

QUAY WEST SUITES MELBOURNE

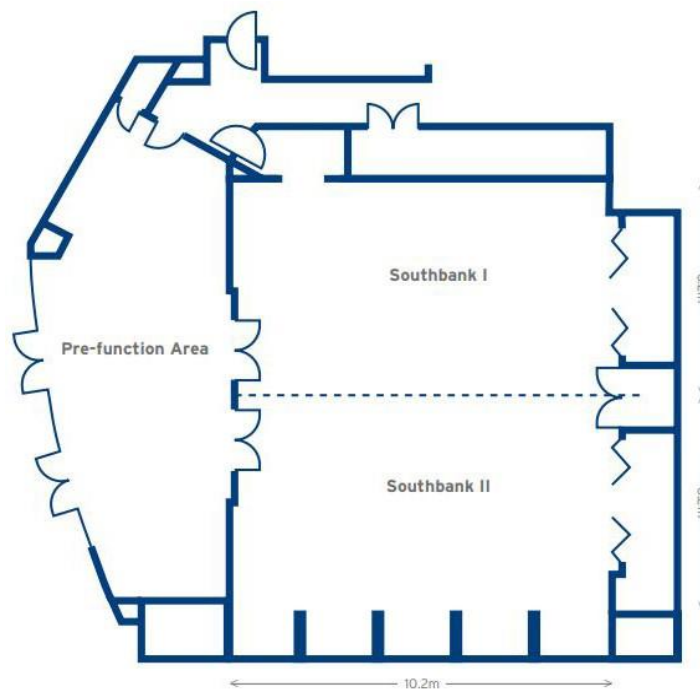
Catering Menus & Packages



MEETING SPACES

Quay West Suites Melbourne boasts a variety of meeting spaces for functions of all shapes and sizes. Two Southbank meeting rooms can be used individually to create an intimate conference, or joined together to make a larger space for presentations and events. Quay West Suites Melbourne also offers a stylish restaurant, Jarrah bar and outdoor terrace available for private use. The terrace comes into its own in the warmer months with breathtaking views of Melbourne’s CBD, the ideal place for social events and functions.

Venue floorplan



CAPACITY CHART

MEETING SPACE	THEATRE	U-SHAPE	BOARDROOM	CLASSROOM	CABARET	COCKTAIL	AREA M ²	HEIGHT M
Southbank I	60	24	25	36	35	80	64	2.65
Southbank II	60	24	25	36	35	80	64	2.65
Southbank I & II	110	35	40	72	80	160	128	2.65
Jarrah Restaurant	-	-	20	-	-	-	72	
Jarrah Bar	-	-	20	-	-	120	60	

DAY DELEGATE PACKAGES 2024

FULL DAY DELEGATE PACKAGE - \$100 per person, per day

HALF DAY DELEGATE PACKAGE - \$80 per person, per day

Includes

Nespresso coffee and a selection of Dilmah teas and whole fruit bowl on arrival. Served in pre-function area

Chef's Selection menu *OR* your choice of two morning tea options. Nespresso coffee and a selection of Dilmah teas. Served in pre-function area

Chef's selection or your choice of a seasonal buffet seated lunch including;

- Two hot proteins with two accompanying sides
- One vegetarian rice or pasta
- One gourmet salad
- One garden salad
- Seasonal fruit platter
- Served with soft drinks, iced water, tea, coffee and juices. Served in Jarrah Restaurant

Chef's Selection menu *OR* your choice of two afternoon tea options. Nespresso coffee and a selection of Dilmah teas. Served in pre-function area

Standard Inclusions: Complimentary Wi-Fi for all delegates, data projector, inbuilt, whiteboard and flipcharts and iced water, notepads and mints.

Allergens Notice: Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if your guests have a food allergy or intolerance.

