

A group of four business professionals (three women and one man) are seated around a small wooden table in a bright, modern office or cafe setting. They are engaged in a collaborative meeting. One man is using a laptop, while the others are looking at it or holding tablets. The atmosphere is professional and friendly.

Conference & Events 2019

Holiday Inn[®]
AN IHG[®] HOTEL



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Welcome

With its warm smiles and welcoming vibe, you'll rediscover the joy of entertaining at Holiday Inn Melbourne on Flinders.

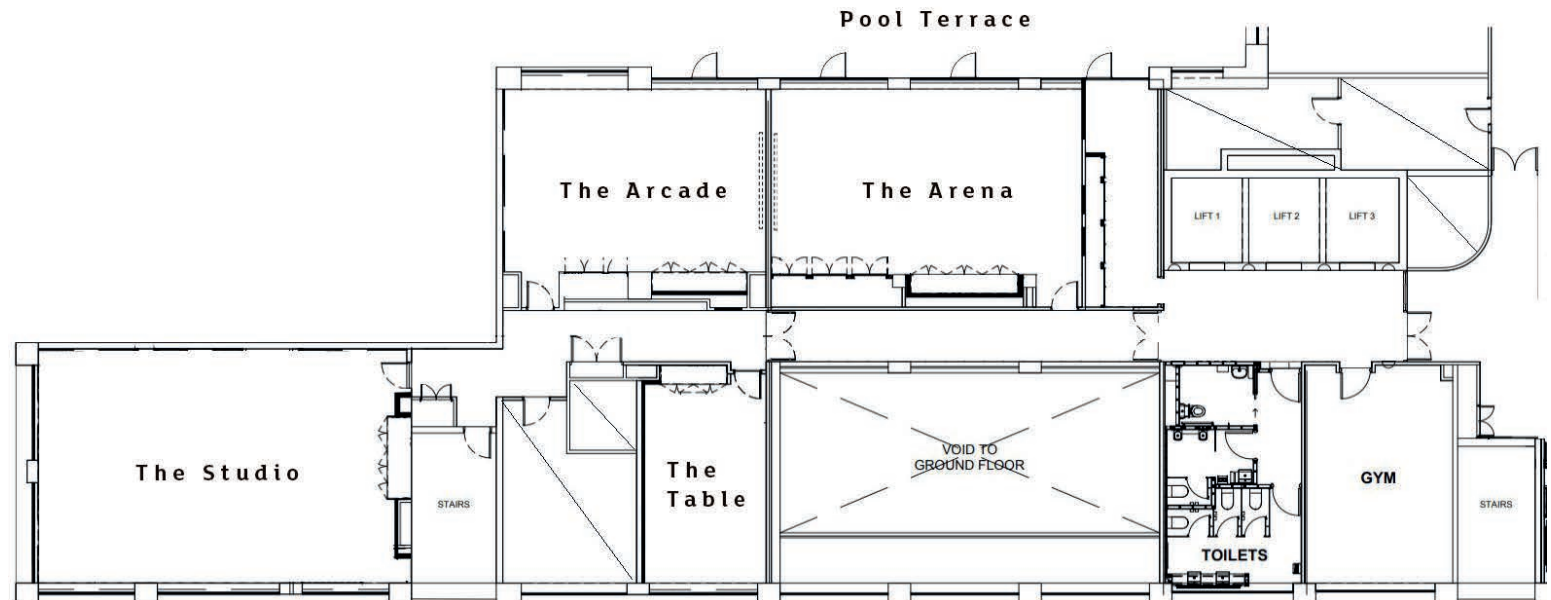
It's the perfect base for your next event – in the heart of Melbourne's CBD. The event spaces have been designed to reflect the best of Melbourne - arts, sports, fashion and food. Flooded with natural light, floor to ceiling windows reveal leafy city or pool views. As you'd expect, each room has been decked out with the latest tech from Audio Visual Dynamics and free WiFi. Super fresh meals and snacks reflect Melbourne's foodie culture.

Book with us and join **IHG® Rewards Club**.



Capacities & Floorplans

	Room Dimensions	Total Square Meters	Theatre	Classroom	Boardroom	Cocktail	Banquet	Cabaret	Tub Seating	U-Shape
The Studio	6.8m x 10.8m x 2.2m	73	72	54	27	100	50	48	32	30
The Arcade	5.7m x 8.1m x 2.4m	46	36	21	15	40	30	24	15	18
The Arena	5.6m x 9.5m x 2.2m	53	64	27	21	70	40	32	24	24
The Table	3.7m x 6.1m x 2.7m	22			14					
Pool Terrace						100				



Menus



Day Delegate Packages

Let us take care of all your cravings with a full day catering package, inclusive of arrival tea and coffee, morning break, lunch and afternoon break. See the following for samples of our current daily menus.

