



**Ibis  
Melbourne**  
Meetings, Conferences  
& special events Kit



*Hotels the way you like them*

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# A



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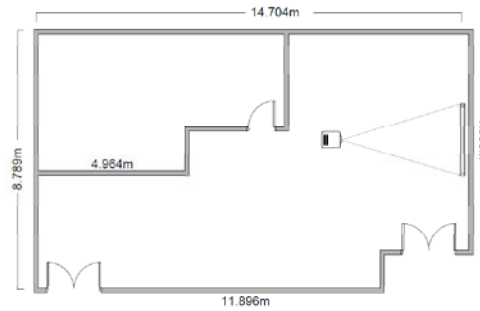
# HOTEL CAPACITY

# 1

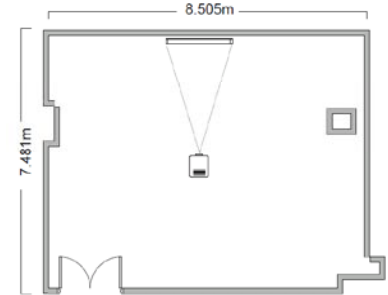


## Ground floor:

### Swanston Room



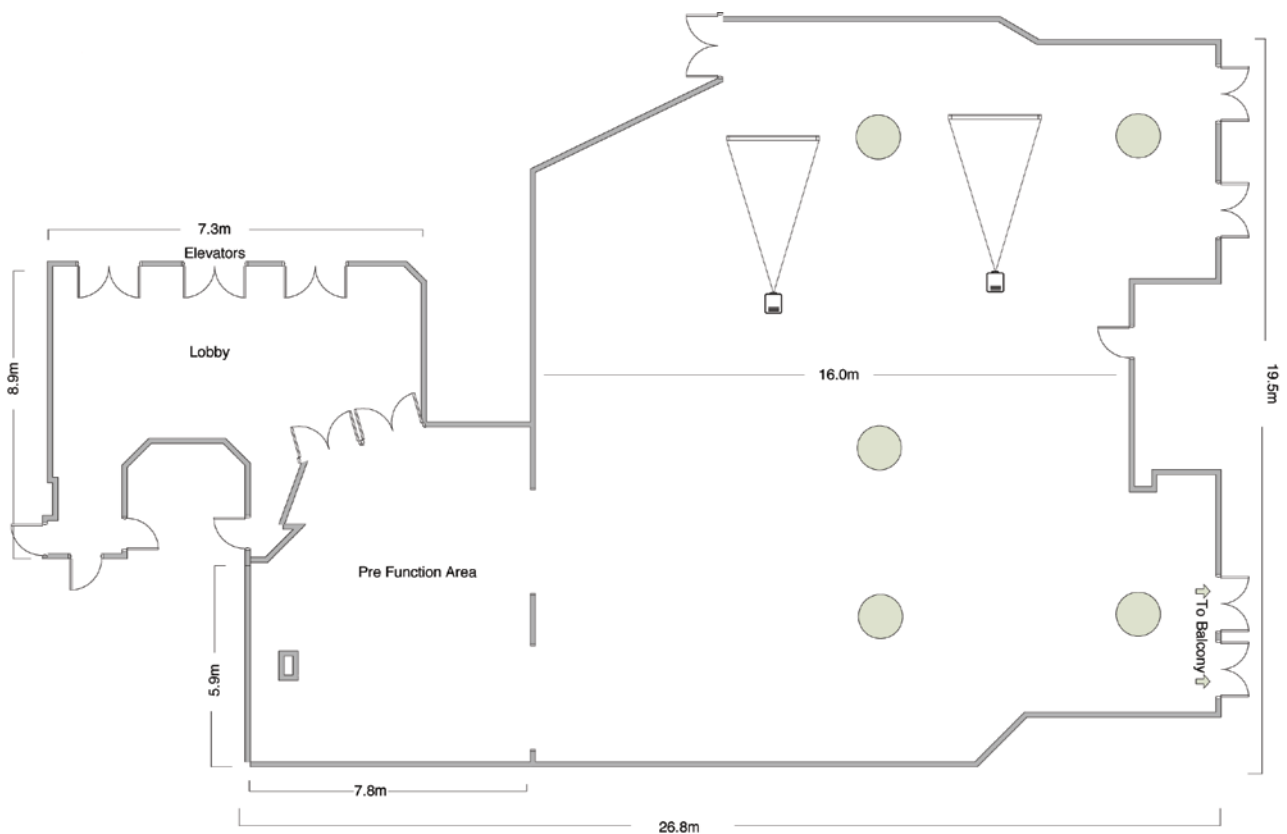
### Elizabeth Room



Room	Theatre	Classroom	U-shape	Boardroom	Banquet	Cabaret	Cocktail
Victoria	300	100	50	60	240	160	350
Elizabeth	40	16	18	20	30	18	30
Swanston	70	36	27	26	50	40	60

