

CHRISTMAS AT BLACKSMITH BAR & GRILL

Celebrate the festive season high above the city with Christmas lunch and dinner packages, designed for long lunches, lively toasts, and end-of-year indulgence.

From curated set menus and shared-style feasts to beloved à la carte favourites, each experience pairs bold flavours with sparkling city views, all wrapped up in effortless festive flair.

BLACKSMITH
BAR & GRILL



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SPACES FOR EVERY KIND.





BLACKSMITH RESTAURANT

Overlooking Melbourne's skyline with its twinkling city lights at night makes for an impressive event. Our Blacksmith Restaurant is available for exclusive use of up to 150 people for a canape reception or 80 for a sit-down dinner.

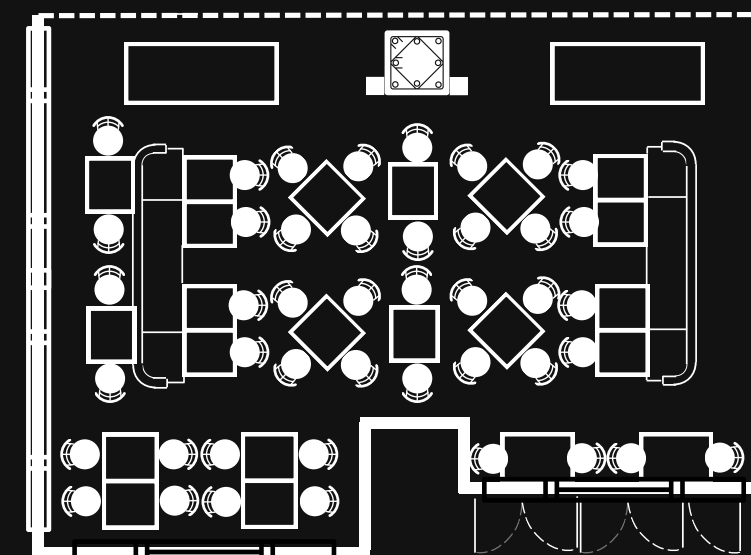
CAPACITY

Cocktail: 280 (inc. of Rooftop Terrace)

Sit down: 90 (inc. of Tongs)

ROOM SIZE

100 square meters





BLACKSMITH TERRACE

Our Terrace is made for city soirees. Overlooking Melbourne's skyline with its twinkling city lights at night makes for an impressive event.

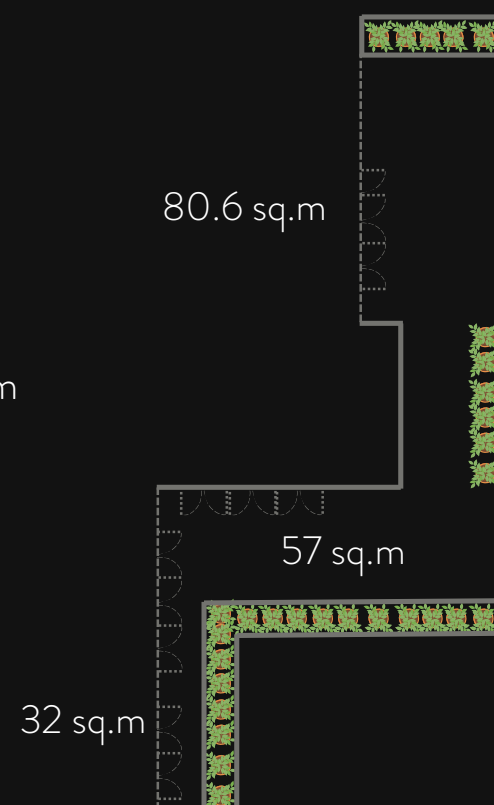
Up to 70 people can be accommodated for a canapé reception or 40 for a sit-down dinner.

