



MEETINGS AND EVENTS

Everything you need for
the perfect event

WELCOME

Holiday Inn® Melbourne Airport is perfectly positioned just 400 meters from Melbourne Airport where convenience meets exceptional hospitality. Our hotel offers a welcoming space designed to make your small meetings and events not just successful but truly memorable.

Step into our bright pillarless meeting rooms flooded with natural light where flexible layouts from theater style to boardroom are tailored to your needs. Our four versatile rooms accommodate up to 80 guests or can be divided into more intimate spaces each equipped with complimentary essentials like data projectors and projector screens.

Enjoy the ease of onsite parking and a shuttle service ensuring your guests arrive and depart without a hitch. With a proud history of hospitality since 1969 we bring meticulous attention to detail and personalised service to every event so you can focus on creating moments that resonate.

More than just a venue Holiday Inn Melbourne Airport is your partner in blending business with pleasure delivering effortless events that leave a lasting impression.

Book with us and join **IHG® Business Rewards**

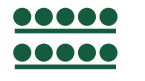




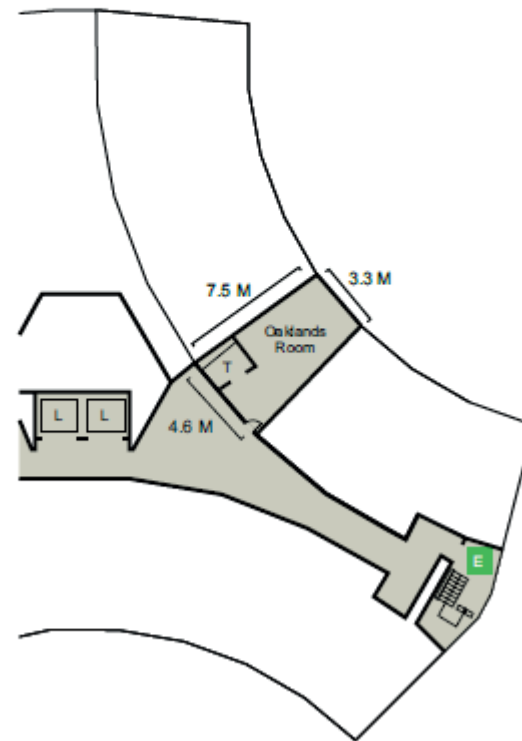
CONTENTS

- Hotel Information
- Meeting Room Dimensions
And Capacity Plans
- Floor Plans
- Day Delegate Packages
- Breakfast, Dinner and A Little More
- The Little Extras
- Contact

MEETING ROOM DIMENSIONS AND CAPACITY PLANS

STYLE		BOARDROOM	HOLLOW SQUARE	U-SHAPE	CLASSROOM	BANQUET	RECEPTION	THEATRE	CABARET
EVENT ROOM	ROOM SIZE								
TULLAMARINE	63m ²	20	20	20	24	40	80	50	28
SUNBURY	63m ²	20	20	20	24	40	80	50	28
MELROSE	63m ²	20	20	20	24	40	80	50	28
TULLAMARINE / SUNBURY	126m ²	40	35	35	40	80	160	100	35
CENTRE GRAND	189m ²	10	-	-	-	100	-	-	84
OAKLANDS	32m ²	8	-	-	-	-	-	-	-

FLOOR PLAN



DAY DELEGATE PACKAGES

INCLUSIVE OF ARRIVAL TEA AND COFFEE STATION
MORNING BREAK, LUNCH AND AFTERNOON TEA

DAY DELEGATE PACKAGE: Minimum of 10 delegates

HALF DELEGATE PACKAGE: Start or finish with lunch

ENJOY A DAY (OR HALF) FILLED WITH DELIGHTS:

Kick-starter: Tea, Coffee, Juice, and Fresh Fruit

Morning mingle: Coffee, Tea, Fruit Juice, and two Morning Treats (can be either Savory Bites or Sweet Delights)

Midday meal: Your choice of either an Energizing Buffet or Working Lunch: Complete with Refreshing Drinks

