

**MEET  
PLAY**

**CONFERENCE &  
EVENTS MENUS**

**PULLMAN MELBOURNE ON THE PARK**



# BREAKFAST MENUS

## Working Breakfast – minimum 30 guests

\$30.00 per person

### Served to the Table

Baker's selection of French pastries

Mini Tasmanian smoked salmon, cream cheese & chive bagel

Sliced seasonal fruit (V) GF (DF)

Chilled fruit juice selection along with freshly brewed coffee & Dilmah tea

### Continental Breakfast

Freshly sliced seasonal fruit

Individual bircher muesli pots, toasted seeds, muesli crumble & dried fruit

Selection of cereals, whole & skim milk

Baker's selection of French pastries, croissants, donuts & muffins

Condiments including Yarra Valley marmalade, preserves, peanut butter & vegemite, butter & margarine

\$33.00 per person

Chilled fruit juice selection along with freshly brewed coffee & Dilmah tea

### Additional Continental Breakfast Enhancements

Mini Tasmanian smoked salmon, cream cheese & chive bagel

Bacon, free range egg, English muffin, tomato relish

Free range egg, double smoked ham, tomato & puff pastry tarts

Free range egg, mushroom, tomato, herbs, feta & puff pastry tarts

Mini BALT, on sourdough

Porridge, local honey & cinnamon

\$9.00 per person

\$8.50 per person

\$8.50 per person

\$8.50 per person

\$8.00 per person

\$7.50 per person

Juice bar – selection of seasonal fresh fruit & vegetable juices

Nespresso coffee machine in the function room

\$9.50 per person

\$7.00 per person





# BREAKFAST MENUS

## Plated Hot Breakfast

**\$47.00 per person**

Served to the table - freshly sliced seasonal fruit & Baker's selection of French pastries, muffins & croissants, traditional & Pain au chocolate served to the table along with Yarra Valley marmalade & preserves

Chilled fruit juice selection along with freshly brewed coffee & Dilmah tea

Please select one of the following plated options:

- Free range scrambled eggs, smoked Australian bacon, pork chipolata, hash brown roasted tomato & sautéed mushroom
- Free range poached eggs, English muffin, wilted spinach, sweet potato rosti, vine roasted cherry tomatoes & hollandaise sauce (V)
- Crisp pancetta, baked Swiss brown mushroom, cherry tomatoes, olive oil grilled ciabatta, potato & onion frittata
- Roasted Mediterranean vegetable frittata, field mushroom, tomato & feta salad (V)
- Tasmanian smoked salmon, avocado, sourdough, crisp pancetta, salsa verde

## Breakfast Buffet Menu (minimum 50 guests)

**\$47.00 per person**

### *Continental Selection*

- Freshly sliced seasonal fruit
- Individual plain & fruit yoghurt pots
- Individual Bircher muesli pots, toasted seeds, muesli crumble & dried fruit
- Selection of cereals, whole & skim milk
- Baker's selection of French pastries, donuts & muffins
- Croissants, traditional & Pain au chocolate
- White, wholemeal & multigrain bread
- Butter & margarine
- Yarra Valley marmalade, preserves, peanut butter & Vegemite

### *Hot Selection*

- Free range scrambled eggs
- Free range fried eggs
- Bertocchi smoked bacon
- Chicken chipolatas
- Hash browns
- Sautéed mushrooms & baby spinach
- Roasted tomatoes
- Baked beans

Chilled fruit juice selection along with freshly brewed coffee & Dilmah tea



# COFFEE BREAK MENU

1 item – one piece per person

2 items – one of each piece per person

3 items – one piece of each item per person

4 items – one piece of each item per person

Seasonal market fruit bowl

## Additional Coffee Break Enhancements

Orange juice

Juice bar – selection of seasonal bottled fruit & vegetable juices

Kombucha

Freshly brewed coffee, selection of teas (30 minute break)

Continuous tea & coffee (over an 8 hour period)

Nespresso coffee machine in the function room

## Menu

### Sweet

Dark fudge cookie (GF)

Carrot cake

Apple pie

Raspberry frangipan tart

Hazelnut cake

### From the Bakery

Jalapeno donut with chive cream (V)

Sweet mini muffin selection

Assorted gourmet cronuts

Banana bread with banana cream

### Warm & Savoury

Thai chicken pie, sriracha mayo

Lamb meatballs with tzitziki

Mac & cheese croquettes, truffle aioli (V)

Sweet potato & cashew nut empanadas, tomato salsa

Chicken & mushroom filo, rocket pesto

Mushroom & fontina tartlet (V)

Roasted beetroot & feta tart (V)

### Healthy

Vegetable pakora with mint chutney (V)

