

HOLIDAYINNPOTTSPOINT.COM.AU

MEETINGS & EVENTS

A guide for the
perfect event


Holiday Inn
AN IHG HOTEL
SYDNEY POTTS POINT



DISCOVER, MEET CELEBRATE

Where city vibes meet harbour views. Our stylish, light-filled spaces are perfect for conferences, meetings, and celebrations—just minutes from the CBD. With seamless service, great catering, and a touch of Potts Point charm, we'll make your event effortlessly unforgettable.



MEETING AND EVENT SPACES AT A GLANCE

Total Meeting Areas	9
	775 SQM

MAXIMUM ROOM CAPACITIES

Banksia	60
Banksia Bluegum	120
Bluegum	60
Bottlebrush	50
Wattle	50
Waratah	50
Wollemi	40
Bluegum Lobby & Jacaranda Terrace	200
Sirocco Terrace	80



MEETING ROOM CAPACITIES

ROOM	HEIGHT	AREA M²	THEATRE	CLASSROOM	BOARDROOM	CABARET	BANQUET	U-SHAPE	COCKTAIL
Banksia	4	88	60	42	18	40	50	24	60
Banksia Bluegum	4	148	110	60	24	64	80	-	120
Bluegum	4	60	-	-	-	-	50	-	60
Bottlebrush	4	56	50	30	18	32	40	18	50
Wattle	2.8	60	40	30	18	32	32	18	50
Waratah	2.8	53	30	24	12	24	30	18	50
Wollemi	2.8	44	40	16	18	-	-	-	-
Bluegum Lobby & Jacaranda Terrace	Outdoors	166	50	-	-	-	-	-	200
Sirocco Terrace	Outdoors	100	-	-	-	-	-	-	80



CONFERENCE DAY PACKAGES

*Kings Cross
Sydney N.S.W.*

FULL DAY DELEGATE PACKAGE

INCLUSIONS:

Arrival tea and coffee

Morning tea served with freshly brewed coffee and selection of tea, with two break items

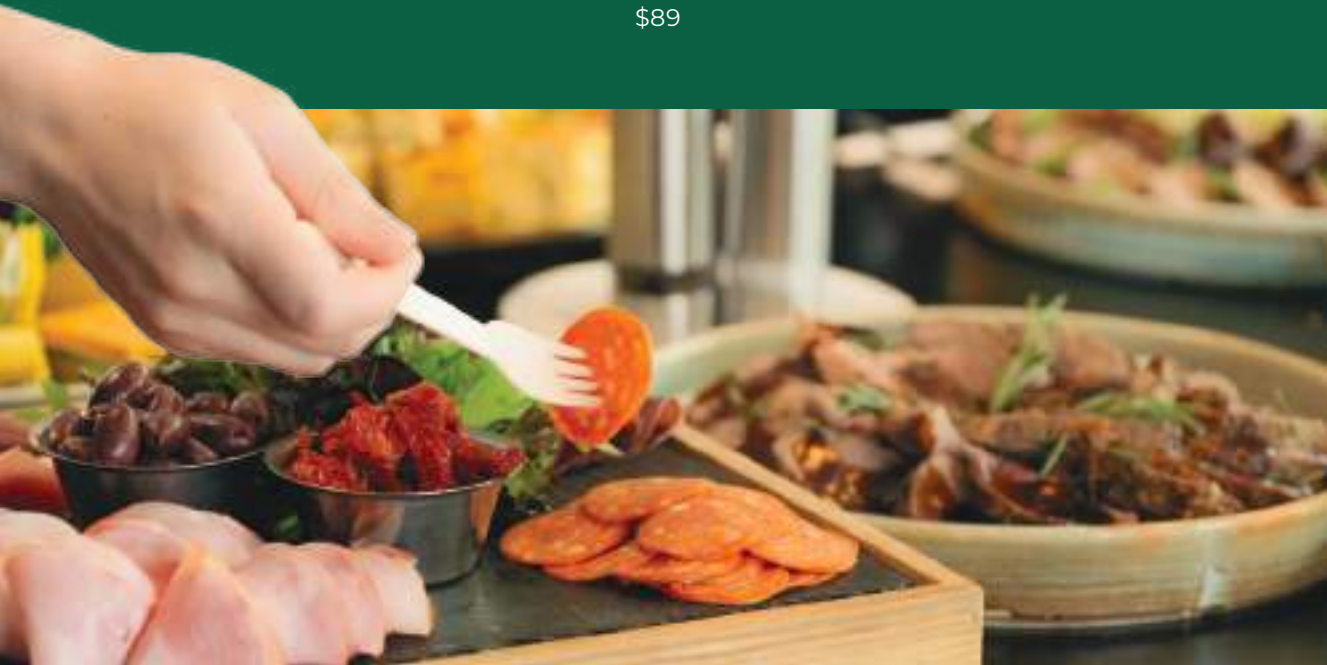
Elevated buffet style lunch featuring curated hot and cold items

