



OUR EVENT SPACES

Enquiries & Bookings

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T: +61 3 8662 1363

More information at www.pullmanmelbournecitycentre.com.au



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

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

Beverage: Bar Tab (on consumption), Beverage package

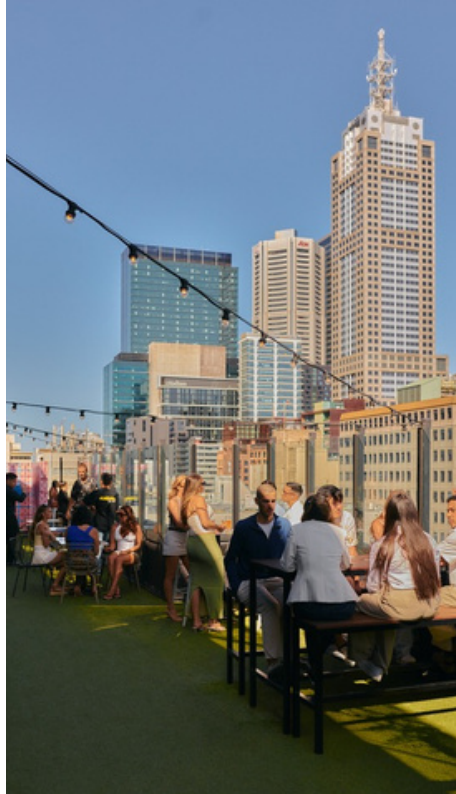
Hire Options: Exclusive Venue

Included AV: Ceiling speakers and background music
Client can bring in own music to be played
75 inch TV for presentations, Video Conferencing Systems

Availability: Half & Full Day Delegate Packages available from \$85 per person

For additional photography of the space, [Click here](#)

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



Blossom

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: Shared grazing, Canapes, Catering stations

Beverage: Bar Tab (on consumption), Beverage package

Hire Options: Exclusive Venue, Semi-Private space, 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. \$65 per guard per hour

For additional photography of the space, [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: 60 sit down, 100 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. \$65 per guard per hour

For additional photography of the space, [Click here](#)

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



Elevate

CONSERVATORY ROOM

STUNNING PRIVATE ROOM

Introducing the Conservatory Room - bathed in natural light, this luxurious space located on level 15 features a large floor-to-ceiling window that frames stunning views across Melbourne's cityscape. The abundance of daylight and elevated outlook create an inviting and sophisticated atmosphere, making it an ideal setting for memorable meetings, private events, and special occasions.

