



THE
GALLERY



WELCOME

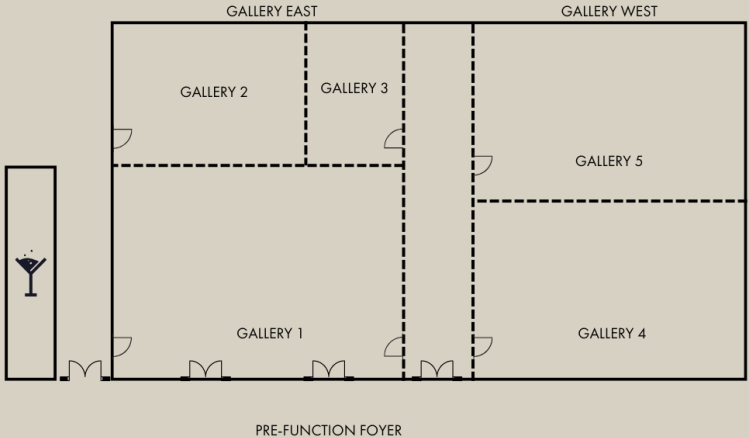
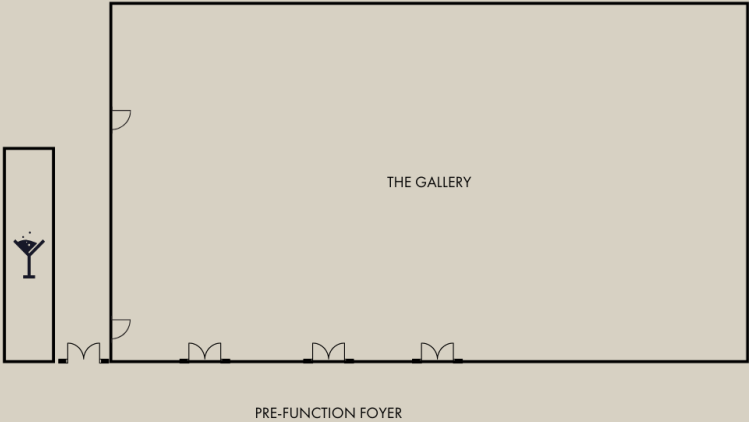
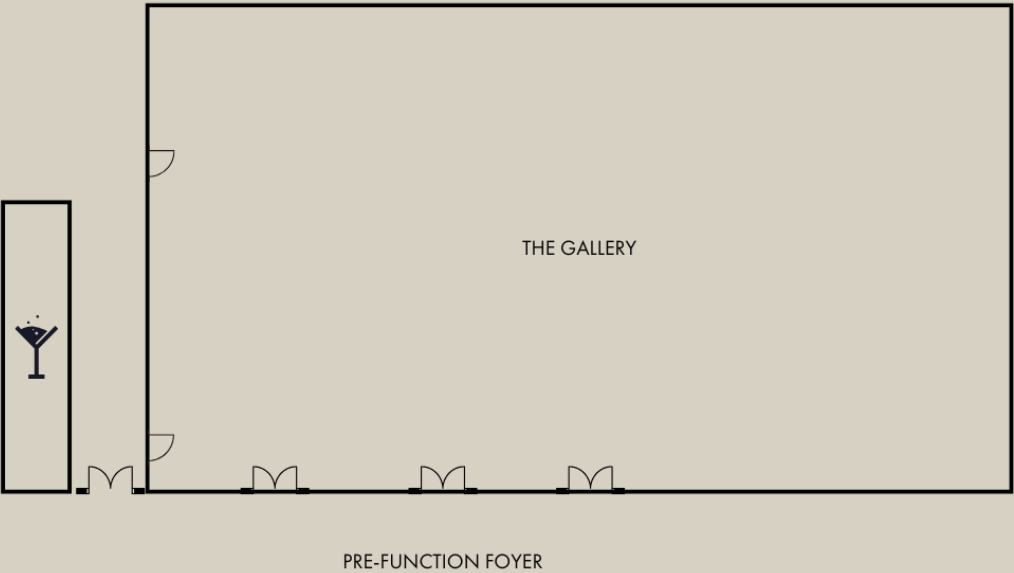
The Gallery Conference and Events Centre at Gosford RSL Club is a state-of-the-art, purpose-built venue designed to meet the evolving needs of business, community, and celebration. Conveniently located between Newcastle and Sydney, it serves as the gateway to the Central Coast and a regional hub for connection, innovation, and exceptional experiences.

