

Elevate

CONSERVATORY ROOM



Elevate

CONSERVATORY ROOM

STUNNING PRIVATE ROOM

Introducing the Conservatory Room - bathed in natural light, this luxurious space located on level 15 features a large floor-to-ceiling window that frames stunning views across Melbourne's cityscape. The abundance of daylight and elevated outlook create an inviting and sophisticated atmosphere, making it an ideal setting for memorable meetings, private events, and special occasions.

Capacity: 24 sit down, 30 stand up

Food: Working lunch, Alternate drop, Shared grazing, Canapes, Catering stations, Plated breakfasts, Catered breaks

Beverage: Bar Tab (on consumption), Beverage package

Hire Options: Private room

Included AV: Ceiling speakers and background music
Client can bring in own music to be played
65 inch TV for presentations

For additional photography of the space, [Click here](#)

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

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, gfo)
Banana Bread (v)
Lamingtons (gfo, nfo, vgo)
Fruit Berliner Donuts (v)
Portuguese Custard Egg Tart
Salted Caramel Brownie (gfo)
Lemon Slice (efo, nfo)
Carrot & Walnut Cake, Cream Cheese Frosting (vgo)

SALADS

Classical Caesar, Soft Boiled Eggs, Bacon, Crouton, Parmesan, White Anchovy (vo, i)
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 (gfo, v)

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

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

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 (vgo, gfo)

UPGRADE TO A GRAZING LUNCH +\$25PP

IN ADDITION TO MORNING TEA AND AFTERNOON TEA SELECT 2 MAINS,
2 SIDES, 2 SALADS CONTINUOUS SNACK STATION
Full Day \$130 per person | Half Day \$110

MAINS

Whole Chermoula Chicken (gfo ,dfo)
Baby Snapper, Charred Citrus, Fennel, Honey Balsamic (dfo, a)
24 hour Roasted Lamb Shoulder, Salsa Verde, Roasted Garlic (dfo, gfo)
Grass Fed Victorian Striploin, Chimichurri, Lemon
Slow Roasted Eggplant, Labneh, Pomegranate, Coriander (vgo)
Roasted Vegetable & Chickpea Tagine (vgo)

SIDES

Roasted Potatoes, Rosemary, Sea Salt
Charred Broccolini, Mange Tout, Sugar Snaps (gfo, dfo, vo)
Cauliflower Gratin, Bechamel, Pangratatto (vo)
Preserved Lemon Couscous, Coriander (dfo)
Celeriac Apple Remoulade (gfo, dfo)

SALADS

Classical Caesar, Soft Boiled Eggs, Bacon, Crouton, Parmesan, White Anchovy (vo, i)
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 (gfo, v)

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

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, nfo)

Smashed Avocado, Poached Egg, Danish Fetta, Roast
Tomato, Sourdough (vo, gfo, nfo)

Full Breakfast, Scrambled Eggs, Bacon, Gremolata Chicken
Chipolatas, Potato Rosti, Roast Tomato, Sourdough (vo, gfo,
nfo)

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

BREAKFAST



GRAZING BREAKFAST ITEMS \$10 per item

COLD

- Bircher muesli (gfo, v)
- Natural yoghurt, Berry Compote (gfo, v)
- Mango smoothie (gf)
- Mixed Berry Smoothie (gf)
- Assorted mixed Danish (v)
- Chia Pudding, Mango, Coconut (Vegan)
- Assorted muffins (v)
- Mini Almond croissants (v)

HOT

- Bacon and Egg Breakfast Slider (gfo)
- Mini Smoked Salmon Bagel, Cream Cheese, Capers, Red Onion (vo, m)
- Mini Smoked Ham & Cheese Croissant (vo)
- Petite Pancakes, Berry Compote, Chantilly (v)
- Egg Florentine, English Muffin, Hollandaise
- Zucchini & Corn Frittatas, Relish, Fetta (v)

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

ALL DAY BEVERAGES



FRESH JUICE \$7 each

Orange, Apple, Pink Grapefruit

FRESH SMOOTHIE \$7 each

Mango, Banana, Mixed Berry

SOFT DRINKS \$6 each

Coke, Coke no sugar, Sprite, Cascade Ginger Beer, Capi Blood Orange

TEA & COFFEE \$6 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 \$12

Bloody Mary \$18

Mimosa \$20

Espresso Martini \$22

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)

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

\$85 per person

Choice of entrée and main OR main and dessert

THREE COURSE

\$105 per person

Includes entrée, main and dessert

Both served alternate drop, mains served with shared sides

LUNCH & DINNER



ENTREE

Victorian Lamb Cutlets, Salsa Verde, Oregano (2per serve) (gfo, dfo)
Buffalo Mozzarella, Brussel Sprout Leaves, Walnuts, Pancetta (vo)
Wagyu Bresaola, Horseradish Aioli, Parmesan, Cured Yolk
Heirloom Tomato Caprese, Mozzarella, Creamed Kalamata Olive, Basil (gfo, vgo)

MAINS

250g Black Angus Striploin, Pommes Au Gratin, Red Wine Jus, Watercress (gfo)
Slow Roasted Chicken Breast, Forest Mushroom Risotto, Cauliflower (gfo)
Humpty Doo Barramundi, Citrus Beurre Blanc, Pea & Asparagus (gfo, a)
Cauliflower & Sebago Potato Pithivier, Pomme Purée (v)

SIDES TO SHARE

Heirloom Baby Carrots, Tarragon & Macadamia (vgo, dfo, gfo)
Roasted Baby Potatoes, Rosemary Salt (vgo, gfo)

DESSERT

Australian Cheese Plate, Quince, Lavosh
Classic Tiramisu, Mascarpone, Marsala
Beurre Bosc Pear Tarte Tatin, Rosemary, Crème Fraîche

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

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