



# Conferences and Events

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**VOCO**<sup>®</sup>  
AN IHG<sup>®</sup> HOTEL

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Melbourne Central

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# Come on in

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**A GREAT HOST AND UPLIFTING VENUE ENSURE AN EVEN BETTER SOCIAL GATHERING OR EVENT**

Perched above the buzz, overlooking the Melbourne adventure that awaits, intriguing spaces and charming service unfold at voco™ Melbourne Central.

All our rooms are on high floors, with stunning views over the city to make spending well deserved 'me time' a treat.

From morning to night, voco™ Melbourne Central is always the right place to unwind and have a good time. Located in the very centre of the city, vibrant retails hubs, Melbourne's magical laneways and a melting pot of dining choices are all around you.



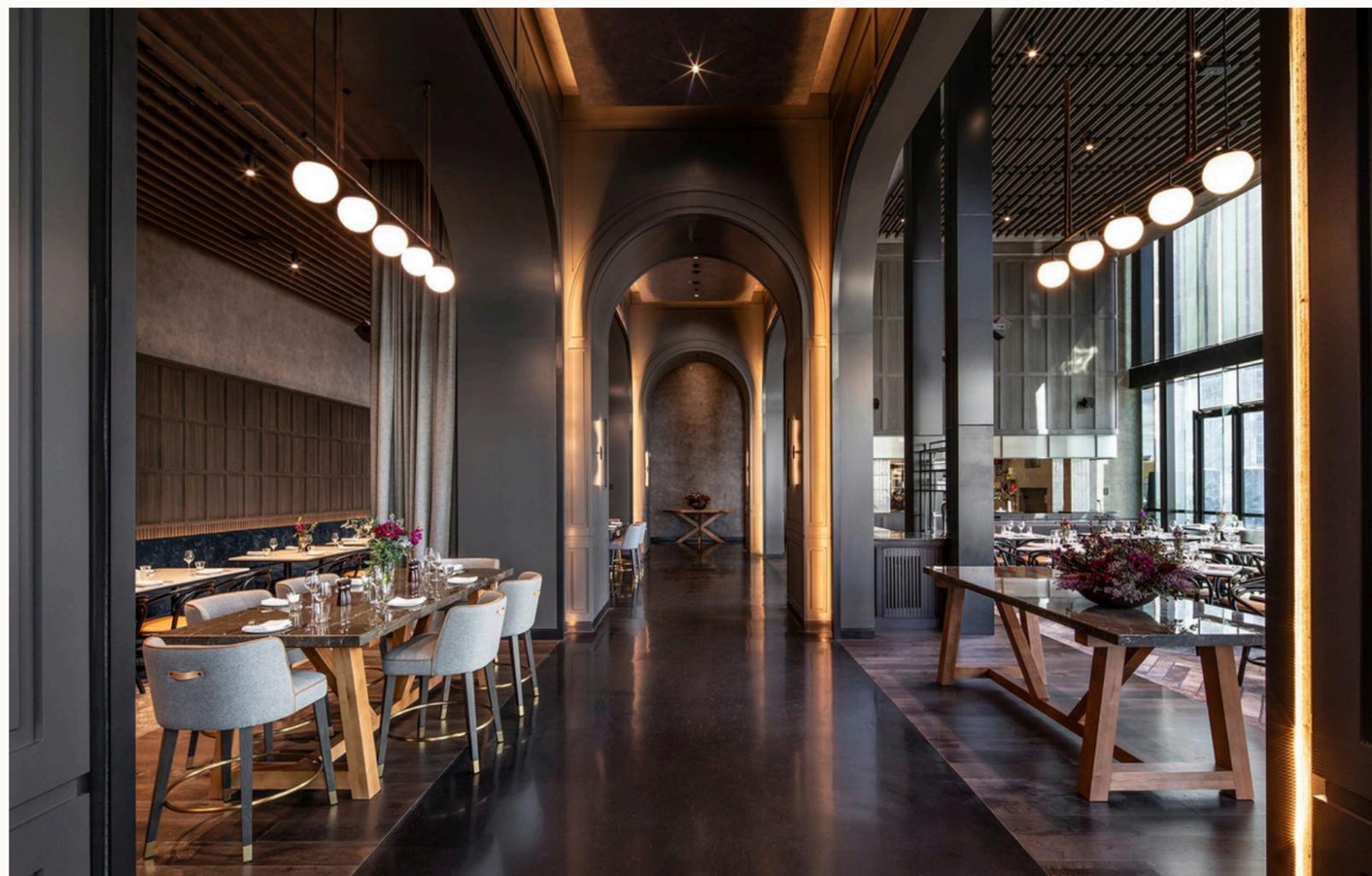
# We call our hotels voco™

IT MEANS 'TO INVITE' AND 'CALL  
TOGETHER' ORIGINATING FROM LATIN -  
REPRESENTING OUR THOUGHTFUL,  
UNSTUFFY AND CHARMING NATURE.

Guests tell us that voco™ sounds fun without being  
vanilla, trendy without being alienating and premium  
without being stuffy.

This unique and playful attitude, combined with a  
consistent level of quality, sits at the heart of our brand.

Welcome to voco™.



VOCO<sup>®</sup>

AN IHG<sup>®</sup> HOTEL

Melbourne Central



18 Timothy Lane



18 Timothy Lane



# Restaurant and Bar

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**ENJOY STUNNING VIEWS OF THE CITY  
AT MELBOURNE'S NEWEST ROOFTOP  
BAR AND GRILL**

People come together to enjoy charming service and a vibrant atmosphere at Blacksmith Bar & Grill. Have a barista coffee in the morning, join friends for drinks on the terrace in the afternoon or have a lively evening in the stunning restaurant and bar. Overlooking the outdoor terrace, the seven-metre-high ceilings boast 180-degree vistas of the sky and the city rooftops. A rotisserie serves delicious meats and classic dishes in the open plan kitchen of the restaurant, as well as two private dining areas, one with its own private terrace. The bar is intimate, overlooks the pool terrace and sitting there makes you feel culturally enriched as you soak in the urban charm.





# Our philosophy

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**LOCALLY SOURCED,  
EXPERTLY CRAFTED**

Locally sourced ingredients are expertly prepared by award-winning Executive Chef Ian Lee. Tasty modern Australian fare is crafted using rotisserie grills and served generously. The menu has been designed to ensure there is something for everyone. Experience the taste of fire-cooked foods, reminiscent of a bygone era.

**Spaces for every occasion**

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# Blacksmith Restaurant

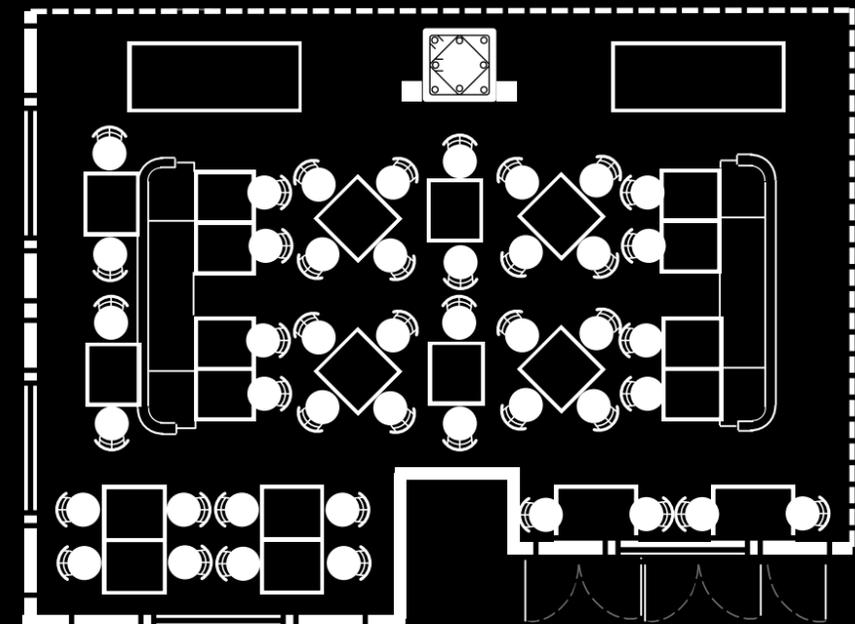
Overlooking Melbourne's skyline with its twinkling city lights at night makes for an impressive event. Our Blacksmith Restaurant is available for exclusive use of up to 150 people for a canape reception or 80 for a sit-down dinner.

