

# Metro Hotel Ipswich International

**“Providing value for money”  
Stress-free Conference &  
Event services**



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# Facilities & Services

The Ipswich International is a seven floor Hotel set in the heart of Ipswich. Located on the corner of South Street & Foote Lane, the Ipswich International is the perfect venue for all your Conference, Accommodation, Wedding & Dining needs!

## Ipswich International boasts

- ◆ 81 accommodation rooms
- ◆ Bar & Lounge
- ◆ "Platform 9" A-la-carte Restaurant
- ◆ Free On-site parking for guests
- ◆ Walking distance to train station
- ◆ Alfresco areas for outdoor catering
- ◆ Lift access
- ◆ Disabled access
- ◆ 24 hour reception
- ◆ Room service

## CONFERENCE ROOMS

Room Details	U-Shape	Classroom	Theatre Style	Dinner Dance	Dinner	Cocktail
<b>Bundamba Boardroom</b> (4.6m x 8m)	Boardroom Style 14					
<b>Limestone Room</b> (13m x 7m)	30	60	110	50	60	90
<b>Amberley Room</b> (13m x 8m)	30	60	120	50	60	100
<b>Silkstone Room</b> (13m x 12m)	40	100	180	110	120	150
<b>Booval Room</b> (13m x 15m)	NA	135	240	140	160	200
<b>Karalee Room</b> (13m x 20m)	NA	170	330	190	210	250
<b>Grandchester Ballroom</b> (13m x 27m)	NA	220	450	270	300	450
<b>Platform 9 Restaurant</b>	Exclusive Fine Dining. A La Carte overlooking parklands.					

Room Hire fees include the use of an OHP & Screen, Whiteboard & Markers, Flipchart with Paper & Pens, Purified Water Station & Mints.

## SPECIAL POST-CONFERENCE OFFER

**In conjunction with conference "Day Delegate Package" only  
1hr of unlimited beverages!**

### **PACKAGE "A" @\$16.00 per person**

Chef's Selection of Hot Savouries (7 pieces per person)  
Softdrinks, Freshly Squeezed Orange Juice, Freshly Brewed Coffee & Tea

### **PACKAGE "B" @\$27.00 per person**

Chef's Selection of Hot Savouries (7 pieces per person)  
Local Beers, Richmond Grove Chardonnay & Cabernet Merlot, Freshly,  
Squeezed Orange Juice, Softdrinks, Freshly Brewed Coffee & Tea



# Executive Package

**\$51.50 Per Delegate Per Day**  
(Minimum of 20 Delegates)

**Inclusive Of:**

Room Hire  
OHP & Screen  
Whiteboard & Markers  
Flipchart, Paper & Pens  
Pads & Pens for Delegates  
Purified Water & Mints

**ON ARRIVAL**

Freshly Brewed Coffee, Assorted Teas

**MORNING TEA & AFTERNOON TEA**

All Morning & Afternoon Teas are served with  
Freshly Brewed Coffee & Assorted Teas

**Select ONE item from the following for each break:**

- ◆ Fruit & buttermilk scones with whipped cream & strawberry jam
- ◆ Home-made cookies
- ◆ Mini Chocolate éclairs
- ◆ Lamingtons topped with whipped cream
- ◆ Seasonal fresh sliced fruits
- ◆ Ham & cheese croissants (served cold or warm)
- ◆ 2 x Home-made dips served with crackers, corn chips & crudités (choose from guacamole, French onion, roasted capsicum, sweet chilli, char-grilled eggplant or mixed herb)
- ◆ Assorted muffins
- ◆ Assorted cakes & slices

**LUNCH**

Served with Two Salads, Freshly Baked Bread Rolls, Freshly Brewed Coffee, Assorted Teas, Softdrinks & Iced Water

**Select ONE item from the following for each break:**

- ◆ Chef's Selection Cold Meat Platter
- ◆ Home-made Savoury Pasties (includes beef & chicken)
- ◆ Traditional Lasagne (choose Beef or Vegetable)
- ◆ Chicken, Spinach & Cheese Filos
- ◆ Baguettes, Wraps or Club Sandwiches with assorted fillings

