

VIEW
MELBOURNE

CONFERENCE
& EVENTS KIT





VIEW

MELBOURNE

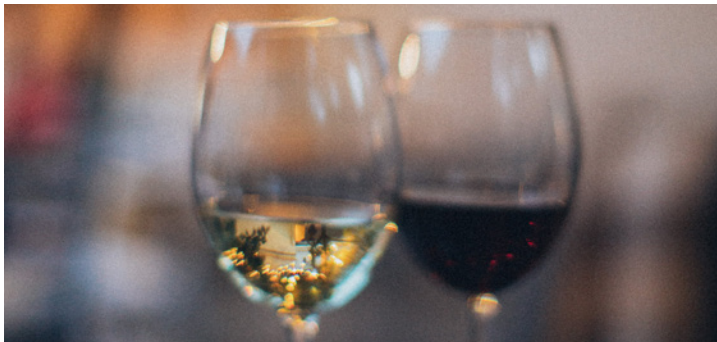
Welcome to View Melbourne. The hotel is perfectly positioned along the famous St Kilda Road boulevard, the tree-lined gateway into Melbourne city. At 562 St Kilda Road guests enjoy easy access to the Alfred hospital, Botanical Gardens, Shrine of Remembrance and Melbourne’s CBD which is a short ride away. It is no wonder View Melbourne is popular with both corporate and recreational travellers alike.

With View Melbourne’s front step only 200m from major arterial tram routes, guests can travel directly into the city centre, providing easy access to visiting guests attending Melbourne’s many gaming conventions and events.

The 206-key, 4.5-star hotel includes all modern furnishings including Apple TV, quality bedding and pet-friendly rooms. Looking out towards the CBD, View Melbourne rooms have awe-inspiring city views. Every room has high-speed WIFI and 24-hour room service.



562 ST KILDA ROAD,
MELBOURNE VIC 3004 AUSTRALIA
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HOP GARDEN MELBOURNE

Hop Garden brings the beauty of the outdoors to you, providing both indoor and outdoor experiences. Open for breakfast, lunch and dinner with traditional favourites, fine local wines, local boutique tap beer, and an American style BBQ menu. Hop Garden is the perfect venue to host a cocktail event for up to 100 people.

OPENING HOURS

Daily from 7am-10pm.

Happy hour
Daily from 4pm-7pm.

