



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

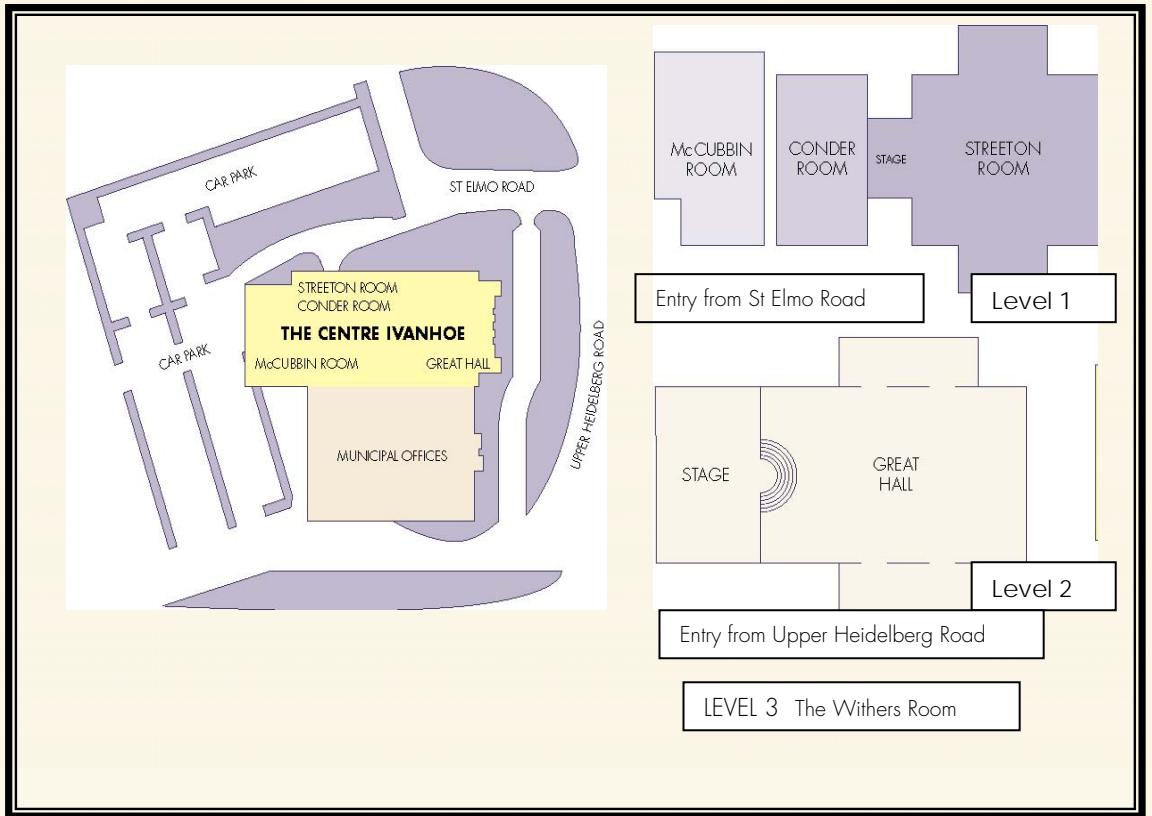
Free Notepad and pens, Mints and iced water

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 Buttermilk Scones w Cream & Preserves	\$ 4.50 per person
House Made Butterscotch & Walnut Brownie	\$ 4.50 per person
Classic Vanilla Slice	\$ 4.50 per person
Chocolate, Fruit & Nut 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
Individual Bircher Muesli wPoached Fruit & Toasted Almonds	\$ 4.40 per person
Flourless Orange Cake w Orange Marmalade (GF)	\$ 3.00 per person

Something Savoury

Nori Hand Rolls W Soy Sauce & Wasabi	\$ 5.50 per person
Warmed Potato &Caramelised Onion Tortilla W Red Pepper Relish	\$ 5.50 per person

Something Hot

Freshly Toasted Mini Ham & Cheese Croissant	\$ 4.50 per person
Croque Monsieur – Toasted Ham & Cheese Sandwich w Béchamel	\$ 6.00 per person
House Made Lamb & Rosemary Sausage Roll w Minted Tomato Relish	\$ 6.00 per person
Beef & Guinness Party Pie w Bush Tomato Chutney	\$ 6.00 per person
Saffron Rice Arancini w Mushroom Ragù Filling (V)	\$ 6.00 per person
Pumpkin, Leek & Coriander Tart w Lemon Yoghurt (V)	\$ 6.00 per person
Mini Pizza Topped w Roasted Peppers, Goat's Cheese &Olives (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 buttermilk scones with cream and preserves

Chocolate, fruit and nut muffins

Carrot and walnut cake with cream cheese icing

House made butterscotch and walnut brownie

Classic vanilla slice

Selection of freshly baked pastries and Danishes

Freshly toasted mini ham and cheese croissant

Mini pie and sausage roll topped with tomato relish

Flourless orange cake with orange marmalade (GF)

Lunch

Assorted point sandwiches, wraps and filled baguettes (6 points per person)

Our chefs will provide you with a variety of fillings from the following selections:

Poached chicken with coriander and curry mayonnaise

Smoked turkey with cranberry sauce and avocado

Marinated vegetables with goat's cheese and basil (V)

Falafel with hommus, tomato and baby spinach (V)

Egg with cucumber and whole egg mayonnaise (V)

Rare roast beef with baby spinach, cornichon and red onion jam

Shaved ham with tasty cheese, cos lettuce and homemade honey seeded mustard

Roast beef with wild rocket, goat's cheese and tomato relish

BLT – bacon, lettuce, tomato and dijonaise

Smoked salmon with cucumber, capers and horseradish cream

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

275 UPPER HEIDELBERG ROAD IVANHOE VICTORIA 3079 • T: 9490 4300 • F: 9490 4306 • E: thecentreivanhoe@banyule.vic.gov.au

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 buttermilk scones with cream and preserves

Chocolate, fruit and nut muffins

Carrot and walnut cake with cream cheese icing

House made butterscotch and walnut brownie

Classic vanilla slice

Selection of freshly baked pastries and Danishes

Freshly toasted mini ham and cheese croissant

Mini pie and sausage roll topped with tomato relish

Flourless orange cake with orange marmalade (GF)

Lunch Buffet - Please Select 3 Items

Coq au Vin – chicken braised in red wine with mushrooms, shallots and bacon

Yellow beef and potato curry with coriander, chilli and steamed jasmine rice (GF)

Baked roman gnocchi with Mediterranean vegetables, parmesan and crisp sage (V)

Lamb and eggplant tagine with pearl couscous and minted yoghurt

Salmon, leek and potato fishcakes with sour cream and tomato, lime and avocado salsa

Salad & Vegetables

Fresh garden salad with cherry tomatoes and cucumber with Dijon mustard vinaigrette

Roasted chat potatoes with garlic, rosemary and sea salt

Bread

Selection of ciabatta rolls with butter, extra virgin olive oil & balsamic vinegar

To Finish

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

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

Afternoon Tea

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



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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