Capacity: 24 sit down, 30 stand up

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

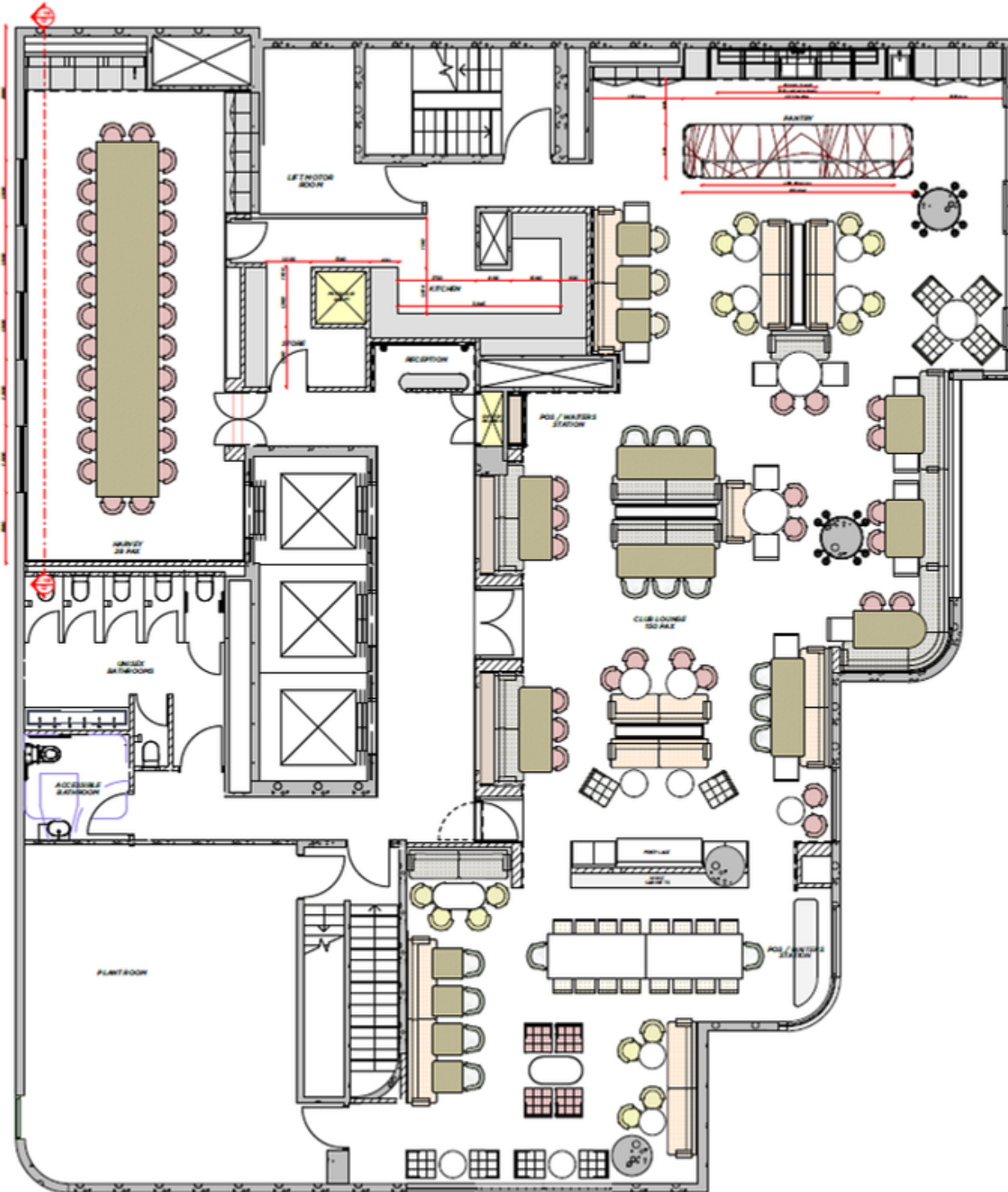
Beverage: Bar Tab (on consumption), Beverage package

Hire Options: Private room

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

For additional photography of the space, [Click here](#)

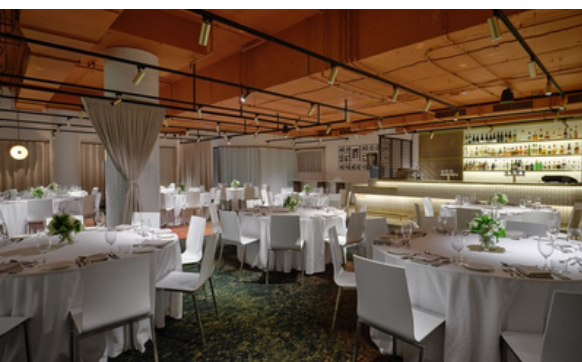
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Elevate

