



PEARL
RIVERFRONT

Rivers

OF THE WORLD

MEETINGS & EVENTS PACKAGES



Rivers

OF THE WORLD

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.

A fisherman in a small boat is silhouetted against a golden sunset sky, pulling a large fishing net. The net is draped across the water, and many small fish are visible within it. The scene is reflected in the calm water below. The text 'Day Delegate' is written in a white, elegant cursive font across the center, with 'PACKAGES' in a smaller, white, sans-serif font below it.

Day Delegate

PACKAGES

A close-up photograph of a wooden tray filled with appetizers. The tray is set on a red and white checkered tablecloth. The appetizers include small bread baskets filled with tomatoes, cream cheese, and herbs, as well as other small dishes. The text 'Studio Package' is overlaid in a white, cursive font on the left side of the image.

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
- Notepads & pens (on request)
- High Speed WiFi
- Still & sparkling water
- Arrival barista coffee
- Selection of tea and brewed coffee
- Morning tea
- Rivers-themed lunch served in the pre-function foyer
- Afternoon tea

Optional Add-Ons:

- Light breakfast on arrival
- Post-event drinks



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 sharing-style lunch at our signature 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
- Morning tea
- 2-course shared lunch menu at Ottie's
- Afternoon tea



Monday

RIVER SEINE, FRANCE

MORNING TEA

- Refreshing wellness shot
- Ham and cheese croissants
- Warm assorted muffins

ATRIUM LUNCH AT OTTIE'S

- Charcuterie platter
- Beetroot carpaccio
- Barramundi grenobloise
- Duck fat roasted chat potatoes
- Garden leaves

STUDIO ROOM RIVERS-THEMED LUNCH

- Make-your-own salad bar
- Puy lentil salad
- Garlic bread with condiments
- Beef bourguignon
- Mushroom pilaf
- Lyonnaise potato
- Assorted seasonal fruits

AFTERNOON TEA

- Cheese croustis
- Red velvet cake

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

MORNING TEA

- Immunity booster shot
- Vegetable spring rolls
- Assorted Danish pastries

ATRIUM LUNCH AT OTTIE'S

- Charcuterie platter
- Heirloom tomato & stracciatella
- Sweet corn risotto
- Frites with garlic aioli
- Garden leaves

STUDIO ROOM RIVERS-THEMED LUNCH

- Make-your-own salad bar
- Asian slaw with sweet chilli dressing
- Build-a-bao-bun station
- Thai vegetable and tofu curry
- Steamed Jasmine rice
- Assorted seasonal fruits

AFTERNOON TEA

- Steamed chicken and chive dumplings
- Lamington

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





Wednesday

MISSISSIPPI RIVER, USA

MORNING TEA

- Energising booster shot
- Feta and roasted vegetable quiche
- Buttermilk scones with jam & cream

ATRIUM LUNCH AT OTTIE'S

- Charcuterie platter
- Beetroot carpaccio
- Southern Ranges Porterhouse
- Duck fat roasted chat potatoes
- Seasonal greens

STUDIO ROOM RIVERS-THEMED LUNCH

- Make-your-own salad bar
- Quinoa salad
- Corn chips with condiments
- BBQ pulled pork
- Chilli bean & tomato casserole
- Vegetable jambalaya
- Assorted seasonal fruits

AFTERNOON TEA

- Spanakopita
- Orange cake

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

MORNING TEA

- Refreshing wellness shot
- Smoked salmon bagel
- Banana bread

ATRIUM LUNCH AT OTTIE'S

- Charcuterie platter
- Heirloom tomato & stracciatella
- Hazeldene roast chicken
- Frites with garlic aioli
- Garden leaves

STUDIO ROOM RIVERS-THEMED LUNCH

- Make-your-own salad bar
- Panzanella salad with salmon
- Focaccia and assorted breads with condiments
- Chicken cacciatore
- Italian-style roast vegetables
- Pasta of the day
- Assorted seasonal fruits

AFTERNOON TEA

- Arancini
- Chocolate doughnut

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





Friday

MURRAY RIVER, AUSTRALIA

MORNING TEA

- Energising booster shot
- Egg, cheese and bacon roll
- Mini waffles with maple syrup & cream

ATRIUM LUNCH AT OTTIE'S

- Charcuterie platter
- Heirloom tomato & stracciatella
- 'Nduja fusilli
- Frites with garlic aioli
- Heirloom carrots

STUDIO ROOM RIVERS-THEMED LUNCH

- Make-your-own salad bar
- Cous cous & pumpkin salad
- Pita pockets with dips & condiments
- Roast chicken with thyme jus
- Garlic & herb roasted potatoes
- Baked pasta
- Assorted seasonal fruits

AFTERNOON TEA

- Mini beef pie
- Vanilla custard tart

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





Plated

LUNCH & DINNER MENUS



Plated

ENTRÉE SELECTIONS

CURED SALMON

Juniper berries, horse radish, shaved fennel, capers, dill

SEARED TUNA

Wakame salad, pickled vegetables daikon, carrot & cucumber ribbon, ponzu dressing