Afternoon tea served with freshly brewed coffee and selection of tea, with two break items

Conference stationery, including notepads, pens, and mints

Still & sparkling water

\$89



Kings Cross



HALF DAY DELEGATE PACKAGE

INCLUSIONS:

Arrival tea and coffee

Morning tea or afternoon tea served with freshly brewed coffee and selection of tea, with two break items

Elevated buffet style lunch featuring curated hot and cold items

Conference stationery, including notepads, pens, and mints

Still and sparkling water

\$79



MONDAY MENU

MORNING TEA

Zucchini & Halloumi Frittatas – A light, savoury combination of tender zucchini and creamy halloumi, delicately baked to perfection.

Freshly Baked Banana Bread – Rich, moist banana bread, infused with the sweetness of ripe bananas and served with a velvety cultured butter.

LUNCH

Garden Salad – Crisp mesclun leaves, refreshing cucumber, sun-ripened tomatoes, sweet bell pepper, and olives, dressed to enhance each flavor. (GF, VE)

Chicken Cacciatore – Tender chicken simmered in a savoury tomato sauce with sautéed mushrooms and olives.

Blackened Salmon – Seared fillet of salmon, seasoned with Cajun spices and complemented by a touch of lemon. (GF, DF)

Saffron-Infused Pilaf – Fragrant cumin and green peas woven into a light, golden pilaf, enriched with the essence of saffron. (GF, VE)

Sautéed Green Beans – Crisp-tender green beans sautéed in garlic and butter. (GF, V)

AFTERNOON TEA

Seasonal Fresh Fruit Platter – A refreshing selection of the seasonal fruits, artfully arranged.

Quiche Lorraine – A classic, savoury quiche filled with smoky bacon, rich cheese, baked to golden perfection.



TUESDAY MENU

MORNING TEA

Grilled Asparagus, Cherry Tomato & Parmesan Crostini – Crisp crostini topped with char-grilled asparagus, sweet cherry tomatoes, and shaved parmesan.

Raspberry Lamington – Light, spongy cake soaked in raspberry coulis, covered in fragrant coconut for a delightful twist on a classic treat.

LUNCH

Tabouli, Quinoa & Chickpea Salad – A refreshing blend of lemon-infused quinoa, chickpeas, and finely chopped parsley, dressed in olive oil. (GF, VE)

BBQ Char Siu Pork – Tender, smoky pork glazed with a rich char siu sauce, garnished with sesame seeds and shallots. (DF)

Beef Stroganoff – Succulent beef cooked in a creamy sauce with portobello mushrooms and a touch of sour cream.

Roast Pumpkin with Lemon Thyme – Sweet, caramelised pumpkin, seasoned with fragrant lemon thyme. (GF, VE)

Steamed Jasmine Rice – Fluffy, aromatic jasmine rice. (GF, VE)

AFTERNOON TEA

Golden Churros – Crispy, golden churros dusted with cinnamon sugar, paired with a rich, dark chocolate dipping sauce.

Curried Chicken Filo – Flaky filo pastry wrapped around a spiced curried chicken filling.



WEDNESDAY MENU

MORNING TEA

Coconut Citrus Tea Cake – A light, airy tea cake infused with zest of citrus and sweetness of coconut.

Aged Brie & Caramelised Onion Tartlets – Flaky, golden pastry filled with velvety aged brie and sweet caramelised onions.

LUNCH

Seasonal Roast Vegetables & Kalamata Olive Salad – A medley of roasted seasonal vegetables, complemented by Kalamata olives, tossed in a light dressing. (GF, VE)

Roasted Beef Strip Loin – Premium beef strip loin, roasted to perfection with a slight char, crowned with a rich savoury red wine reduction.

