

*From*  *Here*  
*by Mike*

PRIVATE EVENTS

1 HOTEL MELBOURNE  
9 MARITIME PLACE, MELBOURNE, 3008  
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@FROMHERE.MELBOURNE



*From*  
↑ ↓  
*Here*  
*by Mike*



Nestled in the heart of Melbourne, From Here is a thoughtful celebration of the farms, wineries, and places that nourish our table—from just down the road to regions well beyond. Rooted in the raw beauty of nature, we embrace the wild – both in the landscapes that inspire us and the creativity that guides our kitchen. Our approach highlights ingredients grown, gathered, and crafted with care, capturing the untamed essence of each season.

Our menu gently guides you through Victoria’s rich landscape, with dishes that speak to their origins—each plate a narrative of place, season, and maker. This is sourcing as storytelling: honest, expressive, and deeply connected to the rhythms of nature.

Whether you're dropping in for a glass of low-intervention wine or staying to linger over a shared meal, From Here offers a grounded, welcoming space to slow down, connect, and savour the beauty of the land and the imagination behind every dish.

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# PRIVATE DINING & EVENTS

From Here by Mike offers a versatile and inviting setting for private dining and bespoke events. The restaurant can be enjoyed exclusively in its entirety or thoughtfully arranged to create more intimate, semi-private experiences tailored to your occasion.

Our space is designed to host seated lunches and dinners, with the outdoor terrace or arcade providing the perfect backdrop for pre-event canapés and drinks.

Ideal for corporate gatherings, group dining, milestone celebrations, engagements, weddings and special occasions of all kinds, each event is curated with a focus on seasonal produce, thoughtful hospitality and a warm, welcoming atmosphere.

For all event enquiries, please contact our venue team at [FHBM-Melbourne@1hotels.com](mailto:FHBM-Melbourne@1hotels.com).



# *Our Spaces*



## **THE KITCHEN**

48 SEATED

### Lunch

Min \$3,000, Mon-Sun

### Dinner

Min \$5,000, Mon-Wed

Min \$8,000, Thur-Sun



## **THE DINING**

40 SEATED

### Lunch

Min \$3,000, Mon-Sun

### Dinner

Min \$5,000, Mon-Wed

Min \$8,000, Thur-Sun



## **FULL VENUE (KITCHEN + DINING)**

90 SEATED

### Lunch

Min \$5,000, Mon-Sun

### Dinner

Min \$8,000, Mon-Wed

Min \$12,000 Thur-Sun

# *Our Spaces*



## **THE ARCADE**

20 SEATED

\*Image for reference only. Actual setup may vary.

