

ROOM 1954

PRIVATE DINING EVENTS GUIDE  
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## ABOUT

### Combining world class food, wine & service

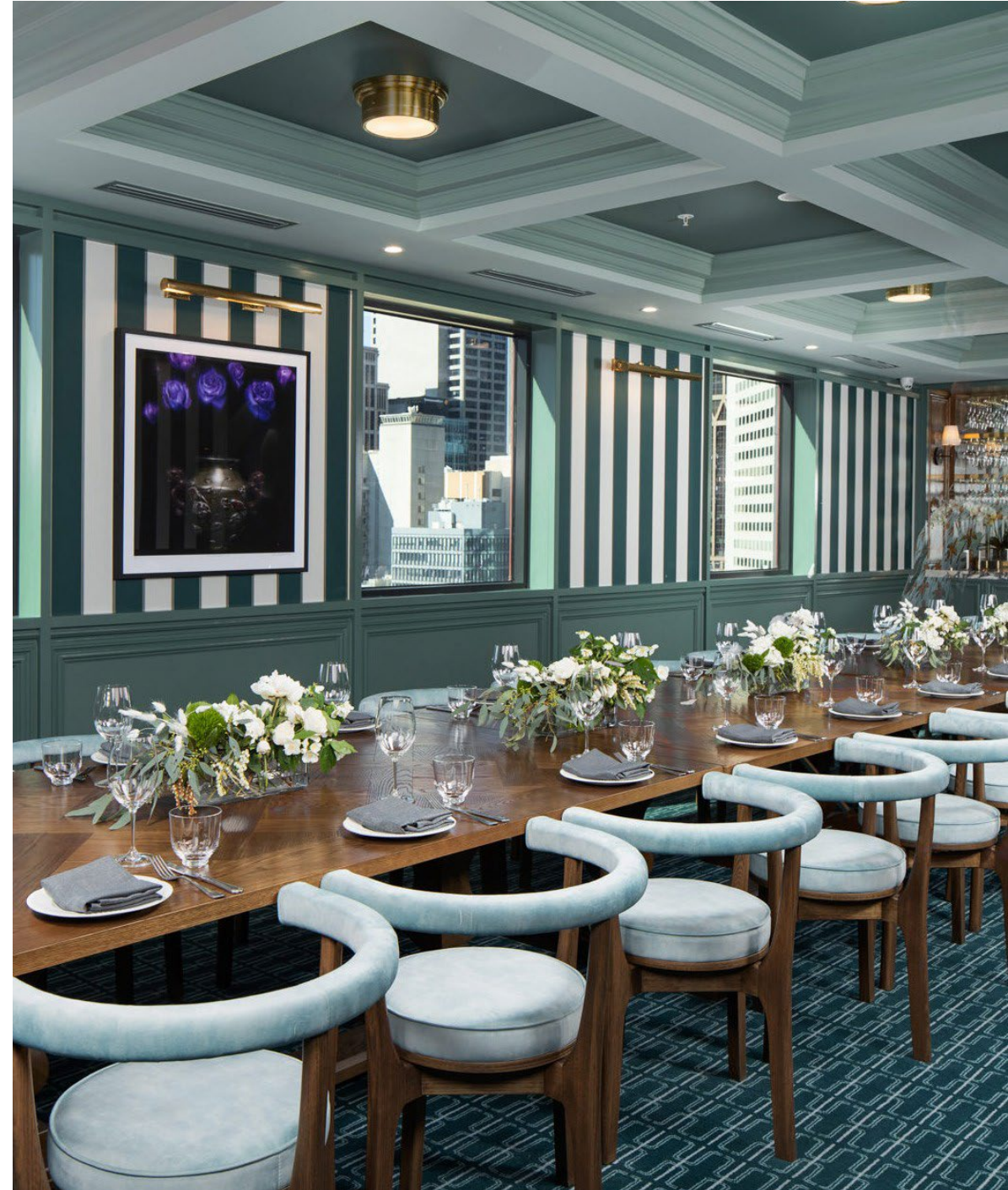
Room 1954 is a beautiful and light-filled space in which to entertain your special guests. Located in the heart of the Melbourne CBD, Room 1954 is reflective of Les Erdi's personal style and timeless sophistication. This exclusive private will be sure to impress.

