

# Vue de Monde

EVENTS LEVEL 55 RIALTO

## DINNER EVENTS

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Dinner events are available from 6pm and must conclude by 12.30am.

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### DINNER OPTIONS

Vue de monde Events will create a degustation style menu specifically for your event.

A degustation style set  
menu of 4 courses ..... **\$140 per person**

A degustation style set  
menu of 5 courses ..... **\$160 per person**

A degustation style set  
menu of 6 courses ..... **\$180 per person**

A degustation style set  
menu of 7 courses ..... **\$200 per person**

Canapés on arrival and tea, coffee with petit fours are included.

All menus created are subject to change without notice due to seasonal and market availability.

### Dietary requirements

Dietary requirements can be accommodated in addition to the menu. All dietary requirements must be advised 7 days prior to the event.

### Additional courses

Additional courses may be added to your menu at \$20 per course/per person.

### Truffle Supplement

Fresh truffles may be added to your menu from \$50 per person when in season.

### Children's meals

Children's meals can be provided for children under 12 ..... **\$40 per person**

### Crew meals

One course ..... **\$30 per person**  
Two courses ..... **\$50 per person**

### BEVERAGE OPTIONS

▪ Wine match (each course is matched with a different wine 90ml per glass, priced per person). Our sommelier will create a wine match to compliment your meal. Priced as follows:

4 course wine match ..... **\$90-\$130 per person**

5 course wine match ..... **\$110-\$150 per person**

6 course wine match ..... **\$130-\$180 per person**

7 course wine match ..... **\$160-\$200 per person**

▪ Beverage package - several wines are selected to be poured throughout the evening for a specified duration, priced per person.

▪ On consumption - organiser selects from our wine list to be charged on a consumption basis.

### Pre dinner drinks

Different spaces have different facilities depending on capacity and availability. Our events team will discuss the options with you at the time of your enquiry.

### Nespresso Coffee Option

We are able to supply Nespresso coffee service for you and your guests at an additional \$5 per person for events of 100 guests or less. Please advise our events team if you wish for this to be provided at your event.

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## DINNER EVENTS

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### EXAMPLE MENUS

Please note, the following menus are examples only, a menu will be designed especially for your event.

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#### Example 4 course menu

Canapés

Crab, avocado, kohlrabi  
*2007 Domaine Ostertag 'Vignoble d'Alsace' Alsace, France*

Classically inspired truffle risotto  
*2008 Quealy 'Musk Creek' Pinot Noir Mornington Peninsula, Victoria*

Veal shank, quince, turnip, mustard  
*2007 Castagna 'Savage' Beechworth, Victoria*

Lemon meringue ice cream, white chocolate, lemon curd, parsley  
*1998 Château D'Arches, Sauternes Bordeaux, France*

A selection of coffee, teas, infusions and petits-fours

#### Example 7 course menu

Canapés

Crab, avocado, kohlrabi  
*2010 Frankland Estate 'Isolation Ridge' Frankland River, Western Australia*

Green asparagus, sweetbreads, crispy pancetta  
*2010 Tamellini 'Soave Classico' DOC Veneto, Italy*

Classically inspired truffle risotto  
*2008 Quealy 'Musk Creek' Pinot Noir Mornington Peninsula, Victoria*

Cleanser

Marron, corned beef sandwich, brown butter emulsion  
*2009 Neudorf 'Nelson' Nelson, New Zealand*

David Blackmore wagyu beef, bone marrow, beetroot  
*2009 Torbreck 'The Struie' Shiraz Barossa Valley, South Australia*

Lemon meringue ice cream, white chocolate, lemon curd, parsley  
*1998 Château D'Arches, Sauternes Bordeaux, France*

Chocolate soufflé  
*Stanton & Killeen Classic Topaque Rutherglen, Victoria*

A selection of coffee, teas, infusions and petits-fours

All menu options are subject to availability of ingredients and may change without notice.