

Metro Hotel Ipswich International

**“Providing value for money”
Stress-free Conference &
Event services**



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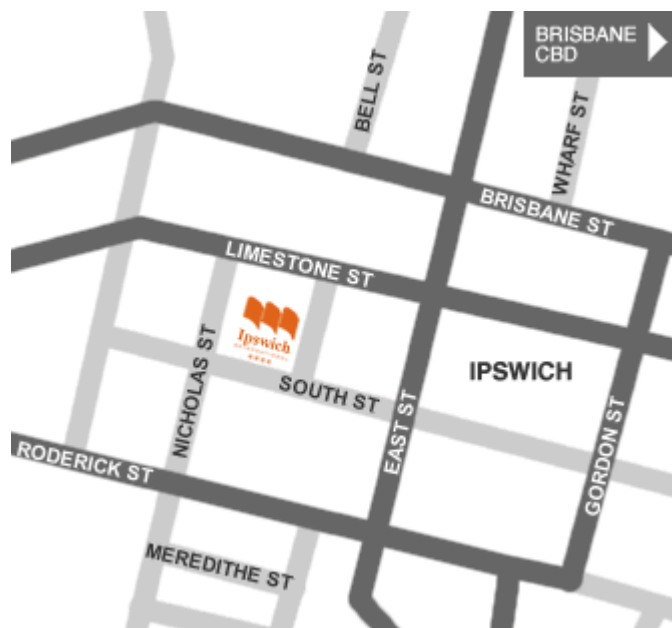


Facilities & Services

The Metro Hotel Ipswich International is a seven storey Hotel over-looking prestige parkland that Ipswich is proud to boast. Located in the heart of the CBD on the corner of South Street & Foote Lane, the hotel is the perfect venue for all your Conference & Events, Accommodation, Wedding & Dining needs!

The Metro Hotel Ipswich International offers 11 One Bedroom Apartments, 2 Spa Suites, 4 Disabled & 80 Single & Twin Deluxe Rooms. We also offer 7 first class Wedding & Conference Rooms and unforgettable gourmet dining experience at our Platform 9 A-La-Carte Restaurant & Lounge Bar.

We offer Free On-site Parking, 24 Hour Room Service & Reception, Lift & Disabled Access. We are within walking distance to the ultra modern Riverlink Shopping Centre, Train station, Hospitals, Ipswich Court House & Ipswich City Council Offices.



Metro Hotel Packages

- ◆ School Formal Packages
- ◆ Christmas Party Packages
 - ◆ Birthday Parties
 - ◆ Engagements
- ◆ Anniversary & Special Occasion Dinners
 - ◆ Business Conferences
 - ◆ Wedding Receptions
- ◆ Ceremonies & Celebrations
 - ◆ Weddings



Facilities & Services

CONFERENCE ROOMS & SEATING CAPACITIES

Room Details	U-Shape	Classroom	Theatre Style	Dinner Dance	Dinner	Cocktail
Bundamba Boardroom	Boardroom Style 14					
Limestone Room	25	30	60	50	50	70
Amberley Room	35	45	84	60	60	80
Silkstone Room	36	80	100	70	90	130
Booval Room	-	100	160	100	120	160
Karalee Room	-	125	200	140	160	200
Grandchester Ballroom	-	200	350	160	200	400

Room Hire - Full Day & Half Day Rates - Monday - Friday

ROOM	Room Hire - Full Day	Room Hire - Half Day
Bundamba Boardroom	\$180.00	\$100.00
Limestone Room	\$250.00	\$130.00
Amberley Room	\$250.00	\$130.00
Silkstone Room	\$300.00	\$160.00
Booval Room	\$350.00	\$175.00
Karalee Room	\$350.00	\$175.00
Grandchester Ballroom	\$500.00	\$275.00

Room Hire - Evening Rates - Saturday & Sunday

ROOM	Room Hire
Bundamba Boardroom	\$200.00
Limestone Room	\$275.00
Amberley Room	\$275.00
Silkstone Room	\$350.00
Booval Room	\$400.00
Karalee Room	\$400.00
Grandchester Ballroom	\$550.00

Please note all Room Hire Includes use of an OHP, Screen, Whiteboard & Markers, Flipchart with Paper & Pens, Lectern, Purified Water & Mints



