

SIMPLY DELIGHTFUL

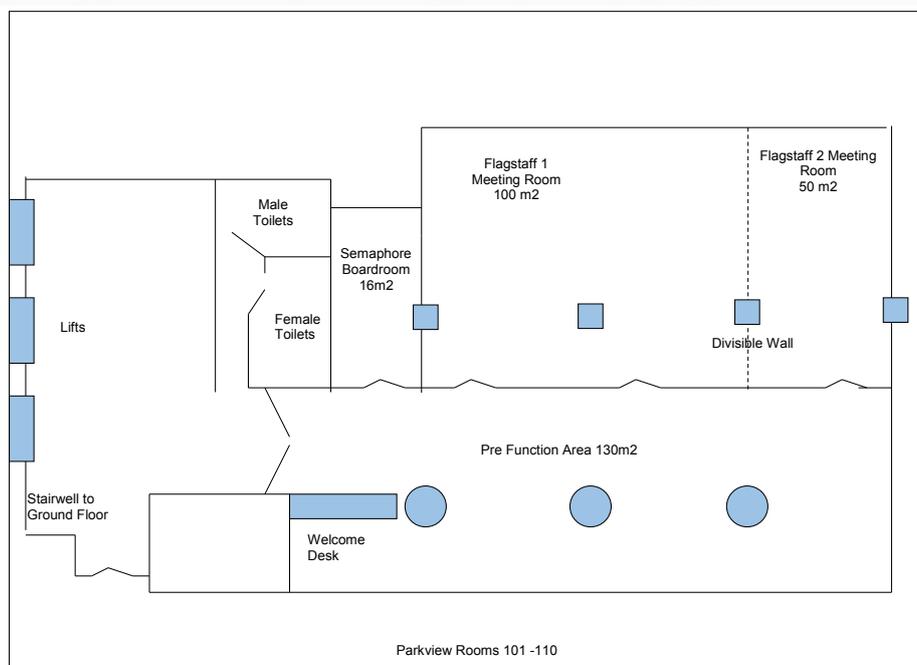
DISCOVER YOUR EVENT AT RADISSON



RADISSON EVENTS

MAKING YOUR EVENT A SUCCESS

Function Room	Dimensions			Maximum Suggested Seating Style Capacity						
	Floor area (m2)	Room size (m)	Ceiling height (m)	Board-room	Theatre Style	Dinner/Banquet	Cocktail	Class-room	U-Shape	Cabaret (8 per table)
Semaphore Room	16	3x5.3	2.7	8	-	-	-	-	-	-
Flagstaff 1	100	12x8	3.4	20	80	60	120	36	24	48
Flagstaff 2	50	6x8	3.4	20	50	30	50	18	19	16
Flagstaff 1 and 2	150	18x8	3.4	-	120	90	200	54	-	72
Pre-Function Area	130	3	-	-	-	-	-	-	-	-
Parkview Room	20	-	2.7	12	14	10	-	-	12	8
Lawn Bowls	200	10x20	-	54	150	150	250	54	54	96
HQ's Restaurant	250	-	-	-	-	90	150	-	-	-



YOUR REWARD FOR BOOKING

RADISSON REWARDS™ FOR BUSINESS

Rewards for Meeting & Event Planners

You can earn valuable rewards for booking your next meeting or event at the Radisson on Flagstaff Gardens. Radisson Rewards for Business™ is a unique hotel rewards program exclusively for meeting and event planners. Whether you're planning large or small corporate events, or you're a special events planner arranging dinners and weddings, you can earn 5 points per U.S. dollar spent with Radisson Rewards for Business™ when you book your event at more than 1,100 participating Radisson Hotel Group hotel's worldwide.



