

Platinum International Functions



Welcome to Platinum International

We would like to take this opportunity to thank you for your enquiry of our conference facilities here at the Platinum International Hotel.

Platinum International brings more to the table. Six magnificent, designated function spaces catering to all function types, from corporate board meetings and conferences to the decadent sit down lunches and dinners.

Platinum's dedicated team work tirelessly to create unique and lavish events and we would love the opportunity to add that special touch to your next function.

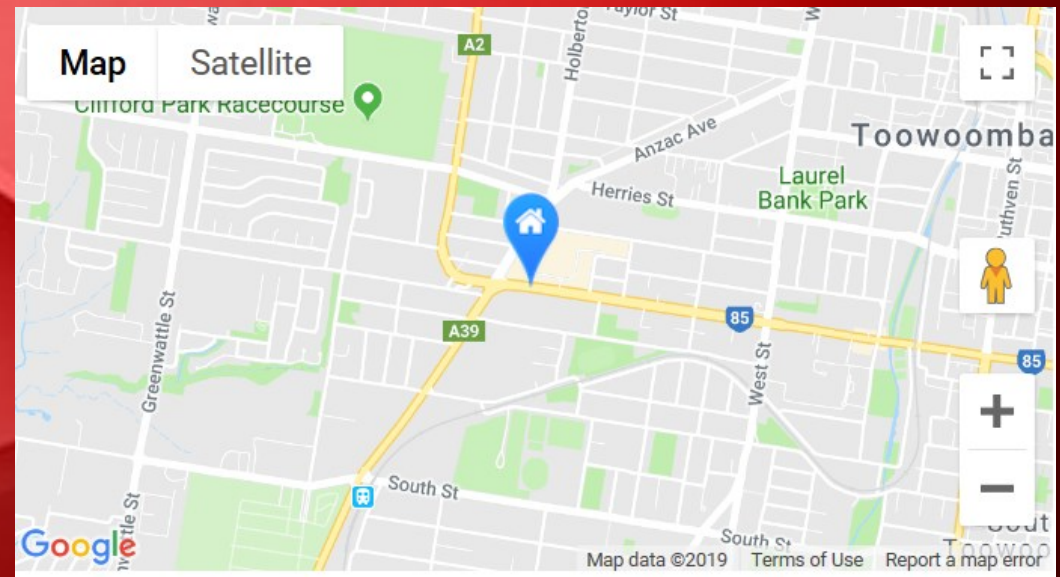
Thank you for taking the time to consider our professional services for your conference. We look forward to working alongside you in your upcoming event.

Kind Regards,
The Team at Platinum International

Location & Parking

Located at 326 James St, Toowoomba just five minutes from the CBD; Platinum International is easily accessible for both locals and those coming from further afield.

Parking facilities are available here on site for no extra charge with up to 100 car park spaces available.



Conference Room 1



Conference Room 1 is our second largest conference room here at the Platinum International . This room is perfect for your medium sized business meetings and functions.

Size: 8m x 6.7m = 54.00m²

Maximum Occupants per room layout

Classroom– 20 People

Boardroom– 20 People

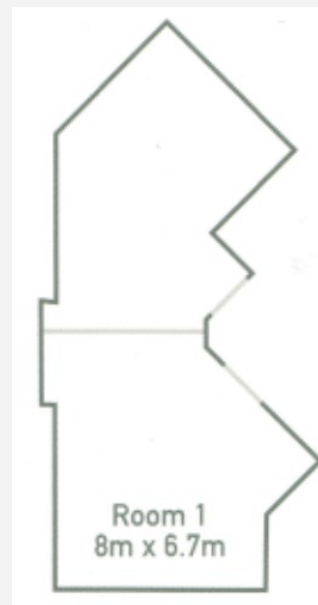
U shape– 20 People

Theatre Layout– 40 People

Room Rates

Full day hire- \$320.00

Half day hire- \$230.00



Conference Room 2



Conference Room 2 is one of our smaller conference room here at the Platinum International . This room is perfect for your compact and personal business meetings and functions.