Afternoon pick-me-up: Coffee, Tea, and two Afternoon Snacks (can be either Savory Bites or Sweet Delights)

PLUS OUR MEETINGS INCLUDE COMPLIMENTARY:

Audiovisual : Projector/screen, whiteboard and flip chart (additional AV can be included, just ask our friendly team for the latest price list)

Table Setup: Premium filtered Purezza still and sparkling water, notepads, and pens (upon request)

All-Day Room hire (Minimum Numbers Apply)

Extra Perk: On-site parking



MIDDAY MEAL OPTIONS

BEGIN WITH SOUP, TWO ITEMS FROM THE HOT BUFFET, TWO SIDES
AND ONE SALAD. FINISH OFF WITH TWO DESSERTS

CHEF'S SELECTION OF SOUP

- Heirloom Tomato and Fresh Basil (gf, v)
- Pumpkin Fusion with Ginger and Coriander(gf, v)
- Creamy Potato and Leek (gf)

YOUR CHOICE OF ANY TWO HOT BUFFET ITEMS :

- Roast Lamb with Rosemary Infused Gravy(gf, nf)
- Oven-Baked Tasmanian Salmon Fillets with Zesty Lemon and Herb Butter Sauce (gf, s, nf)
- Grilled Chicken Breast with Mushroom Sauce (gf, nf)
- Chef's Authentic Butter Chicken (gf)
- 8-Hour Slow-Cooked BBQ Pork Ribs
- Penne Pasta in Spicy Arrabbiata Sauce (v, nf)
- Green Thai Curry with Tofu and Vegetables (v)
- Mediterranean Vegetable Lasagna (v)

CHEF'S SELECTION OF TWO SIDES

- Roasted Chat Potatoes (gf, sf, vg, nf)
- Seasoned Steamed Garden Vegetables(gf, df, vg, nf)
- Steamed Basmati Rice (gf, df, vg, nf)
- Rosemary and Garlic Roast Chat Potatoes (gf, df, vg, nf)
- Creamy Mashed Potato (gf, nf)
- Garlic Bread (v)
- Crispy Potato Wedges (v, df)

CHEF'S SELECTION OF SALAD

- Pasta Salad with Mediterranean Flavors (v, nf)
- Crunchy Asian Noodle Salad
- Classic Greek Salad (gf, v)
- Mixed Green Salad (gf, df, nf)
- Potato and Streaky Bacon Salad (gf, df, nf)
- Cous Cous Salad with Moroccan Spiced Chicken (df)

YOUR CHOICE OF ANY TWO DESSERTS:

- Platter of Petit Fours Cakes (Boysenberry Friand, Chocolate Almond Brownie, Lemon Cheesecake) (v)
- Assorted Petit Four Tartlets (Apple Frangipane, Coconut Rhubarb, Green Tea Cheesecake) (v)
- Tiramisu Slab
- Mixed Berries Cheesecake(nf, v)
- Cinnamon-Flavored Apple Crumble with Vanilla Custard(gf, df, v, nf)



WORKING LUNCH

CHOOSE ANY TWO SANDWICHES OR WRAPS, ALONG WITH THE CHEF'S SELECTION OF TWO FRESH SALADS, AND FINISH WITH A VIBRANT FRUIT PLATTER

SANDWICHES

- Tomato, Onion, Cucumber, and Garlic Mayonnaise (nf)
- Roasted Capsicum, Spinach, Tasty Cheese, and Lettuce (v)
- Cajun Spiced Chicken, Herb Mayonnaise, Onion, and Lettuce:
- Curried Egg, Sliced Tomato, Mayonnaise, and Lettuce

WRAPS

- Grilled Mixed Vegetables, Onion, Mayonnaise, and Lettuce (v)
- Sliced Bocconcini, Sliced Tomato, Herb Mayonnaise, and Lettuce (nf)
- Sliced Ham, Tasty Cheese, Sliced Tomato, and Lettuce (nf)
- Grilled Chicken, Sliced Tomato, Onion, Sriracha Mayonnaise, and Lettuce (nf)