ENHANCE YOUR EXPERIENCE

Add ons;

Additional morning and/or afternoon tea items	\$10.00 per item
Continuous Fresh Fruit bowls	\$30.00 per person
Continuous Bottled Soft Drinks	\$10.00 per person
Cheese Platters (Serves up to 8)	\$90 per platter
Lolly Jars	\$30.00 per jar
Choice of: Party Mix, Gummy Snakes or M&M's	
Individual Ice Creams	\$7.00 per item

Enhance your day with post conference drinks and canapes in Jarrah Bar & outdoor Terrace – open from 5pm

1-hour standard drink package + 3 -chefs selection canapes \$40.00 per person

Jarrah Bar package only available when booking a full or half day delegate package

DAY DELEGATE MENU

Choose your own menu or let our talented chefs choose for you

Morning Tea – Please choose 2 items

- Assorted pastry's and danishes (V)
- Macaroni and cheese croquettes with tomato and jalapeno relish (V)
- Salmon and caper mini bagels with chives
- Selection of muffin bites (V)
- Mini egg and 3 cheese omelette with herb salad
- Spinach and ricotta mini rolls
- Bacon and egg scramble egg sliders
- Banana bread (V)

Sit Down Buffet Style Lunch

Protein – Please choose 2 items

- Sticky Korean Chicken with gochujang and sesame
- Pan Fried Salmon with pesto cream sauce
- Lemon butter grilled barramundi
- Glazed crispy pork belly with plum sauce and herbs
- Rich Coconut beef curry with aromatics
- Lamb Kofta with tzatziki and crunchy chickpeas

Substantial Side Dish- Please choose 1 item

- Basmati rice pilaf with crispy onions (V)
- Potato and onion gratin with parmesan (V)
- Pumpkin and sage risotto (V)
- Steak fries with herb aioli (V)
- Roasted savoury Sweet potato mash (V)

Menus are subject to change. Menus must be selected 14 days prior to the event, if not provided chefs selection will apply

Vegetable Side Dish- Please choose 1 item

- Walnut roasted broccolini (V)
- Cauliflower and bechamel bake (V)
- Grilled zucchini and yellow squash with basil oil (V)
- Baked pumpkin with goats' cheese (V)
- Asian greens with char sui

Salad – Please choose 1 item

- Traditional coleslaw (V)
- Potato and bacon salad
- Tuna and snow pea salad (V)
- Rice noodle salad with sweet chilli and sesame (V)
- Pear, almond, celery and baby cos heart salad with ranch dressing (V)

Pasta – Please choose 1 item

- Spinach and ricotta cannelloni with blue cheese and walnut sauce (V)
- Forest mushroom and mozzarella Tortellini in a sun-dried tomato sauce (V)
- Squash, pecorino and sage ravioli in a lemon and herb olive oil sauce (V)
- Buffalo Ricotta gnocchi in a Mediterranean vegetable sauce (V)
- Pumpkin and tarragon stuffed shells with rosatella sauce (V)

Lunch is also served with a Seasonal Garden Salad, Bread & Butter and Sliced Fruit Platter

Afternoon Tea – Please choose 2 items

- Mini assorted donuts (V)
- Pumpkin and goat cheese **OR** Tomato and basil rice balls with lemon aioli (V)
- Assorted sweet slices (V)
- Mini cupcake varieties (V)
- Swiss cheese and Virginia ham **OR** Cheddar cheese and slow baked tomato croissants
- Plain and date scones with double cream and raspberry jam (V)

*Menus are subject to change. Menus must be selected 14 days prior to the event, if not provided chefs selection will apply *

ALTERNATIVE LUNCH OPTION -
DELI STYLE WORKING STYLE LUNCH

Available for up to 25 delegates

Lunch

Made Fresh Daily includes;

Garden Salad

Gourmet Salad

Two Warm Bite Sized Savoury Items

Chefs Selection Wrap

Chefs Selection Baguette

Sliced Seasonal Fruit Platter

Served with soft drinks, iced water, tea, coffee and juices. Served in Pre-Function area.

