

DISCOVER YOUR EVENT AT RADISSON

Radisson on Flagstaff Gardens
Melbourne



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Radisson
ON FLAGSTAFF
GARDENS MELBOURNE

YOUR REWARD

FOR BOOKING AT RADISSON



Where points and exclusive rewards meet

You can earn valuable rewards for booking your next meeting or event at the Radisson on Flagstaff Gardens. Club CarlsonSM for Planners 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 points with Club Carlson for Planners when you book your event at more than 1,000 participating Carlson Rezidor hotels worldwide.

Plus, Club CarlsonSM is pleased to be the first hotel loyalty program to commit to a global carbon offsetting initiative for meetings and events. Beginning April 22, 2013, Club Carlson will purchase carbon credits to offset the estimated carbon footprint of 100% of Club Carlson for Planners meetings and events worldwide.

Earning points

- Earn 3 Gold Points per USD spent on total qualifying event purchases up to USD 5,000 at any participating Carlson Rezidor hotel.
- Earn 5 Gold Points per USD spent on total qualifying event purchases of more than USD 5,000 at any participating Carlson Rezidor hotel.
- Your event attendees are not required to participate in Club Carlson for you to earn points.

Cash in your points and reward yourself

Choose from free award nights at more than 1,000 participating Carlson Rezidor hotels worldwide, airline miles, and more!

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



TAILOR YOUR EVENT

PRIVATE DINING

Entrée Selection

Soup of the day

Confit shallot tarte tatin, pickled baby vegetables, garden peas, watercress

Hiramasa Kingfish ceviche, sweet potato, lime, coriander, garden peas

Salt and pepper calamari, Wombok, Bean shoots, preserved lemon yoghurt

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

Main Selection

Free range duck breast, parsnip cream, artichoke, pickled Iranian fig reduction

Pan seared blue eye fillet, spatzle, Port Arlington mussels, tomato and sweet basil

Tasmanian Wilderness beef tenderloin, chimi churi, pommes pont neuf, smoked salt

Slow roasted spiced lamb shoulder, honey labneh, harissa, Lebanese tomato salad

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

Dessert Selection

Lemon curd Brulee tart, mint, raspberry, crème fraiche

Warm chocolate brownie, French vanilla bean ice cream, popping candy

White chocolate mouse, fresh and dried berries, lemon myrtle syrup, viola

Cheese Board

Desserts served with coffee and tea

Sides * (Additional \$18.00 side)

Heirloom carrot salad, tahini yoghurt, paprika

Garden salad, tomato, carrot, cucumber

Broccoli, egg, bonito flakes, cherry vinegar

Roast potatoes, garlic, rosemary

*Suitable for 4pax

Alternate Service Menu

2 Course @ \$59pp

3 Course @ \$69pp



Room hire and audio visual charges may apply

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TAILOR YOUR EVENT

PRIVATE BUFFET DINING

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

Favourite 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 Selection

Fresh sliced seasonal fruit platters or fruit salad

Chef's selection of petit cakes and slices

Chocolate brownie, vanilla bean cream

Desserts served with coffee and tea

Available for groups of 25 people or more



Private Dining @ \$65pp

*Room hire and audio visual
charges may apply*

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TAILOR YOUR EVENT

CLASSIC CANAPÉ MENU

Cold Selection

Vietnamese rice paper rolls (V)

Selection of California rolls with pickled ginger, soy & 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, nouc nam 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

\$22.50 pp

Choose from a selection of 4 canapés

Caters for 8 pieces pp



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TAILOR YOUR EVENT

DELUXE CANAPÉ ADDITIONS

Enhance your event with these deluxe canapé additions.