**\*\*\*OPTIONAL EXTRA\*\*\***

Add Fresh Orange Juice to each break for just @\$2.00 per person



# Connoisseur Package

**\$58.50 Per Delegate Per Day**

(Minimum of 20 Delegates)

**Inclusive Of:**

Room Hire  
OHP & Screen  
Whiteboard & Markers  
Flipchart, Paper & Pens  
Pads & Pens for Delegates  
Purified Water & Mints

**ON ARRIVAL**

Fresh Orange Juice, Freshly Brewed Coffee  
& Assorted Teas

**MORNING TEA & AFTERNOON TEA**

All Morning & Afternoon Teas are served with Fresh Orange Juice,  
Freshly Brewed Coffee & Assorted Teas

**Select ONE item from the following for each break:**

- ◆ Assorted gourmet shortbread biscuits
- ◆ Assorted gourmet tarts
- ◆ Assorted berry friands
- ◆ Individual assorted cheesecakes
- ◆ Assorted slices
- ◆ Antipasto platter (cured meats, marinated olives, semi-dried tomatoes, roasted capsicum, marinated artichokes, caperberries & chargrilled eggplant)
- ◆ Hot savouries (spinach & cheese triangles, sausage rolls, fish goujon, mini spring rolls, wontons)
- ◆ Seasonal fresh sliced fruits, assorted cheeses & crackers

**LUNCH**

Served with Two Salads, Freshly Baked Bread Rolls, Fresh Orange Juice, Freshly Brewed Coffee, Assorted Teas & Softdrinks

**Select ONE item from the following for each break:**

- ◆ Chef's Selection Cold Meat & Assorted Cheese Platter
- ◆ Beef & Burgundy and Chicken Mornay served with Steamed Rice
- ◆ Roast Beef or Glazed Ham served with Gravy, Roast Potatoes, Roast Pumpkin & Seasonal Steamed Vegetables with Butter Sauce (no salads)
- ◆ Lamb Curry And Chicken Tandoori
- ◆ "Sausage Sizzle" – Beef & Pork Sausages, Onion Rings, Idaho Potato & Condiments



# Delegate Package

**\$45.50 Per Delegate Per Day**

(Minimum of 60 Delegates)

**Inclusive Of:**

Room Hire  
OHP & Screen  
Whiteboard & Markers  
Flipchart, Paper & Pens  
Pads & Pens for Delegates  
Purified Water & Mints

**ON ARRIVAL**

Freshly Brewed Coffee & Assorted Teas

**MORNING TEA & AFTERNOON TEA**

All Morning & Afternoon Teas are served with  
Freshly Brewed Coffee & Assorted Teas

**Select ONE item from the following for each break:**

- ◆ Fruit & buttermilk scones with whipped cream & strawberry jam
- ◆ Home-made cookies
- ◆ Lamingtons topped with whipped cream
- ◆ Assorted cakes & slices
- ◆ Muffins
- ◆ Ham & Cheese croissants (served warm or cold)

**LUNCH**

Served with Freshly Baked Bread Rolls, Freshly Brewed Coffee,  
Assorted Teas, Softdrinks & Iced Water

**Select TWO items from the following for each lunch break:**

Two Hot Dishes served with Steamed Rice & Tossed Salad. Choose from:

- ◆ Beef & Burgundy
- ◆ Chicken Mornay
- ◆ Indian Style Curry (choose lamb or chicken)
- ◆ Vegetable or Beef Lasagne

Or

- ◆ Baguettes, Wraps or Club Sandwiches with assorted fillings & fresh sliced fruit (rice not included)

**\*\*\*OPTIONAL EXTRA\*\*\***

Add Fresh Orange Juice to each break for just @\$2.00 per person



# Morning & Afternoon Teas

## COFFEE AND TEA OPTIONS

Freshly Brewed Coffee, Assorted Teas

- ◆ On Arrival @\$5.50 per person
- ◆ Continuous @\$8.00 per person

## MORNING & AFTERNOON TEAS

Choose **one** item from the following for each break (served with Freshly Brewed Coffee & Assorted Teas):

