

EUREKA 89

WEDDING PACKAGES





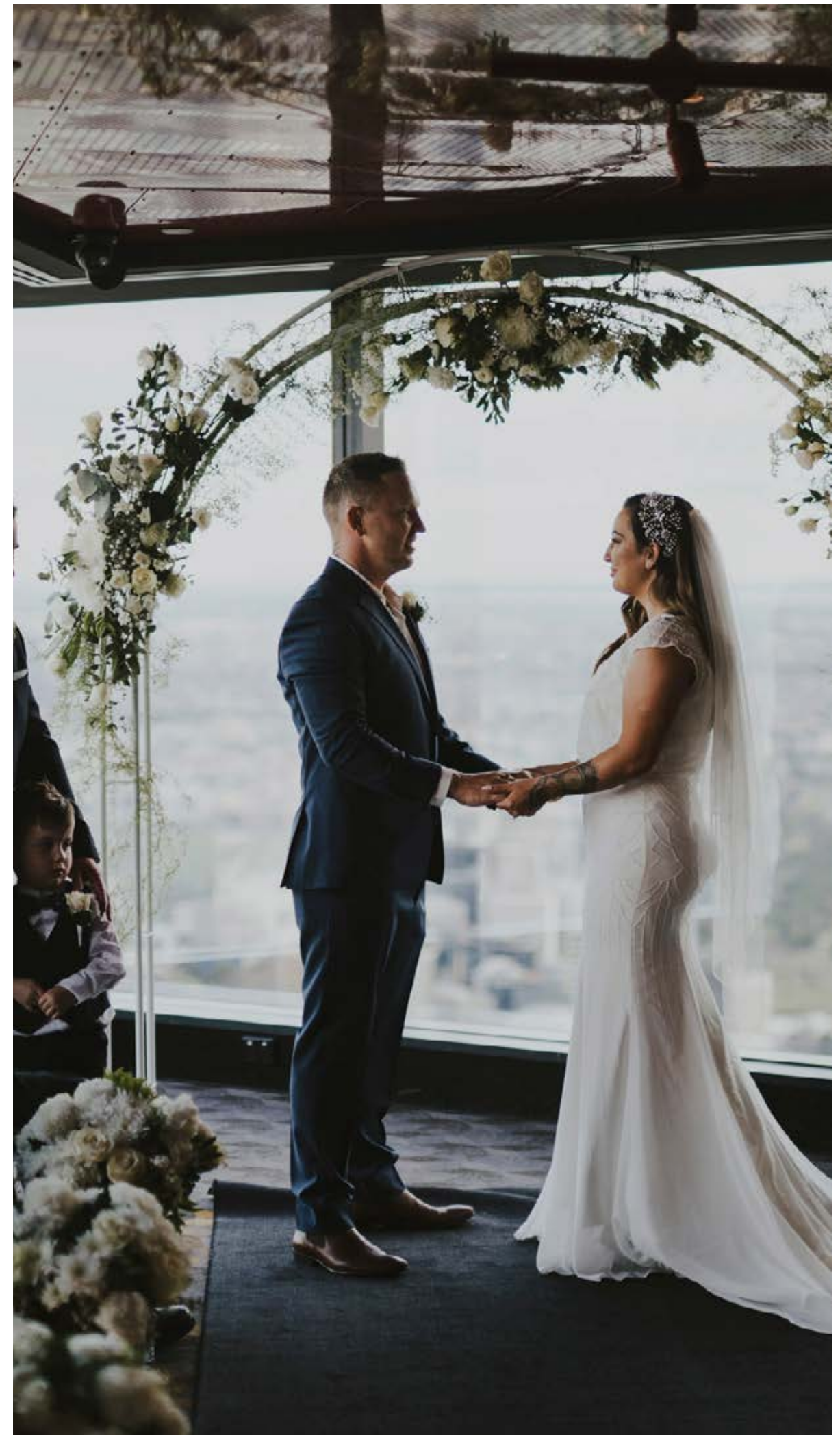
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TAKE YOUR WEDDDING TO NEW HEIGHTS

An unforgettable, elegant, private event space for the most important day of your life.

Where prestige meets innovation, our bespoke event spaces boast the most spectacular floor to-ceiling views of Melbourne.





In a city that thrives on food, wine, culture and sport, where better to experience it all than Eureka 89 – the southern hemisphere's highest event space, perched on the bank of Melbourne's Yarra River.