Oven-Baked Barramundi Fillet – Delicate barramundi, oven-baked and topped with a vibrant tomato salsa and fresh basil for a burst of freshness.

Cauliflower au Gratin – Creamy cauliflower enveloped in a rich cheese sauce, baked to golden perfection. (V)

Steamed Chat Potatoes – Fluffy chat potatoes, lightly tossed in olive oil and fresh parsley (GF, VE)

AFTERNOON TEA

Ricotta & Chocolate Cannoli – Crispy, delicate cannoli shells filled with a creamy ricotta and finished with decadent chocolate.

Halloumi & Corn Fritters – Lightly golden fritters, crisped to perfection, with a satisfying balance of halloumi and corn, paired with a velvety smooth avocado pulp.



THURSDAY MENU

MORNING TEA

Crispy Sourdough with Avocado and Balsamic Drizzle – Toasted sourdough topped with creamy avocado, seasoned with sea salt and cracked black pepper, finished with a delicate drizzle of extra virgin olive oil and balsamic glaze.

Golden Florentines – Light, crispy pastries with a caramelised finish, packed with mixed nut.

LUNCH

Baby Spinach, Beetroot, Quinoa, Feta & Walnut Salad – A vibrant salad featuring tender baby spinach, beetroot, quinoa, crumbled feta, and toasted walnuts, all brought together in a light dressing. (GF, V)

Char-Grilled Shish Kebabs – Marinated meat skewers, expertly grilled with onion and bell pepper, infused with a blend of fresh herbs, offering a satisfying, smoky finish.

Pork Medallions with Sage Butter & Kibbled Pepper – Tender pork medallions, cooked to perfection, and served with a fragrant sage butter sauce and a sprinkling of kibbled pepper. (GF, DF)

Enoki & Swiss Mushroom Risotto with Truffle Oil – Creamy risotto infused with Enoki and Swiss mushrooms, finished with a luxurious drizzle of truffle oil. (V)

Steamed Broccolini with Extra Virgin Olive Oil & toasted almond slivers – Crisp-tender broccolini, lightly steamed and drizzled with a rich olive oil, finished with crunchy toasted almond slivers. (GF, VE)

AFTERNOON TEA

Custard-Filled Profiteroles Glazed with Chocolate – Fluffy, delicate profiteroles filled with smooth custard and glazed in rich, velvety chocolate.

Spinach and Ricotta Scrolls – Flaky pastry scrolls filled with creamy ricotta and fresh spinach.



FRIDAY MENU

MORNING TEA

Smoked Salmon & Cream Cheese Bagels – Freshly toasted bagels layered with smoked salmon, smooth cream cheese, and a sprinkle of chives.

Pain au Chocolat – A French classic; flaky, buttery pastry filled with rich, melted chocolate for a perfectly indulgent treat.

LUNCH

Soba Noodle Seaweed Salad – Soba noodles tossed with seaweed, scallions, and a nutty sesame dressing for a light, flavourful bite.

Herb-Crusted Leg of Lamb – Succulent leg of lamb, coated with aromatic herbs, roasted to perfection, and finished with a rich rosemary jus.

Creamy Chicken Tikka – North Indian-inspired chicken tikka in a rich, spiced cream sauce, served with a cooling mint and yoghurt dip.

Saffron-Infused Jasmine Rice – Fragrant jasmine rice infused with saffron and tossed with an array of fresh garden vegetables.

Honey-Glazed Dutch Carrots – Sweet, tender Dutch carrots drizzled with honey and topped with toasted pine nuts for a delightful crunch.

AFTERNOON TEA

Apple Turnover – Flaky pastry filled with spiced apple compote, baked to golden perfection and lightly dusted with sugar.

Dukkha-Infused Feta Bites – Cucumber, avocado, feta, dukkha, caper & chive bites.

