



INTERCONTINENTAL[®]
MELBOURNE THE RIALTO



MEETINGS AND EVENTS PACKAGES

BOARDROOM PACKAGE



Our collection of private spaces offers a refined setting for inspired productivity. Elegantly appointed with premier technology, each boardroom is designed to support seamless collaboration.

PRICES

- Richard Speight \$950 per day
- Thomas Fallon \$950 per day
- William Pitt \$1,200 per day
- Patrick McCaughan \$1,200 per day

INCLUSIONS

- Selection of tea and coffee
- Barista coffee is available at \$6 per person and requires pre-ordering your personalised coffee selection and delivered to you
- Bowl of seasonal fruit
- On arrival a platter of pastries and protein balls
- Cookie platter
- Lunch upgrade available for \$65 per person
- Soft drinks and juices are available and charged on consumption
- TV screen with on call support



BUFFET BREAKFAST

COLD AND HEALTHY

\$45 per person

- Sliced seasonal fresh fruits (GF, DF, V)
- Butter and chocolate croissants (V)
- Assorted Danish pastries (V)
- House-made bircher muesli pots (V)
- Mini granola cup with Greek yoghurt and berries (V)
- Chia seed pudding with coconut berries (GF, DF, V)
- Assorted cereal and homemade granola (DF, V)
- Choice of milk: full cream, skim, almond and soy
- Assorted juice, coffee and tea



ADD-ON STATION

POWER JUICE

\$12 per person

Create your own:

- Selection of seasonal fruits such as apple, citrus, watermelon and pineapple
- Variety of seasonal vegetables such as carrot, celery and cucumber
- Superfoods such as spinach, kale and ginger

EGGS BENEDICT

\$30 per person

- Gently Poached Eggs with Hollandaise
- Classic Double Smoked Ham
- Sun-Dried Tomato
- Spinach
- Cold Smoked Salmon
- English Muffin

CLASSIC WESTERN HOT FAVOURITES

\$25 per person

- Bacon
- Chicken Chipolata
- Herb Roasted Tomato
- Sautéed Mushrooms
- Mixed Beans in Sugo
- Hash Brown

ASIAN CORNER

\$25 per person

- Congee served with condiments
- Steamed Dim Sums (2 types)
- Vegetable Fried Rice

PANCAKE STATION

\$18 per person

Freshly made pancakes served with lemon curd, mixed berries compote, whipped cream and almond flakes

PLATED BREAKFAST

INCLUSIONS

- Fresh seasonal sliced fruits and berries
- Freshly baked assorted pastries
- Choice of milk: full cream, skim, almond and soy
- Assorted juice, coffee and tea
- Choice of plated breakfast



PLATED MENU

EGG FLORENTINE (V)

\$55 per person

Served with sautéed spinach, roast tomato, hollandaise and grilled sourdough

INTERCONTINENTAL BREAKFAST

\$55 per person

Scrambled eggs with Bangalow bacon, chicken chipolata sausage, grilled mushroom, herb roasted tomato, roasted kipfler potato and toasted sourdough

EGGS BENEDICT

\$55 per person

Served with double smoked ham on savory muffin with hollandaise sauce

SMASHED AVOCADO (V)

\$55 per person

Served with poached eggs, grilled sourdough, bush tomato chutney, Persian feta and garden greens

SWEETCORN FRITTER (V)

\$55 per person

Sweetcorn fritter with baby spinach, slow roasted truss tomato, mushroom, crème fraîche and spicy avocado salsa

CHERRY FRENCH TOAST (V)

\$55 per person

Classic brioche French toast with mascarpone cream and amarena cherries

ADD AN ITEM TO YOUR PLATE

\$8 per person, per item

- Avocado
- Hash Brown
- Smoked Salmon
- Sautéed Mushroom
- Chicken Chipolata
- Herb Roasted Tomato
- Crispy Bacon