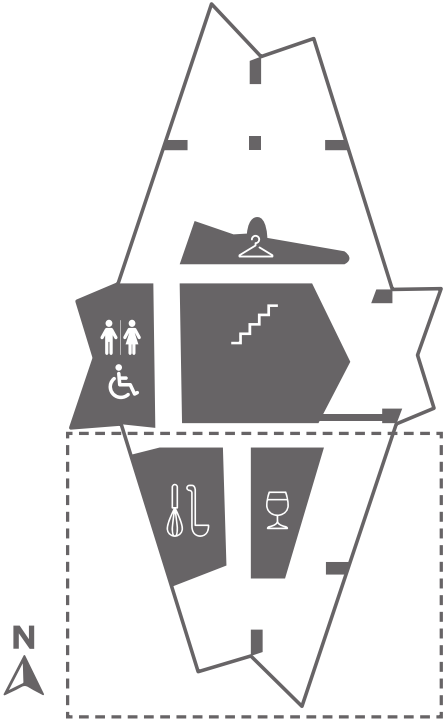
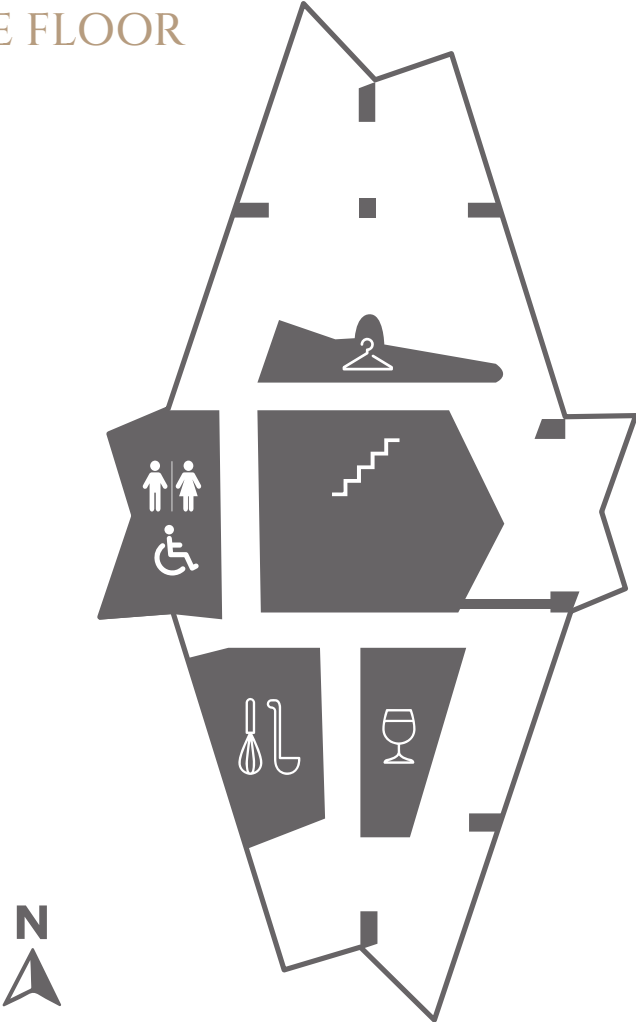
Bold yet elegant, Eureka 89 takes dining to new heights, elevating your senses. Towering 300 metres above sea level, guests can enjoy breathtaking 360° views of magical Melbourne from the MCG and Rod Laver Arena to Flinders Street Station, Federation Square, Port Phillip Bay and beyond the Dandenong Ranges.

Led by award-winning executive chef, Renee Martillano, the Eureka 89 team has curated a premium menu showcasing regional ingredients and some of Australia's finest wines. See for yourself why foodies flock to Melbourne.

EVENT SPACES

Choose from our dynamic and unique spaces for your event. The Northern Point and Southern Point Room can be combined for exclusive use of the 89th floor.

WHOLE FLOOR



SOUTHERN POINT ROOM

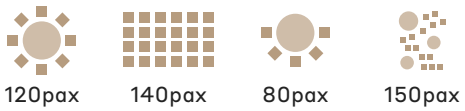
The Southern Point Room features a custom designed showpiece bar and a stunning hand-cut glass chandelier. It is the perfect space for more intimate events and overlooks Port Phillip Bay, Albert Park Lake and the Botanical Gardens with floor to ceiling windows.



BREAKFAST	from \$4,000
LUNCH	from \$4,000
DINNER	from \$7,000

NORTHERN POINT ROOM

An open plan space accommodating up to 150 guests standing or 120 seated, the Northern Point Room with a flexible floor plan is the perfect space for any occasion. Boasting views over the CBD, Port Phillip Bay, Federation Square and Flinders Street Station with floor to ceiling window views.



BREAKFAST	from \$4,000
LUNCH	from \$5,000
DINNER	from \$9,000

[TAKE A VIRTUAL TOUR](#)

LUNCH

Our lunch packages are inclusive of beverages for 3 hours. 4-hour bookings are available, and incur an additional cost of \$10 per person. Latest finish 3.30 pm with final departure by 4 pm.