Located on Level 15 within one of Melbourne's newest hotels - Pullman Melbourne on Swanston, Room 1954 Private Dining Room boasts unbeatable views of Melbourne's stunning skyline, its own distinctive style and a warm, convivial atmosphere. The perfect space to make a statement, the dining room seats up to 26 guests and offers private lift access.

Room 1954 plays homage to the year the late Les Erdi moved to Melbourne to embark his new life with wife Eva. Revolutionizing Melbourne's hospitality and tourism scene through property development, iconic hotels and philanthropic contributions to Melbourne & internationally, Room 1954 offers world class dining.

Available for breakfast, lunch or dinner, 7 days a week.  
Book your next private dining or corporate event at Room 1954 and let us deliver a memorable and very special experience.

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## VENUE

A grand private dining room with sweeping views of Melbourne city

Fitted with a large timber parquetry table for up to 26 guests, our private dining room has been designed for multipurpose events, making an easy transition from day to night.

Room 1954 is fitted with deep green wall paneling, striped wallpaper, patterned emerald carpet, timber and brass framed joinery. A coffered ceiling in different tones of sage, brass light fittings and illuminated artwork create a sophisticated and luxe ambiance for only the finest events.

## CAPACITY

Maximum 26 seated

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A top-down view of a dining table with a central white plate of salmon, bread, and various side dishes. The table is dark wood. The central plate features two pieces of salmon, garnished with cherry, almonds, and herbs. To the left is a plate with a bread roll. Above the central plate is a small bowl of butter. To the right is a grey napkin with a fork and knife. A glass of water and a glass of red wine are also visible.

FOOD &  
BEVERAGE

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## **BREAKFAST**

Inspire your morning with a deliciously sumptuous breakfast.

### **PLATED**

\$35

Includes a selection of pastries to share.  
Choice of two plated mains served alternating  
Includes barista coffee & juice of the day

### **GRAZING**

Food items \$8 each  
Beverage items from \$4.5

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## PLATED

*Includes a selection of pastries to share.  
Please choose two options, served alternating.*

Espresso & maple granola, matcha yoghurt mousse, citrus & vanilla roasted peach w/ berry salad (GF,V)

Eggs benedict, english muffin, sauté spinach, free range eggs, champagne ham & hollandaise

Smashed Avocado, poached egg, Danish fetta, roast tomato on toasted sourdough (V)

Scrambled eggs, crispy bacon, house made baked beans, potato rosti, baked tomato w/ toasted sourdough

## GRAZING

### COLD

Bircher muesli (GF,V)

Natural yoghurt with fresh berries (GF,V)

Banana and mango smoothie (GF,V)

Assorted mixed Danish (V)

Brie and crudité's (V)

Parmesan pea and spinach frittata (GF,V)

Assorted muffins (V)

Almond croissants (V)

Assorted charcuterie

### HOT

Breakfast muffin, bacon, swiss cheese, egg & hollandaise

Breakfast slider, jamon & scrambled eggs

Smoked ham and cheese croissant

Eggs Florentine with toast soldier (V)

Polenta, charred asparagus and mushroom (V, GF)

Breakfast burrito, mixed beans, scrambled egg, avocado and cheese (V)

*GF = Gluten Free, V = Vegetarian, VG = Vegan, NF = Nut Free  
Most dishes can be altered to suit your dietary requirements*

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## GRAZING BEVERAGES

### FRESH JUICE \$4

Orange, Apple, Pink Grapefruit

### FRESH SMOOTHIE \$5

Mango, Banana, Mixed Berry

### TEA & COFFEE \$5

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	\$10
Bloody Mary	\$16
Mimosa	\$18
Espresso Martini	\$20

