



Creative Conferencing

Vibe Hotel Canberra
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vibe HOTELS



Creative conferencing

Welcome

Less than 10 minutes from Canberra's CBD, you're as connected to the city as you are to the sky at Vibe Hotel Canberra.

The hotel features a soaring atrium, state of the art conference facilities and Helix Bar and Dining, which specialises in local delights from the Capital region.

Drawing inspiration from its airport location, discover the next generation of Vibe Hotels through local art and hubs designed for interaction with fellow travellers. With spacious, comfortable rooms affording sweeping views to Parliament House, and just 50 metres from Canberra's airport terminal, you can relax a little longer, or make a quick getaway.

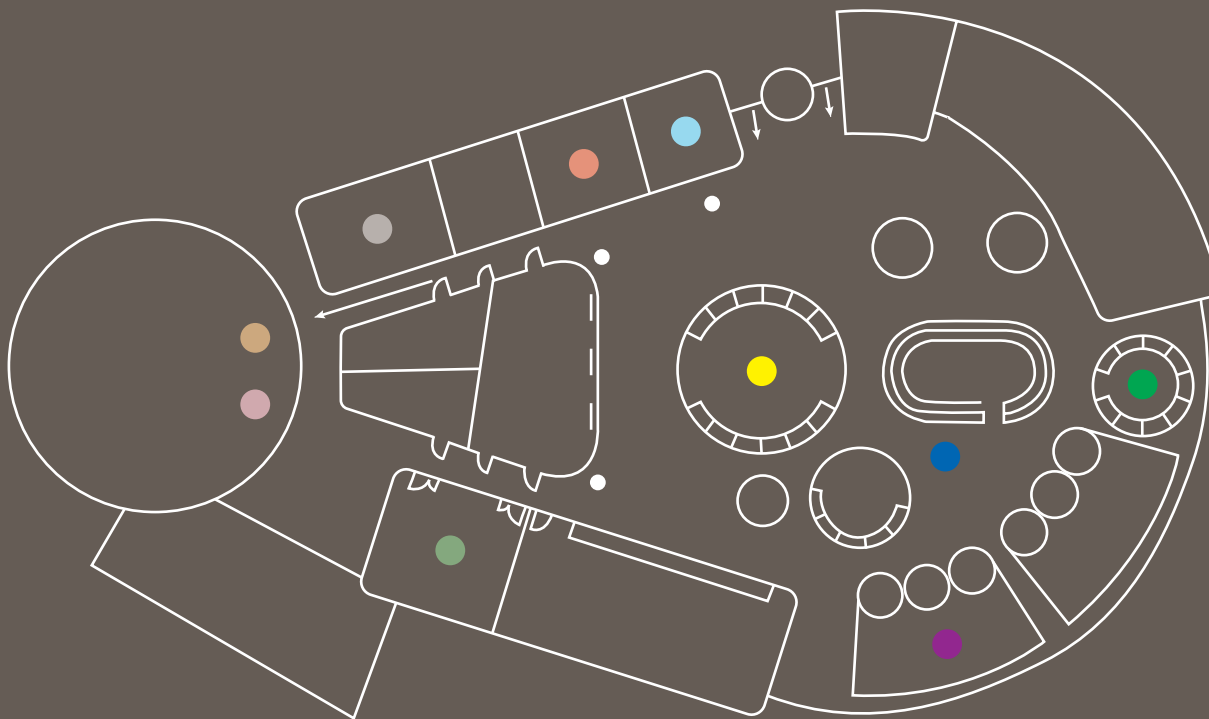
The choice, happily, is yours.

Our space
is your space

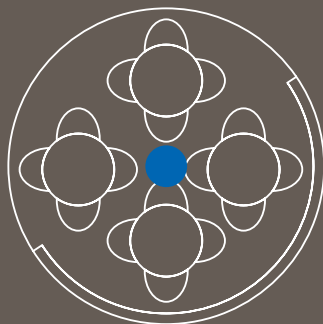
Named after some of the largest airports in the world, our meeting rooms are flexible and functional with the ability to convert from a business-like boardroom setting to a cocktail party for 200 guests.

Vibrant and contemporary in design, our rooms will energise, invigorate and inspire creativity. Think big with inventive breakouts, diverse cuisine and delicious cocktails.

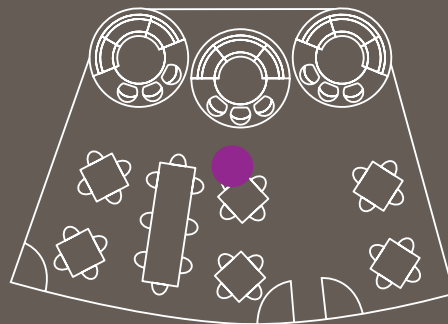
Our meeting and event rooms feature fully adaptable conference equipment and flexible layouts. Enjoy peace of mind with access to state-of-the-art audio-visual and full connectivity, including complimentary high-speed internet access.