Thoughtfully designed to accommodate events of all sizes, The Gallery offers unmatched versatility. From intimate meetings of five to grand celebrations of up to 645 guests, the venue can be divided into five fully equipped rooms and includes AV, a private bar, and a light-filled pre-function foyer overlooking The Gardens' outdoor terrace. Whether you're hosting a conference, product launch, or special celebration, our experienced team is dedicated to delivering seamless service from start to finish. It's where flexibility, function, and style come together.

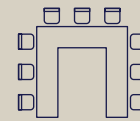
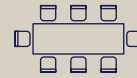


THE GALLERY FLOOR LAYOUT OPTIONS

The Gallery is designed to accommodate various sized events. The event space can be transformed into one expansive venue or divided into up to five individual rooms, each with soundproof partitioning and dedicated AV capabilities.







	FLOOR AREA (M ²)	THEATRE	CLASSROOM	BOARDROOM	U-SHAPE	COCKTAIL	BANQUET	CABARET
THE GALLERY	638	645	351	-	-	600	500	408
THE GALLERY 1	175	180	90	-	39	150	150	120
THE GALLERY 2	78	84	48	24	30	75	60	48
THE GALLERY 3	37	42	24	16	18	30	20	16
THE GALLERY 4	118	105	54	48	30	90	100	80
THE GALLERY 5	170	180	90	-	39	150	150	120
THE GALLERY EAST	290	300	162	-	-	270	250	204
THE GALLERY WEST	288	300	162	-	-	270	250	204
GREEN ROOM	-	15	9	10	-	-	10	8
PRE FUNCTION FOYER	127	-	-	-	-	150	-	-

THE GALLERY FUNCTION SPACES

THE GALLERY

The Gallery is our premier pillarless venue, combining all five rooms into 600m² of open space—ideal for conferences, galas, exhibitions, weddings, and formal events. Featuring integrated AV, floor power, and flexible staging, it's the Central Coast's ultimate event setting.



THE GALLERY EAST

Combining Gallery Rooms 1–3, Gallery East is a spacious setting ideal for medium to large events such as conferences, presentations, or formal banquets. Enjoy adaptable layouts, central AV control, and seamless access to the pre-function lounge.



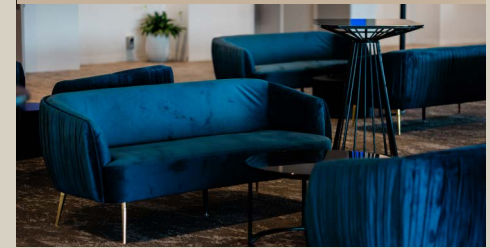
THE GALLERY WEST

Gallery West combines Rooms 4 and 5, creating a dynamic space ideal for a variety of different event types. With flexible configuration options, lighting control, and easy access to amenities, it's a smart solution for stylish, mid-to-large events.



PRE-FUNCTION FOYER

The Pre-Function Foyer is a bright, stylish space ideal for registration, networking, or pre-event drinks and canapés. It also serves as the dedicated catering area for conferences and meetings, giving attendees the opportunity to step out of their meeting rooms and enjoy refreshments in a bright, welcoming environment.



GALLERY 1

Ideal for meetings or celebrations, Gallery 1 features built-in AV, flexible lighting, and foyer access—with optional entry to the adjacent Gallery Bar.



GALLERY 2

Gallery 2 is a versatile mid-sized room for seminars, training, small events, or breakout use—available standalone or combined with adjoining spaces.



GALLERY 3

Gallery 3 is ideal for board meetings or workshops. Use it alone or combine with adjoining spaces for added flexibility.



GALLERY 4

Gallery 4 offers flexible layout, built-in AV, and stylish design—ideal on its own or combined with adjoining rooms for added versatility.