NOURISH MENU

Additional \$25 per person, per day to full or half day delegate package

At Quay West Suites Melbourne, we understand the importance of supporting the health and wellbeing of your delegates during their meetings and conferences. Our Nourish Menu was curated with light, clean, healthy foods in mind that support energy and concentration to optimize each delegate and positively contribute to their day.

Add to your nourish package by encouraging your delegates to get active and walk down to the river for their breaks or organise some mindful activities in the conference space or a physical activity.

Includes

Nespresso coffee and a selection of Dilmah teas and whole fruit bowl on arrival. Served in pre-function area

Chef's Selection menu OR your choice of two morning tea options. Nespresso coffee and a selection of Dilmah teas. Served in pre-function area.

Chef's selection or your choice of a seasonal buffet seated lunch including;

- Two hot proteins
- Two accompanying sides
- One gourmet salad
- One garden salad
- Sliced seasonal fruit platter and raw vegetable platter and dips
- Served with soft drinks, iced water, tea, coffee and juices. Served in Jarrah Restaurant

Chef's Selection menu OR your choice of two afternoon tea options Nespresso coffee and a selection of Dilmah teas. Served in pre-function area.

Standard Inclusions: Complimentary Wi-Fi for all delegates, data projector, inbuilt, whiteboard and flipcharts and iced water, notepads and mints.

Allergens Notice: Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if your guests have a food allergy or intolerance.

Morning Tea – Please choose 2 items

- Chia pots with manuka honey (V)
- Baked pea and mint bites with avocado cream (Vegan)
- Zucchini and corn fritters with tomato relish (V)
- Carrot Cake (V)
- Assorted healthy smoothies (V)
- Roasted beetroot and plum bites with balsamic glaze (Vegan)
- Baked sweet potato and chipotle balls with mango relish (Vegan)

Sit Down Buffet Style Lunch**Protein – Please choose 2 items**

- Miso glazed chicken breast
- Steamed skinless salmon with salsa verde
- Asian baked barramundi with aromatics
- Grilled lean pork loin with pepperonata
- Soy stock braised beef with herbs
- Skinless tandoori roast chicken with coriander

Substantial Side Dish- Please choose 1 item

- Cauliflower rice with saffron and chives (V)
- Buckwheat pumpkin risotto (V)
- Steamed brown rice with peas (V)
- Braised black lentils with tomato and spinach (V)
- Sweet potato wedges with cajun salt and light sour cream (V)

Vegetable Side – Please choose 1 item

- Steamed baby stem broccolini (V)
- Grilled yellow squash with lemon (V)
- Salt baked baby carrots with cumin (V)
- Roasted heirloom rainbow beetroot with balsamic (V)
- Zucchini, peas and asparagus with mint and extra virgin olive oil (V)
- Roasted garlic flashed baby kale (V)

Menus are subject to change. Menus must be selected 14 days prior to the event, if not provided chefs selection will apply

Salad – Please choose 1 item

Rainbow vegetable slaw with light buttermilk dressing (V)

Kale and quinoa salad with pomegranate (V)

Greek salad with oregano dressing (V)

Tabouli salad cracked wheat parsley and tomato in lemon dressing (V)

Israeli couscous salad with grilled vegetables (V)

Lunch is also served with a seasonal garden salad and Fruit Platter

Afternoon Tea – Please choose 2 items

Avocado and heirloom tomato bread-less bruschetta (V)

Greek yoghurt with granola and berries (V)

Salmon and yoghurt blinis with chives

Raw lemon and cashew slice (V)

Seed and nut florentines

Hummus cup with vegetable crudités (V)

Menus are subject to change. Menus must be selected 14 days prior to the event, if not provided chefs selection will apply

WELLNESS ACTIVITY

Add to your nourish package by encouraging your delegates to get active or be still with our recommended wellness activities;

CORPORATE WELLNESS CLASSES

Mirosuna offers tailored corporate wellness programs and team-building activities to help your employees connect on a more personal level.