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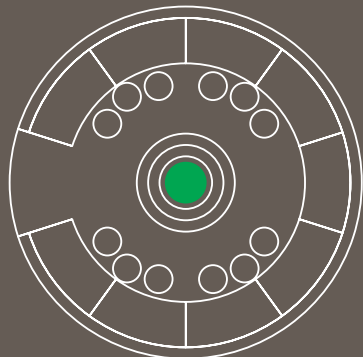
HELIX BAR



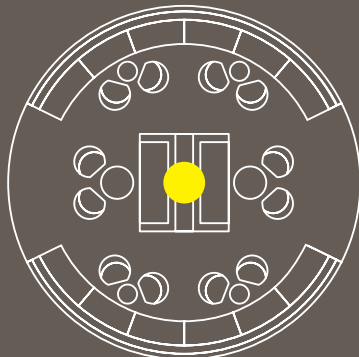
HELIX DINING



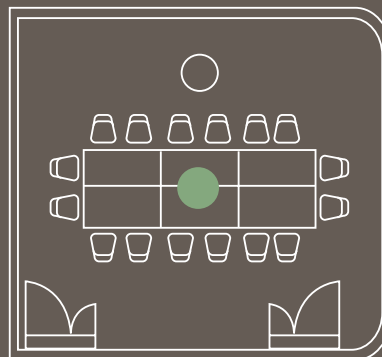
FIREPLACE LOUNGE



LIVING ROOM



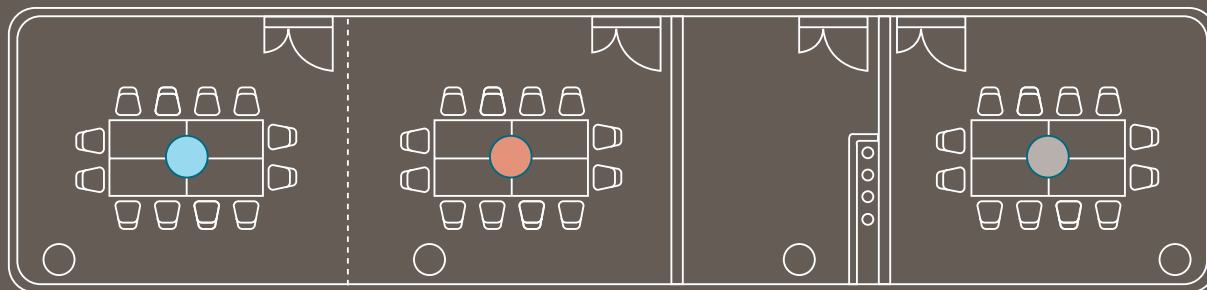
LAX



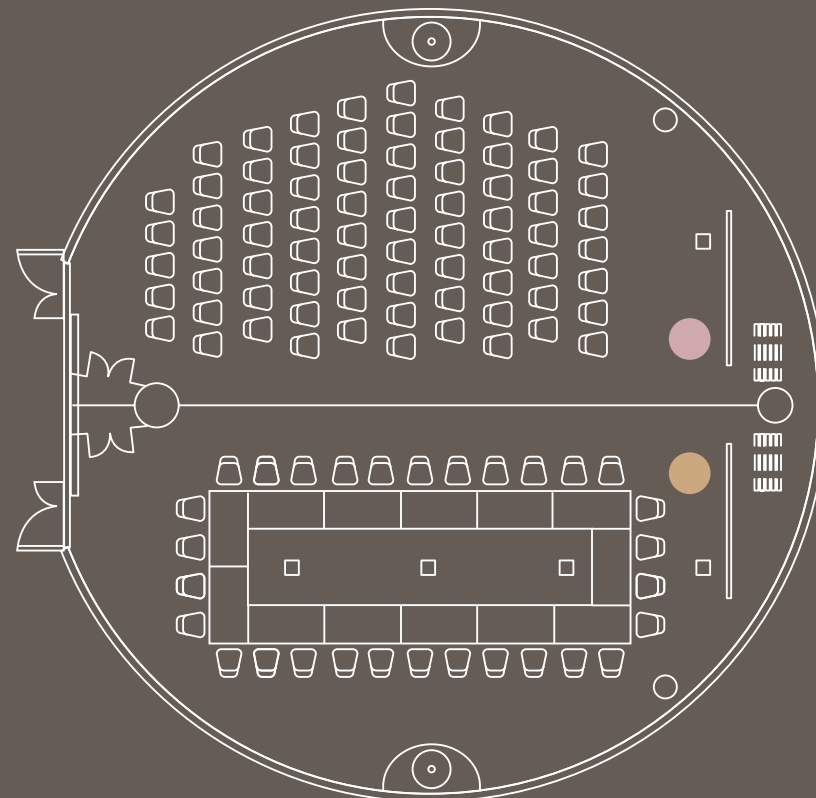
JFK

CDG

LHR



CBR1



CBR2

Our spaces

CBR 1 & CBR 2 Combined

A bright, versatile event space accommodating up to 160 guests—ideal for conferences, training sessions, workshops, and large meetings. Filled with natural light and equipped with state-of-the-art AV technology and convenient on-site printing, the space ensures your event runs seamlessly. The room can also be divided into two smaller, fully functional spaces for breakout sessions or more intimate gatherings. Hourly, half-day, and full-day rates available.

LAX

A bright and modern meeting space designed for impactful small-scale events. Accommodating up to 16 guests, the LAX Room is ideal for board meetings, training sessions, workshops, and presentations. Filled with natural light, it offers a welcoming and inspiring atmosphere that keeps teams focused and productive. Equipped with state-of-the-art audiovisual technology and convenient on-site printing services, this space ensures your event runs smoothly from start to finish.

