

THE
SAVOY
HOTEL
ON LITTLE COLLINS



Your Celebration, Your Way



A Grand Setting For Your Occasion

Looking for a grand venue to hold your school event? Why not consider one of Melbourne's oldest hotels, the Savoy Hotel on Little Collins.

Whether you have 50 or 150 guests, the hotel will host a formal dinner that will be a night to remember.

With a beautiful façade and internal grandeur of an art décor building, the Savoy Hotel on Little Collins provides the perfect backdrop for your evening, including a plaza ballroom with handcrafted beaded chandeliers and Victorian silk drapes.



Visit the hotel
phone 03 9622 8888 or email meet@savoyhotelmelbourne.com
to arrange a meeting with our events team



Savoy Hotel on Little Collins Melbourne

Location

Superbly located on the corner of Little Collins and Spencer Streets. The hotel is opposite Southern Cross Station in Melbourne's West end business district and less than five minutes to Marvel Stadium. A short stroll brings you to the Crown Casino Entertainment Complex, Melbourne Exhibition and Convention Centre and Southbank's restaurant precinct.

Accommodation

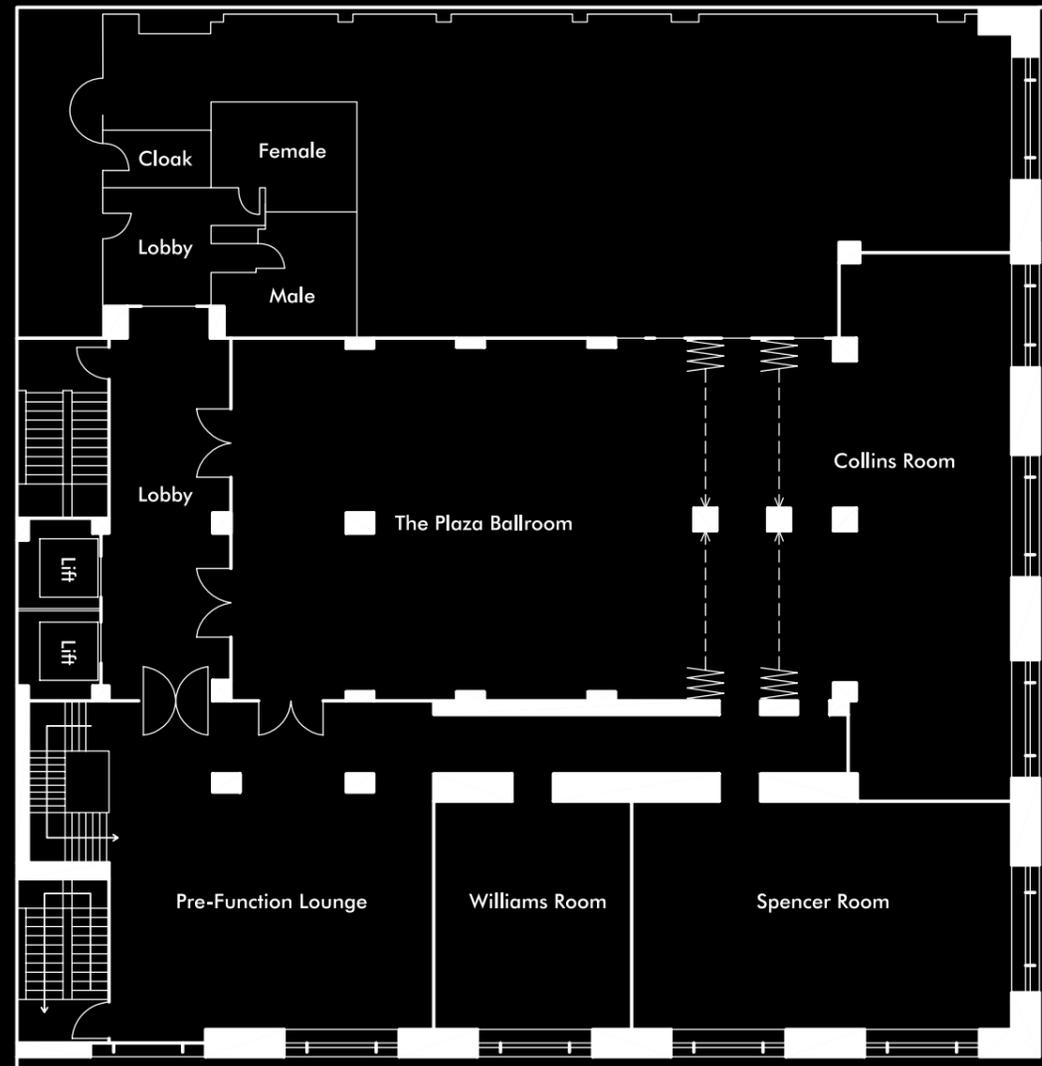
The hotel has 163 elegant guest rooms with plush furnishings, full-length mirrors and custom carpets. Each bathroom has a retro feel with white subway tiles and checkerboard black and white tiled floors, contrasting with chrome tapware that reflect the heritage elements of the building. The Alexander Suite offers inspiring city views from the comfort of a king size bed, separate lounge and full kitchen.