AV EQUIPMENT

EQUIPMENT	COST
Data Projector	\$110.00
Electronic Whiteboard	\$180.00
Microphone & Speakers	\$100.00
42" LCD TV, DVD-VCR Combo	\$120.00
Stage	POA
Internet Connection	\$26.50 Per Day
CD Player	\$50.00

EQUIPMENT	NO CHARGE
OHP	0.00
Screen	0.00
Whiteboard & Markers	0.00
Flipchart with Paper & Pens	0.00
Lectern	0.00
Dance Floor	0.00

Please note if you require any further AV Equipment, We can organise a quote on your behalf through our preferred suppliers.

Breakfast Packages

Continental Buffet @ \$16.50 per person

- ◆ Bakers Basket – Croissants, Danishes & Fruit Bread
- ◆ Ham, Cheese & Tomato Platter
- ◆ Selection of Cereals
- ◆ Seasonal Fresh Sliced Fruit Platter
Preserved Fruits
- ◆ Muesli, Greek Yoghurt & Fruit Salad
- ◆ Jams, Marmalade & Honey
- ◆ Selection of Fruit Juice
- ◆ Freshly Brewed Coffee & Tea

Hot Buffet Breakfast @\$25.00 per person

- ◆ Breakfast Sausages
- ◆ Bacon
- ◆ Scrambled Eggs
- ◆ Hash Brown
- ◆ Baked Beans
- ◆ Sautéed Mushrooms
- ◆ Grilled Tomatoes
- ◆ Bakers Basket – Assorted Danishes & Pastries
- ◆ Bread Table – Thick White & Brown Bread, Fruit Bread, Muffins & Croissants
- ◆ Jams, Marmalade & Honey
- ◆ Ham, Cheese & Tomato Platter
- ◆ Seasonal Fresh Sliced Fruit Platter
- ◆ Muesli, Greek Yoghurt & Fruit Salad
- ◆ Selection of Fruit Juice
- ◆ Freshly Brewed Coffee & Tea

Hot Plated Breakfast @ \$22.00 per person

Placed on Tables on Arrival

- ◆ Assorted Danishes & Croissants
- ◆ Platters of Fresh Sliced Fruit
- ◆ Fresh Fruit Juice
- ◆ Jams, Marmalade & Honey
- ◆ Freshly Brewed Coffee & Tea

Plus Hot Plated Breakfast

- ◆ Bacon
- ◆ Sausages
- ◆ Scrambled Eggs
- ◆ Hash Browns
- ◆ Grilled Tomato with Cheese & Herbs



Breakfast Packages

For the Breakfast options below there is a maximum of 30 Guests ONLY!!

Working Breakfast @ \$15.50 per person

- ◆ Baguettes with Bacon, Fried Eggs, Swiss Cheese & Tomato Sauce
- ◆ Selection of Fruit Juices
- ◆ Freshly Brewed Coffee & Tea

Pancake Stack @ \$13.50 per person

Please choose one of the following Pancake Stacks

- ◆ Blueberry Pancake stack with Crème Fresh & Strawberry
- ◆ Selection of Fruit Juices
- ◆ Freshly Brewed Coffee & Tea

OR

- ◆ Chocolate Chip Pancake Stack served with Ice-Cream & Dusted with Icing Sugar
- ◆ Selection of Fruit Juices
- ◆ Freshly Brewed Coffee & Tea

OR

- ◆ Apple & Cinnamon Pancakes served with Ice-Cream & Maple syrup
- ◆ Selection of Fruit Juices
- ◆ Freshly Brewed Coffee & Tea

Selection of Omelettes @ \$17.50 per person

Please choose one of the following Omelettes

- ◆ Ham, Cheese & Mushroom Omelette
- ◆ Smoked Salmon, Asparagus & Tomato Omelette
- ◆ Chicken, Swiss Cheese & Spinach Omelette
- ◆ Bacon, Tomato & Mushroom Omelette

Soft Breakfast Tacos @ \$15.50 per person

Please choose one of the following Breakfast Tacos

- ◆ Bacon, Cheese, Diced Tomato & Scrambled Eggs
- ◆ Smoked Ham, Diced Tomato & Scrambled Eggs
- ◆ Salmon, Asparagus, Tomato & Scrambled Eggs

