



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 newly finished, upscale hotel features modern touches and finishes that blend the city's rich heritage, culture, and style.

The luxurious Jin Bar on the Lobby Level, a light-filled restaurant hosting up to 130 guests seated plus modern meeting rooms make Dorsett Melbourne one of the city's finest urban offerings to host your next event.





Early Bird Offer

November and December functions booked prior to 1st November 2024 will receive one complimentary nights' accommodation for two people, inclusive of buffet breakfast, Club Lounge access and complimentary valet parking.

Bonus Perks

Host your function with us in November or December 2024 and receive:

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







Canapés

Substantial Canapés

1/2 Hour Canapé Package \$28 per person (Chef's selection of 2 cold and 2 hot items)

1 Hour Canapé Packages

\$42 per person

(Please select 3 cold and 3 hot items)

\$56 per person

(Please select 3 cold, 4 hot and one substantial)

\$84 per person

(Please select 4 cold and 6 hot items and 2 dessert items)

1 Hour Cocktail Party

2 Hour Canapé Package

3 Hour Canapé Package

\$65 per person

(1 hour of beverages from the Sleigh Bells package + 6 canapés)

3 Hour Cocktail Party

\$120 per person

(3 hours of beverages from the Sleigh Bells package + 8 canapés)

Additional items can be added to your selected cocktail package for \$4.50 per person, per item.

Cold Canapés

- Medley melons, goats 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 millefuille , wasabi cream in beetle leaf
- Smoked salmon tarter, puff pastry cup, whipped lemon cream, petit lemon balm

\$12 per item - one per person

- Wild garlic smeared flat bread, 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 pureé, rosemary smeared flat bread

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 pureé, toasted pepita, wasabi
- Five spiced 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 pureé, salmon roe
- Sticky pork belly, bao bun, sweet and sour eggplant, cucumber, pork floss

Dessert Canapés

Chef's choice of exotic dessert canapés







2 course - \$95 3 course - \$120 Alternating Plates - \$8 per person

Entrée

Burrata, roasted figs, bush tomato, sage crumble, balsamic pearl, 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 \$90

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 king fish, 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)





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

Sleigh Bells

1 Hour Package \$35 per person

2 Hour Package \$50 per person

3 Hour Package \$65 per person

SPARKLING

Ate Sparkling Cuvee NV, Alpine Valleys, VIC

WINE

Ate Sauvignon Blanc, Alpine Valleys, VIC Ate Shiraz, Alpine Valleys, VIC

BFFRS

Furphy, Geelong, VIC

Jingle Bell Rum

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

Christmas Cocktails

Strawberry Sleigh Ride

Bailey's, 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 \$50 per person

2 Hour Package \$65 per person

3 Hour Package \$80 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 Helens 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 Boags Light, Launceston, TAS

Upgrade your Sleigh Bells & Whistles to include French champagne

All beverage packages include soft drinks, juice, water, tea & coffee.

Additional hours are available at \$5 per person for Sleigh Bells packages and \$10 per person for Sleigh Bells & Whistles packages.





Meeting Rooms

Discover 5 unique meeting and event spaces in Melbourne CBD, perfect for every occasion.

Enjoy maximum flexibility, cutting-edge technology and business facilities, with a dedicated meetings and events planner to take care of you 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	N/A	N/A	N/A
Cocktail	50	40	50	80	N/A	40
U-Shape	16	16	16	20	N/A	N/A

¥	Cocktail Capacity	ځ	Wheelchair Access	
F	Seated Capacity	þ	Weather Protection	
7	House Music	ŵ	Private Bar	
<u>©</u>	WIFI	₽	Private Music	





Dream with Dorsett

With a choice of 9 room types to choose from, ranging from spacious rooms for solo travellers to stylish suites, enjoy a memorable hotel stay in Melbourne from the moment you arrive.

Our hotel rooms and suites are decked out with plush king beds, a pillow menu, Chromecasting facilities, coffee and tea, and more. All guests also receive complimentary access to two levels of wellness spaces, including our heated indoor pool.

So when your event is all said and done, just head upstairs.

Sublime comfort awaits.











615 Little Lonsdale Street, Melbourne VIC 3000 Phone: +61 3 9123 4834

F11011e. 101 3 9123 4034

 $\textbf{Email:}\ \underline{events.melbourne@dorsetthotels.com}$

 $Web: \underline{dorsetthotels.com/dorsett-melbourne}\\$

Social: @dorsettmelbourne | @jinbarmelbourne