Roasted chicken, carrot & chipotle mayo finger sandwich

Sliced seasonal fresh fruit

Orange & almond cake (GF)

**\$12.00 per person**

**\$17.00 per person**

**\$20.00 per person**

**\$23.00 per person**

**\$40.00 per bowl**

**\$5.00 per person**

**\$9.50 per person**

**\$6.50 each**

**\$7.00 per person**

**\$22.00 per person**

**\$7.00 per person**



# DAY DELEGATE PACKAGES - LUNCH IN THE CLIVEDEN

## MONDAY

### Arrival Tea & Coffee

Freshly brewed tea & coffee

### Morning Tea

Dark fudge cookie (GF)  
Jalapeno donut with chive cream (V)  
Seasonal whole fruit  
Freshly brewed tea & coffee

### Lunch

#### Hot Items

Chicken cacciatore (GF, DF)  
Market fish, salsa verde (GF, DF)  
Penne, pesto, dried tomato, feta & pine nuts  
Ratatouille (GF, DF, V)  
Make your own salad  
Bread display

#### Salads

Black quinoa with sweet potato (GF, V)  
Kestrel potato, Victorian ham & wholegrain mustard (GF, DF)

#### Desserts

Buttermilk pannacotta  
Earl grey pear & caramel slice

Selection of soft drink & juices

### Afternoon Tea

Raspberry frangipan tart  
Mac & cheese croquettes, Truffle aioli (V)  
Seasonal whole fruit  
Freshly brewed tea & coffee

## TUESDAY

### Arrival Tea & Coffee

Freshly brewed tea & coffee

### Morning Tea

Assorted gourmet cronuts  
Roasted beetroot & feta tart (V)  
Seasonal whole fruit  
Freshly brewed tea & coffee

### Lunch

#### Hot Items

Lamb kofta, soffrito (GF, DF)  
Harissa chicken (GF, DF)  
Saffron rice (GF, DF, V)  
Dukkah cauliflower (GF, DF, V)  
Make your own salad  
Bread display

#### Salads

Greek salad (GF, V)  
Kale, coriander & broccolini (GF, DF, V)

#### Desserts

Strawberry shooter  
Delice of chocolate

Selection of soft drink & juices

### Afternoon Tea

Orange & almond cake (GF)  
Roasted chicken, carrot & chipotle mayo finger sandwiches  
Seasonal whole fruit  
Freshly brewed tea & coffee

## WEDNESDAY

### Arrival Tea & Coffee

Freshly brewed tea & coffee

### Morning Tea

Banana bread with banana cream  
Vegetable Pakora with Mint Chutney (V)  
Seasonal whole fruit  
Freshly brewed tea & coffee

### Lunch

#### Hot Items

Miso glazed chicken skewers, lime & chili (GF, DF)  
Slow cooked pork, sweet & sour sauce (GF, DF)  
Twice cooked potato wedges, Green onions, coriander (GF, DF, V)  
Tofu & vegetables stir fry (GF, DF, V)  
Make your own salad  
Bread display

#### Salads

Medley of rice & chickpea (GF, DF, V)  
Moroccan couscous (V)

#### Desserts

Ebene 72% chocolate shot  
Baked cheesecake

Selection of soft drink & juices

### Afternoon Tea

Sweet mini muffin selection  
Mushroom & fontina tartlet (V)  
Seasonal whole fruit  
Freshly brewed tea & coffee

## THURSDAY

### Arrival Tea & Coffee

Freshly brewed tea & coffee

### Morning Tea

Carrot cake  
Chicken & mushroom filo, rocket pesto  
Seasonal whole fruit  
Freshly brewed tea & coffee

### Lunch

#### Hot Items

Slow cooked beef, chimichurri & roasted vegetables (GF, DF)  
Market fish, shellfish bisque (GF, DF)  
Green pea risotto, pecorino (V)  
broccolini almandine (GF, DF, V)  
Make your own salad  
Bread display

#### Salads

Lentil with roast pumpkin (GF, DF, V)  
Fatoush salad (DF, V)

#### Desserts

Mango mousse  
Pecan tart

Selection of soft drink & juices

### Afternoon Tea

Vanilla cream profiteroles  
Thai chicken pie, sriracha mayo  
Seasonal whole fruit  
Freshly brewed tea & coffee





# DAY DELEGATE PACKAGES - LUNCH IN THE CLIVEDEN

## FRIDAY

### Arrival Tea & Coffee

Freshly brewed tea & coffee

### Morning Tea

Apple pie  
Sweet potato & cashew nut  
Empanadas, tomato salsa  
Seasonal whole fruit  
Freshly brewed tea & coffee

### Lunch

#### Hot Items

Lamb kofta, soffrito (GF, DF)  
Harissa chicken (GF, DF, V)  
Saffron rice (GF, DF, V)  
Dukkah cauliflower (GF, DF, V)  
Make your own salad  
Bread display