Eggs Benedict Muffin @ \$15.50 per person

Please choose one of the following Muffins

- ◆ Smoked Ham, Avocado, Eggs Benedict & Hollandaise Sauce served on a toasted Muffin
- ◆ Salmon, Asparagus, Tomato, Eggs Benedict & Hollandaise Sauce served on a toasted Muffin
- ◆ Selection of Fruit Juices
- ◆ Freshly Brewed Coffee & Tea



Morning & Afternoon Teas

Coffee & Tea Options: Freshly Brewed Coffee & Assorted Teas

- ◆ On Arrival @ \$4.00 per person
- ◆ Continuous @ \$5.50 per person

Morning & Afternoon Teas

Served with freshly brewed Coffee and Assorted Teas

Select ONE item @ \$7.50 per person

Select TWO items @ \$8.00 per person

- ◆ Fruit & Buttermilk Scones with Whipped Cream & Strawberry Jam.
- ◆ Home-Made Cookies
- ◆ Seasonal Fresh Slice Fruit
- ◆ Bakers Basket – Selection of Assorted Muffins, Danishes & Pasties
- ◆ Assorted Cakes, Lamingtons & Slices
- ◆ Assorted Cheese, Dried Fruit & Crackers
- ◆ Selection of Mixed Sandwiches
- ◆ Petite Cakes – Assorted Banana & Caramel, Carrot & Triple Chocolate

Metro

- ◆ Selection of Chocolate Bars @ \$4.50 per person (2 per person)
- ◆ Arnott's Biscuits @ \$5.00 per packet

Supper

Served with freshly brewed Coffee and Assorted Teas

Select ONE item @ \$9.50 per person

Select TWO items @ \$10.00 per person

- ◆ Chef's Traditional Hot Savouries
- ◆ Selection of Mixed Sandwiches
- ◆ Seasonal Fresh sliced Fruit Platter
- ◆ Assorted Cheese, Dried Fruit & Crackers Platter

OPTIONAL EXTRA

Add Orange Juice to your break for \$2.00 per person per break



Delegate Package 1

\$46.50 Per Delegate Per Day
(Minimum of 20 Delegates)

Inclusive Of:

Room Hire
OHP & Screen
Whiteboard & Markers
Flipchart, Paper & Pens
Pads & Pens for Delegates
Purified Water & Mints

ON ARRIVAL

Freshly Brewed Coffee, Assorted Teas

MORNING TEA & AFTERNOON TEA

All Morning & Afternoon Teas are served with
Freshly Brewed Coffee & Assorted Teas

Select ONE item from the following for each break:

- ◆ Fruit & Buttermilk Scones with Whipped Cream & Strawberry Jam.
- ◆ Home-Made Cookies
- ◆ Seasonal Fresh Slice Fruit
- ◆ Bakers Basket – Selection of Assorted Muffins, Danishes & Pasties
- ◆ Assorted Cakes, Lamingtons & Slices
- ◆ Assorted Cheese, Dried Fruit & Crackers
- ◆ Selection of Mixed Sandwiches
- ◆ Petite Cakes – Assorted Banana & Caramel, Carrot & Triple Chocolate
- ◆ Selection of Chocolate Bars

LUNCH

Served with Two Salads, Freshly Baked Bread Rolls, Freshly Brewed
Coffee, Assorted Teas, Softdrinks & Iced Water

Select ONE item from the following for each break:

- ◆ Cold Meat Platter – Selection of Ham, Chicken, Pastrami & Roast Rib Fillet
- ◆ Home-made Savoury Pies – Chicken & Leek or Steak, Bacon & Cheese or Lamb, Rosemary & Sweet Potato
- ◆ Traditional Lasagne (choose Beef or Vegetable or Chicken)
- ◆ Make Your Own - Taco's or Burrito's – Served with Beef or Chicken, Lettuce, Tomato, Cucumber, Red Onion, Cheese & Tomato Salsa
- ◆ Baguettes & Wraps with assorted fillings

