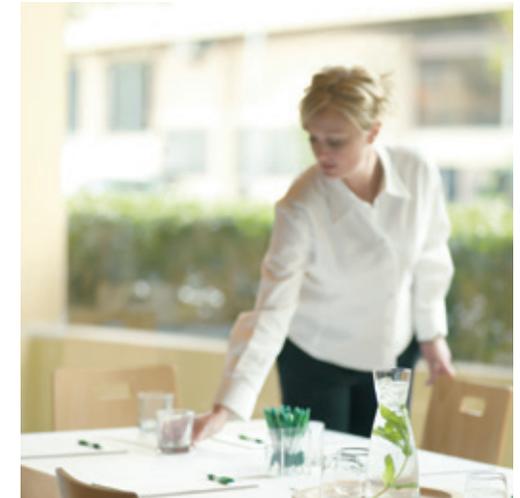


STAY IMPRESSED.



Holiday Inn

Holiday Inn Sydney Airport



Conference & Events



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WELCOME

Meetings at Holiday Inn Sydney Airport will surprise you.

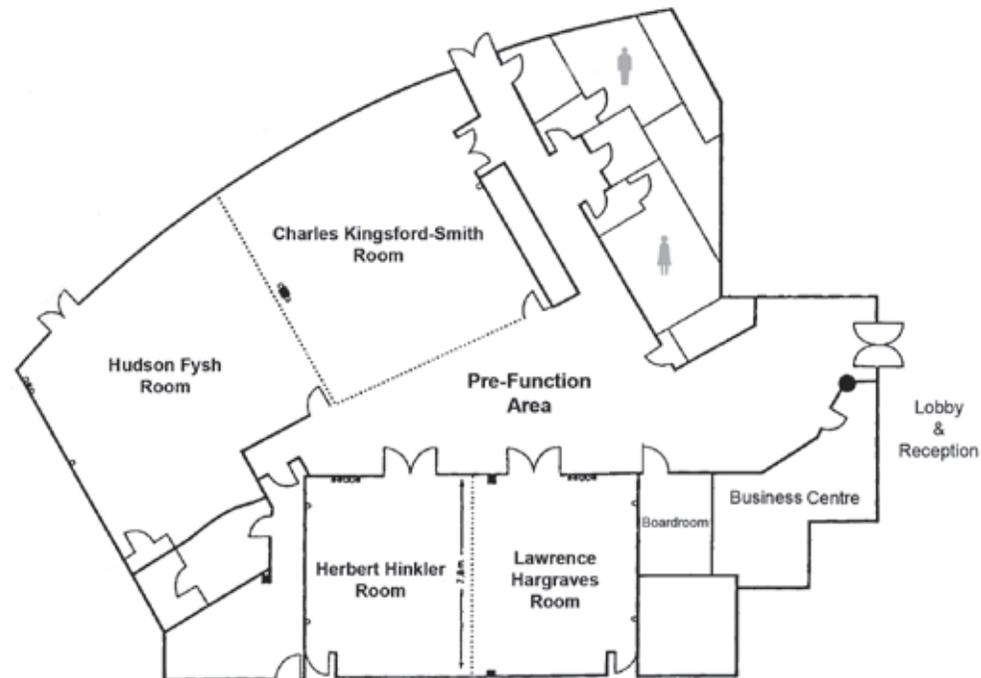
The friendly and efficient service will impress whilst the 5 modern, flexible meeting rooms will keep delegates focused.

Added benefits such as wireless internet, on-site Meetings and Events Coordinator, natural light and undercover car parking provides the perfect venue for your next event.



MEETING ROOM CAPACITIES & FLOOR PLANS

ROOM NAME	Height m	Area m ²	Theatre	Classroom	Boardroom	Cocktail	Banquet	Cabaret	U-Shape
Lawrence Hargraves	3	50	49	18	18	40	30	18	18
Herbert Hinkler	3	50	49	18	18	40	30	18	18
Hargraves / Hinkler (combined)	3	100	100	40	35	80	70	40	40
Hudson Fysh	3	80	80	40	25	70	50	30	28
Charles Kingsford-Smith	3	100	100	45	30	90	70	45	35
Fysh / Smith (combined)	3	180	170	70	-	180	140	70	-
Boardroom	3	-	-	-	10	-	-	-	-





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CONFERENCE DAY PACKAGES

Standard Conference Day Package

\$65.00 PER PERSON (MINIMUM 15 DELEGATES)

