

# ROOM 1954

PRIVATE DINING EVENTS GUIDE



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## ABOUT

### Combining world class food, wine & service

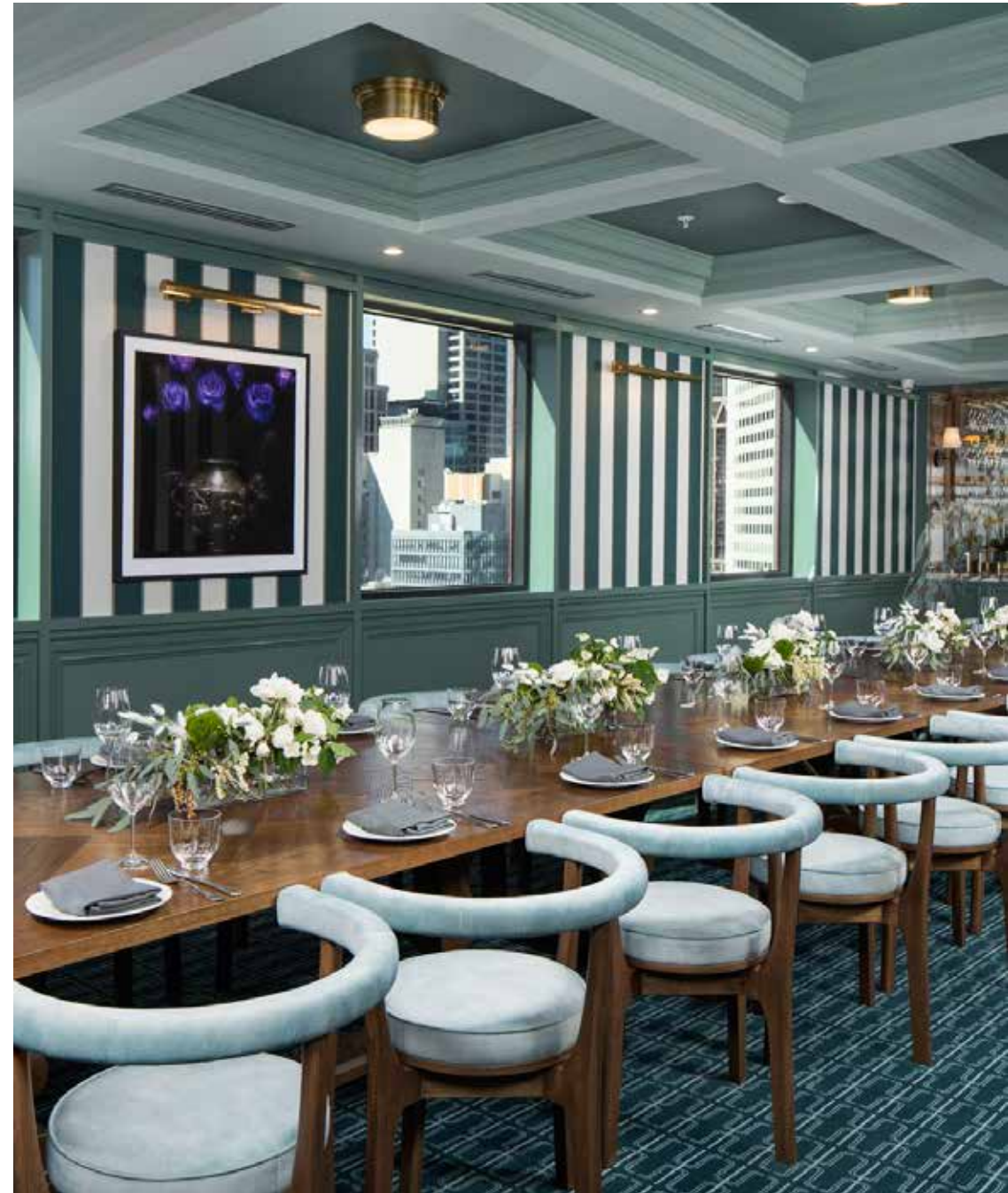
Room 1954 is a beautiful and light-filled space in which to entertain your special guests located in the heart of Melbourne CBD. Reflective of Les' personal style and timeless sophistication, this exclusive private dining space will be hard to forget and easy to return to time and time again.

