



INTRODUCTION

CANAPÉS

DINNER

BEVERAGES

INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Gluten-Free



Dairy-Free



Vegetarian



Vegan



Halal

All prices are inclusive of 10% GST. Rates may increase without notice due to the imposition of Government charges, taxes and levies.



CANAPÉS

THREE PIECES PER PERSON

Choose a total of three items from hot and cold selections

\$20.00 per person

SIX PIECES PER PERSON

Choose a total of four items from hot (two) and cold (two) selections

\$27.00 per person

NINE PIECES PER PERSON

Choose a total of six items from hot (three) and cold (three) selections

\$42.00 per person

TWELVE PIECES PER PERSON

Choose a total of eight items from hot (four) and cold (four) selections

\$50.00 per person

MINIMUM NUMBERS OF 15



CANAPÉS

HOT SELECTION

-  Lamb kofta with tzatziki
-  Soy braised pork belly with pickled apple
-  Vegetable arancini and herb aioli
-  Black bean fried tofu with spring onion and crushed peanut
Pistachio and chorizo croquet with chilli mayo
-  Satay chicken skewers with minted yoghurt dip
-  Tiger prawns marinated with garlic and chili
-  Burgundy beef pies
-  Sweet chili and coriander prawn twists
-  Korean Char Siu pork with coriander plum sauce
-  Filo pastry rolls

COLD SELECTION

-  Duck foie gras brioche
-  Salmon gravlax with lime jelly
-  Mini tomato bruschetta with rocket
-  Grilled zucchini and feta in a savoury shell
-  Salmon and caper cream cheese wheel on cucumber disk
-  Tuna tataki, mango salsa and balsamic pearl
-  Cantaloupe wrapped in prosciutto
-  Grilled Moroccan zucchini, Tabasco beef and onion jam
-  Tomato, basil and bocconcini skewers
-  Grilled Dorper lamb with watermelon and feta
-  Goats cheese on rye with black pepper tomato chutney
-  Various hand rolled sushi with wasabi, soy and pickled ginger



CANAPÉS

SWEET SELECTION

65% dark chocolate Callebaut brownie

Velvet peach and mango cheese cake

Sweet orange treacle tea cake

 Pavlova with strawberry cream emulsion and fresh berry salad

Theobroma chocolate mud cake slice

 Four seasons fruit platter

 Collection of macarons

Selection of mango and chocolate mousse waffle cones

CANAPÉS

SUBSTANTIAL ITEMS

Add on any of the following to your canapé selection for
\$8.50 per person, per item

-  Chicken and egg noodle salad with fresh capsicum, coriander and a chilli dressing
-  Traditional Caesar salad with croutons and crispy bacon
-  Crispy beef on Hokkien noodle with oyster sauce
-  Home-made tempura prawns with sweet and sour sauce
-  Chicken satay skewer with chef's fried rice
-  Korean glass stir-fried noodle box
-  Piri Piri chicken and coleslaw slider
-  Free range Char Siu pork slider with bush chutney and cucumber
-  Maple-glazed bacon sliders with lettuce and tomato

PLATTERS

Add on any of the following to your canapé selection for
\$12.50 per person, per item

Served as platters, to drop tables around the room.

Antipasto

Cured cold smoked ham, air-dried Hungarian salami, prosciutto crudo, salt cured salmon, steeped grilled vegetables, Egyptian hummus, crushed basil pesto and black olive tapenade

Bake House Breads

Dukkah spiced bake house breads with olive oil and balsamic vinegar
Condiments and dressings include:

Crushed basil pesto, Mount Zero olive oil, coarse-ground mustard seed, Egyptian hummus, emulsified capsicum paste and wild tomato chutney

Cheese

Range of hard and soft pressed cheese with preserved quince jam, spiced port figs, wafer crisp crackers and grissini basket



SET MENUS

Choose one of the appetising set menus to perfectly complement your event. From tender lamb to duck foie gras and exquisite array of desserts there is a menu sure to suit every taste.

Set Menus are served with a selection of the finest teas and herbal infusions, from TWG Tea, with freshly brewed 100% Arabica beans, sourced from Central and South America, by Vittoria Coffee.

