

THE  
SEBEL

MELBOURNE  
RINGWOOD

# THE SEBEL MELBOURNE RINGWOOD

*Conference and Events Kit*

THE OAKHARD

SEBEL RINGWOOD  
10/118 Mansfield Highway  
Ringwood

# WELCOME

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An event hosted with The Sebel Melbourne Ringwood's makes a lasting impression. Four state-of-the-art meeting and event spaces boast modern, stylish yet comfortable furnishings, and have been expertly designed to flex to the needs of your event.

Whether it's a business lunch, a medium-sized seminar or a cocktail party for 100 guests, our staff is trained to go above and beyond to make the Amber Room your own, and ensure a flawless, memorable experience.



# MEETING ROOM CAPACITIES

## CONFERENCE ROOM CAPACITY

ROOM	Room Size	Ceiling Height	Banquet	Theatre	Cabaret	Classroom	Boardroom	U-Shape	Cocktail
Amber Room	123m <sup>2</sup>	2.65m <sup>2</sup>	80	146	64	72	36	36	180
Amber 2	48.5m <sup>2</sup>	2.65m <sup>2</sup>	20	54	16	27	12	12	60
Amber 1	74.5m <sup>2</sup>	2.65m <sup>2</sup>	40	78	32	36	18	18	90
Providore's Pantry			-	-	-	-	30	-	-

# BREAKFAST

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## Continental Breakfast

**\$27.00 per person**

Minimum 20 delegates

- Bakers basket of freshly baked croissants and fruit toast served with local preserve and butter
- Bowl of Seasonal Fruits
- Bircher muesli
- Natural & fruit yoghurt
- Fresh juices and iced water
- Exclusive Dilmah tea blends and Nespresso coffee

## The Big Breakfast

**\$32.00 per person**

Minimum 20 delegates

- Plated & served to the table:
- Scrambled free range eggs on toasted sour dough, served with grilled bacon and herb tomato
- Bakers basket of freshly baked croissants and fruit toast served with local preserve and butter
- Fresh juices and iced water
- Exclusive Dilmah tea blends and Nespresso coffee



# BREAKFAST

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## Continental and Your Choice

**\$34.00 per person**

Minimum 20 delegates

- Bakers basket of freshly baked croissants and fruit toast served with local preserve and butter
- Natural and fruit yoghurt
- Fresh juices and iced water
- Exclusive Dilmah tea blends and Nespresso coffee
  
- **Your Choice - Select one hot dish:**
- Eggs Florentine with baby sautéed spinach, mushrooms served with hollandaise sauce
- Eggs with smoked tasmanian salmon with sautéed baby spinach served with herb hollandaise sauce
- Eggs Benedict with English muffin, shaved double smoked leg ham, semi roasted plum tomato served with hollandaise sauce
- Smashed avocado on sour dough with Persian feta and poached eggs

## Additional Side Dishes

**\$5.00 each per person**

- Sautéed mushrooms
- Baked beans
- Hash brown
- Grilled Roma tomato
- Breakfast chipolatas
- Crispy bacon



# DAY DELEGATE PACKAGE

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## Full Day Delegate Package

**\$85.00 per person**

Minimum numbers apply

### Inclusive of:

- Full day meeting room hire
- Room set up with note pads, pens, water & mints
- WIFI access for all delegates
- Standard audio visual equipment - screen & projector, flipchart, whiteboard
- Exclusive Dilmah tea blends & Nespresso coffee served on arrival
- Morning tea served with your choice of one tea break options with exclusive Dilmah tea blends, Nespresso coffee and orange juice
- Deli style lunch served with exclusive Dilmah tea blends, Nespresso coffee and orange juice
- Afternoon tea served with your choice of one tea break options with exclusive Dilmah tea blends, Nespresso coffee and orange juice