CLUB LOUNGE

FLOOR PLAN



Eva's

CLASSICS REIMAGINED

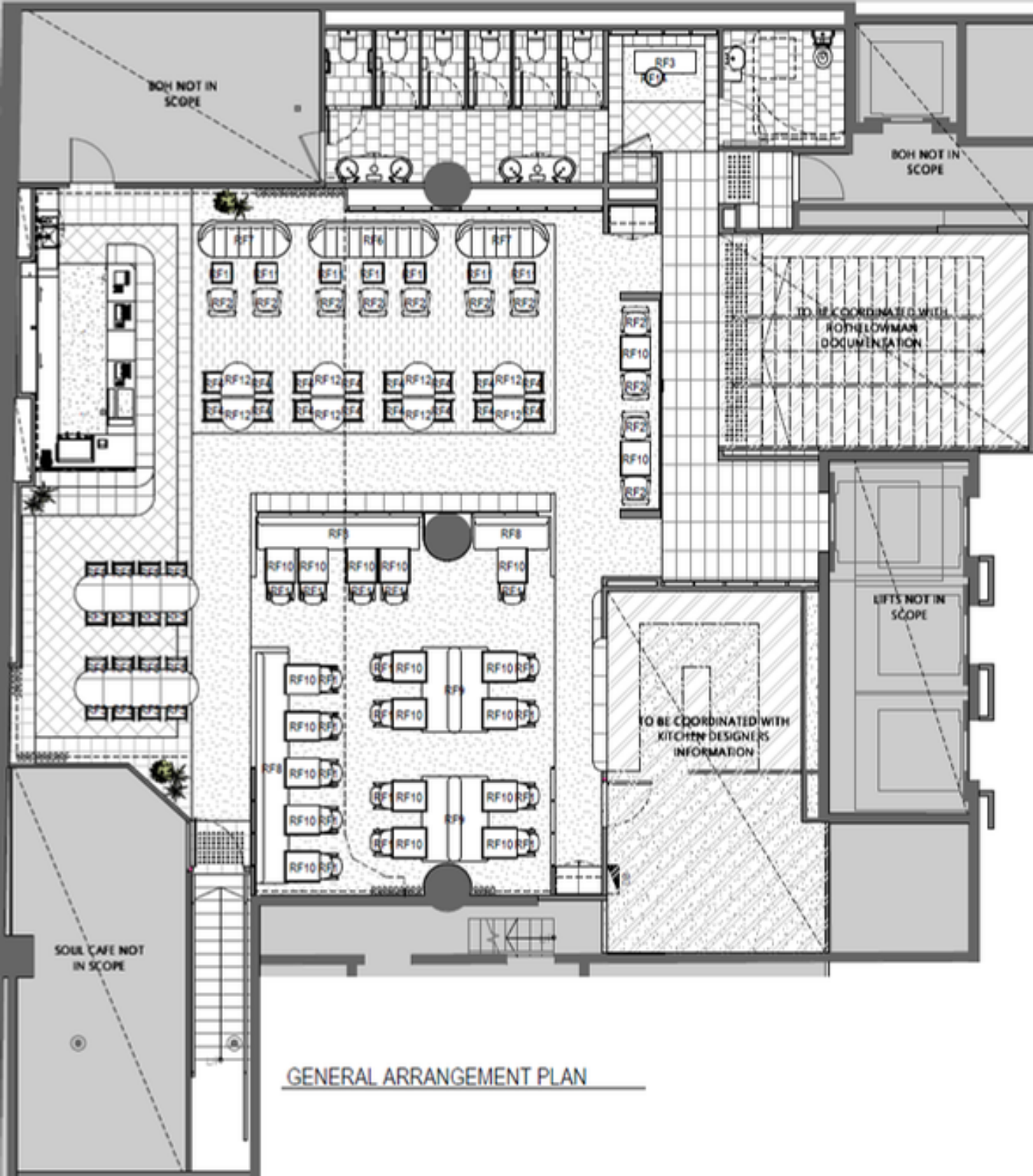
Hidden off of the main streets of Melbourne, Eva's offers all day dining with an emphasis on local and seasonal produce. Eva's redefines modern Australian cuisine with homestyle cooking that has a contemporary edge.

Instagram @evasrestaurant

- Capacity: 100 sit down, 150 stand-up
- Food: Alternate drop, Shared grazing, Canapes, Catering stations
- Beverage: Bar Tab (on consumption), Beverage package
- Hire Options: 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. \$65 per guard per hour

For additional photography of the space, [Click here](#)

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



Eva's

FLOOR PLAN

EAT

DAY DELEGATE FUNCTIONS

FULL DAY DELEGATE PACKAGE

Arrival Tea and Coffee
Morning Tea
Working Luncheon
Afternoon Tea

HALF DAY DELEGATE PACKAGE

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



MORNING TEA / AFTERNOON TEA / BAKERY

FULL DAY: Select 2 morning tea items, 1 bakery, 2 afternoon tea items, 3 mini rolls and 2 salads

HALF DAY: Select 2 morning or afternoon tea items, 1 bakery, 3 mini rolls and 2 salads

