

OUR WORLD IS YOUR PLAYGROUND

PULLMAN MAGENTA SHORES RESORT MEETINGS & EVENTS



pullman
HOTELS AND RESORTS



WITH ITS AMAZING BEACHFRONT LOCATION, CONTEMPORARY STYLE AND MODERN CONFERENCE AND EVENT FACILITIES, PULLMAN MAGENTA SHORES RESORT IS THE PERFECT CHOICE FOR ALL OF YOUR CONFERENCE AND EVENT NEEDS. THE ADAPTABILITY, COMMITMENT AND CREATIVITY OF OUR DEDICATED EVENTS TEAM WILL ENSURE THAT YOUR EVENT WILL BE A COMPLETE SUCCESS.

comeeting

THROUGH OUR CO-MEETING OFFER, PULLMAN MAGENTA SHORES RESORT MAKES FOUR PROMISES TO YOU:

Commitment

Whatever your event, Pullman staff will provide a quote within 24 hours. Our dedicated Event Manager will assist you with planning advice, step by step support and monitoring of your event through to its realisation. Your event is our event.

Comfort

Modular spaces designed to accommodate all types of events. At Pullman, regardless of the type of meeting and number of participants, spaces can be adapted, transformed and customised to suit your needs. We also offer 'chill-out' lounge that can be used for networking or relaxation.

Connectivity

With wireless internet access, a connectivity lounge and dedicated onsite IT Solutions Manager, Pullman provides our guests with the best technology has to offer. Our conference rooms feature state-of-the-art audio visual connectivity and user friendly plug-and-play systems to ensure that the needs of the most complex events are met.

Create

Meetings and events are not only a great way to share ideas and information but also a great opportunity to create and build existing and new relationships. Whatever the occasion, business or leisure, Pullman is the perfect venue to allow these relationships to flourish.



INTRODUCTION TO PULLMAN MAGENTA SHORES RESORT

Nestled between the pristine waters of the Pacific Ocean and Tuggerah Lake on the scenic Central Coast of NSW, Pullman Magenta Shores Resort is a luxuriously designed conference resort just 15 kilometres north of Terrigal and a 90-minute drive from Sydney.

HOTEL FACILITIES

- Shallows Bar
- Barretts Restaurant
- 6 Function Rooms
- 24 hour Reception
- 20 metre indoor heated lap pool
- Outdoor lagoon pool and plunge pools
- 18 hole Championship Golf Course
- Vie Spa
- Beach access
- Large grassed outdoor recreation area for activities
- BBQ picnic areas
- Children's playground & wading pool
- Two full sized tennis courts
- Fully equipped gymnasium
- Room service
- Laundry service
- Onsite parking

*PULLMAN MAGENTA SHORES RESORT MICE KIT***STUDIO GUESTROOMS
ONE BEDROOM VILLA
TWO BEDROOM VILLAS
THREE BEDROOM VILLAS****ACCOMMODATION FACILITIES**

Studio Guestrooms feature a king bed, deluxe bathroom, a large furnished balcony or courtyard, offering views overlooking the golf course, landscaped gardens or a lagoon pool.

All our rooms are equipped with high speed internet access and feature minibar, tea & coffee making facilities, radio-alarm clock, flat screen Smart Apple TV and have ergonomically designed work stations.

One, two and three bedroom villas complement the physical landscape and relaxed nature of a coastal lifestyle. Set amongst landscaped gardens and just a short stroll from all resort facilities and the beach. All villas include open plan living areas, fully equipped kitchens with European appliances, laundry facilities and private furnished courtyards or balconies.



PULLMAN MAGENTA SHORES RESORT MICE KIT



VIE SPA

Indulge in absolute relaxation, pampering and wellness. Vie Spa uses both the Pevonia Botanica and iKOU range of skin care products, with all-natural ingredients to bring your skin back to life. On your next visit whether it's for business or leisure, escape to Vie Spa, where your experience is truly attentive, never intrusive and, most importantly, truly luxurious. Vie Spa Magenta Shores offers more than just spa treatments, with 6 luxuriously appointed treatment rooms complete with ergonomically designed massage and treatment tables, a Vichy Shower, two luxurious double treatment rooms, changing area, retail area, a relaxation room and spa garden allowing you time to relax before and after your treatments. Delegates may also enjoy the hotel heated indoor pool and steam room before or after treatments.