## Half Day Delegate Package

**\$70.00 per person**

Minimum numbers apply

### Inclusive of:

- Half day meeting room hire
- Room set up with note pads, pens, water & mints
- WIFI access for all delegates
- Standard audio visual equipment - screen & projector, flipchart, whiteboard
- Exclusive Dilmah tea blends & Nespresso coffee served on arrival
- Morning tea or afternoon tea served with your choice of one tea break options with exclusive Dilmah tea blends, Nespresso coffee and orange juice
- Deli style lunch served with exclusive Dilmah tea blends, Nespresso coffee and orange juice



# TEA BREAKS

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## Arrival Tea & Coffee

**\$6.00 per person**

- Exclusive Dilmah tea blends & Nespresso coffee

## Morning or Afternoon Tea Break

**\$10.50 per person**

- Exclusive Dilmah tea blends & Nespresso coffee, iced water and orange juice
- Your choice of one item from the below menu
  
- Scones with Yarra Valley strawberry jam & cream
- Freshly baked muffin selection
- Caramel slice
- Chefs selection assorted mini cup cakes
- Chocolate fudge brownies
- Portuguese tarts
- Crudités of vegetables, healthy dips, flat breads
- Caramelized sweet red onion and feta tart, goats curd
- Quiche Lorraine, tomato chutney
- Mini ham and cheese croissant
- Gourmet sausage roll with tomato relish
- Beef and burgundy pie
  
- Additional tea break items can be added for \$6.00 per person
- Add sliced fresh fruit platters and whole fruit per break – Additional \$9.00 per person, per break



# DAY DELEGATE LUNCH

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**Deli Style Lunch – a stand up networking buffet lunch**  
\$40.00 per person

**Gourmet Sandwiches & Assorted Tortilla wraps**  
Please select two from the following options

- Chicken, Back Bacon, Semi Dried Roasted Tomato & Herb Mayonnaise on ciabatta
- Smoked Salmon, Cream Cheese, Spanish Onion, Rocket, Capers in a Tortilla Wrap
- Roast Beef, Lettuce, Tomato Relish & Cream Cheese on Multigrain Artisan Rolls
- Roasted Eggplant, Fire Roasted Bell Peppers, Herb Feta & Rocket focaccia
- Free range egg and mayonnaise, four-point sandwich

**Freshly Made Salads**

Please select two from the following options

- Roma Tomato, Bocconcini & Basil Oil
- Penne Pasta with Tomato Sugo, Char Grilled Chorizo Sausage
- Fire Roasted Pumpkin with Pine Nuts, Rocket & Persian Feta
- Classic Caesar Salad
- Greek Salad
- Baby Potato, Bacon, Mountain Mustard and Chives
- Baby Wild Lettuce, Cherry Tomato and Cucumber, House Dressing

**To Finish**

Please select one from the following options

- Fresh Fruit Salad Cups
- Very Berry, Custard & Crumble
- Exclusive Dilmah tea blends & Nespresso coffee, iced water and orange juice





# SET MENUS

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## Two Course Set Menu

**\$68.00 per person**

Minimum 20 Delegates

## Three Course Set Menu

**\$78.00 per person**

Minimum 20 Delegates

### Entrée – choose 2 items for alternate drop

- **Wild mushroom risotto**  
Sautéed wild mushrooms with herb gremolata and aged Reggiano
- **Slow cooked pork belly**  
Sautéed forest mushrooms, mojo Verde, chicharron
- **Prosciutto wrapped pork fillet**  
Prosciutto wrapped pork fillet with black garlic and parsnip cream
- **Herb marinated king prawns**  
King prawns marinated in herbs and grilled over charcoal served with chervil emulsion and petite herb salad

### Main Course – choose 2 items for alternate drop

- **Charcoal grilled Atlantic salmon**  
Crispy new potato, steamed seasonal greens, caper butter emulsion
- **Slow braised lamb shank**  
mashed chive and garlic potatoes and seasonal greens
- **Free range Victorian chicken**  
Potato gallette, seasonal greens, pan juice sauce
- **Josper grilled Portland sirloin**  
120 Day Grass Fed Sirloin with toasted almond beans, creamy chive and garlic mash and red wine sauce