MORNING & AFTERNOON TEA

Warm Scones, Yarra Valley Strawberry Jam, Chantilly (v)
Raspberry Friands (v, gfo)
Banana Bread (v)
Lamingtons (gfo, nfo, vgo)
Fruit Berliner Donuts (v)
Portuguese Custard Egg Tart
Salted Caramel Brownie (gfo)
Lemon Slice (efo, nfo)
Carrot & Walnut Cake, Cream Cheese Frosting (vgo)

SALADS

Classical Caesar, Soft Boiled Eggs, Bacon, Crouton, Parmesan, White Anchovy (vo, i)
Roasted Pumpkin, Baby Spinach, Balsamic Onions, Fetta (v)
Herb & Fennel Coleslaw, Cabbage, Carrot, Onion, Mayonnaise, Lemon (v)
Grilled Chorizo & Mixed Bean, Capsicum, Onion, Cucumber, Tomato & Balsamic Dressing (vo)
Vietnamese Style Noodle Salad, Pickled Onion, Wombok, Coriander, Carrot, Chilli, Peanuts, Noc Nam
Greek Salad, Marinated Fetta, Kalamata Olives, Oregano, Lemon Vinaigrette (gfo, v)

gfo = gluten free option, v = vegetarian, vo = vegetarian option,
vg = vegan, nf = nut free, dfo = dairy free option, efo = egg free option
Seafood Origin Labelling - a = Australian, i = imported, m = mixed
Most dishes can be altered to suit your dietary requirements

MINI ROLLS (All GFO)

Chicken, Dijonnaise, Avocado & Watercress
Roast Za'atar Lamb & Tzatziki, Roquette
Marinated Eggplant, Basil Pesto, Spinach, Fetta (v)
Smoked Ham, Tomato, Cheddar, Greens
Roast Beef, Cream Cheese, Tomato, Mustard & Roquette
Falafel, Chickpea Hummus, Semi Dried Tomatoes (vg)
Shrimp & Avocado Roll, Coriander, Lime Mayo
Tandoori Spiced Chicken, Yoghurt, Cucumber, Mint

BAKERY

Roasted Vegetable Frittata (v)
Mini Ham & Cheese Croissants (vo)
Pork & Fennel Sausage Rolls, Tomato Chutney
Chicken & Mushroom Parcels
Quiche Lorraine (vo)
Beef Burgundy Pie
Ricotta & Spinach Filo (v)
Char Siew Pork Puff, Hoisin
Ratatouille Open Pies (vgo, gfo)

UPGRADE TO A GRAZING LUNCH

IN ADDITION TO MORNING TEA AND AFTERNOON TEA SELECT 2 MAINS,
2 SIDES, 2 SALADS CONTINUOUS SNACK STATION

MAINS

Whole Chermoula Chicken (gfo, dfo)
Baby Snapper, Charred Citrus, Fennel, Honey Balsamic (dfo, a)
24 hour Roasted Lamb Shoulder, Salsa Verde, Roasted Garlic (dfo, gfo)
Grass Fed Victorian Striploin, Chimichurri, Lemon
Slow Roasted Eggplant, Labneh, Pomegranate, Coriander (vgo)
Roasted Vegetable & Chickpea Tagine (vgo)

SIDES

Roasted Potatoes, Rosemary, Sea Salt
Charred Broccolini, Mange Tout, Sugar Snaps (gfo, dfo, vo)
Cauliflower Gratin, Bechamel, Pangrattato (vo)
Preserved Lemon Couscous, Coriander (dfo)
Celeriac Apple Remoulade (gfo, dfo)

SALADS

Classical Caesar, Soft Boiled Eggs, Bacon, Crouton, Parmesan, White Anchovy (vo, i)
Roasted Pumpkin, Baby Spinach, Balsamic Onions, Fetta (v)
Herb & Fennel Coleslaw, Cabbage, Carrot, Onion, Mayonnaise, Lemon (v)
Grilled Chorizo & Mixed Bean, Capsicum, Onion, Cucumber, Tomato & Balsamic Dressing (vo)
Vietnamese Style Noodle Salad, Pickled Onion, Wombok, Coriander, Carrot, Chilli, Peanuts, Noc Nam
Greek Salad, Marinated Fetta, Kalamata Olives, Oregano, Lemon Vinaigrette (gfo, v)

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BREAKFAST



PLATED BREAKFAST

Please choose two options, served alternating.

