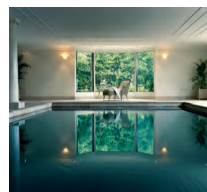
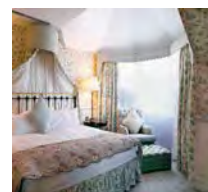




RENOWNED HAVEN *of* RELAXATION AND A DELIGHT FOR GOURMETS



Conference & Events

at Lilianfels Blue Mountains Resort & Spa

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E | events@lilianfels.com.au

W | www.lilianfels.com.au

A | 5-19 Lilianfels Ave. Katoomba NSW 2780 Australia

Services & Facilities | Day Package | Breakfast | Breaks | Lunch & Dinner | Afternoon Tea | Cocktail | Beverages | Team Building | Gallery

Lilianfels Blue Mountains Resort & Spa

Lilianfels Blue Mountains Resort & Spa is situated within the grounds of the historic homestead and original summer residence of Sir Frederick Darley, the sixth Chief Justice of NSW. Set amidst two acres of manicured gardens adjacent to Echo Point, our 5 star resort overlooks the most spectacular scenery in the world heritage listed Blue Mountains National Park and is a leisurely 90 minute drive from Sydney CBD.

Lilianfels Blue Mountains Resort & Spa was designed to celebrate its Victorian origins and its ambience reflects the romance of a bygone era. The 85 rooms and suites are uniquely themed with sumptuous silk and organza fabrics along with hand crafted wallpaper. The guest lounge has open fire places and is enveloped by lush green gardens and terraces overlooking the Jamison Valley.

Dining is a special event at Lilianfels and guests are treated to a regional feast at Darley's restaurant, the most awarded fine dining restaurant in regional NSW. This iconic restaurant serves contemporary Australian cuisine in a superb and historically inspired setting that can only be found at Lilianfels Blue Mountains Resort & Spa.

Lilianfels Day Spa completes the immersion for this luxury retreat. The spa treatments are individually tailored to suit guest needs and the multi-sensory journey is designed to revive and rejuvenate. Other onsite recreational facilities include indoor and outdoor pool, gym, tennis court, and library and billiard/games room.

At Lilianfels Resort & Spa, the choice is yours – be pampered with an array of signature spa treatments, enjoy the gourmet delights of its multi-award winning restaurants, go walkabout and experience Australia's wilderness close up, or simply relax amid some of Australia's most magnificent vistas.





The Escarpment Group

The Escarpment Group is a unique collection of luxury escapes in the world heritage listed Blue Mountains. It incorporates 4 luxury brands that are iconic to the Blue Mountains – Lilianfels Resort & Spa, Echoes Boutique Hotel & Restaurant, The Hydro Majestic Hotel and Parklands Country Gardens & Lodges . Each of these established icons is steeped in history and surrounded by dramatic landscapes and breathtaking views that are unique to the Blue Mountains region.

The Escarpment Group is independently owned and operated and its investments in the Blue Mountains region began in 2004 with Echoes Boutique Hotel & Restaurant. In 2008, The Hydro Majestic was acquired with a view of refurbishing one of the most iconic resorts in Australia and so began an exhaustive chapter of peeling back the layers and adding back the luxe. In 2009, the Escarpment Group acquired Lilianfels Resort & Spa and continued to successfully operate it as the premier 5 star property.

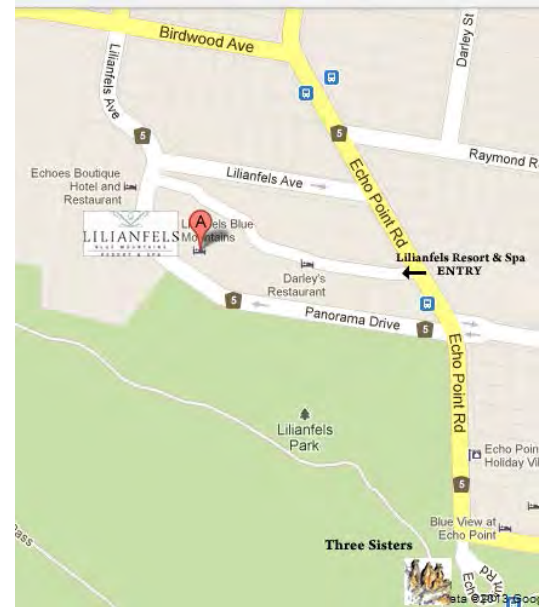
More recently in 2013, the Escarpment Group added to its collection Parklands Country Gardens & Lodges with a view of adding to the story of luxury sustainable regional tourism.

To further support its growing profile in the region and meet the operational demands of the properties, the Escarpment Group has embarked on a joint venture with TAFE Western Sydney Institute to set up the Hotel Management Institute (HMI) in September 2012. Its aim is to provide internationally recognised qualifications for hospitality students and facilitate bespoke training of all Escarpment staff through an accredited program unique to HMI. This will not only provide the Blue Mountains region with increased economic activity and a robust education industry but more importantly an increased pool of trained staff ready to deliver a high standard of hospitality services across its properties.



