

Christmas



IBIS STYLES MOUNT ISA

CHRISTMAS PARTY, CONFERENCES, MEETINGS,
OTHER EVENTS,
OFFSITE CATERING COMPENDIUM



LET YOURSELF BE SURPRISED



Edition



BANQUET ROOMS

MOONDARRA ROOM

\$300

20 - 40 PAX CAPACITY
ROOM MEASUREMENT 11.3 X 5.95m

RIVERSLEIGH ROOM

\$750

50-100 PAX CAPACITY
ROOM MEASUREMENT 11.3 X 5.95m

JULIUS ROOM

\$400

30-70 PAX CAPACITY
ROOM MEASUREMENT 11.3 X 10.35m

GIUSEPPE'S CANTINA (RESTAURANT)

Mon- Wed \$650 | Thurs-Sun \$850

30-70 PAX CAPACITY
ROOM MEASUREMENT 11.3 X 5.95m



BUFFET /
FAMILY STYLE
CHRISTMAS
Banquet Package

MIN 15PAX

\$59
PER PERSON

STARTER

House baked Focaccia
(with olive oil and balsamic vinegar)
Antipasto Platter

MAIN COURSE

Roast Turkey with Cranberry Compote
and Thyme Jus
Honey and Mustard Glazed Ham
Pumpkin, Spinach and Ricotta Ravioli in Napolitana
Sauce

SIDES

Garlic & Rosemary Roasted Chat Potatoes
Maple-Glazed Carrots
Garlic Green Beans
Rocket, Pear & Parmesan Salad

DESSERT

Mini Pavlovas with Whipped Cream
& Summer Fruit
Warm Christmas Pudding
with Vanilla Custard
Seasonal Fruit Platter

Italian
Christmas Feast

MIN 15PAX

\$69
PER PERSON

STARTER

House baked Focaccia
(with olive oil and balsamic)
Black Truffle and Porcini Mushroom Arancini
Calamari Fritti with Lemon Aioli

MAIN COURSE

Porchetta with Caponata
Roast Turkey with Cranberry Compote and Thyme Jus
Marinated Skirt Steak with Salsa Verde
and Red Wine Jus

SIDES

Garlic & Rosemary Roasted Chat Potatoes
Maple-Glazed Carrots
Garlic Green Beans
Rocket, Pear & Parmesan Salad

DESSERT

Tiramisu
Panna cotta

Christmas
Seafood Feast

MIN 15PAX

\$79
PER PERSON

STARTER

NTH QLD Tiger Prawns with Lemon
& Marie Rose sauce
Pacific Oysters served natural and Kilpatrick

MAIN COURSE

Honey & Mustard Glazed Ham
Herb-Roasted Turkey Breast with cranberry jus
Garlic & Rosemary Roast Pork with Crackling
Traditional Sage and Onion Stuffing

SIDES

Roast Potatoes with Sea Salt & Rosemary
Maple Buttered Carrots & Beans
Classic Potato Salad with Dill Mayo
Freshly Baked Bread Rolls & Butter

DESSERT

Mini Pavlovas with Whipped Cream & Fresh Berries
Traditional Christmas Pudding with Brandy Custard
Assorted Festive Slices & Tarts
Fresh Fruit Platter

—GIUSEPPE'S—
CANTINA

BEVERAGE PACKAGES

HOUSE PACKAGE

PRICE LIST:

\$30/PAX 1HR

\$35/PAX 2HRS

\$40/PAX 3HRS

\$50/PAX 4HRS

WINE

House Red
House White
House Sparkling

BEER

Non-alcoholic: Great Northern Zero
Mid Strength Great Northern 3.5
Full Strength Great Northern
Original
Alternative: Somersby Cider

SODA & JUICES

Coke
Coke Zero
Sprite
Fanta
Orange Juice
Apple Juice
Mango Juice

SPIRITS

Vodka	Smirnoff
Gin	Gordon's
Rum	Bundaberg
Bourbon	Jim Beam

Note: Anything that is not on the list are not part of the package and must be paid separately

PREMIUM PACKAGE

WINE

Sandalford Shiraz
Sandalford Sauvignon Blanc
Sandalford Rose
Bandini Prosecco

BEER

Non-alcoholic:	Heineken Zero
Mid Strength	XXXX Gold
Full Strength	JS 150 Lashesr Stone & Wood
Alternative:	Matso's Ginger Beer

