



**VICTORIA
UNIVERSITY**

CONVENTION CENTRES

**CITY CONVENTION CENTRE
SUNSHINE CONVENTION CENTRE**





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CITY CONVENTION CENTRE

VENUE INFORMATION

The centre offers breathtaking views of landmarks such as Flinders Street Station, the MCG and the Yarra River.

CITY CONVENTION CENTRE

Located right in the heart of Melbourne’s CBD on Level 12, 300 Flinders Street is a short stroll from public transport, cafes, restaurants and accommodation.

City Convention Centre is a unique venue providing five versatile meeting rooms. We offer a flexible approach to your event needs and our experienced staff will ensure that your event is tailored to your requirements.

PARKING

Located next door to the Victoria University building, Secure Parking is open 7 days a week. Please visit the Secure Parking website at www.secureparking.com.au for further details.

Prepaid tickets are available on application from your event coordinator.

DELIVERIES

A shared delivery dock is available via Flinders Court under prior arrangement. Please note that we do not have a goods elevator, and any deliveries requiring assistance by our staff will incur additional charges.



Level 12, 300 Flinders Street
Melbourne Victoria 3000
T: (03) 9919 1012
E: ccentre.city@vu.edu.au



CITY CONVENTION CENTRE

VENUE INFORMATION

SEATING CAPACITY

Listed below are estimated seating capacities.

Please note that the rooms marked with an “*” have bi-fold walls, enabling the room to be split for breakout rooms if required. Maximum capacity for a seated dinner is 220 utilising Rooms 1, 2 and 3 (floor plans available).

Maximum capacity for a cocktail function is 500 utilising Rooms 1, 2, 3, 4 and Foyer (floor plans available).

	Cabaret	U-Shape	Boardroom	Theatre	Dining	Cocktail	Dinner Dance
Foyer	-	-	-	-	-	-	-
Function Room 1*	65	30	35	140	90	130	70
Function Room 2*	35	20	25	80	60	80	n/a
Function Room 3*	65	30	35	140	90	130	80
Function Room 4*	60	30	35	120	80	120	60
Function Room 5	32	15	20	60	40	60	n/a

ROOM HIRE

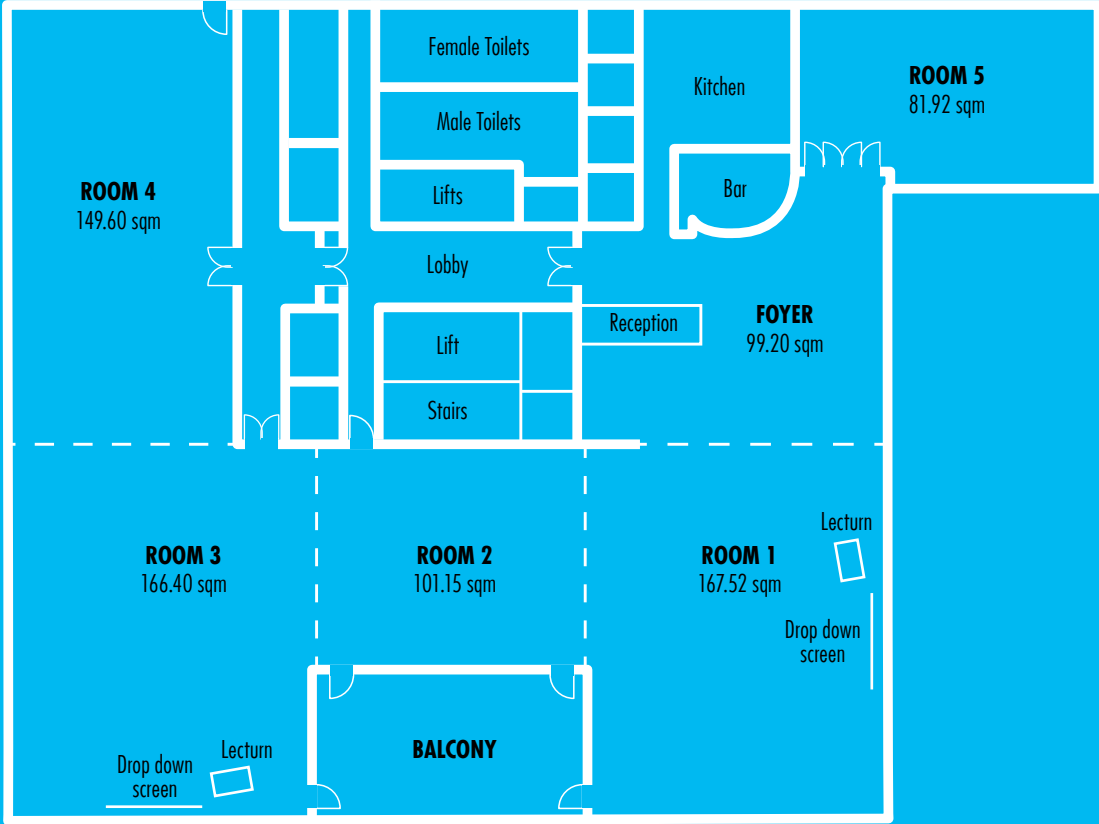
The rates below are based on a Monday to Friday booking between 9.00am-5.00pm, and allow for 30 minute bump in/30 minute bump out time. Additional charges apply for extending beyond time booked @ \$100.00 per hour.

