



THE WINDSOR MELBOURNE

WINDSOR MEETING PACKAGE

108 PP

ON ARRIVAL

Nespresso coffee & a selection of teas

MORNING TEA

Nespresso coffee, tea & a selection of one break item

WORKING STYLE LUNCH

3 selections of sandwiches, 2 fresh salads, sliced seasonal fruit

Nespresso coffee, tea, mineral water & orange juice

AFTERNOON TEA

Nespresso coffee, tea & a selection of one break item

OTHER INCLUSIONS

- Note pads, pens, iced water & mints, replenished during breaks
- Complimentary room hire (based on minimum numbers)
- A screen, whiteboard & flipchart stand with paper
- Projector
- A lectern, microphone & staging (Bourke Room & Grand Ballroom only)
- High speed wireless internet
- A cordless presenter
- PC Audio

Events with 10 guests or less will be placed on the Chef's Selection menu

All menu items are inclusive of GST. Menu items are subject to change.

BREAKFAST ON ARRIVAL - 11PP PER ITEM

Green Tomato, Avocado, Cherry Tomato Bagel (V)

Berkshire Bacon & Fried Egg Brioche Roll

Ham & Cheese Croissant

UPGRADE TO THE EXECUTIVE WORKING LUNCH - 15PP

2 selections of sandwiches

2 fresh salads

2 hot dishes (one selection to be vegetarian)

1 selection of dessert

Sliced seasonal fruit

POST MEETING NETWORKING PACKAGE - 30PP

Gourmet cheese or antipasto platters served to your guests & beverages from our Classic Beverage Package (30 minute duration)





MORNING & AFTERNOON TEA BREAKS

Danish Pastries

Freshly Baked Scones, housemade jam & double cream

Assorted Cookies

Strawberry Eton Mess

Seasonal Fruit Platters

Zucchini, Fetta & Chive Muffin

Zucchini & Pea Quiche, Almond Pesto, Parmesan Crumb

Traditional Tandoori Chicken, Raita Dressing

Shiitake Duxelle, Ricotta, Fine Herbs

Additional items + 8.5 per person

SANDWICHES

Open Chicken Caesar Salad Baguette, Aged Parmesan

Roast Chicken Roll, Sage & Onion Stuffing, Coleslaw

Roasted Baba Ghanoush, Herbs, Peperonata, Basil Pesto (V)

Reuben Sandwich, Pastrami, Honey Mustard, Pickles, Shallot, Smoked Cheese

Devon Mature English Cheddar, Green Tomato Chutney, Watercress (V)

Thai Beef, Mini Brioche Bun, Beanshoots, Iceberg, Nuoc Mam

SALADS

Green Salad, Mustard Leaf, Baby Spinach, Herbs, Honey Vinaigrette (V) (GF)

Roasted Chicken Caesar, Romaine Lettuce, Cured Egg Yolk, Aged Parmesan, White Anchovies

Roasted Pumpkin, Quinoa, Blood Orange, Braised Fennel (V)

Roasted Carrot, Mung Bean, Semi-Dried Cherry Tomatoes, Freekah (V)

Roasted Kipfler Potato, Kaiserfleisch, Chives, Mustard & Parmesan Dressing

Heirloom Zucchini, Haloumi, Chilli, Mint, Coriander, Parsley Oil, Almond (V)

Tomato, Cucumber, Fetta, Cucumber Pesto, Vinaigrette (V)

HOT DISHES

Slow Cooked Lamb Shoulder, Parmesan Polenta, Charred Corn, Mushrooms, Jus

Grain-Fed Eye Fillet, Potato Fondant, Mushroom Duxelle, Marrow & Shallot Jus

Humpty Doo Barramundi, Rainbow Chard, Chinese Broccoli, Soft Polenta

Homemade Pappardelle, Zucchini, Passata, Cherry Tomatoes, Aged Parmesan (V)

Free Range Chicken, Nettle & Rocket Puree, Wilted Greens, Potato Fondant, Roast Chicken Jus

DESSERTS

Raspberry & Pistachio Tart

Hazelnut & Praline Choux

Lemon Meringue Tart

Chocolate Ganache & Coffee Tart

Vanilla & Caramel Macaron (GF)

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IMPORTANT SAFETY NOTICE

ALLERGIES & DIETARY REQUIREMENTS

Whilst every effort is made to accommodate dietary requests, guests are advised that no guarantees as to the absence of any ingredient(s) can be made. Anyone with a severe medical allergy is advised to take this cautionary advice very seriously, as The Windsor takes no responsibility and accepts no liability for accommodating such requests.

THE WINDSOR
111 SPRING STREET
MELBOURNE VIC 3000

T: 03 9633 6162
E: BANQUETS@THW.COM.AU

WWW.THEHOTELWINDSOR.COM.AU