### Dessert – choose 2 items for alternate drop

- Sticky toffee pudding with Salted caramel sauce and vanilla bean ice cream
- Vanilla bean crème brûlée served with almond biscotti
- Flourless chocolate torte with Seasonal berries and rum and raisin ice cream
- Walnut frangipane tart served with dark chocolate ganache and crème anglaise



# BBQ MENUS

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All BBQ Menus are cooked fresh by our chefs

## BBQ Package One

**\$45.00 per person**

Minimum 15 delegates

- Fresh baked bread rolls
- 150gm Portland grass fed sirloin
- Gourmet selection of sausages
- Chef's garden salad
- Creamy potato salad with whole grain mustard and bacon
- Selection of sauces and mustard

## BBQ Package Two

**\$55.00 per person**

Minimum 15 delegates

- Fresh baked bread rolls
- 150gm Portland grass fed sirloin
- Gourmet selection of sausages
- Preserved lemon marinated chicken skewers
- Chef's garden salad
- Creamy potato salad with whole grain mustard and bacon
- Selection of sauces and mustard
- Selection of seasonal fruit

## BBQ Package Three

**\$65.00 per person**

Minimum 15 delegates

- Fresh baked bread rolls
- 200gm Portland grass fed sirloin
- Gourmet selection of sausages
- Preserved lemon marinated chicken skewers
- Selection of sauces and stone-ground mustard
- Chef's garden salad
- Warm penne pasta salad with tomato Sugo, capers and black olives
- Selection of seasonal fruit
- Individually served passionfruit pavlovas



# COCKTAIL RECEPTION

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## Half Hour Service - 4 Canapés

\$23.00 per person

## One Hour Service - 6 Canapés

\$34.00 per person

## Two Hours Service - 8 Canapés

\$45.00 per person

### Cold Canapé Selection

- Gravlax of Atlantic salmon, rye toast and Yarra Valley caviar
- House smoked rainbow trout, brioche croute, horseradish cream, apple salad
- Shaved rare roast beef, whipped truffle tallow butter
- Confit of duck, brioche croute, beetroot jam
- House smoked chicken rilette, spiced sourdough croute
- Roasted vegetable tart, goats curd
- Vegetable nori roll, sticky ginger soy dressing

### Hot Canapé Selection

- Tempura prawns, pickled cucumber, wasabi mayo
- Salt and pepper squid, lime mayonnaise
- Chicken satay skewers, satay sauce
- Peking duck spring rolls, plum sauce
- Vegetarian spring rolls, sweet chilli sauce
- Roasted pumpkin arancini, tomato sugo
- Vegetable samosa, mint raita
- Beef, burgundy and mushroom pie served with tomato relish
- Chicken, leek and white wine puff tartlet
- Gourmet sausage roll served with tomato relish

