



Holiday Inn

AN IHG HOTEL

SYDNEY POTTS POINT

Conference and Events in Potts Point



Welcome

Have you discovered the local charm of Potts Point? Whether it's chic street cafés, friendly neighbourhood restaurants and bars, artisan bakeries and boutique shopping—there is much to offer in one of Sydney's oldest neighbourhoods, a quieter enclave on the rim of Sydney's busy heart.

Against this inviting backdrop, the hotel offers a series of flexible meeting and event spaces with updated SQM capacity charts, flooded with natural light and perfect for a productive conference or vibrant celebration to re-engage with your team/s that have been isolated during Covid-19 domestic/international restrictions. Our central location, only one train stop from Martin Place and connected to Sydney's key motorways.

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. Holiday Inn Sydney Potts Point adheres to an IHG Way of Clean with strict practices to sanitisation protocols.



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Meeting Room Capacities

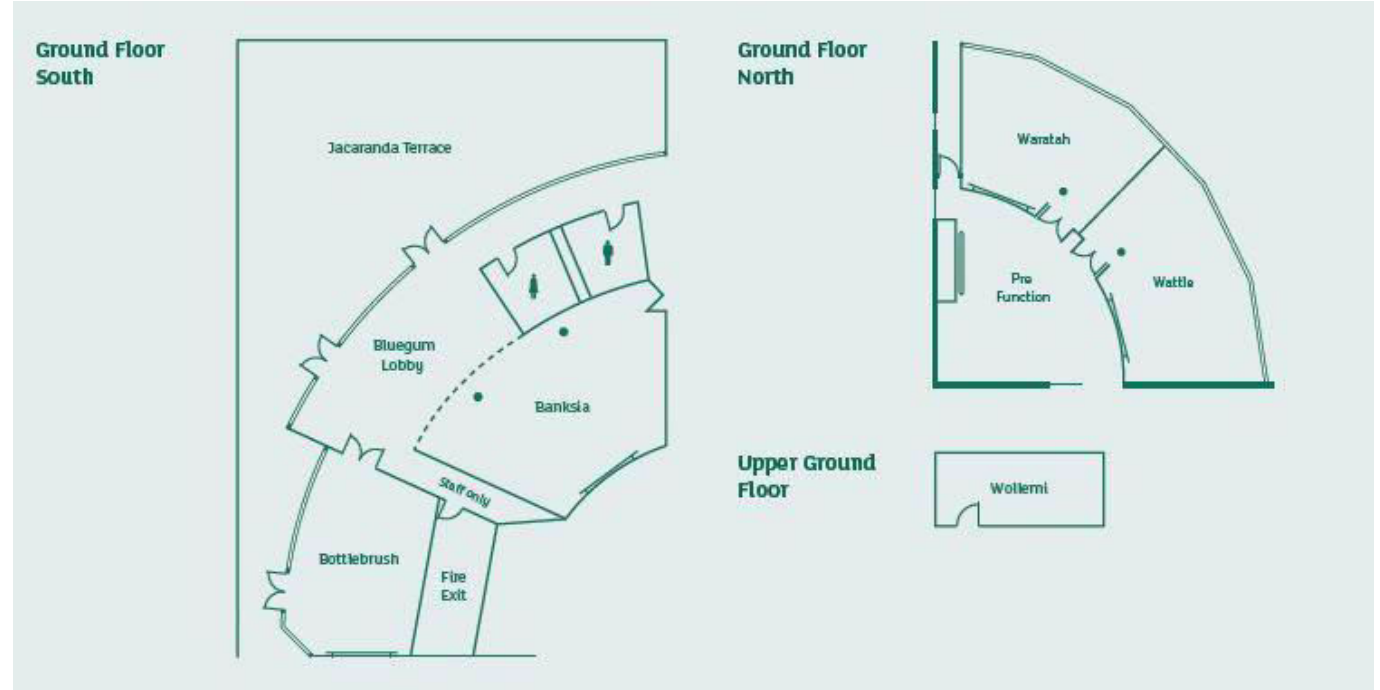


Capacity Chart

RoomName	Height(m)	Area(m ²)	Theatre	Classroom	Boardroom	Cocktail	Banquet	Cabaret	U-Shape
WattleRoom	2.8	60	40	20	18	50	40	21	18
Waratah Room	2.8	53	30	15	15	40	30	21	15
Wollemi Room	2.8	40	20	12	15	15	-	15	15
Bottlebrush Room	4	56	40	20	18	50	30	21	20
Banksia Room	4	88	50	30	20	60	40	28	25
Banksia Bluegum	4	148	100	50	25	100	80	56	25
Bluegum Lobby	4	60	-	-	28	60	50	-	-
Jacaranda Terrace	-	166	-	-	-	120	80	-	-
Sirocco Terrace	outdoor	-	-	-	-	70	-	-	-



