



Eat,  
Drink,  
Be Merry

End of Year  
Functions 2025

**DORSETT**  
MELBOURNE





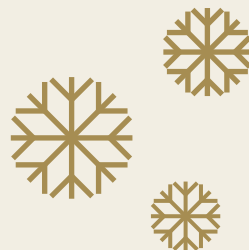
# Step Inside, Take A Seat

Dorsett Melbourne is a curious and eclectic inner-city hotel, bringing lightness in style and mood to a hidden location down a typical Melbourne laneway.

Our brand-new, upscale hotel features modern touches and finishes that blend the city's rich heritage, culture, and style.

At the heart of the hotel is Jin Bar, a luxurious, light-filled space on the lobby level that can host up to 130 guests seated. Perfect for festive celebrations or sophisticated events, Jin Bar combines stylish surroundings with impeccable dining, drinks, and service.

With versatile meeting rooms and contemporary finishes throughout, Dorsett Melbourne provides the ideal setting to host your next end-of-year event.





# Early Bird Offer

'Tis the season to start planning – and be rewarded for it. Functions booked prior to 17 October 2025 will receive one complimentary night's accommodation for two people, including buffet breakfast, Club Lounge access, and complimentary valet parking.

# Bonus Perks

Host your function with us in 2025 and receive:

- Complimentary party favours
- Complimentary welcome cocktail per guest
- Complimentary valet parking for 3 vehicles, when hosting a function Monday – Friday.

*Minimum spends and T&Cs apply to Early Bird Offer and Bonus Perks.*







# JIN BAR

Unwind with a signature cocktail at Jin Bar, located on the Lobby Level. Meaning Gold in Mandarin, Jin offers a specially selected menu that pays tribute to this rich cultural heritage, with touches of gold leaf throughout the decor - and within the cocktails.



# Canapé Menu

## Canapés

<b>1/2 Hour Canapé Package</b> <i>(Chef's selection of 2 cold and 2 hot items)</i>	<b>\$38 per person</b>
<b>1 Hour Canapé Packages</b> <i>(Please select 3 cold and 3 hot items)</i>	<b>\$52 per person</b>
<b>2 Hour Canapé Package</b> <i>(Please select 3 cold, 4 hot and one substantial)</i>	<b>\$66 per person</b>
<b>3 Hour Canapé Package</b> <i>(Please select 4 cold and 6 hot items and 2 dessert items)</i>	<b>\$94 per person</b>
<b>1 Hour Cocktail Party</b> <i>(1 hour of beverages from the Sleigh Bells package + 6 canapés)</i>	<b>\$80 per person</b>
<b>3 Hour Cocktail Party</b> <i>(3 hours of beverages from the Sleigh Bells package + 8 canapés)</i>	<b>\$150 per person</b>

Additional items can be added to your selected cocktail package for \$6.50 per person, per item.

## Cold Canapés

- Medley of melons, goat's curd, chive, aged balsamic caviar, fennel crisp (V)
- Victorian burrata with semi-dried heirloom tomatoes, olive candy, balsamic pearls, basil (V)
- Buckwheat flour blini, smoked salmon, sour cream, salmon roe, pickled onion
- Rockmelon with burnt figs, prosciutto, vincotto
- Poached prawns in green tea cone, lime and green apple salsa
- Spicy tuna, crisp seaweed, togarashi and saffron aioli
- Sand crab mille-feuille, wasabi cream in beetle leaf
- Smoked salmon tartare, puff pastry cup, whipped lemon cream, petit lemon balm

## Substantial Canapés

**\$15 per item - one per person**

- Wild garlic smeared flatbread, wild rocket, sun-dried tomatoes, olive (V)
- Truffle and pecorino risotto (V)
- Crisp tofu with sweet chilli and tamarind sauce (V)
- Pork belly sliders, five-spice glaze and Asian slaw
- Chicken schnitzel sliders, sauce gribiche
- Pork, five-spice, hoisin in steamed buns
- Teriyaki chicken, Japanese rice, pickle, furikake spice
- Crab fried rice with sambal
- Butter chicken, mini garlic and cheddar naan bread
- Middle Eastern spiced lamb shank, parsnip puree, rosemary smeared flatbread

## Hot Canapés

- Forest mushroom arancini, tomato and date chutney, saffron mayo, truffle powder (V)
- Roasted vegetable quiche, bush tomato salsa. (V)
- Braised wagyu short rib, truffled celeriac puree, toasted pepita, wasabi
- Five-spice Peking duck, red beans, chilli caramel, scallion, mandarin gel, steamed bun or mini taco
- Szechuan pepper and salt calamari popcorn, chilli and pineapple jam
- Victorian beef and burgundy mini pie
- Butter poached Hervey Bay scallop, cauliflower puree, salmon roe
- Sticky pork belly, bao bun, sweet and sour eggplant, cucumber, pork floss

## Dessert Canapés

*Chef's choice of decadent dessert canapés*

Vegetarian (V) | Vegan (VG) | Gluten-free (GF) | Dairy-free (DF) | Nut-free (NF) | Seafood-free (SF)







- MELBOURNE -

# PORT BISTRO

Located on Level 2, Port Bistro is a sun-drenched restaurant that transforms to a stylish and moody space after dark. The restaurant is led by Chef Paolo Andrada, who is playful with fresh, colourful and seasonal produce in his menus.