## ROOM SIZE

100 square meters

## CAPACITY

Cocktail: 150  
Sit down: 80



# Blacksmith Terrace

Our Pool Terrace is made for city soirees. Overlooking Melbourne's skyline with its twinkling city lights at night makes for an impressive event.

Up to 70 people can be accommodated for a canapé reception or 40 for a sit-down dinner.

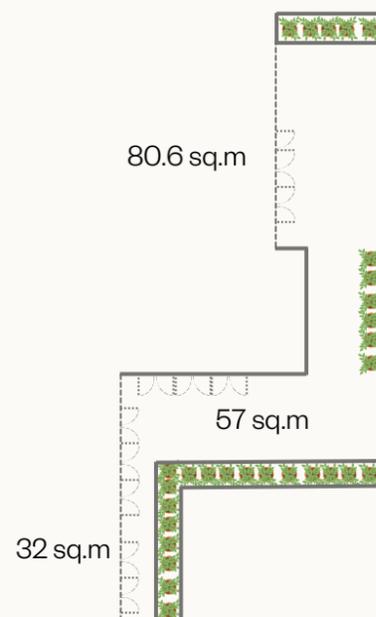
## TERRACE SIZE

Usable space: 180sqm

## CAPACITY

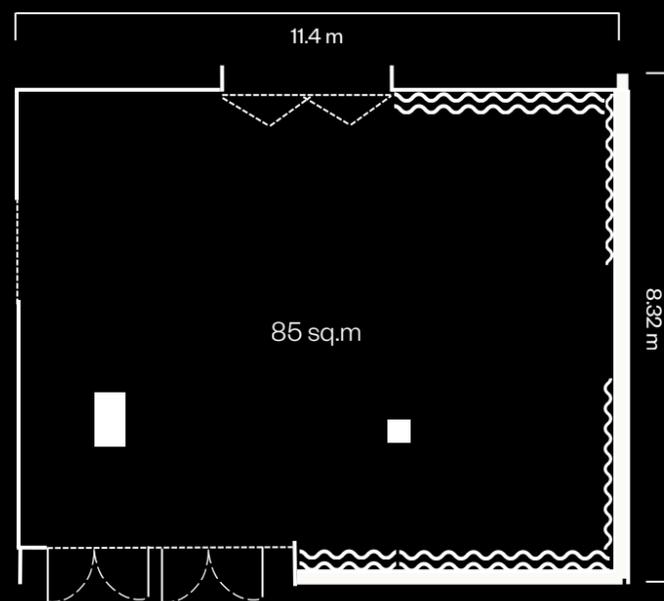
Cocktail: 70

Sit down: 40



# Gouldian Room

Located on the 5th floor, our Gouldian Room offers a large event space overlooking Melbourne. This room features an outdoor terrace and room to present with multiple arrangements available on request.



## ROOM SIZE

85 square meters

## CAPACITY

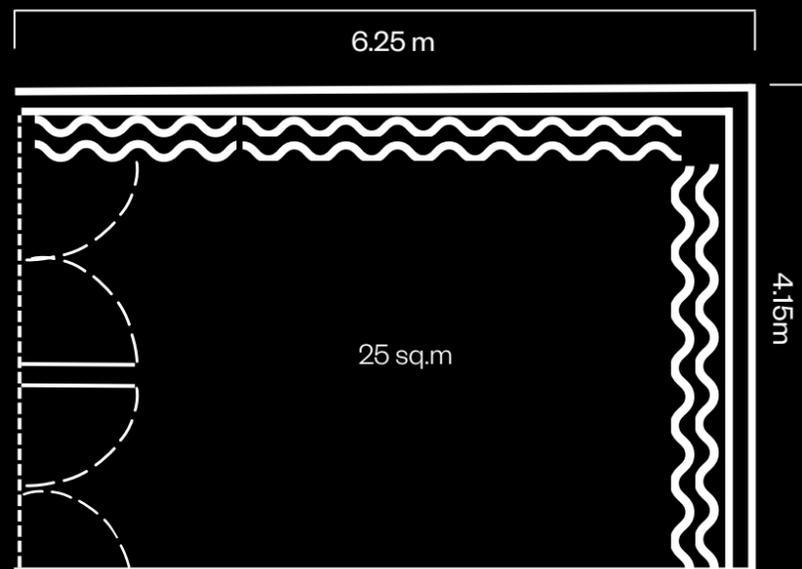
- Theatre: 60
- Banquet: 48
- Classroom: 30
- Cocktail: 70
- U Shape: 20
- Boardroom: 14
- Cabaret: 36



# Crimson Room

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Enjoy an intimate meeting room with natural light in the heart of Melbourne. Our space features modern decoration, wireless internet and an amazing city view.