2 Course single drop \$145 pp alternative drop \$155 pp	
2 Course & Canapés On Arrival single drop \$155 pp alternative drop \$165 pp	
3 Courses single drop \$165 pp alternative drop \$175 pp	
3 Courses & Canapés On Arrival single drop \$175 alternative drop \$185 pp	
3 Hour Standard Beverage Package	Included
3 Hour Premium Beverage Package	+\$10 pp

BEVERAGES

PLEASE SELECT ONE SPARKLING, ONE WHITE AND ONE RED WINE FROM THE BELOW SELECTION

- Rob Dolan Blanc de Blancs NV, Yarra Valley VIC
- Peg & Bull Prosecco, Mildura VIC
- Sartori Pinot Grigio, Veneto IT
- MacForbes Chardonnay, Yarra Valley VIC
- Prince Pinot Noir, Multi VIC
- Chalkhill Luna Shiraz, McLaren Vale SA

INCLUSIONS

- Mornington Draught
- Mornington XPA
- Moda still and sparkling waters
- Juices and soft drinks
- Tea and coffee

MENU

CHOOSE ONE ITEM PER COURSE FOR A SINGLE DROP OPTION, OR TWO PER COURSE FOR AN ALTERNATIVE DROP OPTION.

CANAPÉS

Chef's selection, 2 items per person
House made bread provided to tables

PLATED ENTRÉES

- Citrus cured scallops, kaffir lime kosho, daikon, kohlrabi remoulade
- Roasted pumpkin risotto, mascarpone, chervil, herb oil
- Hiramasa kingfish ceviche, finger lime, Tasmanian wasabi, seaweed dressing
- Lamb backstrap, juniper berry, horseradish crème, potato crisp

PLATED MAIN COURSE

- Infinity Blue barramundi, confit leeks, bouillabaisse, herb & radish salad
- Southern Ranges beef fillet, black garlic mushroom, confit kipfler, sauce bordelaise
- Confit chicken galantine, potato mousseline, braised witlof, baby leek
- Pumpkin & stracciatella tortellini, semi dried tomato pesto, lemon sage butter

PLATED DESSERT

- Chocolate tart, blackberry, pear, salted caramel
- Vanilla pannacotta, blood orange, cherry, butterscotch
- Passionfruit pie, meringue, strawberry textures, vanilla cream
- Apple parfait, candied apple, apple crèmeux, chocolate wafer

OR

*Dessert platters to the table (3 items per person, chef's selection)

OR

*Cheese platters to the table

MAIN SIDE SALADS OPTIONAL UPGRADE
\$15 per dish per table

Designed to serve 8 to 10 guests

- Heirloom tomato, basil & red onion salad, tarragon vinaigrette
- Roasted carrots, orange, honey & miso dressing
- Broccolini salad, radish, mustard dressing
- Roasted potatoes, lemon & thyme salt





COCKTAIL

12 Canapés (selection of 9 items)	\$83 pp
8 Canapés, 3 Substantial Items	\$93 pp
8 Canapés, 3 Substantial Items & 2 desserts	\$103 pp
8 Canapés, 4 Substantial Items & 2 desserts	\$113 pp
Cocktail Party Additions	\$25 pp

COCKTAIL PARTY ADDITIONS

CHEESE & CHARCUTERIE STATION

3hr duration

- Selection of cured meats, local & international cheeses, seasonal grilled vegetables, olives, crackers, breads, crisps

GARDEN SELECTION

3hr duration

- Range of crudites & seasonal vegetable dips, tortilla crisps, flatbread, hummus
- Curried lentil, grains & vegetable salad
- Heirloom beetroot, pear, balsamic & mint dressing

NATURAL OYSTERS

3 pieces per person

- Freshly shucked Pacific oysters, shallot mignonette, ginger dashi, selection of sauces

BABY BAO & PANCAKE

1 of each per person

- Master stock pork baby bao, carrot, coriander slaw, crispy pork crackling
- Peking duck pancake, cucumber, spring onion, hoisin sauce

COLD CANAPÉS

- Pacific oyster, cucumber, chive dashi vinaigrette *gf*
- White bean hummus & curried pumpkin tartlette *v*
- Citrus cured kingfish, sweet ginger, avruga *gf*
- Wonton taco, tofu tempura, asian pickle *v*
- Beef tartare, smoked onion emulsion, pie tee
- Lamb backstrap, bean tapenade, olive *df*
- Stracciatella, caramelised red onion, white balsamic *v*
- Ocean trout gravlax, celeriac remoulade, nori *gf*
- Open chicken rice paper roll, kewpie, hoisin *df*
- Oat sablé, beetroot, whipped brie *v*

