

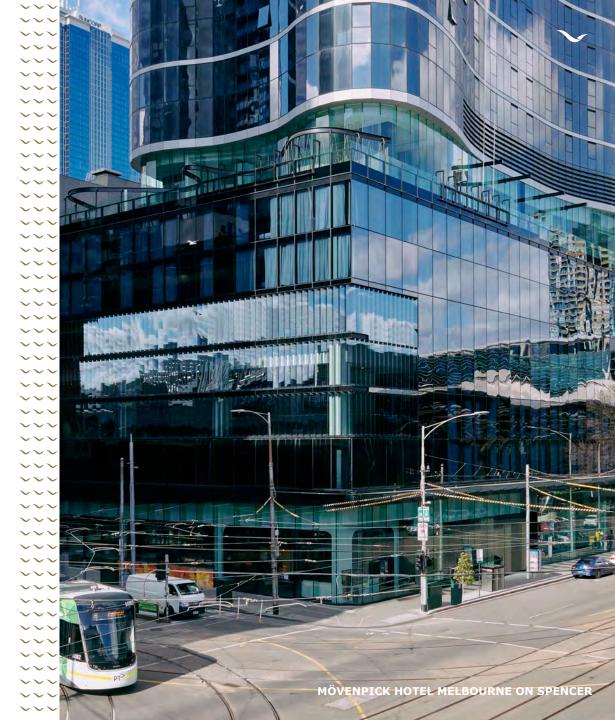
Welcome to Mövenpick Hotel Melbourne on Spencer

With enticing venues, an experienced on-site team and plenty of sweet surprises, meetings at Mövenpick are a recipe for success.

Award-winning Mövenpick Hotel Melbourne and its onsite Miss Mi restaurant offer an ideal setting for meetings and events, blending elegance with functionality and a superb central location adjacent to Southern Cross Station.

For meetings that truly satisfy, Miss Mi's renowned modern Asian culinary offerings are perfect for networking lunches or celebratory dinners.

This seamless integration of stylish accommodation, exquisite dining and modern event spaces makes Mövenpick Hotel Melbourne a premier choice for hosting memorable and productive gatherings in the heart of the city.



Surrounded by attractions, discover culture, history and award-winning cuisine within walking distance. Marvel Stadium and Melbourne Convention and Exhibition Centre are a 10-minute stroll, making Mövenpick perfect for business and leisure travel.

Stay the Night

Contact our team to access great value group accommodation rates for your event!

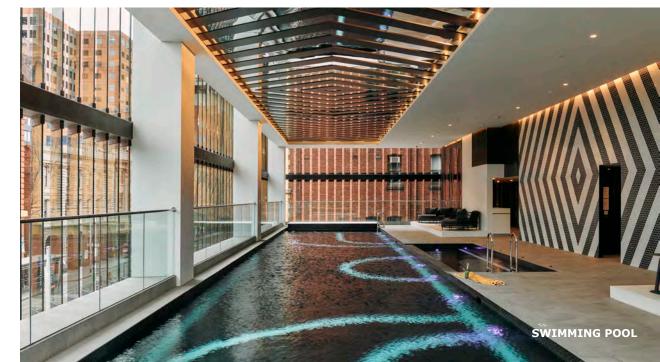
- 24-hour reception / concierge
- 24-hour gym, heated outdoor pool, sauna and hot tub
- Free daily Chocolate Hour
- Array of dining options including Miss Mi restaurant and bar,
 Mövenpick Café and in room dining

Parking

Off-site parking is available just 100meters / 1 minute walk from the hotel at **Nationwide Parking**, 120 Spencer Street. Enter via Little Collins Street. Limited on-site parking is also available (fee payable). This needs to be pre-booked in advance and is subject to hotel availability.







Our Venues

Mövenpick Hotel Melbourne offers two modern event spaces.

