

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 Wi-Fi and in-room dining available between 12:00pm and 9:30pm.



562 ST KILDA ROAD,  
MELBOURNE VIC 3004 AUSTRALIA  
TELEPHONE: +61 3 9529 8888  
EMAIL: [meet.melbourne@viewhotels.com.au](mailto:meet.melbourne@viewhotels.com.au)  
WEBSITE: [viewhotels.com.au/melbourne](http://viewhotels.com.au/melbourne)  
SOCIALS: @viewhotelmelbourne





### 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 a classic pub-style menu. Hop Garden is the perfect venue to host a cocktail event for up to 100 people.

### OPENING HOURS

**BREAKFAST**  
7am - 12pm daily

**LUNCH & DINNER**  
12pm - 9:30pm daily

**HAPPY HOUR**  
4pm - 6pm daily

### PRIVATE HIRE\*

Available for private hire based on the following minimum spend:  
Sunday - Wednesday: \$2000  
Thursday - Saturday: \$3500

*\*Subject to availability. Public Holiday surcharge applies.*

### SOCIAL CONTACT

INSTAGRAM  
@hopgardenmelbourne  
FACEBOOK  
Hop Garden Melbourne

## WOODS

RESTAURANT

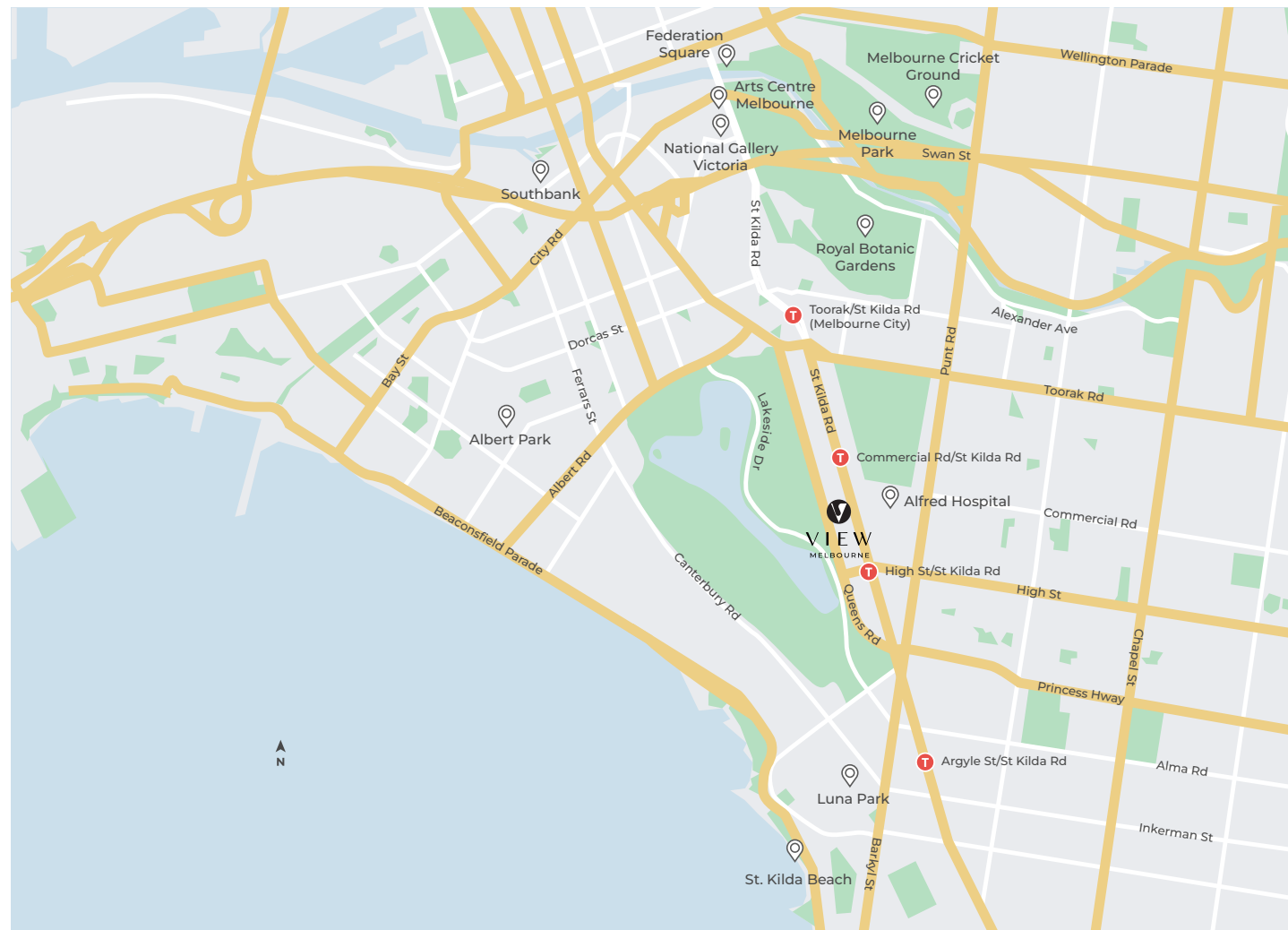
