



The Australia Room

Located on the first floor of Hotel Lindrum, The Australia Room offers a stylish, private boardroom space in the heart of CBD. This room is the perfect place for business meetings, training workshops and more.

Comfortably seating up to 10 people in a boardroom style setting, the room comes complete with kitchenette and private bathroom. Offering access to Hotel Lindrum's back bar and billiard room, this exclusive boardroom offers a unique alternative for your next meeting space in Melbourne.

Audio visual equipment can be arranged on application to ensure your event has everything you could possibly need.

Our conference and event facilities are of the highest quality and our professional staff offer service that is friendly and attentive. Specialising in catering for small size events, we can also provide sensational gourmet menus appropriate for all tastes, special dietary needs and budgets.

Room Size

23 m²

Room Hire Fee

Per hour	\$70.00
Half day use (4 hours or less)	\$280.00
Full day use (8 hours)	\$500.00

Boardroom hire includes the following:

Flipchart

Whiteboard

Projector screen

Telephone

Wi-Fi internet access

VGA (Video Graphics Array) and HDMI (High Definition Multimedia Interface) connection to laptop/notebook and flatscreen television.

Parking

There is a Wilsons car park located next to the hotel, which is a self-park service, and available for our guests at the rate of \$16, per 24 hours.



HOTEL
LINDRUM

Start the day right...



Morning and Afternoon Tea Breaks

\$16 per person (choice of 2 items per break)

Tea breaks are served with a jug of juice

\$7 per person for unlimited T2 loose leaf blends and Nespresso coffee throughout the meeting

\$10 per person for espresso coffee and tea throughout the meeting

Sweet options

Assorted macarons (gf)

Warm French pastries

House-made muffins (gf available on request)

Mini sweet tarts

Walnut and chocolate brownie

Fresh scones served with Jam lady jams and clotted cream (gf available on request)

Healthy options

Seasonal fruit and muesli cups

Coconut chia pudding

Chai spiced granola, low fat yoghurt, honey

Mini low carb cupcakes

Savoury options

Bridor ham and cheese croissant

Bridor tomato and cheese croissant (v)

Deep fried chicken spring rolls

Prawn cucumber rice paper roll

Mild vegetarian curry filled samosa

Spinach and fetta puff pastry

Mini beef and mushroom pie

(v) vegetarian option (gf) gluten free

*Please note menus are subject to seasonal change.

*Please advise us of any dietary requirement maximum 24 hours prior to the event.



Taste and Share



Gourmet Working Lunch / Dinner

\$37 per person

Includes our platter for regional cheeses, fresh seasonal fruits and fruit juice

Noisette Ciabatta rolls (choice of any 3)

Pulled pork, seeded mustard mayo, sauerkraut & pickle

Salami, rocket, gruyere cheese & tomato relish

Poached chicken, Greek yoghurt, red onion, almonds, apple & grapes (wrap)

Roasted pumpkin, quinoa, Meredith goat's feta & mixed leaf (wrap)

Yarra Valley free range egg and bacon roll with onion jam

Beetroot, zucchini, lettuce, Roast eggplant and hummus (v)

Salads (choice of any 2)

Quinoa salad, baby beets, zucchini with orange vinaigrette (gf) (v)

Kipfler potato salad, chorizo, piquillo peppers, soft boiled egg & chives (gf)

63degree egg, chicken Caesar salad

Radicchio, baby cos lettuce, rye croutons, parmesan, speck lardons with soft herbs aioli

Pearl couscous salad, eggplant, spinach, peppers & cherry tomato (v)

Tuna Nicoise, green beans, olives, tomato, cucumber, soft boiled egg (gf)

Additional Platters (individually priced)

Gamekeepers Artisan Charcuterie Board \$48

Regional Cheese Board \$42

Sushi Platter \$ 80

Seasonal Fruit Platter \$30

(v) vegetarian option (gf) gluten free

*Please note menus are subject to seasonal change.

*Please advise us of any dietary requirement maximum 24 hours prior to the event.



