

ROOM 1954

PRIVATE DINING EVENTS GUIDE
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ABOUT

Combining world class food, wine & service

Room 1954 is a beautiful and light-filled space in which to entertain your special guests. Located in the heart of the Melbourne CBD, Room 1954 is reflective of Les Erdi's personal style and timeless sophistication. This exclusive private will be sure to impress.

Located on Level 15 within one of Melbourne's newest hotels - Pullman Melbourne on Swanston, Room 1954 Private Dining Room boasts unbeatable views of Melbourne's stunning skyline, its own distinctive style and a warm, convivial atmosphere. The perfect space to make a statement, the dining room seats up to 26 guests and offers private lift access.

Room 1954 plays homage to the year the late Les Erdi moved to Melbourne to embark his new life with wife Eva. Revolutionizing Melbourne's hospitality and tourism scene through property development, iconic hotels and philanthropic contributions to Melbourne & internationally, Room 1954 offers world class dining.

Available for breakfast, lunch or dinner, 7 days a week.
Book your next private dining or corporate event at Room 1954 and let us deliver a memorable and very special experience.



VENUE

A grand private dining room with sweeping views of Melbourne city

Fitted with a large timber parquetry table for up to 26 guests, our private dining room has been designed for multipurpose events, making an easy transition from day to night.

Room 1954 is fitted with deep green wall paneling, striped wallpaper, patterned emerald carpet, timber and brass framed joinery. A coffered ceiling in different tones of sage, brass light fittings and illuminated artwork create a sophisticated and luxe ambiance for only the finest events.

CAPACITY

Maximum 26 seated





FOOD &
BEVERAGE

BREAKFAST

Inspire your morning with a deliciously sumptuous breakfast.

PLATED

\$35

Includes a selection of pastries to share.
Choice of two plated mains served alternating
Includes barista coffee & juice of the day

GRAZING

Food items \$8 each
Beverage items from \$4.5





PLATED

*Includes a selection of pastries to share.
Please choose two options, served alternating.*

Espresso & maple granola, matcha yoghurt mousse, citrus & vanilla roasted peach w/ berry salad (GF,V)

Eggs benedict, english muffin, sauté spinach, free range eggs, champagne ham & hollandaise

Smashed Avocado, poached egg, Danish fetta, roast tomato on toasted sourdough (V)

Scrambled eggs, crispy bacon, house made baked beans, potato rosti, baked tomato w/ toasted sourdough

GRAZING

COLD

Bircher muesli (GF,V)

Natural yoghurt with fresh berries (GF,V)

Banana and mango smoothie (GF,V)

Assorted mixed Danish (V)

Brie and crudité's (V)

Parmesan pea and spinach frittata (GF,V)

Assorted muffins (V)

Almond croissants (V)

Assorted charcuterie

HOT

Breakfast muffin, bacon, swiss cheese, egg & hollandaise

Breakfast slider, jamon & scrambled eggs

Smoked ham and cheese croissant

Eggs Florentine with toast soldier (V)

Polenta, charred asparagus and mushroom (V, GF)

Breakfast burrito, mixed beans, scrambled egg, avocado and cheese (V)

*GF = Gluten Free, V = Vegetarian, VG = Vegan, NF = Nut Free
Most dishes can be altered to suit your dietary requirements*

GRAZING BEVERAGES

FRESH JUICE \$4

Orange, Apple, Pink Grapefruit

FRESH SMOOTHIE \$5

Mango, Banana, Mixed Berry

TEA & COFFEE \$5

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	\$10
Bloody Mary	\$16
Mimosa	\$18
Espresso Martini	\$20



MEET IN STYLE

Our day meetings offers fuel for thought and nourishing snacks

DAY DELEGATE PACKAGE

\$105

Coffee / tea on arrival
Morning and afternoon tea
Working luncheon

HALF DAY PACKAGE

\$75

Coffee / tea on arrival
Morning or afternoon tea
Working luncheon

MINIMUM SPEND

\$1500



MORNING AND AFTERNOON TEA

Please choose two items to be served at each break

SWEET

Churros with chocolate espresso sauce (V)
Scones with strawberry jam & vanilla cream (V)
Peanut butter brownie (V)
Lamingtons (V)
Lemon slice (V)
Assorted eclairs (V)