MAGENTA SHORES GOLF COURSE

Magenta Shores Golf & Country Club is a private golf course. However guests of Pullman Magenta Shores Resort enjoy a unique opportunity to play this exclusive links golf course. Recently ranked #23 in Golf Digest's top 100 Australian Golf Courses for 2014, this signature 18 hole golf course has been designed by renowned golf course architect Ross Watson. Positioned perfectly between the Pacific Ocean and Tuggerah Lake on a rolling, natural landscape, golfers are able to soak up majestic views whilst enjoying their round. Magenta Shores offers a challenge to all levels of golfers and is quickly building a reputation as a must



PULLMAN MAGENTA SHORES RESORT MICE KIT



BARRETT'S RESTAURANT

Barretts Restaurant welcomes you to relax and enjoy fine food and stunning vistas overlooking the tranquil fairways of Magenta Shores Golf Course and lake. The modern Australian menu showcases a Mediterranean influence highlighted by fresh seasonal and local produce.

SHALLOWS BAR

Recently renovated, Shallows Bar features a vibrant and contemporary decor offering casual all day alfresco dining, complemented by the outdoor Woodfire Pizza oven, extensive beverage menu including signature cocktails, blended teas and espresso coffees. Shallows Bar also offers Tapastry by Pullman which is a vibrant new way to dine. Perfect for sharing with newfound business partners or colleagues. The creative small-plate concept sees regional ingredients meet inventive preparations.



CONFERENCE FACILITIES

Accommodating up to 400 guests, the hotel's newly refurbished spacious meeting rooms are all about the view, steps from the beach and overlooking the lake or golf course, our conference rooms bathe you in natural light, energizing your team with fresh coastal breezes and infinite space for your team building activities. Guests organising a Pullman reception or event at the hotel can also benefit from the assistance of the dedicated event manager and co-ordinators, who are on hand to help with event planning and organisation.

