



**pullman**  
HOTELS AND RESORTS

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MELBOURNE CITY CENTRE

# *OUR EVENT SPACES*

Enquiries & Bookings

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T: +61 3 8662 1321

More information at [www.pullmanmelbournecitycentre.com.au](http://www.pullmanmelbournecitycentre.com.au)



## ROOM 1954

### 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, 35 stand-up

Food: Working lunch, Buffet, 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  
65 inch TV for presentations, Camera & Mic for meetings

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

Photography: [Click here](#)

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



## 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: Buffet, Alternate drop, Shared grazing, Canapes, Catering stations
- Beverage: Bar Tab (on consumption), Beverage package
- Hire Options: Exclusive Venue, 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
- Photography [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: 95 sit down, 140 stand-up

Food: Buffet, Alternate drop, Shared grazing, Canape, Catering stations

Beverage: Bar Tab (on consumption), Beverage package

Hire Options: Exclusive Venue  
Semi-private meeting space within the lounge for up to 30 guests

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

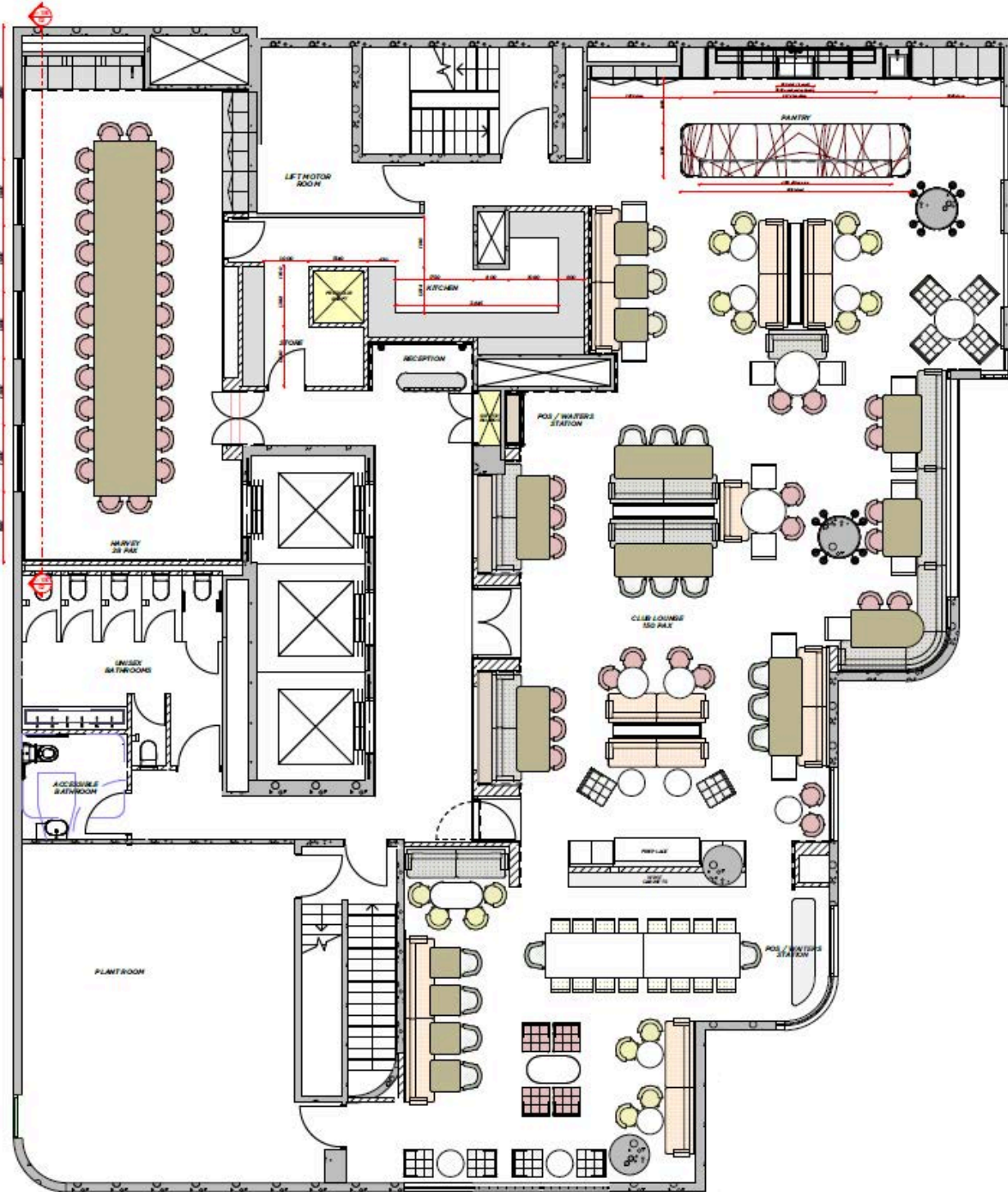
Entertainment: Live Music & DJ

Availability: Exclusive use from 12pm daily

Security: 2 x for first 100 guests. \$65 per guard per hour

Photography: [Click here](#)

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



*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: 60 sit down, 150 stand-up

Food: Buffet, Alternate drop, Shared grazing, Canapes, Catering stations

Beverage: Bar Tab (on consumption), Beverage package

Hire Options: Table Booking, Reserved area, Exclusive Venue

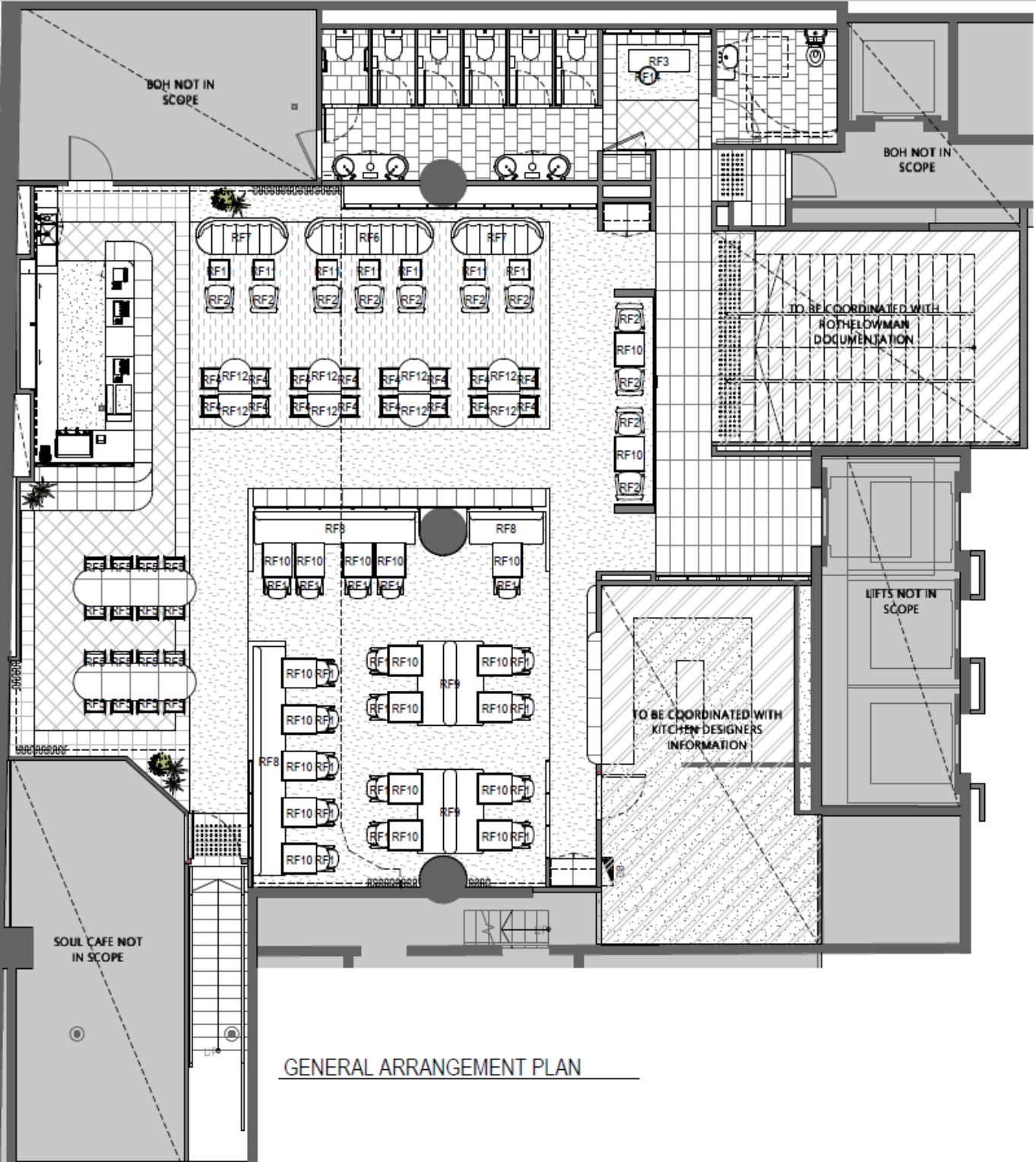
Included AV: Ceiling speakers and background music  
Client can bring in own music to be played  
65 inch TV for presentations