SAVOURY

Pumpkin and goats cheese tart (V)
Warm Ham & cheese croissants
Chicken and mushroom parcels
Bacon and zucchini muffins
3 cheese pastry twist (V)
Traditional sausage roll

WORKING LUNCHEON

Includes cheese & fruit platter

SANDWICH -*Please choose two options to be served*

Roast chicken, shredded cos, lime and herb mayo, avocado, sumac
Hungarian salami, triple cream brie, roasted capsicum & relish
Double smoked leg ham, vintage cheddar, tomato, mustard mayonnaise
Roast beef, horse radish cream, rocket and parmesan
Cold smoked salmon, cream cheese, shaved cucumber, red onions, capers, mesclun (NF)
Marinated eggplant, Hummus, feta, pea salad wrap (V)

SALADS -*Please choose two options to be served*

Cesar salad
Tomato medley, Bocconcini, pistachio pesto baby basil (V)
Teriyaki chicken poke bowl, edamame, carrot, radish, avocado, japanese dressing
Smoked ocean trout Niçoise (GF)
Roasted pumpkin, baby spinach, balsamic onions and fetta (V,GF)
German potato salad (GF)

BAKERY -*Please choose two options to be served*

Pumpkin and fetta pide (V)
Quiche Lorraine
Spicy lamb filo parcel
Sheppard's pie
Beef and burgundy pie
Chicken and chardonnay pie
Spanish wagyu sausage roll

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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

\$75

Choice of entree and main OR main and dessert

THREE COURSE

\$90

Includes entree, main and dessert

Both served alternate drop, mains served with shared sides





ENTREE

Smoked pumpkin & blue cheese ravioli, sage cream, walnut sauce (V)

Ceviche of trevalla in a lemon & coconut cream, BBQ octopus, avocado mousse (GF)

Duck breast pan seared, cauliflower purée, confit beetroot, orange jus, snow pea leaf salad (GF)

Pork Belly, Crispy skin, citrus poached prawn, apple & pistachio salad, celeriac purée (GF)

MAINS

Spice crusted tofu with cauliflower puree and baby vegetables (V, GF)

Lamb shank slow braised, baby vegetables, mash potato (GF)

Blue eye cod fillet, Sautéed greens, citrus potato, pipis & lemon cream sauce, crunchy school prawns (GF)

Pork Cutlet, Charred shallots, celeriac purée, sautéed brussel sprouts, baby carrots, kipfler potato, honey caper sauce (GF)

Chicken breast with pumpkin peanut and honey puree, mashed potato and garden greens (GF)

SIDES

Dressed salad leaves, lemon vinaigrette (V, GF)

Crispy fried potatoes, rosemary salt and lime aioli (V, GF)

DESSERT

Lemon Meringue Tart, Orange jus, pistachio praline, crème fraiche (V)

Carrot Cake, Cream cheese frosting, carrot & honey purée, candied carrot, young coconut, pistachio ice cream (V)

Chocolate Brownie Peanut butter ice cream, coffee caramel, whipped cream (V)

Artisan Cheese Board Fruit paste, dried fruits, grapes, lavosh, crackers (V)

BEVERAGE PACKAGE

Room 1954 offers approachable
fine wine and champagne...

STANDARD PACKAGE

\$34 per person for 2 hours

\$45 per person for 3 hours

\$56 per person for 4 hours

PREMIUM PACKAGE

\$60 per person for 3 hours

\$70 per person for 4 hours

EXECUTIVE PACKAGE

\$82 per person for 3 hours

\$95 per person for 4 hours

Menu and pricing subject to change





STANDARD

Legacy Brut Sparkling
Legacy Pinot Grigio
Legacy Shiraz
Kirin or James Squire Chancer Golden Ale
James Squire Orchard Crush Apple Cide
Soft drinks and Juices

PREMIUM

Janz Premium Rose
Leeuwin Estate Art Series' Riesling Dog
Point S/B
Spring Vale Pinot Noir
Allinda Shiraz
Colonial Small Ale or James Squire Chancer Golden Ale
(please choose one)
James Squire James Squire Orchard Crush Apple Cider Soft
drinks and Juices

EXECUTIVE

Moet & Chandon Imperial
Kooyong Beurrot Pinot Gris
Domaine Christian Salmon Sancerre
Font Freye La Gordonne Rose
Por t Phillip Estate 'Piccolo' Pinot Noir
Henschke Five Shillings Shiraz Mataro
Colonial Small Ale
James Squire Chancer Golden Ale Panhead Supercharged APA
James Squire Orchard Crush Apple Cider