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## MEET IN STYLE

Our day meetings offers fuel for thought and nourishing snacks

### DAY DELEGATE PACKAGE

\$105

Coffee / tea on arrival  
Morning and afternoon tea  
Working luncheon

### HALF DAY PACKAGE

\$75

Coffee / tea on arrival  
Morning or afternoon tea  
Working luncheon

### MINIMUM SPEND

\$1500

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## MORNING AND AFTERNOON TEA

*Please choose two items to be served at each break*

### SWEET

Churros with chocolate espresso sauce (V)  
Scones with strawberry jam & vanilla cream (V)  
Peanut butter brownie (V)  
Lamingtons (V)  
Lemon slice (V)  
Assorted eclairs (V)

### SAVOURY

Pumpkin and goats cheese tart (V)  
Warm Ham & cheese croissants  
Chicken and mushroom parcels  
Bacon and zucchini muffins  
3 cheese pastry twist (V)  
Traditional sausage roll

## WORKING LUNCHEON

*Includes cheese & fruit platter*

### SANDWICH -Please choose two options to be served

Roast chicken, shredded cos, lime and herb mayo, avocado, sumac  
Hungarian salami, triple cream brie, roasted capsicum & relish  
Double smoked leg ham, vintage cheddar, tomato, mustard mayonnaise  
Roast beef, horse radish cream, rocket and parmesan  
Cold smoked salmon, cream cheese, shaved cucumber, red onions, capers, mesclun (NF)  
Marinated eggplant, Hummus, feta, pea salad wrap (V)

### SALADS -Please choose two options to be served

Cesar salad  
Tomato medley, Bocconcini, pistachio pesto baby basil (V)  
Teriyaki chicken poke bowl, edamame, carrot, radish, avocado, japanese dressing  
Smoked ocean trout Niçoise (GF)  
Roasted pumpkin, baby spinach, balsamic onions and fetta (V,GF)  
German potato salad (GF)

### BAKERY - Please choose two options to be served

Pumpkin and fetta pide (V)  
Quiche Lorraine  
Spicy lamb filo parcel  
Sheppard's pie  
Beef and burgundy pie  
Chicken and chardonnay pie  
Spanish wagyu sausage roll

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## 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

\$75

Choice of entree and main OR main and dessert

### THREE COURSE

\$90

Includes entree, main and dessert

Both served alternate drop, mains served with shared sides

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## ENTREE

Smoked pumpkin & blue cheese ravioli, sage cream, walnut sauce (V)

Ceviche of trevalla in a lemon & coconut cream, BBQ octopus, avocado mousse (GF)

Duck breast pan seared, cauliflower purée, confit beetroot, orange jus, snow pea leaf salad (GF)

Pork Belly, Crispy skin, citrus poached prawn, apple & pistachio salad, celeriac purée (GF)

## MAINS

Spice crusted tofu with cauliflower puree and baby vegetables (V, GF)

Lamb shank slow braised, baby vegetables, mash potato (GF)

Blue eye cod fillet, Sautéed greens, citrus potato, pipis & lemon cream sauce, crunchy school prawns (GF)

Pork Cutlet, Charred shallots, celeriac purée, sautéed brussel sprouts, baby carrots, kipfler potato, honey caper sauce (GF)

Chicken breast with pumpkin peanut and honey puree, mashed potato and garden greens (GF)

## SIDES

Dressed salad leaves, lemon vinaigrette (V, GF)

Crispy fried potatoes, rosemary salt and lime aioli (V, GF)

## DESSERT

Lemon Meringue Tart, Orange jus, pistachio praline, crème fraiche (V)

Carrot Cake, Cream cheese frosting, carrot & honey purée, candied carrot, young coconut, pistachio ice cream (V)

Chocolate Brownie Peanut butter ice cream, coffee caramel, whipped cream (V)

Artisan Cheese Board Fruit paste, dried fruits, grapes, lavosh, crackers (V)

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## **BEVERAGE PACKAGE**

Room 1954 offers approachable  
fine wine and champagne...

