

Hotel 115: Conferences & Functions



Hotel 115 aims to enrich your Hotel experience, and leave a lasting impression. With its distinct style and personalised services, Hotel 115 is an ideal place to stay for both business and leisure.

Hotel 115 is conveniently located just 7 km from the Melbourne CBD on Cotham Road, Kew. Flanked by Hawthorn to

to its south, Balwyn to its east and Richmond to its west, Hotel 115 is surrounded by an abundance of restaurants, bars and shops.

All the Hotel's 112 rooms have state of the art technology and design features, including 42" LED televisions and Apple iMac minis which have been integrated with specifically designed guest information and media centre. Guests are provided with the convenience of 24 hour reception, 24 hour room service and valet parking.

Executive Chef Laurent Gillette uses traditional cooking techniques to create a contemporary style of cuisine which draws inspiration from locally sourced products. The delicious menu is matched with a comprehensive wine list, housed in our temperature controlled cellar, and a full range of beers including a selection of our own craft beers brewed in the Hotel's Micro-Brewery.

The Hotel also features a gymnasium and business centre, making it a perfect option for your visitors to Melbourne.



Full Day Conference

Day Delegate

\$70.00pp

* Minimum 10 people

includes unlimited tea & coffee, morning tea, lunch & afternoon tea.

Tea Breaks

Select 2 items for each break:

Freshly baked scones with jams & whipped cream

Selection of Danish pastries

Belgian waffles with chocolate sauce, berry compote & Chantilly cream

Mini muffins selection

Carrot cake slice

Orange & almond loaf

Mini lemon curd tarts

Chocolate & orange slice

Chocolate & hazelnut brownie

Seasonal fresh fruit platter

Pumpkin, tomato & feta tart

Mini ham, cheese & tomato croissant

Mini egg, bacon & hollandaise bagel

Mini smoked salmon, avocado, cheese bagel

Gourmet mushroom & Gruyere pies

Gourmet beef & Guinness pies

Mini cheese & chive muffins

All Full Day conferences include:

- room hire
- arrival tea & coffee
- note pads & pens
- mints
- ceiling mounted 3D projector & screen
- whiteboard
- flipchart
- microphone
- lectern
- furniture & linen
- wi-fi access for all guests
- cold filtered water
- juices & soft drinks each break
- '115' conference facilitator's kit



Full Day Conference

Lunch

Catering for groups of under 15 guests will be Chef's Selection. Our expert chef's will create a lunch from the options listed.

For groups in excess of 15 guests, please feel free to make your selections from within one of the following five lunch styles.

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1. Shared Plates

Only suitable for groups of less than 15 guests, this option is a chef's selection served in a traditional tapas form

2. Sandwich Combinations

Sandwiches & Chef's soup of the day

Please select 2 sandwich fillings from the selection below served with Chef's soup of the Day

OR

Sandwiches & Chef's selection of hot finger food

Please select 2 sandwich fillings served with Chef's selection of 3 hot food items

OR

Sandwiches & Wraps

Please select 3 fillings from the selection below with your choice of wrap or sandwich

Filling selection:

Chicken, lettuce, cucumber with Caesar dressing

Ham, cheese, lettuce, tomato with mustard & aioli

Smoked salmon, avocado, cucumber, lettuce & cream cheese

Roast beef, coleslaw, tomato relish & horseradish mayonnaise

Egg, Cos lettuce & tartar sauce

Roasted Mediterranean vegetables, spinach, fetta & tomato



Full Day Conference

Lunch

3. Hot Buffet Selection

Please select your preferred option from our themed buffet options

Asian Buffet

Chicken & Hokkien stir-fry noodles with Chinese broccoli, mushrooms & cashews
Eggplant & pumpkin yellow curry with steamed rice
Asian slaw
Thai omelette salad

Middle-Eastern Buffet

Ras-El-Hanout lamb & chic-pea tajine
Moroccan honey & saffron chicken stew
Basmati rice
Ancient grain salad
Cucumber & yoghurt salad

Italian Buffet

Spinach & Ricotta ravioli in a rich tomato sauce
Slow cooked veal Osso-bucco
Mediterranean salad
Garden Salad

Sunday Roast

Roasted pork loin & it's crackling with gravy
Slow roasted shoulder of lamb
Roasted rosemary chat potatoes
Panache of seasonal vegetables

