Conferences and Events

voco®
AN IHG® HOTEL

Melbourne Central

Contents

THE HOTEL

SPACES FOR EVERY OCCASION

DAY CONFERENCE PACKAGES

BREAKFAST MENU

CANAPE MENU

PLATED MENU

GRAZING TABLES

BEVERAGE PACKAGES

LOCATION

Come on in

A GREAT HOST AND UPLIFTING VENUE ENSURE AN EVEN BETTER SOCIAL GATHERING OR EVENT

Perched above the buzz, overlooking the Melbourne adventure that awaits, intriguing spaces and charming service unfold at voco™ Melbourne Central.

All our rooms are on high floors, with stunning views over the city to make spending well deserved 'me time' a treat.

From morning to night, voco™ Melbourne Central is always the right place to unwind and have a good time. Located in the very centre of the city, vibrant retails hubs, Melbourne's magical laneways and a melting pot of dining choices are all around you.

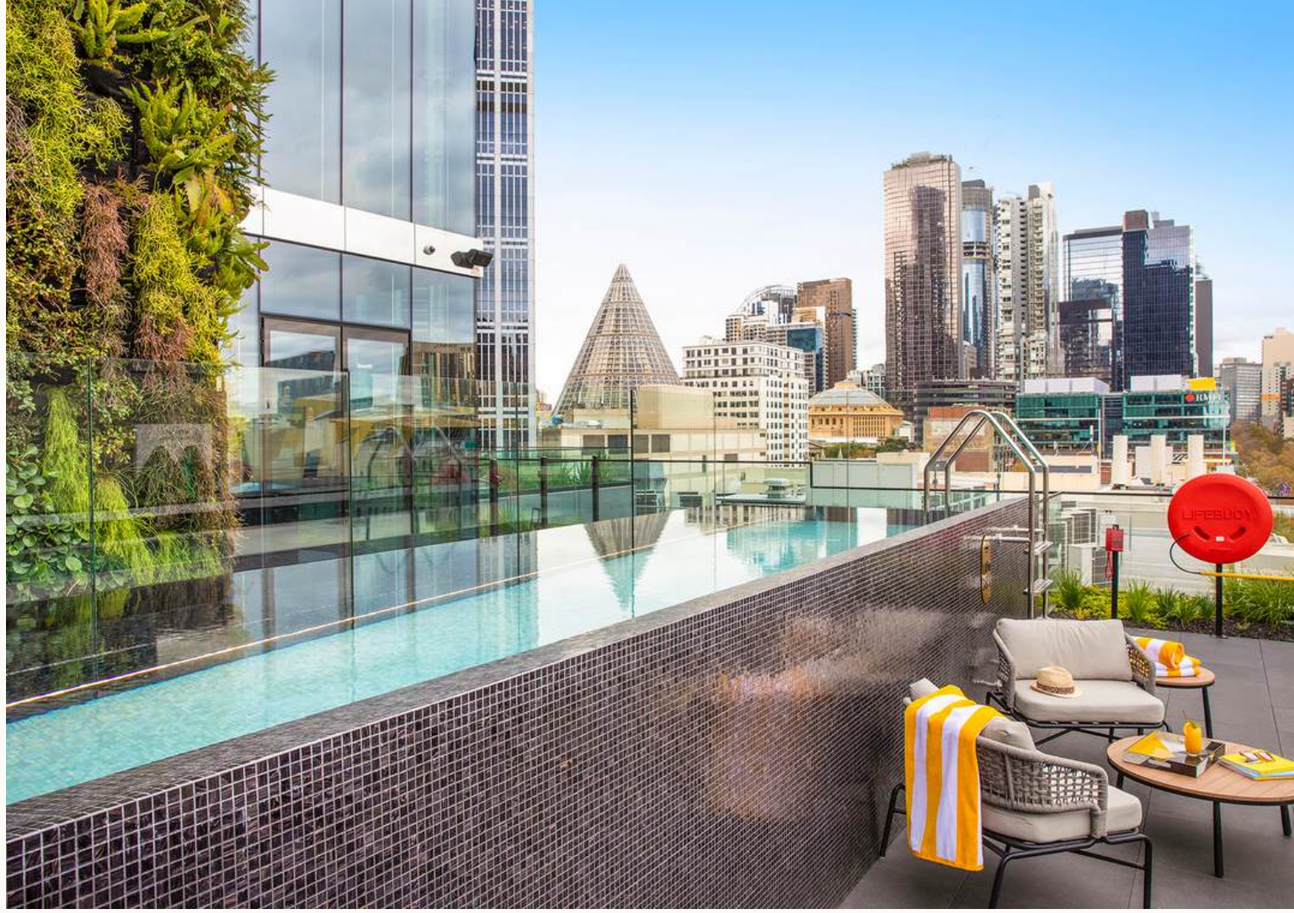
We call our hotels voco™

IT MEANS 'TO INVITE' AND 'CALL TOGETHER' ORIGINATING FROM LATIN - REPRESENTING OUR THOUGHTFUL, UNSTUFFY AND CHARMING NATURE.

Guests tell us that voco™ sounds fun without being vanilla, trendy without being alienating and premium without being stuffy.

This unique and playful attitude, combined with a consistent level of quality, sits at the heart of our brand.

Welcome to voco™.



