



**BARDON**  
*conference*  
**CENTRE**

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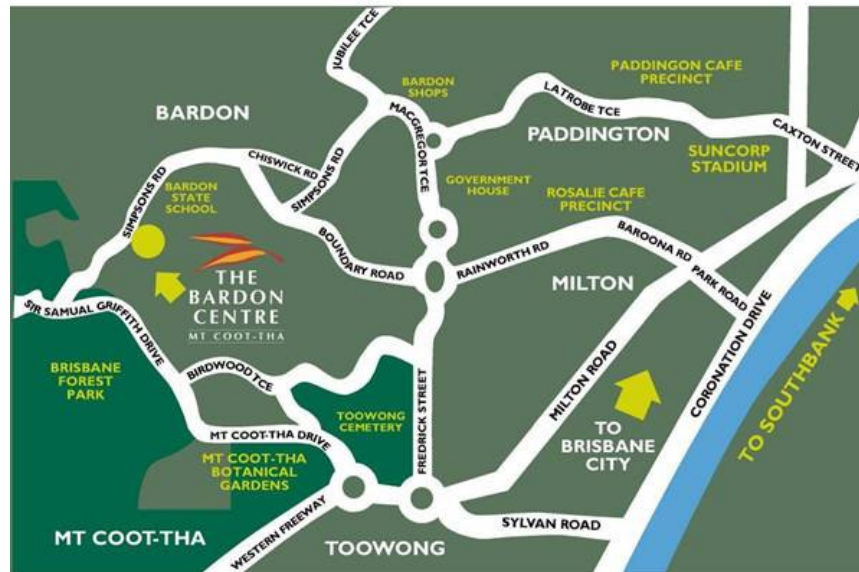
**MT COOT-THA**

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## SPECIAL FEATURES

- Unique Australian bush setting on 7 acres of rolling hills
- Complimentary car parking
- 18 separate conference rooms ranging from 13 to 352 sqm
- BBQ, picnic and team building areas
- After hours living areas, boardrooms and kitchen facilities
- Disabled facilities and access
- 13 seater courtesy bus



## LOCATION

- 6 kilometres from the CBD
- Located near the Botanical Gardens & Mt Coot – tha
- Adjacent to sports fields, walking tracks and parkland
- 5 minutes to Paddington boutiques and restaurants
- Bus stop (city route)
- Easily accessible from Milton Road, Latrobe Terrace or the Western Freeway





## CONFERENCE FACILITIES

- 18 separate conference rooms ranging from 13 to 352 sqm
- 16 rooms open to private outdoor areas
- Air conditioned, carpeted and column free rooms
- Natural lighting & blackout facilities (floor to ceiling curtains)
- Onsite mobile state of the art audio visual equipment

## AMPHITHEATRE

- Tiered style seating with movable walls for smaller breakout areas at back
- All seats have lecture style side tables
- Large trade display foyer with vehicle access
- AMX lectern & LCD touch panel controls to all equipment
- Data Projector XGA – 3000 ansi lumens
- Projection room for production, lighting and audio presentations

## ELIZA SIMPSON

- L shaped for maximum viewing
- Perfect for social events and conferencing
- Private verandah and ability for small breakout area
- Natural light from all angles with blackout facilities
- In house PA system and wide range of audio visual capabilities
- Two built in dance floors

## THE FUNCTION ROOMS

- All feature floor to ceiling windows with natural light and blackout capabilities
- Great team building areas with private courtyards for breakout
- Located adjacent to terraced or waterfall area for a naturally quiet and serene area
- All rooms come with built in whiteboards and projection screens
- Wireless broadband capabilities
- Lighting control allows for atmosphere setting for your evening event

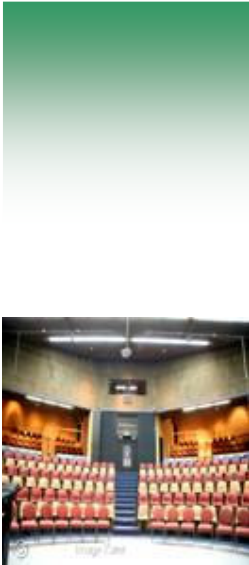
## THE CONFERENCE ROOMS

- Provide great breakout rooms for large conferences
- Rooms range in size from 54sqm to 131sqm
- All rooms capable of wireless broadband
- Small balconies and courtyards provide outdoor areas for breaks
- Natural lighting with blackout facilities available
- Inbuilt whiteboards and projection screens

