



MARRIOTT
MELBOURNE

EVENTS MENU

MELBOURNE MARRIOTT HOTEL CATERING SERVICES

Partner with us when planning your next event and “wow” your guests with unique, innovative and specialty-crafted catering that creates a truly extraordinary experience. Our services include all the essential elements as well as the little extras that make a big difference.

CULINARY EXPERTISE

Your Event Sales Manager will present you with the menu options for your function, which have been carefully designed by our Executive Chef. The dedicated food and beverage team will ensure the freshest ingredients, finest presentation and impeccable service. To imagine the possibilities of our culinary offerings, visit our listing on MeetingsImagined.com

This culinary excellence is coupled with seasonal Melbourne-area produce, premium wines and beverages, making your conference a memorable experience.

**Please note that all special dietary requirements will incur a 20% surcharge per request.*

EVENT SPACES

The event spaces here at the Melbourne Marriott Hotel each boast their own individual character and design. From the elegant trimmings of the Yarra Suite to the sophisticated and intimate Moojerr boardroom, you're sure to find a unique space for your meeting or event.

CONTACT US

For further inspiration, enquiries or information please contact our Event Sales Team to discuss:

Phone +61 3 9662 3900

Email Melbourne.sales@marriott.com



MELBOURNE MARRIOTT HOTEL

CORNER OF EXHIBITION & LONSDALE STREETS, MELBOURNE T. 03.9662.3900

meetings imagined

BREAKFAST

All breakfast options are served buffet style. Plated options are available.

CONTINENTAL \$28 per person

- Selection of seasonal sliced fruit
- Natural yoghurt with seasonal berries, honey & toasted almonds
- Freshly baked croissants & fruit filled pastries
- Selection of fruit juices (Orange, Apple, Pineapple)
- Freshly brewed coffee and selection of herbal & leaf teas

LIGHT START \$32 per person

- Selection of seasonal sliced fruit
- Freshly baked croissants & fruit filled pastries
- Natural yoghurt with seasonal berries, honey & toasted almonds
- Selection of fresh artisan breads and loaves with Australian preserves & honey
- Selection of fruit juices (Orange, Apple, Pineapple)
- Freshly brewed coffee and selection of herbal & leaf teas

HEARTY START \$40 per person

- Selection of seasonal sliced fruit
- Freshly baked croissants & fruit filled pastries
- Natural yoghurt with seasonal berries, honey & toasted almonds
- Scrambled eggs with crispy bacon, sautéed spinach, grilled roma tomatoes & marinated mushrooms
- Selection of fruit juices (Orange, Apple, Pineapple)
- Freshly brewed coffee and selection of herbal & leaf teas



MONDAY DAY DELEGATE MENU

\$95 PER PERSON

Upon arrival all guests are provided freshly brewed coffee and selection of herbal & leaf teas

MORNING TEA

- Middle Eastern fruit slice
- Pumpkin and quinoa savoury scones with butter
- Freshly brewed coffee and selection of herbal & leaf teas

LUNCH

- Slow cooked chicken with diced field mushrooms, vine ripened tomatoes and smoked pancetta
- Spice rubbed pork with coriander salsa Verde (GF)
- Penne with pumpkin, spinach & feta (V)
- Rosemary & garlic baked new potatoes (GF, V, DF)
- Tomato, basil & bocconcini salad (GF,V)
- Turkish shepherd's salad with baby tomatoes, cucumbers, feta and Kalamata olives (GF, V, DF)
- Arugula, pear & cranberry salad (GF,V)
- Classic Australia fruit pavlova with summer berry compote
- Willowgrove Australian blue, brie and cheddar cheese platter with lavosh crackers & dried fruits
- Seasonal fresh fruit platter

AFTERNOON TEA

- Portuguese custard tart
- Sausage rolls served with tomato chutney
- Freshly brewed coffee and selection of herbal & leaf teas



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TUESDAY DAY DELEGATE MENU

\$95 PER PERSON

Upon arrival all guests are provided freshly brewed coffee and selection of herbal & leaf teas

MORNING TEA

- Assorted berry friands (GF)
- Smoked bacon and cheddar cheese quiche
- Freshly brewed coffee and selection of herbal & leaf teas

LUNCH

- Tandoori chicken skewers
- Kashmiri fragrant lamb korma
- Saffron, roasted cumin seeds and green pea pilaf(v)
- Freekeh & roast cauliflower salad with pomegranate dressing (GF, V,DF)
- Indian spiced cucumber and tomato chopped salad (GF, V, DF)
- Parsley, caper, and cocktail potato salad (GF)
- White chocolate & raspberry sponge cake
- Willowgrove Australian blue, brie and cheddar cheese platter with lavosh crackers & dried fruits
- Seasonal fresh fruit platter

