



australian open  
premium hospitality

AUSTRALIAN OPEN  
Premium Dining Experiences



We invite you to enjoy an Australian Open dining experience with your guests, by entertaining them at the heart of this Grand Slam<sup>®</sup> event. Our menus are inspired by local, seasonal produce that will impress the most discerning guests.



# RESTAURANT BLU



Impress your guests with three course à la carte dining in Restaurant Blu. Our Executive Chef, Markus Werner has created a superb menu featuring seasonal fresh produce.

This exclusive dining room is beautifully themed and is the perfect complement to your day or night session at the Australian Open.

## KEY FEATURES

- Three course à la carte menu featuring fresh local produce
- Menu designed by Executive Chef, Markus Werner
- Premium dining room located in the hospitality precinct with easy access to all Arenas
- Private dining area for 12 guests\*\*
- A 2.5 hour beverage package including sparkling, premium wines, beer, soft drinks, tea/coffee
- Lunch is served for a 2.5 hour period, between 12pm-2.30pm
- Dinner is served for a 2.5 hour period, between 5pm-7.30pm
- Beautifully themed dining room with a soft elegance
- Plasma television screens for easy viewing
- A bottle of 600ml Mount Franklin water on departure

## PRICE

**Monday 19 January – Wednesday 28 January**  
\$203pp

**Monday 26 January**  
\$232pp

**Thursday 29 January – Sunday 1 February**  
\$213pp

*To ensure your own private table, a complete table booking must be made. If these tables are sold out, you may be asked to share.  
\*\*Private dining areas for 12 guests are limited.*





# ESTELLE BY SCOTT PICKETT

Exclusively for the Australian Open, Chef and Restaurateur Scott Pickett of well-renowned Estelle and Saint Crispin Restaurants will create a unique dining experience in the ambiance of this modern dining space. Savour the moment with a degustation menu, allowing you to spend time with your guests.

## KEY FEATURES

- Four course degustation menu beautifully designed and prepared by Chef and Restaurateur, Scott Pickett
- Premium dining room located in the hospitality precinct, with easy access to all Arenas
- A 2.5 hour beverage package including including French Champagne, premium wines, beer, soft drinks, and tea/coffee
- Lunch is served for a 2.5 hour period, between 12pm-2.30pm
- Dinner is served for a 2.5 hour period, between 5pm-7.30pm
- Modern space in a relaxed environment
- Plasma television screens for easy viewing
- A bottle of 600ml Mount Franklin water on departure

## PRICE

**Tuesday 27 January – Sunday 1 February**

\$240pp

*To ensure your private table, a complete table booking must be made. If these tables are sold out, you may be asked to share.*



Impress your guests with  
this exclusive experience



# GOURMET PICNIC BOXES

Want to enjoy all the Australian Open has to offer from your seat? Select a Gourmet Picnic Box, made fresh daily.

Your in-seat option to pre-purchase a Gourmet Picnic Box, enables you and your guests to not miss any moment of the action. With a choice of 3 menu options inspired from flavours around the globe, each box includes 4 items and seasonal fruit. These easy to eat selections are available for collection on the day of order when gates open, at the Premium Ticketing and Hospitality Desk on Level 1 of the Rod Laver Arena Concourse.

## KEY FEATURES

- Pre-purchase your selection
- Choose from three menu options

### 1. Saigon (GF)

Fresh, zesty, the Asian inspired box is a healthy and refreshing choice, packed with flavour and seasonal produce

### 2. Aztec

With just the right amount of zing, the Mexican inspired box is a modern trip around Central America, with plenty of romantic flavours

### 3. Mediterranean (V)

A fresh vegetarian offering inspired by food and flavours from the Mediterranean, that is nutritious and healthy

- Easy to carry to your seat
- Includes cutlery and napkin
- A bottle of 600ml Mount Franklin water
- Each option comes presented in an easy to carry keepsake cooler bag

## PRICE

**Monday 19 January – Sunday 1 February**  
\$57.50 per box

**Monday 26 January only**  
\$66 per box

## SELECT FROM 3 DELICIOUS FRESH OPTIONS







# FOOD AND BEVERAGE CARD

Pre-purchase a food and beverage card\*\* for you or your guests to use throughout the Australian Open.

New to this Tournament will be the ability to top up the credit from our phone app at any time and check your balance.

This pre-purchased card will enable purchases of food and beverage throughout the entire precinct. This includes our very popular restaurant Grass & Grain, Bistro Estelle and Champions Bar & Terrace which offers a relaxed air-conditioned space to mingle prior to heading to your seat.

Terms and conditions apply.



\*\*An administration fee of \$15.00 per card will apply on the initial purchase and is non-refundable. Any remaining balances of \$50.01 and above will be credited by 30 April 2015.





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## Book now for your Australian Open 2015 Dining Experience

Contact Australian Open Premium Hospitality  
on **1300 309 166** or **(03) 9914 4177**  
or email **[aocatering@dncinc.com](mailto:aocatering@dncinc.com)** for  
further information and for bookings