Fish & Chips

Battered or baked Barramundi fillets with chips & tartare sauce
Chicken schnitzel with mushroom sauce
Apple-slaw
Garden Salad

Barbecue Lunch

Beef minute steak & lamb loin chop with a variety of condiments
Marinated chicken thigh fillets
Pork & fennel chipolatas
Potato salad
Coleslaw

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Breakfast

buffet - continental	\$21.50pp	buffet - hot	\$29.00pp
plated - alternate serve	\$27.50pp	plated - select choice	\$32.00pp
buffet Breakfast (minimum of 30 guests)			

Continental items:

selection of cereals

natural and fruit yoghurts

fruit salad

pastries - danishes and croissants

Hot items:

scrambled free range eggs

potato hash browns

roasted tomatoes

baked mushrooms

bacon

chipolatas

Plated Breakfast

bircher muesli, green apple, raspberries, natural yoghurt, orange blossom honey

vanilla poached seasonal fruits & berries, rice pudding, granola

eggs benedict - poached free range eggs, english muffin, spinach, double smoked ham, hollandaise

eggs florentine - poached free range eggs, english muffin, spinach, hollandaise

baked portobello mushroom, smoked bacon, poached free range eggs, potato hash, tomato chutney

All breakfast events include:

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- mints
- ceiling mounted 3D projector & screen
- whiteboard
- flipchart
- microphone
- lectern
- furniture & linen
- wi-fi access for all guests
- cold filtered water



Cocktail Functions

3 cold items & 3 hot items \$25.00pp

3 cold items, 3 hot items & 3 sweet items \$35.00pp

12 items \$45.00pp

Cold Items:

- Coffin bay oysters served natural with a mignonette dressing
- Country style pork terrine, crostini & pear chutney
- Duck rice paper rolls with peanut & Hoisin sauce
- Mini prawn cocktail in a shortbread shell
- Roast beef on herb croutons, baby roquette & tomato chutney

Hot Items:

- Sweet corn fritters with Sriracha sauce
- Pea, mint & Provolone Dolce arancini
- Vegetarian spring rolls with sweet chilli sauce
- Steamed vegetarian dumpling with soy sauce
- Gourmet mini mushroom & Gruyere pie
- Chicken & chive croquettes, aioli & Romesco
- Seared beef skewers with ponzu sauce
- Sticky pork belly with sesame & miso caramel
- Steamed ginger & prawn dumpling
- Salt & pepper calamari with lime aioli
- Lamb koftas with minted yoghurt
- Gourmet mini beef & Guinness pie

Sweet Items:

- Mini lemon curd tart
- Chocolate & hazelnut brownie
- Assorted mini petit four

All cocktail functions include:

- ceiling mounted 3D projector & screen
- microphone
- lectern
- wait staff
- furniture & linen
- wi-fi access for all guests

* food and beverage packages can be tailored to suit your requirements



Sit-down Dinner Functions

Two course \$50.00pp Three course \$65.00pp

Menu

All menus are tailor made using the freshest of seasonal produce. For menu items, please contact Robert Schiera on 0458 007 794 or robert@hotel115.com.au

All dinner functions include:

- ceiling mounted 3D projector & screen
- microphone
- lectern
- wait staff
- furniture & linen
- glassware, crockery & cutlery
- wi-fi access for all guests