### WOODS RESTAURANT

Woods Restaurant is a bright and welcoming space within View Melbourne, ideal for casual catch-ups, group gatherings, or private events. With plenty of natural light and serving Melbourne's renowned coffee, it offers a relaxed atmosphere perfect for your event. While Woods Restaurant is not open for regular dinner service, it is available for private functions in the evening, making it a flexible venue for both lunch and dinner events. Hotel guests can also enjoy a full buffet breakfast served daily in this space.

### OPENING HOURS

Breakfast from 7am - 10am daily.





Boulevard Room 1 in theatre setup



Albert Room 1 in u-shape setup



Albert Room 3 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 the closest tram stop - Commercial Road (Stop 25) and is a 3 minute walk from the hotel 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, AV 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

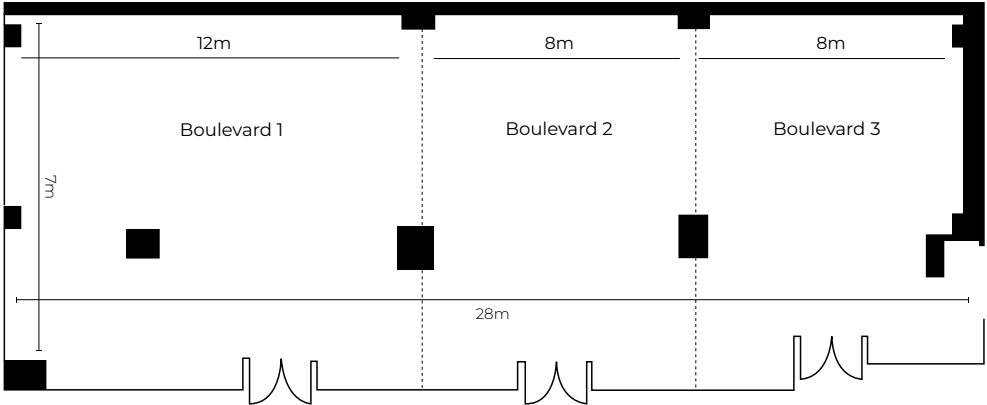
The Banksia Wattle Room is ideal for training sessions, small meetings, or breakout sessions. Located on the second floor this room offers natural light, opening windows and can be divided into two individual rooms if required.