JFK

A bright and modern event space designed for productive meetings and professional gatherings. Accommodating up to 30 guests, the JFK Room is ideal for workshops, training sessions, small conferences, and team presentations. Filled with natural light, it offers a refreshing and inspiring atmosphere that keeps attendees engaged and focused. Equipped with quality audiovisual technology and convenient on-site printing services, the space ensures your event runs seamlessly. This room can also be combined with CDG to create one larger, versatile event space – ideal for accommodating bigger groups or expanding your event layout when needed.

CDG

A modern and fully equipped meeting space designed to inspire collaboration and productivity. Accommodating up to 30 guests, the CDG Room is ideal for workshops, training sessions, meetings, and small conferences. Filled with natural light, it offers a bright, comfortable, and professional atmosphere that keeps teams focused and engaged. Equipped with state-of-the-art audiovisual technology and convenient on-site printing services, the CDG Room ensures your event runs seamlessly from start to finish. This room can also be combined with JFK to create one larger, versatile event space – ideal for accommodating bigger groups or expanding your event layout when needed.

LHR

An elegant and intimate meeting space designed to impress. Accommodating up to 30 guests, the LHR Room is ideal for board meetings, workshops, client presentations, and strategy sessions. Filled with natural light, it offers a bright, professional atmosphere that encourages focus and productivity. Equipped with premium audiovisual technology and convenient on-site printing services, the LHR Room ensures your event runs smoothly from start to finish.

The Living Room

A warm and modern shared space designed for comfort, connection, and creativity. The Living Room offers a welcoming environment where guests can relax, collaborate, or focus in a setting that feels both stylish and inviting.

Featuring sweeping wraparound seating with plush accents, soft ambient lighting, and a spacious communal table, the space is thoughtfully designed to support everything from informal meetings and solo work sessions to casual conversations and quiet downtime. Its open layout encourages collaboration, while cozy corners provide the perfect place to recharge.

Versatile, comfortable, and effortlessly elegant, The Living Room is ideal for relaxed gatherings, creative brainstorming, or simply taking a moment to unwind. A space that feels like home — only better.

The Fireplace Lounge

A warm and sophisticated sanctuary designed for comfort, connection, and atmosphere. Centred around a striking circular marble fire feature and surrounded by rich leather seating, The Fireside Lounge offers an intimate setting that invites guests to relax, gather, and stay awhile.

Soft curves, golden tones, and ambient lighting create an elevated yet welcoming environment, while panoramic windows enhance the sense of openness and calm. The circular layout naturally encourages conversation and collaboration, making it ideal for casual meetings, creative brainstorming, or quiet reflection.

Blending modern design with cozy textures, The Fireside Lounge delivers the perfect balance of luxury and comfort — a glowing heart of the building where ideas spark, conversations flow, and every moment feels a little more special.

Helix Bar & Dining

A bright and contemporary gathering space designed to elevate every moment — whether you're dining, meeting, or working. Surrounded by sweeping floor-to-ceiling windows, Helix Dining is filled with natural light, creating an open, energizing, and welcoming atmosphere.

Soft leather seating, rich wood textures, vibrant accents, and thoughtfully curated décor blend comfort with modern sophistication. Round tables and plush seating encourage easy conversation, shared meals, collaborative work sessions, or quiet reflection.

With its open layout and refined yet relaxed feel, Helix Dining adapts effortlessly to your needs — from morning coffee and casual lunches to productive meetings and social gatherings. Uplifting, stylish, and inviting, it's a space designed for connection, comfort, and inspiration.



Delegate packages

We are pleased to offer you more ways to meet, with a host of package options available for your next conference, event or meeting at Vibe Hotel Canberra.

With a dedicated conference and events team, we can tailor a package to suit your needs, or for ease select our tailored day delegate packages.

Executive Package

Full Day | \$81 per person*

Half Day | \$69 per person*

Minimum 20 pax

Includes:

- Continuous tea and coffee
- Morning and Afternoon tea – Includes two items per service
- Bowl of Fresh Fruit
- Choice of Business Class Lunch OR Light Working Lunch
- Standard Audio-Visual Equipment
- 1 x flip chart with markers
- 1 x whiteboard with markers
- All day still & sparkling water
- Notepads, pens and mints
- Vibe Host Service

Platinum Package

Full Day | \$89 per person*

Half Day | \$79 per person*

Minimum 20 pax

Includes:

- Continuous tea and coffee
- Morning and Afternoon tea – Includes two items per service
- Bowl of Fresh Fruit
- First Class Lunch
- Chef's selection of two fresh house made salads
- Two hot food items with chef's selection of accompaniment
- One accompaniment
- One assorted dessert platter
- One fresh fruit platter
- Selection of pressed juices & soft drinks
- Standard Audio-Visual Equipment
- 1 x flip chart with markers
- 1 x whiteboard with markers
- All day still & sparkling water
- Notepad, pens and mints
- Vibe Host Service

A Little More

Snack Station | \$5 per person

Barista Coffee | \$6.50 per person

Cold Drip Coffee Station | \$5 per person

Iced Tea Station | \$5 per person

Conference menus

Vibe Hotel Canberra is pleased to offer you a variety of seasonal menu options for your next meeting or event.