A moment to switch off and recharge, away from the daily grind, this is the perfect opportunity for you to uphold your company's work-life balance values while encouraging your staff to have deeper, more meaningful conversations.

www.mirosuna.com/corporate-wellness

CITY SIGHTS KAYAK TOUR

Kayak Melbourne specialises in guided kayak tours, paddling along the Yarra River between Victoria Harbour and Melbourne Park, passing by historical sites and key landmarks such as the Bolte Bridge, Polly Woodside, Eureka Tower and Crown Casino.

Day and evening tours are available, our evening tours include a unique on-water dining experience.

<https://www.kayakmelbourne.com.au/>

LUNCH, DINNER & COCKTAIL EVENT OPTIONS

CANAPE MENU

*Minimum of 20 guests***Cold Canapes**

Trio of Gourmet Dips *served with chargrilled turkish bread and olive oil (V)*
 Cucumber and Smoked Salmon Crudit  with *herbed cream cheese and lemon*
 Freshly shucked Australian Oysters *on rock salt with mignonette dressing and herbs*
 Hoisin and Sesame Duck Pancake *with coriander and spring onion*
 Bruschetta *of heirloom tomato, spanish onion and balsamic reduction (V)*

Hot Canapes

Pumpkin and Goats Cheese **OR** Tomato and Basil Arancini *with lemon aioli (V)*
 Crispy Tempura Prawns *with Thai sweet chilli and coriander*
 Assortment of Chefs Selection Tartlets *with onion relish (VO)*
 Grilled Satay Chicken Skewers *with Malaysian peanut sauce*
 Dusted Salt & Pepper Calamari *with lime and ranch dressing*
 Mini Duck Spring Rolls *with raita and chives*
 Vegetable Cigar Spring Rolls *with nham jim (V)*
 Mini Angus Beef Pies *with tomato relish*
 Mini Hawaiian Pizza *on gluten free bases*

Dessert Canap s

Assorted of Filled Almond Macarons (V)
 Assortment of Profiteroles (V)
 Boutique Sweet Tartlet Selection (V)
 Assortment of Petit Fours

Substantial canapes

Chefs Seasonal Vegetarian Risotto Bowl (V)
 Beer Battered Flathead and Chips *served with lemon and dill tartare*
 Grilled Beef Sliders *with cheddar cheese, fresh tomato and gem lettuce*
 Korean Fried Chicken Bao *with leek and spring onion served with gochujang*

1 Hour Package —your choice of 2 canapes & 1 substantial canape - \$35 per person

2 Hour Package —your choice of 4 canapes & 2 Substantial canapes – \$50 per person

3 Hour Package – your choice of 6 canapes & 2 Substantial canapes - \$70 per person

Additional Hot, Cold & Dessert Canapes - \$8 per item

Additional Substantial canape - \$12 per item

Menus are subject to change. Menus must be selected 14 days prior to the event, if not provided chefs selection will apply

PLATTER MENU

For 10- 20 guests, below 10 will be required to select from the bar snacks menu.

Each platter serves 8 guests

Victorian Charcuterie Board	\$95
Mixed local Salumi with Ham, Grissini, Charred Bread and Pickles	
Croquettes and Arancini Platter	\$60
Variety of Croquettes with Mixed Vegetable Arancini, Aioli and Tomato Sauce with Pickles	
Victorian Cheese Platter	\$90
Cheese Slices from Yarra Valley; Geelong, Gippsland, Milawa, and Meredith with Fruit Paste and Lavosh	
Oyster Platter	\$100 (24 pieces)
Fresh Shucked Oysters on ice with Lemon, Lime and Mignonette	
Sliders	\$80
Wagyu Beef Slider with Tomato, Aged Cheddar and Baby Romaine	

Allergens Notice: Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if your guests have a food allergy or intolerance.

