

# THE COMO

MELBOURNE



## CONFERENCE & EVENTS MENU

# BREAKFAST MENU



## COMO CONTINENTAL

\$28.00 per person

Served buffet style

Fresh seasonal fruit  
Chef's selection of pastry items  
Make Your Own Granola Station  
Selection of fresh juice: orange, apple and pineapple  
Nespresso coffee and selection of T2 teas

## LEVEL UP ADD-ONS

\$7.00 per item

Egg and bacon milk bun, tomato relish  
Avocado and grilled haloumi slider  
Smoked ham and cheese croissant  
Tomato and cheese croissant  
Chicken sausage and fried egg muffin

## PLATED HOT BREAKFAST

\$42.00 per person

Served to your table

Fresh seasonal fruit & pastry basket shared - on arrival

### Choice of hot egg dish:

Eggs Benedict, smoked ham, hollandaise, field mushrooms  
Chorizo chilli scrambled eggs, on sourdough, avocado  
Smashed avocado, poached eggs, baby spinach and pistachio dukkah, cherry tomato  
Tasmanian smoked salmon Florentine, spinach, hollandaise on a toasted English muffin, dill and chervil

Selection of fresh juice: orange, apple and pineapple  
Nespresso coffee and selection of T2 teas

**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 you have a food allergy or intolerance**

# DELEGATE PACKAGE MENU

**\$105.00 per person**

## **Full Day Delegate Package**

Arrival T&C

Morning Tea

Lunch

Afternoon Tea

**\$95.00 per person**

## **Half Day Delegate Package**

Arrival T&C

Morning tea

Lunch

or

Arrival T&C

Lunch

Afternoon Tea



On arrival:

Fresh juice

Nespresso coffee

Selection of T2 teas

Morning Tea:

2 x Morning Tea item - your choice

Whole fruit

Nespresso coffee

Selection of T2 teas

Afternoon Tea:

2 x Afternoon Tea item - your choice

Whole fruit

Nespresso coffee

Selection of T2 teas

Please select your items from the following menus

Alternatively our chef can provide a selection of the items, varying each day for your guests

## **MORNING TEA AND AFTERNOON TEA SELECTIONS**

### **SWEET**

Assorted Danish pastries

Scones with jam and whipped cream

Assorted sweet muffins

Orange and almond slice

Apple Shortcake

### **HEALTHY**

Chia pudding with mango coulis seasonal berries and toasted coconut

Passionfruit and blueberry yoghurt pots

Bircher muesli, yoghurt, and fresh apple

### **SAVOURY**

Grilled sourdough bruschetta, Roma tomato, basil and extra virgin olive oil

Sourdough with smashed avocado, baby spinach and dukkha

Sausage rolls with tomato relish

Pumpkin and goat cheese quiche

Quiche Lorraine

Wild mushroom, truffle and thyme arancini

Egg and bacon roll

Ham and cheese croissant

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# DELEGATE PACKAGE MENU



## Lunch

Your selection:

1 x Carb

1 x Protein

1 x Side

1 x Salad

1 x Sweet

Selection of soft drinks

Nespresso coffee

Selection of T2 teas

Please select your items from the following menus

## LUNCH

### CARB

Wild mushroom risotto

Grilled vegetables and penne in a pesto cream sauce with baby spinach

Fried rice, saffron rice or steamed basmati rice

Couscous

### PROTEIN

Tuscan spiced grilled chicken Maryland fillet

Lemon and thyme marinated chicken

Butter chicken

Grilled market fish with lemon & caperberries

Braised beef casserole

Slow braised lamb shoulder oregano, babaghanoush and olive jus

Sweet potato tofu and chickpea curry

### SIDES

Steamed seasonal vegetables

Roasted pumpkin with paprika, pepita and goat cheese

Mediterranean roasted cauliflower

Garlic and thyme roasted potatoes

### SALADS

Greek salad with feta and olives

Nicoise salad with beans, olives, tomato and egg

Coleslaw with ranch dressing

Garden Salad

### SWEET

Carrot cake

Lamington

Cherry slice

Lemon tart with fresh berries

Mini pavlovas with cream and berries

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# BANQUET MENU



\$85.00 per person  
3 course  
Entrée, Main and Dessert

## ENTRÉE

Grilled lamb cutlets, pea puree, crushed kipfler, olive jus  
Semolina calamari, lemon aioli and Asian slaw  
Grilled Thai beef tenderloin, salad and Nham Jim  
Pan-seared salmon, Nicoise salad, fried capers and dill oil  
Zaatar roasted cauliflower, hummus, sultanas, tahini yoghurt

