

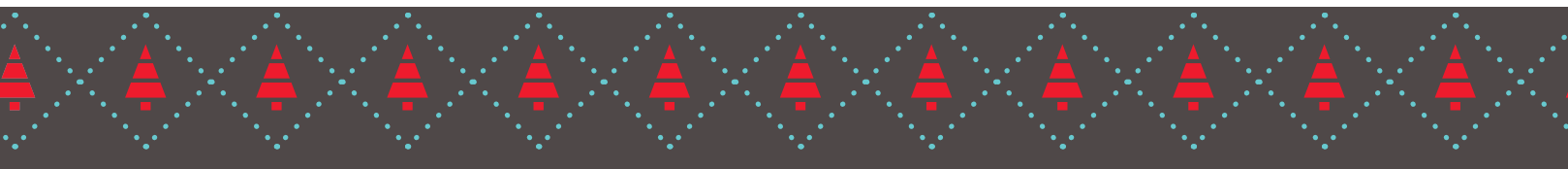


CHRISTMAS FUNCTION PACKAGES



MACKAY

OCTOBER 18 - JANUARY 19



THE VENUE

At Ibis Mackay it is important to us that every guest has an enjoyable experience, both booking and attending functions. We take pride in providing quality facilities and catering options for your event. Select your venue and we will assist you from beginning to end. Before you know it you'll be enjoying the festivities and receiving compliments for organising such a fabulous event.

THE ROOMS

THE LIEUTENANT MURPHY ROOM

The Lieutenant Murphy Room is a luxurious event space designed to accommodate up to 70 people. This is a versatile space that can be transformed with the perfect back drop for your event. Sit down dinners, event launches and canapé style events, your guests will enjoy an evening they won't forget.



BANQUET
Maximum Capacity
50



COCKTAIL
Maximum Capacity
70



THE TURBARLENCE TERRACE

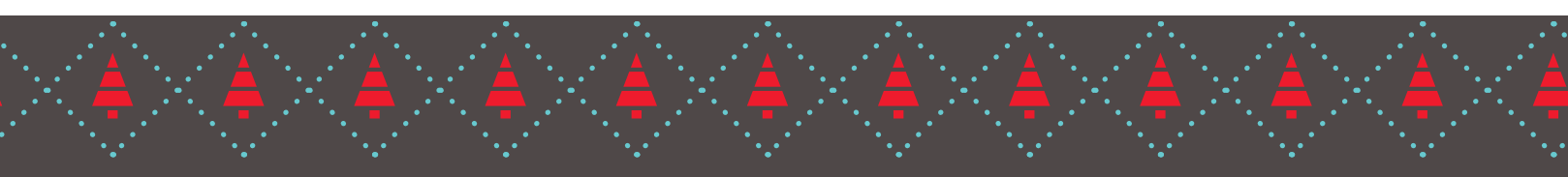
The TurBARlence Terrace is a trendy, versatile event space designed to accommodate up to 150 people for any occasion. Transform this outdoor setting to suit your event needs. From standing cocktail functions, launch parties and local events, our team will bring your vision to life.



BANQUET
Maximum Capacity
70



COCKTAIL
Maximum Capacity
150



CATERING

Our onsite restaurant TurBARlence is well-known in the area for our delicious food sourced fresh from local suppliers. This ensures all guests can enjoy the variety and freshness with our thoughtfully constructed event menus, specific to your requirements.

CHRISTMAS LUNCH

2 course \$28pp | 3 course \$40pp

ENTRÉE

Salt & Pepper calamari, wasabi aioli
Local ham, leek, cheese bon bon
Breaded brie, orange segments, local rocket, balsamic
Goats cheese tart, caramelised onion, balsamic reduction (V)(GF)

MAIN

Slow cooked pork belly, sweet potato mash, caramel sauce (GF)
Grilled chicken, cous cous, cranberry, local parsley, lemon
Stuffed butternut pumpkin, rice, seasonal vegetables, local garlic (V)(GF)
Beef brisket, tarragon salt, shallot, fries