Full day catering package pricing may differ to individual meal period pricing. Please contact our friendly team today for a proposal at meetings.melsf@ihg.com or +61 3 9612 5759.



Daily Menus

\$75 per person, per day

All morning and afternoon breaks are served with a bowl of fresh fruit, freshly brewed coffee and a selection of teas.

Monday

Morning break

Ham and cheese crossiant

Lunch

- Assorted sandwich & wraps
- Thai chicken curry (gf)
- Coconut and lime rice (gf, veg)
- Fish of the day marinated in ginger, soy and chilli (gf)
- Stir fried Asian vegetables (veg)
- Fruit salad (gf, v, veg, lf)
- Chef's daily salad
- Chef's selection dessert

Afternoon break

Red velvet cake

Tuesday

Morning break

Baked egg bite and relish (veg)

Lunch

- Assorted sandwich & wraps
- Roast lamb served with rosemary jus (gf, alc)
- Pasta with tomato, chilli and garlic (veg)
- Roasted vegetables (gf, veg)
- Grilled market fish in citrus beurre blanc (alc)
- Fruit salad (gf, v, veg, lf)
- Chef's daily salad
- Chef's selection dessert

Afternoon break

Lemon meringue tart

Wednesday

Morning break

Bircher museli cups (veg)

Lunch

- Assorted sandwich & wraps
- Grilled beef served with red wine jus
- Duck fat roasted chat potatoes (gf)
- Pasta tossed with ricotta and roasted eggplant (veg)
- Fish of the day with tomato salsa (gf)
- Fruit salad (gf, v, veg, lf)
- Chef's daily salad
- Chef's selection dessert

Afternoon break

Vegetarian arancini with lime aioli (veg)

Thursday

Morning break

Chocolate brownie (veg)

Lunch

- Assorted sandwich & wraps
- Chicken cacciatore (gf)
- Roasted sweet potato with rosemary (gf, veg)
- Mushroom risotto (veg, gf)
- Cajun spiced fish with lemon (gf)
- Fruit salad (gf, v, veg, lf)
- Chef's daily salad
- Chef's selection dessert

Afternoon break

Mac and cheese croquette (veg)

Friday

Morning break

Chia and goji berries smoothie cups (veg)

Lunch

- Assorted sandwich & wraps
- Beef sliders
- Potato wedges (veg)
- Pasta with pesto cream (veg)
- Fish and chips (lf)
- Fruit salad (gf, v, veg, lf)
- Chef's daily salad
- Chef's selection dessert

Afternoon break

Mini assorted pies

Morning / afternoon tea break only - from \$10.50 per person
Daily lunch only \$35 per person

(v) vegan (veg) vegetarian (gf) gluten free (lf) lactose free (alc) contains alcohol

Breakfast and breaks menu



Breakfast Menus

Full buffet breakfast \$35

Minimum 25 people

Hot dishes

- Free range scrambled eggs with chives (gf)
- Free range fried eggs (gf)
- Grilled chicken and cracked pepper sausages
- Baked beans (v, veg, gf, lf)
- Grilled tomatoes (v, veg, gf, lf)
- Crispy bacon (gf, lf)
- Hash browns (veg)
- Sautéed mushroom with spinach (veg, gf)
- Waffles (veg)
- Pancakes (veg)

Cold Items

- Selection of fresh baked pastries (veg)
- Selection of cereals and muesli (veg, lf)
- Fresh fruit salad (v, veg, gf, lf)
- Assorted flavoured yoghurts (veg, gf)
- Variety of breads (veg)
- Assorted condiments and spreads including jam, marmalade, honey and butter (veg)
- Orange and apple juice
- Coffee/Tea - English breakfast, Earl grey, peppermint, green tea, hot chocolate and black filter coffee
- Milk - Full cream, skinny, soy and almond (veg, gf)

(v) vegan (veg) vegetarian (gf) gluten free
(lf) lactose free (alc) contains alcohol

