

# MEETINGS & RETREATS

bells<sup>★</sup>at killcare

BOUTIQUE HOTEL RESTAURANT & SPA



BELLS AT KILLCARE

PALM BEACH

SYDNEY

PRETTY BEACH HOUSE

# LOCATION



We acknowledge and pay respect to the Traditional Custodians of the land upon which we work & live - the Darkinjung people.

It is upon their ancestral lands that Bells at Killcare stands, adjoining the glorious Bouddi National Park, among the ancient angophoras, wild bush tucker and sandstone cliffs.



# RELAX MEET ENJOY

**PART OF OUR CORE VALUES AND POINT OF DIFFERENCE IS TO PROVIDE AN EXCEPTIONAL AND RELAXING WORKING ENVIRONMENT COUPLED WITH THE BEST CULINARY EXPERIENCE A WORLD-CLASS HOTEL CAN PROVIDE. OUR MULTI AWARD WINNING RESTAURANT PROVIDES THE HIGHEST QUALITY FOOD, WINE AND SERVICE FOR ALL CORPORATE MEETINGS AND IN-HOUSE CONFERENCES.**

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Bells at Killcare is only 90 minutes drive north of Sydney & has 25 boutique cottages and suites offering a high-end level of comfort and privacy. Lush landscaped gardens, lakes and ponds surround the accommodation, which sprawls over a beautiful acreage. Cottages and suites are beautifully decorated in classic Hampton's style and evoke

summers of a bygone era with a palette of washed back blues, crisp whites, bleached linens and driftwood.

Bells at Killcare is the perfect environment for meetings, executive retreats, conferences, product launches, staff incentives and staff rewards, with a skilled team to manage a successful and memorable event.

# MEETINGS AT BELLS

A SOPHISTICATED AND STYLISH CONFERENCE VENUE WITH ALL-INCLUSIVE PACKAGES

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Including boutique accommodation with designer furnishings, a multi award winning restaurant and a luxurious day spa.

The restaurant boasts an award winning wine list, with over 300 handpicked bottles to choose from.

## The Conference Package Includes:

- Conference room hire from 8.30am - 5.00pm
- Morning tea and refreshments
- Chef's selection lunch including hot dishes served with salads, seasonal sides and refreshments
- Afternoon tea and refreshments
- Notepads, pens, iced water and mints
- Whiteboard, TV, flipchart and screen
- In-ceiling high definition 6K laser projector and portable projector
- In-ceiling audio system with digital connectivity
- Microphone
- Reverse cycle air conditioning
- Complimentary off-street parking
- Complimentary Wi-Fi internet access across the entire property including cottages

### Note:

- Electronic whiteboard available to hire at an additional cost
- Alcoholic beverages are additional



# THE MANOR HOUSE



POOL BAR

DAY SPA

BAKERY

CONSERVATORY

BAR

EV CHARGE POINT

RESTAURANT

ACCESSIBLE RAMP AND CAR SPOT

ENTRANCE

THE LIBRARY

THE LODGES  
OPENING HERE SOON

EV CHARGE POINT

# THE CONSERVATORY

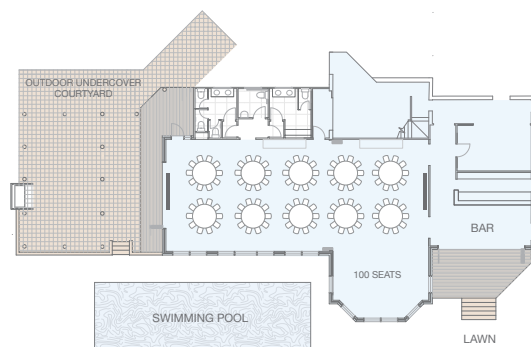
PURPOSE BUILT FOR SPECIAL EVENTS

The Conservatory is outfitted with the latest in audio-visual equipment including 6K laser data projector, large format screen, portable TV, 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.