GALLERY 5

Gallery 5 suits seminars, workshops, and social events, with AV, adaptable lighting, and the option to connect to adjoining rooms for more space.



THE GREEN ROOM

The Green Room is a private space for up to 10 guests—ideal for small meetings, as a breakout room, or dressing room.



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BREAKFAST OFFERING

MIN 30 DELEGATES

ALL BREAKFAST OFFERINGS INCLUDE: Chilled orange juice, Bean to cup coffee & selection of teas

CONTINENTAL BREAKFAST

\$25 PP

Selection of freshly baked Danish pastries, pain au chocolate, croissant and mini muffins

Sliced watermelon and pineapple, passionfruit coulis GF DF

Crusty baguette, brie, prosciutto, salami and marinated olives w/assorted preserves, honey and butter GFO DF

BUFFET BREAKFAST

\$39 PP

HOT BUFFET ITEMS

Scrambled eggs GF, Beef chipolatas, Garlic & thyme roasted field mushrooms GF DF, Bacon rashers GF DF, Grilled tomato GF DF, Hash browns DF

COLD BUFFET ITEMS

Fresh fruit salad GF DF, Rhubarb compote GF DF, Natural yoghurt GF, Housemade, malt granola DF

PLATED BREAKFAST

\$44 PP

Scrambled eggs GF, Bacon rasher GF DF, Beef chipolata, Grilled tomato GF DF, Hash brown DF, Garlic & thyme roasted field mushrooms GF DF, Selection of toasted breads per table DF GFO

VEGETARIAN OPTIONS

Breakfast bruschetta, Soft poached egg, tomato, basil, onion and feta salsa on charred gremolata sourdough



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DAY DELEGATE PACKAGES

MIN 25 DELEGATES

ALL DAY DELEGATE PACKAGES INCLUDE: Room Hire, Projector and Screen, Flipchart/Whiteboard, Chilled Water, Notepads & Pens.

HALF DAY CONFERENCE PACKAGE: 8AM-12PM / 1PM-5PM

\$70 PP

ON ARRIVAL

Bean to cup coffee & selection of teas

CHOICE OF MORNING TEA OR AFTEROON TEA

Daily rotating food selection *, Bean to cup coffee & selection of teas, Chilled orange juice

SUSTAINING LUNCH

Daily rotating food selection *, Bean to cup coffee & selection of teas, Chilled orange juice (switch to 'On the Go' lunch menu if preferred)

FULL DAY CONFERENCE PACKAGE: 8AM-5PM

\$80 PP

ON ARRIVAL

Bean to cup coffee & selection of teas

MORNING TEA AND AFTEROON TEA

Daily rotating food selection *, Bean to cup coffee & selection of teas, Chilled orange juice

SUSTAINING LUNCH

Daily rotating food selection *, Bean to cup coffee & selection of teas, Chilled orange juice (switch to 'On the Go' lunch menu if preferred)

OPTIONAL UPGRADES

2-COURSE PLATED LUNCH

Upgrade your lunch service to a 2-course plated menu for an additional **\$20 per person** (minimum 40 guests).

OAK HAVEN BREWERY TOUR

A great way to wrap up your conference and encourage team connection. Contact the Events Team for pricing and availability.

MONDAY MENU

MORNING TEA

Quiche Lorraine
Chocolate profiteroles
Mini cookies

SUSTAINING LUNCH

Chef's choice of bread

Hot Dishes:

Lemon scented chicken,
garlic shoots, sriracha GF DF
Stir fried Asian greens, black garlic &
fried shallots V GF DF
Coconut jasmine rice V GF DF

Cold dishes:

Tomato, red onion and
roasted peanut salad
Chefs daily grazing board
w/ assorted cured meats,
chargrilled & pickled vegetables
Wraps: Roasted vegetable, olive
tapenade & spinach DF V
Seasonal fruit platter
Local & imported cheese board

AFTERNOON TEA

Pumpkin & ricotta arancini,
sundried tomato mayo GF V
Petite lemon tart, raspberry cream
Mini cookies

TUESDAY MENU

MORNING TEA

Ricotta & spinach filo
Assorted mini muffin
Mini cookies

SUSTAINING LUNCH

Chef's choice of bread

Hot dishes:

Blackened beef brisket, tomato & chipotle
salsa, salt & pepper onions, chimichurri DF
Roasted Cajun potatoes GF DF V
Garlic green beans GF DF V

Cold dishes:

Tossed garden salad GF DF V
Chefs daily grazing board
w/ assorted cured meats,
chargrilled & pickled vegetables
Wraps: Hunter brie, charred zucchini,
tomato chutney, rocket V
Seasonal fruit platter
Local & imported cheese board

AFTERNOON TEA

Warm chocolate brownie, rhubarb jam
Sweet potato & corn manchego
empanada, green chilli mayo V DF
Mini cookies

WEDNESDAY MENU

MORNING TEA

Zucchini & haloumi fritter, lemon chive
and chili salsa V
Pastel cupcakes GF
Mini cookies

SUSTAINING LUNCH

Chef's choice of bread

Hot dishes:

Roasted pork loin and crackle,
Dijon jus GF DF
Truffle scented smashed parsnip GF DF V
Glazed carrots GF V
Broccoli GF DF V

Cold dishes:

Baby beetroot, roasted cumin,
fennel & rocket salad GF DF V
Chefs daily grazing board
w/ assorted cured meats,
chargrilled & pickled vegetables
Wraps: Beetroot, feta, tomato & spinach V
Seasonal fruit platter
Local & imported cheese board

AFTERNOON TEA

Chicken & leek pie, blue cheese fondue
Assorted mini friands GF
Mini cookies

THURSDAY MENU

MORNING TEA

Vegetable samosa, tomato kasundi DF V
Orange and almond cake GF
Mini cookies

SUSTAINING LUNCH

Chef's choice of bread

Hot dishes:

Seared salmon fillet, lemon hollandaise,
fennel chips GF
Parsley chat potatoes GF DF V
Roasted tomato with
rosemary & thyme GF DF V

Cold dishes:

Pinenut parmesan & cos lettuce salad,
turmeric emulsion GF V
Chefs daily grazing board
w/ assorted cured meats,
chargrilled & pickled vegetables
Wraps: Truffled parsnip, beetroot,
fennel & rocket DF V
Seasonal fruit platter
Local & imported cheese board

AFTERNOON TEA

Chicken Momo's, coriander,
mint & chilli dip DF
Lime & coconut petite GF
Mini cookies

FRIDAY MENU

MORNING TEA

Chocolate, hazelnut & lemon slice
Smoked ham & cheese slider
Mini cookies

SUSTAINING LUNCH

Chef's choice of bread

Hot dishes:

Pork, penne & chorizo ragout DF
Sautéed potatoes GF DF V
Buttered broccolini, roasted
almonds DF V

Cold dishes:

Zucchini, sundried tomato, roasted
capsicum & feta salad GF V
Chefs daily grazing board
w/ assorted cured meats,
chargrilled & pickled vegetables
Wraps: Cucumber, feta, tomato,
olive & avocado V
Seasonal fruit platter
Local & imported cheese board

AFTERNOON TEA

Fried halloumi chips, olive & lemon dip
Mini caramel éclair
Mini cookies

SATURDAY MENU

MORNING TEA

Almond croissant
Beetroot, goats cheese & chive arancini V
Mini cookies

SUSTAINING LUNCH

Chef's choice of bread

Hot dishes:

Chermoula rubbed lamb leg, spiced
tomato ragout GF DF
Paprika, lemon &
herb roasted potatoes GF DF
Garlic green beans GF

Cold dishes:

Mediterranean salad w/chickpeas,
freekeh, almonds & pepitas w/roasted
harissa garlic carrots, fresh herbs topped
w/lemon scented labneh V
Chefs daily grazing board
w/ assorted cured meats,
chargrilled & pickled vegetables
Wraps: Sundried tomato,
spiced chickpea, feta & olive
Seasonal fruit platter
Local & imported cheese board

AFTERNOON TEA

Cinnamon churros w/warm chocolate
sauce
Sundried tomato, zucchini & feta muffin V
Mini cookies

