



MEETINGS AND EVENTS

Everything you need for
the perfect event

WELCOME

Holiday Inn® Werribee is located on Synnot Street in the heart of Werribee. Our hotel is where urban comfort meets effortless hospitality. Our 150 rooms and suites welcome you to a space where every detail is designed for your convenience.

Step into our vibrant open lobby, where 24-hour service, an inviting restaurant and bar, and secure parking with EV charging stations create a seamless experience.

Our versatile 491sqm event space, including the dividable Cheetham Ballroom and the city views from the Moonah Terrace, accommodates gatherings of up to 450 guests with the latest AV equipment and complimentary WiFi.

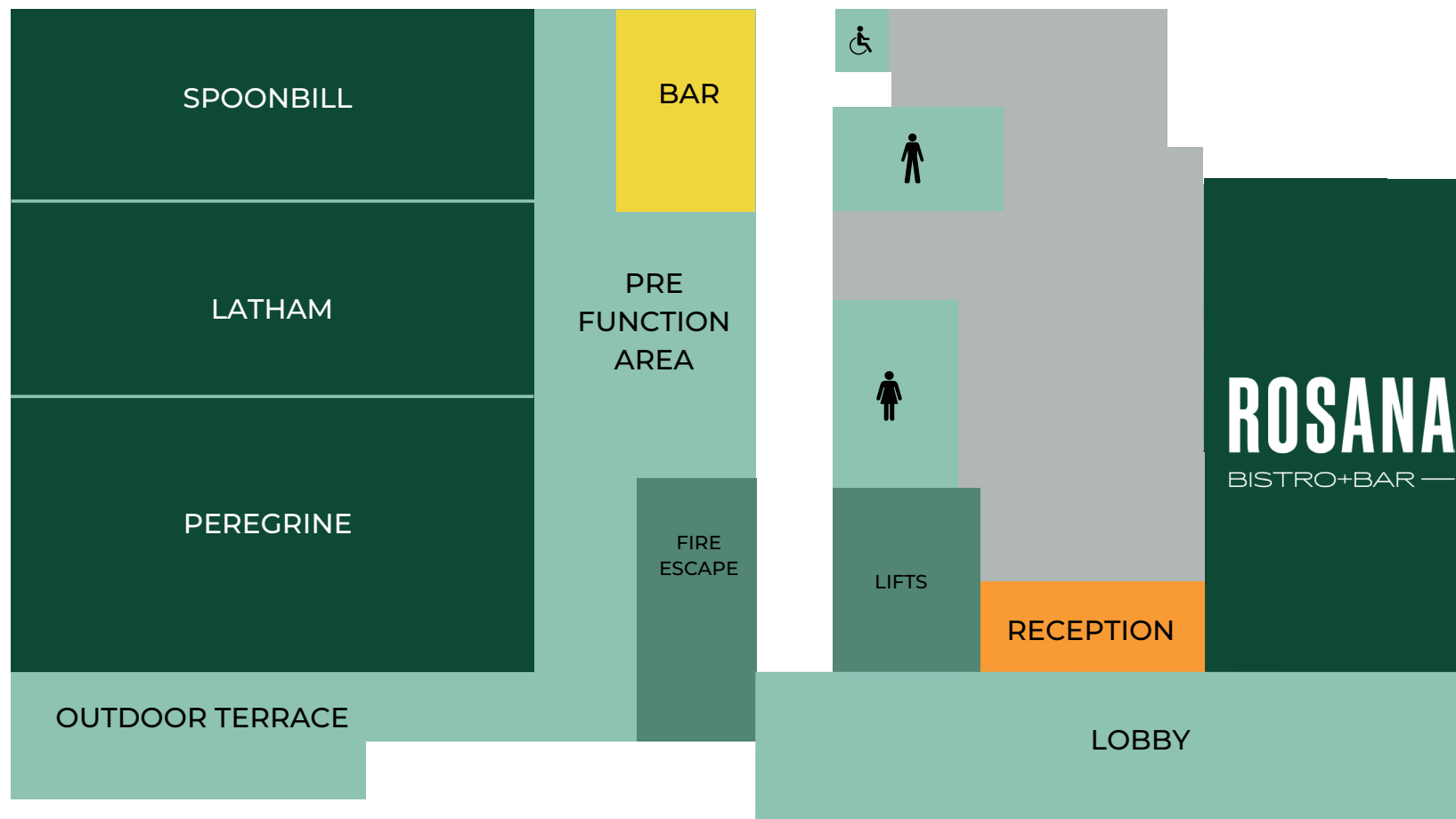
More than a hotel, we're a dynamic social hub where the local community comes together to work, rest and play. Experience the difference where personalised service meets modern comfort.

