

ROOM
1954

PRIVATE DINING
MEETING & EVENTS

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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 the Melbourne CBD, Room 1954 is reflective of Les Erdi's personal style and timeless sophistication. This exclusive private space will be sure to impress.

Located on Level 15 within one of Melbourne's newest hotels - 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 plays homage to the year the late Les Erdi moved to Melbourne to embark his new life with wife Eva. Revolutionizing Melbourne's hospitality and tourism scene through property development, iconic hotels and philanthropic 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.



VENUE

A grand private dining room with sweeping views of Melbourne city

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

Features include:

Complimentary wi-fi
Video conferencing,
75" LED screen
Nespresso machine and selection of tea.

Room 1954 is fitted with deep green wall paneling, striped 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 events.

CAPACITY

Maximum 26 seated

Use of this space is subject to a minimum food and beverage spend.

Please note, menus and pricing are subject to change



A top-down view of a dining table with a central white plate of duck breast, bread, and various side dishes. The table is dark wood. The central plate features a duck breast garnished with cherries, almonds, and greens. To the left is a plate of bread. Above the central plate is a small bowl of butter and a glass of water. To the right is a glass of red wine and a set of silverware on a grey napkin.

FOOD & BEVERAGE

BREAKFAST

Inspire your morning with a deliciously sumptuous breakfast.

PLATED

\$35

Includes a selection of pastries to share.
Choice of two plated mains served alternating
Includes barista coffee & juice of the day

GRAZING

Food items \$8 each
Beverage items from \$5





PLATED

Includes a selection of pastries to share with gluten free options. Please choose two options, served alternating.

Almond & Sultana Granola, Greek Yoghurt, Seasonal Berries (V,VGO)

Eggs Benedict, English Muffin, Free Range Eggs, Smoked Ham & Hollandaise

Smashed Avocado, Poached Egg, Danish Fetta, Roast Tomato, Sourdough (V)

Full Breakfast, Scrambled Eggs, Crispy Bacon, Baked Beans, Potato Rosti, Roast Tomato, Sourdough

GRAZING

COLD

Bircher muesli (GF,V)

Natural yoghurt with fresh berries (GF,V)

Banana and mango smoothie(GF,V)

Assorted mixed Danish(V)

Chia Pudding, Mango, Coconut (Vegan)

Assorted muffins(V)

Almond croissants(V)

Charcuterie

HOT

Bacon and Egg Breakfast Slider

Mini Smoked Salmon Bagel, Cream Cheese, Capers, Red Onion (VO)

Smoked Ham & Cheese Croissant (VO)

Petite Pancakes, Berry Compote, Chantilly (V)

Egg Florentine, English Muffin, Hollandaise

Parmesan pea and spinach frittata (GF,V)

GF = Gluten Free, GFO = Gluten Free Option, V = Vegetarian, VO = Vegetarian Option, VG = Vegan, NF = Nut Free, DF = Dairy Free, DFO = Dairy Free Option

Most dishes can be altered to suit your dietary requirements

ALL DAY BEVERAGES

FRESH JUICE \$5

Orange, Apple, Pink Grapefruit

FRESH SMOOTHIE \$5

Mango, Banana, Mixed Berry

SOFT DRINKS \$5

Coke, Coke no sugar, Sprite, Cascade Ginger Beer, Capi Blood
Orange

TEA & COFFEE \$5

English Breakfast, Early Grey, Camomile, Green Tea
Espresso, Café Latte, Flat White, Long Black, Cappuccino, Mocha
Alternative milks available on request

A LITTLE EXTRA

Virgin Mary	\$10
Bloody Mary	\$18
Mimosa	\$18
Espresso Martini	\$20



MEET IN STYLE

Our day meetings offers fuel for thought and nourishing snacks

DAY DELEGATE PACKAGE

\$105

Arrival Tea and Coffee
Morning Tea
Working Luncheon
Afternoon Tea

HALF DAY PACKAGE

\$75

Arrival Tea and Coffee
Morning or Afternoon Tea
Working Luncheon



MENU 1

MORNING TEA

Warm Scones, Yarra Valley Strawberry Jam, Chantilly (V)
Mini Ham & Cheese Croissants (VO)

LUNCH

Assorted Mini Rolls:
Chicken, Dijonnaise, Avocado & Watercress (GFO)
Roast Za'atar Lamb & Tzatziki, Roquette (GFO)
Marinated Eggplant, Basil Pesto, Spinach, Fetta (V,GFO)