SUNDAY MENU

MORNING TEA

Zucchini & haloumi fritter, lemon chive
and chili salsa V
Pastel cupcakes GF
Mini cookies

SUSTAINING LUNCH

Chef's choice of bread

Hot dishes:

Roasted pork loin and crackle,
Dijon jus GF DF
Truffle scented smashed parsnip GF DF V
Glazed carrots GF V
Broccolini GF DF V

Cold dishes:

Baby beetroot, roasted cumin,
fennel & rocket salad GF DF V
Chefs daily grazing board
w/ assorted cured meats,
chargrilled & pickled vegetables
Wraps: Beetroot, feta, tomato &
spinach V
Seasonal fruit platter
Local & imported cheese board

AFTERNOON TEA

Chicken & leek pie, blue cheese fondue
Assorted mini friands GF
Mini cookies

GALLERY BREAKS

MIN 20 GUESTS

COFFEE BREAKS

FROM \$4^{PP}

Brewed tea and coffee	\$4 ^{pp}
Bean to cup coffee & selection of teas	\$5 ^{pp}
Continuous brewed tea and coffee	\$12 ^{pp}
Continuous Bean to cup coffee, selection of teas	\$15 ^{pp}
Selection of chilled fruit juices	\$4.50 ^{pp}

MORNING TEA

\$15^{PP}

INCLUDES

Brewed tea and coffee
1 x sweet item*
1 x savoury item*
Mini cookies

AFTERNOON TEA

\$15^{PP}

INCLUDES

Brewed tea and coffee
1 x sweet item*
1 x savoury item*
Mini cookies

*Please see pages 14-15 for rotating daily menus.

Standard morning and afternoon tea includes one of each item per guest. If you'd like to provide more variety or quantities, additional catering can be added from \$5^{pp}



LUNCHEON BREAKS

MIN 30 GUESTS

ALL LUNCHEON BREAKS INCLUDE: Brewed tea and coffee, chilled orange juice

SUSTAINING LUNCH

\$45_{PP}

Hot and cold buffet lunch* includes:

- Chef's choice of bread
- Daily rotating hot options
- Daily rotating salad and wrap
- Chef's daily grazing platter
- Local and Imported cheese platter
- Seasonal fruit platter

*Please see pages 14-15 for rotating daily menus

ON THE GO LUNCH

\$40_{PP}

Selection of sandwiches, wraps and rolls.

Your selection of 4 fillings. Choose from:

- Lemon and garlic roasted lamb leg with rocket and sundried tomatoes DF
- Moroccan chicken, beetroot hummus and spinach DF
- Chargrilled vegetables, tomato and olive pesto
- Smoked salmon, chive cream cheese and cucumber
- Charred zucchini, lemon ricotta and spinach
- Smoked ham, cheese and tomato
- Rare roast beef, horseradish and rocket

Chefs daily grazing platter

Local and imported cheese platter

Seasonal fruit platter

PLATTER MENU

COLD OPTIONS

MIN 30 GUESTS

FRUIT

\$6_{PP}

Chef's selection of fresh seasonal fruit

CHEESE

\$10_{PP}

Brie, cheddar, blue, grapes, dried apricots, celery, strawberries, lavosh, water crackers, rice crackers GFO

GRAZING

\$10_{PP}

Sliced prosciutto, smoked ham, sliced salami, pastrami, charred zucchini, charred eggplant, charred artichoke, pickled vegetables, pitted kalamata olives, sundried tomato, hummus, Pesto

SANDWICH

\$10_{PP}

Mix of white and wholemeal bread with your choice of 4 fillings. Choose from:

- Moroccan chicken, beetroot hummus and spinach DF
- Chargrilled vegetables, tomato and olive pesto V
- Smoked salmon, chive cream cheese and cucumber
- Charred zucchini, lemon ricotta and spinach
- Smoked ham, cheese and tomato
- Rare roast beef, horseradish and rocket

PLATTER MENU

HOT OPTIONS

HOT SELECTION

\$15_{PP}

6 pieces per person

Mini beef pies w/ tomato sauce

Vegetable spring rolls w/ sweet chilli sauce V

SAMOSAS & PAKORA

\$15_{PP}

4 pieces per person

Authentic vegetable pakoras w/ green chilli & mint dip VE DF

Aloo bhonda chickpea pakoras w/ lemon & cumin yoghurt V GF

TACOS

\$15_{PP}

1.5 pieces per person

Selection of the following:

All taco's served with shredded lettuce, slaw, green chilli mayo & coriander

- Battered flat head
- Blackened flank steak
- Cajun spiced, smoked chicken
- S&P fried haloumi V

SLIDERS

\$15_{PP}

1.5 pieces per person

Selection of the following:

- BBQ brisket & slaw slider with chipotle may
- Wagyu burger slider, cheese & caramelised onion
- Falafel slider, beetroot hummus & garlic shoots V DF

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CANAPE MENU

MIN 30 GUESTS

SILVER **\$25** PP

30 MINUTE SERVICE
SELECT 2 COLD + 2 HOT

GOLD **\$40** PP

1 HOUR SERVICE
SELECT 3 COLD + 3 HOT

PLATINUM **\$60** PP

2 HOUR SERVICE
SELECT 4 COLD + 5 HOT
+ 1 SUBSTANTIAL

COLD CANAPES

Blackened beef, chimichurri, pico de gallo GF DF

Sundried tomato, goats cheese & rocket tart, malt granola V

Charred Turkish bread, beetroot hummus, haloumi & lemon crumb

Crab, avocado & lime salad, toasted rye bread DF

Chilli roasted prawn, guacamole & chorizo crumbs, crisp egg pastry

Tandoori chicken, chana chaat, lemon labneh

Sashimi tuna, fingerlime, ponzu GF DF

HOT CANAPES

Sundried tomato & basil pesto arancini, spiced tomato salsa, parmesan V

Peking duck spring roll, roasted orange, chilli & soy sauce DF

Tofu & shiitake mushroom gyoza, soy & lime V

Mac & cheese croquette, creamed corn, chipotle mayo

Kale & onion pakora, cucumber raita GF V

Tandoori chicken skewers, peanut sauce GF DF

Beef brisket arancini, smokey bbq mayo

Popcorn chicken, smoked chilli sour cream

SUBSTANTIAL

ADD \$10 PP PER SELECTION

Beef slider, petite cheese burger

Fish & chips

Chow mein nodles, chicken or vegetable DF GFO

PLATED DINNER MENU

2 COURSE \$69 PP

3 COURSE \$79 PP

MIN 30 GUESTS

All plated meals are served with freshly baked bread rolls and butter. Brewed tea and coffee are available on request. Please select two options for an alternate drop service.

ENTREE

Salmon crudo, blackened Atlantic salmon, citrus sour cream, charred lemon, rocket, chilli oil GF

Sriracha roasted prawns, black garlic, miso cream, charred seaweed, soba noodles, black sesame, chive oil

Smoked chicken, sundried tomato & goats cheese tart, rocket & pine nut salad, lemon dressing

Zucchini, pine nut & ricotta tart, spinach walnut & tomato salad, romesco V GFO

Sticky pork belly, saffron & cauliflower puree, edamame beans, caramel chilli oil GF

Sage gnocchi, soffrito, baked Napoli sugo, shaved parmesan V

MAIN

Lamb fillet medallions, saffron & cauliflower puree, smoked pancetta, white beans, pinot jus GF

Beef tenderloin, parsnip cream, truffled green beans, watercress, spent malt butter

Braised beef shortrib, blue cheese polenta, fioretto, bbq carrots, pan jus GF

Lemon & tarragon chicken supreme, crushed butternut pumpkin, broccolini, hollandaise, baby herbs GF

Barramundi fillet, kipfler potatoes, romesco, rocket & criolla salad GF DF

Five spice salmon fillet, Asian greens, braised shiitake mushrooms, soy beurre blanc GF

Vegetable lasagne, baked layers of charred vegetables, tomato coulis, rocket pine nut & parmesan VG V GF DF

DESSERT

Belgian chocolate fondant, white chocolate & raspberry ice cream, vanilla mascarpone