#### Salads

Greek salad (GF, V)  
Kale, coriander & broccolini  
(GF, DF, V)

#### Desserts

Strawberry shooter  
Delice of chocolate

Selection of soft drink & juices

### Afternoon Tea

Hazelnut cake  
Lamb meatballs with tzitziki  
Seasonal whole fruit  
Freshly brewed tea & coffee

## SATURDAY

### Arrival Tea & Coffee

Freshly brewed tea & coffee

### Morning Tea

Assorted gourmet cronuts  
Roasted beetroot & feta tart  
Seasonal whole fruit  
Freshly brewed tea & coffee

### Lunch

#### Hot Items

Miso glazed chicken skewers,  
lime & chili (GF, DF)  
Slow cooked pork, sweet & sour  
sauce (GF, DF)  
Twice cooked potato wedges,  
Green onions, coriander (GF,  
DF, V)  
Tofu & vegetables stir fry (GF,  
DF, V)  
Make your own salad  
Bread display

#### Salads

Medley of rice & chickpea (GF,  
DF, V)  
Moroccan couscous (V)

#### Desserts

Ebene 72% chocolate shot  
Baked cheesecake

Selection of soft drink & juices

### Afternoon Tea

G.F orange & almond cake  
Roasted chicken, carrot &  
chipotle mayo finger sandwich  
Seasonal whole fruit  
Freshly brewed tea & coffee

## SUNDAY

### Arrival Tea & Coffee

Freshly brewed tea & coffee

### Morning Tea

Banana bread with banana  
cream  
Vegetable Pakora with Mint  
Chutney (V)  
Seasonal whole fruit  
Freshly brewed tea & coffee

### Lunch

#### Hot Items

Slow cooked beef, chimichurri &  
roasted vegetables (GF, DF)  
Market fish, shellfish bisque  
(GF, DF)  
Green pea risotto, pecorino (V)  
broccolini almandine (GF, DF, V)  
Make your own salad  
Bread display

#### Salads

Lentil with roast pumpkin (GF,  
DF, V)  
Fatoush salad (DF, V)

#### Desserts

Mango mousse  
Pecan tart

Selection of soft drink & juices

### Afternoon Tea

Sweet mini muffin selection  
Mushroom & fontina tartlet (V)  
Seasonal whole fruit  
Freshly brewed tea & coffee



# DAY DELEGATE PACKAGES - EXHIBITION WORKING LUNCHES

## MONDAY

### Arrival Tea & Coffee

Freshly brewed tea & coffee

### Morning Tea

Dark fudge cookie (GF)  
Jalapeno donut with chive cream (V)  
Seasonal whole fruit  
Freshly brewed tea & coffee

### Lunch

#### Hot Items

Chicken cacciatore (GF, DF)  
Market fish, salsa verde (GF, DF)  
Penne, pesto, dried tomato, feta & pine nuts  
Ratatouille (GF, DF, V)  
Lentil soup (GF, DF, V)

#### Salads

Black quinoa with sweet potato (GF, V)  
Kestrel potato, Victorian ham & Wholegrain mustard (GF, DF)

#### Desserts

Buttermilk pannacotta  
Earl grey pear & caramel slice

Selection of soft drink & juices

### Afternoon Tea

Raspberry frangipan tart  
Mac & cheese croquettes, Truffle aioli (V)  
Seasonal whole fruit  
Freshly brewed tea & coffee

## TUESDAY

### Arrival Tea & Coffee

Freshly brewed tea & coffee

### Morning Tea

Assorted gourmet cronuts  
Roasted beetroot & feta tart  
Seasonal whole fruit  
Freshly brewed tea & coffee

### Lunch

#### Hot Items

Lamb kofta, soffrito (GF, DF)  
Harissa chicken (GF, DF)  
Green pea risotto, pecorino (V)

#### Salads

Greek salad (GF, V)  
Kale, coriander & broccolini (GF, DF, V)

#### Desserts

Strawberry shooter  
Delice of chocolate

Selection of soft drink & juices

### Afternoon Tea

Orange & almond cake (GF)  
Roasted chicken, carrot & chipotle mayo finger sandwiches  
Seasonal whole fruit  
Freshly brewed tea & coffee

## WEDNESDAY

### Arrival Tea & Coffee

Freshly brewed tea & coffee

### Morning Tea

Banana bread with banana cream  
Vegetable Pakora with Mint Chutney (V)  
Seasonal whole fruit  
Freshly brewed tea & coffee

### Lunch

#### Hot Items

Miso glazed chicken skewers, lime & chili (GF, DF)  
Slow cooked pork, sweet & sour sauce (GF, DF)  
Tofu & vegetables stir fry (GF, DF, V)

