

Meaningful. MEMORABLE. *Moments.*

Meetings & Events
Lunch & Dinner Menu

HOTEL CHADSTONE
MGALLERY MELBOURNE



CURATED *experiences*

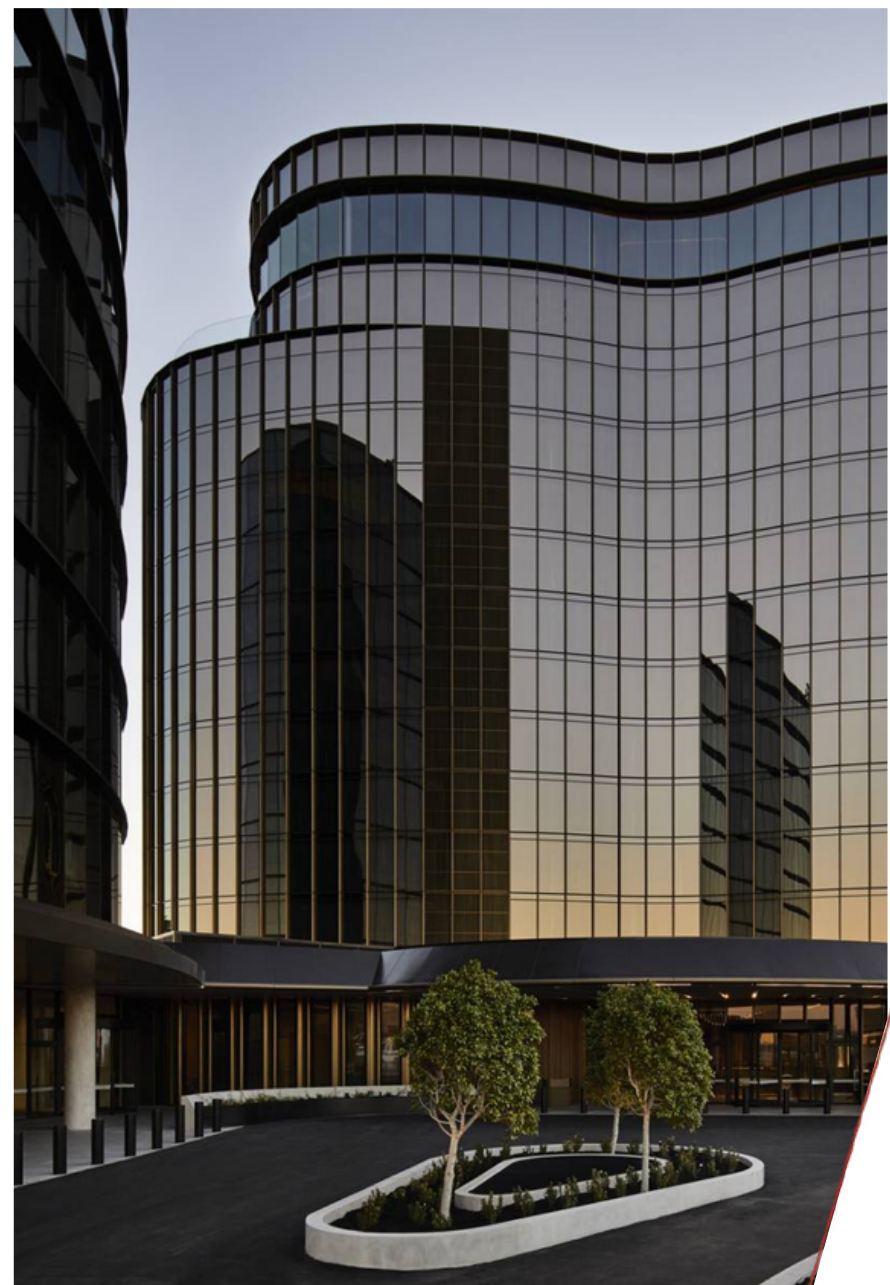
Thank you for choosing Hotel Chadstone Melbourne MGallery to host your event. We are pleased to provide the following fresh and seasonal offerings for you and your attendees.

Designed to elevate your event, our plated lunch and dinner menus showcase fresh, seasonal ingredients with a refined, contemporary approach.

Each experience includes bread rolls with tea & coffee, with additional enhancements and shared selections available to further tailor your event.

