



ATRIA

PRIVATE EVENTS &  
SEMI-PRIVATE DINING



# TAKE A SEAT IN THE SKY

With a focus on terroir, technique and exceptional Australian produce, Atria is a culinary adventure that honours sustainable harvesters, growers, graziers and fishermen through a respectful connection to place and considered understanding of Victoria's seasons.

Named after the brightest star in the Southern Sky, Atria serves as a fitting guide for hatted Chef, Michael Greenlaw's quest for unusual, hard to find, and hyper seasonal ingredients. At once thoughtful respectful and expressive, this contemporary raison d'être is complemented by Head Sommelier Sean Lam's vision to present wines of passion, history and regional significance.

Located on Level 80 of The Ritz-Carlton, Melbourne, Atria affords uninterrupted views across the cityscape from the bay to the ranges. Featuring an elegant semi-private dining space and the flexibility to reserve Atria in its entirety, the dramatic dining room offers an impressive setting for your next corporate gathering, intimate celebration, or private event.

Take a seat in the sky and soak in a new perspective of Melbourne.

EXCLUSIVE USE



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## PRIVATE DINING

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Enjoy exclusive use of Atria and a specially curated three to five course menu by Chef, Michael Greenlaw with paired beverages by Head Sommelier, Sean Lam.

### **SEATED LUNCH**

Minimum Spend: \$15,000

Availability: Monday to Sunday, 12.00–4.00pm

### **SEATED DINNER**

Minimum Spend: \$20,000

Availability: Sunday to Thursday, 6.00pm to Late

**CAPACITY: UP TO 60 GUESTS**



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## PRIVATE COCKTAIL EVENTS

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A sparkling backdrop for your next cocktail event with a seasonal canapé menu by Chef, Michael Greenlaw with paired beverages by Head Sommelier, Sean Lam.

### COCKTAIL

Minimum Spend: \$20,000

Availability:

Day, Monday to Sunday, 12.00–4.00pm

Evening, Sunday to Thursday, 6.00pm to Late

**CAPACITY: UP TO 150 GUESTS**



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## SEMI-PRIVATE DINING ROOM

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## SEMI-PRIVATE DINING

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Enjoy the vibrancy of Atria, with a semi-private table setting. Guests will enjoy a curated selection from our seasonal menu and premium beverage pairing showcasing an honest and imaginative expression of the Victorian region.

### LUNCH

3 Courses

Your selection of Entrée, Main, Sides and Dessert from our seasonal menu.

\$120 per person

Minimum Spend:

\$2,500 Thursday to Sunday

### DINNER

3 Courses

Your selection of Entrée, Main, Sides and Dessert from our seasonal menu.

\$120 per person

5 Courses

Your selection of Appetizers, Entrée, Main, Sides and Dessert from our seasonal menu.

\$180 per person

Minimum Spend:

\$3,500 Monday to Friday

\$4,500 Saturday to Sunday

**CAPACITY: UP TO 16 GUESTS**





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# SAMPLE MENU

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## 3-COURSE

### *Appetizer*

Roasted pork jowl, puffed grains,  
Sinclair Orchards' preserved apple, lovage

### *Main*

Dry Aged Murray Cod, Remi's  
Patch zucchini, Geraldton wax kosho,  
last season's green almond, sake lees

### *Sides*

Thorpdale Dutch cream potato boulangère  
Ramarro's farm leaves, mustard dressing

### *Dessert*

Cuvée Amphora chocolate, passion fruit,  
Gippsland cultured cream

## 5-COURSE

### *Appetizers*

Baker Bleu country sourdough, sourdough miso  
butter, caramelised whey, treacle

Rock oysters, finger lime and seaweed mignonette

Yuba tart, kombu cream, pine mushroom,  
roast onion

### *Entrée*

Victorian crudo - a selection of local seafood,  
white soy and house condiments

Timbarra's Farm Kohlrabi, pumpkin miso,  
sorrel, shishito pepper

### *Main*

Dry aged Macedon Ranges duck, Wandin Valley  
cherries, onion, cacao, variegated radicchio

### *Sides*

Thorpdale Dutch cream potato boulangère  
Ramarro's farm leaves, mustard dressing

### *Dessert*

Cuvée Amphora chocolate, passion fruit,  
Gippsland cultured cream

## CANAPÉ

### *Entrée*

Rock Oysters Natural

Oscietra Caviar, Octopus Beignets

Duck ham crumpet, Horseradish Cream, Yolk Gel

Scarlett Prawn, Prawn Cracker,  
Salmon Roe, Prawn Shell Emulsion

Yesterday's Bread Cracker,  
Almond Cream, Zucchini Flower

Rosette, Ramarro's Farm Tomatoes,  
Burrata, Blackened Finger Lime

### *Main*

Blackmore Wagyu Flank Skewer,  
Black Garlic Glaze, Celeriac

Unearthed Co Blue Oyster Mushroom,  
Tropea Onion, Mushroom 'Soy'