SLEEPOVER

One of Melbourne's newest upmarket hotels

Pullman Melbourne on Swanston 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 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

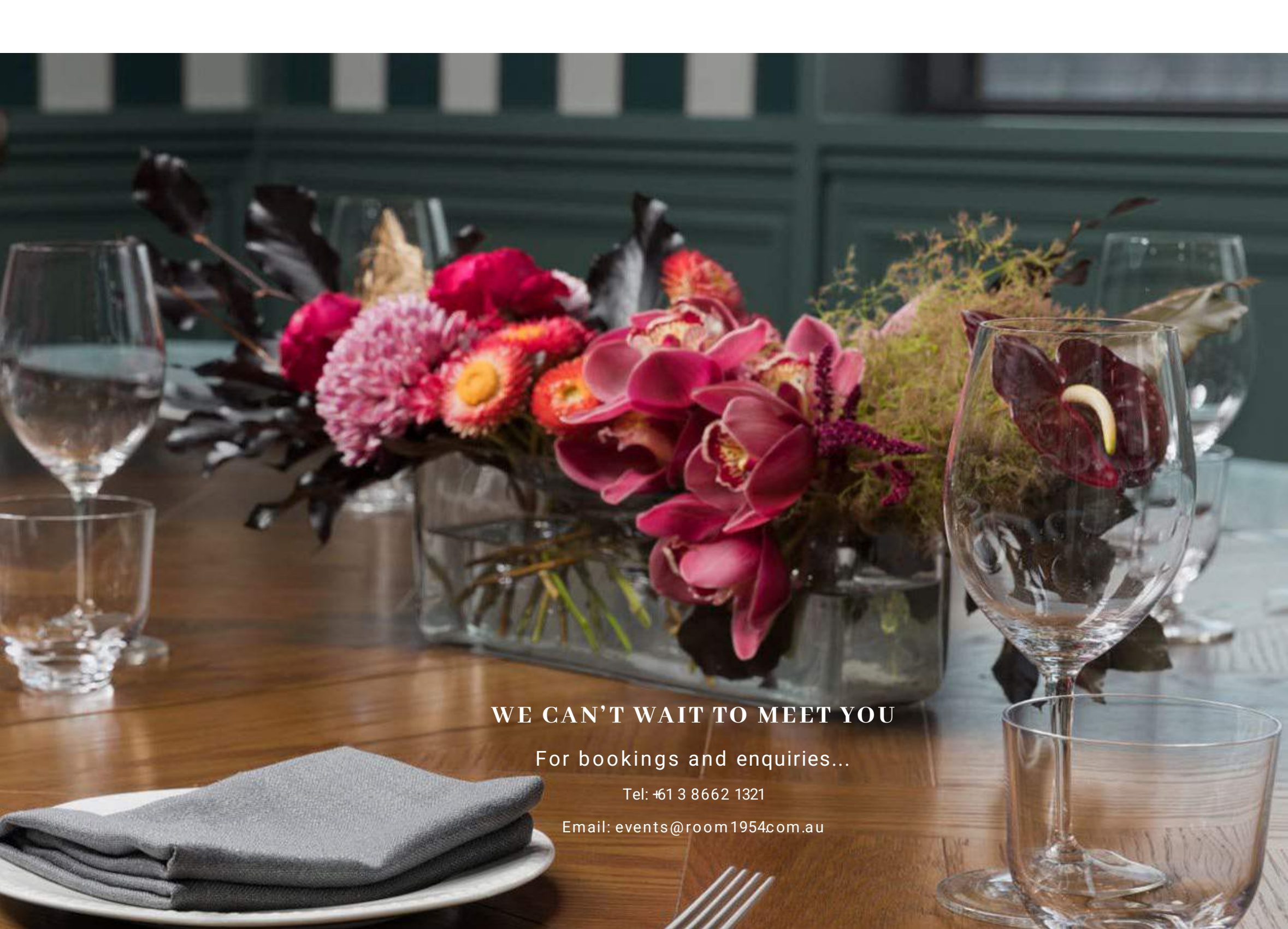
97 Superior Rooms

48 2 Queen Bed Superior Rooms

12 Deluxe Rooms

24 Premium Deluxe Rooms





WE CAN'T WAIT TO MEET YOU

For bookings and enquiries...

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