	Half Day Rate (0-4 Hrs)	Full Day Rate (4-8 Hrs)
Entire Venue	\$2500.00	\$3980.00
Function Room 1		
- With Foyer	\$1020.00	\$1820.00
- With Room 2 and Foyer	\$1250.00	\$2160.00
- With Room 2, 3 and Foyer	\$1820.00	\$2900.00
- With Room 2, 3, 4 and Foyer	\$2500.00	\$3980.00
Function Room 2	\$560.00	\$890.00
Function Room 3	\$670.00	\$1080.00
- With Room 2	\$930.00	\$1480.00
- With Room 4	\$850.00	\$1365.00
Function Room 4	\$625.00	\$1025.00
Function Room 5	\$520.00	\$855.00



FLOORPLAN

Offering approximately 765.80sqm, with all rooms featuring dividing walls, optimising the use of spaces for breakout groups if required. The versatility of our City Convention Centre, with its five inter-connecting rooms, allows us to cater for all styles of functions. The centre can cater for groups of 4 to 500.



ADDITIONAL SPACES

There is access to other floors to accommodate larger events as required. Spaces within the Flinders Street campus are versatile, featuring numerous auditoriums, meeting rooms and PC/Mac labs as well as creative spaces ideal for cocktail parties and launch events.

AUDIO VISUAL FACILITIES

We have a brand new digital AV system installed into our prime rooms. We offer a drop down screen with 16:9 ratio, ceiling mounted data projector, audio, video, PC, broadband, lectern mic and three radio mics (hand-held or lapel) all operated from a touch panel on the lectern. Available in:

- Room 1 (with capacity to link to Room 2 via audio speakers and ceiling monitors)
- Room 3 (with capacity to link to Room 4 via audio speakers and ceiling monitors)

Please contact your Event Coordinator about live streaming and video conferencing capability.

	Half Day Rate	Full Day Rate
New Digital System (available in Room 1 and 3 as above)	\$120.00 per room	\$150.00 per room
Portable Data Projector (applicable to Rooms 2, 4 and 5)	\$80.00	\$130.00
Laptop (applicable to Rooms 2, 4 and 5)	\$15.00	\$20.00
Portable speakers (applicable to Rooms 2, 4 and 5)	\$100.00	\$120.00
Portable PA system with 2 handheld microphones (applicable to Rooms 2, 4 and 5)	\$15.00	\$25.00
Whiteboard	1 complimentary, \$15.00 each thereafter	
Flipchart with butchers paper and markers	1 complimentary, \$15.00 each thereafter	
Butchers paper pads (for work groups per table)	\$15.00 each	

SUNSHINE CONVENTION CENTRE

VENUE INFORMATION

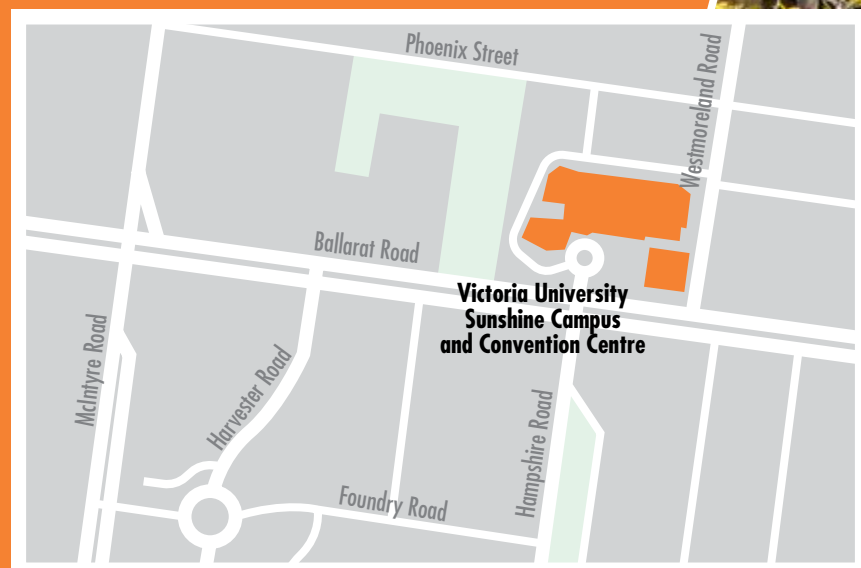
Spacious in design, the Sunshine Convention Centre is the ideal venue for large scale exhibitions, trade shows and forums, featuring a large foyer suitable for catering breaks.

