

Gala Menu

2026

mcec.com.au



Food Tastes Better When it Matters



mcec.com.au

Melbourne's food scene is like the city itself — diverse, innovative, and a little bit fabulous.

Our chefs, driven by curiosity and a commitment to sustainability, create menus that celebrate this vibrant city.

Alive with the seasons and bursting with fresh, locally sourced ingredients, every dish reflects Melbourne's multicultural energy and love of good food.

By partnering with organic producers and sourcing sustainable seafood, we deliver flavours that are as good for you as they are for the planet.

Inspired by Melbourne's global food culture, our dishes blend techniques and traditions to create inclusive dining experiences that are both authentic and adventurous.

At MCEC, we're always pushing the boundaries of traditional dining, just like Melbourne itself.

Great flavour starts close to home. Nearly 80% of what we plate is grown in Victoria.

Gala Events

Includes

- House-made sourdough bread served with Tarago extra virgin olive oil and Lard Ass cultured butter
- Bean-to-cup bistro coffee and tea service

Add-Ons

- + Add house-made chocolate truffles **\$2.50 per person**
- + Additional alternate drop **\$7.50 per person, per course**
- + Chef's selection pre-dinner canapés **\$17 per person**
 - One *Cold Canapés*
 - Two *Hot Canapés*

V | Vegetarian

VF | Vegan-Friendly

GF | Gluten-Friendly

Seafood Country of Origin Labelling (CoOL)

A | Australian

M | Mixed

Please Note

Additional dietary requirements can be catered for upon request. A 15 per cent surcharge applies to Sunday and public holiday events. All prices include GST and apply across the entire menu.

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Step 1 → Select your package

Feed Me

Our chefs take the lead here — a selection shaped by Melbourne’s food culture.

Two-Course

\$80 per person

Three-Course

\$105 per person

Standard Gala

- Start by selecting your *Main Course* — this sets your gala package price
- The price listed next to your chosen *Main Course* includes a full three-course menu
- If you’d prefer a two-course menu, simply take \$25 off the listed price

Two-Course

- One *Entrée*
- One *Main Course*

or

- One *Main Course*
- One *Plated Dessert* or *Two Roaming Desserts*

Three-Course

- One *Entrée*
- One *Main Course*
- One *Plated Dessert* or *Two Roaming Desserts*



Entrée

Step 2 → Select your entrée

+ Additional alternate drop
\$7.50 per person

Cold

- Smoked Moorabool Valley duck breast with carrot and ginger purée, curried pumpkin seeds, orange and fennel **GF**
- Poached Hazeldene free-range chicken with sweetcorn, Lard Ass buttermilk, finger lime and dill oil **GF**
- Rare roasted Victorian Farms sirloin with Tom Yum gel, pounded rice and green papaya **GF**
- Port Lincoln bluefin tuna **(A)** crudo with pomegranate, Mt Zero black olive and lime

Hot

- Mushroom and buffalo ricotta tortelloni with porcini cream and pickled mushroom **V**
- Victorian lamb with minted garden peas, red onion petals and Meredith ashed goat’s cheese **GF**
- Spinach agnolotti with butternut pumpkin, salsa verde and Pecorino Romano **V**

Main Course

Step 3 → Select your main

+ Additional alternate drop
\$7.50 per person

- Victorian farmed beef fillet with glazed cheek, carrot cream and charred brassica, Yarra Valley pinot noir reduction **GF - \$115**
- Sumac-spiced Hazeldene chicken with ancient grains, radish, cucumber, burnt yoghurt and watercress **GF - \$108**
- Piri-piri Humpty Doo barramundi **(A)** with sweet potato purée and roasted corn salsa **GF - \$115**
- Roasted Hazeldene chicken breast with savoy cabbage, crispy kaiser bacon, parsnip and chicken jus **GF - \$108**
- 16-hour slow-cooked Victorian farmed beef rib with marrow bone, leek and smoked potato purée **GF - \$112**
- Rolled lamb shoulder with gremolata crust, confit potato, braised witlof and garden pea **GF - \$115**
- Truffled potato pavé with forest mushroom ragu, cauliflower blossom and parsley oil **V | VF | GF - \$87**

