



MARRIOTT
MELBOURNE

CATERING BY MARRIOTT

MELBOURNE MARRIOTT HOTEL

CORNER OF LONSDALE & EXHIBITION STREETS, MELBOURNE,
AUSTRALIA, 3000
613.9662.3900



MELBOURNE MARRIOTT CATERING

Located within the heart of the Melbourne CBD, Melbourne Marriott Hotel provides unique, innovative, specialty-crafted catering menus for your next event. Let us become your partner for your upcoming event with wow-worthy catering for an extraordinary experience.

Our flexible packages include all the essential elements required for a successful event. We provide the small extras that make a big difference. Whether it be a conference, board meeting, gala or private party, you can rest assured knowing your food and beverage is being taken care of.

For inspiration, enquiries and orders,
03 9660 1172 or rhiannon.morgan@marriott.com

CURRENT OFFERS

CONSULTIVE CATERING

'Catering by Marriott' offers complimentary consultive services, to design a catering menu that is tailored to your specific organisational requirements. Enquire today to arrange your initial consultation.

CATERING SAMPLES

To book your complimentary 'Catering Hamper' and catalogue, please call 03 9660 1172.

MARRIOTT REWARDS

With every order made collect Catering by Marriott Reward points to gain discounts on future catering orders. Enquire within for further information.

CONTINENTAL BREAKFAST

\$15 PER PERSON / \$7.50 FOR TWO SET ITEMS

SET MENU ITEMS

- Assorted mini danishes (V)
- Fruit and berry flavoured yoghurt's (V) (GF)
- Seasonal fruit platter (V) (GF)
- Freshly squeezed orange juice (V) (GF)

ADDITIONAL ITEMS

\$3 PER PERSON/ADDITIONAL ITEM

- Double smoked ham & cheese petit croissant
- Mini sausage rolls with tomato kasundi
- Jam filled cinnamon sugar dusted donuts (V)
- Beef and stout pies
- Chicken leek & Camembert pies
- Classic lamingtons (V)
- Medley of cookies (V)
- Chefs selection of mini muffins (V)
- Warm banana bread (V)
- Ricotta cheese 'pastizzi'
- Mini quiche lorraine
- Mini spinach & ricotta quiche (V)
- Freshly baked scones with preserves & cream (V)





CONTINENTAL BREAKFAST (CONTINUED)

ADDITIONAL ITEMS

\$5 PER PERSON/ADDITIONAL ITEM

Homemade bircher muesli with strawberries (V)

Almond & chia seed pudding with wild berry compote (V) (GF)

Raspberry & thyme friands (V)

Traditional Portuguese egg & custard tarts (V)

Home baked buttermilk, chive & cream cheese savory scones (V)

Mini bagels topped with organic chicken & Thai chili jam

Chorizo, aioli & roasted capsicum bocodillos

Wild mushroom, caramelized shallots & goats cheese tart (V)

MORNING/AFTERNOON TEA

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\$5 PER PERSON CHOICE OF 2 ITEMS FROM BELOW

ADDITIONAL - \$3 PER PERSON/ADDITIONAL ITEM

- Double smoked ham & cheese petit croissant
- Mini sausage rolls with tomato kasundi
- Jam filled cinnamon sugar dusted donuts (V)
- Beef and stout pies
- Chicken leek & Camembert pies
- Assorted mini danishes (V)
- Classic lamingtons (V)
- Medley of cookies (V)
- Chefs selection of mini muffins (V)
- Chefs selection of slices (V)
- Warm banana bread (V)
- Ricotta cheese 'pastizzi' (V)
- Mini quiche lorraine

ADDITIONAL - \$5 PER PERSON/ADDITIONAL ITEM

- Homemade bircher muesli with strawberries (V)
- Almond & chia seed pudding with wild berry compote (V) (GF)
- Raspberry & thyme friands (V)
- Traditional Portuguese egg & custard tarts (V)
- Home baked buttermilk, chive & cream cheese savory scones (V)
- Mini bagels topped with smoked chicken & Thai chili jam
- Chorizo, aioli & roasted capsicum bocodillos
- Wild mushroom, caramelized shallots & goats cheese tart (V)