\$75.00 per person  
2 course  
Entrée and Main  
OR  
Main and Dessert

## MAIN

Grilled chicken breast, cauliflower puree, chargrilled broccolini,  
Grilled Victorian porterhouse, roasted chats, watercress and truffle jus  
Pan-seared wild barramundi, herb crushed potato, salsa Verde.  
Crispy pork belly apple slaw, chilli pineapple salsa  
Pumpkin and goat cheese risotto, sage and spinach, sage pangrattato

## DESSERT

Poached pear, creme Brulee, fresh berries  
Vanilla Panna Cotta, mango and lychee salsa  
Blueberry cheesecake, ginger crumb and berry coulis  
Lemon tart, mandarin gel and citrus salsa, vanilla mascarpone  
Textures of Chocolate mousse, crumbs, and small cake bites

Served with fresh bread & butter  
Coffee and tea

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# CANAPE MENU



\$27.00 per person - 1h - 4 items

\$45.00 per person - 2h - 6 items

\$52.00 per person - 3h - 7 items +1 sub

## COLD ITEMS

Pumpkin and goat cheese tart  
Tasmanian salmon, lemon dill creme, baby capers on lemon crostini  
Roma tomato, basil ,bocconcini, pesto bruschetta  
Cucumber cup, avocado mousse and pistachio dukkha  
Wild mushroom, shallot, tarragon and brie tarts

## HOT ITEMS

Veg spring rolls, homemade sweet chilli and coriander sauce  
crispy samosa, with coriander raita  
Mushroom and truffle arancini, aioli  
Chicken and corn and Manchego croquette, peri peri mayo  
beef brisket sliders, caramelised onion, cheddar and pickles  
Veggie mini burger, avocado mushroom and Swiss cheese  
Fish slider, tartare, lettuce  
Chicken satay skewers with peanut satay sauce  
Tandoori chicken skewers with curry leaf mayo  
Crispy prawns with lemon and dill mayo  
Sausage rolls, with tomato relish

## SWEET ITEMS

Assorted macaroons  
Lemon tart, mandarin gel, lime leaf powder  
Caramel slice  
Cherry and coconut slice

## SUBSTANTIAL

\$12.00 per item

Victorian Porterhouse, cauliflower puree, truffle jus  
Crispy Karaage chicken, Japanese mayo pickled daikon, sesame seed  
Crispy pork bao bun, hoisin, pickled cucumber and spring onion  
Roasted cauliflower, hummus, pine nut and tahini yoghurt  
Crispy calamari, rocket and lime mayo  
Fish and chip, tartare, lemon

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# GRAZING MENU & STATIONS



## **Boards - served sharing style \$80 per board**

Serving from 6 to 8 guests

### **Cheese Board \$80**

Selection of 3 cheeses served with seasonal dried fruits, nuts and crackers

### **Charcuterie Board \$80**

Selection of 4 cured meat served with pickles, olives and bread

### **Aussie Board- \$70.00**

Assorted sausage rolls, arancini, pies

## **Food stations - Priced upon request**

Perfect for special occasions

**Donut Wall (minimum of 48 donuts per wall) + refill option price per dozen**

**Grazing table (minimum 20 guests)**

**Versa Spritz Bar (minimum 10 guests)**

**Cannoli Station (minimum 20 guests)**



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# A LA CARTE MENU



## **Continuous tea and coffee - \$12.00 per person**

Nespresso coffee  
Selection of T2 teas

## **Morning Tea or Afternoon Tea - \$15.00 per person**

2 x Sweet, Savoury or Healthy item - your choice  
Whole fruit  
Nespresso coffee  
Selection of T2 teas