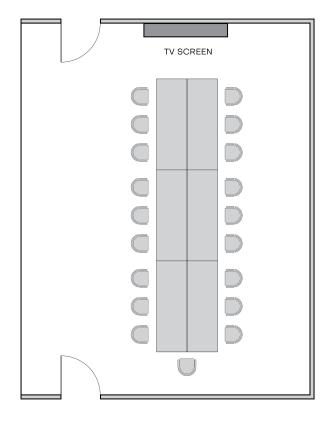
Our permanent meeting space, Celestial Room, is located on level 5 of the hotel, while Miss Mi restaurant is located on the hotel's ground floor.

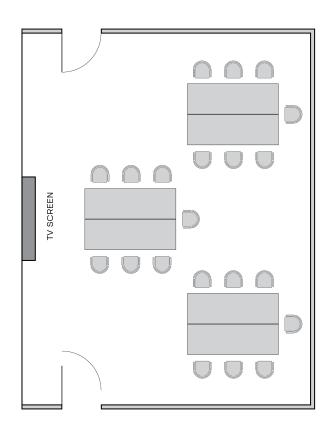


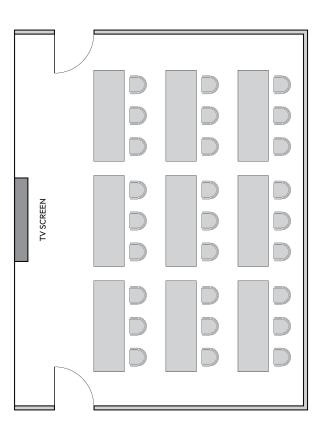


	Boardroom	Classroom	Theatre	Cabaret	U-shape	(Sit Down Dining)	Square Metres	Ceiling Height
Celestial Meeting Room	19	27	35	21	21	-	57sqm	2.3m
Miss Mi Restaurant	-	-	-	-	-	60	105sqm	4m

Floor Plans

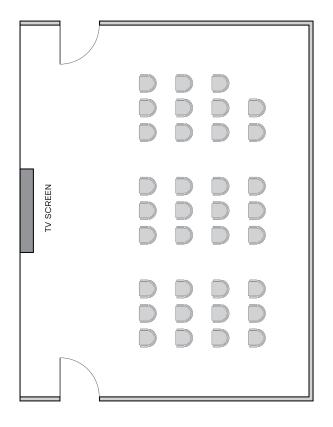


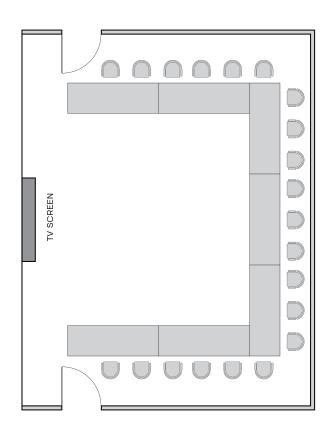


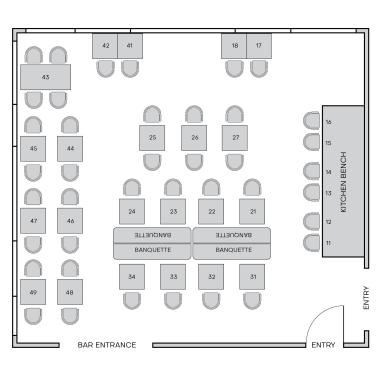


Boardroom Cabaret Classroom

Floor Plans







Theatre U-Shape Restaurant

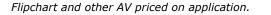


In a nod to Melbourne's rich history and Miss Mi's Asian influences, our meeting room is named after the first Chinese lodging houses in Melbourne's China Town which were built on Celestial Avenue and Little Bourke Street.

An intimate and modern space for smaller events, the Celestial Room is decorated with dazzling abstract light photography taken at iconic locations around Melbourne.

Room Features

- 85-inch Samsung LED TV for effortless presentations
- YeaLink MeetingBar A30 for wireless content sharing from your device
- High-speed Wi-Fi
- Whiteboard, webcam, wireless clicker
- Sound-proofing panels for optimal acoustics









Full Day Delegate - 105 per person

Inclusions:

- Morning tea and Afternoon tea served in your meeting room
- Small artisan welcome chocolate
- Tea and coffee
- Lunch served share-style in Miss Mi restaurant
- Meeting room hire
- Filtered water
- Pads and pens
- Complimentary high-speed Wi-Fi

Half Day Delegate - 95 per person

Same inclusions as Full Day delegate package, with your choice of Morning tea or Afternoon tea.