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

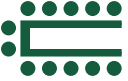
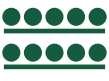


FLOOR PLAN

DISCOVER OUR HOTEL VIRTUALLY AT <https://bit.ly/werribee-virtual>



MEETING ROOM DIMENSIONS AND CAPACITY PLANS

STYLE		BOARDROOM	HOLLOW SQUARE	U-SHAPE	CLASSROOM	BANQUET	COCKTAIL	THEATRE	CABARET
EVENT ROOM	Room Size								
PRE-FUNCTION AREA	158m ²	-		-	-	-	135	-	-
LATHAM	142m ²	48	42	30	48	60	60	100	48
SPOONBILL	147m ²	48	36	30	54	60	60	100	48
PEREGRINE	202m ²	48	36	30	60	80	120	135	64
LATHAM + SPOONBILL	289m ²	-	-	42	50	130	120	200	104
PEREGRINE + LATHAM	344m ²	-	-	48	74	140	180	235	112
MOONAH TERRACE	142m ²	-	-	12	-	-	120	70	-
CHEETHAM BALLROOM	491m ²	-	-	-	150	250	300	350	200
ROSANA RESTAURANT		-	-	26	-	80	120	-	-

BREAKFAST TO START THE DAY

PLATED SELECTION \$42.00pp

- Seasonal fruit platter
- Danish pastries
- Apple cinnamon muffins
- Individual yoghurt pots with house-made berry compote
- Selection of fresh fruit juices
- Espresso coffee and a selection of teas

SINGLE OR ALTERNATE DROP

- Grilled sourdough, crushed avocado, confit tomato, soft poached free-range eggs
- Eggs benedict 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
- Bacon, poached egg, mushroom, tomato, potato gem, on sourdough
- Ricotta pancakes, berry compote, mascarpone cream, maple syrup

CONTINENTAL BREAKFAST \$36.00pp

- Seasonal fruit platter
- Danish pastries
- Apple cinnamon muffins
- Individual yoghurt pots, house-made berry compote
- Bacon and egg muffin
- Selection of fresh fruit juices
- Espresso coffee and a selection of teas



DAY DELEGATE PACKAGES

30 MINUTE POST EVENT DRINKS PACKAGE
AVAILABLE FOR \$15.00pp

FULL DAY DELEGATE PACKAGE **\$79.00pp**

ON ARRIVAL

Barista made coffee, selection of teas on arrival

MORNING TEA

Barista made coffee, selection of teas and selection of two break items

LUNCH

Working lunch, hot dish, salad, hot and cold sandwiches, choose between a sweet or fruit to finish served in the pre function area or restaurant

AFTERNOON TEA

Barista made coffee, selection of teas, one afternoon tea item from break items

COMPLIMENTARY INCLUSIONS

WIFI access for all delegates

Audio Visual Package: AV screen, data projector, whiteboard.

Conference table setting - with mints, iced water, notepads and pens

10 minimum pax apply

HALF DAY DELEGATE PACKAGE **\$71.00pp**

Includes same as above package with either morning or afternoon tea



SELECT YOUR TEA BREAKS

FULL DAY DELEGATE: Please select any 2 options for morning tea and any 1 option for afternoon tea

HALF DAY DELEGATE: Please select any 2 options for your break

COLD ITEMS

- Cheese selection
- Lemon slice
- Rocky road
- Lamingtons
- Portuguese tarts
- Muesli and yoghurt cup
- Chocolate chip muffins
- Danish pastries
- Banana bread
- Chocolate brownies
- Scones with jam and cream

HOT ITEMS

- Ham and cheese croissants
- Egg and bacon muffins
- Mushroom arancini
- Sausage rolls
- Beef pies