CAPACITY

Cocktail: 70
Sit down: 40

TERRACE SIZE

Usable space: 180sqm





GOULDIAN ROOM

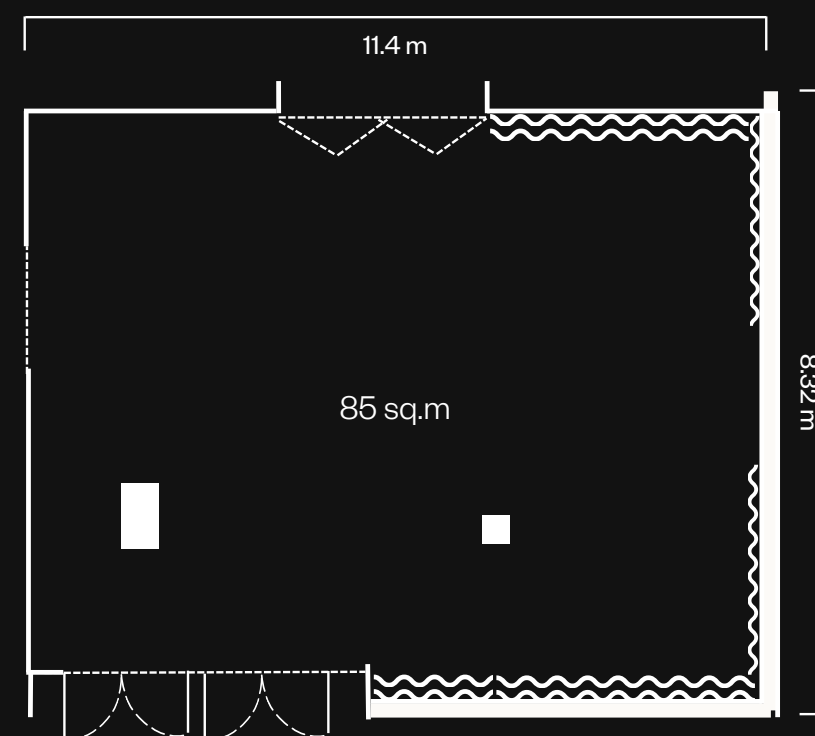
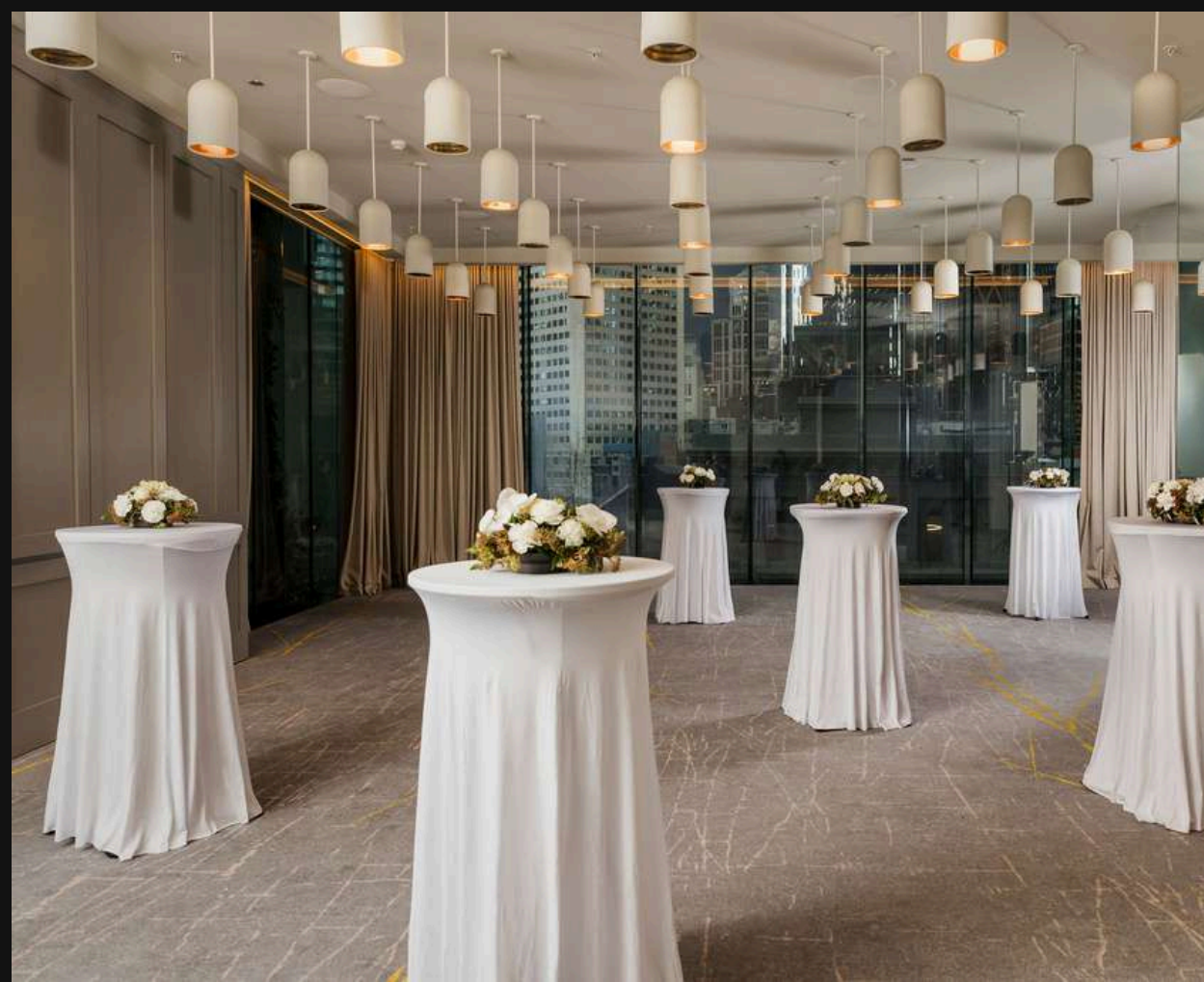
Located on the 5th floor, our Gouldian Room offers a large event space overlooking Melbourne. This room features an outdoor terrace and room to present with multiple arrangements available on request.

