

Elevate

CLUB LOUNGE



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AN AWARD-WINNING SPACE

The most sought-after space in Melbourne's CBD is now home to an exclusive award-winning Club Lounge. Provide guests with a VIP experience on Level 15 in an informal yet inspiring setting for the modern traveller to seamlessly blend business and pleasure.

Capacity: 60 sit down, 100 stand-up

Food: Buffet, Alternate drop, Shared grazing, Canape, Catering stations

Beverage: Bar Tab (on consumption), Beverage package

Hire Options: Exclusive Venue
Semi-private meeting space within the lounge for up to 30 guests

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

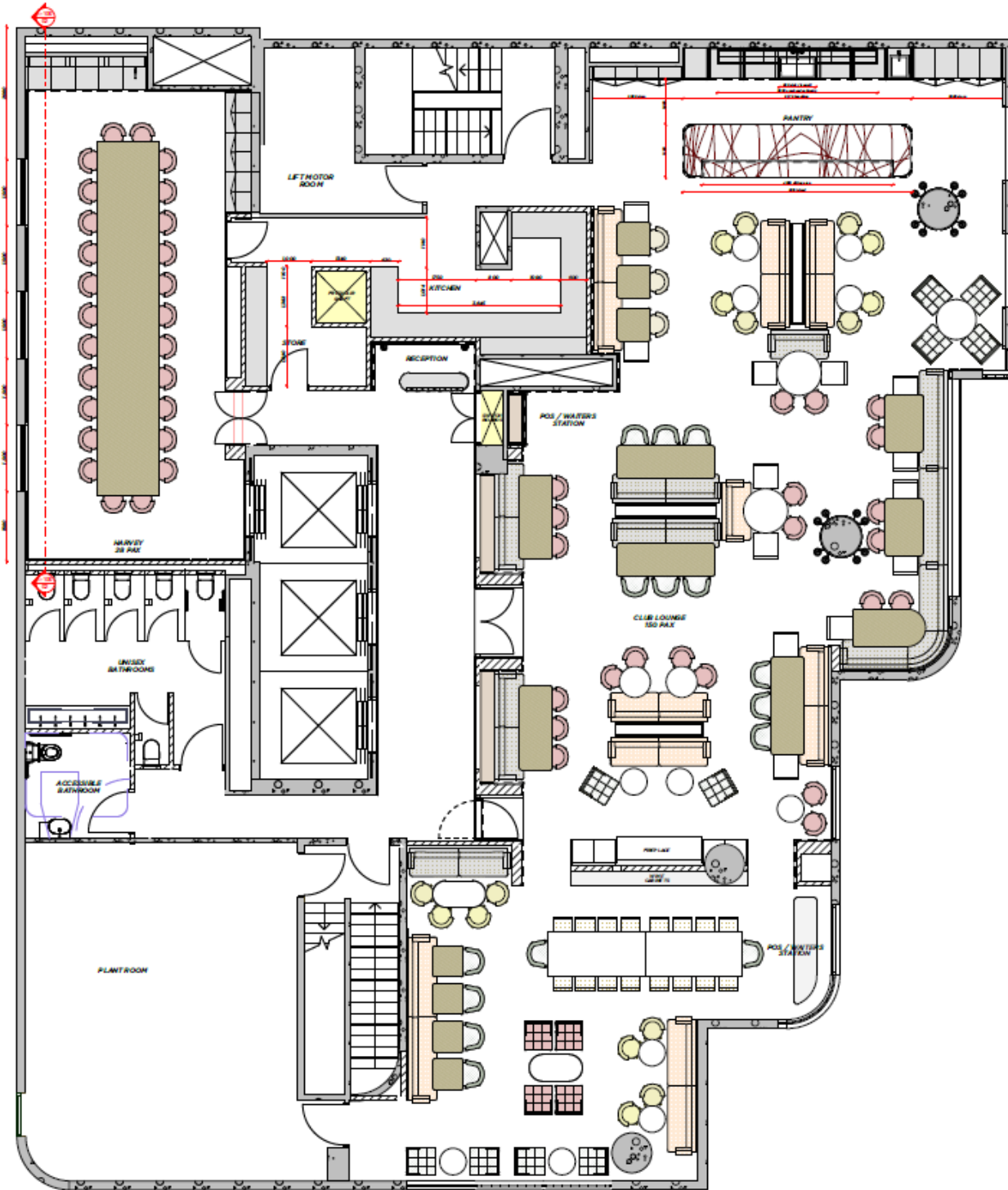
Entertainment: Live Music & DJ

Availability: Exclusive use from 12pm daily

Security: 2 x for first 100 guests. \$65 per guard per hour

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

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



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CLUB LOUNGE

FLOOR PLAN

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

SALADS

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

*gf = gluten free, gfo = gluten free option, v = vegetarian, vo = vegetarian option,
vg = vegan, nf = nut free, df = dairy free, dfo = dairy free option
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 (vg, gf)

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 (gf,df)
Baby Snapper, Charred Citrus, Fennel, Honey Balsamic (df)
24 hour Roasted Lamb Shoulder, Salsa Verde, Roasted Garlic (df, gf)
Grass Fed Victorian Striploin, Chimichurri, Lemon
Slow Roasted Eggplant, Labneh, Pomegranate, Coriander (vgo)
Roasted Vegetable & Chickpea Tagine (vg)