HOT CANAPÉS

- Mushroom & aged Comte arancini, garlic mayo *v, gf*
- New potato, black garlic, leek filaments *v, gf*
- Lamb shank pie, rosemary, tomato jam
- Chicken & chervil croquette, chipotle mayo *gf*
- Skewered prawn, fennel, lemon caper beurre noisette *gf*
- Lemongrass chicken pancake, soy, chilli dip
- Braised pork empanada, apple, ginger & tomato relish
- Barbeque Peking duck steamed bun, spring onion, hoisin
- Beef skewer, gribiche sauce, pickled shallots *gf*
- Curried vegetable samosa, yoghurt, coriander raita *v*

SUBSTANTIAL ITEMS

- Master stock glazed duck baby bao, daikon radish kimchi *df*
- Butternut pumpkin gnocchi, cheese emulsion, mascarpone *v*
- Southern ranges beef burger, pickled beetroot, seeded mustard
- Rockling tempura tortilla, iceberg, tartare sauce *df*
- Spinach & ricotta tortellini, semi dried tomato pesto *v*
- Bowls of truffle fries, truffle mayo, rosemary *v, df*

DESSERT CANAPÉS

- Blueberry & honey tart, vanilla mascarpone
- Caramelised apple choux bun, caramel gel
- Cinnamon doughnut, raspberry curd
- Caramel & chocolate Millionaires shortbread
- Lemon myrtle pavlova, strawberry textures
- Homemade brownie, candied orange cremeux

gf GLUTEN FREE *v* VEGETARIAN

DINNER

4 Course
Canapés on arrival, entrée, main course & dessert
single drop \$130 pp
alternative drop (main only) \$140 pp
alternative drop (all courses) \$150 pp

Cheese platters to share + \$20 pp
Yarra Valley salmon caviar + \$20 pp
Please ask your event coordinator for available seasonal upgrades.

CHOOSE ONE ITEM PER COURSE FOR A SINGLE DROP OPTION, OR TWO PER COURSE FOR AN ALTERNATIVE DROP OPTION.

CANAPÉS
Chef's selection, 2 items per person
House made bread provided to tables

- PLATED ENTRÉES
- Citrus cured scallops, kaffir lime kosho, daikon, kohlrabi remoulade
 - Roasted pumpkin risotto, mascarpone, chervil, herb oil
 - Quail & mushroom rilette, honey roasted carrot emulsion, gastrique jus
 - Hiramasa kingfish ceviche, finger lime, Tasmanian wasabi, seaweed dressing
 - Lamb backstrap, juniper berry, horseradish crème, potato crisp
 - Heirloom beetroot mille-feuille, milk cheese, toasted nori, white balsamic

- PLATED MAIN COURSE
- Roasted snapper, buttered chard, mussel & parsley emulsion, saffron beurre blanc
 - Southern Ranges beef fillet, black garlic mushroom, confit kipfler, sauce bordelaise
 - Confit chicken galantine, potato mousseline, braised witlof, baby leek
 - Pumpkin & stracciatella tortellini, semi dried tomato pesto, lemon sage butter
 - Braised lamb neck, spiced lentils, scorched truss cherry tomatoes, lamb jus
 - Infinity Blue barramundi, confit leeks, bouillabaisse, herb & radish salad

- PLATED DESSERT
- Chocolate tart, blackberry, pear, salted caramel
 - Vanilla pannacotta, blood orange, cherry, butterscotch
 - Rhubarb & coconut financier, coconut crémeux, caramelised milk crumble
 - Passionfruit pie, meringue, strawberry textures, vanilla cream
 - Raspberry & white chocolate mille-feuille, lemon myrtle, glass tuille
 - Apple parfait, candied apple, apple crémeux, chocolate wafer

OR
*Dessert platters to the table (3 items per person, chef's selection)

OR
*Cheese platters to the table

- MAIN SIDE SALADS OPTIONAL UPGRADE
\$15 per dish per table
Designed to serve 8 to 10 guests
- Heirloom tomato, basil & red onion salad, tarragon vinaigrette
 - Roasted carrots, orange, honey & miso dressing
 - Broccolini salad, radish, mustard dressing
 - Roasted potatoes, lemon & thyme salt





CHEF'S TASTING MENU

Food Only	\$215 pp
Add wines	\$110 pp

UP TO 4HR EVENT DURATION. MENU & WINE
SUBJECT TO SEASONAL CHANGES

ON ARRIVAL

Chef's selection, 2 Canapés per person
Eureka 89 Cocktail

HIRAMASA KINGFISH

- Green romesco, horseradish, dashi, buttermilk
- Skillogalee Sparkling Riesling NV, Clare Valley SA