*****OPTIONAL EXTRA*****

Add Orange Juice to each break for \$2.00 per person



Delegate Package 2

\$42.50 Per Delegate Per Day
(Minimum of 60 Delegates)

Inclusive Of:

Room Hire
OHP & Screen
Whiteboard & Markers
Flipchart, Paper & Pens
Pads & Pens for Delegates
Purified Water & Mints

ON ARRIVAL

Freshly Brewed Coffee & Assorted Teas

MORNING TEA & AFTERNOON TEA

All Morning & Afternoon Teas are served with
Freshly Brewed Coffee & Assorted Teas

Select ONE item from the following for each break:

- ◆ Fruit & Buttermilk Scones with Whipped Cream & Strawberry Jam.
- ◆ Home-Made Cookies
- ◆ Seasonal Fresh Slice Fruit
- ◆ Bakers Basket – Selection of Assorted Muffins, Danishes & Pasties
- ◆ Assorted Cakes, Lamingtons & Slices
- ◆ Assorted Cheese, Dried Fruit & Crackers
- ◆ Selection of Mixed Sandwiches
- ◆ Petite Cakes – Assorted Banana & Caramel, Carrot & Triple Chocolate
- ◆ Selection of Chocolate Bars

LUNCH

Served with Freshly Baked Bread Rolls, Freshly Brewed Coffee,
Assorted Teas, Softdrinks & Iced Water

Select TWO items from the following for each lunch break:

Two Hot Dishes served with Steamed Rice & Tossed Salad. Choose from:

- ◆ Satay Chicken with Vegetables
- ◆ Lamb Vindaloo Curry – Served with Pappadums & Fruit Chutney
- ◆ Vegetable or Beef or Chicken Lasagne
- ◆ Beef & Black Bean with Vegetables
- ◆ Chicken Tandoori with Cucumber & Mint Yoghurt
- Or
- ◆ Baguettes & Wraps with assorted fillings & fresh sliced fruit (rice not included)

*****OPTIONAL EXTRA*****

Add Orange Juice to each break for \$2.00 per person



Lunches

All lunches are served with Freshly Brewed Coffee, Assorted Teas, & Softdrinks

LIGHT WORKING LUNCH \$17.00 pp

- ◆ Baguettes & Wraps with assorted fillings

LIGHT LUNCHES \$19.00 pp

Served with TWO salads and freshly baked bread rolls

(choice of one of the following)

- ◆ Cold Meat Platter – Selection of Ham, Chicken, Pastrami & Roast Rib Fillet
- ◆ Home-made Gourmet Quiche – Roast Pumpkin & Rocket or Mushroom & Ricotta or Ham, Cheese, Tomato & Shallots or Spinach & Feta – Choice of Two
 - ◆ Mini Gourmet Pizza's -

LIGHT BUFFET LUNCHES \$21.50 pp

Served with two salads & freshly baked bread rolls

(Minimum 10 guests – choice of one of the following)

- ◆ Home-made Savoury Pies – Chicken & Leek or Steak, Bacon & Cheese or Lamb, Rosemary & Sweet Potato
 - ◆ Traditional Lasagne (choose Beef or Vegetable or Chicken)
- ◆ Make Your Own - Taco's or Burrito's – Served with Beef or Chicken, Lettuce, Tomato, Cucumber, Red Onion, Cheese & Tomato Salsa

HOT FORK LUNCHES \$23.50 pp

Served with steamed rice, tossed salad & fresh bread rolls

(Minimum 15 guests – one dish, Minimum 30 guests – two dishes)

- ◆ Satay Chicken with Vegetables
- ◆ Lamb Vindaloo Curry – Served with Pappadums & Fruit Chutney
 - ◆ Thai Green Chicken Curry
 - ◆ Beef & Black Bean with Vegetables
- ◆ Chicken Tandoori with Cucumber & Mint Yoghurt

BARBEQUE LUNCHEON

@ \$24.50 pp

(Minimum 20 guests)

- ◆ Beef Rissoles
- ◆ Pork Sausages
- ◆ Onion Rings
- ◆ Potato Bake
- ◆ Corn on the Cob
- ◆ Caesar Salad or Tossed Salad
- ◆ Citrus Zested Coleslaw
- ◆ Breads & Condiments
- ◆ Seasonal Fresh Sliced Fruits