Continental buffet breakfast \$28

Minimum 25 people

- Selection of fresh baked pastries (veg)
- Selection of cereals and muesli (veg, lf)
- Fresh fruit salad (v, veg, gf, lf)
- Assorted flavoured yoghurts (veg, gf)
- Variety of breads (veg)
- Assorted condiments and spreads including jam, marmalade, honey and butter (veg)
- Orange and apple juice
- Coffee/Tea - English breakfast, Darl grey, peppermint, green tea, hot chocolate and black filter coffee
- Milk - Full cream, skinny, soy and almond (veg, gf)

Can be set as a buffet or on platters to the table

Plated breakfast menu \$21

Choose any two items, served alternate drop

- Free range soft poached eggs served on grilled sour dough with crispy bacon, hollandaise sauce, crushed avocado and fresh rocket leaves
- Spanish omelette with bell pepper, spanish onion, potato, coriander and cheese topped with onion and fire roasted capsicum salsa and a fresh garden salad (gf)
- Scrambled egg on toasted sour dough with smoked salmon and grilled tomatoes
- Big breakfast poached egg or fried egg served with bacon, grilled tomato, sausage, sautéed mushroom and hash browns
- Smoothie bowl with banana, greek yoghurt, fresh berries, chia seeds, goji berries and almonds (veg)

All plated breakfasts include a basket of freshly baked pastries and crossaints, with jugs of orange juice served at the table



Break Menu

\$10.50 per person per break

Includes freshly brewed coffee and a selection of teas

Please choose from one of the following options:

- Savoury muffins (veg)
- Bircher muesli cups (veg)
- Individual fruit salad (v, veg, gf, lf)
- Scones with cream and jam
- Spinach and fetta frittata (veg, gf)

Upgrade your break

\$5 per person

Choose an upgraded menu option for your guests to indulge in

- Minted pea and cheese arancini (veg)
- Assorted mini pies
- Cheese board (selection of 2 cheeses with condiments and crackers) (veg)
- Goat's cheese and tomato tart with truffle oil (veg,gf)

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Lunch and dinner menus



Plated menu

2 course \$55 per person

3 course \$65 per person

Price includes alternate serve, choice of two per course. All plated menus include freshly baked bread rolls and tea and coffee

Entrée

- **Classic Caesar salad**
With grilled prawns baby cos lettuce, shaved parmesan, crispy bacon, anchovies, croutons and Caesar dressing
- **Slow cooked roma tomato and basil soup**
Served with Bread roll and butter (veg)
- **Grain fed pork belly**
Twice cooked grain fed Goulburn Valley pork belly, white bean cassoulet, chorizo and chilli jam (veg)
- **Crispy calamari**
Salt and pepper calamari, orange and fennel salad, with a cherry tomato dressing

Mains

- **Portuguese marinated chicken kiev**
Free range chicken breast, chorizo, capsicum new season potato and romesco sauce
- **Beef cheek**
Mash potato, sautéed green pea's truffle oil and red wine jus (gf)
- **Pan fried barramundi**
Spring onion, coriander and crushed potato served with corn salsa (gf)
- **Pasta norma**
Grilled eggplant, fresh basil, Roma tomatoes and ricotta cheese (veg)

Dessert

- **Espresso crème brûlée**
Served with biscotti and berry compote (veg)
- **Chocolate ganache cake**
Served with vanilla crème Anglaise and raspberry coulis (gf, veg)
- **Lemon meringue tart**
Served with macerated strawberries and pineapple and mint soup

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(alc) contains alcohol



Buffet menu

BBQ Poolside

\$75 per person

Minimum 20 people

Breads and Salads

- Bakers basket with assorted dips and butter (veg)
- Make your own Caesar salad
- Caprese salad - vine tomatoes, basil, bocconcini, and aged balsamic (veg, gf)
- Garden salad with cherry tomatoes, fennel and orange topped with sherry vinegar dressing (v, veg, gf, lf)

Hot dishes

- Marinated sirloin steak served with thyme and pink peppercorn jus (gf, alc)
- Pork, cracked pepper and fennel sausages with caramelised onion (lf)
- Kaffir lime and lemongrass marinated chicken skewers served with peanut sauce
- Rosemary and garlic marinated lamb ribs and mint sauce (gf, lf)
- Grilled salmon fillet, coriander and wasabi soya dressing (gf)

Sides

- Thyme and garlic roasted field mushrooms (veg, gf)
- Steamed seasonal vegetables with herb butter (veg, gf)
- Minted chat potatoes (veg, gf)
- Steamed basmati rice (v, veg, gf)

