



Conference and Events Kit

jasper.
HOTEL

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Conference and Events

The vibrant boutique Jasper Hotel is located in the CBD within metres of the iconic Queen Victoria Markets and near Melbourne's Royal Hospitals and tertiary institutions. We offer contemporary 4-star accommodation, dining, extensive conference, meeting and event facilities, all complemented by a strikingly high level of design and service.

At Jasper Hotel, we focus on giving our guests a memorable experience through personable quality service and gourmet offerings. Our facilities are contemporary in design, offering state-of-the-art audio-visual in a spacious layout that easily caters for all types of meetings, events and celebrations.

Offering 10 versatile spaces accommodating anywhere from 10 delegates in our purpose-built executive boardroom, up to 500 delegates utilising our entire conference centre. Our facilities offer a flexible approach to your needs and our dedicated experienced staff will ensure that your event is tailored to your requirements.

Features

- 10 multi-functional, pillarless meeting rooms
- Two generous-sized pre-function areas
- Natural light conference spaces
- Dedicated boardroom
- Inclusive ceiling-mounted data projectors with built-in PA system in all conference spaces
- Inclusive Wi-Fi in all conference and public areas of the hotel and accommodation
- Indoor zen courtyard, ideal for intimate group dinners and special occasions
- Exclusive use option of complete facilities for major events
- 90 accommodation rooms, including suites
- Complimentary access to historical Melbourne City Baths & Health Club
- Discounted CBD car parking
- Secretarial services
- Dedicated event team
- Located within CBD free tram zone
- On-site fitness room, restaurant and bar

Room Size and Capacity

	Dimensions (m)	Area (m ²)	Ceiling Height (m)	Theatre (PAX)	Classroom (PAX)	Caberet (PAX)	U Shape (PAX)	Boardroom (PAX)	Banquet (PAX)	Cocktail (PAX)
Ground Floor										
Pre-Function Foyer	7.8 x 14.4	112.3	2.8							150
Function Hall	11 x 20.7	231	3.7	250	100	136	57/112	66	150	300
First Floor										
Pre-Function Foyer	10 x 14.2	142	2.6							
Room 1	5.9 x 7.6	44.8	3	40	18	24	15	16	30	40
Room 2	7.5 x 8	60	3	50	30	32	21	16	40	40
Room 1 + 2	15.6 x 7.6	104.8	3	100	50	56	30	30	80	80
Room 3	8.9 x 5.7	50	3	40	18	16	15	16	20	40
Room 4	8.9 x 5.7	50	3	40	20	20	20	22	30	40
Room 3 + 4	8.9 x 11.4	101.4	3	100	60	60	30	30	80	80
Room 5	7.2 x 5.7	41	3	40	18	16	18	20	30	40
Room 6	7.2 x 5.7	41	3	40	18	16	18	20	30	40
Boardroom	4.5 x 5.9	26.5	2.7					12		
Room 8	12.4 x 7.3	90.5	2.7	80	40	60	24	20	80	80
Room 9	12.4 x 6.6	81.8	2.7	80	45	40	24	20	70	80
Jasper Kitchen									60	150
Courtyard		75							30	60

Why not book the entire first floor? Thats 629 m² of event space for 440 delegates!



Breakfast

Chat & Snack

\$22pp

Enjoy a casual, social breakfast experience with our fresh and light selection.

Maple coconut granola cups with natural yoghurt and berry coulis

Apple and papaya bircher museli cups with natural yoghurt, seasonal fruits

House selection of petite Danish pastries

Mini tomato and cheese croissants

Chia and coconut pudding with mango coulis

Healthy breakfast smoothies

Meet & Eat

\$35pp

Fuel your meeting with a classic, sit-down breakfast at the start of the meeting.

