



pullman
HOTELS AND RESORTS

MELBOURNE ON SWANSTON

OUR EVENT SPACES



ROOM 1954

PRIVATE DINING AND MEETINGS

Combining world-class food, wine and service, level 15 is home to Room 1954, an exclusive private dining and meeting room offering stunning Melbourne CBD views. Room 1954 is the ultimate space to entertain your special guests.

Capacity: 26 sit down, 35 stand-up

Food: Working lunch, Buffet, Alternate drop, Shared grazing, Canapes, Catering stations, Plated breakfasts, Catered breaks

Beverage: Bar Tab (on consumption), Beverage package

Hire Options: Exclusive Venue

Included AV: Ceiling speakers and background music
Client can bring in own music to be played
65 inch TV for presentations, Camera & Mic for meetings

Availability: Half & Full Day Delegate Packages available from \$75 per person

Photography: [Click here](#)

Minimum spends do apply. Please contact us for more information.



BLOSSOM ROOFTOP BAR

Blossom Rooftop Bar is Melbourne's highest new rooftop bar. Offering authentic wood fire pizzas, delicious sharing dishes, thirst-quenching cocktails, local beer and wine, all while taking in stunning 270-degree views of Melbourne city from level 14. Instagram: [@blossomrooftop](https://www.instagram.com/blossomrooftop)

- Capacity: Sit down indoors 60, outdoors 80
Stand up indoors 80, outdoors 120, indoors & outdoors 200
- Food: Buffet, Alternate drop, Shared grazing, Canapes, Catering stations
- Beverage: Bar Tab (on consumption), Beverage package
- Hire Options: Exclusive Venue, Reserved Areas
- Included AV: DJ Equipment inclusive of speakers
Client can bring in own music to be played
65 inch TV on stand for presentations
- Entertainment: Live Music & DJ
- Security: 2 x for first 100 guests. \$60 per guard per hour
- Photography [Click here](#)

Minimum spends do apply. Please contact us for more information.



Elevate

CLUB LOUNGE

AN AWARD-WINNING SPACE

The most sought-after space in Melbourne's CBD is now home to an exclusive award-winning Club Lounge. Provide guests with a VIP experience on Level 15 in an informal yet inspiring setting for the modern traveller to seamlessly blend business and pleasure.

Capacity: 95 sit down, 140 stand-up

Food: Buffet, Alternate drop, Shared grazing, Canape, Catering stations

Beverage: Bar Tab (on consumption), Beverage package

Hire Options: Exclusive Venue

Included AV: Ceiling speakers and background music
Client can bring in own music to be played
65 inch TV for presentations

