

THE
COMO
MELBOURNE



CONFERENCE & EVENTS BROCHURE

WELCOME TO THE COMO MELBOURNE

OUR HISTORY

Melbourne was a village barely two years old when the site that is now Como was used as a cattle run.

In 1847 Sir Edward Eyre Williams, an English-Australian lawyer, politician and later Judge of the first Supreme Court of Victoria purchased land extending from the Yarra River to Toorak Road. He had a four roomed residence built and named it 'Como' after the Italian Lake Como where he had proposed to his wife Jessie.

In 1852 Williams sold Como, with its noble frontage to the River Yarra, and most commanding views of the surrounding country that could be desired to Frederick Dalgety, owner of a firm providing supplies to wool, gold and settlers' trades. The property and land changed hands a few more times before being subdivided in 1909.

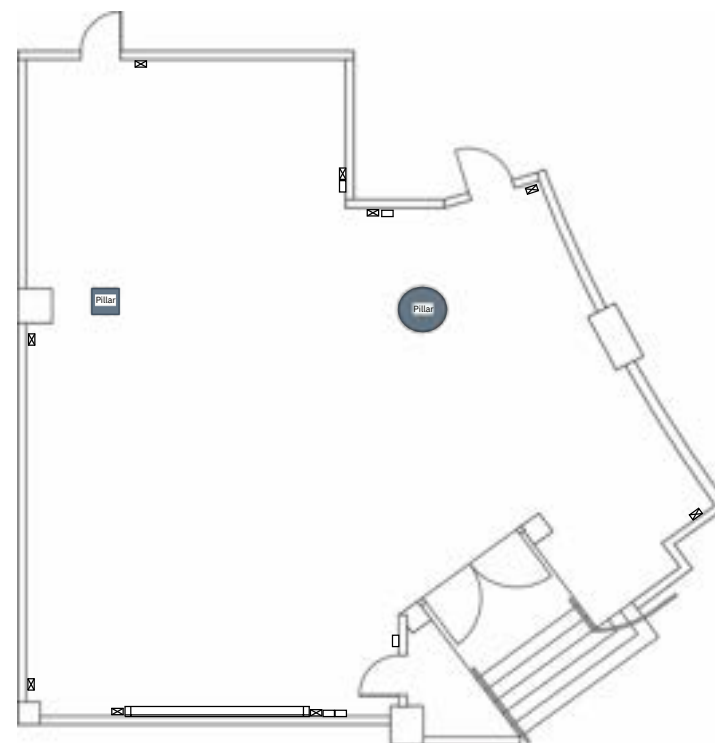
In mid-1981, land bounded by Chapel Street, Toorak Road, River Street and Alexandra Avenue was bought by an investment group with plans to build apartments, a hotel, office space, retail space, a recreation and leisure centre with 1500 car parking spaces. Running out of money after starting stage one, the site changed hands many times in the intervening years.

The Como Hotel opened its doors in 1989 and has since welcomed an array of international celebrities through its famed doors. These days, ideally located on Chapel Street within the heart of South Yarra, The Como Melbourne is the perfect place to stay. Known for its warm hospitality, Chapel Street has cool, trendy and delicious bars, restaurants and cafes as well as international fashion houses, home-grown Melbourne fashion brands and beauty specialists.

UNIQUE EVENT SPACES

CHAPEL SUITE

Bright and bold like the famous street itself, Chapel Suite is for the unique. Challenge the status quo and conference in our largest event suite that offers a sense of space and serenity through tree-lined windows.



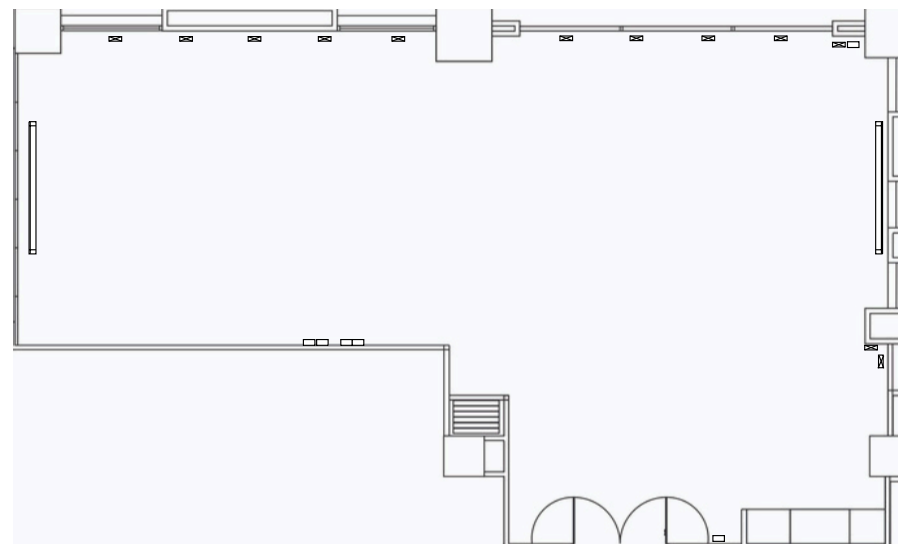
LEVEL	AREA	LENGTH	WIDTH	HEIGHT	CABARET
ONE	142SQM	6.4M	13.1M	3.4M	64

BOARDROOM	U SHAPE	CLASSROOM	THEATRE	COCKTAIL	BANQUET
40	35	60	120	150	80

UNIQUE EVENT SPACES

CLAREMONT SUITE AND DARLING SUITE

With an abundance of natural light, Claremont Suite and Darling Suite combined will invoke creativity in any team. These modern event suites join to create a stylish interior with generous space for any activities. Ideal for strategic meetings, intimate lunches and planning days.



