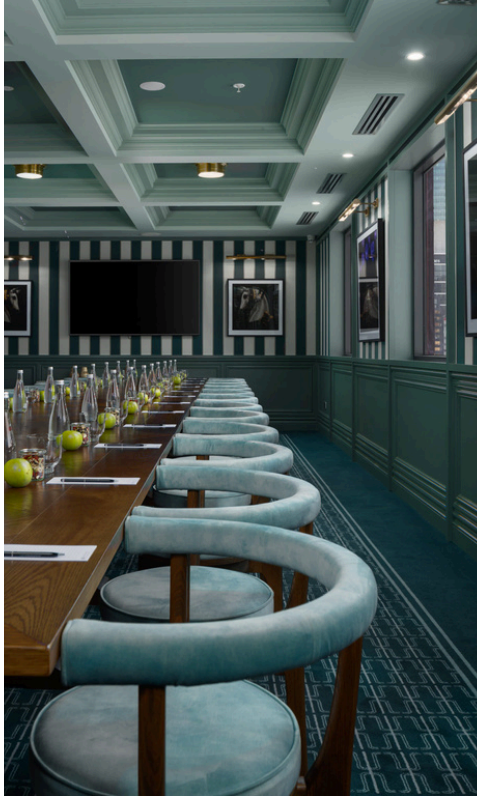
pullman
HOTELS AND RESORTS

MELBOURNE CITY CENTRE

OUR EVENT SPACES

Enquiries & Bookings
E: H3028-SB@accor.com
T: +61 3 8662 1321
More information at www.pullmanmelbournecitycentre.com.au



ROOM 1954

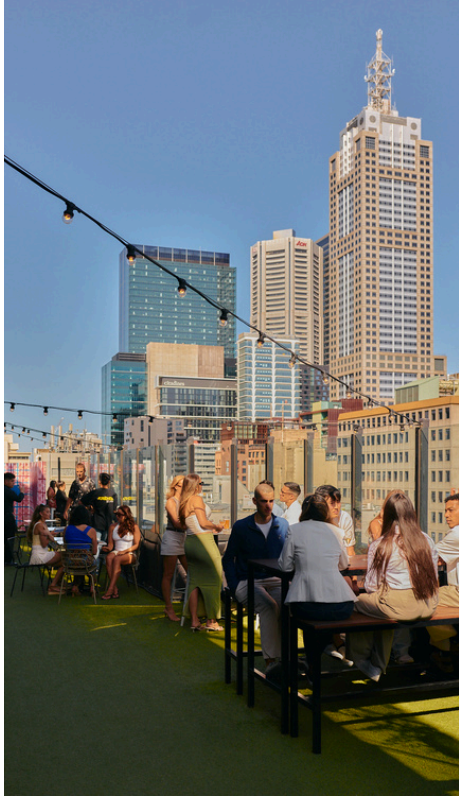
PRIVATE DINING AND MEETINGS

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
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, Camera & Mic for meetings
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

