InterContinental Meetings®

MENUS

INTRODUCTION | DAY DELEGATE PACKAGES | BREAKFAST | BREAKS | LUNCH | CANAPÉS | DINNER | BEVERAGES

InterContinental® MELBOURNE THE RIALTO

InterContinental Melbourne The Rialto
495 Collins Street | Melbourne Victoria 3000 | Australia
Go to melbourne.intercontinental.com/functions/meetings or click here to contact us

INTRODUCTION

Let our chefs create delicious catering for your next meeting. Our menus are designed to ensure you can create the event you need with food that will rejuvenate and inspire.

Discover our destination with Local Origins dishes which showcase the best of local produce and suppliers. Or take your palette on a trip around the world with the World Kitchen items.

To start planning the menu for your event, click on the navigation bar to view the various menu options.

We look forward to discussing your event further with you and creating a bespoke experience for you at InterContinental Melbourne The Rialto.

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

DIETARY KEY

LO LOCAL ORIGINS

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

WK WORLD KITCHEN

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

Our kitchen can cater for any additional dietary requirements including;

- Gluten-Free
- Dairy-Free
- Vegetarian
- Vegan
- Pescatarian
- Halal
- FODMAP

DAY DELEGATE PACKAGES

Included in your package your guests enjoy the following menu;

- Seasonal fruit bowl on arrival
- Chef's selection of morning tea
- Lunch: groups under 25 are offered Express Lunch Menu in Alluvial Restaurant or groups over 25 guests have Chef's daily seasonal lunch menu served on conference floor
- Chef's selection of afternoon tea

All breaks include;

- Selection of the finest teas and herbal infusions from TWG Tea and Nespresso coffee*

Upgrade your Day Delegate package;
Prices are per person

Customise your morning and afternoon tea breaks	$5
Customise your lunch menu	$10
Arrival break item	$7
30 minutes post event beverages	$10

**Nespresso coffee guaranteed for groups up to 100 guests.*

BREAKFAST

CONTINENTAL BREAKFAST WK
$38 PER PERSON

MINIMUM NUMBERS OF 20

Sliced seasonal fresh fruits with organic natural yogurt

Assorted Danish pastries

Mini croissants with a selection of all natural preserves from Darbo and Australian honey

House-made bircher muesli pots

House-made smoothie selection: mango, strawberry, mixed berry or passionfruit

Fresh chilled orange juice

Selection of the finest teas and herbal infusions from TWG Tea and Nespresso coffee

MELBOURNE BREAKFAST LO
$40 PER PERSON

MINIMUM NUMBERS OF 20

Sliced seasonal fresh fruits with organic natural yogurt

Assorted Danish pastries

Mini croissants

House-made bircher muesli pots

Mini granola cup with Greek yogurt and berries

Champagne ham and melted cheddar croissants (vegetarian option of melted cheddar and plum tomatoes)

House-made smoothie selection: berry, banana, passionfruit or mango

Toaster with Melbourne bread basket, all natural preserves and Australian honey

Fresh chilled orange juice, pineapple juice and apple juice

Selection of the finest teas and herbal infusions from TWG Tea and Nespresso coffee

BREAKFAST

PLATED BREAKFAST
$45 PER PERSON

ON THE TABLE

Sliced seasonal fresh fruits with organic natural yogurts

Assortment of freshly baked breakfast pastries

Bakery basket with assorted muffins and crusty bread rolls with a selection of all natural preserves and Australian honey

House-made bircher muesli pots

House-made berry, banana, passion fruit or mango smoothie

Fresh chilled orange juice

BACK OF ROOM

Selection of the finest teas and herbal infusions from TWG Tea and Nespresso coffee

HOT DISH

Select one of the following options:

Eggs Florentine, poached eggs, spinach, tomato with hollandaise on light rye bread **WK**

Scrambled eggs, chicken sausage, bacon, truss tomato and hash brown potato on wholemeal **LO**

Sous vide poached eggs, pancetta, cress and arugula, tomato with béarnaise on English muffin **LO**

Fluffy pancakes served with maple syrup, whipped cream and a compote of berries **LO**