OR ADD A HEALTHIER OPTION FOR \$6.00 PER PERSON

- Choose 2 smoothies: Mango, mixed berry, banana or mango and pineapple



CONFERENCE WORKING LUNCH

OPTION ONE: \$36.00pp

- Chefs selection of gourmet sandwiches hot and cold
- Chefs special salad of the day
- Seasonal fresh fruit platter
- Dessert of the day
- Freshly brewed coffee and selection of teas
- Served with soft drinks and juices

OPTION TWO: \$42.00pp

- Hot and cold gourmet sandwich
- Chefs special salad of the day
- Chefs seasonal hot dishes with accompaniments
- Sweet plate
- Freshly brewed coffee and selection of teas
- Served with soft drinks and juices

ADD SOMETHING A LITTLE EXTRA

HEALTH KICKS \$20.00pp, per item

- Green glow bowl: Spinach, avocado, quinoa, grilled chicken, cucumber, pumpkin seeds and lemon tahini
- Power protein bowl: Brown rice, roasted vegetables, poached chicken, alfalfa, feta, hummus and herb dressing
- Mediterranean boost: Falafel, tabbouleh, olives, tomato, cucumber, tzatziki and wholegrain pita

PLATTERS (SERVES 5 PAX): \$42.00 per platter

- Veggie delight platter: Crudite, dips, olives, feta and sourdough slices
- Sharing platter: wraps, sago pudding, fruit skewers and yoghurt pots

FROZEN YOGHURT: \$9.50pp

- Your choice of toppings: Fresh fruit, granola, seeds, honey, dark chocolate chips and coconut

PROTEIN BALLS: \$8.50pp

- Your choice of: Peanut butter power, cashew coconut energy balls, pumpkin and cranberry and chocolate brownie protein balls

CHIA BOWLS: \$6.50pp

- Berry bliss: Chia pudding, mixed berries, coconut flakes and slivered almonds toasted
- Tropical sunrise: Mango, pineapple, passionfruit compote and toasted coconut



SOMETHING FOR EVERYONE

ENJOY OUR BUFFET \$85.00PP

ENTRÉE

- French baguette, pesto, olive tapenade
- Tomato bocconcini salad, fresh basil, aged balsamic
- Cucumber, tomato, onion, lemon dressing
- Beetroot and orange salad with goat cheese

MAINS

- Roast beef, caramelized onion, red wine jus
- Steamed fish, tomato, fennel, caper
- Pan fried chicken breast, herb salsa
- Sweet potato, feta ravioli
- Seasonal roasted vegetable

DESSERTS

- Tiramisu
- Vanilla panna cotta with berry compote biscotti

SEAFOOD UPGRADE AVAILABLE, PRICE UPON REQUEST:

Fresh oysters, green lip mussels, Australian prawns and blue swimmer crab



WHERE THE DAY WINDS DOWN

2 COURSE MENU (\$75.00pp) OR 3 COURSE MENU (\$87.00pp)
INCLUDES ALTERNATIVE SERVE, CHOICE OF TWO PER COURSE.

ENTRÉE

- Marinated prawn, mango salsa, pink grapefruit, fennel, avocado mousse
- Twice cooked pork belly, apple puree, chicharrons, radish, chorizo
- Burrata salad, cherry tomatoes, radish, beetroot coulis, basil oil
- Smoked salmon gravlax, herbs olive oil, goats cheese, saffron
- Panko salmon cakes served on a bed of baby salad leaves and a chilli mayo
- Potato gnocchi, spinach and butternut, parmesan, toasted nuts

MAINS

- Lamb rump, sweet potato, broccolini, honey glazed dutch carrots, red wine jus
- Pan fried salmon, asparagus, lemon, charred greens, romesco
- Slow cooked beef cheek, truffle mash, cherry tomato, shallot
- Pork loin, Colcannon potato, covoionero, mustard sauce
- Pan fried chicken breast, beetroot puree, mixed greens
- Sweet potato, feta cheese, ravioli, butternut squash sauce, semi dried tomato, spinach