#### Salads

Medley of rice & chickpea (GF, DF, V)  
Moroccan couscous (V)

#### Desserts

Ebene 72% chocolate shot  
Baked cheesecake

Selection of soft drink & juices

### Afternoon Tea

Sweet mini muffin selection  
Mushroom & fontina tartlet (V)  
Seasonal whole fruit  
Freshly brewed tea & coffee

## THURSDAY

### Arrival Tea & Coffee

Freshly brewed tea & coffee

### Morning Tea

Carrot cake  
Chicken & mushroom filo, rocket pesto  
Seasonal whole fruit  
Freshly brewed tea & coffee

### Lunch

#### Hot Items

Slow cooked beef, chimichurri & roasted vegetables (GF, DF)  
Market fish, shellfish bisque (GF, DF)  
Penne, pesto, dried tomato, feta & pine nuts (V)

#### Salads

Lentil with roast pumpkin (GF, DF, V)  
Fatoush salad (DF, V)

#### Desserts

Mango mousse  
Pecan tart

Selection of soft drink & juices

### Afternoon Tea

Vanilla cream profiteroles  
Thai chicken pie, sriracha mayo  
Seasonal whole fruit  
Freshly brewed tea & coffee



# DAY DELEGATE PACKAGES - EXHIBITION WORKING LUNCHES

## FRIDAY

### Arrival Tea & Coffee

Freshly brewed tea & coffee

### Morning Tea

Apple pie  
Sweet potato & cashew nut  
Empanadas, tomato salsa  
Seasonal whole fruit  
Freshly brewed tea & coffee

### Lunch

*Hot Items*  
Lamb kofta, soffrito (GF, DF)  
Harissa chicken (GF, DF)  
Green pea risotto, pecorino (V)

### Salads

Greek salad (GF, V)  
Kale, coriander & broccolini  
(GF, DF, V)

### Desserts

Strawberry shooter  
Delice of chocolate

Selection of soft drink & juices

### Afternoon Tea

Hazelnut cake  
Lamb meatballs with tzitziki  
Seasonal whole fruit  
Freshly brewed tea & coffee  
Seasonal whole fruit

## SATURDAY

### Arrival Tea & Coffee

Freshly brewed tea & coffee

### Morning Tea

Assorted gourmet cronuts  
Roasted beetroot & feta tart  
Seasonal whole fruit  
Freshly brewed tea & coffee

### Lunch

*Hot Items*  
Miso glazed chicken skewers,  
lime & chili (GF, DF)  
Slow cooked pork, sweet & sour  
sauce (GF, DF)  
Tofu & vegetables stir fry (GF,  
DF, V)

### Salads

Medley of rice & chickpea (GF,  
DF, V)  
Moroccan couscous (V)

### Desserts

Ebene 72% chocolate shot  
Seasonal cheesecake

Selection of soft drink & juices

### Afternoon Tea

G.F orange & almond cake  
Roasted chicken, carrot &  
chipotle mayo finger sandwich  
Seasonal whole fruit  
Freshly brewed tea & coffee

## SUNDAY

### Arrival Tea & Coffee

Freshly brewed tea & coffee

### Morning Tea

Banana bread with banana  
cream  
Vegetable Pakora with Mint  
Chutney (V)  
Seasonal whole fruit  
Freshly brewed tea & coffee

### Lunch

*Hot Items*  
Slow cooked beef, chimichurri &  
roasted vegetables (GF, DF)  
Market fish, shellfish bisque  
(GF, DF)  
Chef selection vegetarian/veg-  
an hot dish

### Salads

Lentil with roast pumpkin (GF,  
DF, V)  
Fatoush salad (DF, V)

### Desserts

Mango mousse  
Chocolate ganache bar

Selection of soft drink & juices

### Afternoon Tea

Sweet mini muffin selection  
Mushroom & fontina tartlet  
Seasonal whole fruit  
Freshly brewed tea & coffee  
Seasonal whole fruit





# CANAPE MENUS

## Cocktail Reception

30 minutes – 2 selections

30 minute – 3 selections

1 hour – 6 selections

2 hours – 10 selections

3 hours – 12 selections & 2 substantial canapes

Additional substantial canapes

## Cold Canapes

Rice paper rolls green apple & mint (V)

Charred beef, horseradish cream & dried tomato (GF)

Slow cooked lamb, parsnip puree & lentils (GF)

Watermelon, poached shrimps & cucumber gel (GF, DF)

Goats curd, beetroot puree & tartlets

Smoked salmon, orange, lemongello cream & pickled vegetables

Mediterranean frittata, feta & aioli (V)

Rice paper rolls with chicken & noodles (GF)