### Lunch

Min \$2,500, Mon-Sun

### Dinner

Min \$3,000, Mon-Sun



## **THE CHEF'S TABLE**

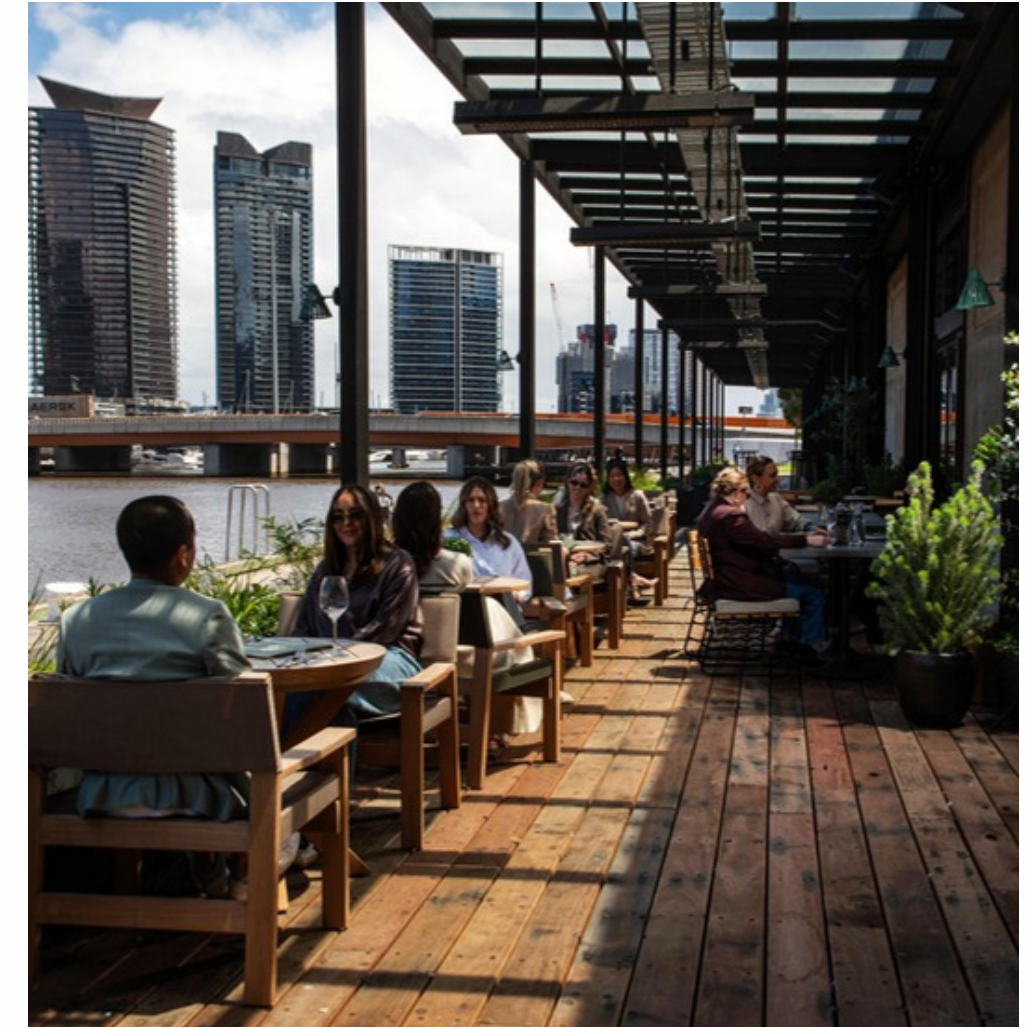
8-14 SEATED

### Lunch

Min \$2,500, Mon-Sun

### Dinner

Min \$3,000, Mon-Sun



## **THE TERRACE**

22 SEATED, 40 STANDING

### Lunch

Min \$3,000, Mon-Sun

### Dinner

Min \$5,000, Mon-Sun

# Feed Me Menu

\$100pp (seasonal menu, subject to change)

Wine Match \$80pp

**CHOUX PUFF - CHICKEN LIVER PATE, *RIESLINGFREAK NO7*. JELLY**

Made With Livers From *Aurum* Cockerels (NF)

**CORN-FED DUCK, PORK & PISTACHIO TERRINE**

*Mr Cannubi* Jambon, Piccalilli (DF)

***TRADITIONAL METHOD SPARKLING (DISG. JULY '24.) NV***

*"Brut Nature"* Dr Edge. Tamar Valley, TAS

**HIRAMASA KINGFISH CRUDO**

Nori Tsukidani, Brown Vinegar Dressing, Szechuan Pepper (DF, NF, GF)

**CHARGRILLED OCTOPUS**

Burnt Bread Sauce, *Portarlinton* Mussels Marinated in Merlot Vinegar, Salsa Verde (DF, NF)

**TWICE BAKED *MEREDITH DAIRY* GOAT'S CHEESE SOUFFLE**

Baked Shallot, Rosemary Cream (V, NF)

***PINOT GRIGIO 2025***

*"Feri Maris"* Quealy. Mornington Peninsula, VIC

**SCOTTSDALE TRUE FREE-RANGE PORK TOMAHAWK**

Akane Apple Ketchup, Pickled Celeriac (DF, NF)

**ROASTED PUMPKIN**

Maple Syrup & Burnt Sage Butter, Pepita Granola (VG0, NF, GF)

***FROM HERE* LEAF SALAD**

Sharp Citrus & Caper Dressing (VG, NF, GF)

***GRENACHE 2024***

*"Landsborough"* A+C Ainsworth. Pyrenees, VIC

***ENBOM* SMOKED BASQUE CHEESECAKE**

*Enbom* Messmate Honey, Moondarra Cream Cheese (V, NF, GF)

