

Gala Menu



Guide

Let the delicious tastes of Victorian produce take centre stage with our gala menu.



A Taste of Victoria

Poached barramundi with macadamia crumb, Yarra Valley caviar, lemon myrtle kumara, hickory smoked Moorabool Valley corn-fed duck breast with wilted coastline saltbush, seas succulents and bay leaf oil

Gala Events

Experience Victoria's vibrant and diverse culture through our delicious, sustainable, and inclusive plates — a celebration of community and creativity, not just food.

Standard Inclusions

- Tea and coffee
- Selection of handmade chocolate truffles
- House-made sourdough bread with olive oil and butter

Pre-Dinner Canapés

\$15 per person

Select

- One x Cold Canapés [\(see items\)](#)
- Two x Hot Canapés [\(see items\)](#)

Two-Course Menu

\$78 per person

Select

- One x Entrée [\(see items\)](#)
- One x Main Course [\(see items\)](#)

or

- One x Main Course [\(see items\)](#)
- One x Dessert [\(see items\)](#)

Three-Course Menu

\$110 per person

Three-course selection including an alternating drop for one course

[\(see Entrée\)](#)

[\(see Main Course\)](#)

[\(see Dessert\)](#)

Networking Gala

\$116 per person

Selection of substantial canapés on arrival, shared-style main course and mini desserts

+ Additional alternate drop

\$6.50 per person

[\(see details\)](#)

Cold Canapés

Select one

- Beef tartare with confit egg yolk and mountain pepper **GF**
- Sashimi salmon, sushi donut with kewpie and sesame **GF**
- Poached chicken rice paper roll with Vietnamese mint and nuoc cham dipping sauce
- Gruyere gougères with black truffle custard **V**
- Coffin Bay oysters with buttermilk dressing and sea parsley oil **GF**
- Chicken and charred corn taco with guacamole and salted ricotta
- Duck liver parfait toast with cherry gel and pistachio
- Spiced sweet potato and black bean tostada with chipotle and coriander **V | VF | GF**
- Sweet tomato tart with basil and olive gravel **V | VF | GF**
- Compressed watermelon, rose water, candy pistachios, coconut labne and pomegranate **V | VF | GF**

Hot Canapés

Select two

- Potato spun prawns with native thyme and caper aioli **GF**
- Angus beef burger with American cheese and burger sauce
- Lychee cuttlefish bites with ink mayo and micro parsley
- Smoked ham and mozzarella empanada with red chimichurri
- Steamed chicken and sweetcorn sui mai with yellow bean dressing
- Mac and cheese croquettes with basil aioli **V**
- Beef bourguignon pie with smoked tomato relish and bacon crumb
- Buffalo cauliflower bites with ranch dressing and dill **V | VF | GF**
- Spiced chickpea and vegetable pie with bush tomato relish **V | VF | GF**
- Sweetcorn and purple kale fritter with spring onion relish **V | VF | GF**

V | Vegetarian **VF | Vegan-Friendly** **GF | Gluten-Friendly**

Please note

Other dietary requirements can be catered for upon request. A 15 per cent surcharge applies for Sunday and public holiday events. All prices are inclusive of GST. Applicable across the entire menu.



Compressed watermelon, rose water, candy pistachios, coconut labne and pomegranate

Entrée

Intricately designed and beautifully crafted, these small starters make a big impression.

Cold

• A Taste of Victoria

Our iconic tasting plate showcases the very best Victorian produce. Includes: Poached barramundi with macadamia crumb, Yarra Valley caviar, lemon myrtle kumara, hickory smoked Moorabool Valley corn-fed duck breast with wilted coastline saltbush, sea succulents and bay leaf oil

• Moorabool Valley corn-fed duck breast paired with muscat cherry puree, pistachio and cocoa nib granola **GF**

• Shaoxing wine Bendigo chicken accompanied by miso mayo, pink ginger, choy sum and chilli oil **GF**

• Salmon with finger lime, Granny Smith apple and puffed wild rice **GF**

• Beetroot terrine with pickled celeriac, hazelnut vinaigrette and fine herbs **V | VF | GF**

• Gippsland tataki beef salad with daikon, cucumber, sesame and ponzu dressing **GF**

Hot

• Pea and ricotta ravioli served with river mint and champagne cream sauce **V**

• Butter-poached prawn tail, served with hemp seed and confit chicken croquette, corn, buttermilk and sea parsley dressing **GF**



Moorabool Valley corn-fed duck breast paired with muscat cherry puree, pistachio and cocoa nib granola

Main Course

Seared, roasted, or braised – these dishes will wow your guests.