Cold Selection

Tuna tartar with fried baby capers and miso aioli

Picked Fraiser 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

Searched 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 riata and fresh peas

\$5.00 per person for an additional 2 items
from this menu to complement our Classic
Canape Package



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TAILOR YOUR EVENT

DELUXE COCKTAIL ADDITIONS

More Substantial

\$7.00 per person

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 and 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, jasmine rice pilaf

Dessert Canapés

\$2.50 per person

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 chocolate tops

Chocolate mousse dome cake with buttered popcorn

Strawberry, patisserie, pistachio tarts

Chocolate cub with gold leaf and vanilla ice cream

White chocolate mousse cups with walnut tuile



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TAILOR YOUR EVENT

PRIVATE WORKING DINING

Noodle station

Chicken (Vegetarian option available)

Served with chefs choice of sides and accompaniments

Prawn crackers

Chefs Selected Asian style salads

Seasonal sliced fruit platter

Juice, soft drinks and iced water

Taco station

Chicken or pulled pork (Vegetarian option available)

Served with chefs 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 chefs choice of sides and accompaniments

Chef's selection of salads

Grilled flat bread

Seasonal sliced fruit platter

Juice, soft drinks and iced water

Available for groups of 20 people or more



Private Dining @ \$40pp

*Room hire and audio visual
charges may apply*

Radisson

TAILOR YOUR EVENT

BEVERAGE PACKAGES

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

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 @ \$19.00 pp
2 hours @ \$26.00 pp
3 hours @ \$32.00 pp
4 hours @ \$38.00 pp
5 hours @ \$44.00 pp

Premium Beverage Package

A selection of premium Australian beers

Crown Lager, Pure Blonde, Fat Yak Pale Ale, Cascade Premium Light

A selection of premium Australian and New Zealand wines

Oysters Bay Brut Sparkling (Marlborough, NZ)

Secret Stone Sauvignon Blanc (Marlborough, NZ) or (Cape Shank Pinot Grigio (Mornington, Vic) , Te-Aro Estate Shiraz Barossa Valley, SA) or Little Berry Shiraz (McLaren Vale, South Australia)

Chilled juices, Soft drinks and Iced water

1 hour @ \$23.50 pp
2 hours @ \$27.50 pp
3 hours @ \$32.50 pp
4 hours @ 38.00 pp
5 hours @ 42.00 pp

Deluxe Beverage Package

A selection of premium Australian beers

James Boaghs Premium, Pure Blonde, Coopers Pale Ale, Cascade Premium Light

A selection of premium Australian and New Zealand wines

Oysters Bay Brut Sparkling (Marlborough, NZ)

Oyster Bay Sauvignon Blanc (Marlborough, NZ), or Cape Shank Pinot Grigio (Mornington, Vic) Pepperjack Shiraz (Barossa Valley, SA) or Te-Aro Estate 'The Pump Jack' Cabernet Sauvignon (Barossa Valley, SA)

Chilled juices, Soft drinks and Iced water

1 hour @ \$25.00 pp
2 hours @ \$34.00 pp
3 hours @ \$42.00 pp
4 hours @ \$50.00 pp
5 hours @ \$58.00 pp

If the hotels wine list does not offer you the selection you are looking for, we would be more than happy to tailor a wine list or beverage selection to suit your tastes. All beverage packages are limited to a 3 hour period in accordance with our commitment to the responsible service of alcohol. Extended beverage packages may be considered.



Radisson

TAILOR YOUR EVENT

BEVERAGES ON CONSUMPTION

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.

Beverage Package on consumption

A selection of Australian light and full strength beers

Cascade Premium Light	\$6.50 per bottle
Pure Blonde	\$8.50 per bottle
Victoria Bitter	\$7.50 per bottle

Rothbury Estate Wines

Sparkling	\$7.50 per glass
Sauvignon Blanc	\$7.50 per glass
Shiraz Cabernet	\$7.50 per glass

Chilled juices

Soft drinks	\$4.00 per glass
	\$3.50 per glass

Deluxe Beverage Package on consumption

A selection of premium Australian beers

Cascade Premium Light	\$6.50 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

A selection of premium Australian and New Zealand wines

Oysters Bay Brut Sparkling (Marlborough, NZ)	\$9.50 per glass
Oyster Bay Sauvignon Blanc (Marlborough, NZ)	\$10.00 per glass
T'Gallant Cape Shank Pinot Grigio (Mornington, Vic)	\$9.00 per glass
Mitchelton Chardonnay (Nagambie, Vic)	\$9.50 per glass
Pepperjack Shiraz (Barossa Valley, SA)	\$11.00 per glass
Te-Aro Estate 'The Pump Jack' Cabernet Sauvignon (Barossa Valley, SA)	\$11.00 per glass

Chilled juices

Soft drinks	\$4.00 per glass
	\$3.50 per glass

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.

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



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