

CATERING MENU

ELEVATE YOUR EVENT, ONE BITE AT A TIME



HYATT
PLACE™

Melbourne Essendon Fields

EVENT PACKAGES OPTIONS

DAY DELEGATE PACKAGE

Full-Day Delegate Package	\$130 pp
Half Day Delegate Package	\$115 pp

DINING PACKAGES

2-Course Set Menu	\$105 pp
2-Course Alternate Main Menu	\$115 pp
3-Course Set Menu	\$120 pp
3-Course Alternate Main Menu	\$130 pp
Buffet Menu	\$115 pp
BBQ Menu	\$125 pp

CANAPE PACKAGES

Additional Canapes	\$12 pp
<i>Per selection per person</i>	
Additional Substantial Canapes	\$18 pp
<i>Per selection per person</i>	
Pre-Dinner Canapes	\$36 pp
<i>3 varieties</i>	
3-Hour Package	\$96 pp
<i>Includes 8 canapes</i>	
4-Hour Package	\$132 pp
<i>Includes 8 canapes and 2 substantial items</i>	

A hand is visible in the upper right corner, holding a wooden skewer with a bite of food. Below it, a dark grey tray holds several identical appetizers. Each appetizer consists of a round, yellow potato base, topped with a piece of pinkish-red meat (likely salmon or tuna), a dollop of white cream, and a sprinkle of red seasoning. A wooden skewer is inserted into each. In the bottom left corner, a small tartlet filled with green peas is visible. The background is a warm, out-of-focus brown.

DAY DELEGATE PACKAGE

FROM ARRIVAL COFFEE TO
AFTERNOON PICK-ME-UPS,
WE'VE GOT THE DAY COVERED



DAY DELEGATE PACKAGE

MORNING & AFTERNOON TEA SELECTION

Choose (1) sweet and (1) savoury item. All served with a selection of juices, handcrafted French teas and freshly brewed coffee.

SWEET

Mini Citron Tart with Chantilly Cream V, H

Black Forest With Cherry Compote,
Chocolate Ganache & Griottine Cherries
V, NF

Mini Chocolate Muffins V, H

Mini Pain au Chocolat V, H

Mini Danishes V, H

Carrot Cake Walnut & Cream Cheese V, H

Classic New York Cheesecake With Berry
Compote V, H

Mini Donuts V, H, NF

Vanilla Slice V, H, NF

Chia Seed Pudding With Fruit Granola V,
VG, H, NF, DF

SAVOURY

Smashed Avocado Tart With Chilli, Dukkah,
Persian Feta & Toasted Sesame V, H

Caramelised Onion & Gruyère Quiche V, H

Smoked Leg Ham Toastie with Swiss
Cheese & Dijon Mustard NF

Homemade Spring Roll with Sweet Chilli
Sauce H, V

Country Pork Sausage Roll with Tomato
Relish

Mini Beef Pie with House Relish H

12-Hour Slow-Cooked Brisket Toastie with
French's Mustard & Pickles

Portobello Mushroom Toastie with Buffalo
Mozzarella & Thyme NF, V, H

Curried Vegetable Samosa with Coriander
Chutney V, H

Soft-Boiled Egg with Roasted Indian Spices
& Watercress V, H

OPTIONAL UPGRADES

Additional Item \$8 PP / per item

Smoothie Station \$20 PP

Barista Coffee Cart \$2000

Substantial Arrival Item \$18 PP
(Egg & Bacon Muffin)

Freshly Cut Seasonal Fruit \$5 PP

(V) Vegetarian (VG) Vegan (GF) Gluten-Free (DF) Dairy Free (NF) Nut Free (H) Halal (GFO) Gluten Free Optional

*Dietary requirements can be accommodated; some preferences may incur additional charges.
We recommend selecting items that best support your guests' allergy needs.*



DAY DELEGATE PACKAGE

LUNCH SELECTION – SERVED BUFFET STYLE

Choose (2) hot dishes, (2) salads and (1) side selection. All served with juices, tea, coffee and selection of soft drinks.