HISPI CABBAGE

- Celeriac, black garlic, chickpea, bone marrow
- Esk Valley Pinot Gris, Hawkes Bay NZ

POTATO MILLE FEUILLE

- Mushroom, seaweed kosho, whey, parmesan
- Yerinberg "Babyberg" White Blend, Yarra Valley VIC

AQUNA MURRAY COD BALLOTINE

- Nori, white miso, squid ink, bottarga
- Sartori "Sella Soave" Soave Classico, Verona IT

LODDON VALLEY LAMB

- Zucchini pesto, yoghurt, shimeji, mint
- Voyager Estate "Coastal" Cabernet Sauvignon, Margaret River WA

CHOCOLATE PARFAIT

- Blackberry, honey, pear, white chocolate
- De Bortoli "Noble One" Sémillon, Riverina NSW

BEVERAGE PACKAGES

STANDARD PACKAGE

2 Hours	\$54 pp
3 Hours	\$62 pp
4 Hours	\$70 pp
5 Hours	\$78 pp

BEERS

- Mornington Draught
- Mornington XPA

NON ALCOHOLIC WINES

- Plus & Minus Blanc de Blancs
- Plus & Minus Pinot Grigio
- Plus & Minus Pinot Noir

OTHER

- Eureka 89 signature mocktails
- Moda still and sparkling waters
- Juices and soft drinks
- Nespresso coffee, tea selection

PLEASE CHOOSE ONE SPARKLING, ONE WHITE AND ONE RED WINE FROM OUR SELECTION

WINE SELECTION

- Rob Dolan Blanc de Blancs NV, Yarra Valley VIC
- Peg & Bull Prosecco, Mildura VIC
- Sartori Pinot Grigio, Veneto IT
- MacForbes Chardonnay, Yarra Valley VIC
- Prince Pinot Noir, Multi VIC
- Chalkhill Luna Shiraz, McLaren Vale SA

PREMIUM PACKAGE

2 Hours	\$63 pp
3 Hours	\$73 pp
4 Hours	\$83 pp
5 Hours	\$93 pp

BEERS AND CIDER

- Asahi Super Dry
- Peroni Red
- Corona Extra
- Somersby Apple Cider

NON ALCOHOLIC WINES

- Plus & Minus Blanc de Blancs
- Plus & Minus Pinot Grigio
- Plus & Minus Pinot Noir

OTHER

- Eureka 89 signature mocktails
- Moda still and sparkling waters
- Juices and soft drinks
- Nespresso coffee, tea selection

PLEASE CHOOSE ONE SPARKLING, TWO WHITE AND TWO RED WINES FROM OUR SELECTION

WINE SELECTION

- Chandon Sparkling NV, Yarra Valley VIC
- Astoria Tiemo Prosecco, Treviso IT
- Chandon Sparkling Rose NV, Yarra Valley VIC
- Amisfield Sauvignon Blanc, Central Otago NZ
- Clarence House Estate Pinot Blanc, Cambridge TAS
- Good Hope Chenin Blanc, Stellenbosch ZA
- Brokenwood Pinot Gris, Beechworth VIC
- Pike and Joyce Chardonnay, Adelaide Hills SA
- Les Yeux dans les etoiles Rosé, Côtes de Provence FR
- Marnong Estate Pinot Noir, Sunbury VIC
- Sherrah Grenache, McLaren Vale SA
- Vasse Felix Cabernet Sauvignon, Margaret River WA
- Bondar Junto Grenache, Shiraz, Mataro, McLaren Vale SA
- Kalleske Moppa Shiraz, Barossa Valley SA



BEVERAGE UPGRADES

FRENCH CHAMPAGNE

2 Hours	\$30 pp
3 Hours	\$40 pp
4 Hours	\$50 pp
5 Hours	\$60 pp

STANDARD SPIRITS

2 Hours	\$15 pp
3 Hours	\$20 pp
4 Hours	\$25 pp
5 Hours	\$30 pp

INCLUDES

- Vodka O
- Antagonist Gin
- Glenmorangie X Single Malt
- Old Forester Bourbon
- Bacardi Carta Blanca Rum

PREMIUM SPIRITS

2 Hours	\$30 pp
3 Hours	\$35 pp
4 Hours	\$40 pp
5 Hours	\$45 pp

INCLUDES

- Belvedere Vodka
- Antagonist Hard Cut Gin
- Glendronach 12yr old
- Woodford Bourbon
- The Kraken Rum

