



RADISSON
MEETINGS

TAILORED TO YOUR EVENT

Banquet Brochure



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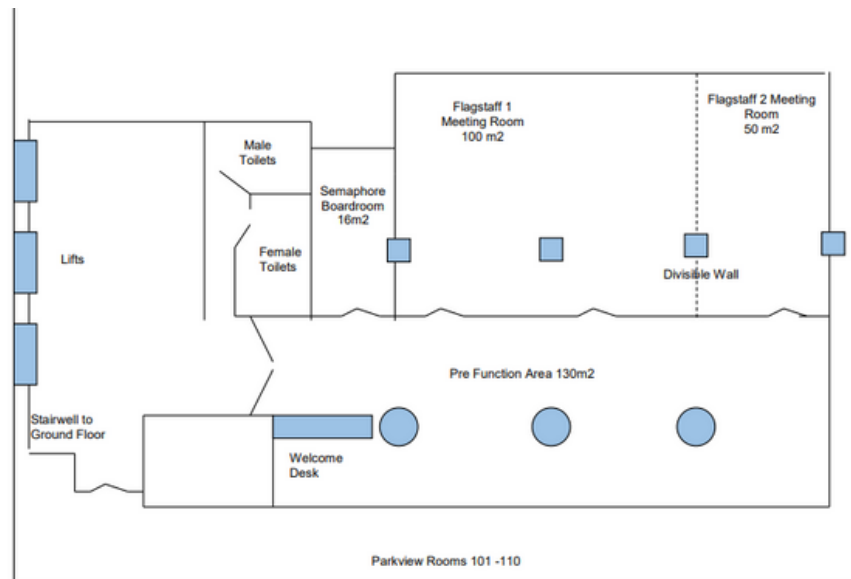


Radisson
ON FLAGSTAFF
GARDENS MELBOURNE

RADISSON EVENTS

Making your event a success

Function Room	Dimensions			Maximum Suggested Seating Style Capacity						
	Floor area (m2)	Room size (m)	Ceiling height (m)	Boardroom	Theatre Style	Dinner / Banquet	Cocktail	Classroom	U-Shape	Cabaret (8 per table)
Semaphore Room	16	3 x 5.3	2.7	6	-	-	-	-	-	-
Flagstaff 1	100	12 x 8	3.4	18	70	54	120	36	18	40
Flagstaff 2	50	6 x 8	3.4	16	40	18	50	18	16	16
Flagstaff 1 and 2	150	18 x 8	3.4	-	110	72	170	54	-	64
Pre-Function Area	130	3	-	-	-	-	-	-	-	-
Parkview Room	20	-	2.7	8	14	-	-	-	8	8
Lawn Bowls	200	10 x 20	-	40	150	110	150	55	40	88
HQ's on William	250	-	-	-	-	-	150	-	-	-



AUDIO VISUAL + TECHNICAL SERVICES

Radisson on Flagstaff Gardens can assist and provide you with all of your technical and production requirements. Where required we work with our technical and creative event partner Myles AV. Myles Audio Visual Hire is a dynamic company formed by a group of experienced professionals in the audio visual hire industry who specialise in the corporate conference market.

The following are examples of audio visual equipment available:

- Data Projectors with HDMI input
- Plasma TV with DVD player
- Laptop
- CD and MP3 player
- Lectern and Microphone
- Two Speaker PA system with Microphone
- Roving Microphone
- Lapel Microphone
- Polycom telephone system for teleconferencing
- On – site technician can be arranged at a daily rate



Bookers & Planners programs

Welcome to the new Radisson Rewards, a program designed to be a simple, direct and relevant loyalty program with a twist.

For our professional **Bookers and Planners**, we have added new ways you can earn points when booking for others or organizing events. The program is more flexible, so you can now share your points with other members, use points to book meetings and events spaces and earn extra points when you refer a new member.

For your **personal travel**, you can earn and redeem points for your stays at over 600 hotels worldwide. In all of our nine brands, Radisson Rewards offers the most relevant, simple, and straightforward rewards program, putting the member at the heart of all we do.

The program is designed to make planning and booking stays with Radisson Hotels even more rewarding. With exclusive benefits tailored specifically for you, our fresh approach to loyalty guarantees to make you feel constantly appreciated.

Professional member program benefits

EARN AND REDEEM



Earn 10 points per \$ spent when booking for others.



Earn 5 points per \$ spent on meetings and events, up to 250,000 points.



Points can be redeemed for a wide selection of rewards like Free Nights, airline miles and more.