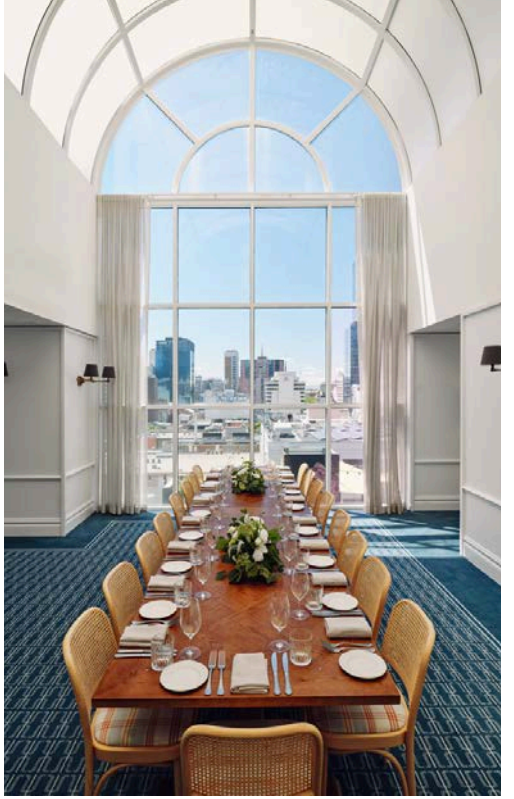
BLOSSOM ROOFTOP BAR

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

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

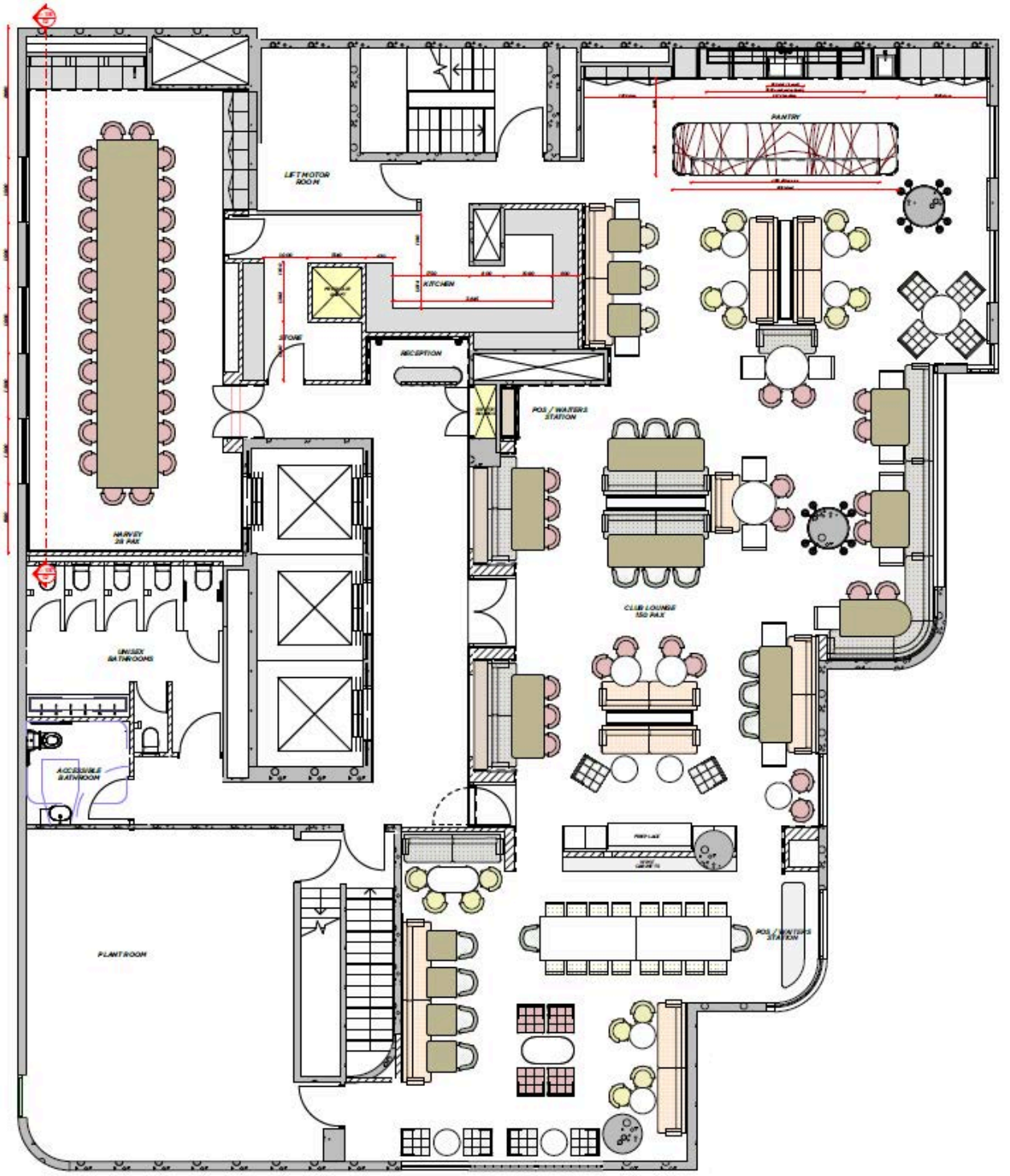
AN AWARD-WINNING SPACE

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 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 from12pm 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