ADD TO YOUR BREAKFAST EXPERIENCE
$7 PER PERSON, PER ITEM

Avocado slice, hash brown potato, smoked salmon, grilled Swiss mushroom, spicy chorizo sausage, herb roasted tomato, crispy black forest bacon, asparagus spears

MORNING AND AFTERNOON TEA BREAKS

CONTINUOUS TEA AND COFFEE

PRICE PER PERSON

Served continuously for a maximum of eight hours	$27
Served continuously for a maximum of four hours	$20

CUSTOMISE YOUR BREAK

PRICE PER PERSON, PER SERVING

House-made cookies with tea and coffee	$11
One sweet or savoury selection with tea and coffee	$15
Two sweet or savoury selection with tea and coffee	$20

SEASONAL WHOLE FRUITS

PRICE PER BOWL (15 PIECES)	$50

CHILLED ORANGE JUICE

PRICE PER PERSON

Served during your break	$5

COFFEE CART

Rental	from $500 per day
Coffees charged on consumption	$5.50 each

CUSTOMISE YOUR BREAK

SWEET SELECTION

Buttermilk scones with cream

Lemon meringue tart

Banana cake

Handcrafted lamington

Mini éclair

Opera slice

Greek yogurt muesli pots with fruit coulis

Individual bircher muesli

Granola muesli bar

House-made fruit smoothie shooter

Berry friand

Walnut and chocolate brownie

SAVOURY SELECTION

Melbourne vegetable quiche **LO**

Tandoori chicken pie **WK**

Warm croissants with ham and cheese **LO**

Cold smoked Tasmanian salmon bagel with soft cream cheese

Mini sausage roll

Maple-glazed bacon sliders with lettuce and tomato

Vegetable samosa **WK**

Burgundy beef pie **WK**

Parmesan scone with herbed butter

Tempura pumpkin flower with sweet corn ricotta

Tomato, bocconcini and basil skewers

Mixed vegetable pakora

LIVE STATIONS

ESPRESSO MARTINI BAR
$20 PER PERSON

MINIMUM NUMBERS OF 10 / MAXIMUM NUMBERS OF 50

Dazzle guests with made to order Espresso Martinis, skillfully shaken by our in-house mixologists and served in a chilled martini glass. A guaranteed best seller and unique experience for any event.

OYSTER AND SASHIMI BAR
$30 PER PERSON

MINIMUM NUMBERS OF 20

Indulge your senses with our freshly shucked oysters and choose your sashimi preference from tuna, salmon or king fish. Served fresh by our chefs. It provides an ideal way to celebrate and wow your guests.

SLIDER BAR
$19 PER PERSON

MINIMUM NUMBERS OF 20

Treat your guests to hand-made beef and fried chicken sliders, made to order before your eyes! Watch as our chefs create a gourmet masterpiece of the senses that will undoubtedly have guests coming back for more. Featuring an interactive cooking station, guests are able to easily alter and modify their orders, especially suitable for those with dietary requirements.

EXPRESS LUNCH MENU

$37 PER PERSON / $42 PER PERSON WITH DESSERT

MAXIMUM NUMBERS OF 25

Enjoy our seasonal express lunch menu which features fresh, local produce and is inspired by Melbourne's multicultural melting pot.

Groups of 25 and under will be served lunch in Alluvial Restaurant, which is nestled under the soaring glass atrium between the two historic wings of the Hotel, The Rialto and Winfield.

SAMPLE MENU (SUBJECT TO CHANGE)