### **\$8.50 per person:**

- ◆ Fruit & buttermilk scones with whipped cream & strawberry jam
- ◆ Home-made cookies
- ◆ Lamingtons topped with whipped cream
- ◆ Seasonal fresh sliced fruits
- ◆ Chocolate éclairs
- ◆ Ham & cheese croissants (served cold or warm)
- ◆ 2 x Home-made dips served with crackers, corn chips & crudités (choose from guacamole, French onion, roasted capsicum, sweet chilli, char-grilled eggplant or mixed herb)
- ◆ Assorted cakes, lamingtons & slices
- ◆ Assorted muffins
- ◆ \*Antipasto platter

### **\$9.50 per person:**

- ◆ \*Hot savouries (spinach & cheese triangles, sausage rolls, fish goujon, mini spring rolls, wontons)
- ◆ \*Seasonal fresh sliced fruits, assorted cheeses & crackers

\*Minimum of 10 people

### **\*\*\*OPTIONAL EXTRA\*\*\***

Add Fresh Orange Juice to your break for just \$1.00 per person per break



# Lunches

**All lunches are served with Freshly Brewed Coffee, Assorted Teas, & Softdrinks**

## **LIGHT WORKING LUNCH \$18.50pp**

- ◆ Baguettes, Wraps or Club Sandwiches with assorted fillings

## **PLOUGHMANS PLATE \$20.00pp**

- ◆ Individual plate of Brie cheese, Sliced Cold Meats, Terrine, Sun blushed Tomato, Coleslaw, Mixed leaf, Bread Roll & Butter.

## **LIGHT LUNCHES @\$21.00pp**

**Served with TWO salads and freshly baked bread rolls**

(choice of one of the following)

- ◆ Chef's Selection Cold Meat Platter
  - ◆ Club sandwiches
  - ◆ Home-made Quiche

Add a fruit platter for an extra \$5.00pp

## **LIGHT BUFFET LUNCHES \$23.50pp**

**Served with two salads & freshly baked bread rolls**

(Minimum 10 guests – choice of one of the following)

- ◆ Home-made Savoury Pasties - beef & chicken
  - ◆ Home-made Pies - beef & chicken
  - ◆ Traditional Beef Lasagne
- ◆ Chicken, Spinach and Cheese Filos

## **HOT FORK LUNCHES \$26.00pp**

**Served with steamed rice, tossed salad & fresh bread rolls**

(Minimum 15 guests – one dish, Minimum 30 guests – two dishes)

- ◆ Chicken Cacciatore
  - ◆ Beef Burgundy
  - ◆ Chicken Mornay
- ◆ Indian Style Lamb or Chicken curry
  - ◆ Beef Stroganoff

## **BARBECUE LUNCHEON**

**@\$29.00pp**

(Minimum 20 guests)

- ◆ Tender Rib Fillet
- ◆ Pork Sausages
- ◆ Onion Rings
- ◆ Idaho Potato
- ◆ Caesar Salad
- ◆ Coleslaw
- ◆ Breads & Condiments
- ◆ Seasonal Fresh Sliced Fruits

## **BUFFET LUNCHEON**

**@\$31.50pp**

(Minimum 30 guests)

- ◆ Chef's Selection Cold Meat Platter
- ◆ Beef & Burgundy
- ◆ Chicken Mornay
- ◆ Steamed Rice
- ◆ Caesar Salad
- ◆ Freshly Baked Bread Rolls
- ◆ Seasonal Fresh Sliced Fruits, Assorted Cheeses & Crackers



# Savouries

## COCKTAIL PACKAGES

### Non Alcoholic Beverages & Savouries Packages

Unlimited non-alcoholic drinks plus  
Chef's Selection of traditional savouries

<b>1 hour:</b> .....	\$21.00pp
<b>2 hour:</b> .....	\$31.50pp
<b>3 hour:</b> .....	\$40.00pp

### Alcoholic Beverages & Savouries Packages

Unlimited Local Beers, House Wines, Orange Juice & Softdrink drinks  
plus Chef's Selection of savouries