BUFFALO MOZZARELLA

Heirloom tomato, basil, smoked beetroot, olive soil

CHEESE RAVIOLI

Butternut pumpkin, pine nuts, pecorino, sage, confit tomato

PROSCIUTTO & ROCK MELON

Whipped ricotta, basil, hot honey



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



Plated

MAIN SELECTIONS

GRILLED SALMON

Horseradish mashed potatoes, peas, pancetta, dill cream sauce

CONFIT DUCK LEG

Carrot and orange purée, sauteed kale, cranberry and ginger jus

BRAISED BEEF

Truffle mash, burnt onion, baby carrots, asparagus

GRILLED CHICKEN BREAST

Polenta, mushroom fricassée, asparagus, peppercorn sauce

GRILLED EGGPLANT

Vadouvan spice, roasted capsicum coulis, sesame yoghurt, chili oil

[GF] Gluten Free [V] Vegetarian

Menus are subject to change due to seasonal availability of produce

Plated

DESSERT SELECTIONS

APPLE CRUMBLE TART

Vanilla custard, ginger crumb, seasonal berries

WARM CHOCOLATE FONDANT

Chocolate soil, vanilla crèmeux, raspberry gel, strawberries

HAZELNUT OPERA CAKE

Burnt meringue, apricot, hazelnut crumb

PANNA COTTA

Mango gel, seasonal berries, meringue

ORANGE PHYLLO CAKE

Spiced syrup, pistachio, Greek yoghurt

[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.



Canapés
MENUS



Canapés

COLD SELECTION

- Wild mushroom and truffle tartlet
- Danish feta tartlet with tomato confit
- Assorted sushi, with pickled ginger and soy sauce
- Smoked salmon brioche bites with horseradish cream
- Bocconcini and tomato skewer with basil
- Poached prawn with romesco sauce
- Brie and cranberry bite

HOT SELECTION

- Vegetarian arancini with truffle mayonnaise
- Macaroni and cheese croquette with saffron aioli
- Beef & mushroom pie with tomato sauce
- Chicken dumpling, with pickled ginger and soy dressing
- Vegetarian spring roll, with sweet chilli sauce
- Panko crumbed prawn, with tartare sauce
- Roast vegetable quiche, with tomato kasundi

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

Vanilla custard and raspberry tart
Assorted macarons
Berry cheesecake
Red velvet cake
Lemon meringue tarts

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



A row of champagne flutes filled with bubbly champagne, with the text "Beverage PACKAGES" overlaid in the center. The background is a blurred, warm-toned interior, likely a restaurant or bar.

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

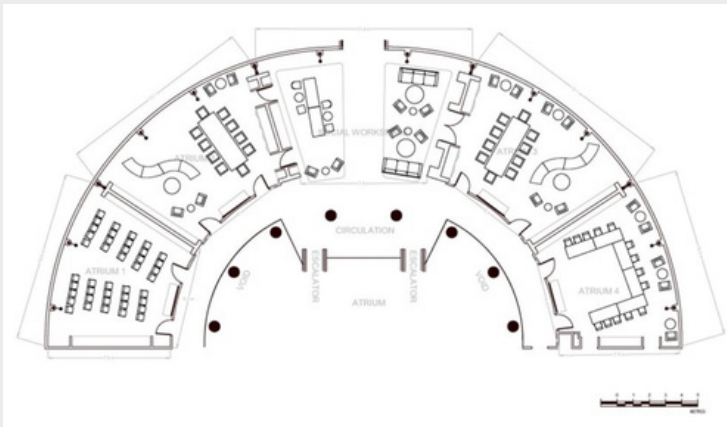
Subject to change. Customised options available on request.



A premium meeting destination, Pearl Riverfront, houses six interconnecting event venues on the ground floor, 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.



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

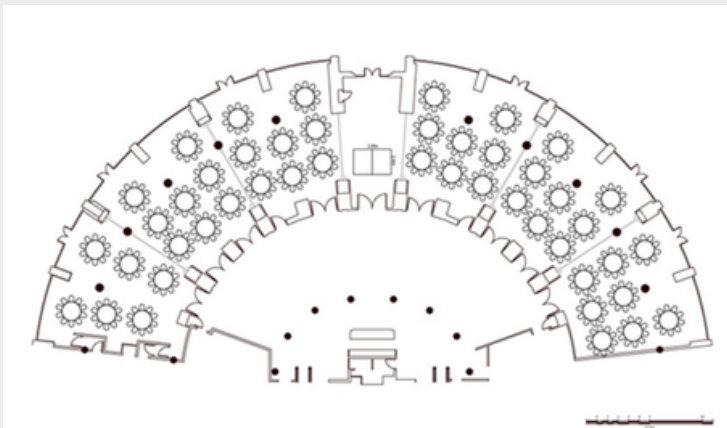
Studio Rooms



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	-	-	-	-

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.





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 & serviceware





PEARL
RIVERFRONT

GET IN TOUCH

PEARL RIVERFRONT by CROWNE PLAZA MELBOURNE

1-5 SPENCER STREET, MELBOURNE VIC 3008

+61 3 9648 2660 | meetings.melfs@ihg.com