Menus are subject to change. Menus must be selected 14 days prior to the event, if not provided chefs selection will apply

SEATED 2 & 3 COURSE LUNCH

\$75/95 Per Person

SEATED TWO COURSE LUNCH \$75 PER PERSON

Bread Rolls, butter

Choice of 1 x Entrée or Dessert dish – Refer to menu below

Alternating Main with shared chef's selection salad – Refer to menu below

Coffee and Tea

SEATED THREE COURSE LUNCH \$95 PER PERSON

Bread Rolls, butter

Choice of 1 x Entrée – Refer to menu below

Alternating Main with shared chef's selection salad – Refer to menu below

Choice of 1 x Dessert dish – Refer to menu below

Coffee and Tea

Entrée

Hickory smoked salmon, asparagus, petit potato salad, lemon and baby herbs

Burrata & tomato salad with beetroot and honey dressing (V)

Grilled flat bread with hummus, crispy chickpea and olives (Vegan)

Marinated braised pork belly, roasted hazelnut and radicchio

Meredith goats cheese tart, red peppers, wild rocket and toasted walnuts (V)

Main

Barramundi, marinated fennel served with cucumber and a saffron vinaigrette

Maryland duck confit with braised red cabbage, cauliflower puree

Eye fillet with potato terrine, blistered truss tomatoes and watercress

Prosciutto wrapped chicken, Provençal vegetables, baby spinach and balsamic reduction

Risotto with green pea & asparagus, and pecorino (V, Vegan)

Dessert

Rich chocolate and coffee tiramisu with coffee syrup served with double cream

Baked NY cheesecake with berry and vanilla compote served with double cream

Decadent sticky toffee pudding with salted caramel sauce served with double cream

Regional cheese plate, lavosh crispbread, quince paste

*Menus are subject to change. Menus must be selected 14 days prior to the event, if not provided chefs selection will apply *

Allergens Notice: Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if your guests have a food allergy or intolerance.

LUNCH ENHANCEMENTS

Sides

Additional Shared Vegetables

- \$10 per person

Rosemary and garlic, roasted chat potatoes (V)

Green beans with garlic and flaked almonds (V)

Seasonal steamed vegetables, lemon herb vinaigrette (V)

Feasting Upgrades

Regional cheese platter served with lavosh crispbread and quince paste (Shared)

- \$90 per platter up to 8 people

Dessert platter with an assortment of slices and gourmet chocolates (Shared)

- \$45 per platter up to 8 people

SEATED 2 & 3 COURSE DINNER

\$90/\$105 Per Person

SEATED TWO COURSE DINNER \$90 PER PERSON

Two canapes on arrival, chef's selection
Bread Rolls, butter
Choice of 1 x Entrée or Dessert dish – Refer to menu below
Alternating Main with shared chef's selection salad – Refer to menu below
Coffee and Tea

SEATED THREE COURSE DINNER \$105 PER PERSON

Two canapes on arrival, chef's selection
Bread Rolls, butter
Choice of 1 x Entrée – Refer to menu below
Alternating Main with shared chef's selection salad – Refer to menu below
Choice of 1 x Dessert dish – Refer to menu below
Coffee and Tea

Entrée

Hickory smoked salmon, asparagus, petit potato salad, lemon and baby herbs
Burrata & tomato salad with beetroot and honey dressing (V)
Grilled flat bread with hummus, crispy chickpeas and olives (Vegan)
Marinated braised pork belly, roasted hazelnut and radicchio
Meredith goats cheese tart, red peppers, wild rocket and toasted walnuts (V)

Main

Barramundi, marinated fennel served with cucumber and a saffron vinaigrette
Maryland duck confit with braised red cabbage, cauliflower puree
Eye fillet with potato terrine, blistered truss tomatoes and watercress
Prosciutto wrapped chicken, provencal vegetables, baby spinach and balsamic reduction
Risotto with green pea & asparagus, and pecorino (V, Vegan)

Dessert

Rich chocolate and coffee tiramisu with coffee syrup served with double cream
Baked NY cheesecake with berry and vanilla compote served with double cream
Decadent sticky toffee pudding with salted caramel sauce served with double cream
Regional cheese plate, lavosh crispbread, quince paste

*Menus are subject to change. Menus must be selected 14 days prior to the event, if not provided chefs selection will apply *

Allergens Notice: Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if your guests have a food allergy or intolerance.