Located at Gate 1, 460 Ballarat Road Sunshine, this venue features a 200 seat tiered auditorium and a variety of meeting rooms.

Offering convenient access to the CBD and Melbourne Airport via the Western Ring Road and Calder Freeway.

Public transport options are also within walking distance.

There is plenty of metered parking available on site.



Gate 1, 460 Ballarat Road
Sunshine Victoria 3020
T: (03) 9919 7100
E: ccentre.sunshine@vu.edu.au



SUNSHINE CONVENTION CENTRE

VENUE INFORMATION

SEATING CAPACITY

The numbers outlined below reflect comfortable seating and do not necessarily outline the maximum seating capacity.

	Cabaret Workgroups		U-Shape Boardroom		Theatre	Dining	Cocktail
Auditorium		-	-	-	200	-	-
Foyer	120	-	-	-	-	150	250
Seminar Rooms 1 & 2*	65	60	40	40	120	80	110
Seminar Rooms 1,2 & 3*	80	70	-	-	140	100	130
Dining Rooms 1 & 2*	40	40	25	30	60	50	90
Syndicate Rooms 3 & 4*	40	35	25	30	55	50	80
Syndicate Rooms 1 & 2*	25	15	15	20	35	30	40

ROOM HIRE

The rates below are based on a Monday to Friday booking between 9.00am - 5.00pm, and allow 30 minutes for bump in/30 minute bump out time. Additional charges apply for extending beyond time booked @ \$100.00 per hour.