SALADS

Classical Caesar, Soft Boiled Eggs, Bacon, Crouton, Parmesan,
White Anchovy (VO)
Roasted Pumpkin, Baby Spinach, Balsamic Onions, Fetta (V)

BAKERY

Beef Burgundy Pie
Salted Caramel Brownie (GF)

AFTERNOON TEA

Lamingtons (GFO, NFO, VGO)
Pork & Fennel Sausage Rolls, Tomato Chutney

MENU 2

MORNING TEA

Banana Bread (V)
Roasted Vegetable Frittata (V)

LUNCH

Assorted Mini Rolls:
Smoked Ham, Tomato, Cheddar, Greens (GFO)
Roast Beef, Cream Cheese, Tomato, Mustard & Roquette (GFO)
Falafel, Chickpea Hummus, Semi Dried Tomatoes (VG,GFO)

SALADS

Herb & Fennel Coleslaw, Cabbage, Carrot, Onion, Mayonnaise,
Lemon (V)
Grilled Chorizo & Mixed Bean, Capsicum, Onion, Cucumber,
Parsley, Tomato & Balsamic Dressing (VO)

BAKERY

Ricotta & Spinach Filo (V)
Lemon Slice (Egg Free, NF)

AFTERNOON TEA

Assorted Donuts (V)
Chicken & Mushroom Parcels

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LUNCH & DINNER

Two and three course dining options for sophisticated lunch and dinner occasions. Our menu is inspired by traditional home cooking 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





ENTREE

King Fish Ceviche, Celery, Green Apple, Radish (P, GF, DF)

Burrata, Salsa Verde, Sourdough (V, GFO)

Grilled Lamb Cutlet, Romesco, Lemon (GFO, DF)

Caprese Salad, Basil, Olives, Pangrattato (V,VGO)

MAINS

Humpty Doo Barramundi, Chilli & Garlic Pipis, Charred Broccolini (GF,P,NF)

250g Grass Fed Pure Southern Striploin, Red Wine Jus, Watercress (GF,DF,NF)

Confit Chicken, Parmesan Risotto, Charred Leeks, Aged Balsamic (GF,NF)

Eggplant, Labneh, Pomegranate, Coriander (V,VGO)

SIDES

Roasted New potatoes, Confit Garlic Butter (V,DFO)

Green Goddess Dressed Leaves, Pangrattato (V,GFO)

DESSERT

Brulée Lemon Tart, Crème Fraiche (GF,NF)

Meringue, Rhubarb, Strawberry & Lime, Crème Patisserie (GF)

Chocolate & Passionfruit Torte, Vanilla Bean Crème (NF)

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BEVERAGE PACKAGE

Room 1954 offers approachable fine wine and champagne...

STANDARD PACKAGE

\$45 per person for 2 hours
\$55 per person for 3 hours
\$60 per person for 4 hours

PREMIUM PACKAGE

\$75 per person for 3 hours
\$90 per person for 4 hours

EXECUTIVE PACKAGE

\$105 per person for 3 hours
\$120 per person for 4 hours





STANDARD

Legacy Brut Sparkling

Legacy Pinot Grigio

Legacy Shiraz

Kirin

James Squire 'The Chancer' Golden Ale

Little Creatures XPA

Pipsqueak Best Apple Cider

Selection of Soft Drinks & Juices

PREMIUM

Janz Premium Rosé

Leeuwin Estate 'Art Series' Riesling

Dog Point Sauvignon Blanc

Rob Dolan 'Black Label' Pinot Noir

Head 'Head Red' Shiraz

Kirin

James Squire 'The Chancer' Golden Ale

Little Creatures XPA

Pipsqueak Best Apple Cider

Colonial Small Ale

Selection of Soft Drinks & Juices

EXECUTIVE

Taittinger Cuvée Prestige NV

Kooyong Beurrot Pinot Gris

Domaine Christian Salmon Sancerre

Font Freye La Gordonne Rosé

Port Phillip Estate 'Piccolo' Pinot Noir

Devil's Cave Shiraz

Kirin

James Squire 'The Chancer' Golden Ale

Stomping Ground Gipp St Pale Ale

Pipsqueak Best Apple Cider

Colonial Small Ale

Panhead Supercharged APA

Selection of Soft Drinks & Juices



CANAPÉS

COLD \$6 per item

Pulled Chicken Tostada W/ Spiced Baby Corn And Coriander Salsa, Lime (GF,DF)

Parma Ham, Mozzarella, Balsamic, Crostini (VO)

