



Rivers

OF THE WORLD

MEETINGS & EVENTS PACKAGES

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PEARL
RIVERFRONT



Journey

THROUGH OUR MENU

For decades, Crowne Plaza Melbourne has stood above the flowing currents of the Yarra River, synonymous with the skyline of Melbourne. "Rivers of the World" is presents a collection of chef-curated menus drawing inspiration from our surrounds as well as the various rivers all over the globe. While the menus take the diner to destinations far and wide, our chefs made sure to incorporate undercurrents of local influence in the way of including locally and regionally-sourced produced, while highlighting each location's unique cultures translated into unique flavours on a plate.



Day Delegate Packages

Studio Package



The Studio Day package are designed to be flexible for meetings of all sizes, with the ability to combine multiple interconnecting rooms and cater meals and breaks in our stylish pre-function area.

Package Inclusions:

- Studio Room Set up
- High Speed WiFi
- Still & sparkling water
- Selection of tea and coffee
- Rivers themed morning tea
- Chef's selection themed lunch served in the pre-function foyer
- Rivers themed afternoon tea
- Notepads & pens (on request)

Optional Add-Ons:

- Light breakfast on arrival
- Barista coffee
- Post-event drinks



Rivers

OF THE WORLD

Nature's coursing arteries, carving through landscapes with a timeless flow, weaving tales of geological history. From the iconic Nile in Africa, to the majestic Mississippi River in North America, these waterways cradle ecosystems, offering sustenance to diverse flora and fauna; shaping and shifting the landscape of the places they divide. Here in Melbourne, we are guided by the Yarra River, channeling the geographic and cultural diversity of our city's ever-changing tapestry.



Mekong River

EAST ASIA

The Mekong River, also known as the "Mother of Water" winds through China, Myanmar, Laos, Cambodia and Vietnam. Where vibrant cultures and stunning landscapes converge with lush, tranquil waters, ancient temples, and authentic local cuisine the Mekong River is the essence of Southeast Asia



Monday

FLAVOURS OF EAST ASIA



MORNING TEA

- Vegetarian spring rolls
- Po tat (custard tart)



WORKING LUNCH

- Crispy noodle salad with wombok
- Seaweed and bean curd salad
- Sandwich or wrap of the day
- Chef's selection of themed savoury dish
- Mango sago & coconut dessert



CHEF'S SELECTION STUDIO LUNCH

- Chicken banh mi
- Crispy noodle salad with wombok
- Seaweed and bean curd salad
- Baked fish with black bean sauce
- Stir-fried tofu & vegetables in green curry sauce
- Steamed rice
- Mango sago and coconut dessert
- Fresh fruit salad



AFTERNOON TEA

- Chicken dumpling
- Che khuc bach (custard with fruit and coconut sauce)

Dietaries can be catered for with advance notice.
Menus are subject to change due to availability of produce.

A scenic view of the Yarra River in Melbourne, Australia. The river flows from the foreground towards the city skyline in the background. On the left bank, there is a green lawn and a paved path. On the right bank, there are trees and a small bridge. In the foreground, a rowing team is visible on the water. The city skyline features several tall buildings, including the Eureka Tower. The sky is clear and blue.

Yarra River

MELBOURNE, AUSTRALIA

Gracefully winding through Melbourne, The Yarra River is more than a scenic watercourse; it's a cultural and recreational hub, embraced by parks and iconic landmarks, reflecting the vibrant spirit of the city. With this menu, we take the opportunity to cast a spotlight on the farmers and producers in our region of the world, who have contributed to nourishing the state and country for decades.