Location

- From Sydney Airport
115 km – 90 minutes by car
- From the nearest railway station (Katoomba)
2 km – 5 minutes by car
- From the central railway station (Sydney, CBD)
120 minutes by train





SERVICES & FACILITIES



Services & Facilities | Day Package | Breakfast | Breaks | Lunch & Dinner | Afternoon Tea | Cocktail | Beverages | Team Building | Gallery

Accommodation

With 85 spacious guestrooms and suites to choose from, Lilianfels Blue Mountains Resort & Spa offers a wide range of accommodation options to meet the needs of every guest. Each room features traditional design with sumptuous soft and lush furnishings, elegant décor with Wedgwood wallpaper themed in pink, green or lilac, Sealy Posturepedic Dynasty Series beds and spacious marble bathrooms with full sized bath and separate shower.

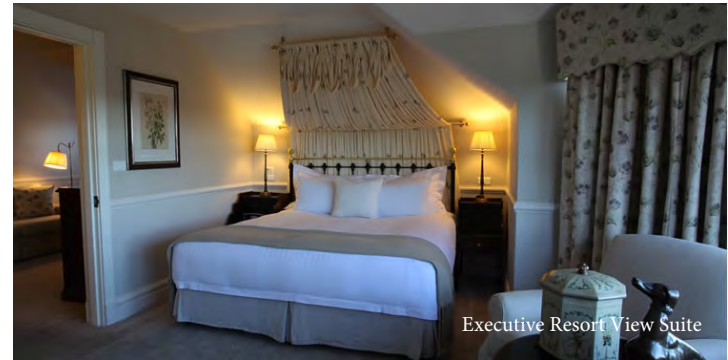
We offer a range of room types to suit every guest for your next conference or event. Deluxe Rooms feature either residential views overlooking the Resort or with views overlooking the treetops to the picturesque Jamieson Valley. Our Executive Suites are all distinguished by their individual character: 'Mini Mini Saddle', 'Cloudmaker', 'Kanangra' and 'Nellie's Glen' and offer a separate lounge and bedroom with all the same features and views as our Deluxe Rooms.



Accommodation Room Facilities

All rooms include:

- o LCD TV with selected Foxtel & digital TV channels
- o DVD Player
- o Individually controlled air conditioning
- o iPod docking unit
- o Wi-Fi internet access
- o Ergonomic work space
- o Laptop-sized safe
- o Mini bar
- o Tea and coffee making facilities
- o 24 hour room service
- o Ironing facilities
- o Hairdryer
- o Appelles Apothecary bathroom amenities
- o Dry cleaning service
- o Disability access to some rooms
- o Vittoria espresso coffee machine (suites only)



Executive Resort View Suite

Hotel Services

24-hour Reception

Lilianfels Blue Mountains Resort & Spa reception desk is open 24 hours a day, ensuring no matter what time of day it is your questions can be answered. Check-in time is from 3.00pm and check-out time is 11.00am. Early check-in or late check-outs requests are subject to availability and are not guaranteed.

Concierge

The concierge team at our Blue Mountains resort are experts in the local region and can assist in planning any part of your stay whether that be offering suggestions on the best local attractions to visit, places to eat or organising a tour. Our friendly staff are happy to assist you during your stay.

Parking

Complimentary parking is available onsite located opposite the front of the main hotel building or Darley's Restaurant. Secure undercover valet parking is available for a fee of \$15.00 per stay. Car parking is limited and is subject to availability at the time of arrival and can not be pre-booked in advance.



Internet

High speed internet connection is available with complimentary access available through the computers located next to the reception desk. Alternatively, if you would like to use your own computer, smart phone or tablet you can connect via our WiFi network which is available complimentary for basic internet services throughout the entire hotel including your room, conference rooms and common areas of the resort's main building. High speed WiFi internet access is available at an additional cost.



Hotel Facilities

With a range of on-site leisure facilities there is something to keep all your delegates entertained during your stay.

For those feeling active, the resort features a floodlit tennis court, set amid the hotel's pine forest, with complimentary equipment available for use, mountain bikes are also available for complimentary hire from the concierge. It is advisable to reserve the tennis court or mountain bikes in advance with our concierge.

If you are looking to simply relax and unwind, the resort's 16 metre heated outdoor infinity pool with views overlooking Jamison Valley is the perfect place with sun beds, furniture and umbrellas – be sure to enjoy the poolside service. Alternatively the resort's 13 metre indoor heated pool, sauna and spa is the perfect option available all year round.

Our Billiards & Games Room, featuring a 100 year old full sized billiards table and chess table, is the perfect place to catch up with work colleges or unwind with a game of snooker or chess after a busy day of conferencing.

Balance out all the gourmet food, cheese platters and fine wine with complimentary access to our onsite gym. Open 24 hours a day, 7 days a week, keeping up your fitness regime is easy. Our gym is fully equipped with cardio equipment, treadmill, rowing machines and weights.



