

WELCOME TO lyf ON ELIZABETH MELBOURNE



Melbourne, meet your new lyf hotel for conferences and events.

lyf on Elizabeth Melbourne offers a range of flexible meeting and event spaces designed to suit gatherings of all sizes.

From large conferences and receptions to smaller meetings and breakout sessions, each room can be configured in multiple layouts to meet your needs. On-site catering from our very own Bonnibel restaurant is available on request.

Conveniently located on Elizabeth Street, our venue features on-site accommodation and easy access to transport and city amenities. Supported by our experienced Conference Services Team, flexible event spaces, and complimentary Wi-Fi, your event will run smoothly from start to finish.

For inquiries please email: events.loem@the-ascott.com

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WWW.DISCOVERASR.COM

 [lyfaustralia](https://www.instagram.com/lyfaustralia)

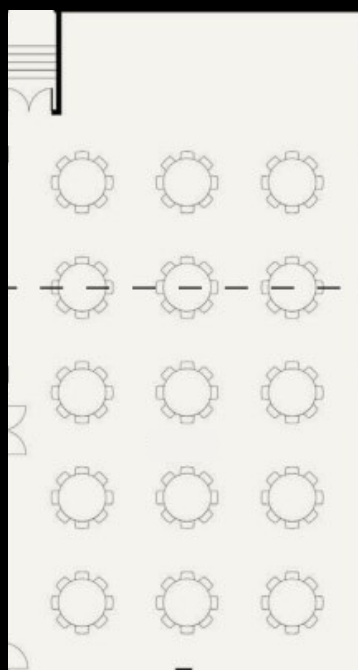
Conference & Events

lyf on Elizabeth Melbourne



Capacity Chart

Theatre	200
Cabaret	90
Classroom	80
Cocktail	250
Banquet	120



THE BIG ROOM

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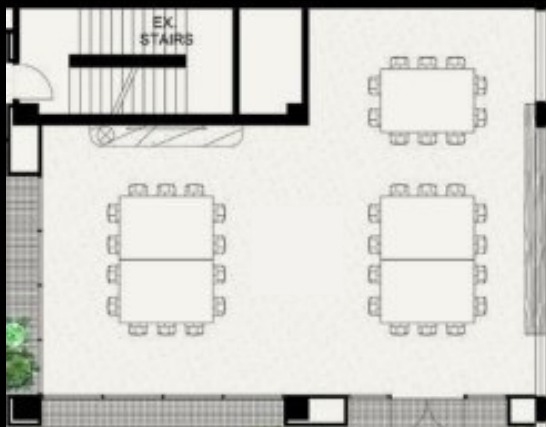
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Conference & Events

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Capacity Chart



Features:

Includes 2 x Large TV screens and soundbars with HDMI Connection for presentation.

Natural Light looking out to Elizabeth Street.

Theatre	60
Cabaret	30
U-shape	24
Boardroom	14
Cocktail	70
Banquet	40

COLLAB 1

Contact: events.loem@the-ascott.com to inquire.

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Conference & Events

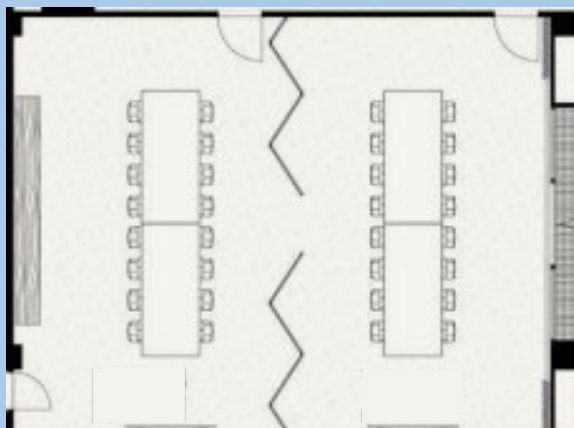
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Features:

Includes 2 x Large TV screens and soundbars with HDMI Connection for presentation.

Can be hired as separate rooms for breakout spaces or combined as one larger meeting space.



Capacity Chart

	Theatre	Cabaret	Classroom	U-Shape	Boardroom	Cocktail	Banquet
Collab #2	30	12	12	14	16	-	-
Collab #3	30	12	12	14	16	-	-
Combined	60	30	24	-	-	70	40

Contact: events.loem@the-ascott.com to inquire.

COLLAB 2 & 3

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Conference & Events

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Features:

Includes a Large TV screen and soundbar with HDMI Connection for presentation.