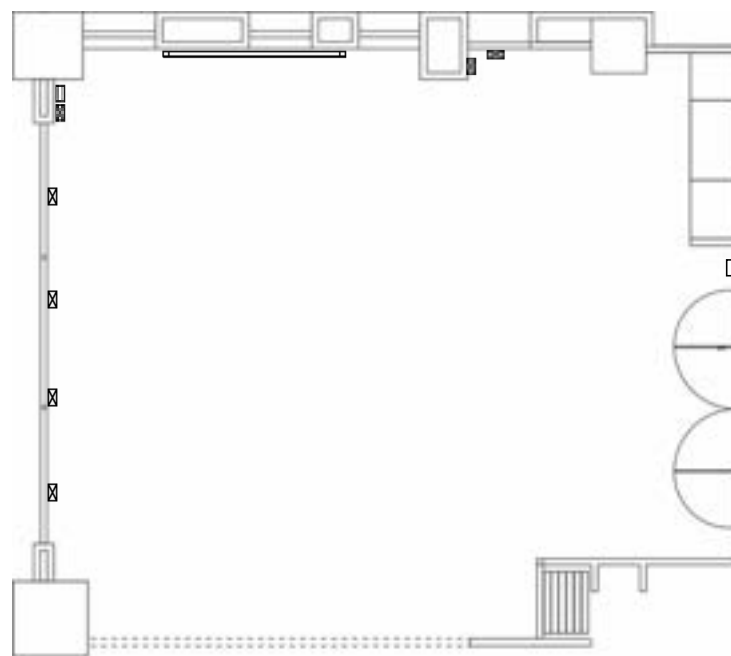
LEVEL	AREA	LENGTH	WIDTH	HEIGHT	CABARET
ONE	110SQM	17M	7.2M	2.9M	56
BOARDROOM	U SHAPE	CLASSROOM	THEATRE	COCKTAIL	BANQUET
40	-	48	100	100	60

UNIQUE EVENT SPACES

CLAREMONT SUITE

A spacious natural light filled event space, Claremont Suite creates a comfortable focus for the day ahead. This modern event suite features a stylish interior with two window walls.

Can be combined to become Claremont Suite and Darling Suite.



LEVEL	AREA	LENGTH	WIDTH	HEIGHT	CABARET
ONE	62SQM	8.5M	7.2M	2.9M	32

BOARDROOM	U SHAPE	CLASSROOM	THEATRE	COCKTAIL	BANQUET
26	26	30	60	80	40

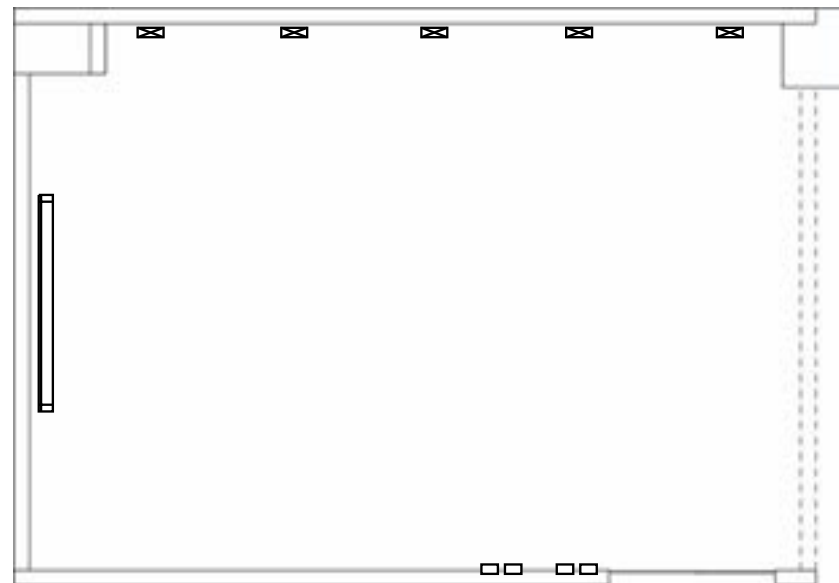
UNIQUE EVENT SPACES

DARLING SUITE

Breakaway from the boardroom and into this darling space.

With two generous windows overlooking Chapel Street, the Darling Suite demands inspiration and collaboration.

Can be combined to become Claremont Suite and Darling Suite.