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Bowls to Table

\$58 per bowl (serves 10)

- Maple-glazed carrots with candied pecans and dill **V | VF | GF**
- Charred baby gem lettuce with ranch-style dressing and heirloom tomato **V | VF | GF**
- Potato gratin with garlic and thyme **V | GF**

Desserts

Step 4 → Select your package

Substantial
Pass-Around Dessert

- One *Classic*
- One *Something For Everyone*

or

Plated Dessert

+ Additional alternate drop
\$7.50 per person

- One *Classic*
or
- One *Something For Everyone*

Step 5 → Select your dessert

Classic

- Mango and limoncello baba with coconut whipped ganache **V**
- Madagascar vanilla crème caramel with fresh berries **V**

Something For Everyone

- V-RAMISU – dark chocolate, coffee and orange **VF | GF**
- Apple tatin with maple ice cream, mandarin caramel and puffed grains **VF | GF**
- Kaffir lime pannacotta with compressed pineapple **VF | GF**

Gala Event Add-ons

Think bold, crowd-pulling dishes served straight from a food station. A flavour-packed way to elevate your gala.

Fromage L'Artisan

\$15 per person

Served with sherry quince paste, fruit, nuts, house-baked fruit sourdough and lavosh **V**

Smash It!

\$13.50 per person

Chefs will smash 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**

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Casa Dulce

\$10.50 per person

Fresh, golden churros dusted in cinnamon sugar, served with your choice of dark or white chocolate sauce and dulce de leche

Late Night Bites

Passed around

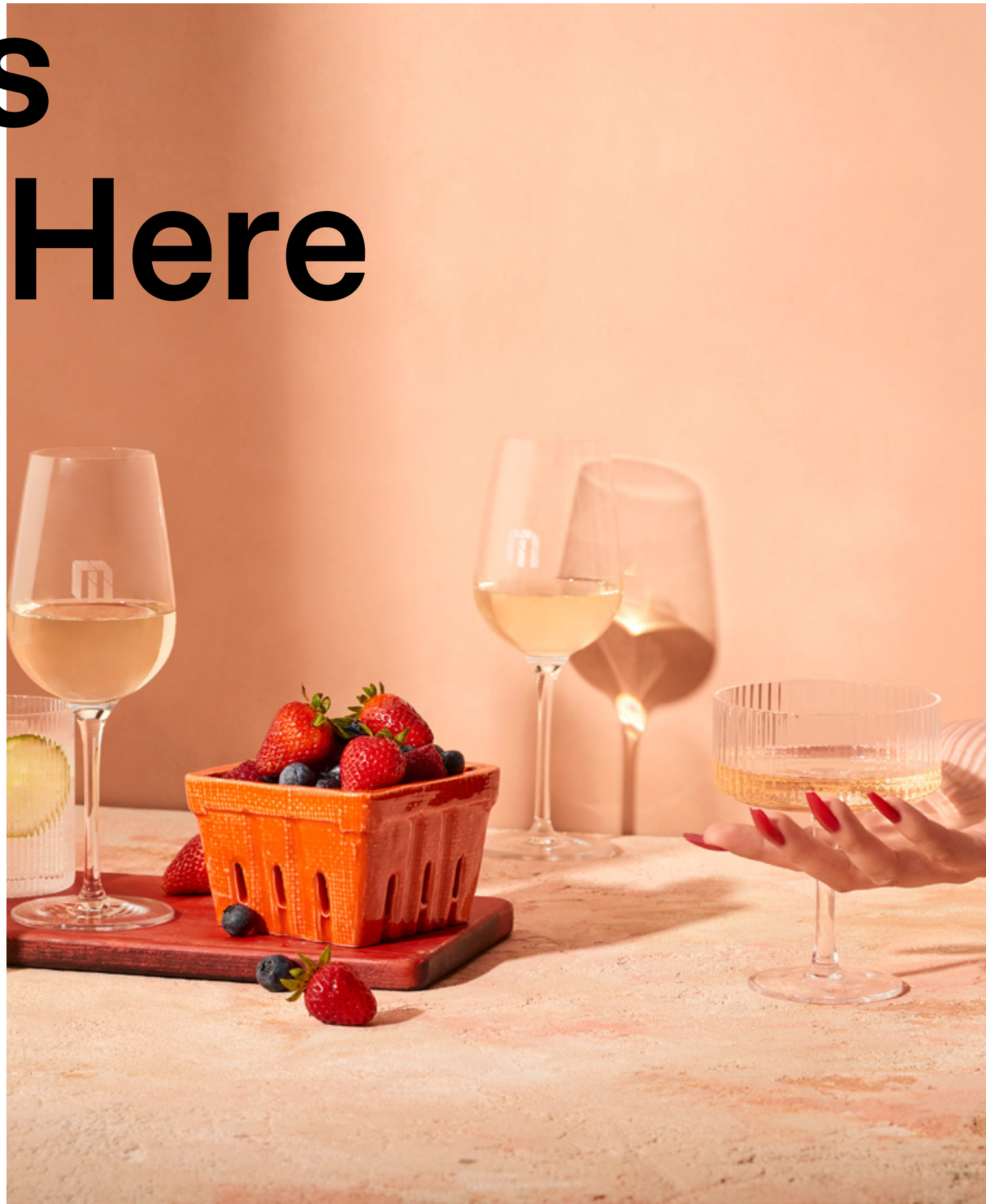
As the night winds down, treat your guests to these end-of-event favourites.