Built-in video conferencing equipment, including camera and microphone for hybrid meetings.

Natural Light looking out to Elizabeth Street.

Maximum Capacity of 12

Huddle

Contact: events.loem@the-ascott.com to inquire.



Catering Package

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Day Delegate Package \$89 pp

On Arrival

- Tea and coffee

Morning Tea

- One sweet and savoury selection, juice, tea and coffee.

Lunch

- Your choice of either a buffet or working lunch
- Chef's Dessert Platter
- Selection of Soft Drinks and Juice

Afternoon Tea

- One sweet and savoury selection, juice, tea and coffee.

Half Day Delegate Package \$74 pp

On Arrival

- Tea and coffee

Morning or Afternoon Tea

- One sweet and savoury selection, juice, tea and coffee.

Lunch

- Your choice of either a buffet or working lunch
- Chef's Dessert Platter
- Selection of Soft Drinks and Juice

Inclusions

- Delegate Stationery including pencils and sticky notes
- Whiteboard and/or flipcharts on request
- Still and Sparkling Water
- Free Wi-Fi
- Designated Event Manager
- Discounted Parking nearby

Audio Visual

lyf on Elizabeth Melbourne

If our current Audio Visual inclusions do not meet your requirements, Melbourne Audio Visual (MAV) offers a tailored approach to suit your requirements for your meeting or event at lyf On Elizabeth Melbourne, nothing is out of reach! They specialise in the latest audio visual, staging, lighting and hybrid event technology. From a meeting to a livestreamed gala dinner, we will work together to find a solution for you. MAV pride themselves on being audio visual experts, who will work with you to transform your next event into a truly engaging experience.





Catering Package

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MORNING AND AFTERNOON TEA

Our morning and afternoon tea packages serve up a double dose of deliciousness with **two tasty treats per break**, perfectly paired to lift spirits. Served with a selection of juices to let the little moments of joy keep rolling all day long

Sweet Tooth

House-baked assorted cookies

Pain- Au-Chocolate

Traditional Portuguese custard tarts

Seasonal fruit skewers

Coconut chia pudding with fresh fruit

Baked scones, vanilla bean whipped cream & strawberry Jam

Rich chocolate brownie with fresh strawberries

Chef's selection of mini muffins

Savoury Snacker

Ham & vintage cheddar croissants

Classic quiche Lorraine

Breakfast sliders with chorizo, cheddar & bacon jam

Chicken & leek pies

Traditional beef pies

Beef sausage rolls

Assorted rice paper rolls with dipping sauces

Chef's selection of finger sandwiches



Morning/Afternoon Tea
\$25 per person per break

Additional item at \$5 per person per item

Morning Tea & Afternoon Tea included in Day Delegate Package
Morning Tea or Afternoon included in Half Day Delegate Package



Catering Package

lyf on Elizabeth Melbourne



WORKING LUNCH

Fuel your brain and your appetite! Pick a trio of delicious sandwich options and your favourite fresh, feel-good salad. Also served with a sweet treat, we provide a selection of tempting desserts. Wash it all down with a line up of refreshing soft drinks and juices to keep those brilliant ideas flowing!

SANDWICHES

Baguettes

- Beef pastrami, aged cheddar, mustard relish & baby spinach
- Smoked chicken breast, brie, mustard pickles & rocket
- Roasted sirloin, cheddar, caramelised onion & mustard
- Prosciutto, bocconcini, rocket & basil pesto
- Salami, provolone, onion jam & wild rocket
- Vine-ripened tomato, bocconcini, basil pesto & aioli (V)

Rolls

- Prawns with lime mayonnaise, baby cos & cucumber
- Tasmanian smoked salmon, horseradish cream & rocket
- Tuna mayonnaise with chilli & red onion

Wraps

- Chicken breast, bacon, walnut & mustard mayonnaise
- Roasted pumpkin, hummus, spinach & feta (V)
- Smoked salmon, avocado & horseradish cream
- Ham, cheese, rocket & mustard relish

SALADS

- Ancient grains with roasted cauliflower, currants, almonds & tahini dressing
- Roasted sweet potato, brown rice, cashews, rocket & lemon dressing
- Roasted beetroot, walnuts, feta & horseradish sour cream
- Pasta with smoked chicken, broccoli, feta, rocket, pomegranate & pesto
- Glass noodle salad with Asian slaw, herbs & Thai dressing
- Classic Caesar with crisp bacon, parmesan, anchovy dressing & croutons
- Potato salad with bacon, chives, mustard & pickled shallots
- Niçoise salad with tuna, green beans, potatoes, egg & olives

Working Lunch \$55 per person

Included in Day Day Delegate Package & Half Day Delegate Package



Catering Package

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HOT BUFFET LUNCH

Feed your focus with a steaming hot buffet to keep your brain warm, select any two mains with a side, then top it off with a tempting dessert platter. Pair your meal with a variety of refreshing soft drinks and juices to keep the day flowing.