DESSERTS

- Eton mess: Deconstructed pavlova with assorted jelly, mango coulis, strawberries and passionfruit cream
- Dark chocolate slice, cocoa nib crumble, raspberry
- Sticky date pudding, salted caramel, poached pear, cream
- Lemon tart, poached apple, lemon curd
- Apple crumble, vanilla ice cream



INDIAN FEAST

OPTION 1: CHOOSE 4 ENTRÉE, 4 MAINS
AND 2 DESSERTS \$100.00pp

ENTRÉE

VEGETARIAN OPTIONS

- Gobi manchurian
- Soya chaap masala
- Paneer tikka
- Vegetation samosa
- Achari Soya
- Chilli paneer
- Paneer 65
- Street style desi hakka noodles

NON VEGETARIAN OPTIONS

- Chicken tikka
- Chilli chicken
- Chicken 65
- Chicken malai kebab
- Amritsari fish
- Chilli Chicken

DESSERTS

- Gulab jamun
- Rasmalai
- Ice cream: chocolate/vanilla/strawberry
- Apple crumble with custard
- Sliced seasonal fruit

MAINS

VEGETARIAN OPTIONS

- Dal fry
- Panner kadhai
- Mix vegetable curry
- Vegetarian kolhapuri
- Shahi paneer
- Chole masala
- Rajma masala
- Dal makhani
- Vegetarian jhalfrezi
- Aloo gobi
- Matar panner masala

NON VEGETARIAN OPTIONS

- Butter chicken
- Kadhai chicken
- Chicken tikka masala
- Chicken korma
- Malabar fish curry
- Chicken biryani
- Goan fish curry

SERVED WITH

- Chickpea and potato salad with tamarind and coriander
- Green leaf, cucumber, tomato and onion, lemon dressing, pickle, raita
- Basmati rice
- Poppadum
- Naan bread



OPTION 2: ALL MENU ITEMS ARE
INCLUDED \$65.00pp

ENTRÉE

- Gobi manchurian
- Chicken tikka

MAINS

- Chicken korma
- Matar paneer masala
- Chana masala (chickpea curry)

DESSERTS

- Gulab jamun
- Fruit salad

SERVED WITH

- Green leaf, cucumber, tomato and onion, lemon dressing, pickle, raita
- Basmati rice
- Poppadum
- Naan bread



LITTLE BITES BIG FLAVOUR

30 MINUTES: CHOOSE THREE CANAPÉS: \$28.00pp
60 MINUTES: CHOOSE FIVE CANAPÉS: \$35.00pp
90 MINUTES: CHOOSE SEVEN CANAPÉS: \$45.00pp

COLD CANAPÉS

- Nori rolls, wasabi, and soy sauce
- Smoked salmon, blini crème fraîche, chives
- Prosciutto wrapped melon
- Blue cheese tartlet, pear agrodolce.
- Prosciutto, melon, preserved lemon, goats curd and dukkah
- Rare roast beef crostini, pickled eggplant, fetta and dried olive
- Truffled mushroom and chive tart with whipped goats cheese

HOT CANAPÉS

- Korean fried chicken with gochujang dipping sauce
- Traditional chorizo empanada, tomato relish
- Croquettes sweet potato with miso mayonnaise
- Flame-grilled tandoori chicken bite with mint chutney
- Asian inspired steamed dumplings
- Salt and pepper squid, salsa verde
- Devil chicken with sriracha mayonnaise
- Chicken goujons, mustard mayonnaise
- Peking duck pancakes with hoisin, cucumber and shallots

DESSERT

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

UPGRADE TO SUBSTANTIAL ITEMS

\$10.00PP PER ITEM

- Angus beef slider/pulled pork
- Hokkien noodles
- Salt and pepper squid
- Fish & chips
- Gourmet beef pies
- Flame-grilled tandoori chicken
- Portuguese peri peri chicken skewers
- Mushroom arancini

SHARE BOWLS SERVE 5 PPL, PER BOWL

- Sweet potato fries, rosemary salt **\$16.00 p/b**
- Vegetable spring rolls, sweet chilli sauce **\$16.00 p/b**
- Thick cut chips, aioli: **\$16.00 p/b**
- Crumbed chicken bites, peri peri mayo: **\$20.00 p/b**