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



COCKTAIL AND PLATED MENUS



Roast rare beef crostini with horse radish

Smoked salmon cream cheese & dill tartlets

Tortilla crisps with baba ghanoush, guacamole & tomato salsa

BBQ duck pancake with shallots & hoisin

Turkey, brie & cranberry on brioche bun

Vegetable crudities with blue cheese & hummus dip

Tricolor finger sandwich with cream cheese & cucumber

Lime & chilli Thai beef salad tartlets

Grazing platter – Smoked ham, Hungarian salami, prosciutto,
bresaola, marinated olives, sundried tomatoes

Assorted sushi / Californian rolls

CANAPES MENU (PER PERSON)

1 Hour
\$27 pp (5 items H/C)

2 Hours
\$40 pp (8 items H/C)

3 Hours
\$49 pp (10 items H/C)

4 Hours
\$59 pp (5 items H/C)

Additional Canapes
\$6 pp (Hot or Cold)

Substantial Canapes
\$9 pp (Hot or Cold)



COCKTAIL COLD MENU



COCKTAIL HOT MENU

Satay chicken tenders with peanut sauce

Mushroom & truffle arancini with garlic aioli

Sweet chilli, lime & coriander prawn skewers (GF, DF)

Crumbed / tempura fish fingers with tartare & lemon

Peppered beef skewers (GF, DF)

Cheese & herb baked mushrooms (V)

Lamb kofta with mint yoghurt (GF)

Salt & pepper squid with garlic aioli

Vegetable pakora with tamarind & mint chutney (GF, VE)

Beef sliders with cheese & slaw

Pulled chicken sliders with lemon thyme & slaw

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4 Hours

\$59 pp (5 items H/C)

2 Hours

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PLATED ENTRÉES

COLD

Smoked salmon gravlax with mesclun, dill, capers, & pickled cucumber **(GF, DF)**

Prosciutto e Melone with grissini, rocket & parmesan crisp

Veg antipasto – grilled asparagus, zucchini, eggplant, sundried tomatoes, marinated olives & feta **(GF, V)**

Heirloom tomato & bocconcini caprice with basil pesto & balsamic reduction **(GF, VE)**

HOT

Crisp skin pork belly, apple compote & celeriac slaw **(GF)**

Chilli garlic prawns on rice noodles with scallions & sesame oil **(GF, DF)**

Grilled halloumi, charred bell pepper & medley of cherry tomatoes **(GF, V)**

Potato gnocchi tossed with Swiss mushrooms, tomatoes & truffle oil **(V)**



PLATED MAINS

Herb crusted lamb rack with potato mash, medley of Dutch carrots & rosemary jus (DF)

Seared Cajun salmon fillet with charred lemon, parsley chats & broccolini (GF, DF)

Surf & turf – Grilled sirloin steak & prawns, bearnaise, served with sauteed potatoes & vegetables

Grilled pork medallion with crushed kumara, broccoli amandine, sage & onion sauce (GF, DF)

Gratinated chicken breast supreme with brie, kipfler & garlic green beans (GF)

Pan fried barramundi fillet with mushroom risotto, wilted spinach & smoked bell pepper salsa

Baked spinach & ricotta cannelloni, napolitana & crisp parmesan (V)

Grilled vegetable & quinoa stack with spiced napolitana & avocado salsa (GF, VE)



PLATED DESSERTS

Chocolate raspberry & coconut pebble with berry coulis (VE)

Chocolate fondant with caramel sauce & ice cream

New York style baked berry cheese cake with fresh berries

Layered raspberry & hazelnut ganache opera cake

Vanilla panna cotta with melange of fruits

CATERING MENU PRICING 2025

CATERING TYPE

PRICE PER
PERSON

MAXIMUM
PAX

Breakfast

Full Buffet Breakfast

\$40

20

Plated Australian Breakfast

\$45

20

Continental Buffet Breakfast

\$35

20

Lunch & Dinner

3 Course Plated Lunch/Dinner

\$79

10

2 Course Plated Lunch/Dinner

\$69

10

Alternate Serve Surcharge (Two courses)

\$5

-

Alternate Serve Surcharge (Two courses)

\$10

-

Seafood Buffet

\$99

20

CATERING TYPE

PRICE PER
PERSON

MAXIMUM
PAX

Day Delegate Packages

Full Day Delegate Package

\$89

10

Half Day Delegate Package

\$79

10

Individual Breaks

Morning Tea

\$20

10

Afternoon Tea

\$20

10

Lunch Buffet (DDP Menu)

\$69

10





BEVERAGE PACKAGES PRICING PER PERSON

TIME	1 HOUR	2 HOURS	3 HOURS	4 HOURS	5 HOURS
Standard	\$29	\$44	\$59	\$69	\$83
Premium	\$39	\$59	\$74	\$89	\$99
Non-Alcoholic	\$21	\$24	\$27	\$30	\$34

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

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