- Victorian farms beef fillet with truffled mash, smoked bush tomato butter and bordelaise jus **GF**
- Bendigo chicken breast, roasted corn puree, polenta, garden pea shoots and Warragul greens **GF**
- 16-hour braised beef cheek with parsnip cream, heirloom carrot and gremolata crumbs **GF**
- Slow-roasted high country pork loin and belly with broccoli puree, braised witlof and crackle **GF**
- Tarragon-crusted Bendigo chicken with celeriac and Davidson plum remoulade, pont neuf and spiced jus **GF**
- Slow-cooked Victorian lamb shank, off the bone, pomegranate, mountain pepper glaze, grain tabouli and tahini yoghurt **GF**
- Ocean trout, pan-roasted scallop, caramelised kumara, salsa verde and vermouth velouté **GF**
- Cauliflower steak frites, mushroom jus and green peppercorn **V | VF | GF**
- Chickpea panisse with braised lentils, zucchini noodles and pumpkin seed pesto **V | VF | GF**

Victorian farms beef fillet with truffled mash, smoked bush tomato butter and bordelaise jus

V | Vegetarian **VF | Vegan-Friendly** **GF | Gluten-Friendly**

Dessert

End your night on a high with one of our show-stopping desserts.

Select your package

Mini Desserts to the Table

(V | VF | GF)

- Blood orange and dark chocolate tart
- Chocolate and berry tart
- Passionfruit and caramel tart
- Banana and hazelnut cake, coffee and whiskey mousse
- Lemon and raspberry brownie

+ Additional items

To Share

(V | VF | GF)

\$56.50 per platter (serves 10)

- Baby cos, heirloom cherry tomato, and pickled watermelon with black olive crumb
- Chipotle-rubbed carrots with chimichurri and mint
- Chat potato with fermented black garlic and parsley crumb

Plated Desserts

+ Alternate drop is available for **\$6.50 per person**

- Berry panna cotta, puffed grains pressed sable, raspberry jelly, strawberry and hibiscus consommé
V | VF | GF
- Chocolate pressed sable, hazelnut creameux, pear jelly and pear sorbet
V | VF | GF



Mini Signature Sweets Table
A playful platter, bursting with Melbourne's best mini sweets made by our award-winning pastry chefs

Networking Gala

Connect, celebrate and make memories while enjoying delicious food and drinks in the heart of the city.



Baby cos, heirloom cherry tomato and pickled watermelon and black olive crumb

Standard Inclusions

- Variety of teas and barista-made coffee
- Selection of handmade chocolate truffles
- House-made sourdough bread with olive oil and butter

Substantial Canapés

- Rare roasted Victorian lamb loin, beetroot relish, lemon myrtle mayo and rice cake **GF**
- Hiramasa kingfish ceviche with finger lime, green chilli and coconut **GF**
- Chicken and sweetcorn potsticker with yellow bean dressing and chilli crisp
- Char-grilled king brown mushroom with Warragul green pesto **V | VF | GF**

Shared Main Course

- Victorian Farms beef fillet with truffled mash, smoked bush tomato butter and bordelaise jus **GF**
- Crusted barramundi with macadamia crumb, pea puree and fried saltbush **GF**
- Rolled Bendigo chicken stuffed with field mushroom duxelle, confit garlic and thyme jus **GF**
- Roast cauliflower with braised white beans, espelette oil and watercress **V | VF | GF**

Sides

(V | VF | GF)

- Baby cos, heirloom cherry tomato, and pickled watermelon with black olive crumb
- Chat potato with fermented black garlic and parsley crumb

Mini Desserts to the Table

(V | VF | GF)

- Blood orange and dark chocolate tart
- Chocolate and berry tart
- Passionfruit and caramel tart
- Banana and hazelnut cake, coffee and whiskey mousse
- Lemon and raspberry brownie

Elevate your Event

Take your event to the next level with a dessert activation, pop-up bar or late night bites.



Fromage L'Artisan
Crafted by third-generation French cheesemaker Matthieu Megard, L'Artisan cheese showcases the terroir of the Great Ocean Road. Enjoy a cheese selection served with fruit, nuts and house-baked sourdough bread

Smash It!