Please ensure dietary requirements are communicated to your Vibe Host 10 days prior to your event date.

A Little More

Barista Coffee | \$6.50 per person

Bloody Mary / Mimosa | \$7 per person

Breakfast

Stand Up Networking Breakfast \$34 per person

Selection of 4 canape items
Minimum 20 pax

Add additional item \$6

Includes:

- *Smoked salmon, cream cheese, mini bagel*
- *Ham, cheese and tomato toasted slider*
- *Mini tomato and cheese croissant*
- *Fruit skewers, warm honey*
- *Portuguese style chorizo and spinach tartlet*
- *Mini assorted quiche, chipotle BBQ*
- *Croque triple cheese and tomato relish*
- *Egg and bacon Rolls*
- *Chargrilled capsicum, onion and roasted potato frittata cubes, onion relish*
- *Yoghurt smoothie, fresh berries*
- *Assorted cocktail muffin*
- *Selection of assorted Danishes*
- *Berries and coconut sago bowl*
- *Coconut chia pudding, passionfruit coulis*

Hotel Buffet Breakfast | \$32 per person

Served exclusively in Helix Bar and Dining
7am – 10am

Includes a selection of:

- *Tea and coffee*
- *Fruit juices*
- *Hot buffet items*
- *Continental items*
- *Bread & Bakery Station*

Menu is subject to change based on availability and seasonal changes

Chef's Plated Breakfast | \$39 per person*

Minimum of 12 guests

Please select two options, served alternate drop

- *Eggs Benedict – poached eggs, smoked ham or smoked salmon on an English muffin topped with hollandaise sauce*
- *Scrambled eggs mixed with chorizo, feta cheese and shallots on sliced toast*
- *Full-English plated breakfast – Bacon, chicken sausage, hash browns, tomato, baked beans and toast*
- *Toasted sourdough served with smashed avocado, sauteed mushrooms, roasted tomato, and topped with a roasted capsicum (V)*

Add the following Continental items to each table for \$9 per person*

- *Seasonal fruit platter with vanilla yoghurts*
- *Selection of Danish pastries*
- *Banana Bread*

Morning / Afternoon Tea

Selection of two items | \$20 per person* | Minimum 20 pax

Add additional item | \$5 per person*

Served with continuous tea and coffee*

Sweet

- Freshly baked scones with strawberry jam and Chantilly cream (VG)
- Portuguese tartlet (VG)
- Assorted mini cookies (VG)
- Petite lamingtons (VG)
- Sliced rocky road
- Assorted profiteroles
- Double chocolate mini brownies
- Creme Brule', Italian biscotti, fresh berries
- Coconut chia pudding (V, GF, DF)
- Coconut yoghurt and mixed berries
- Banana Bread (GF)
- Assorted Macarons
- Muesli slice

Savory

- Mini cheese and tomato croissants (VG)
- Mini cheese and ham croissants
- Selection of mini quiches (VG)
- Chicken tarragon filo
- Chicken & leek pie
- Beef sausage roll
- Beef burgundy pie
- Chorizo & spinach Portuguese tartlet
- Mini cream cheese bagel with smoked salmon and capers
- Croque Monsieur triple cheese and tomato relish
- Duck spring rolls
- Beef taquito, tomato salsa



*We cater for specific dietary requirements. Menus are indicative only and are subject to change seasonally.

Conference menus

Lunch

Minimum 20 pax

Business Class Lunch | \$40 per person*

- *Chef's selection of two fresh house-made salads*
- *One hot food main course*
- *One accompaniment*
- *One hot finger food*
- *One assorted dessert platter*
- *Selection of tea drop teas and filtered coffee*
- *Selection of pressed juices and soft drinks*

First Class Lunch | \$55 per person*

- *Chef's selection of two fresh house-made salads*
- *Two hot food main course*
- *One accompaniment*
- *One seasonal fruit platter*
- *One assorted dessert platter*
- *Selection of tea drop teas and filtered coffee*
- *Selection of pressed juices and soft drinks*

Light Working Lunch | \$40 per person*

- *Chef's selection of two fresh house-made salads*
- *Three assorted sandwiches and wraps*
- *One seasonal fruit platter*
- *One assorted dessert platter*
- *Selection of tea drop teas and filtered coffee*
- *Selection of pressed juices and soft drinks*

Sandwiches & Wraps

- Egg and cucumber and mayo (VG)
- Cream of chicken paste baguette with currents and diced apples
- Mortadella panini with roasted pepper and fresh mozzarella
- Toasted ham, cheese and tomato panini
- Roast beef baguette with Dijon mustard
- Tandoori chicken wrap with mixed leaf salad and garlic aioli
- Falafel wrap with tabouleh, mixed leaves and hummus (VG, V)
- Halloumi and avocado wrap (VG)
- Chicken kaarage wrap with pickled coleslaw and wasabi mayo
- Roast beef and salad wrap

Hot Finger Food

- Fresh grilled chicken tikka skewers, served with mint yoghurt dipping sauce (GF)
- Moroccan lamb petite, served with cucumber yoghurt
- Four cheese arancini, served with garlic mayo dipping sauce (VEG)
- Crispy peaking duck spring rolls, accompanied by sweet chilli and soy dipping sauces
- Pork and fennel roll topped with a chipotle barbeque sauce
- Indonesian satay beef skewers, served with a toasted peanut satay sauce and burnt lime
- Crunchy mac and cheese croquette, accompanied by tangy garlic aioli (VEG)
- Crispy pea and mint croquette, served with a tangy garlic aioli dipping sauce (VEG)

