MT OMMANEY
Hotel Apartments

Mt Ommaney Hotel Apartments

Conference Portfolio
From January 2014 - December 2014

Mt Ommaney Hotel Apartments is located between Brisbane City and Ipswich city, directly across the road from Mt Ommaney Shopping centre and centrally located to the commercial business districts of Wacol, Ipswich, Darra, Carole Park, Richlands, Oxley, Rocklea and Jindalee.

With function rooms, restaurant and accommodation rooms onsite,
we really do have it,
'All In One Place'.

Cnr Centenary Highway & Dandenong Road,
MT OMMANEY QLD 4074

PO Box 69, MT OMMANEY QLD 4074

Telephone: (07) 3279 1288
Fax: (07) 3376 8729

www.mtommaneyhotel.com.au

jonm@mtommaneyhotel.com.au
charmaine@mtommaneyhotel.com.au

Mt Ommaney Hotel Apartments
Fact Sheet

Accommodation

- *Tea & coffee making facilities*
- *Mini bar*
- *ISD/STD direct dial telephones*
- *Wireless internet access*
- *Remote control television*
- *Hairdryers*
- *Iron & ironing board*
- *Foxtel*
- *Individually air-conditioned*
- *Private balconies*
- *Dual telephone outlets for modem/fax*

Hotel Facilities

- *32 Motel rooms*
- *32 1 bedroom apartments with fully equipped kitchenettes*
- *Restaurant & Bar*
- *5 function rooms*
- *Safety deposit service*
- *Complimentary guest laundry*
- *Dry cleaning service*
- *In-room dining*
- *Complimentary undercover guest parking*
- *Swimming pool*
- *Tennis court*

Location

- *Opposite a major shopping centre*
- *15 minute drive to Brisbane's City Centre*
- *40 minutes to Brisbane's Domestic & International Airports*
- *60 minutes to the Gold Coast*
- *1hr 15mins to the Sunshine Coast*
- *20 minutes to Ipswich*

Business Facilities

- *Facsimile service*
- *Photocopy service*
- *Mail & document dispatch*
- *Computer communications*
- *Internet & email facilities*

Dining

Somerset's a-la-carte restaurant is open for Breakfast 7 days a week, and is open for dinner from Monday to Friday from 6pm. Reservations can be made for corporate lunches. Choose to dine indoors in the beautiful restaurant, or outside on the terrace. Somerset's Cocktail Bar is the ideal place to enjoy a beverage, open from 5 pm Monday to Friday.

Mt Ommaney Hotel Apartments
General Information

Bookings and Deposits:
A predetermined deposit or written confirmation is required to secure all bookings, this deposit must be received on confirmation of your booking. With tentative bookings, if deposits are not received within two weeks of the booking date, the room will be automatically released after this time.

Payment:
Deposits are made on confirmation of the bookings. Remaining balance is required three working days prior to the function (at this stage is when we require final attendee numbers). Any additional charges incurred during the duration of the function must be settled at the end of the function, (unless credit has been established and accepted by the hotel).

Quotations:
All quotations are based upon approximate numbers provided at initial enquiry. Should the numbers alter significantly, a surcharge my be applied, (to avoid this please notify the hotel as soon as you can of any changes).

Final Numbers:
Confirmation of the final number of guests attending the function is required three working days prior to the function. These final numbers is what the function will be charged.

Cancellations:
Deposits will be refunded in full is written cancellation is received three months prior to your function. Fifty percent of the full deposit will be refunded if a cancellation is received between one to three months prior to the function. If the function room is re-booked, full deposit will be refunded. The deposit is non-refundable if a cancellation occurs within one month of the event, and the function room cannot be re-sold.

Surcharges:
There is a 20% surcharge on room hire, catering & equipment hire on public holidays.

Display & Signage:
Nothing shall be nailed, screwed, stapled or adhered to any wall, door or surface of Mt Ommaney Hotel Apartments. The hanging of banners must be approved by the Hotel prior to the event.

