

The
ROYCE

Ground Floor Showroom Bar
Upper Level Ballroom Entrance
and Mezzanine



Events at The Royce

Host an event that speaks volumes about your style. Let us look after the detail, as you take your guests on an adventure that impresses, and creates lasting relationships.

The Royce is a return to the age where the great hotels were glamorous venues for gala events. We imbue workshops, board meetings and milestone celebrations with a touch of style and flair. Your special occasion doesn't have to mean cookie cutter. With bespoke care and intuitive service, we help create events across our range of venues, each with unique character and a little wow factor.



Welcome to The Royce

Our historical building once housed Melbourne's original luxury automobile showroom. We're bringing back the classics like intuitive service, uncompromising quality and distinctive design, all within minutes of the Melbourne CBD, on Melbourne's most iconic grand boulevard, St Kilda Road.

Venue Highlights:

- Ballroom with adjacent pre-function (The Library) and Mezzanine areas
- 3 Boardrooms
- 6 Loft Suites, all located on ground floor
- Exclusive AV supplier is on hand to assist
- The Terrace and Courtyard spaces available for private events
- 94 rooms including 10 Boulevard Suites and 4 Royce Suites
- Complimentary Wi-Fi throughout the hotel
- Located minutes from Melbourne's Royal Botanical Gardens, Arts Precinct and Sporting hub
- 5-minute tram ride from Melbourne's CBD



Our Spaces



The Terrace and Courtyard

Our Spaces

Ballroom

With a majestic staircase, grand entrance and glimmering chandelier, our ballroom is the ultimate in prestige and extravagance.

Able to cater for any function style, our Ballroom is the perfect venue for your next event whether it be a gala dinner or conference, your Ballroom event will create a lasting impression.

- High ceilings of 4.7m
- Various entry points
- Includes the use of The Library

The Library

At the entrance to the grand Ballroom, this cosy space is a fun diversion. Ideal for coffees or drinks before your function, or as a place to register and meet and greet guests. A versatile space, with a fireplace and lounge chairs, it is the perfect entrance or exit to your event in the Ballroom.

- Private bar
- Grand entrance with natural light
- Use of existing furniture and set up

Boardrooms

For more intimate get-togethers and breakaway sessions, we have meeting rooms that can accommodate up to 12 guests. Well placed for intimate boardroom events, stylish dinners or team meetings, the versatile Boardrooms are the perfect choice. Featuring in-built screens and stylish furnishings, our Boardrooms are a hidden jewel at The Royce.

- In-built AV equipment
- Fully private space
- Close proximity to Ballroom



Our Spaces

The Terrace

Relaxing at corporate events is serious business. Enjoy breaks and wind down in The Terrace, a truly enchanting space.

Let us curate an indulgent meal or completely spoil them with a bespoke feast, either way it will impress your guests and leave them fresh and ready for what's next.

- Three layered space including access to Courtyard
- Private bar
- Private entrance via Bromby St

Showroom Bar

Promote work-life balance with your colleagues with an iconic cocktail at the end of the day in our exclusive Showroom Bar. Keeping it all business? We can organise a private area for coffees, drinks or nibbles for a change of pace during your event. Broken down into lounges by the fireplace, or a prime window position with an outlook onto St Kilda Road, we have plenty of options for your group.

- Semi-private lounge area
- Private access to the bar
- Ideal to enjoy our Gourmet Experiences

Loft Suites

Turn your corporate event into a memorable break in our dual-level loft suites. These suites are perfect for private meetings, with quaint side street views and impressive levels of privacy and comfort.

- Abundant natural light
- All loft suites located adjacent to each other on the ground floor
- Close proximity to The Terrace



Our Spaces














Level 1, Ground



Level 2

Our Spaces

Space	Banquet 	Cocktail 	Theatre 	Classroom (2 per table) 	Classroom (3 per table) 	Boardroom 	U-Shape 	Ribs 	Cabaret (7 max per table) 	Long tables (2) 	Diagonal 
Ballroom 15m x 10m Sqm: 150	90 (80 with dancefloor)	120	100	48	72	30	42	66	63	60/72	42
The Library 10m x 5.5m Sqm: 55	20	30	30	16	18	18	21	-	14	-	-
The Terrace 15m x 5.8m Sqm: 87	40	65	-	-	-	26	-	-	-	-	-
Henry Meeting Room (L)	-	-	-	-	-	10-12	-	-	-	-	-
Kellow Meeting Room (M)	-	-	-	-	-	8-10	-	-	-	-	-
Showroom Bar (Lounge)	-	20	-	-	-	-	-	-	-	-	-
Loft Suites	-	-	-	-	-	7	-	-	-	-	-