SODA & JUICES

Coke
Coke Zero
Sprite
Fanta
Orange Juice
Apple Juice
Mango Juice

COCKTAIL

Italian Sangria
Mango Bellini

SPIRITS

Vodka	Smirnoff, Absolut.
Gin	Gordon's, Bombay
Rum	Bundaberg, Sailor Jerry
Spiced Rum	Captain Morgan
Bourbon	Jim Beam, Slane
Whiskey	Jameson

Note: Anything that is not on the list are not part of the package and must be paid separately

PRICE LIST:

\$40/PAX 1HR

\$44/PAX 2HRS

\$54/PAX 3HRS

\$63/PAX 4HRS



CONFERENCE CATERING

MORNING & AFTERNOON TEA BREAKS

\$20pp CHOICE OF 2 ITEMS PER SERVICE

- Seasonal Fruit Platter
- Scones with Jam and Cream
- Assorted Freshly Baked Danish Pastries
- Chorizo and Cheese Quiches
- Spinach and Sundried Tomato Quiches
- Mini Pork and Fennel Sausage Rolls
- Angus Beef Pies with Tomato Relish
- Brioche Sliders with Pulled Pork and Fennel Slaw
- Ham and Cheese Croissants with Tomato Relish



CONFERENCE CATERING

LUNCH

SANDWICH LUNCH - \$25pp

Choice of 2 sandwich flavours,

- Egg, Mayo and Lettuce
- Roast Chicken, Bacon and Mayo
- Cucumber, Dill and Cream Cheese
- Roast Vegetable and Hummus
- Ham, Cheddar and Dijon Mustard
- Smoked Salmon, Cream Cheese, Capers
- Turkey, Brie and Cranberry Sauce
- Avocado, Tomato and Rocket

PLATED LUNCH - \$29pp

Choice of 2 options
Plated Lunch

- Classic Beef Burger and Chips
- Southern Fried Chicken Burger and Chips
- Chicken Caesar Wraps and Chips
- Vegetable and Hummus Wraps and Chips
- Lamb Ragu with Pappardelle Pasta
- Creamy Fettucini Carbonara
- Italian Sausage, Truffle and Parsnip Risotto
- Wild Mushroom and Goats Cheese Risotto

BUFFET LUNCH - \$29pp

Served banquet style (Minimum 40 pax)

MENU 1

- House made Beef Lasagna
- Chicken Caesar Salad
- Mini Pavlova with Fruits

MENU 2

- Grilled Chicken with Roasted Vegetables
- Rocket, Pear and Parmesan Salad
- Seasonal Fresh Fruit Platters

Add-on Option:

- Fruit Platter Package
- Dessert Package
- Beverage Package



CONFERENCE CATERING

Food Allergy Notice

The logo for ibis STYLES, featuring the word "ibis" in a bold, white, sans-serif font above the word "STYLES" in a smaller, white, sans-serif font, both set against a green square background with slightly wavy edges.

ibis
STYLES

The logo for GIUSEPPE'S CANTINA, featuring the text "GIUSEPPE'S" in a small, dark blue, sans-serif font above the word "CANTINA" in a larger, bold, dark blue, sans-serif font, both set against a light blue circular background.

— GIUSEPPE'S —
CANTINA

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements for your event, including the preparation of select dishes without the addition of certain allergens on request. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. You are responsible for ensuring all event attendees who indicate dietary requirements (including allergens and intolerances) are clearly informed of this.

Organisers of Meetings and Events are advised that while all care will be taken when preparing dietary requests, that there is a cross contact risk that trace amounts of all allergens and/ or intolerances may be present



CONFERENCES

AUDIO VISUALS AND EQUIPMENT

HIRE

WHITEBOARD

WIFI

FLIPCHART STAND, PAPER AND MARKERS

DATA PROJECTOR, SCREEN AND REMOTE

WIRELESS SPEAKER

SPEAKER AND MICROPHONE

LECTERN

PER DAY

COMPLIMENTARY

COMPLIMENTARY

\$20

\$100

\$20

\$150

\$20



ibis
STYLES



CATERING

COCKTAIL EVENTS

\$39pp 1 hour / \$55pp 2 hour
Choice of 3 hot and 3 cold canapes

Cold Selection

Mini Tomato Bruschetta on Foccacia Croutons
Steak Tartare on Ciabatta Croutons
Prosciutto and Melon Skewers
Beef Carpaccio with Smoked Mushroom and Chive Aioli
NTH QLD Spanish Mackerel Ceviche
Caprese Skewers with Cherry Tomato, Bocconcini and Basil