MORNING AND AFTERNOON TEA SELECTIONS

\$25 per person for two items with tea and coffee

CUSTOMISE YOUR SELECTION

Add-on item \$12 per item, person

Housemade cookies with tea and coffee \$16 per person

Coffee cart is available on request

MORNING TEA

SWEET

- House made granola with assorted fruit yoghurt and Greek yoghurt (V)
- Chia seed and coconut pudding with granola (V)
- Peanut and coconut crunch protein balls (N, V)
- Fruit kebab (GF, V)
- Pure bliss lemon chia slice (V)
- Portuguese tart (V)
- Banana bread with mascarpone cream (V)
- Assorted mini muffins (V)
- Assorted Danish pastries (V)

SAVOURY

- Mini smoked salmon bagel
- Assorted mini quiche
- Ham and cheese croissant
- Sweetcorn fritters with chili jam (V)
- Vegetable garden crudités with traditional hummus (GF, V)
- Mini vegetable frittata (GF, V)
- Siu Mai chicken and prawn (S)

AFTERNOON TEA

SWEET

- Buttermilk scones with jam and cream (V)
- Assorted éclairs macarons (V)
- Chocolate brownies (V)
- Berry friand (V)
- Four Fruit berliner (V)
- Lemon Meringue tart (V)

SAVOURY

- Assorted sushi selections (GF)
- Tomato, bocconcini and basil skewers (GF, V)
- Ricotta and spinach fillos (V)
- Vegetable Samosa (V)
- Creamy chicken and mushroom pie
- Beef burgundy pie with tomato relish
- Sicilian chicken roll
- Mini smoked salmon bagel



CONFERENCE LUNCH PACKAGES



FULL DAY DELEGATE PACKAGE

OPTION 1

\$99 per person

- Morning Tea
- Afternoon Tea
- Light Working Lunch (groups up to 25 people are offered Alluvial Express Lunch)
- Assorted juice, coffee and tea

OPTION 2

\$125 per person

- Morning Tea
- Afternoon Tea
- Chef's Daily Lunch Selection (groups up to 25 people are offered Alluvial Express Lunch with Chef's Dessert Selection)
- Assorted juice, coffee and tea

HALF DAY DELEGATE PACKAGE

OPTION 1

\$89 per person

- Morning Tea or Afternoon Tea
- Light Working Lunch (groups up to 25 people are offered Alluvial Express Lunch)
- Assorted juice, coffee and tea

OPTION 2

\$110 per person

- Morning Tea or Afternoon Tea
- Chef's Daily Lunch Selection (groups up to 25 people are offered Alluvial Express Lunch with Chef's Dessert Selection)
- Assorted juice, coffee and tea

CONFERENCE LUNCH PACKAGES

MORNING TEA (ROTATING MENU)

COLLINS

- Homemade Granola (V)
- Mini Vegetable Quiche

FLINDERS

- Portuguese Tart (V)
- Vegetable Crudités (GF, V)

WILLIAM

- Chia Pudding (DF, V)
- Ham and Cheese Croissants

BOURKE

- Vegetable Frittata (V)
- Banana Bread (V)

LONSDALE

- Siu Mai chicken and prawn (S)
- Assorted Baked Danishes (V)

WEEKEND

- Chef's Selection

AFTERNOON TEA (ROTATING MENU)

COLLINS

- Scones with Jam and Cream (V)
- Chicken and Leek Pie

FLINDERS

- Chocolate Brownies (V)
- Ricotta Filo (V)

WILLIAM

- Mini Four Fruit Berliner (V)
- Vegetable Samosa (V)

BOURKE

- Assorted éclairs macarons (V)
- Beef Burgundy Pie

LONSDALE

- Mixed Berry Friand (V)
- Vegetarian Spring Rolls (V)

