

THE
SAVOY
HOTEL
ON LITTLE COLLINS



Conference, Meetings and Events

A Grand Setting

With a beautiful Victorian façade, and internal grandeur of an Art Deco heritage building, The Savoy Hotel on Little Collins Melbourne is the ideal location for your next event. Featuring six stylish yet spacious and versatile meeting rooms, with natural light, linear angled pillars and classic tray ceilings. Catering for all your business needs, our conference facilities are designed for comfort and style, from small meeting spaces to our luxurious ballroom for special events or annual conferences. The hotel features 163 guest rooms, all with complimentary WiFi.



Visit the hotel
phone 03 9622 8888 or email meet@savoyhotelmelbourne.com
to arrange a meeting with our events team



Savoy Hotel on Little Collins Melbourne

Location

Superbly located on the corner of Little Collins and Spencer Streets. The hotel is opposite Southern Cross Station in Melbourne's West end business district and less than five minutes to Marvel Stadium. A short stroll brings you to the Crown Casino Entertainment Complex, Melbourne Exhibition and Convention Centre and Southbank's restaurant precinct.

Accommodation

The hotel has 163 elegant guest rooms with plush furnishings, full-length mirrors and custom carpets. Each bathroom has a retro feel with white subway tiles and chequerboard black and white tiled floors, contrasting with chrome tapware that reflect the heritage elements of the building. The Alexander Suite offers inspiring city views from the comfort of a king size bed, separate lounge and full kitchen.

Events with Benefits

Book your next event with us and enjoy a host of reward options for both the company and for the booker. Register today for Events with Benefits and experience all the benefits our hotels have to offer.

For more information email meet@tfehotels.com
or visit TFEhotels.com/eventswithbenefits





The Alexander Bar

Paying tribute to its lively past, Alexander Bar is named after the original owner of the hotel first built on the site in the 1880s. This was reincarnated in 1926 as The Hotel Alexander. Alexander Bar is now the elegant ground floor attraction at The Savoy Hotel Little Collins, infused with a rich history. Famous guests could once be found here during the jazz-era and beyond, sipping on cocktails while listening to the easy sounds of crooners sharing the scene.

The space has recently been refurbished in a contemporary Art Deco design, honouring its origins. The bar, encased in marble, showcases bold geometric patterned carpets, linear angled pillars, full length mirrors, and classic tray ceilings, complemented by soft lighting.

Glamorous and elegant, this cosy yet stylish space provides the perfect place to catch up with friends, meet a business contact or simply relax during a quiet moment. At breakfast, there is fresh Barista made coffee and a carefully selected European pastry breakfast menu. Throughout the day, the bar is open for drinks and in-house dining. Mouth-watering share boards boast meats and cheeses sourced from around the country are available all day, for grazing or dining.

Alexander Bar's drinks menu offers a tip of the hat to the Prohibition era. There is a delightful array of tempting cocktails, excellent whiskies sourced from around the world and quality spirits. Choose from an expansive, yet classic varietal Champagne and wine list, or a selection of local and international beers and ciders to quench your thirst.