Redeem your points for these special rewards

FREE AWARD NIGHTS

Redemption start at 9,000 points with no blackout dates on standard rooms



POINTS + CASH

Use points and cash for an Award Night Stay starting at 5,000 points or buy more points online to top up your account balance



GIFT CARDS & MORE

Enjoy valuable redemption options such as prepaid cards, airlines miles and more



It's free to join—[sign up here today](#)

For complete terms and conditions, visit radissonhotels.com/rewards/termsandconditions



[RADISSONHOTELS.COM](https://radissonhotels.com)



RADISSON ON FLAGSTAFF GARDENS
380 William Street, Melbourne, Victoria, 3000
www.radisson.com/melbourne

Radisson
ON FLAGSTAFF
GARDENS MELBOURNE

TAILOR YOUR EVENT

PRIVATE DINING, PLATED

Entrée

Soup of the day

Roasted cauliflower hummus, dukkha, pomegranate, stone baked flat bread (V)

Brûléed chicken parfait free-range chicken liver brûlée, house brioche

Diver scallops, almond vinaigrette, baby cucumber, herb (GF)

Wilderness beef carpaccio, caper berry, pickled shallot, horseradish, black russian tomato

Main Course

Twice-cooked free-range duck, parsnip cream, beetroot, blood orange caramel (GF)

Pan seared local fish of the day, roasted cauliflower, cauliflower puree, salted cucumber, lemon (GF)

250g Pasture-fed dry-aged black angus porterhouse, with celeriac remoulade, parsley, shallot and horseradish salad, HQ's truffle fries and a red wine jus (Steaks are complemented with Café De Paris butter and bone marrow and cooked medium rare)

Hunter Valley brisket: 21 day dry aged slow cooked brisket, garden peas, fried kale

Heirloom carrot and chickpea tagine, smoked almond, preserved lemon yoghurt, flat bread

Dessert

Selection of sorbet and ice cream with crisp biscuit

Chocolate dome cake, hokey pokey, salted caramel, French vanilla bean ice cream

Lemon myrtle and honey panna cotta, lemon sorbet, honeycomb

Bombe alaska, pandan and coconut, mango gel, crisp biscuit

Selection of seasonal cheeses, lavosh, quince paste and muscatels served on central boards

Side dishes (additional \$7.00 per person)

Heirloom carrot salad, tahini yoghurt, paprika

Garden salad, tomato, carrot, cucumber

Broccoli, egg, bonito flakes, cherry vinegar

Roast potatoes, garlic, rosemary

Tea, coffee and petit fours

Two courses \$61 per person, alternate drop

Three courses \$71 per person, alternate drop

**Room hire and audio visual charges may apply*

TAILOR YOUR EVENT

PRIVATE DINING, BUFFET

To start

An assortment of Amici breads and rolls

A selection of freshly prepared salads (Select Three)

Russian potato

Italian coleslaw

Mixed leaf

Traditional caesar

Frizze salad leaves, witlof, goat's cheese, candied walnut

Hot Dishes (Select Five)

Roasted mustard crusted beef, red wine jus

Market fish fillets, chimi churi, smoked salt

Oven roasted chicken breast

Spiced Indian style chick pea and vegetable curry, steamed jasmine rice

Steamed new potato with herb butter

Roasted Western Plain pork loin with crackle

Steamed market vegetables dressed with olive oil and lemon

House made gnocchi with garden vegetable and goats curd

Dessert

Fresh sliced seasonal fruit platters or fruit salad

Chef's selection of petit cakes and slices

Chocolate brownie, vanilla bean cream

Tea, coffee and petit fours

Buffet lunch or dinner \$67 per person

**Available for groups of 20 people or more , Room hire and audio visual charges may apply*

TAILOR YOUR EVENT

CANAPÉ MENU

Classic canapé menu

Cold Selection

Vietnamese rice paper rolls (V)
Selection of California rolls with pickled ginger, soy and wasabi (V)
Chicken and cucumber finger sandwiches
Pickled octopus and avocado mousse tarts
Mini prawn bagels with fried caper and dill crème fraiche
Rare mini steak sandwiches with onion jam and tomato aioli