WEEKEND

- Chef's Selection

ALLUVIAL EXPRESS LUNCH (UP TO 25 PEOPLE)*

- Classic Caesar salad with grilled chicken tenderloin, baby cos, poached egg, pancetta, anchovy and grana padano
- Quinoa and edamame salad with kale, feta, dried cranberries, sunflower seeds, house dressing (GF, V)
- Bluestone club sandwich with chicken, bacon, swiss cheese, cos lettuce, tomato, egg, and truffle mayonnaise
- Rialto Wagyu Beef Burger with pancetta, cheese, cos lettuce, bush tomato chutney, housemade burger sauce
- Tomato risotto, straciatella, herb salsa and pistachio (N, GF, V)

*Chef's Dessert Selection inclusion based on package selection

LIGHT WORKING LUNCH (MORE THAN 25 PEOPLE)

COLLINS

- BBQ pulled pork brioche slider
- Smoked salmon sandwich with caper, Spanish onion and dill cream cheese
- Devilled egg salad lettuce wrap (V)
- Romaine lettuce salad with herbal dressing, parmesan cheese, cherry tomatoes, avocado, egg and croutons (V)
- Creamy German potato salad with shallots, cornichons and mustard mayonnaise (GF, V)
- Garden salad with Italian, French and lemon dressing on the side (GF, DF, V)

FLINDERS

- Truffle pulled chicken sandwich
- Tuna sandwich with citrus mayonnaise, tomato, lettuce and chives
- Moroccan spice grilled zucchini wrap with beetroot, spinach and hummus and feta (V)
- Quinoa salad with artichoke and roasted pumpkin (DF, V)
- Edamame salad with farro, mint and kale (DF, V)
- Garden salad with Italian, French and lemon dressing on the side (GF, DF, V)

WILLIAM

- Reuben sandwich with pastrami, Swiss cheese, sauerkraut and mustard
- House baked focaccia with mortadella, buffalo mozzarella, wild rocket and basil pesto
- Free range egg, dill mayonnaise and rocket wrap (V)
- Roasted beetroot salad with citrus and goat's curd (GF, V)
- Chickpea salad with sweetcorn and capsicum (GF, DF, V)
- Garden salad with Italian, French and lemon dressing on the side (GF, DF, V)



CONFERENCE LUNCH PACKAGES



BOURKE

- Turkey sandwich with brie cheese, Roma tomato, lettuce and cranberry sauce
- Banh mi sandwich with roasted pork, pickled vegetables, shallot and chilli mayonnaise
- Honey roasted pumpkin wrap with capsicum, kalamata olives, lettuce and pepita (V)
- Classic Caesar salad with pangrattato crumb
- Couscous salad with onion, sultana and grilled vegetable (DF, V)
- Garden salad with Italian, French and lemon dressing on the side (GF, DF, V)

LONSDALE

- Ham sandwich with Swiss cheese, tomato, pickle and mixed lettuce greens
- Poached chicken sandwich with lemon mayonnaise, tomato and rocket leaf
- Roasted field mushrooms with kale pesto, tomato, fire peppers and green wrap (V)
- Penne pasta salad with capsicum, onion, basil pesto, olives and sun-dried tomato (V)
- Crispy cos lettuce salad with red cabbage, fennel, dill, walnut and orange (GF, DF, V)
- Garden salad with Italian, French and lemon dressing on the side (GF, DF, V)

WEEKEND

Chef's Choice

CHEF'S DAILY LUNCH SELECTION (MORE THAN 25 PEOPLE)

COLLINS

- Antipasto platter with grilled eggplant, zucchini, red capsicum, artichoke, mortadella, olives and capsicum dip
- Romaine lettuce salad with herbal dressing, parmesan cheese, cherry tomatoes, avocado, egg and croutons (V)
- Creamy German potato salad with shallots, cornichons and mustard mayonnaise (GF, V)
- Garden salad with Italian, French and lemon dressing on the side (GF, DF, V)
- Oven roasted Tasmanian salmon with sauce vierge (GF, DF)
- Ratatouille vegetable stew with rich tomato and parmesan cheese (GF)
- Herb roasted potato (GF, DF, V)
- Cheese platter with condiments (V)
- Classic opera cake (V)
- Seasonal sliced fruit platter (V)