Almond & Sultana Granola, Greek Yoghurt, Seasonal Berries
(v, vgo, gfo)

Eggs Benedict, English Muffin, Free Range Eggs, Smoked
Ham & Hollandaise (gfo, nfo)

Smashed Avocado, Poached Egg, Danish Fetta, Roast
Tomato, Sourdough (vo, gfo, nfo)

Full Breakfast, Scrambled Eggs, Bacon, Gremolata Chicken
Chipolatas, Potato Rosti, Roast Tomato, Sourdough (vo, gfo,
nfo)

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BREAKFAST



GRAZING BREAKFAST ITEMS

COLD

Bircher muesli (gfo, v)
Natural yoghurt, Berry Compote (gfo, v)
Mango smoothie (gf)
Mixed Berry Smoothie (gf)
Assorted mixed Danish (v)
Chia Pudding, Mango, Coconut (Vegan)
Assorted muffins (v)
Mini Almond croissants (v)

HOT

Bacon and Egg Breakfast Slider (gfo)
Mini Smoked Salmon Bagel, Cream Cheese, Capers, Red Onion (vo, m)
Mini Smoked Ham & Cheese Croissant (vo)
Petite Pancakes, Berry Compote, Chantilly (v)
Egg Florentine, English Muffin, Hollandaise
Zucchini & Corn Frittatas, Relish, Fetta (v)

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ALL DAY BEVERAGES



FRESH JUICE

Orange, Apple, Pink Grapefruit

FRESH SMOOTHIE

Mango, Banana, Mixed Berry

SOFT DRINKS

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

TEA & COFFEE

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

Bloody Mary

Mimosa

Espresso Martini

CANAPES

COLD

Pulled Chicken Tostada W/ Spiced Baby Corn, Pico De Gallo, Lime (gfo,dfo)
Parma Ham, Buffalo Mozzarella, Balsamic, Crostini (vo)
Cherry Tomato, Caramelised Onion & Goats Cheese Tartlet (v)
Peking Duck Oriental Pancake, Hoi Sin Sauce & Cucumber
Falafel, Chickpea Hummus, Pomegranate (vg)
Kingfish Tartare, Wasabi Ponzu (gfo, dfo, a)

HOT

Four Cheese Arancini, Aioli (v)
Tempura Prawns, Togarashi Mayonnaise (i)
Wagyu Cheese Burger Sliders, Burger Sauce, Dill Pickle
Pumpkin Flowers, Romesco (v)
Vegetable Samosa, Chutney (v)
Cauliflower florets, Preserved Lemon Aioli (gfo)

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SUBSTANTIAL

Crumbed Fish Goujon, Tartare, Lemon (dfo, i)
Wild Mushroom Risotto, Truffle, Parmesan (vgo)
Chicken Karaage Bao, Sriracha mayonnaise, Coriander
Salt and Pepper Squid, Lemon Aioli (imported)
Butter Chicken, Cumin Rice, Coriander (gfo, dfo)
Parmesan Gnocchi, Blue Cheese Cream Sauce, Pangratatto (v)

CHARCUTERIE

Assortment of market meats and vegetables

ADD-ON: NATURAL OYSTERS

SWEET

Caramel & Macadamia Cheesecake (gfo)
Chocolate & Walnut Brownie (gfo)
Orange & Almond Tumble Cakes (gfo)

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

Choice of entrée and main OR main and dessert

THREE COURSE

Includes entrée, main and dessert

Both served alternate drop, mains served with shared sides

LUNCH & DINNER



ENTREE

Coffin Bay Oysters (a), Shallot Mignonette
Char-Grilled Fremantle Octopus (a), Semi-Dried Tomato Pesto, Capers
Heirloom Tomato Caprese, Stracciatella, Basil, Vincotto
Victorian Millawarra Lamb Cutlets, Romesco (df) 2 pp