Size: 5.7 x 8.8m = 50.00m²

Maximum Occupants per room layout

Classroom– 12 People

Boardroom– 16 People

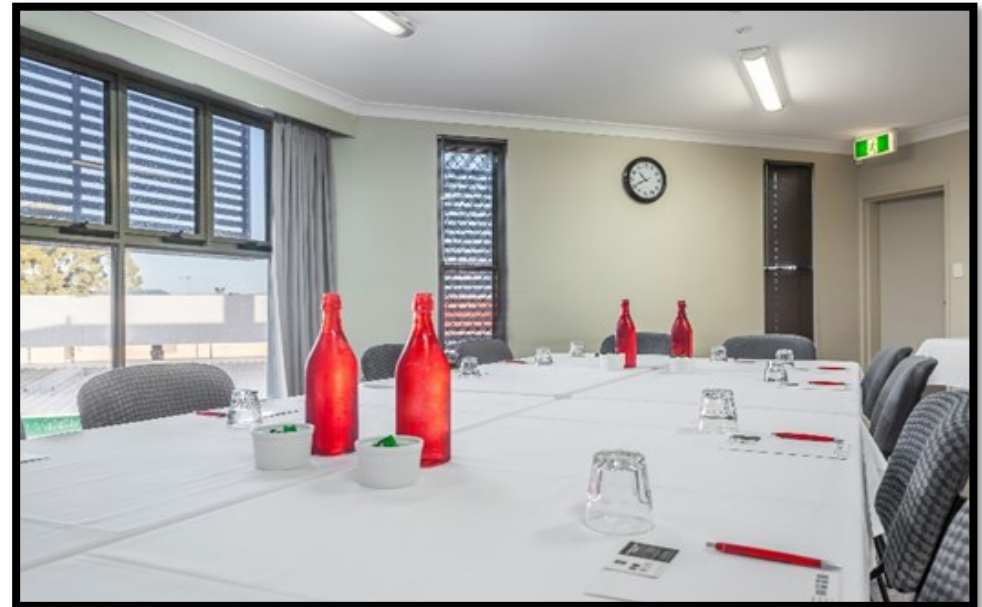
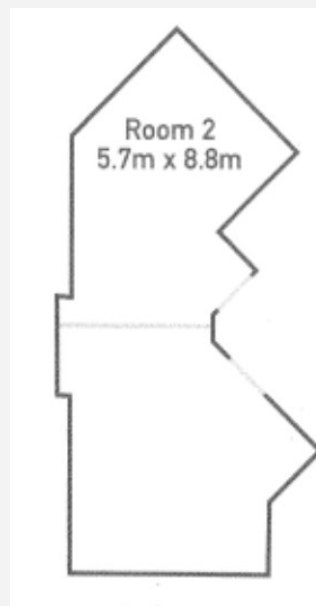
U shape– 12People

Theatre Layout– 30 People

Room Rates

Full day hire- \$320.00

Half day hire- \$230.00



Conference Rooms Combined



Conference rooms 1 and 2 can be combined by opening the acoustic folding door to create one large space. This is our largest space available perfect for seminars and training groups.

Size: 54.00+50.00 = 104.00m²

Maximum Occupants per room layout

Classroom– 40 People

Boardroom– 40 People

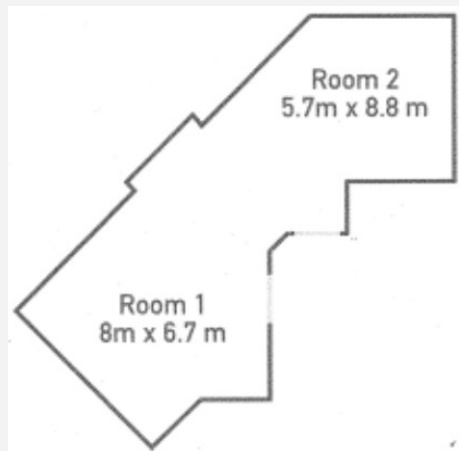
U shape– 40 People

Theatre Layout– 70 People

Room Rates

Full day hire- \$450.00

Half day hire- \$320.00



Platinum Room



The platinum room is our exclusive room next to the restaurant. It can be used for private dinners or corporate lunches. This space also has the deck area as breakaway space if needed