Tuesday

FLAVOURS OF AUSTRALIA

MORNING TEA

- Beef pie with tomato relish
- Rocky road slice

WORKING LUNCH

- Garden salad with lemon dressing
- Spinach, beetroot, orange, feta & fennel salad
- Sandwich or wrap of the day
- Chef's selection of themed savoury dish
- Mini pavlova with fruits & coulis

CHEF'S SELECTION STUDIO LUNCH

- Cheesy garlic bread, Mount Zero olive oil
- Garden salad
- Spinach, beetroot, orange, feta & fennel salad
- Grilled Lilydale chicken with thyme & garlic marinade
- Spiced potato wedges
- Steamed broccoli & cauliflower with herb emulsion
- Mini pavlova with fruits & coulis
- Fresh fruit salad

AFTERNOON TEA

- Sausage roll with beetroot relish
- Lamington

Dietaries can be catered for with advance notice.
Menus are subject to change due to availability of produce.



Mississippi River

UNITED STATES OF AMERICA

The mighty Mississippi River, coursing through the heart of North America, weaves tales of exploration and commerce. Its iconic waters stretch across diverse landscapes, fostering a blend of ecosystems and providing a vital lifeline for countless communities along its journey.



Wednesday

FLAVOURS OF THE U.S.A

MORNING TEA

- Macaroni & cheese croquette
- Chocolate brownie

WORKING LUNCH

- Cos lettuce salad with parmesan, candied bacon & croutons
- Coleslaw
- Sandwich or wrap of the day
- Chef's selection of themed savoury dish
- Chocolate mud cake

CHEF'S SELECTION STUDIO LUNCH

- Cos lettuce salad with parmesan, candied bacon & croutons
- Coleslaw
- BBQ sausages
- Mini beef burgers
- Baked cauliflower with cheddar cheese
- Charleston red rice
- Chocolate mud cake
- Fresh fruit salad

AFTERNOON TEA

- Southern fried chicken with bourbon mayo
- Baked cheesecake

Dietaries can be catered for with advance notice.
Menus are subject to change due to availability of produce.

A wide-angle photograph of the Po River in Italy. The river flows from the foreground towards the right, where a bridge is visible in the distance. The left bank is lined with a mix of modern and traditional buildings, including a prominent white building with many windows. A stone wall runs along the riverbank. A small blue and white boat is docked near the shore. The sky is a clear, pale blue.

Po River

ITALY

The Po River, Italy's longest and most significant watercourse, winds its way through the picturesque landscapes of the Po Valley. Renowned for its fertile plains, the Po River has been a cradle of civilization, nurturing historic cities like Turin and Venice along its meandering course.



MORNING TEA

- Arancini
- Cornetto (chocolate croissant)



WORKING LUNCH

- Rocket, walnut & pear salad
- Bocconcini and tomato salad
- Sandwich or wrap of the day
- Chef's selection of themed savoury dish
- Tiramisu bites



CHEF'S SELECTION STUDIO LUNCH

- Rocket, walnut & pear salad
- Bocconcini and tomato salad
- Fresh bread & dips
- Beef brasato
- Spinach & ricotta tortellini
- Patate al forno
- Tiramisu bites
- Fresh fruit salad



AFTERNOON TEA

- Pizzetta with tomato sauce
- Bomboloni (custard-filled donuts)

Dietaries can be catered for with advance notice.
Menus are subject to change due to availability of produce.

An aerial photograph of the Amazon River winding through a vast, dense rainforest. The river is a deep blue, contrasting with the lush green canopy. In the foreground, a small cluster of palm trees is visible near the riverbank. The sky is filled with soft, white clouds, and the overall scene conveys a sense of a remote, untouched wilderness.

Amazon River

SOUTH AMERICA

The breathtaking allure of the Amazon River and the world's largest and most magnificent river system.

Immersed in the heart of the Amazon Rainforest, where vibrant wildlife and lush greenery create an unparalleled adventure. The rich biodiversity, including exotic birds, majestic river dolphins, and rare flora that make the Amazon a living treasure trove.