SET MENU ONE

\$60.00 per person

SET MENU TWO

\$85.00 per person

SET MENU THREE

\$100.00 per person

ADD ONTO YOUR SET MENU CHOICE;

Petits Fours served with tea & coffee **\$2.50** per person

Mixed garden salad for the table **\$7.00** per person

Seasonal roast vegetables for the table **\$7.00** per person

INTRODUCTION

CANAPÉS

DINNER

BEVERAGES

SET MENUS | SET MENU ONE | SET MENU TWO | SET MENU THREE
DINNER BUFFET | GALA DINNER BUFFET | DESIGN YOUR OWN MENU



SET MENU ONE

Mini loaves served with butter on the table
~

 Today's market fish on stir fry vegetables, coriander egg noodle and sweet soy oyster sauce

or

 Charred lamb tenderloin, sweet potato mash, sautéed carrot and red wine jus
~

 Pavlova with strawberry mousse and fresh berry salad

\$60.00 per person

Choose main prior to your event, or both main options served alternating on the day for an extra \$5.00 per person

INTRODUCTION

CANAPÉS

DINNER

BEVERAGES



SET MENU TWO

Selection of house-grilled breads and assorted dips
~

✓ Buffalo mozzarella with vine-ripened tomato, basil and balsamic reduction
~

Prosciutto sage wrapped roasted chicken breast, heirloom tomato, field mushroom and asparagus with gooseberry jus

or

✓ Crispy-skinned king salmon, shaved auburn pumpkin, broccolini and rooftop honey sesame soy
~

65% dark chocolate Callebaut brownie with strawberry mousse and red raspberry sorbet

\$85.00 per person

Choose main prior to your event, or both main options served alternating on the day for an extra \$5.00 per person

INTRODUCTION

CANAPÉS

DINNER

BEVERAGES



SET MENU THREE

Dukkah spiced bake house breads with olive oil, balsamic vinegar, Egyptian hummus, crushed basil pesto and black olive tapenade

~

 Pacific salmon gravlax, wild citrus rocket salad fried capers and balsamic glaze

or

 Duck foie gras brioche with grape jelly, fig jam and black peppered fettucini croutons.

~

 Twice-cooked Korean pork belly, truffled mash, broccolini, baby carrot, fried leek with ponzu and apple sauce

or

 Roasted beef tenderloin with potato rösti, asparagus, vine tomato and mushroom jus

~

Mango mousse, white chocolate tuile, raspberry purée, pure vanilla cream with hazelnut crunch

or

65% dark chocolate Callebaut brownie with strawberry mousse and red raspberry sorbet

\$100.00 per person

Choose entrée / main / dessert prior to your event, or both course options served alternating on the day for an extra \$5.00 per person, per course

INTRODUCTION

CANAPÉS

DINNER

BEVERAGES



DINNER BUFFET

Menu includes all cold items, choice of two main course dishes and a full selection of desserts

COLD ITEMS

- ✓ ✂ Baby spinach, Parmesan, red onion with balsamic dressing
- 🌍 Traditional Caesar salad with croutons and crispy bacon
- 🌍 ✓ Traditional Greek salad with feta, cucumber, plum tomato, Kalamata olives and extra virgin olive oil
- 🌍 Antipasto: cured cold-smoked ham, air-dried Hungarian salami, prosciutto crudo, salt-cured salmon, steeped grilled vegetables, Egyptian hummus, crushed basil pesto and black olive tapenade
- 🌍 Dukkah spiced bake house breads with olive oil and balsamic vinegar

Condiments and dressings include:

Crushed basil pesto, Mount Zero olive oil, coarse-ground mustard seed, Egyptian hummus, emulsified capsicum paste and wild tomato chutney

DINNER BUFFET

MAIN COURSE DISHES

Please choose two of the following main course dishes:

-  Salmon fillet with dill and lemon grass citrus butter and steamed garden vegetables
-  Barramundi green curry with kaffir lime leaves, green bean, baby corn, water chestnut and fragrant steamed rice
-  Charred lamb, roasted seasonal vegetables and chunky plum tomato ragout
-  Mustard and herb rubbed roast beef, red wine jus and vine-ripened tomatoes
-  Korean Char Siu pork with chef's fried rice
-  Roof-top honey chicken with sautéed black sesame vegetables
- Moroccan chicken medallion with sautéed pumpkin Kalamata olive and mushroom cream sauce

DESSERT

-  Sliced four seasons fruit platter
- Individual hazelnut mousse with white chocolate flakes
- 65% dark chocolate Callebaut brownie
-  Pavlova with strawberry cream emulsion and fresh berry salad
- Veneered butter cream carrot cake

Selection of the finest teas and herbal infusions, from TWG Tea, with freshly brewed 100% Arabica beans, sourced from Central and South America, by Vittoria Coffee

To accompany your main course:

\$7.00 per person

Roof-top rosemary roasted chat potatoes

Glazed seasonal vegetables

\$75.00 per person

MINIMUM NUMBERS OF 30

GALA DINNER BUFFET

Menu includes all cold items, choice of three main course dishes, a full selection of desserts and cheese platter

COLD ITEMS

- ✓🌿 Rocket, shaved Parmesan and Mount Zero extra virgin olive oil
- 🥬🌿 Green bean, slivered almond, chia seed, orange and chive with French vinaigrette dressing
- ✂️✓ Roasted sweet potato and baby spinach salad with chia seed, Kalamata olive, crushed feta and Mount Zero extra virgin olive oil dressing
- 🥬🥒 Kale leaves, carrot, tea-soaked sultana, sweet corn and seeded mustard vinaigrette
- 🌍 Antipasto: cured cold-smoked ham, air-dried Hungarian salami, prosciutto crudo, salt-cured salmon, steeped grilled vegetables, Egyptian hummus, crushed basil pesto and black olive tapenade
- 🌍 Smoked pacific salmon gravlax with onions, capers and lemon
- ✓🦪 Fresh oysters 'au naturel' in the half shell
- 🌍 Various hand rolled sushi with wasabi, soy and pickled ginger

1 of 2 ▶

INTRODUCTION

CANAPÉS

DINNER

BEVERAGES

SET MENUS | SET MENU ONE | SET MENU TWO | SET MENU THREE
DINNER BUFFET | GALA DINNER BUFFET | DESIGN YOUR OWN MENU

GALA DINNER BUFFET

MAIN COURSE DISHES

Please choose three of the following main course dishes:

-  Salmon fillet with dill and lemon grass citrus butter and steamed garden vegetables
 -  Barramundi green curry with kaffir lime leaves, green bean, baby corn, water chestnut and fragrant steamed rice
 -  Spanish paella, turmeric rice, calamari, prawn, mussel and market fish
 -  Charred lamb, roasted seasonal vegetables and chunky plum tomato ragout
 -  Mustard and herb rubbed roast beef, red wine jus and vine-ripened tomatoes
 -  Korean Char Siu pork with chef's fried rice
 -  Roof-top honey chicken with sautéed black sesame vegetables
- Moroccan chicken medallion with sautéed pumpkin Kalamata olive and mushroom cream sauce

DESSERT

-  Sliced four seasons fruit platter
- Individual hazelnut mousse with grated white chocolate flakes
- 65% dark chocolate Callebaut brownie
-  Pavlova with strawberry cream emulsion and fresh berry salad
- Veneered butter cream carrot cake

To finish the evening:

Range of hard and soft pressed cheese with preserved quince jam, spiced port figs, wafer crisp crackers and grissini basket

Selection of the finest teas and herbal infusions, from TWG Tea, with freshly brewed 100% Arabica beans, sourced from Central and South America, by Vittoria Coffee

To accompany your main course:

\$7.00 per person

Roast vegetables with roof-top rosemary chat potatoes

Sautéed greens in lemon butter with almond slivers

\$100.00 per person

MINIMUM NUMBERS OF 30



DESIGN YOUR OWN MENU

ENTRÉE SELECTION

-  Dukkah spiced bake house breads with olive oil, balsamic vinegar, Egyptian hummus, crushed basil pesto
\$15.00
-  Traditional Caesar salad with croutons and crispy bacon
\$22.00 Add chicken or prawn **\$26.00**
-  Pacific salmon gravlax, wild citrus rocket salad fried capers and balsamic glaze
\$24.00
-  Roasted sweet potato and baby spinach salad with chia seed, Kalamata olive, crushed feta and Mount Zero extra virgin olive oil dressing
\$22.00