LOCAL CRAFT BEER

2 Hours	\$3 pp
3 Hours	\$4 pp
4 Hours	\$5 pp
5 Hours	\$6 pp

PLEASE CHOOSE 2 OF THE FOLLOWING OPTIONS

- Mountain Goat Steam Ale
- Holgate Temptress Porter
- Moo Brew Pale Ale

COCKTAIL

Event Cocktail	\$19 each
Signature Cocktail	\$25 each

SELECT UP TO 2 FROM THE BELOW CHOICES

EVENT COCKTAILS

- Eureka 89 Bellini
- Espresso Martini
- Eureka 89 Orange Spritz

SIGNATURE COCKTAILS

- Lychee Blossom – Paraiso lychee liqueur, Nikka vodka, Bollinger, lychee & strawberry
- Mango And Jalapeno Margarita – Herradura plata, Cointreau, mango, lime & jalapeno
- Caribbean Sunshine – Bacardi rum, passionfruit, mango, Pomegranate liquor & lime
- Japanese Summer – Nikka coffey gin, yuzu, plum, lemon & thyme
- Crimson Crown – Woodford rye whiskey, Campari, Antica Formula, Kahlua, dark chocolate bitters



MELBOURNE SKYDECK

THE BELOW DISCOUNTED PRICING ONLY APPLIES
TO EVENT BOOKINGS AT EUREKA 89

PLEASE SELECT AN EXPERIENCE BELOW FOR
YOUR GROUP:

VOYAGER THEATRE - VR EXPERIENCE

The first of its kind in the Southern Hemisphere and largest of its kind in the world, the award-winning Voyager Theatre takes you on an immersive virtual journey around 16 iconic Melbourne and Victorian experiences. From feeling the thrill of riding Luna Park's rollercoaster, to the thunderous crowd at the MCG you'll be amazed by the 360-degree cinematic and sensory voyage in 6D, Super 8K high-definition and scent sensations.

Duration: 15 minutes for groups up to 20
Includes: Virtual Reality experience

\$15 p/p

EDGE EXPERIENCE

A world-first, Edge suspends daring guests in a transparent glass cube that projects out from the Skydeck, leaving you suspended nearly 300 metres above the streets of Southbank. Capture this moment with an Edge photo, a fantastic memento of a memorable evening at the highest viewing platform in the Southern Hemisphere.

HIRE FEE \$50
(one off charge applicable to all group bookings)

Duration: 6 minutes per group of 12
Includes: Edge Experience & digital photo of group
emailed to event organiser

\$15 p/p

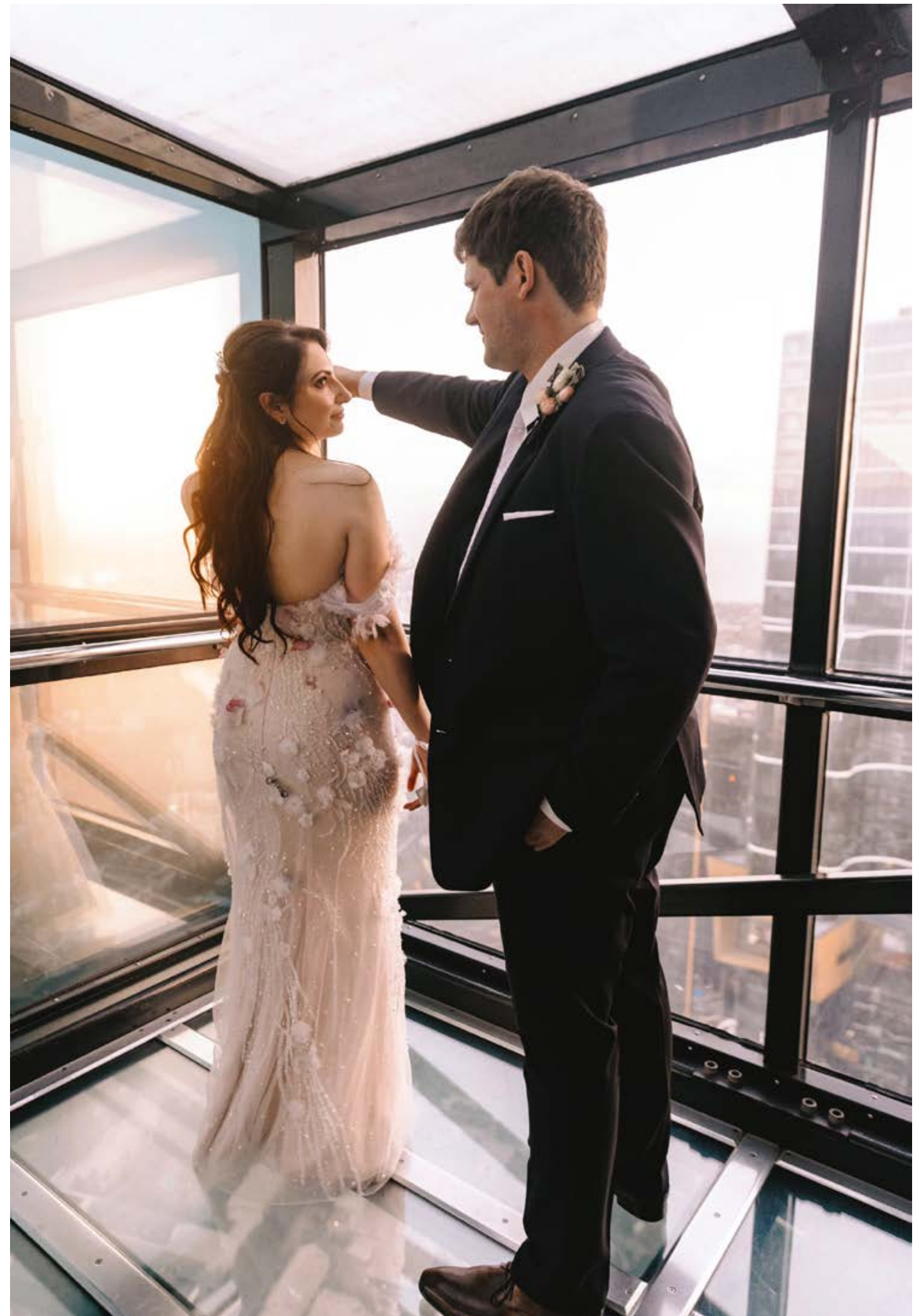
Private booking available for couple's pictures.
Up to 15 minutes experience