- Welcome tea & coffee
- Morning tea with bakery selection, fruit bowl or platter
- Chefs selection table buffet, working or takeaway lunch
- Buffet available (30 or more delegates)
- Afternoon tea, with bakery selection, fruit bowl or platter
- Plenary conference room hire from 8:30am to 5:30pm
- Audio visual equipment - flipchart, whiteboard & screen

Half Day Conference Package

\$59.00 PER PERSON (MINIMUM 15 DELEGATES)

- Welcome tea & coffee
- Morning or afternoon tea with bakery selection, fruit bowl or platter
- Chef's selection buffet, working lunch or takeaway lunch
- Half day plenary conference room hire
- Audio visual equipment - flipchart, whiteboard & screen

Deluxe Conference Day Package

\$79.00 PER PERSON (MINIMUM 15 DELEGATES)

- Welcome tea & coffee
- Themed morning tea with bakery selection & fresh fruit
- Red Bull or V energy drinks & 'Up n Go' milkshakes
- Deluxe seafood & antipasto, or Mediterranean table buffet, or Plated set menu
- Themed afternoon tea with bakery selection, fruit bowl or platter
- Plenary conference room hire from 8:30am to 5:30pm
- Audio visual equipment - flipchart, whiteboard & screen
- Your choice of lemon, lime or mint water (plain water still available)

All served with orange juice, freshly brewed coffee & a selection of teas.





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BREAKFAST PACKAGES

Full Breakfast

\$25.00 PER PERSON

- Selection of fresh fruit juices
- Fresh fruit platter
- Assorted cereals
- Bircher muesli
- Toasted white & wholemeal bread
- Danish pastries, muffins, croissants with preserves, vegemite & honey
- Fruit yoghurt
- Scrambled eggs with fresh chives, grilled bacon, sausages, roma tomatoes & hash browns
- Freshly brewed coffee & a selection of teas

Plated Breakfast

\$24.50 PER PERSON

- Fresh orange juice
- Fresh fruit platter (per table)
- Danish pastries, muffins, croissants with preserves, vegemite & honey (per table)
- Scrambled eggs with fresh chives on a toasted muffin, grilled bacon, sausage & roma tomato
- Freshly brewed coffee & a selection of teas

Continental Breakfast

\$16.50 PER PERSON

- Selection of fresh fruit juices
- Fresh fruit platter
- Assorted cereals
- Toasted white & wholemeal bread
- Danish pastries, muffins, croissants with preserves, vegemite & honey
- Freshly brewed coffee & a selection of teas



MORNING & AFTERNOON BREAKS

Break Selections

Please select 2 of the following:

- Ham & cheese croissants
- Freshly baked ham & cheese tarts
- Mini bacon & cheese rolls with tomato relish
- Freshly baked ham & cheese scrolls
- Fruit salad cups
- Crudites with selection of dips
- Vegetable fritatta
- Mixed nuts
- Whole fruit
- Almond croissants
- Bircher muesli with fresh berries
- Warm banana bread
- Assorted health bars
- Assorted muffins
- Apple tea slice
- Glazed fruit tartlets
- Fruit scones with jam & cream
- Chocolate brownies
- Chocolate lamingtons
- Banana pudding with King Island cream
- Mini chocolate eclairs
- Blueberry pudding with marinated strawberries
- Assorted cookies

Served with green apples, orange juice, freshly brewed coffee & a selection of teas.





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THEMED MORNING & AFTERNOON BREAKS

Health Conscious

- Crudites with selection of dips
- Fresh fruit salad topped with natural yoghurt & passionfruit coulis
- Mixed nuts
- Botanical green juice shots

Chocolate Delight

- Warm chocolate friands
- Chocolate pudding cups with King Island cream
- Assorted chocolate cookies
- Chocolate milkshakes

The Big Cheese

- Australian farmhouse cheeses with crackers
- Fresh fruit
- Mixed nuts & dried fruit
- Nudie juice selection

Coffee Lovers

- Piccolo latte shots
- Espresso mousse slice
- Mini coffee tarts

Strawberry Dream

- White chocolate dipped strawberries
- Strawberry tarts
- Strawberry milkshake

The Key Objective

\$2.00 SURCHARGE

- Cupcakes with key message (detailed in icing)
- Marinated strawberry cups
- Berry smoothie

All served with orange juice, freshly brewed coffee & a selection of teas.

Additional \$5.00 per person surcharge applies.