DESSERT

Tradition pavlova (V)(GF)
Christmas pudding, brandy sauce (V)
Local Mango cheesecake (V)
Sticky date pudding, butterscotch sauce (V)

(V) Vegetarian | (GF) Gluten Free

CHRISTMAS DINNER

2 course \$38pp | 3 course \$50pp

ENTRÉE

Creamy chicken bon bon, mushroom, local garlic
Char grilled octopus, lemon, local parsley, olive oil (GF)
Pastry stringed prawns, wasabi aioli
Goats cheese tart, caramelised onion, balsamic reduction (V)(GF)

MAIN

Bourbon and mustard glazed ham, crushed chatt potato, seasonal veg, jus
Individual chicken roulade, Local garlic, local spinach, mashed potato, cream sauce (GF)
Pork cutlet, apple slaw, white wine sauce (GF)
Stuffed butternut pumpkin, rice, seasonal vegetables, local garlic (V)(GF)
Beef brisket, tarragon salt, shallot, fries

DESSERT

Whisky, maple, profiterole trifle (V)
Christmas pudding, brandy sauce (V)
French chocolate cake, strawberry and basil mascarpone (GF)(V)
Apple pie spring rolls, vanilla ice cream (V)



CANAPÉS

1 hour with selection of 3 items | \$20pp
2 hours with selection of 4 items | \$28pp
3 hours with selection of 5 items | \$36pp

- Pastry stringed prawns, wasabi aioli
- Goats cheese tart, caramelised onion, balsamic reduction (V)(GF)
- Beef brisket, tarragon salt, shallot, fries
- Lamb and haloumi sausage rolls, local tomato relish
- Tempura nori rolled salmon, soy, sesame
- Crisp garlic crouton, mixed mushroom, feta, chilli, local spinach (V)
- Local beetroot relish cigars, thyme, fetta (V)

(V) Vegetarian | (GF) Gluten Free



PLATTERS

HOT ASIAN INFLUENCED

@ \$70 approx. 40 pieces per platter
Prawn toast | Pork bun | Spring roll | Pork wonton
| Beef dim sim

HOT AUSSIE INFLUENCED

@ \$70 approx. 40 pieces per platter
Party Pies | Sausage rolls | Cocktail frankfurts |
Tempura prawns | Quiche

HOT JAPANESE INFLUENCE

@ \$70 approx. 40 pieces per platter
Karrage chicken | Pork shao mai | Vegetarian
money bag | Pork gyoza | Sugar cane prawn

HOT AMERICAN INFLUENCE

@ \$70 approx. 40 pieces per platter
Crumbed mozzarella sticks | Buffalo chicken wings
| Bourbon meat balls | Onion rings | Dagwood dog

HOT SEAFOOD SELECTION

@ \$80 approx. 40 pieces per platter
Sugar cane prawn | Crumbed crab claw | Salt and
pepper calamari | Tempura fish

CHEESE AND CRACKER SELECTION

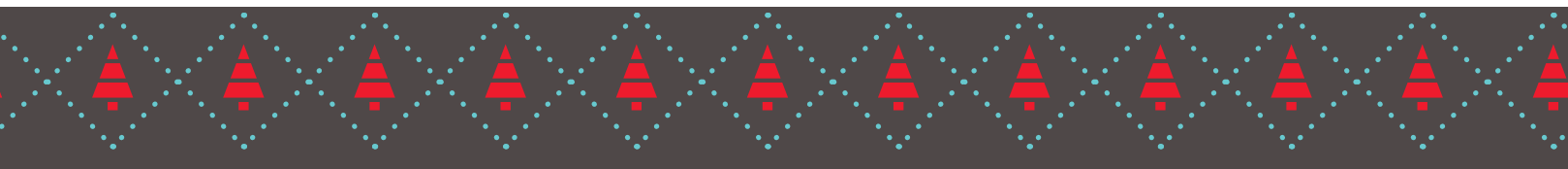
@ \$80 approx. 40 pieces per platter
Selection of gourmet Cheese | Dips | Crackers |
Fruit

SWEET TREATS

@ \$90 approx. 40 pieces per platter
Churros | Brownie | Profiteroles | Cheesecake |
Chocolates