Meeting Package



The
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Get the look a little at The Royce

www.theroyce.com

Meeting Package

Served in the Ballroom, minimum of 25 guests

Served in The Library and Boardrooms, minimum of 10 guests

Half Day Package* \$125 per person

Full-Day Package \$135 per person

Inclusions:

- Freshly brewed coffee and tea on arrival
- Morning break
- Working lunch (served in The Terrace)
- Afternoon break (*Half Day Package includes only one break)
- Complimentary superfast Wi-Fi
- Meeting room toolbox including notepads, pens, whiteboard/flipchart (2-in-1) and markers
- Chilled water and table refreshers
- Dedicated event host

Upgrade Please

Meeting Package Additions

- All-day tea and coffee station \$5pp
- Arrival light breakfast item \$8pp
- Healthy snack \$9pp
- Add Capi still and Perrier sparkling water \$12pp

* Barista coffee not included.

Food Packages

-
- Breakfast
 - Morning & Afternoon Breaks
 - Working Lunch
 - Canapés

Let us curate
and impress...



Breakfast

Light Breakfast

Served buffet style or individually in The Library and Boardrooms, minimum of 10 guests

Served buffet style or individually in the Ballroom, minimum of 25 guests

\$40 per person

Signature Breakfast

Served individually in the Ballroom, minimum of 25 guests

\$55 per person

Inclusions:

- The Royce bakery selection of pastries (v, nf)
- Individual yoghurts (v, gf, nf)
- Fresh seasonal fruit and berries (v, gf, nf, df)
- Freshly brewed filter coffee, tea, and cold-pressed fruit juices

Inclusions:

- The Royce bakery selection of pastries (v, nf)
- Individual yoghurts (v, gf, nf)
- Choose your eggs – scrambled, fried or poached (same style for all guests)
- Fresh seasonal fruit and berries (vg, df, gf, nf)
- Freshly brewed filter coffee, tea, and cold-pressed fruit juices

Light Breakfast Upgrades \$8 ea

- Smoked salmon, smashed avocado, sourdough (df, nf)
- Smoked ham and cheddar cheese croissants
- Spinach and stilton quiche (v, nf)

Signature Breakfast Upgrades \$8 ea

- Açai bowl (v)
- Choice of Cumberland sausage, streaky bacon, black pudding or smoked salmon
- Choice of tomato, portobello mushroom, avocado or hash brown

Upgrade Please

Breakfast Beverage Upgrades

- Breakfast fruit smoothie \$9 pp
- Green juice shots \$9 pp
- Mimosa + Bloody Mary station \$12 pp

* Barista coffee not included.

* Menus are subject to change and ingredients may vary based on seasonality or availability.

(V) Vegetarian, (VG) Vegan, (GF) Gluten free, (DF) Dairy free

Morning & Afternoon Breaks

The Library functions served on the mezzanine, minimum 10 guests

Ballroom functions served in The Library, minimum 25 guests

\$35 per person or included in your meeting package

Inclusions:

Choice of two items, served with tea and coffee

Savoury Selection

- Chicken and leek roll, chives, brioche (nf)
- Brie, cranberry and pistachio tart (v, gf)
- Peperonata, olives and mozzarella quiche (v, gf)
- Smoked salmon bruschetta, horseradish, capers (nf)

Sweet Selection

- Freshly baked scones, Chantilly cream and strawberry preserve (v, nf)
- Strawberry mousse cake (nf)
- Oatmeal, raisin and pecan cookies (v)
- Flourless chocolate cake, caramelized almonds (gf)

Upgrade Please

Day Breaks Upgrades

- Additional menu item, per break \$8pp
- Fresh smoothie \$9pp
- Green juice shots \$9pp
- Mimosa + Bloody Mary station \$12pp

* Barista coffee not included.

