# EVENTS

Website:

www.hotelshadowplay.com.au

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# SHADOW PLAY by PEPPERS



PENTHOUSE SERIES

AT SHADOW PLAY



## Overview

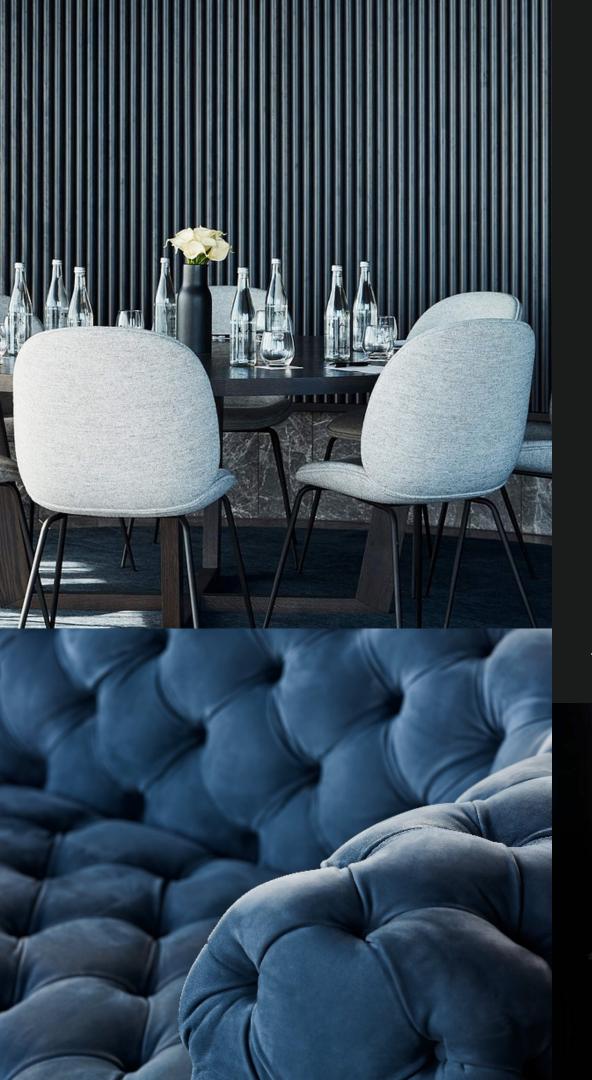
A bespoke experience

Shadow Play by Peppers offers a welcome escape from the chaos of the city, with the warm welcome of Edwin Wine Bar extending into The Cellar room and exclusive Private Suites high on level 46, offering breathtaking, sweeping views over Albert Park, Port Phillip Bay and beyond.

Timeless and elegant in design yet approachable for all, our spaces provide the perfect setting for intimate events, meetings, conferences and private dining experiences; with capabilities to tailor the spaces perfectly to suit your event needs.

Positioned in the heart of Melbourne's Southbank, Shadow Play by Peppers provides ultimate convenience with an array of public transport at its doorstep along with shopping districts, art and cultural highlights within walking distance to the venue. The spaces offer modern AV capabilities, tailored food and beverage packages, dedicated venue hosts and onsite accommodation if required.





## Private Suite One

If you're looking for a premium, bespoke venue in Southbank, Melbourne that offers convenience, style and intimacy, do not look past Shadow Play by Peppers - Private Dining Suites.

Positioned on the top floor level 46, the floor to ceiling windows showcases the beautiful, sweeping views of Melbourne's bayside and beyond. The Private Suites are the ideal venue to host executive team meetings, conferences, cocktail parties, private dinners, training workshops or to showcase Melbourne for visiting guests.

Seated	22
Cocktail	30

Click to view a virtual tour of Private Suite One!