Floorplans & Partnerships



Why Choose Us?

Blueberry Events – corporate event styling

Holiday Inn Potts Point – Sydney is in partnership with Blueberry Events, who are committed to delivering creative and uniquely customised design solutions that address the practical aspects, ensuring your next event or themed conference is exceptionally designed and managed, including style design, theming and lighting requirements.



Credit: Blueberry Events

Menus



Breakfast Menus



Full Buffet Breakfast \$30

Minimum 20people

- 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 yoghurt 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

Minimum 20people

- 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 \$32

Minimum 20people

- Orange juice
- Freshly brewed coffee and a selection of teas

TABLE ITEMS TO SHARE (PERTABLE)

- Fresh fruit platter(V,VE,GF,DF)
- Danish pastries, muffins, croissants with preserves(V)

MAIN PER PERSON(SELECT1)

- Scrambled eggs with toasted English muffin, crispy bacon, grilled asparagus and fresh chives(GFO)
- Fresh corn, potato and kalefritters (V,GF,DF)

(V)Vegetarian(VE)Vegan(GF)Gluten Free(DF)Dairy Free(GFO)Gluten Freeoption available upon request
(A)ContainsAlcohol

Day Catering Menus

Let us take care of all your cravings with a full day catering package, inclusive of arrival tea and coffee, morning break, lunch and afternoon break.

Our team can advise which day menu your event will receive.

Full day catering package pricing may differ to individual meal period pricing. Please contact our friendly team today for a proposal at meetings.sydas@ihg.com or +612 93684058. Minimum of 15 people for Day Delegate Package



Break Menus



\$16 per person, per break

All morning and afternoon breaks are served with freshly brewed coffee and a selection of teas.

Day 1

MORNINGBREAK

- Ham and cheesecroissant
- Berry smoothie (V,GF)
- Fresh fruit bowl(V,VE, GF,DF)

AFTERNOONBREAK

- Pumpkin arancini with aioli (V, GF,DF)
- Mini jamdoughnut
- Fresh fruit platter(V,VE, GF,DF)

Day 4

MORNINGBREAK

- Granola with yoghurt(V,GF)
- Cinnamon swirl (V)
- Fresh fruit bowl(V,VE, GF,DF)

AFTERNOONBREAK

- Brie on crackers with grapes and walnut (GF)
- Scones with cream and jam (V)
- Fresh fruit platter(V,VE, GF,DF)

Day 2

MORNINGBREAK

- Miniapple strudel (V)
- Rice pudding with strawberries (V, VE,GF,DF)
- Fresh fruit bowl(V,VE, GF,DF)

AFTERNOONBREAK

- Homemadesausageroll with tomato chutney
- Macaroons (V,GF)
- Fresh fruit platter(V,VE,GF,DF)

Day 5

MORNINGBREAK

- Chia seed pudding with passion fruit (V, VE,GF,DF)
- Pain au chocolate(V)
- Fresh fruit bowl(V,VE, GF,DF)

AFTERNOONBREAK

- Beef pie
- Profiterole (V)
- Fresh fruit platter(V,VE,GF,DF)

Day 3

MORNINGBREAK

- Cheese and baconquiche
- Mango smoothie (V,GF)
- Fresh fruit bowl(V, VE, GF,DF)

AFTERNOONBREAK

- Miniham and cheese toastie
- Chocolate brownie(GF)
- Fresh fruit platter(V,VE, GF,DF)

Lunch Menus



\$36 per person

For groups of 29 and below, lunch is served in a share table setting. For groups of 30 and above, lunch is served as a buffet.