\$250 per booking

Group experience request to be received as early as possible for submission and confirmation from Melbourne Skydeck booking team. Scheduled timings of group experiences subject to availability.

TERMS & CONDITIONS:

- The Edge operates 7 days from 12.00 pm - 9.00 pm or 10 pm depending on season.
- Due to poor weather conditions and wind speeds, the Edge may not be operational every day.
- No glassware can be taken from Eureka 89 to Skydeck.
- The Skydeck reserves the right to refuse admission to any person(s) deemed to be intoxicated.
- The Skydeck is open to the public from 12pm – 9pm or 10 pm depending on season. It is not possible to book the Skydeck or Edge exclusively.





PREFERRED SUPPLIERS

Eureka 89 does not provide decorations or entertainment, but we can assist in sourcing the right supplier for your event's needs.

Whilst we encourage you to use our preferred suppliers listed below, due to their knowledge of our venue, you are more than welcome to arrange your own decorations and entertainment if preferred.

ENTERTAINMENT

TOP DOG ENTERTAINMENT

📧 topdogent.com.au
 📱 @topdogent

MC

CHANEL OLIVE

📧 chanelolivemc.com
 📱 @chanelolive_

DÉCOR AND FLORAL INSTALLATIONS

FULL DE BLOOM

📧 fulldebloom.com.au
 📱 @fulldebloom

FLORIST

INDIGO FLOWER HOUSE

📧 indigoflowerhouse.com.au
 📱 @indigoflowerhouse

PHOTOBOOTHS

AWESOME PHOTOBOOTHS

📧 photoboothsmelbourne.com.au/

PEACHY BOOTHS – 360 AVAILABLE

📧 peachybooths.com/
 📱 @peachybooths

CUSTOMASIBLE GIFTING & CANDLES

LIGHT AND GLO DESIGNS

📧 lightandglodesigns.com.au
 📱 @lightandglofragrances

FREQUENTLY ASKED QUESTIONS

WHAT EVENT TIMES CAN I CHOOSE FROM?

- Breakfast latest finish 10.00am
- Lunch: latest finish 4.00 pm. The packages are inclusive of 3-hour beverages, however if you wish to host a 4-hour luncheon, additional \$10 per person will be charged for the beverage component.
- Evening: earliest start time 5.30 pm.
- Conferences and full-day events: latest finish 4.00 pm.

If you wish to book outside of these hours, please note, a combined minimum spend will apply.

HOW DO WE GET UP TO THE 89TH FLOOR?

Eureka 89 entrance is located on ground floor, opposite the palm trees. Events' suppliers and organisers will access from Eureka 89 Events and Dining reception, while all events' guests will enter via the red guest door. Our host will direct you to the lifts from there.

CAN WE HIRE OUT A SPACE AND BRING IN EXTERNAL CATERERS?

We provide food and beverages in-house and assure you that your event will be fully catered for by our team. As such we do not allow external caterers, with the exception of cake or strict kosher requirements.