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LUNCH PACKAGES

\$26.00 PER PERSON OR INCLUDED IN CATERING PACKAGE

Buffet Lunch

- Freshly baked bread rolls
- Chef's selection of gourmet salads
- Cold cuts
- Soup of the day
- 2 hot dishes
- Steamed jasmine rice
- Potato dish
- Seasonal vegetables
- Assorted cakes, tarts & tortes
- Fresh fruit platter

Gourmet Pizza Lunch

- Assorted gourmet pizzas
- Chef's selection of homemade pasta
- Chef's selection of salads
- Australian cheese platter with fruit, nuts & crackers

Gourmet Sandwich Lunch

- Toasted turkish bread & foccacia with assorted gourmet fillings
- Assorted gourmet wraps
- Chef's selection of salads
- Fresh fruit platter
- Australian cheese platter with fruit, nuts & crackers

Asian Style Lunch

- Assorted sushi rolls with soy sauce
- Chef's selection of salads
- Steamed chinese broccoli with oyster sauce
- Chef's selection of stir fry chicken, beef or seafood dishes with Asian vegetables
- Steamed jasmine rice or noodles
- Fresh chilled watermelon
- Chef's selection of desserts

Mediterranean Style Lunch

- Chef's selection of mixed kebab's (chicken, lamb or beef) & falafels with pita bread
- Assorted condiments - hummus & eggplant dips
- Selection of salads
- Vegetable antipasto platter
- Seasonal fruit platter
- Chef's selection of desserts

All served with soft drinks, freshly brewed coffee & a selection of teas.





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SET LUNCH & DINNER

2 COURSES - \$48.00 PER PERSON

3 COURSES - \$59.00 PER PERSON

FOR AN ALTERNATE SERVE MENU

PLEASE ADD \$3.00 PER PERSON, PER COURSE

Entrée

SOUP

- Mediterranean bean & tomato soup with freshly baked rye bread
- Vine ripened roma tomato soup with lima beans & basil oil
- Potato & leek soup with crispy bacon & garlic croutons
- Country style chicken & vegetable soup with toasted rye bread

COLD

- Wild rocket with persian feta, avocado, cherry tomatoes, snow pea spouts & aged balsamic
- Smoked Atlantic salmon with avocado, capers, onions, mesclun leaves & tomato salsa

WARM

- Warm chicken salad with roast pumpkin, pine nuts, semi dried tomatoes & honey mustard dressing
- Warm herb marinated chicken salad with crispy lettuce, cherry tomato, crumbled feta & white balsamic dressing
- Salt & pepper king prawns with rocket salad, charred capsicum & harrisa aioli
- Seared Tasmanian scallops with capsicum relish, salad greens & lemon oil





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SET LUNCH & DINNER (CONT.)

Main

MEAT

- Pan-fried veal medallion with potato cake, asparagus & lobster vanilla sauce
- Char-grilled 220g grain fed scotch fillet with pomme lyonnaise, green beans & red wine jus
- Roasted marinated lamb rump with semi-dried tomato risotto & rosemary jus

POULTRY

- Chicken & forest mushroom risotto with crispy pancetta & shaved parmesan
- Herb marinated corn fed chicken supreme with forest mushroom risotto & basil oil
- Grilled free range chicken supreme with Moroccan spiced rice, roasted aubergine & peppers

SEAFOOD

- Grilled ocean trout fillet with potato cake, wilted spinach & roasted capsicum salsa
- Pan seared barramundi fillet with crushed kipfler, green beans, capers, olives, tomatoes & preserved lemon
- Grilled hiramasa king fish fillet with tomato, feta cheese salad, potato gnocchi & basil oil

VEGETARIAN

- Potato gnocchi with baby spinach, semi dried tomatoes, eggplant & sage butter
- Roasted pumpkin & pistachio nut ravioli with wilted spinach, fried leek & sage butter

Dessert

- Warm chocolate pudding with King Island cream
- Passionfruit brulee with coconut biscotti & berry compote
- Mascarpone cheese cake with mango coulis
- Vanilla bean ice cream with macerated strawberries
- Warm blueberry clafoutis with King Island cream
- Dark & white chocolate millefeuille with pomegranate syrup
- Pear & caramel charlotte with mango coulis & shaved mint
- Apple & rhubarb crumble with vanilla ice cream
- Bailey's brulee with biscotti & fresh strawberries
- Flourless chocolate cake with marinated strawberries & King Island cream
- Seasonal fresh fruit platter with blueberries & mango sorbet
- Selection of Australian cheese with dried fruits, toasted raisin & walnut sourdough bread
(2 per table)