Tokyo roll with peking duck (GF)

Smoked chicken & mango tartlets

## Hot Canapes

Mini Chickpea Cakes with Coriander & Mint Chutney (V)

Harissa chicken, cucumber & mint yoghurt on brioche buns

Chicken sate with peanut sauce

Mini beef wellington with truffle glaze

Lamb & rosemary pie

Shanghai style duck dumplings

Char siew pork puffs

Panko king prawns, lime & cracked pepper

Almond & potato croquettes with truffle mayo (V)

Korean BBQ pop

## Dessert Canapes

Key lime pie

Assorted macarons

Mini chocolate mousse

Mini waffle delight

Chocolate & raspberry tart

**\$13.00 per person**

**\$18.00 per person**

**\$36.00 per person**

**\$57.00 per person**

**\$80.00 per person**

**\$8.00 per person**



# CANAPE MENUS

## Substantial Canapes

Beef bourguignon, Paris mash & mushroom fricassee (GF)

Master stock pork belly, Asian slaw & soy caramel (GF, DF)

Lamb cutlets, sweet potato mash, seasonal greens & gremolata (GF, DF)

Falafel skewers, hummus, tabouleh & tzatziki (GF)

Yoghurt marinated chicken kebabs, saffron rice & coriander chutney (GF)

Fish goujons, hand cut fries, truffle mayo & herb slaw

Salt & pepper calamari, tropical slaw & soy caramel

## Build Your Own Station

Enhance your dinner buffet or cocktail reception with a food station

Stations must accompany a minimum two hour canapé menu

Minimum 30 guests required

Food stations are served for a maximum two hours

## Taco Bar

Crisp taco shells, chicken fajitas, chili con carne, fish ranchero & guacamole

Tomato salsa, tortilla chips & sour cream

## Slider Station

Slider buns, wagyu beef, harissa chicken & pulled BBQ pork

Swiss cheese, tomato chutney, onion jam & tzitziki

## Dumpling Station

Selection of dumplings, prawns, chicken & pork, chili soy & citrus soy

## Cheese Bar

Selection of Australian cheese, grapes, lavash, crackers, dried nuts &

quince jelly

**\$25.00 per person**

**\$25.00 per person**

**\$18.00 per person**

**\$21.00 per person**





# PLATED LUNCH & DINNER MENU

Plated menus pricing includes assorted bread rolls, freshly brewed coffee & selection of teas.

2 Course Set Menu	<b>\$65.00 per person</b>
2 Course Alternate Serve Menu	<b>\$77.00 per person</b>
3 Course Set Menu	<b>\$79.00 per person</b>
3 Course Alternate Menu	<b>\$97.00 per person</b>
3 Course Choice Menu (maximum 50 guests)	<b>from \$109.00 per person</b>

## Dinner Enhancements

Add petit fours – 1 platter per table	<b>\$3.00 per person</b>
Fresh fruit platter	<b>\$8.00 per person</b>
Cheese station	
Selection of Australian cheeses, grapes, lavosh, crackers, dried nuts & quince jelly	<b>\$21.00 per person</b>

## ENTREE

### COLD OPTIONS

#### Calamari Salad

with olives, chili, lemon & Yarra Valley green puree

#### Salmon

House citrus cured Tasmanian salmon, compressed cucumber, pickled beetroot & shaved vegetables (gf)

#### Chicken

Coconut poached chicken, Thai salad & soy caramel (gf, df)

#### Pork

Master stock braised pork, carrot, cucumber, bean sprouts, coriander salad & toasted sesame aioli (df)

### WARM OPTIONS

#### Chicken

Marinated free range chicken, potato gnocchi, heirloom cherry tomatoes & rocket pesto

#### Lamb

Warm salad of slow cooked grass fed Tasmanian lamb rump, couscous, chickpeas & harissa aioli (df)

#### Salmon

Miso glazed salmon, yuzu dressing & Asian slaw

#### Tart

Warm pumpkin & goats curd tart, pickled beetroot & vine ripened tomato (v)





# PLATED LUNCH & DINNER MENU

## MAINS

### Chicken

Free range Bannockburn chicken breast, roasted sweet potato & house made semi dried tomatoes puree, Yarra Valley greens & chicken with thyme jus

### Chicken

Free range Bannockburn chicken breast, green pea & leek fricassee, cherry tomatoes & rosemary scented white polenta with cabernet sauvignon jus

### Barramundi

Sustainably sourced cone bay barramundi, fennel, barley, preserved lemon ragout & shellfish reduction (df)

### Salmon

Roasted Tasmanian salmon fillet, caponata, saffron kipfler potatoes & sauce vierge (gf, df)

### Beef Tenderloin

Tasmanian wilderness 28 days aged beef tenderloin, caramelised carrot puree, shallot, asparagus & mushroom fricassee (gf)