Beverage Packages

option 1 - unlimited, pay by the hour

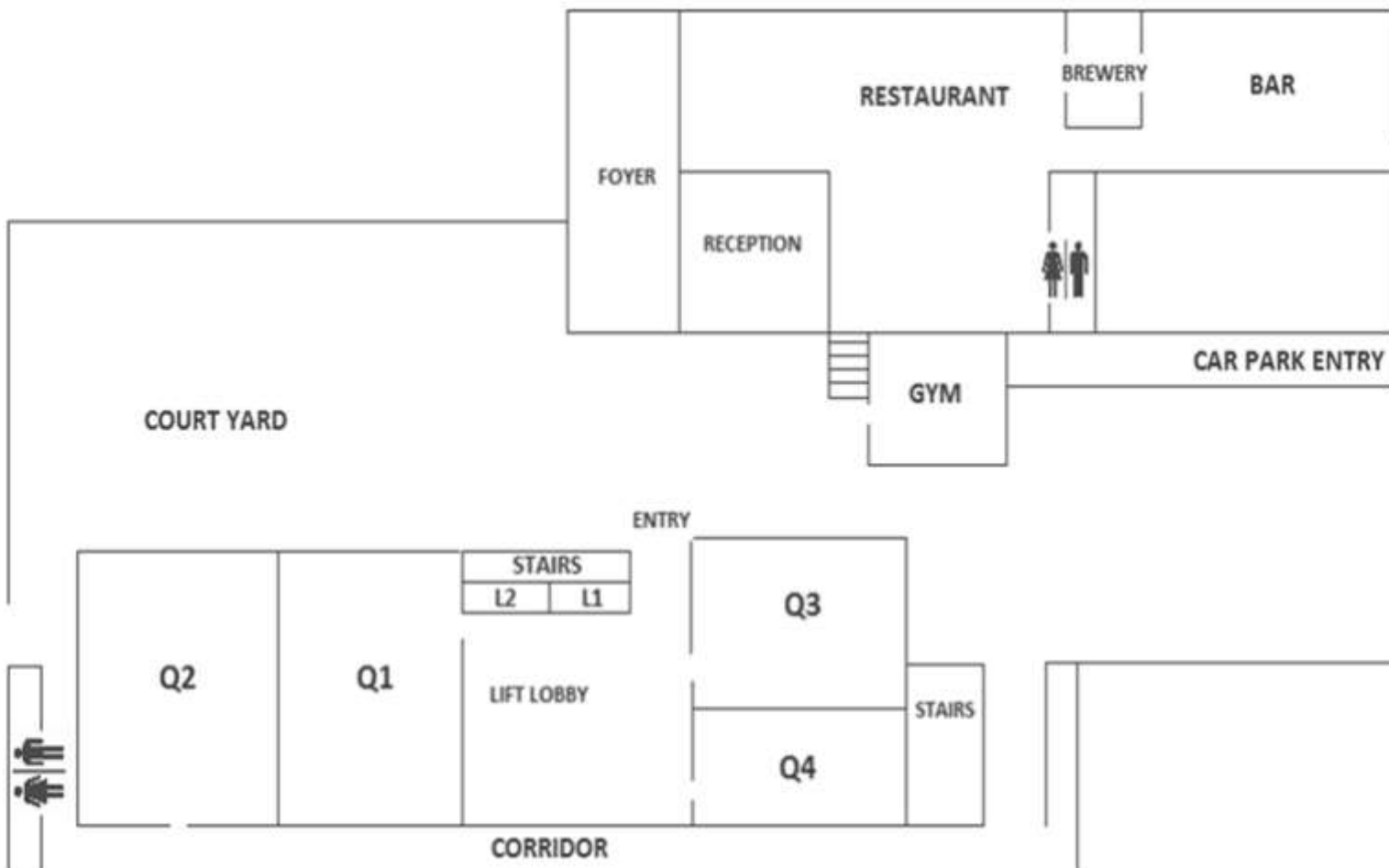
1 hour	-	<i>from \$18</i>	per person
2 hours	-	<i>from \$25</i>	per person
3 hours	-	<i>from \$33</i>	per person
4 hours	-	<i>from \$40</i>	per person

option 2 - pay on consumption

You preselect the drinks you are happy for your guests to consume, and pay for what is ordered. To keep control of the cost, please feel free to let the function supervisor know your limit. This way they can alert you when the tab is approaching that limit.

option 3 - run a 'cash bar'

You and your guests can order and pay for their own drinks at the bar.



Our meeting and function rooms are spacious and equipped with the latest in technology. High speed internet access and phone lines are available. Our spaces have an abundance of natural light with floor to ceiling windows and are conveniently located with ease of access to accommodation rooms.

Each of our spaces can accommodate up to the following numbers of guests:

ROOMS	AREA M ²	THEATRE	BOARD	U-SHAPE	CLASS ROOM	CABARET	BANQUET	COCKTAIL	CEILING HEIGHT (m)	ROOM WIDTH (m)	ROOM LENGTH (m)
Q1&2	163	180	-	45	70	90	130	200	2.6	9.5	17.2
Q1	72	60	20	20	25	35	50	80	2.6	9.5	7.6
Q2	91	85	32	30	45	55	70	100	2.6	9.5	9.6
Q3&4	106	90	36	30	50	60	50	100	2.6	9.5	11.2
Q3	59	50	20	20	32	32	30	60	2.6	9.5	6.2
Q4	47	42	15	15	18	18	20	40	2.6	9.5	5