Scallop, Oyster Cream, Lovage

### *Dessert*

Pavlova, Peaches & cream

Chocolate Pave

[VIEW OUR WINE LIST](#)

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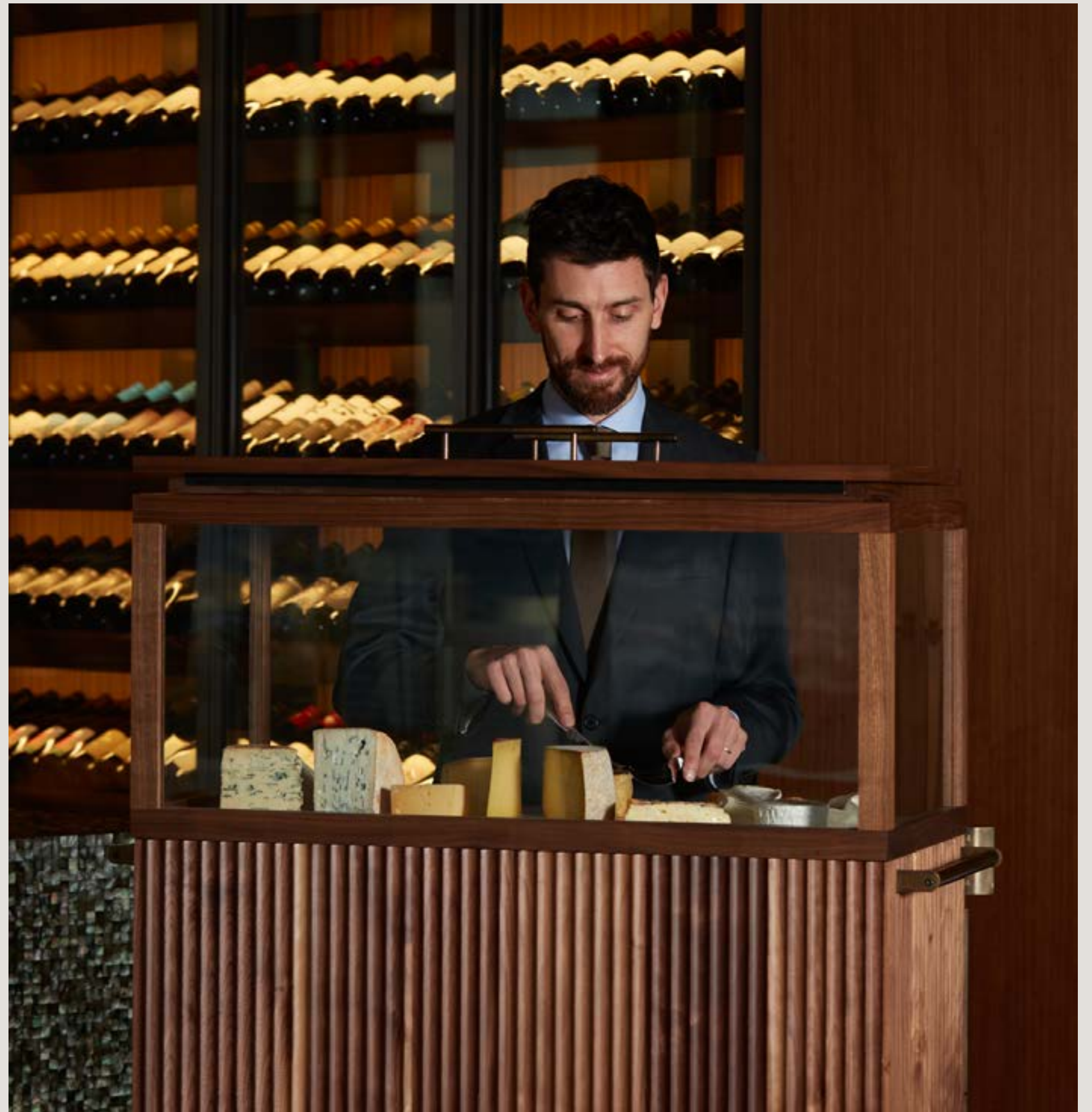
## LEGENDARY SERVICE

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For more than 100 years, The Ritz-Carlton has revolutionised hospitality by placing our guests at the heart of a luxurious and unforgettable experience. As the events destination for distinguished guests, our legendary approach to service ensures an impression that lingers long after your event.

Awarded One Hat in The Age Good Food Guide, Atria has built a following amongst both locals and visitors thanks to Executive Chef Michael Greenlaw's creative, progressive menus, evolved from his 15 years' experience in top restaurants around the world including Bibendum (London), Vue de Monde (Melbourne) and Gilt (New York).

He is joined by Beverage Manager, Rosie Kim (Warabi, Yugen Dining), Head Sommelier, Sean Lam (Flower Drum), and Restaurant Manager, Gianmarco Turini (Vue de Monde).