Prices per person

1 of 3 ►

INTRODUCTION

CANAPÉS

DINNER

BEVERAGES

SET MENUS | SET MENU ONE | SET MENU TWO | SET MENU THREE
DINNER BUFFET | GALA DINNER BUFFET | DESIGN YOUR OWN MENU



DESIGN YOUR OWN MENU

MAIN COURSE SELECTION

 Twice-cooked Korean pork belly, truffled mash, broccolini, baby carrot, fried leek with ponzu and apple sauce

\$42.00

 Prosciutto sage wrapped roasted chicken breast, heirloom tomato, field mushroom and asparagus with gooseberry jus

\$43.00

 Charred lamb tenderloin, sweet potato mash, sautéed carrot and red wine jus

\$44.00

 Roasted beef tenderloin with potato rösti, asparagus, vine tomato and mushroom jus

\$46.00

  Crispy-skinned king salmon, shaved auburn pumpkin, broccolini and roof-top honey sesame soy

\$43.00

 Today's market fish on stir fry vegetables, coriander egg noodle and sweet soy oyster sauce

\$42.00

Prices per person

◀ 2 of 3 ▶

INTRODUCTION

CANAPÉS

DINNER

BEVERAGES

SET MENUS | SET MENU ONE | SET MENU TWO | SET MENU THREE
DINNER BUFFET | GALA DINNER BUFFET | DESIGN YOUR OWN MENU

DESIGN YOUR OWN MENU

DESSERT SELECTION

 Pavlova with strawberry mousse and fresh berry salad
\$19.00

65% dark chocolate Callebaut brownie with strawberry mousse and red raspberry sorbet
\$19.00

Mango mousse, white chocolate tuile, raspberry purée, pure vanilla cream with hazelnut crunch
\$19.00

 Vanilla bean panna cotta with passion fruit, strawberry treacle and spun sugar
\$19.00

TABLE SELECTION

Sliced seasonal fresh fruit
\$7.00

Selection of Petits Fours
\$2.50

Tea and Coffee
\$5.00

Design Your Own Menus offer an option to pre-select one dish per course for your guests. However if you wish to have a choice available for one or more of the courses, a charge of **\$8.00** per person, per course is incurred.

Prices per person

◀ 3 of 3



CHAMPAGNE AND SPARKLING

CHAMPAGNE

G.H. Mumm Cordon Rouge	Reims, France	\$150.00
Perrier-Jouët Grand Brut NV	Épernay, France	\$180.00

SPARKLING WINE

Seppelt Fleur de Lys	Grampians, Victoria	\$65.00
Chandon Brut NV	Yarra Valley, Victoria	\$70.00
Chandon Rosé	Yarra Valley, Victoria	\$80.00

Please speak to your Event Coordinator to review a full wine list from the hotel restaurant and bar.



INTERCONTINENTAL MEETINGS®



WHITE WINE

SAUVIGNON BLANC

Squealing Pig	Marlborough, NZ	\$60.00
Wither Hills Rarangi	Marlborough, NZ	\$55.00
Coldstream Hills	Yarra Valley, Victoria	\$75.00

CHARDONNAY

Hay Shed Hill	Margaret River, WA	\$70.00
Coldstream Hills	Yarra Valley, VIC	\$80.00

AROMATICS

Jacob's Creek Steingarten Riesling	Eden Valley, SA	\$60.00
Innocent Bystander Pinot Gris	Yarra & Kings Valley, VIC	\$60.00

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INTRODUCTION

CANAPÉS

DINNER

BEVERAGES

CHAMPAGNE AND SPARKLING | WHITE WINE | RED WINE | SPIRITS, BEER AND CIDER | NON-ALCOHOLIC BEVERAGES
BEVERAGE PACKAGES | STANDARD PACKAGE | DELUXE PACKAGE | PREMIUM PACKAGE