BUFFET LUNCHEON

@ \$26.50 pp

(Minimum 30 guests)

- ◆ Cold Meat Platter – Selection of Ham, Chicken, Pastrami & Roast Rib Fillet
- ◆ Beef & Black Bean with Vegetables
- ◆ Satay Chicken with Vegetables
- ◆ Steamed Rice
- ◆ Caesar Salad
- ◆ Roast Sweet Potato & Pine nut Salad with Lemon Vinaigrette
- ◆ Freshly Baked Bread Rolls
- ◆ Seasonal Fresh Sliced Fruits
- ◆ Assorted Cheeses, Dried Fruits & Crackers



COCKTAIL PACKAGES

COCKTAIL PACKAGES

Non Alcoholic Beverages & Savouries Packages

1hour:.....	\$17.00pp
2hour:.....	\$25.00pp
3hour:.....	\$32.00pp

Unlimited non-alcoholic drinks plus
Chef's Selection of traditional savouries

Drinks Included – Softdrink & a selection of Fruit Juices
Savouries Included – A selection of Spring Rolls, Samosas, Sausage Rolls, Shrimp Shamoi, Tempura Chicken Balls, Ricotta & Spinach Triangles & Mini Quiche

Non Alcoholic Beverages

1hour:.....	\$7.00pp
2hour:.....	\$10.50pp
3hour:.....	\$12.00pp

Unlimited Non-Alcoholic drinks

Drinks Included – Softdrink & a selection of Fruit Juices

Traditional Savouries Package

1hour:.....	\$12.00pp
2hour:.....	\$18.00pp
3hour:.....	\$24.00pp

Chef's Selection of Traditional Savouries

Savouries Included – A selection of Spring Rolls, Samosas, Sausage Rolls, Shrimp Shamoi, Tempura Chicken Balls, Ricotta & Spinach Triangles & Mini Quiche

Bar Tab

Metro Hotel Ipswich finds that the best option for the majority of there events is the BAR TAB. We can do a Bar Tab to the value that is best suited within your budget.



PLATTERS

Each Platter is enough for approximately 10 Guests

Wedge Platter @ \$40.00 per platter – Serves Apprx 10

Potato Wedges with Sweet Chilli Sauce & Sour Cream

Noodle Boxes Platter @ \$55.00 – 20 Boxes Or 40 Boxes @ \$85.00

Chicken or Prawns, Hokkein Noodles & Vegetables

Seafood Platter @ \$70.00 per platter – Approx 40 Peices

Salt & Pepper Calamari, Seafood Puffs, Crumbed Whiting Fillets, Thai Fish Cakes, Seafood Wontons served with Tartare Sauce & Lemon Mayonnaise

Australian Platter @ \$50.00 per platter – Approx 50 Pieces

Selection of Premium Sausage Roll & Assorted Meat Pies

Sushi Platter @ \$60.00 per platter – Approx 35 Pieces

Selection of Tuna, Chicken, Salmon, Vegetable, Roast Beef, Tofu & Ham Nori Rolls served with Soy Sauce, Thai Lime Sauce, Sweet Chilli Sauce & Wasabi Mayonnaise

Australian Cheese Platter @ \$45.00 per platter – Serves Approx 15

A Selection of Brie, Blue Vein, and Cheddar served with Water Crackers, Australian Nuts and Dried Fruits

Kids Platter @ \$32.00 per platter – Serves Approx 10

Chicken Nuggets, Meat Balls, Fish Bites, Chicken Balls, Cheerio's & Beer Battered Fries

Asian Platter @ \$50.00 per platter – Approx 60 Pieces

Money Bags, Spring Rolls, Samosas, Chicken & Beef Dims Sims & Prawn Crackers Served with Sweet Chilli & Soy Sauce