## THE BOARDROOMS

- Feature solid timber boardroom tables
- Great for small breakout areas
- One with a private courtyard others with balcony access
- Natural lighting
- Projection screen and whiteboards in rooms





## AUDIO VISUAL FACILITIES

Data projector – native xga 1500 ANSI lumens	\$290.00
Laptop	\$190.00
Teleconferencing telephone (conference master)	\$150.00
Whiteboard electronic (2 page – plain a4 paper)	\$225.00
Overhead projector with trolley	\$48.00
Slide projector (Kodak 35mm-200mm lens)	\$85.00
Stereo (cassette and CD player)	\$50.00
TV monitor and dvd/vcr	\$125.00
Whiteboard and pens	\$55.00
Butchers paper and markers	\$15.00
Flipchart stand and pens (for butchers paper)	\$40.00
Lapel microphone	\$95.00
Radio microphone	\$95.00
Portable PA system	\$90.00
Lectern (without microphone facilities)	\$30.00
Laser pointer	\$25.00
Projection screens	\$60.00

### AMPHITHEATRE EQUIPMENT DAY

Data projector xga native resolution 3500 ansi lumens	\$340.00
Multi media components DVD / TV / VCR / cd / cassette	\$200.00

### STATIONERY / TRADE DISPLAY

Note pad and pen	\$2.50
Name cards blank/ extra signage	50c
Display board	\$35.00
Cloth and skirted display table	\$35.00

### INTERNET ACCESS

Broadband/Wireless access	\$60.00/computer
Dial up Access	\$40.00 full day \$20.00 half day

### AUDIO VISUAL HIRE –WILL INCUR THE DAMAGE WAIVER - 7 %

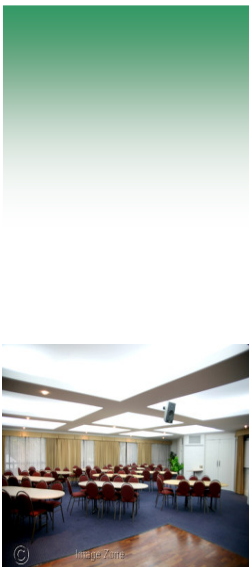
Upon payment by the Hirer of the Damage Waiver Fee the Hirer is not responsible for the cost of repairs or replacement of the Equipment if necessary because of damage to the Equipment sustained during the Hire Period.

### PHOTOCOPYING / FAXING CHARGES

A4 copying	from \$0.20 per page
A3 copying	from \$0.55 per page
OHT's	\$1.10 each
Outgoing faxes (local)	\$2.20 first page
(STD)	\$5.50 first page
	\$1.10 every page thereafter
Incoming faxes (first ten pages free)	\$0.20 per page following

### NOTE

- AN AUDIO VISUAL SURCHARGE OF \$20.00 APPLIES TO ALL EXTERNAL EQUIPMENT BROUGHT ON SITE – PER ITEM PER DAY
- WHITEBOARD AND SCREEN ARE INCLUDED IN ALL ROOM HIRE RATES (not inc. in Amphitheatre)
- BOARDROOMS ARE EQUIPPED WITH WHITEBOARDS ONLY
- PA SYSTEM IN AMPHITHEATRE AND ELIZA SIMPSON ROOM INCLUDED IN ROOM HIRE RATE



\*Subject to availability \* Booking conditions apply \* All prices stated are GST inclusive \* Menus & prices are subject to change



### **BISTRO BUFFET BREAKFAST - \$18.50 PP**

*Served in either our garden terrace bistro or Sarah J's restaurant*

- A traditional cooked breakfast that changes daily
- Chilled fresh juices
- Selection of cereals
- Tropical Queensland Fruits
- Assorted Yoghurts
- Compote of fruit
- Range of breads for toasting accompanied with an assortment of jams, marmalades and honey
- Freshly brewed coffee and tea



### **CONTINENTAL BREAKFAST MEETING - \$16.70 PP**

- Chilled fresh fruit juices
- Selection of cereals
- Tropical Queensland fruit
- Assorted yoghurts
- Compote of fruit
- Freshly baked croissants and toast
- Assortment of jams, marmalades and honey
- Freshly brewed tea and coffee