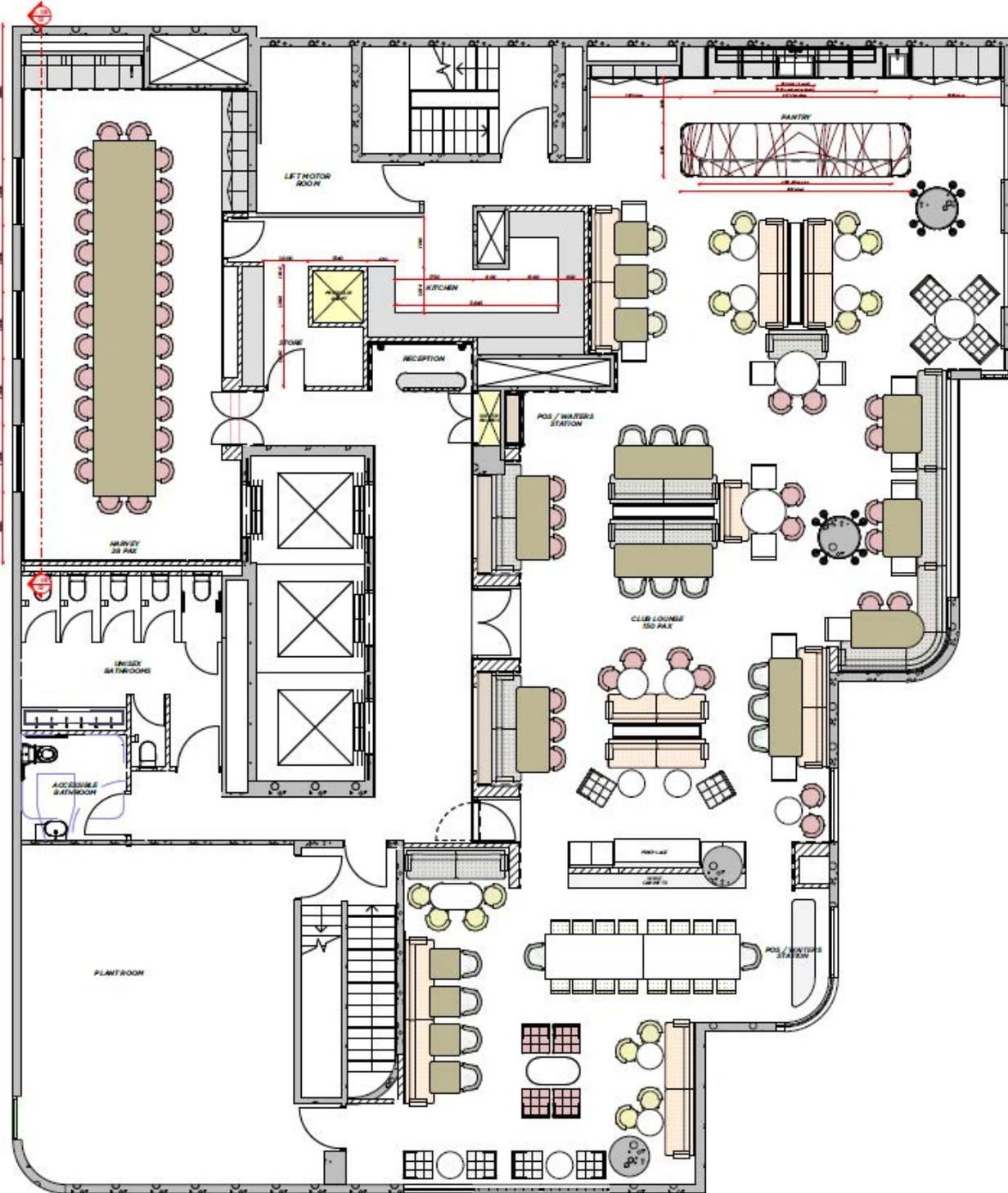
Entertainment: Live Music & DJ

Availability: Exclusive use from 12pm daily

Security: 2 x for first 100 guests. \$60 per guard per hour

Photography: [Click here](#)

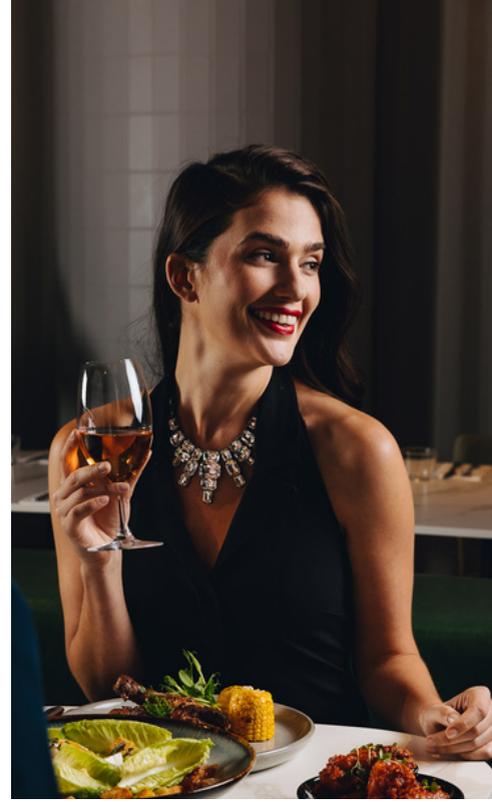
Minimum spends do apply. Please contact us for more information.



Elevate

CLUB LOUNGE

FLOOR PLAN



Eva's

CLASSICS REIMAGINED

Hidden off of the main streets of Melbourne, Eva's offers all day dining with an emphasis on local and seasonal produce. Eva's redefines modern Australian cuisine with homestyle cooking that has a contemporary edge.