***FORTIFIED RIESLING NV.***

*"No.7"* Rieslingfreak. Clare Valley, SA



# Chef's Table

8+ – \$165pp (seasonal menu, subject to change)  
Wine Match \$120pp

**TO BE FRANK COUNTRY SOURDOUGH BREAD**  
*Del Boccia* Truffle Butter (DF, NF)

**FRESHLY SHUCKED OYSTERS**  
Pickled Daikon, Finger Lime Mignonette (DF, NF, GF)

**EXTRA BRUT (DISG ‘20) NV “GRAINS DE CELLES” PIERRE GERBAIS.**  
CHAMPAGNE, FRANCE

**OUR SLOW FERMENTED FLATBREAD FROM THE WOOD FIRED OVEN**  
Almond Ricotta, Shiitake XO Sauce (VG)

**HIRAMASA KINGFISH CRUDO**  
Nori Tsukidani, Brown Vinegar Dressing, Szechuan Pepper (DF, NF, GF)

**TWICE BAKED MEREDITH DAIRY GOAT’S CHEESE SOUFFLE**  
Baked Shallot, Rosemary Cream (V, NF)

**GRECHETTO, CHARDONNAY 2025 “WHITE BY MIKE” RAVENSWORTH WINES, NSW**

**AKAROA SALMON**  
Kimchi Beurre Blanc, Warrigal Greens (NF, GF)

**THE VINTAGE BEEF GALICIANA MB3+ DRY-AGED CLUB STEAK**  
Our Condiments (DF, NF, GF)

**GOLDEN FRIES**  
Saltbush Salt (VG, GF)

**FROM HERE LEAF SALAD**  
Sharp Citrus & Caper Dressing (VG, NF, GF)

**SAVAGNIN 2023. ENTROPY WINES. GIPPSLAND, VIC**  
OR  
**CABERNET SAUVIGNON, MERLOT, MALBEC, PETIT VERDOT 2023 “CUVEE DE CHAIS” A RODDA.**  
BEECHWORTH, VIC

**CHEESE PLATE**  
Seasonal Selection, Pickled Fig,  
*Vyvian’s* Honeycomb, Oatcakes, Sourdough Bread

**TOFFEE DATE PUDDING**  
Toffee sauce, Coffee Cremaux, White Chocolate Cream (VG)

**MUSCAT NV. ALL SAINTS. RUTHERGLEN, VIC**



# Canapés (Sample Menu)

## CANAPÉS

Mushroom, pâté bruschetta, pumpkin mustard  
Beef Tartare, smoked mussel, potato hash  
Smoked Akaroa salmon blini, St David crème fraîche

Cockerel liver pâté choux  
Seasonal oysters, blood plum granita, smoked EV00  
Capretto fritti, salsa verde, pickled fennel

Fig & hazelnut frangipane tartlet

30 mins - 2 cold & 2 hot  
\$30pp

60 mins - 3 cold & 3 hot  
\$40pp

2 hours - 4 cold & 4 hot  
\$55pp

3 hours - 5 cold, 5 hot, 2 desserts  
\$70pp

## LUXE CANAPÉS

Cockerel liver pâté choux  
Seasonal oysters, finger lime vinaigrette N25 Umai Caviar  
Sea Urchin Chawanmushi bite  
Rockliff spanner crab salad toast

Confit Aurum duck tartelette  
Cape Grim vincotto glazed short rib skewer  
Robbins Island Wagyu beef tataki  
Pickled Lions Mane mushroom, spring pea

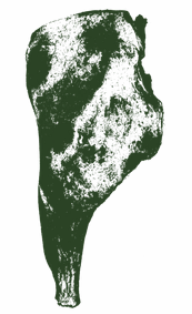
Mango, macadamia mini bombe Alaska

30 mins - 2 cold & 2 hot  
\$38pp

60 mins - 3 cold & 3 hot  
\$48pp

2 hours - 4 cold & 4 hot  
\$64pp

3 hours - 5 cold, 5 hot, 2 desserts  
\$76pp



# *Sommelier Beverage Package*

A thoughtfully curated selection of crowd-pleasing beverages, featuring a range of quality wines, beers, and soft drinks. Perfect for relaxed, social occasions, this package offers reliable favourites to suit a variety of tastes and keep guests refreshed throughout your event.

Pricing per person:

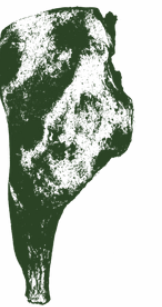
1 hour: \$30

2 hours: \$55

3 hours: \$80

Beverages include:

- Prosecco Villa Sandi
- Chardonnay Patrick Sullivan
- Stoney Rise Pinot Noir
- Still and sparkling water
- Soft drinks and juices
- Asahi Bottle
- Mont Macedon Holgate Pale Ale



# Indulgence Beverage Package

An elevated drinks experience showcasing a refined selection of premium wines, craft beers, and upgraded beverage options. Designed to impress, this package offers greater variety and quality, delivering a more sophisticated and memorable experience for your guests.