Hotel Facilities

Darley's Restaurant

Darley's is the resort's award winning Blue Mountains fine dining restaurant offering scenic views over the historic gardens, pool and Jamison Valley. With a modern Australian cuisine coupled with a superb wine list, Darley's is the perfect venue for an unforgettable dining experience.

Orangery Restaurant

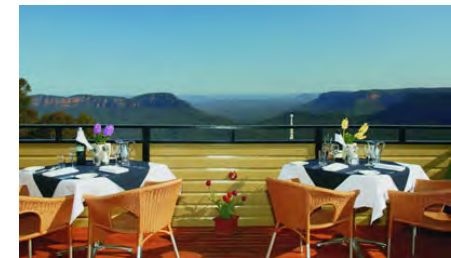
Orangery Restaurant is a multi-purpose restaurant which serves daily buffet breakfast whilst basking in the morning sunshine and a gourmet buffet lunch. (Lunch available for conference groups only)

The Lounge

An intimate lounge bar with a casual dining setting and a fine selection of wines, coffees and teas.

Echoes Restaurant & Bar

Echoes Restaurant, located right next door to the resort, is renowned for its modern Australian cuisine with an Asian influence, which is complemented by specially selected boutique Australian and imported wines, all whilst enjoying the magically panoramic views of the Blue Mountains escarpment and Jamison Valley from the terrace.



Event Services

With the Lilianfels Successful Meetings Program, you can rest assured that your next corporate event will be a complete success. From the very first contact to the final meeting debrief, you will enjoy the expert advice and assistance of a dedicated conference & events coordinator. Whether you are planning a small boardroom meeting, informal team building exercise or large-scale conference for up to 120 delegates, Lilianfels Blue Mountains Resort & Spa can cater for your needs.





Lilianfels Successful Meetings Program

Two Hour Response Guarantee

When you make an enquiry at Lilianfels Blue Mountains Resort & Spa, via phone or email, you are guaranteed a response within two hours and a full proposal by the next business day.

Dedicated Conference & Events Coordinator

Our expert Lilianfels Blue Mountains Resort & Spa meeting planners will be by your side throughout the entire process. A conference & events coordinator will act as your single point of contact, offering expert advice, exceeding your expectations and taking care of the little details so you can focus on achieving your goals.

Meeting Enhancements

Our dedicated team will anticipate your needs with a range of meeting supplies provided on the day. Our Meeting Enhancements include:

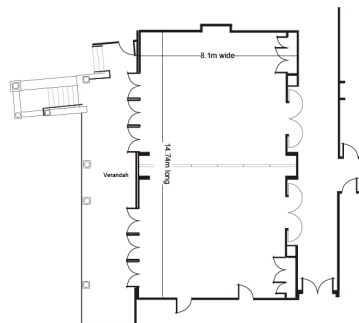
- *Delegate Amenities:* Notepad, pens, water and a selection of mints
- *Facilitator's Toolkit:* A Lilianfels briefcase with all the supplies you'll need, no matter the style and scale of your event.
- *Snack Attack:* Keep your delegates firing on all cylinders with tasty snacks and refreshing drinks available throughout the event.



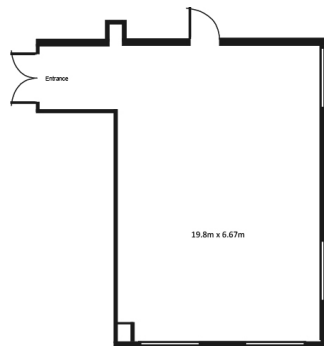
Floorplans & Capacity

	Area sqm	Ceiling Height	THEATRE	CLASSROOM	COCKTAIL	CABARET	BANQUET	U-SHAPE	BOARD ROOM
Banksia Room	120	2.7m	116	60	150	72	100	39	39
Banksia Room 1	60	2.7m	60	18	40	32	40	39	19
Banksia Room 2	60	2.7m	60	27	40	32	40	39	19
Wollemi Pine	65	3.6m	70	36	60	40	50	24	24
Echoes Private Dining Room			45	23	60	-	-	22	15
The Camellia Room	50	2.7m	30	-	50	-	-	-	24

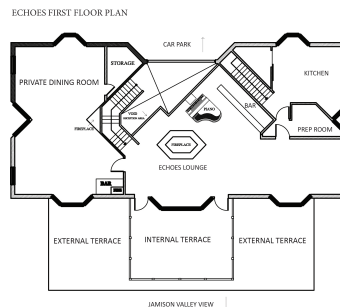
BANKSIA ROOM



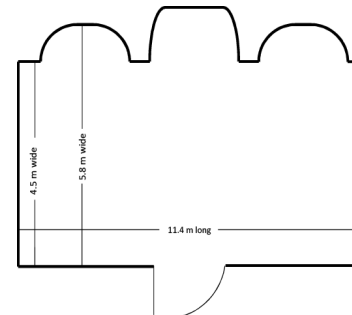
WOLLEMI PINE



ECHOES PRIVATE DINING ROOM



THE CAMELLIA ROOM





DAY PACKAGE



[Services & Facilities](#) | [Day Package](#) | [Breakfast](#) | [Breaks](#) | [Lunch & Dinner](#) | [Afternoon Tea](#) | [Cocktail](#) | [Beverages](#) | [Team Building](#) | [Gallery](#)