* Menus are subject to change and ingredients may vary based on seasonality or availability.

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Working Lunch

Served in the Terrace as part of the Day Delegate Package

The Library and Boardroom functions, minimum 10 guests

Ballroom functions, minimum 25 guests

\$80 per person or included in your meeting package
(includes selection of soft drinks, tea and coffee, water)

Inclusions:

Monday

- Prawn cocktail (gf, nf)
- Quinoa and roasted beetroot salad, kale, goat's cheese, citrus dressing (gf, v, nf)
- Black Angus beef lasagna (nf)
- Eggplant involtini, ricotta, basil, tomato, mozzarella, pine nuts (v)
- Green beans, garlic confit, thyme (vg, gf, df, nf)
- Cheesecake, berry compote (v, nf)
- Seasonal fruit platter (gf, vg, df, nf)

Tuesday

- Chicken Caesar, Romaine, bacon, anchovies, croutons (nf)
- Sweet potato and chickpea salad, mixed greens, cumin vinaigrette (vg, df, nf, gf)
- Grilled salmon, cajun beurre blanc (gf, nf)
- Baked penne, oregano, olives, Napoli, mozzarella (v, gf, nf)
- Smoked paprika roasted cauliflower, hazelnuts (gf, vg, df)
- Chocolate fudge brownie (v)
- Seasonal fruit platter (gf, vg, df, nf)

Wednesday

- Black pudding and bacon salad, rocket, honey mustard dressing (nf, df)
- Greek salad, tomato, cucumber, olives, feta, oregano dressing (gf, v, nf)
- Shepherd's pie, lamb, potato purée, green peas (gf, nf)
- Gnocchi, roasted pumpkin, sage, brown butter (v, nf)
- Charred broccoli, toasted almonds (vg, df, gf)
- Sherry trifle, strawberry jelly, custard (v, nf)
- Seasonal fruit platter (gf, vg, df, nf)

Thursday

- Roast beef salad, Stilton, watercress, macadamia dressing (gf)
- Puy lentils, celery, carrots, lemon vinaigrette (gf, vg, df, nf)
- Herb crusted barramundi, pistachio cream
- Root vegetable pie, puff pastry (v, nf)
- Baked potatoes, sour cream, chives (v, gf, nf)
- Orange and almond slice (gf, v)
- Seasonal fruit platter (gf, vg, df, nf)

Friday

- Niçoise salad, mixed greens, tuna, eggs, lemon dressing (gf, df, nf)
- Waldorf salad, apples, celery, grapes, walnuts (v, gf)
- Sous vide chicken, mushroom tarragon sauce (gf, nf)
- Eggplant and zucchini bake, tomato, mozzarella (v, nf)
- Salt 'n' pepper potato wedges (vg, gf, df, nf)
- Victoria sponge cake, berries (v, nf)
- Seasonal fruit platter (gf, vg, df, nf)

* Barista coffee not included.

* Menus are subject to change and ingredients may vary based on seasonality or availability.

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Canapés

Canapés

Served in the Ballroom, The Library,
The Terrace and Showroom Bar,
minimum 25 guests

4 piece canapé package \$30 per person

6 piece canapé package \$45 per person

Cold

- Goat's cheese curd crostini,
pickled berries, pepper berry (v, nf)
- Heritage beetroot tart, horseradish
cream, capers (v, gf, nf)
- Cured salmon, crème fraîche,
pickled fennel, blinis (nf)
- Ocean trout tartare, chilli, lime,
coriander, citrus mayonnaise (gf, df)
- Beef carpaccio, parmesan, truffle,
pine nuts (gf)
- Compressed watermelon, pickled
zucchini, citrus gel, chilli (vg, gf, nf, df)

Hot

- Mushroom and Stilton cheese tartlet
(v, gf, nf)
- Seafood and leek croquette,
tartar sauce (nf)
- Cumberland and black pudding
Wellington, spiced apple chutney (nf)
- Chicken and leek vol-au-vent (nf)
- Pumpkin and cheddar arancini,
saffron aioli, parmesan (v, nf)
- Balsamic glazed tofu tartlet, eggplant
(vg, gf, nf, df)

Sweet

- Honeycomb truffles (gf, nf)
- Passionfruit and lemon tart,
mint (v, nf)
- Mixed berries pavlova (gf, v, nf)

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based on seasonality or availability.