### Victoria Room

## First floor:



## CONFERENCE PACKAGES

# 2



### Standard Day Delegate Package \$57.00 pp

#### Arrival Tea & Coffee

Kick start the day with a cup of freshly brewed coffee or tea

#### Morning Tea

Morning tea including freshly brewed coffee and tea served with one choice of cookies, Fruit kebabs, Lamingtons or assorted muffins

#### Lunch

Chef's working lunch selection with freshly brewed tea and coffee, juices and soft drinks

#### Afternoon Tea

Afternoon tea including freshly brewed coffee and tea served with one choice of Danish pastries, muffins, Lamingtons or assorted donuts

#### Meeting Room Hire & Conference Amenities

Including conference room set up, staffing, note pads, pens, iced water and snacks

#### Audio Visual Equipment

Included in the Day Conference Package is a data projector screen, one whiteboard and one flipchart

**Minimum of 15 delegates**

## CONFERENCE PACKAGES

# 2



### Conference Upgrade Options

Chose to upgrade your standard conference day package to the below premium catering options

#### Premium Morning & Afternoon Teas **\$1.00pp**

All are served with freshly brewed coffee & selections of teas.

- Croissants
- Danish Pastries
- Assorted Donuts
- Chocolate Brownies
- Fruit and Muesli Slice
- Rocky Road Slice
- Cherry Ripe Slice
- Fresh Fruit platter with yoghurt
- Scones with jam a cream

#### Lunch **\$2.00pp**

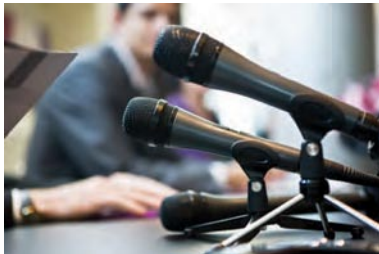
- Buffet lunch served in iBistro  
(minimum 20 people)
- Ploughman's lunch served in iBistro  
(maximum 20 people)

#### Refreshments

- Espresso Coffee **\$2.50pp**  
(conferences under 10 attendees)
- Cool Ridge bottled water refreshed once during lunch **\$3.00pp**
- Ice Bucket of a mix of soft drink, water and juice **\$2.00pp**

## CONFERENCE BREAKS

# 2



## Conference Breaks

### Refreshments

- Freshly brewed coffee & selections of teas \$4.00 pp
- Continuous Tea and Coffee \$11.00 pp
- Freshly brewed coffee & selections of teas served with gourmet biscuits \$6.00 pp
- Assorted chilled fresh juices \$12.00 pp

### Standard Morning & Afternoon Teas \$8.00pp

All are served with freshly brewed coffee & selections of teas.

- Assorted Muffins
- Fresh Fruit Kebabs
- Cookies
- Lamingtons

### Premium Morning & Afternoon Teas \$9.00pp

All are served with freshly brewed coffee & selections of teas.

- Croissants
- Danish Pastries
- Assorted Donuts
- Chocolate Brownies
- Fruit and Muesli Slice
- Rocky Road Slice
- Cherry Ripe Slice
- Fresh Fruit platter with yoghurt
- Scones with jam a cream

## CONFERENCE BREAKS

# 2



### Lunches

#### Buffet Lunches

\$22.00pp

Served in iBistro

- One hot meat dish
- One hot vegetarian dish
- Two varieties of salad with dressings
- Crispy bread rolls
- Seasonal fruit platter
- Chef's cake of the day
- Chilled fresh fruit juices and soft drinks
- Coffee and tea

Minimum of 20 delegates

#### Ploughman's Lunch

\$22.00pp

Served to the table in iBistro

- One hot meat dish
- Salad with dressing
- Crispy bread rolls
- Chef's cake of the day
- Chilled fresh fruit juices and soft drinks
- Coffee and tea