Blacksmith Bar & Grill

ROOFTOP RESTAURANT AND BAR WITH STUNNING CITY VIEWS OF MELBOUNE

From your morning coffee to after-work drinks and memorable dinners, Blacksmith Bar & Grill is a place to gather, connect and indulge.

With soaring seven-metre-high ceilings and 180-degree panoramic views across Melbourne's rooftops, the restaurant and bar buzzes with energy throughout the day.

Steak is the main event, with premium cuts and contemporary Australian classics prepared in the open-plan kitchen at the heart of the restaurant. For more intimate occasions, two private dining rooms are available, including one with its own exclusive terrace.

Overlooking the pool terrace, the intimate bar provides the perfect spot to unwind with a drink and take in the city's vibrant atmosphere.

Our philosophy

LOCALLY SOURCED, EXPERTLY CRAFTED

Locally sourced ingredients are expertly prepared by award-winning Executive Chef Ian Lee. Tasty modern Australian fare is crafted using rotisserie gills and served generously. The menu has been designed to ensure there is something for everyone. Experience the taste of fire-cooked foods, reminiscent of a bygone era.

Spaces for every occasion

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.

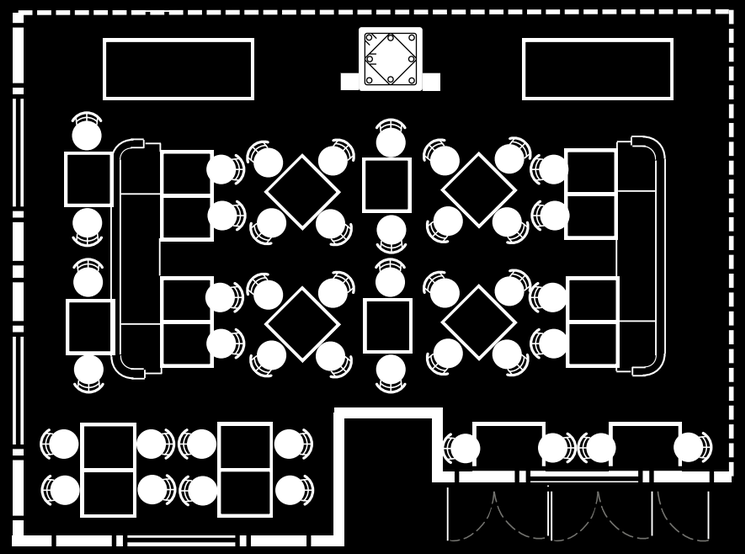
ROOM SIZE

100 square meters

CAPACITY

Cocktail: 280
(inclusive of the Rooftop Terrace)

Sit down: 90
(inclusive of Tongs)



Blacksmith Rooftop Terrace

The RooftopTerrace is made for city soirées. Overlooking Melbourne's skyline with its twinkling city lights at night makes for an impressive event.

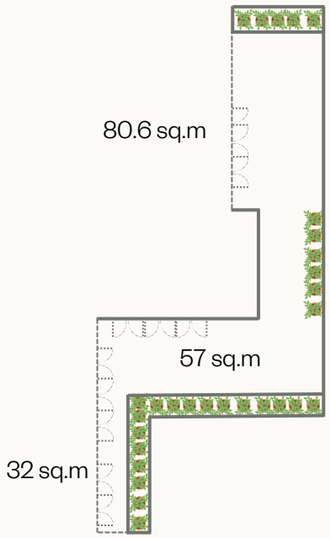
Up to 70 people can be accommodated for a canapé reception or 40 for a sit-down dinner.

TERRACE SIZE

Usable space: 180sqm

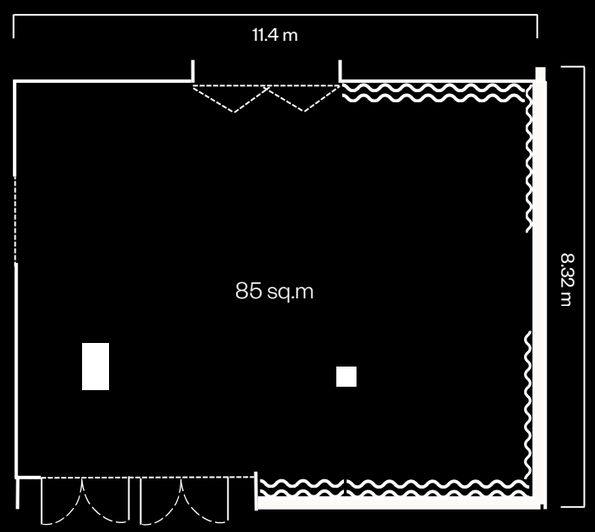
CAPACITY

Cocktail: 70
Sit down: 40



Gouldian Room

Located on the 5th floor, the Gouldian Room offers a large event space overlooking Melbourne. This room features floor-to-ceiling windows with natural light, an outdoor terrace, a pre-function area and room to present with multiple arrangements available on request.