Hot Dishes

- Vegetarians korma curry, (VG, GF)
- Spinach and ricotta ravioli, served in a creamy sauce with pumpkin and zucchini (VG)
- Slow cooked lamb shanks, served with lamb jus (GF)
- Roast strip loin with red wine jus (GF)
- Crispy skin free range chicken breast (GF)
- Beer battered fish, served with tartare sauce
- Sweet and sour pork served with garlic stir fried greens
- Chicken tikka masala, served with naan bread, mango chutney and papadums (GF)
- Thai chicken curry
- Beef stroganoff
- Chilli con carne, served with corn chips, pico de galo, sour cream and shredded lettuce (GF)
- Vegetable lasagna (VG)

Salads

- Quinoa salad with roasted pumpkin and feta (GF, VG)
- Freekah prawn salad (DF)
- Thinly shaved bresaola, honey pears, mixed leaf, capers, balsamic splash (GF)
- Chicken and basil pesto pasta salad, with marinated olives, antipasti (VG)
- Mixed leaf salad with vinaigrette (GF, DF, V)
- Classic Caesar salad
- Mediterranean couscous salad with mixed vegetables and feta (VG)
- Slow roasted beetroot salad with goats' cheese and walnuts (GF, VG)
- Thai beef rice noodle salad, served with coriander lime dressing (GF, DF)

Accompaniments

- Saffron couscous
- Garlic and rosemary chat potatoes
- Potato wedges
- Garlic stir fried greens
- Steamed jasmine rice
- Roasted vegetables

Conference menus

Canapés

Minimum 20 pax

Classic | \$26 per person*

3 canapes*

Signature | \$42 per person*

6 canapes*

Executive | \$54 per person*

8 canapes*

Add additional canape | \$3 per piece

Hot Canapés

- *Fresh grilled chicken tikka skewers, served with mint yoghurt dipping sauce (GF)*
- *Moroccan lamb petite, served with cucumber yoghurt*
- *Four cheese arancini, served with garlic mayo dipping sauce (VEG)*
- *Shitake mushroom dumplings, served in a lime dressing (VEG)*
- *Crispy peaking duck spring rolls, accompanied by sweet chilli and soy dipping sauces*
- *Pork and fennel roll topped with a chipotle barbeque sauce*
- *Indonesian satay beef skewers, served with a toasted peanut satay sauce and burnt lime*
- *Prawn dumplings coated in a ginger and soy dressing*
- *Sticky Vietnamese pork belly bao, served with fresh slaw*
- *Crunchy mac and cheese croquette, accompanied by tangy garlic aioli (VEG)*
- *Silky butternut pumpkin soup shots, accompanied by crispy pancetta soldiers (GF)*
- *Crispy pea and mint croquette, served with a tangy garlic aioli dipping sauce (VEG)*

Cold Canapés

- *Poached chicken and mushroom tartlets*
- *Beetroot and feta tartlet (VEG)*
- *Mini blinis, served with crème fraiche, horseradish and trout roe*
- *Charred asparagus wrapped in crispy prosciutto, drizzled with aged balsamic vinegar (GF)*
- *Single bite shrimp cocktail, serve with a zesty bloody Mary shot (GF)*
- *Mini smoked salmon and crème fraiche blinis*
- *Antipasti skewers – silky bocconcini, juicy cherry tomato and fresh basil drizzled with balsamic (VEG, GF)*
- *Mini burrata and roasted bell pepper bruschetta (VEG)*
- *Fresh crab and cream cheese pinwheel accompanied by creamy avocado mousse*

Sweet Canapes

- *Silky panna cotta with fresh passionfruit coulis (GF)*
- *Mixed berry mousse coated in ruby raspberry dusting (GF)*
- *An assortment of artisan macarons (VEG)*
- *A chef-curated petit four experience (VEG)*
- *Miniature lamington delicacies (VEG)*
- *Zesty lemon tartlet crowned with silky meringue (VEG)*

Please make your selection from our hot, cold and sweet canape lists

Luxury & Substantial Canapes

Add Luxury canapes | \$4 per piece

Add Substantial canapes | \$6 per piece

Luxury Canapes

- *Golden-seared scallops on silky cauliflower purée, finished with a crisp pancetta crunch (GF)*
- *Fresh tuna tartare brightened with lime and honey-soy ginger, served with a crisp sago poppadum*
- *Light, crunchy tempura prawns paired with a vibrant, fiery harissa gel*
- *Chilled Sydney rock oysters topped with a fresh, zesty tomato and corn salsa (GF, DF)*
- *Hand-cut seasoned beef tartare served with crisp melba toast and tangy pickle*

Substantial Canapes

- *Crispy southern-fried chicken sliders with sweet pickles and smoky chipotle BBQ on soft brioche*
- *Crispy battered hoki served with chunky chips and classic tartare sauce*
- *Soft bao buns filled with sticky Vietnamese-style pork belly and crunchy fresh slaw*
- *Juicy Black Angus slider layered with melted American cheese, pickles, and signature Big Mac-style sauce*
- *Tender Thai-style beef tossed with vegetables and hokkien noodles in a flavorful wok-fried sauce (DF)*
- *Creamy, aromatic butter chicken served with fragrant basmati rice and a crisp poppadom*