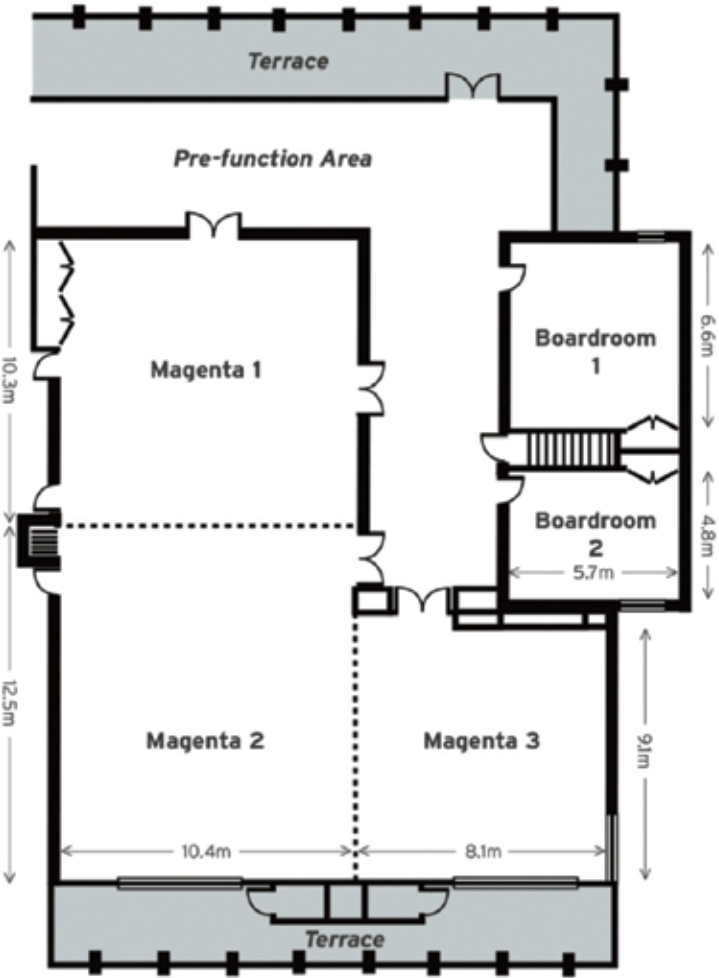
YOUR LOYALTY DESERVES REWARDING

Be rewarded with Le Club AccorHotels Meeting Planner, AccorHotels global loyalty program exclusive to event organisers. Members enjoy Rewards points for every eligible event at over 2,400 AccorHotels properties worldwide, including over 117 Pullman Hotels & Resorts, across 13 brands in 92 countries. With four membership levels (Classic, Silver, Gold and Platinum), enjoy exclusive benefits and privileges during your stay including; free WiFi, room upgrades, VIP treatment and more, as well as redemption rewards including; payment towards your next event, frequent flyer points, or shop with your favourite brands at La Collection by Le Club AccorHotels. For more information visit accorhotels.com/meetingplanner or speak to our Events Team.

AUDIO VISUAL - ENCORE EVENT TECHNOLOGIES

When you host an event at Pullman Magenta Shore Resort, you're also partnering with Magenta's leading event services company, Encore Event Technologies. As our trusted in-house AV provider, Encore offer a complete event staging solution, backed by Australia's largest range of event production solutions.

With over 30 years creating memorable events, you can count on Encore and Pullman Magenta Shores Resort to bring your vision to life, from conferences and meetings, to gala dinners, touring roadshows, AGMs, social events and everything in between.



FLOOR PLAN AND CAPACITY CHART

SEATING CAPACITY										
Room Name	Surface (m²)	Height (m)	Theatre	Cabaret	U-Shape	Boardroom	Classroom	Banquet	Banquet (Incl D/F)	Cocktail
MAGENTA BALLROOM	317	3.7	300	152	75	60	160	210	180	400
MAGENTA I	108	3.7	100	48	30	46	50	90	70	120
MAGENTA II	134	3.7	120	64	40	14	70	90	80	140
MAGENTA III	75	3.7	70	32	21	14	30	40	40	100
BOARDROOM I	40	2.7	35	-	12	8	20	20	-	40
BOARDROOM II	29	2.7	30	-	10	-	15	10	-	20
PRE FUNCTION AREA	147	-	-	-	-	20	-	-	-	140
PELLOS		2.8	50	-	15	30	15	-	-	-
MEMBERS LOUNGE			80	40	21	-	21	70	50	110
LAKE SIDE LAWN			-	-	-		-	100	100	160

Capacity as shown above is indicative and based on the area and wall measurements per room with standard conference furniture measurements as attached.



DAY PACKAGES



FULL DAY PACKAGE

arrival tea & coffee, lunch, morning and afternoon tea, iced water, pads, pens & mints, plenary conference room hire (minimum 15 guests) one non electronic whiteboard & one flipchart, complimentary wireless internet.

HALF DAY PACKAGE

lunch, and morning tea or afternoon tea iced water, pads, pens & mints, plenary conference room hire (minimum 15 guests) one non electronic whiteboard & one flipchart, complimentary wireless Internet

LUNCH MENU - CHEFS SELECTION

Chef will tailor a menu from locally sourced seasonal produce which will include;

Freshly baked bread and condiments

3 fresh house made salads, 2 hot protein dishes, 1 vegetarian dish

2 sides, 1 sweet item, 1 sliced fruit platter



DINNER MENU MINIMUM 25 DELEGATES

Minimum numbers of 25 pax serves in function space and conference



Food images are a representative only

TWO COURSE PLATED MENU

THREE COURSE PLATED MENU

CHOOSE 2 ITEMS ONLY FROM EACH COURSE LISTED BELOW TO BE SERVED ALTERNATELY

ALL MENUS INCLUDE THE FOLLOWING

freshly baked roll, served with a butter medallion, freshly brewed tea and coffee

Entrée cold

Persian Fetta mousse with charred cocktail onion, black olive vinaigrette, young garden leaves and yuzu

Lamb tenderloin salad with snow pea leaves, shallot, roasted red capsicum, mint yoghurt dressing

Crab stuffed tempura battered zucchini flowers, whipped goats cheese, rye crouton, green onion, toasted hazelnut dressing

Chicken and pistachio roulade, beetroot gel, broad bean and chive dressing, rocket leaves

Entrée hot

Confit duck leg with slow cooked white bean, vegetable and chorizo cassoulet and herb crumb

Kingfish with cauliflower puree, cauliflower florettes with curry, smoked yoghurt, celery oil

Slow cooked pork tenderloin with sesame custard, black sesame seed, dutch carrot and a master stock sauce

Roast Quail breast with carrot puree, pumpkin seeds, pickled oyster mushroom and game jus

All prices are subject to change without notice. Prices displayed are GST inclusive.

