

EXECUTIVE PACKAGE

THE IMPORTANT THINGS

AT MURAL HALL

YOU NEED TO KNOW

MYER
— *M* —
MURAL HALL

PART OF
THE BIG GROUP

MURAL HALL

In the heart of Melbourne lies a chic European ballroom with soaring ceilings, sweeping stairs and city views peeking through original leadlight windows.

Located on the top floor of the iconic Myer city store, Mural Hall is so named for its impressive collection of 10 original Napier Waller murals displaying influential figures from the arts, opera, literature, dance and fashion.

Mural Hall offers a sense of modernity with a vintage overlay, and is truly 1 of the most unique spaces in Melbourne.

**“WE HAVE AN
OUTRAGEOUS PASSION FOR
MAKING PEOPLE HAPPY”**





EXECUTIVE PACKAGE

Executive Package

Executive day packages are valid Monday through to Friday
(Please note all conferences must conclude by 5pm)

Packages

Full Day covers 8 hour duration

Half Day covers 4-5 hour duration

Inclusive in Executive Packages - Full Day or Half Day

Minimum numbers for corporate lunch offers are 200 guests

- Venue Hire (minimum of 200 guests)
- Security for the duration of your event
- Round tables with venue chairs
- Table Linen
- Mints
- Jugs of chilled water
- Existing décor and lounge furniture in breakout area
- Custom made perspex lectern with microphones *(Technician on site additional charge)*
- 4m x 2m staging piece

Sound, Audio And Lighting

We would be happy to provide a detailed quote on your behalf with our in house audio visual provider Harry The Hirer.



EXECUTIVE OFFERING

Inclusive Beverages

Freshly brewed coffee, assorted teas/herbal infusions and assorted chilled juices will be available throughout the day

Morning and Afternoon Tea

*Please select 2 items for morning tea and 2 items for afternoon tea.
Note, afternoon tea is only applicable for full day packages.*

Sweet

- Double chocolate malt cookies
- Vanilla and dulce de leche meringue kisses
- A selection of macaroons
- Dark chocolate and pretzel brownie
- Yuzu curd slice with sesame shortbread
- White chocolate and yoghurt cheesecake
- Buttermilk scones with raspberry jam and vanilla cream
- Chefs selection of freshly baked sweet muffins
- Spiced baby banana bread with caramelised pear and meringue
- Rhubarb and amaretto crumble tart
- Dark chocolate and blackberry tart with hazelnut praline
- A selection of cookie sandwiches

Savoury

- Braised fennel tart with capers and black olives
- Broad bean and pea tart with Persian feta and lemon
- Miso baked eggplant tart with roasted sesame
- Potato, cauliflower and cheese frittata
- Petit croissant with ham and melted gruyere cheese
- Chicken goujons with herbed aioli and fresh lemon
- Petit croissant filled with tomato, basil and mozzarella
- Tofu and tom yum rice paper roll

Additional morning and afternoon tea items priced at \$4.00 per piece



Lunch Sandwiches - 2 pieces per person

A selection of ribbon sandwiches, mini ciabatta rolls and flat bread wraps with 3 various fillings:

Classic citrus poached chicken, mayonnaise and herb

Ham, gruyere and rocket

Grilled zucchini, fetta and hommus

Avocado, crushed pea, radish and toasted almond mayonnaise with snow pea shoots

Smoked salmon with horseradish, pickled cucumbers and a herb salad

Rare roast beef, parmesan mayonnaise, smoked tomato relish and rocket

Turkey, cranberry, mayonnaise and rocket

Gluten free bread available upon request

Lunch Salads - 1 salad per person

Please select 2 salads

White cut chicken, sesame sambal, wombok and beanshoot salad

Asparagus, green bean, raw corn and salted baked ricotta with chimichurri

Moroccan eggplant with red peppers, raisins and cardamom

Roast chicken and pearl barley salad with fresh kale, orange soaked sultanas, broccoli and dill yoghurt

Teriyaki salmon, soba noodles, sesame, cucumber and carrot

Hot smoked trout, brown rice and mixed seaweed salad, crisp pink radish, tatsoi and miso dressing

Additional catering items available upon request

Lunch Accompanied by

Assorted segments of seasonal fresh fruit

Selection of homemade sweet treats



MENU ADDITIONS

Buffet Lunch Menu

A hot buffet luncheon is available to replace sandwiches and salads for an additional cost

Buffet Mains

Buffet menus are accompanied by bread rolls with butter and seasonal fresh garden salad with white balsamic dressing

Please select 2 main buffet items;

Barramundi with cauliflower puree and ka salan sauce

Crispy skin chicken, parsnip skordalia, vegetables 'a la Greque' and green elk leaves

Roast lamb shoulder with walnuts, spinach and tarragon sauce

Miso eggplant, shiitake, edamame, shaved daikon and sushi rice

Buffet Accompaniments

Please select 1 accompaniment item

Fried chat potatoes with thyme and garlic salt

Maple roasted baby carrots with cumin and sesame crumble

Shredded kale with ricotta and chilli salt

Garden leaves with raw almonds, lemon and shaved parmesan

Beverages on Consumption

Additional selections of beverages are available and charged on consumption post event

Just Squeezed Orange Juice, Apple Juice 250ml

Tiro Blood Orange Juice, Sparkling Grapefruit Juice 330ml

Old Fashioned bottles of Coke, Diet Coke, Sprite, Fanta 330ml

Coca Cola, Diet Coke, Sprite 1250ml

Just Juice Orange Juice, Apple Juice 2000ml

Ocean Spray Grapefruit and Cranberry Juices 1500ml

Aqua Panna Still Mineral Water 1000ml

Valverde Sparkling Mineral Water 1000ml



PLATTERS

Charcuterie Board

10 - 12 guests per board

Fresh black sesame lavosh and spiced fruit bread

Aged Victorian cheddar

Thinly shaved jamon

Country style pork and duck terrine with onion jam

Duck liver pate and macerated muscatels

Polish dill pickle

Spicy toasted almonds

Sushi Board

Selection of sushi and sashimi specialties;

Raw tuna, avocado and cucumber

Teriyaki chicken, carrot and cucumber

Spicy crab, wakame and sesame

Raw salmon sashimi

Pickled ginger and wasabi

Antipasto Board

10 - 12 guests per board

A selection of cured meats, cheese and marinated vegetables

Fresh sourdough bread and grissini sticks with extra virgin olive oil

Sliced prosciutto

Cacciatore salami

Marinated lemon and fennel olives

Grilled Mediterranean vegetables

Herb crusted goats cheese



Cheese Board

10 - 12 guests per board

Boards of Australian and imported cheeses, dried fruits, nuts and crackers

Dips and Crisp Board

10 - 12 guests per board

Spiced and toasted pita, rye crisp bread and sourdough baguette with homemade dips;

Beetroot, dill and Persian feta

Hummus with crispy fried chick peas

Fresh mint, spinach and lemon labneh

Muhammara, walnut and capsicum with fresh herbs

TALK TO US

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EMAIL US

OFFICE(AT)MURALHALL.NET.AU

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