



THE CENTRE IVANHOE



The Centre Ivanhoe

Meetings, Conferences, Exams, and Expos

The Centre Ivanhoe is one of Melbourne's most striking Conference Facilities, offering elegant and well-equipped spaces perfect for anything from major conferences to small meetings.

Catering for events from 20 guests in a board room meeting, 500 guests for a formal dinner, and 700 for a theatre style presentation, our 5 unique spaces are the perfect venue for an event with a difference.

Each space has its own signature style, lovingly restored to its original 30's glamour, perfect for lending that sense of the grandeur to any presentation.

The Centre Ivanhoe Conference Collection

All of our packages contain the following inclusions;

Whiteboards, PA Systems, Screens**, Flipcharts**
Microphone and Lecterns

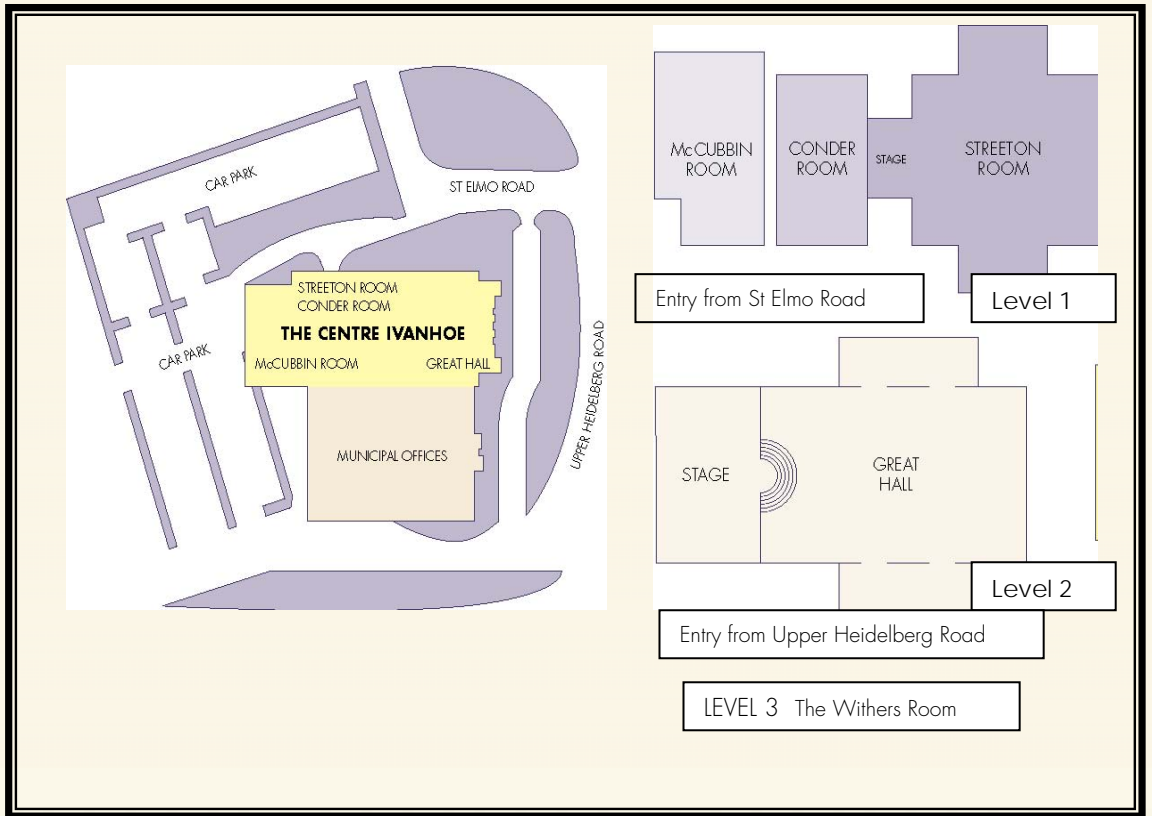
Free Notepad and pens, Mints and iced water

Free Room hire and Data Projection when an All Day package is purchased**

Situated 7km from Melbourne CBD with complimentary off street parking
Easy access by train from the CBD