### Braised Beef

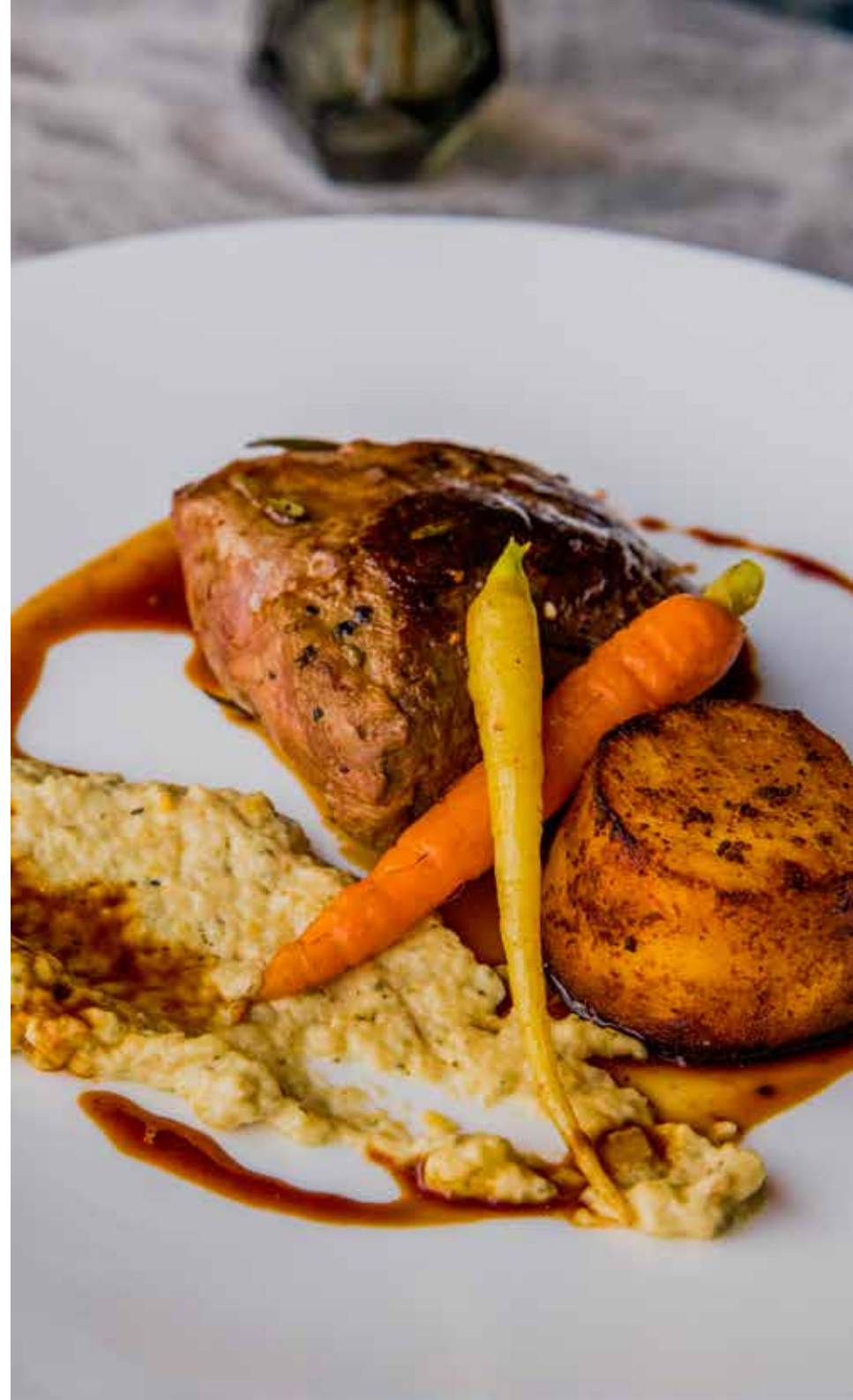
Eight hours braised beef, thyme roasted gratin potato, seasonal greens & shiraz jus, (gf)

### Lamb

Slow cooked lamb rump, smoked eggplant, fondant potato, heirloom carrots & jus (gf)

### Duck

Confit "Moulard" duck leg, white bean & thyme puree, Yarra Valley greens & sweet potato fondant additional \$6.00 per person



# PLATED LUNCH & DINNER MENU

## DESSERT

### Bavarois

Raspberry & lemon curd bavarois, raspberry tuile with raspberry jelly (gf, nf)

### Mousse

Dark chocolate mousse, Blackcurrant gel with seasonal berries (gf, nf)

