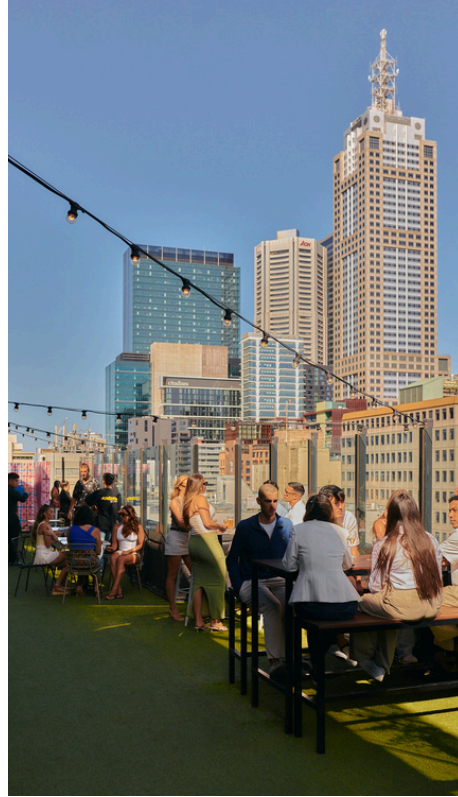


Blossom

ROOFTOP BAR



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](https://www.instagram.com/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.



EAT

CANAPES

COLD

\$7 per item

Pulled Chicken Tostada W/ Spiced Baby Corn, Pico De Gallo, Lime (gfo,dfo)
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 (gfo, dfo, a)

HOT

\$7 per item

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

gfo = gluten free option, v = vegetarian, vo = vegetarian option,
vg = vegan, nf = nut free, dfo = dairy free option, efo = egg free option
Seafood Origin Labelling - a = australian, i = imported, m = mixed
Most dishes can be altered to suit your dietary requirements

SUBSTANTIAL

\$9.5 per item

Crumbed Fish Goujon, Tartare, Lemon (dfo, i)
Wild Mushroom Risotto, Truffle, Parmesan (vgo)
Chicken Karaage Bao, Sriracha mayonnaise, Coriander
Salt and Pepper Squid, Lemon Aioli (imported)
Butter Chicken, Cumin Rice, Coriander (gfo, dfo)
Parmesan Gnocchi, Blue Cheese Cream Sauce, Pangratatto (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 (gfo)
Chocolate & Walnut Brownie (gfo)
Orange & Almond Tumble Cakes (gfo)

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 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 Sauvignon Blanc

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, Balter XPA, 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,
Balter XPA, 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