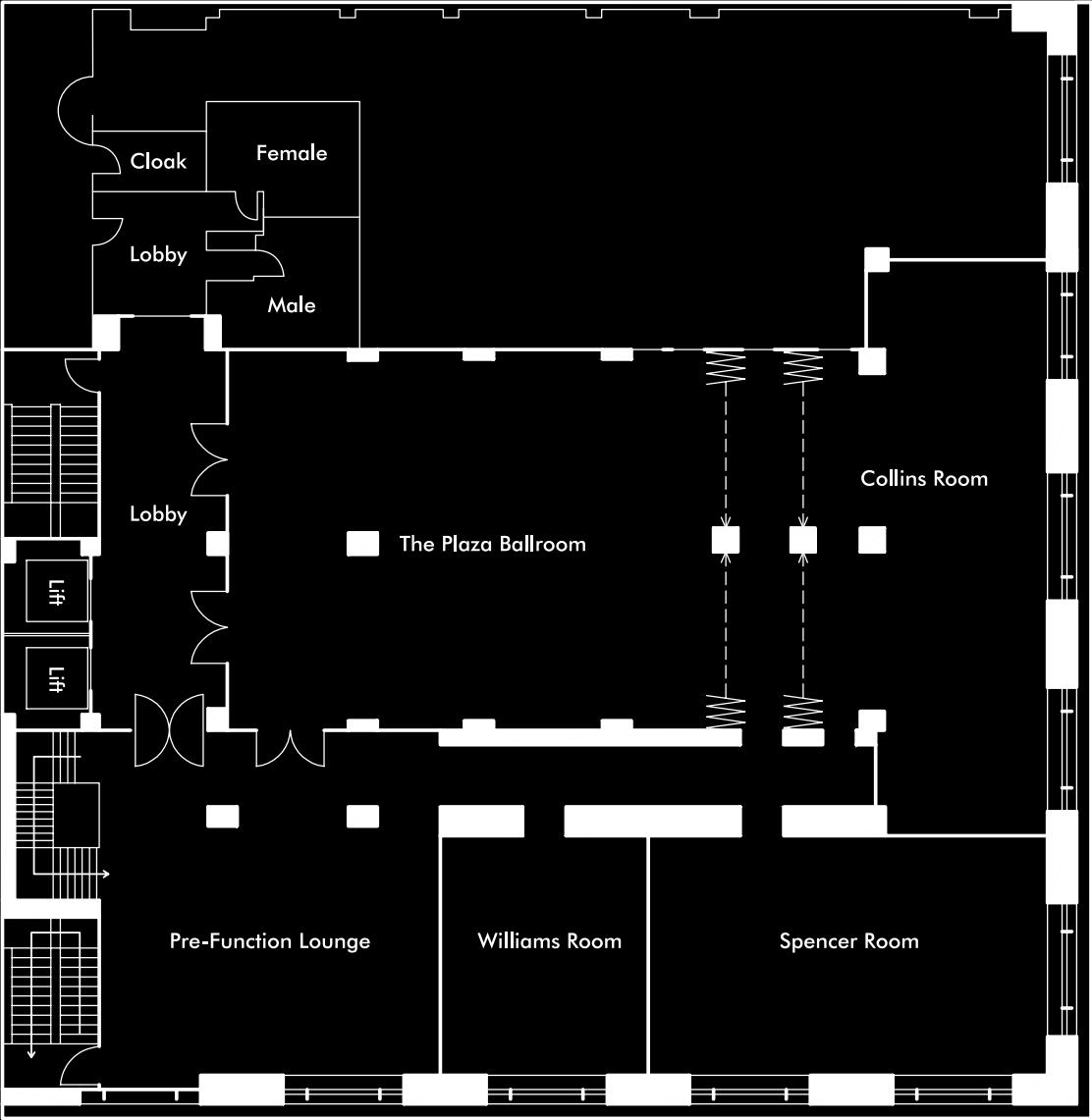


**Bespoke packages available, contact our events team
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Event Spaces

Featuring six conference and event spaces accommodating up to 130 delegates theatre style or 320 cocktail style, our rooms are elegantly decorated, offering art deco style combined with contemporary facilities along with high ceilings and natural light.

Our ballroom is ideal for your annual conference or special events and our smaller rooms are highly versatile for a variety of meeting requirements. The hotel offers a host of catering and themed packages and there is parking located opposite the hotel.



	SQM	HEIGHT	THEATRE	CLASSROOM	BANQUET	U-SHAPE	BOARDROOM	COCKTAIL	CABARET
PLAZA BALLROOM	134	4.8	130	80	100	36	40	200	64
PLAZA BALLROOM + COLLINS	252	4.8	130	80	160	36	40	320	65
COLLINS	76	4.8	80	30	60	24	24	80	30
SPENCER	74	4.8	70	24	50	24	20	70	30
WILLIAMS	37	4.8	15	–	20	10	12	20	8
THE BOARDROOM*	20	4.8	–	–	–	–	8	–	–

*located in lobby



Day Delegate Packages

Make your event memorable with the Savoy Hotel on Little Collin's Day Delegate Package, including:

- Nespresso coffee and selection of teas
- Morning and afternoon tea breaks
- Working style or buffet lunch including Chef's daily selections
- Savoy Snack Station to keep your delegates going
- Still and sparkling water
- Delegate stationery including notepads and pens
- Standard audio-visual equipment including flip chart, screen, whiteboard and markers
- Room hire

Event support includes:

- Complimentary Wi-Fi access
- Complimentary AV briefing with our experienced audio-visual team
- 24-hour Concierge
- Receiving and storage of course materials
- Dedicated Conference Coordinator

Working Lunch

- Chef's selection of assorted mini rolls and flatbread wraps
- Asparagus and goats' cheese salad with soft boiled eggs and baby spinach (v, gf)
- Chickpea salad with harissa spiced sweet potato, fresh herbs and tahini yoghurt dressing (v, gf)
- Australian farmhouse cheese platter
- Sliced seasonal fruit platter (gf)
- Petite desserts

Business Style Buffet Lunch

- Waldorf salad with candied walnuts and Milawa blue cheese (v)
- Superfood salad of quinoa, broccolini, avocado, toasted nuts and seeds (v, gf)
- Spring pea and zucchini soup (v)
- Aromatic butter chicken curry (gf)
- Coconut and cashew basmati pilaf (v, gf)
- Pumpkin gnocchi, mushroom ragu, pine nuts and parmesan (v)
- Steamed seasonal greens, lemon, chilli and local olive oil (v, gf)
- Chocolate gianduja terrine
- Espresso panna cotta (gf)
- Sliced seasonal fruit platter (gf)
- Australian farmhouse cheese platter

(v) vegetarian (gf) gluten free (vg) vegan (nf) nut free

Please note that the menus are indicative only and are subject to change based on our seasonally available produce. We are delighted to accommodate any special dietary requirements with advanced notice.



Breakfast Packages

Continental Breakfast

24 per person | minimum 20 guests

Includes:

- Sliced seasonal fruits
- A selection of fruit and vanilla yoghurts
- Freshly baked Danish pastries and banana bread
- Assorted mini muffins
- A selection of chilled juices
- Freshly brewed coffee and specialty teas
- Cereals, Bircher and toasted muesli available on request (6 per person supplement)

Plated Breakfast

34 per person | minimum 25 guests

Includes:

- Platters of freshly baked Danish pastries on arrival
- Sliced seasonal fruits
- A selection of chilled juices
- Freshly brewed coffee and specialty teas

Individually plated breakfast

Please choose one item from the following:

- Full Australian breakfast of English muffin, scrambled eggs, smoked bacon rashers, grilled tomato, Portobello mushroom and sausages
- Smoked salmon scrambled eggs, New York bagel, smashed avocado cream cheese, chives
- Eggs Benedict, poached eggs, English muffin, shaved ham and hollandaise
- Belgium waffles, maple blueberry compote, sliced banana, Gundowing vanilla ice cream (v)
- Warm banana bread, salted butterscotch, whipped lemon and pistachio ricotta (v)

The Savoy Hot Buffet Breakfast

Full buffet breakfast in Savoy restaurant

OR

In room, available on request
minimum 35 guests



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Break Options

Morning and Afternoon Tea

12 per person

The Savoy Favourites

- Assorted mini muffins
- Fudge brownie slice
- Pain au chocolate
- Croissants and Beerenberg preserves
- Mini Danish pastries
- Banana bread
- Lemon oat slice
- Hedgehog slice
- Rocky road bites
- Freshly baked home-style cookies
- Salted caramel and chocolate profiteroles
- Orange and poppy seed bar cake
- Petite Nutella doughnuts
- Buttermilk scones, strawberry jam, Chantilly cream
- Carrot cake
- Gluten free banana bread (gf)
- Caramel slice (gf)
- Sticky date and honey loaf (gf)

Savoury Options

- Savoury vegetable and ricotta muffins
- Sundried tomato, spinach and fetta tartlets
- Mini quiche Lorraine
- Smoked salmon, dill and ricotta quiches
- Chilli spiced beef empanadas
- Red curry chicken cocktail pies
- Beef and red wine cocktail pies