ROOM SIZE

85 square meters

CAPACITY

- **Theatre: 60**
- **Banquet: 48**
- **Classroom: 30**
- **Cocktail: 70**
- **U Shape: 20**
- **Boardroom: 14**
- **Cabaret: 36**

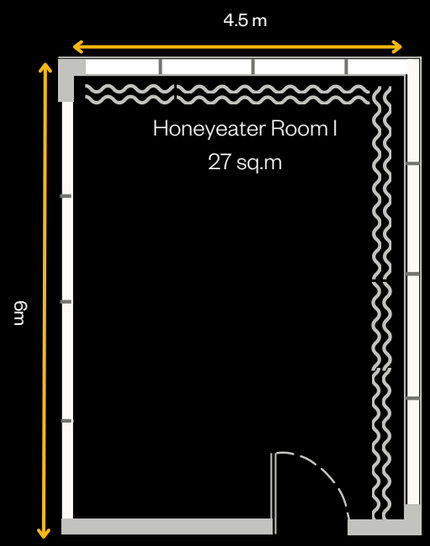
Honeyeater Rooms

Honeyeater Room (1)

Featuring unique spaces, every event at voco Melbourne Central will be a hit.
Featuring floor-to-ceiling windows, Honeyeater Room 1 is flooded with natural light.

ROOM SIZE

27 square meters



CAPACITY

Boardroom: 6

Honeyeater Room (2)

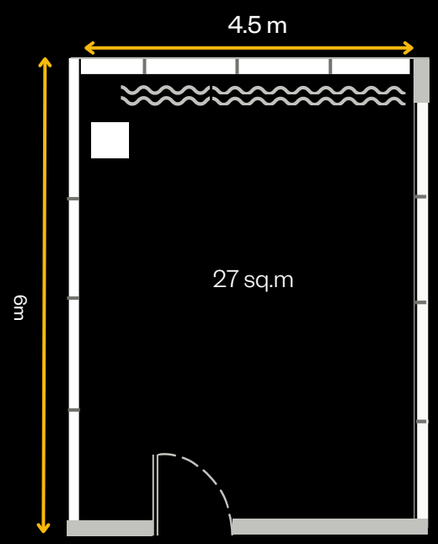
Whether you are planning a multi-day conference with all three Honeyeater Rooms or a team meeting in Honeyeater Room 2, our meeting and events team will ensure your meeting or event is a success.

ROOM SIZE

27 square meters

CAPACITY

Boardroom: 7



Honeyeater Room (3)

Honeyeater room 3 is our largest of the Honeyeater Rooms with a footprint of 34sqm. This versatile space has plenty of natural light and can be set up in a range of layouts.

ROOM SIZE

34 square meters

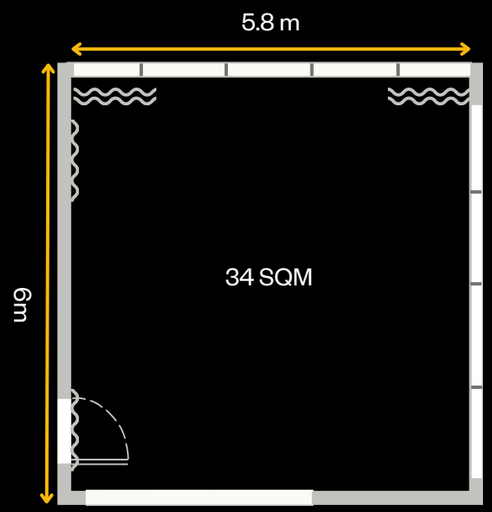
CAPACITY

Boardroom: 10

Classroom: 10

U- Shape: 6

Banquet: 10



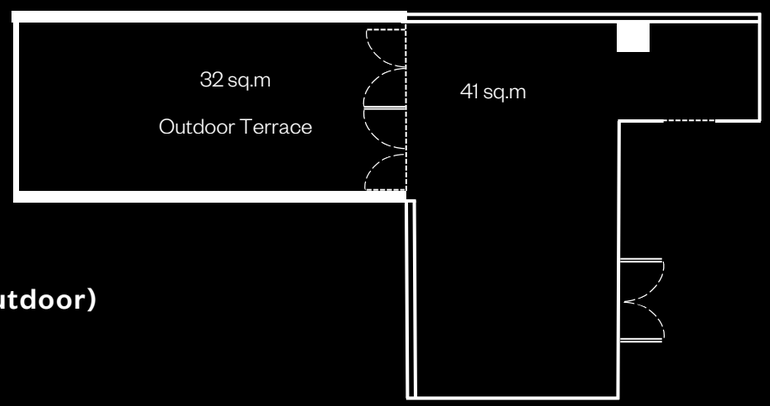
Hammer Room

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.

ROOM SIZE

73 square meters



CAPACITY

Cocktail: 30 (total - indoor/outdoor)

Banquet: 12

Boardroom: 12

Tongs Room

Our private room Tongs, is ideal for small events.

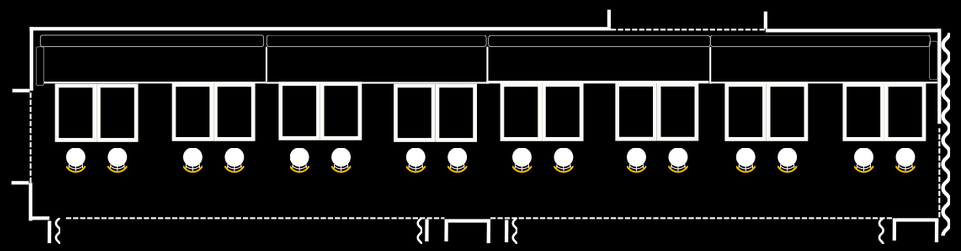
Guests can separate themselves from the buzz of the restaurant with automatic curtains while meeting or hosting a creative party. Up to 30 people can be accommodated in boardroom setup.