Conference menus

Signature Plated Dining Experience

Served Alternate Drop

2 Course | \$71 per person

3 Course | \$85 per person

Minimum 20 pax

Choice of 2 items per course

Entrée

- *Truffle Mushroom Risotto*
Creamy risotto, wild mushrooms, pecorino, truffle oil (VEG, GF)
- *Seared Tuna*
Black sesame, wakame salad (GF, DF)
- *Pumpkin & Goat's Cheese Tart*
Leek, balsamic reduction (VEG)
- *Braised Beef Short Rib*
Potato purée, confit cherry, rich jus (GF)
- *Crispy Pork Belly*
Apple-fennel salsa, braised radicchio, fruit mostarda (DF)
- *Smoked Duck Breast*
Beetroot purée, golden beet, pickled cherry (GF)
- *Prosciutto & Mozzarella*
Confit tomato, orange zest, arugula (GF)
- *Prawns & Avocado*
Avocado mousse, charred shallot, black aioli (GF, DF)
- *Sichuan Spiced Cauliflower*
Ajo Blanco, crisp kale (VEG)

Mains

- *Braised Lamb Shank*
Potato gratin, broccoli, porcini jus (GF, DF)
- *Beef Fillet Medallions*
Potato fondant, baby carrots, port jus (GF, DF)
- *Sous Vide Chicken Breast*
Rosti potato, carrot purée, port jus (GF, DF)
- *Crispy Barramundi*
Pommes Anna, pea purée, black garlic sauce (GF)
- *Slow-Cooked Pork Shoulder*
Portobello mushroom, asparagus, shiraz jus
- *Sous Vide Lamb Rump*
Potato gratin, salsa verde, broccolini (GF)
- *Pan-Seared Salmon*
Fennel, heirloom tomato, béarnaise, rosti
- *Porchetta*
Apple sauce, potato pavé, grilled witlof, jus
- *Miso-Glazed Eggplant*
Quinoa, wild rice, red pepper sauce (VEG)
- *Roasted Vegetable Lasagne*
Baby vegetables, balsamic reduction (VEG)
- *Honey-Roasted Pumpkin*
Crumbled feta, za'atar, pumpkin purée (VEG)

Dessert

- *Vanilla Panna Cotta*
Mango gel, macerated berries (GF)
- *Orange Crème Brûlée*
Mint cream, candied orange (GF)
- *Sticky Date Pudding*
Butterscotch, fresh strawberries
- *Chocolate Fondant*
Molten raspberry centre, chocolate soil
- *Lemon Tart*
Toasted meringue, lemon gel, berries
- *Mixed Berry Cheesecake*
Berry compote

A Little More

Grazing Platters | \$54 each

Suitable for 5-6 people

- *Cheese Platter*
- *Charcuterie Board*
- *Platter of cured meat and various cheeses*



Conference menus

Signature Buffet Experience

In Flight One | \$65 per person*

Please select 2 mains, 1 accompaniment, 2 salads & 1 dessert

In Flight Two | \$85 per person*

Please select 3 mains, 2 accompaniment, 2 salads & 1 dessert

Minimum 20 pax

Mains

- *Vegetable Korma (VEG)*
- *Spinach & Ricotta Ravioli (VEG)*
- *Braised Lamb Shank (GF)*
- *Roast Strip Loin (GF)*
- *Beer-Battered Fish*
- *Herb Grilled Chicken Breast*
- *Sweet & Sour Pork*
- *Lamb Curry (GF)*
- *Thai Red Chicken Curry*
- *Vegetable Lasagne (VG)*
- *Chicken Tikka Masala (GF)*
- *Thai Chicken Curry*
- *Beef Stroganoff*
- *Chilli Con Carne (GF)*

Salads

- *Quinoa salad with roasted pumpkin and feta*
- *Freekah prawn salad*
- *Thinly shaved bresola, honey pears, mixed leaf, capers, balsamic splash*
- *Basil pesto pasta salad, marinated olives, antipasti*
- *Mixed leaf salad with vinaigrette*
- *Classic Caesar salad*
- *Mediterranean couscous salad with mixed vegetables and feta*
- *Slow roasted beetroot, goat cheese and walnuts*
- *Thai beef rice noodle salad, coriander lime dressing*

Accompaniment

- *Steamed rice*
- *Rosemary chat potatoes*
- *Mash potato*
- *Fresh bread selection*
- *Roasted vegetables*
- *Garlic stir fried greens*

Desserts

- *Seasonal fruit platter*
- *Petit fours selection*
- *Zesty lemon tartlet crowned with silky meringue (VEG)*
- *Apple and rhubarb crumble*
- *Baked cheesecake*
- *Tiramisu*
- *Assorted profiteroles*

A Little More

Sides | \$11 each

- *Golden Crispy Fries*
- *Fresh Garden Salad*
- *Warm Garlic Bread*
- *Classic Pretzels and Nutz*
- *Breadbasket & Cultered Butter*