Instagram @evasrestaurant

Capacity: 80 sit down, 120 stand-up

Food: Buffet, Alternate drop, Shared grazing, Canapes, Catering stations

Beverage: Bar Tab (on consumption), Beverage package

Hire Options: Table Booking, Reserved area, Exclusive Venue

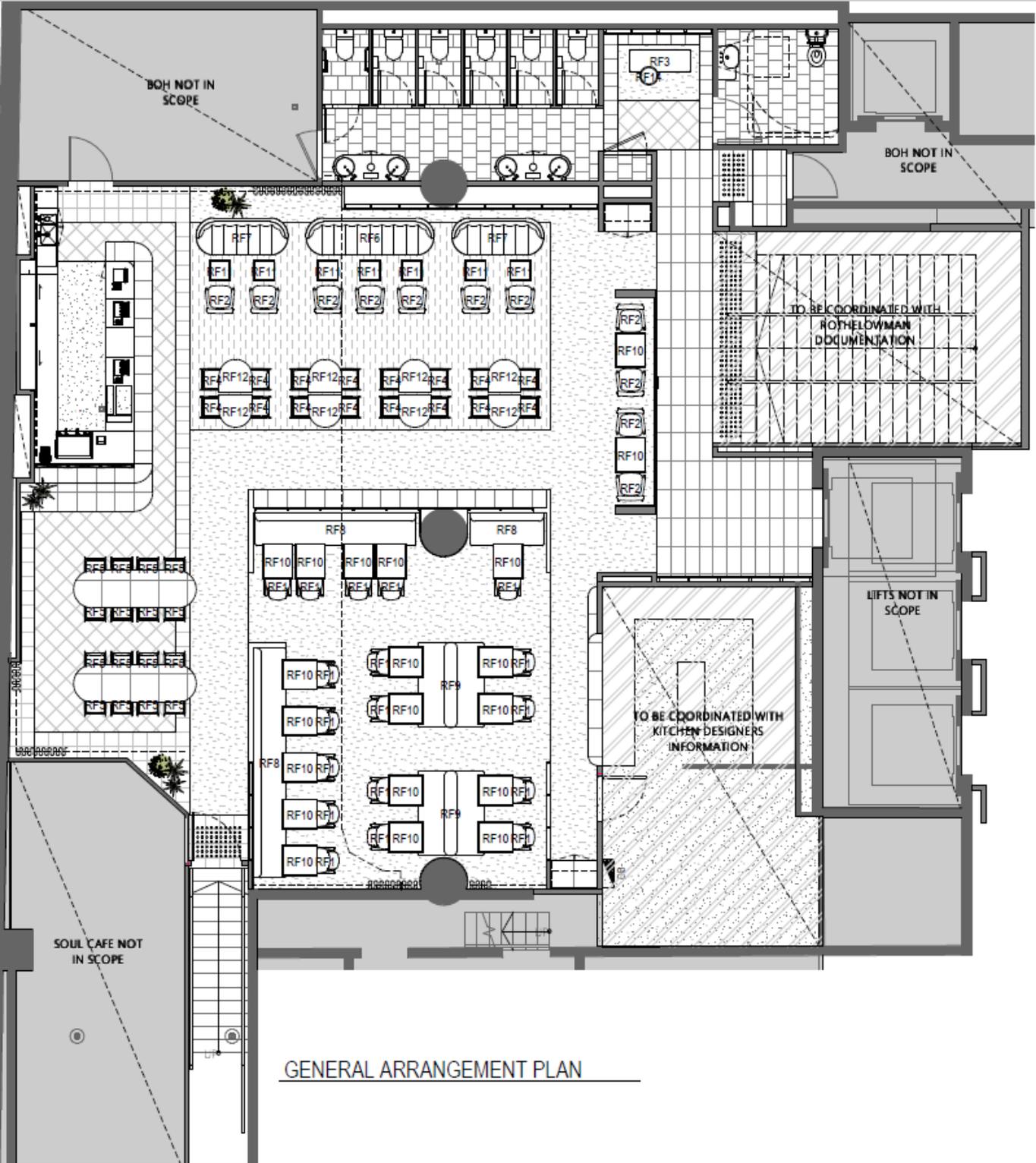
Included AV: Ceiling speakers and background music
Client can bring in own music to be played
65 inch TV for presentations

Entertainment: Live Music & DJ

Security: 2 x for first 100 guests. \$60 per guard per hour

Photography: [Click here](#)

Minimum spends do apply. Please contact us for more information.



