

Meetings and Events

- 📍 IPSWICH CIVIC CENTRE
- 📍 1 NICHOLAS STREET
- 📍 STUDIO 188



MEETINGS AND EVENTS

Welcome to Ipswich Civic Centre, where organising events has never been easier. We offer versatile yet intimate conference and event facilities featuring indoor and outdoor spaces with modern surroundings.

We are pleased to provide you with this kit to assist in the planning of your next event. To start organising your event, or for more information on how we can customise our menu to meet your needs, get in touch with us today.

LOCATION AND FACILITIES

Offering multiple event spaces across four great venues, we have a space for every need.

Find us in the heart of the Ipswich CBD, close to cafés and parks, and just a short walk from Ipswich Railway Station and bus stops.

Ipswich Civic Centre

50 Nicholas Street
Ipswich QLD 4305

1 Nicholas Street

1 Union Place,
Ipswich QLD 4305

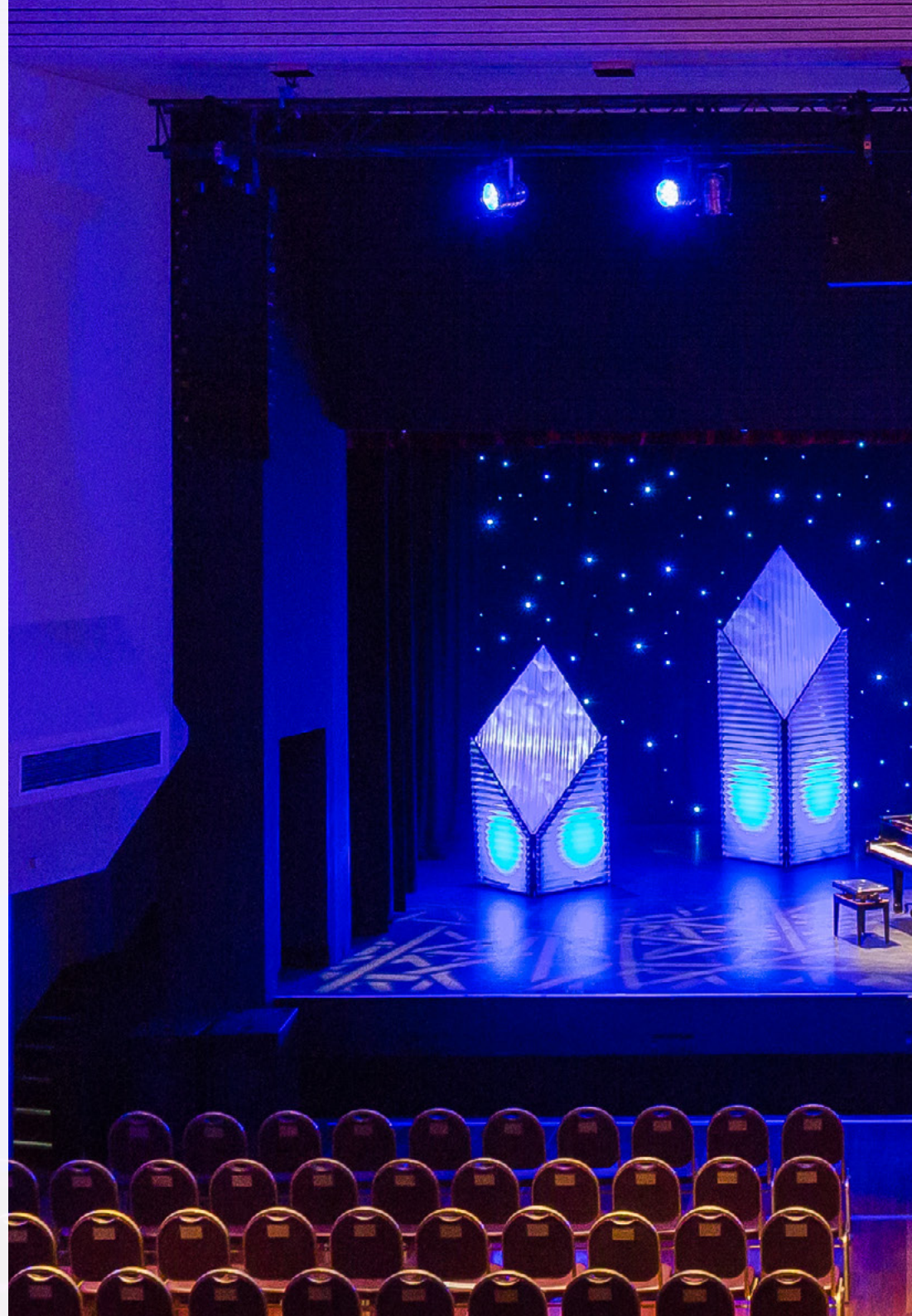
Studio 188

188 Brisbane Street
Ipswich QLD 4305

(07) 3810 6695

venues@ipswich.qld.gov.au

ipswichciviccentre.com.au





ROOM CAPACITIES AND RATES

ROOM NAME	RATE	THEATRE 	U-SHAPE 	BOARD ROOM 	CABARET 	BANQUET 	COCKTAIL 
George Hogg Auditorium	Half = \$1,375.00 Full = \$2,300.00	760	60		256	320	600
Cunningham	Half = \$760.00 Full = \$1,260.00	180	40		128	160	250
Lockyer	Half = \$395.00 Full = \$660.00	80	24	24	64	80	80
Logan	Half = \$179.00 Full = \$298.00			16			
Terrace	Half = \$145.00 Full = \$250.00						250
Dandiiri Room	Half = \$675.00 Full = \$1,115.00	125			96	120	200
Dandiiri Room and Bremer Terrace	Half = \$840.00 Full = \$1,395.00	125			96	120	300
Meeting Room 1.1	Half = \$224.00 Full = \$370.00			20			
Meeting Room 1.2	Half = \$91.00 Full = \$147.00			6			
Event Space 1	Half = \$270.00 Full = \$448.00	50	25	20	40	50	70
Event Space 2	Half = \$270.00 Full = \$448.00	50	25	20	40	50	70
Event Space 3	Half = \$448.00 Full = \$750.00	100	30	30	80	100	150
Studio 188	Half = \$375.00 Full = \$625.00	110	20	24	56 square tables	120	100