CHEF'S SELECTION OF TWO SALADS

- Pasta Salad with Mediterranean Flavors (v, nf)
- Crunchy Asian Noodle Salad
- Classic Greek Salad (gf, v)
- Mixed Green Salad (gf, df, nf)
- Potato and Streaky Bacon Salad (gf, df, nf)
- Cous Cous Salad with Moroccan Spiced Chicken (df)



TEA BREAKS

FULL DAY DELEGATE: SELECT ANY TWO OPTIONS FOR MORNING AND AFTERNOON TEA BREAKFAS

HALF DAY DELEGATE: SELECT ANY TWO OPTIONS FOR YOUR BREAK

SWEETS

- Mini Muffins (Chocolate and Hazelnut, Red Fruit and Salted Caramel) (v)
- Bircher Muesli Cup with Creamy Yogurt (v)
- Mini Chocolate Profiteroles (v)
- Freshly Baked Danishes (Pecan Plait, Cinnamon Whirl, Berry Crown) (v)
- Triple Chocolate & White Chocolate Macadamia Nut Cookies
- Nutella Chocolate Brownie (v)
- Homemade Scones with Whipped Cream & Strawberry Jam (v)
- Mini Boutique Lamingtons (Mango, Lemon, Raspberry, Chocolate, Apple) (v)
- Carrot Slab Cake with Cream Cheese (v)
- Warm Banana Bread with Maple Syrup Butter

SAVORY

- Toasty Ham and Gruyere Mini Croissants (nf)
- Chef's Delight Mini Frittatas with Tomato Salsa
- Crunchy Carrot, Celery, and Silky Hummus (gf, df, v)
- Savory Spinach and Creamy Ricotta Parcel (v)
- Artisanal Assortment of Gourmet Meat Pies
- Exotic Vegetable Samosa with Tangy Mango Chutney (v)
- Golden Falafel with Vibrant Beetroot Hummus (gf, v)
- Delectable Chicken and Mushroom Filo Elegance
- Smoked Salmon and Whipped Cream Cheese Mini Bagel (s, nf)
- Gourmet Mac and Cheese Croquette (v)



BREAKFAST MENU

FULL BUFFET BREAKFAST

HOT DISHES

- Free range scrambled eggs
- Grilled chicken sausages
- Baked beans
- Grilled tomatoes
- Crispy bacon
- Hash browns
- Sautéed mushroom
- Waffles
- Pancakes

COLD DISHES

- Selection of fresh baked pastries
- 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
- 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

CONTINENTAL BREAKFAST

COLD DISHES

- Selection of fresh baked pastries
- 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
- 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



PLATED MENU

YOUR CHOICE OF EITHER 2 OR 3 COURSE MENU.
INCLUDES ALTERNATIVE SERVE, CHOICE OF TWO PER COURSE.

ENTRÉE

- Grilled polenta salad served with mixed grilled vegetables, crumbled feta, and a balsamic glaze
- Prawns tossed in lemon pepper seasoning, served with roasted potatoes with creamy zesty lime aioli
- Char-grilled lamb chops accompanied by potato rosti and drizzled with herb oil
- Dukkha and black pepper crusted kangaroo served with cherry tomatoes and drizzled with red wine jus

MAINS

- Southern ranges eye filled served with truffle mash, sautéed cavolo Nero, crispy prosciutto, and red wine jus
- Grilled chicken breast infused with winter spices, served with roasted root vegetables and balsamic reduction
- Pan seared Tasmanian Salmon served with sun-dried tomato mash, sautéed broccolini, cherry tomatoes, and herb butter
- Slow-braised beef cheek on creamy mashed potato with sautéed vegetables, truffle oil drizzle, crispy leek and red wine jus
- Potato gnocchi tossed in roasted pumpkin semi-dried tomatoes, spinach and pine nut. Finished with Parmigiano Reggiano and topped with Parmesan shards