SIDES

Roasted Potatoes, Rosemary, Sea Salt
Charred Broccolini, Mange Tout, Sugar Snaps (gf, df, v)
Cauliflower Gratin, Bechamel, Pangrattato (v)
Preserved Lemon Couscous, Coriander (df)
Celeriac Apple Remoulade (gf, df)

SALADS

Classical Caesar, Soft Boiled Eggs, Bacon, Crouton, Parmesan, White Anchovy (vo)
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)
Bitter Leaf Salad, Orange, Citrus Dressing (vg)
Vietnamese Style Noodle Salad, Pickled Onion, Wombok, Coriander, Carrot, Chilli, Peanuts, Noc Nam

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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, nf)

Smashed Avocado, Poached Egg, Danish Fetta, Roast Tomato, Sourdough (v, gfo, nf)

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

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BREAKFAST



GRAZING BREAKFAST ITEMS \$8 per item

COLD

Bircher muesli (gf, v)
Natural yoghurt, Berry Compote (gf, v)
Banana and mango smoothie (gf, v)
Assorted mixed Danish (v)
Chia Pudding, Mango, Coconut (Vegan)
Assorted muffins (v)
Mini Almond croissants (v)

HOT

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

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ALL DAY BEVERAGES



FRESH JUICE \$6 each

Orange, Apple, Pink Grapefruit

FRESH SMOOTHIE \$6 each

Mango, Banana, Mixed Berry

SOFT DRINKS \$5 each

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

TEA & COFFEE \$5 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 \$10

Bloody Mary \$16

Mimosa \$18

Espresso Martini \$20

CANAPES

COLD

\$6.5 per item

Pulled Chicken Tostada W/ Spiced Baby Corn, Pico De Gallo, Lime (gf,df)
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 (gf, df)

HOT

\$6.5 per item

Four Cheese Arancini, Aioli (v)
Tempura Prawns, Togarashi Mayonnaise
Wagyu Cheese Burger Sliders, Burger Sauce, Dill Pickle
Pumpkin Flowers, Romesco (v)
Vegetable Samosa, Chutney (v)
Cauliflower florets, Preserved Lemon Aioli (gfo)

SUBSTANTIAL

\$9.5 per item

Crumbed Fish Goujon, Tartare, Lemon (df)
Wild Mushroom Risotto, Truffle, Parmesan (vgo)
Chicken Karaage Bao, Sriracha mayonnaise, Coriander
Salt and Pepper Squid, Lemon Aioli
Butter Chicken, Cumin Rice, Coriander (gf, 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 (gf)
Chocolate & Walnut Brownie (gf)
Orange & Almond Tumble Cakes (gf)

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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 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



ENTREE

Victorian Millawarra Lamb Cutlet, Salsa Verde, Oregano (gf)
Pickled Fremantle Octopus, Fennel Jam, Dill, Extra Virgin Olive Oil (pesc, gf)
Hiramasa Kingfish Crudo, Tomato Balsamic Vinaigrette, Capers (pesc)
Nduja, Stracciatella, Roasted Peach, Lemon Thyme (vo, gf)
Heirloom Tomato Caprese, Mozzarella, Creamed Kalamata Olive, Basil (gfo vgo)

MAINS

Slow Roasted Eggplant, Labneh, Pomegranate, Coriander (vgo)
250g Black Angus Striploin, Red Wine Jus, Watercress (gf, df)
Pan Seared Humpty Doo Barramundi, Charred Citrus, Fennel, Honey Balsamic (df)
Chermoula Chicken Breast, Lemon Couscous, Cavolo Nero, Vinaigrette (gf, df)
Southern Australian Veal Piccata, Caper Butter, Lemon

SIDES TO SHARE

Bitter Leaf & White Balsamic Pickled Cucumber, Goddess Dressing (vg, gf)
Spring Greens, Lemon, Almond (vg, gf)

DESSERT

Classic Tiramisu
Lemon Meringue Tart, Macerated Strawberries (gf, nf)
Australian Cheese plate, Quince, Lavosh

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LIVE FOOD STATIONS



PLEASE NOTE THERE IS A MINIMUM OF 40 PEOPLE PER STATION

CHARCUTERIE & CHEESE \$25PP

Selection of local Australian cheese, cured meats, terrines, antipasto, lavosh and fresh breads.

SUSHI & SASHIMI \$37PP

Assorted sushi rolls using fresh Australian seafood, Hiromasa Kingfish & Yellowfin tuna sashimi prepared live by a chef.

Condiments: Ponzu & Yuzu dressing, togarashi, wasabi, soy sauce.

TACO STATION \$25PP

Pan fried tortillas, Mexican spiced beef & chicken, 10 sides and accompaniments including pico de gallo, guacamole, corn kernels, lemon, lime, sour cream and more.

DUMPLINGS & GUA BAO \$25PP

Prawn dumplings, wonton pork dumplings, vegetable gyoza, fried chicken gua bao - sriracha, kimchi, soy sauce, chilli oil, Chinese vinegar, served in bamboo baskets.

LIVE OYSTER STATION \$25PP

Freshly shucked Sydney rock oysters, served with a selection of dressings, lemon, tabasco.

GELISTA GELATO \$23PP

Served by our chefs, topped with a selection of playful chocolates, candies and sauces in a waffle cone.

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 Pinot Grigio

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,
White Rabbit White Ale, 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,
White Rabbit White Ale, 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