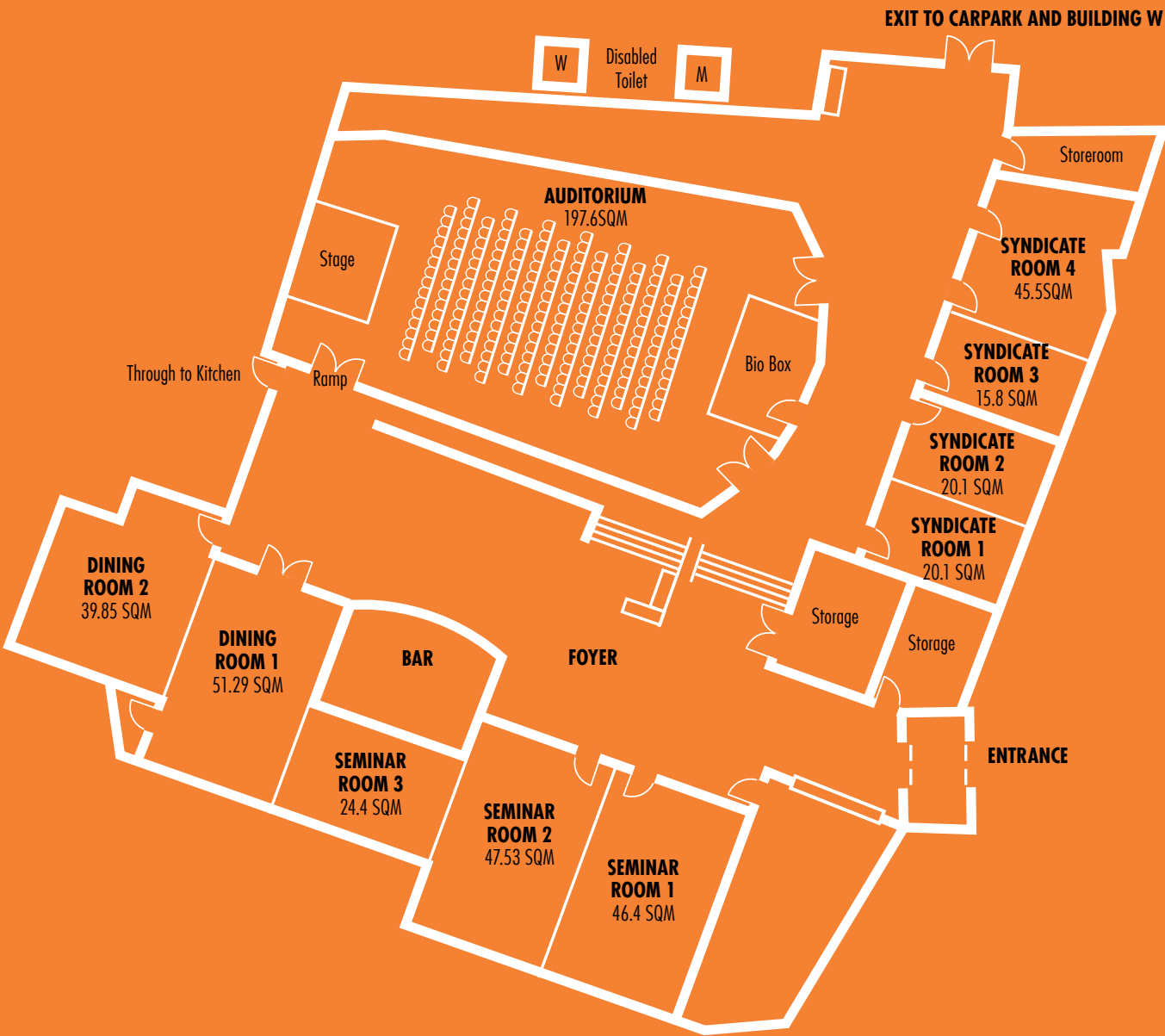
	Half Day Rate (0-4 Hrs)	Full Day Rate (4-8 Hrs)
Entire Venue	\$1890.00	\$3060.00
Auditorium	\$700.00	\$1140.00
Seminar Rooms 1& 2	\$400.00	\$650.00
Seminar Rooms 1,2 & 3	\$440.00	\$730.00
Dining Rooms 1 & 2	\$370.00	\$500.00
Syndicate Rooms 1 & 2	\$230.00	\$360.00
Syndicate Rooms 3 & 4	\$340.00	\$450.00

Weekend and public hollidays available on request.



FLOORPLAN

Offering approximately 508m2 of meeting space, including a 200 seat Auditorium. Other rooms feature dividing walls, optimising the use of all spaces for breakout groups if required.



EQUIPMENT

If your requirements exceed what we offer in-house, we can externally source additional equipment. Please ask us for further details.

	Half Day Rate	Full Day Rate
AV Lectern Package (including lectern, microphone, screen, data projector, MicPro Audio System)	\$60.00	\$80.00
Laptop	\$20.00	\$30.00
Whiteboard	1 complimentary, \$15.00 each thereafter	
Flipchart with Butchers Paper and Markers	1 complimentary, \$15.00 each thereafter	

BREAKFAST

LIGHT START

\$18.00pp

- Fruit platter (v)
- Assorted juices
- Filtered coffee and Lipton teas
- Select: 1 x sweet item (from selection below)
- Select: 1 x savoury item (from selection below)

SWEET

- Apple and cinnamon Bircher muesli
- Assorted breakfast danishes
- Yoghurt cups with berry coulis and granola
- Mixed berry muffin
- Warm banana bread

SAVOURY

- Bacon, fetta and capsicum muffin
- Bacon & egg slider on brioche roll with tomato relish
- Savoury croissants (ham & cheddar, cheddar & tomato)
- Seasonal vegetable frittata (v,gf)
- Assorted vegetarian toasties (v)

PLATED BREAKFAST

\$29.50pp

- Pre-set on the tables:
- Basket of warm mini croissants served with preserves and butter
 - Seasonal fresh fruit platter
 - Selection of juices
- Served by our wait staff:
- Farm fresh swiss cheese omelette (v, gf)
 - Crisp streaky bacon (gf)
 - Slow roasted tomatoes with shredded basil (v, gf)
 - Sautéed spinach (v, gf)
 - Brioche roll
 - Filtered coffee and Lipton teas

Specific dietary options available upon request
Minimum of 12 guests



COFFEE BREAKS

Selections are suitable for morning and afternoon tea breaks during your workshop or conference, or as a light supper break for an evening meeting.