DESSERTS

- Chocolate brownie served warm, topped with golden-fried strawberry ice cream and finished with a drizzled of chili chocolate sauce
- Classic vanilla crème brûlée
- Lemon tart topped with raspberry coulis and berries
- Chef's selection of three sorbets



CANAPÉ MENU

60 MINUTES: CHOOSE ANY THREE CANAPÉS
120 MINUTES: CHOOSE ANY SIX CANAPÉS

HOT CANAPÉS

- Buffalo Chicken and Coleslaw Sliders (nf)
- BBQ Pulled Pork Sliders (nf)
- Vegetarian Spring Roll with Sweet Chilli Sauce (v)
- Mediterranean Falafel with Creamy Hummus (gf, v)
- Lamb Kofta with Moroccan Spiced Labneh (gf)
- Battered Fish Goujons with Tartare Sauce
- Sundried Tomato Arancini with Beetroot Aioli (v)
- Chicken Satay Skewers with Peanut Sauce

COLD CANAPÉS

- Smoked Salmon with Crème Fraiche and Chives on Blinis (nf)
- Melon Wrapped in Prosciutto with Mint (gf, df, nf)
- Pesto Bocconcini and Cherry Tomato Skewers (gf, v)
- Heirloom Tomato Bruschetta (v, nf)
- Hummus with Sourdough Crisps and Paprika (nf, v)
- Chicken Liver Pate with Red Onion Relish on Crostini
- Assorted Hand-Rolled Sushi with Soy Sauce (s, gf)



BEVERAGE PACKAGES

YOUR CHOICE OF EITHER STANDARD OR PREMIUM DRINKS PACKAGES FOR 1, 2, 3 OR 4 HOURS

STANDARD BEVERAGE PACKAGE

- House sparkling wine
- House white wine
- House red wine
- Standard beers
- Soft drinks
- Purezza still and sparkling water
- Juice

PREMIUM BEVERAGE PACKAGE

- Premium sparkling wine
- Choice of 2 premium white wines
- Choice of 2 premium red wines
- Choice of 2 premium red wines
- Choice of 3 premium beers (including 1 light beer)
- Soft drinks
- Purezza still and sparkling water
- Juice



AUDIO VISUAL

FOR A TAILORED AV EXPERIENCE THAT SUITS YOUR SPECIFIC EVENT, PLEASE REACH OUT TO OUR TEAM.

Although we include all the basics, should you require anything else, our dedicated events team takes pride in meticulously coordinating your audiovisual needs in collaboration with our trusted suppliers.

Our goal is to ensure that every detail is expertly handled, allowing you to focus on meaningful connections with colleagues and friends.

- Handheld Microphone
- Lectern with Microphone
- In Built Speakers
- PA System

Please contact our team to further discuss your AV requirements. Additional charges may apply.



STAY THE NIGHT

BOOK AN EVENT WITH US AND TAKE ADVANTAGE OF OUR GROUP ACCOMMODATION RATES

Whether you're visiting for a conference or staying with family and friends, you'll find exactly what you're looking for with our 207 guest rooms.

We offer 1 king bed, 1 queen bed or 2 double bed accommodation. Most importantly, a great night's sleep is a given with super comfy mattress toppers on all beds and a selection of pillows for all tastes, from soft to firm. Just be sure to set the alarm!

We also offer a number of fully accessible rooms should this be a requirement for your event.

If you'd like more information on our accommodation options please contact us directly.



