



BRISBANE AIRPORT
CONFERENCE CENTRE

www.bneacc.com.au

Meetings & Events

WELCOME TO

BRISBANE AIRPORT

CONFERENCE CENTRE

With its convenient airport location, Brisbane Airport Conference Centre is the perfect choice for all your meeting, conference, corporate training and event needs. We offer extensive catering facilities to ensure that all your attendees are looked after. Whether you're planning a smaller meeting or a large-scale event, the Brisbane Airport Conference Centre can cater for all your needs.

The conference centre features 13 architecturally designed unique function spaces located within 5 minutes' walk from the Domestic Terminal and 1km drive from the International Terminal.

The purpose built space can accommodate over 300 guests across its flexible floorplan with a pillar-less ballroom, conference centre and boardrooms as well as an onsite commercial kitchen and bar.

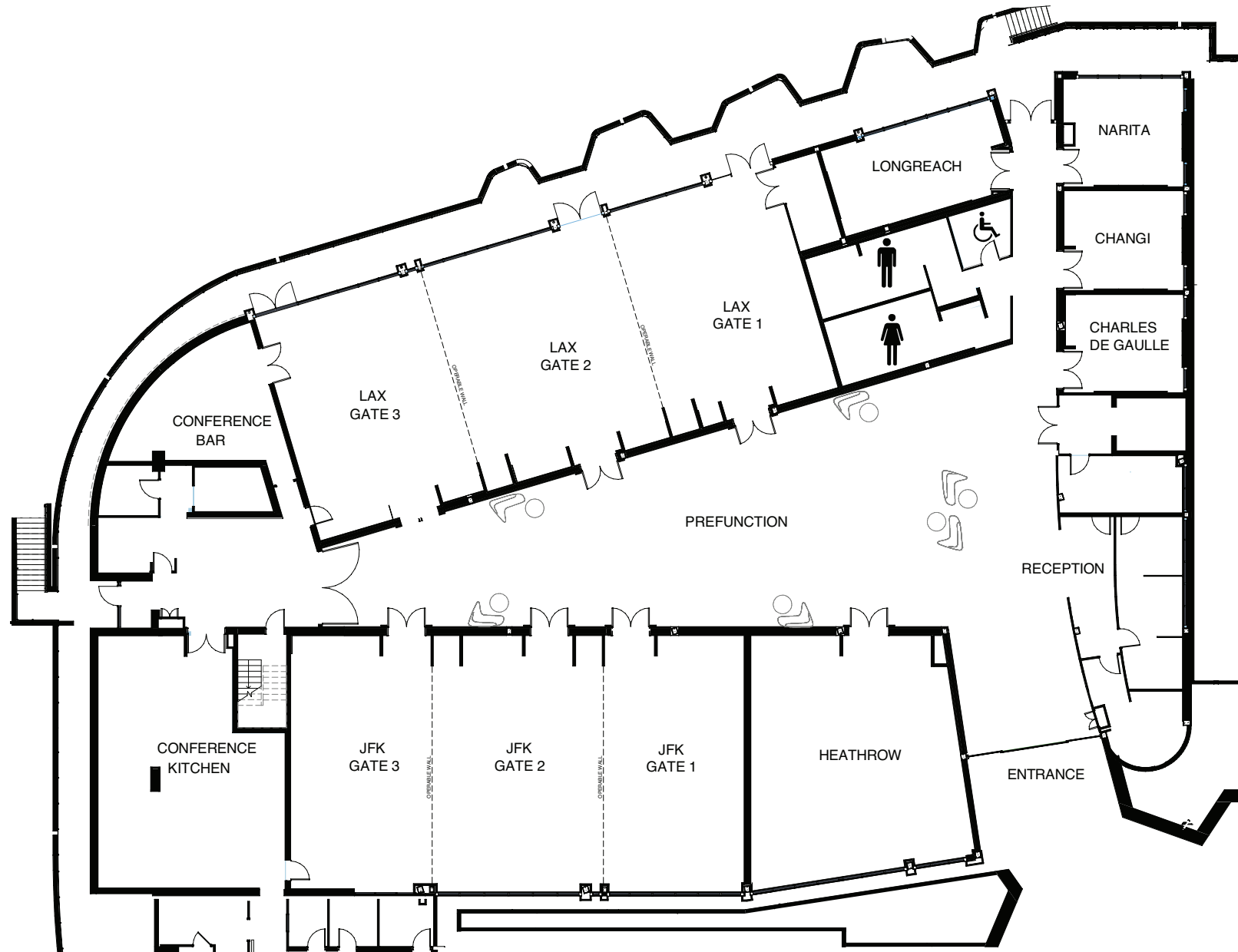


Capacity Chart

ROOM	SIZE SQM	THEATRE	CABARET	CLASSROOM	U SHAPE	BANQUET	BOARDROOM	COCKTAIL
LAX Gate 1	98	100	40	30	30	50	24	100
LAX Gate 2	110	110	48	40	30	60	24	110
LAX Gate 3	99	100	40	30	30	50	24	100
LAX Gate 1 to 3	307	336	128	100	-	200 <small>No AV</small>	-	336
Longreach	40	-	-	-	-	-	16	-
Narita	31	-	-	-	-	-	10	-
Changi	29	-	-	-	-	-	10	-
Charles De Gaulle	28	-	-	-	-	-	10	-
JFK Gate 3	88	60	32	30	27	40	24	60
JFK Gate 2	108	80	48	40	30	60	24	80
JFK Gate 1	85	60	32	30	27	40	24	60
JFK Gate1 to 3	246	200	96	100	-	180 <small>No AV</small>	-	200
Heathrow	121	120	48	40	33	60	30	120
SkyLounge	150	60	32	-	-	40	24	150*
Apron Pool	-	-	32*	-	-	40*	-	60*

**Weather dependent*

Floor Plan



Day Delegate Package

Full Day Delegate package | \$79 per person
Half Day Delegate Package | \$72 per person

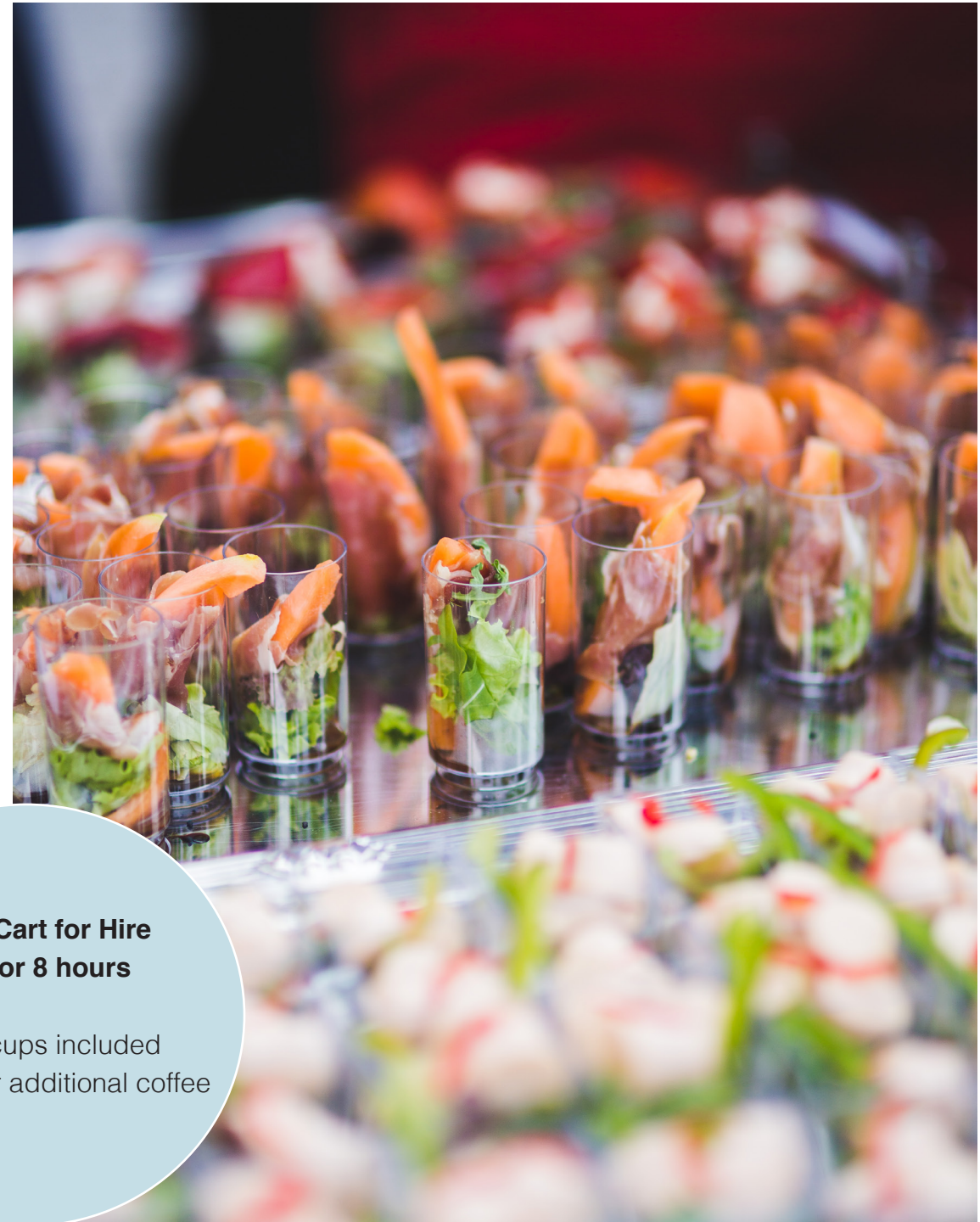
Full Day Delegate Packages include:

- Pads and pens, chilled water and mints
- Morning tea
- Lunch
- Afternoon tea
- Electronic Signage for your event
- Whiteboard or Flip Chart (available on request)
- Complimentary Wi-Fi

Half Day Delegate Packages include:

- Pads and pens, chilled water and mints
- Morning tea or Afternoon tea
- Lunch
- Electronic Signage for your event
- Whiteboard or Flip Chart (available on request)
- Complimentary Wi-Fi

AV Equipment available on request.



Coffee Cart for Hire \$500 for 8 hours

- 100 cups included
- \$5.00 per additional coffee

Morning Tea and Afternoon Tea

	Tokyo	Phuket	Goa	Rome	Brisbane
MORNING TEA	<p>Almond croissants with snow sugar</p> <p>Mixed Japanese sushi rolls with soy and wasabi (gf,df)</p> <p>Fresh sliced seasonal fruit platter (gf,df)</p>	<p>Caramel slice</p> <p>Thai style spring rolls with sweet chili sauce</p> <p>Fresh sliced seasonal fruit platter (gf,df)</p>	<p>Assorted mini muffins</p> <p>Vegetable pakoras with mango chutney</p> <p>Fresh sliced seasonal fruit platter (gf,df)</p>	<p>Tiramisu cake</p> <p>Pork & fennel puff rolls</p> <p>Fresh sliced seasonal fruit platter (gf,df)</p>	<p>Freshly baked scones with preserves and whipped cream</p> <p>Assorted homemade quiche</p> <p>Fresh sliced seasonal fruit platter (gf,df)</p>
AFTERNOON TEA	<p>Raw snikka slice (gf,df)</p> <p>Yakatori chicken skewers (gf,df)</p> <p>Whole seasonal fresh fruits (gf,df)</p>	<p>Mixed satay sticks with Thai pickle and satay sauce (df)</p> <p>Mango coconut mousse cake</p> <p>Whole seasonal fresh fruits (gf,df)</p>	<p>Triple choc fudge brownie</p> <p>Butter chicken samosas with riatta (df)</p> <p>Whole seasonal fresh fruits (gf,df)</p>	<p>Pistachio and apricot cake</p> <p>Spinach, ricotta, and chorizo involtini</p> <p>Whole seasonal fresh fruits (gf,df)</p>	<p>Moist carrot cake with whipped cream cheese icing</p> <p>Assorted mini pies</p> <p>Whole seasonal fresh fruits (gf,df)</p>

**Menus served on a weekly rotating menu | Morning tea only is \$17.50pp | Afternoon tea only is \$17.50pp.*

Networking Lunch

Networking Lunch is served for groups under 30 pax.

	Tokyo	Phuket	Goa	Rome	Brisbane
Theme	Japanese	Thai	Indian	Italian	Australian
Lunch	<p>Salad Japanese cabbage salad with wafu dressing (gf,df)</p> <p>Sandwich Katsu chicken</p> <p>Hot Item Teriyaki salmon on steamed rice and sautéed bok choy (gf,df)</p> <p>Fresh fruit salad (gf,df)</p>	<p>Salad Thai style noodle salad with shredded chicken (gf,df)</p> <p>Sandwich Pulled pork with Thai slaw (gfo,dfo)</p> <p>Hot Item Beef massaman on jasmine rice (df)</p> <p>Fresh fruit salad (gf,df)</p>	<p>Salad Indian cucumber salad (gf,df)</p> <p>Sandwich Bombay chicken wrap</p> <p>Hot Item Lamb rogan josh with papadam and pickle (gf,df)</p> <p>Fresh fruit salad (gf,df)</p>	<p>Salad Caprese salad (gf)</p> <p>Sandwich Ham and marinated vegetable</p> <p>Hot Item Pork picatta, grilled zucchini with sautéed potato and fresh tomato sauce</p> <p>Fresh fruit salad (gf,df)</p>	<p>Salad Quinoa salad with feta, mixed tomatoes and spinach (gf)</p> <p>Sandwich B.L.T and avocado (gfo)</p> <p>Hot Item Baked barramundi roasted baby chats, asparagus with mango salsa (gf,df)</p> <p>Fresh fruit salad (gf,df)</p>

**Menus served on a weekly rotating menu.*

Stand up buffet

All buffets are served with fresh bread rolls and butter as well as Chef's selection of side dish - roasted vegetables or steamed panache vegetables and rice or a potato dish.