A LITTLE INFLUENCE

@ \$70 approx. 40 pieces per platter
Chicken poppers | Fairy bread | Party pies | Chips
| Mini burgers



BEVERAGES

WINE BOTTLES

SPARKLING

First Creek Botanica NV - Hunter Valley, NSW | \$39

Bandini Prosecco NV - Veneto, Italy | \$39

WHITE

Tai Nui Savignon Blanc 2016 - Adelaide Hills, SA | \$39

Credaro Five Tales Chardonnay 2017 - Clare Valley, SA | \$39

Shaw & Smith Sauvignon Blanc 2018 - Adelaide Hills, SA | \$53

RED

Black Cottage Pinot Noir 2016 - Marlborough, NZ | \$39

Pennys Hill Cracking Black Shiraz 2016 - McLaren Vale, SA | \$39

Shaw & Smith Shiraz 2015 - Adelaide Hills, SA | \$79

BEER - SCHOONERS

Furphy | \$8.00

Iron Jack | \$7.50

James Squire 150 lashes | \$8.40

Hahn Super Dry | \$7.50

XXXX Gold | \$6.20

White Rabbit Dark Ale | \$9.60

ARRIVAL COCKTAIL SPECIAL

RUDOLF COCKTAIL | \$14

A boozy concoction containing gin & some fresh lime that has strong flavours of strawberry & passionfruit.

THE GRINCH COCKTAIL | \$14

Vodka, a squeeze of lime juice missed with the tropical flavours of melon, pineapple and coconut for a refreshing and fruity drink.



DÉCOR

Microphone | \$100

Deezer Jukebox | \$40
(TurBARlence Terrace Only)

Secondary Bar | \$200

Casino Gaming Tables |
from \$350
(Lieutenant Murphy Room Only)

Roof Décor | from \$515
Draping and lights - full
set up and pack down
(TurBARlence Terrace Only)

Pool Table | \$70
(TurBARlence Terrace Only)

Ping Pong Table | Free
(TurBARlence Terrace Only)



TERMS AND CONDITIONS

1. DEFINITIONS

For the purpose of these terms and conditions, the following definitions apply:-
"Business Day" means any day from Monday to Friday inclusive except public holidays.
"Estimated Accommodation Charge" means the amount calculated on the basis set out in the Hotel's proposal letter.

2. TENTATIVE

- 2.1 The Hotel will hold a tentative booking for a period of no more than ten (10) Business Days from the date the Hotel accepts your booking with a signed contract, after which time, if a purchase order has not been received, reservations accommodation rooms will be released without notice.

3. PAYMENT

- 3.1 Final payment to the Hotel for both conference and catering and accommodation may be settled:
- By cash or personal/company cheque fourteen (14) working days prior to arrival.
 - Credit Card - All major credit cards are accepted. All credit cards attract a surcharge fee of 1.3% including GST for all transactions.
- 3.2 Accor Plus privileges do not apply to group accommodation bookings.
- 3.3 Frequent Flyer points are not awarded for group accommodation bookings.
- 3.4 A valid Tax Invoice will be issued at the completion of the stay irrespective of the payment method.

4. MENUS AND FINAL NUMBERS

- 4.1 All menus must be confirmed 14 days prior to the event commencement date
- 4.2 Final Numbers must be confirmed 7 days prior to the event commencement date
- 4.3 Costs will be based on the final numbers given 7 days prior to the event commencement date
- 4.4 No refunds or waived fees will apply for any guest that is not present at the event

5. CANCELLATION FEES

- 5.1 Cancellation of the conference will attract fees calculated as follows:
- If between thirty (30) days before arrival:
- Any cancellations made will result in a 50% cancellation fee
- If between seven (7) days before arrival:
- Any cancellations made will result in 100% cancellation fee
- 5.2 Any services or goods organised, booked or ordered by the Hotel at the Client's request and subsequently cancelled, the Client will be liable for the payment in full of all costs and disbursements incurred by the Hotel. Such goods or services may include, but will not be limited to; transport, entertainment, audiovisual equipment, decorations and printing costs.