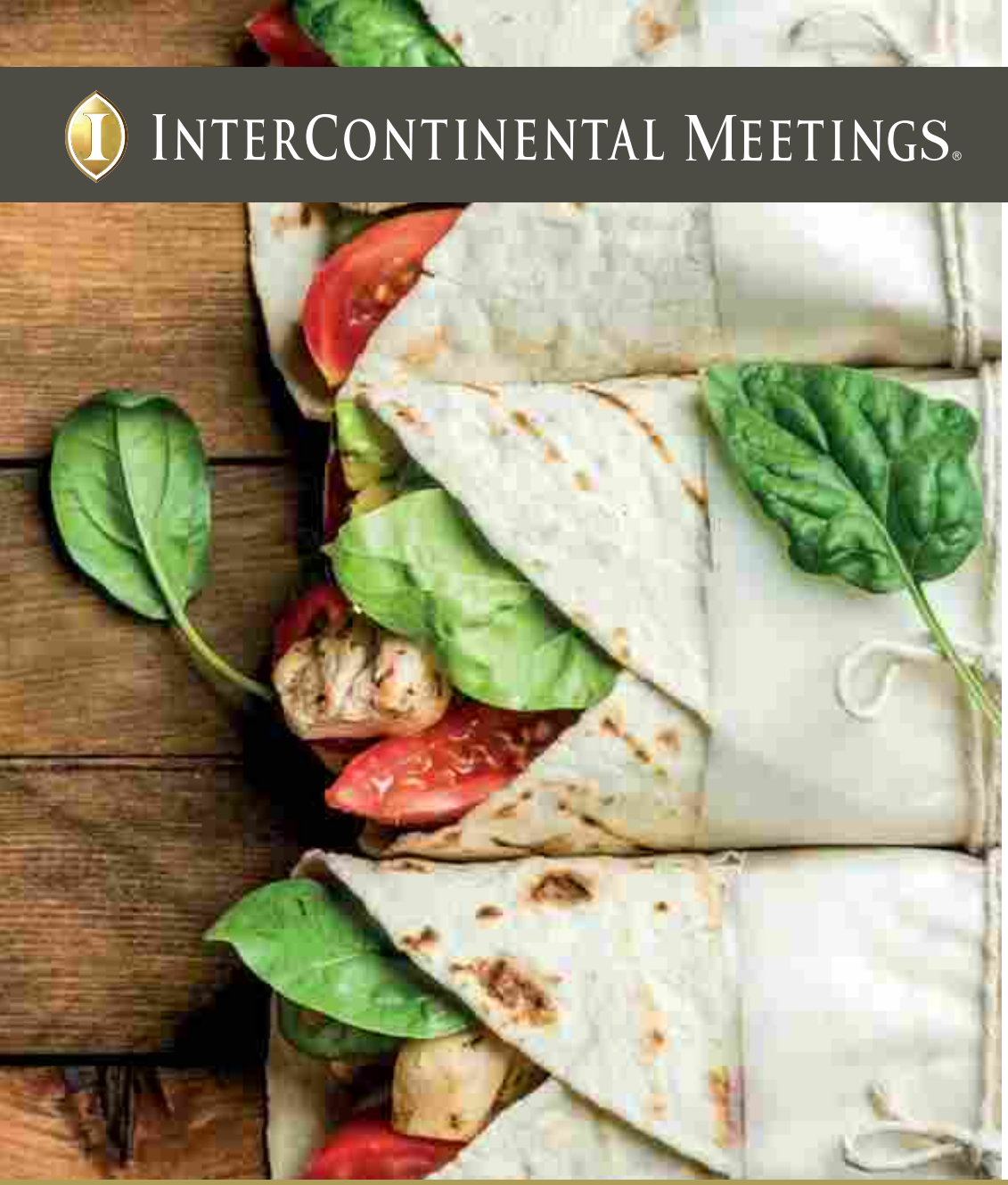
TO START

Sharing platters served in centre of table

MAIN

Your selection of main course (Choice of four - pre-selected by Morning Tea)

- Panko crumbed chicken parma, spicy tomato ragout, mozarella, kale pesto, ham with paprika fries
- Salmon fillet, orange carrot purée, parmesan potatoes and vin blanc sauce
- Riverina Angus strip loin, sautéed green beans, truss tomato, mash and red wine jus
- Cheese burger, Wagyu beef patty, cheddar, iceberg, gherkin and mayo on seeded brioche with fries



CHEF'S DAILY LUNCH MENU

$42 PER PERSON

MINIMUM NUMBERS OF 25

Each expertly crafted menu has been hand-selected by our Executive Chef to enhance your conferencing experience. The daily lunch includes:

- Two varieties of sandwiches with various artisan breads and gourmet fillings
- Seasonal salads of local produce
- Chefs hot dish of the day
- Seasonal fresh fruit platter
- Assortment of sweet bites from our patisserie
- Served with selection of mineral water, orange juice, finest teas and herbal infusions, from TWG Tea and Nespresso coffee