Pastry Platter @ \$50.00 per platter – Approx 50 Pieces

A selection of Savoury Triangles & Mini Quiches

Kebab Platter @ \$60.00 per Platter – Approx 30 Pieces

Selection of Chicken, Beef or Lamb Kebabs

Fresh Fruit Platter @ \$35.00 per platter – Serves Approx 10

Selection of Seasonal Fresh Fruit

Baguettes & Wraps Basket @ \$45.00 per platter – Serves Approx 20

Selection of Baguettes & Wraps with Assorted fillings

Antipasto Platter @ \$75.00 per platter – Serves Approx 20

Sundried Tomatoes, Kalamata Olives, Pickled Onions, Artichokes, Chargrilled Eggplant & Zucchini, Home-Made Dips, Smoked Salmon, Fetta Served with Turkish Bread, Croutons & Water Crackers

Gourmet Platter @ \$75.00 per platter – Serves Approx 15

Crème Cheese, Salmon & Chives Crudités
Roast Beef & Horseradish Crudités
Parma Ham, Truss Tomatoes & Pesto Oil Crudités
Sundried Tomato, Kalamata Olives with Pesto Crudités



COCKTAIL BUFFET

Cocktail Buffet @ \$35.00 per person
Minimum of 25 Guests

COLD

Chef's selection of Cold Meat – Ham, Chicken, Pastrami & Roast Rib Fillet
Caesar Salad
Sweet Potato & Pine Nut Salad
Freshly Baked Bread Rolls

HOT

BBQ Style - Sausages & Onion - Bread & Sauce provided
Selection of Marinated Chicken Kebabs
Lamb Curry served with Jasmine Rice & Pappadums
Noodle Boxes – Chicken, Hokkein Noodles & Vegetables

DESSERT

Individual Cheesecake
Chocolate Mud Cake
Selections of Seasonal Fruit Platter
Australian Cheese Platter – Assorted Cheeses, Dried Fruits & Crackers

Dessert served with freshly brewed Coffee & Tea

All items are served on a Buffet with Side Plates, Napkins & Cutlery



LUNCHEON MENU

Minimum 15 guests

2-Course	\$38.00pp
2-Course & Savouries	\$42.50pp
3-Course	\$48.50pp
3-Course & Savouries	\$52.50pp

Please choose two items from each relevant course,
which will be served alternate drop to your guests.

ENTRÉE

Butternut Pumpkin Soup

Fresh from the pot

Prawn Cocktail

Served with Seafood Sauce

Bruschetta Tart

Served on a bed of Garden Green topped with Basil Oil & Red Pepper Coulis

Smoked Salmon

Served with an Avocado Salsa finished with Lemon Vinaigrette

Chicken Tandoori Tenderloins

Served on a bed of Jasmine Rice topped with Cucumber & Yoghurt Mint Sauce

MAIN

Chicken Breast

With Wild Mushroom Risotto topped with a Balsamic Glaze

Lamb Rump

Marinated in rosemary with a fresh mint infused jus

Mini Lamb Roast

Served with Rosemary Polenta Cake

Grilled Barramundi

With a Citrus Salad & Orange & Saffron Dressing

Char Grilled Rib Fillet

With minted Pea Mash, Roasted Honey Glazed dutch carrots with a Red Wine Reduction

Pork Striploin

Served with a Roasted Root Vegetable tower with Red Wine Jus

DESSERT

Petite Pavlova

With Chantilly Cream and Fresh Fruits

Individual Hazelnut Mousse Tower

Topped with Chocolate Ganich & Coffee Essence

Pineapple Fritter Stack

Served with Vanilla Ice Cream & Caramel Sauce

Mixed Cheesecake

Served with Chantilly Cream & Wild berry Coulis

Profiteroles

Served with Dark Chocolate Sauce, Finished with White Chocolate Swirl

Apple & Rubarb Crumble

Served with Cinnamon Anglaise & Vanilla Ice Cream

Dark Chocolate Tart

Served with Chantilly Cream, Raspberries & Raspberry Coulis

Freshly Brewed Coffee and Tea



DINNER MENU

Minimum 15 guests

2-Course	\$42.00pp
2-Course & Savouries	\$45.00pp
3-Course	\$52.00pp
3-Course & Savouries	\$55.00pp

Please choose two items from each relevant course, which will be served alternate drop to your guests.

