

Gala Menu



Guide

Our Gala menus celebrate the best Victorian produce.

Gala Events

On-Arrival Canapés

\$14.50 per person

Chef's selection of three canapés
– one cold, two hot.

Standard Inclusions

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

Two-Course Menu

\$75.60 per person

Two-course selection.

Three-Course Menu

\$104 per person

Three-course selection including an alternating drop for one course.

100-Mile Dinner Menu

\$101.50 per person

Featuring a three-course plated menu including on arrival canapés. All major ingredients are sourced from local farms and markets within 100 miles (161 kilometres) of our venue, supporting Victorian food producers while reducing our carbon footprint.

+ Additional alternate drop
\$6.30 per person



Entrée

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

A Taste of Victoria

Our iconic tasting plate highlighting the very best Victorian produce. Confit Wyndham barramundi in Tarago extra virgin olive oil with Yarra Valley caviar, anise myrtle carrot puree, Hickory smoked Mt Macedon duck breast with Brunswick Aces Spades gin-soaked apple, sea succulents and burnt paperbark oil.

- Mushroom ravioli, truffled leek and thyme ragout, Sauce Périgueux and porcini soil **V**
- Buttermilk poached chicken, pink peppercorn and saltbush, beetroot and bay leaf **GF**
- Wattleseed rubbed beef, whipped crème fraîche, horseradish, charred leek **GF**
- Torched Hirimasa kingfish with coconut, green chilli nahm jim and puffed rice **GF**
- Miso butterscotch Houn salmon, red curry pumpkin, coconut and coriander **GF**
- Beetroot terrine with pickled celeriac, hazelnut vinaigrette and fine herbs **V | VF | GF**
- Heirloom carrot and asparagus with coconut labne, puffed grains and Yarra Valley herbs **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.

Main Course

Seared, slow-roasted or braised, these melt-in-the-mouth dishes will leave your guests in awe.

- Victorian Farms beef fillet with Warragul greens pesto, heirloom tomato fondue and seeded mustard jus **GF**
- Bendigo chicken and confit leg press, ancient grains, tarragon and lemon aspen emulsion **GF**
- Macadamia dukkah-crusted Victorian lamb with whipped chickpea, tahini and charred cucumber **GF**
- Gippsland sirloin steak with river mint pea purée, confit potato and roasted beetroot **GF**
- High country pork belly with red cabbage purée, spiced apple and puffed quinoa **GF**
- Roasted chicken breast, soft polenta, broccolini, sage butter and pine nuts **GF**
- Seared Wyndham barramundi with colcannon mash, pancetta lardon and sauce vierge **GF**
- Middle Eastern spiced pumpkin, black lentils, parsnip and pumpkin seed pesto **V | VF | GF**
- Roasted cauliflower, miso rice, pak choy and togarashi **V | VF | GF**

Dessert

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

Roving Mini Desserts

- White chocolate, raspberry and finger lime brownie **V**
- Blueberry and lemon cheesecake with dessert lime and orange confit **V**
- Raspberry, lychee and rosella slice **V**
- Caramel, whiskey, banana and peanut tart **V**
- Cookies and cream custard **V | VF | GF**
- Strawberry and aged balsamic sorbet mini waffle cone **V**

Plated Desserts

- The chocolate box – dark chocolate, raspberry and pistachio **V**
- Pear orchard – hazelnut and milk, chocolate pressed sable, pear and caramel **V**



Bowls to Table

\$55 per platter (serves 10)

- Charred broccolini with lemon myrtle infused olive oil and red chilli **V | VF | GF**
- Heirloom carrots, maple and coriander seed glaze and puffed buckwheat **V | VF | GF**
- Roast baby potatoes with confit garlic and fried rosemary **V | VF | GF**

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

Elevate Your Event

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



Smash It!

\$12.50 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

\$11.50 per person

MCEC award-winning hazelnut ice cream topped with freshly brewed espresso coffee.

Fromage L'Artisan

\$13.50 per person

Founded by third-generation French cheesemaker Matthieu Megard, L'Artisan cheese highlights the terroir of the Great Ocean Road. Showcase of cheese served with fruit, nuts and house-baked sourdough bread. **V**

Late Night Bites

\$12.50 per person

Select two

Refresh your guests with some end-of-the-night favourites to finish up a memorable event. Served roaming.

- Chicken and leek pie with smoked onion relish
- Classic cheeseburger with secret sauce and pickles
- Panko crumbed chicken tenders with tomato sugo and parmesan crumbs and fried basil
- Cauliflower karaage bites with kewpie, bulldog sauce and spring onion **V | VF | GF**

Spirits Bar

\$13.50 per person

After a great meal, there's nothing better than a nightcap to bring your event to a close with a selection of spirits and digestives liquors.



