



H CONFERENCE &
EVENTS 2025

WELCOME

Holiday Inn Werribee features 150 modern and stylish rooms, along with 491sqm of versatile meeting spaces. The onsite restaurant; Rosana Bistro + Bar, offers all day dining with a modern Australian cuisine. The hotel's open lobby provides flexible spaces for guests to unwind and socialise, with an E-Bar providing guests free access to computers, power points and wireless printing. Conveniently located in the heart of Werribee, the hotel offers easy access to the area's many local attractions, including the Werribee Park Precinct and the burgeoning foodie hub of Watton Street.



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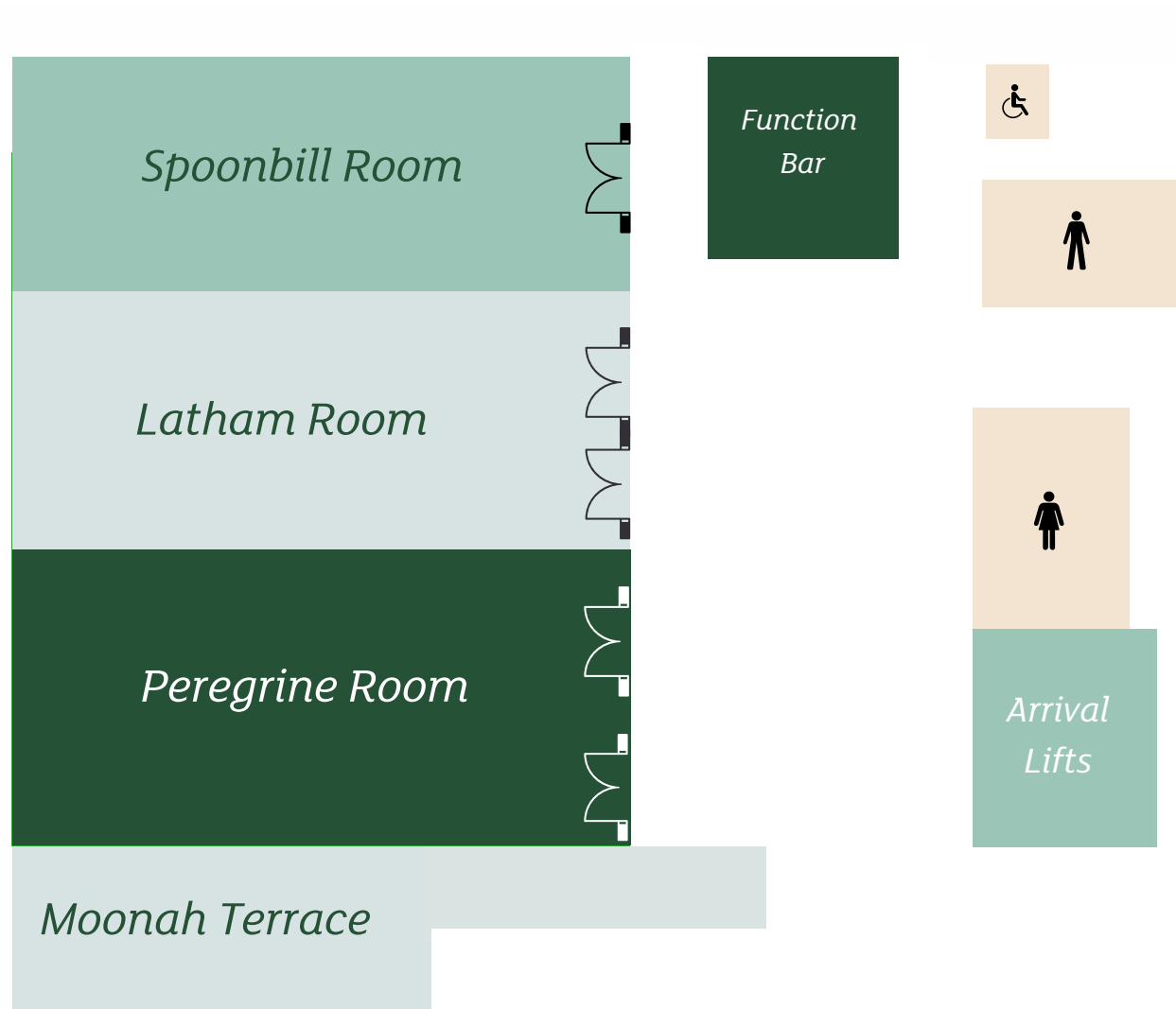
Floorplans & Capacities