### BOARDROOM

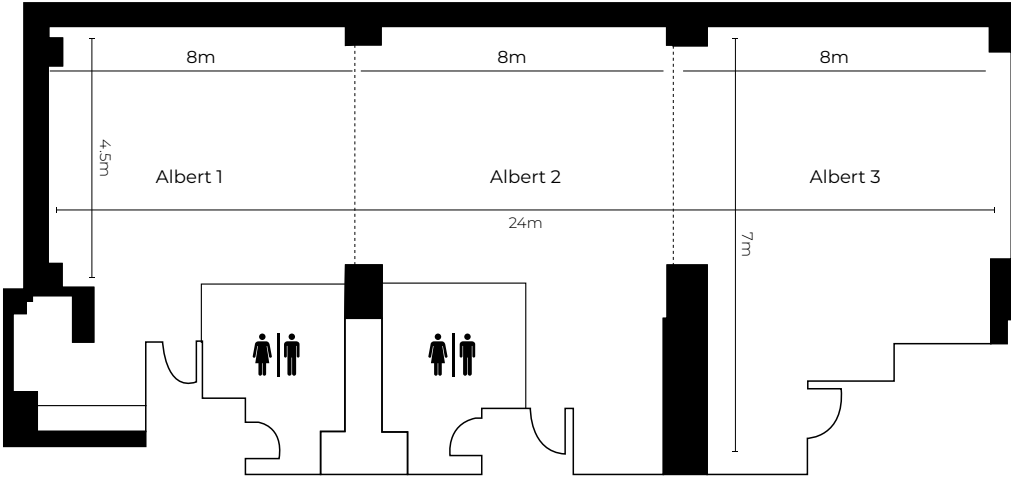
Our Boardroom is located on the ninth floor and is ideal for small meetings. The permanent boardroom table can seat up to eight people in luxury boardroom chairs and a 40" plasma screen with laptop connectivity for presentations.

# FLOOR PLANS

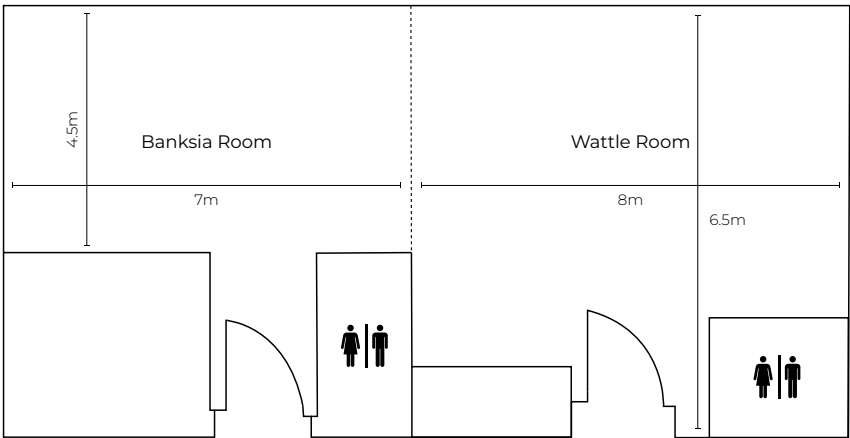
## Boulevard Rooms



## Albert Rooms

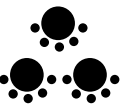


## Banksia & Wattle Rooms

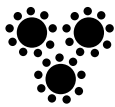


# CAPACITIES

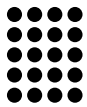
Room	SQM	Banquet	Cabaret	Theatre	Classroom	Boardroom	U-shape	Cocktail
Boulevard 1	84	50	40	80	45	20	21	100
Boulevard 2	56	20	20	30	27	20	18	60
Boulevard 3	56	30	20	30	21	20	15	40
Boulevard 1 & 2	141	80	72	130	78	44	39	130
Boulevard 2 & 3	112	70	56	90	52	40	33	100
Boulevard 1, 2 & 3	196	120	96	220	120	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
Banksia & Wattle	85	50	40	81	45	26	27	75
The Mezz	142	50	-	-	-	-	-	100
Hop Garden	112	-	-	-	-	-	-	100
Boardroom 901	15	-	-	15	-	8	-	-