MAIN DISHES

- Slow-smoked beef brisket with house BBQ sauce & slaw
- Lemon & thyme grilled chicken with gremolata
- Harissa-spiced lamb with preserved lemon & balsamic roasted red onion
- Chicken parmigiana with tomato sugo & provolone
- Soy-braised pork belly with eggplant & nuoc cham
- Grilled striploin with chimichurri
- Thai green chicken curry
- Penne pasta with tomato sugo, spinach & parmesan
- Roasted pumpkin, cauliflower & ancient grains with feta & pomegranate

SIDE DISHES

- Steamed seasonal greens with lemon, garlic & toasted almonds
- Middle Eastern-spiced roasted sweet potatoes
- Steamed jasmine rice
- Herb-roasted potatoes
- Truffled potatoes with parmesan
- Crushed dill potatoes with capers

Buffet Lunch \$55 per person

Included in Day Day Delegate Package & Half Day Delegate Package





Catering Package

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PARTY BITES

A cheeky little lineup of tiny treats that pack a serious punch—our canapé menu is all about big flavours in small, irresistible bites. Think crispy, creamy, zesty, and just a little bit fancy, all dressed up and ready to party. Perfect for mingling, nibbling, and pretending you'll share.

Chilled delights - Cold Canapes

- Smoked Salmon Blinis – horseradish crème, salmon caviar
- Oysters – mignonette dressing
- Duck & Shallot Pancakes – hoisin sauce
- Prawn Rice Paper Rolls – nam jim dipping sauce
- Poached Prawns – smoked paprika aioli, baby cos
- Roast Beef Crostini – caramelised onion
- Tuna Tartare – soy and ginger dressing
- Whipped Goat's Curd – semi-dried tomatoes, crumbed olives

Hot Gems - Hot Canapes

- Pork Belly Bites – gochujang sauce, shallots
- Spiced Lamb Kofta – beetroot raita
- Chicken Satay Skewers – peanut sauce
- Indonesian Beef Satay – kecap manis, chilli
- Caramelised Onion, Feta & Olive Tart
- Beef Brisket Croquettes – garlic aioli
- Salt & Pepper Squid – lime aioli
- Wild Mushroom Arancini – black garlic aioli

Proper Bites – Substainal Canapes

- Wagyu Beef Sliders – bacon jam, cheese, pickles
- Fried Chicken Sliders – gochujang mayo, slaw, soy and garlic sauce
- Braised Beef – parmesan mash, gremolata
- Steak Frites – chimichurri

1 Hour Package | \$45 per person – Choice of 4 canapés, 6 pieces per person

2 Hour Package | \$65 per person – Choice of 6 canapés, 10 pieces per person

**3 Hour Package | \$79 per person – Choice of 8 canapés, 12 pieces per person
+ 2 substantial items and chef's selection of petit fours**

Additional Items

- Chilled Delights & Hot Gems - \$4.50 per person, per item
- Proper Bites – \$8 per person, per item
- Chef's Selection Petit Fours (Dessert Canapés) – \$6 per person

Drinks Packages

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SIP SELECTIONS

Raise your glass and let the good times pour! Our drinks package is a fizzy, boozy, bubbly adventure! Whether you're toasting, sipping, or sneaking a cheeky second, we've got the perfect pour to keep the party sparkling!

Buzz-Free Bubbles

Selection of Soft Drinks,
Juices & Sparkling Water

- 1 Hour - \$8 per person
- 2 Hour - \$16 per person
- 3 Hour - \$24 per person

Mix & Mingle

Brick Lane Pale Ale Cans
Peroni Bottles
Asahi Bottles
Grant Burge Benchmark Pinot Grigio
Grant Burge Benchmark Cabernet
Sauvignon
Mio Cappello Prosecco
Selection of Soft Drinks, Juices &
Sparkling Water
1 Hour - \$30 per person
2 Hour - \$43 per person
3 Hour - \$52 per person

Level up the Party!