UPGRADED STATUS



Premium upgrade after first professional booking or after just 3 stays or 5 nights.

EXCLUSIVE CONTACT



24h exclusive Bookers and Planners Contact Center.

RADISSON
REWARDS

Personal Member Benefits

	8 POINTS / \$ SPENT	27 POINTS / \$ SPENT	36 POINTS / \$ SPENT
	Club Benefits from day one	Premium 3 stays or 5 nights	VIP 20 stays or 30 nights
Member Only Rate up to 10% discount	●	●	●
Access to the Priority Line (available in selected properties)	●	●	●
Food & Beverage discounts	10%	10%	15%
Discount Booster: Swap points for up to 20% discount		●	●
Free Room Upgrade (upon availability)		To next room category	To best available room
Free Early Check-in / Late Check-Out (upon availability)		●	●
Award Nights		●	●
24h exclusive Contact Center (accessible from My Private Area)		Exclusive Premium Lines	Exclusive V.I.P Lines
Free Breakfast for 2 (applicable to RO reservations)			●
Exclusive VIP areas (where applicable)			●
My Favorite Hotel <i>selected by member</i>			
Priority List Access to the first available room		●	●
My Favorite Room Based on availability		●	●
My Luggage Storage (Storage can be requested at the front desk)		●	●

Join Radisson Rewards now
radissonhotels.com/rewards/business



PRIVATE DINING, PLATED

ENTRÉE

- Vodka cured Salmon, citrus crème fraîche, orange, fennel and herb oil (GF)
- Beetroot and grain salad, avocado mousse, roasted seeds and pickled radish (DF) (V)
- Herb crusted Roast Beef with grain mustard sauce, pickled vegetable and petite greens
- Roma tomatoes, young mozzarella, sweet basil pesto, arugula and reduced balsamic (V) (GF)
- Seafood Tart: mélange of seasonal seafood, corn kernels, cheese and flying fish roe
- Soup of the day (V)

MAINS

- Confit duck leg, braised red cabbage, fondant potato, star anise jus
- Orecchiette pasta, roasted butternut pumpkin, pine nuts, sage butter and goats cheese (V)
- 48-Hour slow braised beef short rib, carrot mash, seasonal greens, Asian jus (GF)
- Free range stuffed chicken breast, chickpea mash, zucchini and roasted cumin (GF)
- Oven roasted catch of the day, green beans, herb butter sauce, herb mash and flying fish caviar (GF)
- Spinach and ricotta ravioli with Napoli sauce, shaved parmesan, baby rocket (V)

SIDE DISHES

SELECT 2 SIDES TO BE SERVED WITH MAIN COURSE ON A SHARING BASIS

- Mixed green salad
- Roasted root vegetables
- Steamed seasonal vegetables
- Thyme and garlic roasted potatoes

DESSERTS

- Coconut and vanilla panna cotta with seasonal fruit relish (GF) (eggless)
- Selection of cheese served with lavosh, quince paste, dried fruits and nuts
- Chocolate Fondant
- Tiramisu
- Classic cheesecake with forest berry compote
- Lemon curd tart with cardamom cream and candied ginger

**TWO COURSES AT \$69 PER PERSON,
ALTERNATE DROP**

**THREE COURSES AT \$79 PER PERSON,
ALTERNATE DROP**

*All served with Tea, coffee and petit fours

**Room hire and audio visual charges may apply

PRIVATE DINING, BUFFET

TO START

An assortment of breads and rolls

A SELECTION OF FRESHLY PREPARED SALADS

(select three)

- Greek salad (V)
- Pasta salad with artichoke, roasted peppers and olives (V)
- Mixed leaf salad
- Beetroot and chickpea salad with mint, feta and rocket (V) (GFR)
- Greek salad: cucumber, peppers, pickled onions, tomatoes, olives tossed in basil dressing with feta (V) (GF)
- Grilled vegetables and Halloumi salad with lemon tahini dressing and fresh herbs (GFR)
- Insalata Caprese: tomato and young mozzarella with sweet basil pesto and balsamic reduction (V) (G)

HOT DISHES (select two)

- Beef stroganoff finished with sour cream and served with steamed rice
- Oven roasted chicken breast served with chimichurri (GFR)
- Thai red curry with garden vegetables, tofu and steamed rice (V)
- Pasta with roasted butternut pumpkin, sage butter and feta cheese (V)
- HQ's Butter Chicken with steamed basmati rice (GF)
- Seared catch of the day finished with lemon butter sauce
- Chilli con carne: Southern American style spicy minced beef stew with beans, jalapeno, coriander and spices
- Pasta with Sundried tomato, roasted pepper, baby spinach and olives