Additional canapés can be added for \$5.00 per person, per item



# BEVERAGE PACKAGES

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## Classic Package

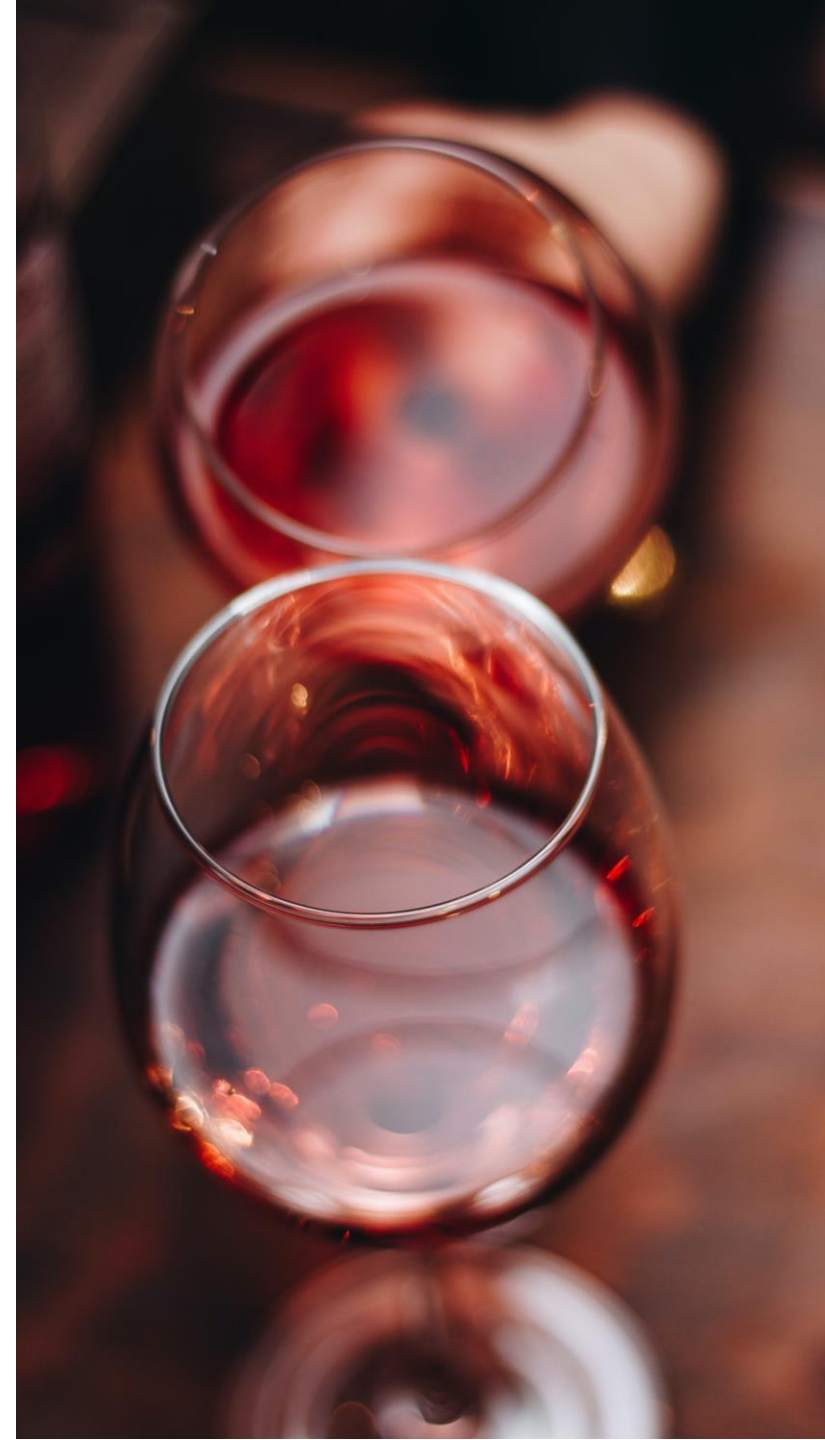
1 hours - \$20.00 per person  
2 hours - \$27.00 per person  
3 hours – \$34.00 per person  
4 hours – \$41.00 person

- De Bortoli Bancroft Brut
- De Bortoli Bancroft Sav Blanc
- De Bortoli Bancroft Shiraz Cab
- James Boags Premium
- James Boags Light
- Soft Drinks, Mineral Water & Juice

## Premium Package

1 hours - \$30.00 per person  
2 hours - \$37.00 per person  
3 hours – \$44.00 per person  
4 hours – \$51.00 per person

- De Bortoli Legacy Brut
- De Bortoli Legacy Sav Blanc
- De Bortoli Legacy Shiraz Cab
- James Boags Premium
- James Boags Light
- Soft Drinks, Mineral Water & Juice





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