MGSM Executive Centre
Macquarie Park

Thank you for your interest in the MGSM Executive Centre - Macquarie Park as a venue for your next event.

The MGSM Executive Centre - Macquarie Park is a dedicated, modern purpose-built learning centre offering state-of-the-art conferencing facilities, executive style accommodation, and superb dining and recreational facilities.

Located at the Macquarie Graduate School of Management, which is situated in a quiet rural setting on the picturesque grounds of the Macquarie University Campus at North Ryde, just 15 kms northwest of the Sydney CBD and only 25 kms from Sydney airport, the MGSM Executive Conference Centre is the ideal venue for your meeting, conference or special event.
Conference Packages

Day Conference Package

(minimum numbers and room allocation apply)

ON ARRIVAL
• Espresso coffee
• Assortment of herbal teas
• Chilled juices

MORNING TEA
• Chef’s selection of bakery items
• Fresh fruit bowl
• Assorted muesli bars and dried fruits/nuts
• Espresso coffee
• Assortment of herbal teas
• Chilled juices

LUNCH
• Fresh bread rolls with butter
• Chef’s selection of fresh salads
• Chef’s selection of hot buffet
• Seasonal fresh fruit platter
• Assorted cakes and slices
• Espresso coffee
• Assortment of herbal teas
• Chilled orange and apple juices

AFTERNOON TEA
• Chef’s selection of bakery items
• Fresh fruit bowl
• Assorted muesli bars and dried fruits/nuts
• Espresso coffee
• Assortment of herbal teas
• Chilled juices

Facilities
• Main meeting room
• Data projector and screen
• Symposium touch screen computer and lectern
• Lapel microphone
• Flipchart easel and markers
• Whiteboard and markers
• Conference A4 pads and pens
• Water and mints
• Wireless internet
• Small syndicate break out room

ALSO INCLUDED COMPLIMENTARY AS PART OF THIS PACKAGE:
• Access to MGSM’s security car park

* Please speak with your conference coordinator for more menu options.
* A room hire surcharge will apply for less than 20 delegates.
Conference Packages

Residential Conference Package
(minimum numbers and room allocation apply)

BREAKFAST
• Traditional hot buffet breakfast

ON ARRIVAL
• Espresso coffee
• Assortment of herbal teas
• Chilled juices

MORNING TEA
• Chef’s selection of bakery items
• Fresh fruit bowl
• Assorted museli bars and dried fruits/nuts
• Espresso coffee
• Assortment of herbal teas
• Chilled juices

LUNCH
• Fresh bread rolls with butter
• Chef’s selection of fresh salads
• Chef’s selection of hot buffet
• Seasonal fresh fruit platter
• Assorted cakes and slices
• Espresso coffee
• Assortment of herbal teas
• Chilled juices
• Seasonal fresh fruit platter

AFTERNOON TEA
• Chef’s selection of bakery items
• Fresh fruit bowl
• Assorted museli bars and dried fruits/nuts
• Espresso coffee
• Assortment of herbal teas
• Chilled juices

DINNER
• Two course or buffet dinner menu
• Espresso coffee and assorted herbal teas

ALSO INCLUDED COMPLIMENTARY AS PART OF THIS PACKAGE:
• Access to MGSM’s security car park

Accommodation
• Single room overnight accommodation at MGSM Executive Hotel
• Wireless internet
• Television with Foxtel
• Ironing-board
• Hairdryer
• Safe deposit box
(* A room hire surcharge will apply for less than 20 delegates)

Facilities
• Main meeting room
• Data projector and screen
• Symposium touch screen computer and lectern
• Lapel microphone
• Flipchart easel and markers
• Whiteboard and markers
• Conference a4 pads and pens
• Water and mints
• Wireless internet
• Small syndicate break out room
MGSM MBAs. Where are they now?
Completing your studies with MGSM is just the beginning. As a member of our Alumni Association (MGSMAA) you will be part of a global network of high-calibre professionals making a difference in their chosen field.

All menus include espresso coffee, assorted herbal teas, assorted juices making a difference in their chosen field.

Premium Lunch* Sample Menus
All menus include espresso coffee, assorted herbal teas, assorted juices

Select from one of the following buffet menus.

**CHEF’S SELECTION**
- Chef’s selection of salads
- Chef’s selection of hot items
- Seasonal fresh fruit platter

**ASIAN MENU**
- Assorted sush platter
- Chef’s selection of salads
- Ginger and shallot chicken
- Steamed fish with soy and onion sauce on vegetables
- Beef penang curry
- Hokkien noodles with tofu
- Steamed jasmine rice

**ITALIAN MENU**
- Antipasto platter
- 3 Chef’s selection of salads
- Chicken mushroom marsala
- Agnello scottadito (Roast leg of lamb)
- Grilled fish with olives and scallions
- Three mushroom ravioli with pink sauce
- Roasted butternut pumpkin with dried cranberries, walnuts and blue cheese

**SEAFOOD MENU**
- Chef’s selection of salads
- Mixed seafood salad
- Whole poached salmon
- Steamed ½ shell mussel with soy and ginger dressing
- Smoked salmon with dill
- Prawn tempura
- Pan fried barramundi with cherry tomatoes, olives and caper salsa
- Cardamom rice
- Panache of steamed vegetables
- Seafood linguini with chilli and lime

**INDIAN MENU**
- Entree platter chicken samosas, vegetable samosas, poppadums with mint chutney and mango pickle.
- 3 Chef’s selection of salads
- Butter chicken (gluten free)
- Lamb saag waala
- Fish curry
- Cumin rice
- Mix vegetable korma

*Speak with your Conference Coordinator for more menu options*
# Conference Room Capacities

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<th>CONFERENCE ROOM</th>
<th>AREA (M²)</th>
<th>HEIGHT (M)</th>
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