### **BUSINESS BREAKFAST - \$22.60 PP**

*On each table upon arrival*

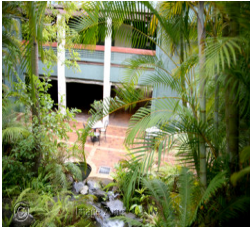
- Chilled orange juice
- Selection of Danish pastries
- Fresh baked croissants
- Assortment of jams and marmalades
- Tropical Queensland fruits
- Fresh full cream milk (skim/soy on request)

*Served hot to your table or as a buffet*

- Scrambled eggs, sausage, bacon and hash brown served with grilled tomato and golden toast
- Freshly brewed tea and coffee



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## REFRESHMENT OPTIONS

Fine tea selection and hot brewed coffee	\$3.95 pp
Fine tea selection and coffee with home-style biscuits	\$5.00 pp
Continuous Tea selection and coffee	\$9.50 pp
Fresh orange juice (in addition to selections below)	\$2.50 pp
Whole fruit basket - minimum of 5 (in addition to break)	\$2.40 pp

## MUFFIN BASKET

Chefs daily selection of fresh baked muffins	\$6.00 pp
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## SAVOURY BASKET

Chef's selection of quiches and mini pies	\$6.50 pp
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## TROPICANA

Fresh fruit skewers served with minted yoghurt	\$6.50 pp
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## DEVONSHIRE TEA

A choice of Piklets or fresh baked scones Served with double cream and jam	\$7.50 pp
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## CHOCOHOLIC DELIGHT

Chocolate Tim Tams and mini Mars Bars	\$7.50 pp
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## CAKE IT AWAY

Flourless orange and almond cake (gluten free)	\$7.50 pp
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## EXECUTIVE CHEESE

Triple cream brie with balsamic glaze Signature blue with port poached muscatels and lavash	\$7.50 pp
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## PATISSERIE

Danish pastries with an assortment of fillings	\$7.50 pp
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*All served with freshly brewed coffee and a fine selection of teas including herbal teas and decaffeinated coffee.*

*Fresh full cream milk at all breaks, soy and skim and be provided upon request*

## CHINO TROLLEY ( approx 30 Minutes )

Upgrade your arrival tea and coffee: The Bardon Cappuccino Trolley	\$5.00 pp
With Home style biscuits (up to 30 delegates only)	\$6.50 pp

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## CONFERENCE PACKAGES – (minimum of 20)

### ESSENTIAL ELEMENTS PACKAGE - \$41.90 pp

- Arrival tea and coffee
- Morning tea with baked sweet muffins
- The bistro buffet lunch – enjoy chef's selection of 5 hot dishes with salads, terrines, sushi, desserts, cheese and much much more....
- Afternoon tea with home-style biscuits
  
- Whiteboard and markers
- Conference pads and pens
- OHP and projection screen
- Chilled filtered water and conference mints



### COPORATE CONFERENCE PACKAGE - \$49.50 pp

- Enjoy continuous tea and coffee outside your room during the day
- Arrival Tea and coffee with orange juice and home-style biscuits
- Morning Tea – make a selection from the refreshment options
- There are two lunch options to choose from:
  - The Bistro Buffet Lunch
  - The Bardon Barbeque Lunch
- Afternoon Tea – make a selection from the refreshment options
  
- One broadband connection
- Whiteboard and markers
- OHP and projection screen
- Flipchart stand with butchers paper and markers
- Chilled filtered water and conference mints
- Conference pads and pens



### PEAK PERFORMANCE PACKAGE - \$52.50 pp

- Enjoy continuous tea and coffee outside your room during the day
- Arrival tea and coffee with orange juice and home-style biscuits
- Morning Tea – make a selection from the refreshment options
- For your lunch enjoy an array of food platters down the middle of the lunch table, ranging from antipasto to grain fed rump with mash
- Afternoon Tea with fruit skewers and honey mint yoghurt
  
- Whiteboard and markers
- Projection screen
- TV – VCR/DVD Monitor or Electronic whiteboard
- Conference pads and pens
- Chilled filtered water and conference mints