\$13 per person

Chefs will be on-hand smashing pieces of delectable sweet treats featuring flavour combinations such as caramelised milk chocolate, rocky road and a new take on the Aussie classic – berry and coconut lamington **V**

Affogato Bar

\$12 per person

Enjoy our award-winning hazelnut ice cream topped with freshly brewed espresso coffee

Fromage L'Artisan

\$14 per person

Crafted by third-generation French cheesemaker Matthieu Megard, L'Artisan cheese showcases the unique aspects of the Great Ocean Road region. Enjoy a cheese selection served with fruit, nuts and house-baked sourdough bread **V**

Late Night Bites

\$13 per person

Select two

As the night winds down, treat your guests to these end-of-event favourites.

- Butter chicken pie with eggplant kasundi
- Angus beef burger with American cheese, pickle, dijonaise and ketchup
- Choc-dipped mini-ice creams with freeze-dried raspberry **V**
- Shoestring fries with tomato sauce and aioli **V**
- Torched mandarin and passionfruit meringue tart **V | GF**



V | Vegetarian **VF | Vegan-Friendly** **GF | Gluten-Friendly**



Rye Is The Business

Gospel Straight Rye Whiskey,
lemon juice, honey syrup and fresh mint

Margarita

Batanga Tequila Blanco, Triple Sec,
lime juice and fresh lime

Non-Alcoholic Beverage Packages

Sip on something special with our non-alcoholic selection of drinks

Standard Package

(per person)

- 1 hour **\$15.50**
- 2 hours **\$18.50**
- 3 hours **\$22**
- 4 hours **\$25**
- 5 hours **\$28**

Standard Inclusions

- Variety of soft drinks and juices
- Carafes of water

Premium Package

(per person)

- 1 hour **\$23**
- 2 hours **\$31**
- 3 hours **\$39**
- 4 hours **\$46**
- 5 hours **\$52.50**

Standard Inclusions

- One non-alcoholic wine
- One non-alcoholic beer
- One ETCH native sparkling water
- Two Naked Life mocktails
- Variety of soft drinks and juices
- Carafes of water

Alcoholic Beverage Packages

Select from our collection of local wines, craft beers and seltzers.

Classic Package

(per person)

- 1 hour **\$28**
- 2 hours **\$37**
- 3 hours **\$45**
- 4 hours **\$53**
- 5 hours **\$60**

+ Additional half hour **\$6.50 per person**

Standard Inclusions

- One ETCH Native flavoured sparkling water
- One classic sparkling wine
- One classic white wine
- One classic red wine
- One classic rosé
- One standard beer
- One non-alcoholic beer
- One seltzer
- Variety of soft drinks and juices
- Carafes of water

+ An additional white and red **\$6 per person**

+ 750ml glass bottles of still and sparkling water to the table CAPI water **\$3 per person**

Premium Package

(per person)

- 1 hour **\$35**
- 2 hours **\$43.50**
- 3 hours **\$52**
- 4 hours **\$59.50**
- 5 hours **\$67**

+ Additional half hour **\$6.50 per person**

Standard Inclusions

- One ETCH Native flavoured sparkling water
- One Naked Life mocktail
- One premium sparkling wine
- One premium white wine
- One premium red wine
- One premium rosé
- One non-alcoholic sparkling wine
- One standard beer
- One premium beer
- One non-alcoholic beer
- One seltzer
- Variety of soft drinks and flavoured water
- Variety of fruit juices
- Carafes of water

+ An additional white and red **\$6 per person**

+ 750ml glass bottles of still and sparkling water to the table CAPI water **\$3 per person**

Executive Package

(per person)

- 1 hour **\$43**
- 2 hours **\$52**
- 3 hours **\$60**
- 4 hours **\$68**
- 5 hours **\$75**

+ Additional half hour **\$6.50 per person**

Standard Inclusions

- One signature Four Pillars Gin & Tonic can
- One ETCH Native flavoured sparkling water
- One Naked Life mocktail
- One executive sparkling wine
- One executive white wine
- One executive red wine
- One executive rosé
- One non-alcoholic sparkling wine
- Two premium beers
- One non-alcoholic beer
- One seltzer
- Variety of soft drinks and flavoured water
- Variety of fruit juices
- Glass bottles of still and sparkling water on table

+ An additional white and red **\$6 per person**



Upgrade

Upgrade your Classic or Premium package by adding our Four Pillars canned mixers for **\$7 per person** upon arrival.