6. CIRCUMSTANCES BEYOND THE CONTROL OF THE HOTEL

- 6.1 If the Hotel is unable to provide the facilities or any other arrangements for your event or any part thereof or to otherwise perform the terms of this agreement and the Hotel's failure is due to circumstances beyond its decision or control, the Hotel is not responsible for any costs, damages or expenses that you may suffer or incur.

7. BEHAVIOUR

- 7.1 The Hotel may exclude or remove any persons or possessions from the Hotel premises.

8. THE HOTEL WAIVERS RESPONSIBILITY FOR:

- 8.1 Theft, damage or loss of any goods brought on to the Hotel Premises.
- 8.2 The Car Parking facility at the Hotel is a public car park and the Hotel is not responsible for any theft, damage or loss to any vehicles or goods that may occur in the car park.
- 8.3 Any introduction of food to the stay and the effect thereafter.
- 8.4 Damage or loss of merchandise or personal articles left in the Hotel prior to, during or after a stay.

9. LOSS AND DAMAGE TO THE HOTEL PROPERTY

- 9.1 The client will be responsible for all loss or damage to the property of the Hotel including the Hotel Premises and any fixtures, fittings, furnishings or goods on or off the Hotel, caused by or arising from any act or omission by the client, their guests, contractor or subcontractors, or any other persons present in the Hotel rooms.

10. FOOD AND BEVERAGE POLICY

- 10.1 The Hotel practices the responsible service of alcohol and we are obliged to inform you that it is against the law for Hotel staff to serve underage or intoxicated guests. We are also obliged by law to remove them from the licensed premises.
- 10.2 Hosts may choose to have a bar tab or allow guests to pay for their own drinks individually. A pre-paid tab amount can be organized with restrictions on which drinks can be purchased. This amount can also be increased during the function as needed. The consumption of alcoholic beverages on premises, other than those supplies by the TurBARlence Tavern is prohibited.
- 10.3 No food or beverages are to be removed from the Hotel.

11. CONTRACTORS

- 11.1 Any contractors or subcontractors appointed by the client or by the Hotel on behalf of the client, must abide by the Hotel regulations and any instructions given by the Hotel while on the premises.
- 11.2 It is the responsibility of the Client to ensure that all actions and activities organised or instituted by the Client which involve the use of the Hotel facilities and hotel services by third party contractors, in all respects, comply with:
- Laws of this State
 - Laws of Australia
 - All relevant Australian Standards.
- The client agrees to submit all third party contractors for prior approval by the Hotel.
- 11.3 To the extent required or permitted by law, the Client agrees that the Hotel is not liable or responsible for any claim, loss or proceeding arising from any loss or damage whatsoever in respect of any injury, loss or damage arising out of or in the course of or by reason of the presence of third party contractors retained by it on Hotel property.
- 11.4 Any contractors or subcontractors appointed by the client will, for the purpose of these Terms & Conditions, be deemed as legal agents for and on behalf of the client and will be bound for performance and liability under these Terms and Conditions.

12. FIRE, LIFE AND SAFETY

- 12.1 In consideration of the hotel permitting the use and/or hire of the conference and function facilities the hirer and/or user (collectively the 'Client') agrees and acknowledges that:
- Client will take all reasonable precautions to safeguard personal safety and that of the delegates
 - Client and all delegates will conduct themselves in a manner which will not cause harm or discomfort to other users or the Hotel and its facilities
 - In the event of accident or injury, the hotel is authorised to seek medical assistance for the Client and/or those in his/her company and any costs incurred shall be borne by the Client; and
 - Client is over the age of 18 or, if younger, is accompanied by a competent adult who has signed this form on his/her behalf.
- 12.2 To the extent required or permitted by law, the Client shall be liable for and shall indemnify the Hotel against liability, loss, claim or proceeding in respect of any injury, death, loss or damage whatsoever to any property real or personal in so far as such injury, death loss or damage arises out of or in the course of:
- Any act or omission on the part of the Client or its employees, agents, subcontractors or servants
 - Client's use or occupation of Hotel facilities
 - The provision of any services or facilities by the Hotel.