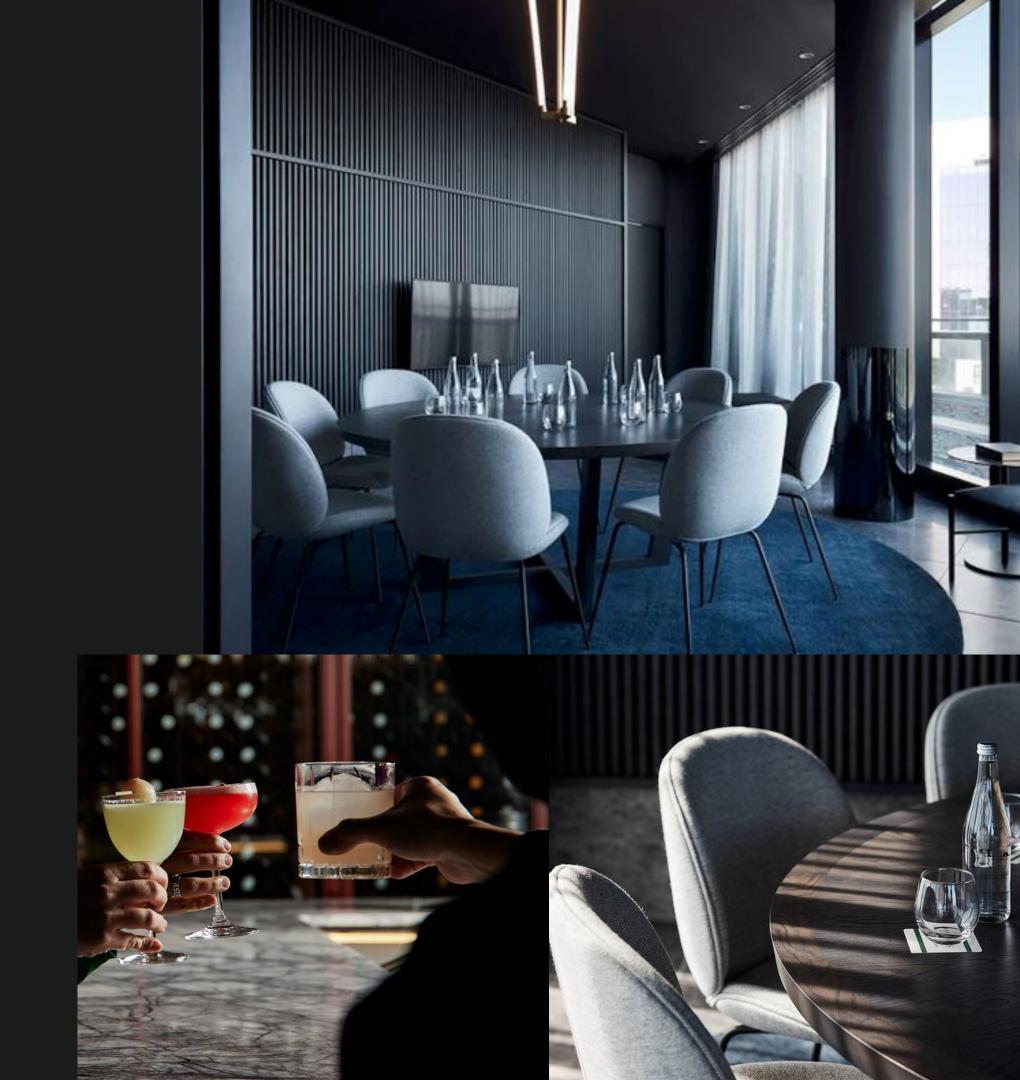
## Private Suite Two

If you're looking for a premium, bespoke venue in Southbank, Melbourne that offers convenience, style and intimacy, do not look past Shadow Play by Peppers - Private Dining Suite 2.

Positioned on the top floor level 46, with a private adjoining kitchen, bespoke fitout and floor to ceiling windows showcasing the beautiful, sweeping views over Melbourne's bayside and beyond. The Private Suite is the ideal venue to host executive team meetings, conferences, cocktail parties, private dinners, training workshops or to showcase Melbourne for visiting guests.

Click to experience a virtual tour of Private Suite Two!

Seated	8
Cocktail	15





## The Cellar

Your hidden indulgence in the ground floor cellar room

Be immersed by our collection of Victorian wines as the backdrop to your intimate event. Come together around a seated high-table with catering and beverage packages of local and seasonal ingredients available, to suit your needs.

The Cellar Room is an authentic space to conduct wine tastings, intimate dinners, cocktail receptions, team activities and meetings.

Click to experience a virtual tour of The Cellar!

Seated	12
Cocktail	15



## Level 45 Penthouse Series

The perfect venue to host a premium, private event. Guests will enjoy sensational views over Melbourne while being hosted in a bespoke, three-bedroom penthouse apartment. Entertain on the 10-seat dining table or host a stand-up cocktail-style event with floor-to-ceiling windows as your backdrop, a full gourmet kitchen, and a 75-inch TV and Sonos soundbar. Catering and beverage packages can be tailored for your Penthouse event.

Ideal for birthday parties, engagements, special occasion events, lux boardroom corporate events.

Click to experience a virtual tour of the Penthouses

Seated	10
Cocktail	30

Learn more

## Day Delegate Package

We will have all your meeting essentials covered with our day delegate package. Set in our bespoke meeting space high on level 46, all your needs will be catered for in style.