**DINNER MENU MINIMUM 25 DELEGATES (CONTINUED)**

Minimum numbers of 25 pax serves in function space and conference rooms



Food images are a representative only

MAIN PLATED SELECTION

Roast lamb backstrap with leek potato gratin, pea puree, roast truss tomatoes and mint jus

Lamb loin with ratatouille, potato fondant, confit garlic and thyme sauce.

Grilled beef striploin with porcini mash, honey roast carrot and parsnip, baby leek, beef jus

Seared beef medallions with potato rosti, mushroom and herb ragout, green beans, thyme sauce

Chicken supreme with pumpkin and pea risotto, miso roast broccoli, almonds and rocket pesto

Pan seared chicken breast with mixed capsicum and tomato peperonata, braised cos lettuce and parmesan cheese

Grilled salmon with a butter bean, mixed vegetable and cherry tomato broth, basil and a citrus hollandaise

Barramundi fillet with poached Slipper lobster, bok choy, enoki mushroom, fried shallot, egg noodles and mushroom consommé

All prices are subject to change without notice. Prices displayed are GST inclusive.



DINNER MENU MINIMUM 25 DELEGATES (CONTINUED)

Minimum numbers of 25 pax serves in function space and conference rooms



Food images are a representative only

DESSERTS

Chocolate fondant with chocolate sauce, dried mandarin and vanilla bean ice cream

Orange crème brulee with passionfruit sorbet and shortbread biscuit

Lime cheesecake with pineapple and lychee salsa, coconut sorbet

Individual tiramisu with baileys crème anglaise, white chocolate ice cream and coffee crumb

Pear tart with almond crumble, poached pear and thick cream

Vanilla panna cotta with sweet dukkah, mango sorbet, peach sauce

Caramelised banana parfait with toasted hazelnuts, crème chantilly, Belgian waffle and maple syrup

CHEESE COURSE

Selection of local cheeses served with toasted nuts, dried fruit and crackers (served as platters on tables, not individual plates)

SIDE DISHES

Leaf salad with red wine vinaigrette

Roast chat potatoes with sea salt and chives

Steamed beans with toasted almonds and butter

Rocket and walnut salad with parmesan cheese

All prices are subject to change without notice. Prices displayed are GST inclusive.



DINNER MENU MINIMUM 20 DELEGATES



Food images are a representative only

BBQ BUFFET

Freshly baked bread basket
Chefs selection of three house made salads and condiments

Grilled beef rump steaks with caramelised onion, hollandaise sauce
Pork Cumberland sausages with glazed apple and grain mustard jus
Lemon and herb marinated chicken with savoy cabbage
Roast root vegetables and chat potatoes with thyme and garlic

Chefs selection of sweet slices
Fresh fruit platter

All prices are subject to change without notice. Prices displayed are GST inclusive.



DINNER MENU MINIMUM 25 DELEGATES



Food images are a representative only

STANDARD BUFFET

Freshly baked bread basket
Mixed leaf salad with condiments and dressing
Pasta salad with grilled vegetables and white wine vinegar dressing
Cos leaves with croutons, parmesan cheese and Caesar dressing

Platter of cured and air dried meats with mustards and pickles

Roast striploin of beef with mustard crust and red wine jus
Steamed fillets of salmon with prawn tail and spinach veloute
Roast chicken with romaine hearts and dutch carrots
Creamy mushroom gnocchi with parmesan and pesto
Roast potatoes with rosemary and garlic
Ratatouille

Chefs selection of sweet slices
Fresh fruit platter
Farmhouse cheese with grapes and crackers

All prices are subject to change without notice. Prices displayed are GST inclusive.