Insurance:
Mt Ommaney Hotel Apartments is extremely careful when looking after guests' belongings. But we do not take responsibility for the damage or loss of items before, during or after the function. It is advisable that organisers arrange their own insurance cover for property damage and public liability where appropriate.

Security:
The Hotel reserves the right to request security arrangements at the client's own expense.

Damage:
The organiser will be held responsible for any damage sustained to the Hotel property. The Hotel reserves the right to request a 'bond' which will be fully refunded at the successful completion of your function.

Beverage:
We do not permit the patrons or invitees to bring liquor or food into our licenced premise. We do not allow external catering to be brought onto the premise.
By law Mt Ommaney Hotel Apartments abides by 'Responsible Service of Alcohol' at all times. At no time do we allow shooter, shots, double nips or cocktails at any function or event.

Taxes:
All rates quoted are inclusive of taxes.

Mt Ommaney Hotel Apartments
Conference Rooms

Mt Ommaney Hotel Apartments boast a full range of conference and function facilities with affordable packages to suit all budgets with free off street parking.

Mt Ommaney Hotel Apartments offers 5 versatile function/conference rooms catering for up to 100 delegates and there are apartments available for private boardroom meetings. Also, access to our verandah can be arranged for informal entertaining and pre-dinner drinks.

Room Capacities

Terrace & Imperial Conference Rooms booked with less than $150.00 catering are at a rate of $320.00 per day

Colonial Conference Room with less than $200.00 catering is at a rate of $430.00 per day

Raffles Conference Room with less than $200.00 catering is at a rate of $490.00 per day

Room	Theatre Style	U-Shape	Class Room	Board Room	Banquet	Cost Full Day
Raffles Room	100	33	60	30	60	$295
Colonial Room	40	18	20	15	30	$245
Raffles & Colonial	-	-	-	-	110	$450
Terrace Room	30	15	20	12	20	$225
Imperial Room	20	-	15	15	20	$170
Somerset's Restaurant	-	-	-	-	90	$490
Apartment (Day)	-	-	-	-	90	$290

Equipment Hire

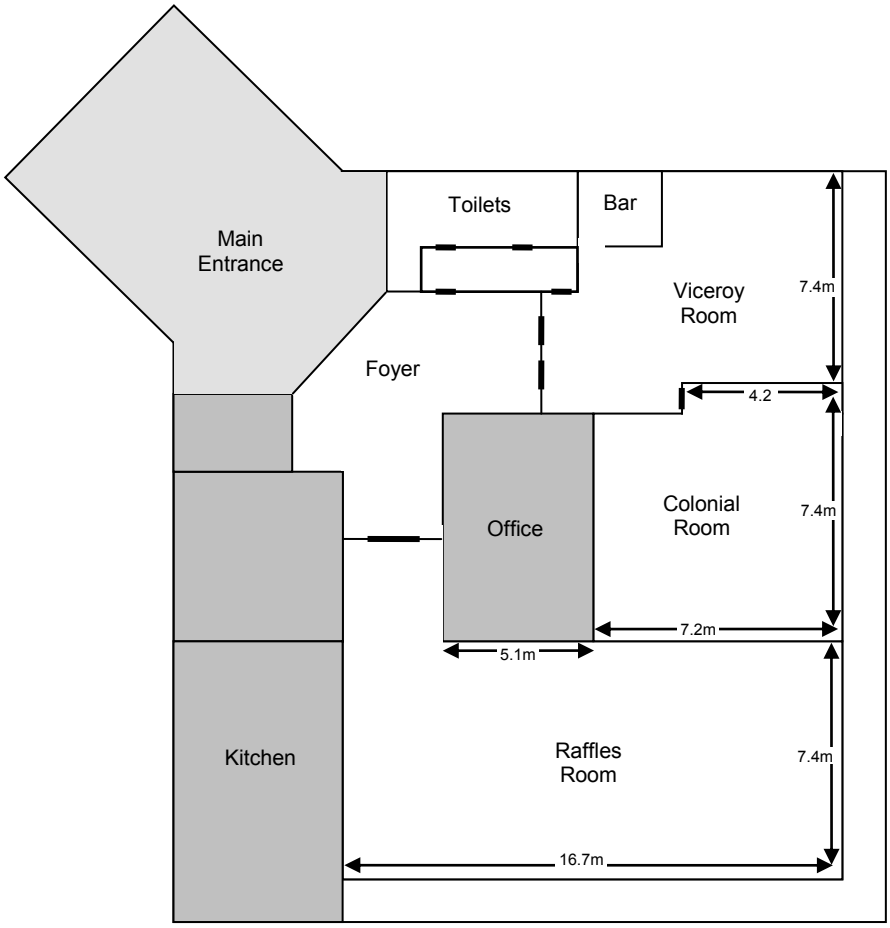
Data Projector (if Mt Ommaney Hotel Apartment's is available) & Screen	$140.00
Data Projector (if Mt Ommaney Hotel Apartment's isn't available) & Screen	$250.00
Video Camera	$120.00
Lapel Microphone	$195.00
Electronic Whiteboard	$250.00
Television & DVD player	$ 55.00
Basic Equipment	
Screen Only	$ 25.00
Flip Chart	$ 25.00
White Board	$ 25.00
Power Boards, Leads & Power	$ 5.50
Pads & Pens	$ 5.50

