



CONFERENCE & EVENTS

WELCOME

Events at ibis Melbourne Glen Waverley

At the heart of Melbourne's South East Suburbs

Ideally located 25 minutes South East of Melbourne's CBD, at the gateway to both the Yarra Valley and Morninton Peninsula, Located at the end of the busy Kings Way shopping and dining precinct, ibis Melbourne Glen Waverley is the perfect choice for your next traingin day, confernce, meeting, or social event.

Our variety of modern indoor and outdoor event spaces bursting with natural light offers versitile spaces with a wide variety of room configurations to help you achieve the most from your event with us

With a locally based, friendly hotel team and dedicated event staff available to you, we ensure a smooth execution of your event from initial inquiry to post event following up and support.



EVENT SPACES

Mulgrave / Warrigal



Located on the ground floor and able to accommodate up to 110 guest cocktail style

Minimum Spend:
Weekdays: \$1,600 | Weekends: \$2,000

Hawdon



The Hawdon Room is our missized event space. Perfect for small cocktail parties and afternoon tea for upto 40 guests

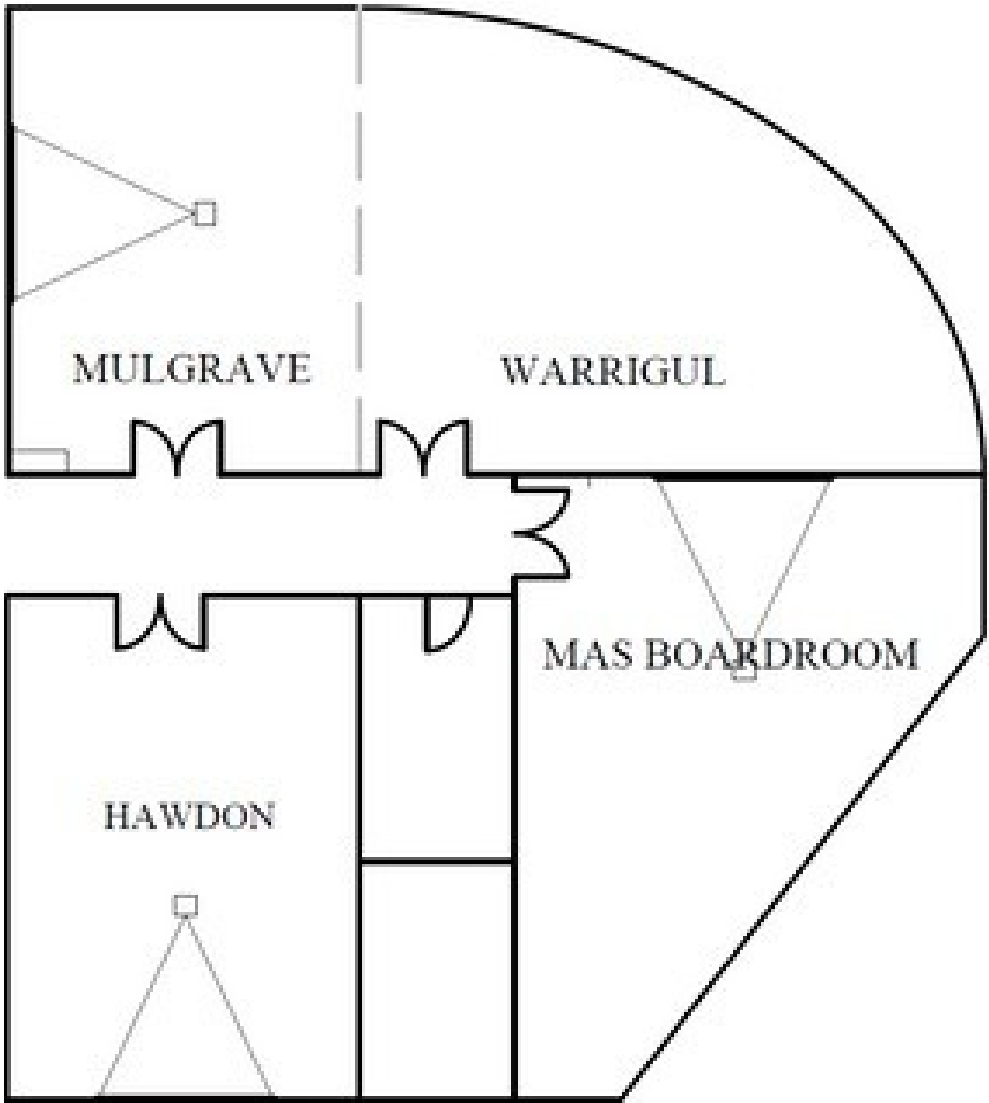
Minimum Spend:
Weekdays: \$800 | Weekends: \$1,600

