

LOUDEN



LOUDEN

MEETINGS & EVENTS

Louden is a contemporary function space that offers natural light, creating a bright and airy atmosphere with a laid-back vibe. Situated in the heart of Melbourne's CBD, it provides a wide selection of food that caters to a variety of dietary needs, making it an ideal venue for events. Located on the 1st floor of Mercure Welcome Melbourne, Louden also offers a range of catering options to suit different event requirements.

Capacity: Banquet - 100 pax, Cabaret - 80 pax, Cocktail - 170 pax

Food: Buffet, Alternate drop, Shared grazing, Working lunch, Canapes

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
65 inch TV for presentations

Availability: Exclusive use from 12pm daily



Minimum spends do apply. Please contact us for more information.

EAT

LUNCH & DINNER | PLATED



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 | PLATED



ENTREE

Kingfish Ceviche, Lime, Charred Orange, Ponzu, Chives (gfo, nfo, dfo)
Chicken Terrine, Orange Fennel Salad, Beetroot, Grain Mustard Dressing (dfo)
Spinach & Ricotta Tortellini, Spicy Tomato Sugo, Basil (v)
Crispy Pork Belly, Celeriac Remoulade, Peppered Caramel (gfo, dfo)

MAINS

Crispy Skin Chicken Breast, Lentil De Puy, Buttery Mash, Watercress, Jus (gfo, dfo)
Gold Band Snapper, Garlic Kipflers, Charred Greens, Lemon Cream Sauce (gfo, dfo)
Grain Fed Beef Eye of Rump, Roasted Parsnip, King Mushroom, Kale, Jus (gfo, dfo)
Pan Seared Salmon, Pesto Risoni, Vine Tomatoes
Arrabiata Penne, Cherry Tomato, Chilli, Garlic, Basil, Pangrattato, Parmesan (v, vgo, gfo)
Eggplant, Labneh, Pomegranate, Coriander (v, vgo)
Moroccan Spiced Cauliflower Steak, Chickpea Hummus, Kale, Pine Nuts (vgo)

DESSERT

Caramel & Macadamia Cheese Cake, Almond Toffee (gfo)
Chocolate Ganache Mudcake, Chantilly (nfo, gfo, vgo)
Lemon Meringue Tart, Crème Fraiche (nfo)
Raspberry & Apple Almondine (gfo)

Additional: Selection of Australian Cheese, Lavosh, Quince – feeds up to 20 - \$65

gfo = gluten free option, v = vegetarian, vo = vegetarian option,
vg = vegan, nfo = nut free options, dfo = dairy free option, efo = egg free option
Seafood Origin Labelling - a = australian, i = imported, m = mixed

While our kitchen handles various known allergens, we are happy to modify many of our dishes to suit your specific dietary requirements.

LUNCH & DINNER | BUFFET



Lunch or Dinner at Louden
Minimum 30 guests

Two Course \$65 per person
Salads Mains or Mains & Desserts

Three Course \$75 per person
Salads, Mains & Desserts

SALADS

Garden Salad, Sugar Snaps, Green Peas, Cucumber, Quinoa, Green Goddess Dressing (vgo, nfo, gfo)

Mixed Bean Salad, Red Onion, Spinach, Capsicum, Balsamic and Tomato Dressing (vgo, nfo, gfo)

Served with a selection of fresh bread (gfo)

MAINS

Sautéed Gnocchi, Pumpkin & Spinach, Pangrattato (vo, nfo)

Pan Seared Salmon, Pesto Risoni, Vine Tomatoes (pes)

Chicken Cacciatore, Preserved Lemon Couscous (gfo, dfo, nfo)

Side of Buttery Mash Potato (dfo, gfo, vgo, nfo)

Side of Seasonal Spring Greens (dfo, gfo, vgo, nfo)

DESSERTS

Freshly sliced seasonal fruit platter

Selection of cakes (dfo, gfo, vgo, nfo)

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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)
Cheese Burger Sliders, Greens, Pickle, Tomato, Burger Sauce
Pumpkin Flowers, Romesco (v)
Vegetable Samosa, Chutney (v)
Cauliflower florets, Preserved Lemon Aioli (gfo)

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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 (i)
Butter Chicken, Cumin Rice, Coriander (gfo, 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 (gfo)
Chocolate & Walnut Brownie (gfo)
Orange & Almond Tumble Cakes (gfo)

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

STANDARD 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