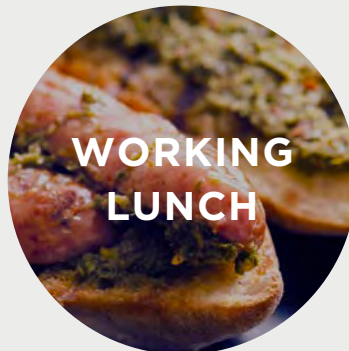
Friday

FLAVOURS OF SOUTH AMERICA



MORNING TEA

- Vegetarian Empanada
- Acai yoghurt pot with granola



WORKING LUNCH

- Ensalada de pallares
- Garden salad
- Sandwich or wrap of the day
- Chef's selection of themed savoury dish
- Flan de Coco



CHEF'S SPECIAL STUDIO LUNCH

- Ensalada de Pallares
- Garden salad
- Choripan
- Chimichuri Chicken
- Chorria das potatoes
- Arroa Chaufa (rice)
- Flan de Coco
- Fresh fruit salad



AFTERNOON TEA

- Peruvian ham croquette
- Golfeados (cinnamon roll)

Dietaries can be catered for with advance notice.
Menus are subject to change due to availability of produce.



The Nile

EGYPT

The Nile, the longest river on Earth, has been the lifeblood of ancient civilizations, fostering the growth of Egyptian society for millennia. Its sacred waters continue to shape the landscape, supporting agriculture and sustaining the rich biodiversity that thrives along its banks.

Saturday

FLAVOURS OF EGYPT

MORNING TEA

- Eggha (Egyptian frittata)
- Orange & poppyseed cake

WORKING LUNCH

- Ancient grain salad with haloumi
- Greek salad
- Sandwich or wrap of the day
- Chef's selection of themed savoury dish
- Egyptian churros

CHEF'S SELECTION STUDIO LUNCH

- Ancient grain salad with haloumi
- Greek salad
- Crispy pita bread & grilled foccacia
- Hommus, dukka & babaganoush
- Lamb tagine with harissa
- Moroccan vegetable stew
- Pilaf rice
- Egyptian churros
- Fresh fruit salad

AFTERNOON TEA

- Falafel with beetroot dip
- Date and walnut cake

Dietaries can be catered for with advance notice.
Menus are subject to change due to availability of produce.

Atrium Package



The Atrium Lunch package is designed for smaller meetings in a light-filled space, focused on keeping attendees inspired and connected throughout the day. Impress delegates with a chef-curated 2-course lunch at our in-house restaurant, Ottie's.

Package Inclusions:

- Atrium Room hire
- LED Screen with Clickshare technology
- Notepads & pens
- Still & sparkling water
- Selection of tea and coffee
- Jar of cookies
- Seasonal fruit bowl
- Rivers-themed morning tea
- 2-course shared lunch menu at Ottie's
- Rivers-themed afternoon tea

Atrium Package

MORNING TEA MENU



MONDAY

- Vegetable Spring Roll
- Po tat (custard tart)



TUESDAY

- Beef pie with tomato relish
- Rocky road slice



WEDNESDAY

- Macaroni & cheese croquette
- Chocolate brownie



THURSDAY

- Arancini
- Cornetto (chocolate croissant)



FRIDAY

- Vegetarian Empanada
- Acai yoghurt pot



SATURDAY

- Eggha (Egyptian frittata)
- Orange & poppyseed cake

Dietaries can be catered for with advance notice.
Menus are subject to change due to seasonal availability of produce



◆ MONDAY ◆

CHARCUTERIE

La Villani culatta prosciutto,
Adelaide Hills pork & fennel salami,
Mister Canubi mortadella, focaccia

ROASTED BEETROOT

feta, pine nuts, balsamic glaze

-

HUMPTY DOO BARRAMUNDI

beurre blanc, petits pois à la
Françoise: peas, iceberg, pancetta

GARDEN LEAVES

mixed leaves, radicchio, radishes,
vinaigrette

FRITES

garlic aioli

◆ THURSDAY ◆

CHARCUTERIE

La Villani culatta prosciutto,
Adelaide Hills pork & fennel salami,
Mister Canubi mortadella, focaccia