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Day Delegate Package

\$85.00* per person, per day

- Arrival tea and coffee
- Morning and afternoon tea served with the daily bakery item
- A choice of one of our conference lunch menus
- Personal conference kit for each delegate inclusive of Lilianfels Blue Mountain Resort & Spa notepad, pen, bottled water and selected mints replenished during the break
- Wifi internet access for each delegate
- Audio visual – screen, whiteboard and flipchart
- Printed signage displaying your company name & logo outside your conference room
- Complimentary registration table upon request



**Based on a minimum of 15 delegates per day.
Half day delegate packages also available.*



Takeaway Meeting Breakfast

\$15.00 per person

- Muffin
- Danish pastry
- Croissant
- Piece of whole fresh fruit
- Bottle of juice
- Yoghurt



Continental Meeting Breakfast

\$25.00 per person

- A selection of juices
- Filtered Vittoria coffee
- A selection of hotel teas
- Mini ham and cheese croissants
- Selection of yoghurts and cereals
- Platters of sliced seasonal fruits



Plated Meeting Breakfast

\$40.00 per person

(Includes continental items and one of the following hot plated dishes)

Scrambled eggs, avocado, smoked salmon on rye
Full Australian Breakfast – scrambled eggs,
bacon, mushrooms, grilled tomato and sausage





Morning and Afternoon Tea

Monday

Morning Tea - Bacon & chive quiche / Fresh baked scones with jam & cream

Afternoon Tea - Orange and almond cake (GF) / Smoked chicken & porcini tarts

Tuesday

Morning Tea - Praga ham and swiss cheese croissants / Freshly baked danish

Afternoon Tea - Strawberry and yoghurt salad / smoked salmon & creme fraiche blini

Wednesday

Morning Tea - Pumpkin scones, cream cheese / Banana bread with whipped cinnamon butter

Afternoon Tea - Raspberry friands / Zucchini & parmesan muffins

Thursday

Morning Tea - Goat's cheese and cheese frittata / Selection of doughnuts

Afternoon Tea - House made muesli bars / Seasonal fruit smoothie

Friday

Morning Tea - Bacon, egg & relish brioche rolls / chocolate flourless cake

Afternoon Tea - Roasted pecan and honey muffins GF - Gluten Free / Prosciutto & brie croissant



* menu is subject to change

Event Upgrades

Coffee

Continuous filtered Vittoria coffee and a selection of hotel teas
\$15.00 per person (with a conference package)

Chef's Lolly Bar

Chef's selection of chocolates, jellies, jubes and wrapped lollies
\$5.00 per person (with a conference package)

Energizer

Red Bull and Berocca energy drinks
\$5.00 per person (with a conference package)





LUNCH & DINNER



Monday's Buffet

Crusty bread roll and butter

Salads

Green salad (GF)

Quinoa tabouleh (GF)

Orecchiette pasta salad

Hot Selection

Steamed barramundi fillet with soy, ginger, shitake and shallots

Roasted rib of beef (GF)

Caramelised baby onions in beetroot jus (GF)

Steamed sugar snaps and snow peas (GF)

Potato gratin (GF)

Steamed coconut jasmine rice (GF)

Dessert Selection

Vanilla crème brulee

Orange almond cake

A selection of soft drinks and iced water

Served in Orangery Restaurant and based on a minimum of 30 guests



*menu is subject to change

Tuesday's Buffet

Crusty bread roll and butter

Salads

Baby spinach, pine nut, bacon (GF)

Greek salad (GF)

Green bean and leg ham salad (GF)

Hot Selection

Chermoula spiced eggplant with quinoa (GF, V)

Slow roasted lamb rump in olive oil and rosemary (GF)

Potatoes puree (GF)

Butter glazed Dutch carrots

Whole spiced basmati pilaff

Dessert Selection

Dairy free chocolate cake with mint custard

Mini pavlova with kiwifruit and passionfruit

A selection of soft drinks and iced water



*menu is subject to change

Served in Orangery Restaurant and based on a minimum of 30 guests

Wednesday's Buffet

Crusty bread roll and butter

Salads

Caesar salad (GF)

Truss tomato and mozzarella (GF)

Potato salad (GF)

Hot Selection

Portuguese spiced spatchcock (GF)

Roasted rack of Trunk Creek pork (GF)

Roasted pinkeye potatoes and rosemary (GF)

Warm salad of butternut pumpkin (GF)

Steamed green beans in herb butter (GF)

Dessert Selection

Citrus cheesecake (GF)

Chocolate terrine with pistachios (GF)

A selection of soft drinks and iced water



*menu is subject to change

Served in Orangery Restaurant and based on a minimum of 30 guests

Thursday's Buffet

Crusty bread roll and butter

Salads

Grilled vegetable salad (GF)