DAILY LUNCH BUFFET**\$45 PER PERSON****LUNCH PACKAGES INCLUSIONS**

- An assortment of freshly baked rolls (V)
- Seasonal fresh fruit platter (V)
- Australian cheese platter (V)

MONDAY MENU**CHOICE OF**

- Chicken cacciatore **-OR-** Spice roasted pork belly with salsa verde
- Pumpkin gnocchi with a garlic basil & white wine (V)
- Garden salad (V) (GF)
- Chickpea salad (V)
- Classic pavlova (V)

TUESDAY MENU**CHOICE OF**

- Chicken tandoori skewers **-OR-** Beef korma
- Asian fried rice (V)
- Roasted pumpkin & spinach salad (V)
- Garden salad (V) (GF)
- Orange slice (V)

DAILY LUNCH BUFFET**WEDNESDAY MENU****CHOICE OF**

- Herbed meatballs with Napolitane sauce **-OR-** Lamb cochfrito
- Linguine with ratatouille (V)
- Caesar salad with accompaniments (V)
- Chickpea salad (V)
- Decadent chocolate mud cake (V)

THURSDAY MENU**CHOICE OF**

- Stir fried beef with black bean sauce **-OR-** Thai chicken curry
- Vegetable hokkien noodles (V)
- Fresh cucumber salad (V)
- Garden salad (V) (GF)
- Strawberry cheesecake (V)

FRIDAY MENU**CHOICE OF**

- Cajun spiced fish with lemon **-OR-** Portuguese chicken chops
- Mushroom penne carbonara (V)
- Greek salad (V)
- Garden salad (V) (GF)
- Banana cake (V)

DAILY LUNCH BUFFET

**Surcharge of 20% for weekend catering*

SATURDAY MENU

CHOICE OF

Butter chicken **-OR-** Beef rendang

Saffron rice (V)

Beetroot salad (V)

Garden salad (V) (GF)

Chef's selection of assorted cakes & slices (V)

SUNDAY MENU

CHOICE OF

Peri-peri chicken drumsticks **-OR-** Beef stroganoff

Mushroom risotto (V)

Caesar salad with accompaniments (V)

Garden salad (V) (GF)

Chef's selection of assorted cakes & slices (V)





CANAPES MINIMUM 4 SELECTIONS / 10 PEOPLE

COLD \$5 PER PERSON/ADDITIONAL ITEM

- Antipasto - bowls of marinated olives, dolmathes and char-grilled vegetables (V) (GF)
- Cherry tomato and bocconcini, 'Caprese' skewers with basil (V) (GF)
- Beef tataki with Asian slaw
- Oysters 'au natural' with Ponzu (GF)
- Prosciutto with melon (GF)
- Smoked salmon and horseradish on pumpernickel
- Smoked chicken with spiced pineapple and cucumber (GF)
- Nigari and hosomaki with wasabi and soy

WARM \$5 PER PERSON/ADDITIONAL ITEM

- Pumpkin and parmesan arancini with balsamic essence (V)
- Petit vegetable spring rolls with sweet chili (V)
- Chicken skewers with satay sauce
- Marinated beef kofta with tzatziki (GF)
- Thai fish cakes with Nam Jin dressing
- Panko prawns with aioli sauce
- Chicken shu mai with soy sauce
- Mini provençal vegetable tarts with feta (V)

SWEET \$5 PER PERSON/ADDITIONAL ITEM

- Mini sweet cupcakes (V)
- Chefs selection of assorted petit tartlets (V)
- Chefs selection of petit fours (V)

CANAPE PLATTERS

We recommend the use of a 'Catering by Marriott' Chef to plate your canape selections on site. This preparation service is available at a surcharge of \$25 / 30 minutes.