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## LUNCH OPTIONS

### **SANDWICH BREAK - \$19.50 pp**

- Selection of point sandwiches of wholemeal, multigrain and white bread
- Chef's selection of fillings
- Sliced fresh fruit platter, OJ, freshly brewed tea and coffee

### **PASTA BREAK - \$19.50 pp**

- Chef's daily selection of hot pasta dishes including vegetarian
- Fresh baked bread rolls and butter
- Sliced fresh fruit platter, OJ, freshly brewed tea and coffee



### **HOT FORK BREAK - \$19.50 pp**

- The daily selection of hot fork dishes with rice or pasta
- Fresh baked bread rolls and butter
- Sliced fresh fruit platter, OJ, freshly brewed tea and coffee

### **SUSHI BAR - \$19.50 pp**

- Smoked Salmon, vegetarian and soy chicken sushi
- Fresh noodle salad
- Sliced fresh fruit platter, OJ, freshly brewed tea and coffee



### **QUICHE AND SALAD - \$19.50 pp**

- Chef's selection of quiches and mixed salads
- Sliced fresh fruit platter, OJ, freshly brewed tea and coffee

### **PRIVATE WORKING LUNCH - \$24.90 pp** (minimum of 20)

- Make four selections from the following:
- Noodle Box – spicy chicken with tea noodles and Asian greens
- Rice paper rolls – char su, sprouts, coriander and ginger soy dressing
- Mexican wrap – avocado, salsa and smoked cheese
- Terrines – handmade and served with fruit chutney
- Bruschetta – grilled Turkish, pancetta and Mediterranean vegetables
- Pizza – grilled with smoked salmon, capers and sweet potato
- Spring rolls – mushrooms, laska, mint and wombok
- Quiche – bell pepper, broccoli and leek
- Tartlets – roma tomato, goats cheese and pesto
- All served with a range of slices and gourmet local cheeses



### **THE TEX MEX - \$24.90 pp** (minimum of 20)

- Chunky chilli beef, spicy pork and spicy fried rice
- All the fixings of guacamole, sour cream, vintage cheese, jalapenos, tacos, tomato and coriander with spring onions
- Fresh fruit selection and gourmet cheese platter
- Variety of slices, Margarita terrine



### **THE BISTRO LUNCH - \$27.50 pp** (minimum of 20)

- Chef's selection of 5 hot dishes including vegetarian choices and carvery
- Continental meats, terrine, sushi and variety of fresh salads with Bread rolls and butter
- Fresh fruit platters, sweet cakes, slices and cheeseboard
- Orange juice with tea and coffee menu selection

### **BARDON BARBEQUE LUNCH - \$29.50 pp** (minimum of 20)

- Pork medallions, Chicken skewers & beef Bratwurst sausages
- Sweet corn and chive fritters, Crusty garlic bread with assorted salads
- A range of dipping sauces and BBQ condiments
- Tropical fruit platter, Cloth aged cheddar with fruit paste and Warm chocolate brownies
- Orange juice, tea and cappuccino menu selection



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## UPGRADE IDEAS

### STAY AND PLAY - \$9.00 pp

Enjoy one drink on arrival – choose from beer, wine, soft drink and orange juice with assorted bar snacks  
Meanwhile shoot some pool or play a game of darts



### THE MIX N MINGLE - \$7.80 pp

Finish your event with Chef's selection of hot canapés for half an hour



### THE CHINO TROLLEY - \$5.00 pp (maximum of 30)

Upgrade your arrival tea and coffee with the Bardon Cappuccino Trolley

Add home-style biscuits for \$6.50 pp



### THE SALMON BOARD - \$80.00 platter (minimum of 20)

Oak smoked side of salmon carved by the chef wrapped on grissini with salsa Verde

### THE PRAWN BUCKET - \$80.00 bucket (minimum of 10)

Enjoy a bucket of fresh cooked king prawns with lime aioli and Turkish bread



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## COCKTAIL MENUS

### COLD CANAPES

- Smoked salmon sushi roll
- Almond biscotti with triple cream brie drizzled with vincotta
- Prawn tartlets with avocado butter and pink peppercorns
- Peking duck and shallot pancake wraps
- San choy bow served on a chinese spoon
- Tuna civich with truffle and soy
- Pesto and prosciutto parmiers with wood smoked tomato salsa

