



Holiday Inn[®]

AN IHG HOTEL

SYDNEY POTTS POINT

Meetings and Events

Everything you need for
the perfect event.

holidayinnpottspoint.com.au



Welcome

Holiday Inn Sydney Potts Point is the perfect choice to host your next day conference, training seminar or after hours cocktail event. Catering for up to 120 guests, with 5 modern function rooms bathed in natural light, we offer interior spaces catering for multiple configurations, as well as 2 outdoor open-air terraces for hire, which offer an intimate casual experience with theming options.

Genuine hospitality is at the core of everything we do, from your first enquiry to your last post-event cocktail; our friendly team are here to make sure your experience is seamless.

Book with us and join our bookers program **IHG Business Rewards**.





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The perfect place for every occasion



BANKSIA ROOM

[Click here to come and look around](#)



JACARANDA TERRACE



BOTTLEBRUSH ROOM

[Click here to come and look around](#)



WATTLE ROOM

[Click here to come and look around](#)



WOLLEMI BOARDROOM

[Click here to come and look around](#)



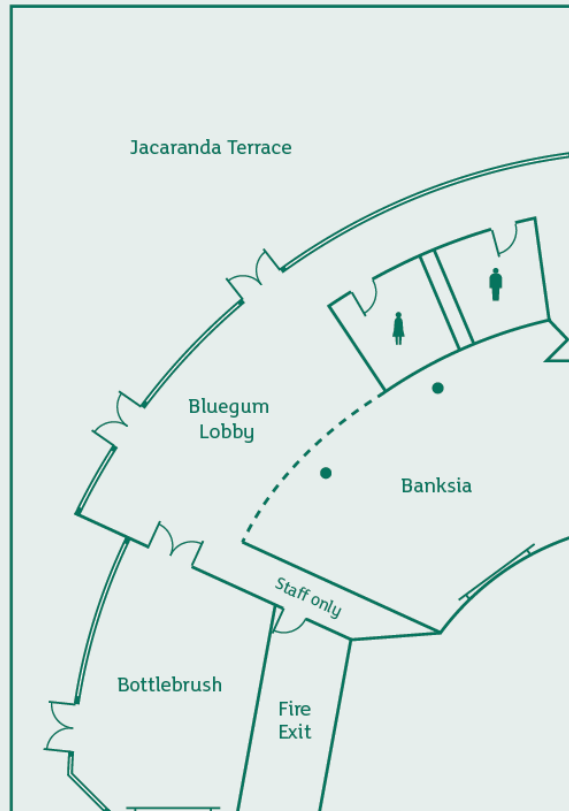
WARATAH ROOM

[Click here to come and look around](#)

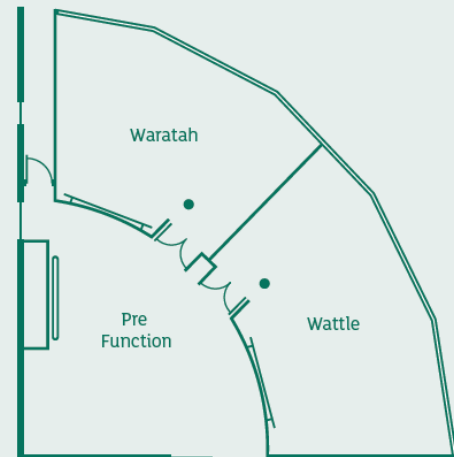
Floorplan



Ground Floor South



Ground Floor North



Upper Ground Floor



Conference Day Packages



Stay Casual. Day Delegate Package

INCLUSIONS:

- Arrival tea and coffee served with freshly brewed coffee and selection of tea.
- Morning tea served with freshly brewed coffee and selection of tea.
- Coffee pod machines available throughout the day.
- Buffet lunch, enjoy classics and favourites served in Sirocco Restaurant.
- Afternoon Tea served with freshly brewed coffee and selection of tea.
- Audio visual equipment – flipchart or whiteboard.
- Conference stationery – note pads, pens and mints.
- Still and sparkling water.

