



Vibe Hotel Melbourne
1 Queen Street
Melbourne VIC 3000 Australia
meet.melbourne@vibehotels.com.au
vibehotels.com





Elevating your next event

Welcome

The View is one of Melbourne's highest rooftop event spaces, situated on the 22nd floor of Vibe Melbourne Hotel on Queen Street. The View offers stunning panoramic views of the Yarra River and city skyline, coupled with carefully curated food and beverage selection to elevate your next event.

The View, with its stylish surrounds, is an impressive setting for any occasion. Our events team specialise in cocktail parties – with a wealth of experience in corporate events and private celebrations – offering beautifully presented catering and brilliant service to compliment the picturesque setting.

Exclusive hire available for groups of up to 60 people.



Meet the chef

Born and raised on the outskirts of Fiji, head chef Asish Kumar, trained in both Fiji and Australia, where he developed his love for the exotic and aromatic flavours of the Oceania.

Inspired by his travels, he is constantly developing fresh concepts and innovative menus.

“Melbourne has become a major food destination with so many award-winning offerings. I am honoured to be part of this culinary community” says Asish.

When hosting your event at The View, you can be sure your guests will be impressed with the quality and presentation of the food offerings.



All inclusive packages

Gin Garden 1

\$79 per person | 2 hours

Minimum 15 guests

Includes

- *Welcome gin cocktail on arrival*
- *G&T station with a selection of botanicals*
- *Featured gin: Beefeater, Beefeater Pink*
- *Selection of 2 cold and 3 hot canapés from the signature canapés menu*

Gin Garden 2

\$99 per person | 2 hours

Minimum 15 guests

Includes

- *Welcome gin cocktail on arrival*
- *G&T station with a selection of botanicals*
- *Featured gin: 3 ranges of Four Pillars*
- *Selection of 3 cold and 3 hot canapés from the signature canapés menu*

High Tea at The View

\$69 per person | 2 hours

Minimum 15 guests

Includes

- *House cinnamon scones with cherry jam and raisin cream*
- *Our signature doughnuts with vanilla cream, freeze-dried raspberries, meringue shards*
- *Chocolate mousse with white chocolate pearls and orange wafer crumbs*
- *Strawberry and rhubarb panna cotta with wafers and berry salsa*
- *House popcorn chicken and cheese spring rolls*
- *Petit smoked salmon sandwiches with shaved cucumber and lime cream cheese*
- *Truffle mayo egg, watercress sliders*



All inclusive packages

BBQ Sunset Package

\$109 per person

Minimum 15 guests

Includes

Selection of freshly baked bread rolls and butter

Cold selection

- *House herb coleslaw*
- *Gourmet potato salad with mustard mayonnaise*

Hot selection

- *Buttered corn*
- *Wild mushroom and spinach gnocchi*
- *Seasonal vegetable skewers*

From the barbeque grill

- *Grilled rosemary steaks*
- *Lime marinated chicken thighs*
- *Grilled scallops with pesto*

Sweet

- *Mango panna cotta with ginger cake*
- *Mini berry eton mess with coulis*

Beverage

- *3 hours basic beverage package*

Bottomless Package

\$120 per person | 3 hours

Minimum 15 guests

Includes

Free-flowing beer, wine and non-alcoholic drinks and your selection of 2 cold, 3 hot canapés and 1 food station

- *Woodbrook Farm Brut*
- *Pikoura Sauvignon Blanc*
- *Wildflower Shiraz*
- *Carlton Draught*
- *4 Pines Pale Ale*
- *Great Northern*
- *Cascade Light*
- *Assorted soft drinks*



Canapés and food stations

Signature canapés

Petite | \$19 per person

- Your selection of 2 cold and 1 hot item
- Allow 30 minutes

Medium | \$30 per person

- Your selection of 3 cold, 2 hot and 1 substantial item
- Allow 60 minutes

Large | \$39 per person

- Your selection of 3 cold, 3 hot and 2 substantial items
- Allow 120 minutes

Cold

- Poached prawns with pineapple salsa, Champagne, basil and ginger consommé
- Compressed watermelon, goats cheese, mint and pistachios
- Forest mushroom profiteroles with goats feta and porcini dust
- Prosciutto crostini with confit tomato, basil, lemon curd and herbs
- Oysters with pickled cucumber, lychee and cucumber granite
- Chicken liver pate, savoury cones, red onion marmalade and nasturtium flowers