CONTACT

Instagram: @hopgardenmelbourne
Facebook: Hop Garden Melbourne

WOODS

RESTAURANT

WOODS BAR & LOUNGE

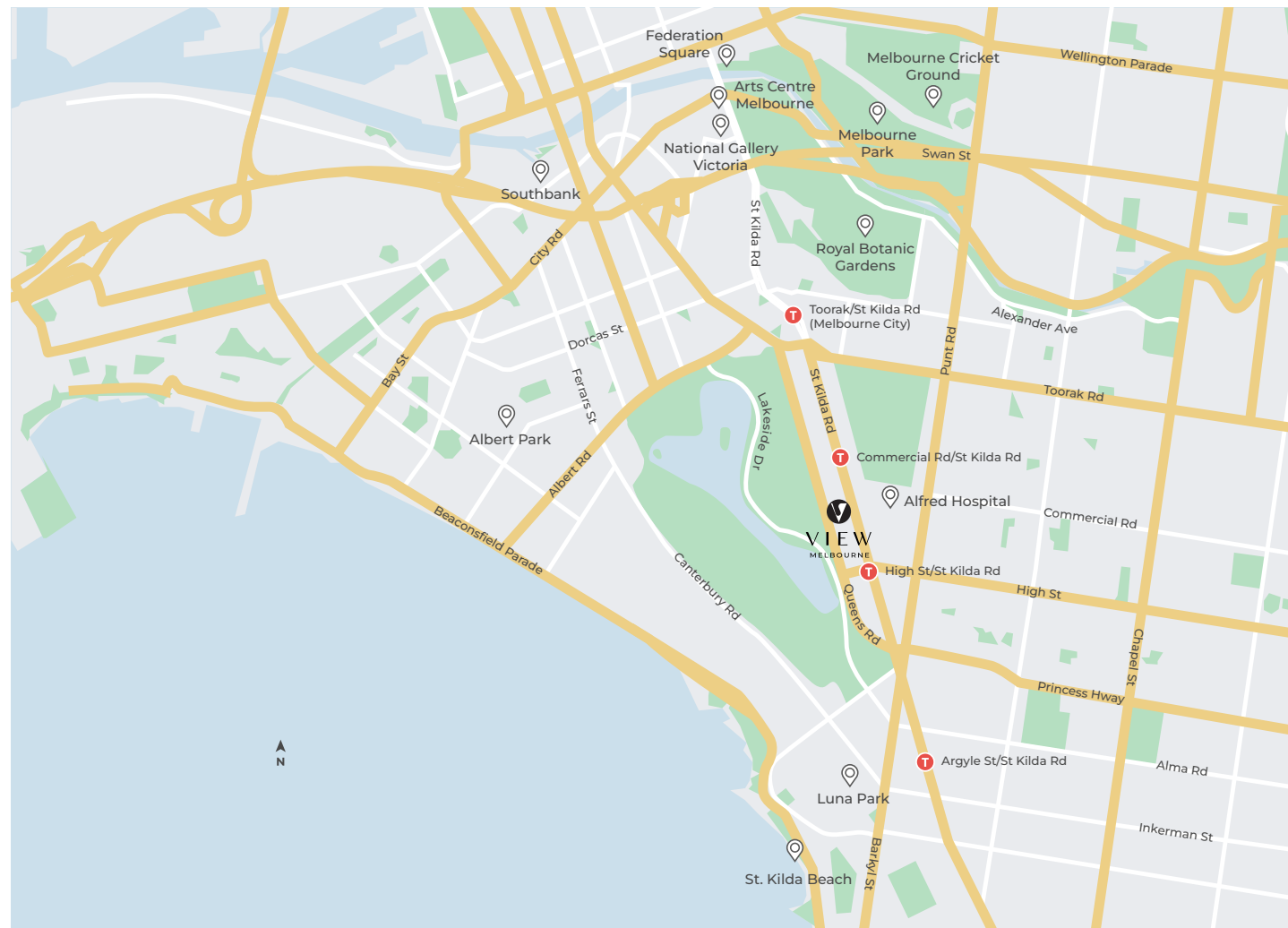
Woods Bar and Lounge is a relaxed location to enjoy that post conference drink, sit by the fireplace or watch the latest sport in the Bar. With a comprehensive wine list, cocktails and both local and imported beers. The Lounge is a great meeting area during the day and can be used as a private function space.

WOODS CAFE & RESTAURANT

Woods Café offers a great location to enjoy a casual breakfast or lunch. With an abundance of natural light and most importantly, that great coffee Melbourne is renowned for. It also features a communal table for groups. Woods Restaurant is open for breakfast and in the evening takes on a more formal setting to ensure a relaxed evening meal.

OPENING HOURS

Breakfast from 7.00am-10.00am daily.



Boulevard Room 1 in theatre setup



Albert Room in u-shape setup



Boardroom in boardroom setup

LOCATION & ACCESS

View Melbourne is well located on St Kilda Road with easy access to the CBD, Chapel Street, St Kilda and Southbank. We are perfectly positioned to enjoy the best of Melbourne with many of Melbourne's entertainment, lifestyle and dining precincts just a short walk or quick tram ride away as well as being easily connected to Melbourne International Airport, a mere 25 minutes away.

Surrounded by the greenery of Fawkner Park, Albert Park and the Albert Cricket Ground, ideal for outdoor group activities or training sessions.

St Kilda Beach is only 2kms away, for groups looking to incorporate water based activities. Royal Botanic Gardens and the popular Tan running track are also close by.

ROOMS & SPACES

All of our meeting spaces have an abundance of natural light, opening windows for fresh air, modern technology, plus lighting and air conditioning controls at your fingertips.

THE BOULEVARD ROOMS

The 3 Boulevard Rooms can function as 3 separate spaces or can be opened up into one space ideal for larger events. Each room has floor to ceiling windows looking over to a private balcony, with breathtaking views of the city skyline. Audio points, lighting and air-conditioning control makes hosting events in this room easy.

THE ALBERT ROOMS

The Albert Rooms offer a great venue for meetings, training sessions or for use as breakout rooms when utilising the Boulevard Rooms as your main venue. These rooms offer natural light, opening windows, audio points, air-conditioning & lighting control in each room. This space has the ability to be utilised as one large room or can be separated into three individual rooms.