Under 20 delegates

#### Working Lunch

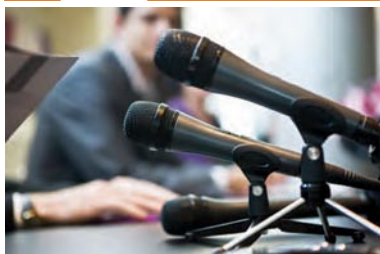
\$17.00pp

Served in your meeting room or iBistro

- Assortment of rolls, wraps / baguette and finger sandwiches
- Hot finger food
- Two varieties of salad with dressings
- Seasonal fruit platter
- Chef's cake of the day
- Chilled fresh fruit juices, soft drinks, coffee and tea

## AUDIO VISUAL

# 2



### Audio Visual Options

Fairchild Multimedia is our Audio Visual partner. Please find below their basic equipment pricing list. They can organize all additional audio visual requirements small or large.

#### Conference Equipment

- Flip chart, paper and pens \$55.00 per day
- Standard white board with markers \$55.00 per day
- DVD Player \$60.00 per day

#### Swanston or Elizabeth Room

- Projection Screen (6 ft) \$66.00 per day
- Data Projector \$165.00 per day

#### Victoria Room

- Projection Screen (7 ft) \$77.00 per day
- Single Data Projector \$185.00 per day
- Dual Data Projector \$374.00 per day
- Sound System \$165.00 per day
- Lapel Microphone \$143.00 per day
- Handheld Microphone \$143.00 per day
- Lectern with microphone \$55.00 per day
- Lectern with no microphone Complimentary



## Breakfast Menu

### Continental Breakfast

\$15.00pp

- Fresh fruit juices
- An assortment of cereals and muesli
- A selection of fresh breads
- Pancakes
- Selection of preserves and spreads
- Fresh seasonal fruit platter
- Marinated peaches, pears and lychees
- Flavoured yoghurt
- Freshly brewed tea or coffee

### Full Buffet

\$20.00pp

- Hash Browns
- Mushrooms
- Scrambled, poached or fried eggs
- Baked Beans
- Bacon
- Tomato
- Breakfast Sausages
- Fresh fruit juices
- An assortment of cereals and muesli
- A selection of fresh breads
- Croissants
- Pancakes
- Selection of preserves and spreads
- Sliced seasonal fruit platter
- Marinated peaches, pears and lychees
- Flavoured yoghurt
- Freshly brewed tea or coffee

### Plated Breakfast

\$22.00pp

Your choice of the following:

- Scrambled eggs, crispy bacon, mushrooms and grilled tomatoes served on thick cut toast

**OR**

- Eggs Benedict served on a toasted English muffin with spinach, smoked ham, crisp hash brown and hollandaise sauce



## Lunch & Dinner Menu

### Entree

- Classic Caesar salad with shaved parmesan, egg, bacon and light Caesar dressing
- Grilled scallops with rocket and parmesan salad, mint oil
- Thai lamb salad with crispy noodles, mint and coriander, mild chilli dressing
- Baby spinach, pumpkin and cow's feta salad with chermoula dressing
- Five spiced duck breast on champ potato with witlof and citrus sauce

### Main

- Salmon niscoise with olive tapenade and watercress pesto
- Crispy skinned chicken breast with sage and garlic mash, red wine demi glaze
- Grilled sirloin with sautéed chat potatoes, field mushrooms and wilted spinach
- Baked barramundi on warm potato and parmesan salad, citrus beurre blanc
- Citrus, maple and chilli pork belly with sautéed pak choi and sweet potato puree
- Oven roasted lamb rump on herb crushed potatoes, baby spinach and pink peppercorn sauce

### Dessert

- Gluten free orange and almond cake finished with chocolate ganache and blueberry sauce
- Blueberry cheesecake with wild berry compote and vanilla cream
- Lemon tart, vanilla anglaise and candied lemon
- Chocolate Bavarian with vodka and lime macerated strawberries
- Australian cheese plate with dried fruit, quince and crackers

Two Course Alternate Drop	\$45.00pp
Three Course Alternate Drop	\$56.00pp

## MENUS

# 3



## Buffet Menu \$54.00pp

### Cold Selection

- Assorted rolls with butter
- Create your own Caesar salad station
- Green garden salad
- Creamy potato salad with herb mustard dressing
- Antipasto platters
- Smoked and cured cold meats
- Selection of condiments

### Hot Selection

Please select two choices of the following:

- Roast chicken pieces with salt and herbs
- Leg of lamb with rosemary demi glaze
- Orange and ginger roasted pork loin
- Fillets of reef fish with lime and dill cream sauce
- Grilled beef rump steaks with garlic and mushroom sauce
- Oven baked ratatouille finished with fresh basil and Danish feta