Join Our Banyule Business Rewards Program and
Reward Your Team with a TCI Experience

**Conditions Apply



Room Capacities

Room	SQM	Height.m	Theatre	Classroom	Cocktail	Banquet
The Great Hall	620	10.0	716	350	1200	500
Streeton	427	4.0	300	60	500	250
McCubbin	215	4.0	130	45	200	120
Conder	167	4.0	100	30	150	100
Withers	168	4.0	70	36	100	80



THE CENTRE IVANHOE

MEETING PACKAGE

Valid until 30 June 2012

The Meeting package has been designed to be cost effective and can be as simple or extensive as required.

Select from our seasonal menus and build your day to suit your exact style, taste and budget, here's an example of what we can do;

Refreshment Break \$8.50 per person (Select two menu options)

Chocolate Croissants

Raspberry and White Chocolate Muffin

Freshly Baked Scones with jam & cream

Assorted Mini Quiches

Assorted Mini Pizzas

Freshly Brewed Coffee and Selection of Tea

Supervisor to oversee your function

Microphone and Lecterns

Mints and iced water

Price on application for the following items

Whiteboards, Data Projector, Screens, Flipcharts, Notepad and pens,

MEETING ROOM HIRE

- Meeting room hires are a minimum 2 hours and maximum 5 hours
- For all day room hire rates please see our All Day Packages

ROOM HIRE RATES WITH MINIMUM CATERING NUMBERS

SPACE	CATERING NUMBERS	THEATRE STYLE	OPEN ENDED ROUNDS
The Great Hall	300	\$1,200.00	\$1,600.00
The Streeton Room	130	\$550.00	\$650.00
The McCubbin Room	70	\$450.00	\$550.00
The Conder Room	40	\$350.00	\$450.00
The Withers Room	30	\$350.00	\$450.00

Note: Room hire rates are increased when catering is not required and for weekend use, ask your coordinator for help, hourly extensions are also available

For Community Groups and Rates please see our Community Halls and Spaces at www.banyule.vic.gov.au in the Facilities for hire section



THE CENTRE IVANHOE

REFRESHMENT OPTIONS

COFFEE BREAKS

	PRICE
Freshly Brewed Coffee & Selection of Tea	\$ 5.00 per person
Freshly Brewed Coffee, Selection of Tea & Biscuits	\$ 6.00 per person
Freshly Brewed Coffee, Selection of Tea & Fruit Juice	\$ 5.50 per person
Continuous Coffee & Tea Service (in conjunction w coffee breaks)	\$ 2.50 per hour

REFRESHMENTS

Something Sweet

Warm Housemade Scones w Cream & Preserves	\$ 4.50 per person
Classic Hedgehog Slice	\$ 4.50 per person
Lime and Coconut Muffins	\$ 4.50 per person
Carrot & Walnut Cake w Cream Cheese Icing	\$ 4.50 per person
Selection of Freshly Baked Pastries & Danishes	\$ 4.50 per person
House Made Coconut & Raspberry Slice	\$ 3.30 per person
Flourless Orange Cake w Orange Marmalade (GF)	\$ 3.00 per person
Chocolate Croissants	\$4.50 per person

Something Savoury

Nori Hand Rolls W Soy Sauce & Wasabi	\$ 5.50 per person
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Something Hot

Freshly Toasted Mini Ham & Cheese Croissant	\$ 4.50 per person
House Made Lamb & Rosemary Sausage Roll w Minted Tomato Relish	\$ 6.00 per person
Saffron Rice Arancini w Mushroom Ragù Filling (V)	\$ 6.00 per person
Chefs Selection of Mini quiche (V)	\$ 6.00 per person
Mini Pizza Topped w a selection of vegetarian and meat toppings (V)	\$ 6.00 per person

Sandwich Break

Assorted Point Sandwiches, Wraps & Filled Baguettes (1 ½ rounds)	\$15.00 per person
Freshly Brewed Coffee & Selection of Tea, Juices & Water	
Seasonal Fresh Fruit Platter	\$ 5.00 per person
Platter of Victorian Cheese w Quince Paste, Fresh Fruit & Lavosh	\$ 6.00 per person