Seasonal fruit platter to share

Select two from the following served as alternate drop

Buttermilk pancakes with mixed berries, vanilla crème fraîche, almond crumble

Waffles with lemon mascarpone, coconut, macadamia

Free range scrambled eggs, roasted herbed mushrooms, tomato on toast

Fetta and avocado smash on toast with a poached egg

Eggs Benedict with bacon or Tasmanian smoked salmon, on a brioche bun with Hollandaise sauce

Stay & Graze

\$38pp

Enjoy a hearty buffet, fostering both appetite and conversation.

Orange and apple juice

Bakery items with fruit compote, jams and butter

Cereal and bircher muesli

Peaches in cardamon syrup

Yoghurt selection

Seasonal fruit platter

Grilled pork sausages and honey cured streaky bacon

Country style hash brown

Scrambled eggs with chives

Parmesan grilled tomato

A selection of tea and coffee included with all packages. Minimum 15 guests.

Meet at Jasper

Day delegate package \$80pp

Your Room

Flip Chart
Whiteboard
Data Projector
Screen
Sound
Personalised digital signage system
Notepads, pens, Brita filtered water, mints

On Arrival

Freshly brewed Vittoria coffee
Selection of LMDT teas and herbal infusions

Morning Tea

Freshly brewed Vittoria coffee
Hot chocolate
Selection of LMDT teas and herbal infusions
Seasonal fruit platter
Plus choice of one daily morning tea item, outlined on page 8

Lunch

Fresh seasonal salad
Selection of sandwiches wholemeal and multigrain bread and wraps
Selection of filling choices including chicken, salmon, pulled pork, roast beef, turkey, ham, salami, egg, avocado, pesto, eggplant
Freshly brewed Vittoria coffee
Hot chocolate
Selection of LMDT teas and herbal infusions
Juice
Plus choice of one daily hot lunch offering

Afternoon Tea

Freshly brewed Vittoria coffee
Hot chocolate
Selection of LMDT teas and herbal infusions
Market fresh fruit bowl
Plus choice of one daily afternoon tea item, outlined on page 8



Minimum 10 delegates required. Half day delegate package available and includes the above with morning OR afternoon tea. If your guests have particular dietary requirements, we will endeavour to meet their needs. Dietary menu provided on request.



Meet at Jasper

Package Upgrades

Elevate your event experience by incorporating any of the following upgrades to your Day Delegate Package.

Restaurant Buffet Lunch

\$25pp

A large variety of hearty lunch offerings

Restaurant A-La-Carte Lunch

\$5pp

Ideal for groups of 20 delegates or less, order from the restaurant menu. Pre-order during morning tea to seamlessly integrate lunch into your schedule.

Includes Barista made coffee or tea and a bottle of soft drink or juice.

Continuous Tea & Coffee

\$11.50pp

Unlimited freshly brewed Vittoria coffee and a selection of LMDT teas and herbal infusions during your event

Wine Time Package

\$15pp

Let your delegates unwind with 30 minute house wine/beer beverage package served in Jasper Bar

Post-Event Networking Package

\$36pp

Catch up after your your event, with an hour of canapés and drinks.

Includes two chef's selection canapés & one hour Jasper beverage package

Platters

From Jasper Kitchen

Enjoy the decadence and convenience of a Jasper Platter. Choose from a variety of styles. Each platter serves 10.

Dips

\$50

Chef's selection of three dips
Vegetable crudites
Cherry tomatoes
Warm breads and crackers

Flavours of Asia

\$75

Pork & chive dumpling
Vegetarian curry puff
Vegetarian money bags
Mini spring rolls
Served with lemon aioli and sriracha

Gourmet Pies

\$95

Beef & mushroom
Moroccan lamb
Chicken & leek
Vegetable tikka

Cheese Board

\$80

Chefs' selection of 3 cheeses
A selection of nuts & dried fruits
Fresh seasonal fruit
Quince paste, fig Jam & lavosh

Sushi

\$95

Chef's Selection of fish, chicken and vege sushi served with pickled ginger, wasabi and soy sauce