	<b>Traditional savouries</b>	<b>Gourmet savouries</b>
<b>1 hour:</b>	\$27.00pp.....	\$29.00pp
<b>2 hour:</b>	\$40.00pp .....	\$45.50pp
<b>3 hour:</b>	\$53.00pp .....	\$58.00pp
<b>4 hour:</b>	\$84.00pp	
<b>5 hour:</b>	\$94.50pp	

**Week Days: Minimum 25 people on 2 hour package**  
**Saturdays: Minimum 50 people on 2 hour package**



# Dinner/ Luncheon Menu One

Minimum 15 guests

2-Course	@\$40.50 per person
2-Course & Savouries	@\$45.50 per person
3-Course	@\$52.00 per person
3-Course & Savouries	@\$56.50 per person

Please choose two items from each relevant course,  
which will be served alternate drop to your guests

## ENTRÉE

**Soup of the Day**  
Fresh from the pot

**Avocado & Prawns**  
With a cashew nut mayonnaise

**Sun-blush Tomato and Mozzarella**  
With balsamic vinegar and pesto oil

**Chicken liver terrine and crackers**

**Satays**  
With jasmine rice & peanut sauce (choose Beef or Chicken)

**Wild Mushroom Tart**  
With wilted English spinach & drizzled with truffle dressing

## MAIN

**Chicken Breast**  
Provencale sauce

**Lamb Rump**  
Marinated in rosemary with a fresh mint infused jus

**Grilled Rib Fillet**  
With sun blushed tomato & red onion jus

**Pork Medallions**  
With a caramelised apple & brandy jus

**Grilled Fish Fillet**  
With herb cream sauce

**Grilled Pork Cutlet**  
With a garlic & thyme jus

Meals served with potato & vegetables

## DESSERT

**Petite Pavlova**  
With fresh fruit & raspberry sauce

**Individual Lemon Lime Meringue tart**  
With a citrus sauce

**Toffee Cashew Nut Tart**  
With vanilla ice-cream

**Home-Made Jam Bread and Butter Pudding**  
With vanilla custard

**Profiteroles**  
With a warm chocolate fudge sauce

**Mini Tiramisu**  
With coffee anglaise

Freshly Brewed Coffee and Tea served with Dinner Mints



# Dinner/Luncheon Menu Two

(Minimum 15 guests)

2-Course	@\$46.50 per person
2-Course & Savouries	@\$52.00 per person
3-Course	@\$57.50 per person
3-Course & Savouries	@\$63.50 per person

Please choose two items from each relevant course,  
which will be served alternate drop to your guests

## ENTRÉE

### Individual Vegetable Lasagne

With a sweet red pepper coulis

### Smoked Salmon Terrine

Mixed greens & lemon grass dressing

### Parma Ham and Roast fig Chutney

### Individual Anti Pasta

Salami, olives, anchovy's, mozzarella, sun-blushed tomato

### Grilled Prawn Kebabs

Prawn On jasmine rice with a sweet curry sauce

### Natural Oysters (1/2 dozen)

Served with 2 dipping sauces

## MAIN

### Chicken Breast in Puff Pastry Case

Filled with brie cheese & sunblushed tomato

### Eye Fillet

With wild mushrooms & red wine jus

### Atlantic Salmon

On Asian greens with lemon & ginger cream

### Lamb Rump

With a truffle jus & asparagus

### Veal Medallions

With a creamy mustard seed sauce

### Grilled Barramundi

With shellfish butter sauce

Meals served with potato or rice & vegetables

## DESSERT

### Chocolate tart

Dark chocolate tart, raspberry compote

### Baked Lime Cheese Tartlet

With an apple citrus coulis

### Choux Pastry Puff

With pecan caramel ice-cream, chocolate sauce & pistachio nut praline

### Mini Cointreau Creme

Served with orange syrup

### Berry Crepes

Filled with cream cheese and warm berry compote

### Double Chocolate Pudding

With white chocolate sauce

Freshly Brewed Coffee and Tea served with Dinner Mints



# BBQ Menus

Minimum 20 guests for both BBQ Menus

## Menu One @\$38.00 per person

Tender Rib Fillet  
Pork & Beef Sausages  
Onion Rings  
Idaho Potato

### **Your Choice of Two Salads:**

Tossed Salad  
Mediterranean Salad  
Coleslaw  
Potato Salad  
Pasta Salad

Selection of Breads & Condiments

### **Dessert:**

Pavlova – served with fruit salad & cream  
Freshly Brewed Coffee & Assorted Teas served with Dinner Mints