CAPACITY

Banquet: 48
Cocktail: 70
U Shape: 20
Cabaret: 36

ROOM SIZE

85 square meters





HAMMER ROOM

With its own private terrace overlooking the city, Hammer Room is the ideal location for intimate events. A unique space with great views of Melbourne's skyline in the city centre. A cocktail configuration can fit up to 30 people.

CAPACITY

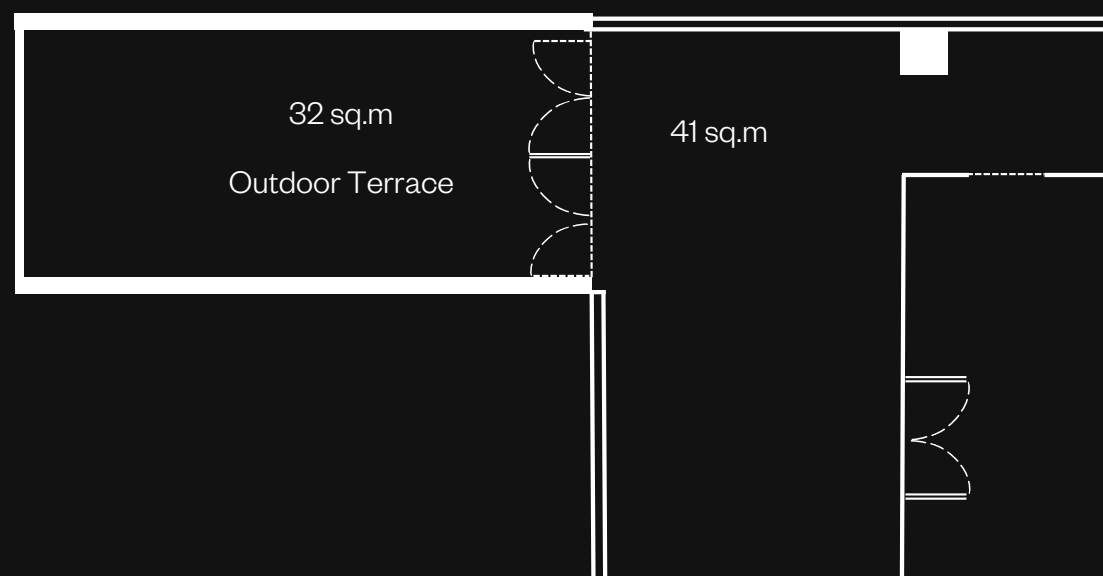
Cocktail: 30 (total - indoor/outdoor)