Seafood

\$90

Tempura fish cocktail
Salt and pepper squid
Prawn cones
Panko crumbed prawns
Served with cocktail sauce, tartare sauce and Thai lime sweet chilli

Charcuterie Board

\$100

Bresaola, prosciutto and Genoa salami
Cornichons
Guindilla peppers
Green & kalamata olives
Fresh Fruits
Crostitini and grissini

Bar Nibbles

\$70

Crispy herbed fries
Juicy Buffalo chicken wings
Smoky chorizo
Served with a variety of sauces





Grazing Stations

Perfect for a relaxed style of dining, these options offer two hours of grazing on your choice of cuisine for a minimum 20 people.

Italiana

\$35pp

Varieties of mini pizzas
Gippsland cheese boards
Varieties of victoria market cold meats
Char-grilled vegetables
Freshly baked breads
Salads
Deli meats, smoked salmon, chorizo, olives, crackers, dips and sauces

Americana

\$37pp

Philly cheese steak
Mac and cheese
New York-style hot dog
Served with your choice of ketchup, mustard, cheese, onion, relish, BBQ sauce and a selection of buns, breads and rolls

Tex Mex

\$40pp

Taco bar with beef, chicken, fish and bean tacos
Nachos with all the toppings including cheese, tomato salsa, guacamole and sour cream
Vegetable Empanadas
Tortillas and wraps
Salads
Chilli, coriander and other sides

Canapé Packages

Crafted to cater to diverse appetites, this package has something for everyone to enjoy.

Select your package

Choose the duration and items from the canapé menu. Extra items are \$6 each.

Half hour **\$20pp**

Select any 2 items, includes 4 pieces per person

1 Hour **\$30pp**

Select any 4 items, includes 8 pieces per person

2 Hours **\$36pp**

Select any 5 items, includes 10 pieces per person

3 Hours **\$45pp**

Select any 6 items, includes 12 pieces & 1 substantial item per person

Add Something Substantial

Mini meals **\$12pp**

Mini beef burger with tomato relish served on a brioche bun

Southern fried chicken tenders with potato wedges, sour cream

Mini battered fish boutons with chips and tartare sauce

Beef stir fry with seasonal vegetables and egg noodles

Butter chicken, turmeric & cumin rice and mint yoghurt

Salt and pepper calamari, rocket salad and garlic aioli

Canapé Menu

Cold

Smoke salmon, dill cream, salmon caviar, crispbread (NF)

Fresh mozzarella bruschetta, baby basil, peppers (V, NF)

Beef fillet, duxelles, puff pastry

Mushroom and fontina tartlet

Prawn rice paper roll, sweet chili sauce

Peking duck cones

Caramelized onion with goat cheese tart (V, NF)

Mini potato rosti, bacon, sour cream with chives (NF)

Hot

Spiced lamb kofta (GF, DF, NF)

Beetroot and feta arancini (V, NF)

Beef burgundy pie, curried ketchup

Vegetable samosa (VG, NF)

Mediterranean stuffed pumpkin flower (V, NF)

Thai fish cake, nahm jim sauce

Peking duck spring roll, spicy plum sauce

Chicken satay skewer, spicy peanut butter sauce, red chili

Dessert

Chocolate royale profiterole

Mini strawberry tart

Churros with cinnamon sugar





Plated Menu

Keep it light with a two course meal for \$69 per person, or spoil yourselves with three courses for \$79 per person. Each served alternate drop. Choose from the below options.