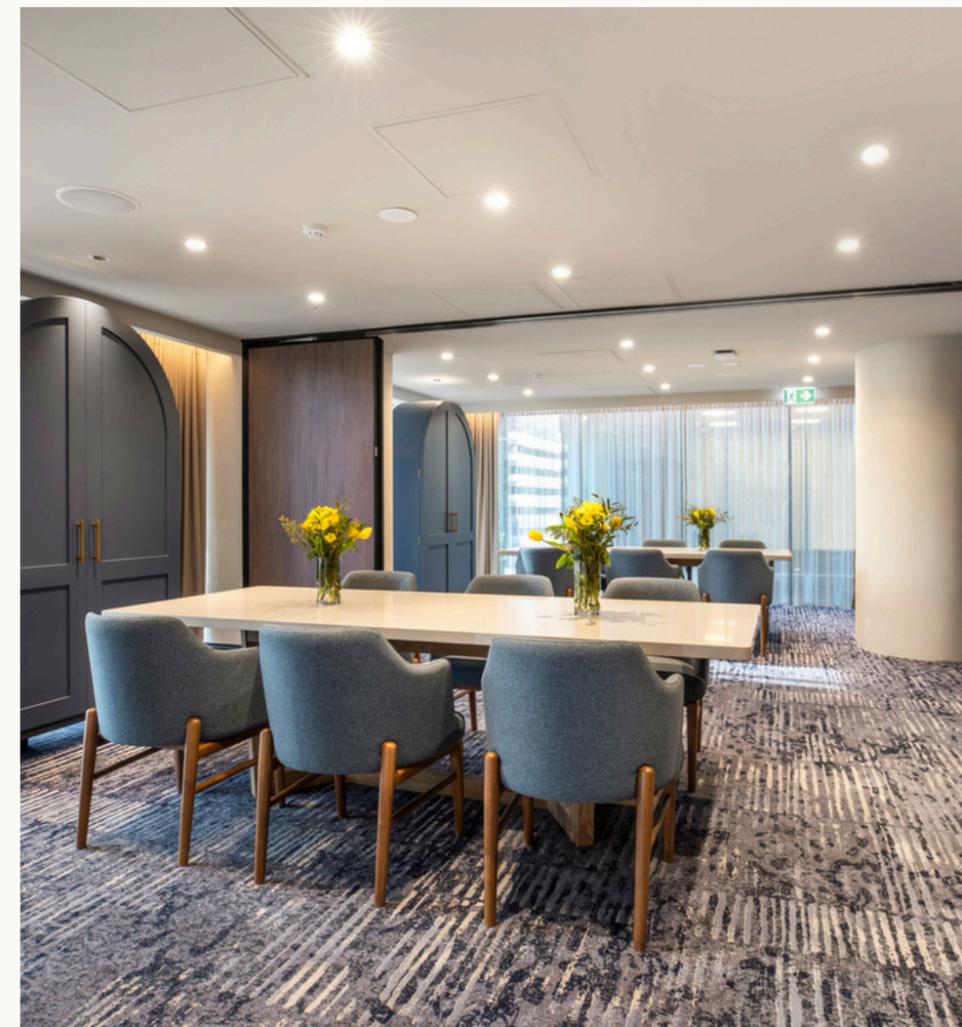
**ROOM SIZE**  
25 square meters

**CAPACITY**  
• Boardroom: 8



# Honeyeater Rooms

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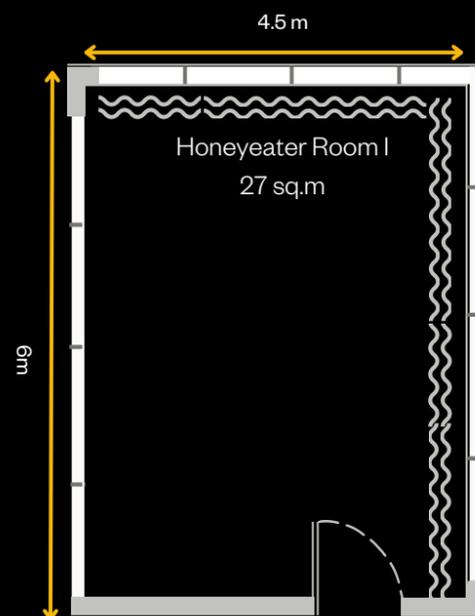
# Honeyeater Room (1)

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Featuring unique spaces, every event at voco Melbourne Central will be a hit. Featuring floor-to-ceiling windows, Honeyeater Room 1 is flooded with natural light.

**ROOM SIZE**  
27 square meters

**CAPACITY**  
Boardroom: 6



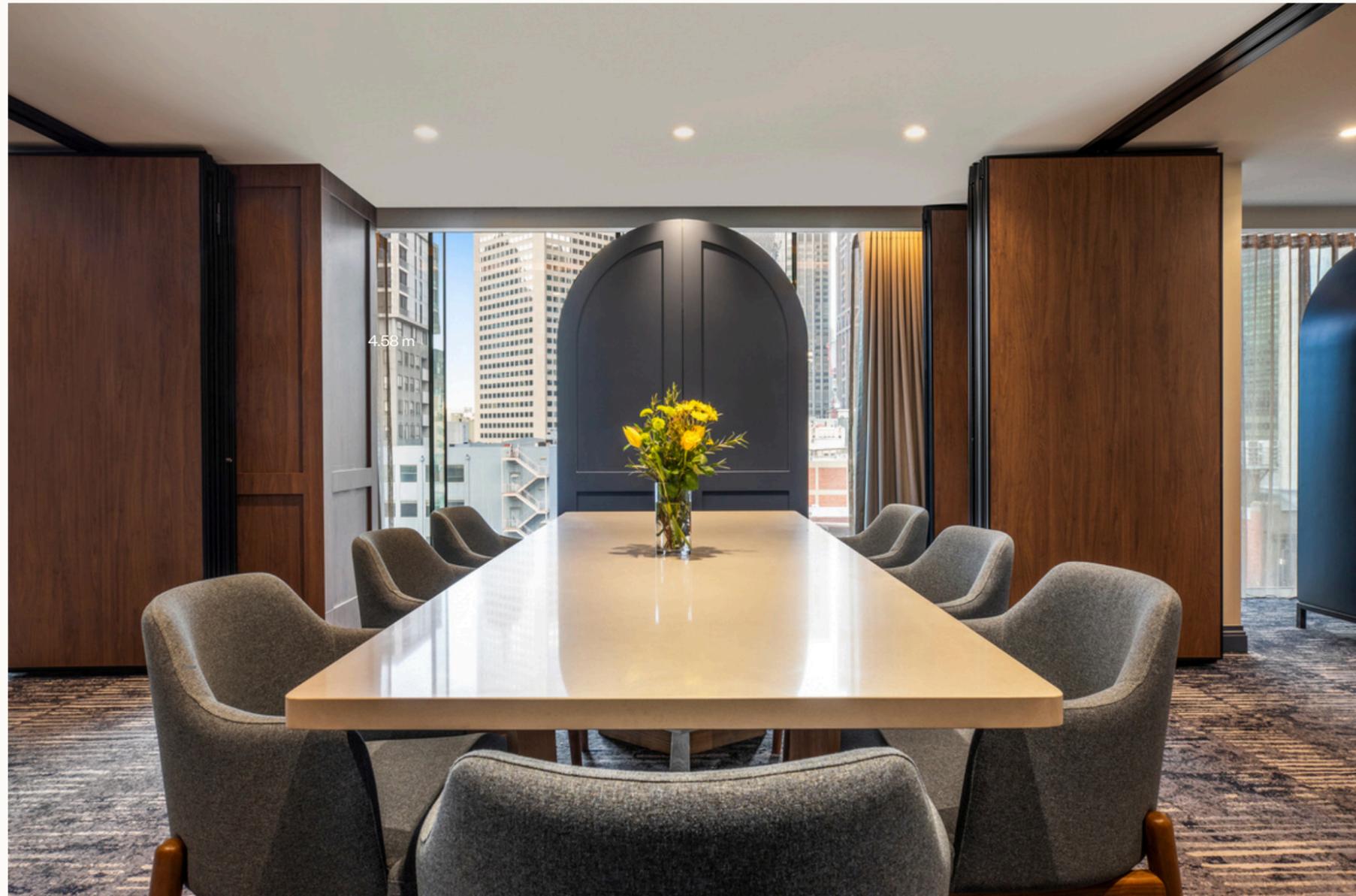
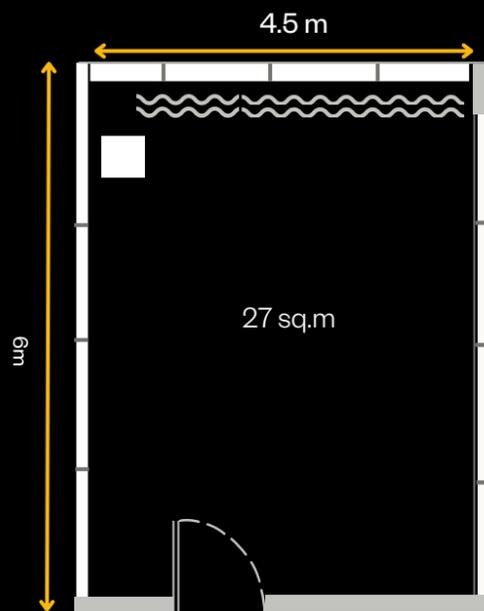
# Honeyeater Room (2)

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Whether you are planning a multi-day conference with all three Honeyeater Rooms or a team meeting in Honeyeater Room 2, our meeting and events team will ensure your meeting or event is a success.

**ROOM SIZE**  
27 square meters

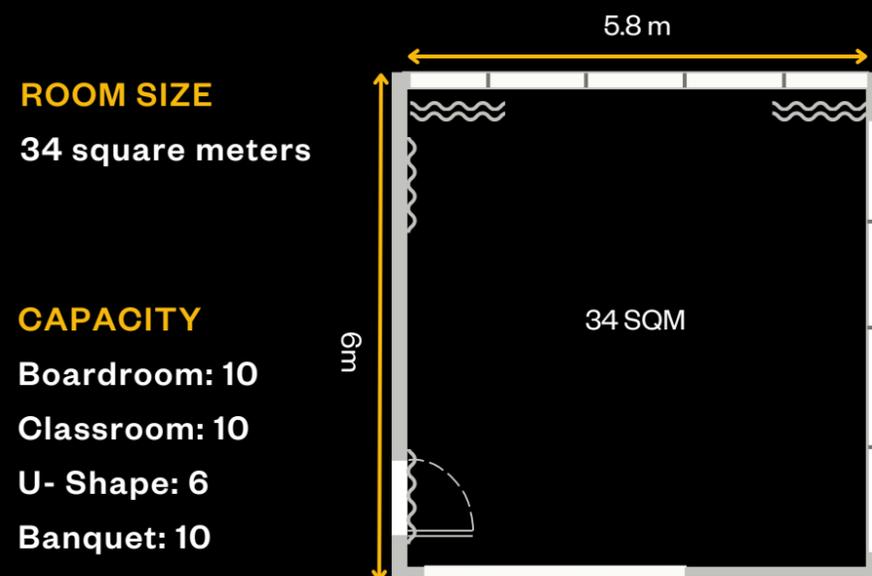
**CAPACITY**  
Boardroom: 7



# Honeyeater Room (3)

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Honeyeater room 3 is our largest of the Honeyeater Rooms with a footprint of 34sqm. This versatile space has plenty of natural light and can be set up in a range of layouts.