### **STANDARD PACKAGE**

\$45 per person for 2 hours  
\$55 per person for 3 hours  
\$60 per person for 4 hours

### **PREMIUM PACKAGE**

\$75 per person for 3 hours  
\$90 per person for 4 hours

### **EXECUTIVE PACKAGE**

\$95 per person for 3 hours  
\$120 per person for 4 hours

*Menu and pricing subject to change*

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## STANDARD

Legacy Brut Sparkling  
Legacy Pinot Grigio  
Legacy Shiraz  
Kirin or James Squire Chancer Golden Ale  
James Squire Orchard Crush Apple Cide  
Soft drinks and Juices

## PREMIUM

Janz Premium Rose  
Leeuwin Estate Art Series' Riesling Dog  
Point S/B  
Spring Vale Pinot Noir  
Allinda Shiraz  
Colonial Small Ale or James Squire Chancer Golden Ale  
*(please choose one)*  
James Squire James Squire Orchard Crush Apple Cider Soft  
drinks and Juices

## EXECUTIVE

Moet & Chandon Imperial  
Kooyong Beurrot Pinot Gris  
Domaine Christian Salmon Sancerre  
Font Freye La Gordonne Rose  
Por t Phillip Estate 'Piccolo' Pinot Noir  
Henschke Five Shillings Shiraz Mataro  
Colonial Small Ale  
James Squire Chancer Golden Ale Panhead Supercharged APA  
James Squire Orchard Crush Apple Cider

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## SLEEPOVER

### One of Melbourne's newest upmarket hotels

Pullman Melbourne on Swanston 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 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

