

QUAY WEST SUITES MELBOURNE

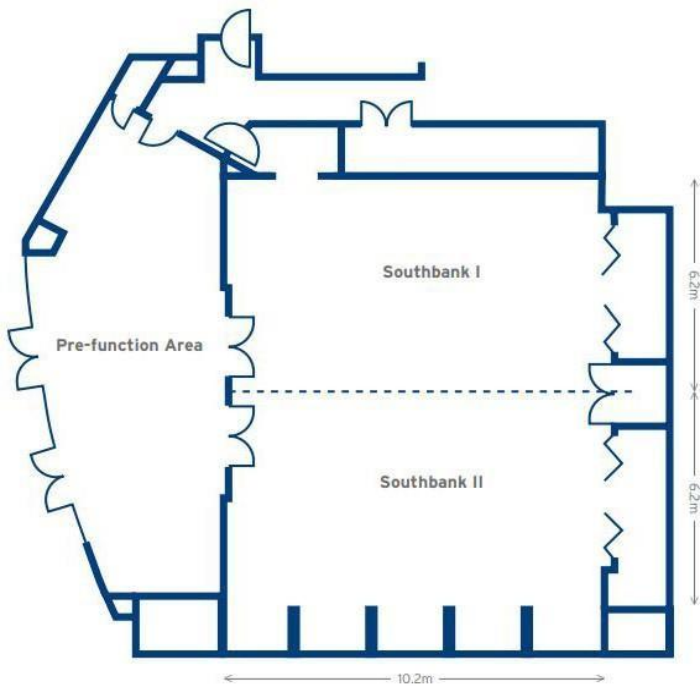
Catering Menus & Packages



MEETING SPACES

Quay West Suites Melbourne boasts a variety of meeting spaces for functions of all shapes and sizes. Two Southbank meeting rooms can be used individually to create an intimate conference, or joined together to make a larger space for presentations and events. Quay West Suites Melbourne also offers a stylish restaurant, Jarrah bar and outdoor terrace available for private use. The terrace comes into its own in the warmer months with breathtaking views of Melbourne’s CBD, the ideal place for social events and functions.

Venue floorplan



CAPACITY CHART								
MEETING SPACE	THEATRE	U-SHAPE	BOARDROOM	CLASSROOM	CABARET	COCKTAIL	AREA M ²	HEIGHT M
Southbank I	60	24	25	36	35	80	64	2.65
Southbank II	60	24	25	36	35	80	64	2.65
Southbank I & II	110	35	40	72	80	160	128	2.65
Jarrah Restaurant	-	-	20	-	-	-	72	
Jarrah Bar	-	-	20	-	-	120	60	

DAY DELEGATE PACKAGES 2026

FULL DAY DELEGATE PACKAGE - \$105 per person, per day

HALF DAY DELEGATE PACKAGE - \$85 per person, per day

Includes

Nespresso coffee and a selection of Dilmah teas and whole fruit bowl on arrival. Served in pre-function area

Chef's Selection menu *OR* your choice of two morning tea options (one item for groups of less than 20). Nespresso coffee and a selection of Dilmah teas. Served in pre-function area

Chef's selection or your choice of a seasonal buffet seated lunch (minimum 15 delegates) including;

- Two hot proteins with two accompanying sides
- One vegetarian rice or pasta
- One gourmet salad
- One garden salad
- Seasonal fruit platter
- Served with soft drinks, iced water, tea, coffee and juices. Served in Jarrah Restaurant

Alternatively, for groups less than 15 our conference a la carte menu is available. Orders must be placed by morning tea time on the day.

Chef's Selection menu *OR* your choice of two afternoon tea options (one item for groups of less than 20). Nespresso coffee and a selection of Dilmah teas. Served in pre-function area

Standard Inclusions: Complimentary Wi-Fi for all delegates, data projector, inbuilt, whiteboard and flipcharts and iced water, notepads and mints.

Seafood Origin (A) Australian (I) Imported

Allergens Notice: Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if your guests have a food allergy or intolerance.

