

STAY FOCUSED.



Holiday Inn

MELBOURNE AIRPORT

Holiday Inn Melbourne Airport

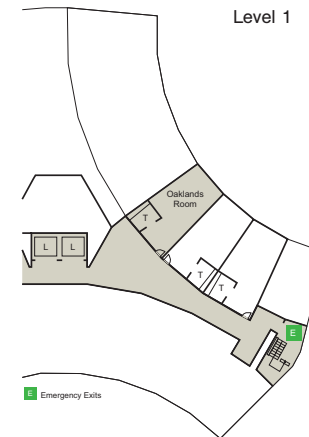


Conference & Events
Breakfast, Breaks & Lunch Menus



ROOM CONFIGURATIONS

Room Name	Area (m ²)	Theatre	Classroom	Boardroom	Cocktail	Banquet	Cabaret
Tullamarine Room	60	60	24	20	80	40	32
Sunbury Room	60	60	24	20	80	40	32
Melrose Room	60	60	24	20	80	40	32
Melrose/Sunbury	120	120	40	40	160	80	70
Tullamarine/Sunbury	120	120	40	40	160	80	70
Centre Grand	180	180	90	65	240	160	128
Oaklands Room	19	-	-	10	-	10	-





BREAKFAST PACKAGES

Continental Breakfast

\$18 PER PERSON

- Fresh fruit platter – H, DF, GF, V
- Assorted cereals served with yogurt, poached fruits, milk (full cream, skinny and soy), dried fruits and nuts – H, V
- Bakery toasts (white, wholemeal or multigrain) with condiments: Butter / jam / marmalade / peanut butter / vegemite
- Selection of fresh fruit juices - H, DF, GF
- Freshly brewed coffee and a selection of herbal and mixed leaf tea

Working Breakfast

\$21 PER PERSON

- Fresh fruit platter – H, DF, GF, V
- Assorted cereals served with yogurt, poached fruits, milk (full cream, skinny and soy), dried fruits and nuts – H, V
- Flavoured yogurt with granola – H
- Scrambled eggs with fresh chives, grilled bacon, chicken sausages, oven roasted tomatoes and hash brown
- Pastry basket: Mixed Danishes, croissants, muffins (gluten free selection available)
- Bakery toasts (white, wholemeal or multigrain) with condiments: Butter / jam / marmalade / peanut butter / vegemite
- Freshly brewed coffee and a selection of herbal and mixed leaf tea

Plated Breakfast

\$25 PER PERSON

- Seasonal fruit salad with honey yoghurt – H, GF
- Assorted cereals served with yogurt, poached fruits, milk (full cream, skinny and soy), dried fruits and nuts – H, V
- Banana and mango smoothie - V
- Pastry basket: Mixed Danishes, croissants, muffins (gluten free selection available)
- Selection of eggs served with streaky bacon, hash brown and tomatoes.

PLEASE CHOOSE ONE OF THE FOLLOWING:

- Poached
- Fried
- Scrambled
- Benedict: 2 poached eggs on sourdough with shaved leg of ham and hollandaise sauce
- Bakery toasts (white, wholemeal or multigrain) with condiments: Butter / jam / marmalade / peanut butter / vegemite
- Selection of fresh fruit juices - H, DF, GF
- Freshly brewed coffee and a selection of herbal and mixed leaf tea

H = HEALTHY OPTIONS DF = DAIRY FREE GF = GLUTEN FREE V = VEGETARIAN





BREAK PACKAGES

Arrival Tea and Coffee

\$4.75 PER PERSON

Morning and Afternoon Breaks

\$6.95 PER PERSON

Break selection

PLEASE CHOOSE ONE OF THE FOLLOWING: PER BREAK

- Warm assorted muffins
- Fresh whole fruits - H, DF, GF
- Selection of fresh Danishes
- Warm banana bread with maple butter
- Mini assorted warm quiches
- Rich dark chocolate tarts
- Sliced seasonal fruit platter - H, DF, GF
- Assorted premium cookies
- Ham and cheese croissants
- Scones with strawberry jam and whipped cream
- Muesli slice - H
- Chocolate fudge brownies
- Apple and cinnamon tea cake
- Blueberry shortcake - GF
- Coconut, date, cranberry and chia energy bites - H, DF, GF
- White chocolate and raspberry cake bites - GF
- Semidried tomato, olive and fetta muffins - V