RED WINE

SHIRAZ / SYRAH

Pepperjack Shiraz	Barossa Valley, SA	\$70.00
Innocent Bystander Syrah	Yarra Valley, VIC	\$65.00

PINOT NOIR

St Hubert's 'The Stag'	Yarra Valley, VIC	\$65.00
Coldstream Hills	Yarra Valley, VIC	\$80.00

MERLOT / CABERNET BLENDS

Coldstream Hills Merlot	Yarra Valley, VIC	\$80.00
Hay Shed Hill Cabernet Sauvignon	Margaret River, WA	\$70.00
Cape Mentelle 'The Trinders'		
Cabernet Merlot	Margaret River, WA	\$75.00

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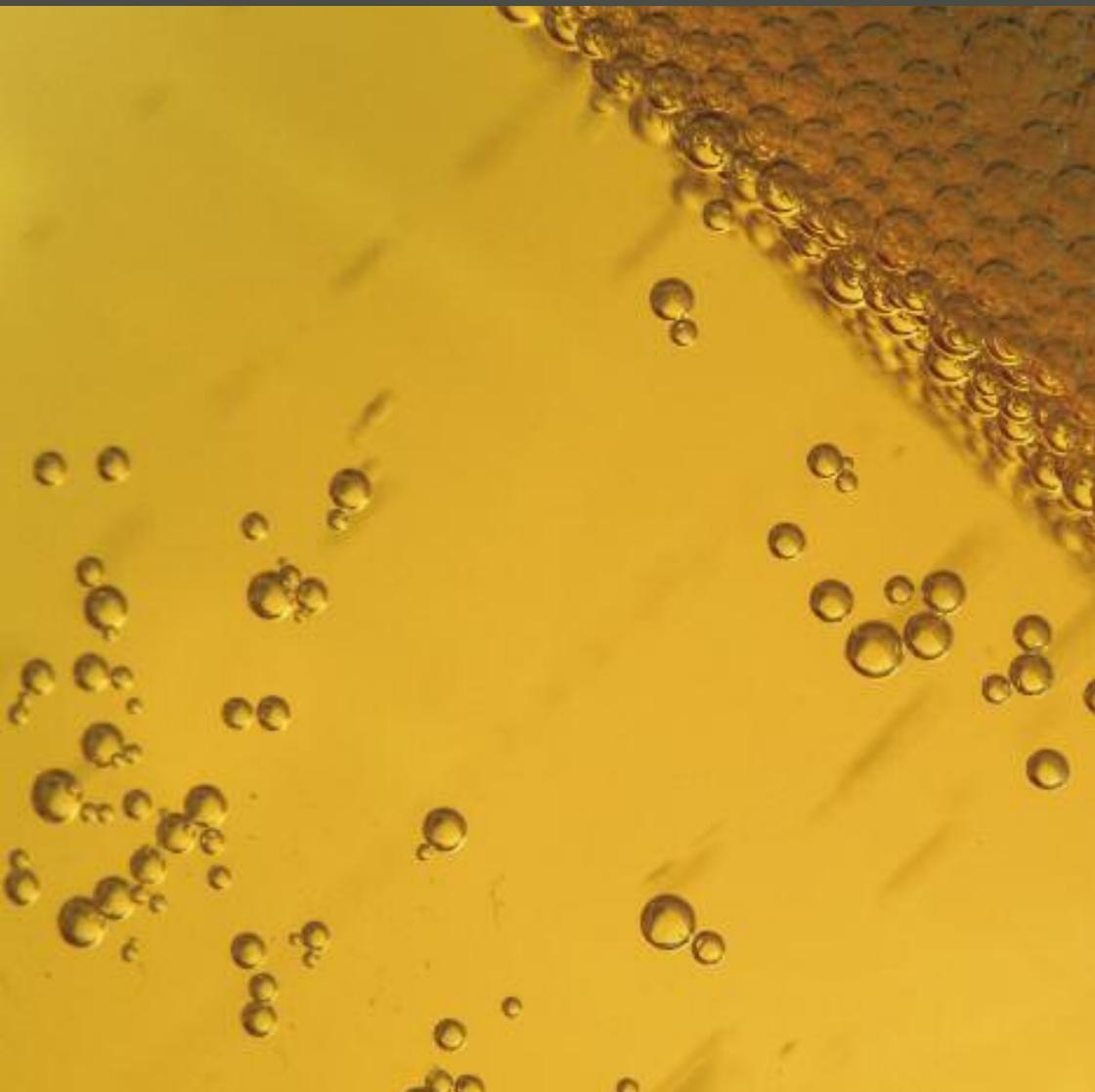
INTRODUCTION