Looking for a different room layout? Get in touch with us today if you'd like to discuss how we can customise our spaces to suit your exact needs.

Room Rates – Half Day is up to 5 hours. Full Day is up to 9 hours.

DELEGATE PACKAGES

Full Day Delegate Package - Option 1 - \$75.00

Room Inclusions

- » Whiteboard and markers (on request)
- » Flipchart and markers (on request)

Catering

- » Continuous coffee, a selection of teas and herbal infusions
- » Continuous iced water and mints/ lollies
- » Morning tea: Chef's daily selection of 2 items
- » Light lunch with assorted soft drinks
- » Afternoon tea: Chef's selection of 2 items

Full Day Delegate Package Option 2 \$85.00

Room Inclusions

- » Whiteboard and markers (on request)
- » Flipchart and markers (on request)
- » Note pads and pens

Catering

- » Continuous coffee, a selection of teas and herbal infusions
- » Continuous iced water, chocolates and mints/ lollies
- » Breakfast Boost
- » Morning tea: Chef's daily selection of 2 items
- » Hot lunch with assorted soft drinks and juices
- » Afternoon tea: Chef's selection of 2 items



COFFEE BREAKS

Continuous Coffee

Freshly roasted and ground espresso coffee, decaffeinated coffee, a selection of teas and herbal infusions, biscuits

Half day (5 hours) \$8.00pp

Full day (9 hours) \$12.00pp

BREAKFAST

Light Breakfast \$14.50pp

Brioche bacon and egg roll*

Assorted sweet and savoury muffins

Selection of yoghurts

Continental Breakfast \$20.00pp

Yoghurt and toasted muesli

Banana bread

Pain au chocolat

Seasonal sliced fruit

Waffles with maple syrup

** GF breads available on request*



**PLATED LUNCH OR DINNER
(MINIMUM 30 GUESTS*)**

Alternate serve, two course \$75.00pp

Alternate serve, three course \$85.00pp

Served with coffee, a selection of teas and herbal fusions

Entrées

King prawns and udon salad, shiitake, nahm jim

Orange braised pork belly, sumac veloute, citrus petite salad (GF)

