

Our hidden Melbourne gem located on Swanston Street, Carlton is the unique Rooftop Poolside Terrace suitable for any social and business event.

Catering from 40 to 300 people, if there is an occasion to celebrate our Rooftop Poolside Terrace is the perfect venue to celebrate your end of year Christmas party.

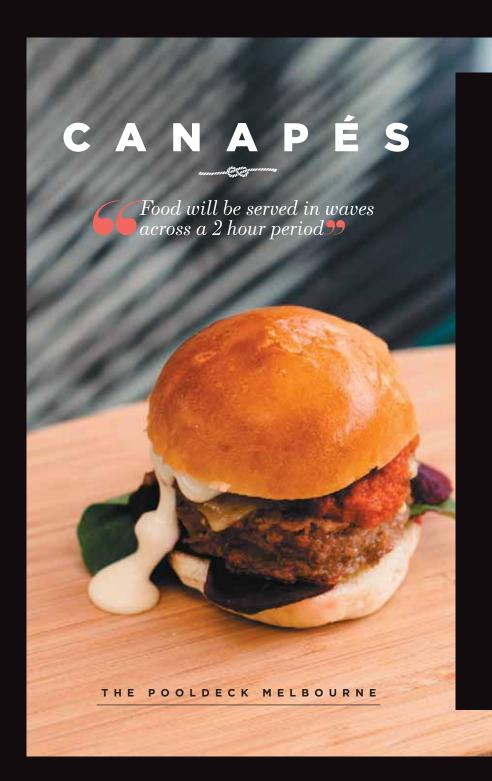
Talk to our event specialists on **03 9347 7811** today to discuss your vision for your next event!

CHRISTMAS PARTY INCLUSIONS*

- Complimentary Room Hire
- Lucky door prize giveaways
- Christmas theming & decorations
- Cocktail or mocktail on arrival
- Complimentary accommodation/event organiser
- Photo booth

*Terms and Conditions apply. Complimentary room hire applies only when minimum spend criteria has been met. Photo booth subject to availability.





STARTER

\$40 per person

Your choice of: 5 Canapés 1 Grazing Platter

GOURMET

\$55 per person

Your choice of:

6 Canapés

2 Grazing Platters

PREMIUM

\$67 per person

Your choice of:

6 Canapés

3 Grazing Platters

1 Sweet Canapé

DELUXE

\$79 per person

Your choice of:

6 Canapés

4 Grazing Platters

2 Sweet Canapés

CUSTOMIZE YOUR PACKAGE

CHILLED / COLD CANAPÉS

\$6 per piece

Selection of fish and vegetarian sushi rolls with wasabi and soy Crushed mini bruschetta with tomato, boccocini and basil Smoked salmon, sour cream, chives mousse on cucumber cups Mini prawn cocktail with shredded lettuce Thai chicken salad tartlets with crispy shallots

Carrot, sweet potato fritters with tomato relish

Japanese style beef and enoki roll

Cajun spiced chicken barquettes with coriander aioli

Beef in betel leaf

Lacquered soy duck parcels

WARM / HOT CANAPÉS

\$6 per piece

Duck and apple spring rolls with sweet chilli sauce
Stuffed pumpkin flower ricotta and sweet corn
Spicy chicken wings with blue cheese dressing
Baked pork belly served with plum sauce
Salt and pepper calamari with lemon aioli
Fragrant vegetable samosa, minted yoghurt
Lamb shank croquettes with dipping sauce

Prawns wrapped in crispy potato string Lemon grass chicken in Chinese pancake

Stuffed jalapeno pepper with cream cheese

CUSTOMIZE YOUR PACKAGE

SWEET CANAPÉS

\$5 per piece

Mini boutique cup cakes

Mini boutique lamingtons

Petit four tartlet selections

Selections of macaroons

Selection of mini slices

Flourless orange and almond slice (gluten free)

GRAZING DISHES

\$12 per dish

Beer battered flathead fillets, chips and tartare sauce
Spicy vegetable and hokkien noodles with hoisin sauce
Butter chicken, fragrant rice, spiced yoghurt
Mini waygu burger with aioli, beetroot and tomato relish
Meatballs in herb tomato sauce with crisp corn chips
Chicken and prawn fried rice with garlic, soy and coriander
Mini crumbed chicken subs with Cajun aioli and baby lettuce



PLATED

Minimum 20 people

Your choice from each of the following selections

2 course set menu alternate drop \$59.00 pp 3 course set menu alternate drop \$69.00 pp

All set menus come with oven fresh breads and butter

For numbers less than 20 we are happy to design specific menus for you. We are happy to design menus for specific needs?



