

# *Conferences & Events*

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**Holiday Inn Sydney Airport**



**Holiday Inn**

AN IHG<sup>®</sup> HOTEL

SYDNEY AIRPORT



# Floorplan



# Capacities

Room Name	Height (m)	Area (m2)	Theatre	Classroom	Boardroom	Cocktail	Banquet	Caberet	U-Shape	Holloiw
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 or 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.

# *Menu*

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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.



# Tea Breaks

## MORNING / AFTERNOON TEA OPTIONS

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

MORNING

### SAVOURY

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

### SWEET

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

AFTERNOON

### SAVOURY

- Steamed Vegetable Buns
- Caprese Bruschetta
- Beef Empanadas
- Sweet Potato 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 Schnitzel (white)
- Chicken Mayo (brown)
- Chicken & Avocado (light rye)
- Peri-peri Chicken & Slaw (light rye)
- Turkey & Swiss (grain)
- Italian Club (white)
- Ham, Tomato & Cheese (white)
- Roast Beef (grain)
- Super Salad (grain)
- Egg & Lettuce (brown)
- Cheese & Tomato (brown)
- Vegan Rainbow (brown)

### TORTILLA WRAPS

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

### SEEDED PANINI

- Chicken Schnitzel
- Chicken Avocado
- Chicken Milanese
- Peri-Peri Chicken
- Chicken Club
- Pesto Chicken
- Ham, Tomato & Cheese
- Tomato & Bocconcini

### GLUTEN FREE

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

### BAGUETTE

- Smoked Salmon
- Chicken Club
- Greek Chicken
- Roast Beef
- Turkey & Swiss
- Italian Club
- Ham, Tomato & Cheese
- Italian Antipasto
- Italian Chicken

# Buffet Lunch / Dinner



## DAILY CHEF'S SELECTION BUFFET

### Standard Buffet (min 15 pax)

Includes 2 cold selection, 2 hot selection, 1 serve sides, 1 veggie dish, dessert & fruit. Served with a selection of juice, coffee and teas.

### 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 OR 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

# Canapes



## CLASSIC CANAPES

**(Min 20 people)**

Select 4 canapés from cold, hot & dessert selection.

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### HOT SELECTION

- Lamb kofta with mint yogurt (CN)
- Beef kibbeh with tzatziki sauce (CN)
- Tandoori chicken tikka with raita sauce (CN)
- Beef empanada with smokey BBQ sauce (V, CN)
- Parmesan arancini with bush tomato relish (V, CN)
- Peking duck spring rolls with plum sauce (CN)
- Portuguese ham and cheese balls (CN)
- Kataifi prawn with mango and chilli aioli (CN)
- Curried potato and pea samosa with chaat sauce (CN)
- Crispy chicken with smoky BBQ sauce (CN)
- Chicken satay with crispy shallots (CN)

### DESSERT SELECTION

- Chocolate mousse (CN)
- Petit four (CN)
- Apple berry tart with coulis (CN)
- Mini fruit mince pies (CN)
- Tropical panna cotta (CN)
- Roasted nut tartlet (CN)

### COLD SELECTION

- Vodka poached ocean trout with green pea gel and caviar (GF, CN)
- Chicken rice paper rolls with spicy coriander dressing (DF, CN)
- Tropical scallop ceviche with baby coriander (GF, CN)
- Savoury cone with asparagus spears, heirloom tomato, mascarpone and coriander (V)
- Caramelised onions and goats cheese (CN)
- Thai beef skewers (CN)
- Chilled Gazpacho shots (VN, GF)
- Steamed lentils cake with fresh coconut, mustard and coriander tempering (VN, GF)

### SUBSTANTIAL CANAPES

- Pulled chilli pork in pillow bun (CN)
- Mini Angus beef sliders with pickled cucumber, cheese and tomato relish (CN)
- Steamed lentil puffs with coconut and mint chutney (VN, GF, CN)
- Tempura barramundi and chips with diablo sauce (CN)
- Peking duck rice paper rolls with hoisin sauce (CN)
- Cheeseburger spring rolls (CN)
- Thai style prawns and glass noodle salad (CN)

# Platters



## PLATTER OPTIONS

Serves up to five (5) people per platter.

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

Assorted breads and dips (V, CN)

Sliced seasonal fruit platter with fresh berries (VN, GF)

Gourmet sandwich and wraps platter (CN)

Mediterranean platter including hummus, capsicum matbucha, dolmades, falafel nuggets, tabouli, olives, fresh tomato and onion salad and crisp pita (V, CN)

Australian cheese board including a selection of boutique cheeses, quince paste, dried fruits, breads and crackers (V, CN)

Chef's special artisan dessert platter (V, CN)

Mixed Asian style platter of sashimi, pork dumplings, prawn gow, duck spring rolls and satay chicken skewers (CN)

Antipasto platter of deli meats, cheese, marinated olives, grilled vegetables and grissini sticks (CN)

Assorted platter of hot finger food items from the Biggles Bar menu

Pulled chicken sliders with smokey BBQ sauce (CN)

Mixed satay skewers with peanut sauce (CN)

# Beverage Packages



## STANDARD DRINKS PACKAGE

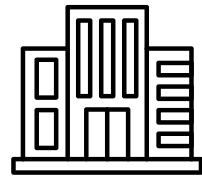
- Selection of House Sparkling, White & Red wine
- Tooheys New
- Heineken
- Hahn Premium Light

## 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

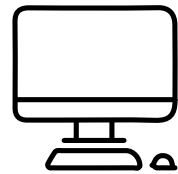
All packages include a selection of juice and soft drinks.

# Why Choose Us



## ACCOMMODATION

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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