# Sit Down Menus



2 course - \$110  
3 course - \$140  
Alternating Plates - \$10 per person

## Entrée

*Burrata, roasted figs, bush tomato, sage crumble, balsamic pearls, mandarin oil (V, GF)*

*Confit of Ora King salmon, crème fraîche, smoked golden beets, kalamansi gel, dill oil (GF)*

*Slow-roasted crispy pork belly, caramelised Corella pear, kohlrabi salad, calvados jus (GF)*

## Mains

*Turkey ballotine, chestnut, sage, heirloom carrots, blistered bush tomatoes, sour cherry jus (GF)*

*Humpty Doo barramundi, grilled cipollini, charred witlof, olive tapenade, romesco sauce (GF)*

*200g F5 Phoenix marbled beef striploin, potato pave, baby turnips, beetroot gel, aniseed jus*

*Cannelloni, wild mushroom, ricotta, mushroom ketchup, white truffle oil*

## Upgrade

*Shared seafood platter \$120 (for 2 people)*

*Freshly shucked Pacific oysters finger lime ponzu sauce (2 per person)*

*Poached Australian king prawns, cocktail sauce (2 per person)*

*Poached lobster tail, horseradish sauce (1 whole)*

*Hokkaidō scallops crudo, lime and coconut (1 each)*

*Selection of sashimi*

*Ahi tuna, harimasa kingfish, Ora King salmon (3 slices each with condiments)*

## Dessert

*Traditional Christmas Pudding, brandy anglaise (G)*

*Chef's pavlova, wattle seed and lemon myrtle meringue, seasonal fruit, berry crumble, calamansi gel, mango sorbet (GF)*





# Beverage Packages

At Dorsett Melbourne, we are proud to offer a local approach to our food and beverage menus. Where possible, our food is sourced from within Victoria, with wines and beers to match. Making a positive impact on the world is ingrained in our culture, with menus designed to celebrate seasonal ingredients and minimise waste.

## Sleigh Bells

### 1 Hour Package

\$45 per person

### 2 Hour Package

\$60 per person

### 3 Hour Package

\$75 per person

#### SPARKLING

*Ate Sparkling Cuvée NV, Alpine Valleys, VIC*

#### WINE

*Ate Sauvignon Blanc, Alpine Valleys, VIC*

*Ate Shiraz, Alpine Valleys, VIC*

#### BEERS

*Furphy, Geelong, VIC*

## Christmas Cocktails

### Jingle Bell Rum

*White rum, Cointreau, cinnamon, passionfruit, lemon, soda*

### Strawberry Sleigh Ride

*Baileys, strawberry, vodka, milk*

### Little Rum-mer boy

*White rum, bourbon, caramel, lemon, apple juice*

### Mocha'n Around The Christmas Tree

*Disaronno, Kahlúa, milk*

### Have Yourself A Berry Little Christmas

*Gin, dry vermouth, strawberry, lychee, cranberry, lemon*

*Add custom cocktails to your beverage package.  
Enquire within for pricing.*

## Sleigh Bells & Whistles

### 1 Hour Package

\$60 per person

### 2 Hour Package

\$80 per person

### 3 Hour Package

\$100 per person

#### SPARKLING & PROSECCO

*Leura Park Blanc de Blanc, Curlewis, VIC  
or Sante & D'Sas, Newtown, VIC*

#### WINES

*Little Goat Creek Sauvignon Blanc, Marlborough, NZ  
Longboard Pinot Gris, Bendigo, VIC  
Helen's Hill Chardonnay, Lilydale, VIC  
Lightfoot Rosé, Bairnsdale, VIC  
Moates Lane Pinot Noir, Avoca, VIC  
Ingram Road Shiraz, Lilydale, VIC*

#### COCKTAILS

*Espresso Martini  
Negroni*

#### BEERS

*Furphy, Geelong, VIC  
Heineken, Sydney, NSW  
James Boag's Light, Launceston, TAS*

*Upgrade your Sleigh Bells & Whistles to include French Champagne*

All beverage packages include soft drinks, juice, water, tea and coffee. Additional hours are available at \$15 per person for Sleigh Bells packages, and \$20 per person for Sleigh Bells & Whistles packages.















# Function Spaces

Host your end-of-year celebration in one of five elegant and versatile function spaces in Melbourne's CBD. Whether you're planning a lively cocktail party, festive corporate gathering, or intimate Christmas lunch, we have a space to suit every style.

Impress your guests with seasonal canapé selections or indulgent plated menus, paired with crafted cocktails and warm hospitality. With flexible layouts, contemporary décor, and a dedicated events team, your celebration will be seamless from start to finish.

## Capacities

Meeting Style	Meeting Room 1	Meeting Room 2	Meeting Room 3	Meeting Room 2 +3	Private Dining Room 1	Jin Bar
Cabaret	40	24	40	54	N/A	N/A
Banquet	50	30	50	70	16	N/A
Boardroom	20	16	20	20	N/A	N/A
Theatre	48	30	48	80	N/A	N/A
Cocktail	50	40	50	80	N/A	40
U-Shape	20	16	18	20	N/A	N/A

	Cocktail Capacity		Wheelchair Access
	Seated Capacity		Weather Protection
	House Music		Private Bar
	WIFI		Private Music







# Dream with Dorsett

Celebrate in style and unwind in comfort at Dorsett Melbourne. With 11 stylish room types ranging from spacious rooms to elegant suites, there is a perfect space for every guest. Plush king beds, pillow menus, Chromecast, and coffee facilities ensure your stay is as relaxing as your party is unforgettable.

After the festivities, recharge with complimentary access to two levels of wellness, including a heated indoor pool and spa; the ultimate retreat in the heart of Melbourne.

Make your Christmas event truly magical by staying where festive cheer meets sublime comfort, just steps from the celebration. Enquire today!







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