The property features:

- 250 spacious guest rooms and suites with panoramic views
- 8 Dedicated Meetings & Events spaces with natural light
- The Ballroom – a pillarless space for up to 400 guests
- Altus Rooftop Bar & Lounge with skyline views
- Pastore Restaurant – modern Italian dining experience
- Holism Retreat Day Spa & indoor heated pool
- 24-hour fitness centre
- Valet parking and direct access to Chadstone Shopping Centre



PACKAGE *inclusions & pricing*

SET MENU OPTIONS

2 Course Lunch - \$80 per person

3 Course Lunch - \$105 per person

2 Course Dinner - \$90 per person

3 Course Dinner - \$115 per person

Alternating Serve - \$6 per person, per course



HOTEL
CHADSTONE

MGALLERY MELBOURNE

(v) vegetarian, (vv) vegan, (gf) gluten friendly. Please advise one of our team members of any special dietary requirements, food allergies or intolerances. Whilst all care is taken in the preparation of food, traces may still be present due to accidental cross-contamination. Allergy requests can be catered for upon request. Menu selections will be provided by the Events team. A 15% surcharge applies on Sundays and Public Holidays for all events.

M
GALLERY
HOTEL
COLLECTION

ENTRÉE *sélection*

Burrata & heirloom beetroot salad (v)

Sous vide beetroot, pine nuts, rosemary crumb, Amarena balsamic

Ricotta & spinach ravioli (v)

Desert sage, parmesan, semi dried tomato, wild mushroom sauce

Slow cooked pork belly (gf)

Pomme anna, cauliflower purée, onion crumb, jus

Sher wagyu tataki (gf)

Pickled cucumber, spring onion, wakame ponzu dressing

Tasmanian smoked salmon tartare, marinated scallop

Celeriac remoulade, salmon roe, yuzu dill crème, charcoal crisp

Miso caramelised eggplant (vv, gf)

Salsa verde, pickled onion, macadamia crumble, coconut & ginger dressing



MAIN *selection*

Middle Eastern cauliflower steak (vv)

Vegetable tagine, cous cous

Tasmanian salmon fillet (gf)

Potato gratin, pea purée, lemon beurre blanc

Crisp skin barramundi (gf)

Clams, baby fennel, olives, roasted tomato, salsa verde

Tender wagyu cheek (gf)

Lentil ragout, baby vegetables, roasted garlic, red wine reduction

Roasted fillet of beef (gf) - \$10 supplement

Truffle mash, asparagus, roasted shallots, béarnaise

Grass fed Angus porterhouse (gf)

Roasted kipfler, confit onions, warrigal greens, peppercorn jus

Lemon & thyme infused chicken fillet

Ratatouille, pearl cous cous, chicken supreme sauce



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Dessert *sélection*

Crème Catalana tart (v)

Passionfruit chiboust, orange confit, meringue, vanilla ice cream

Rose bomb - raspberry & chocolate dome

Chocolate soil, white chocolate ice cream

Chocolate opera cake (v)

Valrhona mousse, hazelnut praline, seasonal berries

Madagascan vanilla panna cotta (gf)

Strawberries, peanut brittle, micro mint

Lemon brûlée tart (v)

Lime sorbet, candied lemon, raspberry meringue

Belgian bittersweet chocolate truffle torte (gf)

Mandarin crème, raspberry crisp, orange jubes



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SHARED *plates*

Mezze Platter - \$30 per person

Dips, crudités & warm ciabatta

Charcuterie Platter - \$35 per person

Victorian pancetta, San Daniele prosciutto, saucisson
Pickles, olives & rustic baguette

Seafood Platter - \$55 per person

Tiger prawns, oysters, bay bugs
Tuna tartare, smoked salmon, lime & cocktail sauce

Cheese Board - \$35 per person

Australian cheeses, condiments & crackers

Dessert Platter - \$25 per person

Seasonal mini desserts & petit fours



SHARED *sides*

\$10 per person

Steamed broccolini (v, gf)

olive oil, lemon balsamic

Warm goats cheese & roasted pumpkin salad (v, gf)

Pine Nuts Chervil

Thick cut chips (v)

Murray River Pink Salt, aioli

Rocket salad (gf)

Parmesan, pine nuts, fig crumbs, balsamic

Parisienne mashed potatoes (gf)

chive butter



OUR PLACE, YOUR *story*