HOT SELECTION

Thai-Style Egg Noodles with Tofu, Roast Chicken, Egg, Bean Sprouts, Cashews & Tamarind Dressing DF, H

Roasted Chicken Thigh with Braised Du Puy Lentils, Green Herb Vinaigrette, Crispy Onions & Lemon EF, DF, GF, NF, H

Cambodian Chicken Curry with Turmeric, Lemongrass, Coconut, Peanuts, Coriander & Crispy Shallots DF, GF

Winter Chicken Haleem with Lentils, Coriander, Chilli, Almonds & Yoghurt GF, H, EF

Black Angus Beef Striploin with Fresh Peas, Red Wine Sauce, Olive Oil, Spring Onions & Fried Shallots H, NF, DF, GF

Beef Meatballs with Red Pepper Sugo, Ligurian Olives, Tomatoes, Oregano, Lemon & Chilli NF, H

Nasi Goreng-Style Rice with Grilled Satay Beef, House Pickles, Prawn Crackers, Fried Egg & Chilli Sauce DF, H

Seasonal Fish Fillet with Roasted Peppers, Fennel, Baby Capers, Tomato Salsa & Green Olive Sauce Vierge GF, DF

Asian-Style Marinated Flat Iron with Ginger-spring Onion Sauce, Sesame Oil & Baby Bok Choy H, DF, EF

Roasted Cherry Tomato Risotto with Black Olive Jam, Parmesan & Fresh Basil V, GF, H, NF, EF

SALAD SELECTION

Quinoa & Roast Vegetable Salad with Pumpkin Seeds, Almonds, Raisins, Hemp Seeds & Tahini Dressing V, GF, H

Buckwheat Noodle Salad with Cabbage, Carrot, Radish, Broccoli, Capsicum, Herbs & Tamarind Dressing VG

Sea Shell Pasta Salad with Snow Peas, Yoghurt Dressing, Mint & Aleppo Chilli Oil V, H

Fregola Salad with Ricotta, Lemon & Olive Oil V, H, NF, DF, EF

Caesar Salad with Bacon, Egg, Croutons, Parmesan & Anchovies NF

Greek Salad with Cos, Feta, Olives, Tomatoes, Spanish Onion & Greek Dressing NF, H, V

Organic Garden Salad with Medley Tomatoes, Shallots & EVO NF, DF, V, VG, EF, H

Marinated Zucchini & Edamame with Whipped Tahini, Persian Lentils, Fried Onions & Mint V, GF, H, EF

Free-Range Chicken Salad with Tomato, Cucumber, Alfalfa Sprouts, Baby Cos & Verjuice H, DF, NF

Thai Beef Salad with Red Onion, Tomato, Chilli, Garden Greens, Fish Sauce & Lime H

SIDE SELECTION

Seasonal Vegetables with Snow Peas, Zucchini, Red Onion, Broccoli, Green Beans, Corn & Lemon Olive Oil V, GF, H, DF, VGN, EF

Fragrant Coconut Rice V, GF, NF, VGN, H

Sebago Chat Potatoes with Rosemary, Garlic & Citrus Aioli GF, DF, V

Asian-Style Broccoli & Mushrooms GF, NF, DF, H

Creamed White Polenta with Fontina & Truffle V, GF, NF, H

Cauliflower Gratin with Buffalo Mozzarella & Nutmeg V, NF, H

Mac & Cheese with Lemon Zest & Grana Padano V, H

Wok-Fried Cauliflower with Puffed Wild Rice & Togarashi DF, H

Kimchi Fried Rice with Gochujang, Sesame & Toasted Nori V, H, DF

Roasted Pumpkin with Feta, Red Chilli Vinaigrette, EVO & Coriander NF, H, V

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DINING OPTIONS

AN ELEVATED SEATED DINING
EXPERIENCE, WHERE REFINED
MENUS MEET SEAMLESS SERVICE





CANAPES

COCKTAIL CANAPE

COLD SELECTION

Assorted Sushi Rolls DF, H

Cherry Tomato Kasundi, Goats Curd, Heirloom Tomatoes, Tart, Fennel, Dill Fronds & Shallots V, H

Viet rice paper roll, Vietnamese herbs, nuoc cham (V, VG, GF, H)

Sweet corn, zucchini & pecorino frittata, chive cream (V, GF, NF, H)