Roast vegetable and puff pastry tian, lychee bechamel, scallion (VEG)

Boneless korean fried chicken thigh, gochujang glaze, shaved cucumber pickle, toasted sesame seeds

Bourbon and cola glazed pork shoulder (DF) (GF)

Char-grilled Zucchini and walnuts, ponzu glaze, citrus dressing salad (VGN) (VEG) (GF)

Roasted pepperberry lamb loin, salt-baked golden beets, caramelised yoghurt, pomegranate gel, red sorrel

Smoked chicken breast, parmesan broccolini, tarragon emulsion, sprouted grains



Mains

Pan seared barramundi, szechwan style eggplant, wok tossed broccolini (GF)

House spice rubbed pork scotch fillet, sweet potato romesco, tarragon hollandaise (GF)

120-Day grain fed angus rib fillet, potato gratin, king oyster mushroom, cherry tomato, with red wine jus

Pumpkin and tofu red curry, asparagus, coconut rice (VEG) (VGN) (GF)

Roasted chicken supreme, baby carrots, wild mushrooms, colcannon mash, lemon myrtle, mustard and tarragon sauce

Beef tenderloin, confit garlic and rosemary potato rosti, olive oil pumpkin puree, burnt sprouts, blistered truss tomatoes, shiraz jus

Sword fish, braised potato, cauliflower puree, broccolini, port jus

Roast cauliflower, sundried tomato and white bean hummus, sweet potato chips, chilli & cape verde (VEG) (VGN) (GF)

Desserts

Cherry ripe cheesecake, cherry compote and whipped cream

Coconut mango panna cotta, mango relish, chilli kaffir lime syrup (GF)

Dark chocolate mousse, baileys ganache, fresh strawberries and wafer crisp

Banoffee tart, toffee banana, chocolate shavings and caramel sauce

Chocolate trio: Bittersweet chocolate cake topped with silky milk chocolate mousse, chocolate ganache and chocolate shavings



LUNCH

Light Lunch

\$21.50pp

Assorted sandwiches

Seasonal sliced fruit

Chef's selection slice

Assorted soft drinks

Hot Working Lunch

\$38.50pp (minimum 20 guests)

Please select one main option from the menu below.

Chicken schnitzel garden salad, steak-cut chips, peppercorn sauce

Char-grilled wagyu cheese burger milk bun, gherkin, sliced tomato, cheddar cheese, mixed lettuce, burger sauce, steak-cut chips

Cider braised pork belly, celeriac & apple purée, braised red cabbage, roasted broccolini, caramelised honey

Baked barramundi fillet, confit fennel, sautéed leek, potato puree, bouillabaisse sauce, crispy fried kale

Nourish Bowl | Roasted pumpkin, mushrooms, black rice, baby spinach, edamame, pickled carrot, furikake, yuzu-miso dressing (GF) (VEG) (VGN)

All meals are served with seasonal sliced fruit and soft drinks.

Bento Boxed Lunch

\$17.00pp

Option one:

Grilled chicken and salad roll

Fruit salad

An assorted cake or slice

Assorted soft drink

Option two:

Corned beef and salad roll

Fruit salad

An assorted cake or slice

Assorted soft drink

Option three:

Rainbow Vegetables roll

Fruit salad

An assorted cake or slice

Assorted soft drink

** GF breads available on request*

Our Chef will happily design a menu option to accommodate all special dietary requirements.



SCHOOL FORMALS

2 course menu \$92.00pp

Includes your choice of a delicious 2-course menu served alternate drop, continuous soft drink, chair covers, chair sashes or bands, table linen including table runners, centre pieces, dance floor, red carpet and seasonal mocktail upon entry to the room.