CANAPÉS

DINNER

BEVERAGES

CHAMPAGNE AND SPARKLING | WHITE WINE | RED WINE | SPIRITS, BEER AND CIDER | NON-ALCOHOLIC BEVERAGES
 BEVERAGE PACKAGES | STANDARD PACKAGE | DELUXE PACKAGE | PREMIUM PACKAGE



SPIRITS, BEER AND CIDER

SPIRITS

Standard, 30ml		\$10.00
Premium, 30ml		\$12.00
Mixers charged on consumption		Priced from \$4.00 per bottle

BEER AND CIDER

Local

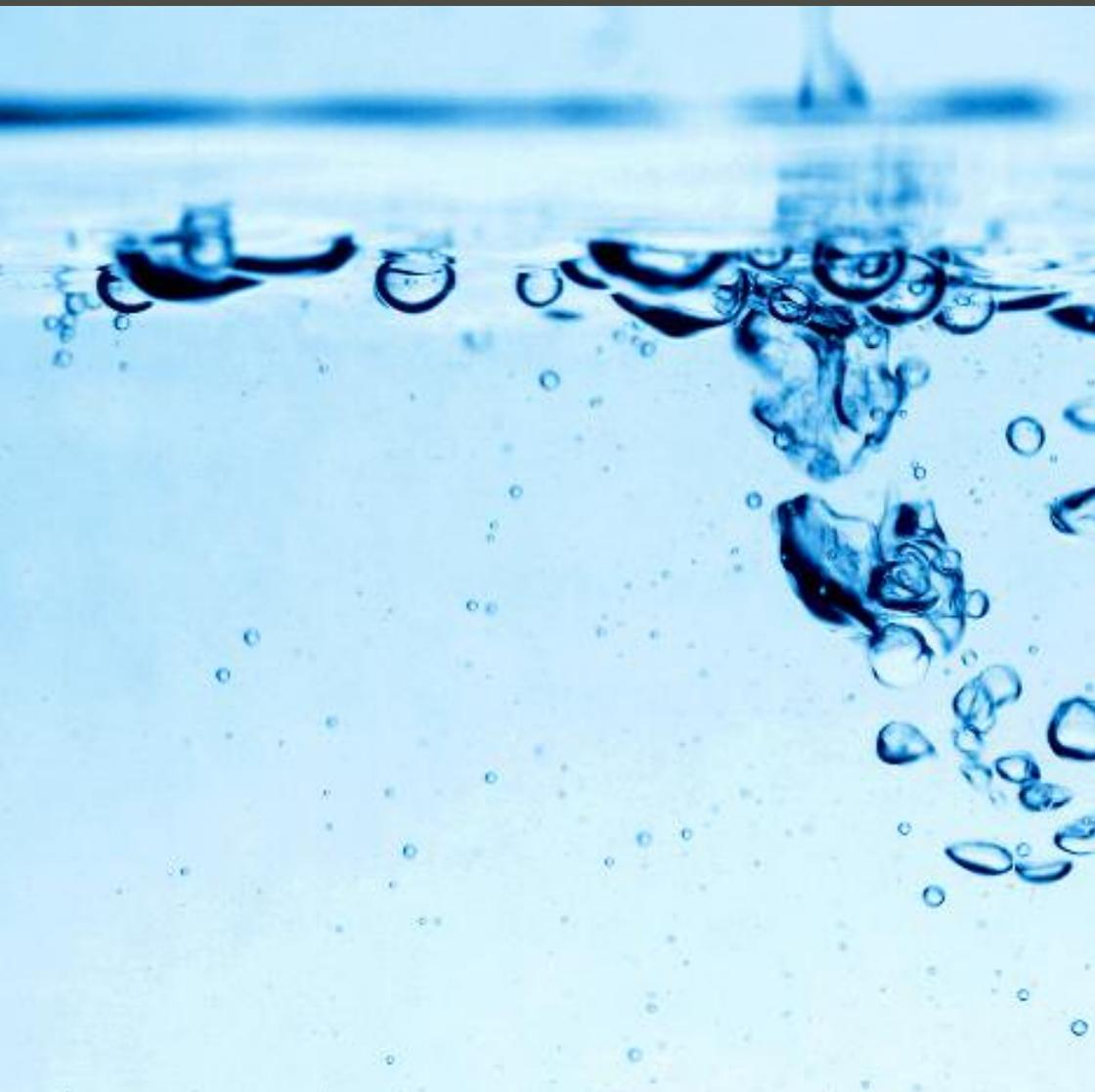
Crown Lager	Melbourne	\$10.00
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Imported