Banquet: 12

Boardroom: 12

ROOM SIZE

73 square meters





TONGS ROOM

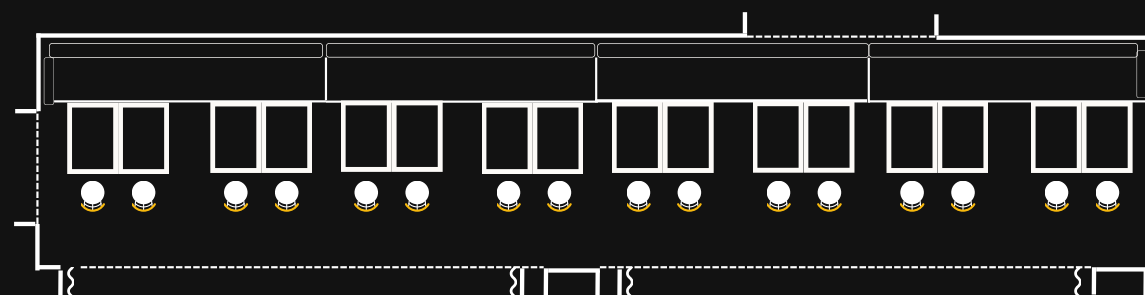
Our semi-private room Tongs, is ideal for small events. Guests can separate themselves from the buzz of the restaurant with automatic curtains while meeting or hosting a creative party. Up to 30 people can be accommodated in boardroom setup.

CAPACITY

Banquet: 30

ROOM SIZE

42 square meters



PICK YOUR PACKAGE.



COCKTAIL PACKAGE

3-HOURS • \$150 PER PERSON

INCLUSIONS:

3-hour beverage package

4 hot canapés • 4 cold canapés • 2 substantials
+ Add additional canapés for \$8 each

Festive voco grazing table

Antipasto & tapas items, a range of cheeses, selection of homemade breads & crostini, three kinds of desserts

4-HOURS • \$170 PER PERSON

INCLUSIONS:

4-hour beverage package

4 hot canapés • 4 cold canapés • 2 substantials
+ Add additional canapés for \$8 each

Festive voco grazing table

Antipasto & tapas items, a range of cheeses, selection of homemade breads & crostini, three kinds of desserts

Terms & Conditions:

Minimum guest numbers and minimum spend requirements apply and vary depending on the selected event space. Please contact our team for further details.

SIT DOWN LUNCH OR DINNER

Only available for a maximum of 90 people.

3-COURSE • \$160 PER PERSON

INCLUSIONS:

Selection of any 2 canapés

Entrée, main & dessert (alternate drop)

3-hour beverage package

+ Upgrade to a 4-hour beverage package for additional \$20 per person.

+ Include the Blacksmith Baker's Bread for additional \$8 per person.

4-COURSE • \$210 PER PERSON

INCLUSIONS:

Selection of any 2 canapés

Chef's choice appetizer, entrée, main & dessert (alternate drop)

4-hour beverage package

+ Include the Blacksmith Baker's Bread for additional \$8 per person.

Terms & Conditions:

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THE MENU.





COLD CANAPÉS

Fresh Oysters (GF, DF)

Shallot vinegar, ponzu dipping sauce, sriracha

Ricotta Cheese Tart (V, GF*)

Fig jam, balsamic, herbs

Salmon Gravlax (GF, DF*)

Capers, sour cream, Spanish onion

Chicken Liver Pâté on Crouton

Orange zest, port wine jelly

Roast Chicken Bruschetta (DF, GF*)

Carolina sauce

Assorted Sushi Rolls (GF, DF, V*)

Soy, pickled ginger, wasabi

Antipasto Skewers (V, VE, GF, DF)

Marinated tomato, mozzarella, Kalamata olives

Fried Tofu Cubes (V, VE, GF, DF)

Den dashi

Tuna Tataki (GF, DF*)

Mango salsa, black sesame, sour cream

Popping Tuna Tartare (GF, DF)

Avocado, wasabi mayonnaise, flying fish roe

Bocconcini Skewers (V, GF)

Cherry tomato, basil, balsamic glaze

Prawn Cocktail (GF, DF)

Guacamole, calypso dressing

Prosciutto and Honeydew Melon (GF, DF)