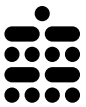
Cabaret



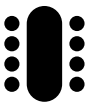
Banquet



Theatre



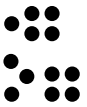
Classroom



Boardroom



U-shape



Cocktail





# DAY DELEGATE PACKAGES

**HALF DAY WORKING  
DELEGATE PACKAGE**  
**\$60 per person**  
*Choice of morning or  
afternoon tea*

**FULL DAY WORKING  
DELEGATE PACKAGE**  
**\$70 per person**  
  
*\*Minimum spend  
and numbers applies.  
Includes room hire.*

## WORKING LUNCH PACKAGES

- ARRIVAL TEA & COFFEE*
- MORNING TEA*
- Selection of tea, coffee and Chef's selection of savoury and sweet snack
- WORKING LUNCH*
- Assorted sandwiches & wraps  
Fruit platter
- AFTERNOON TEA*
- Selection of tea, coffee and Chef's selection of savoury and sweet snack
- CONFERENCE INCLUSIONS*
- Screen, projector, notepads, pens and Wi-Fi

**HALF DAY BUFFET  
DELEGATE PACKAGE**  
**\$75 per person**  
*Choice of morning or  
afternoon tea*

**FULL DAY BUFFET  
DELEGATE PACKAGE**  
**\$85 per person**  
  
*\*Minimum spend  
and numbers applies.  
Includes room hire.*

## BUFFET LUNCH PACKAGES

- ARRIVAL TEA & COFFEE*
- MORNING TEA*
- Selection of tea, coffee and Chef's selection of savoury and sweet snack
- BUFFET LUNCH*
- Hot buffet lunch in Woods Restaurant  
Fruit platter
- AFTERNOON TEA*
- Selection of tea, coffee and Chef's selection of savoury and sweet snack
- CONFERENCE INCLUSIONS*
- Screen, projector, notepads, pens and Wi-Fi





# BREAKFAST

**CONTINENTAL  
BREAKFAST BUFFET**  
**\$28 per person**  
*Minimum 30 people*

*Chef’s selection of continental breakfast spread includes:*

- Seasonal tropical fresh fruit platters
- Flavoured yoghurts
- Glazed Danish pastries (V)
- Golden baked croissants (V)
- Ham and cheese croissant
- Cheese and tomato croissant (V)
- Meat and cheese platters
- Bircher muesli cups (V)

*Served with freshly brewed coffee, tea and chilled juice.*

**FULL BREAKFAST BUFFET**  
**\$35 per person**  
*Minimum 30 people*

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

*Served with freshly brewed coffee, tea and chilled juice.*

**PLATED BREAKFAST**  
**\$35 per person**  
*Minimum 10 people*  
*Served alternate drop.*

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

*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.*





# BUFFET DINNER

**BUFFET DINNER**  
**\$65 per person**  
*Minimum 20 people*

**STARTERS**  
Assorted breadbasket  
Assorted sauces, relish and chutneys

**MAINS**  
*Choose three main dishes:*  
Garlic and mint lamb cutlets, mint sauce and garlic aioli (GF)  
Fennel and pork sausages, balsamic caramelised onions and sweet chili sauce  
Vegetable lasagne, Napoli sauce, cheese and mixed herbs (V)  
Butter chicken, fenugreek leaves and cream (GF)  
Baked fish of the day, lemon wedges and lemon butter sauce (GF)  
Mediterranean chicken with roasted vegetables and pesto cream sauce (GF)  
Slow cooked beef ragout, vegetables and Napoli sauce (GF)  
Garlic and thyme roasted beef, caramelised cocktail onion and gravy (GF)

**SIDES**  
*Choose two side dishes:*  
Steamed fragrant basmati rice (V, VG, GF, DF)  
Steamed seasonal vegetables with herb butter and chopped parsley (V, VG, DF)  
Mashed potatoes (V, GF)  
Garlic and herb roasted chat potatoes (V, GF)