CLUB LOUNGE

FLOOR PLAN

Eva's

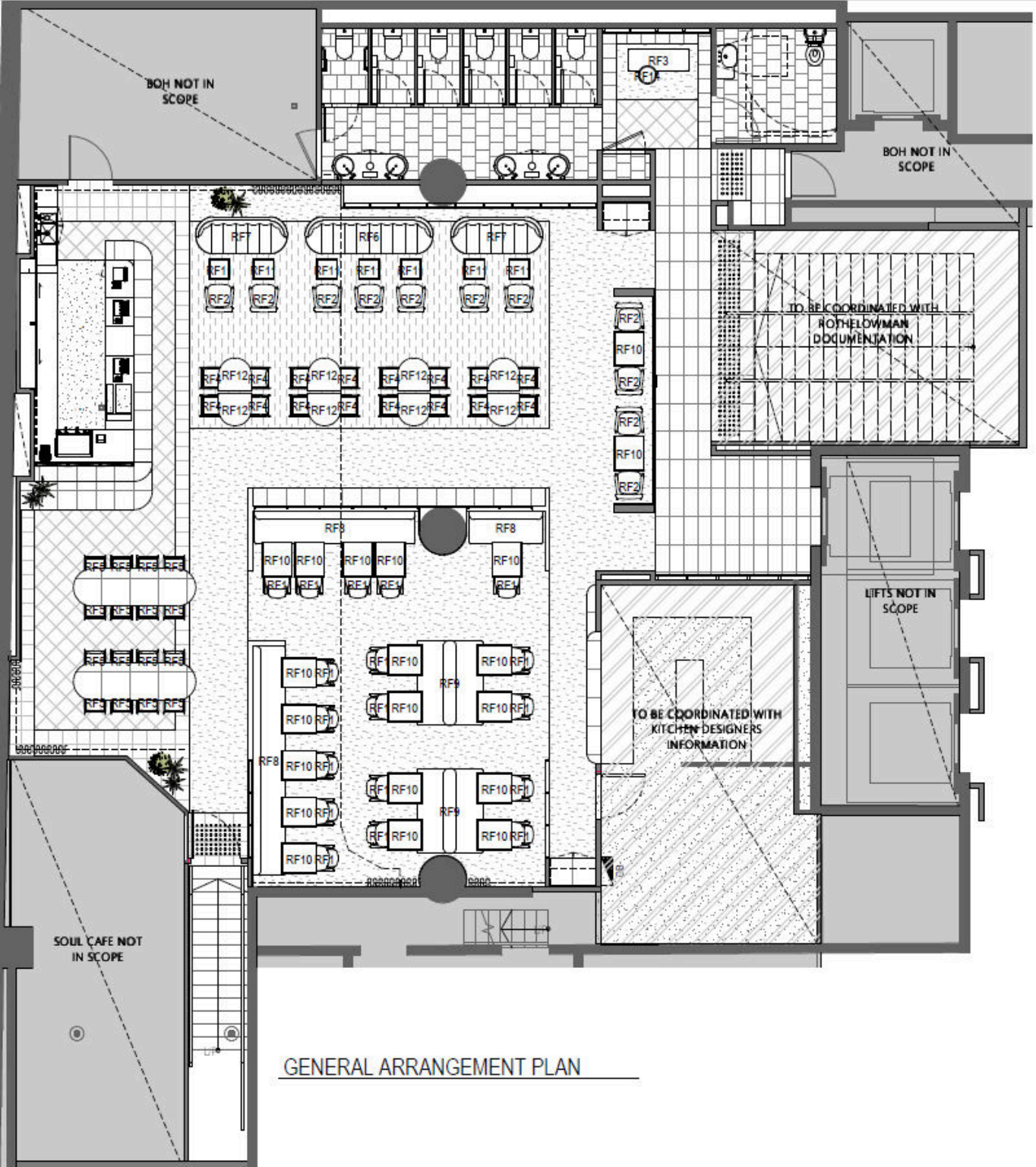
CLASSICS REIMAGINED

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:	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

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
$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 Friands (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

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

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)

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)

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

UPGRADE TO A GRAZING LUNCH +$25PP

IN ADDITION TO MORNING TEA AND AFTERNOON TEA SELECT 2 MAINS, 2 SIDES, 2 SALADS
CONTINOUS 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

gf = gluten free, gfo = gluten free option, v = vegetarian, vo = vegetarian option, vg = vegan,
vgo = vegan option available, nf = nut free, df = dairy free, dfo = dairy free option
Most dishes can be altered to suit your dietary requirements

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)

gf = gluten free, gfo = gluten free option, v = vegetarian, vo = vegetarian option, vg = vegan, vgo = vegan option available, nf = nut free, df = dairy free, dfo = dairy free option
Most dishes can be altered to suit your dietary requirements

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)

gf = gluten free, gfo = gluten free option, v = vegetarian, vo = vegetarian option, vg = vegan, vgo = vegan option available, nf = nut free, df = dairy free, dfo = dairy free option
Most dishes can be altered to suit your dietary requirements

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)
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 (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)

gf = gluten free, gfo = gluten free option, v = vegetarian, vo = vegetarian option, vg = vegan,
vgo = vegan option available, nf = nut free, df = dairy free, dfo = dairy free option
Most dishes can be altered to suit your dietary requirements

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

gf = gluten free, gfo = gluten free option, v = vegetarian,
vo = vegetarian option, vg = vegan, vgo = vegan option,
nf = nut free, df = dairy free, dfo = dairy free option
Most dishes can be altered to suit your dietary requirements

ENTREE

Victorian Millawarra Lamb Cutlet, Salsa Verde (gf) 2 pp
Baby Burrata, Nashi Pear, Walnuts, Sour Dough, Vincotto (gfo, v)
Hervey Bay Scallop, Orange & Tarragon Butter, Pangratatto (gfo) 2pp
Heirloom Tomato Caprese, Mozzarella, Creamed Kalamata Olive, Basil (v, vgo, gf)

MAINS

250g Red Gum Creek Striploin, Red Wine Jus, Watercress (gf, df)
Surrey Farms Ox Cheek, Roast Garlic Pomme Puree (gf)
Brown Butter Gnocchi, Sumac Onions, Pine Nuts, Pecorino (v)
Roasted Chicken Breast, Forest Mushroom Risotto, Cauliflower (gf)

SIDES TO SHARE

Charred Sprouting Broccolini With Chilli & Garlic (vg, gf)
Roasted Baby Potatoes, Rosemary Salt (vg, gf)

DESSERT

Chocolate Sabayon Tart, Vanilla Whiskey Crème
Classic Tiramisu, Mascarpone, Marsala
Lemon Meringue Tart, Macerated Strawberries (nf)

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

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 tune 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
Head Red 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