THE CENTRE IVANHOE

All Day Conference Packages

Valid until 30 June 2012

Choose your menu from our seasonal menu

Conference Package 1 \$47.00 per person

Conference Package 2 \$56.00 per person

Includes a Hot Buffet Lunch

Inclusions:

- Free All day Room Hire when Minimum #'s reached
- Complimentary off street parking
- Lectern and Microphone
- Whiteboard and Markers **
- Data Projector and Screen **
- Notepad and Pens
- Supervisor to oversee and coordinate your function
- Mints and iced water

**Not Applicable in the Great Hall

ROOM HIRE RATES IF APPLICABLE	THEATRE STYLE SEATING	OPEN ENDED ROUND
The Great Hall if numbers are below 200 guests	\$1100.00	\$1500.00
The Streeton Room if numbers are below 65 guests	\$ 500.00	\$ 550.00
The McCubbin Room if numbers are below 50 guests	\$ 400.00	\$ 500.00
The Conder Room if numbers are below 40 guests	\$ 300.00	\$ 400.00
The Withers Room if numbers are below 30 guests	\$ 300.00	\$ 400.00

Speak to your coordinator for more Banyule Business Rewards



THE CENTRE IVANHOE

Conference Package 1

On Arrival Refreshments

Freshly brewed coffee, selection of tea, fresh orange and apple juice and iced water

Morning Tea

Freshly brewed coffee, selection of tea, fresh orange and apple juice and iced water

Please select 2 items

- Warm Housemade scones with cream and preserves
- Lime and Coconut muffins
- Carrot and walnut cake with cream cheese icing
- Classic Hedghog Slice
- Selection of freshly baked pastries and Danishes
- Freshly toasted mini ham and cheese croissant
- Nori hand rolls with pickled ginger, wasabi and soy dipping sauce
- House made lamb and rosemary sausage rolls with minted tomato relish
- Chef's selection of mini quiche

Lunch

Assorted point sandwiches, wraps and filled baguettes such as:

- Poached chicken with lemon mayo and coriander
- Egg with curry mayonnaise and cos lettuce
- Roast beef with tasty cheese and tomato relish
- Shaved ham with sliced tomato, Swiss cheese and seeded mustard
- BLT – bacon, lettuce and tomato
- Smoked salmon with cucumber, capers and horseradish cream

(6 points per person)

Platter of fresh seasonal fruit and Victorian cheese with quince paste, fresh fruit and lavosh

Freshly brewed coffee, selection of tea, fresh orange and apple juice and iced water

Afternoon Tea

Freshly brewed coffee, selection of tea, fresh orange and apple juice and iced water served with gourmet biscuits

NOTE: A surcharge may apply if table seating is required for breaks



THE CENTRE IVANHOE

Conference Package 2

ON ARRIVAL REFRESHMENTS

Freshly brewed coffee, selection of tea, fresh orange and apple juice and iced water

Morning Tea

Freshly brewed coffee, a selection of tea, fresh orange and apple juice and iced water

Please select 2 items

Warm Housemade scones with cream and preserves

Lime and Coconut muffins

Carrot and walnut cake with cream cheese icing

Classic Hedghog Slice

Selection of freshly baked pastries and Danishes

Freshly toasted mini ham and cheese croissant

Nori hand rolls with pickled ginger, wasabi and soy dipping sauce

House made lamb and rosemary sausage rolls with minted tomato relish

Chef's selection of mini quiche

Lunch Buffet - Please Select 3 Items

Thai yellow chicken curry in rich coconut sauce with sweet potatoes, shallots and steamed jasmine rice

Sticky chilli pork belly served on sesame rice noodles with stir fried Asian vegetables

Black olive and potato gnocchi in rich tomato Napoli with Mediterranean vegetables and fresh basil leaves

Massaman beef and potato curry with coconut steamed rice, roasted peanuts, lime leaf and coriander

Barbecued lamb noisettes on roasted root vegetables with rosemary oil and minted yoghurt