ENHANCE YOUR EXPERIENCE

Add ons;

Additional morning and/or afternoon tea items	\$10.00 per item
Continuous Fresh Fruit bowls	\$30.00 per person
Continuous Bottled Soft Drinks	\$10.00 per person
Cheese Platters (Serves up to 8)	\$90 per platter
Lolly Jars	\$30.00 per jar
Choice of: Party Mix, Gummy Snakes or M&M's	
Individual Ice Creams	\$7.00 per item

Enhance your day with post conference drinks and canapes in Jarrah Bar & outdoor Terrace – open from 5pm

1- hour standard drink package + 3 -chefs selection canapes \$40.00 per person

Jarrah Bar package only available when booking a full or half day delegate package

DAY DELEGATE MENU

Choose your own menu or let our talented chefs choose for you

Morning Tea

Assorted pastries and danishes

Macaroni and cheese croquettes with tomato and jalapeno relish

Salmon and caper mini bagels with chives (I)

Selection of muffin bites

Mini egg and 3 cheese omelette with herb salad

Spinach and ricotta mini rolls

Bacon and egg scramble egg sliders

Banana bread

Sit Down Buffet Style Lunch**Protein**

Sticky Korean Chicken with gochujang and sesame

Pan Fried Salmon with pesto cream sauce (I)

Lemon butter grilled barramundi (I)

Glazed crispy pork belly with plum sauce and herbs

Rich Coconut beef curry with aromatics

Lamb Kofta with tzatziki and crunchy chickpeas

Substantial Side Dish

Basmati rice pilaf with crispy onions

Potato and onion gratin with parmesan

Pumpkin and sage risotto

Steak fries with herb aioli

Roasted savoury Sweet potato mash

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Vegetable Side Dish

Walnut roasted broccolini

Cauliflower and bechamel bake

Grilled zucchini and yellow squash with basil oil

Baked pumpkin with goats' cheese

Asian greens with char sui

Salad

Traditional coleslaw

Potato and bacon salad

Tuna and snow pea salad (A)

Rice noodle salad with sweet chilli and sesame

Pasta

Spinach and ricotta cannelloni with blue cheese and walnut sauce
Forest mushroom and mozzarella Tortellini in a sun-dried tomato sauce
Squash, pecorino and sage ravioli in a lemon and herb olive oil sauce
Buffalo Ricotta gnocchi in a Mediterranean vegetable sauce
Pumpkin and tarragon stuffed shells with rosatella sauce

Lunch is also served with a Seasonal Garden Salad and Sliced Fruit Platter

Afternoon Tea

Mini assorted donuts
Tomato and basil rice balls with lemon aioli
Assorted sweet slices
Mini cupcake varieties
Swiss cheese and Virginia ham **OR** Cheddar cheese and slow baked tomato croissants
Plain and date scones with double cream and raspberry jam

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NOURISH MENU

Additional \$25 per person, per day to full or half day delegate package

At Quay West Suites Melbourne, we understand the importance of supporting the health and wellbeing of your delegates during their meetings and conferences. Our Nourish Menu was curated with light, clean, healthy foods in mind that support energy and concentration to optimize each delegate and positively contribute to their day.

Add to your nourish package by encouraging your delegates to get active and walk down to the river for their breaks or organise some mindful activities in the conference space or a physical activity.

Includes

Nespresso coffee and a selection of Dilmah teas and whole fruit bowl on arrival. Served in pre-function area

Chef's Selection menu OR your choice of two morning tea options (one item for groups of less than 20). Nespresso coffee and a selection of Dilmah teas. Served in pre-function area.

Chef's selection or your choice of a seasonal buffet seated lunch including;

- Two hot proteins
- Two accompanying sides
- One gourmet salad
- One garden salad
- Sliced seasonal fruit platter and raw vegetable platter and dips
- Served with soft drinks, iced water, tea, coffee and juices. Served in Jarrah Restaurant

Chef's Selection menu OR your choice of two afternoon tea options (one item for groups of less than 20). Nespresso coffee and a selection of Dilmah teas. Served in pre-function area.

Standard Inclusions: Complimentary Wi-Fi for all delegates, data projector, inbuilt, whiteboard and flipcharts and iced water, notepads and mints.