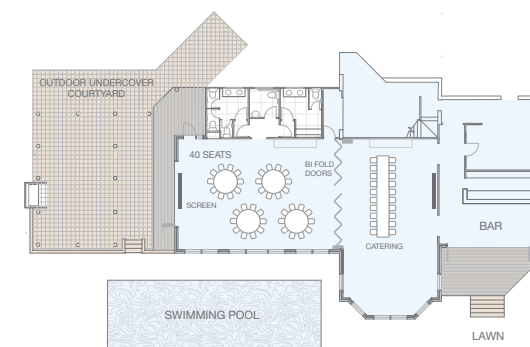
## CONFIGURATION 1

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



## CONFIGURATION 2

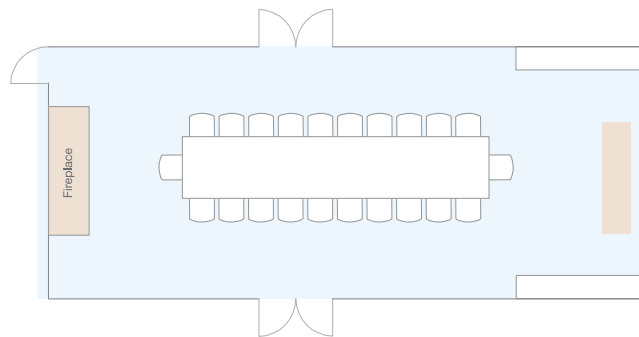
Square Meters	70
Round Tables	40
Theatre	60
Classroom	40
Boardroom (2 Long Tables)	40
U Shape	30



# THE LIBRARY

PERFECT FOR SMALL GROUPS

The library is an intimate, private room suitable for small groups of 25 pax or less. The room opens out onto two verandas and has Wi-Fi internet connection & fireplace.



## CONFIGURATION

Square Meters	40
Theatre	25
Classroom	15
Boardroom (1 Long Table)	20
U Shape	20
Cocktail	25





SAMPLE GROUP

# ITINERARY

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## DAY 1

- 8.30 Welcome and arrival coffee
- 8.45 Conference begins
- 11.00 Morning tea of shared house baked oat slice, organic muffins, fresh seasonal fruit platters, selection of teas, espresso, hot chocolate
- 1.00 Group shared lunch on the restaurant verandah - Platters of hot meats, seasonal vegetables, salads & housemade breads
- 3.30 Afternoon tea of shared house baked cakes or Italian inspired slices and biscotti, selection of teas, espresso, hot chocolate
- 6.30 Indigenous Welcome Smoking Ceremony on the lawn
- 7.30 Welcome group dinner in the restaurant - Special menu designed & tailored for the group

## DAY 2

- 6.00 Guided 1.5 hour brisk walk to Maitland Bay and back
- 8.00 Full hot breakfast
- 8.45 Conference begins
- 11.00 Morning tea
- 1.00 Group shared lunch
- 3.30 Afternoon Tea
- 5.30 One hour activity
- Rest + Restore / Yoga session / Swim in the pool / Day Spa treatment / Walk to lookout
- 7.30 Casual BBQ dinner

## DAY 3

- 6.30 One hour yoga practice on the lawn
- 8.00 Full hot breakfast
- 8.45 Conference begins
- 11.00 Morning tea
- 1.00 Group shared lunch on the restaurant verandah
- 3.30 Afternoon tea
- 5.30 Wine Appreciation Class
- 7.30 Cocktail dinner

## DAY 4

- 6.00 Guided 1.5 hour brisk walk to Putty Beach and back
- 8.00 Full hot breakfast
- 8.45 Check out / hand keys in
- 9.00 Conference begins
- 11.00 Morning Tea
- 1.00 Final shared lunch on the restaurant verandah - Platters of hot meats, seasonal vegetables, salads & housemade breads
- 2.00 Afternoon sail on the local waterways
- 4.00 Depart



