

A group of people, mostly men in business shirts, are gathered around a table, eating and talking. They are holding plates with food, including bread and salad. The background is bright and out of focus.

Conference Menu

Stamford Plaza Melbourne Hotel
2019

BREAKFAST



PLATED BREAKFAST – \$42 per person (minimum of 20 guests required)

Served to the table:

Selection of pastries & mini muffins

Seasonal sliced fruit

Fresh fruit juices

Freshly brewed filtered coffee & a selection of traditional & herbal teas

Choose one of the following:

- Your choice of two free range eggs (scrambled or poached), grilled bacon, pork sausage, grilled tomato, sautéed mushrooms, hash brown & sourdough toast
- Free range scrambled eggs, smoked salmon & chives, avocado, grilled tomato & toasted English muffin
- Eggs Benedict, hollandaise sauce, honey glazed ham, spinach, grilled tomato & toasted English muffin

Additional Breakfast Items:

- **Individual pots:** home-made bircher muesli - \$4.00 per person
- **Individual pots:** low fat yoghurt, berry coulis, fresh strawberries - \$4.00 per person

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BREAKFAST (cont.)



BUFFET BREAKFAST – \$45 per person

(minimum of 20 guests required)

Freshly brewed filtered coffee & a selection of traditional & herbal teas.

Cold Selection:

Assorted breakfast cereals with full cream, skim or soy milk

Individual pots of yoghurt

Selection of croissant & Danish pastries

Homemade Bircher Muesli

Seasonal sliced fruit

Fresh fruit juices

Hot Selection:

Herb scrambled eggs (V)

English toasted Muffins

Golden fried potato rosti (V)

Smoked rasher bacon

Grilled chipolata sausages

Sautéed field mushrooms with thyme (V)

Slow roasted tomatoes, basil & sea salt (V)

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COFFEE BREAK MENU



Enhancements

- Additional morning or afternoon tea items - \$4.50 per item
- Whole fruit bowl - \$4.50 per person
- Nespresso coffee machine & a selection of teas - \$12.00 per person
- **Healthy Hit Juice Bar** - \$10.00 per person (30min service).

An assortment of seasonal fruit & vegetables

- **Chocolate Fountain** - \$10.00 per person

Strawberries, marshmallows, wafer crisps, sprinkles & mini donuts

All coffee break items are served with freshly brewed filtered coffee & a selection of traditional & herbal teas.

- Selection of Danish pastries
- Baked Portuguese custard tarts
- Rocky road of marshmallow, chocolate and nuts
- Almond, lemon & boysenberry slice
- Raspberry macarons (GF)
- Caramel slice
- Banana cake, cream cheese frosting
- Scones, strawberry jam & cream
- Fruit salad cups, natural yoghurt (GF)
- Salted caramel donuts
- Muesli slice
- Pumpkin, tomato & spinach muffins (V)
- Vegetable sushi rolls, pickled ginger & wasabi (V, GF)
- Spinach & ricotta filo parcels (V)
- Curried egg finger sandwiches, spring onion, Japanese mayo (V, DF)
- Savoury Tuscan pork sausage roll
- Mini gourmet meat pies
- Mini croissants, ham, gruyere & tomato
- Chicken empanadas
- Fried egg & bacon, English muffins
- Roast vegetable fillos, sweet potato, zucchini, red peppers & parmesan (V)
- Chicken satay skewers, mildly spiced peanut sauce
- Stamford Signature Curry Puff*.

*Golden puff pastry with chicken, curry spice, egg and potato – choice of mild spiced or hot spiced. Made to a secret Singaporean family recipe and handed down into the hands of Mrs. Katherine Ow, wife to our Executive Chairman, Mr. C.K. Ow. This tasty offering is a hotel specialty and a must-try!

GF – gluten free, V – suitable for vegetarians, DF - dairy free.

While Stamford Plaza Melbourne will endeavour to accommodate request for special meals such as gluten free and other allergies or intolerances, we cannot guarantee completely allergy free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients

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CONFERENCE LUNCH MENU

All lunch options are served with sparkling mineral water & freshly brewed filtered coffee & a selection of traditional & herbal teas.



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HEALTHY LUNCH MENU

Salads

- Garden Salad, greens, tomato, cucumber, red onion, capsicum & balsamic dressing (V)
- Roast cauliflower & quinoa salad, hazelnuts & lemon olive oil dressing (V)
- Roasted pumpkin, beetroot, apple, chickpeas, walnuts, feta, spinach & apple cider vinaigrette (V)

Sandwiches

- Roasted vegetables, dukkah, curd & rocket, quinoa & flaxseed bread (V)
- Shredded steamed chicken, LSA, tomato, avocado, sprouts, spinach wrap
- Tuna, lemon cream cheese, corn, celery, sultanas, spring onions & finger sandwich
- Rare roast beef, Swiss cheese, carrot, caramelized onion, horseradish & sour dough baguette

Hot Item

Vegetarian quiche (V)

Desserts

- Carrot & honey cake
- Mango & coconut mousse
- Sliced seasonal fruit platter

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CONFERENCE LUNCH MENU (cont.)