AFTERNOON TEA

- Traditional Australian chocolate lamingtons
- King Island chicken, leek and camembert pie
- Freshly brewed coffee and selection of herbal & leaf teas



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WEDNESDAY DAY DELEGATE MENU

\$95 PER PERSON

Upon arrival all guests are provided freshly brewed coffee and selection of herbal & leaf teas

MORNING TEA

- Pistachio & cranberry bite (GF)
- Smoked salmon & cream cheese mini bagel
- Freshly brewed coffee and selection of herbal & leaf teas

LUNCH

- Cajun spiced whiting with lemon & sauce tartar
- Italian meatballs with tomato sugo and charred spicy chorizo
- Wild mushroom risotto with fried sage
- Smoked salmon, capers, red onion and rocket salad (GF)
- Caesar salad, cos lettuce, bacon, anchovies, parmesan and garlic croutons
- Rocket, corella pear, dried cranberries and parmesan salad with Italian vinaigrette (GF, V)
- Baked wild berry cheesecake tart
- Willowgrove Australian blue, brie and cheddar cheese platter with lavosh crackers & dried fruits
- Seasonal fresh fruit platter

AFTERNOON TEA

- Mini apple crumble tart
- Spinach and ricotta pastizzi
- Freshly brewed coffee and selection of herbal & leaf teas



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THURSDAY DAY DELEGATE MENU

\$95 PER PERSON

Upon arrival all guests are provided freshly brewed coffee and selection of herbal & leaf teas

MORNING TEA

- Assorted sweet danishes
- Spinach and ricotta mini rolls
- Freshly brewed coffee and selection of herbal & leaf teas

LUNCH

- Pork stir fry marinated char sui sauce
- Slow cooked Mongolian beef with dark soy, garlic, brown sugar & chilli
- Singapore noodles, rice vermicelli, curry powder, cumin and Worcestershire sauce (V)
- Steamed white rice (GF, V, DF)
- Mixed leaves fresh garden salad with selection of balsamic, vinaigrette dressings (GF, V, DF)
- Asian style chicken and herb salad (GF, DF)
- Green papaya & pomelo salad with roasted chilli dressing (V, DF)
- Zesty lemon tart
- Willowgrove Australian blue, brie and cheddar cheese platter with lavosh crackers & dried fruits
- Seasonal fresh fruit platter

AFTERNOON TEA

- Buttermilk scones with strawberry jam & whipped cream (V)
- Wild mushroom and cheddar cheese puffs
- Freshly brewed coffee and selection of herbal & leaf teas



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FRIDAY DAY DELEGATE MENU

\$95 PER PERSON

Upon arrival all guests are provided freshly brewed coffee and selection of herbal & leaf teas

MORNING TEA

- Hot strawberry jam donuts
- Smoked ham & cheddar cheese mini croissants
- Freshly brewed coffee and selection of herbal & leaf teas

LUNCH

- Tender beef braised with bay leaf, root vegetables, tomato and peppercorn
- Tuscan spice chicken ragout
- Spaghetti alla arrabiata (V)
- Roasted root vegetables with garlic, fennel & thyme(GF, V, DF)
- Wild rocket, baby beetroot, Californian walnuts & feta salad (GF,V)
- Nicoise salad
- Roasted broccoli, quinoa & spiced almond salad (V,DF)
- Carrot and walnut cake
- Willowgrove Australian blue, brie and cheddar cheese platter with lavosh crackers & dried fruits
- Seasonal sliced fruit platter

AFTERNOON TEA

- Chocolate & walnut brownies (v, gf)
- Mediterranean antipasto platter with selection of marinated olives, cured meats & fresh dips
- Freshly brewed coffee and selection of herbal & leaf teas



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meetings imagined

MEETINGS IMAGINED

EVERY MEETING HAS A PURPOSE



Ideate



Educate



Produce



Decide



Promote



Network



Celebrate

Your meeting is about more than just tables and chairs. That's why we start with people, understand their meeting purpose, and deliver not just a meeting but an experience. Let's imagine the possibilities.

We are partnering with you to create more **engaging** experiences to support your desired outcome - whether it is a successful product launch, an enriching training session, or a decisive board meeting.