Hot Selection

Porcini Mushroom and Black Truffle Arancini
Brioche Slider with Pulled Pork and Fennel Slaw
Pork and Fennel Sausage Rolls
Angus Beef Pies with Peas
Mini Leek and Goats Cheese Tarts
Calamari Fritti with Lemon Aioli

CATERING

OFFSITE CATERING

Offsite Catering Packages

Each Box is Suitable for approximately 10 pax
7 days notice required for offsite catering boxes

\$100 Sandwich Box

30 Point Sandwiches (Selection of 3 flavours)

\$100 Boxed Fruit Platter

Selection of Sliced Seasonal Australian Fruits

\$125 Antipasto Box

Assorted Cured Meats
Assorted Hard and Soft Cheeses
Crackers and Grissini
Marinated Olives
Dried Fruit and Nuts

NOT AVAILABLE FOR ON SITE FUNCTIONS

ACCOMMODATION

TALK TO OUR TEAM

GROUP BOOKINGS

Offering views of the city and the spectacular Mount Isa Mines, ibis Styles Mount Isa features 57 rooms, an outdoor swimming pool and paid secured off street parking. Whether visiting for business or leisure, guests will find plenty to keep them entertained in Mount Isa. Guests staying at the centrally located ibis Styles Mount Isa are within easy reach of Mount Isa's shops, restaurants and tourist attractions. Contact us so we can help you with your accommodation needs.

+61 7 4743 3024

h0575-re@accor.com



ibis
STYLES

MEETING PLANNER

MAKE EVERY MEETING **rewarding**



Points & Perks.

Earn 1 Status & 1 Rewards point for every 2 Euros spent.



Pay your way.

Use your Reward points to pay for up to 15% of your bill.



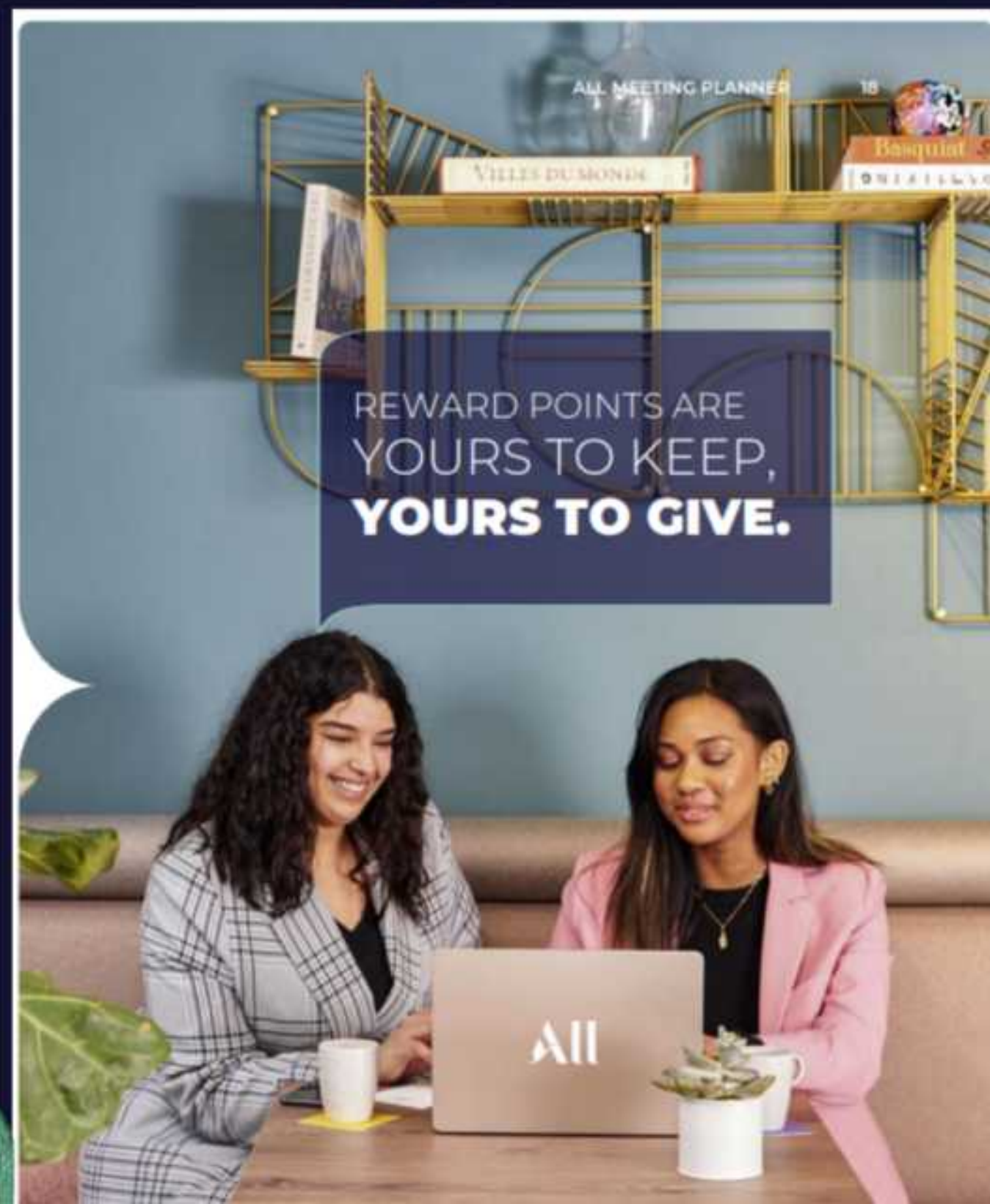
More power to you.