Select one

- Rare Dry Gin and Tonic (5.1%) - 250ml
- Bloody Shiraz Gin and Tonic (5.1%) - 250ml
- Fresh Yuzu Gin & Soda (5.1%) - 250ml

Alternatively, you can pre-purchase a selected quantity for **\$14.50 each**.



• • • •
FOUR PILLARS
GIN BAR

Cocktails and Mocktails

Add a pre selected amount of cocktails to your beverage package.

Standard Cocktails

\$15 each

Select up to two

Espresso Martini

Aether vodka, Kahlua, espresso, cocktail syrup and coffee beans

Margarita

Batanga Tequila Blanco, Triple Sec, lime juice and fresh lime

Negroni

Four Pillars Rare Dry Gin, Campari, Rosso Vermouth, amaretto and fresh orange

French 75

Four Pillars Rare Dry Gin, lemon juice, and prosecco with a lemon twist

Signature Cocktails

\$20 each

Select up to two

Clover Club

Four Pillars Rare Dry Gin, lemon juice, raspberry syrup and fresh raspberries

Rye Is The Business

Gospel Straight Rye Whiskey, lemon juice, honey syrup and fresh mint

Bloody Gin Sour

Four Pillars Bloody Shiraz Gin, lemon juice, cocktail syrup and fresh lemon

Blackberry Margarita

Batanga Tequila Blanco, Chambord, lime juice, Triple Sec and fresh lime

Mocktails

Naked Life Mocktails

\$7 each

- Gin and Tonic
- Italian Spritz
- Caribbean, Lime and Soda

Upgrade

Elevate your event with our Four Pillars activation station when you order minimum 400 of our signature Four Pillars gin cocktails — Clover Club or Bloody Gin Sour. *You decide the mix.*



Clover Club

Four Pillars Rare Dry Gin, lemon juice, raspberry syrup and fresh raspberries

Classic Wines

Sparkling

- Cloud Street Sparkling NV, Victoria
- Rococo Sparkling, King Valley

White

- Pettavel Viognier 2022, Yarra Valley
- Redbank 'Victorian Selection' Pinot Grigio 2023, King Valley
- St Ignatius CW Contemplation Chardonnay 2020, Pyrenees

Red

- 'Re-Write the Rules' Pinot Noir 2022, Pyrenees
- St Ignatius CW Contemplation Shiraz 2018, Pyrenees
- Trentham Estate 'The Family' Nero D'Avola 2020, Murray Darling

Rosé

- Mitchelton 'The Bend' Rosé 2021, Goulburn Valley



Premium Wines

Sparkling

- Scotchman's Hill Swan Bay Prosecco, Geelong King Valley
- Balgownie NV Brut, Yarra Valley

White

- Bellarine Estate James' Paddock Chardonnay, Geelong Bellarine Peninsula
- John Gehrig Riesling 2019, King Valley
- Michelini Italian Selection Pinot Grigio 2023, Alpine Valley

Red

- Blue Pyrenees Estate Section 1 Shiraz 2020, Pyrenees
- La Cantina Dolcetto 2022, King Valley
- Helen & Joey 'Alena' Pinot Noir 2022, Yarra Valley

Rosé

- Tahbilk Grenache Mourvedre Rosé, Goulburn Valley

Executive Wines

Sparkling

- Nomads Garden Prosecco, King Valley
- Tahbilk Coueslant Chardonnay Pinot Noir Sparkling, Goulburn Valley

White

- Fenian Wines Pinot Gris 2023, Mornington Peninsula
- Levantine Hill Glen Garvald Chardonnay 2022, Yarra Valley

Red

- In Dreams Pinot Noir 2022, Yarra Valley
- Sally's Paddock Sasha Cabernet Shiraz, Pyrenees

Rosé

- Levantine Hill Glen Garvald Rosé 2022, Yarra Valley

Beer and Seltzer

Standard Beer

- Stomping Ground Laneway Lager (4.7%) **VF**
- Mountain Goat Pale Ale (4.8%) **VF**

Premium Beer

- Good Land Good Lager (5%) **VF**
- Urban Alley Urban Ale (4.2%) **VF**

Seltzer

- Moon Dog Fizzer Piney Limey **VF | GF**

Non-Alcoholic

Non-Alcoholic Beer

- Bridge Road Free Time (<0.5%) **VF**

Non-Alcoholic Sparkling Wine

- Vinada Sparkling Chardonnay

ETCH Native Flavoured Sparkling Water

- Finger Lime & Lemon Myrtle **VF**
- Mountain Pepperberry & Raspberry **VF**



Start planning your next event

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