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Canapés

Substantial Canapés

Served on platters or set-up as food stations in the Ballroom, The Library, The Terrace and Showroom Bar

\$12p/piece, minimum 25 pieces per canapé

Cold

- Heirloom tomato and truffle ricotta bruschetta (v, nf)
- Spanner crab and egg roll, chives, apple (nf)
- Prosciutto bagels, cornichons, mustard aioli, rocket (nf)

Hot

- Caramelized onion and goat cheese pie (nf)
- Grilled sardines, olive tapenade, confit tomato, dill, ciabatta (nf, df)
- Wagyu beef slider, cheddar, pickles, tomato (nf)
- Chicken skewer, oregano, capsicum, lemon (gf, nf)
- Croque monsieur, ham, Gruyère (nf)
- BBQ Portobello slider, coleslaw (v, nf, df)

Sweet

- Pecan tart, honey, maple syrup, Chantilly cream (v, gf)
- Chocolate Swiss roll (v, nf)
- Sherry custard profiterole, berry compote, crunchy vanilla craquelin (v, nf)

* Barista coffee not included.

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Gourmet Experiences

- Mezze Platter
- Fruits de Mer
- Victorian Cheese Platter
- Oyster Bar
- Artisanal Charcuterie Platter
- Champagne & Caviar
- Fruit Platter

Don't do anything
we wouldn't do...



Gourmet Experiences

Served as food stations in the Ballroom,
The Library, The Terrace and Showroom Bar

All Gourmet Experiences require to be
pre-ordered

Mezze Platter

\$65 per platter, suitable for 5 guests

A selection of grilled and fresh vegetables,
Mt Zero olives, dips, nuts, homemade
crackers and bread

Artisanal Victorian Cheese Platter

\$175 per platter, suitable for 5 guests

Selection of three locally sourced Victorian
cheeses and accompaniments

Artisanal Charcuterie Platter

\$195 per platter, suitable for 5 guests

Selection of cured and smoked meats,
olives, crackers, cornichons and mustard

Fruits de Mer

\$395 per platter, suitable for 5 guests

A selection of cold shellfish – Moreton Bay
bugs, Skull Island prawns, Victorian black
mussels, Cloudy Bay clams, oysters

Oyster Bar

\$7 per oyster

Fresh oysters with lemon and mignonette

Champagne & Caviar

\$693 for 6 guests

Glass of Taittinger Champagne per person
and 100g of Polanco Oscietra Caviar Grand
Reserve served with Blinis, crème fraîche

Fresh Fruit Platter

\$59 per platter, suitable for 5 guests

Fresh seasonal fruit and berries (v, gf, nf)

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based on seasonality or availability.
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Private Dining

-
- The Rolls Menu
 - The Royce Menu



Private Dining

Set style, all guests receive the same dishes

Add alternate drop for each course,
\$5 pp per course

Served in the Ballroom and The Terrace,
minimum 10 guests

The Rolls Menu

2 Course \$90 per person

3 Course \$115 per person

Bread & Butter

Entrées –

- Confit salmon, fennel and radish slaw, citrus hollandaise, Ikura Shoyu Zuke (gf, nf)
- Vitello Tonnato, veal, tuna, caperberry, rocket, Trentingrana (gf, nf)
- Bendigo beetroot, goat's cheese espuma, pickled pine nuts (gf, v)

Mains –

- Sous-vide chicken, asparagus, caramelised onion, potato terrine, Madeira jus (gf, nf)
- Grilled barramundi, white bean stew, baby leeks, vine tomatoes (gf, nf, df)
- Braised beef cheeks, gorgonzola polenta, broccolini, pepper berry (nf)

Desserts –

- Chocolate panna cotta, blood orange, salted caramel ice cream (gf, nf)
- Linzer torte, frangipane, raspberry compote, vanilla bean ice cream (v)
- Popcorn and banana parfait, honey whipped ganache (gf, nf)

Shared sides (\$15 per side, for 2 people) –

- Sautéed green beans, dukkah, hazelnuts (gf, vg, df)
- Baked pumpkin, toasted almond (vg, gf, df)
- House salad, pickled tomatoes, croutons, Chardonnay vinaigrette (df, vg)

