

A woman with red hair styled in an updo, wearing a white dress with a vibrant floral pattern, is seated in an ornate, light-colored wooden chair. She is surrounded by a lush, dense arrangement of various flowers, including pink roses, purple hydrangeas, yellow daisies, and blue flowers. The background is filled with green foliage and more flowers, creating a rich, textured environment. The lighting is soft and focused on the woman, highlighting her features and the details of her dress.

CONFERENCES AND EVENTS

THE  
COMO

MELBOURNE

M

GALLERY

HOTEL  
COLLECTION

# BREAKFAST MENU

THE  
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BUSINESS  
\$28 per person  
Sharing Selection

Fresh seasonal fruit platter  
Chef's selection of bakery items  
Individual yogurt pots  
Fruit juice jugs, orange, apple and pineapple  
Nespresso coffee and Selection of T2 teas

COMO  
\$32 per person  
Buffet Selection

Fresh seasonal fruit platter  
Selection of cereals  
Individual yogurt pots  
Bircher muesli pots  
Chef's selection of bakery items  
Mini ham and cheese croissants  
Mini cheese and tomato croissants  
Fruit juice jugs, orange, apple and pineapple  
Nespresso coffee and Selection of T2 teas

TOORAK  
\$38 per person  
Buffet Selection

Fresh seasonal fruit platter  
Selection of cereals  
Bircher muesli pots  
Chef's selection of bakery items  
Specialty breads, assorted jams, honey and marmalade  
Scrambled eggs, bacon, grilled tomato, poached eggs and hash browns  
Fruit juice jugs, orange, apple and pineapple  
Nespresso coffee and Selection of T2 teas

YARRA  
\$42 per person  
Plated Selection

Fresh seasonal fruit platter  
Selection of cereals  
Bircher muesli pots  
Chef's selection of bakery items  
Eggs Benedict - 2 poached eggs, English muffin, crispy bacon, mushroom and oven roasted tomato  
Fruit juice jugs, orange, apple and pineapple  
Nespresso coffee and Selection of T2 teas

# DELEGATE PACKAGE MENU

\$105 per person  
Full Day Delegate

\$95 per person  
Half Day Delegate

AM-Concludes after lunch  
PM-Commences at lunch

On arrival:  
Fresh fruit juice shot  
Nespresso coffee  
Selection of T2 teas

Morning Tea:  
1 x Morning Tea item - your choice  
Seasonal fresh fruit platter  
Nespresso coffee  
Selection of T2 teas

Lunch:  
2 x Hot Selection items - your choice  
1 x Gourmet Salad - chef's selection  
1 x Dessert Selection item - your choice OR Cheeses  
and crisp breads – chef's selection  
Seasonal fresh fruit platter  
Selection of soft drinks  
Nespresso coffee  
Selection of T2 teas

Afternoon Tea:  
1 x Afternoon Tea item - your choice  
Seasonal fresh fruit platter  
Nespresso coffee  
Selection of T2 teas

Please select your items from the following menus

Alternatively our chef can provide a selection of the items, varying each day for your guests

## Sweet

Assortment of Danish Pastries  
Banana and walnut bread  
Apple and cinnamon muffins  
Carrot cake  
Mini Profiteroles  
Scones with jam and whipped cream  
Orange cake (GF)  
Seasonal fresh fruit platter

## Healthy

Chia pots with toasted coconut (GF,DF)  
Vegetable crudities with dips (GF)  
Passion fruit yoghurt with toasted seeds (GF)  
Mini mixed berry smoothie (GF)  
Bruschetta of roasted tomato, basil and sea salt

## Savoury

Virginian ham, Swiss cheese croissants  
Egg and bacon ciabatta rolls with smokey bbq sauce  
Meat pies with tomato relish  
Roast pumpkin, onion and spinach frittata (GF)  
Mushroom and parmesan arrancini (GF)  
Mini quiche Lorraine  
Mini Vegetable quiche

## Lunch

Penne with plum tomatoes, olives, fresh basil and aged parmesan (V)  
Wild mushroom risotto with truffle oil (V,GF)  
Butter chicken with saffron rice (GF)  
Garlic and lemon marinated chicken thigh with cauliflower puree (GF,DF)  
Sirloin of beef with roasted vegetables (GF,DF)  
Beef casserole with oven baked potatoes (GF)  
Oven roasted barramundi with seasonal vegetables and beurre blanc (GF)  
Red Thai fish curry with Jasmine rice (GF,DF)

## Dessert

Assorted ice creams  
Apple and rhubarb crumble  
Mango panna cotta (GF)  
Dark chocolate mousse  
Flourless chocolate cake (GF)  
Mini pavlovas with cream and coulis (GF)

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# BANQUET MENU

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\$85 per person  
3 course  
Entrée, Main and Dessert