| Meeting Room | Size (sqm) | Dimension (L x W) | Boardroom | U-shape | Banquet | Cocktail | Theatre | Classroom | Cabaret |
|-------------------|------------|-------------------|-----------|---------|---------|----------|---------|-----------|---------|
| Cheetham Ballroom | 491 | 26.9m x 16.5m | - | - | 250 | 450 | 450 | 180 | 200 |
| Peregrine Room | 202 | 10.2m x 16.5m | 48 | 39 | 70 | 180 | 180 | 72 | 56 |
| Latham Room | 142 | 6.2m x 16.5m | 48 | 39 | 40 | 48 | 48 | 48 | 48 |
| Spoonbill Room | 147 | 7.3m x 16.5m | 48 | 39 | 60 | 120 | 120 | 54 | 48 |
| Pre-Function Area | 158 | 23.5m x 4.6m | - | - | - | 135 | - | - | - |
| Moonah Terrace | 142 | 26.9m x 3.7m | - | - | - | 120 | - | - | - |



Floorplans & Capacities



Breakfast Offerings



Continental Breakfast \$36.00 per person

- Fresh fruit platter
- Pastry basket: mixed Danishes, croissants, muffins (gluten-free selection available on request)
- Individual yoghurt pots served with house-made berry compote (V)
- Home-cooked fetta and cherry tomato quiche (V)
- Selection of fresh fruit juices (H)(DF)(GF)
- Freshly brewed coffee and a selection of teas

Plated Breakfast \$42.00 per person

- Fresh fruit platter
- Pastry basket: mixed Danishes, croissants, muffins (gluten-free selection available)
- Selection of fresh fruit juices (H)(DF)(GF)
- Freshly brewed coffee and a selection of teas

Plated selection, single or alternate drop:

- Ricotta pancakes, berry compote, mascarpone cream and maple syrup
- Grilled sourdough, crushed avocado, confit tomato, soft poached free-range eggs
- Eggs benedict with smoked salmon, spinach, poached egg, cherry tomatoes and hash browns
- Scrambled eggs on rye bread, sauteed mushroom with truffle oil, hash brown and roast tomato

Day Delegate Packages



Full Day Delegate Package

\$85.00 per person

Includes:

- Welcome freshly brewed coffee and a selection of teas
- Morning tea break served with freshly brewed coffee, selection of teas and selection of one morning tea food item
- Your choice of working lunch or chefs choice sharing lunch, served with soft drink and juice
- Afternoon tea break served with freshly brewed coffee, a selection of teas and selection of one afternoon tea food item
- WIFI access for all delegates
- Audio Visual Package- AV screen, data projector and whiteboard.
- Full-day main plenary room hire – subject to minimum numbers
- Conference table setting - with mints, iced water, notepads and pens
- Minimum numbers apply

Half-Day Delegate Package

\$80.00 per person

Includes:

- Welcome freshly brewed coffee and a selection of teas
- Morning tea or afternoon tea break served with freshly brewed coffee, a selection of teas and selection of one morning tea or afternoon tea food item
- Your choice of working lunch or chef choice sharing lunch, served with soft drink and juice
- WIFI access for all delegates
- Audio Visual Package- AV screen, data projector and Whiteboard
- Half-day main plenary room hire – subject to minimum numbers
- Conference table settings - with mints, iced water, notepads and pens
- Minimum numbers apply

Day Delegate Tea Breaks



Arrival Tea & Coffee

\$5.00 per person

- Freshly brewed coffee and a selection of teas

Morning or Afternoon Tea Break

Additional item - \$6.50 per person

\$8.50 per person

- Freshly brewed coffee and a selection of teas
- Your choice of one item from the tea break menu

Barista Beverages Upgrade

\$8.00 per person

- Freshly made barista beverages at each break for delegates

Tea Break Menu

- Muesli and yoghurt cup
- Greek yoghurt with fruit coulis
- Freshly baked assorted muffins
- Assorted Danish pastries
- Banana bread
- Fresh fruit salad with fruit coulis
- Flourless orange cake
- Chocolate brownie
- Buttermilk scones
- Ham and cheese croissant
- Mac and cheese croquette
- Homemade vegetarian quiche
- Egg and bacon in-house bread
- Spinach and olive frittata
- Sausage rolls with sauce
- Beef pies with sauce

Day Delegate Lunch Options



Gourmet Working Lunch **\$46.00 per person**

Includes

- Chefs selection of gourmet sandwiches and wraps
- Chefs special salad of the day
- Freshly made garden salad
- Seasonal fresh fruit platter
- Dessert of the day
- Freshly brewed coffee and selection of teas
- Served with soft drink and juices
- Minimum numbers apply

Chef's Choice Sharing Lunch **\$48.00 per person**

Includes

- Warm bread served with two house-made dips
- Chefs special salad of the day
- Two assorted hot dishes
- Seasonal fresh fruit platter
- Dessert of the day
- Freshly brewed coffee and selection of teas
- Served with soft drink and juices
- Minimum numbers apply

*Inclusion of drinks are limited to a booking of a day delegate package

Set Plated Menu



Plated Lunch And Dinner Menu

2 Course \$75 per person

3 Course \$87 per person

Entrée served with bread roll and butter
2 selections from each category for an alternate drop
Children's meals available on enquiry.