SHARE PLATTERS SERVE 10 PPL, PER PLATTER

- Seasonal fresh fruit platter: **\$45.00 p/p**
- Housemade dip platter, warm bread: **\$40.00 p/p**
- Cheese platter with assorted Australian cheeses, dry and fresh fruits, lavosh and water crackers, fruit paste and relish: **\$75.00 p/p**
- Antipasto platter: selection of cold meats, dips, olives and warm bread: **\$75.00 p/p**



FESTIVE PLATED MENU

3 COURSE MENU (\$85.00pp). INCLUDES ALTERNATIVE SERVE,
CHOICE OF TWO PER COURSE. T&C APPLY.

ENTRÉE

- Smoked salmon roulade, poached prawns, horseradish crème fraiche, beetroot glaze, candied walnuts, & orange-dill salad
- Ham hock terrine, piccalilli, toasted hazelnuts & tarragon mayonnaise
- Buffalo mozzarella, heirloom tomatoes basil & olive oil
- Marinated prawns with mango salsa, pink grapefruit, fennel & avocado mousse

MAINS

- Lamb rump, sweet potato, honey glazed carrots & broccolini
- Pan fried salmon with lemon herb crushed potatoes, asparagus & sauce vierge
- Mushroom ravioli, sautéed spinach, asparagus, ricotta & porcini cream
- Honey and clove roasted champagne ham, maple glazed sweet potato, mushy peas, spiced apricot, ginger & mustard pickles

DESSERTS

- Classic Christmas pudding with brandy anglaise, vanilla bean ice cream
- White chocolate & raspberry pavlova – berry compote, fresh cream
- Dark chocolate delice with salted caramel, hazelnut praline, berries, vanilla ice cream
- Sticky date pudding with toffee sauce, hazelnut praline, vanilla bean ice-cream

Terms and Conditions apply



FESTIVE BUFFET

A REFINED DINING EXPERIENCE \$85.00PP
MINIMUM 50 PAX. T&C APPLY

ARTISAN BREADS & FESTIVE ANTIPASTI

- Freshly baked French baguettes & handcrafted artisan loaves
- House-made basil pesto & kalamata olive tapenade.
- Curated selection of marinated mediterranean antipasti

SEASONAL SALAD

- Wild rocket, crisp green apple & shaved Parmigiano Reggiano with apple cider vinaigrette
- Roasted beetroot, citrus segments & ash-coated goat's cheese with toasted walnuts & honey dressing

CHRISTMAS FEAST CARVING STATION

- Chef carved beef sirloin and Christmas ham with caramelized onion reduction & red wine jus
- Seasonal roasted vegetables with garden herbs
- Duck fat roasted potatoes

MAINS

- Steamed market fish with braised fennel, vine-ripened tomato, capers & herb oil
- Herb-roasted free-range chicken breast with salsa verde & roasting juices
- Spinach & ricotta ravioli with brown butter, sage & Meredith feta

FESTIVE DESSERTS

- Christmas pavlova wreath with fresh berries & Chantilly cream
- Traditional Christmas trifle
- House-made Christmas mince tartlets

OPTIONAL ADD - ON FRESH SEAFOOD DISPLAY ADDITIONAL \$60PP

- Fresh Sydney rock oysters (Natural), Australian king prawns, green lip mussels & Tasmanian smoked salmon served with mignotette dressing, seafood sauce and fresh lemon wedges



FESTIVE PARTY PACKAGE

ALL INCLUSIVE PACKAGE FOR \$90.00PP INCLUDES 2 HOURS OF CANAPÉS AND 2 HOUR BEVERAGE PACKAGE. MIN 50 PAX. T&C APPLY.