Upgrade Please

Set Menu Upgrades

- Pre meal canapés 2 piece \$14pp
- Pre meal canapés 3 piece \$21pp
- Amuse bouche \$4.5pp
- Pallet cleanser \$4.5pp
- Fresh oyster \$6p/unit
- 4th course, shared cheese plates \$15pp
- Night cap (Cognac, Port, Limoncello, Montenegro) \$15pp

* Dietary requirements are always catered for separately.
* Menus are subject to change and ingredients may vary based on seasonality or availability.
(V) Vegetarian, (VG) Vegan, (GF) Gluten free, (DF) Dairy free

Private Dining

Set style, all guests receive the same dishes

Add alternate drop for each course,
\$5 pp per course

Served in the Ballroom and The Terrace,
minimum 10 guests

The Royce Menu

2 Course \$110 per person

3 Course \$125 per person

Bread & Butter

Entrées –

- Kingfish ceviche, pink grapefruit curd, wild rice, rainbow trout caviar (gf, nf)
- Chicken and leek terrine, pistachio, pickled vegetables, bacon vinaigrette, watercress (gf)
- Heirloom tomato tarte fine, goat's cheese curd, sorrel pesto (v)

Mains –

- Market fish, sweet corn purée, pickled cauliflower, shallots, grapefruit beurre blanc (gf, nf)
- Black Angus eye fillet, beetroot, Dutch carrots, celeriac, truffle jus (gf, nf)
- Duck confit risotto, mushrooms, fennel pangrattato, orange creme fraiche

Desserts –

- Dark chocolate crémeux, ginger biscuit, port poached figs, crème fraîche mousse (v, nf)
- Honey panna cotta, honeycomb, granny smith sorbet (nf)
- Passionfruit crème brulée, white chocolate ice cream, vanilla crumble (v)

Shared sides (\$15 per side, for 2 people) –

- Sautéed green beans, dukkah, hazelnuts (gf, vg, df)
- Baked pumpkin, toasted almond (vg, gf, df)
- House salad, pickled tomatoes, croutons, Chardonnay vinaigrette (df, vg)

Upgrade Please

Set Menu Upgrades

- Pre meal canapés 2 piece \$14pp
- Pre meal canapés 3 piece \$21pp
- Amuse bouche \$4.5pp
- Pallet cleanser \$4.5pp
- Fresh oyster \$6p/unit
- 4th course, shared cheese plates \$15pp
- Night cap (Cognac, Port, Limoncello, Montenegro) \$15pp

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Beverage Packages

-
- Classic Beverage Package
 - Superior Beverage Package



The

No

Beverage Packages

Minimum two hours

Served by the glass only, 100% of guests to be catered for on the package

Classic Beverage Package

2-hour package \$65 per person
Additional hours at \$25 per person

Inclusions:

- 1 Sparkling wine: NV Munro Valley Sparkling Brut NV, Gippsland VIC
- 1 Rosé wine: 2023 Eldredge Kitty Sangiovese Rosé, Clare Valley SA
- 1 White wine: 2023 Gipsie Jack Sauvignon Blanc, Adelaide Hills SA
- 1 Red wine: 2020 Curator Wine Co Hamlets Shiraz, Barossa Valley SA
- 1 Beer
- 1 Cider
- All soft drinks included

Superior Beverage Package

2-hour package \$85 per person
Additional hours at \$35pp

Inclusions:

- 1 Sparkling wine: NV Bandini Prosecco, Veneto IT
- 1 Rosé wine: 2021 Leconfield Merlot Rosé, Coonawara SA
- 1 White wine: 2021 Henschke Peggy's Hill Riesling, Eden Valley SA
- 1 Red wine: 2019 Rosily Cabernet Sauvignon, Coonawarra SA
- 2 Beer
- 1 Cider
- All soft drinks included

Upgrade Please

Beverage Package Upgrades

- Arrival cocktail, choice of one for all guests \$22pp
- Taittinger Cuvée Prestige Brut Champagne, half glass per round (arrival or toast) \$16pp
- Include spirits \$15pp p/hour

We understand that a beverage package is not always the right fit.

As an alternative, we can curate a reduced drink selection together for your guests, to be charged on a bar tab.

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