Maximum Occupants per room layout

Classroom– 12 People

Boardroom– 16 People

U shape– 14 People

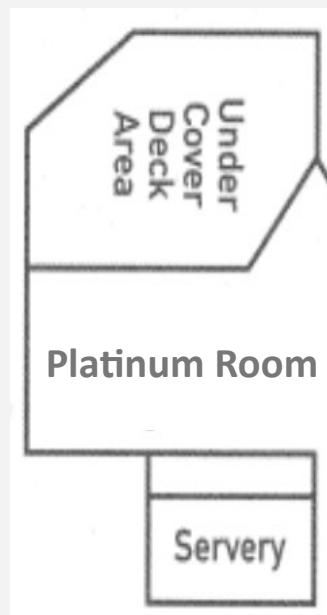
Dinner/Lunch Layout– 20 People

Room Rates

Full day hire- \$320.00

Half day hire- \$230.00

*Room Rates don't apply unless it's a business event. For example private dinners don't incur a room charge



Images Restaurant & Bar



Images Lounge Bar and Restaurant located at Platinum International provides guests and travellers exploring through Toowoomba and the Darling Downs a contemporary dining experience offering seasonal a la carte menus, chef specials, an extensive wine list and table service.

Post-conference drinks and dining with family and friends are easily enjoyed in this spacious restaurant with smart decor and poolside lounge bar. A highly skilled Head Chef specialises in well presented dishes that showcase fresh, locally sourced ingredients and



Deck & Lounge Bar



Platinum International Deck & Lounge Bar is located at the heart of Toowoomba. With a deck overlooking the beautiful Platinum Pool, it is the ideal place to put your feet up and relax. Enjoy a great selection of beers, wines and other spirits, alongside great food.



PLATINUM INTERNATIONAL ROOM FEATURES

Function Room	Ceiling Mounted Data Projector	Data Projection Screen	Black Out Blinds	Sound System	Wireless Internet	Bar Facilities	Private Bathrooms	Natural Lighting
Conference room 1	✓	✓	✓	✓	✓		✓	
Conference Room 2	✓	✓	✓	✓	✓		✓	
Combined Rooms	✓	✓	✓	✓	✓		✓	
Platinum Room			✓	✓	✓	✓	✓	
Images Restaurant & Bar				✓	✓	✓	✓	
Deck Area					✓	✓		✓



CONFERENCE PACKAGES



FULL DAY PACKAGE

\$65.00 per person

(Minimum 20 delegates)

Package Inclusions:

Conference room hire 8.30am – 5.00pm

Room set-up

Note pads & pens

Mints & iced water

Flip chart or whiteboard

Room signage

Catering

Arrival – tea & coffee

Morning tea – Choose from our Break Menu
options

with tea & coffee

Lunch – Choose from our lunch options either
buffet lunch or choice of 5x platters

Afternoon Tea – Choose from one of our break
menu options

HALF DAY PACKAGE

\$28.00 per person

(Minimum 20 delegates)

Package Inclusions:

Conference Room Hire 8.00am – 12.00pm

or 1.00pm – 5.00pm

Room set-up

Note pads & pens

Mints & iced water

Flip chart or whiteboard

Room signage

Catering

Arrival – Tea & coffee

Morning or afternoon tea

(choose one item from our Break Menu options)



BREAKFAST MENUS



ON THE GO

\$18.50 per person

Chilled fruit juices
Seasonal fruit Platter
Danishes & muffins
Bacon & egg rolls
Tea & coffee

CONTINENTAL BREAKFAST

\$22.00 per person

Chilled Fruit juices
Platters of freshly sliced seasonal fruit
Assortment of cereals
Petite ham & cheese croissants and danishes
Selection of yoghurts
Tea & coffee

BUSINESS BREAKFAST

\$30.00 per person

Served on the table or as a buffet
Chilled fruit juices
Platters of freshly sliced seasonal fruit
Danish pastries
Tea & coffee

Then choose one of the plated options;

Platinum Breakfast - Rib fillet, bacon, chipolatas, tomato, potato rosti, scrambled eggs and sour dough

Eggs Benedict - Poached eggs on English muffins with spinach, leg ham and hollandaise sauce