\$40 / PLATTER / 8 PEOPLE

- Antipasto - bowls of marinated olives, dolmathes and char-grilled vegetables (V) (GF)
- Cherry tomato and bocconcini, 'Caprese' skewers with basil (V) (GF)
- Smoked chicken with spiced pineapple and cucumber (GF)
- Pumpkin and parmesan arancini with balsamic essence (V)
- Petit vegetable spring rolls with sweet chili (V)
- Thai fish cakes with Nam Jin dressing
- Chicken shu mai with soy sauce
- Mini provençal vegetable tarts with feta (V)
- Mini sweet cupcakes (V)

\$50 / PLATTER / 8 PEOPLE

- Beef tataki with Asian slaw
- Oysters 'au natural' with Ponzu (GF)
- Prosciutto with melon (GF)
- Smoked salmon and horseradish on pumpernickel
- Nigari and hosomaki with wasabi and soy
- Chicken skewers with satay sauce
- Marinated beef kofta with tzatziki (GF)
- Panko prawns with aioli sauce
- Chefs selection of assorted petit tartlets (V)
- Chefs selection of petit fours (V)





SANDWICHES/WRAPS MINIMUM 3 SELECTIONS 1.5 PER SERVE

\$14 PER PERSON

SANDWICHES

- Smoked salmon, horseradish, cucumber and rocket on rye sourdough
- Pulled pork, apple and cabbage slaw on ciabatta bread
- Roast beef, onion marmalade, tomato and watercress on petit baguette
- Tomato, aubergine, feta and pesto on turkish bread rolls (V)
- Smoked chicken, harissa aioli, cucumber and tomato in petit baguette
- Salami, swiss cheese, gherkins and American mustard bagel sandwich
- Cold reuben sandwich on rye bread
- Chili chicken, lime mayonnaise, avocado and spinach on turkish bread
- Caprese style ciabatta with roasted garlic aioli, roasted peppers with balsamic glaze (V)

EXECUTIVE SANDWICHES

- Chefs' selection
- Double smoked ham, honey mustard, tomato and cheddar on white bread
- Shaved slow cooked turkey, cranberry and spinach on whole meal bread
- Crushed egg, mustard cress and curried mayonnaise on whole meal bread (V)
- Smoked salmon, horseradish, cucumber and rocket on multi grain bread

WRAPS

- Smoked salmon, spinach, cream cheese and arugula wrap
- Falafel, spinach onion, tomato, tzatziki and mixed lettuce wrap (V)
- Chicken Caesar wrap with bacon, cos and Parmesan

SANDWICHES / WRAPS

ADDITIONS

SALADS

\$5 / PERSON

Garden salad with seasonal leaves (V) (GF)

Roast pumpkin and spinach salad (V)

Chickpea salad with roast capsicum, Moroccan spices and sundried tomato (V)

PLATTERS

Cheese platter \$90 / 10 people

Fruit platter \$45 / 10 people

Crudites and dips platter \$45 / 10 people

SIDES

Fruit portion \$4.50 / person

Tortilla chips \$3.75 / person

Crisps, assorted flavours \$3.75 / person

SUSHI

Please enquire for our variety of sushi options.



LUNCH BOXES

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STANDARD LUNCH BOX MINIMUM 10 PEOPLE

\$19

Chefs selection of sandwiches

Chicken, ham or vegetarian

Fruit portion

Cake / slice

Bottled drink

ADDITIONS

Seasonal leaves salad \$4

Tortilla chips \$3

Crisps, assorted flavours \$3

Please enquire for further lunch box additions





COUNTRY BRED PACKAGES

FEASTY FIVE PACKAGE \$45

15 bite-sized, mouth watering sandwiches (5 full sized)

MIGHTY TEN PACKAGE \$90

30 bite-sized, mouth watering sandwiches (10 full sized)

COUNTRY BRED GOURMET SANDWICHES

The Pork Belly Snap

Crispy pork belly with coriander salsa verde and apple honey mustard slaw

Tasty Hen

Chipotle chicken with zesty pico de gallo tomato salsa and cilantro cream

Billy's Pulled Beef

With mushrooms, horseradish and celeriac slaw

Veg Harvest (V)

Spiced mushrooms, jalapenos, tomato relish, lettuce and coriander verde

BEVERAGE PACKAGES

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Arrival tea and coffee

Tea, coffee and a selection of fresh fruit juices \$6.50 per person

Tea and coffee (includes milk & sugar)