Terms and conditions

Private dining available for lunch only (12pm-4pm) 7 days a week. Minimum spend of \$3000. Minimum 7 days' notice required. Minimum numbers apply to drinks packages. Offers and packages are subject to availability. Cannot be combined with any other discount or promotion. Group dinners are required to have a set menu.





CLASSIC PACKAGE 1HR 35PP | 2HRS 42PP | 3HRS 52PP

Sparkling: NV De Bortoli Legacy Brut, Riverina, NSW

White: De Bortoli Legacy Sauvignon Blanc Vintage Release, Riverina, NSW

Red: De Bortoli Legacy Shiraz Vintage Release, Riverina, NSW **Beer:** Bottled Boag's Premium, Premium light, Little Creatures Cider

Selection of soft drinks and juice Still and sparkling mineral water

PREMIUM PACKAGE 1HR 39PP | 2HRS 47PP | 3HRS 57PP Your choice of 2 whites/rosé and 2 reds

Sparkling: NV Prosecco Tar and Roses / King Valley, VIC

White/Rosé:

Santa and D'Sas Pinot Grigio, King Valley, Vic Tai Tira Sauvignon Blanc, Marlborough, NZ Bouchard Aine and Fils Rose, Burgundy, FR

Red:

Levant Pinot Noir, Yarra Valley, VIC Kings of Prohibition Shiraz, Barossa Valley, SA

Beer: Bottled Boag's Premium, Premium light, Little Creatures Cider

Full range of soft drinks and juice Still and sparkling mineral water

Sample menus only - items are subject to change. Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

Your Southeast Asian lunch is served in the vibrant surrounds of award-winning Miss Mi restaurant.

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY				
Morning Tea	Sweet Potato Curry Puff Pandan Glutinous Rice Balls & Coconut	Beansprout & Vegetable Frittata, Herb Salad, Sweet & Sour Pineapple Dressing	Hong Kong Style BBQ Pork Buns Sweet Egg Tart	Pandesal, Ham & White Cheese Taho Soybean Pudding, Tapioca,	Vietnamese Breakfast Sandwich: Ham, Egg, Chilli Jam, Pickles, Fresh Herbs Vanilla Mini Éclair	Beansprout and Vegetable Frittata, Herb Salad, Sweet & Sour Pineapple Dressing Seasonal Fruit Platter, Salty Sweet Chilli Dipping Sauce	Hong Kong Style BBQ Pork Buns Sweet Egg Tart				
		Seasonal Fruit Platter, Salty Sweet Chilli Dipping Sauce		Brown Sugar Syrup							
Share-Style Lunch	Spiced Fried Lamb Ribs, Chili Caramel, Red Cabbage Atchara Crispy Chicken Ribs, Nam Chim Chaeo Beef Rendang, Cucumber, Pickled Shallots Pork Belly, Caramel, Burnt Pineapple, Chives, "Mang Tomas" Wok Fried Vegetables, Garlic Caramel, Chilli, Pork Floss Fragrant Rice Roti Seasonal Fruit Platter Petit Fours										
Afternoon Tea	Lamb Satay, Cucumber & Onion Salad	Thai Fish Cake with Nouc Cham	Prawn Har Gow, Black Vinegar Dipping Sauce	-	Grilled Prawn Mince on Lemongrass Skewers	Thai Fish Cake with Nouc Cham	Prawn Har Gow with Black Vinegar Dipping Sauce				
	Almond Biscuit	Coconut & Mango Sago Cups	Fried Sesame Balls with Sweet Red Bean Paste	Leche Flan	Banana Fritter with Condensed Milk	Coconut & Mango Sago Cups	Fried Sesame Balls with Sweet Red Bean Paste				



Miss Mi Melbourne

With effortless cool vibes and vibrant aesthetics, Miss Mi restaurant and bar makes getting everyone together a breeze.