### Package inclusions:

- Full day conference / meeting room hire
- One room set up per day notepads, pens, water
- Basic in-house AV flatscreen TV, HDMI port, WIFI
- Morning tea
- Communal lunch
- Afternoon tea
- Hot and Cold beverages (self serve)
- Dedicated onsite event assistance

### Sample Menu -

### **Morning Tea**

Granola Pots with Coconut Yoghurt & Mango Chutney Tomato Feta Filo Puffs

#### **Communal Lunch**

Pacific Blue Eye Cod, Red Peppers, Pine nut, Artichoke Seasonal leaves, Haricot Verte, Mimolette Parisian Gnocchi, Fior Di Latte, Pistou Asparagus, Bisque Hollandaise, Chorizo Chocolate Fudge brownie

### Afternoon Tea

Spinach & Ricotta pastry rolls with mustard relish Carrot Cake with Pistachio Praline

\*\*Menu may differ depending on day of event and can be tailored to meet your requirements

## Edwin Breakfast

### Sit down / Alternate Drop

### Select any 2 food items:

- Eggs to Order Choice of Fried/Scrambled/Poached on Sourdough
- Chilli Scramble, Sourdough, Streaky Bacon, Baked Beans, Hash Brown
- English Muffin, Smoked Ham, Poached Eggs, Hollandaise, Salsa Verde
- Bun, Bacon, Fried Eggs, Hash Brown, Cheddar, Tomato Chutney
- Dark Rye, Smashed Avocado, Goats Cheese, Pine Nut, Soft Eggs
- Croissant French Toast, Lemon Curd, Chantilly Cream, Maple Syrup

### Select your preferred beverage:

- Clarke Street 'Mastermind Coffee'
- Tea by 'Camellia'
- Juice assortment



## Edwin Dinner

## 2-course \$95 pp 3-course \$110 pp

### Entree (select two):

- Hiramasa kingfish, ajo blanco, charred grapes
- Zucchini flower, salted ricotta, green tomato chutney
- Fried chicken wings, housed spiced, marinated cucumber
- Pizza Fritta, eggplant caponata, scamorza
- Barramundi wing, ras el hanout

#### Main:

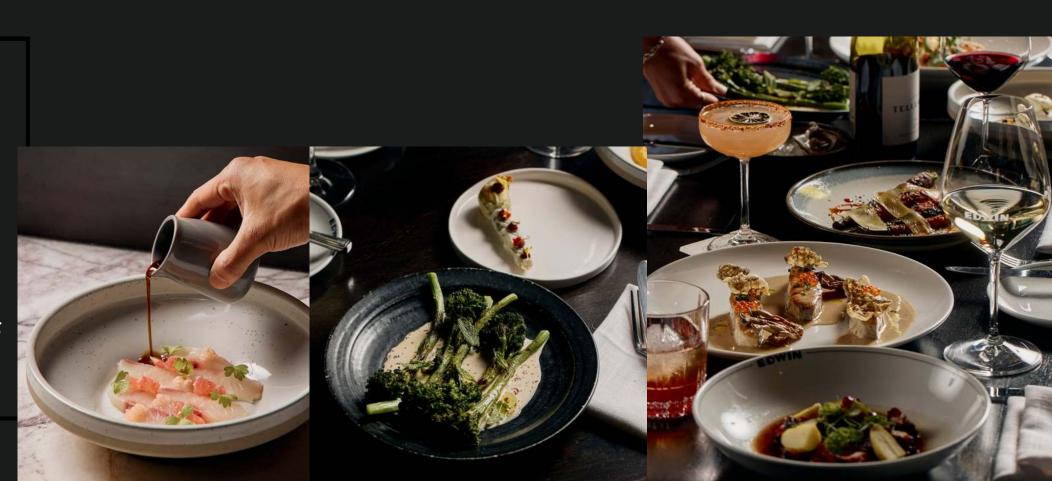
- Bannockburn half chicken, chimichurri, burnt lemon
- Parisian gnocchi, fior di latte, pistou
- Gippsland scotch fillet, broccoli, house mash, jus gras
- Pacific blue eye cod, red pepper, pine nut, artichoke
- Pappardelle, field mushroom, goats cheese