FLINDERS

- Antipasto platter with grilled eggplant, zucchini, red capsicum, artichoke, mortadella, olives and avocado dip
- Quinoa salad with artichoke and roasted pumpkin (DF, V)
- Edamame salad with farro, mint and kale (DF, V)
- Garden salad with Italian, French and lemon dressing on the side (DF, V)
- Grilled teriyaki chicken thigh fillets with burnt leek and forest mushroom (GF, DF)
- Mixed Asian greens with sweet soy sauce (V)
- Steamed Jasmine rice (GF, DF, V)
- Cheese platter with condiments (V)
- Green tea tiramisu (V)
- Seasonal sliced fruit platter (V)

WILLIAM

- Antipasto platter with grilled eggplant, zucchini, red capsicum, artichoke, mortadella, olives and tzatziki dip
- Roasted beetroot salad with citrus and goat's curd (GF, V)
- Chickpea salad with sweetcorn and capsicum (GF, DF, V)
- Garden salad with Italian, French and lemon dressing on the side (GF, DF, V)
- Braised beef cheek with cornichons and mustard red wine jus (GF)
- Potato gnocchi in sugo with roasted pumpkin and pepitas (V)
- Pomme purée (GF, V)
- Cheese platter with condiments (V)
- Red velvet cake (V)
- Seasonal sliced fruit platter (V)

CONFERENCE LUNCH PACKAGES

BOURKE

- Antipasto platter with grilled eggplant, zucchini, red capsicum, artichoke, mortadella, olives and eggplant dip
- Classic Caesar salad with pangrattato crumb
- Couscous salad with onion, sultana and grilled vegetable (DF, V)
- Garden salad with Italian, French and lemon dressing on the side (GF, DF, V)
- Pan seared barramundi with tomato, grapes and fennel salsa (GF, DF)
- Vegetable lasagna (V)
- Roasted root vegetables (GF, DF, V)
- Cheese platter with condiments (V)
- New York cheesecake (V)
- Seasonal sliced fruit platter (V)

LONSDALE

- Antipasto platter with grilled eggplant, zucchini, red capsicum, artichoke, mortadella, olives and beetroot dip
- Penne pasta salad with capsicum, onion, basil pesto, olives and sun-dried tomato (V)
- Crispy cos lettuce salad with red cabbage, fennel, dill, walnut and orange (GF, DF, V)
- Garden salad with Italian, French and lemon dressing on the side (GF, DF, V)
- Classic chicken cacciatore with bell pepper, Kalamata olives and white wine (GF,DF)
- Cauliflower puttanesca (GF, V)
- Duck fat roasted potato (GF)
- Cheese platter with condiments (V)
- Black forest cake (V)
- Seasonal sliced fruit platter (V)

WEEKEND

Chef's Choice



CANAPÉS

30 MINUTE CANAPÉ SERVICE

\$35 per person | selection of 3 canapés

1 HOUR CANAPÉ SERVICE

\$50 per person | selection of 5 canapés

2 HOUR CANAPÉ SERVICE

\$68 per person | selection of 5 canapés and 1 substantial canapé

3 HOUR CANAPÉ SERVICE

\$90 per person | selection of 6 canapés and 2 substantial canapés

ADDITIONAL CANAPÉS

\$12 per person, per item

SUBSTANTIAL CANAPÉS

\$19 per person, per item

COLD CANAPÉS

- Grilled lamb with compressed watermelon, red onion, pistachio and feta (GF)
- Salmon and cheese wheel with dill, cucumber and ikura blini
- Assorted rolled sushi with mirin soy (GF)
- Truffled nori chicken cone
- Tuna tataki with sour cream, chervil and mango salsa tartlet
- Vol Au Vent with softend goat's cream, beetroot and bacon jam (V)
- Tomato, bocconcini and basil bruschetta (V)
- Peking duck crêpe with hoisin, spring onion and cucumber
- Vodka cured kingfish and horseradish with avruga on rice chip
- Vietnamese rice paper rolls with nuoc cham (GF, V)