### Tart

Pear crumble tart, poached pears with spiced pear compote

### Cheesecake

Baked sour cherry cheesecake, macarons with cherry sauce

### Pie

Classic lemon meringue pie with vanilla Chantilly & lemon confit

### Brownie

Banana & passionfruit posset on brownie with white chocolate ganache (gf, nf)

### Cheese Plate

Hand picked Victorian farmhouse cheeses, lavosh & fresh fruits

OR

Dessert platter

Lemon meringue tart

Peanut dacquoise

Passion fruit & banana brownie (gf)

Strawberry & peach verrine (gf)

Raspberry & opera slice

**additional \$8.00 per person**





# GRAZING MENU

2 entrees, 2 sides, 2 mains, 2 desserts or 1 cheese & 1 dessert  
Additional entrée, main or dessert dish  
Additional side dishes

**\$85.00 per person**  
**\$18.00 per person**  
**\$9.00 each (suitable for 5 guests)**

## Entrée Platters

A selection of sliced local artisan cured meats, cheeses, pickled vegetables & breads  
Yarra Valley dairy yoghurt, smoked eggplant, green pea hummus, grilled bread, mint & pistachio dukkah (v)  
Harissa free range Bannockburn chicken thigh couscous & chickpeas salad with cumin yoghurt  
Organic Yarra Valley beetroot salad with Meredith goat's cheese & heirloom carrot in extra virgin olive oil (v)  
Calamari, wild olives, chili, lemon & roquette lettuce (gf,df)

## Main Course Platters

Overnight braised wild clover lamb, pistachio, almond, pomegranate, barley & Yarra Valley feta  
Slow cooked wagyu beef rump, grilled zucchini, peas, pancetta & buffalo mozzarella (gf)  
Roasted free range Bannockburn chicken, baby heirloom carrots, shallots & tarragon jus (gf)  
Baked Tasmanian salmon with braised fennel & leek with shellfish reduction (gf)  
Braised Goulburn Valley pork belly & Baharat spiced bean cassoulet with chimichurri sauce (gf)

## Side Dishes (v)

Roasted seasonal baby vegetables & basil aioli (gf,df)  
Sweet potato, brown rice, currants, celery & cashews (gf,df)  
Maple roasted pumpkin, barley, pomegranate & feta  
Baby cos lettuce, pumpkin seeds & tangy mayonnaise (gf,df)  
Roasted cauliflower, broccoli, walnut, honey vinaigrette & dukkah (gf,df)

## Dessert Platters

Classic tiramisu  
Roasted nut pavlova with fresh cream & seasonal fruits (gf)  
Dulce de leche caramel, fluffy coconut chantilly cream, fresh bananas & caramel sauce (gf)  
White chocolate, roasted macadamias & raspberry crème brûlée  
Seasonal fruit mousse with chocolate chards & fresh berries (gf)

## Cheese Platters

Selection of hand crafted local & imported cheeses

Menus are subject to change without notice to seasonal availability of produce





# BUFFET DINNER MENU

Buffet Dinner Menu

**\$70.00 per person (min. 40 guests)**

## **Charcuterie**

Artisan salami, green olive mortadella, local Victorian ham & pastrami  
Served with condiments, mustards

## **Antipasto Bar**

Selection of marinated & grilled vegetables  
Marinated olives in garlic, lemon, thyme & olive oil  
Selection of bread rolls & sourdough with dips

## **Salads**

Rocket, balsamic onions, cherry tomato  
Caesar salad  
Greek salad

## **Chef's Hot selection**

Roast baby chats  
Steamed broccoli & green beans, olive oil & sea salt flakes  
Chicken cacciatore  
Saffron steamed rice  
Grilled salmon, salsa verdi  
Polenta cakes, hazelnut butter

## **Dessert Buffet**

Weiss ebene 72% chocolate tart  
Yoghurt pannacotta  
Baked cheesecake  
Strawberry opera slice  
Sauces – anglaise, coulis x 2 & whipped cream  
Cheese board, grapes, dried apricots, crackers & rice crackers



# BEVERAGE PACKAGES

All beverage packages are served with mineral water, orange juice & a selection of soft drinks.

## Classic Package

- 30 minute package
- 1 hour package
- 2 hour package
- 3 hour package
- 4 hour package
- 5 hour package

- \$15.00 per person**
- \$31.00 per person**
- \$37.00 per person**
- \$43.00 per person**
- \$48.00 per person**
- \$54.00 per person**

### *Inclusions*

- Legacy Brut
- Legacy Sauvignon Blanc
- Legacy Shiraz
- Willowglen Moscato

- Boag's Draught
- Boag's Premium Light

## Reserve Package

- 1 hour package
- 2 hour package
- 3 hour package
- 4 hour package
- 5 hour package

- \$34.00 per person**
- \$41.00 per person**
- \$48.00 per person**
- \$53.00 per person**
- \$59.00 per person**

- Lorimer Sparkling Chardonnay Pinot Noir
- Regional Reserve Semillon Sauvignon Blanc
- Regional Reserve Chardonnay
- Regional Reserve Pinot Noir
- Regional Reserve Shiraz
- Regional Reserve Cabernet Sauvignon

- Furphy
- Little Creatures Pale Ale
- James Boags Premium light



# BEVERAGE PACKAGES

All beverage packages are served with mineral water, orange juice & a selection of soft drinks.