### HOT CANAPES

- Seared tikka chicken skewers
- Mini fillet mignon with oyster hollandaise
- Thai snapper cakes with ginger aioli
- Steamed shitaki mushrooms wrapped in rice paper
- Crispy vegetable spring rolls
- Goat's cheese and roma tomato tartlets
- Savoury mini quiches
- Gourmet lamb pies with parmesan mash
- Crunchy thai chicken cakes with chilli dipping sauce
- Garlic king prawns with saffron mayonnaise

CHOICE OF 3 CANAPES FOR ½ HOUR - \$10.00 pp

CHOICE OF 5 CANAPES FOR 1 HOUR - \$16.00 pp

CHOICE OF 8 CANAPES FOR 2 HOURS - \$26.00 pp

CHOICE OF 10 CANAPES FOR 3 HOURS - \$38.00 pp

### SUBSTANTIAL EXTRAS

*Add one of the following to your cocktail package for an extra cost of \$9.50pp*

- Tempura seafood with crispy wedges and lime aioli  
OR
- Nasi goreng with spicy peanut chicken satays  
OR
- Caesar salad with French capers and apricot scented hot smoked salmon

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## BEVERAGE OPTIONS

### OPTION ONE – BEVERAGE PACKAGE

*Contains the following beverages:*

- Seppelt Stoney Peak Brut
- Seppelt Stoney Peak Chardonnay
- Seppelt Stoney Peak Shiraz Cabernet
- Local Draught Beer
- Fresh Orange Juice
- Soft Drinks

One Hour - \$14.00

Two Hours - \$20.50

Three Hours - \$25.50

Four Hours - \$27.90

Five Hours - \$30.50



### OPTION TWO – BEVERAGES ON CONSUMPTION

*Choose to have the beverage package items or choose your own from our extensive beverage list on a consumption basis*



### OPTION THREE – BAR TAB

*The Bardon Centre can run a bar tab to limit the amount you spend on the bar. They will advise you at the specified limit. You can also choose the beverages you wish to have available for the guests. (Minimum of \$250)*



Talk to one of our friendly coordinators today to arrange the beverage option to suit you



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## DINNER OPTIONS – SET MENUS

### THE ASHGROVE PACKAGE - \$42.10 pp (minimum of 40)

*Choose as a 3 course menu – soup, main and dessert*

### THE WARATAH PACKAGE - \$51.50 pp (minimum of 40)

*Choose as a 3 course menu – entrée, main and dessert*

#### Choose 2 soups

- Rich pumpkin bisque with crispy coppa and a dollop of sour cream
- Roasted tomato soup with a four cheese pasta pyramid
- Asparagus cream with seafood dumpling and prawn oil
- White bean soup with spicy fried chorizo and garlic chips

#### Choose 2 entrees – (only available with the Waratah Package)

- Duck and pistachio log with semi dried wild figs and citrus salad
- Avocado, vegetable stack with parmesan crisps and raspberry dressing
- Sand crab and saffron risotto cake topped with green papaya salad
- Apricot infused hot smoked salmon on pear salad with vanilla bean vinaigrette
- Smoked salmon asparagus tower with fried caper aioli and lavash
- Salad of fresh pasta with olive and roasted garlic topped with pancetta

#### Choose 2 main courses

- Salmon confit with preserved lemon and served on citrus cous cous
- Char grilled porterhouse and parmesan mash with summer truffle jus
- Chicken breast, brie and bacon in pastry on sweet potato and pesto
- Grilled chicken breast with saffron on pea and artichoke mash
- Medallion of lamb leg with cot echini sausage and tiny green lentils
- Asia spiced barramundi steamed in a rice paper with coconut risotto

#### Choose 2 desserts

- Individual pavlovas with fruit, hazelnuts and a tangy passionfruit sauce
- Trio of profiteroles drizzled with a velvety butterscotch sauce
- Dark chocolate torte with a black cherry centre and almond bread
- Lemon lime curd tart, port macerated figs and rich crème fraiche
- Pear and sambuca mousse with hazelnut praline and liquorice
- Steamed dark chocolate pudding with orange liquor and white chocolate sauce
- Jindi top paddock double brie set on wattle seed scone, dried muscats and nuts

#### All served with

- Freshly baked rolls and butter
- Freshly brewed tea and coffee with chocolates
- All meals are served as an alternate drop
- Ask about our special room hire rate with these packages of \$250.00