\$75 per person  
2 course  
Entrée and Main

OR  
Main and Dessert

Alternate drop meal service

## ENTRÉE

Garlic prawns with watercress, pickled cucumber and radish (GF)  
Deconstructed Nicoise salad with seared yellow fin tuna (GF)  
Chilli - soy marinated beef with fresh coriander, wild rocket, Asian slaw and nam jim  
Harissa spiced lamb with Iranian cous cous and mint  
Wild mushroom risotto with magret duck breast, oven dried tomato and shaved Parmesan  
Yarra valley goat's cheese and caramelised onion tart with balsamic treacle and arugula (V)

## MAIN

Gippsland loin of beef with truffled cauliflower, asparagus spears and Vichy carrots (GF)  
Shiraz braised beef cheeks with parsnip puree and lemon scented spinach (GF)  
Herb marinated chicken breast with garlic kiplers and mushroom ragout (GF)  
Lemongrass marinated chicken breast with Thai green vegetable curry and Jasmine rice (GF)  
Fettuccini with heirloom vegetables, semi dried tomato pesto cream sauce and aged Parmesan (V)  
Oven baked barramundi, sweet potato mousseline, Mediterranean chickpea panache and sumac salad (GF)

## DESSERT

Flourless orange, almond cake with grand marnier syrup and vanilla ice cream (GF)  
Belgian chocolate marquise with berry salad and macaroon  
Mango panacotta, meringue, red grapes and praline (GF)  
Coconut and lime crème brûlée with macerated fruits and cinnamon crisp (GFA)

## FOLLOWED BY

Nespresso coffee and selection of T2 tea

# CANAPE MENU

\$27 per person - 4 items  
\$39 per person - 6 items  
\$52 per person - 8 items  
\$65 per person - 10 items

## COLD ITEMS

Caramelised onion, sweet potato and feta frittata (V,GF)  
Truss tomato, basil and green olive tapenade tart (V)  
Prawn cocktail with crisp iceberg and cocktail sauce (GF)  
Duck tartlets with cucumber, coriander and hoisin  
Bruschetta of vine ripened tomatoes, sweet basil and extra virgin olive oil (V)  
Smoked salmon tartines with sour cream, capers and Spanish onion  
Thai style beef and glass noodle with Asian slaw (GF)  
Mini cucumber cups filled with avocado guacamole (V,GF)  
Vietnamese vegetarian rice paper rolls with mint, coriander and nam jim (V,GF)

## HOT ITEMS

Panko crusted prawns with yuzu aioli  
Thai fish cake with sweet soy dipping sauce  
Mini beef burgers with Swiss cheese  
Malaysian chicken satay with peanut sauce (GF)  
BBQ pork slider with slaw  
Murray river salt and pepper squid with tartare sauce (GF)  
BBQ chicken slider with slaw  
Tandoori chicken skewers with mint yoghurt (GF)  
Mini meat pies with bush tomato chutney  
Peri peri chicken sliders  
Petite arancini with wild mushrooms, herbs and fior di latte (V)  
Mini vegetable spring rolls with sweet chilli sauce (V)

## SUBSTANTIAL \$12 per item

Fish and chips  
Chicken cacciatore with pasta Aglio e olio (GF)  
Beef Rendang with Jasmine rice (GF)  
Seafood fried rice (GF)  
Pad Thai noodles with tofu and Asian greens (V)  
Crispy pork bites with scallion and sesame

# PLATTER MENU

## Gourmet Sandwiches - \$70

Selection of Turkish bread and baguette sandwiches with assorted cold meats and vegetarian fillings

## Crudités Platter - \$70

Batons of carrots, cucumber, bell peppers and celery sticks, Kalamata olives, pickled vegetables, house made dips and Turkish bread (V)

## Antipasto Platter - \$80

Char grilled eggplant, capsicum and zucchini, marinated Kalamata olives, balsamic marinated mushrooms, pickled vegetables, smoked salmon, assorted continental meats and breads

## Continental Platter - \$70

Chef's selection of Mini pie, quiches and nibbles

## Roman Pizza Platter - \$70

## Fruit Platter - \$60

Seasonal sliced fruits (V,GF)

## Cheese Platter - \$120

Selection of local cheese with dried fruit, nuts and crisp bread (v)

Price per platter to serve up to 10 guests

# SUN DECK MENU

## CANAPE PACKAGES

Delectable pieces of hot & cold items, and sweet treats

\$27 per person - 4 items

\$39 per person - 6 items

\$52 per person - 8 items

\$65 per person - 10 items

Substantial items also available - \$12 per item

## BBQ

Locally sourced beef sirloin, chicken breast, squid or prawns on the grill accompanied by seasonal salads & fresh breads and arrival canapés