Theme	Tokyo	Phuket	Goa	Rome	Brisbane
Lunch	<p>Hot selection</p> <p>Oven baked salmon fillets with brown sugar and dijon mustard glaze (gf,df)</p> <p>Stir fried rice noodles with chicken, ginger, asparagus and mixed mushrooms (gf,df)</p> <p>Salads</p> <p>Asian slaw with yuzu and sesame seed vinaigrette (gf,df)</p> <p>Roasted eggplant salad with miso dressing (gf,df)</p> <p>Garden salad with house dressing (gf,df)</p> <p>Dessert</p> <p>Daily cake of the day</p> <p>Seasonal fresh fruit platter</p>	<p>Hot selection</p> <p>Crispy skin pork belly Thai style with broccoli, bok choy and sweet chilli soy sauce (gf,df)</p> <p>Green curry with barramundi fish and steamed rice (df)</p> <p>Salads</p> <p>Thai green papaya salad with chicken (gf,df)</p> <p>Rainbow Thai salad with mango and cilantro (gf,df)</p> <p>Garden salad with house dressing (gf,df)</p> <p>Dessert</p> <p>Daily cake of the day</p> <p>Seasonal fresh fruit platter</p>	<p>Hot selection</p> <p>Tandoori baked chicken thighs with riatta and mango chutney</p> <p>Pumpkin curry with chickpeas (gf,df,v)</p> <p>Salads</p> <p>Indian cucumber salad (gf,df)</p> <p>Indian spiced carrot salad (gf,df,v)</p> <p>Garden salad with house dressing</p> <p>Dessert</p> <p>Daily cake of the day</p> <p>Seasonal fresh fruit platter</p>	<p>Hot selection</p> <p>Reef fish fillets steamed with light white wine tomato concasse, baby carrots & broccolini (gf,df)</p> <p>Roasted chicken thighs with fresh lemon, sea salt and fresh herbs (gf,df)</p> <p>Salads</p> <p>Green panzanella with grilled halloumi and Italian vinaigrette (gf)</p> <p>Spinach salad with grilled vegetables and balsamic dressing (gf,df)</p> <p>Garden salad with house dressing (gf,df)</p> <p>Dessert</p> <p>Daily cake of the day</p> <p>Seasonal fresh fruit platter</p>	<p>Hot selection</p> <p>Slow roasted lamb leg with garlic and rosemary jus (gf,df)</p> <p>Grilled barramundi fillets with mango salsa and lemon virgin olive oil (gf,df)</p> <p>Salads</p> <p>The ultimate loaded potato salad (gf,df)</p> <p>Grilled corn and quinoa salad with mango, tomato, fresh herbs, avocado and feta (gf)</p> <p>Garden salad with house dressing (gf,df)</p> <p>Dessert</p> <p>Daily cake of the day</p> <p>Seasonal fresh fruit platter</p>



Upgrade your lunch

Upgrade your lunch for an additional \$10pp with the poke bowl menu or the curry bowl menu.

Poke bowl menu

Choice of three*

- Chicken teriyaki with radish, edamame beans, brown rice, carrots, cucumber and pear (gf, df)
- Citrus coffee salmon poke bowl, with Asian greens, orange and smoky paprika (gf, df)
- Seared steak poke bowl, with steamed Japanese rice, edamame beans, Asian greens, avocado and radish (gf,df)
- Vegan poke bowl, brown rice, tofu, avocado, green apple and edamame beans (gf, df, v)

Curry bowl menu

Choice of three*

- Massaman beef curry with roasted cashews, steamed rice and cucumber chili pickle (gf,df)
- Lamb rogan josh on tumeric rice, pappadams with green tomato relish (gf, df)
- Thai green, with either fish or chicken, steamed rice and chilli, cucumber and red onion pickles (gf,df)
- Vegan chickpea, pumpkin and cauliflower korma curry with vegan raita (gf, df, v)

Poke bowl or curry bowl, fresh salad,
freshly cut fruit and sweet treat |
\$39.50 pp if purchased separately

**Your selection will be served as an assortment of poke bowl or curry bowl options available to delegates. One poke bowl per person is provided.*