COFFEE, TEA AND BEVERAGES

- Filtered coffee and Lipton teas \$3.70pp
- Continuous tea and coffee – 4 hrs \$6.60pp
- Continuous tea and coffee – 8 hrs \$11.60pp
- Barista coffee available on request \$4.00 each

MORNING AND AFTERNOON TEA ITEMS

- 1 selection, 1 piece pp \$4.90pp
- 1 selection, 1.5 pieces pp \$5.90pp
- 1 selection, 2 pieces pp \$6.90pp
- 2 selections, 1.5 pieces pp \$8.30pp
- 2 selections, 2 pieces pp \$9.80pp

SELECTIONS:

Sweet

- Raspberry jam slice (gf)
- Carrot cake with cream cheese icing
- Raisin scones with jam and cream
- Banana bread with maple butter
- Almond and orange syrup cake (gf)
- Mixed berry muffins

Savoury

- Tomato & fetta muffin (gf on request)
- Assorted mini quiches
- Mini sausage rolls with either:
 - lamb and rosemary
 - Asian spiced lentils (v)

Healthy Options

- Yoghurt pot with berry coulis (gf)
- Fruit skewers with Greek yoghurt (gf)
- Honey, coconut & muesli slice

Groups over 50 have the option of choosing two selections for a 50/50 drop

FRESHLY SLICED FRUIT PLATTER

- Small (suitable for up to 30 guests) \$52.00
- Medium (suitable for up to 60 guests) \$80.00
- Large (suitable for up to 100 guests) \$115.00

Dietary items available upon request



CONFERENCE PACKAGES

For a full day event, our Conference Package is a convenient, one price option and fully inclusive of room hire, catering and audio visual.

HOT BUFFET LUNCH

Includes:

- Coffee and tea on arrival / with registration
- Bowl of whole seasonal fruit
- Morning tea *
- Lunch *
- Afternoon tea *
- Room hire for main conference room**
- Audio visual to include minimum of data projector and laptop, or full lectern package in some rooms, with whiteboard and flipchart

* see menu selections on next page

** Bookings with multiple rooms may be subject to additional room hire

PRICING

CITY CONVENTION CENTRE

Corporate/private	\$84.00pp
Government/Not-for-Profit	\$80.00pp

SUNSHINE CONVENTION CENTRE

Corporate/private	\$69.00pp
Government/Not-for-Profit	\$66.00pp

Rates above are for Monday to Friday. Enquire for weekend rates

Minimum numbers of 15 pax apply

Further discounts apply to 30 pax or more. Enquire for details

Large bookings will also receive pads and pens. Enquire for details

WORKING LUNCH

Includes:

- Coffee and tea on arrival / with registration
- Bowl of whole seasonal fruit
- Morning tea *
- Lunch *
- Afternoon tea *
- Room hire for main conference room**
- Audio visual to include minimum of data projector and laptop, or full lectern package in some rooms, with whiteboard and flipchart

* see menu selections on next page

PRICING

CITY CONVENTION CENTRE

Corporate/private	\$71.00pp
Government/Not-for-Profit	\$68.00pp

SUNSHINE CONVENTION CENTRE

Corporate/private	\$59.00pp
Government/Not-for-Profit	\$56.00pp

MORNING AND AFTERNOON TEA SELECTIONS

Inclusive of freshly brewed coffee and a selection of teas.

Please select one item for morning tea and one item for afternoon tea:

SWEET

- Raspberry jam slice (gf on request)
- Carrot cake with cream cheese icing
- Raisin scones with jam and cream
- Banana bread with maple butter
- Almond and orange syrup cake (gf)
- Mixed berry muffins

SAVOURY

- Tomato & fetta muffin (gf on request)
- Assorted mini quiches
- Mini sausage rolls with
 - lamb and rosemary
 - Asian spiced lentils (v)

HEALTHY OPTIONS

- Yoghurt pot with berry coulis (gf)
- Fruit skewers with Greek yoghurt (gf)
- Honey, coconut & muesli slice

Groups over 50 have the option of choosing two selections for a 50/50 drop

FULL BUFFET LUNCH SELECTIONS

Inclusive of freshly brewed coffee, a selection of teas and orange juice.