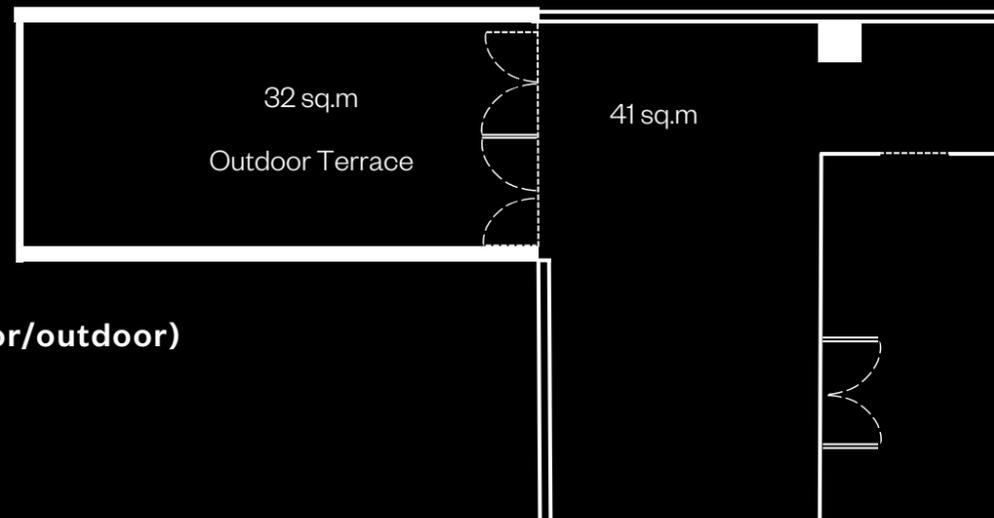


# Hammer Room



With its own private terrace overlooking the city, Hammer Room is the ideal location for intimate events. A unique space with great views of Melbourne's skyline in the city centre. A cocktail configuration can fit up to 30 people.

**ROOM SIZE**  
73 square meters



**CAPACITY**  
Cocktail: 30 (total - indoor/outdoor)  
Banquet: 12  
Boardroom: 12



# Tongs Room

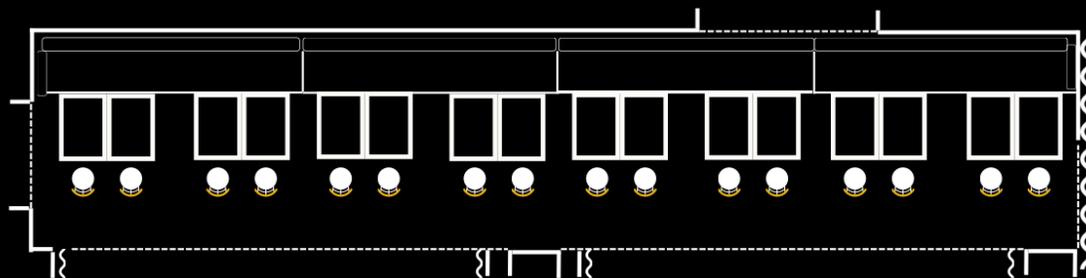
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Our private room Tongs, is ideal for small events. Guests can separate themselves from the buzz of the restaurant with automatic curtains while meeting or hosting a creative party. Up to 30 people can be accommodated in boardroom setup.

**ROOM SIZE**  
42 square meters

**CAPACITY**  
Banquet: 30



# Day Delegate Conference Packages

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# Conference Packages

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## DAY DELEGATE PACKAGE

Arrival tea and coffee  
Morning and afternoon tea  
Lunch

Note pads and pens

Standard AV: Screen, HDMI Cable, Wi-Fi

Whiteboard/Flipchart/Clicker subject to availability

## HALF DAY DELEGATE PACKAGE

Arrival tea and coffee  
Choice of morning or afternoon tea  
Lunch

Note pads and pens

Standard AV: Screen, HDMI Cable, Wi-Fi

Whiteboard / Flipchart / Clicker - subject to availability



# Conference Packages

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## SMALL DAY DELEGATE PACKAGE (LESS THAN 20)

Arrival tea and coffee  
Morning and afternoon tea  
Express Lunch in Blacksmith which includes bread & salads  
and their choice of Mains from our express DDP Menu  
Note pads and pens  
Standard AV

Full Day  
Half Day

## NON LUNCH DELEGATE PACKAGE

Arrival tea and coffee  
Choice of morning or afternoon tea  
Note pads and pens  
Standard AV

1 PM Finish



# Venue Capacities

VENUE	AREA (m2)	CEILING (m)	COCKTAIL	BOARDROOM	THEATRE	BANQUET	CLASSROOM	U-SHAPE	CABARET
Blacksmith	180	-	130	-	-	80	-	-	-
Blacksmith Terrace	180	-	70	-	-	40	-	-	-
Crimson Room	25	3.35	-	8	-	-	-	-	-
Gouldian Room	85	3.5	70	14	60	48	30	20	36
Honeyeater Room 1	27	2.4	-	6	-	-	-	-	-
Honeyeater Room 2	27	2.4	-	7	-	-	-	-	-
Honeyeater Room 3	34	2.4	-	10	-	-	10	6	-
Honeyeater Rooms (all)	34	2.4	30	16	26	-	18	-	-
Hammer Room	73	2.4	30	12	-	-	-	-	-
Tongs Room	42	5	-	30	-	-	-	-	-

# Breakfast Package & Menu

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# Breakfast Packages

Available at Blacksmith Bar and Grill

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## Buffet

Our buffet breakfast features local produce and creative dishes from around the world.

## Continental

A variety of continental breakfast items are available, including fresh bread, pastries, cereals, fruits, toast, and coffee.

# À la carte Breakfast Menu

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Available at Blacksmith Bar & Grill

## **Smoked Salmon Tartine (GF\*) (DF)**

Avocado, spinach, heirloom tomato, capers,  
poached eggs, sourdough

## **Eggs Benny (GF\*) (DF\*)**

Spinach, ham, poached eggs, hollandaise  
served on an English muffin

## **Tomato and Avocado Tartine (V) (VE) (GF\*) (DF)**

Arugula, chives, crispy carrot, red radish,  
Turkish Potato

## **Blacksmith's Omelette (V\*) (GF\*)**

Spanish onion, mushroom, capsicum, ham,  
mozzarella, tomato relish, sourdough

## **Blacksmith Pancake Stack (V)**

Maple syrup, chantilly cream, butter glazed banana,  
berry compote & icing sugar

## **Breakfast Brioche Roll (DF\*)**

Fried egg, roasted capsicum, cheddar, rocket,  
bacon, tomato relish, aioli

## **Green Breakfast Tortilla (V) (VE) (DF)**

Avocado, spinach, caramelized onion, tofu,  
soy glaze, Vegan cheese

## **Hammer & Tongs Breaky (GF\*) (DF\*)**

Bacon, avocado, chicken sausage, mushrooms, baked  
beans, grilled tomato, scrambled eggs, sourdough

## **Grab & Go**

Coffee, Tea and Croissant

V = Vegetarian | VE = Vegan | GF = Gluten Free | DF = Dairy Free | \* = Option Available