Desserts

- Mini pavlovas with cream and berries (v)
- Fresh fruit salad (v, veg, gf, lf)
- Assorted mini tarts, cakes and macaroons (veg)

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Buffet menu

\$65 per person

Minimum 20 people

Breads and Salads

- Assorted breads with homemade dips (veg)
- Make your own caesar salad
- Caprese Salad - vine tomatoes, basil, bocconcini and aged balsamic (veg, gf)
- Garden salad with condiments (veg, gf, lf)

Hot dishes

- Marinated beef steak, thyme and red wine jus (gf, alc)
- Slow cooked lamb ribs (gf, lf)
- Steamed seasonal vegetables with herb butter (veg, gf)
- Grilled salmon fillet with mirin and yuzu (gf, alc)

Sides

- Baby new season potatoes roasted with garlic and thyme (veg, gf)
- Steamed basmati rice (veg, gf)

Desserts

- Victorian cheese platter, lavosh, dry and fresh fruits and fruit paste (veg)
- Fresh fruit salad (v, v, gf, lf)
- Assorted sweet canapé and macaroons



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Buffet menu

Seafood buffet upgrade \$20 per person

Includes

- Freshly shucked oysters (gf, lf)
- Green lip mussels (gf, lf)
- Seafood salad (gf, lf)
- Smoked cod and potato croquette

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A Taste of Melbourne



To showcase the best of Melbourne, our function spaces each represent four hallmarks that our city is known for; Art, Shopping, Sport and Food.

Prominent Melbourne photographer Mark Lobo has created bright, quirky art for each of our rooms to reflect these themes and enhance the feeling of collaboration and creativity.

Why not treat your delegates to a delicious treat that brings these iconic Melbourne themes directly to their plates?

Day delegate package themed break upgrade options:

The Arena Footy Catering

Just like being in a private box at the MCG watching your favourite team win while you enjoy your mini gourmet pies and sausage rolls.

\$4 per person when added to a day delegate package.



The Arcade Mini Macarons

'Its fashion darrling!' Indulge with some gorgeous delicate macarons, just like those found in the shopping arcades of Melbourne.

\$4 per person when added to a day delegate package.

The Studio Painter's Donut Wall

Add a splash of colour and a dash of sugar, with this bright and irresistible option.



\$5 per person when added to a day delegate package.

The Table Grazing by the Metre

Luxe up your event with a sumptuous grazing platter with all the trimmings.

\$20 per person when added to a day delegate package.



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Cocktail events



Canapé menu

1 hour package \$25

Select 2 hot and 3 cold / sweet options

1.5 hour package \$30

Select 3 hot and 3 cold / sweet options

2 hour package \$38

Select 4 hot and 4 cold / sweet options

\$4.50 per additional canapé per person

Cold canapés

- Beetroot blinis with garlic mushroom and chives (veg)
- Crostini with smoked salmon, dill and cream cheese
- Assorted Sushi served with Japanese pickled ginger, soy and wasabi (gf, lf)
- Confit tomato and goats cheese tart (veg)
- Watermelon with buffalo mozzarella and balsamic glaze
- Cherry tomato, basil and bocconcini skewers (veg, gf)
- Prawn cocktail slider

Hot canapés

- Salt and pepper calamari served with chipotle mayo
- Chorizo and pork sausage skewers served with mint yoghurt
- Satay chicken served with peanut sauce
- Croquette of smoked cod served with tomato relish
- Petit beef and red wine pie (alc)
- Green peas and mint arancini served with roasted garlic dip (veg)
- Fetta and basil pesto mini quiches (veg)

Sweet canapés

- Assortment of mini éclairs (veg)
- Banoffee tart (veg)
- White chocolate cheesecake (veg)
- Petit tiramisu slice (veg)
- Assorted macaroons (veg, gf)
- Lemon meringue tart (veg)

Substantial canapés

\$9 per piece

- Beef sliders with tomato, lettuce, chipotle mayo and fries
- Battered flathead served with fries and tartare sauce
- Chicken noodle box with vegetables tossed with ginger soy sauce (lf)
- Southern fried chicken served with spicy mayo and smoked paprika chips (lf)



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Beverage Packages



Standard drinks package

30 minute package \$18.00 per person

1 hour package \$21.00 per person

2 hour package \$27.00 per person

3 hour package \$34.00 per person

4 hour package \$40.00 per person

Additional 30 minutes \$5.50 per person

Includes

- Hollick 'The Bard' Chardonnay
- Rothbury Sparkling Curvee
- Rothbury Shiraz Cabernet
- Rothbury Semillon Sauvignon Blanc
- Crown Lager
- Victorian Bitter
- Cascade Light
- Soft drinks
- Juice
- Mineral water