Heirloom Tomato Quiche, Basil, Vincotto (V)

Peking Duck Oriental Pancake, Hoi Sin Sauce & Cucumber

Falafel with Chickpea, Chickpea Hummus, Pomegranate (VG)

Kingfish Tartare, Wasabi Ponzu (GF,DF)

HOT \$6 per item

Blue Cheese and Caramelised Onion Arancini, Aioli (V)

Tempura Prawns, Togarashi Mayonnaise

Cheese Burger Sliders, Greens, Pickle, Tomato, Burger Sauce

Pumpkin Flowers, Romesco (V)

Vegetable Samosa, Chutney (V)

Cauliflower florets, Preserved Lemon Aioli (GFO)

SUBSTANTIAL \$9.5 per item

Crumbed Fish Goujon, Tartare, Lemon (DF)

Wild Mushroom Risotto, Truffle, Parmesan (VGO)

Chicken Karaage Bao, Sriracha mayonnaise, Coriander

Salt and Pepper Squid, Lemon Aioli

Lamb Rogan Josh, Cumin Rice, Coriander (GF,DF)

Parmesan Gnocchi, Blue Cheese Cream Sauce, Pangrattato (V)

CHARCUTERIE \$50 per board to serve 4 people

Assortment of market meats and vegetables

NATURAL OYSTERS \$40 per half dozen, \$78 per dozen

SWEET \$9.5 per item

Caramel & Macadamia Cheesecake (GF)

Chocolate & Walnut Brownie (GF)

Orange & Almond Tumble Cakes (GF)

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SLEEPOVER

One of Melbourne's most unique and stylish hotels

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

Connections are seamless and intuitive; every element has been thoughtfully considered and tailored to the modern-day traveller 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

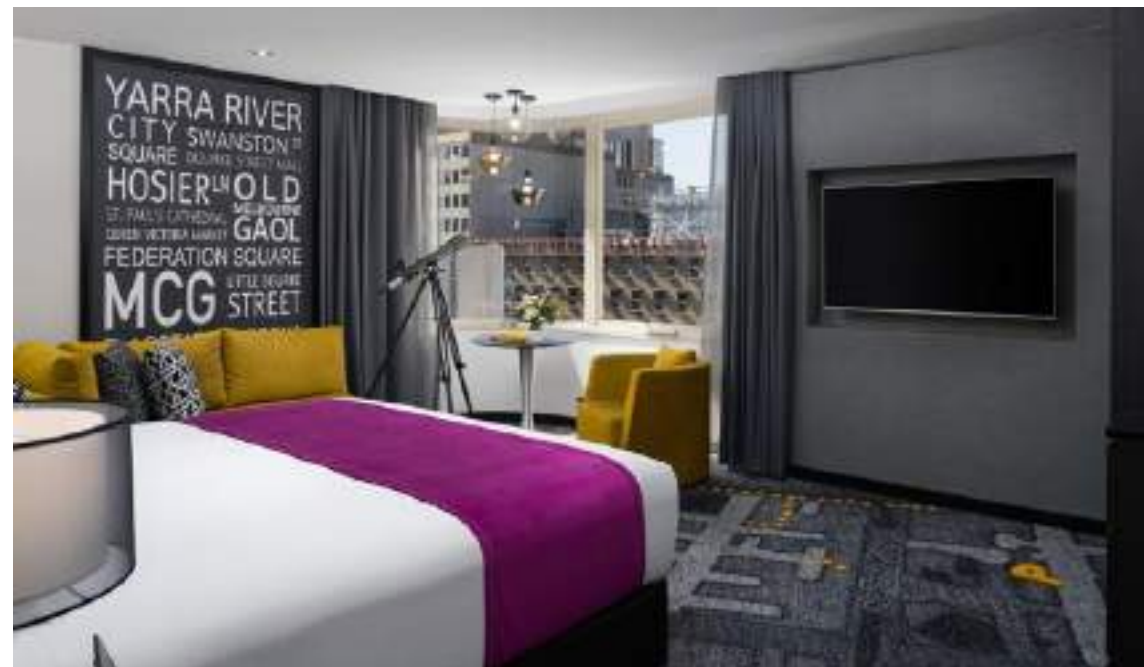
98 Superior Rooms

47 2 Queen Bed Superior Rooms

12 Deluxe Rooms

24 Premium Deluxe Rooms

11 Premium Executive Rooms





WE CAN'T WAIT TO MEET YOU
For bookings and enquiries
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