Book your private event and explore our adventurous Southeast Asian dishes crafted by Executive Chef Migo Razon alongside an array of decadent libations.

Ideal for groups of up to 60 people, our award-winning restaurant offers a curated buffet lunch menu inclusive of soft drinks, sparkling water and juice, with an option for open bar or beverage packages.

Our menu can be tailored around group requirements and dietary needs - just ask our team.







Miss Mi Melbourne

89 per person

Minimum 35 guests, Maximum 60 guests

COLD

Mixed Lettuce, Pickled Ginger, Nuts and Seeds, Jeow Som Glass Noodle Salad

HOT

Lamb Ribs, Chili Caramel
Crispy Chicken Ribs, Nam Chim Chaeo
Coconut Rice
Seasonal Vegetable Curry
Beef Rendang
Steamed Barramundi, Salted Black Bean, XO Sauce, Coriander
Crispy Pork Belly, Mang Tomas
Crispy Noodles, Asian Vegetables, Shiitake Mushroom

DESSERT

Assortment of Chocolates and Cakes Seasonal Fruits

SMALLER GROUPS

Groups between 8-34 must dine with our 'Choose Mi' banquet style menus, starting from 75 per person (food only). Groups of 7 or under can dine banquet style or order from Miss Mi's extensive à la carte menu.





Miss Mi Melbourne

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Red: De Bortoli Legacy Shiraz Vintage Release, Riverina, NSW

Beer: Bodriggy Tap Beer Selection

Selection of soft drinks and juice Still and sparkling mineral water

PREMIUM PACKAGE

1HR 39PP | 2HRS 47PP | 3HRS 57PP

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Canapés

One hour of mouthwatering canapés can be added to your experience, served either pre or post event in Celestial Room or Miss Mi.

Classic Package - 25 per person

Your choice of 3 items

Premium Package - 35 per person

Your choice of 5 items

COLD

- Tuna Kilawin, Coriander, Wonton Crisps
- Prawn, Coconut Dressing, Soapberries, Asian Herbs, Tartlet
- Mushroom Teriyaki Stuffed Rice Balls
- Som Tam Green Papaya Salad, Toasted Cashews, Mushroom Floss
- Edamame Purée, Gruyere Cheese, Crostini

HOT

- Pork & Truffle Siu Mai, XO, Black Vinegar
- Hong Kong Style Pork Char Siu Buns
- Vegetable Spring Rolls, Dipping Sauce
- Chicken BBQ Skewers, Banana Ketchup Glaze, Atchara
- Vegetable Mapo Tofu, Crispy Lontong



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Sustainable Events

Giving back to people and the planet is life's greatest pleasure. At Mövenpick Melbourne, this wholesome ethos is at the core of our renowned sustainability programme, officially certified by Ecotourism Australia.

- Plastic Free. We have removed 100% of guest-facing single use plastic. Any plastic in the room is recyclable, shareable or reusable.
- Sharing Is Caring. Water is available in refillable bottles, helping to avoid both water waste and single-use plastic bottles.
- Recycle. A recycling bin is provided in your meeting room to encourage delegates to sort their recyclable and other waste.
- Sustainable Meetings Toolbox. Your toolbox contains meeting essentials that are designed to be shared. Pens are made from sustainable bamboo.
- **Food waste.** Leftover catering from your event is turned into compost to reduce waste.



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.





Your points. Your call.

Redeem them for hotel stays, shopping online and more.



JOIN NOW

Recommended Suppliers

FLORALS:

Miei

Bespoke floral designs crafted to bring warmth and elegance to your corporate event.

miei.com.au

AUDIO VISUAL: MAV Melbourne

Experience the latest in audio visual and virtual / hybrid event services.

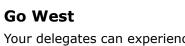
mav.com.au



LOCAL EXPERIENCES:

Your delegates can experience the best of Melbourne with an array of half and full day city tours and wine region adventures.

gowest.com.au



CULTURAL EXPERIENCES: Wurundjeri

Welcome to Country and smoking ceremonies, dance performances and traditional music.

wurundjeri.com.au