FESTIVE COCKTAIL ON ARRIVAL

COLD CANAPÉS

- Smoked salmon, blini crème fraîche, chives
- Rare roast beef crostini, pickled eggplant, fetta and dried olive

HOT CANAPÉS

- Salt and pepper squid, salsa verde
- Peking duck pancakes with hoisin, cucumber and shallots

DESSERT

- Chefs selection of desserts

SUBSTANTIAL ITEMS

- Japanese Karaage chicken bao with kimchi mayonnaise and spring onion
- Fish fingers with tartare sauce and lemon
- Crispy lamb belly with chimichurri

STANDARD BEVERAGE PACKAGE

A carefully curated selection of wines, sparkling wine, local and imported beers, soft drinks and juices served throughout the event



RAISE A GLASS

STANDARD BEVERAGE PACKAGE:

2 HOURS \$38.00PP, 3 HOURS: \$48.00PP OR 4 HOURS: \$58.00PP

PREMIUM BEVERAGE PACKAGE:

2 HOURS \$44.00PP, 3 HOURS: \$54.00PP OR 4 HOURS: \$64.00PP

SOFT DRINK PACKAGE:

1-2 HOURS \$10.00PP OR 2-4 HOURS \$15.00PP

STANDARD BEVERAGE PACKAGE INCLUDES:

- Tatachilla Sparkling Brut, McLaren Vale
- Tatachilla Sauvignon Blanc, McLaren Vale
- Pizzini Pinot Grigio, King Valley
- Tatachilla Shiraz Cabernet, McLaren Vale
- Great Northern Beer
- Corona
- James Boags Premium Light
- Pepsi / Pepsi Max
- Lemonade / Sunkist
- Juices: Apple, Orange and Pineapple

SOFT DRINK PACKAGE INCLUDES:

- Pepsi / Pepsi Max
- Lemonade / Sunkist
- Juices: Apple, Orange and Pineapple

PREMIUM BEVERAGE PACKAGE INCLUDES:

- Seppelt 'The Drives' Sparkling Brut, Great Western
- Squealing Pig Sauvignon Blanc, Marlborough
- Rare Penny Chardonnay, Barossa Valley
- Petronio Riesling, Yarra Valley
- Pizzini Pinot Grigio, King Valley
- Saltram 1859 Shiraz, Barossa Valley
- Max Petronio Pinot Noir, Glenburn
- Pizzini Sangiovese-Shiraz, King Valley
- Grant Burge Benchmark Merlot, Barossa Valley
- Upside Down Rosé, Marlborough
- Heineken Lager
- James Squire 150 Lashes
- 5 Seeds Crisp Cider
- James Boags Premium Light
- Heineken 0.0%
- Pepsi / Pepsi Max
- Lemonade / Sunkist
- Schweppes Tonic/ Soda/ Ginger Ale
- Juices: Apple, Orange and Pineapple



THE PERFECT PLACE FOR EVERY OCCASION



MEETING & FUNCTION ROOMS

From a business meeting to a wedding, or a conference to a banquet, our three meeting rooms, outdoor terrace and restaurant have the flexibility for a host of functions, including theatre or seminar-style events. Our open lobby is a perfect spot as a break-out area, or a place to meet beforehand. Take advantage of the unlimited WiFi and latest built-in AV facilities with drop-down screens and projectors in all rooms, and lecterns and in-room buffets are available to suit.

FACILITIES

From our prime location in the heart of Werribee, you're close to local businesses, and well-placed to enjoy all the region's attractions. Plentiful onsite undercover parking makes it easy to come and go as you please. And to jump start your morning or unwind after a long day, our 24 hour gym is fitted-out with all the latest equipment and free weights. If your wardrobe also needs a workout, our guest services can take care of that.

ACCOMMODATION

You'll find exactly what you're looking for with 150 guest rooms offering King, Twin or Accessible 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.



FOOD & BEVERAGE OPTIONS

For great food and drink until late, head to our lively open lobby. Start the day with a fresh breakfast selection at Rosana Bistro & Bar. Lunch and dinner are delicious and flavourful Australian cuisine, with spectacular views of Wyndham Harbour. The Rosana Bar's cocktail menu makes a refreshing change, or choose from a good selection of local Victorian wines, and beer on tap. And, being Melbourne, there's always great coffee to have here or on the go.