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BBQ PACKAGES

BBQ Buffet

\$38.00 PER PERSON

- Bakers basket
- Marinated chicken fillets
- Veal sausages
- Mini beef steaks
- Grilled perch fillets
- Grilled tomato
- Sautéed onions
- Baked chat potatoes
- Chef's selection of garden fresh salads
- Condiments & dressings
- Apple crumble
- Freshly brewed coffee & tea

Deluxe BBQ Buffet

\$48.50 PER PERSON

- Grilled prawn skewers
- Grilled barramundi fillets
- Grilled field mushrooms
- Marinated chicken fillets
- Veal sausages
- Mini beef steaks
- Sautéed onions
- Baked chat potatoes
- Chef's selection of garden fresh salads
- Condiments & dressings
- Assorted French pastries
- Freshly brewed coffee & tea





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DINNER BUFFET

Dinner Buffet

\$58.00 PER PERSON

- Bakers basket
- Mediterranean octopus
- Tasmanian smoked salmon with capers, onions & lemon
- Selection of cold cuts
- Antipasto platter of marinated vegetables & olives
- Cold Chinese chicken
- Chef's selection of salads
- Condiments & dressings
- Selection of steamed vegetables
- Steamed rice
- Potato of the day

3 HOT DISHES

Choose one meat, one chicken & one fish from the following:

- Indian butter chicken with raita & pappadums
- Teriyaki glazed chicken
- Beef stroganoff with pickled cucumber & sour cream
- Chicken cacciatore
- Penne pasta with sundried tomato pesto & roasted vegetables
- Pan fried barramundi with tomato, olive & capers salsa
- Stir fried beef & vegetables in oyster sauce
- Thai red chicken curry
- Beef steaks with peppercorn sauce
- Marinated chicken fillets with brandy cream sauce
- Chilli glazed chicken with soy & coriander

DESSERT

- Assorted cakes, tarts & tortes
- Freshly sliced fruit platter
- Australian farmhouse cheeses with dried fruit, nuts & crackers
- Freshly brewed coffee & tea





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DELUXE SEAFOOD BUFFET

Deluxe Seafood Buffet

\$67.00 PER PERSON

- Bakers basket
- Chilli squid
- Smoked Atlantic salmon with capers, onion & lemon
- Sydney rock oysters with shallot dressing
- Chilled king prawns with cocktail sauce
- Chef's selection of fresh garden salads
- Condiments & dressing
- Selection of steamed vegetables
- Steamed rice
- Roast potatoes
- Grilled barramundi fillets with mango, tomato & capers salsa
- Grilled mini beef steaks with sautéed king prawns & mustard sauce
- Five spiced chicken with sweet chilli & soy glaze

DESSERT

- Assorted French pastries, cakes, tarts & tortes
- Freshly sliced fruit platter
- Australian farmhouse cheeses with dried fruit, nuts & crackers
- Freshly brewed coffee & tea





INDIVIDUAL CATERING OPTIONS

- Freshly brewed coffee & tea on arrival \$4.00 per person
- Freshly brewed coffee, tea & cookies \$5.00 per person
- Freshly brewed coffee, tea, orange juice, bowl of fresh fruit & Chef's selection of bakery item \$8.50 per person
- Buffet Lunch served in Sirocco Restaurant \$26.00 per person
- Buffet Dinner or 3 course Set Menu Dinner from \$59.00 per person
- Beverage Packages from \$16.00 per person



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CANAPÉS

Classic Canapés

1 HOUR - 3 COLD & 3 HOT SELECTIONS
\$29.00 PER PERSON

1 HOUR - 4 COLD & 4 HOT SELECTIONS
\$35.00 PER PERSON

2 HOURS - 5 COLD & 5 HOT SELECTIONS
\$42.00 PER PERSON

ADDITIONAL CANAPÉS AVAILABLE FOR
\$3.00 PER PERSON, PER SELECTION

(MINIMUM 20 DELEGATES)

COLD SELECTION

- Californian rolls
- Smoked salmon, wild rocket & cream cheese tartlets
- Avocado & sundried tomato tartlets
- Cajun chicken tartlets with lime mayonnaise
- Vegetarian rice paper rolls
- Chicken & rocket ribbon sandwiches

HOT SELECTION

- Roast turkey & brie cheese tartlets
- Roast cherry tomato & goat's cheese tartlets
- Assorted gourmet mini pies
- Selection of mini pizzas
- Selection of mini quiches
- Mini plum puddings with anglaise
- Warm mince pies