Entrée :

- Maison terrine with pickled vegetables, pea puree and sago crisp.
- Sriracha Grilled Prawn cutlet, mango salsa, pink grapefruit, fennel and avocado mousse.
- Twice cooked pork belly, orange carrot puree, chicharrons, radish and apple cider sauce
- Burrata Salad with Cherry tomatoes, radish, beetroot coulis, basil oil balsamic glaze.
- Salmon Mi Cuit with pickled veg, beetroot, burnt orange, saffron horseradish and pea puree.

Set Plated Menu



Plated Lunch And Dinner Menu

2 Course \$75 per person

3 Course \$87 per person

Mains:

- Grilled Atlantic salmon with pea puree, black bean, fennel and corn salad with deep fried lotus root.
- Mojo marinated pork loin with braised cabbage, Cavolo Nero, roasted new potatoes and mustard cream sauce.
- Slow cooked lamb rump with warm potato, Spanish onion, capsicum, chorizo, paprika, green pea salad, port-soaked plums and mint jus
- Peri Peri chicken breast with Mexican roasted potatoes, peppers, mango salsa and peri peri sauce.
- Pan Fried Barramundi with Romesco, colcannon, green beans, scallion and Provencal sauce.
- Fetta and sundried ravioli with capsicum, sun kissed tomatoes, spinach, asparagus, and Sicilian tomato pesto sauce.

Desserts:

- Eton mess: Deconstructed Pavlova with assorted jelly, meringue kisses, mango coulis, strawberries and passionfruit cream.
- Mix berries panna cotta with lime mousse, chocolate soil, meringues and orange gel.
- Dark chocolate delice with cocoa nib crumble, raspberry gel and Crème Chantilly.
- Mango and chocolate cheesecake with berry coulis, mixed fruit salsa and raspberry dust.

Buffet Menu



Gourmet Italian Buffet **\$65.00 per person**

- Tomato bocconcini salad, fresh basil and aged balsamic
- Rocket, apple, and shaved ham with parmesan
- Warm bread with pesto and olive tapenade
- Roast chicken, soft polenta, pancetta, onion and walnut
- White bean and tomato stew, braised salmon with fennel
- Penne pasta caponata sauce, ricotta and basil
- Tiramisu
- Vanilla panna cotta with berry compote
- Biscotti

Traditional Indian Buffet **\$70.00 per person**

- Chicken tikka
- Achari soy kebab
- Butter chicken
- Chana masala (Chick pea curry)
- Malabar fish curry (coconut, turmeric, and coriander)
- Rice kheer (Rice pudding with cardamom)
- Gulab jamun (Fried cottage cheese in aromatic sugar)

Served With:

- Chickpea and potato salad with tamarind and coriander
- Garden salad, with cucumber, tomato and onion, lemon dressing
- Pickle raita
- Basmati rice
- Poppadom
- Naan Bread

Buffet Menu



Asian Style Buffet **\$60.00 per person**

- Thai beef salad, peanut, coriander, and beansprouts
- Tofu and vermicelli salad with Nam Jim dressing
- Thai chicken curry with eggplant and pineapple
- Fish in black bean sauce
- Steamed jasmine rice
- Stir-fried vegetarian noodles
- Sago and lychee pudding
- Five-spice chocolate cake with star anise caramel sauce

BBQ Buffet **\$85.00 per person**

- Selection of bread and dips
- Caprese salad with balsamic glaze
- Garden salad with cherry tomato and cucumber
- Grilled pork and fennel sausage
- Grilled salmon fillet, ginger soy glaze
- BBQ chicken thigh, smoked paprika and Cajun
- Char grilled beef fillet with caramelized onion
- Seasonal steamed vegetables
- Steamed rice
- Garlic and herb-roasted baby potatoes
- Fruit salad
- Assorted cakes and tarts