HOT SELECTION

Corn Empanada, Smoked Paprika Coconut Yoghurt VG, DF, V

Pumpkin, Goats Cheese, Arancini, Herb Mayo V

Polenta Chips, Truffle Oil, Parmesan, Aioli V, GF

Lamb Fattaya, Tahini Yoghurt, Mint H

Black Sesame Chicken, Green Sauce H, NF

Butter Chicken Pie, Mint Yoghurt H

Beef Pie, Red Wine, Tomato Relish NF

Korean Fried Chicken, Gochujang Mayo H, NF

SUBSTANTIAL

Pasture Fed Beef Slider, BBQ Sauce, Mustard, Pickles H, NF

Falafel, Beetroot, Tahini Yoghurt, Flat Parsley, Pita Bread V, H, NF

Beer Battered Fish & Chips, Tartare Sauce, Lemon Wedge H, NF

Beef Brisket, Grain Salad, Chimichurri, Coriander NF, DF

Chicken Sando, Smokey BBQ Sauce, Coleslaw, Milk Bun H, NF

Fried Eggplant Burger, Avo Relish, Pickles, Cabbage, Brioche Bun H, NF, V

SWEET

Chocolate Caramel Tart H, V

Carrot Cake Slice H, V

Red Velvet Gateaux Slice H, V

Victorian Cheese Selection, Fresh Grapes, Dried Fruits, Nuts, Quince Pasta, Lavosh V

Fresh Cut Seasonal Fruit DF, GF, NF, V, VG

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SEATED DINING MENU

ENTREE

Cherry Tomato Tartlet served with Goat's Cheese, Black Olive Jam, Fresh Herbs and Olive Oil V, H

Burrata with Heirloom Tomatoes, Salsa Verde and Baby Basil V, GF, H

Slow-Roasted Lamb Shoulder with Quinoa, Green Olives, Caper-Lemon Dressing, Lemon Yoghurt and Watercress GF, H

Handmade Potato Gnocchi in Pumpkin Cream Sauce with Baby Spinach, Pine Nuts, Shaved Pecorino and Micro Basil H

Dukkah-Spiced Chicken with Red Romesco Sauce, Charred Leek and Baby Herbs GF, H

Spiced Lentil Soup with Cumin-Roasted Cauliflower, Cultured Cream and Crispy Onions GF, NF, V

Roasted Pumpkin Tortellini with Ricotta, Pecorino, Sugo, Parmesan and Baby Herbs V, NF, H

Seafood Mousse with Diced Prawn Ravioli, Fresh Dill, Lemon Zest, Beurre Blanc, Pecorino and Herbs NF, H

Risotto Verde with Edamame, Peas, Stracciatella, Pecorino and Basil V, NF, H, GF

SHARED SIDES (\$10PP/ PER ITEM)

Fregola Salad with Ricotta, Lemon and Olive Oil H, V, NF

Mixed Green Salad with Lemon Dressing H, V, NF, DF

Russet Potatoes with Garlic and Rosemary H, V, NF, DF

Romaine Lettuce with Anchovy Dressing H, NF

Char-Grilled Broccoli with Lemon EVO and Roasted Almonds H, V, GF, DF

MAINS

Haloumi Tortellini with Chickpea Hummus, Crispy Onions, Soft Herbs, Olive Oil and Pomegranate H, NF, V

Lebanese Eggplant & Chickpea Maghmour with Almonds, Rice Pilaf, Cucumber Yoghurt and Mint H, V

Roasted Corn Risotto with Stracciatella, Basil Pesto and Crispy Fried Onions GF, H, V

Chicken Kiev with Mushroom Cream, Pickled Mushroom, Mash, Silver Beet, Spinach, Chicken Jus GF, NF, H

Black Angus Flat Iron with Potato Galette, Pickled Shallots and Chervil Salad GFO, H, NF

Lamb Rump with Black Olive Potato, Garlic Sauce, Pickled Cucumber and Mint Salad GF, H, NF

Beef Cheek in Onion Ash with Green Pea Purée, Snow Pea Shoots, Goat's Curd & Fried Shallots GF, H, NF

Tasmanian Salmon with Corn Fritters, Thai-Style Papaya Salad and Red Nam Jim H, NF

Barramundi with Whipped Tahini, Wild Rice, Quinoa, Barberries, Parsley and Smoked Almonds GF, H

Upgrade to a premium cut (Eye Fillet, Rib Eye or Sirloin) +\$20 pp

PLATED DESSERT

Opera Slice H, V

Pistachio Raspberry Slice H, V

Lemon Meringue Tart H, V

Panna Cotta with Raspberry Jelly and Poached Rhubarb H, V, GF, NF

Classic Tiramisu with Coffee Anglaise Sauce H, V

Individual Cheese Plate with Lavosh, Grissini, Grapes, Walnuts and Dried Fruits H, V