***Ask about our discount for all day usage on 'basic equipment'*
*(all 'basic equipment' items listed above)***

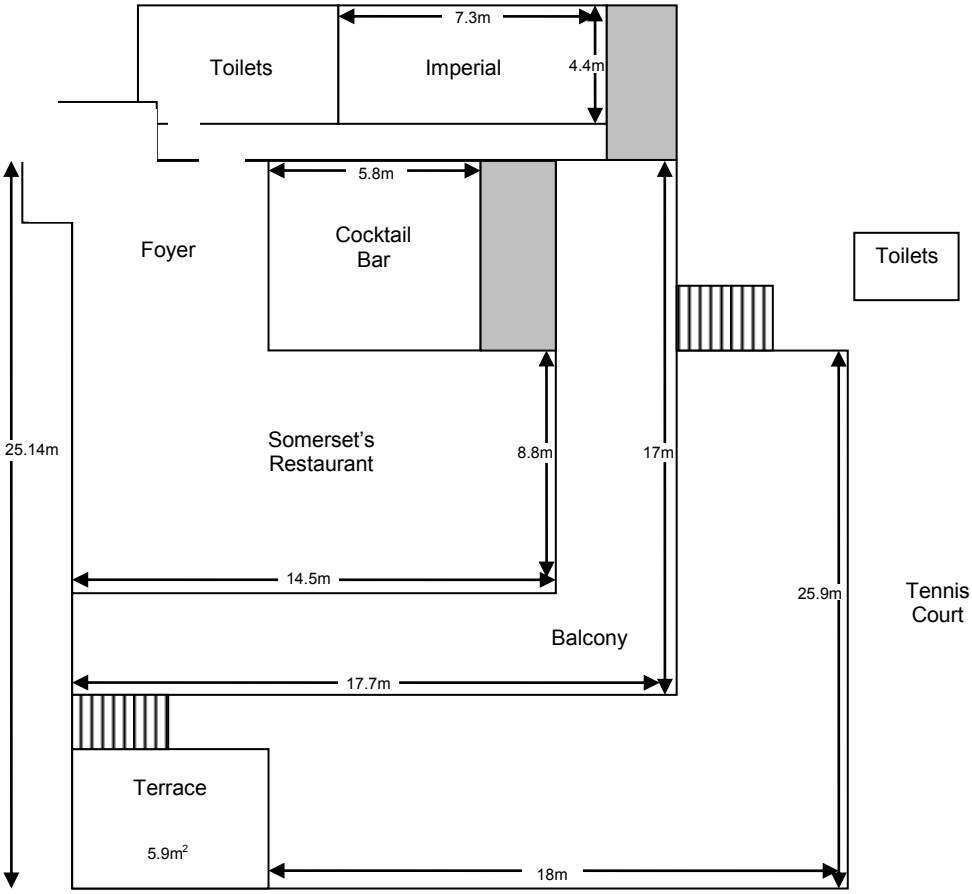
All costs are per-day. Day let: 7.00am—5.00pm, Evening let: 6.00pm—10.00pm