Beverage offerings

The Pilot's Pour

- *Young Poets Sauvignon Blanc, Mudgee, NSW*
- *Young Poets Shiraz, Mudgee, NSW*
- *Folklore Sparkling Brut NV, Western Australia*
- *Yerring Station, Rose, Yarra Valley*
- *Great Northern Super Crisp*
- *Cascade Light*
- *Carlton Zero Alcohol*
- *Selection of soft drinks and juices*

1 Hour | \$22 per person*
2 Hours | \$29 per person*
3 Hours | \$36 per person*
4 Hours | \$43 per person *
5 Hours | \$51 per person*

The Captain's Selection

- *Eden Road Pinot Noir, Canberra*
- *Nick O'Leary Shiraz, Canberra*
- *Nick O'Leary Riesling, Canberra*
- *Eden Road Chardonnay, Canberra*
- *Folklore Sparkling Brut NV, Western Australia*
- *Yerring Station, Rose, Yarra Valley*
- *Great Northern*
- *Bentspoke – IPA & Pale Ale*
- *Capital Brewing Beer – Coast Ale & XPA*
- *Cascade Light*
- *Carlton Zero Alcohol*
- *Somersby Cider*
- *Ginger Beer*
- *Selection of soft drinks and juices*

1 Hour | \$27 per person*
2 Hours | \$37 per person *
3 Hours | \$46 per person *
4 Hours | \$54 per person *
5 Hours | \$65 per person*

A Little More

Sparkling on arrival | \$12 per person*

Cocktail on Arrival | \$15 per person*

- *Cosmopolitan*
- *Margherita*
- *Mojito*
- *Aperol Spritz*
- *Limoncello Spritz*
- *Pimm's*
- *Sangria*

Cocktail Pitcher | \$30 per pitcher*

- *Mojito*
- *Pimm's*
- *Sangria*
- *Aperol Spritz*

Enhance your beverage experience with one of our spirits packages, applied to match the full duration of your selected beverage package.

Spirit Package | \$18 per hour*

Premium Spirit Package | \$28 per hour

Non-Alcoholic

- *Selection of juices*
- *Selection of soft drinks*
- *Still and sparkling water*
- *Carlton Zero Alcohol*
- *Tea and coffee station*

1 Hour | \$15 per person*
2 Hours | \$22 per person*
3 Hours | \$29 per person*
4 Hours | \$36 per person*
5 Hours | 43 per person*

Add bottle of zero alcohol wine for \$39*

Add Mocktail Pitcher | \$29 per pitcher*

- *Virgin mojito*
- *Zero alcohol Sangria*





Accommodation

The hotel comprises 191 stylish and contemporary guest rooms, including nine spacious apartments and twelve executive suites, designed for comfort and functionality.

Many rooms feature sweeping views across Canberra, including outlooks toward Parliament House, offering a relaxing stay whether travelling for business or leisure.

Suited for corporate groups, sporting teams and leisure travellers, the hotel offers a vibrant and connected stay experience with flexible accommodation options and convenient access to Canberra's key attractions and business precincts.

Guests also have access to an onsite fitness centre, allowing you to maintain your routine while travelling.

Car Parking

On-site car parking is available, subject to availability and applicable fees.



Taste the locale



Helix Bar & Dining is named after the aeronautical term 'helix', associated with the spiral-shaped airflow behind a rotating aircraft propeller. The propellers are regarded as the soul of the aircraft, they are the driving force propelling the aircraft forward.

Helix Bar & Dining is the heart and soul – the moving, turning hub of Vibe Hotel Canberra, a place where people can come together and connect.

Helix Bar & Dining offers a delectable menu that is inspired by local Australian produce, partnered with regional wines, a creative conference menu and an impressive craft beer selection. Guests can also enjoy the convenience of 24-hour room service, bringing the flavours of Helix Bar & Dining directly to the comfort of their room at any time of day.

Our Head Chef ensures that the Helix menu is locally sourced and more export quality beef and seafood stays right here in Australia and hits local Canberrans' plates.

Helix Bar doubles as your airport lounge, where you can relax in comfort before a flight or while you wait to meet someone at the airport.



Connect your way

We have the finer points of your event covered from digital signage throughout the venue to a range of extras including event recording and video streaming so your guests can come together to meet, connect and relax. Whether taking care of business, gathering informally to network or staying connected with our complimentary WiFi, you can create your hub of activity and inspiration with us.

Modern finishes such as digital signage throughout the conference spaces and all the presentation essentials are included in every meeting held at Vibe Hotel Canberra.

Audio Visual & Staging*

Consider your audio-visual requirements taken care of at Vibe Hotel Canberra, with the following available to be added into your function:

- *Audio Visual Equipment*
- *Data projector*
- *Ceiling mounted screen*
- *TV screen*
- *Lectern*
- *Roving Microphone*
- *Flipchart with markers*
- *Whiteboard with markers*

*Price on application Our dedicated Events team can also advise further through our recommended external AV provider.

Vibe discovery

Discover what lies beneath the surface of Canberra – it's a vibrant city with an emerging tantalising food scene as well as many national attractions, that tell Australia's story.

Vibe Hotel Canberra is perfectly placed with many activities right on its doorstep or just a short drive away. Our Vibe Hosts have compiled some great insider secrets and hidden gems that include local arts, outdoor activities, emerging precincts and attractions that will both entertain and educate.