GENERAL ARRANGEMENT PLAN

Eva's

FLOOR PLAN

EAT



DAY DELEGATE FUNCTIONS

FULL DAY DELEGATE PACKAGE

\$105 per person

Arrival Tea and Coffee
Morning Tea
Working Luncheon
Afternoon Tea

HALF DAY PACKAGE

\$75 per person

Arrival Tea and Coffee
Morning or Afternoon Tea
Working Luncheon

Complimentary inclusions:

- 75" LED Screen
- Video Conferencing Capabilities
- High Speed Wi-Fi
- Nespresso & Premium Teas





DAY DELEGATE CATERING OPTIONS

MENU 1

MORNING TEA

Warm Scones, Yarra Valley Strawberry Jam, Chantilly (V)
Mini Ham & Cheese Croissants (VO)

LUNCH

Assorted Mini Rolls:
Chicken, Dijonnaise, Avocado & Watercress (GFO)
Roast Za'atar Lamb & Tzatziki, Roquette (GFO)
Marinated Eggplant, Basil Pesto, Spinach, Fetta (V,GFO)

SALADS

Classical Caesar, Soft Boiled Eggs, Bacon, Crouton, Parmesan,
White Anchovy (VO)
Roasted Pumpkin, Baby Spinach, Balsamic Onions, Fetta (V)

BAKERY

Beef Burgundy Pie
Salted Caramel Brownie (GF)

AFTERNOON TEA

Lamingtons (GFO, NFO, VGO)
Pork & Fennel Sausage Rolls, Tomato Chutney

MENU 2

MORNING TEA

Banana Bread (V)
Roasted Vegetable Frittata (V)

LUNCH

Assorted Mini Rolls:
Smoked Ham, Tomato, Cheddar, Greens (GFO)
Roast Beef, Cream Cheese, Tomato, Mustard & Roquette (GFO)
Falafel, Chickpea Hummus, Semi Dried Tomatoes (VG,GFO)

SALADS

Herb & Fennel Coleslaw, Cabbage, Carrot, Onion, Mayonnaise, Lemon (V)
Grilled Chorizo & Mixed Bean, Capsicum, Onion, Cucumber, Parsley,
Tomato & Balsamic Dressing (VO)

BAKERY

Ricotta & Spinach Filo (V)
Lemon Slice (Egg Free, NF)

AFTERNOON TEA

Assorted Donuts (V)
Chicken & Mushroom Parcels

*GF = Gluten Free, GFO = Gluten Free Option, V = Vegetarian, VO = Vegetarian Option, VG = Vegan, NF = Nut Free, DF = Dairy Free, DFO = Dairy Free Option
Most dishes can be altered to suit your dietary requirements*



BREAKFAST



PLATED \$35 per person

Includes a selection of pastries to share with gluten free options.

Please choose two options, served alternating.

Almond & Sultana Granola, Greek Yoghurt, Seasonal Berries
(V,VGO)

Eggs Benedict, English Muffin, Free Range Eggs, Smoked Ham &
Hollandaise

Smashed Avocado, Poached Egg, Danish Fetta, Roast Tomato,
Sourdough (V)

Full Breakfast, Scrambled Eggs, Crispy Bacon, Baked Beans,
Potato Rosti, Roast Tomato, Sourdough

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BREAKFAST



GRAZING \$8 per item

COLD

- Bircher muesli (GF,V)
- Natural yoghurt with fresh berries (GF,V)
- Banana and mango smoothie(GF,V)
- Assorted mixed Danish(V)
- Chia Pudding, Mango, Coconut (Vegan)
- Assorted muffins(V)
- Almond croissants(V)
- Charcuterie

HOT

- Bacon and Egg Breakfast Slider
- Mini Smoked Salmon Bagel, Cream Cheese, Capers, Red Onion (VO)
- Smoked Ham & Cheese Croissant (VO)
- Petite Pancakes, Berry Compote, Chantilly (V)
- Egg Florentine, English Muffin, Hollandaise
- Parmesan pea and spinach frittata (GF,V)

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ALL DAY BEVERAGES



FRESH JUICE \$5 each

Orange, Apple, Pink Grapefruit

FRESH SMOOTHIE \$5 each

Mango, Banana, Mixed Berry

SOFT DRINKS \$5 each

Coke, Coke no sugar, Sprite, Cascade Ginger Beer, Capi Blood Orange

TEA & COFFEE \$5 each

English Breakfast, Early Grey, Camomile, Green Tea
Espresso, Café Latte, Flat White, Long Black, Cappuccino, Mocha Alternative
milks available on request