WESTERN LUNCH MENU

Salads

- Greek salad, kalamata olives, Roma tomato, cucumber, feta & balsamic dressing (GF, V)
- Potato salad, egg, gherkins, caper, spring onion, parsley & mustard sour cream dressing (V)

Hot Dishes

- Lamb ragout, tomato, mushrooms, thyme & rigatoni
- Pan-fried Tuscan chicken breast, broccolini, almonds, olive oil & caper dressing
- Steamed fish, lemon butter sauce
- Ratatouille Nicoise (GF, DF)

Mini Desserts

- Almond praline brownie
- Lemon berry cheesecake
- Pistachio vanilla raspberry slice
- Salty macadamia caramel
- Boysenberry temptation
- Almond pannacotta

Salads

- Thai vegetarian salad, tofu, carrots, coriander, mint, Thai basil, cucumber & rice noodle (V)
- Crunchy Asian cabbage slaw, prawns, citrus dressing



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EASTERN LUNCH MENU

Hot Dishes

- Chicken satay skewers, spiced peanut sauce (GF, DF)
- Stir fried beef noodles, bean shoots, chilli, egg, Chinese broccoli
- Thai green fish curry, Thai basil, zucchini, capsicum & spring onion
- Steamed coconut rice (GF, V)

Dessert

- Orange & poppy seed cake
- Pistachio mousseline & apricot jelly pave
- Coconut macarons

Enhance your lunch break with one of the following:

- **Juice bar** (assortment of seasonal fruit and vegetables)
\$10.00 per person (30mins service)
 - **From Stamford's Taste of Singapore menu:**
 - **Healthy steamed prawn dim sums** - Prawn hargow, prawn shaomai and shrimp dumplings with ponzu dressing - \$7.00 per person
 - **Beef curry** - Served with rice in a noodle box - \$5.00 per person
 - **Nasi Goreng** - Singaporean style fried rice served with prawn, fried egg, chicken satay sticks and prawn crackers, served in a noodle box - \$5.00 per person
 - **Spring rolls** - Jumbo spring rolls filled with white cabbage, carrot, green capsicum, spring onion and sweet chilli sauce - \$5.00 per person
 - **Stamford Signature Curry Puff***. Golden puff pastry with chicken, curry spice, egg and potato – choice of mild spiced or hot spiced - \$3.00 per piece
- *Made to a secret Singaporean family recipe and handed down into the hands of Mrs. Katherine Ow, wife to our Executive Chairman, Mr. C.K. Ow.
This tasty offering is a hotel specialty and a must-try!

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CANAPÉ PACKAGES



Chef's selection of three canapés per person - \$12.00 ^{1/2 hour}

Chef's selection of three canapés per person - \$15.00 ^{45 minutes}

Your selection of two cold & two hot canapés per person - \$19.00 ^{1 hour}

Your selection of three cold & three hot canapés per person - \$24.00 ^{1 1/2 hours}

Your selection of four cold & four hot canapés per person - \$29.00 ^{2 hours}

Your selection of five cold & five hot canapés per person - \$39.00 ^{3 hours}

Enhancements - \$8.00 per item

- Thai green chicken & veg curry, coconut rice
- Vegetarian Singapore Noodle Boxes (V)
- Salt & Pepper calamari, chilli aioli
- Char-grilled lamb cutlets, salsa verde
- Mini tortilla - beef strips, lettuce, avocado, sour cream

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COLD SELECTION

- Prawn cocktail, avocado, Marie Rose sauce (GF)
- Marinated bocconcini, cherry tomato, balsamic glaze in savoury tart (V)
- Peking duck pancakes, cucumber, spring onion, hoisin sauce
- Vegetable sushi rolls, wasabi, soy sauce, pink ginger (GF, DF, V)
- Rice paper rolls, scallop & prawns, sweet chilli sauce (GF, DF)
- Halloumi & rosemary pancetta rolls (GF)
- Pulled pork tartlets with bacon tomato relish
- Tasmanian smoked salmon, dill crème fraiche filled crepes, baby herbs
- Seared tuna, pickled ginger, creamed avocado, soy dressing (GF)