Parmesan wafer

Beef Tartare (DF, GF*)

Pear, gochujang, dark brioche crouton

Fruit Skewers (V, VE, GF, DF)

Kaffir lime syrup, mint

Smoked Duck Breast (GF, DF)

Green mango, raisin compote

Kingfish Crudo (GF, DF)

Ponzu, salmon caviar

Beef Bresaola (GF, DF)

Pickled watermelon, button mushrooms

V = Vegetarian • VE = Vegan • GF = Gluten-Free • DF = Dairy-Free • * = Option Available

Please note a 15% surcharge will be applied on Sundays & Public Holidays



HOT CANAPÉS

Pumpkin Arancini (V, VE*, GF*, DF*)

Sage, parmesan, pesto mayonnaise

Wild Mushroom Arancini (V)

Truffle mayonnaise

Chicken Satay Skewers (DF)

Coriander

Moroccan Lamb Kofta (GF, DF*)

Tzatziki

Prawn Gyoza

Coconut, lemongrass soy

Vegetable Gyoza (V, VG, DF)

Ginger soy sauce

Confit Duck Leg Croquette

Spicy plum sauce

Vegetable Spring Roll (V)

Hoisin sauce

Teriyaki Salmon (DF)

Fried capers, micro herbs, fried shallots

Beef Burgundy Pie

Maple BBQ sauce

Mac & Cheese Croquette (V)

Tomato chutney

Vegetable Falafel (V, GF, V*, DF*)

Yoghurt dill sauce

Butter Chicken Pie**Smoked Chorizo Blanket**

Swiss Cheese, sweet chilli sauce

Seared Scallop (GF, DF)

Apple whisky sauce

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SUBSTANTIALS

Pan-fried Spinach Gnocchi (V)

Kalamata olives, anchovies, spinach, capers, parmesan

Market Fish

Shoestring fries, tartare sauce

Tempura Prawn

Shoestring fries, ponzu mayo, sweet chilli

Roast Chicken and Lamb Taco

Guacamole, sour cream, tomato salsa, chipotle mayo

Kimchi Fried Rice (GF, DF)

Spicy maple-glazed bacon

Roast Beef Brisket Slider (GF*)

Smoked cheddar cheese

BBQ Pulled Pork Slider (DF*, GF*)

Asian slaw

Harissa Chicken Slider (DF*, GF*)

Coleslaw, mango chutney

KFC Popcorn Chicken Box

Pickled vegetables, gochujang BBQ sauce

Salt and Lemon Pepper Calamari

Jalapeño, garlic aioli

Char Siu Pork Shoulder Bao Bun

Crispy spring onion, fresh ginger

Tuna Saku Umani Mini Poke Bowl (GF)

Shiso, ponzu, wasabi mayo, fried shallots

Butter Chicken

Basmati rice, coriander

Chargrilled Mini Picanha Steak (GF)

Potato cream, pink peppercorn sauce

Fried Chicken Tenderloin

Coleslaw, garlic aioli, sweet gochujang chilli

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ENTRÉES

Wagyu Beef Carpaccio (DF*, GF*)

Truffle aioli, pickled shimeji mushroom, rocket salad, parmesan wafer

Blacksmith Special Caprese (V, GF*)

Heirloom and green tomato, burrata, cherry tomato sorbet, basil oil, herb crostini

Beetroot Cured Salmon Gravlax (GF, DF*)

Caper berry, lemon zest, sour cream, fennel and Granny Smith apple salad

Smoked Duck Breast (GF, DF*)

Pomegranate, raisin compote, black quinoa, candied walnut, watercress, blood orange reduction

Half Moreton Bay Bug (GF, DF*)

Mornay sauce, confit lemon zest, herb salad

Baked Scallop Casserole

Confit leek, creamy velouté, salmon caviar, fennel salad, crispy crouton

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MAINS

Gamekeepers Angus Porterhouse MB2+ 200g (GF, DF)

Holbein horseradish, confit truss cherry tomato, lemon cheek and your choice of sauce

Gamekeepers Crispy Berkshire Pork Belly (GF, DF)

Braised red cabbage, Granny Smith apple purée, herb salad, five-spice jus

Gamekeepers Slow-Cooked Lamb Shoulder (GF)