Green salad and vinaigrette (GF)

Orecchiette pasta salad

Hot Selection

Confit salmon fillet with soy, ginger, shitake and shallots

Butter roasted beef fillet (GF)

Steamed coconut jasmine rice (GF)

Potato gratin (GF)

Asparagus, sea salt, herbs and olive oil

Dessert Selection

Pear and frangipane tart

Oven baked seasonal fruits with vanilla ice-cream (GF)

A selection of soft drinks and iced water



*menu is subject to change

Served in Orangery Restaurant and based on a minimum of 30 guests

Friday's Buffet

Crusty bread roll and butter

Salads

Salad nicoise (GF)

Quinoa tabouleh (GF)

Raw button mushroom, herbs, parmesan salad (GF)

Hot Selection

Butter chicken, cashews, zucchini, yoghurt and coriander (GF)

Slow roasted lamb rump in olive oil and rosemary (GF)

Caramelised baby onions in beetroot jus (GF)

Potato rosti (GF)

Butter glazed Dutch carrots (GF)

Dessert Selection

Rice pudding and poached pears (GF)

Walnut and orange marmalade tart

A selection of soft drinks and iced water



*menu is subject to change

Served in Orangery Restaurant and based on a minimum of 30 guests

Plated Lunch

Please select 2 options to be served alternatively

Braised fillet of salmon, salad nicoise potato, sauce vierge, green beans (GF)

Butter and herb roasted beef fillet, potato gratin, jus, local asparagus and baby watercress (GF)

Ginger and shallot steamed barramundi, sugar snaps and broccolini, shitake glaze, coriander

Slow cooked lamb rump, smokey eggplant puree, glazed dutch carrots, jus and red vein sorrel (GF)

Roast chermoula eggplant with quinoa, chickpea, tomato and yoghurt (GF) (V)

Roasted rack of Trunkey creek pork, parsnip puree, caramel apples, confit potato, red elk lettuce (GF)

Portuguese spiced grilled spatchcock, quinoa and potato salad, yoghurt dressing (GF)

A selection of soft drinks and iced water

Served in Orangery Restaurant and based on a maximum of 30 guests

*menu is subject to change



Chef's Selection Working Lunch

Chef's selection of assorted gourmet finger sandwiches, Turkish, open sandwiches & wrap

Selection of freshly prepared salads

Chef's selection of hot dish

Seasonal sliced fruit

Cheese platter with quince, crackers & dried fruit

Soft drinks & iced water



Upgrades for working lunch

\$6 per person per item

Salt & pepper squid

Lemon pepper chicken skewers

Aricini balls

Peking duck pancakes

Mini pies

Pulled pork brioche buns

Handmade mini quiche

Fruit smoothies

Served inside your function room

*menu is subject to change

Takeaway Lunch

2 varieties of sandwiches

Choice of;-

Chicken, cashew & dill

Roast beef, tomato relish & rocket

Smoked salmon dill mayo & spinach

Egg & chive mayonnaise

Roast pumpkin, Persian feta & mescaline

Whole piece of seasonal fruit

Homemade cookies

Bottle of water

Picnic in the pines (\$10 per head extra for setup)

Build your own picnic

Selection of local bread

Selection of smallgoods, dips, marinated vegetables, freshly prepared

salads, sandwich fillings

Cheese & condiments



Lunch is packaged so guests can collect before departing hotel

*menu is subject to change



CONFERENCE DINNER



Services & Facilities | Day Package | Breakfast | Breaks | Lunch & Dinner | Afternoon Tea | Cocktail | Beverages | Team Building | Gallery

Lilianfels Plated Dinner

Two course alternate menu - \$75.00 per person

Three course alternate menu - \$95.00 per person



Menu only available in a private function room at Lilianfels Blue Mountain Resort & Spa

*menu is subject to change



Lilianfels Plated Dinner Menu

Entrée

Cold

Sous vide free range pork belly, vanilla parsnip puree and pink grapefruit and apple salad

Seared scallops set on cauliflower puree, pickled beet salad and beetroot reduction

Smoked cherry wood duck breast, glazed petit pear, pistachio cream puree and micro salad

Hot

Antipasti plate – char grilled marinated vegetables, mixed olives, cured meats, buffalo bocconcini, grissini

Seafood plate - seared scallop baby caper and tomato salsa, smoked salmon avruga caviar, Sydney rock oyster with mignonette dressing and cooked king prawns, avocado puree

Beef Carpaccio with Persian feta, watercress and crisp potato salad, truffle essence

If you have selected an alternate serve menu please select 1 x hot and 1 x cold entrée

Mains

Pan fried Queensland barramundi fillet, thyme fried potatoes, asparagus, tamarillo beurre blanc

Salmon fillet set on saffron infused quinoa, orange and baby fennel salad

Prosciutto wrapped chicken breast, butternut pumpkin puree, sautéed brocolini, jus gras

Free range beef fillet, smoked paprika and three cheese gratin, charred asparagus natural jus