SAMPLE MENU (SUBJECT TO CHANGE)

SANDWICHES

Grilled chicken, avocado, mayonnaise and shredded lettuce wrap

Smoked salmon, brie cheese, red onion, guacamole and mesclun leaves on Turkish

SALADS

Rialto Caesar, egg, croutons and crispy bacon

Asian vermicelli rice noodle salad with beef and Nuoc cham dressing

HOT

Salmon fillets, miso beurre blanc with steamed garden vegetables

Roast carrot and chick pea tagine

TO FINISH

Pavlova with strawberry cream emulsion and sliced fresh fruit

BUFFET LUNCH MENU

$50 PER PERSON

MINIMUM NUMBERS OF 25

Customise your items from Day Delegate Package, add $10 per person

INDIVIDUAL SALADS

Choose two items

Roast carrot, lentil, beetroot, lettuce with Rialto black sesame dressing

Rialto Caesar, egg, croutons and crispy bacon

Asian vermicelli rice noodle salad with beef and Nuoc cham dressing

Greek salad with feta, plum tomato, cucumber, Kalamata olives and extra virgin olive oil

SANDWICHES* LO

Choose two items

Grilled chicken, avocado, mayonnaise and shredded lettuce wrap

Smoked salmon, brie cheese, red onion, guacamole and mesclun leaves on Turkish

Roast beef, swiss cheese, caramelised onions, tomato, arugula and Pommery mustard in a black charcoal roll

Honey roasted pumpkin, red capsicum, pickled red onions, pepita, olives, spinach and capsicum spread in a pumpkin roll

Balsamic touched eggplant, spiral carrot, sundried tomato, feta crumb, mesclun, garlic aioli with green matcha roll

**Gluten free options available*

HOT ITEMS

Choose one item
(Add another item $16 per person)

Traditional beef bourguignon with Paris mash **WK**

Mild chicken potenza with a creamy cheese polenta **WK**

Saffron, chorizo risotto with crispy skin potato wedges, cream, chilli sauce **LO**

Mumbai butter chicken and yogurt with fragrant steamed rice **WK**

Salmon fillets, miso beurre blanc with steamed garden vegetables **LO**

Greek lamb moussaka with new potato, greens and carrots **WK**

Roasted beef rump, sliced, with Paris mash and jus **LO**

Salt roasted crispy pork belly and brandy apple sauce with sautéed vegetables **WK**

YOUR LUNCH WILL ALSO INCLUDE

Sliced fresh fruit

Pavlova with strawberry cream emulsion

Selection of mineral water, orange juice, finest teas and herbal infusions from TWG Tea and Nespresso coffee