A LITTLE EXTRA

Virgin Mary	\$10
Bloody Mary	\$16
Mimosa	\$18
Espresso Martini	\$20



CANAPES

COLD

\$6 per item

Pulled Chicken Tostada W/ Spiced Baby Corn And Coriander Salsa, Lime (GF,DF)
Parma Ham, Mozzarella, Balsamic, Crostini (VO)
Heirloom Tomato Quiche, Basil, Vincotto (V)
Peking Duck Oriental Pancake, Hoi Sin Sauce & Cucumber
Falafel, Chickpea Hummus, Pomegranate (VG)
Kingfish Tartare, Wasabi Ponzu (GF,DF)

HOT

\$6 per item

Blue Cheese and Caramelised Onion Arancini, Aioli (V)
Tempura Prawns, Togarashi Mayonnaise
Cheese Burger Sliders, Greens, Pickle, Tomato, Burger Sauce
Pumpkin Flowers, Romesco (V)
Vegetable Samosa, Chutney (V)
Cauliflower florets, Preserved Lemon Aioli (GFO)

SUBSTANTIAL

\$9.5 per item

Crumbed Fish Goujon, Tartare, Lemon (DF)
Wild Mushroom Risotto, Truffle, Parmesan (VGO)
Chicken Karaage Bao, Sriracha mayonnaise, Coriander
Salt and Pepper Squid, Lemon Aioli
Lamb Rogan Josh, Cumin Rice, Coriander (GF,DF)
Parmesan Gnocchi, Blue Cheese Cream Sauce, Pangrattato (V)

CHARCUTERIE

\$50 per board to serve 10 people
Assortment of market meats and vegetables

ADD-ON: NATURAL OYSTERS

\$40 per half dozen, \$78 per dozen

SWEET

\$9.5 per item
Caramel & Macadamia Cheesecake (GF)
Chocolate & Walnut Brownie (GF)
Orange & Almond Tumble Cakes (GF)

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LUNCH & DINNER



Two and three course dining options for sophisticated lunch and dinner occasions.

Our menu is inspired by traditional home cooking techniques with a modern Australian twist, using the very best of local and seasonal produce

TWO COURSE

\$75 per person

Choice of entrée and main OR main and dessert

THREE COURSE

\$90 per person

Includes entrée, main and dessert

Both served alternate drop, mains served with shared sides



LUNCH & DINNER



ENTREE

Fremantle Grilled Octopus, Preserved Lemon, White Anchovy Cream (GF, PES)
Heirloom Beetroot salad, Goat's Cheese, Walnuts, Sourdough (GFO, VEO, V)
Lamb Backstrap, Asparagus, Parsnip, Red Wine Jus Vinaigrette (GF)
Mushroom Ragu, Gnocchi, Pecorino, Gremolata (VEO)

MAINS

Pan Seared Tasmanian Salmon, Coconut & Crab Risotto, Romesco (PES, GFO)
250g Grass Fed Pure Southern Striploin, Chimichurri, Watercress (GF, DF)
Confit Chicken Breast, White Bean Cassoulet, Pancetta, Cherry Tomato, Jus Gras (GF)
Slow Braised Beef Short Rib, Pomme Puree, Charred Onion (GF)
Roasted Pumpkin, Ancient Grains, Tuscan Kale, Molasses Vinaigrette (VE)

SIDES TO SHARE

Heirloom Carrots, Green Beans, Mange Tout (VE, GF)
Bitter Leaves, Vanilla Citrus Dressing (GF, VE)

DESSERT

Sticky Date Pudding, Butterscotch, Brandy Cream
Apple & Blackberry Crumble, Anglaise
Chocolate & Passionfruit Torte, Vanilla Bean Crème

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VG = Vegan, NF = Nut Free, DF = Dairy Free, DFO = Dairy Free Option PES = Pescatarian
Most dishes can be altered to suit your dietary requirements*