Tuscan kale, radish, cherry tomato, lemon butter glaze, chimichurri

Fish of the Day (GF*, D*)

Chef's choice organic garnish

Roast Chicken Kiev (GF, DF*)

Sicilian caponata, garlic cream, crispy kale, basil oil

Seafood Risotto (GF, V*)

King prawn, ocean calamari, white fish, spinach, water chestnut, chilli oil, bisque

Vegetarian Rigatoni (V, VE*)

Sundried tomatoes, cashew pesto, grilled zucchini, eggplant, spinach, pine nut, feta cheese

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FROM THE GRILL

All steak is served with holbein horseradish, confit truss cherry tomato, lemon cheek and your choice of sauce.

Gamekeepers dry-aged Angus bone-in Porterhouse 350g (GF, DF)

+ \$10 per person

Gamekeepers Angus Scotch Fillet MB4+ 300g (GF, DF)

+ \$15 per person

Gamekeepers 130-day Angus grain-fed 250g (GF, DF)

+ \$15 per person

Gamekeepers “Jack’s Creek” Wagyu Beef MB 6/7+ Porterhouse 300g (GF, DF)

+ \$35 per person

Selection of Sauce

Red wine jus, pink peppercorn, mushroom, chimichurri, herb butter, blue cheese

*Please note that the recommended cuisson on our steak is medium rare.

*From The Grill menu is only available for events held in the Blacksmith Restaurant, Hammer, and Tongs.

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DESSERT

Strawberry and Basil Cream Tart (GF*)

Fresh strawberry coulis, basil emulsion, micro herb

Oven-Baked Burnt Basque Cheesecake (V, GF, NUT-FREE)

Rhubarb compote, micro herb

Molten-Centred Dark Chocolate Fondant (V)

Dulce de leche, berry coulis and hazelnut cream

Pistachio Crème Brûlée (V)

House-made biscotti, espresso ice cream, hazelnut crumb

Victorian Cheese Plate (V, GF*)

Quince paste, dried fruits, crackers, candied nuts and three kinds of cheese

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GRAZING TABLE

VOCO GRAZING TABLE

Antipasto Grazing Items

3 kinds of cheese with condiments

2 kinds of home-baked bread and giant herb crostini

3 kinds of dessert items

Selection of cured meats; beef bresaola, prosciutto, salami, ham

Smoked salmon with capers, lemon, Spanish onion

Mixed olives, homemade pickle, cocktail onion, cornichon, caperberry

Grilled vegetables; red bell pepper, zucchini, eggplant, sun-dried tomato

Tomato salsa and four kinds of dips

Grilled pita, taco shell, flat bread, lavash, water cracker, grissini, rice cracker



THE DRINKS.





DRINKS

WINES

Scotchmans Hill Jack & Jill Prosecco

Scotchmans Hill Jack & Jill Shiraz

Scotchmans Hill Jack & Jill Pinot Gris

Scotchmans Hill Jack & Jill Rosé

SPRITZ

Zonzo Estate Pistachio Spritz

BEERS

Furphy Ale

Heineken

SOFT DRINKS

Coke

Coke Zero

Sprite

ADD-ONS

Curatif Espresso Martini

+ \$15 per person

Curatif Margarita

+ \$15 per person

Scotchmans Hill Jack & Jill Moscato

+ \$5 per person

SUBSTITUTE

Chandon Brut NV Sparkling

+ \$10 per person

ROOMS.



STAY AT VOCO MELBOURNE CENTRAL

Celebrate downstairs. Sleep upstairs.

- + 252 guest rooms with premium beddings, premium bathroom amenities by Amatus, smart TVs and fast free Wi-Fi.
- + Floor-to-ceiling windows that open to fresh air.
- + Luxe hotel amenities such as a rooftop plunge pool and 24/7 gym.
- + Committed to sustainable practices; from refillable water stations, 100% recycled bedding, and more.

NEED ROOMS?

Contact us directly to receive an exclusive rate for your group.

Events@melbourne.vocohotels.com • +61-3-91225522

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BLACKSMITH
BAR & GRILL

READY TO GET FESTIVE?
WE'LL HELP YOU GET THIS PARTY STARTED.

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