Transfer your Reward points to other members of ALL.



Your points. Your call.

Redeem them for hotel stays, shopping online and more.





TERMS AND CONDITIONS

PAYMENT TERMS


Please note that we require a credit card to hold on file to guarantee ALL bookings. If you would like to pay via bank deposit, we require 50% of the total cost to be paid at the the time of confirmation, with the remaining 50% to be transferred no later than one week prior to the event.

FINAL REQUIREMENTS

Final numbers and food choices required 14 days prior to event. Dietary requirements are to be received no later than five working days prior to your event. If your event is prior to this our chef will make a selection on availability.

CANCELLATION

Cancellation with more than 14 days notice is free of cancellation fees. If cancelled within 8 to 14 days notice, a cancellation fee of 50% of the total costs will be charged. Cancellation with less than 7 days or less notice, a cancellation fee of 100% of the total costs will be charged.





BOOKING FORM



DATE OF EVENT: _____
COMPANY: _____
CONTACT PERSON: _____
CONTACT NUMBER: _____
EMAIL ADDRESS: _____
ARRIVAL TIME: _____
DEPARTURE TIME: _____
ROOM SET UP STYLE: _____
NUMBER OF ATTENDEES: _____
CONFERENCE ROOM: ☐ MOONDARRA
☐ JULIUS
☐ RIVERSLEIGH
☐ GIUSEPPE'S CANTINA

MENU SELECTION: _____

TIME: _____

MENU SELECTION: _____

TIME: _____

MENU SELECTION: _____

TIME: _____

DIETARIES: _____

PAYMENT METHOD

PAYMENT METHOD:

- ☐ CREDIT CARD (1.4% surcharge applies)
☐ BANK TRANSFER (see t&c's)

CREDIT CARD NAME

CREDIT CARD NUMBER _____

_____ EXPIRY

DATE: __/__/__

NAME: _____

SIGNATURE: _____

EQUIPMENT

- ☐ WHITEBOARD
☐ FLIPCHART
☐ MICROPHONE AND SPEAKER
☐ WIFI
☐ LECTERN
☐ PROJECTOR AND SCREEN

EMAIL TO: H0575-RE@accor.com

Final guest numbers and **dietary requirements** must be confirmed **no later than five days** prior to the event. Requests submitted after this deadline are subject to availability, and we will not be held liable for any unmet accommodations.