Salad and vegetables – Select 2

Roquette, sun dried tomato and kalamata olive salad with parmesan cheese and balsamic

Fresh garden salad with cherry tomatoes, slices of cucumber with Dijon mustard dressing

Cumin roasted pumpkin with spinach, pine nuts and lemon vinaigrette

Roasted chat potatoes with whole roasted cloves of garlic, sprigs of rosemary and sea salt

Bread

A selection of handmade rolls served with butter, extra virgin olive oil and balsamic

To Finish

Platter of seasonal fruit and Australian cheeses with quince paste, crackers and lavosh

Freshly brewed coffee, selection of tea, fresh orange and apple juice and iced water

Afternoon Tea

Freshly brewed coffee, a selection of tea, fresh orange and apple juice and iced water served with gourmet biscuits

NOTE: If numbers fall below 40 guests, please select one (1) meat dish, one (1) vegetarian dish and either salad or potatoes.



THE CENTRE IVANHOE

Breakfast Menu

Valid until 30 June 2012

Breakfast Meeting **\$21.00 per person**

Traditional Breakfast **\$35.00 per person**

Inclusions:

Round tables with white damask linen tablecloths and serviettes

Lectern and microphone*

Complimentary parking

Supervisor to oversee and co-ordinate your event

Mints and iced water (breakfast meeting only)

*Please contact **Monaco Sound** 9850 2099 for additional audio visual requirements.

ROOM HIRE & MINIMUM CATERING NUMBERS

ROOM HIRE RATES	MINIMUM CATERING NUMBERS	THEATRES STYLE SEATING	ROUND TABLES
The Great Hall	300	\$1100.00	\$1550.00
The Streeton Room	130	\$ 500.00	\$ 550.00
The McCubbin Room	70	\$ 400.00	\$ 500.00
The Conder Room	50	\$ 300.00	\$ 400.00
The Withers Room	30	\$ 300.00	\$ 400.00



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CONTINENTAL BREAKFAST MEETING

Served to the Table or from a Buffet

Fresh apple and orange juice
Freshly brewed coffee and a selection of tea
Selection of freshly baked pastries and danishes (2 per person)
Warm egg and bacon ciabatta rolls (2 per person)
Fresh seasonal fruit platter

TRADITIONAL BREAKFAST

Served to the Table

Fresh apple and orange juice
Freshly brewed coffee and a selection of tea
Platters of fresh seasonal fruit
House made bircher muesli with poached fruit and toasted almonds
Natural honey yoghurt
Selection of freshly baked pastries and Danishes

Hot Dishes:

Please select one item

Scrambled Eggs

on toasted sourdough with slow roasted tomato, crispy bacon and potato rosti

Creamy Scrambled Eggs

on ciabatta toast with grilled chicken, herb chipolata, roasted plum tomato and honey roasted bacon curls

Classic Eggs Benedict or Florentine* (V)

on toasted English muffins with hollandaise sauce

*with smoked salmon (florentine only), additional \$4.50 per person



THE CENTRE IVANHOE

Exams

Valid Until 30 June 2012

Inclusions:

Registration tables with white damask linen tablecloths and black skirting
Lectern and microphone
Complimentary parking
Supervisor to oversee and co-ordinate your event
Conference Chairs

ROOM HIRE & MAXIMUM NUMBERS SET EXAM STYLE

ROOM	MAXIMUM NUMBERS	8 HOUR ROOM HIRE
The Great Hall	350	\$2200.00
The Streeton Room	100	\$1300.00
The McCubbin Room	70	\$800.00
The Conder Room	50	\$600.00
The Withers Room	30	\$600.00

Exam tables are available from our good friends at Valiant Hire – please contact them directly at info@valiant.com.au 03 9328 4455

Expos

Valid Until 30 June 2012

Inclusions:

Lectern and microphone
Complimentary parking
Supervisor to oversee and co-ordinate your event

ROOM HIRE & BOOTH CAPACITY

ROOM	3 x 2M BOOTH SIZE	PER HOUR ROOM RATE
The Great Hall	35	\$400.00
The Streeton Room	22	\$300.00
The McCubbin Room	9	\$200.00



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