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Morning Tea

Chia pots with manuka honey
Baked pea and mint bites with avocado cream
Zucchini and corn fritters with tomato relish
Carrot Cake
Assorted healthy smoothies
Roasted beetroot and plum bites with balsamic glaze
Baked sweet potato and chipotle balls with mango relish

Sit Down Buffet Style Lunch**Protein**

Miso glazed chicken breast

Steamed skinless salmon with salsa verde (l)

Asian baked barramundi with aromatics (l)

Grilled lean pork loin with pepperonata
Soy stock braised beef with herbs
Skinless tandoori roast chicken with coriander

Substantial Side Dish

Cauliflower rice with saffron and chives
Buckwheat pumpkin risotto
Steamed brown rice with peas
Braised black lentils with tomato and spinach
Sweet potato wedges with cajun salt and light sour cream

Vegetable Side

Steamed baby stem broccolini
Grilled yellow squash with lemon
Salt baked baby carrots with cumin
Roasted heirloom rainbow beetroot with balsamic
Zucchini, peas and asparagus with mint and extra virgin olive oil
Roasted garlic flashed baby kale

Salad

Rainbow vegetable slaw with light buttermilk dressing

Kale and quinoa salad with pomegranate

Greek salad with oregano dressing

Tabouli salad cracked wheat parsley and tomato in lemon dressing

Israeli couscous salad with grilled vegetables

Lunch is also served with a seasonal garden salad and Fruit Platter

Afternoon Tea

Avocado and heirloom tomato bread-less bruschetta

Greek yoghurt with granola and berries

Salmon and yoghurt blinis with chives (I)

Raw lemon and cashew slice

Seed and nut florentines

Hummus cup with vegetable crudités

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LUNCH, DINNER & COCKTAIL EVENT OPTIONS

CANAPE MENU

*Minimum of 20 guests***Cold Canapes**

Trio of Gourmet Dips *served with chargrilled turkish bread and olive oil*
 Cucumber and Smoked Salmon Crudit  with *herbed cream cheese and lemon (I)*
 Freshly shucked Australian Oysters *on rock salt with mignonette dressing and herbs (A)*
 Hoisin and Sesame Duck Pancake *with coriander and spring onion*
 Bruschetta *of heirloom tomato, spanish onion and balsamic reduction*

Hot Canapes

Pumpkin and Goats Cheese **OR** Tomato and Basil Arancini *with lemon aioli*
 Crispy Tempura Prawns *with Thai sweet chilli and coriander (I)*
 Assortment of Chefs Selection Tartlets *with onion relish*
 Grilled Satay Chicken Skewers *with Malaysian peanut sauce*
 Dusted Salt & Pepper Calamari *with lime and ranch dressing (I)*
 Mini Duck Spring Rolls *with raita and chives*
 Vegetable Cigar Spring Rolls *with nham jim*
 Mini Angus Beef Pies *with tomato relish*
 Mini Hawaiian Pizza *on gluten free bases*

Dessert Canap s

Assorted of Filled Almond Macarons
 Assortment of Profiteroles
 Boutique Sweet Tartlet Selection
 Assortment of Petit Fours

Substantial canapes

Chefs Seasonal Vegetarian Risotto Bowl
 Beer Battered Flathead and Chips *served with lemon and dill tartare (I)*
 Grilled Beef Sliders *with cheddar cheese, fresh tomato and gem lettuce*
 Korean Fried Chicken Bao *with leek and spring onion served with gochujang*

1 Hour Package —your choice of 2 canapes & 1 substantial canape - \$35 per person

2 Hour Package —your choice of 4 canapes & 1 Substantial canape – \$50 per person

3 Hour Package – your choice of 6 canapes & 2 Substantial canapes - \$70 per person

Additional Hot, Cold & Dessert Canapes - \$8 per item

Additional Substantial canape - \$12 per item

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PLATTER MENU

For 10- 20 guests, below 10 will be required to select from the bar snacks menu.