BANKSIA WATTLE ROOM

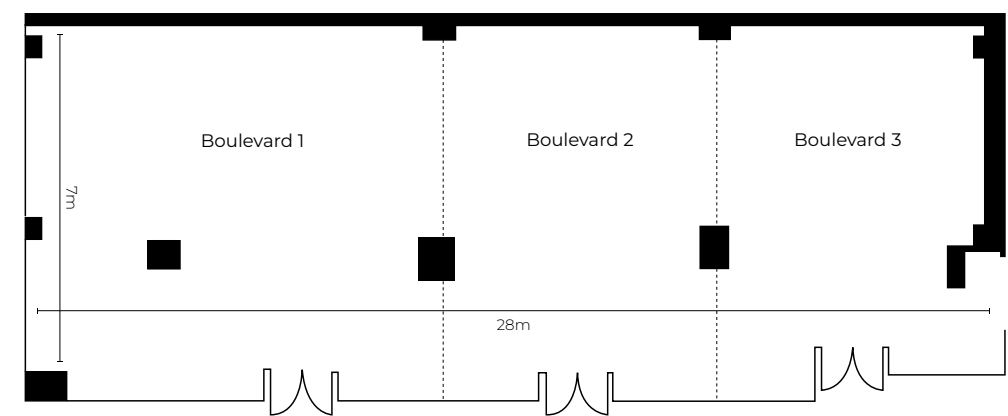
The Banksia Wattle Room is ideal for training sessions, small meetings, or breakout sessions. Located on the second floor this room offers natural light, opening windows and can be divided into two individual rooms if required.

BOARDROOM

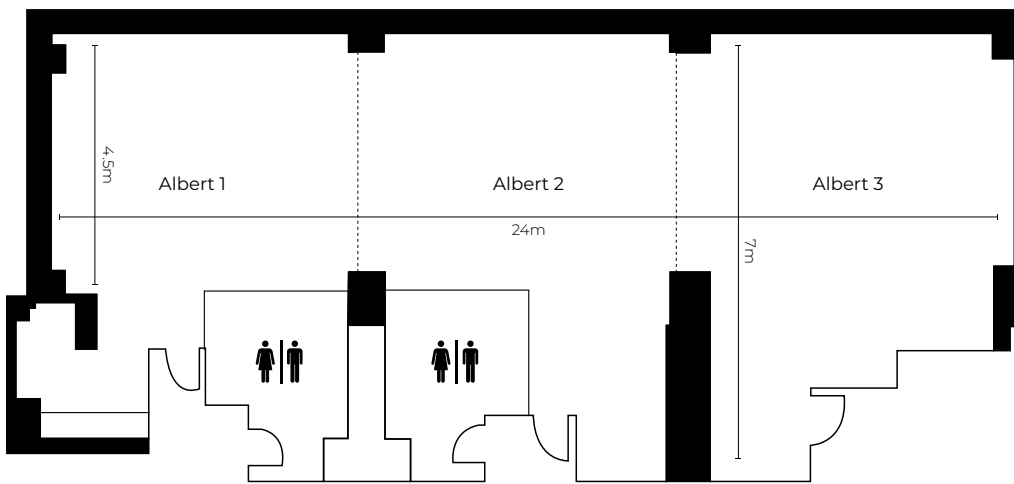
Our Boardroom is located on the ninth floor and is ideal for small meetings. The permanent boardroom table can seat up to eight people in luxury boardroom chairs and a 40" plasma screen with laptop connectivity for presentations.