CANAPÉ PACKAGES

MINIMUM NUMBERS OF 15

1/2 HOUR PACKAGE
$26 PER PERSON

Select three items:
from hot or cold selections

1 HOUR PACKAGE
$36 PER PERSON

Select six items:
three hot and three cold selections

2 HOUR PACKAGE
$46 PER PERSON

Select nine items:
five hot and four cold selections

3 HOUR PACKAGE
$56 PER PERSON

Select twelve items:
six hot and six cold selections

ADDITIONAL CANAPÉ
$7 PER PERSON, PER ITEM

SUBSTANTIAL ITEMS
$12 PER PERSON, PER ITEM

CANAPÉ MENU

HOT SELECTION

Lamb kofta with tzatziki **WK**

Thai fish cake cooked with lemon grass and coriander liquid **WK**

Vegetable arancini with salsa verde

Fried tofu with spring onion and plum sauce

Pumpkin flower stuffed with sweet corn and ricotta **LO**

Coconut leaf prawn dumpling

Chorizo blanket and esplette pepper

Sweet chilli and coriander prawn twists

Chicken drumettes with satay dipping sauce and minted yogurt

Vegetable samosa with chilli dipping sauce

Individual beef Wellington

Mac and cheese croquettes

Bulgogi beef gratin tart **WK**

COLD SELECTION

Goat cheese tarts with soft herb sumac

Grilled semi dried zucchini and feta in beetroot tart

Smashed pea, labne, tendrils en croute

Tuna tartar, kimchi, pickled carrots in witlofs **WK**

Mini tomato bruschetta with rocket

Prosciutto, melon, bocconcini skewers and mint

Beef tartar and enoki mushroom in a charcoal shell **LO**

Marinated, chargrilled lamb with watermelon and feta **LO**

Tomato, basil and bocconcini

Black truffle chicken cos lettuce cups

Hand rolled sushi variety with soy sauce **WK**

Mini salmon bagel

CANAPÉ MENU

SUBSTANTIAL ITEMS

Beer-battered fish, smoked paprika fries with tartare sauce **LO**

Pulled chicken Caesar salad with egg, croutons and bacon

Fried chicken bao, kimchi, melted cheese and black sesame **WK**

House-made tempura prawns with sweet and sour sauce

Chicken satay with chefs fried rice

Lamb skewers with fried rice **LO**

Crispy beef on hokkien noodle with oyster sauce **WK**

Piri Piri chicken and coleslaw slider

Charcoal beef slider, fried shallots and cheese with bang bang sauce

Salt and pepper calamari, black aioli

PLATTERS

ANTIPASTO LO
SMALL $62.50 (ideal for 3-5 guests)
MEDIUM $150 (ideal for 5-12 guests)
LARGE $225 (ideal for 12-18 guests)

Cured cold smoked ham
Air-dried Hungarian salami
Prosciutto crudo
Salt cured salmon
Steeped grilled vegetables
Egyptian hummus
Crushed basil pesto
Black olive tapenade

BAKE HOUSE BREADS
SMALL $22.50 (ideal for 3-5 guests)
MEDIUM $54 (ideal for 5-12 guests)
LARGE $81 (ideal for 12-18 guests)

Dukkah spiced bake-house breads
Olive oil
Balsamic vinegar
Assorted dips

CHEESE LO
SMALL $62.50 (ideal for 3-5 guests)
MEDIUM $150 (ideal for 5-12 guests)
LARGE $225 (ideal for 12-18 guests)

Range of hard and soft pressed cheese
Preserved quince jam
Spiced port figs
Wafer crisp crackers
Grissini basket

PLATED MEALS

INCLUDES

Mini loaves served with butter on the table plus a selection of finest teas and herbal infusions from TWG Tea and Nespresso coffee.

SET MENU

2 COURSE (One choice)
$68 PER PERSON

3 COURSE (One choice)
$85 PER PERSON

ALTERNATE SERVE (Two Choice)
$5 PER PERSON, PER COURSE

TAILORED MENUS
Designed and priced on request

ADDITIONAL ITEMS

$8 PER PERSON, PER ITEM

Mixed garden salad for the table

Seasonal roast vegetables for the table

Petit Fours served with tea and coffee

ADD MATCHING WINES

Arrival aperitif plus one glass per course

2 COURSE
$25 PER PERSON

3 COURSE
$32 PER PERSON

PLATED MENU

COLD ENTRÉE

Beef bresaola, smoked spinach, vine tomato, Spanish onion, pickled apple with paprika aioli

Buffalo mozzarella, vine-ripened tomato, basil and balsamic reduction

Tiger prawn, coriander mango salsa, micro herbs, red wine jelly, citrus vinaigrette

Slow cooked duck, fennel watercress salad with confit raisin and orange yogurt dressing

Cured salmon mi cuit, Ikura roe, fennel, radish , yuzu, palm heart and horseradish

HOT ENTRÉE

Prosciutto scallop, palm heart, avocado salsa, shallot confit and lemon burnt butter

Zucchini flower, goat cheese, gruyère, tomato purée, avocado and brunoise salad

Miso honey aubergine, couscous, chargrilled red capsicum, green oil

Lamb tenderloin, cauliflower purée, endive, asparagus and sweet berry tomato with berry jus

PLATED MENU

MAIN

Barramundi, broccoli and pea purée, relish, edamame, charred Spanish onion with a dill and wasabi sauce

Crispy pork belly, parsnip and fennel purée, pickled mustard and heirloom chillies with kalbi sauce

Flat iron steak, smashed sweet potato, broccolini carrot baton with red pepper jus

Confit chicken, sweet corn and white bean purée, mustard greens, vine tomato and giblet sauce

Lamb rack, rubbed bush tomato, dutch carrot, minted spinach, truffled polenta and red wine jus