ROOM SIZE

42 square meters

CAPACITY

Banquet: 30



Day Delegate Conference Packages

Conference Packages

DAY DELEGATE PACKAGE

Arrival tea and coffee
Morning and afternoon tea
Lunch
Note pads and pens
Standard AV: Screen, HDMI Cable, Wi-Fi
Whiteboard / Flipchart / Clicker (subject to availability)

HALF-DAY DELEGATE PACKAGE

Arrival tea and coffee
Choice of morning or afternoon tea
Lunch
Note pads and pens
Standard AV: Screen, HDMI Cable, Wi-Fi
Whiteboard / Flipchart / Clicker (subject to availability)

Venue Capacities

VENUE	AREA (m2)	CEILING (m)	COCKTAIL	BOARDROOM	THEATRE	BANQUET	CLASSROOM	U-SHAPE	CABARET
Blacksmith Restaurant	180	-	130	-	-	-	-	-	-
Blacksmith Terrace	180	-	70	-	-	40	-	-	-
Blacksmith Restaurant + Tongs	180	-	130	-	-	90	-	-	-
Blacksmith Restaurant + Terrace	180	-	280	-	-	-	-	-	-
Gouldian Room	85	3.5	70	14	60	48	30	20	36
Honeyeater Room 1	27	2..4	-	6	-	-	-	-	-
Honeyeater Room 2	27	2.4	-	7	-	-	-	-	-
Honeyeater Room 3	34	2.4	-	10	-	-	10	6	-
Honeyeater Rooms (all)	34	2.4	30	22	26	-	18	-	-
Hammer Room	73	2.4	30	12	-	-	-	-	-
Tongs Room	42	5	-	30	-	-	-	-	-

Breakfast Package & Menu

Breakfast Packages

CONTINENTAL

A variety of continental breakfast items are available, including fresh bread, pastries, cereals, fruits, toast, and coffee.

PLATED

A variety of sharing continental breakfast items followed by one plated main course per person.

BREAKFAST GRAZING TABLE

A selection of continental items served grazing style.

Plated Breakfast

Hammer and Tongs Brekky (GF*)
Scrambled eggs, Italian pork sausage, bacon,
truss tomato, hash brown, toasted rye sourdough

Smashed Avocado (V, GF*)
Poached egg, rocket salad, chives, hollandaise sauce,
toasted sourdough

Eggs Benedict (GF*)
Poached eggs, ham, spinach, hollandaise,
English muffin, parsley

Blacksmith Pancake Stack (V)
Berry compote, Chantilly cream, maple syrup,
almond flakes

SIDES

Avocado (V, VE)

Herb-roasted Tomato (V, VE, GF, DF)

Grilled Mushroom (V, VE, GF, DF)

Hash Brown (V, VE)

Smoked Salmon (GF, DF)

Pork Sausage (GF)

Chargrilled Bacon (GF)

Smoked Chorizo (GF, DF)

Cheese Kransky (GF)

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

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

Breakfast Grazing Table

Assorted Oven-Baked Danish Pastries (V)

Ham and Cheese Croissant (V*, VE*, GF*, DF*)

Maple-Glazed Bacon Slider (GF*, DF*)

Greek Yoghurt with Berry Compote and Granola (V, GF*, DF*)

Fresh Berry Smoothies (V, GF, VE*, DF*)

Smoked Salmon Bagels (GF*)

Avocado and Tomato Salsa Bruschetta (V, VE, GF*)

Fresh Fruit Platter (V, VE, GF, DF)

Served with a selection of juices, tea and coffee

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

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

Canapé Menu

Canapé Packages

6 BITES

5 standard, 1 substantial

8 BITES

6 standard, 2 substantial

10 BITES

7 standard, 3 substantial

ADDITIONAL STANDARD BITES

ADDITIONAL SUBSTANTIAL BITES

Cold Canapés

Fresh Oysters (GF, DF)
Shallot red wine vinegar, ponzu dipping sauce, sriracha

Tuna Tataki (GF, DF*)
Mango salsa, black sesame, sour cream

Salmon Gravlax (GF, DF*)
Capers, sour cream, Spanish onion

Popping Tuna Tartare (GF, DF)
Avocado, wasabi mayonnaise, flying fish roe

Kingfish Crudo (GF, DF)
Ponzu, salmon caviar

Prawn Cocktail (GF, DF)
Guacamole, calypso dressing

Assorted Sushi Rolls (GF, DF, V*)
Soy, pickled ginger, wasabi

Antipasto Skewers (V, VE, GF, DF)
Marinated tomato, mozzarella, Kalamata olives

Smoked Duck Breast (GF, DF)
Green mango, raisin compote

Chicken Liver Pâté on Crouton
Port wine jelly, orange zest

Bocconcini Skewers (V, GF)
Cherry tomato, basil, balsamic

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

Ricotta Cheese Tart (V, GF*)
Fig jam, balsamic, herbs

Beef Tartare (DF, GF*)
Pear, gochujang, dark brioche crouton

Beef Bresaola (GF, DF)
Pickled watermelon, button mushrooms

Roast Chicken Bruschetta (DF, GF*)
Carolina sauce

Prosciutto and Honeydew Melon (GF, DF)
Parmesan wafer

Fruit Skewers (V, VE, GF, DF)
Kaffir lime syrup, mint

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

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

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

Substantials

Pan Fried Spinach Gnocchi (V)
Kalamata olives, anchovy, spinach, capers, parmesan