Morning and afternoon tea breaks include tea and coffee



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LUNCH PACKAGES

ALL LUNCH PACKAGES INCLUDE YOUR CHOICE OF FRESHLY CHILLED ORANGE JUICE, SOFT DRINKS, TEA AND COFFEE

Asian Themed Lunch

\$30 PER PERSON

- Tom Yum soup served with crunchy bean sprouts and noodles
- Kachumber salad: Indian style cucumber, onion and tomato salad – H, DF, GF
- Thai style rice noodle salad
- Curry: Chicken Tikka masala or Beef vindaloo or Thai style chicken green curry
- Steamed jasmine rice – DF, GF
- Stir fried vegetables in oyster sauce - DF
- Condiments: Chutney / pappadums / prawn crackers
- Sliced fruit platter

Pizza and Focaccia Lunch

\$28 PER PERSON

- Tuscan white bean and vegetable soup – H, V, GF, DF
- Salad of bocconcini, basil and tomatoes with garlic croutons and mustard dressing - V
- Salad of rocket and shaved parmesan with balsamic dressing - V
- Assorted pizzas: Margherita / oven roasted pumpkin and chilli / prosciutto and buffalo mozzarella / spicy salami and peppers
- Assorted filled focaccia breads
- Dessert platter

Sandwich Lunch

\$24 PER PERSON

- Charred pumpkin soup - H, V, GF
- Make your own sandwich:
 - Selection of breads, rolls and wraps with cured meats / vegetarian fillings and assorted condiments
- Garden salad with citrus vinaigrette – H, GF, V, DF
- Fresh fruit platter - H, GF, V, DF

Mediterranean Themed Lunch

\$32 PER PERSON

- Slow roasted tomato and basil soup – H, V, GF
- Roasted pumpkin salad with green beans, cilantro and cumin dressing – H, V
- Greek salad with cucumber, tomato, onion, peppers, oregano, olives and fetta - V
- Oven roasted rosemary and garlic marinated beef rump - GF
- Ras al Hanut spiced grilled chicken with sauce mojo – GF, H
- Esacalivada: Smokey grilled peppers, Spanish onion, eggplant and zucchini - V
- Garlic roasted chat potatoes with onion jam - V
- Dessert platter

ASIAN THEMED AND MEDITERRANEAN THEMED LUNCH ARE SUBJECT TO MINIMUM OF 15 PEOPLE

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SET LUNCH MENUS

2 Course \$50 per person

3 Course \$60 per person

SET MENUS ARE SERVED ALTERNATE DROP; PLEASE SELECT TWO OPTIONS PER COURSE.

Entrées

- Roasted Jerusalem artichoke soup served with macadamia crumble -V
- Tomato and cumin soup served with basil crème fraiche -V, GF
- Slow cooked veal carpaccio served with tuna mayonnaise and fried capers
- Marinated beetroot served with whipped goats cheese and caramel pecans -V
- Seared duck with de puy lentil, beetroot and orange salad
- Garlic prawns with pickled mango, zucchini and avocado puree
- Pan seared scallops with tomato, cucumber, mint salsa and chimichurri sauce
- Oven roasted pork belly, caramel apple puree and fennel chorizo strudel
- Tasting plate with thin sliced prosciutto, salami, pastrami and grilled marinated vegetables

Mains

- Pan fried gnocchi with eggplant, zucchini, slow roast tomato and parmesan -V
- Slow cooked lamb stew, creamy polenta and parsnip crisps
- Crispy skin barramundi, thyme roasted kipfler potatoes, beans and chilli-olive ketchup
- Braised lamb shank with mint pea mash and sauce korma
- Sea bass cooked in aqua pazza served with zucchini trifolate and capsicum relish
- Grilled Angus tenderloin served with herb mash, honey roasted Dutch carrot and pan jus
- Pan seared pork cutlet served with wilted cabbage, parsnip puree and fennel crumble
- Slow cooked beef cheeks, potato puree, beans and oven roasted mushroom ragout - GF
- Grilled Atlantic salmon with celeriac puree, fennel and asparagus salad - GF

Desserts

- Eton mess: Pressed strawberries, meringue shells, passionfruit cream - GF
- Rich dark chocolate tart served with caramel mascarpone
- Flourless lemon cake served with rhubarb preserve
- Tiramisu: sponge soaked in coffee liquor with cream cheese and cocoa
- Pear and raspberry crumble tart served with vanilla ice cream
- Baked cheese cake served with rum and raisin sauce
- Fig and rosemary crème brulee served with biscotti
- Mango and berry bavarois



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BEVERAGE PACKAGES

Standard Beverage Package

1 HOUR	\$16 PER PERSON
2 HOURS	\$22 PER PERSON
3 HOURS	\$28 PER PERSON
4 HOURS	\$33 PER PERSON

INCLUDES:

- House sparkling wine
- House white wine
- House red wine
- Crown Lager
- Cascade Light
- Soft drinks
- Mineral water
- Orange juice





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For more information or to make an appointment contact our conference team.

Call +61 3 9648 2779 or email meetings.melcr@ihg.com

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