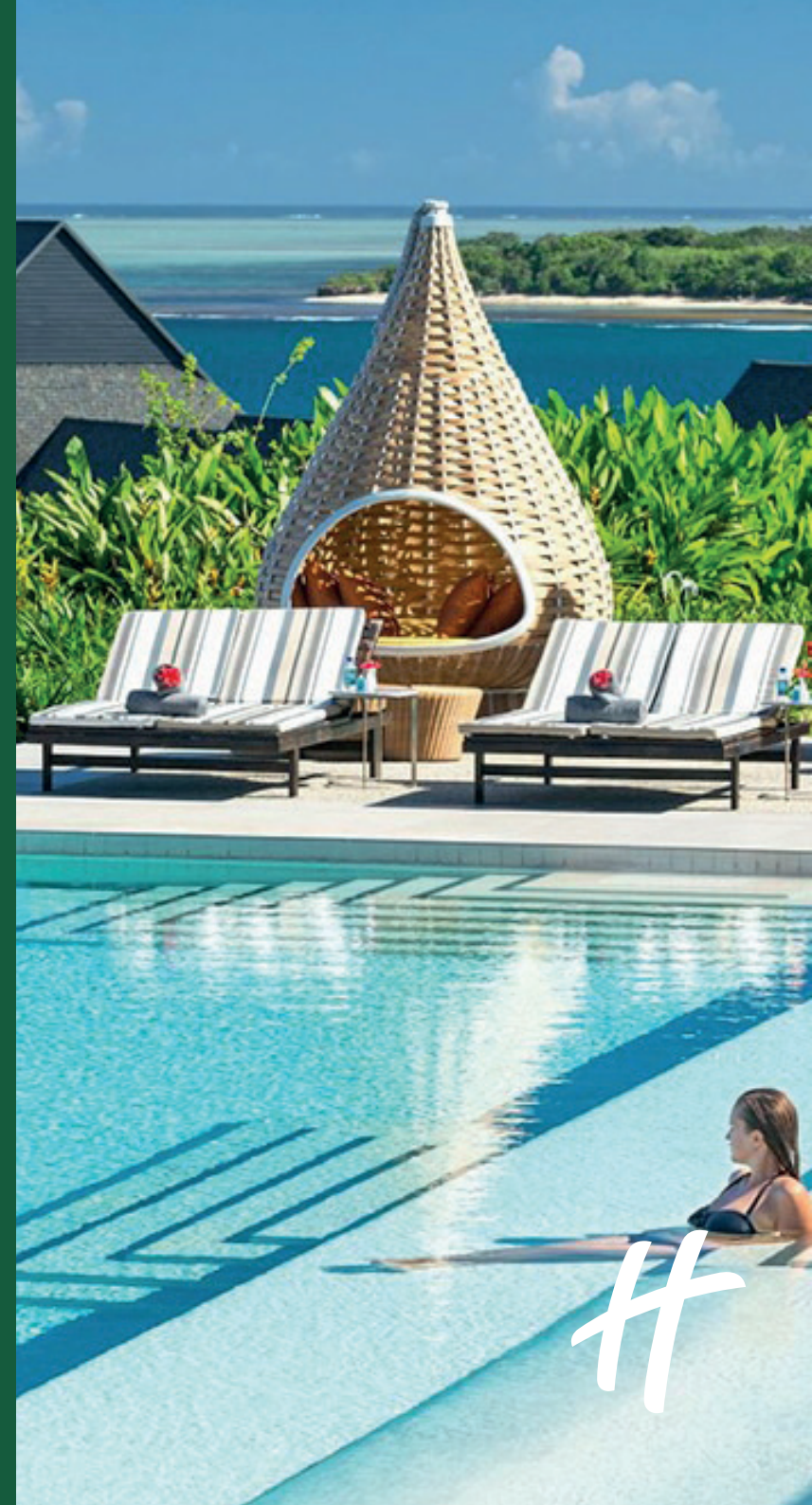
IHG BUSINESS REWARDS

What is IHG Business Rewards?

Whether you're booking a meeting room, a conference, an exhibition, a company event, or guest rooms, you'll learn 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 & Resorts, you can choose from over 7,000 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 WERRIBEE

T:(03) 8731 3030

E: meetings.melws@ihg.com

DISCOVER OUR HOTEL VIRTUALLY AT

<https://bit.ly/werribee-virtual>

[HOLIDAYINN.COM/WERRIBEE](https://www.holidayinn.com/werribee)

HOLIDAY INN WERRIBEE

22 Synnot Street, Werribee VIC 3030