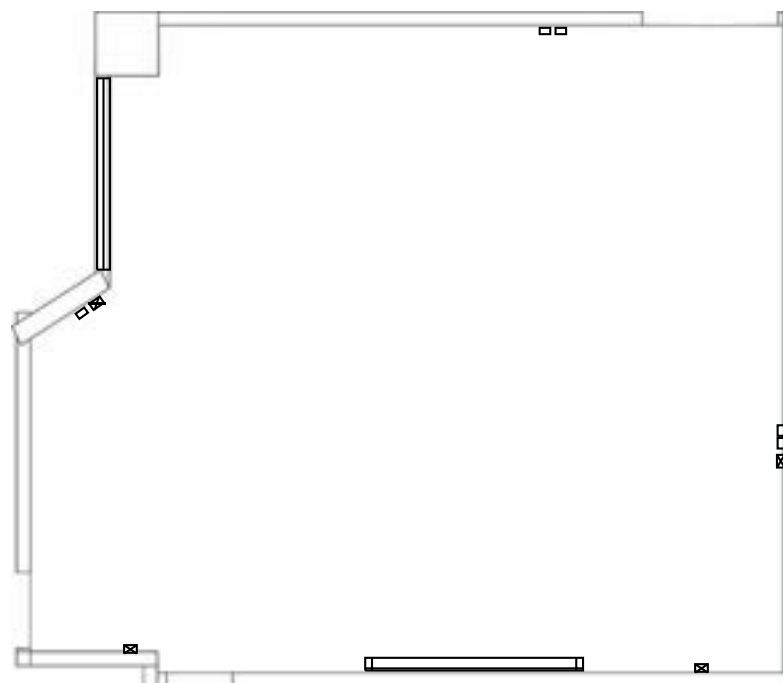


LEVEL	AREA	LENGTH	WIDTH	HEIGHT	CABARET
ONE	48SQM	8.3M	5.9M	2.9M	24
BOARDROOM	U SHAPE	CLASSROOM	THEATRE	COCKTAIL	BANQUET
20	18	18	40	40	30

UNIQUE EVENT SPACES

TOORAK SUITE

Intimate and private, the Toorak Suite's timber ceiling and panelled wall will bring warmth to your next event.

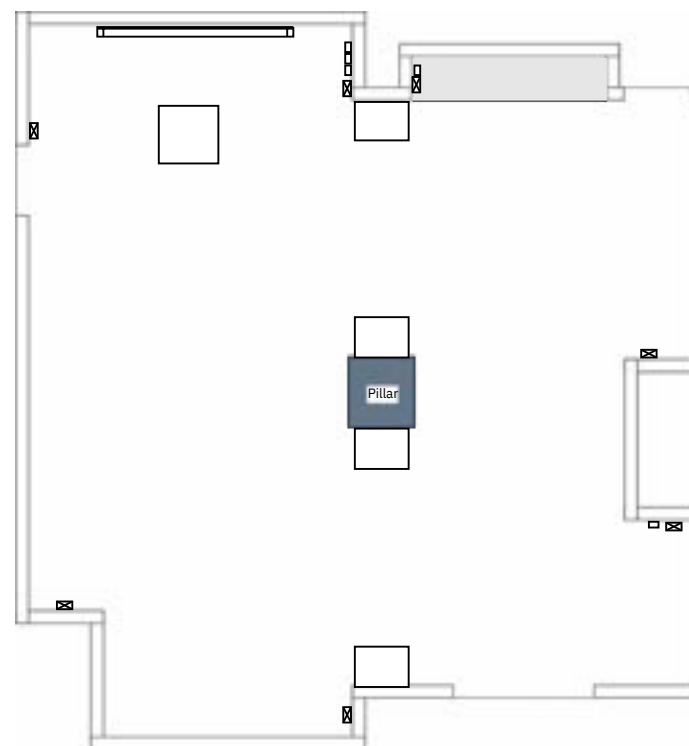


LEVEL	AREA	LENGTH	WIDTH	HEIGHT	CABARET
ONE	64SQM	9M	7M	3M	32
BOARDROOM	U SHAPE	CLASSROOM	THEATRE	COCKTAIL	BANQUET
25	22	30	50	40	40

UNIQUE EVENT SPACES

TIVOLI SUITE

With a private entrance from the lower lobby and it's own foyer leading into a sound proof space. The Tivoli Suite is designed to be discreet.

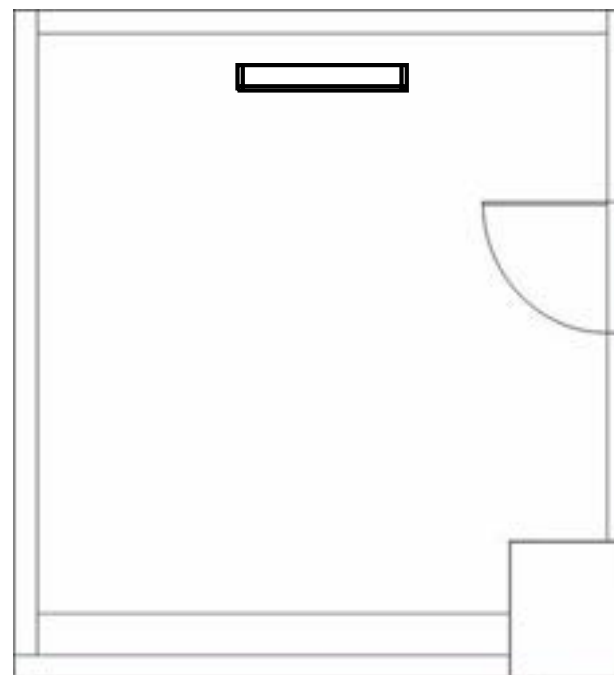


LEVEL	AREA	LENGTH	WIDTH	HEIGHT	CABARET
LOWER LOBBY	64SQM	9.4M	8.9M	2.6M	-
BOARDROOM	U SHAPE	CLASSROOM	THEATRE	COCKTAIL	BANQUET
24	15	20	30	40	24 LONG

UNIQUE EVENT SPACES

YARRA SUITE

The all inclusive Yarra Suite offers a stylish and professional atmosphere for intimate meetings and presentations facilitated by the dedicated boardroom and built in LCD screen.