## Menu Two @\$50.00 per person

Tender Rib Fillet  
Pork and Beef Sausages  
Chicken kebabs  
(with peanut satay & sweet chilli sauce)  
Marinated Prawns  
Onion Rings  
Idaho Potato

### **Your Choice of Three Salads:**

Tossed Salad  
Mediterranean Salad  
Coleslaw  
Potato Salad  
Pasta Salad

Selection of Breads and Condiments

### **Desserts:**

Pavlova – served with fruit salad and cream  
Assorted Cheeses with Water Crackers  
Freshly Brewed Coffee & Assorted Teas served with Dinner Mints



# Buffet Menu One

Minimum 50 guests

\$46.50 Per Person

## Cold

Decorated platters of Leg Ham, Roast Beef,  
Lemon Pepper Chicken  
Potato & Seeded Mustard Salad  
Pasta Salad  
Tossed Salad

Condiments and Dinner Rolls

## Hot

Honey Baked Ham

Traditional Beef or Vegetable Lasagne

Sri Lankan Lamb or chicken Curry served with rice & pappadams

Chef's Hot Potato of the Day

Seasonal Steamed Vegetables

## Desserts

Pavlova served with fruit salad and cream

Chef's Selection of Cakes & Slices

Cheese board

*Freshly Brewed Coffee & Tea  
Served with Dinner Mints*



# Buffet Menu Two

Minimum 50 guests

\$58.50 per person

## Cold

Decorated platters of Leg Ham,  
Roast Beef & Lemon Pepper Chicken

Seafood Salad

Chef's Selection of Antipasto

Tossed Garden Salad

Potato & Seeded Mustard Salad

Pasta Salad

Mediterranean Salad

Condiments and Dinner Rolls

## Hot

Baked fish medallions with pesto crust

Roast Beef served with a jus

Sri Lankan Lamb Curry served with rice & pappadams

Chicken Provencale

Chef's Hot Potato of the Day

Seasonal Steamed Vegetables

## Desserts

Pavlova with fresh fruit & cream

Profiteroles with chocolate fudge sauce

Chef's Selection of Cakes & Slices

Cheese & fresh sliced seasonal fruit platter



*Freshly Brewed Coffee & Tea served with Dinner Mints*

# Accommodation & Breakfast

<b>CONFERENCE ACCOMMODATION RATES</b>	
Rates Valid to 31.12.07 (Rates quoted are per room per night)	
<b>Single/Double Accommodation</b>	
 Double or Queen Size Bed (1 or 2 guests)	<b>\$140.00</b>
<b>Twin Accommodation</b>	
  Queen Size Bed + Single Bed or 2 x Single Beds (2 guests)	<b>\$140.00</b>
<b>Spa Suite</b>	
 Queen Size Bed with Corner Spa Bath (2 guests)	<b>\$170.00</b>
<b>1 Bedroom Serviced Apartment Sleep 5</b>	
  Queen Size Bed, 1 Single Bed,  Double Sofa Bed (5 guests) With full kitchen	<b>\$200.00</b>
<b>Extra Adult</b>	<b>\$25.00</b>
<b>Cot</b>	<b>\$15.00</b>
All rates are room only basis <b>GST Inclusive</b>	

## **BREAKFAST IN PLATFORM 9 RESTAURANT**

### **Continental Buffet @\$16.50pp:**

- ◆ Assorted Cereals
- ◆ Toast & English Muffins
- ◆ Croissants & Danishes
- ◆ Fresh & Preserved Fruits
- ◆ Yoghurt
- ◆ Jams, Marmalade & Honey
- ◆ Fresh Fruit Juice
- ◆ Freshly Brewed Coffee & Tea

### **Hot English Breakfast @\$25.00pp:**

All of the continental buffet

#### **Plus:**

- ◆ Bacon
- ◆ Sausages
- ◆ Scrambled Eggs
- ◆ Hash Browns
- ◆ Grilled Tomato