Please select from the following options below:

HOT ITEMS – SELECT 2

- Tunisian lamb cooked with fragrant spices & kidney beans (gf)
- Braised Syrian chicken with ginger, lemon & saffron (gf)
- Chicken cacciatore with tomato, olives & grilled peppers (gf)
- Sri Lankan chicken curry (gf)
- Panko crumbed fillet of fish with tartare sauce
- Beef tagine with apricots & Middle Eastern flavours (gf)
- Lamb Moussaka

ACCOMPANIMENTS - SELECT 2

- Herbed Israeli cous cous (gf)
- Steamed savoury rice (vegan, gf, df)
- Stir fried rice with crisp vegetables (gf)
- Buttered penne pasta with fresh herbs
- Garden salad, oregano oil (gf, df, vegan)
- Classic Greek salad (gf, veg)
- Sweet potato, roquet & quinoa salad (df, gf, veg)
- Crunchy coleslaw (veg, gf)
- Oriental rice salad (vegan, gf)

SWEET DESSERT ITEM – SELECT 1

- Chocolate mousse pots (gf)
- Apple & rhubarb crumble
- Vanilla & cinnamon mousse (gf)
- Meringue nest with double cream & raspberry coulis (gf)

WORKING LUNCH SELECTIONS

Inclusive of freshly brewed coffee, a selection of teas and orange juice.

Please select from the following options below:

BREAD ITEM – SELECT 1

- Sandwiches
- Wraps
- Mini gourmet rolls
- A combination of sandwiches, wraps & rolls
- Turkish bread

SAVOURY ITEMS – SELECT 2

- Goats cheese, asparagus & semi dried tomato quiche (veg)
- Assorted arancini (gf)
- Honey soy chicken skewers (gf)
- Spinach and feta pastizzi (veg)
- Gourmet pies
- Grilled Halloumi and vegetable skewers (veg, gf)
- Vegetable frittata (veg, gf)
- Lamb kofta with tzatziki (gf)
- Vegetable kofta with hummus (vegan)
- Chicken Karrage with kewpie mayonnaise

GOURMET SALAD – SELECT 1

- Garden salad, oregano oil (gf, df, vegan)
- Classic Greek salad (gf, veg)
- Sweet potato, roquet & quinoa salad (df, gf, veg)
- Crunchy coleslaw (veg, gf)
- Oriental rice salad (vegan, gf)

DESSERT ITEM – SELECT 1

- Chocolate mousse pots (gf)
- Apple & rhubarb crumble
- Vanilla & cinnamon mousse (gf)
- Meringue nest with double cream & raspberry coulis (gf)



For additional dishes, please consult our event coordinators for assistance and pricing. All dietary requirements (not preferences) can be provided for

LUNCH & GRAZING

SANDWICH OPTIONS

\$9.80 per serve

Includes a selection of:

- Point Sandwiches
- Mini Gourmet Rolls
- Pita Wraps
- Turkish Bread

Depending on group size, our chef will provide an appropriate selection of different sandwiches. This selection will include variations of bread and filling, and will be approximately 30% vegetarian.

FINGER FOOD PLATTERS

\$65.00 per 25 piece platter

- Spicy lamb Kofta skewers with tzatziki (gf)
- Malay chicken skewers with roasted peanut sauce (gf)
- Assorted gourmet pies with flaky pastry (chicken and leek, Moroccan lamb, King Island beef)
- Housemade arancini balls (parmesan, pesto, pumpkin and fetta, mushroom) (gf)
- Chicken goujons served with honey soy dipping sauce
- Frittata squares (smoked salmon & brie, vegetarian)
- Spinach and ricotta filo pastries (v)
- Grilled haloumi with pickled zucchini and balsamic glaze (v) (gf)
- Semi-dried tomatoes with pickled zucchini and balsamic glaze (vegan) (gf)
- Lentil sausage rolls with tomato relish (v)
- Nachos with salsa, sour cream and Monterey jack cheese (v)

COFFEE, TEA AND BEVERAGES

Filtered coffee and Lipton teas \$3.70pp
Orange juice or mineral water \$14.00/jug

LUNCH PACKAGES

Lunch packages are also available. See page 15 for menu selections

HOT BUFFET LUNCH PRICING

- Corporate/private organisations \$33.00pp
- Government/Not-for-profit organisations \$30.00pp

WORKING LUNCH PRICING

- Corporate/private organisations \$27.00pp
- Government/Not-for-Profit organisations \$24.00pp

GRAZING PLATTERS	SMALL	MEDIUM	LARGE
GOURMET ANTIPASTO PLATTER Cold meats, chargrilled veg, flat bread etc	\$116	\$205	\$290
CHEESE PLATTER Cheese/ dried fruit, nuts, etc	\$95	\$145	\$205
CRUDITES Fresh seasonal vegetables with assorted dipping sauces	\$40	\$75	\$110
DESSERT PLATTER Chefs choice of four housemade items	\$73	\$115	\$170
FRUIT PLATTER Freshly sliced seasonal fruit platter	\$52	\$80	\$115

