

# 2009 **CHRISTMAS** FUNCTION PACKAGES



For unforgettable end-of-year events, there's no place  
like the Australian Centre for the Moving Image

**Book before 14 November for your special gift!**

Contact an ACMI Event Coordinator to book

Phone > 03 8663 2420

Email > [events@acmi.net.au](mailto:events@acmi.net.au)

**acmi**  
australian centre  
for the moving image

## About the **Australian Centre for the Moving Image**



For unforgettable events, there's no place like the Australian Centre for the Moving Image.

Located in the heart of Melbourne's iconic Federation Square, ACMI is the world's first institution to explore the moving image in all its forms – film, television, games, new media and art. Through a diverse and engaging annual program of award-winning exhibitions, international film seasons, festivals, events, creative education and industry programs, ACMI brings excellence and innovation in world film and digital media to Australia.

ACMI has a range of unique spaces available for private events. To create an unforgettable event that will leave a lasting impression for your business and impress your clients and colleagues, choose one of our venues for your next special occasion. In addition to our special Christmas packages, we can tailor menus based on your desired budget or theme.

A private evening viewing of ACMI's stunning new exhibition, Screen Worlds, offers a fascinating experience unparalleled in Australia. Large cocktail parties can be held in the expansive Lightwell function space adjacent to the exhibition.

### **SPECIAL OFFER**

Book before 14 November to receive a bonus gift from the ACMI Shop.

### **Contact**

To discuss your end-of-year event with an ACMI Event Coordinator, contact

**ACMI Events**  
**Australian Centre for the Moving Image**  
**Federation Square, Melbourne**  
**Phone > 03 86632420**  
**Email > [events@acmi.net.au](mailto:events@acmi.net.au)**  
**Web > [www.acmi.net.au/spaces.htm](http://www.acmi.net.au/spaces.htm)**

## CHRISTMAS DINNER PACKAGE

### Banquet-style seating

#### MENU

- > Fresh peeled jumbo prawn served from a bowl laden with ice and sliced lemon wedges
- > Bed of steamed asparagus topped with crispy parmesan-crumbed artichoke wedges with capsicum mayonnaise for dipping
- > Carpaccio of smoked Tasmanian salmon centered with a classic salsa of radicchio, roasted pine nuts, and plump black currants with lemon oil and flat leaf parsley
- > Oven-roasted turkey breast with traditional sage stuffing, baked Virginia ham, crunchy roast potatoes, green beans tossed with almonds, slow baked roma tomato with herb crust and whisky glazed gravy
- > Assorted mustards and cranberry jam
- > Sliced crusty bread with bowls of local butter served on the table

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- > Oversized form meringue dolloped with mascarpone and summer berries, plate zorroed with berry coulis and sprigged mint
  - > Coffee and Christmas biscuit

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- > NV De Bortoli Willowglen Brut
  - > 2008 Seppelt Stony Peak Chardonnay
  - > 2007 Seppelt Stony Peak Shiraz Cabernet
  - > Heineken, Hahn Light

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- > Sparkling mineral water, orange juice, Pink Tiro sparkling mineral water
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#### INCLUSIONS

Use of ACMI function space (based on a 3 hour function) including use of lectern and microphone, roving microphone, 2 data projectors for laptop presentations with fixed pull-down screens, DVD and iPod playback. Banquet tables with linen and chairs. Internet is an additional charge.

#### PRICE\*

\$132 pp (inc. GST) – based on a minimum 40 guests

\$110 pp (inc. GST) – based on a maximum 60 guests

\*Price per person may vary if guest numbers are between 40-60

# CHRISTMAS COCKTAIL FUNCTION

## Stand-up function

### MENU

- > Christmas star-studded baby shepherds pies with tomato chutney for dipping
- > Mini turkey bagel dolloped with cranberry jam, served with seasonal garnish
- > Fresh peeled jumbo prawns served on ice with sliced lemon wedges
- > Vegetarian mini pizza with bocconcini and semi-dried tomato, served with fresh basil
- > Crispy skinned duck with batons of cucumber, spring onion pickled vegetables and spicy plum sauce wrapped in a warm Chinese pancake
- > Baby flourless baps with hamburgers, rocket, melted cheese and caramelised onion with mustard mayonnaise and tomato relish. Vegetarian available.
- > Steamed pork and water chestnut dim sum rolled in soy and snipped chives
- > Cones of English fish and chips with lemon wedge and caper mayonnaise
- > Small bowls of boned chicken coq au vin on a potato crush with steamed green beans
- > Gnocchi with roasted pumpkin and walnuts in a rich cream sauce with wilted spinach

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- > Chunks of rocky road on a platter garnished with big plump strawberries
  - > Mini Magnums (waiters to wander the room with ice creams speared into a thick cut disc of watermelon)

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- > NV De Bortoli Willowglen Brut
  - > 2008 Seppelt Stony Peak Chardonnay
  - > 2007 Seppelt Stony Peak Shiraz Cabernet
  - > Heineken, Hahn Light

- 
- > Sparkling mineral water, orange juice
- 



### INCLUSIONS

Use of ACMI function space (based on a 4 hour function) including use of lectern and microphone, roving microphone, 2 data projectors for laptop presentations with fixed pull-down screens, DVD and CD playback. Assorted table linen for buffet food selection, security guards and a DJ. Internet is an additional charge.

### PRICE\*

\$180 pp (inc. GST) - based on a minimum 50 guests

\$125 pp (inc. GST) - based on a maximum 200 guests

\*Price per person may vary if guest numbers are between 50-200