Breakfast

Breakfast on the fly

Stand up breakfast
\$28 pp
Minimum 10 pax

Inclusions

- Freshly brewed coffee, tea and herbal infusions and chilled juice
- Selection of spreads and preserves (gf)

Continental

- Mini croissants, chocolate croissant, Danish pastries, mini muffins (gfo, vegan)
- Fresh fruit salad (gf,df)
- Natural yoghurt pots with mixed berries (gf)

Hot

Choice of two

- Bacon & egg rolls or wraps (gfo)
- Scramble egg and vegetable wrap (gfo)
- Eggs benedict (gfo)
- Double smoked ham, cheese, and tomato croissants (gfo)

Continental breakfast

\$28 pp

Inclusions

- Freshly brewed coffee, tea and herbal infusions and chilled juice
- Selection of spreads and preserves
- Bakery selection of croissants and Danish pastries (gfo)
- Selection of muesli (gfo)
- Natural yoghurt pots with berries (gf)
- Assorted cereals with full cream milk, skim milk and soy milk (gfo)
- Sliced seasonal fresh fruits (gf,df)
- Assorted cold cuts and cheese board (gf)

Full buffet breakfast

\$38 pp
Minimum 30 pax

Inclusions

- Freshly brewed coffee, tea and herbal infusions and chilled juice
- White, wholemeal, multigrain, and gluten free bread

Cold selection

- Seasonal tropical fresh fruit platter (gf,df)
- Whole market fruit (gf,df)
- Bakery selection of croissants and Danish pastries (gfo)
- Breakfast condiments
- Selection of preserves and honey

Hot selection

- Streaky bacon (gf,df)
- Chicken & herb chipolatas (gf,df)
- Hash browns
- Baked beans (gf,df)
- Garlic & thyme button mushrooms (gf,df)
- Sautéed spinach and tomato (gf,df)
- Choice of poached, fried, or scrambled eggs (gf)

Plated breakfast

\$38.50 pp

Inclusions

- Freshly brewed coffee, tea and herbal infusions and chilled juice
- Petit fruit plates (gf,df)
- Danish pastries (gfo)

Choice of one

- Classic eggs benedict - toasted English muffin, poached eggs, grilled bacon, hollandaise (gfo)
- The Grill - maple bacon, tomato, field mushroom, scrambled egg, sourdough bread (gfo)
- The Hipster - toasted Turkish bread, smashed avocado, poached egg, roasted cherry tomatoes, feta (gfo)
- The Patch - corn & zucchini fritters, grilled tomato and mushroom, toasted black rye (VG) (gfo)

Dinner

Buffet Dinner

\$69 pp
Minimum 30pax

- Served with fresh bread and butter
- Antipasto boards with marinated vegetables, olives, sundried tomatoes, pickled onions, cornichons, infused feta with lemon oil

Hot Dishes

- Barramundi fillets grilled with baby carrots, bok choy and butter sauce (gf)
- Roasted chicken with garlic, tarragon and parsley, with jus (gf,df)
- Grilled rump steak on broccolini, baby roasted peppers and mushrooms with pepper jus (gf,df)

Cold Dishes

- Seasonal fresh garden salad (gf,df,v)
- Greek salad (gf,v,dfo)
- Spiced rice with fried cauliflower and broccoli salad (gf,df)
- Penne pasta with sautéed spinach, zucchini, Spanish onions, bell peppers, cherry tomatoes and a smoky paprika and tomato sauce (df)

Dessert

- Fresh fruit pavlova (gf,df)
- Berry cheesecake
- Australian cheese board (gfo)



Dinner

Barbecue buffet dinner

\$70 pp
Minimum 30pax

Served with assorted mixed bread rolls with butter

Hot selection

- Thick English style pork and herb sausage (gf,df)
- Marinated chicken Maryland with a light honey and soy glaze (gf,df)
- Grilled rump steaks

Two Sides

- Idaho baked potatoes with sour cream, crispy bacon bites and spring onions (gf)
- Fresh grilled buttered corn on the cob (gf)

Salads

- Seasonal garden salad (gf,df,v)
- Loaded potato salad
- Summer slaw with vinaigrette (gf)
- Greek salad (gf,v,dfo)
- Smoked salmon and rocket salad with red onions, capers and a light dijonaise dressing (gf)

Dessert

- Selection of assorted cakes, tarts, and petit fours (gfo)
- Fresh fruit salad (gf,df) with whipped cream
- Australian cheese selection with honeycomb and fresh berries

Hot selection upgrades | \$10 per person

- Grilled rib fillet steak (gf,df)
- Fresh barramundi fillets (gf,df)
- Barbecue prawns (gf,df)