Disposables \$3 per person

Ceramics \$3 per person

Fresh Juice (Orange, apple, pineapple & cranberry)

2 litres (10 glasses) \$8.90

Individual \$4.00

Still/Sparkling water

1.5 litres \$8.00

Selection of soft drinks

Individual \$3.00

Milk (selection of, including full cream, skim & soy)

2 litres \$5





ALCOHOLIC BEVERAGE PACKAGES

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Marriott Beverage Package

- De Bortoli Willowglen Brut
- Chardonnay or Semillon Sauvignon Blanc
- Shiraz Cabernet
- Carlton Draught
- Cascade Light
- Orange Juice & Mineral Water
- Soft Drinks

Premium Beverage Package

- Seppelt 'Fleur de Lys' Brut
- Cape Mentelle 'Georgiana' Sauvignon Blanc
- Cape Mentelle 'Marmaduke' Shiraz
- Peroni
- Cascade Light
- Orange Juice & Mineral Water
- Soft Drinks

Deluxe Beverage Package

- Yarra Burn Brut
- Kim Crawford Marlborough NZ Sauvignon Blanc
- Rufus Stone Heathcote Shiraz
- Crown lager or Peroni
- Cascade Light
- Orange Juice & Mineral Water
- Soft Drinks

ALCOHOLIC BEVERAGE PACKAGES

Marriott Beverage Package

Per hour

1 Hour	\$18 / person	2 Hours	\$33 / person
3 Hours	\$38 / person	4 Hours	\$42 / person

Consumption

Wine	Bottle \$38 /	Glass \$9
Beer		Glass \$6
Soft Drinks		Glass \$4.5

Premium Beverage Package

Per hour

1 Hour	\$25 / person	2 Hours	\$42 / person
3 Hours	\$48 / person	4 Hours	\$56 / person

Consumption

Wine	Bottle \$50 /	Glass \$12
Beer		Glass \$7
Soft Drinks		Glass \$4.5

Deluxe Beverage Package

Per hour

1 Hour	\$39 / person	2 Hours	\$56 / person
3 Hours	\$65 / person	4 Hours	\$75 / person

Consumption

Wine	Bottle \$58 /	Glass \$14
Beer		Glass \$8.5
Soft Drinks		Glass \$4.5



WHAT YOU NEED TO KNOW

PLEASE SEE FULL TERMS & CONDITIONS FOR FURTHER DETAILS

ORDERING PROCESS

Order can be made via phone 03 9660 1172 or via email rhiannon.morgan@marriott.com

MINIMUM QUANTITIES

Catering to a minimum of 10 people . Free delivery for orders over \$350, Any orders less than \$350 will incur a \$20 surcharge.

DIETARY REQUIREMENTS

We are able to cater for all dietary requirements, please advise of any dietary requirements at time of booking. Please note, a minimum of 24 hrs notice is required for vegetarian requirements and a minimum of 48 hours notice for all other dietary requirements.

GST

All quoted prices are inclusive of GST

CATERING ORDERS

All catering orders can be provided on the following options:

Disposables	No surcharge
Ceramics	\$20 collection surcharge

WAIT STAFF

Wait staff can be provided at a surcharge of \$50 / hour

EQUIPMENT HIRE

Ceramics

Dinner plates, Side plates, Dessert / Soup bowls	\$1.10 / Item
Cup, saucer & teaspoon set	\$2.50 / Person
Milk Jug	\$3 / Item

Glassware

Drinking tumbler, Wine glass, Champagne glass, Beer glass	\$1.25 / Item
Water jug	\$2.50 / Item

Cutlery, Stainless Steel

Knives, Forks, Spoons, Teaspoons	\$0.90 / Item
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Linen

Tablecloth (Black / White)	\$14 / Item
Serviettes (White)	\$2.50 / Item
Chair covers (Black)	\$2.50 / Item

Disposables

Disposable plates	\$0.40 / Item
Disposable cups	\$0.30 / Item
Disposable cutlery	\$0.20 / Item

Miscellaneous

Chaffing dishes	\$45 / Item
Tables	\$20 / Item
Chairs	\$10 / Item



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