Entertainment: Live Music & DJ

Security: 2 x for first 100 guests. \$65 per guard per hour

Photography: [Click here](#)

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



GENERAL ARRANGEMENT PLAN

*Eva's*

**FLOOR PLAN**

***EAT***





# DAY DELEGATE FUNCTIONS

## FULL DAY DELEGATE PACKAGE

\$105 per person

Arrival Tea and Coffee  
Morning Tea  
Working Luncheon  
Afternoon Tea

## HALF DAY PACKAGE

\$85 per person

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 - \$105 per person

HALF DAY: Select 2 morning or afternoon tea items, 1 bakery, 3 mini rolls and 2 salads - \$85 per person

## MORNING & AFTERNOON TEA

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

## SALADS

Classical Caesar, Soft Boiled Eggs, Bacon, Crouton, Parmesan, White Anchovy (vo)  
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 (gf, v)

*gf = gluten free, gfo = gluten free option, v = vegetarian, vo = vegetarian option,  
vg = vegan, nf = nut free, df = dairy free, dfo = dairy free option  
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 (vg, gf)



# UPGRADE TO A GRAZING LUNCH +\$25PP

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

Full Day \$130 per person | Half Day \$110

## MAINS

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

## SIDES

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

## SALADS

Classical Caesar, Soft Boiled Eggs, Bacon, Crouton, Parmesan, White Anchovy (vo)  
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)  
Bitter Leaf Salad, Orange, Citrus Dressing (vg)  
Vietnamese Style Noodle Salad, Pickled Onion, Wombok, Coriander, Carrot, Chilli, Peanuts, Noc Nam

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# BREAKFAST



## PLATED BREAKFAST \$35 per person

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, nf)

Smashed Avocado, Poached Egg, Danish Fetta, Roast Tomato,  
Sourdough (v, gfo, nf)

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

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# BREAKFAST



## GRAZING BREAKFAST ITEMS \$8 per item

### COLD

- Bircher muesli (gf, v)
- Natural yoghurt, Berry Compote (gf, v)
- Banana and mango smoothie (gf, v)
- Assorted mixed Danish (v)
- Chia Pudding, Mango, Coconut (Vegan)
- Assorted muffins (v)
- Mini Almond croissants (v)

### HOT

- Bacon and Egg Breakfast Slider
- Mini Smoked Salmon Bagel, Cream Cheese, Capers, Red Onion (vo)
- 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 \$6 each

Orange, Apple, Pink Grapefruit

## FRESH SMOOTHIE \$6 each

Mango, Banana, Mixed Berry

## SOFT DRINKS \$5 each

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

## TEA & COFFEE \$5 each

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



# CANAPES

## COLD

\$6.5 per item

Pulled Chicken Tostada W/ Spiced Baby Corn, Pico De Gallo, Lime (gf,df)  
Parma Ham, Buffalo Mozzarella, Balsamic, Crostini (vo)  
Heirloom Tomato Quiche, Basil, Vincotto (v)  
Peking Duck Oriental Pancake, Hoi Sin Sauce & Cucumber  
Falafel, Chickpea Hummus, Pomegranate (vg)  
Kingfish Tartare, Wasabi Ponzu (gf, df)

## HOT

\$6.5 per item

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

## SUBSTANTIAL

\$9.5 per item

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

## CHARCUTERIE

\$55 per board to serve 10 people  
Assortment of market meats and vegetables

## ADD-ON: NATURAL OYSTERS

\$36 per half dozen, \$72 per dozen

## SWEET

\$9.5 per item  
Caramel & Macadamia Cheesecake (gf)  
Chocolate & Walnut Brownie (gf)  
Orange & Almond Tumble Cakes (gf)