Add spirits for an
additional \$15 per
person per hour

Catering Packs

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TIME TO DIG IN

You've reached TIME TO DIG IN, where the only rule is "treat yourself." Kick things off with starters worth swooning over, dive into mains that don't mess around, and finish strong with desserts that know exactly what they're doing.

STARTER STARS

- Wild mushroom & truffle arancini with pecorino & black garlic aioli
- Soy-braised pork belly with apple slaw, ginger caramel & crispy shallots
- Harissa lamb backstrap with couscous, tabouli & pomegranate molasses
- Goat's cheese tart with onion jam, rocket & pine nuts
- Beetroot-cured ocean trout with celeriac remoulade & horseradish crème fraîche
- Tuna tartare with wasabi cream, wakame & yuzu dressing
- Beef carpaccio with truffled cream, pickled shallots & crispy capers
- Poached prawns with avocado, pico de gallo & saffron emulsion
- Roasted heirloom beetroot with goat's cheese, blood orange dressing & candied walnuts
- Beef tataki with daikon, crispy potato & ponzu

MAIN EVENT

- Beef eye fillet with potato pavé, broccolini, confit shallot & red wine jus
- Roasted barramundi with kipfler potatoes, fennel salad & saffron dill cream
- Grilled chicken with ancient grains, kale, pumpkin & pomegranate jus
- Confit duck leg with honey-roasted carrots, potato croquettes & cherry jus
- Roasted lamb rump with chorizo & cannellini ragout, smoked eggplant & olive jus
- Maple-roasted kabocha pumpkin with ancient grains, coconut yoghurt & dukkha (V)
- Roasted cauliflower with polenta, preserved tomato, salsa verde & pomegranate (V)
- Tasmanian salmon with soba noodles, bok choy, edamame & yuzu miso dressing

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Catering Packs

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TIME TO DIG IN - CONTINUED

SWEET FINISH

- Vanilla crème brûlée with hazelnut biscotti
- Caramelised lemon tart with raspberry sorbet
- Dark chocolate fondant with berries & strawberry ice cream
- Baked cheesecake with berry compote & passionfruit
- Classic tiramisu with whipped mascarpone, coffee-soaked savoiardi & cocoa

2 Course | Alternate Drop | \$69 per person

3 Course | Alternate Drop | \$79 per person

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BONNIBEL

At lyf, we believe great moments deserve great food - and that's where Bonnibel comes in. Every dish on this menu is crafted in the Bonnibel on-site kitchen, where our chefs pour equal parts creativity and care into everything they make. It's a partnership we're proud of: lyf brings the vibe, Bonnibel brings the flavour, and together we serve experiences that feel thoughtful, generous, and genuinely good.

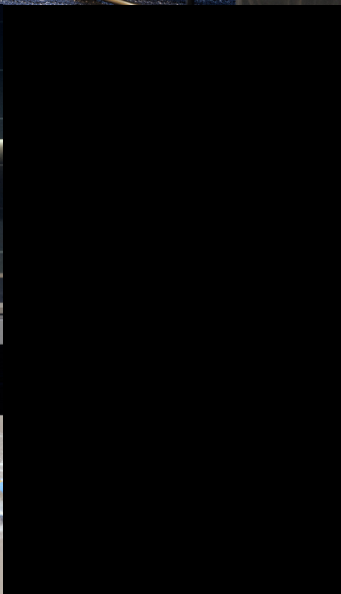
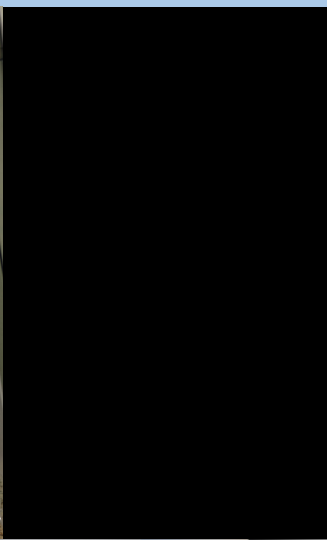
Accommodation

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Facilities and Amenities

Enjoy modern hotel amenities designed for work, play, and relaxation amongst our social and communal spaces, designed to connect our fellow guests. Cook and connect in our BOND communal kitchen, refresh your wardrobe at WASH & HANG laundry, and stay active in BURN gym. Host meetings or events in our versatile event spaces, then unwind with drinks and dining at Bonnibel bar and restaurant.





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