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

100-Mile Dinner Menu

A plated three-course menu. We source all major ingredients from local suppliers supporting rural communities and Melbourne's food producers within 100 miles (161 km) of MCEC.

Standard Inclusions

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

On-Arrival Canapés

- Petit chicken, celery and almond baguette with lemon aspen mayo
- Mediterranean vegetable pie with bush tomato relish **V | VF | GF**

Main Course

Alternating drop

- Victorian Farms beef fillet with Warragul greens pesto, heirloom tomato fondue and seeded mustard jus **GF**
- Bendigo chicken and confit leg press, ancient grains, tarragon and lemon aspen emulsion **GF**

Sides

Yarra Valley heirloom carrots, maple and coriander seed glaze and puffed buckwheat **V | VF | GF**

Dessert

Roving Mini Desserts

- White chocolate, raspberry and finger lime brownie **V**
- Blueberry and lemon cheesecake with dessert lime and orange confit **V**
- Raspberry, lychee and rosella slice **V**
- Caramel, whiskey, banana and peanut tart **V**
- Cookies and cream custard **V | VF | GF**
- Strawberry and aged balsamic sorbet mini waffle cone **V**

Entrée

A Taste of Victoria

Our iconic tasting plate highlighting the very best Victorian produce. Confit Wyndham barramundi in Tarago extra virgin olive oil with Yarra valley caviar, anise myrtle carrot puree, Hickory smoked Mt Macedon duck breast with Brunswick Aces "Spades" gin-soaked apple, sea succulents and burnt paperbark oil.



Non-Alcoholic Beverage Packages

A selection of non-alcoholic beverages

Standard Package

(per person)

- 1 hour **\$15**
- 2 hours **\$18**
- 3 hours **\$21**
- 4 hours **\$24**
- 5 hours **\$27**

Standard Inclusions

- Variety of soft drinks and juices
- Carafes of water

Premium Package

(per person)

- 1 hour **\$22.50**
- 2 hours **\$30.50**
- 3 hours **\$38**
- 4 hours **\$45**
- 5 hours **\$51.50**

Standard Inclusions

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

Mocktails

Upgrade your beverage package
On consumption - **\$11.50 each**
(Select up to two)

Virgin Buck

Brunswick Aces Sapiir, ginger ale and lemon

Elderflower Fizz

Brunswick Aces Sapiir, elderflower cordial and tonic

Dark and Sober

Naked Life Spiced Caribbean, Pepsi and lemon

Virgin Mojito

Naked Life Spiced Caribbean, passionfruit pulp and soda

Alcoholic Beverage Packages

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

Classic Package

(per person)

- 1 hour **\$26.50**
- 2 hours **\$35**
- 3 hours **\$43**
- 4 hours **\$50.50**
- 5 hours **\$57**

+ Additional half hour **\$6 per person**

Standard Inclusions

- 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

+ Add an additional white/red for **\$5 per person**

Add bottles of still and sparkling CAPI water for **\$3 per person**

Premium Package

(per person)

- 1 hour **\$33**
- 2 hours **\$41.50**
- 3 hours **\$49.50**
- 4 hours **\$57**
- 5 hours **\$64**

+ Additional half hour **\$6 per person**

Standard Inclusions

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

+ Add an additional white/red for **\$5 per person**

Add bottles of still and sparkling CAPI water for **\$3 per person**

Executive Package

(per person)

- 1 hour **\$41**
- 2 hours **\$49.50**
- 3 hours **\$57.50**
- 4 hours **\$65**
- 5 hours **\$72**

+ Additional half hour **\$6 per person**

Standard Inclusions

- Chandon Garden Spritz
- One executive sparkling wine
- One executive white wine
- One executive red wine
- One executive rosé
- One non-alcoholic wine
- Two premium beers
- One non-alcoholic beer
- Two seltzers
- One Naked Life mocktail
- Variety of soft drinks and flavoured water
- Variety of fruit juices
- Bottles of still and sparkling water on table

+ Add an additional white/red for **\$5 per person**

[See our Tasting Notes here.](#)