ROASTED BEETROOT

feta, pine nuts, balsamic glaze

-

HAZELDENE ROAST CHICKEN

half free-range chicken, herb jus

GARDEN LEAVES

mixed leaves, radicchio, radishes,
vinaigrette

FRITES

garlic aioli

◆ TUESDAY ◆

CHARCUTERIE

La Villani culatta prosciutto,
Adelaide Hills pork & fennel salami,
Mister Canubi mortadella, focaccia

HEIRLOOM TOMATO & STRACCIATELLA

hot honey, basil

-

PESTO PASTA

chicken, spinach & basil pesto

GARDEN LEAVES

mixed leaves, radicchio, radishes,
vinaigrette

FRITES

garlic aioli

◆ FRIDAY ◆

CHARCUTERIE

La Villani culatta prosciutto,
Adelaide Hills pork & fennel salami,
Mister Canubi mortadella, focaccia

HEIRLOOM TOMATO & STRACCIATELLA

hot honey, basil

-

SLOW-COOKED WAGYU BEEF CHEEK

creamy polenta, red wine & mushroom

GARDEN LEAVES

mixed leaves, radicchio, radishes,
vinaigrette

FRITES

garlic aioli

◆ WEDNESDAY ◆

CHARCUTERIE

La Villani culatta prosciutto,
Adelaide Hills pork & fennel salami,
Mister Canubi mortadella, focaccia

MUSHROOM PÂTÉ

pickled grapes, grilled focaccia

-

SOUTHERN RANGES RUMP CAP

peppercorn sauce

GARDEN LEAVES

mixed leaves, radicchio, radishes,
vinaigrette

FRITES

garlic aioli

Atrium Package

AFTERNOON TEA MENU



MONDAY

- Chicken dim sum
- Che khuc bach (custard and fruit with coconut sauce)



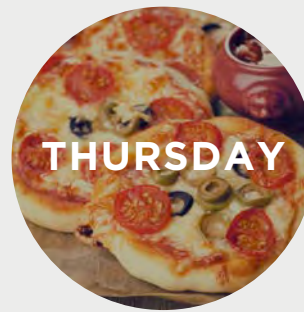
TUESDAY

- Sausage roll with beetroot relish
- Lamington



WEDNESDAY

- Southern fried chicken with bourbon mayo
- Baked cheesecake



THURSDAY

- Pizzetta with tomato sauce
- Bomboloni (custard-filled donuts)



FRIDAY

- Peruvian ham croquette
- Golfeados (cinnamon roll)



SATURDAY

- Falafel with beetroot dip
- Date and walnut cake

Dietaries can be catered for with advance notice.
Menus are subject to change due to seasonal availability of produce



Breakfast

MENUS

Breakfast

PLATED

Assorted Danish pastries & muffins

Fresh fruit platter

[Select One]

Poached eggs with crushed avocado, grilled
sourdough, dukkah, hash browns & grilled
tomato

Scrambled eggs with mushrooms, truffle oil,
feta & grilled tomato

Buttermilk pancake with berry compote,
maple glaze, mascarpone cream & fresh local
berries

Falafel with beetroot hummus, mashed
avocado, quinoa, tzatziki & focaccia

Selection of tea & coffee

Orange & apple juice

Dietaries can be catered for with advance notice.

Menus are subject to change due to seasonal availability of produce





Breakfast

BUFFET BREAKFAST

Assortment of sliced breads, croissants,

Danishes & muffins

Jams & condiments

Cereal selection

Flavoured yogurts

Fruit salad

Cold meat platter

American bacon

Chicken and thyme sausage

Baked beans

Grilled tomato

Scrambled eggs

Hash browns

Pancake with maple syrup

Selection of tea & coffee

Orange & apple juice

Dietaries can be catered for with advance notice.
Menus are subject to change due to availability of produce.

Breakfast

STANDING BREAKFAST

Assortment of sliced breads, croissants,

Danishes & muffins

Jam & condiments

Fruit salad

Chia & acai cup

Tomato & goat cheese tart, bush tomato chutney

Cream cheese & smoked salmon bagel

Breakfast burger

Cherry tomato & fetta quiche, beetroot relish

Selection of tea & coffee

Orange & apple juice

Dietaries can be catered for with advance notice.
Menus are subject to change due to availability of produce.