ENTRÉE

Smoked Salmon and Prawns

Served with a Tomato and Avocado Salsa

Potato and Leek Soup

Fresh from the pot

Antipasto Tarts

With Olives, Egg Plant, finely chopped Capsicum and Sundried Tomatoes, served with Red Pepper Coulis

Harissa Chicken Tenderloins

Tenderloins marinated in Harissa Spices, served with Jasmine Rice topped with Harissa salsa

Wild Mushroom and Ricotta Cannelloni

Braised in Garlic Cream Sauce served on Tomato Ragout

MAIN

Chicken Breast wrapped in Prosciutto

Topped with a Smokey Bacon and Eschalot Cream

Snapper Fillet

Served with a Cherry Tomato and Tarragon Compote

Rib Fillet Steak

Served with Mushroom and Green Peppercorn Jus

Lemon Pepper and Wattle Kangaroo Medallions

Served with a Red Wine Jus

Lamb Rump

Marinated in Thyme and Garlic, topped with a Thyme Jus

Pork Striploin

Served with an Apple and Red Wine Reduction

Please Choose From One of the Following Options to be Served with your Meal:

Potato & Vegetables

Vegetable Risotto

Mediterranean Cous Cous

DESSERT

Pavlova Nests Filled with Chantilly Cream

Topped with mixed berries and coulis

Citrus Tart

Served with lemon sorbet topped with citrus sugar syrup

Dark Chocolate Tart

Served with Chantilly Cream and Raspberry Coulis

Orange Cointreau and Almond Pudding

Laced with Chantilly Cream and Citrus Sauce

Caramel Cheese Cake

Served with Warm Chocolate Sauce

Profiteroles

Served with Dark Chocolate Sauce and Topped with a White Chocolate Swirl

Freshly Brewed Coffee and Tea



BBQ Menus

Minimum 20 guests for both BBQ Menus

Menu One @ \$35.00 per person

Tender Rib Fillet
Pork & Beef Sausages
Onion Rings
Potato Bake
Corn on the Cob

Your Choice of Two Salads:

Spinach, Pecan & Red Onion Salad
Tossed Salad
Coleslaw
Greek Salad
Potato, Egg & Dill Salad
Caesar Salad
Mediterranean Pasta Salad

Selection of Breads & Condiments

Dessert:

Pavlova – served with Chantilly Cream & Exotic Fruit
Freshly Brewed Coffee & Assorted Teas

Menu Two @ \$47.00 per person

Tender Rib Fillet
Pork and Beef Sausages
Chicken Rissoles or Beef Rissoles
Marinated Prawns or Marinated Chicken Fillets or Smokey BBQ Chicken
Skewers
Onion Rings
Potato Bake
Corn on the Cob

Your Choice of Three Salads:

Tossed Salad
Spinach & Pecan Salad
Coleslaw
Caesar Salad
Greek Salad
Potato, Egg & Dill Salad
Mediterranean Pasta Salad

Selection of Breads and Condiments

Anti-Pasto Selection – Kalamata Olives, Sun dried Tomatoes, Marinated
Artichokes, Char-Grilled Egg Plants & Zucchini & Stuffed Bell Peppers

Desserts:

Warm Apple Pie served with Cinnamon Custard
Assorted Cheeses with Water Crackers
Freshly Brewed Coffee & Assorted Teas

Add an Extra Salad - \$25.00 Each



Buffet Menu One

Minimum 50 guests

\$48.50 per person

Cold

Cold Meat Platter – Selection of Ham, Chicken,
Pastrami & Roast Rib Fillet
Potato, Egg & Dill Salad
Mediterranean Pasta Salad
Spinach, Pecan & Apple Salad
Roast Sweet Potato & Pine nut Salad

Condiments and Assorted Dinner Rolls

Hot

Honey Baked Ham – Carved by one of our Chef's
Thai Green Chicken Curry
Beef & Black Bean with Vegetables
Steamed Rice
Traditional Lasagne (choose Beef or Vegetable or Chicken)
Roasted Root Vegetables – Carrots, Pumpkin, Sweet Potato &
Potato
Seasonal Steamed Vegetables

Desserts

Pavlova served with Chantilly Cream & Exotic Fruits

Assorted Individual Baked Cheesecakes

Assorted Cheeses, Dried Fruits & Crackers

Freshly Brewed Coffee & Tea



Buffet Menu Two

Minimum 50 guests

\$58.50 per person

Cold

Cold Meat Platter – Selection of Ham, Chicken,
Pastrami & Roast Rib Fillet

Seafood Salad

Anti-Pasto Selection – Kalamata Olives, Sun dried Tomatoes,
Marinated Artichokes, Char-Grilled Egg Plants & Zucchini & Stuffed
Bell Peppers