**FOOD & WINE**

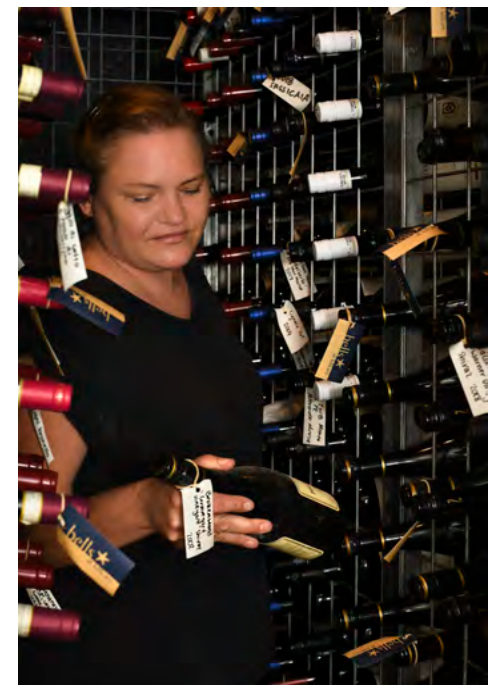
# THE WILD FLOWER BAR & DINING

AT THE HEART OF THE PROPERTY, IS AN LIVELY DINING ROOM WITH FULLY ENCLOSED VERANDA OVERLOOKING THE GLORIOUS GARDENS.

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

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

The team will tailor menus exclusively for groups. From a working lunch to a five-course degustation dinner the team work with you to meet your needs.



# SAMPLE SHARED MENU

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## SHARED ENTREE

Beetroot borani  
sheep's curd, walnut,  
dill

Marinated olives

Tempura zucchini  
flowers

Fire roasted peppers,  
Ortiz white anchovies,  
chilli orange oil

Jamon Iberico,  
Manchego, smoked  
almonds

## SHARED MAINS

Roast Kingfish fillet,  
sorrel from the garden  
10-hour shoulder of  
Riverina lamb, lemon  
oregano & garlic

*Served with*  
Honey carrots, potato  
gratin & Bells farm  
seasonal salad

## SWEETS

### **Served alternatively**

Meringue, berries,  
chantilly cream

*or*

Baklava with gelato

## GOURMET BBQ MENU

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*Minimum 12 pax*

## CANAPES

Shucked oysters, migionette  
Polenta parmesan fingers, tomato fondue Kingfish  
crudo, lemon, capers, crostini,  
King prawn, blush mayo, lettuce boat

## MAINS

Grilled spatchcock with lemon and herbs Beef  
sirloin with thyme  
Grilled fish fillets, prawns and calamari  
Salsa verde, salmoriglio, spicy tomato salsa  
Tomato, red onion and mint farro salad Rocket  
and parmesan salad

## SWEETS

Vanilla Pannacotta  
Choc hazelnut mousse cake

# SUSTAINABILITY

WE ACTIVELY SUPPORT A GREENER AND MORE SUSTAINABLE ENVIRONMENT

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**In the kitchen,** our approach to values of sustainability in food use and production, is evident daily. The seasonal menu offerings are designed using large amounts of house-made, home-grown, organic and fresh produce from the kitchen gardens and also fresh local produce from our selected local suppliers.

The estate houses a lush vegetable garden which is harvested daily, forming the basis of the seasonal menu. Chefs & our very own Horticulturist are continuously planting new, seasonal seedlings and hand picking produce to use that very day.

We have approximately 50 chickens on site, that produce free range eggs and we only buy grass-fed beef.

We also adopt the 'nose to tail' principle whereby wastage of produce is minimized.

We have our own small orchard, including olive trees and quince trees and we even use our rose petals in our sorbet.

We include chemical and preservative free wine on the restaurant wine list and purchase from a number of local organic and bio-dynamic wines.