Cocktails & Mocktails

*Add cocktails on consumption
\$11.50 standard or \$20 premium*

Standard Cocktails

Gin Rickey

Brunswick Aces “Spades” gin, lime and Indian tonic

Myrtle Fizz

That Spirited Lot citrus vodka, lemon myrtle syrup and soda

Brunswick Mule

Brunswick Aces “Spades” gin, lime and spiced ginger beer

Passionfruit Mojito

That Spirited Lot citrus vodka, passionfruit, lime and soda

Premium Cocktails

Aussie Cold Brew

That Spirited Lot coffee vodka, wattleseed syrup, coffee and O’Leary liqueur

Raspberry Sour

Brunswick Aces “Spades” gin, raspberry puree, cordial and aquafaba

Thai Margarita

That Spirited Lot citrus vodka, Thai spiced syrup and coconut water

Hibiscus Negroni

Brunswick Aces “Spades” gin, red Vermouth, hibiscus syrup

Mocktails

Virgin Buck

Brunswick Aces Sapiir, ginger ale and lemon

Elderflower Fizz

Brunswick Aces Sapiir, elderflower cordial and tonic

Dark and Sober

Naked Life Spiced Caribbean, Pepsi and lemon

Virgin Mojito

Naked Life Spiced Caribbean, passionfruit pulp and soda

Custom made cocktails available on request.

Classic Wines

Sparkling

- Blue Pyrenees Traditional Sparkling NV, Pyrenees
- Michelini Prosecco, Alpine Valley - 92 Points by the Wine Estate Magazine **VF**

White

- Rob Dolan ‘True Colours’ Chardonnay, Yarra Valley **VF**
- Trentham ‘The Family’ Pinot Grigio, Murray Darlings - 90 Points by James Halliday Wine Companion list **VF**
- Tahbilk Marsanne, Goulburn Valley - 725 international award wins

Red

- Contemplation by St Ignatius Reserve Malbec, Goldfields - 93 Points by Wine Showcase **VF**
- Redbank ‘Victorian Collection’ Sangiovese, King Valley **VF**
- Mitchelton ‘The Bend’ Shiraz, Goulburn Valley
- De Bortoli ‘The Estate Vineyard’ Pinot Noir **VF**

Rosé

- Helen & Joey ‘Inara’ Rosé, Yarra Valley **VF**



Premium Wines

Sparkling

- Redbank Elevage Blanc de Blanc **VF**
- Helen & Joey ‘Inara’ Blanc du Blanc, Yarra Valley

White

- ...ish Fiano, King Valley
- Prancing Horses ‘The Pony’ Pinot Gris, Mornington Peninsula **VF**
- Mitchelton ‘Blackwood Park’ Riesling, Goulburn Valley **VF**

Red

- Helen & Joey ‘Layla’ Pinot Noir, Yarra Valley
- Bellarine Estate ‘Two Wives’ Shiraz, Bellarine - 95 Points by the Wine Orbit Review **VF**

Rosé

- Michelini Nebbiolo Rosé, Alpine Valley - 4 Stars and 94 Points by the Wine Estate Magazine **VF**

Executive Wines

Sparkling

- Blue Pyrenees Midnight Cuvee, Pyrenees
- Cat out of the bag Prosecco, Bellarine - 90 Points by the Sparkling and Champagne Show **VF**

White

- Helen & Joey ‘Wayward Child’ Ilion, Yarra Valley **VF**
- De Bortoli A7 Chardonnay, Yarra Valley - 95 Points by the James Halliday Wine Companion list **VF**
- Tahbilk ‘1927 Vine’ 2015 Marsanne, Goulburn Valley - 80-time Gold medal winner at the Wine Show, total 261 Awards

Red

- Blue Pyrenees ‘Richardson’ 2018 Shiraz, Pyrenees - 96 Points by the James Halliday Wine Companion list, multiple times gold medallist
- Tahbilk ‘Old Vines’ 2018 Cabernet Shiraz, Goldburn Valley - 95 points by the James Halliday Wine Companion list, gold medallist at the Wine Show
- Helen & Joey ‘Wayward Child’ Serendip Shiraz Pinot Noir, Yarra Valley **VF**

Rosé

- ‘Cat out of the bag’ Rosé, Bellarine

Beer and Seltzer

Standard Beer and Seltzer

- Stomping Ground Laneway Lager (4.7%) **VF**
- Bridge Road Pale Ale (4.8%) **VF**
- Bridge Road Free Time (<0.5%) **VF**
- Moon Dog Fizzer Raspberry Sorbet **VF | GF**
- Moon Dog Fizzer Piney Limey **VF | GF**

Premium Beer and Seltzer

- Mountain Goat Very Enjoyable Beer (4.2%) **VF**
- Two Bays GFB Draught (4.2%) **VF | GF**
- Bridge Road Free Time (<0.5%) **VF**
- Moon Dog Fizzer Raspberry Sorbet **VF | GF**
- Moon Dog Fizzer Piney Limey **VF | GF**



Start planning your next event

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