Pricing per person:

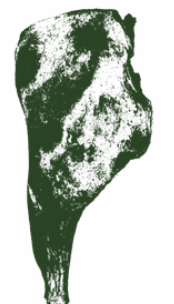
1 hour: \$55

2 hours: \$105

3 hours: \$149

Beverages include:

- Dr Edge
- Marsanne Roussanne Harcourt
- Bobar Viognier
- Pressings Shiraz
- Grenache Landsborough
- Still and sparkling water
- Soft drinks
- Asahi Bottle
- Mont Macedon Holgate Pale Ale



# Cocktail Upgrades

Cocktail on arrival or with desert (FHBM house cocktail or classic cocktail) - \$22pp

- Two cocktails per guest, served on arrival & during event - \$38pp
- Beverage Package pricing add-on to the Sommelier or Indulgence Beverage package:
  - 1 hour - \$33pp
  - 2 hours - \$60pp
  - 3 hours - \$85pp

Bespoke cocktail design for your event, additional \$6 per serve.



# Optional Upgrades

Enhance your event with bespoke dining upgrades, thoughtfully designed to deliver a truly elevated culinary journey.

Caviar Bumps \$26pp - 4g per bump

Oyster butlers - \$1500  
1.5 hours roaming service  
Gourmet condiments

Celebratory Cakes  
\$95 per cake  
8-10 pax

Cocktail Station - Price on discussion  
Chef Mike personal hosting - Price on discussion  
Post event soiree in Upstairs - Price on discussion

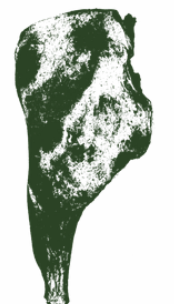
G&T station (min 10 guests)-

- On arrival \$15pp - includes Four Pillars Rare Dry or Olive Leaf Gin, or Lyre's Gin Alternative (N/A) and a 'build your own' G&T station, with a choice of premium tonic and sodas, fruit and aromatic botanical garnishes.
- \$21pp per hour as a package add-on.
- \$40pp for a 30min guided "Build Your Own G&T" experience with 2 serves, hosted by FHBM gin specialist.

Champagne Tower

Designed as a feature pour for guests on arrival or at a key moment during the event. Price includes Prosecco, sommelier ceremonial pour, service to guests. Upgrades to Champagne available.