Sticky Date Pudding with Butterscotch Sauce and Double Cream H, V

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BUFFET MENUS

MODERN FLAVOURS, GENEROUS
PORTIONS, AND SEAMLESS
SERVICE



BUFFET MENU

*Choose two (2) cold dishes, two (2) hot dishes, two (2) main dishes and two (2) sides.
Add sweet canapes for dessert for an additional \$15 per selection / per person*

COLD SELECTION

Snail Shell Pasta, Snow Peas, Yoghurt Dressing, Fresh Mint & Lemon Roasted Aleppo Chilli Oil H, V

Roasted Medley Cherry Tomatoes, Mini Bocconcini, Red Onions, Basil, Olive Oil & Balsamic H, V, NF, GF

Sardinian Couscous, Roasted Almonds, Bell Peppers, Red Onion, Parsley, Mint, Olive Oil, Lemon & Fried Onions H, V

Marinated Zucchini, Edamame, Whipped Tahini, Red Persian Lentils, Friend Inions & Mint With Olive Oil H, V, GF, EF

Asian Chana Salad, Chickpeas, Cucumber, Lime, Coriander & Mint With Tamarind Dressing H, V, NF, GF

HOT SELECTION

Mini Four Cheese Tortellini, Roasted Pepper Coulis, Lemon Zest & Grana Padano Cheese H, V

Roasted Cherry Tomato Risotto, Black Olive Jam, Parmesan Cheese & Fresh Basil H, V, NF, GF, EF

Roasted Butternut Pumpkin Gnocchi, Tomato Sugo, Caramelized Butter, Parmesan Cheese with Fried Sage H, V

Stir Fry Udon Noodles, Asian Mushroom & Greens, Fried Tofu, Korean Chilli Paste with Spring Onion H, V, NF, DF

Indian Hyderabad Chicken Biryani, Basmati Rice, Spices, Mint, Coriander, Cucumber with Tomato Raita H, NF, GF

MAINS

Roasted Chicken Thigh with Chilli Caramel Sauce, Bean Sprouts, Puffed Wild Rice & Coriander H, NF, GF, DF, EF

Peshwari Lamb Karahi with Tomato, Yoghurt, Turmeric Ginger, Fresh Green Chilli & Coriander H

Tasmanian King Salmon with Freekeh, Roasted Cherry Tomatoes, Green Chermoula Dressing with Fresh Shaved Fennel H, NF, DF

Spiced Slow Roasted Beef Brisket with House-made BBQ Sauce, Garden Peas & Snow Peas Tendril H, NF, GF, DF

Pork Meatballs, Red Pepper Sugo, Ligurian Olives, Tomatoes, Oregano, Lemon, Chilli & Olive Oil NF

SIDES

Snow Peas, Soy Beans, Broccoli, Green Beans with Kale H, V, GF, DF, VG, EF

Duck-fat Roasted Russet Burbank Potatoes H, V, NF, GF

Fragrant Cumin Basmati Rice H, V, GF, NF, VG

Gourmet Leaves Ramarro Farm, Feta Cheese, Cherry Tomatoes With Olive Oil Orange Dressing H, V, GF, NF

Garden Salad

Greek Salad

Caesar Salad

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BBQ BUFFET

Choose (2) salad dishes, (2) grill dishes, and (2) vegetarian.

Add sweet canapes for dessert for an additional \$15 per selection / per person.

ANTIPASTO STATION (ALL INCLUDED)

Prosciutto, Pastrami & Sopressa

Chef's Selection of Cheese accompanied with
Pear Chutney, Quince Pasta & Walnuts

Chef's Selection of Seasonal Vegetables &
Pickles

Baguette, Lavosh, Bread Rolls, Turkish Bread &
Crackers

GRILL

NON-VEGETARIAN

BBQ Chicken Thigh Seasoned with Paprika
Served with Creamy Mojo Sauce H

Chicken Shish Kebabs with Mint Yoghurt

Pork, Chilli & Fennel Sausages

Beef Asado Ribs with Spicy Glaze and Spring
Onion

Tex-Mex BBQ Beef Brisket

Chicken Shish Kebabs with Mint Yoghurt

VEGETARIAN

Grilled Whole Corn

Grilled Mushroom, Rosemary & Herbed Butter

Dukkah Spiced Halloumi

Cumin marinated Roasted Pumpkin

Lemon & Mint Courgette

SALAD

Quinoa Salad with Snow Peas, Edamame,
Sugar Snap Peas, and Mint GF, DF, V, NF, VG