Dinner

Asian Themed Buffet Dinner

\$70 pp
Minimum 30 pax

In the bamboo basket

- BBQ pork buns (df)
- Vegetable spring rolls with Asian chilli lime dipping sauce (df)
- Assorted dumplings with soy sauce (df)

From the wok (Choice of four)

- Crispy pork pieces on wok fried Asian greens with chilli jam
- Stir fried chicken and cashew nut (gf,df)
- Crispy barramundi fillets with three flavour sauce and Thai basil (gf,df)
- Stir fried beef in ginger and spring onions (gf,df)
- Mongolian lamb (gf,df)
- Thai green curry chicken (df)
- Steamed fish fillets with coriander and soy sauce (gf,df)
- Chickpea, pumpkin and cauliflower korma curry (vegan)
- Wok fried beef in Asian black pepper sauce with broccoli (gf,df)

Sides (Choice of two)

- Wok tossed mixed Asian vegetables (gf,df)
- Steamed jasmine rice (gf,df)
- Vegetarian fried rice (gf,df)

Dessert

- A selection of pastries and cakes (gfo)

Rustic Roast Share Platter Menu

\$70 pp
Minimum 30 pax

- Served with fresh breads and rolls with scented oils and dips
- Antipasto platter and cold cut sharing boards

Roasts (Choice of two)

- Oven baked barramundi fish with lime beurre blanc (gf)
- Slow roasted beef sirloin with its own pan juice (gf,df)
- Roasted herb chicken with honey mustard sauce (gf,df)
- Rosemary and garlic lamb leg with minted jus (gf,df)
- Crispy skin pork leg roast with caramelized apple sauce and jus (gf,df)
- Confit of duck Maryland with dark cherry jus (gf,df)

Sides (Choice of three)

- Roasted crisp potatoes rubbed in herbs and olive oil (gf,df)
- Confit pommes fondant (gf,df)
- Combination of roasted root vegetables, pumpkin, sweet potato, carrots, parsnips (gf,df,v)
- Freshly steamed green beans (gf)
- Minted peas (gf,df,v)
- Buttered corn on the cob (gf,v)
- Sautéed baby vegetables
- Broccolini, zucchini, yellow squash with lemon infused olive oil

Dessert (Choice of two)

- Granny may's apple pie with vanilla anglaise
- Rust berry gallettes with snow sugar dusting (gf)
- Chocolate mud cake (gf)
- Baked cheese cake with berry coulis
- Fruit pavlova (gf,df)
- Fresh fruit salad with whipped cream (gf,df)
- Australian cheese board with honeycomb and fresh berries and sourdough (gfo)

Plated Dinner

Two course

\$85 per person

Selection of two courses served as an alternate drop

Three course

\$95 per person

Selection of three courses served as an alternate drop

Two or three course both served with fresh baked bread rolls with butter

Entrée

- Chicken, asparagus and chicory salad served with beetroot, micro herbs and blood orange dressing (gf,df)
- Salmon gravlax on crème fraiche, slithered radish, herb salad with salted capers and pickled fennel with dill oil (gf)
- Prosciutto with fresh fig and apple chutney topped with ricotta crumble (gf)
- Sea scallop tartare in shell with heirloom tomato and pickled cucumber, fresh purple basil and lemon infused olive oil (gf,df)
- Moroccan crusted lamb with pumpkin and feta stack micro herb salad with cherry tomatoes and a reduced balsamic dressing (gf)
- Mooloolaba prawn and Moreton bay bug salad, roasted macadamia nut crumble, char grilled lemon cheek with citrus and cilantro vinaigrette (gf,df)
- Forest mushroom and asparagus filo bag on cauliflower purée, blistered cherry tomato with herb infused virgin olive oil (gf,df,v)
- Eggplant, pomegranate and minted quinoa salad with fresh mint and lemon vinaigrette (vegan)



Plated Dinner

Main

- Crispy confit chicken breast on sautéed forest mushrooms with spinach, gratin potato, truss tomato topped with crispy chicken skin and pancetta jus (gf)
- Slow roasted duck breast, confit château potato, roast parsnip, broccolini topped with spiced blood orange marmalade and duck jus (gf,df)
- Fresh barramundi fillet baked, glazed baby carrots, bok choy rosti potato with butter sauce infused with lemon oil (gf)
- Dukkah crusted lamb rump with pumpkin and cumin purée, roasted chateau potato, zucchini flower topped with garlic aioli and lamb jus (gf,df)
- Crispy skinned salmon fillet on pea purée, baby roasted beets, potato and fennel cake, and red wine beurre blanc (gf)
- Angus sirloin on truffled mash, sautéed mushrooms, grilled asparagus and green peppercorn jus (gf,df)
- Quinoa risotto with pumpkin, spinach and asparagus topped with cashew cheese (vegan)
- Cauliflower and beetroot bourguignon with steamed rice (vegan)