CANAPES

NETWORKING PACKAGES

\$23.50pp

- 3 canapés
- 1 fork & talk

\$39.50pp

- 5 canapés
- 2 fork & talk

SPECIAL EVENT PACKAGES

\$51.00pp

- 7 canapés
- 2 fork & talk

DELUXE PACKAGES

\$69.00pp

- 9 canapés
- 3 fork & talk

CANAPE SELECTIONS

VEGETARIAN

- Meredith goats cheese & potato beignet with roasted garlic aioli
- Artichoke, basil and parmesan arancini with citrus mayo (gf)
- Zucchini, halloumi and mint fritters with tahini aioli
- Chargrilled vegetable stack with basil and pinenut pesto (v) (gf)

MEAT

- Ras el hanout spiced chicken & currant mini pie with smokey tomato relish
- Chicken saltimbocca wrapped in parma ham and sage (gf)
- Skewered crisp fried chicken Kara age with a sticky plum sauce
- Crisp teriyaki pork belly bites
- Lamb and mint kofta skewers with yoghurt dip (gf)
- Wagyu rump beef skewer with chimichurri sauce (gf)

SEAFOOD

- Pink fir potato, Atlantic salmon & fennel croquette with preserved lemon mayonnaise
- Thai fish cakes with soy and lime dipping sauce (gf)
- Crab fritter with XO sauce
- Smoked salmon blini with crème fraiche and dill
- Prawn toast with sticky plum sauce

DESSERT

- Mini chocolate éclair (dark choc, white, coffee)
- French vanilla slice
- Mini lemon meringue pies
- Coffee and hazelnut slice (gf)
- Raspberry kiss meringue (gf)

FORK & TALK SELECTIONS

VEGETARIAN

- Thai sweet potato and cashew curry with fragrant rice (gf,df)
- Mushroom and spinach risotto
- Grilled zucchini and halloumi mini burger with slaw & zesty aioli

MEAT

- Duck ragu with peppered orange gnocchi
- Wagyu beef slider with pickles, lettuce and smokey tomato relish
- BBQ marinated chicken caesar salad (gf)
- Sticky pork belly with asian slaw and hot mint (gf) (df)
- Lamb slider with grilled peppers and minted yoghurt sauce

SEAFOOD

- Prawn laksa with egg noodles and crisp fried shallots
- Salt and pepper calamari with shaved fennel, orange and rocket salad (gf)
- Miso grilled salmon with soba noodles, shitake mushrooms and wakame
- Panko crumbed fish with roasted potato wedges

Terms & Conditions: Minimum order applies for most items.

Min pax 30

DINING

PRE DINNER CANAPES

\$13.50pp

- Select 3 canapés from page 17 to be served pre dinner
- Available only as part of a Dining Package

2 COURSES

\$61.00pp

- Two entrées or two desserts (50/50 drop)
- Two main courses (50/50 drop) served with seasonal vegetables
- Filtered coffee & Lipton teas

3 COURSES

\$71.00pp

- Two entrées (50/50 drop)
- Two main courses (50/50 drop) served with seasonal vegetables
- Two desserts (50/50 drop)
- Filtered coffee & Lipton teas

MENU SELECTION

Entrees

- Sweet caramelized heirloom carrots with hazelnut & pistachio romesco (vgf) (gf)
- Green endive & shaved pork belly salad with Piccata sauce (gf) (df)
- Wagyu beef tataki, red cabbage puree, pickled Japanese radish (gf) (df)
- Poached chicken with apple & celeriac remoulade & roasted walnuts (gf) (df)
- Salad of orange, beetroot and rhubarb, walnut & sherry vinaigrette with duckling terrine

Mains

- Crisp skinned breast of chicken on butternut squash puree with kale, golden sultana & pine nut salad (gf)
- Ratatouille of crisp in-season vegetables with beetroot tartare (gf) (df) (vegan)
- Baked rack of lamb with crisp mustard seeds & fresh herbs, Pinot jus (gf) (df)
- Atlantic salmon roulade with watercress puree, horseradish cream, pickled spring onions (gf)
- Grilled fillet of beef, wild mushroom gratin, Soubise fluid gel & greens

Dessert

- Vanilla crème brulee with orange cream (gf)
- Baked tia maria cheesecake (gf)
- Honey & parsnip bavaois with almond shortbread
- Pecan pie with double cream and strawberry
- Cheese plate, quince paste and lavosh (gf available upon request)

Please consult your event coordinator if you wish to consider table overlays, chair covers, floral arrangements or theming.
Min pax 30



WINE & BEVERAGE LIST

BEVERAGE PACKAGES

SILVER PACKAGE

Featuring Tatachilla Sparkling, Semillon Sauvignon Blanc and Shiraz, from the world-renowned McLaren Vale, also includes imported Corona beer by the bottle, Cascade Premium Light beer and a full range of soft drinks, juices and mineral water.

