

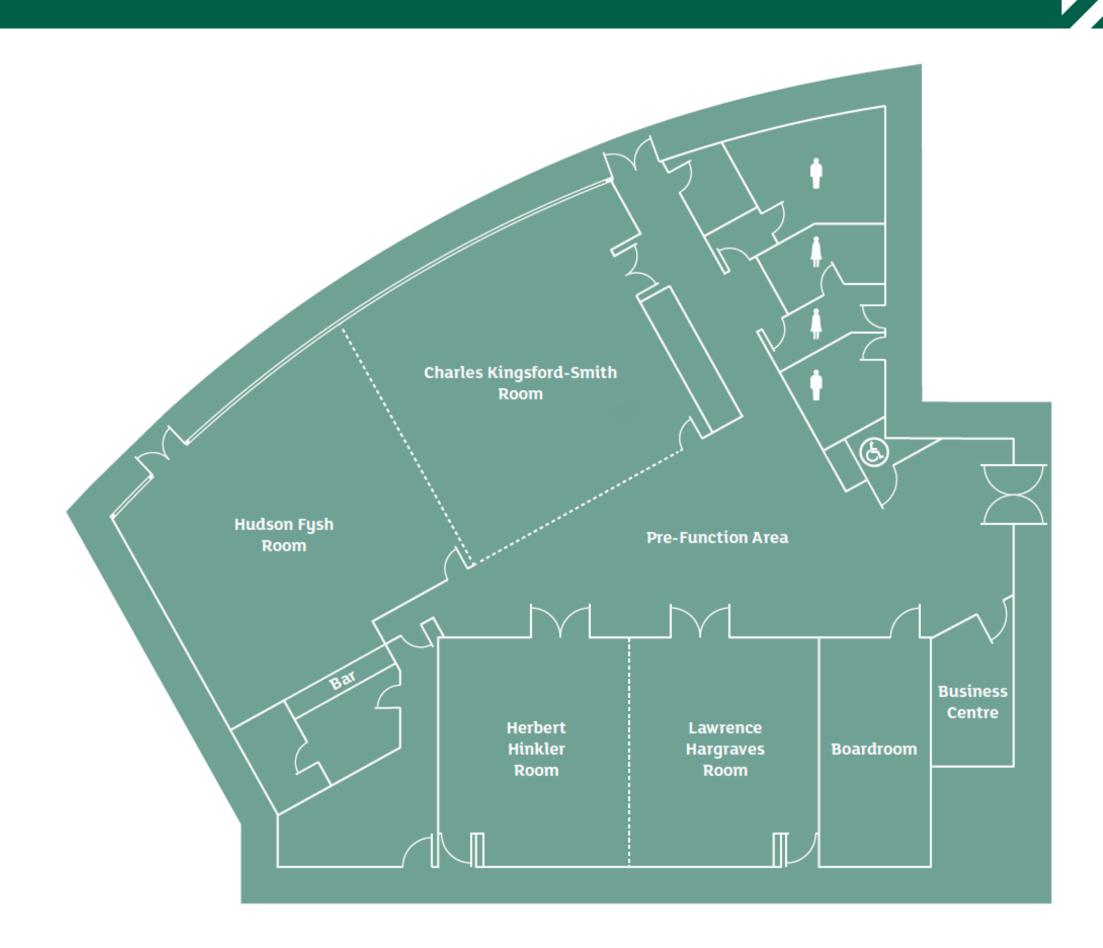
Holiday Inn
AN IHG HOTEL
SYDNEY AIRPORT

Holiday Inn Sydney Airport



Floorplan





Capacities

Room Name	Height (m)	Area (m2)	Theatre	Classroom	Boardroom	Cocktail	Banquet	Caberet	U-Shape	Holliow
Lawrence Hargraves	3	50	50	18	15	40	30	24	18	14
Herbert Hinkler	3	50	50	18	15	40	30	24	18	14
Hargraves & Hinkler	3	100	100	40	35	80	70	56	40	-
Hudson Fysh	3	80	80	40	25	70	50	40	28	24
Charles Kingsford-Smith	3	100	100	45	30	90	60	48	28	24
Fysh & Smith	3	180	170	70	-	180	130	103	-	-
Boardroom	3	25	-	-	12	-	-	-	-	-
Sirroco Restaurant	3	198	80	50		150	100	-	-	-