All experiences are subject to minimum numbers and availability. We can help you tailor an activity that will inspire and motivate your team. Please discuss your specific requirements with our conference team.

Outdoors & Nature

National Zoo and Aquarium

Get up close with a cheetah or take a ZooVenture tour for behind-the-scenes access, including hand-feeding a bear, lion or tiger. Elevate your conference dinner with a private dining experience alongside a hyena or sun bear at Jamala Lodge.

Canberra Balloons

Take in Canberra from above at sunrise, with views across the city, lake, surrounding ranges and landmarks, including Parliament House.

Treetops Adventure

Set in a stunning pine forest, Treetops Adventure Canberra features over 90 aerial challenges and 16 ziplines, ranging from 1 to 15 metres high. Designed for all experience levels, guests can climb, zip and explore at their own pace.

Welcome to Country

We are proud to support the inclusion of a Welcome to Country as part of your event, providing a meaningful opportunity to acknowledge the Traditional Custodians of the Ngunnawal land and pay respect to their enduring connection to culture, community and Country. Should you wish to include this within your program, our team can assist in arranging a Welcome to Country delivered by a local Indigenous Elder or representative.

Food Experiences

Beltana Farm

Tucked away in the picturesque enclave of Pialligo, Beltana Farm offers a uniquely immersive farm-to-table experience just minutes from Vibe Hotel Canberra. Set amongst a truffle orchard of more than 800 trees, it provides an exceptional backdrop for memorable group experiences and special occasions.

During the cooler months, guided truffle hunts offer an authentic and engaging experience, combining fresh country air with culinary discovery.

Mount Majura Winery

At Mount Majura Vineyard, exceptional experiences are inspired by life's simple pleasures - relaxed conversations, shared meals and memorable gatherings. This boutique vineyard offers a distinctive setting for group tasting experiences, celebrations and special events. The winemaking team work closely with each vine and harvest, crafting small-batch wines that reflect the unique character of the Canberra region while continually refining their approach.

Galleries & Museums

Unearth the treasures of a nation at many of the galleries and museums. From Australia's indigenous past and colourful colonial history to the modern multicultural country of today, Canberra holds and shares the essence of Australia.

National Gallery of Australia

The National Gallery of Australia is the home of the National Art Collection which has more than 165,000 works and includes the largest collection of Indigenous artwork. Famous artworks on display include Jackson Pollock's Blue poles, Monet's Nymphaeas (Waterlilies) and Sidney Nolan's Ned Kelly series.

National Museum of Australia

Discover the place where Australian stories live. The Museum explores Australian history and culture – Indigenous history, landscape, people and the journeys that connect Australia with the world. Enjoy the Ultimate Museum experience with a personalised tour, meal with a glass of wine in the waterfront café and a voucher for 10% off purchases at the Museum Shop. Other guided tour options are also available.

ESG at TFE Hotels Our Strategic Promise

As a business, we commit to the principles of the ESG Charter and to working collectively and innovating to continuously improve. We do this by defining clear areas of focus and setting strategic targets. We also commit to ensuring that the sustainability strategy is made actionable by all our teams across our global network of hotels.

Getting There

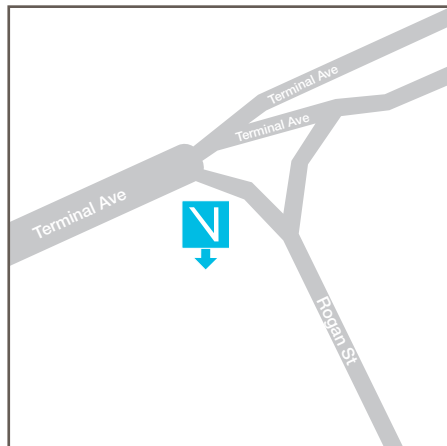
Located only 50 metres from the Canberra Airport terminal

Car Parking

Limited on-site parking available (fees apply)

Car Hire

Thrifty 1300 367 227



Conference Concierge

Services may include:

- Transportation
- Spa appointments
- Bicycle rental
- Golf bookings
- Dinner reservations
- Local area information
- Floral arrangements
- Audio visual arrangements

Events with Benefits

Book your next event with TFE Hotels and enjoy a host of reward options for both the company and for the booker.

Register today for Events with Benefits and experience all the benefits our hotels have to offer.

Benefits are subject to availability and at the discretion and subject to offerings of the Hotel.

For more information email meet@tfehotels.com or visit TFEhotels.com/eventswithbenefits

Vibe Fit

We understand how important balance is, particularly when you need to feel inspired, so we are pleased to offer our Vibe Fit program.

Eighty8 Fitness

In numerology, the essence of the number 88 centres around building long-term benefits. This is the philosophy that Eighty8 Fitness was built on – to create a healthier and happier you long-term. Should you wish to integrate health and fitness into your conference or event, the team at Eighty8 Fitness can organise a tailored group fitness class or your team can participate in one of the scheduled functional fitness classes. (fees apply).

The team at Eighty8 Fitness can also arrange for a booking to be made at the Brindabella Park Tennis Courts.

Fairbairn Golf Course

Located just five minutes from the hotel, Fairbairn Golf Course is known as the 'friendly' golf course. The team at Fairbairn can arrange corporate days or just a round either 9 or 18 holes with cart hire.