Stay Professional. Day Delegate Package

INCLUSIONS:

- Arrival tea and coffee served with freshly brewed coffee and selection of tea.
- Morning tea served with freshly brewed coffee and selection of tea.
- Coffee pod machines available throughout the day.
- Upgraded curated lunch menu served in Sirocco Restaurant.
- Afternoon Tea served with freshly brewed coffee and selection of tea.
- Audio visual equipment – flipchart or whiteboard.
- Conference stationery – note pads, pens and mints.
- Still and sparkling water.

Conference Packages – Monday



Stay Casual.

MORNING TEA

- Mushroom and truffle arancini
- Berry smoothie (GF, V)
- Whole green apples

LUNCH

- Pearl couscous salad with sundried tomatoes and olives (VE)
- Garden salad with balsamic dressing (VE)
- Mini sirloin steaks (GF)
- Roast vegetables (GF, VE)
- Spinach and ricotta ravioli with truffle and cream
- Steamed broccoli (VE)
- Assorted cakes

AFTERNOON TEA

- Scones with whipped cream and strawberry jam (V)
- Chicken tandoori with mint yogurt
- Fresh fruit platter

Stay Professional.

MORNING TEA

- Mushroom and truffle arancini
- Berry smoothie (GF, V)
- Whole green apples

LUNCH

- Kale and quinoa salad with pomegranate dressing (V,GF,DF)
- Mixed garden salad (GF,V,DF)
- Rocket and parmesan
- Roasted chicken breast with sautéed mushroom and jus
- Crispy roasted potato (GF,V,DF)
- Orecchiette pasta with spicy tomato sauce (V)
- Yellow polenta with kale pesto, roasted fennel and cherry tomato (V,GF,DF)
- Assorted cakes
- Fruit salad

AFTERNOON TEA

- Scones with whipped cream and strawberry jam (V)
- Chicken tandoori with mint yogurt
- Fresh fruit platter

Conference Packages – Tuesday



Stay Casual.

MORNING TEA

- Raspberry friand (GF,V)
- Rice pudding with strawberries (GF,V,DF)
- Fresh fruit bowl

LUNCH

- Potato salad with bell pepper & shallots (GF,VE)
- Garden salad with balsamic dressing (VE)
- Baked barramundi fillet with lemon and parsley (GF,DF)
- Steamed basmati rice (GF,VE)
- Stir fried vegetables (GF,VE)
- Mushroom tortellini in creamy truffle sauce (V)
- Assorted cakes

AFTERNOON TEA

- Apple Apricot Protein balls
- Macaroons – Raspberry, chocolate, passionfruit
- Fresh fruit platter

Stay Professional.

MORNING TEA

- Raspberry friand (GF,V)
- Rice pudding with strawberries (GF,V,DF)
- Fresh fruit bowl

LUNCH

- Tomato and mozzarella salad with balsamic reduction (GF)
- Green salad (GF,V,DF)
- Mixed Salad
- Grilled salmon fillet with capers and lemon butter (GF)
- Slow roasted fennel (GF,V,DF)
- Steamed brown rice (GF,V,DF)
- Chickpeas, zucchini and tomato casserole (V,GF,DF)
- Opera cake
- Fruit salad

AFTERNOON TEA

- Apple Apricot Protein balls
- Macaroons – Raspberry, chocolate, passionfruit
- Fresh fruit platter

Conference Packages – Wednesday



Stay Casual.

MORNING TEA

- Smoked salmon and avocado tartlets
- Spinach and cheese filo
- Whole Green Apples

LUNCH

- Pasta salad with raisins and carrot juliennes (V)
- Garden salad (VE)
- Chicken cacciatore with olives & mushrooms (GF,DF)
- Vegetable fried rice (GF,VE)
- Curried mixed beans (GF,VE)
- Roast pumpkin (GF,VE)
- Assorted cakes

AFTERNOON TEA

- Chocolate brownie (GF)
- Australian cheese platter with mixed nuts
- Fresh fruit platter

Stay Professional.