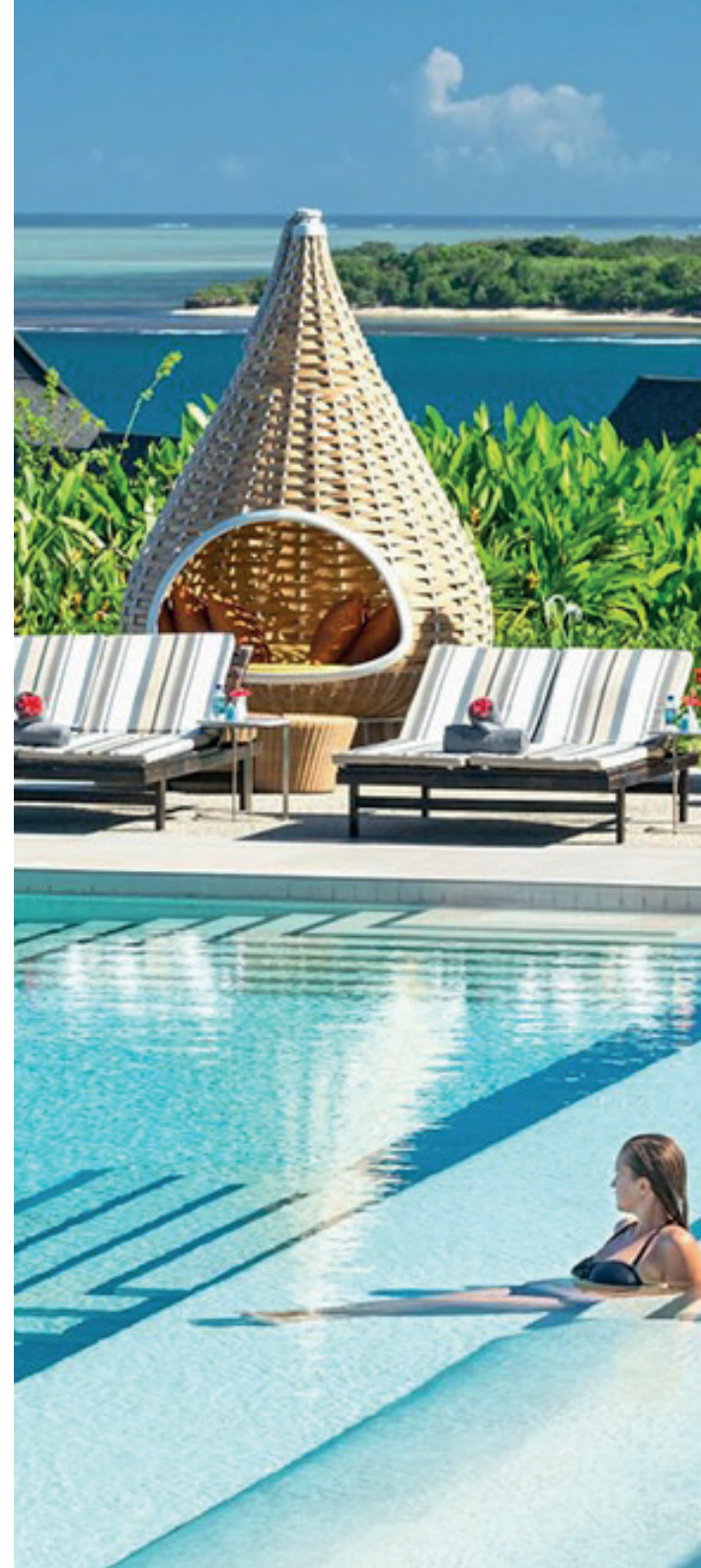
IHG BUSINESS REWARDS

EARN POINTS TO USE FOR REWARD NIGHTS AND MORE

Whether you're booking a meeting room, a conference, an exhibition, a company event, or guest rooms, you'll earn 3 points for every \$1 USD spent. And these points turn into rewards redeemable for Reward Nights, digital downloads, items from our online catalogue... and a whole lot more.

IHG Business Rewards is simple. All points that you earn can be managed together under one IHG One Rewards account.

With IHG® Hotels and Resorts, you can choose from over 6,000 participating hotels in over 100 countries worldwide. Downtown or out of town. Mountainside or beachside. We give you the world.





For bookings or further details on our
meetings and events packages, please contact:

HOLIDAY INN MELBOURNE AIRPORT

T:(03) 9933 5111

M: +61 492 128 831

E: meetings.melcr@ihg.com

MELBOURNEAIRPORT.HOLIDAYINN.COM



Holiday Inn Melbourne Airport
10-14 Centre Road, Melbourne Airport VIC 3045