Mas Boardroom



The Mas Boardroom is the smallest of our event space. Boasting natural light, this intimate space is perfect for smaller dinners of upto 20 guests

Minimum Spend:
Weekdays: \$500 | Weekends: \$800



Destination

Ideally located just 25 minutes South East of Melbourne's CDB and only 45 minutes from Melbourne's Tullamarine Airport, ibis Melbourne Glen Waverley is the perfect choice for your next business or leisure travel.

Glen Waverley's entertainment and dining precinct is only a short stroll from the hotel and offers and extensive array of restaurants, bars and entertainment facilities including Strike Bowling, Village Cinemas and The Glen Shopping Centre.

Getting here

By Air: Melbourne Domestic and International Airports are located 50kms from ibis Melbourne Glen Waverley

By Public Transport: The hotel is a short walk from Glen Waverley Railway station and numerous bus routes.

Parking: Secure undercover parking with direct hotel access is available for in- house and conference guests - subject to availability, fees apply.

Capacities

Room	Theatre	Classroom	Banquet	Cabaret	Boardroom	U-Shape	Cocktail	Height (m)	Area (m2)
Mas Boardroom	30	15	20	16	14	12	40	2.8	60.0
Hawdon Room	40	24	40	24	20	24	50	2.8	58.0
Mulgrave/Warrigul	110	48	80	64	42	36	120	2.8	113.6
Mulgrave	40	24	30	24	22	15	70	2.8	45.2
Warrigul	60	18	40	40	22	15	50	2.8	68.4

DAY CONFERENCE PACKAGE

start the day

ibis Buffet Breakfast \$30 PP

Have your delegates join us at ibis Restaurant for a full buffet breakfast prior to your conference

Network Cocktail Breakfast \$32 PP

(Minimum 20 guests)

A selection of individual breakfast pots

Granola with mix berries, yoghurt, nuts and seeds

Bircher muesli with mix berries, oats and apple

Chia puddings with mix berries and coconut milk

Bakers' Basket consisting of:

Warm Danishes, ham and cheese croissants, mini muffins

Fresh seasonal sliced fruit

Espresso coffee &
a selection of herbal teas

Plated Breakfast \$45 PP

(Minimum 30 guests)

Included extras with plated breakfast

Fresh seasonal sliced fruit

Bakers' Basket consisting of: Warm Danishes, ham and cheese croissants, mini muffins

Selection of chilled juice

Espresso coffee &
a selection of herbal teas

(Select 2 below for alternative service)

ibis Big Breakfast

Eggs your way (Select fried OR scrambled), crispy bacon, sauteed mushrooms, grilled tomato, hash brown on sourdough

Eggs Benedict or Florentine *(Please select one (1) item)*

Poached eggs, toasted English muffins, bacon/spinach & hollandaise

Shokupan French Toast

Served with mix berries, maple syrup and chantilly cream

Spanish baked eggs

Eggs baked in a smoky tomato and chorizo sugo with melted mozzarella and fresh parsley. Served with a side of warm crusty sourdough.



DAY CONFERENCE PACKAGE



HALF day \$65 PP
FULL day \$75 PP

This package includes:

On arrival
Morning Tea
Lunch
Afternoon Tea

On arrival
Espresso coffee &
a selection of herbal teas

Morning Tea
(Please select two (2) items)
A selection of Danish pastries
Warm scones with jam and cream
Assorted freshly baked muffins
Gourmet cookies
Chef selection of cakes
Fresh seasonal sliced fruit
Warm ham & cheese croissants

Espresso coffee &
a selection of herbal teas

Lunch *(on the go)*
(Please select wraps or sandwiches)
Tortilla wraps or sandwiches with assorted fillings
Chef selection of hot cocktail finger food
Fresh seasonal sliced fruit
Chilled orange juice
Espresso coffee &
a selection of herbal teas

Additional Platter upgrades \$6 PP
(Please select one (1) item)
Southern fried chicken wings
Assorted sandwiches
Assorted mini pizzas