We recycle all organic material from both kitchen and garden and create compost for the garden and for the chickens. The speedy closed-loop composter is the star of the show here! It uses natural microbes and heat to transform food waste into nutrient rich compost in just 24 hours. Roughly 260kg of food waste goes through the machine per week, producing a highly concentrated compost that is mixed with soil and used across our gardens.

This system also heavily reduces our methane emissions.

The property uses rainwater from a tank for the garden, and the kitchen and housekeeping chemicals we use are biodegradable.

**Bells Day Spa** has partnered with 100% Australian beauty brand, iKOU as the preferred product of choice. We chose iKOU due to their shared ethos of clean beauty, high level social responsibility and cruelty free policy.

We also share a passion of giving back which is why we choose to play a major role with fundraising opportunities with local charity groups.

On an International level we sponsor three children on a monthly basis from within the World Vision organization and have done since we opened in 2007.



# UNIQUE DINNERS

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## BBQ NIGHT

Casual BBQ dinner including seafood and a variety of meats, served on platters to share

## THEMED DINNER PARTIES

We can create a dinner menu based around a particular theme, such as;

\* A fun, casual cocktail celebration with 5-piece band *(additional)*

\*A formal Black-Tie Chefs Tasting 5-course dinner party

\* A Regional Mediterranean Dinner with wines matched from that particular region

\* A Black Truffle Dinner *(over winter months only)*

\* An alfresco garden dinner after an afternoon garden tour followed by cocktails in the garden *(extra charges apply)*





**ACCOMMODATION**

# BELLS COTTAGES

25 COTTAGES SPRAWL ACROSS ACRES OF GLORIOUS, MANICURED GARDENS

They are spacious and open plan with freestanding baths and designer furnishings including Ralph Lauren cushions.

All have king beds (most can be split) with hand woven Bells blankets, luxurious comforters and fluffy doonas. All have a fireplace, iPod dock, smart TV, Wi-Fi and are beautifully decorated throughout.

Bathrooms are appointed with luxury fittings and our own handmade toiletries for delegates to enjoy when onsite. Bells bathrobes and slippers are also provided.

Single accommodation  
Sleeps 25

Twin-Share accommodation  
Sleeps Up to 48





# FOUR ADDITIONAL ROOMS AT

*pretty beach house*  
BOUDDI NATIONAL PARK

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Surrounded by ancient angophoras and with views through wild eucalypts to the sparkling bay, Pretty Beach House is truly a rare find.

A sophisticated and private guesthouse in a wondrous setting just 5 minutes from Bells at Killcare Boutique Hotel, Restaurant & Spa.

With four additional pavilions and transport options available

between both properties, this adds four bedrooms for large corporate groups. Total capacity for single occupancy would be 29 people utilising both properties. This luxurious retreat is nestled within the beauty of mother nature and is a fabulous luxurious option for further accommodation.

\*Please note, groups over 8 people can not gather at Pretty Beach House



# ACTIVITIES



# WINE APPRECIATION COCKTAIL MASTERCLASS

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Brian Barry, owner of Bells at Killcare, spent many years working in the Wine Industry in Sales, Marketing & Education, and is incredibly passionate about wine and providing you with unique, rare, high quality wine.

House Sommelier, Michaela Clayton, was the first female in Australia to be awarded the prestigious '*Sommelier of the Year*' in 2008 by The Good Food Guide. In 2014 Michaela became a Dame Chevalier of the '*Ordre des Coteau de Champagne*' for her services in the education of Champagne. She is a highly passionate and experienced wine expert.

The wine list at our bar has consistently won **Three Wine Glasses** in the Fine Wine Partners / Gourmet Traveller Wine List of the Year Awards,

for 10 years running, and, has also won the Sydney Morning Herald Good Food Guide **Regional Wine List of the Year Award**.

Like all good cellars, ours remains a work in progress and there is plenty there that both Brian and Michaela would love to share with you & your team.