Dessert

- Rustic fresh berries galette, dusted in snow sugar and fresh dollop crème (gf)
- Chocolate peppermint tart on fresh double cream and strawberries
- Raspberry mocha mudslide parfait served with lady fingers
- Apple and rhubarb crumble tart with vanilla bean crème anglaise and fresh berries (gf)
- Kahlua flavoured cookies and crème parfait with biscotti
- Passionfruit chocolate tower with passionfruit compote, mixed berry and mint salsa
- Sharing petit four platters for 10 pax (gfo)
- Australian fine cheese selection of brie, aged cheddar and blue cheese with honeycomb and fresh berries topped with grilled sourdough (gfo)

Upgrade your mains | \$10 per person

- Beef tenderloin on pomme purée, charred asparagus, topped with roasted baby fennel and light Asian black pepper sauce (gf)
- Charred lamb rack cutlets on parmesan risotto, roasted baby carrots, green beans and a wild thyme jus (gf)
- Fresh barramundi fillet panfried homemade potato and fennel cake, topped with Moreton bay bug and saffron bisque sauce (gf)



Canapés

Standard Canapés packages

1 hour- 5 selections | \$29pp

2 hours- 5 selections | \$37pp

The Flyer

1 hour- 2 Hot, 2 Cold, 1 Substantial | \$35pp

2 hours- 3 Hot, 2 Cold, 2 Substantial | \$49pp

Cold Canapés

- Tartlet of whipped feta, sundried tomato and fresh sweet basil oil
- Heirloom cherry tomato, bocconcini and basil leaf stack with balsamic glaze (gf)
- Mini Mooloolaba prawn cocktail (gf)
- Smoked salmon on cucumber with dill cream cheese (gf)
- Prosciutto with caramelized fig, mascarpone, rocket and mini brioche bun
- Vietnamese rice paper rolls with chicken (gf, df)
- Seared tuna bites in cajun spice topped with tomato salsa (gf,df)
- Micro salad of Moreton bay bug, mango salsa with cold pressed chilli virgin olive oil (gf, df)
- Darling downs teriyaki beef carpaccio, wakame salad, with toasted sesame seeds & micro herbs (gf,df)
- Mooloolaba prawn wrapped in cucumber ribbon with crème fraiche and fresh coriander (gf)



Canapés

Hot Canapés

- Mini cheeseburger with cornichon
- Pumpkin and almond samosa with tamarind dip (v)
- Warm rare roast beef with asparagus and bernaise
- Cajun chicken drumettes with new mexico salsa (gf,df)
- Homemade salt & pepper, chili flake squid with paprika aioli (gf,df)
- Assorted home made quiches
- Beef meatballs in tomato sauce topped with feta crumble (gf)
- Kosaku panko prawns with dipping sauce
- Homemade Sunshine Coast blue swimmer crab cake, with a sweet and spicy pineapple salsa (gf,df)
- Grilled halloumi with prosciutto, asparagus and balsamic glaze (gf)

Substantial canapes (additional \$11pp)

- Char-grilled Thai beef salad (gf,df)
- Butter chicken with basmati rice and mango chutney (gf,df)
- Stirfried Asian vegetables with rice noodles and tofu (gf,df,v)
- Classic beer battered fish goujons on chips with sauce gribiche
- Massaman beef curry with roasted cashews, steamed rice and cucumber chilli pickle (gf,df)
- Penne pasta with chicken and pesto sauce



Beverage Packages

GLIDER

- 1 Hour - \$23.00 pp
- 2 Hour - \$29.00 pp
- 3 Hour - \$37.00 pp
- 4 Hour - \$42.00 pp

Selection of soft drink and juices

Wines:

- Chain of Fire Brut Cuvée NV
- Chair of Fire Semillon Sauvignon Blanc
- Chair of Fire Cabernet

Beers:

- Cribb Island Lager
- XXXX Gold
- Boags Premium Light

NON ALCOHOLIC SELECTION

- 1 hour - \$12.00 pp
- Additional hour - \$4.50 pp

DREAMLINER

- 1 Hour - \$29.00 pp
- 2 Hour - \$37.00 pp
- 3 Hour - \$45.00 pp
- 4 Hour - \$52.00 pp

Selection of soft drink and juices

Wines:

- Wildflower Prosecco NV
- Rymill 'The Yearling' Sauvignon Blanc
- Rymill 'The Yearling' Shiraz