Hot Selection

Popcorn chicken with kewpie and sriracha mayonnaise
Brie and blue vein croquettes
Lamb and rosemary gourmet pies with tomato chutney
Asian style spring rolls, nuoc cham dipping sauce
Gourmet sausage rolls with tomato chutney
Steamed mini pork buns with Chinese BBQ sauce
Prawn gyoza with yuzu dressing
Pressed pork shoulder lyonnaise, saffron tomato aioli

Select 4 canapes \$22.50 per person // Additional items are \$4.00 each

**Caters for 8 pieces per person*

Deluxe canapé additions

Cold Selection

Tuna tartar with fried baby capers and miso aioli
Picked Fraser Island spanner crab on melba toast with celeriac and dill
Kingfish ceviche with fresh garden peas
Chicken and camembert roulade on beetroot rice cakes with fried leek

Hot Selection

Steamed prawn har gow with soy, mirin and sesame
Mini shepards pie with tomato chutney
Seared diver scallop with cauliflower, panchetto and truffle
Grilled haloumi cheese, clear tomato consommé with micro basil
Mini lamb wellingtons with house aioli
Flame grilled mini beef burgers on brioche bun
Vegetarian samosa with raita and fresh peas

Select an additional item \$5.00 per person

**This menu is an add on to the Classic Canape Package*

TAILOR YOUR EVENT

DELUXE COCKTAIL ADDITIONS

More Substantial \$7.50 per person, per item

For something a little more substantial, select from the following items for an additional cost of \$7.00 per person. All items can be added to the cocktail or deluxe cocktail menus.

Char sui prawn noodle boxes
Fish and chips, battered fish and chips with fresh lemon
Pulled lamb with chickpeas, roast peppers and honey labneh
Wild mushroom risotto with sage and aged parmesan
Moroccan chicken tagine with dates and buttered cous cous
Butter chicken with jasmine rice pilaf

Dessert Canapés \$3.50 per person, per item

Finish your cocktail party with something sweet, select from our dessert canapés for \$2.50 per person. Items can be mixed and added to either the cocktail or deluxe cocktail menus.

Assorted mini choc top icecreams
Chocolate mousse dome cake with buttered popcorn
Strawberry, patisserie, pistachio tarts
Chocolate cup with gold leaf and vanilla cream
White chocolate mousse cups with walnut tuile

TAILOR YOUR EVENT

CANAPÉ STATIONS

Add some excitement to your cocktail party with a food station.

Noodle station

Chicken or vegetarian

Served with chef's choice of sides and accompaniments

Prawn crackers

Chef's selected Asian style salads

Seasonal sliced fruit platter

Juice, soft drinks and iced water

Taco station

Chicken, pulled pork or vegetarian

Served with chef's choice of sides and accompaniments

Chef's selection of salads

Chipotle grilled corn

Soft and hard tacos

Seasonal sliced fruit platter

Juice, soft drinks and iced water

Souvlaki station

Chicken or pulled lamb

Falafels

Served with chef's choice of sides and accompaniments

Chef's selection of salads

Grilled flat bread

Seasonal sliced fruit platter

Juice, soft drinks and iced water

An additional \$15.00 per person per station

**This menu is an add on to the Classic Canape Package, Available for groups of 20 people or more*

TAILOR YOUR EVENT

BEVERAGE PACKAGES

Compliment your event with one of our beverage packages.

Soft Drinks Package

Chilled juices, soft drinks and iced water

1/2 Hour	1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
\$9.00 pp	\$12.00 pp	\$15.00 pp	\$18.00 pp	\$21.00 pp	\$24.00 pp

Classic Beverage Package

Cascade Premium Light, Pure Blonde, Victoria Bitter
Rothbury Estate Wines—Sparkling, Sauvignon Blanc, Shiraz Cabernet
Chilled juices, soft drinks and iced water

1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
\$21.00 pp	\$28.00 pp	\$35.00 pp	\$42.00 pp	\$49.00 pp

Premium Beverage Package

Crown Lager, Pure Blonde, Fat Yak Pale Ale, Cascade Premium Light
T'Gallant Sparkling Prosecco, (Mornington Peninsula, VIC)
Little Berry Sauvignon Blanc (Adelaide Hills, SA) or Cape Shank Pinot Grigio (Mornington, VIC)
Wolf Blass Private Release Shiraz or Fickle Mistress Pinot Noir (Malborough, NZ)
Chilled juices, soft drinks and iced water

