

нотег *Melbourne*

Conferences, Meetings & Events

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WELCOME

The Rendezvous Hotel was originally built in 1913 as the Commercial Travellers Club. This grand heritage-listed hotel has been recently refurbished and restored to retain the feel of the classical 1900's, and is also designed as a conference and events venue. Located in the very heart of the CBD, the iconic hotel offers unique heritage features within its 340 accommodation rooms and suites, and 11 multipurpose meeting and event spaces. Covering over 1100sqm across two levels, Rendezvous has something to offer all business events with the ability to cater for intimate boardroom meetings through to large-scale residential conferences and gala dinners. Create memorable experiences in our elegant and traditional-style rooms alongside our professional and dedicated conference and events team.

ANUFACTURERS' BUI



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ROOMS AND SUITES

The hotel features 340 stylishly appointed guest rooms and suites in a grand residence that will provide guests with comfort and refined service. Whether you choose a Guest Room, Deluxe Room, Heritage Room or Suite you can expect just the right combination of contemporary design and historical elegance.

The hotel blends stunning Edwardian Baroque architecture with all the luxury appointments and facilities of an award-winning heritage-listed hotel. We offer 24-hour Reception, in-room dining, concierge services, complimentary WiFi access and in-room movies.

RESTAURANT AND BAR

Mr Tompkins offers a contemporary dining experience featuring modern cuisine whilst embracing the best of Victoria's local and seasonal produce. The Travellers Bar offers a sophisticated lounge experience complemented with luxury leather couches, leadlight windows and ornate ceilings.

ACCESS

Located in the heart of Melbourne overlooking the Yarra River, you can walk to world-class shopping, famous theatres, major sporting venues, premier entertainment venues, restaurants, Crown Casino, Melbourne Convention and Exhibition Centre and the equally historic Flinders Street Railway Station.

From	Distance	Time
Airport	20 km	30 mins
Southbank	300 m	3 mins
Federation Square	300 m	3 mins
Melbourne Convention and Exhibition Centre	500 m	5 mins

Taxis are available with bus, train and tram stations all nearby.







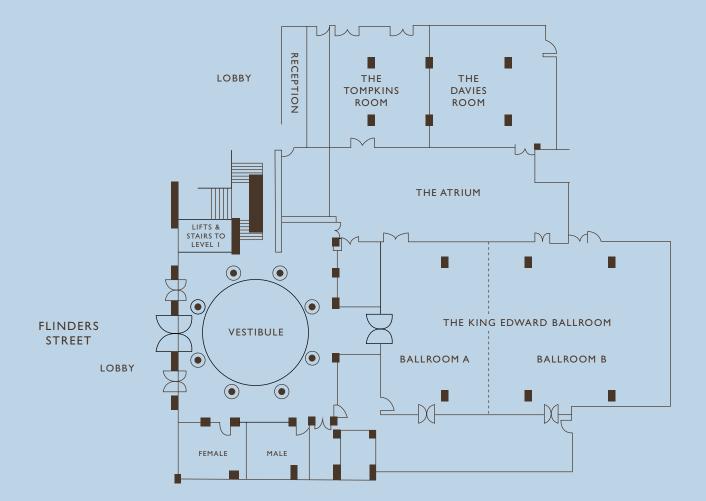
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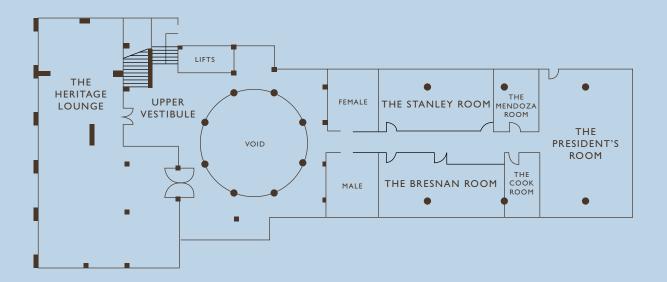
EVENT SPACES AND FLOOR PLANS

Ground Floor	Sqm	Length (m)	Width (m)	Height (m)	Cocktail	Banquet	Cabaret	Classroom	Theatre	Boardroom	U-Shaped
The King Edward Ballroom with stage	241.5	21	11.5	3.45	330	150	120	156	300	66	60
The King Edward Ballroom without stage	241.5	21	11.5	3.45	350	170	136	168	317	72	66
Ballroom B with stage	149.5	13	11.5	3.45	180	90	72	84	144	33	30
Ballroom A	92	8	11.5	3.45	90	60	40	45	90	30	30
The Atrium	90	6	15	10.05	100	60	48	72	90	43	40
The Grand Vestibule	81	-	-	10.05	100	-	-	-	-	-	-
Tompkins Room	64	8	8	3.45	30	30	24	30	50	18	21
Davies Room	64	8	8	3.45	30	30	24	33	50	18	21

Level I

Heritage Lounge	99.7	16.9	5.9	3.05	120	70	56	70	100	41	39
President's Room	80.5	7	11.5	3.45	60	50	40	45	80	24	24
Stanley Room	49.92	10.4	4.8	3.45	30	30	21	24	40	22	18
Bresnan Room	44.16	9.2	4.8	3.45	30	30	24	24	40	22	18
Cook Room	16.56	4.6	3.6	2.7	-	-	-	-	-	6	_
Mendoza Room	15.84	4.8	3.3	3.45	-	-	-	_	-	6	_







SERVICES

Audio Visual

For your convenience Rendezvous Hotel Melbourne has an on-site representative who can provide a complete audio visual solution for you and your guests.