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## DINNER OPTIONS – BUFFET MENUS

### HOMESTEAD BUFFET - \$51.50 pp (minimum of 30)

#### *The Carvery* - Choose one of the following

- Hot roast rib of beef with pepper crust
- Roast lamb legs with Moroccan spices
- Baked leg ham infused with star anise

#### *The hot stuff*

- Sautéed chicken with forest mushrooms
- Steamed greens with caramelised butter
- Roasted root vegetables and parisienne potatoes

#### *The cold selection*

- Caesar salad of cos tossed with spicy garlic mayonnaise, crispy bacon and parmesan
- Layered salad of sun ripened tomatoes, onion, fetta and basil
- Antipasto selection of olives, sun dried tomatoes, bocconcini and mushrooms
- Smoked salmon tossed with angel hair pasta
- Chicken and waldorf salad
- Selection of Mediterranean breads

#### *The sweet spot*

- Sumptuous array of fine gateaux
- Australian cheese platter with crackers
- Queensland tropical fruit platter
- Assorted mini tarts
- Freshly brewed tea and coffee

### QUEENSLAND BUFFET - \$54.30 pp (minimum of 30)

#### *The starter* - Choose one of the following to be served to your table

- Smoked salmon and asparagus tower with fried caper aioli and lavash crisp bread
- Salad of fresh pasta with olive and roasted garlic topped with pancetta
- Avocado and grilled vegetable stack topped with parmesan crisps and a raspberry dressing

#### *The Carvery* - Choose one of the following

- Hot roast rib of beef with pepper crust
- Roast lamb legs with Moroccan spices
- Baked leg ham infused with star anise

#### *The hot stuff*

- Asian seared barramundi fillets with coriander and bean sprouts
- Chicken Kiev with a semi dried tomato stuffing
- Reginelle pasta tossed with coppa, olives, grilled vegetables and capers
- Steamed greens with caramelised butter
- Roasted root vegetables and parisienne potatoes

#### *The sweet spot*

- Warm sticky date pudding
- Petite tarts
- Citrus curd flans
- Double chocolate mud cake
- Australian cheese platter
- Queensland tropical fruit salad
- Freshly brewed tea and coffee

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## DINNER OPTIONS – BANQUET MENUS

### BBQ DINNER - \$38.50 pp (minimum of 20)

- Skewered chicken and pork medallions resting on seared mushrooms
- Skewered beef and bacon medallions on charred potatoes
- Skewered roma tomatoes, onion and garlic on aromatic cous cous
- Selection of garden fresh salads
- Assortment of dressings, mustards, pickles and relishes
- Crusty bread basket
- Gourmet local cheeses
- Sumptuous gateaux

### ASIAN BUFFET - \$28.50 pp (minimum of 20)

- Chicken harissa with red onion, yoghurt and coriander
- Satay beef with zucchini and peanuts
- Marinated lamb with mushroom and tomato tapenade
- Marinated calamari and red pepper and garlic
- Steamed rice with coriander and fried shallots
- Vermicelli noodle salad topped with Asian dressing, green papaya, mint and bean sprouts
- Dessert of pineapple skewers with honey mint yoghurt
- Coconut rice pudding

### THE SPORTS BUFFET

- Pizza – vegetarian and meat options
- Burgers – of English muffins, beef patties, onions and chutney
- Potato wedges with a generous serving of sour cream and bacon
- Mini hot dog buns with knackwurst and mustards
- Selection of ice cream bars

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## ONSITE/OFFSITE ACTIVITIES - TEAM BUILDING

The Bardon Centre have onsite team building specialists. Each of the activities outlined below can be packaged specifically to provide you with your desired outcome. For Example

- Improve Communication & Teamwork
- Planning
- Problem Solving & Time Management
- Leadership
- Attention to Detail
- Trust & Group Interaction
- Participation
- Just a bit of Fun.....

These activities can be used individually or group together for longer sessions.