Canapés

MENUS



Canapés

COLD SELECTION

Beetroot tarlet, goat curd
Confit tomato & Danish feta tarts
Assorted sushi with pickled ginger & soy sauce
Smoked salmon, horseradish cream on brioche
Bocconcini, tomato and basil skewers
Poached prawns with pea puree
Salmon tartare with wonton crisp, wasabi mayo & sesame
Brie & cranberry bites

HOT SELECTION

Vegetarian arancini with truffle mayonnaise
Macaroni and cheese croquette with saffron aioli
Beef & mushroom pie with tomato sauce
Lamb kofta with mint labneh
Chicken dumpling, with pickled ginger & soy dressing
Falafel with beetroot hummus
Panko crumbed prawn with tartare sauce
Vegetable samosa with tamarind glaze

Dietaries can be catered for with advance notice.
Menus are subject to change due to availability of produce.

Canapés

DELUXE SELECTION

Beef sliders with tomato relish
Southern fried chicken, paprika fries
Fish & chips with tartare sauce
Butter chicken with basmati rice

DESSERTS

Fresh fruit flan
Assorted macarons
Mango cheesecakes
Chocolate walnut brownies
Lemon meringue tarts

Dietaries can be catered for with advance notice.
Menus are subject to change due to availability of produce.



Plated

LUNCH & DINNER MENUS



Plated

ENTRÉE SELECTIONS

Poached Prawns [GF]

Cherry tomato pickle, curried cauliflower, quinoa

Harissa Cauliflower [DF]

Israeli cous cous, chick pea, tahini, paprika

Poached Chicken

Red pepper coulis, mango, basil oil, coriander

Smoked and Cured Salmon [GF]

Juniper berries, fennel, horse radish, capers, dill

Burrata [GF, V]

Heirloom tomato, basil, micro greens

Spinach and Cheese Tortellini [V]

Cauliflower puree, confit cherry tomato, basil oil

[DF] Dairy Free [GF] Gluten Free [V] Vegetarian
Menus are subject to change due to seasonal availability of produce





Plated

MAIN SELECTIONS

Lake Eildon Barramundi [GF]

Potato rosti, poached asparagus, caper butter sauce

Mount Leura Lamb [GF]

Chickpea tagine, apricot, labneh, Moroccan spice,
micro salad

Free-Range Lilydale Chicken Breast [GF]

Kipfler potato, thyme, roasted seasonal vegetables,
mustard sauce

Parwan Valley Slow Cooked Beef [GF]

Potato mash, Dutch carrot, asparagus, smoked tomato,
thyme jus

Pumpkin Ravioli [V]

Sage, asparagus, capers, butternut mousse

Confit Duck Leg

Carrot, orange, cherry jam, potato gratin

[GF] Gluten Free [V] Vegetarian

Menus are subject to change due to seasonal availability of produce

Plated

DESSERT SELECTIONS

Opera Cake

Berry coulis, saffron poached pear, strawberries

Lemon Tart

Baby pear, raspberry gel, lemon meringue,
summer berries

Green Tea Panna Cotta [GF]

Mango, passionfruit, ginger crumb, local berries,
burnt meringue

Raspberry Cheesecake

Pistachio crumb, marinated strawberries, mango
salsa

Textures of Chocolate

Chocolate mousse, bonbon, chocolate soil,
raspberry gel

[DF] Dairy Free [GF] Gluten Free

Menus are subject to change due to seasonal availability of produce





Plated

ADDITIONAL SIDES

[To share]

Roasted Kipfler potatoes with rosemary
& confit garlic [GF]

Garden salad with cherry tomato, cucumber,
fennel & radish [GF, DF]

Steamed vegetables with lemon and
extra virgin olive oil [GF, DF]

Rocket and parmesan salad with pear, walnut
& aged balsamic [GF]

[GF] Gluten Free [DF] Dairy Free
Menus are subject to change due to availability of produce.