Roof Top Menu - \$55 per person

2 canapés, 2 grilled items, 2 salads

Sky High Menu - \$80 per person

2 canapés, 3 grilled items, 3 salads

## INDULGE

Oyster station - Half Dozen \$15, Dozen \$28

Cheese station - Selection of local cheese with dried fruit, nuts and crisp bread (v) - \$13 per person

Dessert station - Selection of 2 individual sweet items - \$13 per person

## BEVERAGE PACKAGES

Selected beers, red and white wine, juices, soft drinks & mineral water

\$35 per person – 1 Hour Duration

\$45 per person – 2 Hour Duration

\$55 per person – 3 Hour Duration

\$65 per person – 4 Hour Duration

## ADDITIONAL ITEM MENU

Continuous tea and coffee - \$15 per person  
Nespresso coffee  
Selection of T2 teas

Morning Tea or Afternoon Tea - \$15 per person  
1 x Sweet, Savoury or Healthy item - your choice  
Seasonal fresh fruit platter  
Nespresso coffee  
Selection of T2 teas

Hot lunch buffet - \$45 per person  
2 x Hot Selection items - your choice  
1 x Gourmet Salad - chef's selection  
1 x Dessert Selection item - your choice OR Cheeses and crisp breads – chef's selection  
Seasonal fresh fruit platter  
Selection of mini soft drinks and iced water  
Nespresso coffee  
Selection of T2 teas

Sandwich lunch - \$38.00 per person  
2 x Turkish bread and baguettes with assorted cold meats and vegetarian fillings - chef's selection  
1 x Gourmet Salad - chef's selection  
1 x Dessert Selection item - your choice OR Cheeses and crisp breads – chef's selection  
Seasonal fresh fruit platter  
Selection of mini soft drinks and iced water  
Nespresso coffee  
Selection of T2 teas

Additional 1 x Gourmet Salad - chef's selection - \$6 per person



# BEVERAGE MENU - PACKAGES

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Dal Zotto VP Pucino Prosecco, King Valley, VIC  
De Bortoli Legacy Semillon Sauvignon Blanc, Yarra Valley, VIC  
De Bortoli Legacy Shiraz Cabernet, Yarra Valley, VIC  
Helen's Hill Estate Pinot Noir, Coldstream VIC  
James Boags, Premium Lager, Launceton, TAS  
James Boags, Premium Light Lager, Launceton, TAS  
Assorted soft drinks, juices and filtered still and sparkling water

## CELEBRATE

\$35 per person – 1 Hour Duration  
\$45 per person – 2 Hour Duration  
\$55 per person – 3 Hour Duration  
\$65 per person – 4 Hour Duration

Dal Zotto VP Pucino Prosecco, King Valley, VIC  
Cloud Street Sauvignon Blanc, Margaret River, VIC  
Ingram Road Chardonnay, Coldstream, VIC  
Longboard Shiraz, Geelong, VIC  
James Boags, Premium Lager, Launceton, TAS  
James Boags, Premium Light Lager, Launceton, TAS  
Heineken Lager, Europe  
Assorted soft drinks, juices and filtered still and sparkling water

## BIG OCCASSION

\$45 per person – 1 Hour Duration  
\$55 per person – 2 Hour Duration  
\$65 per person – 3 Hour Duration  
\$75 per person – 4 Hour Duration

# BEVERAGE MENU - WINE

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## LIGHT & SPARKLY

	Glass 120mls	Bottle 750mls
Cloud Street Sparkling NV, Margaret River, VIC	12	56
Dal Zotto VP Pucino Prosecco, King Valley, VIC	12	56
Heidsieck & Co Monopole Gold Top Brut Champagne, Reims, France	26	132
Levantine Hill Estate Blanc de Blanc, Coldstream, VIC	22	160
Veuve Clicquot Yellow Label Brut Champagne, Reims, France	26	165

## WHITE

Cloud Street Sauvignon Blanc, Margaret River, VIC	12	56
Tar & Roses Lewis Riesling, King Valley, VIC	12	56
Leura Park Estate 25 d'Gris Pinot Grigio, Bellarine Peninsula, VIC	17	80
Scotchmans Hill Chardonnay, Port Phillip Bay, VIC	12	61
Ingram Road Chardonnay, Coldstream, VIC	12	61
Levantine Hill Estate Sauvignon Blanc Semillon, Coldstream, VIC	24	160
Levantine Hill Estate Chardonnay, Coldstream, VIC	24	160
De Bortoli Legacy Semillon Sauvignon Blanc, Yarra Valley, VIC	12	39

## ROSE

De Bortoli Grenache Wizardry Rose, Heathcote, VIC	12	39
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## RED