Conference Packages

DAY CONFERENCE PACKAGE

FULL DAY

- Welcome tea and coffee
- Morning and afternoon tea includes any choice of 2 tea break items and a selection of teas, pod coffees and juice.
- Chef's selection gourmet working-style sandwich lunch
- Soft drinks, teas and coffees served with lunch
- Complimentary whiteboard
- Complimentary Wi-Fi

HALF DAY

- Welcome tea and coffee
- Morning and afternoon tea includes any choice of 2 tea break items and a selection of teas, pod coffees and juice.
- Chef's selection gourmet working-style sandwich lunch
- Soft drinks, teas and coffees served with lunch
- Complimentary whiteboard
- Complimentary Wi-Fi

*Upgrade to a seated Chef's selection hot buffet lunch in Sirocco Restaurant (additional \$5pp)

NOTE: Restaurant will be shared with delegates from other conferences. Lunch timings may be staggered and there will be designated tables for your group. Minimum numbers apply.

Menus

We have a number of menu options to suit all functions. Whether it's a light morning tea to break up the day or a full banquet to celebrate success, we've got you covered.

CNINGON

MORNING / AFTERNOON TEA OPTIONS

Choice of any 2 items below. Includes selection of teas, pod coffees and juice.

SAVOURY

- Ham & Cheese Mini Croissants
- Carrots, Celery & Hummus
- Rice Paper Wraps w/ Sweet Chilli Dip
- Chicken, Cheese & Bacon Filo
- Bacon & Onion Quiche
- Spinach & Ricotta Parcels

SWEET

- Chia & Berry Yoghurt w/ Nutty Granola
- Apple & Cinnamon Muffins
- Chocolate Muffins
- Mini Lemon Meringues
- Mini Eclairs
- Mini Profiteroles

SAVOURY

- Steamed Vegetable Buns
- Caprese Bruschetta
- Beef Empanadas
- Potato & Almond Croquettes
- Vegetable Samosas w/ Chutney
- Peking Duck Rolls w/ Sweet Chilli Dip

SWEET

- Fruit Scones w/ Strawberry Conserve & Whipped Cream
- Walnut & Carrot Slice Cake
- Chocolate Brownies
- Petite Pavlovas w/ Fresh Berries
- Lamingtons
- Vanilla Slice



Gourmet Sandwich Lunch

GOURMET SANDWICH LUNCH MENU

Selection of 3 items below, served with 2 chef's selection salads, dessert & fruit. Includes selection of teas, pod coffees and juice.

SANDWICHES

- Chicken & Avocado (light rye)
- Peri-peri Chicken & Slaw (light rye)
- Italian Club (white)
- Ham, Tomato & Cheese (white)
- Roast Beef (grain)
- Tuna Crunch (light rye)
- Egg & Lettuce (brown)
- Vegan Rainbow (brown)

WRAPS

- Chicken Caesar
- Chicken & Avocado
- Greek Chicken & Feta
- Pesto Chicken
- Roast Beef
- Italian Club
- Falafel & Tabouli
- Pumpkin & Feta Cheese

SEEDED PANINI

- Chicken schnitzel (turkish)
- Peri Peri chicken (turkish)
- Chicken club (turkish)
- Ham, tom & cheese (turkish)
- Pulled pork (turkish)
- Tomato & bocconcini (turkish)

GLUTEN FREE

- Chicken Mayo Sandwich
- Roast Beef Sandwich
- Ham, Tomato & Cheese Sandwich
- Chicken Avocado Wrap
- Vegan Rainbow Wrap
- Falafel Vegan Wrap

BAGUETTE

- Chicken Club
- Greek Chicken
- Roast Beef
- Turkey & Brie
- Italian Club
- Ham, Tomato & Cheese
- Italian Antipasto

Buffet Lunch / Dinner



DAILY CHEF'S SELECTION BUFFET

Standard Buffet (min 20 pax) | Table Buffet (1-19 pax)

Includes 2 cold selection, 2 hot selection, 1 serve sides, 1 veggie dish, dessert & fruit. Includes selection of teas, pod coffees and juice.