Day 1

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

Day 4

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

Day 2

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

Day 5

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

Day 3

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

Plated Lunch & Dinner Menu



2 Course \$55 per person

3 Course \$65 per person *Minimum 20 people.*

Price includes alternate serve, choice of two per course. Freshly baked bread rolls, tea and coffee included.

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)

Mains

- 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 +\$7each) (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

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Buffet Menus



Aussie BBQ Buffet

\$49 per person *Minimum 20 people.*

Served with freshly brewed coffee and a selection of teas, baker's bread basket and condiments.

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)

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Locals Favourite Buffet

\$59 per person *Minimum 20 people.*

Served with freshly brewed coffee and a selection of teas, baker's bread basket and condiments.

ENTREES

- Antipastoplatterwithcoldcutsand pickled vegetables
- Smoked Atlantic salmon withcapers, 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)

MAINS (SELECTTHREE)

- Mushroomandricotta ravioliwith basilpesto, semi-dried tomatoes, grilled pumpkin and parmesan cheese(V)
- Panfried barramundiwithtomato,olive and caper salsa(GF,DF)
- Sirloin steak with greenpeppercorn sauce
- Grilled chickenwithshallot,mushroomand brandy cream(A)

MAINS(CONTINUED)

- 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)
- Lambkorma 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)

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Seafood Buffet

\$79 per person *Minimum 20 people.*

Served with freshly brewed coffee and a selection of teas, baker's breadbasket and condiments.

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

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)

SIDES

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

DESSERT

- Assorted French pastries, cakes, tarts and tortes
- Fresh fruit platter (V,VE,GF,DF)
- Australian farmhouse cheeses with dried fruits, nuts and crackers

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Cocktail Events



Canapé Menu



1 Hour Package \$23

Select 5 items from Hot /Cold Canapés

2 Hour Package \$36

Select 8 items from Hot /Cold Canapés

3 Hour Package \$45

Select 10 items from Hot /Cold Canapés

4 Hour Package \$54

Select 12 items from Hot/Cold Canapés

Prices are per person. Minimum 15 people.

Additional Canapés

\$4.50 per item, per person

Substantial Canapés

\$6.50 per item, per person

Substantial Canapés

- 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 Canapés

- Pumpkin and mushroom arancini with aioli (V,DF)
- Homemade 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 Canapés

- 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)

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Grazing Table Menu



Grazing Table Menu

\$22 per person *Minimum 10 people.*

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

Smoked and Cured Meats

INCLUDING

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

Selection of Australian Cheeses

INCLUDING

- 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

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Beverage Packages



Standard Beverage Package

Minimum 15 people.

- 1 hour package \$20 per person
- 2 hour package \$30 per person
- 3 hour package \$38 per person
- 4 hour package \$46 per person
- Additional 30minutes \$5 per person

- Tatchilla Sparkling
- Tatchilla Savignon Blanc
- Tatchilla Shiraz Cabernet
- Hanh Superdry
- Furphy
- James Boags Light
- Soft drinks
- Juices
- Spakling
- Still mineral water

Deluxe Beverage Package

Minimum 15 people.

- 1 hourpackage \$30 perperson
- 2 hourpackage \$40 perperson
- 3 hourpackage \$48 perperson
- 4 hourpackage \$56 perperson
- Additional 30minutes \$6.50perpers on

Non Alcoholic Beverage Package

Minimum 15 people.

- Firsthour \$15 per person
 - Additional hours \$8 per person, perhour
- INCLUDES
- Soft drinks
 - Juices
 - Sparkling and still mineralwater

Drinks on Consumption

Ask our team for assistance in creating your own drinks on consumptionpackage.

Beverage Packages



Non Alcoholic Beverage Package

Minimum 15 people.

- 30 min 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
- INCLUDES
- Arrival mocktail
 - Non-alcoholic punch

- Coke, Coke Zero, Fanta, Lift, Sprite
- Choice of 2 juices: Orange, Apple, Pineapple

Drinks on Consumption

Ask our team for assistance in creating your own drinks on consumption package.

Additions

- Welcome Cocktail \$10each
- Non-alcoholic punch/juice \$30each



“Heartfelt thanks to you and your team for the wonderful support and service for our program in the WattleRoom.