Lamb rump, sweet potato fondant, spinach and mushroom ragout and olive jus

Veal tenderloin, lyonnaise purple potato, sautéed mushrooms and sweet peas, porcini sauce chasseur

Australian and international cheese selection, honey nuts, lavosh, crisp wafers

Desserts

Bilpin Apple tart with calvados butterscotch and caramelito ice cream

Chocolate fondant with Valrhona chocolate shot and vanilla ice cream

Berry mille feuille with minted strawberries and raspberry sorbet

Chocolate Brûlée tart with white chocolate and pistachio sorbet

Classic Banoffee pie, yoghurt cream, nougat bits

Freshly brewed tea, filter coffee, complimented with petits fours

*menu is subject to change

Darley's Plated Dinner

Two course menu - \$95.00 per person

Three course menu - \$125.00 per person



Menu only available at Darley's Restaurant. Minimum 3 course menu on Saturday nights



Darley's Plated Dinner Menu

Entrée

'Heirloom spring vegetable garden', pea tendril, just sprouting leaves, organic radish, Jannei goats cheese, olive crumb and organic quinoa

Smoked yellow fin tuna, shaved fennel, fennel fronds, jamon iberico jelly, Szechuan pepper and Jerez vinegar

Slow cooked pork jowl with maltose crackling, roasted scallop, cauliflower custard, shiro dashi shitake, crab sauce and coriander

Mains

Kanimbla Valley Lamb Loin, Smoked Eggplant, Chickpea Puree, Harissa, Cracked Wheat, Cumin and Coriander seed Infused Lamb Jus

Pan roasted, grass fed Cape Grim beef tenderloin with Sarladaise potatoes, organic carrots, cauliflower cream, eschallots confit and horseradish butter

Glacier 51, tooth fish, pea puree, pea seedlings, baby fennel, fennel brandade and preserved lemon

Desserts

Toasted Coconut Parfait, Mango Sorbet, Italian Meringue, Fresh mango, Passionfruit and Lychee Salad

Cherry and vanilla cream, almond macaroon crumble, with cherry granita and white chocolate sorbet

'Mena Creek', Zokoko Chocolate Mousse, Salted Caramel Fudge, popcorn Ice Cream, Chocolate Chip Cookie Crumb.

Sample menu only and menu is subject to change without notice

Echoes Plated Dinner

Two course menu - \$85.00 per person

Three course menu - \$115.00 per person



Menu only available at Echoes Boutique Hotel & Restaurant



Echoes Dinner Menu

Entrée

Chilli caramel pork belly, son in law eggs, Thai basil and peanuts

Chinese inspired poached chicken, pickled Enoki mushroom, ground sesame and celery

Steamed silken tofu, mushroom bolognaise and sliced macadamia

Sesame Nori kingfish, shiso and cucumber with Ponzu dressing

Mains

Soft-shell crab, scallops, green mango salad and sticky rice

Slow cooked ocean trout, exotic mushroom, snow peas, sweet corn dumplings and ginger broth

Grilled duck breast, sweet potato, five spice dates, black vinegar dressing

Char-grilled Wagyu sirloin, caramelized oxtail, potato puree, cucumber salad

Grilled lamb loin, sichuan spices, smoked confit potatoes and cherry vine tomato dressing

Desserts

Soft meringue, passion fruit, vanilla cream & kiwi

Black sticky rice, sago, mango, peanut & coconut milk

Fresh ginger brûlée, pineapple, pepper and lemon balm salad

Selection of ice cream and sorbet

Sample menu only and menu is subject to change without notice

BBQ Buffet Menu

\$95.00 per person

Menu only available in a private function room at Lilianfels Blue Mountain Resort & Spa



Salads

Caprice salad with vine ripe tomatoes,
Bononcini cheese, basil and balsamic
dressing

Spinach and frisee salad with roasted
mushroom, shaved parmesan and red wine
vinaigrette

Green garden salad with mesclun lettuce,
cucumber, cherry tomatoes, radish, Spanish
onion with a selection of dressings

Hot Selection

Roast beef fillet with sautéed mushrooms and
port wine sauce

Slow cooked pork belly with Asian greens

Grilled barramundi fillets with sauce vierge

Marinated and charcoal grilled spatchcock

Spanish and ricotta gnocchi with napoli sauce

Roasted kipfler potatoes with preserved
lemon and parsley

Panache of green vegetables with Maitre

D'hôtel butter

Dessert Seletions

Lemon myrtle cheesecake and orange syrup

Chocolate truffle cake

Warm apple crumble and ice-cream Creme
caramel with candied orange Passionfruit

brulee tart with berry compote Seasonal
fruit plate

Dessert is served with freshly brewed tea
and filter coffee

Minimum number of 30 guests required

*menu is subject to change



AFTERNOON TEA



Services & Facilities | Day Package | Breakfast | Breaks | Lunch & Dinner | Afternoon Tea | Cocktail | Beverages | Team Building | Gallery