+ QUICK ADD ONS

\$4 per person / per add on

- Fresh juice station
- Barista coffee

+ INTERACTIVE ADD ONS

\$10 per person / per add on

- Chef interactive chicken satay station
- Chef interactive laksa station
- Ice cream cart
- Sandwich bar
- Personalised candy buffet



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WORKING LUNCH

\$45 PER PERSON

MONDAY

- Smoked ham, cheddar, mustard & pickle sandwich
- Chipotle chicken, guacamole & spinach sandwich
- Roast vegetable, capsicum spread & rocket sandwich
- Tomato, basil & bocconcini salad (GF,V)
- Turkish shepherd's salad with baby tomatoes, cucumbers, feta and Kalamata olives (GF, V, DF)
- Arugula, pear & cranberry salad (GF,V)
- Penne with pumpkin, spinach and feta
- Classic Australia fruit pavlova with summer berry compote
- Willowgrove Australian blue, brie and cheddar cheese platter with lavosh crackers & dried fruits
- Seasonal sliced fruit platter

TUESDAY

- Hungarian salami, tomato chutney, cheddar cheese & rocket sandwich
- Harissa spiced crushed eggs and spinach sandwich
- Smoked salmon and horseradish cream sandwich
- Freekeh & roast cauliflower salad (GF, V,DF)
- Indian spiced vegetable chopped salad (GF, V, DF)
- Parsley, caper, and cocktail potato salad (GF)
- Tandoori marinated chicken skewers
- White chocolate & raspberry sponge cake
- Willowgrove Australian blue, brie and cheddar cheese platter with lavosh crackers & dried fruits
- Seasonal sliced fruit platter

WEDNESDAY

- Peri peri chicken, spinach and lime aioli sandwich
- Cucumber ribbons, tomato and cheddar sandwich
- Pastrami, Swiss cheese, mustard and mayonnaise sandwich
- Smoked salmon, rocket, red onion and caper salad (GF)
- Baby cos, bacon, breadcrumbs and parmesan salad
- Corella pear, parmesan and rocket salad (GF, V)
- Cajun spiced fried fish with lemon & tartar sauce



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meetings *imagined*

- Baked wild berry cheesecake
- Willowgrove Australian blue, brie and cheddar cheese platter with lavosh crackers & dried fruits
- Seasonal sliced fruit platter

THURSDAY

- Smoked ham, cheddar, mustard & pickle sandwich
- Harissa spiced crushed eggs and spinach sandwich
- Cucumber ribbons, tomato and cheddar sandwich
- Mediterranean Greek salad with Kalamata olives and herbed feta (GF, V, DF)
- Asian style poached chicken & herb salad (GF, DF)
- Green papaya & pomelo salad (V, DF)
- Singapore noodles, chicken, bean shoots, chili, coriander & curry powder
- Short crust pastry with lemon curd
- Willowgrove Australian blue, brie and cheddar cheese platter with lavosh crackers & dried fruits
- Seasonal sliced fruit platter

FRIDAY

- Chipotle chicken, guacamole & spinach sandwich
- Smoked salmon and horseradish cream sandwich
- Roast vegetable, capsicum spread & rocket sandwich
- Wild rocket, baby beetroot, Californian walnuts & feta salad (GF,V)
- Nicoise salad
- Roasted broccoli, quinoa & spiced almond salad (V,DF)
- Tuscan spiced chicken
- Carrot and walnut cake
- Willowgrove Australian blue, brie and cheddar cheese platter with lavosh crackers & dried fruits
- Seasonal sliced fruit platter



PLATED LUNCH & DINNER

2 COURSE \$70 PER PERSON

3 COURSE \$80 PER PERSON

ENTREE

- Pork terrine with pickled onions, cornichons & warm sour dough
- Chermoula spiced lamb, caramelized onion, dried tomato, sweet red pepper rouille
- Lemon myrtle kangaroo, smoked carrot puree & pistachio crumble
- Roasted pumpkin, quinoa, cranberry salad with herbs & Persian feta crumble
- Beetroot, blue cheese, rocket & candied walnut salad with honey mustard glaze
- Roast duck breast with pickled red cabbage, red wine & berry jus
- Garlic pepper prawns with Asian herb salad & nam-jim dressing
- Caprese salad with baby basil, truffle balsamic, olive dust
- Smoked salmon, pickled fennel & lemon dill aioli
- Tian of curried crab & avocado, tomato & onion salsa
- Seared scallops with pea puree, celeriac remoulade & olive dust
- Smoked chicken with marinated tomato, onion, crushed feta & mint salad
- Scallop ceviche with fennel salad & tomato oil
- Celeriac, shaved apple & fennel salad with crushed walnut & pomegranate dressing
- Braised pork belly, red cabbage & apple celeriac slaw
- Milk braised cauliflower soup, truffle oil & micro basil



