

# STAY FOCUSED.



*Holiday Inn*

MELBOURNE AIRPORT

Holiday Inn Melbourne Airport

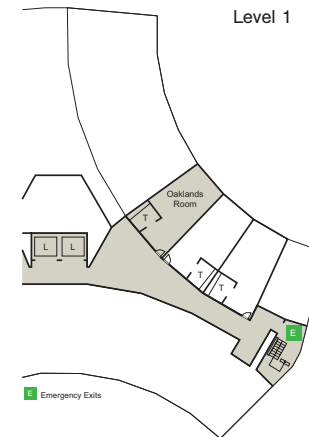


Conference & Events  
Dinner Menus



## ROOM CONFIGURATIONS

Room Name	Area (m <sup>2</sup> )	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	-



## SET DINNER 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 fraîche -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 brûlée served with biscotti
- Mango and berry bavares



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## CANAPÉ PACKAGES

SERVED OVER AN HOUR DURATION; PLEASE SELECT YOUR CANAPÉS FROM THE OPTIONS BELOW.

3 ITEMS	\$12 PER PERSON
4 ITEMS	\$16 PER PERSON
5 ITEMS	\$20 PER PERSON

### Cold Canapé

- Smoked salmon, crème fraiche, chives, blinis
- Melon wrapped in prosciutto and mint - GF, DF
- Pressed pork, fig jam, apple and celery remoulade
- Spiced, roasted pumpkin, pine nut brittle and capsicum relish - v
- Spinach, mint, leek sponge, marinated goats cheese and pickled beetroot - v
- Vietnamese rice paper rolls
- Blue cheese tart with pear agro dolce - v
- Scallop ceviche, piccalilli, charred onion puree

### Hot Canapé

- Beetroot arancini with sundried tomato aioli - v
- Lamb samosa with mango chutney
- Vegetarian spring roll with sweet chilli sauce - v
- Slow roasted pork belly with eggplant and chilli relish
- Brie cheese, dried apple and apricot puffs - v
- Truffled fava balls with Salsa Verde - v
- Tandoori chicken and pumpkin turnovers
- Mushroom and chorizo croquettes
- Potato Brava: Confit chat potatoes with spiced tomato sauce and aioli - v
- Party pies with tomato sauce

### Sweet Canapé

- Strawberries with caramel popcorn cream
- Belgian chocolate cake with berry mascarpone
- Lemongrass crème brulee
- Rhubarb and apple crumble



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



## DINNER BUFFET PACKAGE

\$50 per person

### INCLUSIONS:

- Bread basket
- Harissa chicken and roasted pumpkin salad – H, GF
- Vietnamese coleslaw with rice noodles – V, GF
- Condiments and dressings
- Selection of steamed vegetables – H, GF
- Steamed rice
- Potato al forno
- Two hot dishes of your choice
- Dessert platter
- Freshly brewed tea and coffee

### Hot Dishes

CHOOSE ANY TWO DISHES FROM THE FOLLOWING OPTIONS:

- Beef masaman curry with crispy shallots
- Chicken tikka masala
- Lamb vindaloo with minted yoghurt
- Beef stroganoff with pickled vegetables
- Grilled lamb rump with herb and lemon persillade
- Oven roasted chicken in red mole sauce
- Rich whole black lentil and kidney bean in curry sauce -V
- Pan fried gnocchi with mushroom, caramelised onion and spinach -V
- Crispy skin barramundi with eggplant relish
- Steamed sea bass with chilli caramel -H
- Grilled Atlantic salmon with marjoram salsa -H
- Stir fried beef and vegetables in oyster sauce
- Slow braised lamb shoulder on bean cassoulet with thyme jus
- Grilled beef rump with mushroom ragout
- Honey roasted pork belly with salt baked root vegetables

DINNER BUFFET PACKAGE IS SUBJECT TO MINIMUM OF 20 PEOPLE

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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](mailto:meetings.melcr@ihg.com)

**Holiday Inn Melbourne Airport**

10-14 Centre Road, Melbourne Airport VIC 3045

[www.holidayinnmelbourneairport.com.au](http://www.holidayinnmelbourneairport.com.au)