60.00
Large	\$ 75.00

Antipasto

Selection of cured meats, cheese and dips, olives, roasted vegetables, frittata and Chef's specials.

Small	\$ 60.00
Medium	\$ 70.00
Large	\$ 95.00

Bowl of Crisps	\$ 8.00
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Bowl of Nuts	\$ 8.00
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Bowl of Dried Fruit	\$ 8.00
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*Catering packages do not include room hire. All prices include GST.

Please consult your Conference Coordinator for other lunch options. Prices subject to change.

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Buffet Menu (Please consult your conference co-ordinator for a full list)

Build your own buffet menu with our large range of flexible menu options.

Classic Buffet \$40 per person (minimum of 30 people)

One meat based main, one vegetarian main and three vegetables / salads or select one of our Seasonal Set Menu's.

Include this Classic Lunch Buffet option to your Full Day Delegate package @ \$69.00pp

Deluxe Buffet \$50 per person (minimum of 30 people)

One meat based main, one vegetarian main and four vegetables / salads plus one dessert or select one of our Seasonal Set Menu's

Example

Summer Classic Menu

Crispy salmon fillet topped with lemon and dill béarnaise sauce

Roasted garlic and mushroom ravioli tossed with a creamy trio of mushroom sauce (v)

Steak cut fries sprinkled with sea salt (v)

Pear & wild rocket salad with shaved parmesan (v)

Traditional Coleslaw (v)

Example

Spring Deluxe Buffet Menu

Roasted leg of lamb infused with fresh rosemary and garlic

Spinach & ricotta cannelloni (v)

Roast potatoes with rosemary and garlic (v)

Medley of seasonal vegetables (v)

Smoked chicken, avocado and mixed salad leaf salad topped with crispy pancetta

Roasted beetroot salad with Persian fetta and roasted walnuts (v)

Individual Pavlova topped with double cream and fresh seasonal fruit (v) or Citrus tart (v)

Fruit Platters

Small	\$ 45.00
Medium	\$ 65.00
Large	\$ 85.00

BEVERAGES

One serve coffee / tea	\$ 5.00 pp
Mineral water	\$ 3.00 pp

Or add your own beverage package.

* For a full list of Buffet lunch options please consult your event coordinator. Catering packages do not include room hire. All prices include GST. Please consult your Conference Coordinator for other lunch options. Minimum 30 guests. Prices and menu items are subject to change.

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Beverages

SPARKLING WINE

per bottle

Six Foot Six Prosecco King Valley, Victoria	\$ 34.00
Innocent Bystander Prosecco Yarra Valley, Victoria	\$ 42.00
Charles Pelletier - Blanc De Blancs Brut Burgundy, France	\$ 34.00
T'Gallant Prosecco, Mornington Peninsula	\$ 34.00

WHITE WINES

per bottle

821 South Marlborough Sauvignon Blanc Marlborough, New Zealand	\$ 28.00
Nautulus Estate Sauvignon Blanc Marlborough, New Zealand	\$ 42.00
Delatite Riesling 2019 Upper Gouldburn, VIC	\$ 36.00
T'Gallant Cape Schanck Pinot Grigio Mornington Peninsula, Victoria	\$ 36.00
Taylors Estate Pinot Gris Clare Valley, South Australia	\$ 42.00
Penfolds Koonunga Hill Chardonnay	\$ 42.00

RED WINES

per bottle

Fowles Farm to Table – Shiraz Strathbogie Ranges, Victoria	\$ 38.00
St. Huberts Stag Pinot Noir Yarra Valley, Victoria	\$ 36.00
Quartier Pinot Noir Mornington Peninsula, Victoria	\$ 46.00
Boucher Shiraz Heathcote, Victoria	\$ 46.00
Vasse Felix Filius Cabernet Sauvignon Margaret River, Western Australia	\$ 46.00

ROSÉ

Maison Francaise Rose Provence, France	\$ 28.00
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NON-ALCOHOLIC

Plus Minus Blanc de Blanc South Australia	\$ 22.00
Plus Minus Pinot Grigio South Australia	\$ 22.00
Plus Minus Shiraz South Australia	\$ 22.00
Soft drinks / mineral waters	\$ 3.00

CIDER

Somersby Apple Cider	\$ 8.00
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BEER

James Boag Premium Lager / Premium Light Launceston, Tasmania	\$ 8.00
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Conference Beverage Packages

BASIC PACKAGE

1 hour	\$ 24.00 pp
2 hours	\$ 30.00 pp

SPARKLING WINE

T'Gallant Prosecco
Mornington Peninsula

WHITE WINE

T'Gallant Cape Schanck Pinot Grigio
Mornington Peninsula, Victoria

Delatite Riesling 2019
Upper Goulburn, VIC

RED WINE

Fowles Farm to Table – Shiraz
Strathbogie Ranges, Victoria

St. Huberts Stag Pinot Noir
Yarra Valley, Victoria

BEER

James Boag Premium Lager / Premium Light
Launceston, Tasmania

SOFT DRINKS

Soft drinks / mineral waters

PREMIUM PACKAGE

1 hour	\$ 28.00 pp
2 hours	\$ 34.00 pp

SPARKLING WINE

Innocent Bystander Prosecco
Yarra Valley, Victoria

WHITE WINES

Nautulus Estate Sauvignon Blanc
Marlborough, New Zealand

Taylors Estate Pinot Gris
Clare Valley, South Australia

Bellvale Estate Chardonnay
Gippsland, Victoria

CIDER

Somersby Apple Cider
Adelaide Hills, SA

RED WINE

Quartier Pinot Noir
Mornington Peninsula, Victoria

Boucher Shiraz
Heathcote, Victoria

Vasse Felix Filius Cabernet Sauvignon
Margaret River, Western Australia

BEER

James Boag Premium Lager / Premium Light
Launceston, Tasmania

SOFT DRINKS

Soft drinks / mineral waters

Non-alcoholic wines on request

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CONTACT US

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