Sticky date pudding, warm butterscotch sauce, vanilla ice cream

NY baked cheesecake, Bellini strawberries, Chantilly cream

Raspberry & almond tart, blackcurrant compote, lemon curd, meringue

Vanilla brulee, poached raspberries, salted caramel ice cream GF

Whiskey fudge cake, vanilla bean ice cream, choc fudge sauce, sweet malt crumb

Passionfruit pavlova, citrus segments, strawberries, lemon cream, mango coulis GF

Selection of sorbet w/ dehydrated fruit salad V GF DF



GALLERY BUFFET MENU

MIN 30 GUESTS

Gallery Buffet served with dinner rolls, steamed seasonal vegetables, roasted chat potatoes

COLD+HOT **\$45** PP

ADD DESSERT **\$10** PP

COLD OPTIONS

SELECT 3 OPTIONS

Caesar salad DF V
Roasted chickpea & freekeh salad with harissa & lemon yoghurt V
Greek salad GF V
Coleslaw GF DF V
Potato, pancetta & parsley salad GF DF
Tomato, red onion & roasted peanut salad, chilli oil & garlic shoots GF DF V
Tossed garden salad, lemon & chive dressing GF DF V
Coconut rice salad, roasted cashew nut & cumin GF DF V

HOT OPTIONS

SELECT 3 OPTIONS

Butter chicken and basmati rice GF
Seared chicken breast, lemon cream & chives GF
Lamb & rosemary sausages, onion gravy GF DF
Roasted pork leg with crackle GF DF
Whole roasted sirloin of beef, Yorkshire pudding & gravy DF
BBQ pork ribs DF GF
Grilled barramundi, butter & herbs GF DF
Soy honey chilli & brown sugar chicken drumsticks GF DF

DESSERT OPTIONS

SELECT 2 OPTIONS FOR \$10pp

Strawberry & passionfruit pavlova GF
Fresh fruit salad, berry coulis & yoghurt GF
Chocolate profiteroles
Flourless chocolate & salted caramel cake GF
Baked berry cheesecake

BREWERY BBQ BUFFET MENU

\$85 PP

MIN 30 GUESTS

COLD DISHES

Charred gremolata Turkish bread DF V
Tossed garden salad GF DF V
Sundried tomato, rocket feta, olive salad GF V
Potato, smoked bacon & chorizo salad, mustard cress GF

HOT DISHES

St Louis pork ribs, homemade smokey bbq & porter glaze GF DF
Lamb & rosemary sausages, Bone Dry braised onion gravy DF
Charred grain fed rump steak, malt beer butter
Checkerboard potatoes, smokey paprika sour cream GF V
BBQ vegetable skewers GF DF V

DESSERT DISHES

Passionfruit pavlova, Bellini strawberries, lemon zest GF
Summer berry & yoghurt cake GF V
Chocolate mud cake
Watermelon & pineapple salad GF DF

SEAFOOD BUFFET MENU

\$120 PP

COLD DISHES

Coffin Bay Pacific oysters GF DF
Steamed tiger prawns GF DF
Charred squid, fennel, orange, rocket salad GF DF
Blackened salmon crudo GF DF
Tossed house salad GF DF
Heirloom tomato, bocconcini and olive salad GF
Potato, smoked bacon and chorizo salad, mustard cress GF DF V
Mediterranean chickpea salad

HOT DISHES

Salmon fillet, fried basil, confit tomatoes, chive oil GF DF
Beef tenderloin medallions, truffled parsnip cream, bbq baby carrots, malt butter
Tiger prawns sauteed with lemon & garlic, finished with cream & parsley GF
Roasted chat potatoes lemon butter & chives DF
Seasonal steamed vegetables GF DF V

DESSERT DISHES

Passionfruit pavlova, Bellini strawberries, lemon zest GF
Summer berry & yoghurt cake GF V
Chocolate mud cake
Watermelon & pineapple salad GF DF

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BEVERAGE PACKAGES

MIN 30 GUESTS

BEVERAGE PACKAGES INCLUDE: Full waiter service for the specified duration with no additional bar staff charges. Beverage selections may change, and packages must be accompanied by sufficient catering for your event.