Their wealth of experience shines through in the many interesting matches provided for the Mediterranean inspired menu.

Ask about an informal wine appreciation class or a fun and lively cocktail masking session!

# BUSHWALKING, YOGA, SAILING, CULTURAL TOURS, SURF LESSONS & MORE

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- Bushwalking in the Bouddi National Park (Guided available)
- Drinks & canapes on the lawn, the perfect place for an afternoon team gathering & drinks
- Group yoga practice
- Palm Beach ferry & Lighthouse walk  
A world class cruise. Once over the other side hike from the wharf up to the Palm Beach lighthouse
- Sail on the spectacular local waterways of Hardys Bay, Broken Bay & Pittwater
- Group Surf Lessons  
The Central Coast is home to many professional surfers and some renowned surf breaks
- Meditation
- Segway Experience on the property
- An Amazing Race
- Backyard Cricket
- Corporate X Games  
Interactive and engaging
- Fitness Session  
Fun and relaxed group fitness with personal instructor to lead the way

**Note:** all activities are weather dependent and subject to availability

## COASTAL HIKING AT ITS BEST





# BELLS BAKERY & LARDER

THE BAKERY IS OPEN FOR OUR COMMUNITY &  
IN-HOUSE GUESTS FROM 8AM DAILY

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The bakery team bake organic sourdough breads, pastries, portuguese tarts, vanilla slices and other premium delicious goods onsite, which are prepared daily, using the freshest of ingredients with eggs from the Bells Farm!



# BELLS DAY SPA

BELLS DAY SPA PROVIDES THE PERFECT OPPORTUNITY TO RELAX, UNWIND AND ENJOY WITH A SIGNATURE MASSAGE OR BODY TREATMENT.

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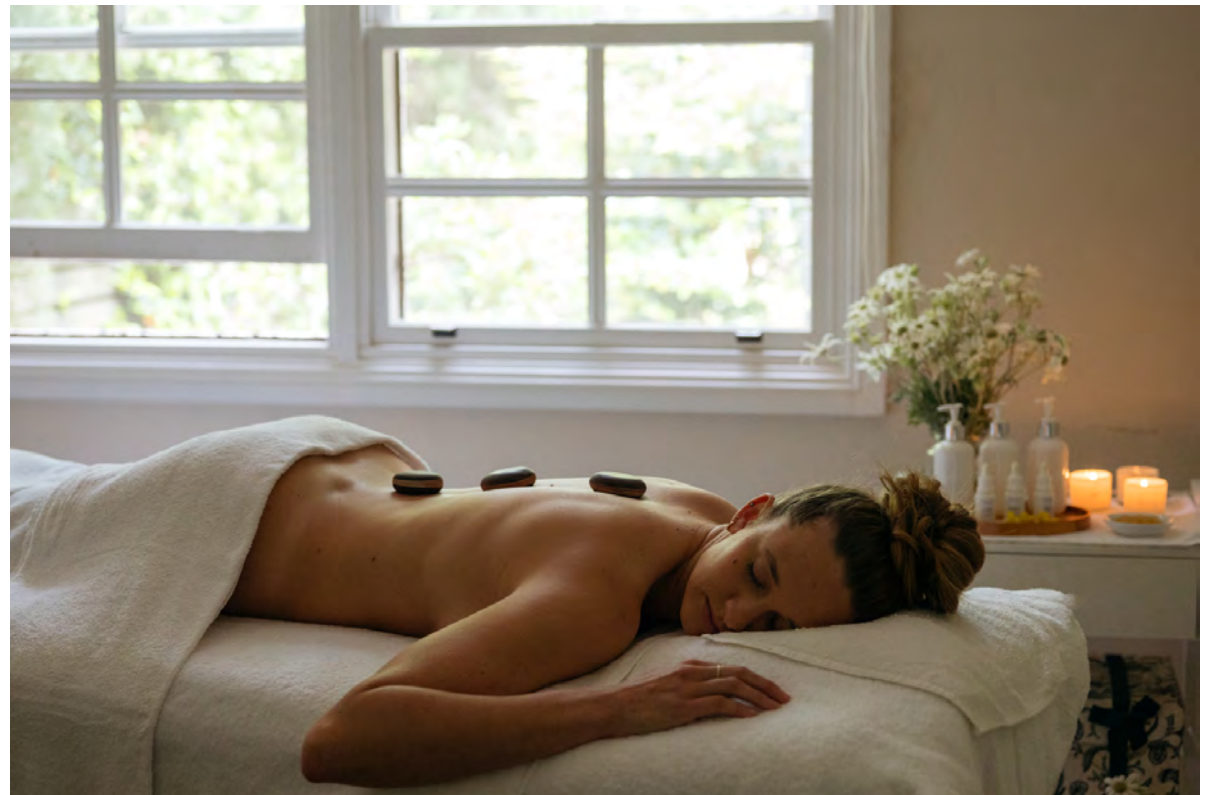
Express massages can be arranged for groups under limited time constraints.