HOT SELECTION

- Vegetable curry puffs, paprika aioli (V)
- Peking duck spring roll with spicy plum sauce
- Croquette manchego and corn with herb garlic aioli (V)
- Sicilian pork and fennel Shashlik
- Thai fish cakes with sweet chilli sauce
- Asian sesame and ginger tofu skewer (GF, DF)
- Prawn dumplings with soy sauce (GF, DF)
- Minted pea arancini with herb aioli (GF, V)
- Mexican chicken empanadas with sweet tomato salsa
- Chicken satay skewers with spiced peanut sauce
- Tempura barramundi goujons, tartare sauce & lemon
- Lamb and mint koftas with yoghurt raita (GF)
- Slow baked pork & veal polpetti on white bean puree
- Lamb & mushroom wellingtons
- Moroccan beef pide, roasted beetroot dip

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PLATED LUNCH & DINNER MENU

All plated meals inclusive of bread rolls, freshly brewed filtered coffee, a selection of traditional & herbal teas.

Two course set menu - \$50.00* per person

Three course set menu - \$60.00* per person

Two course meal (alternate service) - \$70.00* per person

Three course meal (alternate service) - \$80.00* per person

**A minimum of 20 guests is required for private function room hire.*

Entrees

- Beetroot cured salmon, citrus crème fraîche, vincotto, radish & greens (GF)
- Prawn Risotto, spinach, capers, chilli, lime & mascarpone
- Seared peppered beef Carpaccio, parsnip confit, parmesan crisp, grissini, rocket & lemon oil
- Ballotine chicken of ricotta & pine nuts on a radicchio hazelnut salad
- Slow cooked pork belly pieces, braised cabbage & whisky apple sauce
- Goats curd & heirloom tomato tart, caramelized baby onions, zucchini, rocket & balsamic dressing (V)
- Five spice duck breast slices, Asian greens & orange broth



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Mains

- Pan fried baby barramundi, creamy broth of mussels, squids, prawn, saffron & asparagus
- Grilled beef eye fillet, pancetta mash, buttered vegetables, port wine jus
- Confit duck legs, wilted spinach, pommes croquettes & port wine jus
- Crispy skin salmon, creamy feta mash, chorizo caponata
- Chicken supreme stuffed with spinach, pumpkin, goats cheese served with seasonal vegetables and roast potatoes
- Warm roasted beetroot, quinoa salad, pistachios, raisins, watercress, sweet potato, pomegranate, mint & labna (V, GF)
- Braised lamb shank, parsnip & carrot mash, prune & almond sauce

Desserts

- White chocolate & baileys charlotte with coffee crème brûlée
- Baked berry cheese cake, lavender berry coulis, lemon curd, vanilla cream
- Apple & rhubarb crumble, spice berry compote, vanilla ice cream
- Dark & white chocolate mousse, cocoa crumble, citrus caramel glaze
- Cocoa dusted Tiramisu, coffee sponge, mascarpone mousse, peach coulis
- Mandarin yuzu panna cotta, whisky brown sugar glaze, cocoa soil
- Selection of Victorian cheese's, organic fig relish, muscatels

Enhancements

- Hot and cold selection of canapés (30 minutes service) - \$12.00 per person
- Platter of Chef's selection of mini desserts - \$12.50 per person
- Platter of assorted dips with grilled Turkish bread - \$7.50 per person
- Popping & Sparkling' Oyster Station - \$14.00 per person
- De-constructed Pavlova Sensation Buffet - \$16 per person

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KNIGHT'S BUFFET



\$59.00* PER PERSON

This buffet can be served for lunch or dinner inclusive of freshly brewed filtered coffee, a selection of traditional & herbal teas.

**A minimum of 30 guests is required for private function room hire.*

COLD BUFFET

- Antipasto platter - mixed marinated vegetables, olives, cheeses & selection of charcuterie
- Vietnamese rice noodle beef salad, tofu, carrots, coriander, mint, Thai basil & cucumber
- Mixed salad greens, crisp vegetables & balsamic dressing (V, GF)
- Creamy potato salad, bacon & spring onions
- Basket of freshly baked bread rolls.

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HOT BUFFET

Please select **THREE** items from the following:

- Pan-fried Tuscan chicken breast, snowpeas, creamy mushroom jus
- Penne pasta, creamy mushroom sauce (V)
- Roast pork belly, crackling, apple-barberry sauce
- Steamed barramundi, chermoula spice, Asian greens
- Sticky BBQ Lamb ribs
- Thai Green fish curry, eggplant, snowpeas (GF, DF)
- Butter chicken, poppadom, mango chutney
- Baked vegetable lasagna (V)
- Sweet & sour pork, pineapple & honey sesame sauce

SIDE DISHES

Please select **TWO** items from the following:

- Vegetable fried rice (GF)
- Roasted rosemary & sea salt chat potatoes
- Steamed basmati rice
- Cauliflower & broccoli gratin
- Mixed seasonal vegetables

DESSERTS

Please select **THREE** items from the following:

- Tiramisu
- Flourless orange cake (GF)
- Assorted profiteroles
- Pavlova, passion fruit, cream (GF)
- Seasonal fruit platter (GF)
- Selection of Victorian cheese, organic fig relish, muscatels & crackers.