Please note a 15% surcharge will be applied on Sundays & Public Holidays

# Canapé Menu

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# Canapé Packages

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## **4 Bites**

3 standard, 1 substantial

## **6 Bites**

5 standard, 1 substantial

## **8 Bites**

6 standard, 2 substantial

## **10 Bites**

7 standard, 3 substantial

## **12 Bites**

8 standard, 4 substantial

**Additional Standard Bites**

**Additional Substantial Bites**

V - Vegetarian  
VE - Vegan  
GF - Gluten Free

# Canapé Menu

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## COLD BITES

### **Fresh Oyster (GF)**

Shallot red wine vinegar, ponzu dipping sauce, sriracha

### **Ricotta Cheese Tart (V)**

Fig jam, balsamic, fresh herbs

### **Salmon Gravlax (GF)**

Capers, sour cream, Spanish onion

### **Moroccan Spiced Grilled Zucchini and Roast Beef Roll (GF)**

Maple BBQ sauce

### **Shredded Roast Chicken Bruschetta**

Carolina sauce

### **Prosciutto and Honeydew Melon (GF)**

Parmesan wafer

### **Beef Tartar (GF option)**

Pear, gochujang, dark brioche crouton

### **Compressed Ginger Watermelon (VE)**

Mint, cucumber pickle, balsamic

### **Assorted Sushi Roll (GF)**

Soy, pickled ginger, wasabi

### **Fried Tofu (GF, V, VE)**

Spring onion, Shiso yakiniku sauce

### **Tuna Tataki (GF)**

Mango salsa, black sesame, sour cream

### **Bocconcini and Cherry Tomato Skewers (GF, V)**

Basil, balsamic

### **Prawn Cocktail (GF)**

Guacamole, calypso dressing

### **Fruit Skewers (GF, V, VE)**

Kaffir lime sugar syrup, mint

### **Smoked Duck Breast (GF)**

Green mango, raisin compote

### **King Fish Crudo (GF)**

Ponzu, salmon caviar

V - Vegetarian  
VE - Vegan  
GF - Gluten Free

# Canapé Menu

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## HOT BITES

### **Pumpkin, Sage, Parmesan Arancini (V)**

Pesto mayo

### **Chicken Skewers (GF)**

Maple bourbon, coriander

### **Moroccan Lamb Kofta**

Tzatziki

### **Prawn Dumpling (GF Option)**

Coconut, lemongrass soy

### **Vegetable Spring Roll (V, VE)**

Spicy plum sauce

### **Panko Prawn**

Tartare, sweet chilly sauce

### **Wild Mushroom Arancini (GF, V)**

Truffle mayo

### **Vegetable Gyoza (V, VE)**

Sesame soy sauce

### **Teriyaki Salmon (GF)**

Fried caper, green mustard, fried shallot

### **Beef Burgundy Pie**

Maple BBQ sauce

### **Mac & Cheese Croquet (V)**

Tomato chutney

### **Vegetable Pakora (V, VE, GF)**

Yoghurt dill sauce

### **Butter Chicken Pie**

Coriander yoghurt

### **Bacon Wrapped Smoked Chorizo (GF)**

Swiss cheese



V - Vegetarian

VE - Vegan

GF - Gluten Free

## Substantial Menu

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### **Pan Fried Spinach Gnocchi (V, VE Option)**

Kalamata, anchovy, spinach, capers, parmesan

### **Market Fish**

Chips, tartare sauce

### **Tempura Prawn**

Fennel salad, ponzu mayo, sweet chili

### **Roast Chicken and Lamb Taco**

Guacamole, sour cream, tomato salsa, chipotle mayo

### **Kimchi Fried Rice (GF, V option)**

Spicy maple glazed bacon

### **Roast Beef Brisket Mini Slider**

Raclette cheese

### **Pulled Pork Slider**

Nuoc cham Asian slaw

### **KFC Popcorn Box**

Pickled veg, gochujang sauce

### **Salt and Lemon Pepper Calamari**

Jalapeño, garlic aioli

### **Char Siu Pork Shoulder Bao Bun**

Crispy spring onion, fresh ginger slice

# Plated Menu

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# Plated Menu Packages

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**2 Course**

**3 Course**

**Alternate Drop**

Please select one option per course.

For alternate drop please selection two options per course.

Guests with dietaries can be catered to, and will receive their own diet-friendly dish.

V - Vegetarian

VE - Vegan

GF - Gluten Free

Guests with dietaries can be catered to, and will receive their own diet-friendly dish.

# Plated Menu

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## COLD STARTERS

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### **Grilled Coconut Tiger Prawns (GF)**

Fried Shallot, mango salsa, kale salad w/ balsamic marble

### **Oriental Beef Tartar (GF Option)**

Cured egg yolk, baby king oyster mushrooms, rocket salad, saffron aioli, pear, chives

### **Blood Orange Cured Salmon Gravlax (GF)**

Caper berries, lemon zest, sour cream, fennel, pea tendrils salad

### **Caprese Salad (GF, V)**

Buffalo mozzarella, heirloom tomato, pickled baby cucumber, arugula, extra virgin olive oil

### **Pan Seared Tofu and Grilled Vegetables (GF, V) (VE Option)**

Asparagus, truss tomato, pumpkin, eggplant, baby rocket, Persian fetta

### **Torched Sesame Tuna Tataki (GF)**

Wasabi avocado, pickled radish, spicy granny smith apple salsa, yakiniku ponzu

## HOT STARTERS

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### **Honey Glazed Duck Breast (GF)**

Saffron rice, caramelized Belgium witlof, baby beetroot, spinach, brandy orange

### **Roast Crackled Pork Belly (GF)**

Parsnip purée, grilled pineapple salsa, 5 spice, dark soy sauce

### **Slow Cooked Lamb Shoulder Filo Pocket**

Ratatouille, minted pea purée, rosemary jus

### **Spinach And Ricotta Ravioli (V)**

Wild mushroom velouté, Napoli, rocket, Manchego

### **Tofu and Kimchi Pancake (V)**

Crispy Asian herb salad, white sesame, soy sauce

V - Vegetarian

VE - Vegan

GF - Gluten Free

Guests with dietaries can be catered to, and will receive their own diet-friendly dish.

# Plated Menu

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## MAINS

### **Grilled King Salmon (GF)**

Orange carrot puree, parmesan potato, broccolini, ginger soy cream

### **Pan Seared Barramundi (GF)**

Lemon cauliflower cream, mazuna yuzu salad, crispy tomato salsa.

### **BBQ Rubbed Roast Chicken Kiev (GF)**

Cous cous, charred mustard greens, corn cob, honey Carolina sauce

### **Chargrilled Beef Striploin (GF)**

Truffle mashed potato, honey roasted carrot stick, Brussel sprouts, pink pepper corn sauce.

### **Wild Mushroom Risotto (GF, V)**

Slow cooked mushroom jus, spinach, parmesan cheese, creme fraiche

### **Confit Duck Leg (GF)**

Roast parsnip, celeriac puree, balsamic confit shallot, fried leek, broccolini, orange butter sauce

### **Sumac Rubbed Lamb Rump (GF)**

Creamy mashed potato, roast peppered capsicum, green mustard, roast garlic, rosemary jus

### **Grilled Vietnamese Style Beef Flank Steak (GF)**

Sweet potato mash, caramelized onion, blistered cherry tomato salsa, crispy Asian herbs

# Plated Menu

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## DESSERTS

### **Tiramisu (V, GF Option)**

Espresso anglaise, crumbled biscuit, chocolate tuille

### **Vanilla Panna Cotta (V, GF)**

Mixed berry compote, roasted pineapple salsa, mango puree, torched sugar

### **Dark Chocolate Brownie (V) (GF Option)**

Candied walnut, strawberry, vanilla ice cream, chocolate sauce

### **Molten Dark Chocolate Fondant (V)**

Dulce de leche, berry coulis, hazelnut cream

### **American Double Cheese Cake (V)**

Strawberry coulis, chocolate disc, broken honey comb, macadamia crumble

### **House Made Pavlova (V, GF)**

Berries, kiwi fruit, passionfruit, mint, raspberry coulis, whipped cream

V - Vegetarian

VE - Vegan

GF - Gluten Free

Guests with dietaries can be catered to, and will receive their own diet-friendly dish.



# Just Feed Us Menu

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Upgrade from the Wagyu butcher's cut to the bone-in rib-eye for an additional charge.