Entree

Calamari, toum, barrel aged feta, zhoug, chilli pepper, wild rocket (NF, GF)

Burrata, bean pesto, smoked cheese cream, sourdough biscotti, herb oil (V)

King prawns, pickled cucumber, olive dust, horseradish cream (NF, GF)

Zucchini flower, picada, ricotta, preserved lemon (V)

Hiramasa kingfish crudo, blood orange, cucumber, baby sorrel, yuzu dressing (NF, DF)

Split prawn grilled, garlic butter, aleppo pepper, preserved lemon aioli (NF, GF)

Vegan calamari, toum, zhoug, padron pepper, wild rocket (VG, NF, GF)

Add Ons

Shared charcuterie board \$15pp

Shared Cheeseboard \$11pp

Main

Lamb shank, warrigal green, mushroom & chickpea ragout, saltbush, jus (DF)

Chicken breast, pancetta crust, dukkah spice, roasted potato, broccolini, mushroom sauce

Fresh market barramundi, pumpkin & potato gratin, broccolini, sauce vierge (NF)

Beef short ribs, corn cream, baby vegetables, jus

Lobster & prawn ravioli, sage butter, citrusy pangrattato crumb, samphire

Mushroom risotto, parmesan, porcini mushroom, truffle oil (V, NF, GF)

Cauliflower steak, pistou, king bolete (VG, NF, GF)

Add Ons

Lightly blanched seasonal greens tossed in a lemon oil infusion \$15

Shared Crispy herbed fries \$5

Dessert

Chocolate raspberry coconut pebble, raspberry coulis, lemon mascarpone cream (V)

Lemon tart, meringue, edible soil, whipped mascarpone, lemon balm

Raspberry opera cake, salted caramel

Green apple mousse, apple compote, crystalised chocolate crumb

Tropical cheesecake tart, passionfruit coulis, white chocolate crispearl

Includes, freshly baked bread rolls with butter and freshly brewed Vittoria coffee served with a selection of teas & herbal infusions

Minimum 15 Guests

(V) Vegetarian (NF) Nut Free (DF) Dairy free (VG) Vegan

Beverage Packages

Jasper Deluxe Package

Choose the duration and items from the drinks menu.

1 Hour	\$22pp
2 Hours	\$32pp
3 Hours	\$40pp
4 Hours	\$46pp

Drinks Menu

Sparkling

Me&U Sparkling Wine

Choose your White Wine

Malvern Park Sauvignon Blanc or

Malvern Park Chardonnay

Choose your Red Wine

Malvern Park Cabernet Merlot or

Malvern Park Shiraz

Beer

Corona

James Boags Premium Light

Non Alcoholic

Selection of juices, soft drink and mineral water

Jasper Superior Package

Choose the duration and items from the drinks menu.

Add \$8 per person per hour

Drinks Menu

Choose your Sparkling

Gia Prosecco, King Valley, VIC or

Lambrook "Spark" Sparkling, Adelaide Hills, SA

Choose your White Wine

Tuerong Park Chardonnay, Mornington Peninsula, VIC or

Stanrock Sauvignon Blanc, Marlborough, NZ or

La Bise Pinot Gris, Adelaide Hills, SA

Choose your Red Wine

Tuerong Park Pinot Noir, Mornington Peninsula, VIC or

Kirrihill Cabernet Sauvignon, Clare Valley, SA or

Chateau Tanunda Shiraz, Barossa Valley, SA

Beer

Asahi & Nastro Azzura Peroni

James Boags Premium Light

Non Alcoholic

Selection of juices, soft drink and mineral water

Non-Alcoholic Package

Includes a selection of soft drinks, juice & mineral water.

1 Hour	\$12pp
2 Hours	\$15pp
3 Hours	\$18pp
4 Hours	\$21pp

Mocktail Station

\$60 per dispenser

Berry Lemonade

Blackberries, vanilla syrup, mint, soda, water and lemon

Ginger Ale and Lemonade

Orange, mint, soda water and lime

Summer Spritz

passionfruit, lime, sparkling water

Pomegranate Mojito

lemonade, pomegranate juice, soda water, mint and lime

Smoky Lavender Rosemary Lemonade

Lemons, rosemary, lavender and sparkling water

Beverages on consumption available on request at individual pricing

Beverages subject to change

Meet at Jasper

Refreshments

You may select one item per break.