Skillet zucchini, king oyster mushroom, truss tomato, heirloom carrot, smoked pea and cauliflower puree

Atlantic salmon fillet, buttered asparagus, mash potato, endive, preserved lemon miso beurre blanc

Chargrilled striploin, jap pumpkin, green bean, semi-dried tomato, onion fig jam, cracked mustard cream

DESSERT

Roasted yogurt, poached rhubarb, emu berry fruit compote with candied orange

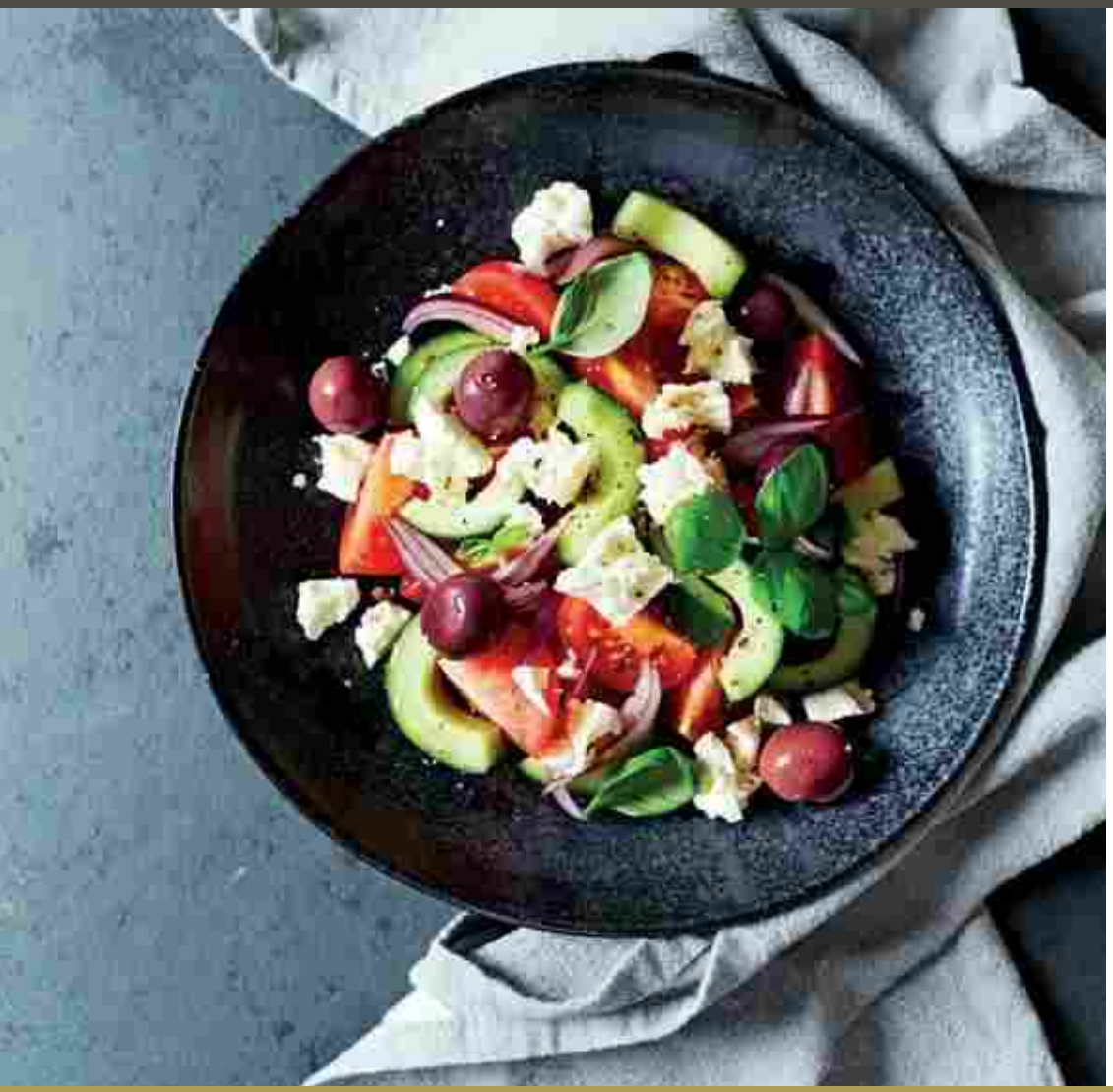
Tiramisu, Nutella sand and matcha sorbet