MORNING TEA

- Smoked salmon and avocado tartlets
- Spinach and cheese filo
- Whole Green Apples

LUNCH

- Roast pumpkin and chickpea salad (V,GF,DF)
- Baby spinach and sesame salad (GF,V,DF)
- Mixed leaves
- Oriental chicken fillet (GF)
- Vegetable fried rice (GF,V,DF)
- Stir fry rice noodles (GF,V,DF)
- Steamed broccoli with sweet chili sauce
- Coconut rice pudding with mango (GF,V,DF)
- Fruit salad

AFTERNOON TEA

- Chocolate brownie (GF)
- Australian cheese platter with mixed nuts
- Fresh fruit platter

Conference Packages – Thursday



Stay Casual.

MORNING TEA

- Granola cups with yoghurt and berries (GF, V)
- Chicken and vegetarian rice paper rolls (GF,DF)
- Fresh fruit bowl

LUNCH

- Create your own salad - mixed lettuce, cucumber, tomatoes, onion, beetroot, corn kennels, fetta, capsicum, olives, sundried tomatoes
- Stir fried chicken with ginger & garlic (GF)
- Tempura fish with aioli
- Steamed rice (GF,VE)
- Steamed Asian greens (GF,VE)
- Stir fried rice noodles with vegetables (GF,VE)
- Assorted cakes

AFTERNOON TEA

- Rocky Road cake slice
- Pumpkin and spinach low fat muffin
- Fresh fruit platter

Stay Professional.

MORNING TEA

- Granola cups with yoghurt and berries (GF, V)
- Chicken and vegetarian rice paper rolls (GF,DF)
- Fresh fruit bowl

LUNCH

- Roasted vegetables and olive salad (V,GF,DF)
- Rocket and parmesan salad (GF)
- Mixed leaves
- Pan seared barramundi fillet with asparagus (GF)
- Penne pasta with roasted vegetables (V)
- Roasted cauliflower with almond (GF,V,DF)
- Baked sweet potato with broccoli puree and cashew (GF,DF,V)
- Passion fruit cheese cake
- Fruit salad

AFTERNOON TEA

- Rocky Road cake slice
- Pumpkin and spinach low fat muffin
- Fresh fruit platter

Conference Packages – Friday



Stay Casual.

MORNING TEA

- Chia seed pudding with fruit (GF,V,DF)
- Smashed avocado sourdough with cherry tomato and Italian glaze (GV,VE)
- Whole green apples

LUNCH

- Quinoa & tabouli salad (GF, VE)
- Rocket parmesan & sundried tomato salad (GF, V)
- Roast leg of lamb with mint jus (GF)
- Tofu with garlic, chili & shallots (GF, VE)
- Garlic mashed potatoes (GF, VE)
- Vegetable korma (V)
- Assorted cakes

AFTERNOON TEA

- Raspberry protein balls
- Magnum ice cream
- Fresh fruit platter

Stay Professional.

MORNING TEA

- Chia seed pudding with fruit (GF,V,DF)
- Smashed avocado sourdough with cherry tomato and Italian glaze (GV,VE)
- Whole green apples

LUNCH

- Beetroot and feta salad (GF)
- Mixed salad with lemon dressing (GF,V,DF)
- Rocket and parmesan
- Braised beef brisket with rosemary jus (DF)
- Mash potato
- Steamed kale (V,GF,DF)
- Roasted eggplant with sundried tomato and quinoa (V,GF,DF)
- Sticky date pudding
- Fruit salad

AFTERNOON TEA

- Raspberry protein balls
- Magnum ice cream
- Fresh fruit platter

Breakfast Menus



Full Buffet Breakfast \$30 per person

- Fresh fruit platter (V, VE, GF, DF)
- Selection of fresh bread to toast (GFO)
- Danish pastries, muffins, croissants with preserves (V)
- Assorted cereals (V, GFO)
- Bircher muesli (V)
- Fruit yogurt cups (V, GF)
- Scrambled eggs with fresh chives (GF)
- Grilled bacon (GF, DF)
- Chicken and beef sausages (GF, DF)
- Roma tomatoes (GF, DF)
- Crispy hash browns (V)
- Selection of fresh fruit juices
- Freshly brewed coffee and a selection of teas

Continental Buffet Breakfast \$24 per person

- Fresh fruit platter (V, VE, GF, DF)
- Selection of fresh bread to toast (GFO)
- Danish pastries, muffins, croissants with preserves (V)
- Assorted cereals (V, GFO)
- Bircher muesli (V)
- Selection of fresh fruit juices
- Freshly brewed coffee and a selection of teas