Iranian Shirazi Salad with Tomatoes,
Cucumber, Parsley, Spanish Onion, and Yarra
Valley Feta GF, NF, V

Roasted Carrot Salad with Smoked Yoghurt,
Mixed Leaves, Almonds, and Honey Dressing
GF, NF, V

Chana Salad with Chickpeas, Cucumber,
Lime, Coriander, and Tamarind Dressing GF,
NF, V, VG

Snail Shell Pasta Salad with Snow Peas,
Yoghurt Dressing, Fresh Mint, Lemon-Roasted
Aleppo and Chilli Oil V

Roasted Cherry Tomato Medley with Mini
Bocconcini, Red Onion, Basil, Olive Oil, &
Balsamic GF, NF, V

CONDIMENTS (ALL INCLUDED)

Horseradish Cream

Assorted Mustard

BBQ Sauce

Tomato Relish

Chimichurri

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OPTIONAL UPGRADES

GRAZING STATION

\$30 PP

Minimum 20 guests for (2) hour duration.

Featuring;

- City Larder Chicken & Leek Terrine,
- Selection of meats: Istrian Prosciutto, Hungarian Salami, Wagyu Air-Dried Bresaola
- Selection of pickled vegetables: Guindilla Pepper, Pickled Onions
- House-Made Tomato Relish
- Dried Fruits
- Mount Zero Olives
- Meredith Goat's Cheese
- That's Amore Baby Burrata
- Fresh Grapes
- Selection of breads; Lavosh, La Madre Artisan Bread, Basil and Grissini.

LIVE STATIONS

\$35 PP

Minimum 50 pax for (1) hour duration.

OYSTER STATION

Freshly Shucked Oysters, Lemon, Mignonette Sauce, Seaweed Salad, Chilli Soy GF, DF, NF

GNOCCHI STATION

Handmade Potato Gnocchi, Gorgonzola Cream, Fried Sage V, H

RISOTTO STATION

Wild Mushroom Risotto, Truffle Oil, Goat Curd, Aged Grana Padano, Red Garnet V

PAELLA STATION

Grilled Chorizo, Coriander, Roasted Chicken, Calamari, Bell Peppers, Lemon

SOMETHING EXTRA

MIXED BAR NUTS + PRETZELS

\$5 PP

FRESHLY CUT SEASONAL FRUITS

\$5 PP

PETIT FOURS

\$10 PP

SIDE DISHES

\$10 PP

ICE-CREAM CART (MINIMUM 50 PAX)

\$15 PP

CREW MEALS (2-COURSE)

\$65 PP

SPARKLING WINE TOWER

SERVES 30 PAX

\$400

SERVES 55 PAX

\$1100

SMOOTHIE STATION (PER MEAL PERIOD)

\$20 PP

BARISTA COFFEE STATION

\$2000

PRE-SET ANTIPASTO PLATTERS (FOR TABLE OF 10)

\$150

TRIO OF DIPS (FOR TABLE OF 10)

\$150

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BEVERAGES

A POLISHED SELECTION OF
BEVERAGES DESIGNED TO
COMPLEMENT EVERY OCCASION



BEVERAGE PACKAGES

CLASSIC PACKAGE

Choose (1) sparkling wine, (1) white wine, (1) red wine, included: (1) full-strength beer, (1) mid/light-strength beer, (1) zero-alcohol option, (1) cider from the Australian Selection

SPARKLING

Hardys "The Riddle" Brut Reserve NV
Hardys "The Riddle" Moscato

WHITE

Hardys "The Riddle" Sauvignon Blanc
Hardys "The Riddle" Chardonnay

RED

Hardys "The Riddle" Shiraz
Hardys "The Riddle" Cabernet Merlot

BEER

Furphys' Refreshing Ale
James Boags Light
Carlton Zero

CIDER

5 Seeds Crisp Apple Cider

CLASSIC PACKAGE

2 HOURS	\$40 PP
3 HOURS	\$45 PP
4 HOURS	\$50 PP
5 HOURS	\$55 PP

ELITE PACKAGE

Choose (1) sparkling wine, (2) white wines, (2) red wines, included: (1) full-strength beer, (1) mid/light-strength beer, (1) zero-alcohol option, and (1) cider from the Australian Selection