On the Go

Afternoon Tea
(Please select two (2) items)
A selection of Danish pastries
Warm scones with jam and cream
Assorted freshly baked muffins
Chef selection of cakes
Fresh seasonal sliced fruit
Warm ham & cheese croissants
Gourmet cookies
Assorted mini brownies

Espresso coffee &
a selection of herbal teas



DAY CONFERENCE PACKAGE

Health & Wellbeing

On arrival

Espresso coffee &
a selection of herbal teas

Morning Tea

(Please select two (2) items)

- A selection of Danish pastries
- Warm scones with jam and cream
- Assorted freshly baked muffins
- Gourmet cookies
- Chef selection of cakes
- Fresh seasonal sliced fruit
- Warm ham & cheese croissants

Espresso coffee &
a selection of herbal teas

Lunch *(Health & Wellbeing)*

- Tortilla wraps and sandwiches with assorted fillings
- Chickpea and quinoa salad
- Vegetarian frittata
- Yoghurt with granola, berry compote with mint **OR** chia pudding *(please select one (1) item)*
- Fresh seasonal sliced fruit
- Chilled orange juice
- Espresso coffee &
a selection of herbal teas

Additional Platter upgrades \$6 PP

(Please select one (1) item)

- Southern fried chicken wings
- Assorted sandwiches
- Assorted mini pizzas

Afternoon Tea

(Please select two (2) items)

- A selection of Danish pastries
- Warm scones with jam and cream
- Assorted freshly baked muffins
- Gourmet cookies
- Chef selection of cakes
- Fresh seasonal sliced fruit
- Warm ham & cheese croissants
- Assorted mini brownies

Espresso coffee &
a selection of herbal teas

HALF day \$70 PP
FULL day \$80 PP

This package includes:

- On arrival**
- Morning Tea**
- Lunch**
- Afternoon Tea**



DAY CONFERENCE PACKAGE

HALF day \$75 PP
FULL day \$85 PP

This package includes:

On arrival
Morning Tea
Lunch
Afternoon Tea

On arrival
Espresso coffee &
a selection of herbal teas

Morning Tea
(Please select two (2) items)
A selection of Danish pastries
Warm scones with jam and cream
Assorted freshly baked muffins
Gourmet cookies
Chef selection of cakes
Fresh seasonal sliced fruit
Warm ham & cheese croissants

Espresso coffee &
a selection of herbal teas

Lunch *(Hunger Buster)*
Beef brisket brioche sliders and mini-Bahn mi rolls
Mini-Bahn mi rolls *(Please select one (1) option below)*
(Roast pork belly, BBQ chicken, or tofu)
Salad *(Please select one (1) item below)*
(Potato and bacon; cous cous; fattoush)
A selection of cake and tarts
Fresh seasonal sliced fruit
Chilled orange juice
Espresso coffee &
a selection of herbal teas

Additional Platter upgrades \$6 PP
(Please select one (1) item)
Southern fried chicken wings
Assorted sandwiches
Assorted mini pizzas

Hunger Buster

Afternoon Tea
(Please select two (2) items)
A selection of Danish pastries
Warm scones with jam and cream
Assorted freshly baked muffins
Gourmet cookies
Chef selection of cakes
Fresh seasonal sliced fruit
Warm ham & cheese croissants
Assorted mini brownies

Espresso coffee &
a selection of herbal teas



COCKTAIL PARTY SELECTIONS

(GF) - Gluten Free option available
(V) - Vegetarian option available
(Vg) - Vegan
(NF) - Nut free

Seafood Origin:
The seafood served is Imported

NB: All ingredients may not be listed in descriptions.
Notify the function manager of any allergens or aversions you may have

CANAPE PACKAGES

Bronze	\$35 PP
Silver	\$40 PP
Gold	\$45 PP

BRONZE

(Please select total 5 items from bronze menu only)

Hot Selection:

- Assorted Cocktail pies
- Cocktail sausage rolls
- Croquette - Sweet Potata (Vg)
- Jalapeno cheese bites (V)
- Crumbed mozzarella sticks with herbs
- Samosa - vegetarian (Vg)
- Mini beef dim sims
- Empanada choriza
- Gourmet beef meat balls
- Devil chicken wings (boneless)
- Vegetable spring rolls (V)

SILVER

(Please select total 6 items from bronze & silver menu only)

Cold Selection:

- Smash avocado & tomato bruschetta
- Assorted sushi

Hot Selection:

- Spring rolls - BBQ pork
- Empanada - Chilli con carne
- Arancini - Pumpkin and sage (V)
- Panko crumbed prawns
- Spring rolls - duck
- Buffalo chicken wins (GF)
- Croquettes - Beef
- Fried dumpling - Ginger & prawns

NB: More than 5 person dietary requirement, platters will be required



Cocktail Party Selections

(GF) - Gluten Free option available
(V) - Vegetarian option available
(Vg) - Vegan
(NF) - Nut free

Seafood Origin:
The seafood served is Imported

NB: All ingredients may not be listed in descriptions.
Notify the function manager of any allergens or aversions you may have

GOLD

(Please select total 8 items from bronze, silver & gold menu)

Cold Selection:

- Mix rice paper rolls (chicken, prawn and vegetable) (GF)
- Assorted sushi
- Antipasto skewer
- Smoke salmon blini
- Roast pumpkin, fetta and walnut tart (V)
- Smashed avocado and tomato bruschetta

Hot Selection:

- Gourmet pie - Beef & red wine
- Spring roll - cheese burger, hoisin sauce
- Lamb and harissa sausage rolls
- Beef wellington
- Peking duck wellington
- Quiche - Sundried tomato & fetta (V)
- Crumbed halloumi chips (V)
- Lamb kofta (GF)
- Satay chicken skewers
- Chicken karaage with sweet chilli sauce

NB: More than 5 person dietary requirement, platters will be required

CANAPE PACKAGES

- Bronze \$35 PP
- Silver \$40 PP
- Gold \$45 PP

SUBSTANTIAL \$15 PP PER ITEM

(Must be on a canape party package to choose additional items from this menu)

- Pulled brisket sliders - Coleslaw, American cheddar and chipotle BBQ
- Chicken & prawn nasi goreng
- Tempura battered fish & chips
- Southern fried chicken sliders - Iceburg lettuce, cheese, sriracha mayo
- Garden vegetable and lentil slider (v)
- Sticky glazed pork, rice noodles, banh mi salad



CELEBRATION OF LIFE

(GF) - Gluten Free option available
(V) - Vegetarian option available
(Vg) - Vegan
(NF) - Nut free

Seafood Origin:
The seafood served is Imported

NB: All ingredients may not be listed in descriptions.
Notify the function manager of any allergens or aversions you may have

PACKAGES

Package 1 **\$1,300**
Package 2 **\$2,300**

PACKAGE 1

50 - 80 Guests

7 x Platters including:
3 x Hot Food Platters
3 x Sandwich Platters
1 x Fruit Platter

Espresso coffee &
a selection of herbal teas

Projector / Microphone
iPod connectivity
Includes room hire for upto 3 hours

PACKAGE 2

80 - 150 Guests

13 x Platters including:
7 x Hot Food Platters
4 x Sandwich Platters
2 x Fruit Platter

Espresso coffee &
a selection of herbal teas

Projector / Microphone
iPod connectivity
Includes room hire for upto 3 hours

NB: More than 5 person dietary requirement, platters will be required



ADDITIONAL MENU

(GF) - Gluten Free option available
(V) - Vegetarian option available
(Vg) - Vegan
(NF) - Nut free

Seafood Origin:
The seafood served is Imported

NB: All ingredients may not be listed in descriptions.
Notify the function manager of any allergens or aversions you may have

Tea & Coffee

\$5 PP

Espresso coffee &
a selection of herbal teas

Assorted Premium Biscuits (Serves 10 guests)

\$60 Per Platter

Assorted premium biscuits including Yo Yo's, Viennese
Kiss and many more

Assorted mini brownies (Serves 24 guests)

\$100 Per Platter

Assorted Cakes (Serves 24 guests)

\$100 Per Platter

Chef's selection of assorted cakes

House-made Scones (Minimum 24 guests)

\$80 Per Platter

Served with jam & cream

Assorted Danish and Mini Muffins

\$80 Per Platter

Chef's selection of assorted Danish pastries
and muffins

Assorted Sandwich Platter (Serves 10 guests)

\$90 Per Platter

Ham, cheese & tomato; tuna, red onion & cucumber;
chicken & lettuce; egg & lettuce; vegetarian

Assorted mini tarts (Serves 24 guests)

\$100 Per Platter

Fresh Seasonal Sliced Fruit (Serves 10 guests)