## **Blacksmith Baker's Bread (V)**

Honey cream cheese stuffing, garlic, herb butter

## **Popping Fresh Tuna Tartare with Rice Paper (DF, GF)**

Sky fish roe, shiso, Spanish onion, wasabi mayo, smashed avocado

## **Korean Fried Chicken**

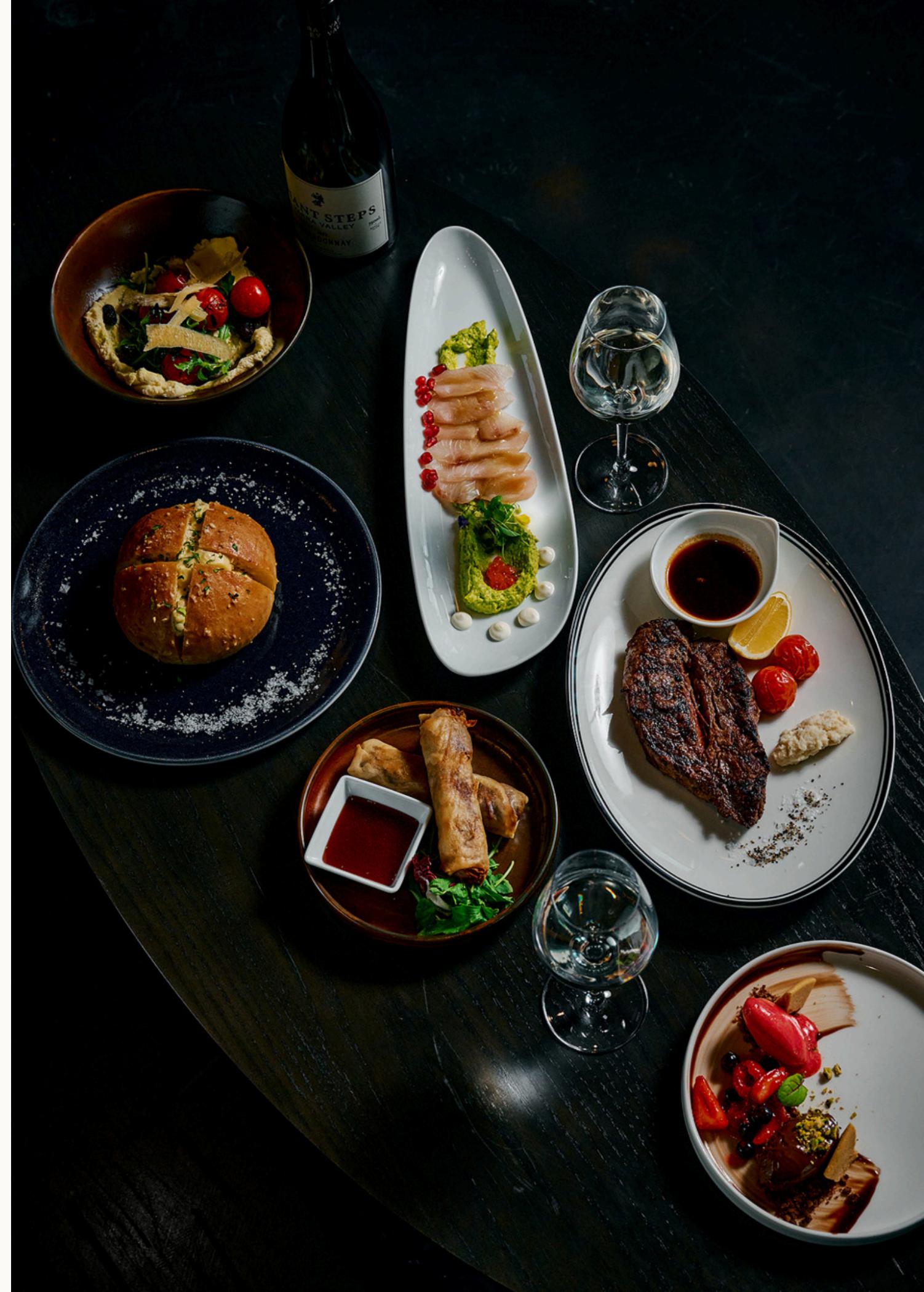
Daikon pickle, roasted peanut, spring onion, sweet gochujang sauce

## **Gamekeepers, Grain Fed Chef's Cut (MB3/4) (GF)**

Dulce de leche, berry coulis, hazelnut cream

## **Dark Chocolate Fondant**

Raspberry sorbet, berry compote, honeycomb, butterscotch



# Grazing Tables

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# Grazing Tables

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## **Antipasto & Tapas Grazing Table**

Minimum of 25 pax

## **Cheese Grazing Table**

Minimum of 25 pax

## **Taste of Dessert Grazing Table**

Minimum of 25 pax

## **voco Grazing Table**

Minimum of 25 pax

## **Seafood Grazing Table**

Market Price Dependant. Pricing on enquiry.

## **Blacksmith Rotisserie & Carvery**

Minimum of 25 pax

# Grazing Tables

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## **Antipasto & Tapas Grazing Table**

Selection of cured meat, smoked salmon, mixed olives, homemade pickles, vegetable crudité, grilled vegetables, tomato salsa, three kinds of dip, grilled pita, taco shells, flat bread.

## **Cheese Grazing Table**

Selection of cheese, two kinds of cured meats, mixed olives, dried fruit, fresh fruit & quince paste, lavash, grissini, rice crackers, water crackers, homemade pickles, candied nuts, honey.

## **Taste of Dessert Grazing Table**

Double cheesecake, assorted macarons, mini éclairs, apple & rhubarb crumble with custard, chocolate brownie & candied walnuts, lemon curd tart, seasonal fruit, ice cream portions.

## **voco Grazing Table**

Antipasto & tapas grazing table items, cheese grazing table items, selection of homemade breads & crostini, three kinds of desserts.

## **Seafood Grazing Table**

Freshly shucked oysters, sashimi selection, king prawns, Moreton Bay bugs, scallops, green lip mussels.

Condiments:

Shallot vinegar, ponzu, wasabi, cocktail sauce, sriracha, aioli, gochujang & lemon wedges.

\*Substitute Items may be provided - Subject to availability\*

## **Blacksmith Rotisserie & Carvery**

Two meat selections from the following: dukkah-rubbed lamb shoulder, BBQ-rubbed beef brisket, roasted free-range whole chicken, roast crackled pork loin, beef rib-eye roll.

Sides:

Grilled, roasted & steamed vegetable selection

Served with a selection of sauces.