**SALADS**  
*Choose two salads:*  
Mixed leaf salad, cucumber, slice red onion and tomato wedges with orange vinegraitte dressing (V, GF, DF, NF)  
Steamed potatoes, bacon, spring onion, grain mustard and aioli salad (GF, DF)  
Spiral pasta, Mediterranean roasted vegetables, pesto, cherry tomatoes and olive oil (V)  
Greek salad with olives, capsicum, cucumber, heirloom tomatoes and feta cheese (V, GF)  
Thai pumpkin and quinoa salad with coconut, pumpkin seeds, fresh herbs and mint dressing (V, DF)  
Cyprus salad with healthy freekeh, puy lentils, seeds, raisins, fresh vegetables and citrus dressing (V, DF)

**DESSERTS**  
*Choose two desserts:*  
Mini panna cotta with mixed berries and Chantilly cream (V, GF)  
Mini boutique lemon meringue pie with candied orange (V)  
Mini raspberry and lychee rose cake (V)  
Chocolate crumble cake (V)  
Passionfruit pavlova roulade (V)  
Fruit platter (V)

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# PLATED MENU

**ALTERNATE SERVE SET MENU  
LUNCH OR DINNER**  
*Set menu of alternate serve.\**  
**Two-course - \$45 per person**  
**Three-course - \$60 per person**

*Minimum 20 people.*

**ALTERNATE SERVE CHOICE  
MENU LUNCH OR DINNER**  
*Please choose 2 of each  
course for alternate serve\**  
**Two-course - \$50 per person**  
**Three-course - \$65 per person**

*Minimum 20 people.*

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## SET MENU

### ENTRÉE

Caesar salad of baby cos lettuce, shaved Italian parmesan, herb croutons, creamy Caesar dressing and topped with egg and crispy pancetta

Smoked salmon, tomato, red onion, fetta and basil salsa served on toasted rye bread dressed with aged balsamic vinegar

### MAIN

Grilled chicken breast served on a potato rosti, roasted mushroom and chicken wine with a thyme jus (GF)

Moroccan style pan-fried barramundi, green pea risotto and a tomato salsa (GF)

### DESSERT

Panna cotta with berry compote and sugar tuile (GF)

Chocolate mousse with chocolate ganache and fresh berries (GF)

## CHOICE MENU

### ENTRÉE

High Country pork belly with cauliflower purée and apple jus (GF)

Thai beef salad with chilli and kaffir lime dressing (DF)

Grilled halloumi with a tomato medley, baby lettuce and lime dressing (GF)

Salt and pepper calamari with rocket and pickled green mango (DF)

Baby quail with grapes and chilli confit, goat's cheese and chicken jus (GF)

### MAIN

Brie and tomato stuffed chicken breast with fondant potato, pesto cream sauce and baby spinach (GF)

180g eye fillet steak with rosti potato, carrot purée, chargrilled onion and red wine jus

Lamb loin with herbs & spices, pumpkin purée, Hasselback potato and mint jus

Pumpkin risotto with roasted pumpkin, pumpkin crumble, mascarpone and shaved parmesan (V)

Oven-baked barramundi with balsamic Puy lentils, broccolini, creamy lemon butter sauce and preserved lemon (GF)

### DESSERT

Panna cotta with tangy pineapple and chilli salsa and sugar tuile (GF)