Located on Level 15 within Melbourne's newest upmarket hotel - Pullman Melbourne on Swanston, Room 1954 Private Dining Room boasts unbeatable views of Melbourne's stunning skyline, its own distinctive style and a warm, convivial atmosphere. The perfect space to make a statement, the dining room seats up to 26 guests and offers private lift access.

Room 1954 pays homage to the year the late Les Erdi moved to Melbourne to embark on his new life with wife Eva. Revolutionising Melbourne's hospitality and tourism scene through property development, iconic hotels and philanthropy contributions to Melbourne & internationally, Room 1954 offers world class dining.

Available for breakfast, lunch or dinner, 7 days a week. Book your next private dining or corporate event at Room 1954 and let us deliver a memorable and very special experience.

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## VENUE

A grand private dining room  
with sweeping views of Melbourne

Fitted with a large timber parquetry table for up to 26 guests, our private dining room has been designed for multipurpose events, transitioning from day to night.

Designed by Studio MAC, Room 1954 is fitted with deep green wall paneling, stripped wallpaper, patterned emerald carpet, timber and brass framed joinery. A coffered ceiling in different tones of sage, brass light fittings and illuminated artwork create a sophisticated and luxe ambiance for only the finest of guest.

## CAPACITY

Maximum 26 seated

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# FOOD & BEVERAGE

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## BREAKFAST

Inspiring mornings with healthy,  
premium and honest offerings...

### PLATED

\$35

Includes a selection of pastries to share.  
Choice of two plated mains served alternating

### CANAPES

\$8 each

*Menu and pricing subject to change*

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## PLATED

*Includes a selection of pastries to share.*

*Please choose two options, served alternating.*

House cured salmon, grilled asparagus, roasted heirloom tomatoes, free range poached eggs, green hollandaise (gf)

Eggs benedict, english muffin, grilled streaky bacon, house made potato rosti, free range eggs, hollandaise (gf)

Goodness toast, thick seeded toast, sliced avocado, persian fetta, almond dukkah, lime

Zucchini, corn and pea fritters, ratatouille, lemon tahini (v)

## COLD CANAPES

Maple yoghurt, house made granola, granny smith apple salad

Strawberry and banana smoothie, chia seeds (gf)

Blueberry and raspberry glazed danishes (nf)

Croissants served with butter and house made jam (nf)

Chocolate and peanut butter protein balls, coconut (df)

Muffin, lemon curd

Almond and praline croissants

Poppy seed bagel, cold smoked salmon, dill creme fraiche

## HOT CANAPES

Black forest double smoked ham, egg, english muffin (nf)

Egg and bacon brioche roll, smokey bbq sauce

Smoked ham and cheese croissant

Croque monsieur

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## MEET IN STYLE

Our day meeting catering offers fuel for thought and nourishing snacks

### DAY DELEGATE PACKAGE

\$105

Includes coffee, tea on arrival, morning AND afternoon tea, served with sweet or savoury treat, working luncheon, selection of hot savoury items, baguettes, salad and protein

### HALF DAY PACKAGE

\$75

Includes coffee, tea on arrival, morning OR afternoon tea, served with sweet or savoury treat, working luncheon, selection of hot savoury items, baguettes, salad and protein

### MINIMUM

10 guests

*Menu and pricing subject to change*

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## MORNING AND AFTERNOON TEA

### SWEET

*Please choose two options to be served*

French Mini doughnuts, Nutella

Homemade lemon scones, Strawberry jam, vanilla cream (v)

Pecan & caramel slice

Banana & strawberry smoothie (gf)

Vanilla bean cookie dough blondie (veg, nf)

Petite Carrot cake w/ cashew cream & toffee walnut (ve)

Fresh fruits & berries (df, gf, veg)

### SAVOURY

*Please choose two options to be served*

Smoked bacon, cherry tomato tartlet

Warm Ham & cheese croissants

Spinach & corn muffin, tomato relish (veg, gf)

Roast Pumpkin & parmesan pie (v)

Cauliflower & tahini Fataya, Romesco (v)