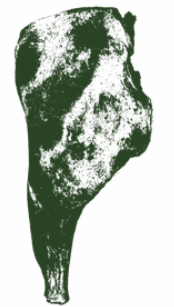
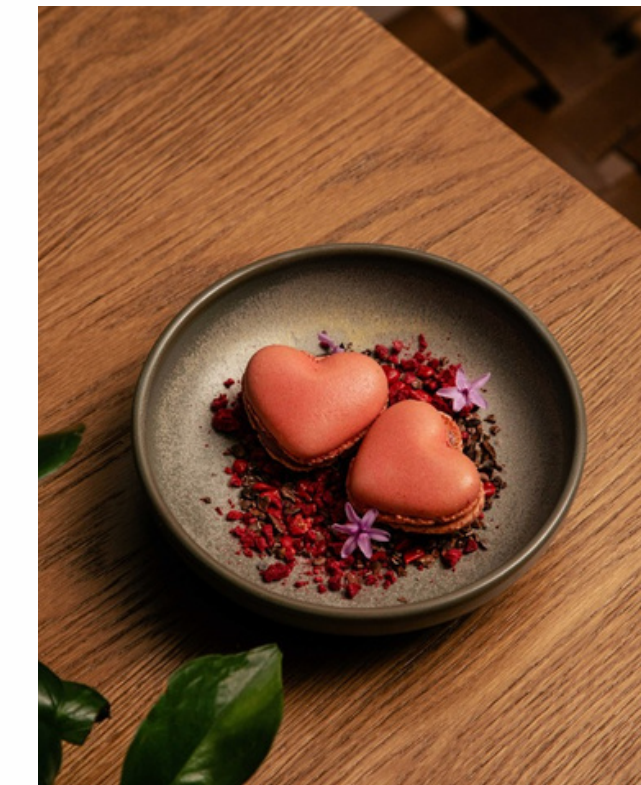
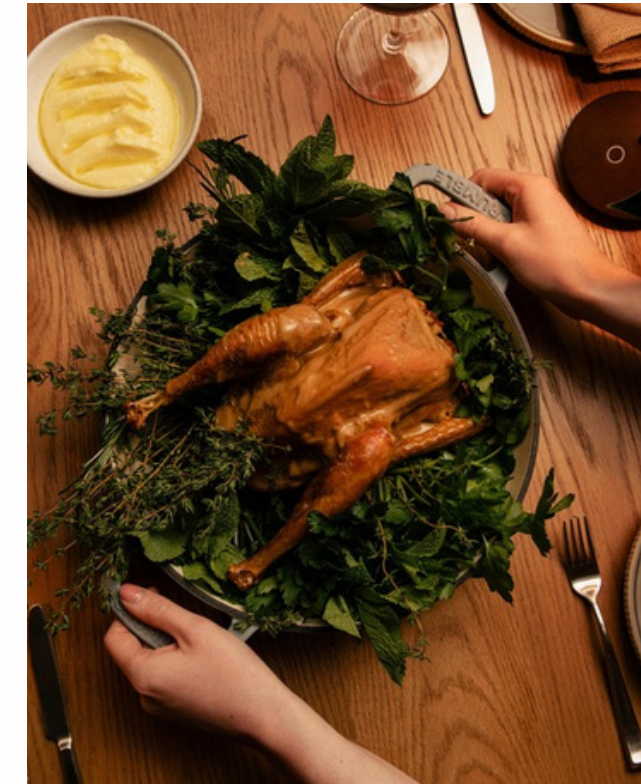
- 4 Tier (30 glasses) - from \$850
- 5 tier (55 glasses) - From \$1,500
- 6 tiers (91 glasses) - From \$2,700



# Bespoke

For full restaurant buyouts, our team will work alongside you to create a menu that feels personal, generous and thoughtfully considered. Guided by the seasons and rooted in responsibly sourced produce, each dish is designed to bring people together around the table.

Whether you're envisioning a relaxed shared feast or a more refined multi-course experience, we'll tailor every detail to reflect your occasion and your guests – creating a dining experience that feels both effortless and truly your own.