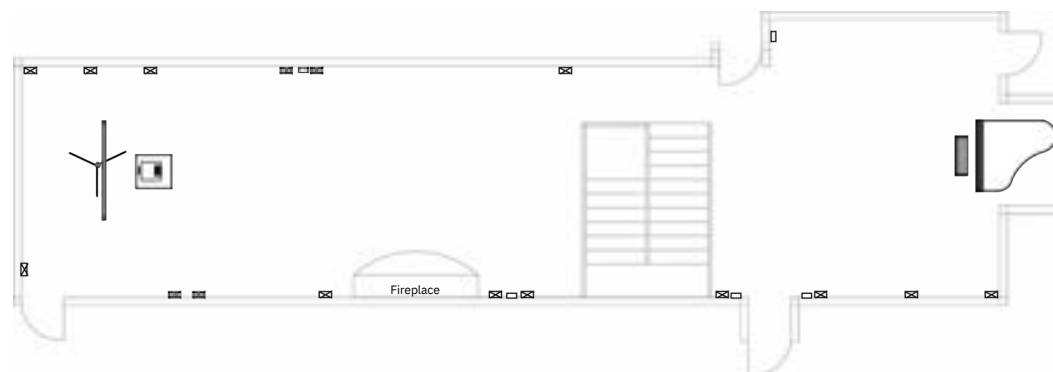
LEVEL	AREA	LENGTH	WIDTH	HEIGHT	CABARET
LOWER LOBBY	18SQM	4.4M	3.3M	2.6M	-
BOARDROOM	U SHAPE	CLASSROOM	THEATRE	COCKTAIL	BANQUET
8	-	-	-	-	8 LONG

UNIQUE EVENT SPACES

WILLIAMS SUITE

This loft-style suite features a staircase entrance, leading to its own private lounge and small courtyard.

Complete with marble fire place and baby grand piano, the Williams Suite is a favourite and ready for dinner parties and entertaining.



LEVEL	AREA	LENGTH	WIDTH	HEIGHT	CABARET
SIX	85SQM	20.7M	4.8M	2.3M	-
BOARDROOM	U SHAPE	CLASSROOM	THEATRE	COCKTAIL	BANQUET
30	-	12	40	60	30 LONG



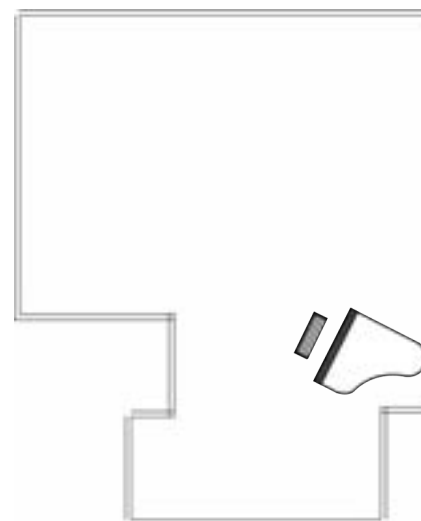
UNIQUE EVENT SPACES

GOLD SUITE

A stunning split level penthouse full of light overlooking the central green.

Downstairs features a baby grand piano, private balcony, and a large living and dining area with a powder room. Travel up the spiral staircase to discover a king size bedroom and a large ensuite with a stand alone stone bath tub.

Ideal for executive meetings and intimate cocktail parties, the elegant Gold Suite oozes style and sophistication.



LEVEL	AREA	LENGTH	WIDTH	HEIGHT	CABARET
SIX	90SQM	7.6M	9.3M	2.4M	32
BOARDROOM	U SHAPE	CLASSROOM	THEATRE	COCKTAIL	BANQUET
20	20	-	40	40	40

UNIQUE EVENT SPACES

SUN DECK & ROOFTOP POOL

Located poolside, this unique space offers a sun drenched escape on the rooftop of The Como Melbourne.

With a northwesterly aspect capturing the afternoon summer sun, the Sun Deck is the perfect place for Summer functions and end of year get togethers.