FLOOR PLANS

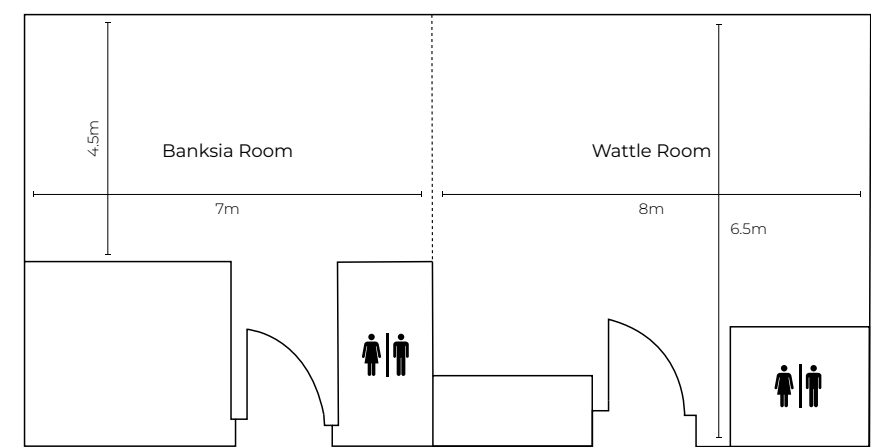
Boulevard Rooms



Albert Rooms



Banksia & Wattle Rooms



CAPACITIES

Room	SQM	Banquet	Cabaret	Theatre	Classroom	Boardroom	U-shape	Cocktail
Boulevard 1	84	50	40	80	45	20	21	100
Boulevard 2	56	20	20	30	27	20	18	60
Boulevard 3	56	30	20	30	21	20	15	40
Boulevard 1 & 2	141	80	72	130	78	44	39	130
Boulevard 2 & 3	112	70	56	90	52	40	33	100
Boulevard 1, 2 & 3	196	120	96	220	120	64	60	160
Albert 1	50	-	28	44	24	15	10	50
Albert 2	40	-	16	25	18	12	15	35
Albert 3	45	-	16	25	18	14	15	35
Albert 1 & 2	90	60	48	90	45	35	33	80
Albert 2 & 3	85	48	40	60	39	32	24	70
Albert 1, 2 & 3	165	96	72	110	66	49	42	120
Banksia	85	-	16	20	9	12	9	45
Wattle	52	-	32	44	36	14	18	35
Oak	52	-	32	44	36	14	18	35
Banksia & Wattle	85	50	40	81	45	26	27	75
The Mezz	142	50	-	-	-	-	-	100
Hop Garden	112	-	-	-	-	-	-	100
Meeting Room 901	15	-	-	15	-	-	-	6



Cabaret



Banquet



Theatre



Classroom



Boardroom



U-shape



Cocktail



DAY DELEGATE PACKAGES

**HALF DAY
DELEGATE PACKAGE**
\$80 per person
**Minimum spend
and numbers applies.
Includes room hire.*

**FULL DAY
DELEGATE PACKAGE**
\$90 per person
**Minimum spend
and numbers applies.
Includes room hire.*

ARRIVAL TEA & COFFEE

MORNING TEA

Selection of tea, coffee and chef's selection bakery item

Or

AFTERNOON TEA

Selection of tea, coffee, a fruit bowl and chef's selection of savoury and sweet snack

BUFFET LUNCH

Hot buffet lunch in Woods Restaurant

CONFERENCE INCLUSIONS

Screen, projector, notepads, pens and Wi-Fi

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Selection of tea, coffee and chef's selection bakery item

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AFTERNOON TEA

Selection of tea, coffee, a fruit bowl and chef's selection of savoury and sweet snack



BREAKFAST

**CONTINENTAL
BREAKFAST BUFFET**
\$28 per person
Minimum 20 people

Chef’s selection of continental breakfast spread include:

Seasonal tropical fresh fruit platters
Flavoured yoghurts
Glazed Danish pastries
Golden baked croissants
Spinach and ricotta pastries
Meat and cheese platters
Bircher muesli cups

Served with freshly brewed coffee, tea and chilled juice.

FULL BREAKFAST BUFFET
\$35 per person
Minimum 40 people

Scrambled eggs
Seasonal tropical fresh fruit platter
Whole market fruit
Assorted pastries & croissants
Selection of cereals
White, wholemeal, multi-grain and gluten-free bread
Breakfast condiments
Streaky bacon
Chicken and tomato chipolatas
Hash browns
Baked beans
Garlic and thyme button mushrooms

Served with freshly brewed coffee, tea and chilled juice.

PLATED BREAKFAST
\$35 per person
Minimum 20 people
Served alternate drop.