Market Fish
Shoestring fries, tartare sauce

Tempura Prawn
Shoestring fries, ponzu mayo, sweet chilli sauce

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 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 shallot

Butter Chicken
Basmati rice, coriander

Chargrilled Mini Picanha Steak (GF)
Potato cream, pink peppercorn sauce

Fried Chicken Tenderloin
Coleslaw, garlic aioli, sweet gochujang chilli sauce

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

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

Plated Menu

Plated Menu Packages

2-COURSE ALTERNATE DROP MENU

Includes:

Blacksmith's Bakers Bread
One amuse-bouche
One main (select 2 for alternate drop)
One dessert (select 2 for alternate drop)

3-COURSE ALTERNATE DROP MENU

Includes:

Blacksmith's Bakers Bread
One amuse-bouche
One entrée (select 2 for alternate drop)
One main (select 2 for alternate drop)
One dessert (select 2 for alternate drop)

*Guests with dietaries can be catered to, and will receive their own diet-friendly dish

Amuse-Bouche

Kangaroo Croquettes
Spicy aioli, fried curry leaf

Slow Cooked Lamb Rib (DF*, GF)
Tzatziki, salsa verde

Stracciatella Bruschetta (V, GF*)
Heirloom tomato, roasted baby beetroot, micro basil, balsamic pearls

Popping Fresh Tuna Tartare with Rice Paper (DF, GF)
Flying fish roe, shiso, Spanish onion, wasabi mayo, ponzu

Tempura Zucchini Flower (V, GF)
Ricotta, honey, basil, romesco, roasted pine nuts

Tofu Den Dashi (VE, GF)
Pan-fried tofu, spring onion, den dashi sauce, fried shallots

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

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

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

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

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

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

SIDES

Grilled Broccolini (GF, DF, VE)
Cashew nuts

Duck Fat Roasted Potatoes (GF, DF, VE*)
Rosemary salt

Honey Roasted Carrots (GF, DF)

Garden Salad (VE, GF)

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

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

From The Grill

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

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

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

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

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

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.

V = Vegetarian • VE = Vegan • GF = Gluten-Free • DF = Dairy-Free • * = Option Available
Please note a 15% surcharge will be applied on Sundays & Public Holidays

Desserts

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

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

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

Grazing Tables

Grazing Tables

Antipasto & Tapas Grazing Table

Cheese Grazing Table

Taste of Dessert Grazing Table

voco Grazing Table

Seafood Grazing Table

Blacksmith Rotisserie & Carvery

Grazing Tables

ANTIPASTO & TAPAS GRAZING TABLE

Selection of cured meat, smoked salmon, mixed olives, homemade pickles, vegetable crudités, grilled vegetables, tomato salsa, three kinds of dip, grilled pita, taco shells, flat bread.

CHEESE GRAZING TABLE

Selection of cheese, two kinds of cured meats, mixed olives, dried fruit, fresh fruit & quince paste, lavash, grissini, rice crackers, water crackers, homemade pickles, candied nuts, honey.

TASTE OF DESSERT GRAZING TABLE

Double cheesecake, fresh basil cream tart, assorted macarons, mini éclairs, apple & rhubarb crumble with custard, chocolate brownie, candied walnuts and chantilly cream, lemon curd tart, seasonal fruit, ice cream portions.

VOCO GRAZING TABLE

Antipasto & tapas grazing table items, cheese grazing table items, selection of homemade breads & crostini, three kinds of desserts.

SEAFOOD GRAZING TABLE

Freshly shucked oysters, sashimi selection, king prawns, Moreton Bay bugs, scallops, green lip mussels.

Condiments:

Shallot vinegar, ponzu, wasabi, cocktail sauce, sriracha, aioli, gochujang & lemon wedges.

Substitute Items may be provided - Subject to availability

BLACKSMITH ROTISSERIE & CARVERY

One meat selections from the following:

Dukkah-rubbed lamb shoulder, BBQ-rubbed beef brisket, roasted free-range whole chicken, roast crackled pork loin, beef rib-eye roll.

Sides:

Roasted chat potatoes, a selection of roasted & steamed vegetables, a selection of sauces.