SILVER	GOLD	ALTERNATIVE OPTION
<p>4 HOURS \$45PP 5 HOURS \$55PP</p> <p>Select 1 sparkling, red, white</p> <p>SPARKLING Até Sparkling Brut</p> <p>WHITE Shell Bay Pinot Gris Black Pearl Semillon Sauvignon Blanc</p> <p>RED Black Pearl Merlot Black Pearl Shiraz</p> <p>BEER Selection of Oakhaven Beers & Ales XXXX Gold Tooheys New</p> <p>NON-ALCOHOLIC Post-mix soft drink Juice</p>	<p>4 HOURS \$55PP 5 HOURS \$65PP</p> <p>Select 1 sparkling, red, white</p> <p>SPARKLING Garfish Moscato Garfish Prosecco Stonefish Brut Cuvee</p> <p>WHITE Stonefish Sauvignon Blanc Stonefish Chardonnay</p> <p>RED Stonefish Limestone Coast Shiraz Stonefish Merlot</p> <p>BEER Selection of Oakhaven Beers & Ales XXXX Gold Tooheys New Hahn Super Dry</p> <p>NON-ALCOHOLIC Post-mix soft drink Juice</p>	<p>BEVERAGES ON CONSUMPTION</p> <p>OPTION 1 Set up a bar tab with a spending limit and your choice of included beverages.</p> <p>OPTION 2 Guests may purchase their own drinks directly from the bar.</p> <p><i>Note: Minimum beverage spend applies when using The Gallery Functions bar.</i></p>



ADDITIONAL INFORMATION

AUDIO VISUAL EQUIPMENT

The Gallery function rooms are equipped with a data projector, screen, and in-house audio system. Please contact your event planner for pricing information. For more advanced audiovisual needs, we recommend reaching out to our preferred AV supplier, Bax AV. They offer a comprehensive range of event solutions, including audio, lighting, draping, staging, and full conference production. Contact Bax AV at av@baxav.com.au or call (02) 4322 1455 for tailored solutions to enhance your event.

STAGING

Enhance your event with our versatile portable staging, ideal for speakers, entertainment, or performances. Our staging system consists of individual pieces measuring 2m x 1m, allowing for flexible configurations. The largest stage available is 7m x 4m. If you'd like to include staging in your event setup, please speak with our Events Team for a custom quote.

DANCEFLOOR

Create a standout experience with our 5m x 5m black acrylic dance floor, perfect for celebrations and receptions. Let us know if you'd like to include this in your event package.

ENTERTAINMENT

You are welcome to organise your own band, DJ or entertainment. Please ask our Events Team for suggested suppliers, we have a range of suppliers that we work with and can recommend. Prior to booking your entertainment, please advise the events team of your planned booking and receive confirmation from them before confirming your booking. A copy of their public liability is required.

DECORATIONS

We are happy to organise decorations on your behalf through our suppliers (additional charges will apply) or you are welcome to organise your own decorations. Please advise our Events Team if you are planning your own decorations. If you require any recommendations for suppliers, please reach out to your Event Planner who will be able to provide details of event decorators that we recommend. Please note: we are not able to stick anything to the wall of The Gallery function space.

CAKE

You are welcome to bring your own cake for the event, and we can store this for you until needed. For the cake cutting and service, we can offer the below options:

Self-Service | We will provide utensils and plates for you to cut and serve the cake yourself.

Shared Platter Service | Our chef will cut the cake and present it on a shared platters for \$3.50 per person.

Individual Service | Our chef will cut and serve the cake individually, accompanied by cream and coulis, for \$5.50 per person

ACCOMMODATION



GALAXY MOTEL 4 STAR

LOCATED ONSITE AT GOSFORD RSL.

Make yourself at home in one of the 49 air-conditioned rooms each featuring LCD televisions with access to Foxtel. Complimentary wireless internet access keeps you connected, and digital programming is available for your entertainment.

www.galaxymotel.com.au



ASHWOOD MOTEL 3 STAR

LOCATED OPPOSITE GOSFORD RSL.

Sporting a range of room styles to suit your delegates and guests. Featuring 47 air-conditioned rooms, featuring televisions, free Foxtel and wireless internet access, your delegates are sure to get the rest and recovery needed.

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