\$90 Per Platter

Cheese Platter (Serves 10 guests)

\$100 Per Platter

Assorted cheeses, crackers and dried fruits

Antipasto Platter (Serves 10 guests)

\$100 Per Platter

Gluten Free Platter (Serves 10 guests)

\$90 Per Platter

Our Chef is available to

Cut and serve your cake on platters **\$40 per cake**

Cut and individually plate cake **\$5 PP**

with cream and strawberry



NB: More than 5 person dietary requirement, platters will be required

PLATED MENUS

(V) - Vegetarian option available

Vg) - Vegan

NF) - Nut free

Seafood Origin:

The seafood served is Imported

NB: All ingredients may not be listed in descriptions.

Notify the function manager of any allergens or aversions you may have

SOUP & MAIN

\$60 PP

PLATED ENTREE & MAIN

\$65 PP

MAIN & DESSERT

\$65 PP

SOUP, MAIN & DESSERT

\$70 PP

PLATED ENTREE, MAIN & DESSERT

\$75 PP

SOUP

Butternut pumpkin (V) (GF)

French Onion (GF)

ENTREE

Thai beef Asian green salad

with coriander lime dressing (GF)

Tiger prawns, mango, avocado salad

with white balsamic dressing (GF / NF)

Smoke salmon roulade

with cream cheese and rocket salad (GF)

Pumpkin & sage arancini

with quinoa and avocado salad (V)

MAIN

Grilled Atlantic salmon fillet with bell pepper sauce (GF)

Grilled snapper fillet with tomato salsa and herb crumb (GF)

Pesto chicken roulade wrapped in prosciutto (GF)

Pork belly with red wine jus (GF /DF)

Fillet mignon chargrilled medium with red wine jus (GF) *(additional \$6 PP)*

Herb crumbed lamb rack with red wine jus *(additional \$8 PP)*

(All above items served on mash potato and broccolini)

Mediterranean gnocchi with capsicum, olives, spinach, fetta and Napoli sauce (V)

DESSERT

Sticky date pudding with butterscotch sauce (NF)

Panna cotta with berry compote (GF)

Mini pavlova with fresh fruits and berry coulis (GF)

Salted Basque Cheesecake



BUFFET / CARVERY MENU

(GF) - Gluten Free option available
(V) - Vegetarian option available
(Vg) - Vegan
(NF) - Nut free

Seafood Origin:

The seafood served is Imported

NB: All ingredients may not be listed in descriptions.
Notify the function manager of any allergens or aversions you may have

\$90 PP
Minimum 50 people

CARVERY ROAST

Please select one (1)

- Roast leg of lamb with mint jelly (GF)
- Roast beef - porterhouse with horseradish (GF)
- Roast loin of pork with crackling and apple sauce (GF)
- Roast chicken breast with pepper sauce (GF)

HOT

*Please select two (2); please advise saffron or
jasmin rice if applicable*

- Butter chicken with saffron or jasmine rice (GF)
- Beef massaman with saffron or jasmine rice (GF)
- Grilled snapper fillets with tomato salsa (GF)
- Vegetable stir fry Hokkien noodles (V)
- Ricotta spinach cannelloni (V)
- Beef lasagne

DESSERT

Please select two (2)

- Sticky date pudding with butterscotch sauce
- Panna cotta with berry compote (GF)
- Mini pavlova with fresh fruits and berry coulis (GF)
- Assorted mini dessert cups
- Fresh seasonal sliced fruit

INCLUDED ACCOMPANIMENTS

- Selection of seasonal vegetables
(roast potato, roast pumpkin, steamed vegetables)
- Selection of salads (potato with bacon; Greek; pasta)
- Warm dinner rolls
- Condiments



CHILDREN'S MENU

(GF) - Gluten Free option available
(V) - Vegetarian option available
(Vg) - Vegan
(NF) - Nut free

Seafood Origin:
The seafood served is Imported

NB: All ingredients may not be listed in descriptions.
Notify the function manager of any allergens or aversions you may have



\$18 PP
For children aged 3-12 year

MAINS

- Chicken Schnitzel
 - Grilled Fish (GF)
 - Battered Fish
 - Roast of the Day
 - Chicken Parmigiana
 - Spaghetti Pomodoro (V)
- All meals are served with chips or vegetables*

DESSERT - Addional \$2 PP

- Ice Cream (GF)
- Choose from chocolate, strawberry, caramel topping*