AT WHAT TIME CAN SUPPLIERS BUMP-IN?

We offer up to 2-hour complementary bump-in time prior to your event start time. If set-up and suppliers would require additional time, fees may apply. Bump-out can occur directly after the event, or the morning after based on prior confirmation.

DO YOU CATER FOR DIETARY REQUIREMENTS?

Our chefs can accommodate all dietary requirements and allergies substitutions, provided we are advised a week prior to the event. You do not need to select different menu items for your guests with requirements. Speak to one of our Event Coordinators for further assistance.

CAN WE BRING OUR OWN CAKE?

You are welcome to organise a cake via your preferred baker, and have it delivered to us. For plated, individual service, a cakeage fee of \$10 per person will apply. Alternatively, we can cut and serve to platters to share at no additional cost.

CAN WE HAVE CANDLES IN THE SPACE?

As we are located at the top floor of Eureka Tower, for the safety of our guests, team and residents, our smoke alarms are highly sensitive, therefore, candles, sparkles and open flames are not allowed in the venue.

WHAT ARE THE PARKING ARRANGEMENTS AND DIRECTIONS?

Wilson Eureka Car Park is our preferred partner for car parking and is located at the base of Eureka Tower, accessed from the corner of City Road and Southgate Avenue, right after the 7-11 store.

Preferred Eureka 89 visitor rates apply when you validate your parking ticket with our host at ground floor upon arrival or departure. Please do not use your credit card upon entry into the car park. Discounted rates only valid with tickets that are paid upon exit of Wilsons Parking.

Monday to Friday (entry before 4.00 pm): \$13*

Monday to Friday (entry after 4.00 pm): \$6*

Saturday, Sunday & Public Holidays: \$6*

*Parking rates subject to change. Discounted rate applicable to Wilson Eureka Car Park only.

To note, Wilson Eureka Car Park is owned and managed by Wilson Parking. Eureka 89 does not have allocated and/or reserved parking for guests, therefore availability may not be guaranteed.

AN I HAVE A DJ OR LIVE PERFORMER FOR MY EVENT?

You can organise your own entertainment for the event, noting all external entertainers are subject to venue management approval. Please note, the musicians' award stipulates that members on call for four hours or more must be supplied with a meal and beverages. We provide crew meals at an additional cost.

DO I NEED TO SELECT A BEVERAGE PACKAGE, OR CAN WE CHOOSE BEVERAGES ON CONSUMPTION?

We require all our events to utilise our beverage packages for the duration of your event, and do not offer beverages on consumption. Bar tabs are only available for beverages not-included in our Standard or Premium Packages (i.e. spirits and cocktails).

DO YOU ALLOW BYO ALCOHOL?

Our beverage packages include a wide range of alcoholic options. If you are after anything not currently included in our selection, please check with your event coordinator, noting a corkage fee will apply.

IS THE VENUE ACCESSIBLE?

Eureka 89 is wheelchair accessible. Accessible toilets are located both on ground floor and level 89.

IS THERE A DRESS CODE?

Guests must dress in a minimum of smart casual attire. Without limitation, ripped jeans, thongs, tracksuits, sportswear or any clothing with offensive language on it will not be permitted.

DO YOU ALLOW UNDERAGE GUESTS TO PRIVATE EVENTS?

Yes, we do not have age restrictions for private events. Please ensure your event coordinator is advised of the number of children attending the event, and any related requirements.

DO YOU OFFER A CHILDREN'S MEAL?

We offer a children's meal, suitable for children aged 2 to 12 years old. The menu is inclusive of their beverages as well. For 13 years old and above, the adult menu is available.

CAN YOU PLACE A DATE ON HOLD? WHAT DEPOSIT IS REQUIRED?

We allow clients to hold a date for up to 5 business days, or until another client expresses interest in the date. To confirm a booking, we would require a deposit to be paid, which is 50% of the minimum spend required.

IS THERE PREFERRED ACCOMMODATION I CAN BOOK?

Eureka 89 has partnered with some of Melbourne's best accommodation to access exclusive offers. We recommend getting directly in touch with the respective Reservation teams of each hotel below:

The Langham, 1 Southgate Avenue, Southbank, 3006

Hyatt Centric Melbourne, 1 Parliament Square, Melbourne, 3002

Mercure Melbourne Southbank, 9 Riverside Quay, Southbank VIC 3006

EUREKA 89

03 9693 8889
events@eureka89.com.au
eureka89.com.au

JOURNEY BEYOND

All information & prices are correct at time of Publication (April 2025) and subject to change without notice

Terms and Conditions: <https://eureka89.com.au/terms-conditions/>