Deluxe drinks package

30 minute package \$21.00 per person

1 hour package \$24.00 per person

2 hour package \$30.00 per person

3 hour package \$37.00 per person

4 hour package \$43.00 per person

Additional 30 minutes \$6.50 per person

Includes

- St Hallett faith shiraz
- Schild Estate Barossa Valley Riesling
- 821 Sauvignon Blanc
- Charles Pelletier Blanc de Blanc NV
- Crown Lager
- Peroni Nastro Azzuro
- Cascade Light
- Soft drinks
- Juice
- Mineral water

Stay the night



With its warm smiles and welcoming vibe, you'll rediscover the joy of travel at Holiday Inn Melbourne on Flinders.

It's the perfect Melbourne base - on the corner of Flinders Lane and Spencer Street, close to shops, restaurants, corporates and in the free tram zone.

Behind the leafy urban façade, the hotel rooms have recently been renovated with a serious injection of style. Rooms have been designed with the traveller in mind. Stretch out on the comfortable pillowtop bed, watch the big smart TVs with HDMI connectivity and make the most of our awesome showers and free WIFI. Floor to ceiling windows reveal leafy urban, cityscape or pool views and flood the guest rooms with natural light - with blackout blinds for sleep-ins.

IHG® Business Rewards

Get even more from booking with us.

When you make bookings on behalf of others, we're here to reward you. With IHG® Business Rewards, you can earn points every time you book accommodation, meetings, or an event at Holiday Inn Melbourne on Flinders and at over 5,300 participating IHG® hotels worldwide. From board meetings and conferences to birthday parties and social events, we understand the work that goes into planning and we think all your bookings are important, so we reward you no matter the size.

Ask how to join and start earning points today.





For bookings or further details on our function packages, please contact:
T: +61 3 9612 5759 | E: meetings.melsf@ihg.com

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Alternative Menus



\$75 per person, per day

All morning and afternoon breaks are served with a bowl of fresh fruit, freshly brewed coffee and a selection of teas.

Monday

Morning break

Chia and goji berry smoothie cup

Lunch

- Assorted sandwich & wraps
- Chilli chicken with garlic and coriander
- Vegetarian fried rice
- Fish with teriyaki sauce
- Stir fried tofu with mirin and yuzu
- Assorted canapés
- Fruit salad (v, veg, gf, lf)
- Bread rolls (veg)
- Chef's daily salad

Afternoon break

Vanilla slice

Tuesday

Morning break

Chocolate raspberry lamington

Lunch

- Assorted sandwich & wraps
- Beef kofta served with tomato ragout
- Steamed vegetables (veg, gf)
- Pasta tossed with chilli, garlic and parsley (veg)
- Grilled market fish in caper and parsley
- Assorted canapés
- Fruit salad (v, veg, gf, lf)
- Bread rolls (veg)
- Chef's daily salad

Afternoon break

Minted pea arancini

Wednesday

Morning break

Potato rosti with smoked salmon and sour cream

Lunch

- Assorted sandwich & wraps
- BBQ lamb ribs
- Crushed baby potatoes with scallions
- Pasta tossed with tomato, chilli, garlic and basil (veg)
- Fish of the day with citrus salsa (gf)
- Assorted canapés
- Fruit salad (v, veg, gf, lf)
- Bread rolls (veg)
- Chef's daily salad

Afternoon break

Éclairs with assorted fillings

Thursday

Morning break

Mini doughnuts

Lunch

- Assorted sandwich & wraps
- Chicken cacciatore
- Ali olio pasta
- Roasted vegetables
- Fish peperonata sauce
- Assorted canapés
- Fruit salad (v, veg, gf, lf)
- Bread rolls (veg)
- Chef's daily salad

Afternoon break

Salted cod croquette

Friday

Morning break

Mixed danishes

Lunch

- Assorted sandwich & wraps
- Beef sliders
- Beer battered onion rings and sweet potato wedges (veg)
- Baked ravioli with a tomato and cream sauce (veg)
- Battered fish
- Assorted canapés
- Fruit salad (v, veg, gf, lf)
- Bread rolls (veg)
- Chef's daily salad

Afternoon break

Cherry tomato and brie tart

Morning / afternoon tea break only - from \$10.50 per person
Daily lunch only \$35 per person

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