Taste and Share



Plated Working Lunch / Dinner

2 course alternative drop \$ 55 per person

3 course alternative drop \$ 65 per person

Includes house made bread, pepa saya butter, tea and coffee

Entrée (choice of any 2)

Gamekeepers Chorizo, heirloom tomato, sherry caramel, mustard cress (gf)

Asparagus, Yarra feta, candied beetroot, faro

Chargrilled local squid, edamame, broadbean, lemon (gf)

Main (choice of any 2)

Market fish, fennel, red onion, salsa verde (gf)

Slow braised pork belly, Asian slaw, peanut crumble (gf)

300g Cape Grim Black Angus Scotch fillet, roasted kipfler, red wine jus

Dessert (choice of any 2)

Trio of house made sorbet

Vanilla raspberry panna cotta, fresh berries, meringue (gf)

White chocolate cheesecake, strawberry jelly, chocolate soil

(v) vegetarian option (gf) gluten free

*Please note menus are subject to seasonal change.

*An additional \$10 will apply if you wish to allow guest to select their own on the day of the event

*Please advise us of any dietary requirement maximum 24 hours prior to the event.



Beverage Package

Standard Beverage Package

2 hours beverage package from \$35 per person

3 hours beverage package from \$43 per person

4 hours beverage package from \$48 per person

Package Inclusions:

Sparkling:

NV Legacy Sparkling, NSW

White:

Legacy Sauvignon Blanc, NSW

Red:

Legacy Shiraz, NSW

Beers:

James Boags Premium Light

James Boags Premium

Soft Drinks:

Assorted Soft Drinks

Evian Still Water

Badoit Sparkling Water

Lindrum Package

2 hours beverage package from \$45 per person

3 hours beverage package from \$50 per person

4 hours beverage package from \$60 per person

Package Inclusions:

Sparkling:

NV Dal Zotto Prosecco, King Valley, Vic

White:

Pizzini Pinot Grigio, King Valley, Vic

Red:

Heathcote Winery Craves Place Heathcote, VIC

Beers:

Two Birds Sunset Ale

Two Birds Pale Ale

Soft Drinks:

Assorted Soft Drinks

Evian Still Water

Badoit Sparkling Water



Beverage on Consumption

CHAMPAGNE & SPARKLING

NV	Dal Zotto Prosecco - King Valley, VIC	60
13	Yarrabank Sparkling - Yarra Valley, VIC	94
NV	Veuve Clicquot - Rheims, FR	129

WHITE

2016	Castle Rock Estate Riesling - Porongurop WA	58
2016	Leewin Estate Prelude Vineyard Chardonnay - Margaret River, WA	95
2016	Medhursts 'YV' Chardonnay - Yarra Valley, VIC	64
2016	Kooyong Clonale Chardonnay - Mornington Peninsula, VIC	70
2016	Riposte 'The Foil' Sauvignon Blanc - Adelaide Hills, SA	68
2016	Jones Road Sauvignon Blanc - Mornington Peninsula, VIC	68
2016	Barringwood Estate Pinot Gris - Northern Tasmania, TAS	80
2016	Pizzini Pinot Grigio - King Valley, VIC	60

ROSE

2017	Pink Claw Grenache Rose - Mornington Peninsula, Vic	60
------	---	----

RED

2016	The Heathcote Winery, Craves Place Shiraz - Heathcote, VIC	67
2015	Cape Barren 'Native Goose' Shiraz - McLaren Vale, SA	60
2016	Pinocchio Sangiovese - Multi Region, VIC	60
2012	Rockbare Cabernet Sauvignon - Coonawara, SA	64
2012	Snake & Herring 'Cannon Ball' Bordeaux Blend - Margaret River WA	84
2016	Rob Dolan 'True Colours' Pinot Noir - Yarra Valley VIC	65
2017	Barringwood Estate Pinot Noir - Northern Tasmania, TAS	80
2015	Two Hands 'Brave Faces' GSM - Barossa Valley SA	71

BEER

AUSTRALIAN

Boags Premium	9
Boags Light	7
Two Birds Sunset Ale	10
Two Birds Pale Ale	10
Little Creatures Bright Ale	10
White Rabbit Dark Ale	10

IMPORTED

Becks - Germany	10
Corona - Mexico	10
Heineken - Netherlands	10
Kirin - Japan	10
Stella Artois - Belgium	9

CIDER

Pipsqueak Apple Cider	9.5
-----------------------	-----

OTHER

Soft Drink (Coke, Diet Coke, Sprite, Tonic or Soda)	9.5
Tea and Coffee	4.5
Water (Evian or Badoit 700ml)	8

*vintage subject to change