Buffet Menu



Werribee Local Buffet

\$80.00 per person

- Garden salad with cucumber, tomato, onion and lemon dressing
- Warm bread and homemade dips
- Bread rolls and butter
- Beetroot and orange salad with goat cheese
- Roast beef, caramelized onion and mushroom gravy
- Steamed fish, tomato, fennel, and caper ragout
- Slow-cooked chicken breast with white bean and chorizo cassoulet
- Filled ravioli with pesto cream sauce
- Steamed vegetables, fresh herbs and EVO
- Steamed basmati rice
- Pavlova with local fruits and whipped cream
- Apple crumble with vanilla custard
- Assorted tarts and cakes

Seafood Buffet Add - On

Price on application

- Fresh oysters
- Green lip mussels
- Australian prawns
- Blue swimmer crab
- Seafood salad, sweet chili, lime and Vietnamese mint
- Niçoise salad, gin & lime cured ocean trout

Canape Packages



30 Minute Canapé Service \$22.00 per person

- Choose any three canapés

60 Minute Canapé Service \$28 per person

- Choose any five canapés

90 Minute Canapé Service \$37 per person

- Choose any seven canapés

Additional canapé \$6.50 per item (please note 1 canape per person)

Substantial items: \$10 per person

- Angus beef slider/pulled pork
- Hokkien noodles tossed with vegetables
- Chilli Con Carne and Mash
- Fish & chips basket

Hot Canapés

- Portuguese Peri Peri chicken skewers
- Croquettes sweet potato with Miso mayonnaise
- Flame-grilled Tandoori chicken bite with mint chutney
- Gourmet mini beef pies with tomato relish
- Salt and pepper squid with salsa verde
- Vegetarian samosa with tamarind sauce
- Sausage rolls with tomato sauce
- Devil chicken with sriracha mayonnaise
- Chicken goujons with mustard mayonnaise

Cold Canapés

- Green Goddess chicken lettuce cups with anchovy crumbs
- Assorted sushi with wasabi, and soy sauce
- Smoked salmon with crème fraiche, chives and blinis
- Prosciutto wrapped melon
- Blue cheese tart with pear agrodolce.
- Spiced Paneer (cottage cheese) with pickled cucumbers
- Compressed watermelon with bocconcini
- Kimchi prawn cocktail boats

Sweet Canapés

- Lemon meringue tart
- Opera cake
- Chocolate ganache tart
- Mango cheesecake
- Tiramisu

Share Plates



Share Bowls - Serves 6-8

Sweet potato fries *\$16 per bowl*
Served with rosemary salt

Vegetable spring rolls *\$16 per bowl*
Served with sweet chilli sauce

Thick cut chips *\$16 per bowl*
Served with aioli

Crumbed chicken bites *\$16 per bowl*
Served with peri peri mayo

Share Platters - Serves 10 pax

Fruit platter *\$40 per platter*
Seasonal assorted fresh fruits

Housemade dip platter *\$40 per platter*
Served with warm bread

Cheese platter *\$70 per platter*
Assorted Australian cheeses
Dry and fresh fruits
Lavosh and water crackers
Fruit paste and relish

Antipasto platter *\$70 per platter*
Selection of cold meat
Dips, olives and warm bread

Beverage Packages



Standard Beverage Package

2 hours \$38 per person
3 hours \$48 per person
4 hours \$58 per person

House Sparkling Wine
House White Wine
House Red Wine
3 Standard Beers - (Includes 1 light beer)
Soft Drinks
Mineral Water
Juice

Premium Beverage Package

2 hours \$44 per person
3 hours \$54 per person
4 hours \$64 per person

Premium Sparkling Wine
Premium White Wines
Premium Red Wines
3 Premium Beers – (includes 1 light beer)
Soft Drinks
Mineral Water
Juice

Audio Visual



At Holiday Inn Werribee, we understand the importance of having the correct audio-visual services to complement your event and ensure that everything runs seamlessly on the day. Standard AV is managed by Holiday Inn Werribee. For additional services, we have chosen to partner with 'Light and Sound' a provider with many years of experience in the Audio-Visual industry. Our Conference and event Executive will act as a liaison between the client and 'Light and Sound' to ensure the success of all events held at Holiday Inn Werribee. We will be happy to organise a meeting to further discuss your logistics and to ensure that your quote is tailored to your requirements.

| | |
|-----------------------------------|-------|
| Handheld Microphone | \$50 |
| 3.6m x 1.2m Stage with Skirt | \$200 |
| Flipchart | \$75 |
| Whiteboard | \$50 |
| RF Presentation Tool | \$30 |
| Boardroom Data Projector & Screen | \$300 |
| 4m x 4m Dance Floor | \$350 |
| TV with AV connection | \$150 |

Lectern available on request
Tailored quotes available upon request
All prices are per day
Install & and pack down labour fees may apply

For a tailored proposal or further details on our packages.
Please contact our Conference and Events team:
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All prices are subject to a 5% increase from October 2024.