13. SECURITY

- 13.1 Whilst every effort is made by the Hotel to protect your property and equipment, it is the responsibility of the client to put in place appropriate security measures to guard against theft.

14. GOVERNMENT TAXES, CHARGES OR LEVIES

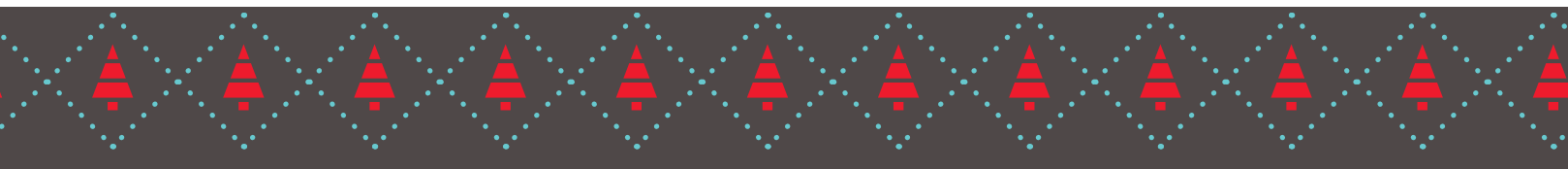
- 14.1 Rates/prices are subject to change without notice due to the imposition of Government taxes, charges or levies.
- 14.2 GST - unless otherwise specified, prices and amounts payable (including any adjustments to price or amounts payable) will include GST at the current applicable rate.

15. CARPARKING CHARGES OR LEVIES

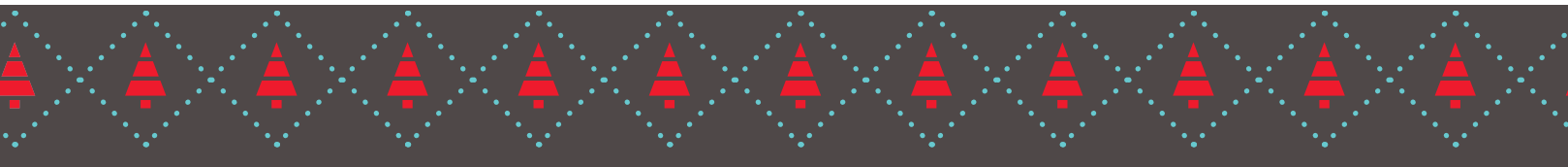
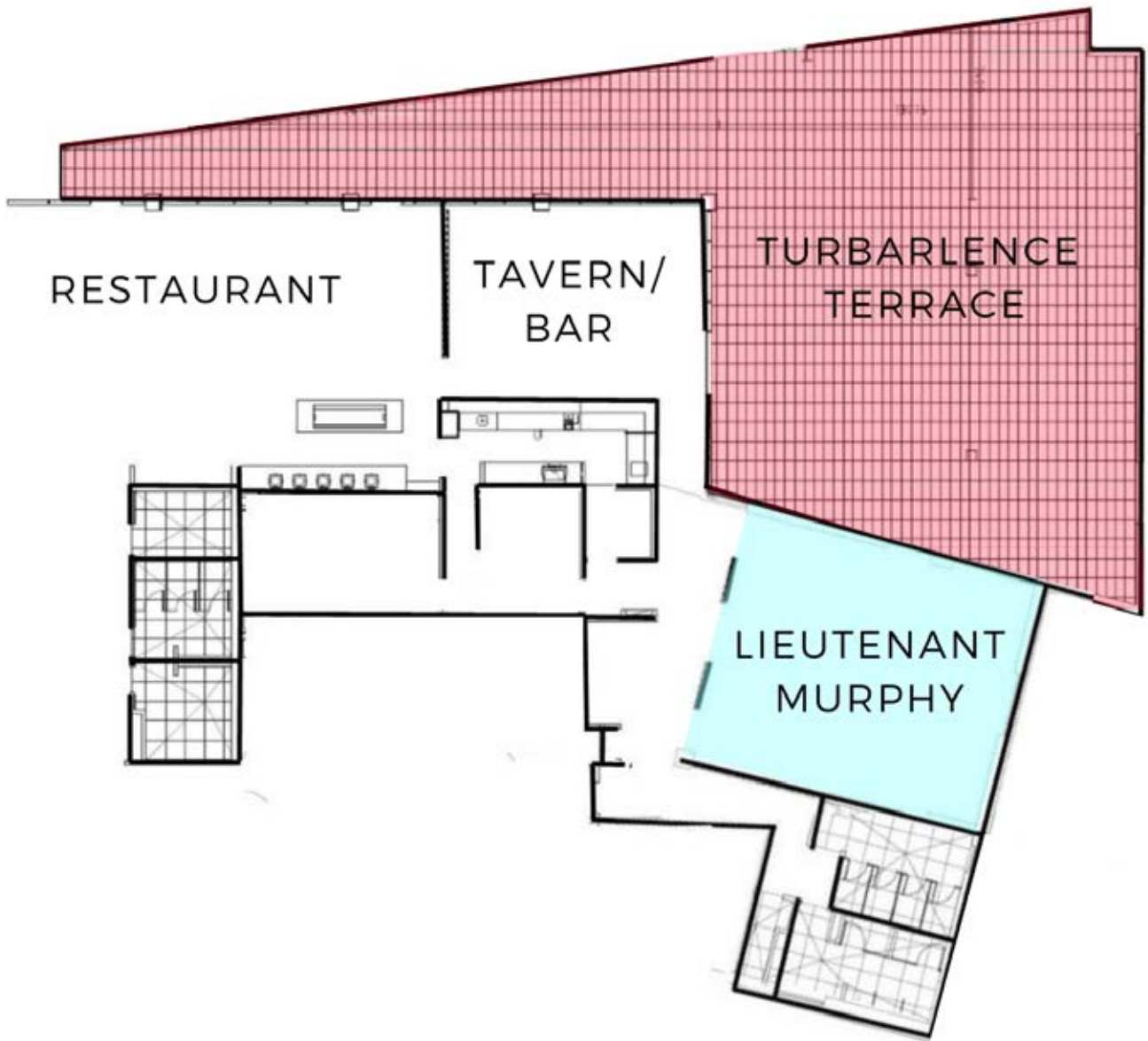
- 15.1 Car parking is available at the Hotel.