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# Floor Plan

1

THE CHEF'S TABLE

2

THE KITCHEN

3

THE DINING

4

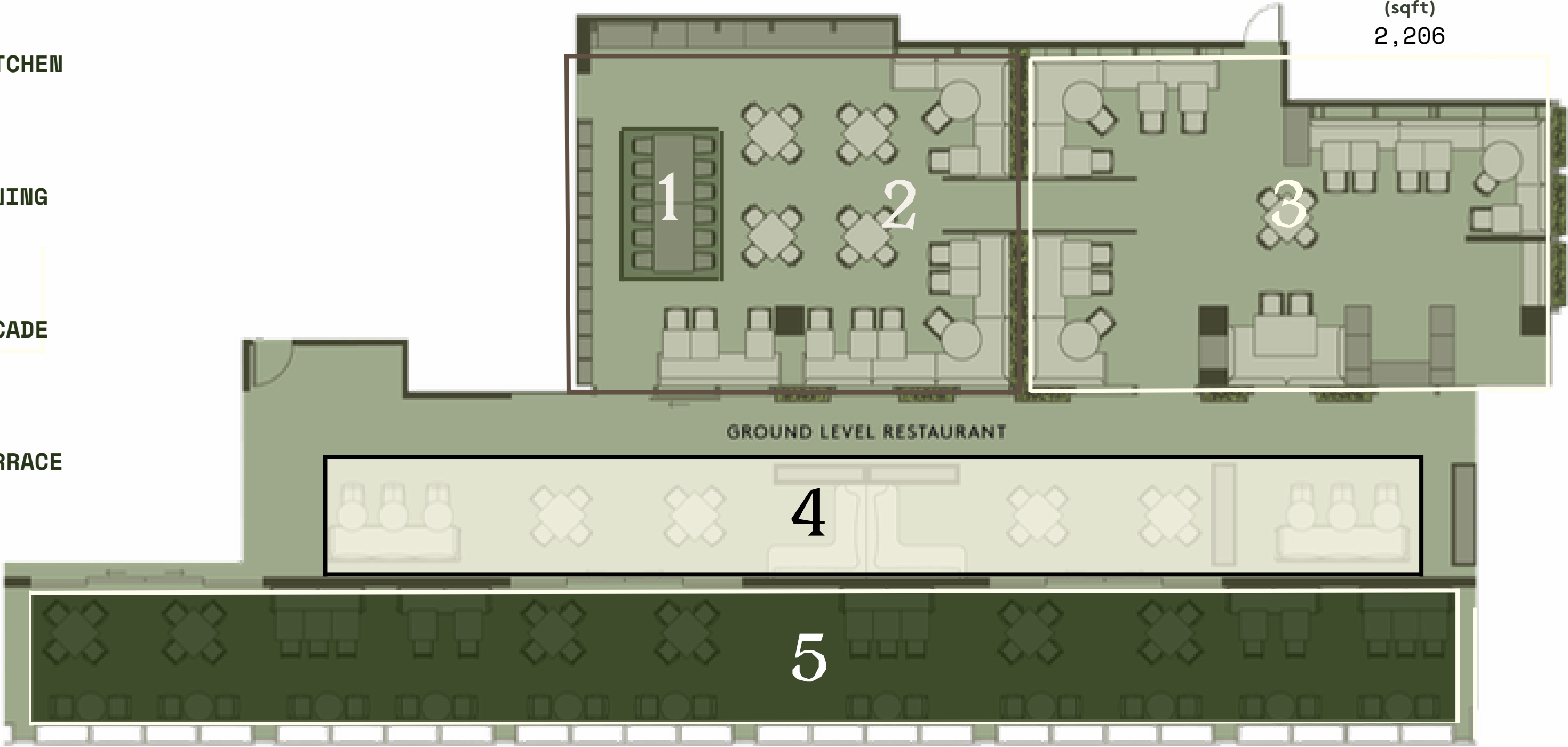
THE ARCADE

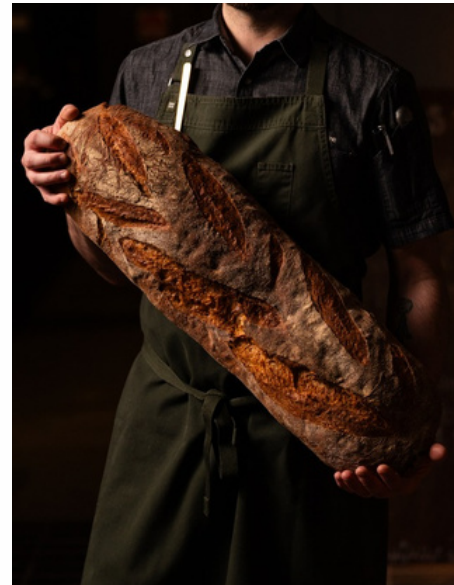
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THE TERRACE

Room Size  
(sqm)  
205

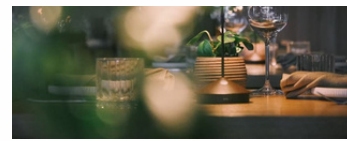
Room Size  
(sqft)  
2,206





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## *Facts at a glance*



### **GUARANTEE OF ATTENDANCE**

- To ensure the utmost freshness, we request selections are made 14 days in advance with your Restaurant Event Manager to allow for proper ordering and preparation from our Culinary team.
- Final guarantee of attendance and special meal requests are required by noon, 3 business days prior to the event. At this time, guarantee of attendance is not subject to reduction.
- If the host gives a confirmed guest and fewer guests arrive on the date/time of the reservation, the host will be charged for all pre-guaranteed attendees.

### **DEPOSIT/PAYMENT**

A 50% deposit (equivalent to 50% of event value) is required in conjunction with signed contract to confirm event.

### **SERVICE CHARGE AND TAXES**

Weekend and public holidays surcharges will apply to final invoice.

### **OTHER FOOD AND BEVERAGE**

Due to health, safety and liquor laws and regulations, NO food or beverages may be brought to the restaurants for a party or meeting without prior consent from the Event Manager. Such approval may be granted or withheld by 1 Hotels. If such approval is provided, a service charge, corkage and plating fee will be charged on all items not supplied by 1 Hotel.



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