## **Hot lunch buffet - \$45.00 per person**

1 x Carb  
1 x Protein  
1 x Side  
1 x Salad  
1 x Sweet  
Selection of soft drinks  
Nespresso coffee  
Selection of T2 teas

## **Working lunch - \$38.00 per person**

A variety of freshly made, sandwiches, wraps and rolls with chef's selection of daily fillings  
1 x Salad - chef's selection  
1 x Sweet treat  
Selection of soft drinks  
Nespresso coffee  
Selection of T2 teas

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# BEVERAGE MENU - PACKAGES



## STANDARD PACKAGE

\$39.00 per person – 1 Hour Duration  
\$45.00 per person – 2 Hour Duration  
\$55.00 per person – 3 Hour Duration  
\$65.00 per person – 4 Hour Duration

De Bortoli Brut Legacy Sparkling, Yarra Valley, VIC  
De Bortoli Legacy Sauvignon Blanc, Yarra Valley, VIC  
De Bortoli Legacy Shiraz, Yarra Valley, VIC  
James Boags, Premium Lager, Launceton, TAS  
James Boags, Premium Light Lager, Launceton, TAS  
Assorted soft drinks, juices and filtered still and sparkling water

## PREMIUM PACKAGE

\$45.00 per person – 1 Hour Duration  
\$51.00 per person – 2 Hour Duration  
\$61.00 per person – 3 Hour Duration  
\$71.00 per person – 4 Hour Duration

De Bortoli Prosecco, King Valley, VIC  
De Bortoli Legacy Sauvignon Blanc, Yarra Valley, VIC  
De Bortoli Regional Reserve Chardonnay, Margaret River, VIC  
De Bortoli Legacy Shiraz, Yarra Valley, VIC  
De Bortoli Regional Reserve Pinot Noir, Coldstream, VIC  
James Boags, Premium Lager, Launceton, TAS  
James Boags, Premium Light Lager, Launceton, TAS  
Heineken Lager, Europe  
Heineken Zero, Europe  
Assorted soft drinks, juices and filtered still and sparkling water

## ADD SPIRITS TO YOUR PACKAGE

Spirits House \$15.00 per person (Selection of 3)  
Spirits Premium \$18.00 per person (Selection of 4)

## ADD COCKTAILS TO YOUR PACKAGE

Classic Cocktail \$19.00 per cocktail  
Craft Cocktail \$23.00 per cocktail

## BYO WINE

\$40.00 corkage per bottle

## BARISTA COFFEE

\$8.00 per cup

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# BEVERAGE MENU - WINE ON BOTTLE CONSUMPTION



## **SPARKLING**

De Bortoli Legacy, Brut NV, Yarra valley, VIC

**Per Bottle**

\$56.00

De Bortoli Prosecco, King Valley, VIC

\$65.00

## **WHITE**

De Bortoli Sauvignon Blanc, Yarra Valley, VIC

\$56.00

De Bortoli Regional Reserve Chardonnay, Yarra Valley, VIC

\$65.00

Tar & Roses Lewis Riesling, King Valley, VIC

\$75.00

## **ROSE**

De Bortoli Grenache Wizardry Rose, Heathcote, VIC

\$69.00

## **RED**

De Bortoli, Legacy Shiraz, Yarra Valley VIC

\$56.00

De Bortoli Regional Reserve Pinot Noir, Yarra Valley, VIC

\$65.00

Mount Avoca Estate Cabernet Sauvignon, Pyrenees, VIC

\$89.00

## **DESSERT**

De Bortoli Noble One Botrytis Semillon, Riverina, NSW

\$75.00

## **BEER & CIDER**

Flying Brick Apple Cider, Torquay, VIC

\$13.00

Heineken Zero, Europe

\$11.00

James Boags, Premium Light Lager, Launceton, TAS

\$12.00

James Boags, Premium Lager, Launceton, TAS

\$14.00

Heineken Lager, Europe

\$14.00

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MELBOURNE

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