Morning Tea

Served with fruit platter

Buttermilk scones, strawberry jam, whipped cream

Zucchini & bacon quiche

Hummingbird slice

Blueberry buttermilk muffin

Banana bread

Assorted Danish pastries

Pear & raspberry bread

Afternoon Tea

Served with whole fruit

Strawberry sponge cheesecake

Portuguese tart

Caramelised onion & potato tart

Assorted mini donut

Gourmet beef sausage roll, honey mustard sauce

Butter chicken pie

Pumpkin & feta arancini, sriracha mayo

Add one extra item for \$5 per person





Parking at Jasper

Discounted Parking

We are delighted to offer our conference guests a discounted parking rate of \$25 per day at Queen Victoria Market Undercover Car Park.

Address

456 Queen St, Melbourne

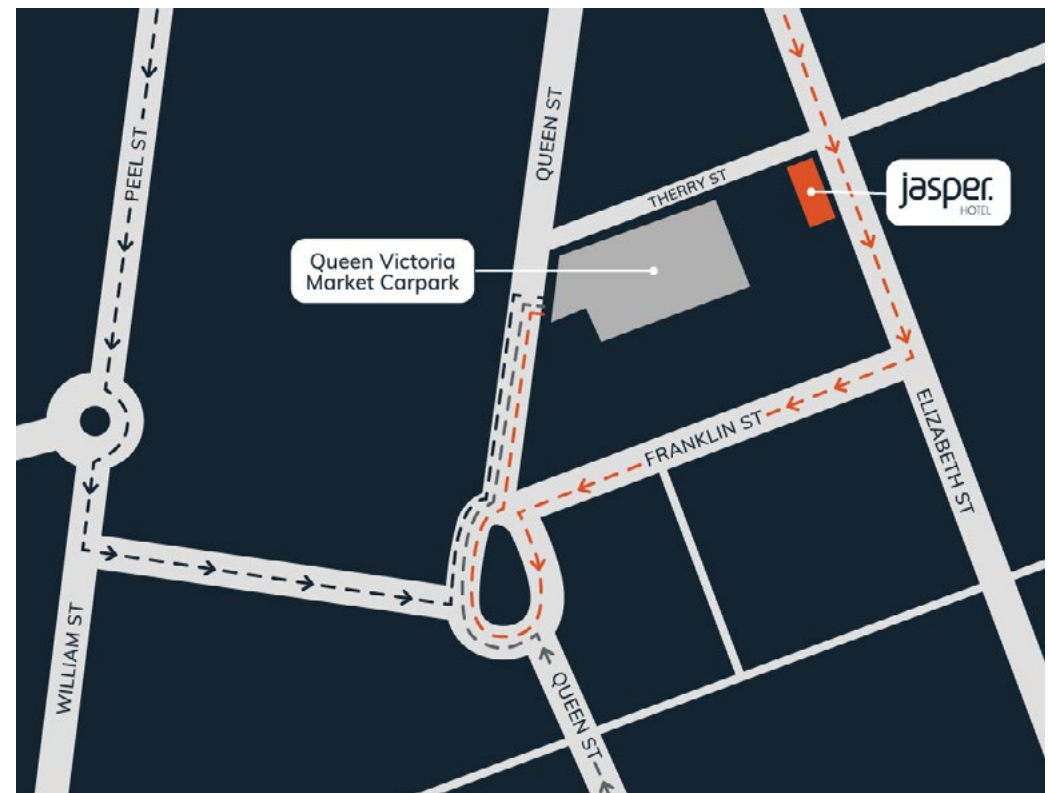
Access

Entering the car park. No ticket is required, as licence plate recognition is used.

Jasper Hotel guests are only permitted to use the Munro underground car park on levels on B3 and B4.

Exit

Scan parking voucher as provided by Jasper hotel.



Contact Us

For further information and enquiries contact
our conference and events team on

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