Each platter serves 8 guests

Victorian Charcuterie Board	\$95
Mixed local Haloumi with Ham, Grissini, Charred Bread and Pickles	
Croquettes and Arancini Platter	\$60
Variety of Croquettes with Mixed Vegetable Arancini, Aioli and Tomato Sauce with Pickles	
Victorian Cheese Platter	\$90
Cheese Slices from Yarra Valley; Geelong, Gippsland, Milawa, and Meredith with Fruit Paste and Lavosh	
Oyster Platter	\$100 (24 pieces)
Fresh Shucked Oysters on ice with Lemon, Lime and Mignonette (A)	
Sliders	\$80
Wagyu Beef Slider with Tomato, Aged Cheddar and Baby Romaine	

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SEATED 2 & 3 COURSE LUNCH

\$75/95 Per Person

SEATED TWO COURSE LUNCH \$75 PER PERSON

Bread Rolls, butter
Choice of 1 x Entrée or Dessert dish – Refer to menu below
Alternating Main – Refer to menu below
Coffee and Tea

SEATED THREE COURSE LUNCH \$95 PER PERSON

Bread Rolls, butter
Choice of 1 x Entrée – Refer to menu below
Alternating Main with shared chef's selection salad – Refer to menu below
Choice of 1 x Dessert dish – Refer to menu below
Coffee and Tea

Entrée

Hickory smoked salmon, asparagus, petit potato salad, lemon and baby herbs (I)
Burrata & tomato salad with beetroot and honey dressing
Grilled flat bread with hummus, crispy chickpea and olives
Marinated braised pork belly, roasted hazelnut and radicchio
Meredith goats cheese tart, red peppers, wild rocket and toasted walnuts

Main

Barramundi, marinated fennel served with cucumber and a saffron vinaigrette (I)
Maryland duck confit with braised red cabbage, cauliflower puree
Eye fillet with potato terrine, blistered truss tomatoes and watercress
Prosciutto wrapped chicken, Provencal vegetables, baby spinach and balsamic reduction
Risotto with green pea & asparagus, and pecorino

Dessert

Rich chocolate and coffee tiramisu with coffee syrup served with double cream
Baked NY cheesecake with berry and vanilla compote served with double cream
Decadent sticky toffee pudding with salted caramel sauce served with double cream
Regional cheese plate, lavosh crispbread, quince paste

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LUNCH ENHANCEMENTS

*Sides***Additional Shared Vegetables****- \$10 per person**

Rosemary and garlic, roasted chat potatoes

Green beans with garlic and flaked almonds

Seasonal steamed vegetables, lemon herb vinaigrette

*Feasting Upgrades***Regional cheese platter served with lavosh crispbread and quince paste (Shared)**

- \$90 per platter up to 8 people

Dessert platter with an assortment of slices and gourmet chocolates (Shared)

- \$45 per platter up to 8 people

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BEVERAGE PACKAGES

Standard Package

Wine

Redbank NV Brut Sparkling
Divici NV Prosecco
Redbank Pinot Gris
Redbank Sauvignon Blanc
Redbank Shiraz
Yalumba Y Series Merlot

Bottled Beer

James Boags Premium
James Boags Premium Light

On Tap

Heineken
Furphy
James Squire Broken Shackles Lager

Package includes assorted soft drinks, water & juices

2- hour package \$40 per person

3- hour package \$50 per person

4- hour package \$60 per person

*Beverages subject to change, based on supplier availability

BEVERAGE PACKAGES

*Deluxe Package***Wine**

NV Jansz Premium Cuvee
Nautilus Sauvignon Blanc
Brokenwood Chardonnay
Brokenwood Shiraz
Tarra Warra Pinot Noir