Spinach, Walnut & Apple Salad

Potato, Egg & Dill Salad

Mediterranean Pasta Salad

Citrus Zested Coleslaw

Sweet Potato & Pine Nut Salad

Condiments and Assorted Dinner Rolls

Hot

Whole Oven Baked Barramundi marinated in Chamulla Spices

Roast Sirloin – Carved by one of our Chef's

Thai Green Chicken Curry

Lamb Vindaloo Curry – Served with Pappadums & Fruit Chutney

Steamed Rice

Roasted Root Vegetables – Carrots, Pumpkin, Sweet Potato &
Potato

Cauliflower & Broccoli Al Gratin

Desserts

Pavlova with Chantilly Cream & Exotic Fruits

Assorted Individual Baked Cheesecakes

Assorted Cheeses, Dried Fruits & Crackers

Warm Apple Pie served with Cinnamon Custard

Fresh sliced seasonal fruit platter

Freshly Brewed Coffee & Tea

Add Prawns & Oysters for an extra \$10.00 per person



BEVERAGE LIST

LOCAL BEERS	BEERS – BOTTLED
XXXX Gold	\$5.70
Carlton Mid	\$5.80
Carlton Draught	\$7.00
XXXX Bitter	\$6.00
Tooheys New	\$6.00
Tooheys Old	\$6.00
Victoria Bitter	\$6.00

PREMIUM BEERS	BEERS – BOTTLED
Hahn Premium Light	\$5.50
Pure Blonde	\$6.50
Tooheys Extra Dry	\$6.50
Cascade Premium	\$7.00
James Boags Premium	\$7.00
Crown Lager	\$7.00

IMPORTED BEERS	BEERS – BOTTLED
Heineken Lager	\$8.00
Stella Artois	\$8.00
Becks	\$8.00
Corona	\$8.00
Asahi Super Dry	\$8.00

Prices and selection of beverages are subject to change



BEVERAGE LIST

WHITE WINE	GLASS	BOTTLE
Brown Brothers Crouchen Riesling 2008	\$6.50	\$31.50
Mud House Sauvignon Blanc 2009	\$9.00	\$42.00
Kingston Estate Sauvignon Blanc 2009	\$6.50	\$29.50
Howling Wolves Semillon Sauvignon Blanc 2009	\$8.00	\$38.50
Peter Lehmann Semillon 2006	\$7.00	\$38.00
Hardys Chardonnay (House Wine)	\$6.00	\$25.00
Kingston Estate Pinot Gris 2009		\$29.50

RED WINE	GLASS	BOTTLE
Jim Barry Cabernet Sauvignon Shiraz 2006	\$7.00	\$36.00
Wirra Wirra Cabernet Sauvignon Shiraz Merlot 2007	\$9.00	\$42.00
Hardy's Cabernet Merlot (House Wine)	\$6.00	\$25.00
Howling Wolves Shiraz 2007	\$8.00	\$42.50
Kingston Estate Shiraz 2008		\$29.50
Kingston Estate Merlot 2008		\$29.50
Howling Wolves Cabernet Sauvignon 2008		\$32.00

SPARKLING / CHAMPAGNE	GLASS	BOTTLE
Hardy's Brut Reserve (House Sparkling)	\$6.00	\$25.00
Yarra Burn Brut Cuvee		\$32.50
Howling Wolves Sparkling White Shiraz 2007		\$35.00

SPIRITS	CAN
VODKA - SMIRNOFF	\$8.00
RUM - BUNDABERG	\$8.00
BOURBON - JIM BEAM	\$8.00
SCOTCH - JOHNNY WALKER	\$8.00
BREEZER - BACARDI	\$7.50
CRUISER - VODKA	\$7.50
WESTCOAST - COOLER	\$6.50

Please note that Vodka Cruisers, Bacardi Breezes and West Coast Coolers are not held in stock at the hotel. Please advise the conference manager if you require these drinks at your event