Our Spa partner, iKOU, uses only the purest grade essential oils and the highest quality native plants, flowers, fruits and muds.

These divine products used in conjunction with unique Aboriginal healing techniques deliver a spa experience that not only deeply relaxes but also connects you with the true heart of this ancient land.

Treatments should be pre-booked prior to arrival to avoid disappointment.

iKOU  
REST . RELAX . RESTORE





# TESTIMONIALS

WHAT OTHERS SAY ABOUT US

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★★★★★

We thoroughly enjoyed our time at Bells this week. Not only was our workshop productive, but your venue and staff were incredible and the food was nothing short of amazing!

We could not have asked for a better conference venue and our special thanks to you for the preparation, and to Chrissy and Magnus for the extra attention over the course of the last few days. Thank you again –we will most certainly be back.

★★★★★

Thanks again for our lovely experience at Bells. I would highly recommend it to friends and colleagues and look forward to coming back one day!

Everyone who served us and looked after us were so helpful and nothing was too much trouble. The food was gorgeous and some of the best I've had in Australia. I have organized a few conferences, workshops and retreats in Australia and I must say that Bells is top of my list for customer service and quality of accommodation and food. Please could you pass on these comments to all involved.

★★★★★

RELAX UNWIND ENJOY – three simple words that take on new meaning when you accept the invitation to explore Bells at Killcare.

So often properties entice you with corporate slogans that fail to deliver. No problem here. From the moment you drive in, and see the wild bush turkeys having a scratch, you have been lifted into a carefree dimension.

The staff are welcoming and helpful and this level of superior service was maintained throughout our stay.

Our King Spa Unit was cool and spacious. Attention to detail was evident in every aspect.

The big comfortable lounge chairs, the private verandah and of course the 2 person spa. And so private.

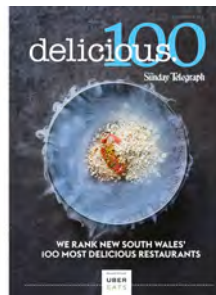
After taking our breakfast at the Restaurant we decided to take a walk around the extensive grounds.

We were just in time to see a sea eagle swoop in over the large dam much to the alarm of the local bird population. So armed with camera and sketchbook we spent several hours taking in the vegetable gardens, fresh for the restaurant, the chooks, 200 eggs a week for the restaurant, the fruit trees and all the secret nooks and arbours of the formal gardens.

We were discussing how wonderful it would be for a wedding when as if on cue we saw that everything had been set up for just that event. In the afternoon we sat on our private verandah with a bottle of Jansz, some good Aussie cheese, dried fruit and not a care in the world ...except deciding what we would order for dinner.

We dined both nights at the restaurant. But that is another wonderful story.

# AWARDS - ACCOLADES - MEDIA



ecopass





FURTHER INFORMATION

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Proudly operating on Darkinjung Country

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