Floor Plan

Upstairs



Downstairs



Catering

Breakfast Meetings

Hot & Cold Buffet Breakfast served in Somerset's Restaurant - $29.00 per person

Hot & Cold Buffet Breakfast served in a Private Conference Room -
$31.00 per person (minimum 20 attendees)

Hot Buffet includes:
Scrambled Eggs
Bacon
Sausages
Tomato with melted cheese
Mushrooms
Hash-browns

Cold Buffet includes:
Cereals
Fresh fruit plate
Yoghurts
Sweet Pastries
Toast
Orange Juice
Tea & Coffee

Hot plated breakfast, with sweet pastries, toast, fruit & juice on conference tables -
$29.00 per person (minimum 10 attendees)

Plated meal includes: *scrambled eggs, bacon, sausage, grilled tomato with melted cheese, mushrooms & hash-brown*

Breakfast Meetings:
With breakfast meetings the rooms can be set up any style you like (i.e. u-shape, classroom style, boardroom style or banquet style). We can have staff in the room at the start of the breakfast to help serve, then to tidy after guests have finished eating. If you require other services, please speak with our 'Conference Coordinator'.

Tea & Coffee Breaks

Freshly Brewed Tea & Coffee	-	***$6.50 per person***

**The following are inclusive of Freshly Brewed Coffee & Tea, & Fresh Orange Juice **

Home-baked Cookies	-	***$8.90 per person***
Selection of cakes & pastries (made daily by our chef)	-	***$10.90 per person***
Tea & Coffee on arrival with a break of tea, coffee & cake	-	***$13.50 per person***
Continuous Tea & Coffee	-	***$12.00 per person***

Catering

Day Catering Packages

Sandwich Lunch - $37.00 per person

Arrival
Freshly brewed coffee & tea available on arrival

Morning Tea
A chef's selection of cakes or slices & a fruit plate

Lunch
Sandwiches and Lavash Wraps with assorted savoury fillings
Hot Chips
Fruit & Cheese Plate
Orange Juice & Soft Drinks

Afternoon Tea
A chef's selection of cakes or slices & a fruit plate

Buffet Lunch - $46.50 per person

Arrival
Freshly brewed coffee & tea available on arrival

Morning Tea
A chef's selection of cakes or slices & a fruit plate

Lunch
Please select one item from the following:
Quiche - Vegetarian or Lorraine
Lasagne - Beef or Vegetarian
Platter of Selected Cold Meats & Chicken pieces
Chicken & Mushroom Filo Pastries
Chicken & Cashews in a Satay Sauce served with Rice
Asian Chicken & Vegetable Stir-fry with Hokkien Noodles
Beef Bourguignon served with Rice
Crumbed Fish
Indonesian Lamb Curry served with Rice
Freshly baked Pies

Served with Fresh Salads, Rolls & Hot Chips
Fruit & Cheese Plate, Juice & Soft Drink

Afternoon Tea
A chef's selection of cakes or slices & a fruit plate

BBQ Lunch - $49.00 per person

Arrival
Freshly brewed coffee & tea available on arrival

Morning Tea
A chef's selection of cakes or slices & a fruit plate

Lunch
BBQ - Marinated Steak, Continental Sausages, Marinated Chicken Fillet & Baked Potato
Served with Fresh Salads, Rolls & Hot Chips
Fruit & Cheese Plate, Juice & Soft Drink