Plated Australian Breakfast \$24 per person

- Fresh fruit platter (V, VE, GF, DF)
- Selection of fresh bread to toast (GFO)
- Danish pastries, muffins, croissants with preserves (V)
- Assorted cereals (V, GFO)
- Bircher muesli (V)
- Selection of fresh fruit juices
- Freshly brewed coffee and a selection of teas

*Minimum 20 guests

(V) Vegetarian | (VE) Vegan | (DF) Dairy Free | (GFO) Gluten Free option available on request | (A) Contains Alcohol

Plated Lunch and Dinner Menus



2 Course Alternate Serve \$57 per person

3 Course Alternate Serve \$67 per person

Entrée

HOT

- Roasted pumpkin and coconut soup with toasted pepitas and pumpkin oil (V, VE, GF, DF)
- Slow-cooked pork belly with apple and coriander salad, Vietnamese dressing (GF,DF)
- Goat cheese, caramelized onion tart with pickled cucumber salad (V)
- King prawn ravioli with lemongrass broth, spinach and baby tomato

COLD

- Gin cured Atlantic salmon with cucumber, lime and mint (GF,DF)
- Heirloom tomato and mozzarella salad with aged balsamic and rocket (V, GF)
- Marinated zucchini with goat cheese and romesco with black olives (V, GF)
- King prawn with watermelon, pickled radish, sweet soy sauce dressing (DF)

Main

- Fresh fruit platter (V, VE, GF, DF)
- Selection of fresh bread to toast (GFO)
- Marinated chicken fillet with asparagus, sautéed potato, mushroom jus (GF,DF)
- Braised beef brisket with potato skordalia, grilled pickling onion, kale and toasted seeds (GF)
- Herbs and garlic slow-roasted pork neck with crispy potato and pumpkin (GF,DF)
- Salmon fillet with Nicoise vegetables and romesco sauce (V,A)
- Spinach and ricotta ravioli with basil pesto, sun-dried tomato and black olives (V)
- Fillet beef with potato gratin, asparagus, crispy parmesan, and red wine jus (add +\$7 per person) (GF)

Desserts

- Hot apple crumble with vanilla ice cream
- Warm chocolate brownie with berry compote
- Vanilla cream with sugar meringue and mixed berries (GF)
- Sticky date pudding
- Freshly brewed coffee and a selection of teas

*Minimum 20 guests

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Buffet Menus



Aussie BBQ Buffet ***\$59 per person***

SALADS

- Garden salad (GF,DF)
- Rocket, parmesan and semi-dried tomatoes (GF)
- Traditional creamy potato salad

MAINS

- Rosemary and garlic chicken fillets (GF, DF)
- Veal sausages with caramelised onions
- Mini sirloin steaks (GF, DF)
- Grilled snapper fillets (GF, DF)

SIDES

- Grilled tomato (V, VE, GF, DF)
- Baked potatoes in foil with sour cream, chives and shredded cheese (V)

DESSERT

- Apple crumble
- Fresh fruit platter (V,VE, GF,DF)
- Freshly brewed coffee and a selection of teas

*Minimum 20 guests

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Locals Favourite Buffet

\$65 per person

ENTREE

- Antipasto platter with cold cut and pickled vegetables
- Smoked Atlantic salmon with capers, onions and lemon (GF)

SALADS

- Garden salad with avocado and sunflower seeds (GF, DF)
- Rocket and parmesan salad (V, GF)
- Penne pasta and roasted vegetable salad (V)

SIDES

- Seasonal steamed vegetables (V,GF)
- Roasted rosemary and paprika potatoes (V)

MAINS

- Mushroom and ricotta ravioli with basil pesto, semidried tomatoes, grilled pumpkin and parmesan cheese (V)
- Panfried barramundi with tomato, olive and caper salsa (GF,DF)
- Sirloin steak with green peppercorn sauce