Egg benedict, smoked honey ham, poached eggs,
English muffin, hollandaise
Sourdough, streaky bacon, vine tomato, scrambled egg
Focaccia, smashed avocado, ricotta, poached egg
Pumpkin fritters, tomato relish, fried egg, chevre
Dill bagel, smoked salmon, egg, tarragon remoulade
Belgian waffles, rhubarb compote, vanilla ice cream

Served with freshly brewed coffee, tea and chilled juice.

V - Vegetarian
VG - Vegan
GF - Gluten Free
DF - Dairy Free
NF - Nut Free
* Available upon request

**Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to potential cross-contamination. Please note that menus are subject to change. Contact our team for a complete menus list.*



WORKING LUNCH

FULL DAY DELEGATE PACKAGE
\$75 per person

HALF DAY DELEGATE PACKAGE
\$65 per person

MORNING TEA

Chef selection of sweet option
Chef selection of savoury option
Whole fruits (VG, GF, NF, DF)

LUNCH

Assorted chef selection sandwiches & wrap
Sweets
Fruit platter (VG, GF, NF, DF)

AFTERNOON TEA

Chef selection of sweet option
Chef selection of savoury option
Whole fruits (VG, GF, NF, DF)

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BUFFET DINNER

BBQ BUFFET
\$55 per person
Minimum 20 people

- Garlic and mint lamb chops *(GF, NF)*
- Quarter pounder Angus beef pattie *(NF)*
- Lemon myrtle chicken maryland *(GF, NF, DF)*
- Pork and fennel sausages
- Balsamic onion *(VG, GF, NF, DF)*
- Herb buttered corn on the cob *(V, GF, NF)*
- Assorted bread basket
- Potato and bacon salad *(GF, NF)*
- Pasta salad *(NF, DF)*
- Mixed leaf salad *(VG, GF, NF, DF)*
- Assorted sauces, relish & chutneys
- Bread pudding and double cream *(NF)*
- Fruit salad *(VG, GF, NF, DF)*

AMERICAN SMOKEHOUSE
\$75 per person
Minimum 40 people

- Cooked in a pit smoker with red gum*
- 12 hour smoked brisket *(GF, NF, DF)*
- BBQ rubbed pulled pork with house made BBQ sauce brioche buns *(GF, NF, DF)*
- Smoked hot links with fresh chorizo *(GF, NF, DF)*
- Baked sweet potatoes *(VG, GF, NF, DF)*
- Mac and cheese *(GF, NF)*
- Cos lettuce, cucumber, tomato, red onion, olive, crumb fetta *(GF, NF)*
- Corn bread *(NF)*
- Collard greens *(V, DF, NF)*
- Texas slaw *(NF, DF, V)*
- Dill pickles
- Assorted petit cakes, desserts and eclairs

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BUFFET DINNER

MEXICAN BUFFET
\$65 per person

- Beef birria stew (GF, NF, DF)
- Paprika spiced pulled chicken (GF, NF, DF)
- Vegan chilli con carne (VG, GF, NF, DF)
- Shredded lettuce
- Tri-Blend Mexican Cheese
- Salsa roja (VG, GF, NF, DF)
- Avocado guacamole (VG, GF, NF, DF)
- Soft taco shells
- Corn chips
- Chilli con queso
- Cucumber, roasted capsicum salsa fresca - made with onions, cilantro, fresh chillies (VG, GF, NF, DF)
- Churros and chocolate ganache

INDIAN BUFFET
\$65 per person

- Assorted papadums and dips (VG, GF, NF, DF)
- Assorted basket of naan and roti (NF, DF)
- Basmati rice, pea and cumin (VG, GF, NF, DF)
- Lamb rogan josh with lamb curry from Kashmiri cuisine (GF, NF, DF)
- Chicken tikka masala curry with South Indian flavour (GF, NF)
- Aloo gobi cauliflower, potato and eggplant curry (VG, NF, DF, GF)
- Daal sabzi wala with dried legume stew with vegetables (VG, GF, NF, DF)
- Cucumber raita with yoghurt dip (V, GF, NF)
- Onion and cucumber salad (VG, GF, NF, DF)
- Mango and coconut mousse (VG)
- Fruit salad (VG, GF, NF, DF)