SOUPS (N/A for Table Buffet)

- Creamy Pumpkin
- Creamy Corn Soup
- Mushroom Cream Soup

COLD SELECTION

- Greek Salad
- Pasta Salad w/ Pesto Dressing
- Glass Noodle Salad

HOT SELECTION

- Roast Beef w/ Thyme, Rosemary and Jus
- Baked Chicken Thigh in Grain Mustard
- Herb Crusted Fish w/ Lemon Butter Sauce
- Braised Lamb w/ Baby Vegetables
- Crunchy Gnocchi w/ Parmesan Cream

SIDES

- Fried Rice
- Pad Thai
- Mash Potatoes

DESSERT

- Selection of Petite Desserts
- Fresh Fruit Platter

Plated Lunch / Dinner

2/3 Course Lunch / Dinner (Alternate drop)

A variety of dietary requirements available | (GF) Gluten free | (V) Vegetarian | (VN) Vegan | (DF) Dairy free | (CN) Contains nuts

ENTRÉE

Mushroom Arancini with Parmesan and Watercress
Salad (V, CN)

Soba Noodle Salad with Pan Seared Sesame Crusted
Salmon (CN)

Spanish Tapas Plate with Grilled Red Pepper, Marinated Artichoke, Feta and Olives, Garlic Prawn and Prosciutto Wrapped Grissini Stick (V, CN)

MAIN

Beef Sirloin with Potato Puree, Asparagus and Demi Glaze (CN)

Corn Fed Chicken, Saffron Risotto, Pancetta, Forest Mushrooms and Jus (GF)

Pan Seared Barramundi with Carrot Pomme Mash, Snow
Peas Tendrils and Basil Oil with Lemongrass Beurre Blanc
(CN)

Ricotta and Spinach Canneloni, Vine Ripened Tomato Sauce, Fresh Mozzarella and Basil (V)

Gnocchi, Confit Garlic Sauce, Pecorino and Basil (V)

DESSERT

White Chocolate and Baileys Mousse Cake

Dark & White Chocolate Charlotte

Baked Berry Cheesecake with Raspberry Coulis

Teardrop Tiramisu

Mango and Lemon Panna Cotta with

Coffee Anglaise

Chocolate Dome filled with Salted Caramel,
Praline and a Garden of Berries

Fresh Fruit Platter

Beverage Packages



STANDARD DRINKS PACKAGE

- Selection of House Sparkling, White & Red wine
- Tooheys New
- Heineken
- Hahn Premium Light

DELUXE DRINKS PACKAGE

- Selection of Deluxe Sparkling, White & Red wine
- James Squire 150 lashes
- Corona
- Little Creature Pale Ale
- Hahn Premium Light
- Bottle Sparkling or Still Water

All packages include of a selection of juice and soft drinks.

Why Choose Us



ACCOMODATION

Package options featuring our newly refurbished rooms are perfect for the modern traveller and are designed with ultimate comfort in mind. Speak to the team about our exclusive conference and event rates today.



AUDIO VISUAL

Our audio visual partner, Myles AV, can supply all the equipment you require from data projectors to staged events, widescreen presentations and lighting. *Additional Charges Apply. Please speak to the team to discuss your event's requirements



LOCATION

Our hotel provides easy access to and from the CBD via taxi, car or by train from nearby Mascot Station, which will have you in Circular Quay within 15 minutes.



TRANSPORT

For your convenience, secure, on site car parking is available to all conference delegates. A discounted parking rate is offered at \$20 per car per day.

Holiday Inn Sydney Airport operates a daily airport shuttle service to and from both the domestic and international airport terminals for \$10 per person, each way. Advanced bookings are essential.



PLANET CONSCIOUS

We understand how important it is to play an active role in protecting our environment and that's why we're dedicated to managing our energy. We're so proud to have scored above average in the hotel sector on our NABERS energy rating!



IHG ONE REWARDS

When you make bookings on behalf of others, we're here to reward you. With IHG® Business Rewards, you can earn points every time you book accommodation, meetings or an event at over 5,900 participating IHG® hotels worldwide.



IHG CLEAN PROMISE

IHG and Holiday Inn Sydney Airport have always prided ourselves on a Culture of Clean and want to reinforce that commitment to you.











To book your next event or request further details on our function packages, please reach out to us:

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