Bottled Beer

James Squire 150 Lashes Pale Ale
Heineken Zero

On Tap

Heineken
Furphy
James Squire Broken Shackles Lager

Package includes assorted soft drink, water & juices

2- hour package \$50 per person

3- hour package \$60 per person

4- hour package \$70 per person

*Beverages subject to change, based on supplier availability

BEVERAGE PACKAGE ENHANCEMENTS

*Cocktails***\$18 Per Glass****Aperol Cosmopolitan**

Aperol, vodka, lime juice, sugar syrup

Coconut Lime Daiquiri

Malibu coconut rum, Bacardi rum, lime juice and sugar syrup

Espresso Martini

Vodka, shot of espresso, Kahlua, Frangelico or Baileys Irish cream

Negroni

Campari, Gin, Red vermouth

Pomegranate Spritz

Pama Pomegranate liqueur, Cointreau Bandini Prosecco, Soda water

*Alcohol Free Cocktails***\$12 Per Glass****Gin Gin Mule**

Dry London spirit, sugar syrup, lime juice, ginger ale

Virgin Mojito

Sparkling water, fresh lime, agave syrup and mint leaves

*Beverages subject to change, based on supplier availability

ADDITIONAL INFORMATION

AUDIO VISUAL

Provided in your minimum spend is an in-built projector and screen, whiteboard and flip chart.

If any additional audio-visual equipment is required, we recommend our external audio-visual provider Total Audio Dynamics, who can provide equipment such as microphones and streaming services for your event.

Contact Details: Robert Broomhead
0409 041 213
robert@totalaudio.com.au

Please do note to connect to the in-built projector screen, you will be required to provide a laptop with a HDMI built in connector. Tablets and HDMI connectors are unfortunately not compatible. We recommend testing the lap top if possible before your event.

JARRAH BAR & OUTDOOR TERRACE

Jarrah Bar is located conveniently on the same level as the conference floor to host your post-conference drinks or pre-dinner drinks. Toast the end of the day at the bar and enjoy the delightful outdoor terrace overlooking the Melbourne CBD skyline.

Please note that Jarrah Bar is closed on Sunday. Please do let us know if you would like to exclusively or semi-exclusively hold your post conference drinks in Jarrah Bar.

CORPORATE ACTIVITIES

Melbourne Water Taxi's

Luxury Yarra River Cruises and Transfers. Proudly cruising Yarra River for over 25 years. Offering water transfers, private cruises, sightseeing cruises and special events. Located conveniently bookings@melbournewatertaxis.com.au

Be Challenged

Be Challenged has a unique approach to helping businesses reach their full potential which means your team will learn while having fun.

<https://bechallenged.com.au/>

Ballers Clubhouse

Practically a playground for adults this multi-room venue holds game activities fit for corporate groups and functions. Eat, drink, play and party the night away in this mega-venue that truly dazzles.

<https://www.ballersclubhouse.com.au/venues/melbourne-cbd>

OFF-SITE RESTAURANT RECOMMENDATIONS

Commune Wine Bar

Approachable wines and beverages as a focal point of Commune Wine Bar. The wine bar and balcony are the perfect setting for a wine and snack. Additionally, their main dining room is ideal to settle in, offering a full a la carte menu.

<https://communewine.com.au/>

The Meat & Wine Co

A steakhouse with a menu of exclusive Monte Beed, grain-fed short horn, and their in-house dry-aged steak program.

<https://themeatandwineco.com/melbourne-restaurants/southbank/>

Asado

An open fire pit and three metre bespoke charcoal parrilla grill is the spiritual and culinary centre of Asado – paying homage to the incomparable style and culinary ethos of Argentinian slow-cooked barbeque.

<https://www.asado.melbourne/>

Pure South Dining

An elegant restaurant with a focus on fresh ingredients that arrive daily from farmers, fisherman & artisan producers in Tasmania, King Island and Flinders Island.

<https://puresouth.com.au/about/>

Arbory Bar & Eatery

Afloat is a floating restaurant and bar that pops up on the Yarra River every spring for summer and brings a different theme each year.

<https://www.afloat.melbourne/>

Sake

Award-Winning contemporary Japanese. Enjoy an elevated, non-traditional take on Japanese food.

<https://sakerestaurant.com.au/group-dining-hamer-hall/>

La Camera

Traditional Italian food in a spacious dining room with private booths and a city-facing balcony.

<https://www.lacamerasouthgate.com/>

Water Front

A true Melbourne experience with expansive views of the Yarra river and mesmerizing city lights. Enjoy the finest seafood Melbourne has to offer, expertly sourced direct from some of Australia best producers.

<https://waterfrontsouthgate.com.au/>



WELCOME TO ALL – ACCOR'S LIFESTYLE LOYALTY PROGRAM



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QUAY WEST



MELBOURNE

Call our team to discuss your event needs

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