1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
\$24.00 pp	\$31.00 pp	\$38.00 pp	\$45.00 pp	\$52.00 pp

Deluxe Beverage Package

James Boag's Premium, Pure Blonde, Coopers Pale Ale, Cascade Premium Light
T'Gallant Sparkling Prosecco, (Mornington Peninsula, VIC)
Squealing Pig Sauvignon Blanc (Marlborough, NZ) or St Hubert's 'The Stag' Chardonnay (Yarra Valley, VIC)
Pepperjack Cabernet Sauvignon (Barossa Valley, SA) or Audrey Wilkinson Merlot (McLaren Vale, SA)
Chilled juices, soft drinks and iced water

1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
\$27.00 pp	\$35.00 pp	\$43.00 pp	\$51.00 pp	\$59.00 pp

The management and team at the Radisson are committed to the responsible service of alcohol. It is our aim to provide a safe and secure environment for all of our guests, team members and the surrounding community. Due to the license conditions of the Radisson Melbourne, we are not able to permit our clients to consume their own beverages on the premises

TAILOR YOUR EVENT

BEVERAGES ON CONSUMPTION

If the hotels wine list does not offer you the selection you are looking for our Sales Executive, Nicole Thomas is more than happy to tailor a wine list or beverage selection to suit your tastes.

Classic Beverage Package on consumption

Cascade Premium Light	\$7.50 per bottle
Pure Blonde	\$8.50 per bottle
Victoria Bitter	\$8.00 per bottle
Rothbury Estate Sparkling	\$8.50 per glass
Rothbury Estate Sauvignon Blanc	\$8.50 per glass
Rothbury Estate Shiraz Cabernet	\$8.50 per glass
Chilled juices	\$4.00 per glass
Soft drinks	\$4.00 per glass

Deluxe Beverage Package

Cascade Premium Light	\$7.50 per bottle
Crown Lager	\$8.50 per bottle
Pure Blonde	\$8.50 per bottle
Stella Artois	\$9.50 per bottle
Fat Yak Pale Ale	\$8.50 per bottle
T'Gallant Sparkling Prosecco, (Mornington Peninsula, VIC)	\$9.50 per glass
Little Berry Sauvignon Blanc (Adelaide Hills, SA)	\$10.00 per glass
St Hubert's 'The Stag' Chardonnay (Yarra Valley, VIC)	\$11.00 per glass
Cape Schanck Pinot Grigio (Mornington Peninsula, VIC)	\$10.00 per glass
Pepperjack Cabernet Sauvignon (Barossa Valley, SA)	\$13.50 per glass
Wolf Blass Private Release Shirz (Barossa Valley, SA)	\$9.50 per glass
Chilled juices	\$4.00 per glass
Soft drinks	\$4.00 per glass

The management and team at the Radisson are committed to the responsible service of alcohol. It is our aim to provide a safe and secure environment for all of our guests, team members and the surrounding community. Due to the license conditions of the Radisson Melbourne, we are not able to permit our clients to consume their own beverages on the premises

MAKING YOUR EVENT A SUCCESS

AUDIO VISUAL + TECHNICAL SERVICES

Radisson on Flagstaff Gardens can assist and provide you with all of your technical and production requirements. Where required we work with our technical and creative event partner Myles AV. Myles Audio Visual Hire is a dynamic company formed by a group of experienced professionals in the audio visual hire industry who specialise in the corporate conference market.

The following are examples of audio visual equipment available:

- Data Projectors with HDMI input
- Plasma TV with DVD player
- Laptop
- CD and MP3 player
- Lectern and Microphone
- Two Speaker PA system with Microphone
- Roving Microphone
- Lapel Microphone
- On - site technician can be arranged at a daily rate

Audio Visual requirements can be tailored to suit every event need, the above list is just a small sample of options available.