Traditional sausage roll, ketch up

## WORK LUNCHEON

### BAGUETTES

*Please choose two options to be served*

Roast chicken, shredded cos, lime and herb mayo, avocado, sumac

Hungarian salami, triple cream brie, roasted capsicum & relish (nf)

Double smoked leg ham, vintage cheddar, tomato, mustard mayonnaise (nf)

Cold smoked salmon, cream cheese, shaved cucumber, red onions, capers, mesclun (nf)

Marinated eggplant, peppers, feta, romesco (v)

### SALAD & PROTEINS

*Please choose two options to be served*

Iceberg, crisp bacon, shallots, tomato, ranch dressing

Tomato medley, heirloom tomatoes, basil, vincotto, evoo (gf, v)

Pork & fennel sausage roll, smokey bbq sauce

Poppy seed bagel, cold smoked salmon, dill creme fraiche

Marinated salmon poke bowl, edamame, carrot, radish, avocado, japanese dressing

Poached chicken, baby cos, croutons, herb mayo (gf, nf)

Roasted butternut

Poached chicken, baby cos, croutons, herb mayo (gf, nf)

### QUICHES AND PIES

*Please choose two options to be served*

Mushroom, spinach and onion quiche (v, nf)

Flaky salmon, leek and dill tart (nf)

Sticky lamb, rosemary pie (nf)

Beef, mushroom, red wine pie (nf)

Pork & fennel sausage roll, smokey bbq sauce

Poppy seed bagel, cold smoked salmon, dill creme fraiche

Black forest double smoked ham, egg, english muffin (nf)

Egg and bacon brioche roll, smokey bbq sauce

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## LUNCH & DINNER

Two and three course dining options for sophisticated lunch and dinner occasions. Our menu is inspired by traditional french techniques with a modern Australian twist, using the very best of local and seasonal produce

### TWO COURSE

\$75

Choice of entree and main OR main and dessert

### THREE COURSE

\$90

Includes entree, main and dessert

Both served alternate drop, mains served with shared sides

*Menu and pricing subject to change*

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## ENTREE

Gin and dill cured salmon, fennel, horseradish crème fraiche, salmon caviar (gf)

Slow roasted heirloom beets, whipped goat cheese, parsley oil (v, gf)

Beef carpaccio, mache, charcoal lavosh, parmesan

Seared scallops, cauliflower puree, ras el hanout (gf)

Twice cooked pork belly, apple and kohlrabi salad

## MAINS

Grilled humpty doo barramundi, warm nicoise salad

Slow cooked lamb shoulder, fondant potatoes, tomato jam, black garlic jus

Seared duck breast, cherries, almonds, water cress

200g eye fillet, asparagus, red wine jus

Free range chicken breast, roasted baby zucchini, heirloom tomatoes

## SIDES

Dressed salad leaves, lemon vinaigrette (v, gf, nf, df)

Crispy fried potatoes, rosemary salt and lime aioli (veg, n/f)

## DESSERT

White chocolate cheese cake, raspberry sorbet, freeze dried mandarin

Pavlova, vanilla cream, passion fruit curd (gf)

Chocolate fondant, vanilla bean ice cream, burnt orange

Orange blossom panna cotta, rhubarb, candied orange

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## COCKTAIL & EXTRAS

Our canapes cater for all occasions.

**COLD & HOT**  
\$6 each

**SUBSTANTIAL**  
\$9.5 each

**CHARCUTERIE**  
\$35 per person

**DIY TACO STATION**  
\$35 per person

**CARVERY STATION**  
\$35 per person

*Menu and pricing subject to change*

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## COLD

Buffalo mozzarella, heirloom tomato, baguette, vincotto, micro basil, evoo (v)

Grissini, wagyu bresaola, parmesan

Cured ocean trout, cream cheese, caper berries, micro bagel

Yellow fin tuna tartare, savory cone, avocado, shichimi

Compressed watermelon, mint, whipped feta, balsamic glaze (v, gf)

Beef tartare, parmesan crisp, grated yolk, baby caper, chervil

## HOT

Seared scallop, chorizo, confit tomato salsa (gf,df)

Cauliflower and tahini fataya, romesco (v)

Roast beef, crispy potato, béarnaise (gf)

Popcorn chicken, savory waffle, maple bacon butter

Blue swimmer crab cake, romesco, sweet potato crisps (nf, df)