Beverage

PACKAGES

Beverage

CLASSIC PACKAGE

Red Wine

Hardys The Riddle Cabernet Merlot

White Wine

Hardys The Riddle Sauvignon Blanc

Sparkling Wine

Hardys The Riddle Brut Reserve

Beers

Mountain Goat Lager

James Boag's Premium Light

Non-Alcoholic

Selection of soft drinks and juices

Subject to change. Customised options available on request.





Beverage

PREMIUM PACKAGE

Red Wine

Grant Burge Benchmark Shiraz

White Wine

Grant Burge Benchmark Sauvignon Blanc

Sparkling Wine

Grant Burge Petite Bubbles Sparkling

Beers

Mountain Goat Lager

James Boag's Premium Light

Non-Alcoholic

Selection of soft drinks and juices

Subject to change. Customised options available on request.

Beverage

PRESTIGE PACKAGE

Red Wine

[Select Two]

St Hallet Faith Shiraz

Tintara GSM

Petaluma White Label

Cabernet Sauvignon

Ta Ku Pinot Noir

White Wine

[Select Two]

Pikes Traditionale Riesling

Katnook Founder's Block

Chardonnay

Petaluma White Label

Cabernet Sauvignon

Ta Ku Pinot Gris

Sparkling Wine

[Select One]

Yarra Burn Prosecco NV

Taltarni T Series Brut

Beers

[Select Two]

Mountain Goat Lager

James Boag's Premium Light

Non-Alcoholic

Heineken 0.0 Beer

Selection of soft drinks and
juices

Subject to change. Customised options available on request.





Beverage

ADDITIONAL OPTIONS

Zero Alcohol Beer

Heineken 0.0 Beer

Zero Alcohol Wines

McGuigan Zero Shiraz

NV McGuigan Zero Alcohol Sauvignon Blanc

McGuigan Zero Alcohol Sparkling

Champagne

Mumm Champagne

Spirits

Variety of five spirits & mixers

Open Bar Service

BYO Spirits Corkage

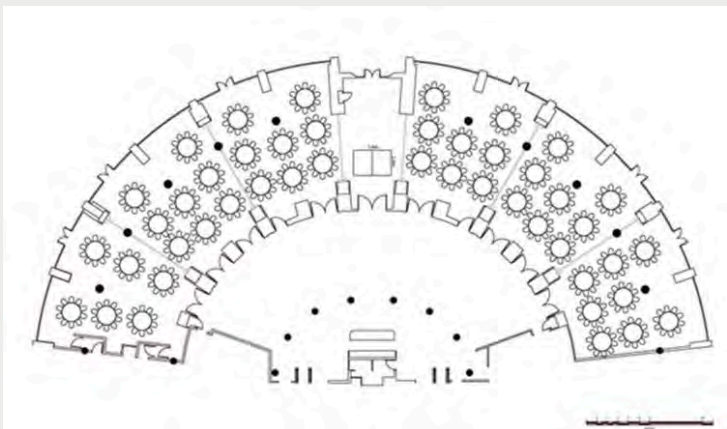
Subject to change. Customised options available on request.

Venue

A premium meeting destination, Pearl Riverfront, houses six interconnecting event venues with floor to ceiling windows and direct access to the Yarra River. On the mezzanine level are four sun-filled Atrium rooms, stylishly furnished and suitable for smaller meetings and intimate gatherings. All venues are equipped with state-of-the-art AV equipment and technology with on-site audio-visual support. True to the Crowne Plaza brand which recognises the importance of having a balance between work and life, the hotel was designed to seamlessly connect the 9-to-5 with 5-to-9, and everything in between.