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PLATED LUNCH & DINNER

2 COURSE \$70 PER PERSON

3 COURSE \$80 PER PERSON

MAIN COURSE

- Beef fillet with horseradish & parsnip cream, baby carrots, jus, herb butter
- Lamb rump with celeriac mash, broccoli, jus & spiced almonds
- Pan fried chicken breast, wilted savoy, corn Veloute & chorizo
- Shoyu braised beef cheek, bok choy, and Asian slaw
- Grilled barramundi with crushed lemon kipfler, green beans & caponata
- Soy glazed chicken breast with stir fried fungus, bok-choy, tamarind honey sauce
- Seared salmon, cabbage choucroute, asparagus, truffle mash & romesco
- Beef tenderloin with creamed potato, café de Paris butter & asparagus.
- Coriander & cumin crusted duck, crushed lentils, spinach, parsnip crisp & red pepper rouille
- Seared pork, saffron cauliflower, apple & sage crumble coriander & mint salsa
- Fennel & dill crusted salmon with lemon potatoes & herbed crème fraiche
- Seared barramundi with pearl couscous, creamed spinach, spiced chickpeas
- Dukkah crusted lamb, celeriac mash, green beans & herbed pancetta crumble

DESSERT

- Dark chocolate tart, strawberries, whipped cream, hazelnut praline
- Kaffir lime panna cotta with spiced melons & mint
- Frangelico affogato, chocolate cigar, fresh berry
- Apple crumbles calvados anglaise, cinnamon sugar & vanilla bean ice-cream
- Lime & coconut cheese cake, chocolate soil, black sesame sorbet
- Chocolate marquise, red wine syrup, pistachio crumb & raspberry sorbet
- Warm chocolate fondant, raspberry sorbet, chocolate glaze & fresh berries



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CANAPÉ MENU

1 HOUR (3 HOT ITEMS, 1 COLD ITEM) \$25 PER PERSON

2 HOURS (5 HOT ITEMS, 2 COLD ITEMS) \$30 PER PERSON

3 HOURS (5 HOT ITEMS, 5 COLD ITEMS) \$50 PER PERSON

COLD

- Gazpacho shots
- Garlic, chili and lemon & orange peel marinated mixed olives (V)
- Toasted Turkish bread with tzatziki, hummus and spicy capsicum dips
- Falafel with crushed peas & dukkah (V)
- Asian vegetable rice paper roll with sweet chilli (V)
- Slow roasted cherry tomato & bocconcini tart (V)
- Oysters, avruga caviar & tangerine pearl (GF)
- Compressed watermelon cube with spiced claw crab & guacamole
- Mixed sushi with wasabi & soy
- Kingfish ceviche, smashed avocado & jalapeno toastada
- Baby beetroot brunoise mandarin, feta & berries
- Paprika chorizo and red pepper skewers

HOT

- Pumpkin and fetta arancini balls with harissa aioli (V)
- Vegetable spring roll with sweet chilli (V)
- Mini crab cake with lemon aioli
- Chicken dumpling with soy & chilli
- Potato, leek & brie tart (V)
- Mini chicken pies with tomato kasundi
- Chicken satay skewers with peanut sauce
- Tempura prawn with coriander salsa verde
- Seared scallop with pumpkin puree & balsamic glaze
- Mini King Island beef & red wine pie
- Roasted chicken & spiced corn puff



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BEVERAGE PACKAGES

MARRIOTT BEVERAGE PACKAGE

1 HOUR \$20 PP | 2 HOURS \$35 PP | 3 HOURS \$40 PP | 4 HOURS \$45 PP

- De Bortoli Willowglen brut
- Chardonnay or Semillon Sauvignon Blanc
- Shiraz Cabernet
- Carlton Draught
- Cascade Light
- Orange juice and mineral water
- Soft drinks

PREMIUM BEVERAGE PACKAGE

1 HOUR \$30 PP | 2 HOURS \$45 PP | 3 HOURS \$50 PP | 4 HOURS \$60 PP

- Seppelt 'Fleur de Lys' Brut
- Cape Mentelle 'Georgiana' Sauvignon Blanc
- Cape Mentelle 'Marmaduke' Shiraz
- Stella Artois
- Cascade light
- Orange juice and mineral water
- Soft drinks

DELUXE BEVERAGE PACKAGE

1 HOUR \$40 PP | 2 HOURS \$55 PP | 3 HOURS \$65 PP | 4 HOURS \$70 PP

- Yarra Burn Brut
- Kim Crawford Marlborough NZ Sauvignon Blanc
- Rufus Stone Heathcote Shiraz
- Crown Lager or Stella Artois
- Cascade Light
- Orange juice and mineral water
- Soft drinks



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