SPARKLING

Grant Burge Benchmark Sparkling NV
Hardys "The Riddle" Moscato

WHITE

Grant Burge Benchmark Sauvignon Blanc
Grant Burge Benchmark Chardonnay
Grant Burge Benchmark Pinot Grigio

RED

Grant Burge Benchmark Merlot
Grant Burge Benchmark Shiraz
Grant Burge Benchmark Cabernet Shiraz
Grant Burge Benchmark Cabernet Sauvignon

BEER

Furphys' Refreshing Ale
James Boags Light
Carlton Zero

CIDER

5 Seeds Crisp Apple Cider

ELITE PACKAGE

2 HOURS	\$55 PP
3 HOURS	\$60 PP
4 HOURS	\$65 PP
5 HOURS	\$70 PP



BEVERAGE SELECTIONS

AUSTRALIAN BEER

FULL

XXXX Summer Bright Lager (QLD)
Byron Bay Brewery Premium Lager (NSW)
Furphy Refreshing Ale (VIC)
Tooheys Extra Dry (NSW)
James Boags Premium Lager (TAS)

CIDER

5 Seeds Crisp Apple Cider (NSW)

MID/LIGHT

James Boags Premium Light (TAS)
XXXX Ultra Zero Carb Lager (QLD)

ZERO

Carlton Zero (VIC)
Great Northern Zero (QLD)

INTERNATIONAL BEER (+\$5PP)

FULL

Heineken (Amsterdam)
Kirin Ichiban (Japan)
Steinlager Pure (New Zealand)

CIDER

Somersby Apple Cider

MID/LIGHT

Heineken 3% (Amsterdam)
Heineken Silver 4% (Amsterdam)
Steinlager Light (New Zealand)

ZERO

Heineken Zero (Amsterdam)
Steinlager Zero (New Zealand)

CRAFT BEER (+\$10PP)

FULL

Stone & Wood Pacific Ale (NSW)
Kosciuszko Pale Ale (NSW)
James Squire Lager (NSW)
Little Creatures Pale Ale (WA)

CIDER

James Squire Orchard Crush Apple Cider (NSW)

MID/LIGHT

Little Creatures Rogers Amber Ale (WA)
Stone & Wood Green Coast Crisp Lager (NSW)

ZERO

James Squire Zero (NSW)

WINE BY THE BOTTLE (ON CONSUMPTION)

SPARKLING

Cloud St Sparkling Brut NV (Central VIC)	\$39
Bottega Doc Prosecco (Veneto, IT)	\$65
Taittinger Cuvee Prestige Brut NV (Champagne, FR)	\$200

WHITE

T'Gallant Juliet Pinot Grigio (South Eastern Australia)	\$48
Hanging Rock Chardonnay (South Eastern Australia)	\$58
Music Bay Sauvignon Blanc (Marlborough, NZ)	\$65

ROSÉ

Squealing Pig Rosé	\$58
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RED

Haselgrove The Cut Shiraz (McLaren Vale, SA)	\$60
Haselgrove Cabernet Sauvignon (SA)	\$60
Hanging Rock Pinot Noir (Macedon Ranges, VIC)	\$75

Please note wines are charged per open bottle .



COCKTAIL PACKAGES

Includes 50 Serves

\$1,250 (SELECT ONE BELOW)

Melbourne Martini Classic Cosmo
Melbourne Martini Original Espresso Martini
Melbourne Martini Salted Caramel Espresso Martini
Melbourne Martini Amaretto Sour
Melbourne Martini Tommy Margarita

\$1,500

Melbourne Martini Bar Strength Pornstar Martini

\$1,750

Melbourne Martini Bar Strength Smoked Chilli Margarita

MOCKTAIL SELECTIONS

\$20 PER PERSON / PER DRINK

Minimum 20 Orders

Virgin Pineapple Mojito
Berry Refresher
Tropical Sunrise Punch
Rosemary Grapefruit Spritz
Virgin Pina Colada
Shirley Temple

ENQUIRE TODAY

*WE WOULD LOVE TO HELP PLAN YOUR EVENT.
CONNECT WITH OUR HYATT PLANNERS TO
START THE PLANNING JOURNEY.*

Email: essendonfields.sales@hyatt.com

Phone: +61 3 9190 1212



HYATT
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Melbourne Essendon Fields