Studio Rooms

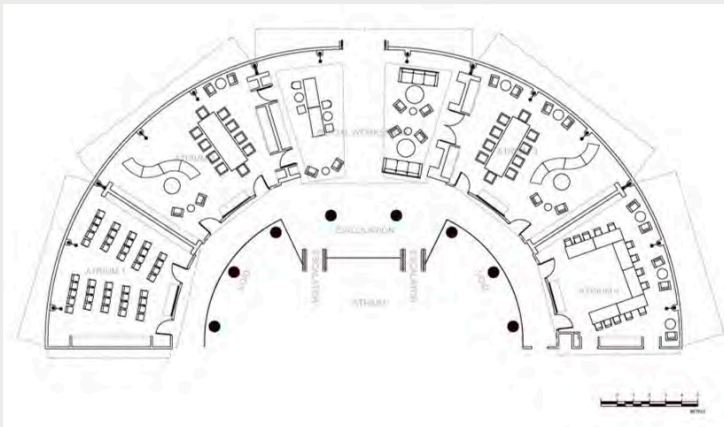


Take the escalators down from the lobby and you're immediately taken into a stylish and modern pre-function area in Pearl Riverfront. With its own private bar, the semi-circular lounge area is wrapped around by six individual and interconnecting studio rooms which boasts floor to ceiling windows and doors that open up to the riverfront.

Designed for versatility, our studio rooms suit events of all sizes - from a boardroom style meeting for 18 guests, or up to 450 guests when combined banquet style. Offering a blank canvas for dressing it up for an elaborate dinner or keeping it as is for a day meeting, the options are endless to suit every type of event. Each studio room also comes with its own retracting screen and projection capabilities, managed by our on-site technology partner, Encore Technologies.

	SIZE	CEILING HEIGHT	BANQUET	CABARET	RECEPTION	THEATRE	CLASSROOM	BOARDROOM	U-SHAPE
RIVERFRONT – LEVEL 1									
Studio – Single	144m ²	2.64m	70	56	90	100	48	18	24
Studio – Double	284m ²	2.64m	140	112	180	200	96	-	-
Studio – Triple	426m ²	2.64m	210	168	300	300	144	-	-
Studio – Six	927m ²	2.64m	300	240	450	450	288	-	-
Pre-Function Area	385m ²	2.64m	-	-	220	-	-	-	-

Atrium Rooms



Sitting on the mezzanine level, the Atrium Rooms are designed for board meetings, breakout sessions and intimate private events. Encased with tall, glass ceilings and light panels, the handsomely-styled rooms allow for generous sunlight and an inspirational environment. Overhead, the oversized feature lights are also dimmable to create the right mood for your event.

Our Atrium Rooms are each equipped with an 85-screen Smart TV screen and wireless screen casting capabilities, allowing for convenience when presenting or hosting web-based meetings.

	SIZE	CEILING HEIGHT	BANQUET	CABARET	RECEPTION	THEATRE	CLASSROOM	BOARDROOM	U-SHAPE
ATRIUM – LEVEL 3									
Atriums 1 & 4	64m ²	8.40m	20	18	35	25	18	12	10
Atriums 2 & 3	74m ²	8.40m	30	24	40	35	18	14	15

Technology

END-TO-END EVENT PRODUCTION SERVICES

Crowne Plaza Melbourne is proud to partner with award-winning event production specialists **Encore Event Technologies** to deliver exceptional event production at our venue, including audio-visual services. With a dedicated Director of Event Technology on-site, Encore offers end-to-end event services, to ensure convenience and peace of mind when planning your audio-visual needs from start to finish.



Partners





OUR SHARED COMMITMENT TO A MORE SUSTAINABLE FUTURE

In 2021, IHG launched '**Journey to Tomorrow**', a series of commitments to make a positive difference for our people, communities and planet over the next decade. 'Meeting for Good' was then initiated to introduce environmental-focused practices to make a change within our hotel.

- Use of digital collateral and signages
- Reduced HVAC & Lighting
- Removal of plastic bottles
- Single use items on request only
- Food waste reduction
- Donation of excess supplies in collaboration with local charity partners such as OzHarvest
- Reusable menus & serveware





PEARL
RIVERFRONT

GET IN TOUCH

PEARL RIVERFRONT by CROWNE PLAZA MELBOURNE

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