Your personalised approach including the handwritten notes and the gorgeous room were all very much appreciated.

All staff were very responsive to our needs.

Please pass on my gratitude to all, especially those who cared for us during the day and for our meals. They were very considerate and attentive.”

*Julie Taylor
Mary Aikenhead Ministries*

“We really liked the venue, it’s a great space and very convenient for us.

So I am sure we will continue to use Holiday Inn Potts Point in the future.

Service and morning tea was great as well.”

*Elizabeth Miller
Cancer Council Australia*

“We were all so happy with the service and facilities. Thank so much to you and your team for doing such an amazing job.

It really made the conference a success!”

Donna Ramselaar Bayer Australia

Stay The Night



Keeping you at your best - enjoy a good night's sleep, a productive work environment, access to open spaces, superb harbourside running routes and fitness facilities onsite.

Plus, enjoy breathtaking views over Sydney Harbour from our Harbour View accommodation rooms as an added bonus with this vibrant Potts Point address.



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SYDNEY POTTS POINT

IHG® Business Rewards

Where will your points take you?

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 Holiday Inn Sydney Potts Point and at over 5,600 participating IHG® hotels worldwide. From board meetings and conferences to weddings and social events, we understand the work that goes into planning and we think all your bookings are important, so we reward you no matter the size.

Then enjoy the rewards you deserve. You can redeem for personal or company rewards such as retail vouchers, digital downloads, office supplies, meeting credits, hotel stays all over the world like that island getaway you've been dreaming of and much more.





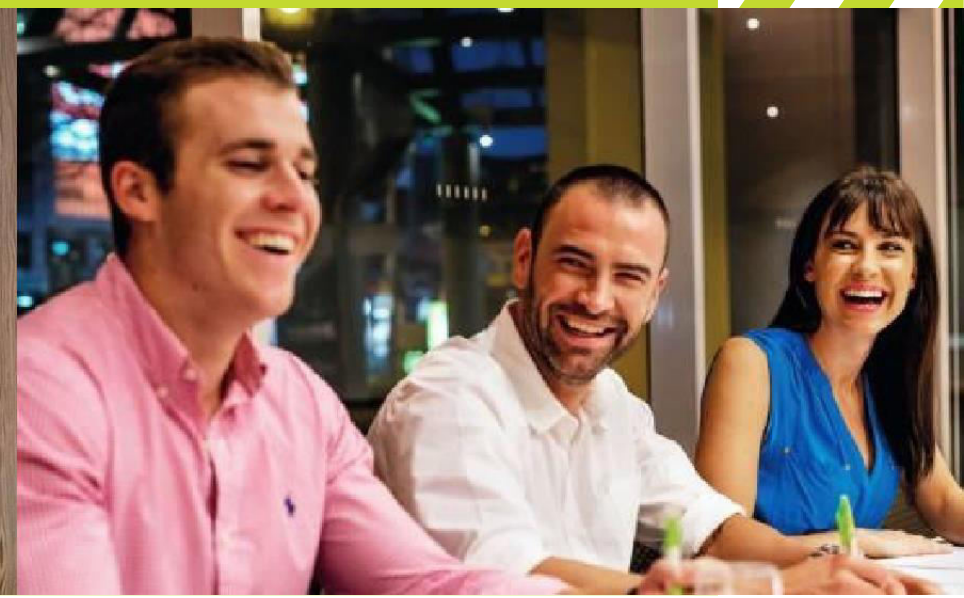
IHG Clean Promise

When you are ready to conference again we will be ready!

As the world adjusts to new travel norms and expectations, we're enhancing the experience for you – our hotel guest in three key ways:

1. By redefining cleanliness and supporting well being throughout your conference. We are expanding our commitment to cleanliness by using new science-led protocols and service measures, partnering with industry leading experts Cleveland Clinic, Ecolab and Diversity and have launched our IHG Clean Promise.
2. Providing flexible offers and packages so that you can book with confidence should you wish to stay onsite pre or post conference.
3. Providing Covid Safe meeting technology to allow you to get back to business.

IHG Way of Clean already includes deep cleaning with hospital-grade disinfectants, and going forward, conferencing delegates can expect to see evolved procedures.





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SYDNEY POTTS POINT

For bookings or further details on our function packages,
please contact:

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