Afternoon High Tea

Standard high tea - \$49.00 per person

Deluxe high tea - \$55.00 per person
(includes a glass of sparkling on arrival)

Luxurious high tea - \$69.00 per person
(includes a glass of champagne on arrival)





Cocktails

Pre-Dinner

4 Canapé Pieces

Suitable for 1 hours
(2 selections) \$25.00 per person

6 Canapé Pieces

Suitable for 2 hours
(3 selections) \$35.00 per person

Dinner

8 Canapé Pieces

Suitable for 3 hours
(4 selections) \$45.00 per person

18 Canapé Pieces

Suitable for 4 hours
(8 selections) \$95.00 per person



Hot Canapés

Seared scallop on pumpkin puree with noisette almonds (GF)

Brie and white onion aracini with cranberry dipping sauce (GF, V)

Spiced lamb kofta with minted yoghurt dipping sauce

Peking duck consommé with enoki mushrooms served in a demitasse (GF)

Sweet potato and pine nut frittata with onion marmalade (GF, V)

Warm gruyere cheese and double smoked ham gougere

Prawn and leek Japanese Gyoza with soy dipping sauce (GF)

Satay beef and chicken skewers with peanut sauce (GF)



*menu is subject to change

Cold Canapés

Smoked duck, dried cherries, chives and red wine vinaigrette (GF)

Balsamic glazed beetroot with goat's cheese and hazelnuts (GF, V)

Filo pastry cup filled with avocado, shiso chiffonade and coriander (V)

Smoked chicken, parmesan, bacon and aioli with micro herbs

Camembert cheese and pickled walnut on pumpernickel (V)

Tuna tartar with kaffir lime and wasabi peas en croute

Smoked salmon blini with pickled cucumber and crème fraiche

BBQ pork rice paper rolls with Nuoc Cham sauce (GF)

Marinated baby boconcini and cherry tomato skewers (GF, V)



*menu is subject to change



Standard Package

Victoria Park Sparkling	South Australia
Icely Road Sauvignon Blanc Victoria Park Chardonnay	Orange, NSW South Australia
Icely Road Merlot Victoria Park Shiraz	Orange NSW South Australia
James Boags Premium Lager Cascade Premium Light Soft drinks & juices	Tasmania Tasmania
3 Hours \$48.00 per guest	
4 Hours \$56.00 per guest	

Premium Package

Victoria Park Sparkling	South Australia
Victoria Park Sauvignon Blanc Victoria Park Chardonnay	South Australia South Australia
Victoria Park Cabernet Sauvignon Victoria Park Shiraz	South Australia South Australia
Peroni 'Nastro Azzuro' James Boags Premium Lager Cascade Premium Light Soft drinks & juices	Italy Tasmania Tasmania
3 Hours \$58.00 per guest	
4 Hours \$66.00 per guest	

*Beverage packages only available in a private function room at Lilianfels Blue Mountain Resort & Spa.
Other packages available for Darley's Restaurant & Echoes Boutique Hotel & Restaurant*



AUDIO VISUAL



Services & Facilities | Day Package | Breakfast | Breaks | Lunch & Dinner | Afternoon Tea | Cocktail | Beverages | Team Building | Gallery

Audio Visual Facilities

Lilianfels Blue Mountains Resort & Spa delivers on site AV solutions across all event types, in any space, on any size or scale. Whether you're hosting a small meeting, conference, a gala dinner or a product launch, our dedicated team will be on hand to ensure your events runs seamlessly.





TEAM BUILDING



Team Building

Whether you require specific team building activities to complement your event or a variety of relaxation options as a reward for your busy delegates, Lilianfels Blue Mountains Resort & Spa can help make it happen.

Our preferred suppliers can offer a range of indoor and outdoor, day or night team building activities.





Team Building Contacts

Teambuilding Australia

For many years Teambuilding Australia has been exceeding customer expectations by providing fantastic, memorable events and invaluable team building support. Teambuilding Australia are experts in delivering conference events, corporate training and group experiences to any group size, any location and at any time in Australia.



- 0416 152 820
- www.teambuildingaustralia.com.au

Pinnacle Team Events

Create energy and enthusiasm to motivate your team with one of Pinnacle Team Events' team building activities. Offering a range of activities from indoor to outdoor, right through to motivational presentations and night activities. Activities include laser clay shooting, casino nights and team masterpiece.



- (02) 4962 5034
- www.pinnacleteamevents.com.au

Blue Mountains Adventure Company

Blue Mountains Adventure Company specialises in abseiling, climbing, canyoning and hiking adventures in the Greater Blue Mountains World Heritage Area. We also excel at exclusive/private small group departures, film and television work, and groups and teams that are looking to customise delivery of these activities to achieve their aims and objectives.



- 02 4782 1271
- www.bmac.com.au

Hidden Door

Hidden Door creates experiences that will help engage your most valued assets; your staff and your clients. Offering 3 distinct categories of experiences:



1. Unique Experiences
  2. Targeted Outcomes
  3. DIY Experiences
- 1300 390 082
  - www.hiddendoor.com.au

Team Building Contacts

Scenic World

One of the oldest attractions in the Blue Mountains. Explore the wonder of the Blue Mountains by railway, skyway, cableway or walkway. Experience the Jamison Valley, the Three Sisters, Jurassic rainforest, waterfalls, and take in the beauty of local flora and fauna.