Alexander Bar

Paying tribute to its lively past, Alexander Bar is named after the original owner of the hotel first built on the site in the 1880s. Alexander Bar is located on the ground floor and has a rich history. Famous guests could once be found here during the jazz-era and beyond, sipping on cocktails while listening to the easy sounds of crooners sharing the scene.



Room Spaces



Our Grand ballroom offers the perfect location for your school function, whether you have a small or large event in mind, we can tailor the right package to suit your needs. Our Executive Chef works with you to select the most appealing menu, catering for all dietary requirements. From canapes to cheese platters or a four course meal, you will be delighted

with the menu options available. Our dedicated events team are here to help you plan your day right down to the very last detail. From menu selection, seating arrangements or on-site parking, we can also help with your choice of DJ and dancefloor. Whether it's an intimate affair or a big party for 320 friends, we're here to make your school event an unforgettable event.

	SQM	HEIGHT	BANQUET	COCKTAIL
PLAZA BALLROOM	134	4.8	100	200
PLAZA BALLROOM + COLLINS	252	4.8	160	320
COLLINS	76	4.8	60	80
SPENCER	74	4.8	50	70
WILLIAMS	37	4.8	20	20



School Formal Dinner Packages

Savoy

65 per person* | minimum 60 for Plaza Ballroom

Includes:

- o Arrival mocktail
- o 2 course menu (set or alternate serve) with complimentary side dishes
- o 4-hour soft drink/juice package
- o Dance floor
- o DJ
- o Table centrepiece
- o Lectern and microphone

Collins

70 per person* | minimum 60 for Plaza Ballroom

Includes:

- o Buffet style dinner with hot and cold dishes
- o Dessert station
- o 4-hour soft drink/juice package
- o Dancefloor
- o DJ
- o Table centrepiece
- o Lectern and microphone

Alexander

75 per person* | minimum 60 for Plaza Ballroom

Includes:

- o Arrival mocktail
- o 3 course menu (set or alternate serve) with complimentary side dishes
- o 4-hour soft drink/juice package
- o Dancefloor
- o DJ
- o Table centrepiece
- o Lectern and microphone

Our gift to you

- o 1 complimentary table of 10 for teachers / parents with wine (minimum 80 guests)

* Packages available Monday to Sunday. Chair covers from 5 per person. Additional theming and decorations – prices on application.



Savoy & Alexander Menu

Savoy Formal – 2 course

Alexander Formal – 3 course

Alternative service – choose 2 items per course

Entrée

- Pea and mint arancini, harissa spiced labneh, pea and herb salsa (v)
- Roast butternut squash soup with Meander Valley crème fraîche and toasted pepitas (v, gf)
- Smoked duck and fennel Waldorf salad (gf)
- Ricotta and potato gnocchi, slow cooked lamb ragu, shaved parmesan

Shared Entrée

- Grazing boards with charcuterie, regional cheese, dip, olives, pickles and breads

Mains

- Mustard and herb roast chicken breast, pommes Anna, baby beans, peppercorn sauce (gf)
- Braised beef cheek Bourguignon, creamed potato, watercress (gf)
- Chermoula baked fillet of salmon, chickpea and sweet potato salad, tahini-yoghurt dressing (gf)
- Massaman duck leg curry, potato and lychee puree, Asian greens, toasted cashews (gf)

Dessert

- Sticky date pudding, salted butterscotch sauce, Chantilly cream
- Passionfruit pavlova, toasted coconut, shaved white chocolate, berry compote (gf)
- Classic crème caramel, chocolate wafer
- Flourless chocolate and walnut brownie, clotted cream, ganache-fudge sauce (gf)



(v) vegetarian (gf) gluten free (vg) vegan (nf) nut free

Please note that the menus are indicative only and are subject to change based on our seasonally available produce. We are delighted to accommodate any special dietary requirements with advanced notice.



Collins Buffet Menu

Collins Formal

Indicative menu

Colds

- o Chilled Banana prawns, sauce Marie Rose (gf)
- o The Savoy signature charcuterie selection

Salads

- o Soba noodle salad, ginger-soy dressing (v)
- o Superfood quinoa and avocado (vg, gf)
- o Garden salad (vg, gf)

Hots

- o Miso baked Tasmanian salmon, Asian greens
- o Slow-cooked butter chicken
- o Cauliflower gratin with Heidi Farm Gruyère (v)
- o Lyonnaise sautéed potatoes (vg, gf)
- o Saffron-coconut basmati pilaf, crispy shallots (vg, gf)

Dessert & Cheese

- o Assorted petite fours – Mini tartlets, macarons, crème brûlée and more
- o Regional Australian cheese platter, classic accompaniments
- o Seasonal fruit platter



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Preferred Suppliers

Styling and Theming

Function Accessories

123 Thistlewaite Street, South Melbourne
(03) 9699 6697

Music and Entertainment

Tremolo

Please speak to our events team about the range of packages available through Tremolo.

Florist

Casa Verde

40 Errol Street, North Melbourne
(03) 9329 1417

Photography

T-One Image

205 Victoria Parade, Collingwood
(03) 8529 9698

Invitations

Three Arrow Design

threearrowdesign@gmail.com

Security

BRI Security

Level One, 21 Moray Street, Southbank
(03) 8689 1800



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