1 Hour Duration	\$17.50pp
2 Hour Duration	\$32.00pp
3 Hour Duration	\$40.00pp
4 Hour Duration	\$48.00pp
5 Hour Duration	\$54.00pp
6 Hour Duration	\$60.00pp

SILVER PACKAGE PLUS

Simply add house spirits to your Silver package for \$7.50pp.

GOLD PACKAGE

Upgrade your Silver Package to include a broader selection of hand-picked premium wines from around the world. Includes Corona, Asahi Dry, Peroni Azzuro, Cascade Premium Light and a full range of soft drinks, juices and mineral water.

1 Hour Duration	\$22.50pp
2 Hour Duration	\$35.00pp
3 Hour Duration	\$45.00pp
4 Hour Duration	\$55.00pp
5 Hour Duration	\$65.00pp
6 Hour Duration	\$73.00pp

GOLD PACKAGE PLUS

Simply add house spirits to your Gold package for \$7.50pp.

Drinks available for individual purchase by prior arrangement. EFTPOS only. Ask us about packaging a deal to go with your all day conference.
Victoria University may substitute wines, depending on availability. Unavailable wines will be substituted with another similar blend of equal or greater value than the wine listed.



CATERING FOR YOUR EVENT

Our very own VU Convention Centres offer unique catering services dedicated to the West, Melbourne CBD and Metropolitan Melbourne

- Perfect for events where you need to impress, cater for large numbers of guests and/or need to have a catering team come to you
 - We provide inspiration, coordination and location consultancy
 - We cater to a range of events such as, hot buffet lunches for conferences or planning days, canapés & drinks for evening functions, sit down dinners for high level meetings and environmentally friendly lunch boxes for 'events on the go'
 - Fully serviced events include set up, service staff, pack-down and clean up.
-

Call us now to discuss your next event or celebration on 9919 7100 or email us at ccentre.sunshine@vu.edu.au



PRIVATE FUNCTIONS

WEDDINGS BY ASPECT

Right in the heart of Melbourne CBD is a venue with a difference. Situated on the 12th floor overlooking Flinders Street and Southbank, we are the perfect location for your special day. We have a range of packages to suit every taste and budget.



DINING PACKAGES:

SILVER DINING PACKAGE: \$139.00pp

- 5 hour duration
- 3 x pre-dinner canapés served with house beverages on arrival
- Three course menu including: warm bread rolls, one entrée, two alternating main courses and one dessert
- Beverage package for 5 hours, including a selection of house beers, wine and soft drink

Min. 120pax

GOLD DINING PACKAGE: \$155.00pp

- 6 hour duration
- 4 x pre-dinner canapés served with house beverages on arrival
- Three course menu including: warm bread rolls, alternating entrée, alternating main courses and alternating dessert
- Supper to comprise fresh fruit platters and cheese platters to each table
- Beverage package for 6 hours, including a selection of premium beers, wine and soft drink

Min. 100pax

All packages include:

- Your wedding cake cut and served on each table
- White linen on tables
- Tea and coffee served at the conclusion of the event
- Cake table

Please consult our event coordinators for menu selections and any additional requirements

COCKTAIL PACKAGES:

SILVER COCKTAIL PACKAGE: \$95.00pp

- 3.5 hour duration
- Antipasto platters on arrival
- Select any 6 canapés and 1 fork and talk item
- Beverage package including house wines, beers and soft drink
- Fruit and cheese platters to conclude the evening

Min. 120pax

GOLD COCKTAIL PACKAGE: \$120.00pp

- 4.5 hour duration
- Antipasto platters on arrival
- Select any 7 canapés and 2 fork and talk item
- Deluxe dessert buffet
- Beverage package including premium wines, beers and soft drink
- Fruit and cheese platters to conclude the evening

Min. 100pax



CITY CONVENTION CENTRE

Level 12, 300 Flinders Street
Melbourne Victoria 3000

T: (03) 9919 1012

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SUNSHINE CONVENTION CENTRE

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**VICTORIA
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vu.edu.au/convention-centres