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BEVERAGE PACKAGES

STAMFORD PACKAGE

1 HOUR \$20 PP | 2 HOURS \$30 PP | 3 HOUR \$40 PP | 4 HOURS \$50 PP

- Chain of Fire, Sparkling, WA
- Chain of Fire Sauvignon Blanc Semillon, WA
- Chain of Fire Chardonnay, WA
- Chain of Fire Pinot Noir, WA
- Chain of Fire Shiraz Cabernet, WA
- Cascade Premium Light, VIC
- Crown Lager, VIC
- Soft Drinks, Mineral Water, Orange Juice

About "Chain of Fire" wines. "Chain of Fire" is the experts' term for a series of extinct volcanoes. Rich volcanic soils create ideal conditions for the growth of high quality grapes which are celebrated in this label.

If you wish to choose other wines, please ask us for the restaurant's cellar list.



DELUXE PACKAGE

1 HOUR \$30 PP | 2 HOURS \$40 PP | 3 HOUR \$50 PP | 4 HOURS \$60 PP

- Veuve Tailhan Blanc de Blancs NV, Loire Valley, France
- Pocketwatch Sauvignon Blanc, WA
- Pocketwatch Chardonnay, WA
- Rymill The Yearling Shiraz, SA
- Rymill The Yearling Cabernet Sauvignon, SA
- Cascade Premium Light, VIC
- Crown Lager, VIC
- Stella Artois, Belgium
- Corona, Mexico
- Bulmers Irish Cider, Ireland
- Soft Drinks, Mineral Water, Orange Juice

About "Pocketwatch" - Oatley Wines. The wine range pays tribute to Bob Oatley's great-great grandfather James Oatley (1770 -1839), who was one of Australia's early convict settlers, a master watch and clockmaker.

The Pocketwatch Sauvignon Blanc - a zesty tropical fruit flavour with a hint of grassy, herbal notes.

The Pocketwatch Chardonnay - a blend of Chardonnay grapes from the vineyards in the Central Ranges of NSW and terrific example of modern Australian Chardonnay.

About "Rymill" wines. Pays tribute to Rymill family - the pioneers of the Coonawarra region. Rymill's modern winemaking team handcrafts the wines in the unique climate conditions - Terra Rossa soil and cool temperatures of the Coonawarra region.

The Yearling Shiraz – an appealing and juicy wine. It is a great example of youthful cool climate Shiraz.

The Yearling Cabernet Sauvignon – has delicious aromas of blackcurrant, mulberry and liquorice with hints of dried cranberries.

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BEVERAGES ON CONSUMPTION



A minimum beverage spend does apply, please contact your Conference Executive

SPARKLING WINES & CHAMPAGNE

(please select one sparkling wine)

Price per bottle

Il Fiore Prosecco DOC, Italy	\$53.00
Robert Oatley Craigmoor Cuvee Brut NV, SA	\$31.00
Beach Hut, Pink Moscato, Mudgee, SA	\$35.00
Piper-Heidsieck NV Champagne, Reims, France	\$119.00

WHITE WINES

(please select two white wines)

Pikorua Sauvignon Blanc, Marlborough, NZ	\$44.00
Barefoot Sauvignon Blanc, SA	\$36.00
Pocketwatch Sauvignon Blanc, WA	\$44.00
Barefoot Pinot Grigio, SA	\$36.00
Barefoot Chardonnay, SA	\$36.00

ROSÉ & RED WINES

(please select two red wines)

Price per bottle

La Luna Rosa Rosado Rose, NSW	\$39.00
Copia Pinot Noir, WA	\$46.00
Beach Hut Merlot, SA	\$35.00
Beach Hut Shiraz, SA	\$35.00
Beach Hut Cabernet Merlot, SA	\$35.00

BEERS

(please select two beers)

Price per bottle

Cascade Premium Light, VIC	\$8.00
Crown Lager, VIC	\$9.00
Stella Artois, Belgium	\$9.00
Corona, Mexico	\$9.00
Bulmers Irish Cider, Ireland	\$8.00

NON - ALCOHOLIC BEVERAGES

Sparkling Mineral Water & Soft drinks	\$4 per glass
Juice, Lemon & Lime Bitters	\$5 per glass



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