- Mushroom hot pot pie with onion relish **V - \$8.50 per person**
- Angus beef burger with American cheese, pickle, dijonnaise and ketchup - **\$8.50 per person**
- Margherita and Diavola pizza slices topped with fior di latte **V - \$8.50 per person**
- Fried Korean chicken with gochujang and toasted sesame - **\$8.50 per person**
- Choc-dipped mini ice creams with freeze-dried raspberry **V - \$8.50 per person**
- Steak fries with tomato sauce and aioli **V | VF - \$5 per person**

Extras that take your party further



Drinks Start Here



Our drinks are never an afterthought. From Victorian wines to signature cocktails and standout non-alcoholic options, our selection brings the flavour.

Non-Alcoholic Beverage Packages

Standard

per person

- 1 hour **\$17.50**
- 2 hours **\$20.50**
- 3 hours **\$24**
- 4 hours **\$28**
- 5 hours **\$31**
- + Additional half hour **\$2.75 per person**

Includes

- Variety of soft drinks and juices
- Carafes of water

Premium

per person

- 1 hour **\$25**
- 2 hours **\$34.50**
- 3 hours **\$43.50**
- 4 hours **\$51.50**
- 5 hours **\$58**
- + Additional half hour **\$7 per person**

Includes

- One non-alcoholic sparkling wine
- One non-alcoholic beer
- Two Lyre's mocktails
- StrangeLove flavoured sodas
- One ETCH native flavoured mineral water
- Soft drinks, juices, carafes of water

All personality,
no alcohol



Alcoholic Beverage Packages

Step 1 → Select your package

Upgrades

+ Take your Classic or Premium package to the next level with Four Pillars canned mixers for just **\$7 per person** on arrival (up to 45 minutes)

Select one

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

Classic

per person

- 1 hour **\$31.50**
- 2 hours **\$41.50**
- 3 hours **\$51**
- 4 hours **\$59.50**
- 5 hours **\$67**
- + Additional half hour **\$7.50 per person**
- + Add a splash of summer with an Aperol spritz **\$2.50 per person**
- + Add a splash of Italian fun with a Limoncello spritz **\$3 per person**