JJ Hahn Stelzer Road Merlot, Barossa Valley, SA	16	58
Helen's Hill Estate Pinot Noir, Coldstream VIC	16	66
Leura Park Estate Pinot Noir, Bellarine Peninsula, VIC	17	80
Longboard Shiraz, Geelong, VIC	14	60
Levantine Hill Estate Syrah Shiraz, Coldstream, VIC	24	160
Mount Avoca Estate Cabernet Sauvignon, Pyrenees, VIC	12	61
Levantine Hill Estate Cabernet Sauvignon, Coldstream, VIC	24	160
De Bortoli Legacy Shiraz Cabernet, Yarra Valley, VIC	12	39

## DESSERT

De Bortoli Noble One Botrytis Semillon, Riverina, NSW	12	56
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# BEVERAGE MENU - COCKTAILS

## COCKTAILS

Inspired by her – Violet Fizz Pomegranate juice, sparkling cuvee, spiral orange and mint garnish "This gin based cocktail heroes Bass and Flinders Soft and Smooth Gin. The gin is the creation of Holly, head distiller at Bass and Flinders in Red Hill Victoria; a small but unique distillery passed on to her by her father. Bass and Flinders is set apart from other local gin distillers as they use a base spirit made from grapes sourced from wineries in the region. This balanced cocktail takes its hue from the purple lavender fields in the surrounding Red Hill region, and is finished with the flower from our rooftop garden."	18
The Como Melbourne Signature – Limoncello Collins Limoncello Collins Gin, simple syrup, lemon juice, limoncello "Digestives are the drink of choice at Lake Como where the hotel takes its name, this region of Italy sees its hills filled with wild rosemary. Taken from our own garden the rosemary adds depth of scent to this refreshing cocktail. The limoncello is sourced locally from Bass and Flinders in Red Hill Victoria where one of Victoria's first female distillers produces an array of new world style gins and liqueurs from grapes supplied from the many wineries in the region."	18
Bloody Mary Vodka, tomato juice, lemon juice, worcestershire sauce, tabasco, celery sticks for garnish	18
Mimosa	12
Prosecco, fresh orange juice	
Manhattan Rye whiskey, sweet vermouth, bitters, lemon spiral	18
Espresso Martini Baxter vodka, Mr Black Coffee Liqueur & First Press Black Cocktail Coffee	18
Martini Vodka or gin vermouth with lemon twist or olives	16
Negroni Melbourne Gin Company, campari, maidenii sweet	18
Aperol Spritz Aperol, prosecco, bitters and soda	16

# BEVERAGE MENU - SPIRITS, LIQUERS BEER AND CIDER

## SPIRITS

30mls

### VODKA

42 Below

12

Belvedere

16

### WHISKEY

Chivas Regal

11

Johnnie Walker Black Label

12

### BOURBON

Jack Daniels

11

Maker's Mark

12

### GIN

Tanqueray

12

Four Pillars Dry

13

Bombay Sapphire

12

### BRANDY

Napoleon

9

### RUM

Bacardi

12

Bundaberg

11

### TEQUILA

Jose Cuervo

16

## LIQUERS

30mls

Chambord / Baileys / Kahlua / Frangelico

9

## BEER AND CIDER

Bottle / Can

Two Birds Pale Ale, Spotswood, VIC

11

Furphy, Geelong, VIC

11

Flying Brick Apple Cider, Torquay, VIC

10

Somersby Apple Cider, Europe

11

James Boags, Premium Lager, Launceton, TAS

11

James Boags, Premium Light Lager, Launceton, TAS

11

Heineken Lager, Europe

11

# BEVERAGE MENU - NON-ALCOHOLIC

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## COFFEE

Flat White / Latte / Cappuccino / Espresso / Short Macchiato / Long Macchiato / Piccolo / Chai 5.5

## TEA

English Breakfast / Melbourne Breakfast / Earl Grey / Peppermint / Camomile / Sencha 5

Caffeine Free - Lemongrass & Ginger / Peppermint 5

## MILK

For tea and coffee made with Soy / Almond / Oat milk 0.5

## HOT CHOCOLATE

Made with your selection of milk 5.5

## JUICE

Orange / Apple / Cranberry / Pineapple / Tomato 5.5

## SOFT DRINK

Coca Cola / Coca Cola No Sugar / Sprite / Dry Ginger / Tonic Water / Soda Water 4.95

## WATER

Mount Franklin Sparkling 6.5

Calm & Stormy Still 5.5

Calm & Stormy Sparkling 7

Mount Franklin Sparkling Water - 750 mls 12

## MOCKTAILS

Margarita 13

Orange, strawberries, syrup, ice and pinch of salt 13

Hibiscus 13

Hibiscus, strawberries, syrup, lemon and orange twist 13

## LAGER

Heineken Zero, non alcoholic, Europe 10

Sobah Pepperberry IPA, non alcoholic, Kombumerri country, Gold Coast, QLD 11

Items and prices listed on the menu are subject to availability and change

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