SIDE DISHES (select two)

- Garlic and thyme roasted potatoes
- Steamed seasonal vegetables dressed with olive oil and fresh herbs
- Roasted root vegetables
- Potato Gratin

DESSERTS

- Seasonal fruit platters
- Sticky toffee pudding, butterscotch sauce, Chantilly cream
- Chef's selection of sweet cakes and slices

BUFFET LUNCH OR DINNER AT \$79 PER PERSON

*All served with tea, coffee and petit fours

**Available for groups of 20 people or more , Room hire and audio visual charges may apply

CLASSIC CANAPÉ MENU

COLD SELECTION

- Bruschetta of heirloom tomatoes, basil and parmesan (V)
- Smoked salmon, avocado crème fraîche, herb crouton
- Mini ratatouille tartlet (V) (GFR)
- Poached chicken, chive and lemon mayonnaise finger sandwiches
- Rare roast beef, micro herbs and a dijon dressing
- Beetroot hummus tarts (V) (GFR)
- Vietnamese rice paper rolls with sweet chilli sauce (V) (DF) (GF)

WARM SELECTION

- Char siew pork puff
- Mini assorted gourmet pies
- Peking duck spring roll, hoisin sauce
- Slow cooked beef ragout with Asian jus (GFR)
- Caramelised onion, roasted tomato and feta cheese tart (V) (GFR)
- Spinach and onion pakora, lemon yoghurt (V)
- Turkish meat pies bites with Lemon garlic yoghurt
- Vegetable spring roll with sweet chili sauce (v)
- Mini Lamb samosa with tamarind sauce
- Assorted Arancini with dip (gf)

SELECT 4 CANAPES AT \$29 PER PERSON

*Caters for 8 pieces per person

SELECT 7 CANAPES AT \$38 PER PERSON

*Caters for 10 pieces per person

SELECT 9 CANAPES AT \$44 PER PERSON

*Caters for 12 pieces per person

ADDITIONAL ITEMS AT \$4.50 PER PERSON, PER ITEM

GF = GLUTEN FREE, GFR = GLUTEN FREE ON REQUEST
(N) = CONTAINS NUTS, DFR = DAIRY FREE ON REQUEST, V = VEGETARIAN





DELUXE CANAPÉ MENU

COLD SELECTION

- Avocado and shrimp cocktails (GF) (DF)
- Freshly shucked oysters with compressed apple and chilli (GF) (DF)
- Kingfish Hiramasa tartare, king oyster mushroom and togarashi (GFR)
- Tartlet of wild mushroom and fontina cheese (V) (GFR)
- Tasmanian smoked salmon on rye bread.

WARM SELECTION

- Tandoori spice grilled chicken skewer with mint chutney
- Lamb feta balls with sumac yoghurt
- Rice paper prawn twister with sweet chili sauce (GF)
- Assorted arancini with chipotle mayonnaise (V)
- Prawn gyoza with sweet chili sauce

SELECT 4 CANAPES AT \$35 PER PERSON

*Caters for 6 pieces per person

SELECT 7 CANAPES AT \$55 PER PERSON

*Caters for 8 pieces per person

SELECT 9 CANAPES AT \$69 PER PERSON

*Caters for 10 pieces per person

ADDITIONAL ITEMS AT \$6.50 PER PERSON, PER ITEM

*This menu can be added on to the Classic Canape Package

DESSERT CANAPÉ

Finish your cocktail party with something sweet. Items can be mixed and added to either the Classic Canapé or Deluxe Canapé menus.

- Individual pavlovas with seasoned fruits
- Lemon curd tarts
- White and Dark Chocolate mousse
- Sticky toffee pudding, butterscotch sauce and vanilla cream
- Mini tiramisu

DESSERT CANAPÉS AT \$5.50 PER PERSON, PER ITEM





GRAZING PLATTERS

Serves between 8 - 10 guests

REGULAR PLATTER

- Party pies, Vegetable spring rolls, Samosa, Sausage rolls served with dips (\$120 per platter)

DELUXE PLATTER

- Tandoori Chicken skewers with mint chutney, Assorted Arancini with dips, Sausage rolls, Spiced potato wedges with cheese and truffle dip, vegetable spring rolls (\$180 per platter)

VEGETARIAN PLATTER

- Beetroot hummus tart (Gf), lentil and quinoa cups with avocado (Gf), Vegetable gyoza sweet chili dip, Spinach and Cheese roll, assorted vegetarian arancini (gf) (\$150 per platter)

LOCAL VICTORIAN CHEESE AND CURED MEAT PLATTER

- 3 Varieties of local Victorian cheeses served with Hungarian salami, Prosciutto, Cured ham and a selection of condiments, pickles, crackers and grilled sour dough (\$200 per Platter)



BEVERAGE PACKAGES

Compliment your event with one of our beverage packages.