Mains

Roasted chicken supreme, baby carrots, wild mushrooms, colcannon mash, lemon myrtle, mustard & tarragon sauce

120-Day grain fed angus rib fillet, potato gratin, king oyster mushroom, cherry tomato, with red wine jus

House spice rubbed pork scotch fillet, sweet potato romesco, tarragon hollandaise (GF)

Butternut and baby spinach lasagne, red capsicum jam, confit asparagus (VEG) (VGN) (GF)

Desserts

Cherry ripe cheesecake, cherry compote and whipped cream

Coconut mango panna cotta, mango relish, chilli kaffir lime syrup (GF)

Dark chocolate mousse, baileys ganache, fresh strawberries and wafer crisp

Chocolate trio: Bittersweet chocolate cake topped with silky milk chocolate mousse, chocolate ganache and chocolate shavings





COCKTAIL PARTIES

Minimum 20 people

½ hour – Select four items	\$16.50pp
1 hour – Select six items	\$21.50pp
2 hour – Select eight items	\$30.00pp

Cold Canapés

Smoke salmon roulade, citrus cream, verjuice (GF)

Hoisin chicken nori rolls, black sesame, wasabi (GF)

Seared lamb, hummus, pomegranate syrup (GF)

Angus beef on ciabatta, horseradish aioli, confit tomato relish

Bruschetta, vine ripened tomatoes, olive tapenade (VEG) (VGN)

Butternut mille-feuille, goats curd, caramelised onion

Saltbush goats curd and balsamic onion jam tartlet

Smoked chicken tart, corn and chive salsa

Hot Canapés

Crispy atlantic salmon, wombok, sweet and sour dressing

Lemon pepper squid strips, peanut sauce, tendrils

Pulled lamb crouton, tzatziki, sumac

Spiced rubbed beef brisket, sweet potato, shaved asparagus (GF)

Pork shoulder, apple slaw, grain mustard (GF)

Mozzarella sticks with green tomato and jalapeno relish (VEG)

Confit fennel arancini, balsamic reduction (VGN) (VEG) (GF)

Southern style chicken rib, smokey BBQ sauce



PARTY PLATTERS

All platters serve 10

Savoury Platter \$80.00

Beef mini slider, mini cheese kransky parcel, mini pies, assorted quiches and cauliflower popcorn

Flavours of Asia Platter \$80.00

Sticky pork belly bites, vegetable spring rolls, karaage chicken, dim sum and beef satay skewers

Fresh Fruit Platter \$65.00

Seasonal sliced fruit

Signature Grazing and Cheese Platter \$120.00

Salami, leg of ham, kabana, prosciutto, vintage cheese cubes, double brie, olives, stuffed mini peppers, assorted dips, wafers and sour dough bread.

Gourmet Mini Sliders Platter \$120.00

A selection of mini gourmet sliders which include:

- » Souvlaki lamb slider
- » Grilled pesto chicken and roast vegetables
- » Bacon, lettuce and tomato

Gourmet Sandwiches Platter \$80.00

Assorted gourmet sandwiches.

Mexican Fiesta Platter \$120.00

A selection of refried beans, chilli con carne, chorizo, guacamole, sour cream, tomato salsa, tortillas and tacos.

Sweet Selection Platter \$85.00

An assortment of premium cakes and slices.

Our Chef will happily design a menu option to accommodate all special dietary requirements.

** GF breads available on request*



BEVERAGE PACKAGES

Standard Beverage Package

2 hour	\$32.00pp
3 hour	\$48.00pp
4 hour	\$64.00pp

House Sparkling, Sauvignon Blanc, Chardonnay, Shiraz

A selection of Australian beers, international beer, craft beer, cider

Fruit juice and soft drinks

Premium Beverage Package

2 hour	\$42.00pp
3 hour	\$58.00pp
4 hour	\$74.00pp

Premium Sparkling, Sauvignon Blanc, Chardonnay, Shiraz

A selection of Australian beers, international beers, craft beers, cider,
fruit juice and soft drinks



AUDIO VISUAL

Basic Technical AV Package

Equipment: projector and screen, lectern and microphone, radio handheld microphone

Labour: 30 minutes, set up of equipment, equipment check, assist with connectivity

All event spaces priced separately

ADDITIONAL FEATURES

Internet Access

Dedicated connection is available for superior speed and functionality (fees apply)

Wireless Internet Access

Free in-house wireless access is available

Teleconferencing

Available on request (minimum of 10 days advance notice is required)





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