Beers:

- James Squire 150 Lashes
- XXXX Gold
- Boags Premium Light

GULFSTREAM

- 1 hour - \$45 pp
- 2 hours - \$60 pp
- 3 hours - \$75 pp
- 4 hours - \$91 pp

Selection of soft drink and juices

Wines:

- Piper Heidsieck Champagne
- The Lane Vineyard Sauvignon Blanc
- Josef Chromy 'Pepik' Chardonnay
- Bremerton 'Selkik' Shiraz
- Robert Oatley Signature Series Pinot Nior

Beers:

- James Squire 150 Lashes
- Byron Bay
- XXXX Gold
- Boags Premium Light



Your choice of accommodation



- Luxury 5 star hotel
- 132 rooms
- Apron Bar and Restaurant
- Executive lounge
- Concierge and Valet parking
- 24 hour reception
- 24 hour room service
- Swimming pool
- Gym
- Located adjacent to Brisbane Airport Conference Centre



- Affordable 3.5 star hotel
- 243 rooms
- Cribb Island Beach Club
- 24 hour reception
- Undercover parking
- Located adjacent to Brisbane Airport Conference Centre



- Premium 4 star hotel
- 157 rooms
- Catalina Bar and Restaurant
- 24 hour reception
- Secure car park
- Rooftop pool
- Gym
- Sauna
- 7 minutes drive to Brisbane Airport Conference Centre

Location

Car parking

Parking for delegates is available beneath the Brisbane Airport Conference Centre at a fee (please talk to our team for applicable pricing). Alternatively, parking is also available at the Brisbane Airport multi-level carpark adjacent to the Conference Centre. Pricing is dependent on the length of stay and all costs can be viewed here for your reference.

Airport Shuttle

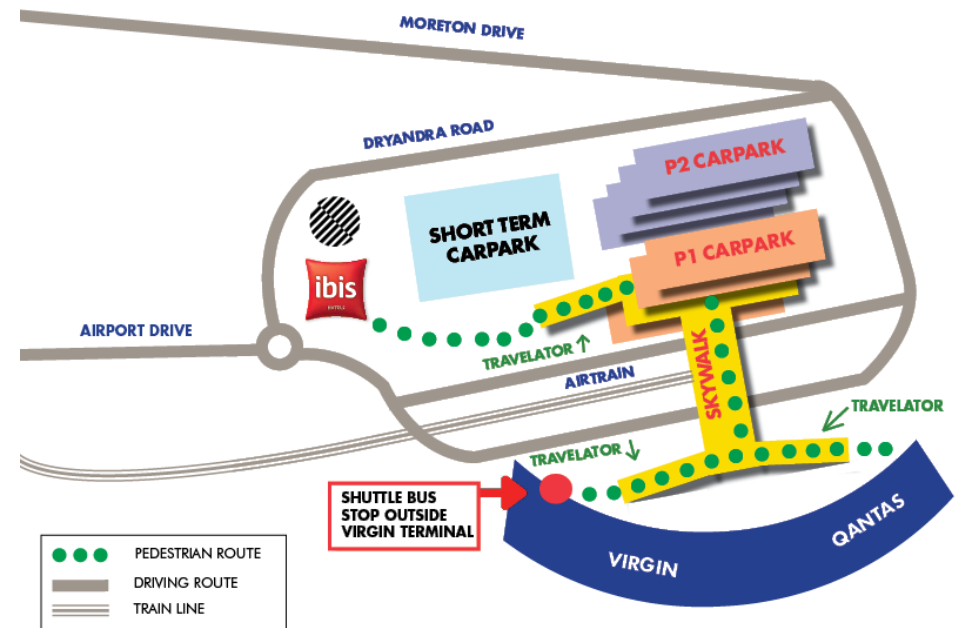
Skygate Shuttle is a complimentary service that operates between the Domestic Terminal, International Terminal and the Skygate precinct. From the Domestic Terminal it is just a short walk to the Brisbane Airport Conference Centre. Visit our website to view the latest transport options.

Airtrain

Travel with Airtrain between Brisbane Airport & the City in just 20mins. Airtrain have an exclusive discount offer for delegates when booking online. Please speak to our conference sales team for information on how to book.

Private and Group Transfers

Private and group charters can be arranged for you by our conference sales team. All pricing will be quoted on a request basis and will be dependent on your requirements.





Next Steps

Enquire

Please contact our Event Sales Executives on (07) 3188 7373 or email H9559-SB@accor.com

Catering

Looking for something different? Ask our friendly team about creating a day delegate package specific to your event.

Book your viewing

To book a site inspection, please contact our Event Sales Executives.