SOFT DRINKS PACKAGE

Chilled juices, soft drinks, sparkling water and iced water

1/2 Hour	1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
\$14 pp	\$17 pp	\$20 pp	\$23 pp	\$26 pp	\$29 pp

CLASSIC BEVERAGE PACKAGE

- Cascade Premium Light, Pure Blonde, Victoria Bitter
- Rothbury Estate Wines—Sparkling, Sauvignon Blanc, Shiraz Cabernet (Hunter Valley, NSW)
- Chilled juices, soft drinks, sparkling water and iced water

1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
\$26 pp	\$33 pp	\$40 pp	\$47 pp	\$54 pp

PREMIUM BEVERAGE PACKAGE

- Crown Lager, Fat Yak Pale Ale, Cascade Premium Light
- T'Gallant Sparkling Prosecco (Mornington Peninsula, VIC)
- Leo Buring Riesling (Clare Valley, SA) or Cape Shank Pinot Grigio (Mornington, VIC)
- Wolf Blass Private Release Shiraz (Barossa Valley, SA) or Fickle Mistress Pinot Noir (Malborough, NZ)
- Chilled juices, soft drinks, sparkling water and iced water

1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
\$29 pp	\$36 pp	\$43 pp	\$50 pp	\$57 pp

DELUXE BEVERAGE PACKAGE

- Corona, Peroni, Coopers Pale Ale, Cascade Premium Light
- T'Gallant Sparkling Prosecco (Mornington Peninsula, VIC)
- Squealing Pig Sauvignon Blanc (Marlborough, NZ) or St Hubert's 'The Stag' Chardonnay (Yarra Valley, VIC)
- Pepperjack Cabernet Sauvignon (Barossa Valley, SA) or Audrey Wilkinson Merlot (McLaren Vale, SA)
- Chilled juices, soft drinks, sparkling water and iced water

1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
\$32 pp	\$40 pp	\$48 pp	\$56 pp	\$64 pp

The management and team at 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 Radisson on Flagstaff Gardens Melbourne, we are not able to permit our clients to consume their own beverages on the premises.

BEVERAGES ON CONSUMPTION

If the Hotel's wine list does not offer you the selection you are looking for, we are more than happy to tailor a wine list or beverage selection to suit your tastes.

BEER / CIDER

Cascade Premium Light	\$7.50 per bottle
Pure Blonde	\$8.50 per bottle
Victoria Bitter	\$8.50 per bottle
Coopers Pale Ale	\$9.50 per bottle
Crown Lager	\$9.50 per bottle
Fat Yak Pale Ale	\$9.50 per bottle
Corona	\$10.00 per bottle
Peroni	\$10.00 per bottle
Bulmers	\$10.50 per bottle

SPARKLING

Rothbury Estate Sparkling (Hunter Valley, NSW)	\$8.50 per glass
T'Gallant Sparkling Prosecco (Mornington Peninsula, VIC)	\$11.50 per glass

WHITE WINE

Rothbury Estate Sauvignon Blanc (Hunter Valley, NSW)	\$8.50 per glass
Squealing Pig Sauvignon Blanc (Marlborough, NZ)	\$11.50 per glass
Cape Schanck Pinot Grigio (Mornington Peninsula, VIC)	\$11.50 per glass
Leo Buring Riesling (Clare Valley, SA)	\$11.50 per glass
St Hubert's 'The Stag' Chardonnay (Yarra Valley, VIC)	\$13.50 per glass

RED WINE

Rothbury Estate Shiraz Cabernet (Hunter Valley, NSW)	\$8.50 per glass
Wolf Blass Private Release Shiraz (Barossa Valley, SA)	\$11.50 per glass
Audrey Wilkinson Merlot (McLaren Vale, SA)	\$13.50 per glass
Fickle Mistress Pinot Noir (Malborough, NZ)	\$13.50 per glass
Pepperjack Cabernet Sauvignon (Barossa Valley, SA)	\$15.50 per glass

NON-ALCOHOLIC

Chilled juice	\$4.50 per glass
Soft drink	\$4.50 per glass

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