# Beverage Packages

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# Beverage Packages

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## **2 HOUR PACKAGES**

The Finch  
The Owl  
The Flamingo

## **3 HOUR PACKAGES**

The Finch  
The Owl  
The Flamingo

## **4 HOUR PACKAGES**

The Finch  
The Owl  
The Flamingo

## **COCKTAILS**

Per person, per hour

# The Finch

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## SPARKLING

Ate Sparkling Brut – South East, Australia

## WHITE

Ate Pinot Grigio – South East, Australia

Ate Chardonnay – South East, Australia

## RED AND ROSÉ

Ate Shiraz – South East, Australia

Ate Cabernet Sauvignon – South East, Australia

Ate Rosé – South East, Australia

## BEERS

Heineken - NL

Furphy Ale - VIC, Australia

## SOFT DRINKS

Coke, Coke No Sugar, Sprite, Orange Juice, Tea & Coffee

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## PACKAGES

2 hours | 3 hours | 4 hours | 5 hours





# The Owl

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## **SPARKLING**

Motley Cru Prosecco – King Valley , VIC

## **WHITE**

Motley Cru Chardonnay - King Valley VIC

Alkoomi “Grazing Collection” Sauvignon Blanc - Frandland River, WA

Cloud Street Pinot Grigio – Various Regions, VIC

## **RED AND ROSÉ**

Motley Cru Shiraz - King Valley VIC

Alkoomi “Grazing Collection” - Cabernet Merlot- Frandland River, WA

Cloud Street Pinot Noir – Various Regions, VIC

Tar & Roses Nebbiolo Rosé - Mornington Peninsula, VIC

## **BEERS**

Furphy Ale – VIC, AUSTRALIA

Byron Bay Lager - NSW, AUSTRALIA

## **SOFT DRINKS**

Coke, Coke No Sugar, Sprite, Orange Juice, Tea & Coffee

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## **PACKAGES**

2 hours | 3 hours | 4 hours | 5 hours

# The Flamingo

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## SPARKLING

Dal Zotto Prosecco, King Valley, VIC

## WHITE

Thompson Estate Chardonnay - Margaret River, WA

Dal Zotto Pinot Grigio - King Valley, VIC

The Falls Sauvignon Blanc - Adelaide Hills, SA

RockBare Riesling - Clare Valley, SA

## RED AND ROSÉ

Scotchmans Hill Pinot Noir - Bellarine Peninsula, VIC

Credaro Kinship Cabernet Sauvignon - Margaret River, WA

Dal Zotto Sangiovese - King Valley, VIC

Humis Shiraz - Heathcote, VIC

Tar & Roses Nebbiolo Rose - Mornington Peninsula, VIC

## BEERS

Furphy Ale - VIC, AUSTRALIA

Byron Bay Lager - NSW, AUSTRALIA

Heineken - NL

Little Creatures Pipsqueak Cider - VIC, AUSTRALIA

## SOFT DRINKS

Coke, Coke No Sugar, Sprite, Orange Juice, Tea & Coffee

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## PACKAGES

2 hours | 3 hours | 4 hours | 5 hours



# Beverage on Consumption List

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SELECT ITEMS FROM THE BELOW TO SERVE ON CONSUMPTION (MUST PRE-SELECT)

## SPARKLING WINE & CHAMPAGNE

Dal Zotto Prosecco - King Valley, VIC  
Chandon Sparkling - Yarra Valley, VIC  
Tattinger NV - Champagne, FRA

## WHITE WINE

Dal Zotto Pinot Grigio – King Valley, VIC  
The Falls, Sauvignon Blanc – Adelaide Hills, SA  
Scotchmans Hill Riesling – Bellarine Peninsula, VIC  
Dominique Portet Chardonnay – Yarra Valley, VIC  
Hughes & Hughes Riesling - TAS  
Scorpo Pinot Gris - Mornington Peninsula, VIC  
Carrick Bannockburn Chardonnay - Central Otago, NZ  
Cloudy Bay Sauvignon Blanc - Marlborough, NZ

## RED WINE

Dal Zotto Sangiovese, - King Valley, VIC  
Two Hands “Brave Faces”, GMS - Barossa Valley, SA  
Shadowfax Shiraz - VIC  
Skillogalee Estate, Cabernet Sauvignon - Clare Valley, SA  
Stonier Pinot Noir - Mornington Peninsula, VIC  
Yabby Lake “Single Vineyard” Pinot Noir - Mornington Peninsula, VIC

## ROSÉ

Dal Zotto Rosato - King Valley, VIC  
Chalk Hill Diana Mary Rose - McLaren Vale, SA  
AIX Maison Saint Aix- Provence, FRA  
Dominique Portet Brut Rose - Yarra Valley, VIC  
Whispering Angel - Provence, FRA  
Chateau D’esclans Rock Angel - Provence, FRA

## BEERS BY BOTTLE

Furphy Ale – VIC, AUSTRALIA  
Byron Bay Lager - NSW, AUSTRALIA  
Heineken - NL  
Little Creatures Pipsqueak Apple Cider

## BLACKSMITH COCKTAILS

Spritz  
Margarita  
Espresso Martini

## SPIRITS

Batanga Blanco Tequila  
Gallivanter Gin  
Vansetter Vodka  
Johnny Walker Black Whiskey  
Makers Mark Bourbon



# Beverage on Consumption List

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SELECT ITEMS FROM THE BELOW TO SERVE ON CONSUMPTION (MUST PRE-SELECT)

## SOFT DRINKS

Coke \$5  
Coke No Sugar \$5  
Sprite \$5  
Orange Juice \$6

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## WE RECOMMEND:

1 x Sparkling Wine  
2 x White Wines  
2 x Red Wines  
1 x Rosé

+ any Spirits/Beer/Cocktails you wish to add

Please note that wine vintages may vary.

**Sleep, eat and everything in between**

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# Come on in

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**A HOTEL STAY SHOULD BE A BREAK FROM THE DEMANDS OF THE DAY TO DAY. SO, WE ADD CHARMING TOUCHES THAT MAKE A WORLD OF DIFFERENCE, TO CREATE MOMENTS YOU'LL REMEMBER LONG AFTER CHECK OUT.**

Designed with thoughtful comforts, our 252 guest rooms are created to make your stay more enjoyable. Offering premium bedding, luxe amenities, free fast Wi-Fi, windows that open to fresh air, as well as plenty of lighting options for mood and task. With floor-to-ceiling windows in every room, you can enjoy spectacular views of the city and beyond.

## **ROOM TYPES & QUANTITIES**

- 1 King Bed Accessible Standard: 6
- 1 King Bed Standard: 77
- 1 King Bed Standard High Floor: 49
- 2 Single Bed Standard: 22
- 2 Single Bed Standard High Floor: 14
- 1 King Bed Premium: 11
- 1 King Bed Premium High Floor: 7
- 2 Single Bed Premium: 7
- 2 Single Bed Premium High Floor: 5
- 1 King Bed Premium City View: 22
- 1 King Bed Premium City View High Floor: 14
- 1 King Bed Premium Seperate Bath: 11
- 1 King Bed Premium Seperate Bath High Floor: 7



# Reducing our impact

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Because growing greenery is good for air quality as well as health & wellbeing, voco Melbourne Central has started cultivating plant life throughout the hotel.



We only use sustainable, natural materials to craft exceptionally restful beds that will last.



Compostable coffee capsules are available in our guest rooms that are sourced locally, fairly traded, and traceable to the farm/co-op.



Our bathrooms feature large format Antipodes hand and body wash and moisturiser from New Zealand that are refillable to reduce plastic waste.



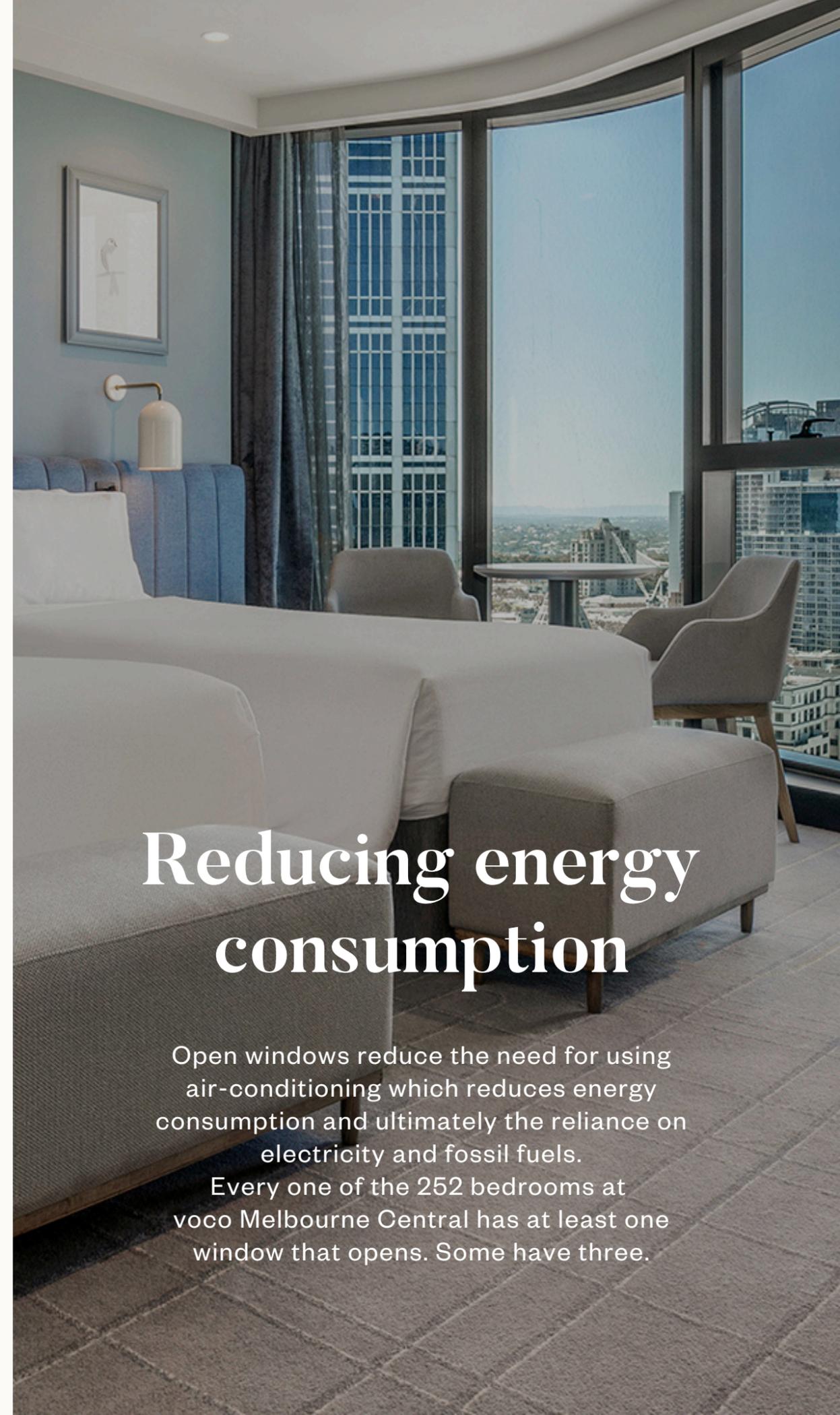
With filtered water in meeting spaces and glass bottles in guest rooms, 300+ plastic bottles are reduced each year.