Peroni Nastro Azzuro	Lombardia, Italy	\$11.00
Peroni Leggera	Lombardia, Italy	\$10.00
Sapporo	Sapporo, Japan	\$11.00

Craft

Mountain Goat Brewery Organic Steam Ale	Richmond, VIC	\$12.00
Matilda Bay 'Alpha' Pale Ale	Dandenong, VIC	\$13.00
Matilda Bay 'Dirty Granny' Apple Cider	Dandenong, VIC	\$12.00



NON-ALCOHOLIC BEVERAGES

JUICES

Orange, apple, pineapple, tomato or cranberry \$11.00 per litre

SOFT DRINKS

Coca-Cola, Coke Zero, tonic water \$4.00

Soda water, lemonade and dry ginger ale \$4.00

Ginger beer \$6.00

Still and sparkling mineral water \$7.00

Red Bull \$7.00



STANDARD PACKAGE

1 Hour	\$26.00
1.5 Hours	\$30.00
2 Hours	\$34.00
3 Hours	\$40.00
4 Hours	\$45.00
5 Hours	\$51.00

SPARKLING WINE

Tatachilla Sparkling

WHITE WINE

Tatachilla Semillon Savignon Blanc

RED WINE

Tatachilla Shiraz Cabernet

BEER

Crown Lager
Peroni Leggera

NON-ALCOHOLIC

Orange juice, mineral water and a selection of soft drinks

Add \$3.00 per person, per hour for a selection of local craft beers



DELUXE PACKAGE

1 Hour	\$34.00
1.5 Hours	\$38.00
2 Hours	\$42.00
3 Hours	\$48.00
4 Hours	\$53.00
5 Hours	\$59.00

SPARKLING WINE

Beaumont Sparkling

WHITE WINE

Beaumont Semillon Sauvignon Blanc

RED WINE

Beaumont Shiraz

BEER

Crown Lager
Peroni Leggera

NON-ALCOHOLIC

Orange juice, mineral water and a selection of soft drinks

Add \$3.00 per person, per hour for a selection of local craft beers



PREMIUM PACKAGE

1 Hour	\$43.00
1.5 Hours	\$47.00
2 Hours	\$51.00
3 Hours	\$57.00
4 Hours	\$63.00
5 Hours	\$69.00

SPARKLING WINE

Chandon Brut NV

WHITE WINE

Coldstream Hills Chardonnay
Squealing Pig Sauvignon Blanc

RED WINE

Coldstream Hills Pinot Noir
Pepperjack Shiraz

BEER

Crown Lager
Peroni Leggera

NON-ALCOHOLIC

Orange juice, mineral water and a selection of soft drinks

Add \$3.00 per person, per hour for a selection of local craft beers

INTRODUCTION

CANAPÉS

DINNER

BEVERAGES

CHAMPAGNE AND SPARKLING | WHITE WINE | RED WINE | SPIRITS, BEER AND CIDER | NON-ALCOHOLIC BEVERAGES
BEVERAGE PACKAGES | STANDARD PACKAGE | DELUXE PACKAGE | PREMIUM PACKAGE