MAINS continued

- Grilled chicken with shallot, mushroom and brandy cream (A)
- Grilled Atlantic salmon with roasted capsicum and caper salsa (GF ,DF)
- Stir fried beef and vegetables with oyster sauce and jasmine rice
- Butter chicken with minted yoghurt and jasmine rice
- Chilli glazed chicken with soy, coriander and jasmine rice (DF)
- Lamb korma with minted yoghurt and jasmine rice

SIDES

- Seasonal steamed vegetables (V,GF)
- Roasted rosemary and paprika potatoes (V)

DESSERTS

- Assorted French pastries, cakes, tarts and tortes
- Fresh fruit platter (V,VE,GF,DF)
- Australian farmhouse cheeses with dried fruits, nuts and crackers (GFO)
- Freshly brewed coffee and a selection of teas

Buffet Menus

*Minimum 20 guests

(V) Vegetarian | (VE) Vegan | (DF) Dairy Free | (GFO) Gluten Free option available on request | (A) Contains Alcohol



Buffet Menus



Seafood Buffet **\$69 per person**

ENTRÉE

- Anti pasta platter with cold cuts and pickled vegetables
- Caprese salad (V,GF)
- Natural Sydney rock oysters with shallot dressing (GF,DF)
- Chilled king prawns with cocktail sauce (GF)

SALADS

- Garden salad with avocado and sunflower seeds (V,GF,DF)
- Traditional Greek salad (V,GF)
- Traditional Caesar salad

SIDES

- Seasonal steamed vegetables (V,GF)
- Roasted rosemary and paprika potatoes (V,GF)

MAINS

- Grilled Atlantic salmon fillets with roasted capsicum and caper salsa (GF,DF)
- Whole baked snapper with lemon and thyme (GF)
- Grilled chicken with shallot, mushroom and brandy cream (A)

DESSERT

- Assorted French pastries, cakes, tarts and tortes
- Fresh fruit platter (V,VE,GF,DF)
- Australian farm house cheeses with dried fruits, nuts and crackers
- Freshly brewed coffee and a selection of teas

*Minimum 20 guests

(V) Vegetarian | (VE) Vegan | (DF) Dairy Free | (GFO) Gluten Free option available on request | (A) Contains Alcohol

Canape Menus



1 Hour Package \$23

- Select 5 items from Hot /Cold Canapes

2 Hour Package \$36

- Select 8 items from Hot /Cold Canapes

3 Hour Package \$45

- Select 10 items from Hot /Cold Canapes

4 Hour Package \$54

- Select 12 items from Hot/Cold Canapes

*Prices are per person.

Additional Canapés

- \$4.50 per item, per person

Substantial Canapés

- \$6.50 per item, per person

SUBSTANTIAL CANAPES

- Mini beef burger with truffle mayo and cheese
- Fish and chips
- Orecchiette pasta with arrabbiata sauce and parmesan (V)
- Braised beef brisket with mash potato (GF)
- Stir fry noodle (vegetable, chicken or beef)

HOT CANAPES

- Pumpkin and mushroom arancini with aioli (V,DF)
- Home made veal and chorizo sausage roll slice with tomato relish
- Salt and pepper squid with tartare sauce (V,DF)
- Black bean empanada with chimichurri sauce (V)
- Beef burgundy pie with potato skordalia

COLD CANAPES

- Smashed green peas and parmesan crostini (V)
- Vegetarian rice paper roll with sweet chilli sauce (V, GF,DF)
- Cured salmon and compressed apple with fennel cream (GF,DF)
- Assorted sushi (GF,DF)
- Duck crepes with hoisin sauce
- Tomato and mozzarella skewer (V)

*Minimum 15 guests

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Grazing Table Menu



\$23 per person

All our grazing tables are served with a selection of crackers, grissini, bread, Australian honey, quince paste, olives, muscatels, fresh fruit, nuts and dried fruit.