Healthy Choice Options

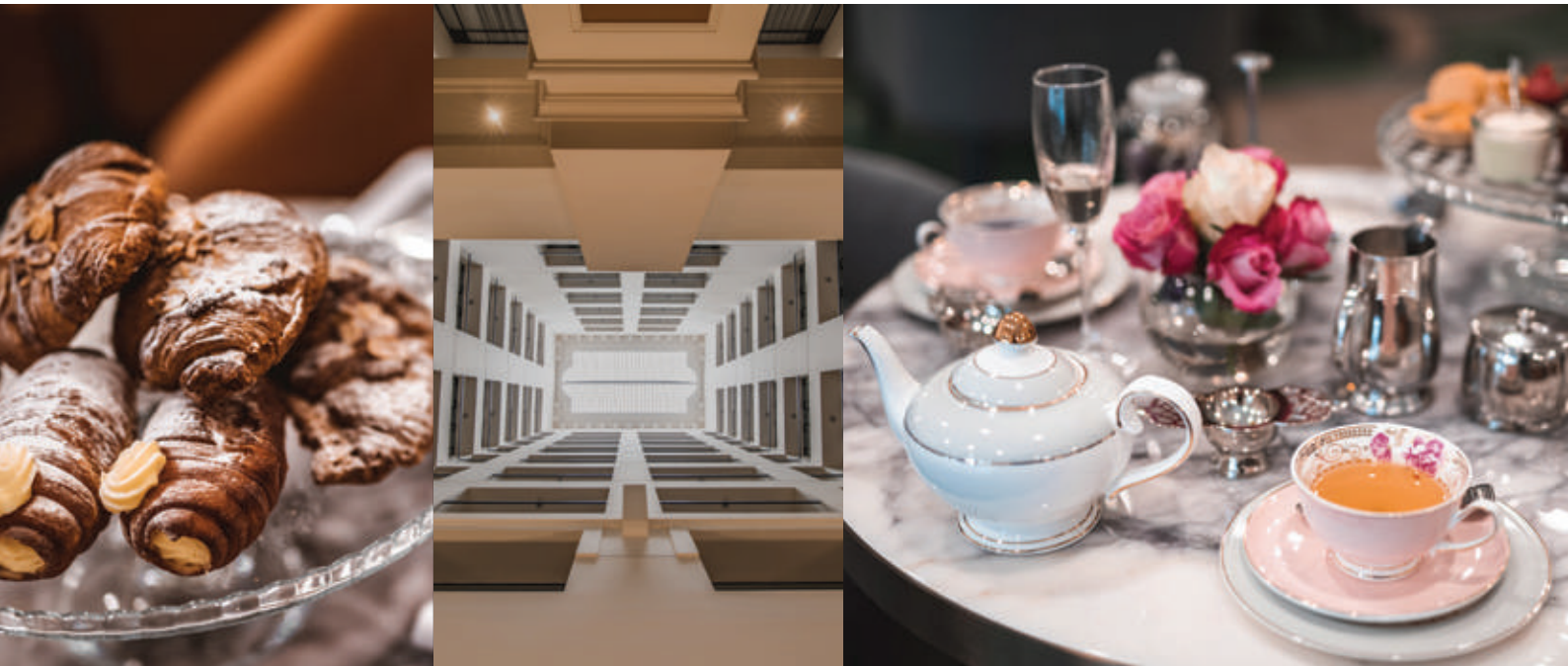
- Chia seed, coconut and pistachio puddings (gf)
- Granola and Greek yoghurt cups (gf)
- Vegan muesli and dried fruit slice
- Bircher muesli cups with cranberries, toasted seeds and almonds
- Tortilla Espanola (gf)
- Sliced seasonal fruits (gf)

Platters and Add On's

- Superfood smoothies 7 per person (gf)
- Sliced seasonal fruit platter 50 serves approx. 8 – 10 guests
- Salumi and cheese platter, artisan cured meats and cheese with accompaniments 85 serves approx. 8 – 10 guests
- Australian farmhouse cheese platter 85 serves approx. 8 – 10 guests
- House dips and assorted freshly baked breads 60 serves approx. 8 – 10 guests
- Assorted Gundwring ice creams cups, award-winning regional Victorian ice creams 9.5 per person
- Assorted petite fours 6 per person

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Lunch and Dinner Menus

Please ask for our current seasonal menu which has been created by our Executive Chef.