PLATED LUNCH/ DINNER MENU



ENTREE

Poached chicken, with baby cos lettuce, streaky bacon, parmesan, croutons, garlic aioli, free range eggs
Heirloom tomato salad with toasted almonds, mozzarella and a preserved lemon dressing
Twice cooked pork belly with apple and coriander salad, sweet Thai dressing
Garlic fried prawns over avocado and red pimento, apple curry oil dressing
Marinated mushroom, fire roasted pepper, bocconcini, wild thyme, micro basil
Cajun spiced chicken tenderloins with cucumber coriander ribbon, roma tomatoes and garlic aioli
Salad of baby fennel, spinach, fresh melon with marinated goats feta and beetroot dressing
Thai beef salad, baby lettuce with Thai dressing

MAIN

Merlot marinated lamb rump over potato rosti, buttered broccoli, and jus

Veal scaloppini with chorizo and potato mash, buttered broccolini, mushroom sauce

Dill seared barramundi with wild rice, green beans and saffron cream sauce

Grilled porterhouse steak with garlic mash, greens and cabernet jus

Grilled breast of chicken over potato mash, spinach, roast vine tomatoes and mushroom chicken gravy

Crispy skinned salmon with potato and pumpkin gratin, greens and lemon beurre blanc

Fine polenta cake, pan-fried forest mushrooms, baby greens, tomato basil sauce

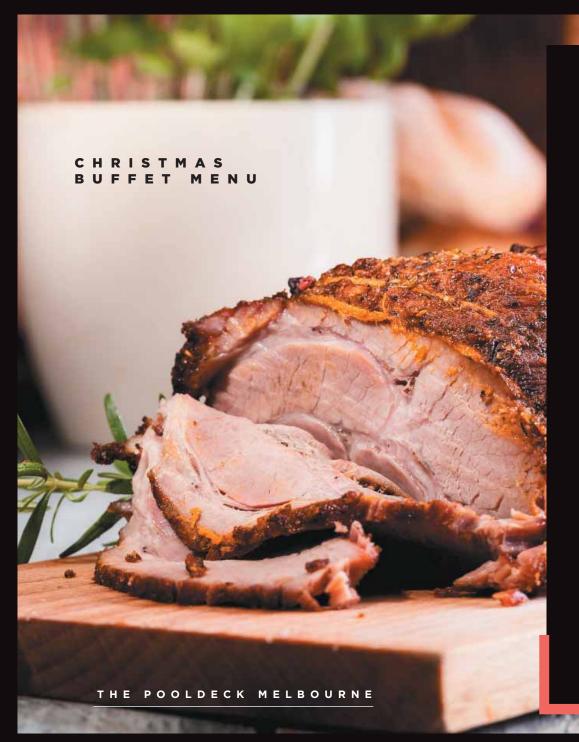
Carrot Anna with tempura battered pumpkin flower and red pepper couli

Butter chicken, turmeric and sultana rice with papapdum

DESSERT

Carrot cake with pecan praline and vanilla ice cream
Lemon meringue pie with candied orange zest vanilla custard
Fresh fruit tart with passion fruit compote, Chantilly cream
Triple Chocolate mousse cake with berry compote and whipped cream
Apple and salty caramel tart with passion fruit couli and Chantilly cream
Christmas pudding with brandy custard sauce
Passion fruit pavlova with raspberry coulis
Sticky date pudding, salted caramel butterscotch, vanilla cream

Minimum 30 people \$65 per person BUFFET Select 3 salads Select 3 hot buffet selections Sides and dessert included Assorted oven fresh bread and butter



SALADS

Salad of roasted Mediterranean vegetables
Salad of baby potato with mustard and spring onion
Tomato salad tossed with fresh basil pesto
Greek salad with feta cheese and Nelson olives
Cucumber salad with miso and sesame
Mesclun salad greens

HOT BUFFET

Pumpkin and ricotta ravioli pasta, basil cream sauce, parmesan

Tom yum chicken braised, desiccated coconut and coriander, fragrant steam rice

Escalope of fish, tomato cream sauce, lemon wedge

Spring lamb shoulder, roasted with garlic, fresh rosemary and merlot jus

Roasted turkey, sage stuffing, cranberry sauce

Roasted honey glazed leg ham, red wine jus

SIDES

Oven roast gourmet potato with olive oil and fresh herbs Wok fried seasonal vegetables with soy and garlic

DESSERT

Traditional Pavlova with kiwifruit, berries and fresh cream Christmas pudding with brandy custard sauce Double chocolate mousse cake Platters of fresh fruit A selection of fine Victorian cheese board Freshly brewed coffee and tea

UPGRADES

Cold selection of fresh oysters, smoke salmon, king prawns, condiments \$25pp Antipasto platter of cured meat, char grilled & marinated vegetables \$15pp Carving station of roasted beef strip loin or roasted pork shoulder \$25pp



T A P A S B A R .