Our dedicated AV team are vibrant and enthusiastic professionals who pride themselves on delivering state of the art audio and visual equipment and event staging services. We have the right solution to achieve your vision.

For queries please email meet@rendezvoushotels.com or speak to your conference and event organiser.

Complimentary Internet Access

Internet access is available throughout the hotel, including event spaces.

Event Catering

Rendezvous Hotel Melbourne offers a wide range of seasonal menus that utilise fresh produce. The hotel's talented chefs can create custom menus to create a bespoke experience.

Deliveries

All deliveries into the hotel for events need to be labelled with Rendezvous Hotel Melbourne's delivery label. Please speak to your conference and event organiser about deliveries and the details will be sent through.





PACKAGES

Day Delegate Packages

Make your event memorable with Rendezvous Hotel Melbourne's Day Delegate Package, including:

Freshly brewed coffee and selection of teas

Morning and afternoon tea breaks

Working / buffet style lunch

Still / sparkling water

Delegate stationery including notepads and pens

Standard audio-visual equipment including flip chart, screen, whiteboard and markers

Half Day Delegate Packages

Also available. Please speak to your conference and event organiser.

Included Support Facilities

24-hour business centre

Wireless and broadband internet access

Experienced in-house audio-visual team

Classic heritage pre-function areas

Dedicated Event Professional





BREAKFAST

CONTINENTAL BREAKFAST

25 per person | Minimum 20 guests

Assorted cereals

Bakery selection of Danish pastries, croissants and mini muffins

Chia pudding

Seasonal smoothie shots

Assorted individual yoghurts

Fresh seasonal fruit platter

Fresh chilled juice

Freshly brewed coffee and selection of teas

STAND UP BREAKFAST

32 per person | Minimum 20 guests

Smoked salmon and chive frittata

Egg and bacon muffin with tomato and onion relish

Poached fruits with natural yoghurt and granola crumble

Chilled bircher muesli

Assorted individual yoghurts

Freshly brewed coffee and a selection of teas

Fresh chilled juice

HOT PLATED

40 per person | Minimum 30 guests

Your choice of one of the following:

Fresh herb scrambled or poached eggs with thyme, roasted mushroom, Roma tomato and wilted spinach on Turkish bread

Scrambled or poached eggs, chicken chipolata, Roma tomato and bacon on Turkish bread

Scrambled or poached eggs with smoked salmon, wilted spinach, avocado on English muffin +5 per person

As well as fresh chilled juice, bakery selection of Danish pastries, croissants and mini muffins, yoghurts and fruit platter (to be shared per table)

Freshly brewed coffee and a selection of teas

Fresh chilled juice

Allow us to fulfil your needs. 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 accidental cross contamination.

TEA AND COFFEE

COFFEE MACHINE

7 per person

Served in room. Includes a range of flavoured coffee pods.

ON ARRIVAL

Served over I hour

4.5 per person

Freshly brewed coffee, a selection of traditional, infused herbal teas and iced water

CONTINUOUS TEA AND COFFEE

12.5 per person

Served for the duration of your event

Freshly brewed coffee, a selection of traditional, infused herbal teas and iced water

TEA TIME

MORNING AND AFTERNOON TEA

9.5 per person

Freshly brewed coffee and selection of teas Please select one catering item per break

SWEET

Profiteroles Orange poppy seed cake Scones, jam and cream Cronut Lemon and blueberry bread Rocky Road fudge Portuguese tarts

SAVOURY

Tomato and cheddar scones, basil cream cheese Roasted Mediterranean vegetarian quiches Mortadella and brie mini croissants Smoked salmon frittata Beef puff rolls Vegetable rice paper rolls

FRUIT PLATTER

Fresh seasonal fruit platter





WORKING LUNCH

Maximum 20 guests

Chef's selection of fresh fillings prepared on Turkish bread, bagels and tortilla wraps

Fresh seasonal fruit platter

Chef's selection of seasonal salads

Sweet delights platter

Fresh chilled juice

Freshly brewed coffee and selection of teas

BUFFET

Minimum 20 guests

Seated hot buffet lunch in our hotel restaurant

HOT DISHES

Enjoy our chef's daily selections of a variety of beef, lamb or poultry, fish, pastas, seasonal vegetables and noodles or rice

COLD DISHES

Salumi platter – salami, mortadella, prosciutto, bresaola Antipasto platter

Chef's selection of seasonal salads

SEASONAL FRUIT PLATTER

Cheese board – soft, hard and flavoured, lavosh, dried fruits and quince paste

DESSERT

Cheesecake, slices, cake and petit four Fresh chilled juice Freshly brewed coffee and selection of teas