DINNER ENHANCEMENTS

Sides

Additional Shared Vegetables

- \$10 per person, per bowl

Rosemary and garlic, roasted chat potatoes (V)

Green beans with garlic and flaked almonds (V)

Seasonal steamed vegetables, lemon herb vinaigrette (V)

Feasting Upgrades

Regional cheese platter served with lavosh crispbread and quince paste (Shared)

- \$90 per platter up to 8 people

Dessert platter with an assortment of slices and gourmet chocolates (Shared)

- \$45 per platter up to 8 people

BEVERAGE PACKAGES

Standard Package

Wine

Redbank NV Brut Sparkling
Divici NV Prosecco
Redbank Pinot Gris
Redbank Sauvignon Blanc
Redbank Shiraz
Yalumba Y Series Merlot

Bottled Beer

James Boags Premium
James Boags Premium Light

On Tap

Heineken
Furphy
James Squire Broken Shackles Lager

Package includes assorted soft drinks, water & juices

2-hour package \$40 per person
3-hour package \$50 per person
4-hour package \$60 per person

*Beverages subject to change, based on supplier availability

BEVERAGE PACKAGES

Deluxe Package

Wine

NV Jansz Premium Cuvee
Nautilus Sauvignon Blanc
Brokenwood Chardonnay
Brokenwood Shiraz
Tarra Warra Pinot Noir

Bottled Beer

James Squire 150 Lashes Pale Ale
Heineken Zero

On Tap

Heineken
Furphy
James Squire Broken Shackles Lager

Package includes assorted soft drink, water & juices

2-hour package \$50 per person

3- hour package \$60 per person

4-hour package \$70 per person

*Beverages subject to change, based on supplier availability

BEVERAGE PACKAGE ENHANCEMENTS

Cocktails

\$16 Per Glass

Aperol Cosmopolitan

Aperol, vodka, lime juice, sugar syrup

Coconut Lime Daiquiri

Malibu coconut rum, Bacardi rum, lime juice and sugar syrup

Espresso Martini

Vodka, shot of espresso, Kahlua, Frangelico or Baileys Irish cream

Negroni

Campari, Gin, Red vermouth

Pomegranate Spritz

Pama Pomegranate liqueur, Cointreau Bandini Prosecco, Soda water

Alcohol Free Cocktails

\$12 Per Glass

Gin Gin Mule

Dry London spirit, sugar syrup, lime juice, ginger ale

Virgin Mojito

Sparkling water, fresh lime, agave syrup and mint leaves

*Beverages subject to change, based on supplier availability

ADDITIONAL INFORMATION

AUDIO VISUAL

Provided in your minimum spend is an in-built projector and screen, whiteboard and flip chart.

If any additional audio-visual equipment is required, we recommend our external audio-visual provider Total Audio Dynamics, who can provide equipment such as microphones and streaming services for your event.

Contact Details: Robert Broomhead
0409 041 213
robert@totalaudio.com.au

Please do note to connect to the in-built projector screen, you will be required to provide a laptop with a HDMI built in connector. Tablets and HDMI connectors are unfortunately not compatible. We recommend testing the lap top if possible before your event.

JARRAH BAR & OUTDOOR TERRACE

Jarrah Bar is located conveniently on the same level as the conference floor to host your post-conference drinks or pre-dinner drinks. Toast the end of the day at the bar and enjoy the delightful outdoor terrace overlooking the Melbourne CBD skyline.

Please note that Jarrah Bar is closed on Sunday. Please do let us know if you would like to exclusively or semi-exclusively hold your post conference drinks in Jarrah Bar.

CORPORATE ACTIVITIES

Melbourne Water Taxi's

Luxury Yarra River Cruises and Transfers. Proudly cruising Yarra River for over 25 years. Offering water transfers, private cruises, sightseeing cruises and special events. Located conveniently bookings@melbournewateraxis.com.au

Be Challenged

Be Challenged has a unique approach to helping businesses reach their full potential which means your team will learn while having fun.

