



MIDDLE PARK HOTEL

102 Canterbury Road
Middle Park, 3206
www.middleparkhotel.com.au
P. +613 9690 1958
F. +613 9939 3868
E. events@middleparkhotel.com.au





MIDDLE PARK HOTEL



WELCOME

Welcome to the Middle Park Hotel - the walls are dressed with English oak and Queensland maple panels that once adorned the famous walls of the MCC Long Room, evoking the chivalry of old establishment sporting clubs, and hallowed trophy halls.

The original open fireplaces dance and crackle in the winter months, whilst the antique luggage trunks hint of the lodging above. Continue up the original Victorian staircase to discover 25 hotel rooms that exude contemporary luxury, and offer a place to rest at the end of the day.



FOOD & DRINK

We take our food and drink seriously; one of Melbourne's best chefs Stephen Burke and his team, headed up by fellow Brit Andrew Beddoes continually refresh their menus with the best local seasonal produce.

The Public Bar is a definitive nod to the golden days of Australian pub culture. At 70 meters in length, it boasts one of the longest free standing bars in the country.





MIDDLE PARK HOTEL

DINING

The body of the main dining room seats up to 50 people and the rear semi-private dining seats up to 20. To its side are 5 private dining booths, complete with individual screens to enjoy your favourite sporting event in true style. Minimum spends apply to exclusive use of this space. Speak to our events team for further information



PRIVATE DINING

If you are after something a little more special, we have our private dining room available for groups of up to 14 guests. Boasting its own large flat screen television, it is the ultimate dining experience for the sporting fan. Personalised service from your own dedicated staff and an open fire for those cooler nights, the private dining room is perfect for that special occasion. A minimum spend of \$1000 applies to this space (Excl special events). Speak to our events team for more information.



CORPORATE

For conferences and boardroom meetings for up to 13 guests, a private space can be provided with all the facilities you need, including audio visual, workers lunch packages and in-house accommodation at special corporate rates.





MIDDLE PARK HOTEL



CANAPÉ PACKAGES

CANAPÉ STYLE

\$25 per person for 6 pieces

\$30 per person for 8 pieces

Mini beef bourguignon pie

Fish goujons w. tartare sauce

Pork & sage sausage rolls

Freshly shucked oysters w. chorizo sausage

Bone marrow on toast w. celeriac remoulade

Rare roast beef w. Yorkshire pudding & horseradish

Crumbed oyster Kilpatrick

Smoked salmon w. beetroot & horseradish

BBQ lamb cutlets w. mint yoghurt

Mini chicken & leek pie

Chicken liver parfait w. new season rhubarb & date purée

Prawn tails wrapped in pancetta

Jamones Serrano Trevelez w. rock melon

Mini wood roasted potatoes w. fromage blanc & chives

Buffalo curd on toast w. soft boiled quails egg

DESSERT CANAPÉS

\$6 per person, per piece

Eton mess trifle with drunken strawberries, vanilla cream & crushed meringue

Valrhona chocolate parfait with pistachio, griottines & praline

A selection of seasonal, homemade sorbets

**Menu subject to seasonal changes*

**Canapé packages require a minimum of 20 people*

**Dietary requirements can be catered to with at least 72 hours prior notice*

**Final numbers must be confirmed no later than 72 hours prior to event*

**The Middle Park does not offer tentative reservations. In order to secure your group booking; a completed booking agreement form is required*



MIDDLE PARK HOTEL

GROUP DINING MENU - LUNCH

\$45 per person for 2 courses** (inclusive of sides to share)

\$60 per person for 3 courses** (inclusive of sides to share)

STARTER

Pate du campagne w. pistachios, pear & mustard fruit chutney

Crumbed local calamari w. proper tartare sauce & fennel salad

Heritage beetroots w. confit fennel, organic farro, walnuts
& goats cheese mousse

MAINS

Poached & roast organic Milawa chicken w. truffle, new season asparagus
& sauce Albufera

200g grain fed bavette steak, triple cooked chips & house made spiced ketchup

Locally caught sustainable wild fish w. burnt butter, lemon & capers

Paris style gnocchi w. ratatouille & herb salad

Chef's selection of seasonal sides to share

DESSERTS

Passion fruit pavolva w. season strawberries, passion fruit cream &
strawberry soup

Bitter Valrhona chocolate parfait w. blood orange marmalade & creme
chantilly

Selection of seasonal ice creams & sorbets

GROUP DINING MENU

\$55 per person for 2 courses (inclusive of sides to share)

\$70 per person for 3 courses (inclusive of sides to share)

STARTER

Half dozen freshly shucked artisan oysters served natural with champagne
mignonette

Crumbed local calamari with wild rocket & fennel, proper tartare sauce

Warm marinated Adelaide tomato salad w. fior di burrata, basil &
tapenade toast

Chicken liver & foie gras parfait with pickled rhubarb, brioche &
watercress

MAINS

Slow roasted John Dee sirloin with hot mustard remoulade, watercress
& bearnaise sauce

Wood BBQ Cone Bay barramundi with heritage tomato sauce vierge,
broad beans & oregano

Twice cooked organic chicken with new season asparagus, black
truffles & roasting juices

Ricotta & herb gnudi with ratatouille Provencale & wild herbs

Chef's selection of seasonal sides to share

DESSERTS

Eton mess trifle with drunken strawberries, vanilla cream & crushed
meringue

Valrhona chocolate parfait with pistachio, griottines & praline

Selection of seasonal ice creams & sorbets

English & Victorian cheese with quince & walnut bread

OPTIONAL ADD-ONS

Selection of freshly shucked oysters served natural, on crushed ice
w. mignonette at \$12pp

