

# THE COMO

MELBOURNE



## CONFERENCE & EVENTS MENU

# BREAKFAST MENU



## **BUSINESS**

\$28.00 per person  
Sharing Selection

Fresh seasonal fruit platter  
Chef's selection of bakery items  
Individual yogurt pots  
Fruit juice jugs, orange, apple and pineapple  
Nespresso coffee and Selection of T2 teas

## **COMO**

\$32.00 per person  
Buffet Selection

Fresh seasonal fruit platter  
Individual yogurt pots  
Bircher muesli pots  
Chef's selection of bakery items  
Mini ham and cheese croissants  
Mini cheese and tomato croissants  
Fruit juice jugs, orange, apple and pineapple  
Nespresso coffee and Selection of T2 teas

## **TOORAK**

\$38.00 per person  
Buffet Selection

Fresh seasonal fruit platter  
Bircher muesli pots  
Chef's selection of bakery items  
Specialty breads, assorted jams, honey and marmalade  
Scrambled eggs, bacon, grilled tomato, poached eggs and hash browns  
Fruit juice jugs, orange, apple and pineapple  
Nespresso coffee and Selection of T2 teas

## **YARRA**

\$42.00 per person  
Plated Selection

Fresh seasonal fruit platter  
Bircher muesli pots  
Chef's selection of bakery items  
Eggs Benedict - 2 poached eggs, English muffin, crispy bacon, mushroom and oven roasted tomato  
Fruit juice jugs, orange, apple and pineapple  
Nespresso coffee and Selection of T2 teas

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# DELEGATE PACKAGE MENU

\$105.00 per person  
Full Day Delegate Package

\$95.00 per person  
Half Day Delegate Package

AM-Concludes after lunch  
PM-Commences at lunch

On arrival:  
Fresh fruit juice shot  
Nespresso coffee  
Selection of T2 teas

Morning Tea:  
1 x Morning Tea item - your choice  
Seasonal fresh fruit platter  
Nespresso coffee  
Selection of T2 teas

Lunch:  
2 x Hot Selection items - your choice  
1 x Gourmet Salad - chef's selection  
1 x Dessert Selection item - your choice OR Cheeses  
and crisp breads – chef's selection  
Seasonal fresh fruit platter  
Selection of soft drinks  
Nespresso coffee  
Selection of T2 teas

Afternoon Tea:  
1 x Afternoon Tea item - your choice  
Seasonal fresh fruit platter  
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

**SWEET**  
Assortment of Danish Pastries  
Banana and walnut bread  
Apple and cinnamon muffins  
Carrot cake  
Mini Profiteroles  
Scones with jam and whipped cream  
Orange cake  
Seasonal fresh fruit platter

**HEALTHY**  
Chia pots with toasted coconut  
Vegetable crudities with dips  
Passion fruit yoghurt with toasted seeds  
Mini mixed berry smoothie  
Bruschetta of roasted tomato, basil and sea salt

**SAVOURY**  
Virginian ham, Swiss cheese croissants  
Egg and bacon ciabatta rolls with smokey bbq sauce  
Meat pies with tomato relish  
Roast pumpkin, onion and spinach frittata  
Mushroom and parmesan arrancini  
Mini quiche Lorraine  
Mini Vegetable quiche

**LUNCH**  
Penne with plum tomatoes, olives, fresh basil and aged parmesan  
Wild mushroom risotto with truffle oil  
Butter chicken with saffron rice  
Garlic and lemon marinated chicken thigh with cauliflower puree  
Sirloin of beef with roasted vegetables  
Beef casserole with oven baked potatoes  
Oven roasted barramundi with seasonal vegetables and beurre blanc  
Red Thai fish curry with Jasmine rice

**DESSERT**  
Assorted ice creams  
Apple and rhubarb crumble  
Mango panna cotta  
Dark chocolate mousse  
Flourless chocolate cake  
Mini pavlovas with cream and coulis



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# BANQUET MENU



\$85.00 per person

3 course

Entrée, Main and Dessert

## ENTRÉE

Garlic prawns with watercress, pickled cucumber and radish

Deconstructed Nicoise salad with seared yellow fin tuna

Chilli - soy marinated beef with fresh coriander, wild rocket, Asian slaw and nam jim

Harissa spiced lamb with Iranian cous cous and mint

Wild mushroom risotto with magret duck breast, oven dried tomato and shaved Parmesan

Yarra valley goat's cheese and caramelised onion tart with balsamic treacle and arugula

\$75.00 per person

2 course

Entrée and Main

OR

Main and Dessert

## MAIN

Gippsland loin of beef with truffled cauliflower, asparagus spears and Vichy carrots

Shiraz braised beef cheeks with parsnip puree and lemon scented spinach

Herb marinated chicken breast with garlic kiplers and mushroom ragout

Lemongrass marinated chicken breast with Thai green vegetable curry and Jasmine rice

Fettuccini with heirloom vegetables, semi dried tomato pesto cream sauce and aged Parmesan

Oven baked barramundi, sweet potato mousseline, Mediterranean chickpea panache and sumac salad