<https://bechallenged.com.au/>

Ballers Clubhouse

Practically a playground for adults this multi-room venue holds game activities fit for corporate groups and functions. Eat, drink, play and party the night away in this mega-venue that truly dazzles.

<https://www.ballersclubhouse.com.au/venues/melbourne-cbd>

OFF-SITE RESTAURANT RECOMMENDATIONS

Commune Wine Bar

Approachable wines and beverages as a focal point of Commune Wine Bar. The wine bar and balcony are the perfect setting for a wine and snack. Additionally, their main dining room is ideal to settle in, offering a full a la carte menu.

<https://communewine.com.au/>

The Meat & Wine Co

A steakhouse with a menu of exclusive Monte Beed, grain-fed short horn, and their in-house dry-aged steak program.

<https://themeatandwineco.com/melbourne-restaurants/southbank/>

Asado

An open fire pit and three metre bespoke charcoal parrilla grill is the spiritual and culinary centre of Asado – paying homage to the incomparable style and culinary ethos of Argentinian slow-cooked barbeque.

<https://www.asado.melbourne/>

Pure South Dining

An elegant restaurant with a focus on fresh ingredients that arrive daily from farmers, fisherman & artisan producers in Tasmania, King Island and Flinders Island.

<https://puresouth.com.au/about/>

Arbory Bar & Eatery

Afloat is a floating restaurant and bar that pops up on the Yarra River every spring for summer and brings a different theme each year.

<https://www.afloat.melbourne/>

Sake

Award-Winning contemporary Japanese. Enjoy an elevated, non-traditional take on Japanese food.

<https://sakerestaurant.com.au/group-dining-hamer-hall/>

La Camera

Traditional Italian food in a spacious dining room with private booths and a city-facing balcony.

<https://www.lacamerasouthgate.com/>

Water Front

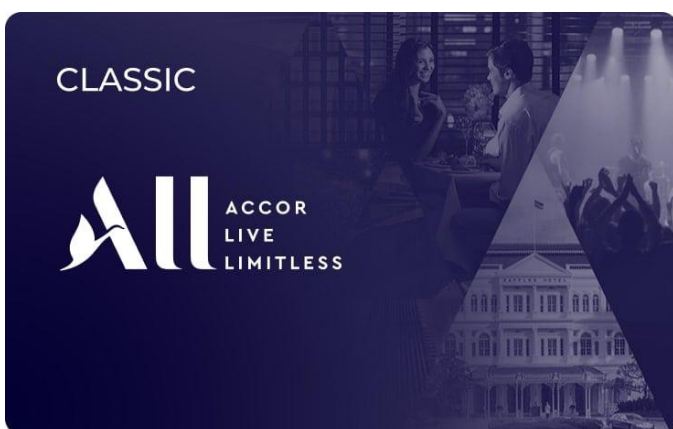
A true Melbourne experience with expansive views of the Yarra river and mesmerizing city lights.

Enjoy the finest seafood Melbourne has to offer, expertly sourced direct from some of Australia best producers.

<https://waterfrontsouthgate.com.au/>



WELCOME TO ALL – ACCOR'S LIFESTYLE LOYALTY PROGRAM



ALL is built around you – the way you live, work and play. Access hotels, workspaces, bars, clubs and spas, all in one place. Enjoy offers, rewards, and experiences, all just for you.

34 brands. 3,960 properties. 110 countries.

Enrich your world, **wherever life takes you**

Join the ALL Meeting Planner and earn points every time you organise an event. Book workspaces wherever you need, whenever you want. 2,400 hotels across the world, from luxury to budget-friendly.

QUAY WEST



MELBOURNE

Call our team to discuss your event needs

26 Southgate Ave, Southbank VIC 3006

P +61 3 9693 6014

E H8804@accor.com

quaywestsuitesmelbourne.com.au