Chocolate fondant with peanut butter mascarpone and vanilla ice cream

Sticky date pudding with butterscotch sauce and double cream

Lemon meringue tart with mixed berry compote and fresh berries

Apple and rhubarb crumble with vanilla ice cream and fresh seasonal fruit





# CANAPÉS

## STANDARD CANAPE PACKAGES

**1-hour - \$25 per person**  
*5 standard*

**2-hour - \$35 per person**  
*7 standard*

**3-hour - \$45 per person**  
*9 standard*

## PREMIUM CANAPE PACKAGES

**1-hour - \$30 per person**  
*4 standard + 1 substantial*

**2-hour - \$40 per person**  
*6 standard + 2 substantial*

**3-hour - \$50 per person**  
*8 standard + 3 substantial*

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## COLD CANAPÉS

Goat's cheese, beetroot and walnut tartlet (V)  
Traditional bruschetta, crostini, Yarra Valley Persian feta (V, NF)  
Tasmanian smoked salmon, dill crème fraiche, capers, blinis and salmon caviar (NF)  
Chicken teriyaki cucumber roulade with parsley and garlic aioli  
Seared tuna, avocado, kimchi aioli (GF, DF)  
Seared lamb loin, toasted Turkish bread, hummus and dukkah

## HOT CANAPÉS

Beef strips, Thai dressing, betel leaves  
Arancini, salsa verde, pecorino (V, NF)  
Southern fried cauliflower with spicy buffalo sauce and yoghurt coriander dip (V, NF)  
Beef and red wine petite pie, tomato aioli  
Pork belly bites, Asian dressing, balsamic red cabbage  
Skewered bush tomato chicken, garlic aioli  
Korean chicken bao bun with Korean spicy sauce

## SWEET CANAPÉS

Chocolate brownies with Chantilly cream and strawberries (GF)  
Banana bread with caramelised banana and sugar dust  
Blueberry friands with poached blueberry and sugar tuile (GF)  
Mini doughnuts with whipped cream and berries  
Portuguese tarts with raspberries  
Carrot cake with candied carrot strips and sugar dust

## SUBSTANTIAL CANAPÉS - PREMIUM ONLY

Beef sliders on a brioche bun with sliced tomato, tomato relish, burger sauce and Swiss cheese (NF)  
Sesame beef japchae noodle (GF, NF, DF)  
Grain salad with pomegranate and yoghurt herb dressing (V, GF)  
Mushroom gnocchi with creamy blue cheese sauce and parmesan cheese (V)  
Chicken satay rice bowl  
Tomato and chorizo risotto with green peas (GF, NF)  
Pearl couscous with roasted beetroot and pumpkin pesto salad (VG, GF, NF, DF)

## GRAZING PLATTER + \$20 per person

Variety of cheeses with quince paste, crackers and dried fruits  
Antipasto platters with pickled vegetables, Turkish bread and dips





# BEVERAGES

**STANDARD PACKAGE**  
*Minimum 20 people*

**1-hour - \$25 per person**  
**2-hour - \$30 per person**  
**3-hour - \$35 per person**

**PREMIUM PACKAGE**  
*Minimum 20 people*

**1-hour - \$30 per person**  
**2-hour - \$35 per person**  
**3-hour - \$40 per person**

*Please contact our team  
for drink availabilities.*

*STANDARD PACKAGE OFFERINGS*

**SPARKLING WINE**  
Brut

**WHITE WINE**  
Pinot Grigio

**RED WINE**  
Shiraz

**BEERS**  
Pale Lager  
Light Lager

**NON-ALCOHOLIC**  
Assorted soft drinks & juices  
Still and sparkling water

*PREMIUM PACKAGE OFFERINGS*

**SPARKLING WINE**  
Prosecco

**WHITE WINE**  
Sauvignon Blanc

**RED WINE**  
Pinot Noir

**ADDITIONAL WINE**  
Rosé

**BEERS**  
Pale Lager  
Light Lager

**NON-ALCOHOLIC**  
Assorted soft drinks & juices  
Still and sparkling water



# AUDIO VISUAL

We have a selection of in-house equipment available for our conference spaces at View Melbourne, at an additional cost. For comprehensive AV options, we outsource to MAV - Melbourne and Victoria's Audio-Visual Specialists.



## 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](mailto:jake@mav.com.au) or 0450 905 032.



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