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PLATED DINNER

TWO-COURSE
\$70 per person

THREE-COURSE
\$85 per person
Minimum 20 people

ENTRÉE

- Spice rub cauliflower with pomegranate labneh, crispy chick peas, pea shoots, herbs *(V, GF, NF)*
- Charred asparagus, romesco, apple, balsamic reduction *(VG, GF, DF)*
- Heirloom tomato, buffalo mozzarella, basil, balsamic reduction *(V,GF,NF)*
- Vietnamese duck and glass noodle salad *(GF, DF)*
- Bresaola carpaccio with rocket and pear salad
- Grilled tuna nicoise, olives, cherry tomatoes, green beans, red onion *(GF, NF, DF)*
- California jumbo prawn cocktail, spicy tomato and avocado cocktail sauce, baby gem lettuce *(GF, NF, DF)*
- Tasmanian smoked salmon, dill crème fraiche, salmon roe, brioche toast, cucumber *(NF)*

MAIN

- Lamb shank with champ mash, honey roasted root vegetables, jus *(GF, NF)*
- Pork eye fillet with roasted garlic mash, asparagus, vine tomato, mustard jus *(GF, NF)*
- Tasmanian salmon with sautéed squash, broccolini, roasted pepper sauce *(GF, NF, DF)*
- Pumpkin, spinach and ricotta gnocchi *(V, NF)*
- Striploin 250gm with rosemary roast potato, sauteed green beans, spited vine tomato and port jus
- Peruvian chicken kiev with black bean and corn salsa, sweet potato chips, aji verde *(GF, NF)*
- Lamb rump with fragrant couscous and roasted vegetables *(GF, NF, DF)*
- Orzo, sun dried tomato, asparagus, chevre *(V, NF)*

DESSERT

- Warm chocolate fondant, raspberry sorbet, macadamia
- Baked cheesecake, mulled berries, almond
- Apple and rhubarb crumble, blueberry, vanilla bean ice cream *(GF OPTION)*
- Pavlova, passion fruit, raspberry, mint *(GF)*
- Poached pear, red wine reduction, cinnamon, whipped ricotta *(GF OPTION)*

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PLATED ADD ONS

ADD ON SIDES
Choice of one side
+\$5 per person
Choice of two sides
+\$10 per person

ADD ON ENTREES
ADD ON MAINS
ADD ON DESSERTS

Please contact our team for a complete price breakdown for add on menu items.

SHARED SIDES

- Radicchio, arugula, pine nut, chevre, vincotto salad (V, GF)
- Duck fat potato, parsley, paprika (V, GF, NF, DF)
- Grilled vegetables, salsa Verde, pecorino (V, GF, NF)
- Steamed greens, lemon, garlic butter, almond (V, GF, NF)
- Roasted spice cauliflower, crispy chickpea, herb yoghurt (V, GF, NF)
- Shoestring fries, aioli (V, GF, NF, DF)

ENTRÉE

- Champagne risotto with gold leaf and truffle oil (GF, V, NF)
- Wild mushroom consommé, chanterelles, washed rind artisan cheese (GF, NF)
- Monkfish, prosciutto, saffron butter sauce
- Tuna tataki, sesame, shiso, ponzu (GF, DF, NF)
- Beef carpaccio, pickled shallots
- White asparagus with white balsamic vinaigrette (VG, GF, NF, DF)

MAIN

- Duo of duck with braised red cabbage, jerusalem artichoke, grand marnier reduction
- Bouillabaisse with local seafood, fragrant broth, crouton with rouille
- Eye fillet with truffle pomme puree, prosciutto roasted asparagus, jus
- Confit lamb roulade with potato terrine, green beans, cherry sauce
- Sea bass, pan seared, with herb crushed baby potatoes, samphire, sauce vierge, lemon beurre blanc
- Champagne risotto with a butter poached slipper lobster tail (GF, NF)

DESSERTS

- Wild berry moscato gelee
- Banoffee pie
- Maple crème brulee
- Bourbon strawberry trifle

