



PEARL
RIVERFRONT

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.

A photograph of a modern meeting room. In the foreground, a long, thick wooden table is set with several glass bottles of water, a bowl of green apples, and some papers. Cream-colored chairs with dark wooden frames are arranged around the table. In the background, a large abstract painting with horizontal lines is mounted on a light-colored wall. The room has a high ceiling with exposed wooden beams and modern lighting fixtures.

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.

Package Inclusions:

- Atrium Room hire
- LED Screen with Clickshare
- Notepads & pens
- Still & sparkling water
- Selection of tea and coffee
- Cookie jar
- Seasonal fruit bowl
- Morning tea
- Working-style lunch served in-room
- Afternoon tea



Studio Day 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
- Selection of tea and coffee
- Morning tea
- Chef's selection themed lunch served in pre function foyer
- Afternoon tea

Optional Add-Ons:

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

A fisherman in a small boat is pulling a large net at sunset. The sun is low on the horizon, creating a golden glow over the water and sky. The fisherman is silhouetted against the bright light. The net is being pulled up, and many small fish are visible in the water. The overall scene is peaceful and captures a moment of traditional fishing.

Day Delegate

MENUS



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.

Hooghly River

KOLKATA, INDIA

The Hooghly River, a distributary of the Ganges, gracefully flows through the vibrant city of Kolkata (formerly Calcutta). Its historic waters bear witness to centuries of cultural richness, as it mirrors the colonial architecture along its banks, making it an integral part of the city's landscape and livelihood.





MORNING TEA

- Curried mixed vegetables in puff pastry
- Mango cake



ATRIUM WORKING LUNCH

- Chickpea & potato salad
- Garden salad
- Sandwich or wrap of the day
- Chef's selection of themed savoury dish
- Rice pudding



CHEF'S SPECIAL STUDIO LUNCH

- Chickpea & potato salad
- Tandoori chicken wrap
- Calcutta fish curry
- Mixed vegetable curry
- Garden salad
- Steamed Basmati rice
- Poppadoms
- Rice pudding
- Fresh fruit salad



AFTERNOON TEA

- Samosa with tamarind sauce
- Fruit custard

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



River Po

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.

Tuesday

FLAVOURS OF ITALY

MORNING TEA

- Arancini
- Cornetto (chocolate croissant)

ATRIUM WORKING LUNCH

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

CHEF'S SPECIAL STUDIO LUNCH

- Rocket, walnut & pear salad
- Panzanella salad
- Fresh bread & dips
- Beef brasato
- Spinach & ricotta ravioli
- Soft polenta
- 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.



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.



MORNING TEA

- Eggha (Egyptian frittata)
- Orange & poppyseed cake

ATRIUM 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, dates, apricot & sultana
- 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.

A scenic view of the Yarra River in Melbourne, Australia. The river flows from the foreground towards the city skyline in the background. The skyline is filled with various skyscrapers, including the Eureka Tower. The river is flanked by green parks and trees. In the foreground, a rowing team is visible on the water. The text 'Yarra River' is written in a large, white, cursive font across the middle of the image, and 'MELBOURNE, AUSTRALIA' is written in a smaller, white, sans-serif font below it.

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.



FLAVOURS OF AUSTRALIA



MORNING TEA

- Beef pie with tomato relish
- Rocky road slice



ATRIUM 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
- Roasted seasonal vegetables
- 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.



Yangtze River

CHINA

The Yangtze River, China's longest waterway, carves a majestic path through diverse landscapes, linking the country's past and present. From the towering Three Gorges to the bustling cities along its shores, the Yangtze remains a symbol of China's cultural and economic vitality.

Friday

FLAVOURS OF CHINA

MORNING TEA

- Spring rolls with sweet chilli sauce
- Po tat (custard tart)

ATRIUM WORKING LUNCH

- Crispy noodle salad with wombok
- Lettuce, bean sprouts, cucumber & tomato salad
- Sandwich or wrap of the day
- Chef's selection of themed savoury dish
- Mango sago & coconut dessert

CHEF'S SELECTION STUDIO LUNCH

- Pulled char siew pork slider
- Crispy noodle salad with wombok
- Lettuce, bean sprouts, cucumber & tomato salad
- Sweet & sour chicken
- Stir-fried tofu & vegetables in black bean sauce
- Vegetarian fried rice
- Mango sago and coconut dessert
- Fresh fruit salad

AFTERNOON TEA

- Chicken dim sum
- Mint and coriander sauce
- Green tea and red bean cake

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.