Pork and duck croquette, plum balsamic

## SUBSTANTIAL

Pan fried silver beet and ricotta gnocchi, pomodoro, parmesan (v)

Mini wagyu beef slider, fried onion rings

Tempura eggplant bao, hoisin sauce, sesame (v)

Cheese burger pies, mustard, ketch up & cornichon

Prawn and rice noodle salad, peanuts, coriander & chilli

## CHARCUTERIE

Our amazing charcuterie station comes with an assortment of local and imported meats and cheese including wagyu bresaola, capocollo, rabbit and quail terrine, smoked hams, prosciutto and chorizo all served with pickles, chutneys, breads and dips. Available are local & imported cheeses

## DIY TACO STATION

Soft and hard taco shells, chilli con carne, fajita chicken, roasted onions, capsicums, shredded cos, guacamole, sour cream, shredded cheese, and pica de galo.

## CARVERY STATION

Choice of roast meat:  
Roast beef, pork loin, leg of lamb or roast chicken  
Served with dips, sauces, roast potatoes and salad





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## BEVERAGE PACKAGE

Room 1954 offers approachable fine wine and champagne...

### STANDARD PACKAGE

\$34 per person for 2 hours

\$45 per person for 3 hours

\$56 per person for 4 hours

### PREMIUM PACKAGE

\$60 per person for 3 hours

\$70 per person for 4 hours

### EXECUTIVE PACKAGE

\$82 per person for 3 hours

\$95 per person for 4 hours

*Menu and pricing subject to change*

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## STANDARD

Legacy Brut Sparkling  
 Legacy Pinot Grigio  
 Legacy Shiraz  
 Kirin or James Squire Chancer Golden Ale  
 James Squire Orchard Crush Apple Cide  
 Soft drinks and Juices

## PREMIUM

Janz Premium Rose  
 Leeuwin Estate Art Series' Riesling  
 Dog Point S/B  
 Spring Vale Pinot Noir  
 Allinda Shiraz  
 Colonial Small Ale or James Squire Chancer Golden Ale  
*(please choose one)*  
 James Squire James Squire Orchard Crush Apple Cider  
 Soft drinks and Juices

## EXECUTIVE

Moet & Chandon Imperial  
 Kooyong Beurrot Pinot Gris  
 Domaine Christrian Salmon Sancerre  
 Font Freye La Gordonne Rose  
 Port Phillip Estate 'Piccolo' Pinot Noir  
 Henschke Five Shillings Shiraz Mataro  
 Colonial Small Ale  
 James Squire Chancer Golden Ale Panhead Supercharged APA  
 James Squire Orchard Crush Apple Cider  
 Soft drinks and Juices



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## SLEEPOVER

### Melbourne's newest upmarket hotel...

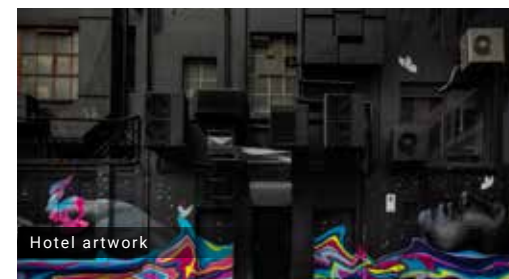
Pullman Melbourne on Swanston boasts contemporary design that plays on the senses to create the perfect destination for work and play.

At Pullman, connections are seamless and intuitive; every element has been thoughtfully considered and tailored to the modern-day traveler seeking an authentic Melbourne experience.

With the city's best food and fashion on its doorstep, Pullman offers a new level of urban sophistication - an oasis of style in the heart of one of the world's most cosmopolitan cities.

### 204 Guest Rooms

- 12 Classic Rooms
- 97 Superior Rooms
- 48 2 Queen Bed Superior Rooms
- 12 Deluxe Rooms
- 24 Premium Deluxe Rooms
- 11 Premium Executive Rooms



A photograph of a wooden dining table set for a meal. The table is set with white plates, folded grey napkins, silverware, and glassware. There are three floral centerpieces on the table, featuring pink and red flowers. The background shows a dark green wall with white vertical stripes.

**WE CAN'T WAIT TO MEET YOU**

For bookings and enquiries...

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