MAINS

250g Red Gum Striploin (gf), Parmesan Polenta, Salsa Verde
Confit Chicken Breast (gf, df), Roasted Pumpkin, Chicken Jus
Campanelle Pasta (v, vo), Tuscan Kale, Lemon, Persian Fetta, Pangratatto
Pan Roasted Humpty Doo Barramundi (a, gfo, df), Cherry Tomato, Capers, Basil, Lemon

SIDES TO SHARE

Roasted Baby Potatoes (vg, gf), Rosemary Salt
Charred Broccolini (vo, gf), Yoghurt, Dill, Smoked Almonds (v, gf)

DESSERT

Lemon Olive Oil Cake, Whipped Ricotta, Pistachio, Candied Lemon
Salted Caramel Chocolate Tart, Passionfruit, Vanilla Crème
Tiramisu, Mascarpone, Espresso, Cocoa

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WOODFIRE PIZZA

PACKAGE

3 canapes, 2 pizza toppings

3 canapes, 3 pizza toppings

4 canapes, 3 pizza toppings

5 canapes, 3 pizza toppings

PIZZA MENU

Garlic Pizza - That's Amore Mozzarella, Confit Garlic, Sea Salt (v)

Bianca Potato - Kipfler Potato, Mozzarella, Caramelised Onion, Rosemary, Pecorino, Black Pepper (v)

Fungo - Wild Mushroom, Mozzarella, Porcini Cream, Truffle Pecorino (v)

Margherita - San Marzano Tomato, Mozzarella di Bufala, Basil, Extra Virgin Olive Oil (v)

Pepperoni - Pepperoni, Mozzarella, San Marzano Tomato, Basil

Parma - Prosciutto di Parma, Stracciatella, Artichokes, San Marzano Tomato, Rocket

Mortadella - Pistachio Pesto, Stracciatella, Mozzarella, Lemon Zest, Cracked Pepper

Salsiccia - Italian Pork Sausage, Roasted Capsicum, Mozzarella, San Marzano Tomato, Basil

Gambero - Prawn, Chilli, Zucchini, Garlic, Mozzarella, Lemon, Oregano (pesc, m)

Hot Sopressa - Sopressa Salami & 'Nduja, Mozzarella, San Marzano Tomato, Basil

Roast Pumpkin - Mozzarella, Goat Cheese, Sage, Pepitas, Hot Honey (v)

v = vegetarian, m = mixed origin seafood
You can also request a gluten-free pizza base or vegan cheese

LIVE FOOD STATIONS



PLEASE NOTE THERE IS A MINIMUM OF 40 PEOPLE PER STATION

Charcuterie & Cheese

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

SUSHI & SASHIMI

Assorted sushi rolls using fresh seafood, Hiromasa Kingfish & Yellowfin tuna sashimi prepared live by a chef. Fish is a mix of Australian & Imported. Condiments: Ponzu & Yuzu dressing, togarashi, wasabi, soy sauce.

TACO STATION

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

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

Freshly shucked oysters, served with a selection of dressings, lemon, tabasco. Oysters are Australian.

GELISTA GELATO

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

DRINK

STANDARD BEVERAGE PACKAGE



STANDARD PACKAGE

Available from 2 to 4 hours

OPTIONS

Legacy Brut Sparkling
Legacy Sauvignon Blanc
Legacy Shiraz

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

Selection of Soft Drinks & Juices

PREMIUM BEVERAGE PACKAGE



PREMIUM PACKAGE

Available from 2 to 4 hours

OPTIONS

Clover Hill Pyrenees Brut Sparkling

Rob Dolan Chardonnay

The Falls Sauvignon Blanc

In Dreams Pinot Noir

Head Red Shiraz

Choice of: James Boag Premium Light, Kirin, Heineken, Balter XPA, Pipsqueak Apple Cider

Selection of Soft Drinks & Juices

EXECUTIVE BEVERAGE PACKAGE



EXECUTIVE PACKAGE

Available from 2 to 4 hours

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,
Balter XPA, Pipsqueak Apple Cider

Selection of Soft Drinks & Juices

SLEEP

SLEEPOVER



One of Melbourne's most unique and stylish hotels, Pullman Melbourne City Centre 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 City Centre 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