Upgrade to an additional meal option available

Beverage Packages

Beverage Packages

2 HOUR PACKAGES

The Finch
The Owl
The Flamingo

3 HOUR PACKAGES

The Finch
The Owl
The Flamingo

4 HOUR PACKAGES

The Finch
The Owl
The Flamingo

The Finch

SPARKLING

Motley Cru Prosecco – King Valley , VIC

WHITE

Motley Cru Chardonnay - King Valley VIC
Cloud Street Pinot Grigio – Various Regions, VIC

RED AND ROSÉ

Motley Cru Shiraz - King Valley VIC
Cloud Street Pinot Noir – Various Regions, VIC
Cloud Street Rose – Various Regions, VIC

BEERS

Heineken - NL
Furphy Ale - VIC, Australia

SOFT DRINKS

Coke, Coke No Sugar, Sprite, Orange Juice, Tea & Coffee

The Owl

SPARKLING

Dal Zotto Prosecco, King Valley, VIC

WHITE

Dal Zotto Pinot Grigio, King Valley, VIC
RockBare Riesling - Clare Valley, SA

RED AND ROSÉ

Dal Zotto Sangiovese – King Valley, VIC
Humis Shiraz – Heathcote, VIC
Dal Zotto Rosato– King Valley, VIC

BEERS

Furphy Ale – VIC, AUSTRALIA
Heineken, NL

SOFT DRINKS

Coke, Coke No Sugar, Sprite, Orange Juice, Tea & Coffee

The Flamingo

SPARKLING

Chandon Sparkling - Yarra Valley, VIC

WHITE

Charles Reuben Chardonnay - TAS
Esk Valley, Pinot Gris , Hawkes Bay, NZ

RED AND ROSÉ

Scotchmans Hill Pinot Noir - Bellarine Peninsula, VIC
Dinny Goonan, Shriaz - Bellarine Peninsula, VIC
Chalk Hillm Diana Mary Rose - McLaren Vale, SA

BEERS

Furphy Ale – VIC, AUSTRALIA
Heineken - NL

SOFT DRINKS

Coke, Coke No Sugar, Sprite, Orange Juice, Tea & Coffee

PLUS CHOOSE ANY TWO SPRITZES / COCKTAILS OR SPIRITS

SPRITZES & COCKTAILS

Bellini Spritz
Limoncello Spritz
Pistachio Spritz
Margarita
Espresso Martini

SPIRITS

Gallivanter Gin
Vansetter Vodka
Makers Mark Bourbon
Canadian Club
Bacardi Carta Blanca

Beverage on Consumption List

SELECT ITEMS FROM THE BELOW TO SERVE ON CONSUMPTION (MUST PRE-SELECT)

SPARKLING WINE & CHAMPAGNE

Dal Zotto Prosecco - King Valley, VIC
Chandon Sparkling - Yarra Valley, VIC
Taittinger NV Champagne - FRA

WHITE WINE

Dal Zotto Pinot Grigio – King Valley, VIC
Te Mata Sauvignon Blanc, Hawkes Bay, NZ
Scotchmans Hill Riesling – Bellarine Peninsula, VIC
Dominique Portet Chardonnay – Yarra Valley, VIC
Hughes & Hughes Riesling - TAS
Scorpo Pinot Gris - Mornington Peninsula, VIC

Cloudy Bay Sauvignon Blanc - Marlborough, NZ

RED WINE

Dal Zotto Sangiovese - King Valley , VIC
Two Hands “Brave Faces” GMS - Barossa Valley, SA
Soul Growers Provident Shiraz - Barossa Valley, SA
Stonier Pinot Noir - Mornington Peninsula, VIC
Yabby Lake “Single Vineyard” Pinot Noir - Mornington Peninsula, VIC

ROSÉ

Dal Zotto Rosato - King Valley, VIC
Chalk Hill Diana Mary Rose - McLaren Vale, SA
AIX Maison Saint Aix- Provence, FRA
Dominique Portet Brut Rose - Yarra Valley, VIC
Whispering Angel - Provence, FRA
Chateau D’esclans Rock Angel - Provence, FRA

BEERS BY BOTTLE

Furphy Ale – VIC, AUSTRALIA
Byron Bay Lager - NSW, AUSTRALIA
Heineken - NL
Little Creatures Pipsqueak Apple Cider

BLACKSMITH COCKTAILS

Spritz
Margarita
Espresso Martini

SPIRITS

Batanga Blanco Tequila
Gallivanter Gin
Vansetter Vodka
Johnny Walker Black Whiskey
Makers Mark Bourbon

Beverage on Consumption List

SELECT ITEMS FROM THE BELOW TO SERVE ON CONSUMPTION (MUST PRE-SELECT)

SOFT DRINKS

Coke
Coke No Sugar
Sprite
Orange Juice

WE RECOMMEND:

1 x Sparkling Wine
2 x White Wines
2 x Red Wines
1 x Rosé

Plus any spirits, beer or cocktails you wish to add.

Please note that wine vintages may vary.

Sleep, eat and everything in between

Come on in

Designed with thoughtful comforts, our 252 guest rooms are created to make your stay more enjoyable. Offering premium bedding, luxe amenities, free fast Wi-Fi, windows that open to fresh air, as well as plenty of lighting options for mood and task. With floor-to-ceiling windows in every room, you can enjoy spectacular views of the city and beyond.

KING BED ROOM TYPES & QUANTITIES

1 King Bed Accessible Standard: 6
1 King Bed Standard: 77
1 King Bed Standard High Floor: 49
1 King Bed Premium: 11
1 King Bed Premium High Floor: 7
1 King Bed Premium City View: 22
1 King Bed Premium City View High Floor: 14
1 King Bed Premium Seperate Bath: 11
1 King Bed Premium Seperate Bath High Floor: 7

TWIN BED ROOM TYPES & QUANTITIES

2 Single Bed Standard: 22
2 Single Bed Standard High Floor: 14
2 Single Bed Premium: 7
2 Single Bed Premium High Floor: 5

Reducing our impact

Because growing greenery is good for air quality as well as health & wellbeing, voco Melbourne Central has started cultivating plant life throughout the hotel.