16. SURCHARGES

- 16.1 Surcharges apply to public holidays



FLOORPLAN



BOOKING ENQUIRY FORM

DATE OF REQUEST		ESTIMATED GUEST NUMBERS	
REQUESTING DATE(S) OF FUNCTION			
NAME			
PHONE		EMAIL	
VENUE <input type="checkbox"/> LIEUTENANT MURPHY ROOM <input type="checkbox"/> TURBARLENCE TERRACE			
OCCASION <input type="checkbox"/> Birthday <input type="checkbox"/> Christmas <input type="checkbox"/> Work Function <input type="checkbox"/> Reunion <input type="checkbox"/> Engagement Party <input type="checkbox"/> Other (Please Specify)		MENU SELECTION <input type="checkbox"/> Platters <input type="checkbox"/> Canapes <input type="checkbox"/> 2 Course Lunch <input type="checkbox"/> 2 Course Dinner <input type="checkbox"/> 3 Course Lunch <input type="checkbox"/> 3 Course Dinner	
DÉCOR <input type="checkbox"/> Microphone <input type="checkbox"/> Deezer Jukebox (Turbarlence Terrace Only) <input type="checkbox"/> Secondary Bar <input type="checkbox"/> Casino Gaming Tables (Lieutenant Murphy Room Only) <input type="checkbox"/> Roof Décor - Draping and Lights - Full Set Up and Pack Down (Turbarlence Terrace Only) <input type="checkbox"/> Pool Table (Turbarlence Terrace Only) <input type="checkbox"/> Ping Pong Table (Turbarlence Terrace Only)		BAR TAB <input type="checkbox"/> Yes Please specify drinks you would like included <input type="checkbox"/> No	
		ACCOMMODATION REQUIRED <input type="checkbox"/> Yes Please specify how many rooms <input type="checkbox"/> No	

OR CONTACT SARAH TODAY

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