Chef's selection of 3 canapés pp served roving prior to seating
at \$15pp

Shared selection of British & Victorian cheeses w. seasonal
accompaniments at \$15pp

**Menu subject to seasonal changes*

**Dietary requirements can be catered to with at least 72 hours prior notice*

**Final numbers must be confirmed no later than 72 hours prior to event*

***Group dining menu - Lunch Not available for Private Hire of the Main
Dining Room, Public Holidays or in December - Refer to group dining
menu for further options.*

**The Middle Park does not offer tentative reservations. In order to secure
your group booking; a completed booking agreement form is required*



MIDDLE PARK HOTEL

CONFERENCING PACKAGES

ROOM HIRE

\$150 – Half Day Use

\$300 – Full Day Use

Room hire fee inclusive of all non-alcoholic beverages.

Half day use valid between 8:00am – 12:00pm or 12:00pm – 5:00pm or partial use within those hours.

Full day use is valid between 8:00am – 5:00pm and all times outside of half day use listed above.

All conference rooms set with:

-Writing paper, pens & water.

-Flip charts & whiteboards

-52” Flat screen LCD TV & Connection cords available on request.

-Additional AV services can be made available on request

CONFERENCE DINING OPTIONS

MORNING TEA

Shared platters at \$15 per person

Assorted selection of fruit Danishes, pain au chocolat, croissants & muffins

Seasonal fresh fruit platter

CHOICE COOKED BREAKFAST

Shared platter plus breakfast selection at \$30 per person

Seasonal fresh fruit platter

Plus a choice of:

-MPH Eggs Benedict

-Sportsman’s Breakfast

-Breakfast trifle w. yoghurt, granola & berries

-Lorne sausage & egg roll w. HP sauce

LUNCH

Selection of gourmet sandwiches & sides at \$25 per person

-Rare breed ham w. aged cheddar, heirloom tomatoes & organic rocket

-Woodbridge smoked ocean trout w. horseradish, crème fraiche & cucumber

-Poached Milawa chicken w. cos hearts, tarragon & wholegrain mustard

AFTERNOON TEA

Shared platters at \$15 per person

Selection of Victorian cheese w. crackers and accompaniments

Seasonal fresh fruit platter

**Due to the Middle Park Hotel’s commitment to seasonally market driven produce, menu items are subject to change without notice*

**Catering selection must be confirmed no later than 72 hours prior to event*

**Dietary requirements can be catered to with at least 72 hours notice*



MIDDLE PARK HOTEL



ACCOMMODATION PACKAGES

The old school grandeur is still throughout the Middle Park Hotel, 125 years after she was built. Melbourne's most creative and award winning architects, Six Degrees, have sensitively renovated this grand old lady. Whilst the Hotel remains steeped in tradition, it is now inspired with a contemporary urban feel. Each room offers absolute comfort, individual style and personality, with most featuring window banquettes, mixed material cabinetry with marble, timber, leather, rattan, mirror finishes and plenty of natural light.

The Middle Park Hotel offers exclusive room rates to all organizers and guests of events being held on-site. All rates are quoted in Australian dollars (AUD) per couple and include complimentary breakfast and Wi-Fi.

EVENT RATES	EVENT	STANDARD
Double Deluxe room	\$145	\$175
Queen Deluxe room	\$155	\$185
The King Suite	\$209	\$279
The King Apartment	\$259	\$299

ACCOMODATION TERMS & CONDITIONS

1. Event rates are a nett (non-commissionable) rate, based on availability and subject to change
2. These rates do not apply to special event periods. Special event periods include (but are not limited to) Grand Prix Week, AFL Finals, Spring Racing Carnival, Australian Open Tennis & New Years Eve
3. These rates apply to individual room reservations and exclude blocks of 6 or more rooms
4. Requests cannot be guaranteed 5. All rates include breakfast for one, internet and GST (tax).



DOUBLE DELUXE ROOMS

Double deluxe rooms have a double bed and ensuite. These rooms are ideal for single occupancy but couples can also be accommodated.

QUEEN DELUXE ROOMS

Queen deluxe rooms feature both Albert Park and city facing rooms, window banquettes, a queen bed with ensuites, some of which include baths.

THE KING SUITE

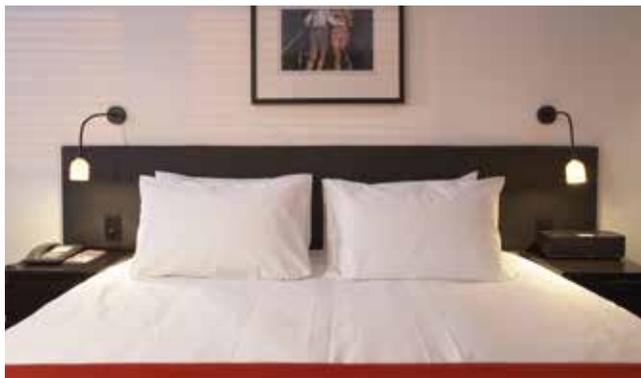
The King Suite is our luxurious studio sized room and features panoramic views of Melbourne CBD and Albert Park reserve, a gas fireplace for cooler nights, king bed, double shower and separate bath.

THE KING APARTMENT

The King Apartment is our premier suite, offering panoramic Melbourne CBD and Albert Park views, separate living space with gas fireplace, separate bedroom with a king bed, desk and a large bathroom with double shower and separate bath.



MIDDLE PARK HOTEL



CONTACT

Reservations Co-ordinator
(03) 9690 1958
reservations@middleparkhotel.com.au