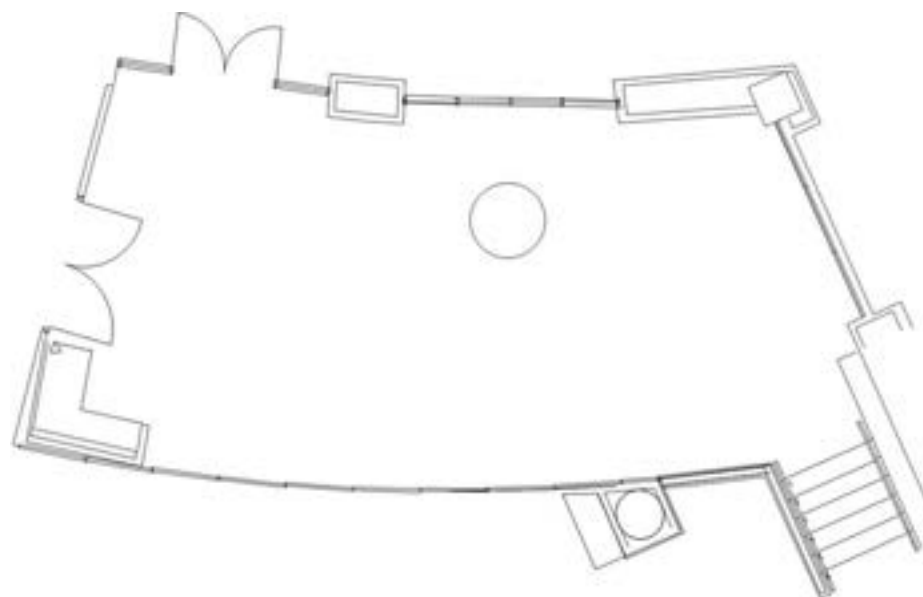


LEVEL	AREA	LENGTH	WIDTH	HEIGHT	CABARET
ROOF	150SQM	-	-	OPEN	-
BOARDROOM	U SHAPE	CLASSROOM	THEATRE	COCKTAIL	BANQUET
24	-	-	-	100	24 LONG

UNIQUE EVENT SPACES

THE BRASSERIE

Offering floor to ceiling windows with a view of the central green, The Brasserie is a contemporary space flooded by natural light perfect for cocktail events and intimate seated functions.



LEVEL	AREA	LENGTH	WIDTH	HEIGHT	CABARET
ONE	90SQM	11.3M	5.3M	3.4M	-
BOARDROOM	U SHAPE	CLASSROOM	THEATRE	COCKTAIL	BANQUET
20	-	-	40	60	30

THE COMO MELBOURNE CONFERENCE AND EVENTS CAPACITY CHART

THE COMO MELBOURNE FUNCTION ROOM	FLOOR	SQM	LENGTH (M)	WIDTH (M)	HEIGHT (M)	CABARET	BOARDROOM	U SHAPE	CLASSROOM	THEATRE	COCKTAIL	BANQUET ROUND OR LONG
CHAPEL SUITE	ONE	142	6.4	13.1	3.4	64	40	35	60	120	150	80
CLAREMONT AND DARLING SUITE	ONE	110	17	5.9	2.9	56	40	-	48	100	100	60
CLAREMONT SUITE	ONE	62	8.5	7.2	2.9	32	26	26	30	60	80	40
DARLING SUITE	ONE	48	8.3	5.9	2.9	24	20	18	18	40	40	30
TOORAK SUITE	ONE	64	9	7	3	32	25	22	30	50	40	40
TIVOLI SUITE	LL	64	9.4	8.9	2.6	-	24	15	20	30	40	24 LT
YARRA SUITE	LL	18	4.4	3.3	2.6	-	8	-	-	-	-	8 LT
WILLIAMS SUITE	SIX	85	20.7	4.8	2.3	-	30	-	12	40	60	30 LT
GOLD SUITE	SIX	90	7.6	9.3	2.4	32	20	20	-	40	40	40
SUN DECK AND POOL DECK	ROOF	150	-	-	-	-	24	-	-	-	100	24
THE BRASSERIE	ONE	90	11.3	5.3	3.4	-	24	-	-	-	60	30

STAY AT THE COMO MELBOURNE

ACCOMMODATION

Blending chic, minimalist design, sunlit living spaces, and warm and attentive service, The Como Melbourne truly showcases the best of Melbourne's 5-star accommodation.

Choose from a variety of rooms.

- Superior King Room x 25
- Superior Twin Room x 16
- Deluxe King Room x 25
- Junior Suite x 8
- One Bedroom Apartment x 28
- Two Bedroom Apartment x 6
- Loft Penthouse x 2
- Gold Suite x 1

Many rooms feature full kitchens and elegant bathrooms swathed in sleek black marble, with all rooms providing complimentary WiFi.

Our Chapel Street hotel provides the perfect rooms for today's style-savvy travellers.

RESTORE & REJUVENATE

Designed for those who crave both comfort and style, amenities at The Como Melbourne have impressed even the most seasoned travellers.