HOT CANAPÉS

- Takoyaki bite with diced octopus, tempura scraps, pickled ginger and Japanese drizzel
- Creamy corn croquette with smokey BBQ dips (V)
- Vegetable spring roll (V)
- Smoked lamb kofta and tzatziki
- Mac and cheese croquette with basil aioli (V)
- Skewered peri peri chicken and cheese dipping (GF)
- Curry puff with yoghurt sauce (V)
- Prawn Har Gow with chili sweet sauce (S)
- Vegetable Mandu dumpling with tahini soy (DF, V)
- BBQ pork bun (DF)
- Bolognese arancini balls with basil mayo
- Gourmet beef sausage puff pastry with smoky BBQ dip

CANAPÉS

SWEET CANAPÉS

- Chocolate royale profiterole
- Double chocolate mini brownie
- Mini boutique lamingtons
- Lemon curd tart
- Apple tart
- Assorted éclairs macarons (V)
- Petit fours

SUBSTANTIAL

- Korean style chicken bao (DF)
- Pork slider with apple butter, coleslaw and brioche
- Angus beef sliders with tomato, lettuce and cheese
- Vietnamese-inspired roast pork Banh Mi
- Grilled octopus salad with pineapple salsa, olives, feta, capsicum and couscous
- Crispy Karaage chicken slider with celeriac slaw
- Classic mac and cheese (V)
- Forest mushroom risotto with Grana Padano



PLATED SELECTIONS

SET MENU OPTIONS

2 course \$88 per person

3 course \$120 per person

Alternative serve is \$5 per person, per course

COLD ENTRÉES

- Tuna tataki with wasabi leaf, curl salad, seaweed salad, lemon gel and horseradish crème (GF)
- Queensland prawn cocktail with quail egg, shellfish mayo, cos hearts and sustainably-sourced caviar (S, GF, DF)
- Vegetable garden with quinoa, feta, heirloom carrots, baby zucchini, leaves and truffle dressing (DF, V)
- Mozzarella and tomato stack with arugula, basil pesto and cherry balsamic glaze (V)
- Burrata with crushed green pea, zucchini, tendrils, yuzu gel, cucumber and kale (V)

HOT ENTRÉES

- Lamb shortloin with watermelon, warrigal, minted endive salad and quandong berry fond de veau (GF)
- Brine and slow cooked pork belly with coconut & apple purée and fennel with spicy salsa (GF)
- Warm house smoked duck breast with cauliflower, charred bok choy and cherry jus (GF)
- Tasmanian salmon with heirloom salad, salmon roe, wasabi, lime and dill buttermilk sauce (GF)
- Stuffed pumpkin flower with napolitana sauce, crushed pea, brunoise greek salad and pea tendrils (V)
- Pancetta rolled sea scallop with creamy polenta, mango pico de gallo, crispy basil and coconut chili (GF)

MAINS

- Honey and soy garlic salmon with asian slaw, steamed rice, sesame seed and buttered bok choy (N, GF) (\$5 extra)
- Beef rump steak with broccoli, glazed carrot, potato dauphinoise and mushroom sauce (GF)
- Grilled cornfed chicken breast with gnocchi, roast heirloom carrot, snow pea and orange glaze
- BBQ pork chop with buttered mash potato, sautéed warrigal green, pickled cucumber and lemon (GF)
- Cajun chicken breast with Israel couscous, cranberry, grilled scallions and ginger orange reduction
- Beef striploin with sweet potato purée, king mushroom, baby turnip, tomato and shiraz glaze (GF)
- Pan seared Barramundi with rosti, pumpkin purée, endive, seaweed salad, dill and buttermilk
- Miso eggplant with edamame, heirloom carrot and napolitana sauce (V)