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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 per person

Choice of entrée and main OR main and dessert

## THREE COURSE

\$95 per person

Includes entrée, main and dessert

Both served alternate drop, mains served with shared sides





# LUNCH & DINNER



## ENTREE

Victorian Millawarra Lamb Cutlet, Salsa Verde, Oregano (gf)

Pickled Fremantle Octopus, Fennel Jam, Dill, Extra Virgin Olive Oil (pesc, gf)

Hiramasa Kingfish Crudo, Tomato Balsamic Vinaigrette, Capers (pesc)

Nduja, Stracciatella, Roasted Peach, Lemon Thyme (vo, gf)

Heirloom Tomato Caprese, Mozzarella, Creamed Kalamata Olive, Basil (gfo vgo)

## MAINS

Slow Roasted Eggplant, Labneh, Pomegranate, Coriander (vgo)

250g Black Angus Striploin, Red Wine Jus, Watercress (gf, df)

Pan Seared Humpty Doo Barramundi, Charred Citrus, Fennel, Honey Balsamic (df)

Chermoula Chicken Breast, Lemon Couscous, Cavolo Nero, Vinaigrette (gf, df)

Southern Australian Veal Piccata, Capers Butter, Lemon

## SIDES TO SHARE

Bitter Leaf & White Balsamic Pickled Cucumber, Goddess Dressing (vg, gf)

Spring Greens, Lemon, Almond (vg, gf)

## DESSERT

Classic Tiramisu

Lemon Meringue Tart, Macerated Strawberries (gf, nf)

Australian Cheese plate, Quince, Lavosh

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# WOODFIRE PIZZA



## PACKAGE

## Per head

3 canapes, 2 pizza toppings	\$34
3 canapes, 3 pizza toppings	\$38
4 canapes, 3 pizza toppings	\$44
5 canapes, 3 pizza toppings	\$48

*Please note: Per head pizza price includes 3 slices per person*

## PIZZA MENU

Margherita, Tomato Napoli, Basil, Mozzarella

Kipfler Potato, Rosemary, Caramelized Onion, Parmesan

Porcini Mushroom, White Truffle Oil, Pecorino

Prosciutto Di Parma, Artichoke, Roquette

Prawn & Chilli, Zucchini, Tomato Napoli, Oregano

Hot Sopressa, Basil, Pesto, Mozzarella

Italian Sausage, Roasted Capsicum, Basil



# LIVE FOOD STATIONS



PLEASE NOTE THERE IS A MINIMUM OF 40 PEOPLE PER STATION

## CHARCUTERIE & CHEESE \$25PP

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

## SUSHI & SASHIMI \$37PP

Assorted sushi rolls using fresh Australian seafood, Hiromasa Kingfish & Yellowfin tuna sashimi prepared live by a chef.

Condiments: Ponzu & Yuzu dressing, togarashi, wasabi, soy sauce.

## TACO STATION \$25PP

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 \$25PP

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 \$25PP

Freshly shucked Sydney rock oysters, served with a selection of dressings, lemon, tabasco.

## GELISTA GELATO \$23PP

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

***DRINK***



# STANDARD BEVERAGE PACKAGE



## STANDARD PACKAGE

\$45 per person for 2 hours

\$55 per person for 3 hours

\$65 per person for 4 hours

## OPTIONS

Legacy Brut Sparkling

Legacy Pinot Grigio

Legacy Shiraz

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

Selection of Soft Drinks & Juices



# PREMIUM BEVERAGE PACKAGE



## PREMIUM PACKAGE

\$75 per person for 3 hours

\$90 per person for 4 hours

## OPTIONS

Clover Hill Pyrenees Brut Sparkling

Rob Dolan Chardonnay

The Falls Sauvignon Blanc

In Dreams Pinot Noir

The Hedonist Shiraz

Choice of: James Boag Premium Light, Kirin, Heineken,  
White Rabbit White Ale, Pipsqueak Apple Cider

Selection of Soft Drinks & Juices



# EXECUTIVE BEVERAGE PACKAGE



## EXECUTIVE PACKAGE

\$115 per person for 3 hours

\$130 per person for 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,  
White Rabbit White Ale, 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