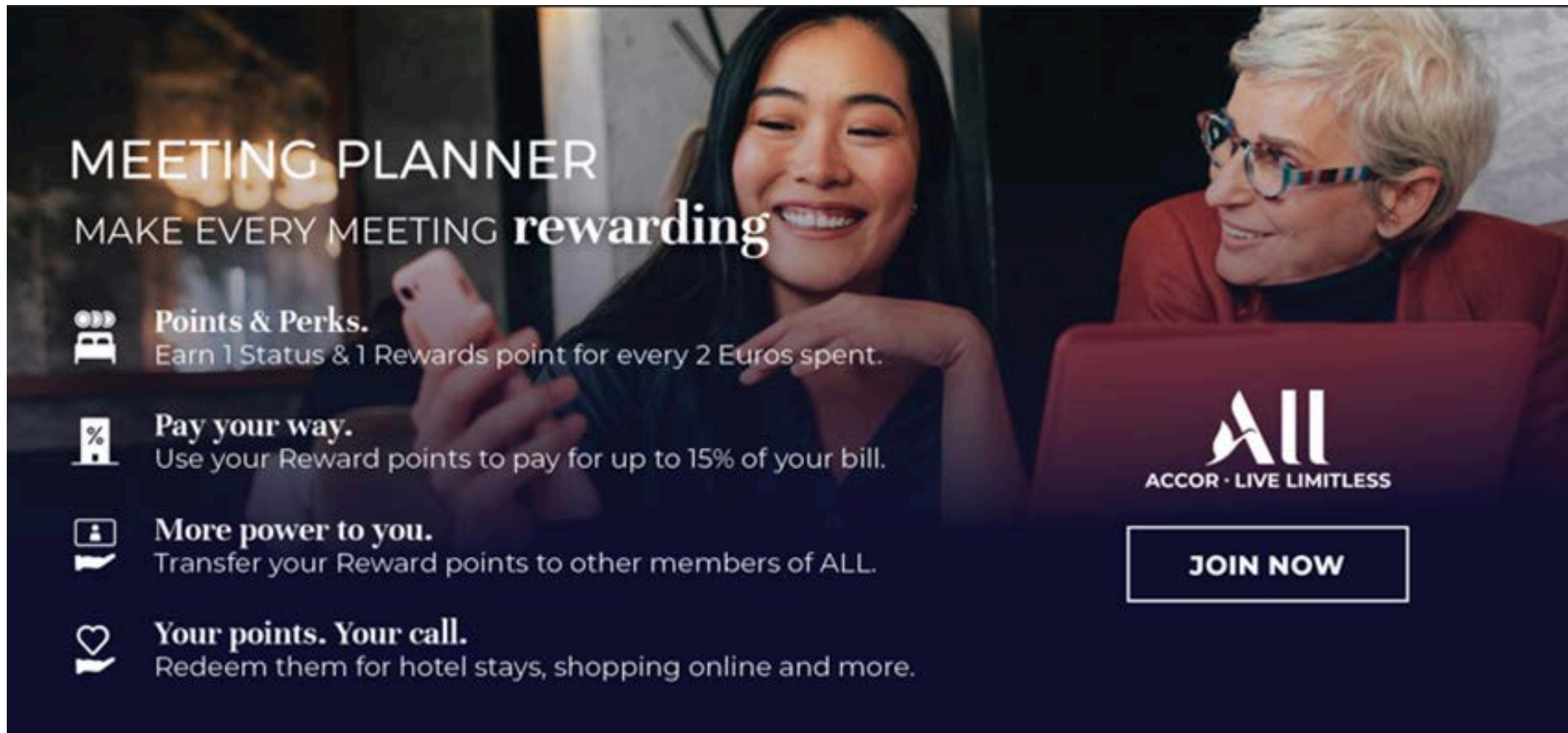
Re-energize with a workout or use one of our Peloton bikes at the well-equipped fitness centre before plunging into the sparkling swimming pool set beneath a retractable glass ceiling that drenches the space in sunlight.

The gym is bathed in vibrant, natural light and features an enticing sauna, while the outdoor Sun Deck has a northwesterly aspect capturing the afternoon Summer sun.

The Como Melbourne offers everything you need for a relaxing and rewarding experience.



MEETING PLANNER



MEETING PLANNER
MAKE EVERY MEETING **rewarding**

- Points & Perks.**
Earn 1 Status & 1 Rewards point for every 2 Euros spent.
- Pay your way.**
Use your Reward points to pay for up to 15% of your bill.
- More power to you.**
Transfer your Reward points to other members of ALL.
- Your points. Your call.**
Redeem them for hotel stays, shopping online and more.

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Let us know your membership number if you proceed to contract.

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THE
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The Como Melbourne
630 Chapel Street, South Yarra
VIC 3141 Australia

Contact The Como Melbourne Events Team
Jayne Morton- Meeting & Events Executive
Jayne.MORTON@accor.com
+61 (0) 3 9825 2200

comomelbourne.com.au
all.com

THE
COMO
MELBOURNE



CONFERENCE & EVENTS MENU

BREAKFAST MENU



COMO CONTINENTAL

\$28.00 per person

Served buffet style

Fresh seasonal fruit
Chef's selection of pastry items
Make Your Own Granola Station
Selection of fresh juice: orange, apple and pineapple
Nespresso coffee and selection of T2 teas

LEVEL UP ADD-ONS

\$7.00 per item

Egg and bacon milk bun, tomato relish
Avocado and grilled haloumi slider
Smoked ham and cheese croissant
Tomato and cheese croissant
Chicken sausage and fried egg muffin

PLATED HOT BREAKFAST

\$42.00 per person

Served to your table

Fresh seasonal fruit & pastry basket shared - on arrival

Choice of hot egg dish:

Eggs Benedict, smoked ham, hollandaise, field mushrooms
Chorizo chilli scrambled eggs, on sourdough, avocado
Smashed avocado, poached eggs, baby spinach and pistachio dukkah, cherry tomato
Tasmanian smoked salmon Florentine, spinach, hollandaise on a toasted English muffin, dill and chervil

Selection of fresh juice: orange, apple and pineapple
Nespresso coffee and selection of T2 teas