WOODFIRE PIZZA



PACKAGE

Per head

3 canapes, 2 pizzas

\$30

3 canapes, 3 pizzas

\$32

4 canapes, 3 pizzas

\$36

5 canapes, 3 pizzas

\$40

PIZZA MENU

Margherita, Tomato Napoli, Basil, Mozzarella

Kipfler Potato, Rosemary, Caramelized Onion, Parmesan

Porcini Mushroom, White Truffle Oil, Pecorino

Prosciutto Di Parma, Artichoke, Roquette

Prawn & Chilli, Zucchini, Tomato Napoli, Oregano

Hot Sopressa, Basil, Pesto, Mozzarella

Italian Sausage, Roasted Capsicum, Basil



LIVE FOOD STATIONS



PLEASE NOTE THERE IS A MINIMUM OF 20 PEOPLE PER STATION

CHARCUTERIE & CHEESE \$20PP

Selection of local Australian cheese, cured meats, terrines, antipasto, lavosh and fresh breads.

SUSHI & SASHIMI \$37PP

Assorted sushi rolls using fresh Australian seafood, Hiromasa Kingfish & Yellowfin tuna sashimi prepared live by a chef.

Condiments: Ponzu & Yuzu dressing, togarashi, wasabi, soy sauce.

TACO STATION \$22PP

Pan fried tortillas, Mexican spiced beef & chicken, 10 sides and accompaniments including pico de gallo, guacamole, corn kernels, lemon, lime, sour cream and more.

DUMPLINGS & GUA BAO 22.50PP

Prawn dumplings, wonton pork dumplings, vegetable gyoza, fried chicken gua bao - sriracha, kimchi, soy sauce, chilli oil, Chinese vinegar, served in bamboo baskets.

LIVE OYSTER STATION \$25PP

Freshly shucked Sydney rock oysters, served with a selection of dressings, lemon, tabasco.

GELISTA GELATO \$23PP

Served by our chefs, topped with a selection of playful chocolates, candies and sauces in a waffle cone.

DRINK



STANDARD BEVERAGE PACKAGE



STANDARD PACKAGE

\$45 per person for 2 hours

\$55 per person for 3 hours

\$60 per person for 4 hours

Add cocktails for \$10 per person

- Espresso Martini
- Margarita
- Mojito
- Aperol Spritz

OPTIONS

Legacy Brut Sparkling

Legacy Pinot Grigio

Legacy Shiraz

Choice of: James Boag Premium Light, Kirin, Peroni Red,
Pipsqueak Apple Cider

Selection of Soft Drinks & Juices



PREMIUM BEVERAGE PACKAGE



PREMIUM PACKAGE

\$75 per person for 3 hours

\$90 per person for 4 hours

Add cocktails for \$10 per person

- Espresso Martini
- Margarita
- Mojito
- Aperol Spritz

OPTIONS

Clover Hill Pyrenees Brut Sparkling

Rob Dolan Chardonnay

The Falls Sauvignon Blanc

In Dreams Pinot Noir

The Hedonist Shiraz

Choice of: James Boag Premium Light, Kirin, Heineken,
White Rabbit White Ale, Pipsqueak Apple Cider

Selection of Soft Drinks & Juices



EXECUTIVE BEVERAGE PACKAGE



EXECUTIVE PACKAGE

\$115 per person for 3 hours

\$130 per person for 4 hours

Add cocktails for \$10 per person

- Espresso Martini
- Margarita
- Mojito
- Aperol Spritz

OPTIONS

Taittinger Cuvée Prestige NV

Phi Chardonnay

Shaw & Smith Sauvignon Blanc

Petit Amour by Rameau Rose

Craggy Range Pinot Noir

Heathcote Estate Shiraz

Choice of: James Boag Premium Light, Kirin, Heineken,
White Rabbit White Ale, Pipsqueak Apple Cider

Selection of Soft Drinks & Juices

SLEEP



SLEEPOVER



One of Melbourne's most unique and stylish hotels, Pullman Melbourne on Swanston boasts contemporary design that plays on the senses to create the perfect destination for work and play.

Connections are seamless and intuitive; every element has been thoughtfully considered and tailored to the modern-day traveller seeking an authentic Melbourne experience.

With the city's best food and fashion on its doorstep, Pullman Melbourne on Swanston offers a new level of urban sophistication - an oasis of style in the heart of one of the world's most cosmopolitan cities.



- 204 Guest Rooms
- 12 Classic Rooms
- 98 Superior Rooms
- 47 2 Queen Bed Superior Rooms
- 12 Deluxe Rooms
- 24 Premium Deluxe Rooms
- 11 Premium Executive Rooms
- Accessible rooms available on request