We only use sustainable, natural materials to craft exceptionally restful beds that will last.

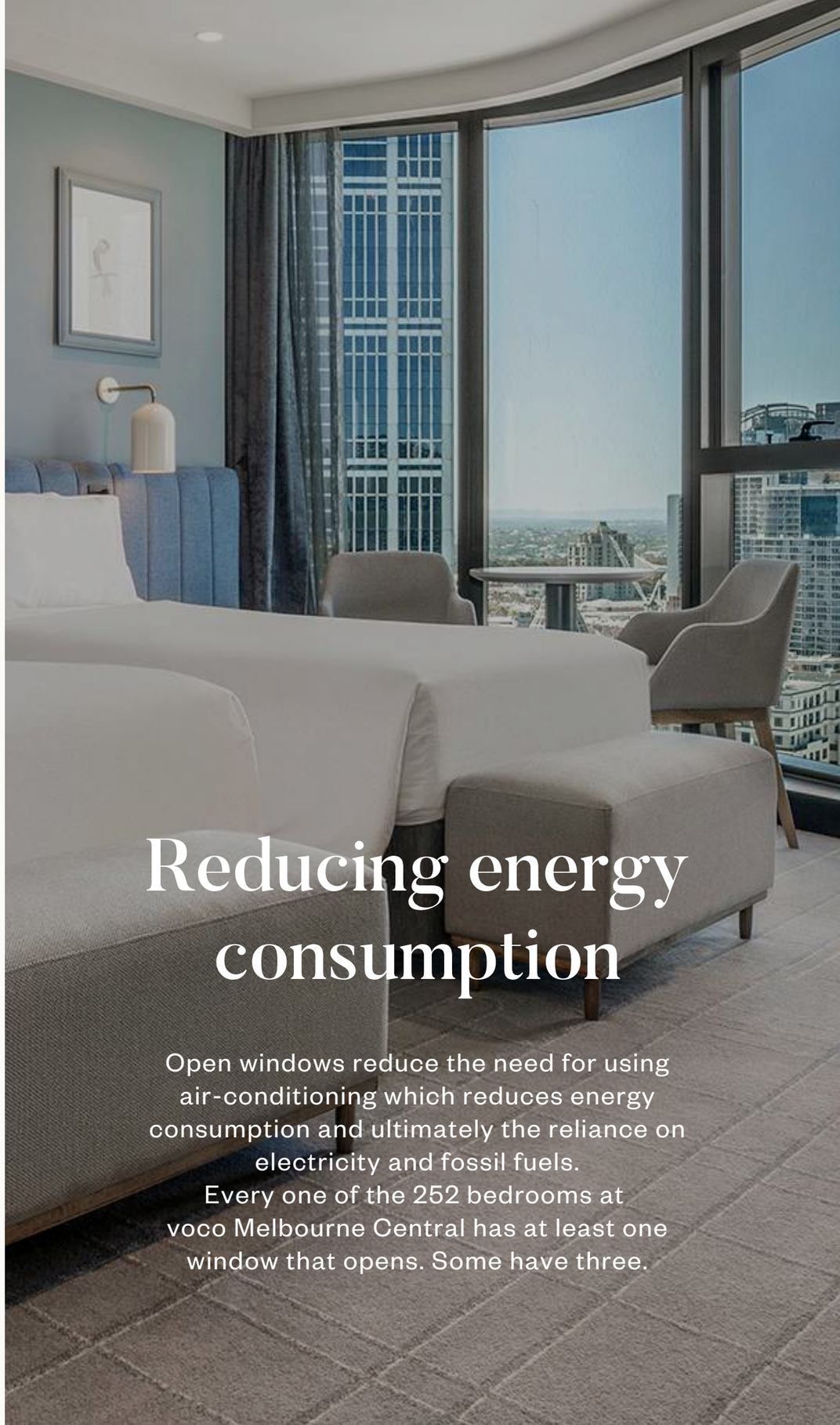
We source ingredients locally, working with suppliers such as Gamekeepers to reduce food miles and support our community.

Our bathrooms feature the Amatus Revive Range - a curated collection of hand, body, and hair care from Australia that are refillable to reduce plastic waste.

With filtered water in meeting spaces and a refillable water station with glass bottles, 300+ plastic bottles are reduced each year.

Aerated showerheads, reducing water usage and ensures lower energy consumption for water heating.

Using biodegradable takeaway coffee cups instead of traditional alternatives, reduces out impact on the environment.



Reducing energy consumption

Open windows reduce the need for using air-conditioning which reduces energy consumption and ultimately the reliance on electricity and fossil fuels.
Every one of the 252 bedrooms at voco Melbourne Central has at least one window that opens. Some have three.

Increase your earning power

You can now enjoy even more benefits from booking with us. With us, you'll earn rewards when you book for others.

With IHG® Business Rewards, you can earn points every time you book accommodation, meetings or an event at over 5,800 participating IHG® hotels worldwide.

From board meetings and conferences to weddings and social events, we understand the work that goes into planning and we think all your bookings are important, so we reward you no matter the size.

Join IHG® Business Rewards at: ihg.com/businessrewards

Accept the terms and conditions to complete enrolment.