And please select one choice of the following:

- Thai green chicken curry
- Lamb Tagine with Preserved Lemons
- Vegetable korma
- Chicken pieces cooked in tomato, capsicum, olive sauce
- Pumpkin and spinach ravioli
- Hokkein noodle and beef stir-fry, garlic and sesame sauce
- All buffets served with rice, roasted chat potatoes and fresh seasonal vegetables

### Dessert

- Chef's selection of slices, cakes, terrines
- Seasonal fruit platter
- Farmhouse vanilla cream
- Assorted fruit coulis

Minimum of 30 delegates

## MENUS

# 3



### BBQ Menu served Buffet style \$48.00pp

#### Hot Selection

- Grilled beef sausages
- Grain fed rump
- Chicken kebabs with satay sauce
- Buttered corn on the cob
- Foil wrapped baked potato with sour cream and chives

#### Cold Selection

- Garden Salad
- Caesar Salad
- Assorted bread rolls with butter
- Assorted condiments including mustard and relishes

#### Dessert

- Tropical fruit salad with farmhouse cream
- Tea and coffee

Minimum of 30 delegates



## Cocktail Party Menu

### Cold Selection

- Selection of California sushi rolls
- Smoked chicken, cranberry and brie mini toasts
- Goats cheese and tomato Bruschetta
- Prawn nigiri
- Vegetarian rice paper rolls
- Antipasto served with a variety of grilled meats, and vegetables
- Bloody Mary oyster shooters
- Prosciutto wrapped crostini

### Hot Selection

- Prawn trumpets
- Steamed beef su mai
- Grilled and marinated chicken skewers
- Semi dried tomato and basil arancini balls
- Gourmet mini pies and quiches
- Warm goats cheese and tomato tartlets
- Thai style fish cakes with coriander chilli dipping sauce
- Vegetarian spring rolls and Samosas

### Cocktail Menu 1

**\$16.00pp**

- With your selection of two cold and two hot canapés

### Cocktail Menu 2

**\$24.00pp**

- With your selection of two cold and four hot canapés

### Cocktail Menu 3

**\$32.00pp**

- With your selection of three cold and five hot canapés

## BEVERAGES

# 4



## Beverage Menu

### Standard Beverage Package

Including:

Bancroft Bridge Chardonnay, Bancroft Bridge Shiraz Cabernet, Bancroft Bridge Sparkling, Hahn Premium, Hahn Light, Soft Drink, selected Juices

Time	Price pp
1 Hour	\$18.00
2 Hours	\$23.00
3 Hours	\$28.00
4 Hours	\$33.00
5 Hours	\$38.00

### Premium Beverage Package

Including:

The Hill Marlborough Sauvignon Blanc, The Hill Cabernet Shiraz, The Hill Cuvee Brut, James Boags Premium, James Boags Premium Light, Soft Drink, Sparkling Mineral Water, selected Juices

Time	Price pp
1 Hour	\$22.00
2 Hours	\$28.00
3 Hours	\$34.00
4 Hours	\$38.00

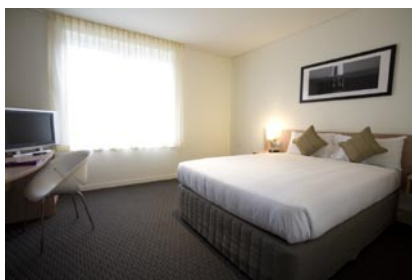
# 5



## Accommodation

### Standard Queen Rooms/Standard Twin Rooms

Spacious, Clean, Comfortable accommodation in a friendly environment at an affordable price. Rates are for 2 people. Maximum occupancy is 3 regardless of age. Bedding consists of 1 queen bed, or 1 double and 1 single bed (on request).



### One Bedroom Apartment

A spacious one bedroom apartment with a separate bedroom, living area, ensuite bathroom and kitchenette (tea and coffee making facilities, microwave, fridge, cutlery and crockery). Bedding consists of 1 king bed (which can be split into two singles) and a Sofa bed in the living area.



### Two Bedroom Apartments

Perfect for the family. A two bedroom apartment with two separate bedrooms (one queen bed and 2 singles), living area, ensuite bathroom (2 basins, 1 shower over bath, 1 toilet) and kitchenette (tea and coffee making facilities, microwave, fridge, cutlery and crockery).