## Superior Package

1 hour package	<b>\$42.00 per person</b>
2 hour package	<b>\$54.00 per person</b>
3 hour package	<b>\$60.00 per person</b>
4 hour package	<b>\$66.00 per person</b>
5 hour package	<b>\$71.00 per person</b>

*Sparkling (select one from the list below)*

Verve Tailhan Blanc De Blancs  
Dal Zotto Prosecco

*White Wine (select two from the list below)*

Vasse Felix Chardonnay  
3 Tales Savingon Blanc  
La boheme Act 1 Resiling

*Red Wine (select two from the list below)*

Villages Pinot Noir  
Estate Grown 2013 Cabernet Sauvignon  
2016 Yalumba Wild Ferment Shiraz, Barossa Valley SA

*Tap Beer (select one from the list below)*

Furphy  
Kirin  
Heineken  
White Rabbit Dark Ale

*Bottled Beer (select two from the list below)*

Mountain Goat Steam Ale  
Two Birds Golden Ale  
Hawthorn IPA  
Little Creatures Pale Ale  
James Boags Premium  
James Boags Premium Light





# BEVERAGES ON CONSUMPTION

## Sparkling Wine

Legacy Brut	\$36.00 per bottle
Lorimer Sparkling Chardonnay Pinot Noir	\$50.00 per bottle
Verve Tailhan Blanc De Blancs	\$60.00 per bottle
Dal Zotto Prosecco	\$60.00 per bottle

## Champagne

Laurent Perrier La Cuvee	\$100.00 per bottle
Moet Chandon	\$125.00 per bottle

## White Wine

Legacy Sauvignon Blanc	\$36.00 per bottle
Regional Reserve Semillon Sauvignon Blanc	\$50.00 per bottle
Pikorua Sauvignon Blanc	\$50.00 per bottle

Legacy Chardonnay	\$36.00 per bottle
Regional Reserve Chardonnay	\$50.00 per bottle
Vasse Felix Chardonnay	\$70.00 per bottle

Under & Over Pinot Gris	\$50.00 per bottle
Jim Barry Reisling	\$60.00 per bottle
Willowglen Pinot Grigio	\$37.00 per bottle

Willowglen Moscato	\$36.00 per bottle
Not Your Grandma's Rose	\$50.00 per bottle
Willowglen Rose	\$37.00 per bottle

## Red Wine

Legacy Shiraz	\$36.00 per bottle
Regional Reserve Shiraz	\$50.00 per bottle
Brokenwood 'The Hunter' Shiraz	\$89.00 per bottle

Regional Reserve Cabernet Sauvignon	\$50.00 per bottle
Howard Park Cabernet Sauvignon	\$65.00 per bottle
Reschke 'Bull Trader' Cabernet Merlot Sauvignon	\$60.00 per bottle

Regional Reserve Pinot Noir	\$50.00 per bottle
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# BEVERAGES ON CONSUMPTION

## Tap Beer

Boag's Draught	\$10.00 per glass
Furphy	\$11.00 per glass
Kirin	\$11.00 per glass
Heineken	\$12.00 per glass

## Bottled Beer

James Boags Premium	\$10.00 per bottle
Little Creatures Pale Ale	\$11.50 per bottle
James Boags Premium light	\$8.00 per bottle
Mountain Goat Steam Ale	\$10.00 per bottle
Two Birds Golden Ale	\$10.50 per bottle
Hawthorn IPA	\$11.50 per bottle

## Cider

Pipsqueak Cider	\$11.00 per bottle
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## Spirits

House Spirits	\$12.00 per glass
Makers Mark, Johnny Walker, Bacardi, Kettle One Vodka, Tanqueray Gin, Bundaberg Rum	

## Premium Spirits

Hendricks Gin, Belvedere Vodka, Glenfiddich Scotch, Appleton Estate Rum, Buffalo Trace Bourbon	\$15.00 per glass
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## Cocktails

Mojito, Cosmopolitan, Pimms Cup or Espresso Martini	\$16.00 each
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## Non-Alcoholic

Assorted soft drink, juice or mineral water	\$5.50 per glass
Assorted soft drink, juice or mineral water	\$13.00 per jug





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