IHG BUSINESS REWARDS

Booking for others just got more rewarding

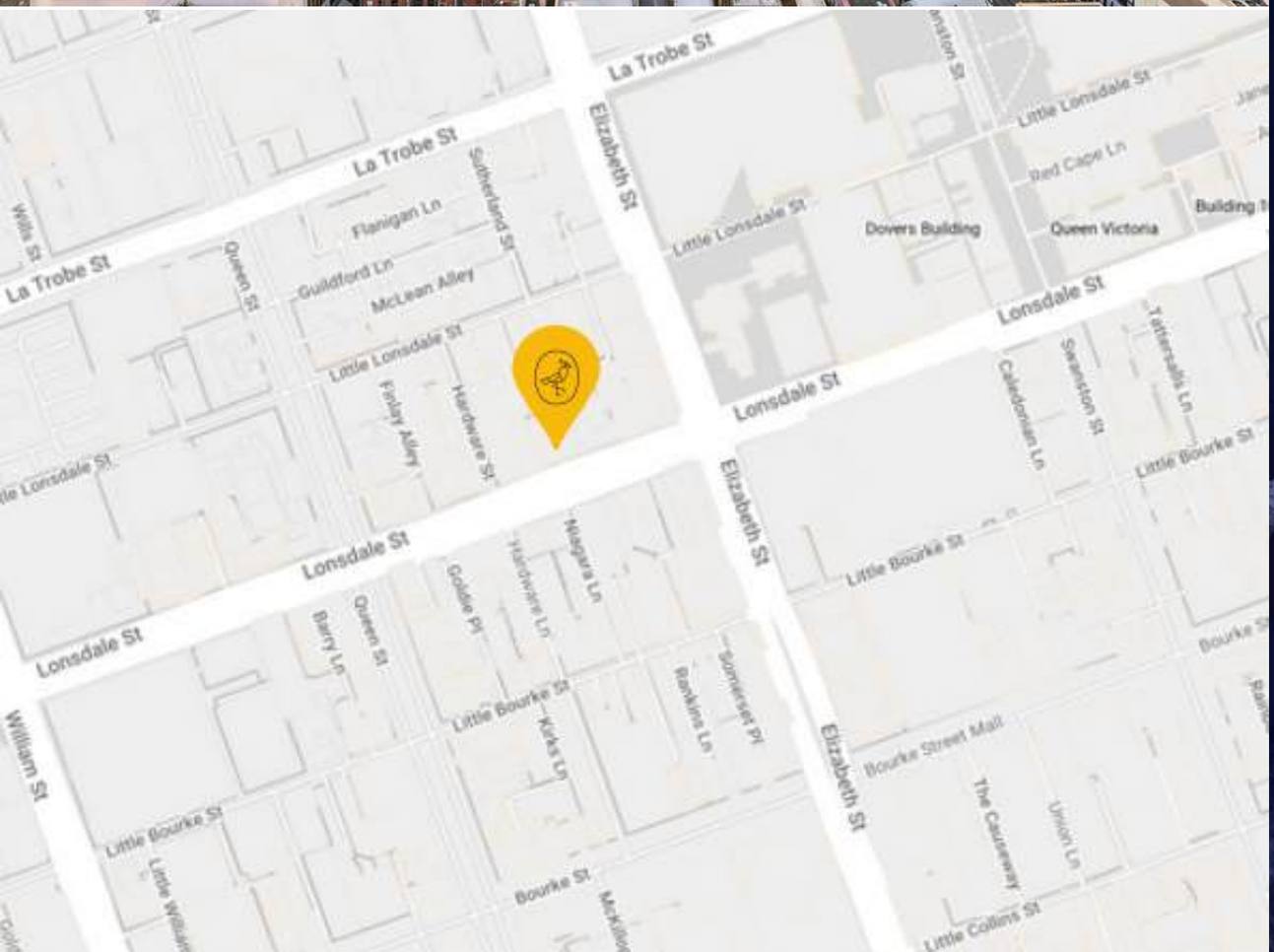
Earn points for booking for others
Earn 3 points for every $1 USD spend every time you book rooms, events and meetings for others. There is no minimum qualifying spend

Hotel choices worldwide
With over 5,800 participating IHG® hotels worldwide, there's so many opportunities to find the hotel that meets your event needs

Manage one account
All IHG Rewards programmes can be accessed with one membership number. In one account, you can manage points for booking on behalf of others (IHG Business Rewards) and points for your own stays (IHG Rewards).

Taking earning status to a new level
The points you earn with IHG Business Rewards and IHG One Rewards can help you earn Elite status faster.

Make your points pay off
Use your points to stay at any of our 6,000 destinations worldwide—with no blackout dates.



VOCO®

AN IHG® HOTEL

Melbourne Central

PARKING

If you're driving, we've got a variety of options. Limited onsite parking for $70 AUD per day and additional convenient parking one block away.

BY RAIL

We're conveniently located very near Melbourne Central Station.

BY TRAM

Get off at Melbourne Central Station Stop 5 on Elizabeth Street and walk around the corner.

BY AIR

25 minutes by taxi. Dropped off at Timothy Lane and take the elevator to the sky lobby on level six for a smooth check-in

CONTACT US

18 Timothy Lane, Melbourne 3000
+61-3-91225522
events@melbourne.vocohotels.com

vocohotels.com/melbourne