DESSERTS

- Vanilla panna cotta with mixed fresh berries and house baked biscotti (GF, V)
- Chocolate trio with housemade honey comb and chocolate gelato (V)
- Sticky date pudding with finely chopped dates, butterscotch glaze and vanilla gelato (V)
- Lemon meringue tart with lemon gel, candied lemon and lemon sorbet (V)
- Mango coconut pebble with passion fruit syrup, coconut chips and mango sorbet (V)
- Baked berry cheesecake with mixed berry compote and berry fruit sorbet (V)

BUFFET PACKAGES

DELUXE BUFFET

4 starters, 4 mains, 3 sides and 3 desserts

\$109 per person

LUXURY BUFFET

4 starters, 6 mains, 4 sides and 4 desserts

\$129 per person

ADDITIONAL ITEMS

Starters and Desserts \$18 per person, per item

Mains \$30 per person, per item

All buffet packages include a bread station

STARTERS

- Mushroom soup with truffle pesto oil (V)
- Pumpkin soup with toasted pumpkin seeds (N, V)
- Cauliflower soup with roasted crushed hazelnut (N, V)
- Tomato soup with basil pesto and crème fraiche (V)
- Romaine lettuce salad with herbal dressing, parmesan cheese, cherry tomatoes, avocado, egg and croutons (V)
- Creamy German potato salad with shallots, cornichons and mustard mayonnaise (GF, V)
- Quinoa salad with artichoke and roasted pumpkin (DF, V)
- Edmame salad with farro, mint and kale (DF, V)
- Roasted beetroot salad with citrus and goat's curd (GF, V)
- Chickpea salad with sweetcorn and capsicum (DF, V)
- Classic Caesar salad with pangrattato crumb
- Couscous salad with onion, sultana and grilled vegetable (DF, V)
- Penne pasta salad with capsicum, onion, basil pesto, olives and sun-dried tomato (V)
- Crispy cos lettuce with red cabbage, fennel, dill, walnut and orange (DF, V)



BUFFET PACKAGES

MAINS

Beef

- Roasted beef tenderloin with root vegetables, golden shallots and peppercorn jus (GF)
- Braised beef cheek with cornichons and mustard red wine jus (GF)
- Classic beef stroganoff with forest mushroom (GF)
- Indonesian beef rendang

Chicken

- Grilled teriyaki chicken thigh fillets with burnt leek and forest mushroom (DF)
- Pan seared chicken breast with cavolo nero and porcini cream (GF)
- Braised chicken thigh with coq au vin vegetables and red wine jus (GF)
- Classic chicken cacciatore with bell pepper, kalamata olives and white wine (GF)

Seafood

- Oven roasted Tasmanian salmon with sauce vierge (GF)
- Pan seared barramundi with tomato, grapes and fennel salsa (GF)
- Seafood bouillabaisse with salmon, scallop, prawn, mussel, clam, potato and bisque sauce (S, GF)
- Whole poached Tasmanian salmon fillet with chimichurri (GF)

Other Protein

- Classic Italian-style Porchetta with sage and pineapple chutney
- Slow cooked lamb shoulder with red wine reduction and chimichurri (GF)
- Moroccan lamb tajine with lemon couscous, mint and pomegranate

Vegetarian

- Ratatouille vegetable stew with rich tomato and parmesan cheese (GF)
- Potato gnocchi in sugo with roasted pumpkin and pepitas
- Vegetable lasagna
- Cauliflower puttanesca (GF)
- Creamy spinach and chickpea casserole (GF)

SIDES

- Spiced potato and cauliflower with roasted cumin, turmeric and coriander (GF, V)
- Herb roasted potato (GF, V)
- Truffle pomme purée (V)
- Mixed Asian greens with sweet soy sauce (V)
- Roasted root vegetables (GF, V)
- Duck fat roasted potato
- Rosemary tossed roasted sweet potato (GF, V)
- Carrot and peas fried rice (GF, V)
- Coconut-infused jasmine rice (GF, V)