- (02) 4780 0200
- www.scenicworld.com.au

Jenolan Caves

Jenolan Caves is an award winning magical experience. Explore 11 spectacular caves with underground rivers and breathtaking formations. Be amazed on guided tours, night tours, adventure caving or experience live music underground.



- Tel: (02) 6359 3911
- www.jenolancaves.org.au

Trolley Tours

Take a ride on the unique replica Trolley to 29 great local attractions. Stop include: Scenic World, Leura village, the Everglades Gardens, Gordon Falls, Katoomba Falls, Blue Mountains Chocolate Company.



- (02) 4782 7999
- www.trolleytours.com.au

Blue Mountains Explorer Bus

The Blue Mountains Explorer Bus allows you the flexibility to plan your day according to your interests. Hop on / hop off as you please as you take in all of the major attractions in the Leura-Katoomba region.



- (02) 4782 1866
- www.explorerbus.com.au

Active Team Building

Tennis

Lilianfels Blue Mountain Resort & Spa offers a competition size tennis court available for complimentary use for our guests. Equipment is also available and bookings can be made at reception. Why not organize a mini Olympics or a round robin games for your delegates?



- Tel: (02) 4780 1200
- www.lilianfels.com.au

Penrith White Water

Penrith White Water Stadium is located at the foot of the Blue Mountains and is the only man-made river of its kind in the Southern Hemisphere. If you are looking for some extreme fun, experience an adventure that you won't forget!



- Tel: (02) 4730 4333
- www.penrithwhitewater.com.au

Tread Lightly Eco Tours

The Blue Mountains' supplier of interpretive ecological tours, specialising in fully guided bushwalks and 4WD eco tours. Visit ancient rainforest, waterfalls and deep canyons whilst experiencing local flora and fauna, Indigenous culture and astronomy.



- Tel: (02) 4788 1229
- www.treadlightly.com.au

Blue Mountains Adventure Co.

Blue Mountains Adventure Company provides unique opportunities to socialise in an unfamiliar space, allow time to relieve the conference room 'fuzz' or simply to have a fun day in the outdoors. Providing abseiling, rock climbing, canyoning and bush walking.



- (02) 4782 1271
- www.bmac.com.au

Relaxation Team Building

Lilianfels Day Spa

Lilianfels Day Spa at Lilianfels Blue Mountains Resort & Spa is a refreshing sanctuary and haven for relaxation surrounded by the picturesque world heritage listed Blue Mountains.



- Tel: (02) 4780 1365
- www.lilianfels.com.au

Leura Mall

Treat yourself to some retail therapy with a visit to the quaint village of Leura. Complete with boutique stores, gourmet cafes, beautiful home wares, restaurants and art galleries. A trip to the Blue Mountains regions would not be complete without a visit to Leura Mall.





RESTAURANT GUIDE



[Services & Facilities](#) | [Day Package](#) | [Breakfast](#) | [Breaks](#) | [Lunch & Dinner](#) | [Afternoon Tea](#) | [Cocktail](#) | [Beverages](#) | [Team Building](#) | [Gallery](#)

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Restaurant Guide

Darleys Restaurant

Darleys Restaurant offers modern Australian cuisine which is served in a romantic and sophisticated space that features beautiful stained glass windows, original ornate fire places, crystal chandeliers and offers guests a breathtaking view of the surrounding gardens and the Jamison Valley.



The Orangery

Orangery Restaurant offers casual a la carte dining showcasing its modern Australian cuisine using fresh and local produce. The Orangery dinner menu is complemented by specially selected Australian and imported wines, all whilst enjoying the cosy country style ambience of the restaurant.



Echoes Restaurant

Echoes' Restaurant and chic bar is perched at the absolute edge of the World Heritage listed Blue Mountains National Park. Set against a stunning back drop of the Jamison Valley, Echoes offers food based on modern concept, reflective of Australia's international influences.



Hydro Majestic Restaurants

Featuring majestic and panoramic views overlooking the Megalong Valley the Hydro Majestic is one of Australia's most iconic historical hotels. The Hydro Majestic offers a range of casual and formal dining experiences.





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Lilianfels Deluxe Spa Resort View Room



Darley's Bar



Lilianfels Garden



High Tea on Lilianfels Terrace



Lilianfel's Heated Indoor Pool



Lilianfel's Outdoor Infinity Pool

LILIANFELS
BLUE MOUNTAINS
RESORT & SPA



Banksia Room



Wollemi Pine



The Camellia Room



Echoes Private Dining Room



Darley's Restaurant



Echoes Terrace



Event Enquiry Form

Name:

Company Name:

Contact Number:

Email:

Event Details:

Submit



RENOWNED HAVEN of RELAXATION AND A DELIGHT FOR GOURMETS

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