MORNING TEA

- Macaroni & cheese croquette
- Chocolate brownie

ATRIUM WORKING LUNCH

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

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
- Baked cheesecake
- Fresh fruit salad

AFTERNOON TEA

- Southern fried chicken with bourbon mayo
- Chocolate mudcake

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



Breakfast

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

Canapés

COLD SELECTION

Compressed watermelon with goat curd & olive soil

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 salsa verde

Salmon tartare with 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

Feta & olive quiche with curried beetroot

Chicken dumpling, with pickled ginger & soy dressing

Falafel with beetroot hummus

Panko crumbed prawn with tartare sauce

Vegetable samosa with tamarind glaze





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



Plated

LUNCH & DINNER

Plated

ENTRÉE SELECTIONS

Poached Prawns [GF]

Cherry tomato pickle, curried cauliflower, quinoa

Harissa Cauliflower [DF]

Israeli cous cous, chick pea, tahini, paprika

Confit Duck Leg Tart [GF, DF]

Five spices, mango salsa, Asian slaw, beetroot gel

Cured Salmon [GF]

Horseradish, textures of beetroot, fish roe, squid ink

Buffalo Mozzarella [GF, V]

Roma tomato, basil, sherry glaze, olive soil

Roasted Heirloom Carrot [GF, DF]

Dukkha, smoked almond, butternut squash, quinoa

Poached Garlic Tiger Prawns [GF]

Burnt corn, cucumber, pickled vegetables, bell pepper, chipotle aioli

[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]

Cumin potato, turmeric, beetroot kasundi, coriander, fennel

Mount Leura Lamb [GF]

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

Free-Range Lilydale Chicken Breast [GF]

Ricotta, tarragon, beetroot compote, broccolini, green beans

Parwan Valley Slow Cooked Beef [GF]

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

Mushroom Ravioli [V]

Porcini mushroom, asparagus, truffle oil, pecorino

Goulburn Valley Pork Belly [GF]

Apricot & beetroot jam, broccolini, carrot mousse, lemon myrtle

Grilled Butternut Pumpkin [GF]

Macadamia pesto, sautéed kale, quinoa, tomato soffrito

[GF] Gluten Free [V] Vegetarian

Menus are subject to change due to seasonal availability of produce

Plated

DESSERT SELECTIONS

Chocolate Pudding

Berry compote, saffron poached pear, Oreo soil

Lemon Tart

Pear, raspberry gel, lemon curd, strawberries

Vanilla Panna Cotta [GF]

Mango, meringue, strawberry gel, caramelised pineapple, star anise

Baked New York Cheesecake

Pistachio crumb, almond and sesame shard, strawberry coulis

Warm Apple Crumble

Brandy custard, marinated strawberries, mint

Coconut Panna Cotta [VG, DF]

Mango, local berries, raspberry jelly

Victorian Cheese Plate

Quince paste, nuts, lavosh, dried & fresh fruits

[DF] Dairy Free [GF] Gluten Free [VG] Vegan

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

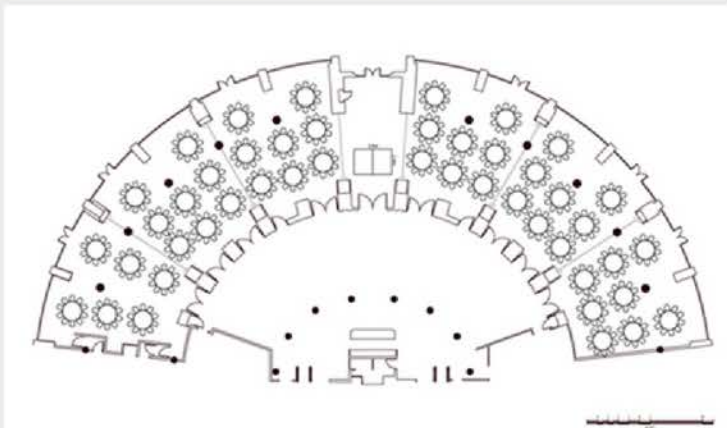
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Venue

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

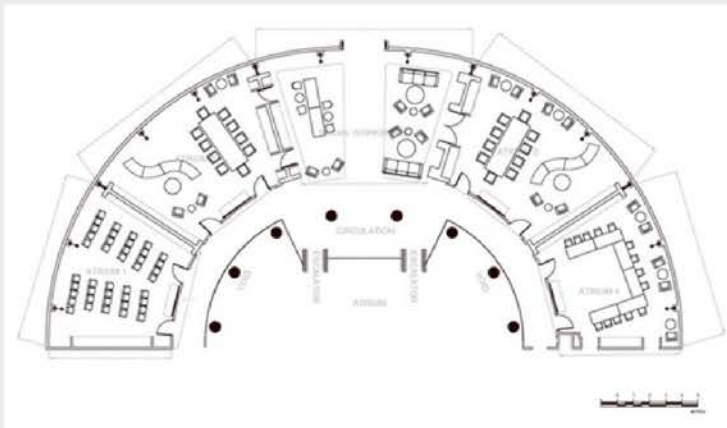


Take the escalators down from the lobby and you're immediately taken into a stylish and modern pre-function area in Pearl Riverfront. With its own private bar, the semi-circular lounge area is wrapped around by six individual and interconnecting studio rooms which boasts floor to ceiling windows and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