Set Menu

2 course set menu | 55 per person

3 course set menu | 70 per person

Entrée

- Hot and sour prawn bisque with coconut and herbs (gf)
- Risotto of hot smoked Tasmanian salmon, saffron, dill, chives and chilli pangrattato (gf)
- Salad of caramelised goat's cheese, apple, beetroot, bitter leaves and candied almonds (v, gf)
- Buttermilk fried chicken fritters, guacamole, pickled red onion, ranch (gf)
- Pea and mint arancini, harissa spiced labneh, pea and herb salsa (v)
- Duck and fennel Waldorf salad (gf)

Shared entrée option

Grazing boards with artisan salumi, regional cheese, arancini, olives, pickles and breads

Main

- Eye fillet steak, pommes Anna, vegetable garni, sauce Bordelaise (gf)
- Massaman duck leg curry, potato and lychee puree, Asian greens, toasted cashews (gf)
- Fillet of Cone Bay barramundi, sauce Romesco, asparagus, charred sweetcorn (gf)
- Shiraz braised beef cheek, seasonal greens, creamed potato, smoked bacon lardons (gf)

- Hand rolled pumpkin gnocchi, mushroom ragu, spring greens, toasted pine nuts (v)
- Chermoula marinated chicken breast, primavera barley risotto, red wine jus (gf)
- Pepper and mustard crusted chicken breast, pommes Anna, baby beans, natural jus (gf)

Dessert

- Passionfruit Pavlova, white chocolate pearls, toasted coconut, fresh strawberries (gf)
- Espresso panna cotta, amoretti crumble, orange caramel
- Sticky date pudding, salted butterscotch sauce, Chantilly cream
- Chocolate gianduja semi-freddo, clotted cream, blackberry gel
- New York cheesecake, poached cherry compote, shaved dark chocolate (gf)
- Toffee apple tartlet, brown sugar crumble, calvados caramel, crème fraîche
- Lemon tart, vanilla whipped mascarpone, toasted almonds
- Shared dessert and cheese options
- Petite four platters – assorted mini tartlets and macarons
- Australian farmhouse cheese, quince paste, accompaniments and lavosh

Add on options

30-minute Chef's selection of canapés
15 per person.

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Canapés

Minimum 20 guests, available pre or post events.

30-minute | 15 per person

Choice of 3 items

1 hour | 30 per person

Choice of 6 items | 2 cold, 3 hot, 1 sweet

2 hours | 40 per person

Choice of 8 items | 2 cold, 4 hot, 2 sweet

3 hours | 50 per person

Choice of 10 items | 3 cold, 5 hot, 2 sweet

4 hours | 60 per person

Choice of 10 items | 3 cold, 5 hot, 2 sweet

Cold

- Huon Valley smoked salmon blini, horseradish crème fraîche
- Petite potato roast, smashed avocado and peas, lemon, Grana Padano (gf)
- Assorted sushi rolls medallions (veg included) unavailable Sundays
- Tortilla Espanola, saffron aioli (v, gf)
- Spanner crab and watermelon gazpacho (gf)
- Rare roast beef crostini, truffled mayonnaise
- Peking duck crêpes (2.5 per person supplement)

Hot

- The Savoy mini burger, brioche bun, relish and cheese
- Asian vegetable and glass noodle spring roll, hoisin dipping sauce (vg)
- Two bite red curry chicken pie
- Beef and red wine cocktail pie, tomato chutney
- Salt and pepper calamari, nahm jim (gf)
- Two cheese arancini, pesto mayonnaise (gf)

- Chilli spiced beef empanada
- Vegetable and potato samosas, minted yoghurt (v)
- Sun dried tomatoes and fetta quiches, tomato chutney (v)
- Spinach and tofu dumplings, ginger soy (v)
- Petite tartlets of smoked salmon, dill and ricotta
- Edamame wontons, sriracha (v)

