

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
Selection of cereals
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
Selection of cereals
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
Selection of cereals
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

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 (GF)
Seasonal fresh fruit platter

Healthy

Chia pots with toasted coconut (GF,DF)
Vegetable crudities with dips (GF)
Passion fruit yoghurt with toasted seeds (GF)
Mini mixed berry smoothie (GF)
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 (GF)
Mushroom and parmesan arrancini (GF)
Mini quiche Lorraine
Mini Vegetable quiche

Lunch

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

Dessert

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



BANQUET MENU



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

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

Alternate drop meal service

ENTRÉE

Garlic prawns with watercress, pickled cucumber and radish (GF)
Deconstructed Nicoise salad with seared yellow fin tuna (GF)
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 (V)

MAIN

Gippsland loin of beef with truffled cauliflower, asparagus spears and Vichy carrots (GF)
Shiraz braised beef cheeks with parsnip puree and lemon scented spinach (GF)
Herb marinated chicken breast with garlic kipflers and mushroom ragout (GF)
Lemongrass marinated chicken breast with Thai green vegetable curry and Jasmine rice (GF)
Fettuccini with heirloom vegetables, semi dried tomato pesto cream sauce and aged Parmesan (V)
Oven baked barramundi, sweet potato mousseline, Mediterranean chickpea panache and sumac salad (GF)

DESSERT

Flourless orange, almond cake with grand marnier syrup and vanilla ice cream (GF)
Belgian chocolate marquise with berry salad and macaroon
Mango panacotta, meringue, red grapes and praline (GF)
Coconut and lime crème brûlée with macerated fruits and cinnamon crisp (GFA)

FOLLOWED BY

Nespresso coffee and selection of T2 tea

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

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 (GF)
BBQ pork slider with slaw
Murray river salt and pepper squid with tartare sauce (GF)
BBQ chicken slider with slaw
Tandoori chicken skewers with mint yoghurt (GF)
Mini meat pies with bush tomato chutney
Peri peri chicken sliders
Petite arancini with wild mushrooms, herbs and fior di latte (V)
Mini vegetable spring rolls with sweet chilli sauce (V)

SUBSTANTIAL

\$12.00 per item

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

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 (V)

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 (V,GF)

Cheese Platter - \$120.00

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

Price per platter to serve up to 10 guests

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 (v) - \$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

\$35.00 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

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

BEVERAGE MENU - PACKAGES



STANDARD PACKAGE

\$35.00 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 Semillon Sauvignon Blanc, Yarra Valley, VIC
De Bortoli Legacy Shiraz Cabernet, 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
\$55.00 per person – 2 Hour Duration
\$65.00 per person – 3 Hour Duration
\$75.00 per person – 4 Hour Duration

Dal Zotto VP Pucino Prosecco, King Valley, VIC
Cloud Street Sauvignon Blanc, Margaret River, VIC
Ingram Road Chardonnay, Coldstream, VIC
Longboard Shiraz, Geelong, VIC
James Boags, Premium Lager, Launceton, TAS
James Boags, Premium Light Lager, Launceton, TAS
Heineken Lager, 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

BEVERAGE MENU - WINE ON BOTTLE CONSUMPTION



	Per Bottle
SPARKLING	
Cloud Street Sparkling NV, Margaret River, VIC	\$56.00
Dal Zotto VP Pucino Prosecco, King Valley, VIC	\$75.00
WHITE	
Cloud Street Sauvignon Blanc, Margaret River, VIC	\$56.00
Ingram Road Chardonnay, Coldstream, VIC	\$65.00
Tar & Roses Lewis Riesling, King Valley, VIC	\$75.00
Scotchmans Hill Chardonnay, Port Phillip Bay, VIC	\$85.00
ROSE	
De Bortoli Grenache Wizardry Rose, Heathcote, VIC	\$69.00
RED	
JJ Hahn Stelzer Road Merlot, Barossa Valley, SA	\$69.00
Longboard Shiraz, Geelong, VIC	\$75.00
Mount Avoca Estate Cabernet Sauvignon, Pyrenees, VIC	\$89.00
Helen's Hill Estate Pinot Noir, Coldstream VIC	\$92.00
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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