Hot

- Cracker crusted prawns with charred pineapple salsa
- Popcorn chicken spring rolls
- Mushroom and spinach arancini with parmesan crisp
- Crispy roasted pork belly with apple kimchi and shallots
- Pork and fennel wonton with ginger soy sauce
- Mini baked beetroot tart with goats feta and walnuts
- Ginger sesame soy chicken skewers

Substantial

- Macaroni cheese croquette with saffron mayo and herbs
- 12-hour braised lamb spring rolls and parsley
- Crispy pork belly slider
- Pork and veal meatballs with rich tomato ragu

Food stations

Taco | \$23 per person

Pulled pork, chicken and pulled beef tacos with condiments – shredded lettuce, cheese, sour cream, guacamole, salsa, olives, jalapeno, chopped onion, and crushed tomatoes

Asian | \$23 per person

Vegetable stir fried noodles and braised lamb leg bao with cucumber and mint yoghurt

Italian | \$23 per person

Antipasto grazing table with cured meats, roasted vegetables, cheese, olives, relish, crackers, dips and bread

Dessert | \$25 per person

Chef's selection of assorted desserts



Beverage packages

Your bar your way

Bar tab

Select the beverage you want available on the bar tab at a dollar limit of your choice.

The team at The View will inform you when the limit at the bar has been reached.

Pop up bar

Add more of a vibe to your event and hire an 'Insta worthy' pop up bar.

\$300 hire fee (excluding beverages)

Paywave bar

Your guests can purchase their beverages individually from the bar or your dedicated waitperson.

Basic

2 hours | \$28 per person

3 hours | \$34 per person

4 hours | \$40 per person

6 hours | \$46 per person

Add basic spirits \$7 per person per hour

Add bottled cider \$5 per person per hour

- Woodbrook Farm Brut Cuvee
- Pikoura Sauvignon Blanc
- Ara Single Estate Pinot Gris
- Wild Flower Shiraz
- Carlton Draught
- 4 Pines Pale Ale
- Cascade Light
- Assorted soft drinks

Extra

2 hours | \$34 per person

3 hours | \$40 per person

4 hours | \$47 per person

6 hours | \$53 per person

Add basic spirits \$7 per person per hour

Add bottled cider \$5 per person per hour

- Il Fiore Prosecco
- Pikoura Sauvignon Blanc
- Ara Single Estate Pinot Gris
- La la Land Rosé
- Four in Hand Shiraz
- Black Cottage Pinot Noir
- Carlton Draught
- 4 Pines Pale Ale
- Peroni
- Cascade Light
- Assorted soft drinks

Station

Cocktail station | \$28 per person per hour

- Mimosa
- Pimms
- Mojito
- Margarita
- Daiquiri

Mocktail station | \$60 per dispenser

- Virgin mojito
- Mint, cucumber, sugar syrup, lime, soda water
- Berries lemonade
- Strawberry purée, lemon juice, lemonade
- Passionfruit and lime spritz
- Passionfruit, lime, lemonade, ginger ale
- Virgin cosmo
- Cranberry, orange, lime juice, soda water and orange bitters



Cocktails

Signature cocktails

London Mule

Beefeater London Dry Gin, ginger syrup, lime juice, Fever-Tree ginger beer

Something Nostalgic

Wild Turkey 86.8 Proof Bourbon, popcorn syrup, Angostura Bitters

Afternoon Glory

Aperol, Beefeater London Dry Gin, rhubarb bitters, strawberry syrup, Prosecco, Fever-Tree soda water

The Twenty-Two

Beefeater London Dry Gin, elderflower liqueur, grapefruit juice, lime juice, Fever-Tree Mediterranean tonic water

Express-O

Havana Club Añejo Especial Rum, Kahlua, sugar syrup, cold brew coffee

G&T

Our G&Ts are 45ml serves of gin and we prefer to pair all our G&Ts with Fever-Tree premium tonic waters. With their carefully selected natural botanicals and perfect carbonation, Fever-Tree tonics have been crafted to enhance the taste of gin.