\$40 per person

Assorted breads

Fresh chilled prawns

Coffin bay oysters with lemon

Chilli marinated mussels

Stuffed peppers

Marinated olives

Stuffed vine leaves

Chickpeas, tomatoes, lemon

Hummus

Marinated Feta cheese

Avocado spread

Pickled onions

Chorizo sausage

Aged salami

Marinated mushrooms

A selection of nuts, crisps, corn chips and dips - \$15 per person



\$45 per person

Smoked chicken, horseradish cream sandwich on white bread

Smoked salmon, lemon butter sandwich on black rye bread

Telegraph cucumber, chive sour cream sandwich on whole grain bread

Pepperoni, sliced cheese, ploughman's pickle sandwich on whole meal bread

Scones with jam and fresh clotted cream

Glazed fruit cakes

Fruit macaroons



BEVERAGE PACKAGES

CLASSIC BEVERAGE PACKAGE

2 Hour package - \$45.00 per person

3 Hour package - \$55.00 per person

4 Hour package - \$70.00 per person

SPARKLING WINE

Pepperton Estate Goodwyn Brut Cuvee, South Australia

WHITE & RED WINE

Wolf Blass Bilyara Chadonnay, South Australia Wolf Blass Bilyara Shiraz, Barossa, South Australia Wolf Blass Bilyara Sauvignon Blanc, South Australia

BEER

James Boags Draught and James Boags light

NON ALCOHOLIC

Soft drinks and water

OPTIONAL EXTRAS

Cocktail on arrival Round of sparkling wine for toast

Additional cost for spirits





BEVERAGE PACKAGES

PREMIUM BEVERAGE PACKAGE

2 Hour package - \$60.00 per person

3 Hour package - \$75.00 per person

4 Hour package - \$99.00 per person

SPARKLING WINE

Pepperton Estate Goodwyn Brut Cuvee, South Australia

WHITE & RED WINE

Tainui Sauvignon Blanc, Marlborough, New Zealand Alamos Malbec, Argentina, South America Hill Moscato

SPIRITS

Eristoff Vodka, Larios Gin, Mckenna Bourbon, Bacardi Rum & Dewars White Label Scotch

BEER

James Boags Premium, Stella Artois & James Boags light

NON ALCOHOLIC

Soft drinks, juice and water

DELUXE BEVERAGE PACKAGE

2 Hour package - \$80.00 per person

3 Hour package - \$105.00 per person

4 Hour package - \$120.00 per person

SPARKLING WINE

GH Mumm, France

WHITE & RED WINE

Four Sisters Sauvignon Blanc,

Crowded House Pinot Noir, New Zealand

OR Woodstock, Cabernet Sauvignon, McLaren Vale Hill Moscato

SPIRITS

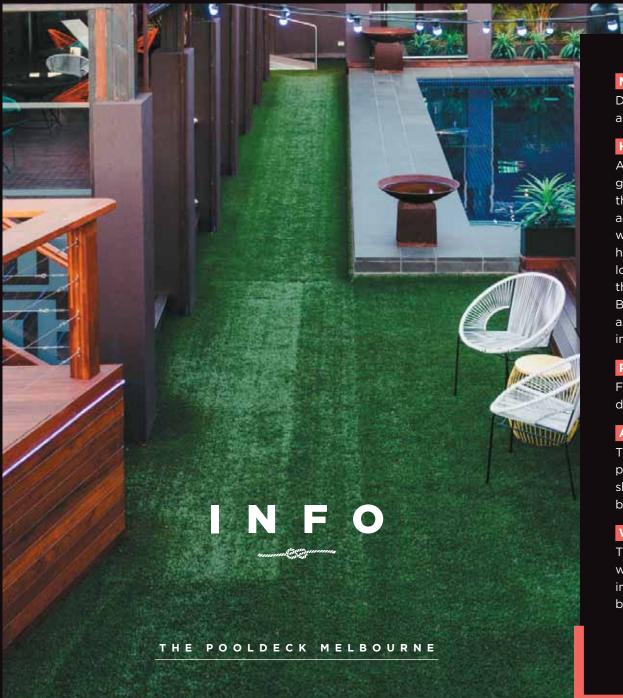
Johnny Walker Red Scotch, Tanqueray Gin, Absolut Vodka, Mc Kenna Bourbon & Sailor Jerry Spiced Rum

BEER

James Boags Premium, Little Creatures Bright Ale, Stella Artois & James Boags light

NON ALCOHOLIC

Soft drinks, juice and mineral water



MINIMUM SPENDS

Do apply, this is made up of food and beverage.

HIRE TIME & ACCESS

Access time for set up is guaranteed 30 minutes prior to the event commencing; earlier access time can be discussed with your event coordinator however isn't guaranteed. Events looking to run past 11pm do have the option of moving down to Blue's Bar at this time; please ask our Events Team for more information.

PAYMENT

Full pre-payment is required 7 days prior to your event.

AMENITIES

There are 2 toilets located on the pool deck and inside toilets are shared with other events that may be taking place onsite.

WET WEATHER

The Pool Deck venue is not fully weather proof and in the event of inclement weather the event will be moved to an alternate location.

MUSIC

Background music only is available due to noise regulations. You may wish to provide your own music via iPod. For events which have hired a DJ clients will be required to pay for the hire of Rydges on Swanston's in-house speaker system which the DJ can plug into. No live music is permitted.

SWIMMING

You are more than welcome to swim in the pool; we just require a qualified lifeguard on duty. We can organise this for you and add the cost to your final bill.

SECURITY

Security is required for all events on the Pool Deck; this can be arranged with your Event Coordinator.

SMART TV DISPLAY

We have several smart TVs for your exclusive use. Please arrange through your event co-ordinatior

SMOKING AREA

Smoking is permitted on the higher rooftop terrace in the designated smoking area.