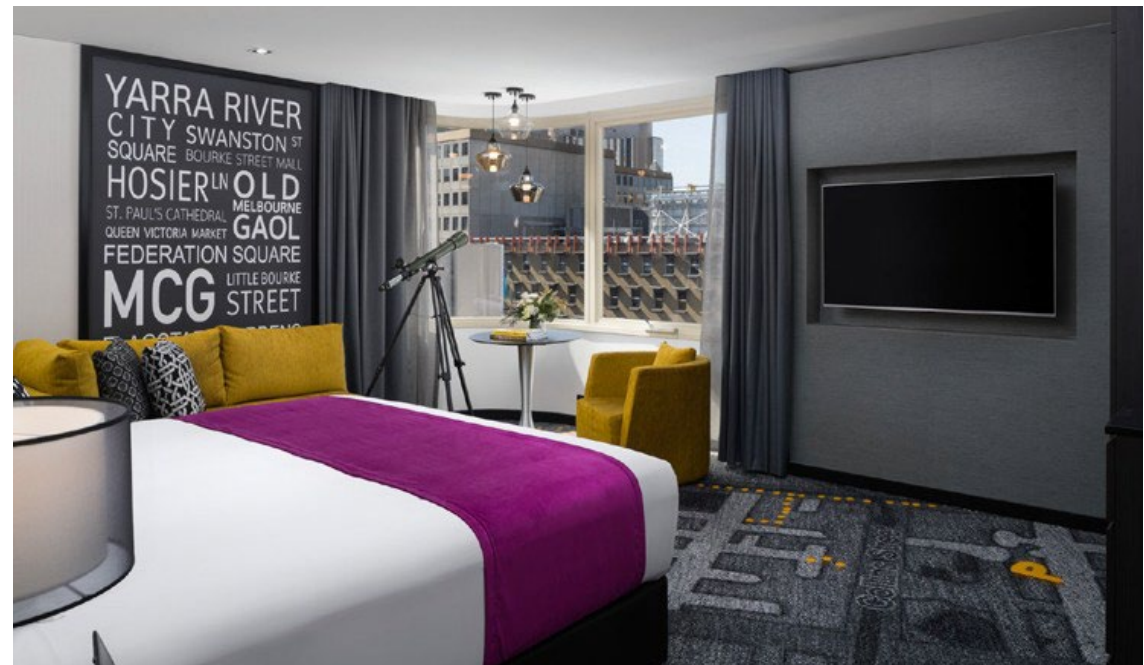
97 Superior Rooms

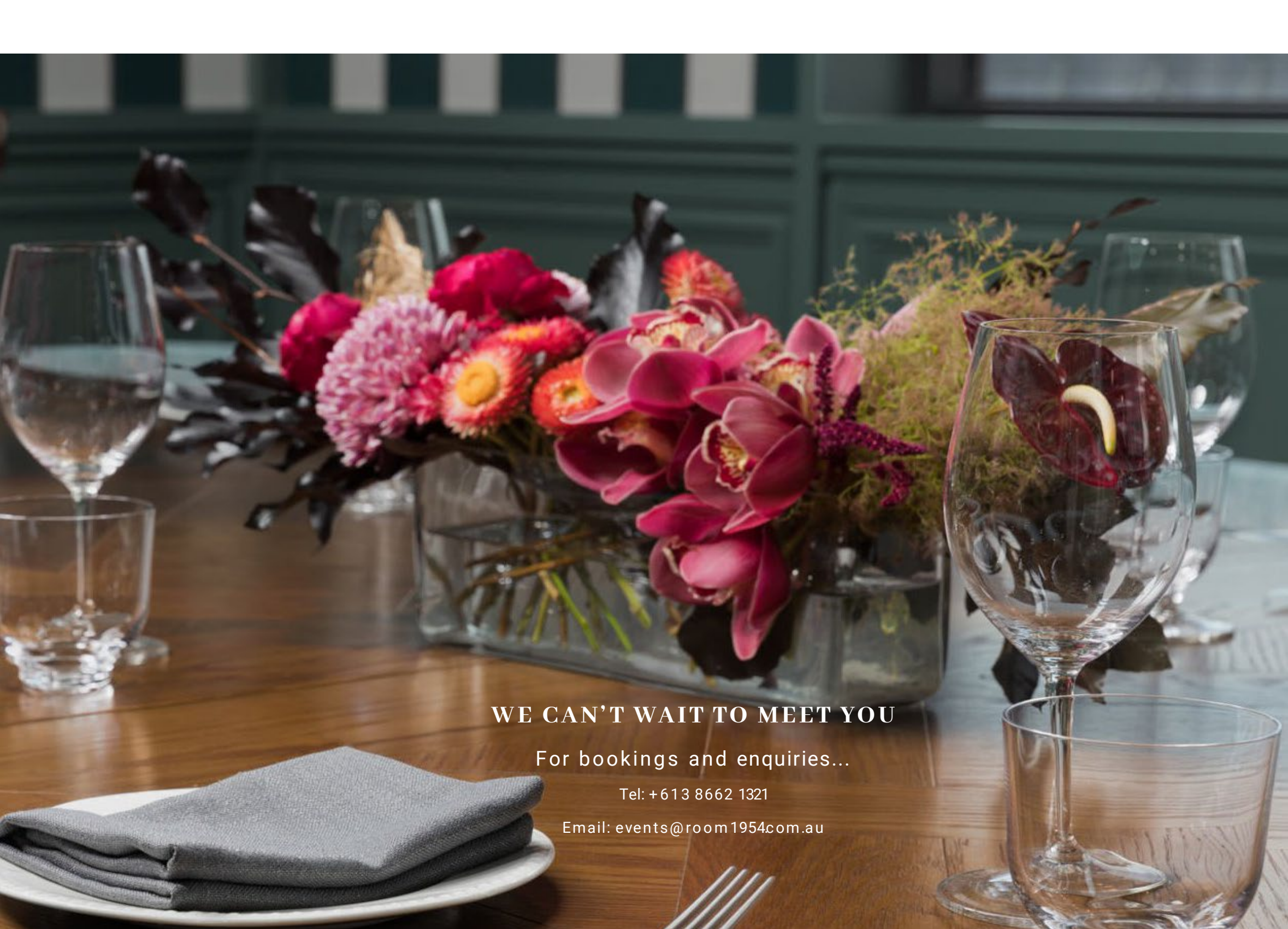
48 2 Queen Bed Superior Rooms

12 Deluxe Rooms

24 Premium Deluxe Rooms

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**WE CAN'T WAIT TO MEET YOU**

For bookings and enquiries...

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