Hendricks

Fever-Tree elderflower tonic water
Garnish with cucumber and strawberry

Four Pillars Rare Dry Gin

Fever-Tree Mediterranean tonic water
Garnish with orange

Beefeater London Dry Gin

Fever-Tree Indian tonic water
Garnish with lemon and mint

Beefeater Pink Gin

Fever-Tree aromatic water
Garnish with strawberry and lime

Bombay Sapphire

Fever-Tree Mediterranean tonic water
Garnish with lemon and mint

Malfy Gin Rosa

Fever-Tree Indian tonic water
Garnish with grapefruit



Beers and wines

Beer and cider

- *Carlton Draught*
- *Peroni*
- *4 Pines Pacific Ale*
- *Cascade Light*
- *Strongbow Apple Cider*

Champagne

- *Taittinger Brut Reserve NV*
Reims, France
- *Piper Heidsiek Cuvee Brut*
Reims, France

Sparkling wine

- *Il Fiore Prosecco D.O.C. NV*
Veneto, Italy
- *Woodbrook Farm Brut Cuvee NV*
Mudgee, NSW
- *Veuve Tailhan Blanc de Blanc NV*
Multi regions, France

White wine

- *Pikoura Sauvignon Blanc*
Marlborough, New Zealand
- *Woodbrook Farm Sauvignon Blanc*
Mudgee, NSW
- *Sticks Sauvignon Blanc*
Mudgee, NSW
- *Montrose Chardonnay*
Mudgee, NSW
- *In Dreams Chardonnay*
Yarra Valley, VIC
- *Ara Single Estate Pinot Gris*
Marlborough, New Zealand
- *Tar & Roses Pinot Grigio*
Central Victoria, VIC
- *Ad Hoc Wall Flower Riesling*
Great Southern, WA

Moscato

- *Fiore Moscato*
Mudgee, NSW

Rosé

- *La la Land Rosé*
Murray Darling, VIC

Red wine

- *Pocketwatch Pinot Noir*
Mudgee, NSW
- *Pocketwatch Pinot Noir*
Marlborough, New Zealand
- *Woodbrook Farm Shiraz*
Barossa, SA
- *Wildflower Shiraz*
Wilysbrup, WA
- *Four in Hand Shiraz*
Barossa, SA
- *Elvarado Tempranillo Grenache*
McLaren Vale, SA
- *Cake Wine Cabernet Sauvignon*
McLaren Vale, SA
- *Rymill Mc2 Cab Merlot Franc*
Coonawarra, SA



Spirits

Gin

- *Beefeater, UK*
- *Beefeater Pink, UK*
- *Bombay, UK*
- *Bulldog, UK*
- *Four Pillars Rare Dry Gin, Australia*
- *Four Pillars Negroni, Australia*
- *Four Pillars Shiraz, Australia*
- *Hendricks, UK*
- *Monkey 47, Germany*
- *Plymouth, UK*
- *Plymouth Sloe, UK*
- *Tanqueray, UK*
- *Malfy Gin Rosa, Italy*
- *Patient Wolf, Australia*
- *Seven Seasons, Australia*
- *The West Winds Wild Plum Gin, Australia*
- *The West Winds The Cutlass Gin, Australia*

Tequila

- *Olmecca Altos Reposado, Mexico*
- *Avion Espresso Tequila, Mexico*

Vodka

- *Absolute, Sweden*
- *Belvedere, Poland*
- *Wyborowa, Poland*

Bourbon

- *Russells Reserve 10 YO, USA*
- *Wild Turkey, USA*
- *Wild Turkey Rare Breed, USA*
- *Wild Turkey Rye, USA*

Whiskey

- *Ballantines, Scotland*
- *Canadian Club, Canada*
- *Chivas 12 YO, Scotland*
- *Chivas Extra, Scotland*
- *Glen Grant, Scotland*
- *Glenlivet 12 YO, Scotland*
- *Jack Daniel's, USA*
- *Jameson, Ireland*
- *Monkey Shoulder, Scotland*
- *Starward Two Fold, Australia*
- *Starward Nova, Australia*

Port

- *Galway Pipe, Australia*

Rum

- *Bundy, Australia*
- *Bundy Small Batch, Australia*
- *Diplomatico Mantuano, Venezuela*
- *Diplomatico Res Excl, Venezuela*
- *Havana Club Anos 3 YO, Cuba*
- *Havana Club Especial, Cuba*

Cognac

- *Martell Blue Swift, France*

Aperitif

- *Aperol, Italy*
- *Campari, Italy*
- *Pimms, UK*
- *Ouzo, Greece*

Liqueur

- *Baileys Irish Cream, Ireland*
- *Cointreau, France*
- *Kahlua, Mexico*

