

# bells

at killcare  
boutique hotel restaurant and spa



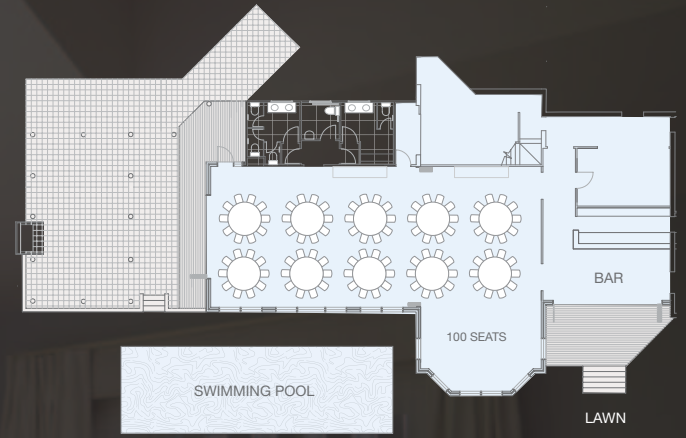
A sophisticated and stylish conference venue, with all-inclusive day packages, boutique accommodation with designer furnishings and a multi award winning restaurant on site, run by one of Australia's most celebrated and influential chefs, STEFANO MANFREDI.

#### CONFERENCE DAY PACKAGE INCLUDES

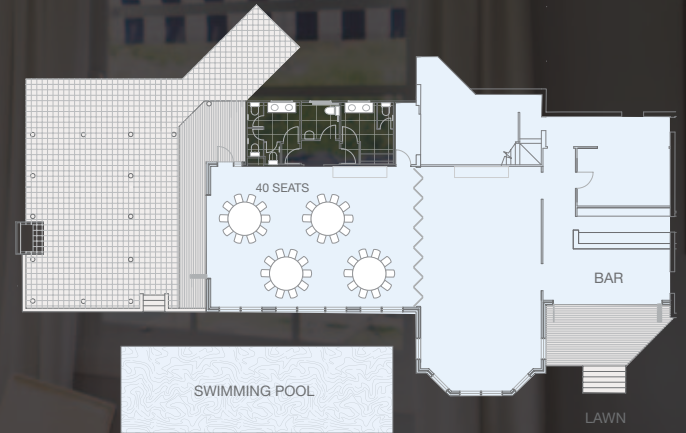
Conference Room Hire 8:30am-5:00pm  
Morning tea and refreshment  
Lunch – Chefs selection – hot lunch served with salads and sides, refreshment  
Afternoon tea and refreshment  
Notepads, pens, iced water and mints  
Whiteboard, Flipchart, Screen  
Complimentary off-street parking  
Complimentary wi-fi internet access

\*data projector & electronic whiteboard available to hire at an additional cost  
\*award winning wine list, no alcoholic beverages included

Phone: 61 2 4349 7000 or visit [www.bellsatkillcare.com.au](http://www.bellsatkillcare.com.au) or Email [conferences@bellsatkillcare.com.au](mailto:conferences@bellsatkillcare.com.au)



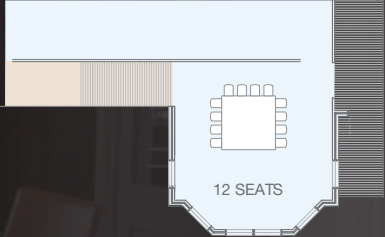
Square Metres	150
Round Tables	100
Theatre	120
Classroom	80
Boardroom (2 Long Tables)	80
U Shape	80



Square Metres	70
Round Tables	40
Theatre	60
Classroom	40
Boardroom (1 Long Table)	40
U Shape	30

## THE CONSERVATORY

Purpose built for special events, The Conservatory, is outfitted with the latest in audio-visual equipment including data projector, & screen, comfortable seating, own facilities, private bar area and plenty of break out spaces. Capable of holding larger conferences, the space overlooks the swimming pool and is perfect for a memorable, stylish and productive conference.



Square Metres	30
Theatre	20
Classroom	10
Boardroom Rectangle	15
U Shape	12
Cocktail	20

## THE GARDEN ROOM

The garden room is a small and private room suitable for small business executive meetings.

The room opens out onto the veranda and has gorgeous garden views.

The room has both WiFi and broadband connections available.



# MANFREDI at bells

## FOOD & WINE

The name MANFREDI is synonymous with modern Italian cuisine. Chef Stefano Manfredi has earned a reputation at the forefront of the New South Wales regional dining scene, since the Manfredi team took the helm and opened the restaurant in 2007.

Now badged, Manfredi at Bells, the restaurant takes Manfredi's urban sensibilities and transplants them to this quintessentially Australian contemporary coastal setting.

Located at the heart of the Bells at Killcare Boutique Hotel, Restaurant & Spa, Manfredi at Bells commands a prominent position in the Manor House with an elegant dining room & verandah over looking expansive manicured gardens.

The restaurant menu is grounded in the core Manfredi values of authenticity, simplicity and freshness, featuring seasonal dishes inspired by the produce grown and harvested in the estate's famous vegetable garden, known as Stefano's garden.

It was this garden – now some 500 square meters and supplying the restaurant with more than 15% of the produce on its menu, and the ensuing sustainable practices across the entire Bells at Killcare operation, including 50 free range hens which supply the fresh eggs - that saw Manfredi at Bells honoured with the Good Living Sustainability Award at the 2012 Sydney Morning Herald Good Food Guide Awards.

The estate now also includes a recently planted orchid with the addition of honey bee hives. Stefano Manfredi and his team of dedicated chefs will tailor a menu exclusively for conferences and business workshops. From a working lunch to a five course degustation dinner, the team at Bells, work with you to meet all needs.

The award winning wine list has over 300 wines to choose from and is predominantly filled with Australian, Italian and some French varieties.



# bells ★ day spa

## BELLS DAY SPA

Bells Day Spa provides the perfect opportunity to reward hard working staff with a signature massage or relaxing body treatment.

L'I'YA (meaning of the earth) products feature in the Bells Day Spa. Using only the purest grade essential oils and only the highest quality native plants, flowers, fruits and muds, these products used in conjunction with unique Australian Aboriginal healing techniques deliver a spa experience that will not only deeply relax but will connect you with the true heart of this ancient land.