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DELEGATE PACKAGE MENU



\$105.00 per person

Full Day Delegate Package

Arrival T&C

Morning Tea

Lunch

Afternoon Tea

\$95.00 per person

Half Day Delegate Package

Arrival T&C

Morning tea

Lunch

or

Arrival T&C

Lunch

Afternoon Tea

On arrival:

Fresh juice

Nespresso coffee

Selection of T2 teas

Morning Tea:

2 x Morning Tea item - your choice

Whole fruit

Nespresso coffee

Selection of T2 teas

Afternoon Tea:

2 x Afternoon Tea item - your choice

Whole fruit

Nespresso coffee

Selection of T2 teas

Please select your items from the following menus

Alternatively our chef can provide a selection of the items, varying each day for your guests

MORNING TEA AND AFTERNOON TEA SELECTIONS

SWEET

Assorted Danish pastries

Scones with jam and whipped cream

Assorted sweet muffins

Orange and almond slice

Apple Shortcake

HEALTHY

Chia pudding with mango coulis seasonal berries and toasted coconut

Passionfruit and blueberry yoghurt pots

Bircher muesli, yoghurt, and fresh apple

SAVOURY

Grilled sourdough bruschetta, Roma tomato, basil and extra virgin olive oil

Sourdough with smashed avocado, baby spinach and dukkha

Sausage rolls with tomato relish

Pumpkin and goat cheese quiche

Quiche Lorraine

Wild mushroom, truffle and thyme arancini

Egg and bacon roll

Ham and cheese croissant

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DELEGATE PACKAGE MENU



Lunch

Your selection:

1 x Carb

1 x Protein

1 x Side

1 x Salad

1 x Sweet

Selection of soft drinks

Nespresso coffee

Selection of T2 teas

Please select your items from the following menus

LUNCH

CARB

Wild mushroom risotto

Grilled vegetables and penne in a pesto cream sauce with baby spinach

Fried rice, saffron rice or steamed basmati rice

Couscous

PROTEIN

Tuscan spiced grilled chicken Maryland fillet

Lemon and thyme marinated chicken

Butter chicken

Grilled market fish with lemon & caperberries

Braised beef casserole

Slow braised lamb shoulder oregano, babaghanoush and olive jus

Sweet potato tofu and chickpea curry

SIDES

Steamed seasonal vegetables

Roasted pumpkin with paprika, pepita and goat cheese

Mediterranean roasted cauliflower

Garlic and thyme roasted potatoes

SALADS

Greek salad with feta and olives

Nicoise salad with beans, olives, tomato and egg

Coleslaw with ranch dressing

Garden Salad

SWEET

Carrot cake

Lamington

Cherry slice

Lemon tart with fresh berries

Mini pavlovas with cream and berries

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BANQUET MENU



\$85.00 per person
3 course
Entrée, Main and Dessert

ENTRÉE

Grilled lamb cutlets, pea puree, crushed kipfler, olive jus
Semolina calamari, lemon aioli and Asian slaw
Grilled Thai beef tenderloin, salad and Nham Jim
Pan-seared salmon, Nicoise salad, fried capers and dill oil
Zaatar roasted cauliflower, hummus, sultanas, tahini yoghurt

\$75.00 per person
2 course
Entrée and Main
OR
Main and Dessert

MAIN

Grilled chicken breast, cauliflower puree, chargrilled broccolini,
Grilled Victorian porterhouse, roasted chats, watercress and truffle jus
Pan-seared wild barramundi, herb crushed potato, salsa Verde.
Crispy pork belly apple slaw, chilli pineapple salsa
Pumpkin and goat cheese risotto, sage and spinach, sage pangrattato

DESSERT

Poached pear, creme Brulee, fresh berries
Vanilla Panna Cotta, mango and lychee salsa
Blueberry cheesecake, ginger crumb and berry coulis
Lemon tart, mandarin gel and citrus salsa, vanilla mascarpone
Textures of Chocolate mousse, crumbs, and small cake bites

Served with fresh bread & butter
Coffee and tea

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CANAPE MENU



\$27.00 per person - 1h - 4 items

\$45.00 per person - 2h - 6 items

\$52.00 per person - 3h - 7 items +1 sub

COLD ITEMS

Pumpkin and goat cheese tart
Tasmanian salmon, lemon dill creme, baby capers on lemon crostini
Roma tomato, basil ,bocconcini, pesto bruschetta
Cucumber cup, avocado mousse and pistachio dukkha
Wild mushroom, shallot, tarragon and brie tarts

HOT ITEMS

Veg spring rolls, homemade sweet chilli and coriander sauce
crispy samosa, with coriander raita
Mushroom and truffle arancini, aioli
Chicken and corn and Manchego croquette, peri peri mayo
beef brisket sliders, caramelised onion, cheddar and pickles
Veggie mini burger, avocado mushroom and Swiss cheese
Fish slider, tartare, lettuce
Chicken satay skewers with peanut satay sauce
Tandoori chicken skewers with curry leaf mayo
Crispy prawns with lemon and dill mayo
Sausage rolls, with tomato relish

SWEET ITEMS

Assorted macaroons
Lemon tart, mandarin gel, lime leaf powder
Caramel slice
Cherry and coconut slice