Afternoon Tea
A chef's selection of cakes or slices & a fruit plate

Catering

Dinner Catering Packages

Backyard BBQ - $29.90 per person

- Marinated steak
- Sausages
- Fried Onions
- Potato wedges with sour cream
- Tossed Garden Salad
- Bread Rolls
- Condiments
- Tea, Coffee & Chocolates

Aussie BBQ - $44.50 per person

- Marinated steak
- Sausages
- Fried Onions
- Honey & Soy Chicken
- Baked Potatoes with Sour Cream
- Selection of Salads
- Bread Rolls
- Condiments
- Fresh Fruit Platter
- Tea, Coffee & Chocolates

Deluxe BBQ - $53.90 per person

- Marinated steak
- Sausages
- Fried Onions
- Honey & Soy Chicken
- Pork Spare Ribs
- Crumbed Calamari
- Baked Potatoes with Sour Cream
- Selection of Salads
- Bread Rolls
- Condiments
- Fresh Fruit Salad with whipped Cream
- Pavlova
- Chocolate Éclairs
- Cheese Platter
- Tea, Coffee & Chocolates

- *These menus can be made available at lunch time also.*
- *Please be aware drinks are not included in these prices.*
- *To have these meals served in a 'private function room', room hire applies.*

Catering

Set Menu - (served alternate drop),
2 course set menu $48.00 per person, 3 course set menu $58.00 per person
Please choose 2 items from each course, these meals will be served alternately to your group

Entrée

- Soup: Cauliflower & Bacon, Pumpkin, Cream of Mushroom, Cream of Chicken.
- Filo Basket with double brie, fresh mozzarella, field mushroom, roasted red peppers & baby spinach served on a crisp rocket salad.
- Fresh King Prawns (3) served on a tian of crushed avocado & tomato salsa, dressed with a cashew & lime aioli.
- Malaysian Chicken Thigh Curry with sticky rice.
- Slow cooked, honey glazed Pork Belly with a side of micro salad & peach puree.
- Two point lamb rack with a spring onion & sweet potato mash accompanied with a pea & mint tapenade.
- Salad of baby cos, cherry tomatoes, bacon, croutons, roasted macadamias, parmesan & topped with smoked chicken & chefs own dressing.

Main

- Grilled moisture infused Pork Loin served on buttered poached sweet potato & finished with homemade mango & apricot chutney.
- Lamb Loin oven baked & presented on honey baked Japanese pumpkin & vegetables topped with a port & red currant glaze.
- Twice cooked French duck Maryland, on confit potatoes, baby vegetables & black cherry glaze.
- Grilled barramundi served on hand crafted chunky chips with snow pea tendrils, topped with tomato & avocado salsa with lemon butter sauce.
- Oven baked, corn fed Chicken breast served on a spring onion rosti with wild mushroom & sour cream sauce.
- 200gm Eye Fillet cooked medium, served on a parmesan & sweet garlic mash, with field mushroom & topped with a bearnasie sauce.

Dessert

- Cookies & Cream Cheesecake with berri coulis.
- Warm Chocolate Pudding served with a chocolate fudge sauce & cream.
- Burnt English Creme Brulee served with vanilla bean ice-cream.
- Caramel filled shortbread tart with banana, cream, toasted coconut & brushed vanilla bean anglaise.
- Warm Sticky Date Pudding served with gooey butterscotch sauce.
- Chocolate mousse presented in a chocolate case with berries, cream & white chocolate sauce.

Prices include tea, coffee & chocolates
Fruit & Cheese plate - (serves 3 people) $24.00 per plate
Chefs selection of hot savouries - (6 pieces per person) $8.50 per person

- *These menus can be made available at lunch time also.*
- *Please be aware drinks are not included in these prices.*
- *To have these meals served in a 'private function room', room hire applies.*