### Dessert:

• Torte, Summer berries, ricotta, lemon verbena

### Sides (select two):

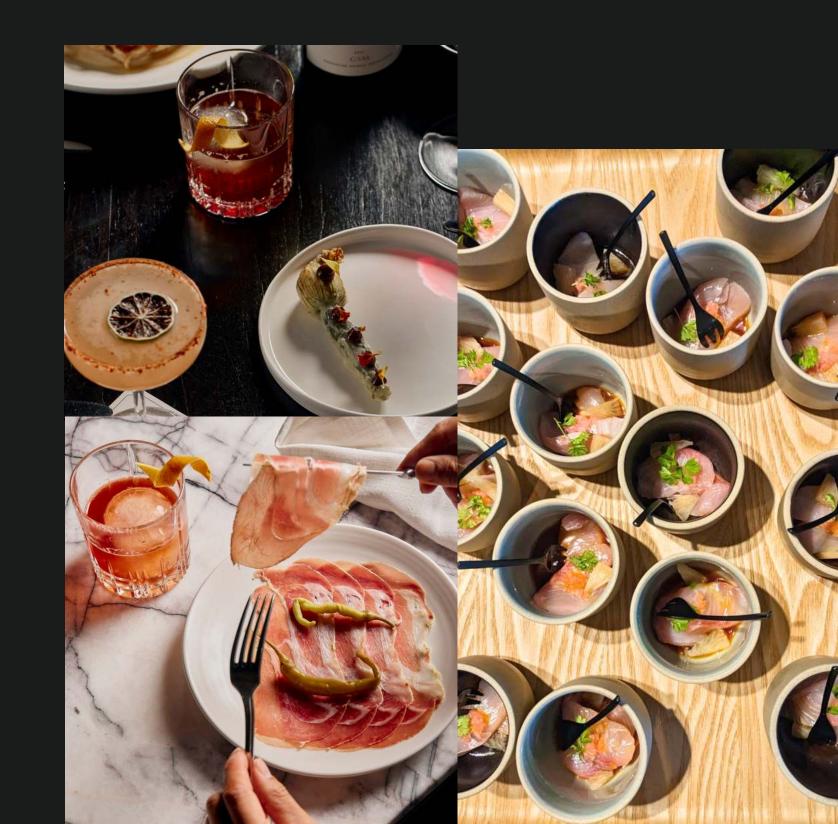
- House mash
- Asparagus, bisque hollandaise, chorizo
- Cauliflower, tempered yoghurt, fried chickpeas
- Seasonal leaves, haricot verte, mimolette



## Canapes

## Select any four:

- Pizza Fritta, eggplant caponata, scamorza
- Chicken and camembert pies, bush tomato compote
- Zucchini flower, salted ricotta, green tomato chutney
- Mini chorizo rolls, seeded mustard chutney
- Three cheese aranchini, truffle mayo
- Mini Angus beef sliders, smoked cheddar
- Prawn curry spring rolls, kimchi aioli
- Mac 'N' cheese croquettes with black garlic aioli
- Heirloom tomato and feta filo puffs, pistou



## Beverage Packages

Essential by Edwin - \$50 per person (3hours)

'En Vie' Blanc De Noir, Yarra Valley
Longboard Pinot Gris, Great Ocean Road
Ingram Road Shiraz, Heathcote
Stomping Ground Lager
Soft Drinks

Curated by Edwin - \$65 per person (3hours)

Range Life Prosecco NV, King Valley
Wine Farm Sauvignon Blanc, Gippsland
Warramate Chardonnay, Yarra Valley
Shadowfax Shiraz, Macedon Ranges
Stomping Ground Lager/Pale Ale
Soft Drinks

## From \$50 pp

Premium by Edwin - \$75 per person (3hours)

Lisa Marie 'Blanc De Blanc', Pyrenees
Schmolzer & Brown Rose, Gippsland
Devils Baie Pinot Gris, Mornington Peninsula
Eastern Peake 'Instric' Chardonnay, Ballarat
Mermerus Pinot Noir, Bellarine Peninsula
She Oak Hill Shiraz, Heathcote
Stomping Ground Lager/Pale Ale
Bertie Apple Cider
Soft Drinks



## Hotel Accommodation

## Defy tradition

Shadow Play by Peppers offers one and two bedroom fully equipped, contemporary apartments providing the perfect sanctuary to come back to after your event, taking your convenience and indulgence to the next level.

With an outdoor heated pool, gym, sauna, steam, library and lounge – you will find it hard to leave!

Speak to us today about packaging your event and accommodation for a discounted rate.

www.hotelshadowplay.com.au Bookings / inquiries: shadowplay.rec@peppers.com.au







## Contact us

We will tailor the perfect, bespoke event

www.hotelshadowplay.com.au
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**Click for Google map location!** 

SHADOW PLAY
by PEPPERS



## Disclaimer

#### Events:

For the safety and comfort of all guests and visitors, Shadow Play by Peppers enforces a strict no-party policy which includes reasonable noise permissions, maximum visitor allowance, and required code of conduct in shared spaces. Failure to comply, management reserves the right to ask guests to leave the premises. Event coordinators are responsible for all event attendees and agree to pay reimbursement fees for any damages or unpaid accounts that may have been incurred by your event attendees.

#### Allergens:

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to communicate dietary requirements for your event, including the preparation of select dishes without the addition of certain allergens on request. 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. You are responsible for ensuring all event attendees who indicate dietary requirements (including allergens and intolerances) are clearly informed of this.