Smoked salmon - with scrambled eggs, wilted spinach, tomato relish and sour dough bread

Roasted field mushrooms - grilled tomato, asparagus, poached eggs and sour dough bread

*Minimum of 8 people for each breakfast maximum is 70

BREAK MENU OPTIONS

BEVERAGES

Selection of fresh juices, soft drinks & mineral water \$4pp

Freshly brewed coffee & tea selection \$4.50pp

Continuous tea & coffee all day \$3.50pp

CHOOSE ONE OF THE FOLLOWING:

Freshly baked assorted muffins - \$10pp

Selection of sweet slices - \$10pp

Mini double smoked ham & Swiss cheese croissants - \$10pp

Chocolate hit - 1x Cadbury chocolate bar each - \$3.50pp

Savoury Scones or muffins - \$8pp

Selection of Danish pastries - \$10pp

Scones (sweet), w/preserves & whipped cream- \$4pp

House baked cookies [GFp] - \$6pp

Fruit Platter - \$3pp



COMFORT COOKING

PLATINUM BUFFET MENU

Buffet Lunch is charged at \$30 per person

Italian Inspired Buffet Lunch/Dinner

Chefs selection of pasta dishes served with Italian salad

Indian Inspired Lunch/Dinner

Chefs selection of curry dishes served with rice, pappadums and green salad

Mexican Inspired Lunch/Dinner

Make your own tacos/burritos with beef and chicken filling as well as all the extras

Aussie Inspired Lunch/Dinner

Chefs selection of barbeque style dishes served with a green leaf salad



PLATINUM PLATTER MENU

Cold Platters

Bread and Dip- Variety of breads with house made dips **\$50.00**

Cheese Platter- Gourmet cheese, crackers, and fruits **\$75.00**

Fruit Platter– Selection of seasonal fruit **\$50.00**

Sandwich or Wrap Platter- Gourmet Cold Meats and Salad **\$70.00**

Hot Platters

Asian fried basket- Spring rolls, Dim Sim, Prawn Twisters, salt and pepper squid and Prawn Crackers. **\$70.00**

Savoury pastries- Housemade pies, quiche and sausage rolls. **\$70.00**

Tapas platter- Chicken and Beef skewers, Tempura Prawns, spicy meatballs. **\$80.00**

Beer Battered Wedges- With sour cream, aioli and sweet chilli. **\$25.00**

Fish and Chip Platter- Beer battered fish pieces, herbed fries, salt and pepper calamari and crumbed prawns. **\$90.00**

Sweet Platters

Assorted cakes and slices **\$60.00**

Housemade biscuits **\$45.00**

Scones with Jam and Whipped Cream **\$40.00**

*** All platters serve approximately 10-15 pax**

SIT DOWN MENUS

2 Course - Main & dessert - \$50^{PP}

2 Course - Entrée & Main - \$55^{PP}

3 Course - Entrée, Main & Dessert - \$70^{PP}

Entrée Options

Scallops

Citrus and dill crusted scallops seared and served with celeriac puree

House made gnocchi (V) (GF)

Mascarpone cream, walnut, pear and watercress salad

Soup of the Day

With sourdough bread

Garlic bread (V)

with mozzarella cheese

Salt and Pepper Calamari

With spicy mayo

Tamarind chicken wings

Vegetarian Spring Rolls

With Plum Sauce

Main Options

Caribbean Chicken Curry (GFO)

Served with coconut rice and julienne salad

Charred Pork Striploin (GF)

With white bean cassoulet and spiced apple chutney

Grilled Humpty Doo Barramundi (GF)

With roast Mediterranean vegetables and beet-root sauce

Mushroom risotto (V) (GF)

Creamy mushroom and asparagus risotto with parmesan

200g Eye fillet (GF)

300g Rib fillet (GF)

Steaks served with potato fondant, pumpkin puree, sautéed vegetables and jus

Dessert Options

Sticky Date Pudding

Served with caramel sauce and vanilla ice cream

Apple Tarte Tatin

Served with butterscotch sauce & ice-cream

Chocolate Brownies (GF)

Served with berries and double cream

Waffles

With maple syrup and ice cream