Sweet

- Salted caramel profiteroles
- Espresso panna cotta, caramelised white chocolate (gf)
- Raspberries and cream macarons (gf)
- Petite four tartlets
- Chocolate brownie bites

Substantial

Add a substantial item for 8 per person

- Karaage chicken, house mayonnaise and Japanese seven spice (gf)
- Mini American style hot dog, mustard, shredded cheese
- Hand rolled pumpkin gnocchi, mushroom ragu, parmesan, toasted pine nuts (v)
- Chermoula spiced lamb cutlet, herb labneh 2.5 supplement (gf)
- Salt and pepper crumbed whiting, fries, tartare sauce

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Beverage Packages

The Savoy Package

Sparkling

- Chain of Fire Sparkling Wine

White Wine

- Chain of Fire Sauvignon Blanc

Red Wine

- Chain of Fire Shiraz Cabernet

Beer

- Carlton Draught
- Cascade Premium Light

Unlimited soft drinks, juice, still and sparkling water

1 hour | 20 per person 4 hour | 38 per person
2 hour | 26 per person 5 hour | 44 per person
3 hour | 32 per person

Add bottle cider 5 per person per hour

Add house spirits 7 per person per hour

The Alexander Package

Sparkling

- Chain of Fire Sparkling Wine
- Veuve Talihan Blanc de Blanc

White Wine

- Chain of Fire Sauvignon Blanc
- Oakridge Over the Shoulder Chardonnay

Red Wine

- Chain of Fire Shiraz Cabernet
- Robert Oatley Signature Pinot Noir

Beer

- Carlton Draught
- Fat Yak Pale Ale
- Cascade Premium Light

Unlimited soft drinks, juice, still and sparkling water

1 hour | 26 per person 4 hour | 44 per person
2 hour | 32 per person 5 hour | 50 per person
3 hour | 38 per person

Add bottle cider 5 per person per hour

Add house spirits 7 per person per hour

The Richardson Package

Please choose two from the following:

Sparkling

- Chain of Fire Sparkling Wine
- Veuve Talihan Blanc de Blanc
- La Gioiosa Prosecco Superiore DOCG

White Wine

- Chain of Fire Sauvignon Blanc
- Oakridge Over the Shoulder Chardonnay
- Philip Shaw "The Gardener" Pinot Gris
- Pikes "Luccio" Sangiovese Rose

Red Wine

- Chain of Fire Shiraz Cabernet
- Robert Oatley Signature Pinot Noir
- Hancock & Hancock Shiraz
- Pikes "Dogwalk" Cabernet Merlot

Beer

- Carlton Draught
- Fat Yak Pale Ale
- Stella Artois
- 4 Pines Kolsch
- Cascade Premium Light
- Lumber Yak Apple Cider

Unlimited soft drinks, juice, still and sparkling water

1 hour | 32 per person 4 hour | 50 per person
2 hour | 38 per person 5 hour | 56 per person
3 hour | 44 per person

Add house spirits 7 per person per hour





Preferred Suppliers

Audio Visual Dynamics

Our onsite AV provider is Audio Visual Dynamics. Our Audio Visual Manager is Stuart Peters who will assist you to pull together a tailored quote for your event.

savoyhotelmelbourne@avdynamics.com.au
+61 03 9250 1862

Be Challenged

Be Inspired with Be Challenged – interactive team building events that turn individuals into collaborators and more effective team players. Mention The Savoy Hotel on Little Collins when making your booking to take advantage of available offers.

1300 723 476
www.bechallenged.com.au

Function Accessories

Personalise your event with Function Accessories vast range of décor. As industry leaders with over 19 years' experience, they are the company that event organisers turn to for their decoration, styling and floral requirements.

123 Thistlewaite Street, South Melbourne
+61 03 9699 6697

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Founded in 2016, Tremolo's vision is to be the global leader in live music for events. With hundreds of artists on their books you are sure to find the perfect fit for your event. Speak to your Conference Coordinator about the fantastic packages available through The Savoy Hotel on Little Collins.

www.tremolo.com.au