DINNER MENU MINIMUM 25 DELEGATES (CONTINUED)



Food images are a representative only

PRESTIGE BUFFET

Freshly baked bread basket
Roasted capsicum, red onion rocket and feta cheese salad
Gourmet potato salad with cornichons and boiled egg
Mixed leaf salad with white balsamic dressing, cherry tomato and spring onion
Roasted pumpkin and green bean salad with toasted almonds

Cured and air dried meat platter
Oysters natural with lemon and champagne vinaigrette
Prawns with 'magenta' cocktail sauce
Steamed crab
Balmain bugs

Roast beef rib eye with shallot and portabello mushroom
Roast spatch cock with pancetta, dutch carrot and jus
Grilled trout fillets with sprouts, garden peas and a citrus butter sauce
Roasted pork loin with glazed apple and buttered cabbage
Mixed bean and tomato ragout with basil, spinach and herb crumb
Roasted root vegetable and chat potatoes with garlic and herbs

Chef's selection of petite gateaux and slices with crème Chantilly
Fresh fruit platter
Selection of farmhouse cheese with grapes and crackers

All prices are subject to change without notice. Prices displayed are GST inclusive.



CANAPÉ MENU



Food images are a representative only

1/2 HOUR CANAPÉ SELECTION

4 ITEMS – 2 HOT/ 2 COLD

1 HOUR CANAPÉ SELECTION

6 ITEMS – 3 HOT/ 3 COLD

2 HOUR CANAPÉ SELECTION

8 ITEMS – 4 HOT/ 4 COLD

3 HOUR CANAPÉ SELECTION

10 ITEMS – 5 HOT/ 5 COLD

COLD SELECTION

Tomato and olive bruschetta on sour dough

Smoked salmon and dill cream cheese tarts with avocado

Goats cheese and yoghurt mousse with crispy speck

Chicken caesar salad on herb crouton

Smoked duck with fig chutney

Trout tartare with capers and chive

HOT SELECTION

Crab cake with chili jam

Tempura prawn with wasabi mayo

Pulled beef sliders with sweet mustard

Salt and pepper squid

Chicken and labna roulade with curry aioli

Pork belly with pickled cucumber in a charcoal bun

Grilled capsicum and medley tomato tart with feta cheese

SUBSTANTIAL EXTRAS

Stir-fried chicken and vegetable noodle boxes

Mini burgers: a mixture of chicken and beef fillings with lettuce and tomato in a seeded bun

Antipasto platters, grilled vegetables and cold meats with a selection of bread and mustards



STANDARD BEVERAGE PACKAGES



STANDARD BEVERAGE PACKAGES

PACKAGE INCLUSIONS:

SPARKLING	Legacy Brut Sparkling Wine
WHITE WINE	Legacy Sauvignon Blanc Legacy Chardonnay
RED WINE	Legacy Shiraz Legacy Cabernet Merlot
BEERS	Hahn Super Dry James Boags Light
SOFT DRINKS	Assorted soft drinks and juice Evian still mineral water, Badoit sparkling mineral water

Our hotel practices responsible service of alcohol. Prices and beverages are subject to change without notice.



PREMIUM BEVERAGE PACKAGE



PREMIUM BEVERAGE PACKAGE

PACKAGE INCLUSIONS:

<i>SPARKLING</i>	De Bortoli Lorimer Sparkling Wine
<i>WHITE WINE</i>	De Bortoli Lorimer Semillon Sauvignon Blanc
<i>RED WINE</i>	De Bortoli Lorimer Cabernet Merlot
<i>BEERS</i>	Boags Premium Lager James Boags Light
<i>SOFT DRINKS</i>	Assorted soft drinks and juice Evian still mineral water, Badoit sparkling mineral water

Our hotel practices responsible service of alcohol. Prices and beverages are subject to change without notice.



DELUXE BEVERAGE PACKAGE



DELUXE BEVERAGE PACKAGE

PACKAGE INCLUSIONS:

SPARKLING	Robert Oatley 'Craigmoores' Sparkling Wine
WHITE WINE	Totara Sauvignon Blanc
RED WINE	Mojo Shiraz
BEERS	James Squire Chancer Golden Ale Heineken James Boags Light
SOFT DRINKS	Assorted soft drinks and juice Evian still mineral water, Badoit sparkling mineral water

Our hotel practices responsible service of alcohol. Prices and beverages are subject to change without notice.



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