NETWORKING

SATELLITE STATIONS

80 to 120 guests

Hot selection of fork dishes (choice of 3)

Satay chicken roti

Turkish bread pizza

Lamb ribs and slaw

Pork belly and noodles

Chicken, tomato, basil pesto risotto

Vegetarian rice paper rolls

OTHER INCLUSIONS

Salumi, antipasti and dips platter, bread and crackers Dessert stands of cheesecake, slices, petit four Fresh seasonal fruit platters Fresh chilled juice Freshly brewed coffee and selection of teas

BANQUET LUNCH OR DINNER

Minimum 20 guests

Soup and main 54 per person | Soup, main and dessert 66 per person

Entrée and main or main and dessert 58 per person | Entrée, main and dessert 70 per person

Alternate drop 5 per person / per course

SOUP

Chicken and sweet corn Butternut pumpkin and crème fraîche Potato and leek Minestrone Roasted tomato and red capsicum Lemony red lentil

ENTRÉE

Slipper lobster, avocado charred cucumber, caviar and frisse

Tri colour quinoa, baby spinach leaves, toasted nuts and seeds, goji berries with house vinaigrette

Grazing platter – salumi selection, cured vegetables, pesto Turkish bread

Slow-cooked lamb ribs and vinaigrette slaw

Mushroom filo parcel, dill sour cream

Tuscan chicken tenders, green peppercorn, sundried tomato aioli

MAIN

Seared eye fillet, pommes Anna, broccolini, red wine jus +8 per person

Lamb shank, couscous, sautéed julienne vegetable reduction jus

Chicken supreme stuffed with sundried tomato, basil and Persian feta on herb-crushed baby potatoes, French beans and Hollandaise

Salmon fillet on sautéed leeks and quinoa with tarragon cream

Seared barramundi, asparagus and lemon dill risotto

Vegetarian chickpea stew, chargrilled eggplant

Wild mushroom risotto, truffle oil, parmesan, micro herbs

DESSERT

Eton Mess fresh berries, Chantilly cream, meringue

Orange panna cotta, chocolate rough, almond bread crisp micro mint

Tiramisu

Chocolate fondant, raspberry sorbet

Sticky fig caramel pudding, honeycomb ice cream

Raspberry chocolate bread and butter pudding, Frangelico anglaise

Freshly brewed coffee and selection of teas





CANAPÉS

Minimum 20 guests

2 hot and 2 cold 20 per person | 3 hot and 3 cold 30 per person 4 hot and 4 cold 40 per person | 5 hot and 5 cold 50 per person

COLD

Pork mince and witlof Smoked salmon cucumber pin wheel Bruschetta tomato and basil on ciabatta Vegetable rice paper rolls Roast beef relish rosti Chicken liver paté

SWEET

Crème brûlée Orange panna cotta Profiteroles Chocolate mousse Petit four

HOT

Beet and feta arancini Calamari on sugar cane Cauliflower poppers Lamb and rosemary pie Pumpkin and almond samosa Vegetable pakora Chorizo and spinach tart Tempura prawn

SUBSTANTIAL CANAPÉS

+10 per person per item Tandoori tenders and naan bread Pulled BBQ pork buns Chickpea stew and grilled eggplant Barramundi and chips Mini sesame chicken burgers with rocket and aioli

BEVERAGE PACKAGES

	SC	OFT DRINK PACKA	GE	
l hour	2 hours	3 hours	4 hours	5 hours
12 per person	15 per person	18 per person	21 per person	24 per person
	S	TANDARD PACKAG	GE	
l hour	2 hours	3 hours	4 hours	5 hours
19 per person	24 per person	29 per person	34 per person	39 per person
		ain of Fire Sparkling E millon Sauvignon Blan		
	Chain of	Fire Shiraz Cabernet	or Merlot	
		Carlton Draught		
		Cascade Light		
	Selection of	mineral water, juice a	nd soft drink	

PREMIUM PACKAGE

l hour	2 hours	3 hours	4 hours	5 hours
24.5 per person	29.5 per person	34.5 per person	39.5 per person	43.5 per person

Craigmoor Sparkling Brut or Sparking Rose

Beach Hut Sauvignon Blanc or Chardonnay

Beach Hut Shiraz or Merlot

Pure Blonde

Becks

Selection of mineral water, juice and soft drink

PRESTIGE PACKAGE

l hour	2 hours	3 hours	4 hours	5 hours
27 per person	32 per person	37.5 per person	42 per person	47.4 per person

Taltarni Sparkling Brut Pocket Watch Sauvignon Blanc or Pinot Gris

Pocket Watch Pinot Noir or Cabernet Sauvignon or Pocket Watch Shiraz

Corona

Crown Lager

Selection of mineral water, juice and soft drink

UPGRADE

Pure Blonde Cider 5 per person

Carlton Zero (non-alcoholic beer) 5 per person

Ask our team for further beverage upgrades.





HOTEL

Melbourne

328 Flinders Street Melbourne VIC 3000 Australia