Aerated showerheads, reducing water usage and ensures lower energy consumption for water heating



Using biodegradable takeaway coffee cups instead of traditional alternatives, reduces our impact on the environment



## Reducing energy consumption

Open windows reduce the need for using air-conditioning which reduces energy consumption and ultimately the reliance on electricity and fossil fuels.

Every one of the 252 bedrooms at voco Melbourne Central has at least one window that opens. Some have three.

# Increase your earning power

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You can now enjoy even more benefits from booking with us. With us, you'll earn rewards when you book for others.

With IHG® Business Rewards, you can earn points every time you book accommodation, meetings or an event at over 5,800 participating IHG® hotels worldwide.

From board meetings and conferences to weddings and social events, we understand the work that goes into planning and we think all your bookings are important, so we reward you no matter the size.

Join IHG® Business Rewards at: [WWW.IHG.COM/BUSINESSREWARDS](http://WWW.IHG.COM/BUSINESSREWARDS)

Accept the terms and conditions to complete enrolment.

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## Booking for others just got more rewarding

- ✓ **Earn points for booking for others**  
Earn 3 points for every \$1 USD spend every time you book rooms, events and meetings for others. There is no minimum qualifying spend
- ✓ **Hotel choices worldwide**  
With over 5,800 participating IHG® hotels worldwide, there's so many opportunities to find the hotel that meets your event needs
- ✓ **Manage one account**  
All IHG Rewards programmes can be accessed with one membership number. In one account, you can manage points for booking on behalf of others (IHG Business Rewards) and points for your own stays (IHG Rewards).
- ✓ **Taking earning status to a new level**  
The points you earn with IHG Business Rewards and IHG One Rewards can help you earn Elite status faster.
- ✓ **Make your points pay off**  
Use your points to stay at any of our 6,000 destinations worldwide—with no blackout dates.



# VOCO<sup>®</sup>

AN IHG<sup>®</sup> HOTEL

Melbourne Central

## PARKING

If you're driving, we've got a variety of options. Limited onsite parking for \$70 AUD per day and additional convenient parking one block away.

## BY RAIL

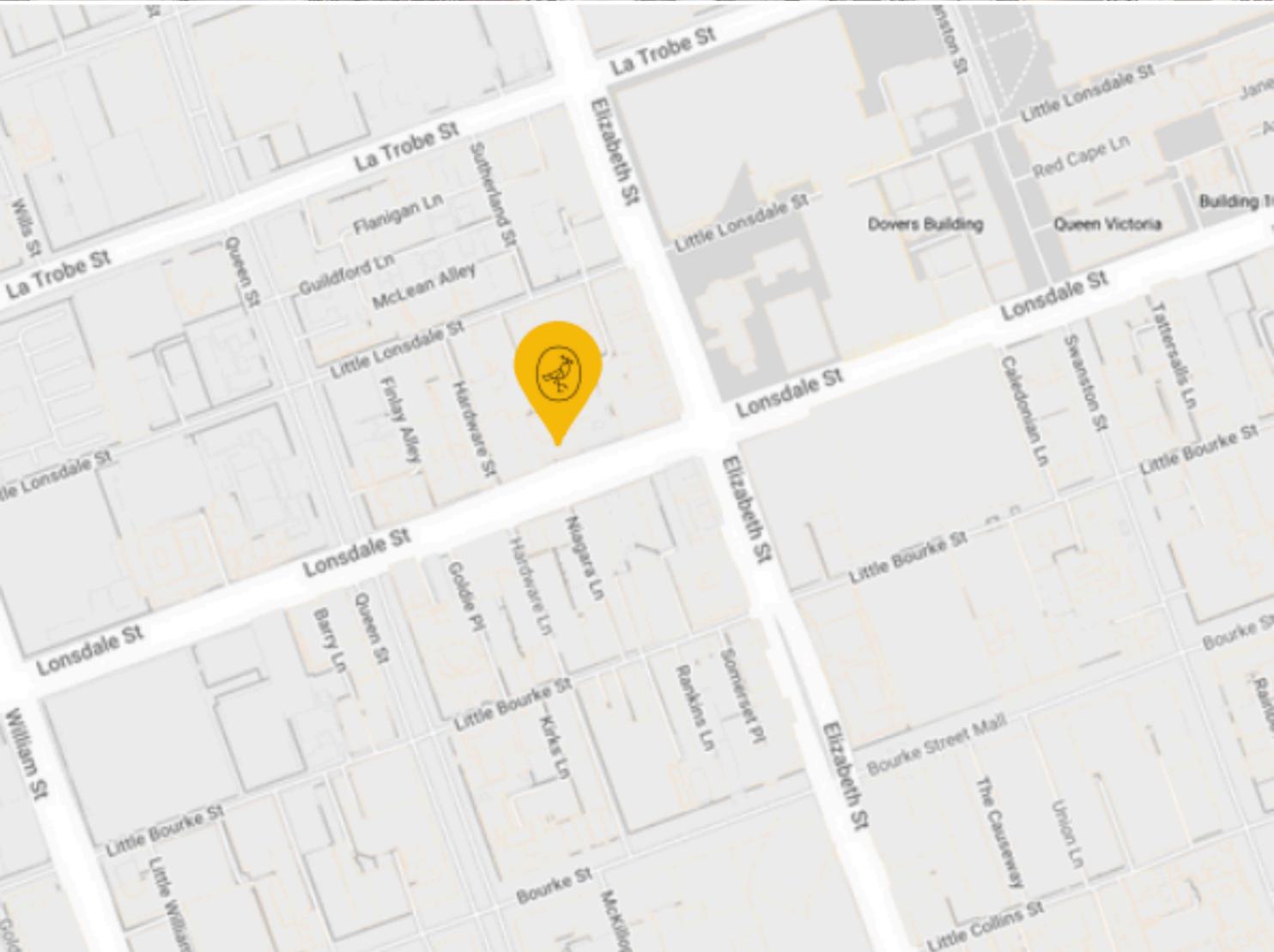
We're conveniently located very near Melbourne Central Station.

## BY TRAM

Get off at Melbourne Central Station Stop 5 on Elizabeth Street and walk around the corner.

## BY AIR

25 minutes by taxi. Dropped off at Timothy Lane and take the elevator to the sky lobby on level six for a smooth check-in



## CONTACT US

18 Timothy Lane, Melbourne 3000  
+61-3-91225522

[events@melbourne.vocohotels.com](mailto:events@melbourne.vocohotels.com)

[vocohotels.com/melbourne](https://vocohotels.com/melbourne)