SMOKED AND CURED MEATS

- Bresaola
- Chorizo
- Danish salami
- Hungarian salami
- Prosciutto
- Mortadella

SELECTION OF AUSTRALIAN CHEESES

- Tasmanian blue
- Vintage cheddar
- Double brie
- Marinated feta
- Camembert
- Manchego

Optional Additions

PETITE SELECTION OF DESSERTS \$15 per person

Selection of petite individual

- Tarts
- Torts
- Cakes
- Pastries

CANDY PLATTER \$12 per person

- An array of candies and sweet confectionaries to snack on

*Minimum 20 guests

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Beverage Packages



STANDARD BEVERAGE PACKAGE

1 hour package \$25 per person
2 hour package \$40 per person
3 hour package \$55 per person
4 hour package \$65 per person
5 hour package \$79 per person

Inclusions

- Tatachilla sauvignon blanc
- Tatachilla chardonnay
- Tatachilla shiraz cabernet
- Tatachilla brut
- Hahn light
- Heineken
- Furphy

DELUXE BEVERAGE PACKAGE

1 hour package \$35 per person
2 hour package \$55 per person
3 hour package \$70 per person
4 hour package \$85 per person
5 hour package \$95 per person

Inclusions

- Tempus Two varietal sauvignon blanc
- Tempus Two varietal chardonnay
- Tempus Two varietal shiraz
- Tempus Two varietal prosecco
- Tempus Two varietal rose
- Hahn light
- Corona
- Young Henry's newtowner
- 5 Seeds cider

NON ALCOHOLIC PACKAGES

30mins package \$12 per person
1 hour package \$17 per person
2 hour package \$20 per person
3 hour package \$23 per person
4 hour package \$26 per person
5 hour package \$29 per person

Inclusions

- Arrival mocktail
- Non-alcoholic punch
- Coke, Coke Zero, Fanta, Lift, Sprite
- Choice of 2 juices: Orange, Apple, Pineapple

Optional extras

- Welcome Cocktail \$10 per person
- Non-alcoholic punch \$30

*Minimum 15 guests

*For drinks on consumption, please ask our friendly team for assistance in creating your customised package.

*Deluxe Package needs to be ordered 3 business days in advance for beverage preparation.



Accommodation

Space to Relax, Room to Unwind.

We've got the right space to catch up on your sleep and enjoy a little down time. We know it's the little things that make a big difference when you travel, with deluxe bedding and a choice of soft or firm pillows, to help you get a good night's sleep. Freshen up in your ensuite bathroom then throw open the curtains to enjoy views of vibrant Potts Point or breathtaking views of Sydney Harbour.



Make it Special

Our local curated experiences will provide your guests with some unique and memorable experiences!



Rivareno Gelato

Italy's best gelato, made fresh daily in Sydney!

Add an ice cream cart for your afternoon tea to satisfy your guests afternoon cravings! Our local ice cream supplier will bring an ice cream cart to the hotel and scoop ice cream for your guests!



Holey Moley Kings Cross

No Ifs, Just Putts

We're a mini golf course and bar that turns traditional putt-putt into a multi-sensory labyrinth of unique holes inspired by everything from your everyday to the fun of your childhood faves.



Honkas Bar + Eats

Make It! Drink It! Eat It!

A hands-on experience at Honkas Bar+Eats. Learn to shake two asian inspired cocktails with our instructor before sitting down to a feast prepared by our chefs, or continue the hands-on fun and learn to fold our house recipe dumplings!



Kings Cross Distillery

Celebrating Sydney's highlife and the golden era of Kings Cross!

The colourful and rich and risqué history of Sydney's Kings Cross and its Sydney surrounds, are the inspiration behind their vapour infused gins. Our neighbourhoods at Kings Cross Distillery have events – from gin tasting to Murder Mystery to keep your delegates entertained.

Rewarding your loyalty



InterContinental Fiji

Earn with IHG Business Rewards

When you make bookings on behalf of others, for business or for pleasure, we're here to reward you. With IHG® Business Rewards, you can earn points every time you book accommodations, meetings, or events at nearly 6,000 participating IHG® Hotels & Resorts worldwide. Here's how it works:

1. Join IHG Business Rewards and earn 3 points per \$1 USD.
2. Book corporate meetings and events like weddings for your group.
3. Take advantage of our promotions that can help you earn rewards faster.

So, we want to thank you for your partnership by rewarding you every time you book. It's as simple as that.

What can you do with 120,000 IHG One Rewards Points?
2 nights* accommodation at InterContinental Fiji





Holiday Inn

AN IHG HOTEL

SYDNEY POTTS POINT

For bookings or further details on our meetings and events packages please contact

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