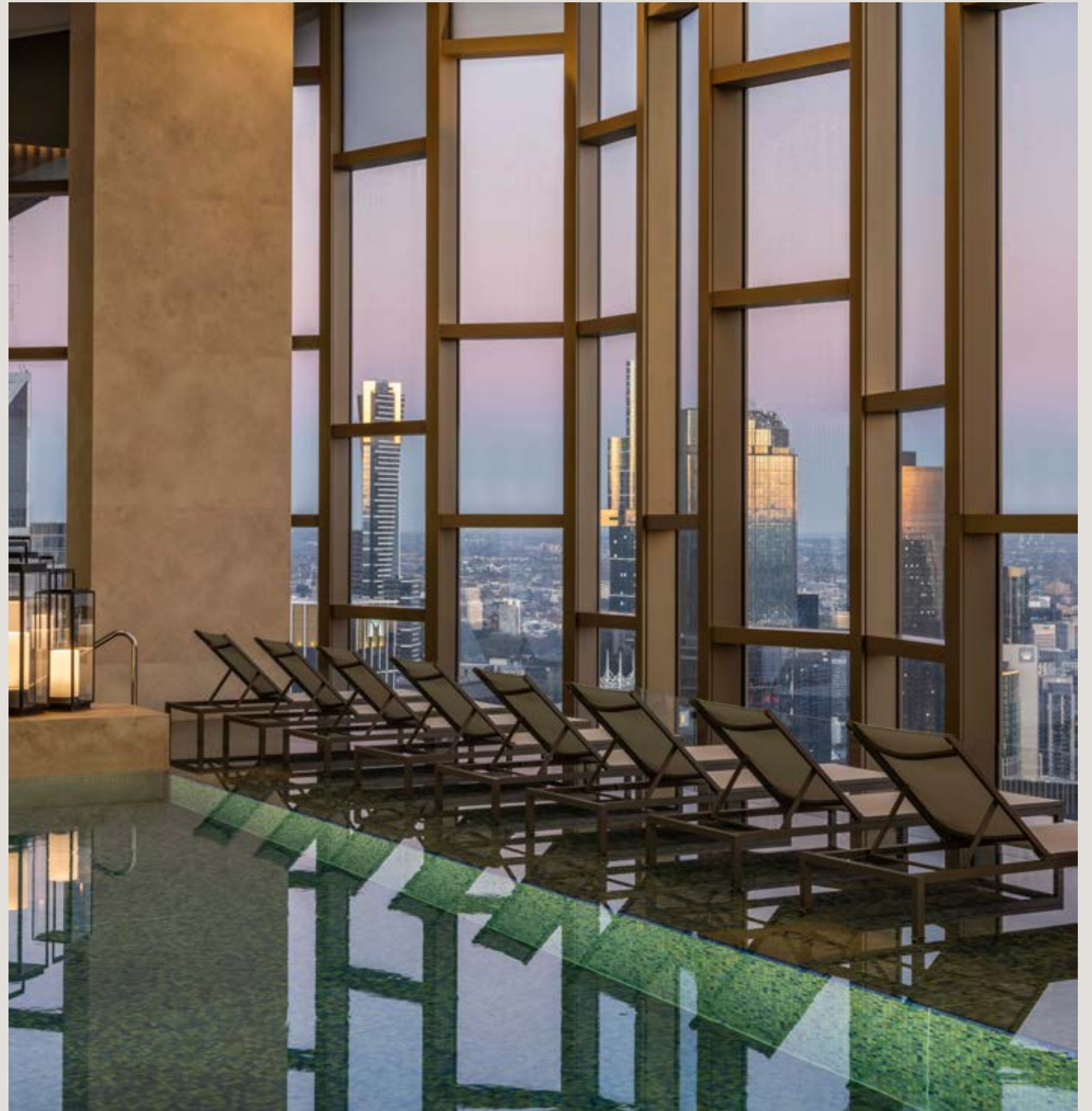
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## LET US STAY WITH YOU

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Elevate your event with an unrivalled accommodation offering at The Ritz-Carlton, Melbourne. Boasting iconic views over Port Phillip Bay and surrounding ranges, our guest rooms and suites are an expression of timeless and distinct luxury.

If your focus is a multi-day celebration, we invite you to plan a series of unique events within our awarded cocktail bar Cameo, The Ritz-Carlton Lobby Lounge, or The Ritz-Carlton Grand Ballroom, and adjoining private events floor.



**TERMS & CONDITIONS**

- Deposit required at the time of booking for all Exclusive Use and Semi-Private event bookings
- Exclusive Use Maximum Capacity 60 seated, 150 cocktail guests
- Semi-Private Dining – Maximum of 16 Guests
- Furniture removal subject to additional fee



# ENQUIRIES

**CONTACT US**  
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