Alternate drop meal service

## DESSERT

Flourless orange, almond cake with grand marnier syrup and vanilla ice cream

Belgian chocolate marquise with berry salad and macaroon

Mango panacotta, meringue, red grapes and praline

Coconut and lime crème brûlée with macerated fruits and cinnamon crisp

FOLLOWED BY

Nespresso coffee and selection of T2 tea

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## CANAPE MENU

\$27.00 per person - 4 items

\$39.00 per person - 6 items

\$52.00 per person - 8 items

\$65.00 per person - 10 items

### COLD ITEMS

Caramelised onion, sweet potato and feta frittata  
Truss tomato, basil and green olive tapenade tart  
Prawn cocktail with crisp iceberg and cocktail sauce  
Duck tartlets with cucumber, coriander and hoisin  
Bruschetta of vine ripened tomatoes, sweet basil and extra virgin olive oil  
Smoked salmon tartines with sour cream, capers and Spanish onion  
Thai style beef and glass noodle with Asian slaw  
Mini cucumber cups filled with avocado guacamole  
Vietnamese vegetarian rice paper rolls with mint, coriander and nam jim

### HOT ITEMS

Panko crusted prawns with yuzu aioli  
Thai fish cake with sweet soy dipping sauce  
Mini beef burgers with Swiss cheese  
Malaysian chicken satay with peanut sauce  
BBQ pork slider with slaw  
Murray river salt and pepper squid with tartare sauce  
BBQ chicken slider with slaw  
Tandoori chicken skewers with mint yoghurt  
Mini meat pies with bush tomato chutney  
Peri peri chicken sliders  
Petite arancini with wild mushrooms, herbs and fior di latte  
Mini vegetable spring rolls with sweet chilli sauce

### SUBSTANTIAL

\$12.00 per item

Fish and chips  
Chicken cacciatore with pasta Aglio e olio  
Beef Rendang with Jasmine rice  
Seafood fried rice  
Pad Thai noodles with tofu and Asian greens  
Crispy pork bites with scallion and sesame



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# PLATTER MENU



**Gourmet Sandwiches - \$70.00**

Selection of Turkish bread and baguette sandwiches with assorted cold meats and vegetarian fillings

**Crudités Platter - \$70.00**

Batons of carrots, cucumber, bell peppers and celery sticks, Kalamata olives, pickled vegetables, house made dips and Turkish bread

**Antipasto Platter - \$80.00**

Char grilled eggplant, capsicum and zucchini, marinated Kalamata olives, balsamic marinated mushrooms, pickled vegetables, smoked salmon, assorted continental meats and breads

**Continental Platter - \$70.00**

Chef's selection of Mini pie, quiches and nibbles

**Roman Pizza Platter - \$70.00**

**Fruit Platter - \$60.00**

Seasonal sliced fruits

**Cheese Platter - \$120.00**

Selection of local cheese with dried fruit, nuts and crisp bread

Price per platter to serve up to 10 guests

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# SUN DECK MENU



## CANAPE PACKAGES

Delectable pieces of hot & cold items, and sweet treats

\$27.00 per person - 4 items

\$39.00 per person - 6 items

\$52.00 per person - 8 items

\$65.00 per person - 10 items

Substantial items also available - \$12.00 per item

## BBQ

Locally sourced beef sirloin, chicken breast, squid or prawns on the grill accompanied by seasonal salads & fresh breads and arrival canapés

Roof Top Menu - \$55.00 per person

2 canapés, 2 grilled items, 2 salads

Sky High Menu - \$80.00 per person

2 canapés, 3 grilled items, 3 salads

## INDULGE

Oyster station - Half Dozen \$15.00, Dozen \$28.00

Cheese station - Selection of local cheese with dried fruit, nuts and crisp bread - \$13.00 per person

Dessert station - Selection of 2 individual sweet items - \$13.00 per person

## BEVERAGE PACKAGES

Selected beers, red and white wine, juices, soft drinks & mineral water

\$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

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## ADDITIONAL ITEM MENU



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

Nespresso coffee  
Selection of T2 teas

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

1 x Sweet, Savoury or Healthy item - your choice  
Seasonal fresh fruit platter  
Nespresso coffee  
Selection of T2 teas

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

2 x Hot Selection items - your choice  
1 x Gourmet Salad - chef's selection  
1 x Dessert Selection item - your choice OR Cheeses and crisp breads – chef's selection  
Seasonal fresh fruit platter  
Selection of mini soft drinks and iced water  
Nespresso coffee  
Selection of T2 teas

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

2 x Turkish bread and baguettes with assorted cold meats and vegetarian fillings - chef's selection  
1 x Gourmet Salad - chef's selection  
1 x Dessert Selection item - your choice OR Cheeses and crisp breads – chef's selection  
Seasonal fresh fruit platter  
Selection of mini soft drinks and iced water  
Nespresso coffee  
Selection of T2 teas

Additional 1 x Gourmet Salad - chef's selection - \$6.00 per person

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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 person

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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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