Deluxe Canapés

1 HOUR - 3 COLD & 3 HOT SELECTIONS
\$35.00 PER PERSON

1 HOUR - 4 COLD & 4 HOT SELECTIONS
\$41.00 PER PERSON

2 HOURS - 5 COLD & 5 HOT SELECTIONS
\$48.00 PER PERSON

ADDITIONAL CANAPÉS AVAILABLE FOR
\$4.50 PER PERSON, PER SELECTION

(MINIMUM 20 DELEGATES)

COLD SELECTION

- Assorted sushi
- Smoked salmon & cream cheese roulades
- Tomato & feta cheese bruschettas
- Natural oysters with shallot dressing & lemon
- Smoked salmon frittatas
- Thai style fish cakes

HOT SELECTION

- Scallops in half shell with ginger & shallots
- Chargrilled meatballs with smokey BBQ sauce
- Tempura fried prawns
- Marinated king prawn skewers
- Teriyaki glazed chicken skewers
- Assorted risotto balls
- Mini plum puddings with anglaise
- Warm mince pies

Substantial Canapés

1 HOUR - ANY 3 SELECTIONS
\$24.00 PER PERSON

2 HOURS - ANY 4 SELECTIONS
\$28.00 PER PERSON

3 HOURS - ANY 4 SELECTIONS
\$32.00 PER PERSON

4 HOURS - ANY 4 SELECTIONS
\$38.00 PER PERSON

(MINIMUM 20 DELEGATES)

SELECT FROM

- Moroccan lamb skewers
- Roast vegetable skewers
- Beef & vegetable stir fry with flat noodles
- Individual fish & chips
- Handmade pies with butter puff pastry
- Mini pizzas
- Risotto cups
- Wagyu beef sliders
- Braised lamb shanks with mashed potato



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BEVERAGE PACKAGES

Classic Beverages

1 HOUR	\$16.00 PER PERSON
2 HOURS	\$21.00 PER PERSON
3 HOURS	\$28.00 PER PERSON
4 HOURS	\$32.00 PER PERSON

- Tatachilla Sparkling Wine
- Tatachilla Sauvignon Blanc Semillon
- Tatachilla Chardonnay
- Tatachilla Shiraz Cabernet
- Carlton Draught
- Cascade Light
- Soft drinks & juice

Deluxe Beverages

1 HOUR	\$21.00 PER PERSON
2 HOURS	\$28.00 PER PERSON
3 HOURS	\$34.00 PER PERSON
4 HOURS	\$39.00 PER PERSON

- Imprint Sparkling Wine
- Imprint Sauvignon Blanc Semillon
- Imprint Chardonnay
- Imprint Shiraz
- Imprint Cabernet Merlot
- Crown Lager
- Pure Blonde
- Cascade Light
- Soft drinks & juice
- Sparkling & still mineral water





IMPORTANT INFORMATION

Responsible Service Of Alcohol

Holiday Inn Sydney Airport is committed to patron care and adheres completely with the Liquor Act in regards to responsible service of alcohol.

The act states that "All licensees, nominees and staff of licensed premises have a responsibility to ensure that the liquor is sold and supplied to patrons in a responsible manner."

It is also an offence to supply liquor, allow liquor to be sold to or consumed by a person who is under age of 18 years, or who is unduly intoxicated.

Special Dietary Requirements & Food Safety

Our team of qualified Chefs take great care in the preparation of menu items, however some food products may contain allergens that individual guests may be allergic to.

Special dietary requirements need to be advised 48 hours prior to the commencement of your conference.

Event & Service Surcharges

- Cash bars require a minimum beverage spend of \$250.00, should this not be achieved the difference will be charged as a surcharge
- Events that are catered for or continue after midnight attract a \$250.00 minimum surcharge per hour or part thereof
- All prices are correct at the time/date of publication, however Holiday Inn Sydney Airport reserves the right to change prices and content without notice due to market conditions
- All food and beverage consumed in meeting rooms, restaurants, bars, public and function areas must only be that which the Hotel has provided
- A merchant service fee of 3% applies for American Express, Diners Club and JCB credit cards. A 1.5% fee applies for all other credit cards. You are welcome to change your preferred method of payment to cash or EFTPOS as these methods do not incur a fee.

We thank you in advance for your support throughout your event.





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For information or to book your next conference or event
email meetings.holidayinnsydneyairport@ihg.com

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