**WARM UP ACTIVITIES** - (minimum of 10)      **15 – 30 minutes \$5.00 pp**  
**45 – 60 minutes \$15.00pp**

Break the ice!! How about a 10 minute warm up activity before a long day in the conference room. This will clear the mind and wake up the body for the day ahead..... It may also provide a bit of a laugh before the conference begins, some examples of activities available are as follows:

- Mute Line Up
- Egg Toss
- Trivia Challenge
- Commonalities
- Tennis Balls

**HALF DAY PACKAGES** – (minimum of 10) **\$30.00 per person (4 Hours)**

A number of activities, as outlined in previous pages will be packaged together to put your teams to the test. Additional outdoor activities can be arranged to suit your desired outcomes.

*Example Package may include the following activities*

Teams will start by creating a unique team identity and will decide their team name and practice a war cry.

Tennis Balls  
 Paper Plates  
 Croc Pit  
 Nuclear Alert  
 Raft Build

**FULL DAY PACKAGES** – (minimum of 10) **\$48.00 per person ( 6—8 hours)**

A Variety of activities as outlined will be packaged together to suit your desired outcomes.Can also include one of the following:

*Example Full Day Package can include:*

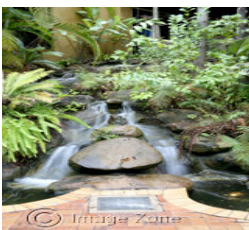
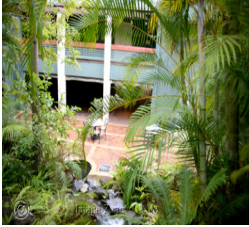
Mute Line Up  
 Egg Toss  
 Blind Polly  
 Paper Plates  
 Croc Pit  
 Mini Olympics

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## ACCOMMODATION

At The Bardon Conference Centre we have a range of accommodation to suit your needs. Facilities include air conditioned guest lodges, studio rooms and executive rooms all with tea and coffee making facilities.

- 77 air conditioned rooms with 3.5 star rating
  - single or shared bathroom
  - Private or shared bathroom
  - Common lounges with fireplaces
  - Laundry facilities
  - All rooms service daily
  - Swimming pool, Spa and gymnasium
  - On site complementary car parking
  - Full cooked and continental breakfast
- 
- Reception open from 7am – 8 pm daily
  - Caretaker on site 24 Hours
  - Check in 2 pm Check out 10 am
  - All major credit cards accepted



Accommodation Type	Rack Rate	Conference Rate
<b>PER ROOM PER NIGHT</b>		
<b>Guest Lodge - Single (2 Rooms Share 1 bathroom)</b>	<b>\$121.00</b>	\$113.00
<b>Guest Lodge – Double</b>	<b>\$132.00</b>	\$133.00
<b>Studio Lodge - Single</b>	<b>\$155.00</b>	\$144.00
<b>Studio Lodge – Double</b>	<b>\$180.00</b>	\$166.00
<b>Executive Lodge - Single</b>	<b>\$167.00</b>	\$154.00
<b>Executive Lodge – Double</b>	<b>\$194.00</b>	\$180.00

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## BARDON – THE LOCATION

- **The Brisbane Planetarium**

Even on the sunniest of days, you can experience the dark tranquillity of space in the Planetarium's cosmic sky dome. Here the night sky is recreated with amazing realism on a large domed screen and enhanced with expert commentary and special effects. Each show lasts around 45 minutes offering topics which show new and unique phenomena.

- **Brisbane Botanical Gardens**

A great place to relax and embark on a life long learning experience. Botanic Gardens are a living museum. The Gardens provide 52 hectares of subtly changing displays covering the great diversity of the Earth's flora.

- **Mt Coot-tha Forest**

Mt Coot-tha Forest is part of Brisbane Forest Park and occupies about 1 500 hectares. Picnic areas are found at various points along Samuel Griffith Drive. JC Slaughter Falls and Simpson Falls are Brisbane's most popular picnic areas. Mt Coot-tha Look out offers panoramic views to Redcliffe, Moreton Bay and areas south to the Border Ranges.

- **Lone Pine Sanctuary**

One of Australia's best known and popular animal sanctuaries. The sanctuary houses a large cross section of Australian fauna, including kangaroos and emus you can feed by hand. Whether you opt for a full or half day tour make sure you don't leave until you have seen and done it all .

- **Golf**

Ashgrove Golf Course is as testing a course as any club golfer could wish to play. 18 holes winding through one of Brisbane's most picturesque valleys. Demanding doglegs, testing par threes and a meandering creek all add up to a most enjoyable golfing challenge. For golfers, social members and visitors.