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CANAPÉS

STANDARD CANAPE PACKAGES

1-hour - \$35 per person
5 selection

2-hour - \$50 per person
7 selection

3-hour - \$65 per person
9 selection

SUBSTANTIAL CANAPE PACKAGES

1-hour - \$45 per person
2 Hot, 2 Cold, 1 Substantial

2-hour - \$60 per person
3 Hot, 3 Cold, 2 Substantial

3-hour - \$75 per person
4 Hot, 4 Cold, 3 Substantial

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COLD CANAPES

Goat's cheese, beetroot and walnut tartlet (V, NF)
Cherry bocconcini, vine tomato, basil, vincotto (V, NF)
Traditional bruschetta on fresh crostini (V, NF, DF)
Tasmanian smoked salmon, dill crème fraiche, capers, blinis (GF, NF, DF)
Smoked salmon pate on fresh crostini
Vegan mushroom pâté on sourdough toast and candied walnut (VG, DF)
Seared tuna, avocado, wasabi mayo (GF, NF, DF)

HOT CANAPES

Arancini, salsa verde, pecorino (V, NF)
Empanada, sweet potato, romesco (VG)
Chorizo, burnt onion, crostini (NF, DF)
Southern fried cauliflower, sriracha mayo (V, GF, NF, DF)
Lamb keftedes, tirokefteri (GF, NF)

SUBSTANTIAL

Sesame beef japchae noodle (GF, NF, DF)
Grain salad with pomegranate and yoghurt herb dressing (V, GF)
Mushroom gnocchi with creamy blue cheese sauce (V)
Chicken satay rice bowl
Tomato and chorizo risotto, green pea (GF, NF)
Pearl couscous with roasted beetroot and pumpkin pesto salad (VG, GF, NF, DF)
Potato samosa, chickpea, tamarind yoghurt (V, GF, NF)
Crispy prawn bao, slaw, spicy kewpie
Cheeseburger slider

ADD ONS - \$10 per person

S'mores around the fire pit
Assorted petit fours dessert bar
Donut wall

GRAZING TABLE - \$22 per person

Variety of three cheeses
Selection of three cured meats
Selection of three grilled vegetables
Assorted pickles
Assorted breads, dips and crisps
Dried and fresh fruits
Nuts



BEVERAGE

HOUSE PACKAGE
Minimum 20 people

1-hour - \$40 per person
2-hour - \$55 per person
3-hour - \$70 per person

BOUTIQUE PACKAGE
Minimum 20 people

1-hour - \$50 per person
2-hour - \$65 per person
3-hour - \$80 per person

CHAMPAGNE PACKAGE
Minimum 20 people

1-hour - \$60 per person
2-hour - \$75 per person
3-hour - \$90 per person

Please contact our team for complete price breakdown and drink availabilities.

HOUSE PACKAGE INCLUSIONS

Sunset Terrace Pinot Grigio
Sunset Terrace Cabernet Merlot
Sunset Terrace Brut
Cascade Light
Lager
Soft drinks
Juice

BOUTIQUE PACKAGE INCLUSIONS

821 South Sauvignon Blanc
Bittern Estate Chardonnay
Motley Cru Pinot Noir
St Hallet Black Clay Shiraz
Croser NV Sparkling
Victorian Pale Ale by Bad Shepherd
Hazy IPA by Bad Shepherd
Soft Drinks
Juice

CHAMPAGNE PACKAGE INCLUSIONS

NV Taittinger Prestige Cuvee
821 South Sauvignon Blanc
Lethbridge Pinot Grigio
Henschke Shiraz Mataro
Motley Cru Pinot Noir
Asahi Super Dry
Peroni
Napaleone & Co Apple Cider
Soft Drinks
Juice

AUDIO VISUAL

MAV (MELBOURNE AND VICTORIA'S AUDIO-VISUAL SPECIALISTS)

Melbourne and Victoria's Audio-Visual specialists, supply the latest quality audio visual solutions for venues, corporate presentations, conferences, exhibitions, product launches and special events.

Equipment supplied includes laptops, projectors, monitors and Smart TV's, to microphones and PA systems and even event lighting for that special occasion.

MAV will discuss with you the objectives and scale of your event, go through the available options with you then tailor a solution based on your specific needs.

HYBRID EVENTS

MAV can provide a range of hybrid event services designed to cater for all types and sizes of hybrid events. Our experts will design the right solution based on your event requirements - whether you need on-demand viewing, live chat, polling and more.

For more information or to receive a tailored AV quote for requirements exceeding the venue's provided in-house AV, please contact Jake, our Account Manager for View Hotel Melbourne via email or mobile on jake@mav.com.au or 0450 905 032.



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