Sticky date pudding, finely chopped dates, sweet butterscotch glaze and vanilla bean ice cream

Pavlova, strawberry mousse, fresh berry salad and passionfruit coulis

Vanilla bean panna cotta, passionfruit, strawberry treacle and sugar crystals

Chocolate marquis, fresh honeycomb, mango sorbet and butterscotch sauce



DINNER BUFFET

$75 PER PERSON

MINIMUM NUMBERS OF 30

Menu includes breads, all cold items, choice of two hot dishes and a full selection of desserts

BREAD

Dukkah spiced bake house breads with olive oil and balsamic vinegar

COLD ITEMS

Baby cos lettuce, fenne and radicchio with a citrus lemon dressing

Traditional Caesar salad with croutons and crispy bacon **WK**

Greek salad with feta, cucumber, plum tomato, Kalamata olives and extra virgin olive oil **WK**

Detox cauliflower, chickpea, apple and spiral carrot with mint and lettuce **LO**

Antipasto: smoked ham, salami, prosciutto, salmon, grilled vegetables. hummus, basil pesto and black olive tapenade

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 hot dishes:

Traditional beef bourguignon with roast kipfler potato **WK**

Mild chicken potenza with a creamy cheese polenta **WK**

Mumbai butter chicken and yogurt with fragrant steamed rice **WK**

Salmon fillets, miso beurre blanc with steamed garden vegetables **LO**

Greek lamb moussaka with new potato, broccoli and carrots **WK**

Roasted beef rump with Paris mash **LO**

Crispy salt roasted pork belly with brandy apple sauce and steamed vegetables **WK**

TO ACCOMPANY YOUR MAIN COURSE **LO**:

$8 PER PERSON

Rosemary roasted chat potatoes

Glazed seasonal vegetables

Garlic bread and pappadum

Crispy potato wedges

DESSERT **LO**

Sliced four seasons fruit platter

Mini éclair and muffin stand

Lemon tarts

Lamingtons

Pavlova with strawberry cream emulsion and fresh berry salad

Served with selection of the finest teas and herbal infusions from TWG Tea and Nespresso coffee

DINNER BY MERCHANT

$95 PER PERSON

MINIMUM NUMBERS OF 30

Merchant Osteria is a high quality restaurant specialising in the cuisine of the Veneto in North Eastern Italy. Owned by the Grossi family, Merchant is known for its authentic take on the Veneto cuisine of northern Italy. We are fortunate to collaborate with Merchant, offering their rich flavoursome, traditional dishes for groups, served in our versatile event spaces.

MENU

ENTRÉE

Arancini: peas, mozzarella

Focaccia: pork and fennel sausage with mushroom and mozzarella

Sepie fritte: fried cuttlefish, radicchio

Salumi: cured meats and salami

Caprese salad: tomato, basil, mozzarella

MAIN

Risotto asparagi: asparagus, pecorino, risotto

Gnocchi: gnocchi, fresh tomato passata

Luganeghe: pork and fennel sausages

Pollo: millawa spatchcock, brined, grilled

Spezzatino di manzo: braised beef, tomato, red wine

CONTORNI – SIDES

Insalata verde: chopped green salad

Patate: fried potatoes, garlic, rosemary

DESSERT

Tiramisu

Torta: flourless chocolate cake and white chocolate cheesecake

BEVERAGE PACKAGES

PRICES PER PERSON

STANDARD PACKAGE

30 MIN	$20
1 HOUR	$30
2 HOURS	$38
3 HOURS	$46
4 HOURS	$52

INCLUSIONS

WINE

Chain of Fire Brut Cuvee
Chain of Fire Sauvignon Semillon
Chain of Fire Chardonnay
Chain of Fire Pinot Noir
Chain of Fire Shiraz Cabernet