BUFFET PACKAGES

DESSERTS

- Mini boutique petit fours (V)
- Chocolate hazelnut profiterole (N, V)
- Mini boutique lamingtons (V)
- Mini lemon meringue tart (V)
- Classic opera cake (V)
- Green tea tiramisu (V)
- Warm apple crumble (V)
- Baked cheesecake (V)

ADD-ONS

PRAWN AND OYSTER STATION

\$50 per person

- Freshly shucked oysters with red wine vinegar, chopped shallot and fresh lemon
- Individual Australian tiger prawns with thousand island sauce and lemon (S)

CHEESE

\$30 per person

- Triple cream brie, Buffalo blue, Manchego, Teleggio and Gorgonzola served with dried grapes, figs and assorted crackers

CHARCUTERIE

\$30 per person

- Selection of locally cured meat with condiments and artisanal bread

CHEESE AND CHARCUTERIE

\$55 per person

- Triple cream brie, Buffalo blue, Manchego, Teleggio and Gorgonzola served with dried grapes, figs and assorted crackers
- Selection of locally cured meat with condiments and artisanal bread

PASTA STATION

\$30 per person

- Individual penne pasta bowls cooked live by our chef with choice of Grana Padano wheel, truffle bechamel, semi dried tomato, salsa verde or crispy prosciutto

LIVE CARVING STATION

\$68 per person

- Rib fillet on the bone

BEVERAGE PACKAGES

STANDARD PACKAGE

A carefully curated selection of elegant Australian wines and celebrated beers. Featuring varietals sourced from renowned vineyards in Victoria, this package is perfectly suited for refined social gatherings, elevated business functions and relaxed yet sophisticated banquets.

30 MINS	\$35
1 HOUR	\$40
2 HOURS	\$51
3 HOURS	\$57
4 HOURS	\$64

WINE

Beach Hut Brut
Beach Hut Chardonnay
Beach Hut Pinot Grigio
Beach Hut Shiraz

BEER

Coldstream Cider
Crown Lager
Furphy
Heineken
Heineken 0%
Heineken 3

NON-ALCOHOLIC

Lemonade
Mineral Water
Orange Juice
Pepsi
Pepsi Max



BEVERAGE PACKAGES

DELUXE PACKAGE

An elevated experience featuring exquisite Australian wines crafted by distinguished winemakers. Designed to complement elegant weddings, exclusive celebrations, and premium corporate events, this package offers a graceful blend of tradition and luxury.

30 MINS	\$45
1 HOUR	\$50
2 HOURS	\$54
3 HOURS	\$59
4 HOURS	\$68

WINE

Folklore Sparkling Brut
Pocket Watch Chardonnay
Pocket Watch Pinot Noir
Pocket Watch Sauvignon Blanc
Pocket Watch Shiraz

BEER

Coldstream Cider
Crown Lager
Furphy
Heineken
Heineken 0%
Heineken 3

NON-ALCOHOLIC

Lemonade
Mineral Water
Sparkling Water
Orange Juice
Pepsi
Pepsi Max



BEVERAGE PACKAGES

PREMIUM PACKAGE

A showcase of Australia's most prestigious wines from boutique producers across Victoria and South Australia. Paired with exceptional craft beers and artisanal selections, this package is the pinnacle of indulgence—ideal for VIP galas, black-tie affairs, and luxury experiences.

30 MINS	\$50
1 HOUR	\$57
2 HOURS	\$68
3 HOURS	\$75
4 HOURS	\$89

WINE

Chandon Brut
Montalto Sparkling Rosé
Oakridge Chardonnay
Pocket Watch Pinot Gris
Robert Oatley Pinot Noir
Taltarni Cabernet Sauvignon
The Lane Shiraz

BEER

Coopers Light
Corona
Heineken 0%
Peroni
Stone and Wood Lager
Stone and Wood Pacific Ale
Stone and Wood Pale Ale

NON-ALCOHOLIC

Lemonade
Mineral Water
Sparkling Water
Orange Juice
Pepsi
Pepsi Max





Enquire today to tailor your perfect event package — our team will thoughtfully curate flexible inclusions to suit your requirements.

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