SUBSTANTIAL

\$12.00 per item

Victorian Porterhouse, cauliflower puree, truffle jus
Crispy Karaage chicken, Japanese mayo pickled daikon, sesame seed
Crispy pork bao bun, hoisin, pickled cucumber and spring onion
Roasted cauliflower, hummus, pine nut and tahini yoghurt
Crispy calamari, rocket and lime mayo
Fish and chip, tartare, lemon

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GRAZING MENU & STATIONS



Boards - served sharing style \$80 per board

Serving from 6 to 8 guests

Cheese Board \$80

Selection of 3 cheeses served with seasonal dried fruits, nuts and crackers

Charcuterie Board \$80

Selection of 4 cured meat served with pickles, olives and bread

Aussie Board- \$70.00

Assorted sausage rolls, arancini, pies

Food stations - Priced upon request

Perfect for special occasions

Donut Wall (minimum of 48 donuts per wall) + refill option price per dozen

Grazing table (minimum 20 guests)

Versa Spritz Bar (minimum 10 guests)

Cannoli Station (minimum 20 guests)



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A LA CARTE MENU



Continuous tea and coffee - \$12.00 per person

Nespresso coffee
Selection of T2 teas

Morning Tea or Afternoon Tea - \$15.00 per person

2 x Sweet, Savoury or Healthy item - your choice
Whole fruit
Nespresso coffee
Selection of T2 teas

Hot lunch buffet - \$45.00 per person

1 x Carb
1 x Protein
1 x Side
1 x Salad
1 x Sweet
Selection of soft drinks
Nespresso coffee
Selection of T2 teas

Working lunch - \$38.00 per person

A variety of freshly made, sandwiches, wraps and rolls with chef's selection of daily fillings
1 x Salad - chef's selection
1 x Sweet treat
Selection of soft drinks
Nespresso coffee
Selection of T2 teas

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BEVERAGE MENU - PACKAGES



STANDARD PACKAGE

\$39.00 per person – 1 Hour Duration
\$45.00 per person – 2 Hour Duration
\$55.00 per person – 3 Hour Duration
\$65.00 per person – 4 Hour Duration

De Bortoli Brut Legacy Sparkling, Yarra Valley, VIC
De Bortoli Legacy Sauvignon Blanc, Yarra Valley, VIC
De Bortoli Legacy Shiraz, Yarra Valley, VIC
James Boags, Premium Lager, Launceton, TAS
James Boags, Premium Light Lager, Launceton, TAS
Assorted soft drinks, juices and filtered still and sparkling water

PREMIUM PACKAGE

\$45.00 per person – 1 Hour Duration
\$51.00 per person – 2 Hour Duration
\$61.00 per person – 3 Hour Duration
\$71.00 per person – 4 Hour Duration

De Bortoli Prosecco, King Valley, VIC
De Bortoli Legacy Sauvignon Blanc, Yarra Valley, VIC
De Bortoli Regional Reserve Chardonnay, Margaret River, VIC
De Bortoli Legacy Shiraz, Yarra Valley, VIC
De Bortoli Regional Reserve Pinot Noir, Coldstream, VIC
James Boags, Premium Lager, Launceton, TAS
James Boags, Premium Light Lager, Launceton, TAS
Heineken Lager, Europe
Heineken Zero, Europe
Assorted soft drinks, juices and filtered still and sparkling water

ADD SPIRITS TO YOUR PACKAGE

Spirits House \$15.00 per person (Selection of 3)
Spirits Premium \$18.00 per person (Selection of 4)

ADD COCKTAILS TO YOUR PACKAGE

Classic Cocktail \$19.00 per cocktail
Craft Cocktail \$23.00 per cocktail

BYO WINE

\$40.00 corkage per bottle

BARISTA COFFEE

\$8.00 per cup

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BEVERAGE MENU - WINE ON BOTTLE CONSUMPTION



SPARKLING

	Per Bottle
De Bortoli Legacy, Brut NV, Yarra valley, VIC	\$56.00
De Bortoli Prosecco, King Valley, VIC	\$65.00

WHITE

De Bortoli Sauvignon Blanc, Yarra Valley, VIC	\$56.00
De Bortoli Regional Reserve Chardonnay, Yarra Valley, VIC	\$65.00
Tar & Roses Lewis Riesling, King Valley, VIC	\$75.00

ROSE

De Bortoli Grenache Wizardry Rose, Heathcote, VIC	\$69.00
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RED

De Bortoli, Legacy Shiraz, Yarra Valley VIC	\$56.00
De Bortoli Regional Reserve Pinot Noir, Yarra Valley, VIC	\$65.00
Mount Avoca Estate Cabernet Sauvignon, Pyrenees, VIC	\$89.00

DESSERT

De Bortoli Noble One Botrytis Semillon, Riverina, NSW	\$75.00
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BEER & CIDER

Flying Brick Apple Cider, Torquay, VIC	\$13.00
Heineken Zero, Europe	\$11.00
James Boags, Premium Light Lager, Launceton, TAS	\$12.00
James Boags, Premium Lager, Launceton, TAS	\$14.00
Heineken Lager, Europe	\$14.00

THE
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The Como Melbourne
630 Chapel Street, South Yarra
VIC 3141 Australia

Jayne Morton
Meeting & Events Executive
Jayne.MORTON@accor.com
03-9285-2200

comomelbourne.com.au
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