BEER

Stella Artois and Stella Artois Legere

NON-ALCOHOLIC

Orange juice, mineral water and a selection of soft drinks

DELUXE PACKAGE

30 MIN	$28
1 HOUR	$38
2 HOURS	$46
3 HOURS	$52
4 HOURS	$60

INCLUSIONS

WINE

Bimbadgen 'Ridge' Sparkling Semillon
Bimbadgen 'Ridge' Semillon
Sauvignon Blanc
Bimbadgen 'Ridge' Chardonnay
Oakridge Over the Shoulder Pinot Noir
Bimbadgen 'Ridge' Shiraz Cabernet

BEER AND CIDER

Stella Artois, Stella Artois Legere,
Four Pines Pale Ale and Bonamy Cider

NON-ALCOHOLIC

Orange juice, mineral water and a selection of soft drinks

BEVERAGE PACKAGES

PRICES PER PERSON

PREMIUM PACKAGE

30 MIN	$38
1 HOUR	$46
2 HOURS	$52
3 HOURS	$60
4 HOURS	$68

INCLUSIONS

WINE

NV Cloverhill Tasmanian Cuvée, Tas
Henschke Peggy's Hill Riesling, Eden Valley, S.A
Oakridge Local Vineyard Series Sauvignon Blanc, Yarra Valley, Vic
Oakridge Local Vineyard Series Chardonnay, Hazeldene, Vic
Hentley Farm Rose, Barossa Vic
Oakridge Local Vineyard Series Pinot Noir, Hazeldene, Vic
Oakridge Local Vineyard Series, Cabernet Sauvignon, Yarra Valley, Vic
Henschke Five Shillings Shiraz Mataro, Barossa, S.A

BEER AND CIDER

Stella Artois, Stella Artois Legere, Four Pines Pale Ale, Four Pines Kolsch, Four Pines Hefeweizen and Bonamy Cider

NON-ALCOHOLIC

Orange juice, mineral water and a selection of soft drinks

WINE LIST

PRICES PER BOTTLE

CHAMPAGNE		
GH. Mumm Cordon Rouge	Reims, France	$150
Perrier-Jouët Grand Brut NV	Épernay, France	$180
SPARKLING		
Chandon Brut NV	Yarra Valley, VIC	$70
Chandon Rosé	Yarra Valley, VIC	$80
WHITE		
Squealing Pig Sauvignon Blanc	Marlborough, NZ	$60
Petaluma Sauvignon Blanc	Adelaide Hills, SA	$65
Domain Chandon Chardonnay	Yarra Valley, VIC	$80
Seppelt Drumborg Riesling	Herny, VIC	$65
Grant Burge The Vigneron Pinot Gris	Barossa Valley, SA	$65
ROSÉ		
Save our Souls	Yarra Valley, VIC	$64
Chalmers Rosato	Heathcote, VIC	$70
RED		
Seppelt Chalambar Shiraz	Heathcote, VIC	$80
Stonier Pinot Noir	Mornington, VIC	$65
Squealing Pig Pinot Noir	Central Otago, NZ	$80
Grant Burge Cameron Vale Cabernet Sauvignon	Barossa Valley, SA	$75

COLD BEVERAGES

SPIRITS

Standard 30ml	$10
Premium 30ml	$12
Mixers additional (per bottle)	$7

BEER AND CIDER

Crown Lager, Melbourne, VIC	$10
Stella Artois, Leuven, Belgium	$11
Sapporo, Sapporo, Japan	$12
Mountain Goat Brewery Organic Steam Ale, Richmond, VIC	$12
Rogue Wave Moby Pale Ale Airey's Inlet, VIC	$14
Bonamy Cider, Tasmania	$13

JUICE
$5 PER GLASS, $15 PER JUG

Orange
Apple
Pineapple
Tomato
Cranberry

SOFT DRINKS (300ML)
$7 PER BOTTLE

Coca-Cola
Coke Zero
Tonic water
Soda water
Lemonade
Dry ginger ale

BOTTLED WATER (500ML)
$10 PER BOTTLE

Apani still or sparkling mineral water

CORKAGE

WINE ONLY
$15 PER PERSON

BEER AND WINE
$25 PER PERSON

CASH BAR

SET UP AND STAFF
$500 PER BAR

INTERCONTINENTAL®

MELBOURNE THE RIALTO

495 Collins Street, Melbourne Victoria 3000, Australia

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