Includes

- One Classic sparkling, white, rosé and red wine
- One Standard beer
- One alcoholic juice - Moon Dog Fizzer
- One alcoholic iced tea - Subtle Tea
- One Premium mocktail
- One non-alcoholic beer
- Variety of soft drinks and juices
- One ETCH Native flavoured sparkling water
- Carafes of water

Premium

per person

- 1 hour **\$38**
- 2 hours **\$47.50**
- 3 hours **\$57**
- 4 hours **\$65**
- 5 hours **\$73**
- + Additional half hour **\$7.50 per person**
- + Additional varietal of white/red wine **\$5 per person**
- + Glass Bottles of StrangeLove still and sparkling water to the table **\$3 per person**

Includes

- One Premium sparkling, white, rosé and red wine
- One Standard and Premium beer
- One Aperol Spritz
- One Limoncello Spritz
- One alcoholic juice - Moon Dog Fizzer
- Two alcoholic iced tea - Subtle Tea
- One non-alcoholic sparkling wine
- One non-alcoholic beer
- One Premium mocktail
- Variety of StrangeLove sodas, soft drinks and fruit juices
- One ETCH Native flavoured sparkling water
- Carafes of water

Executive

per person

- 1 hour **\$47**
- 2 hours **\$56.50**
- 3 hours **\$65.50**
- 4 hours **\$74**
- 5 hours **\$81.50**
- + Additional half hour **\$7.50 per person**
- + Additional varietal of white/red wine **\$5 per person**

Includes

- One Executive sparkling, white, rosé and red wine
- One Standard and Premium beer
- One Aperol Spritz
- One Limoncello Spritz
- One alcoholic juice - Moon Dog Fizzer
- Two alcoholic iced tea - Subtle Tea
- One non-alcoholic sparkling wine
- One non-alcoholic beer
- One Premium mocktail
- Variety of StrangeLove sodas, soft drinks and fruit juices
- One ETCH Native flavoured sparkling water
- Glass Bottles of StrangeLove still and sparkling water to the table

Step 2 → Select your drinks

Classic Wines

Sparkling

- Munro Valley Sparkling Brut NV, Victoria
- De Bortoli King Valley Prosecco, King Valley

White

- Rutherglen Estate Shelley's Block Marsanne Viognier Roussanne, Rutherglen
- Cloud St Pinot Grigio, Victoria
- Cloud St Chardonnay, Victoria

Red

- St Ignatius Unconquered Nouveau, Pyrenees
- Cloud St Pinot Noir, Victoria
- Pettavel Premium Shiraz Viognier, Geelong

Rosé

- Cloud St Rosé, Victoria

Premium Wines

Sparkling

- St Leonards Vineyard NV Brut, Rutherglen
- Dal Zotto Pucino Prosecco NV, King Valley

White

- PREECE Nagambie Riesling, Goulburn Valley
- Tar and Roses Pinot Grigio, Central Victoria
- Oscar's Folly Chardonnay, Yarra Valley

Red

- Tahbilk GSM (Grenache, Syrah, Mourvedre), Goulburn Valley
- Little Saint Pinot Noir, Yarra Valley
- Bellarine Estate Portarlington Ridge Shiraz, Geelong

Rosé

- Swan Bay Bellarine Peninsula Rosé, Geelong

Executive Wines

Sparkling

- De Bortoli Este Cuvée, Victoria
- Cat out of the Bag Sparkling NV, Geelong

White

- Red Claw Pinot Gris, Mornington Peninsula
- Oakridge Over the Shoulder Chardonnay, Yarra Valley

Red

- Levantine Hill Glen Garvald Pinot Noir, Yarra Valley
- Mayford Tempranillo, Alpine Valley

Rosé

- Ai Fiori Rosato, Yarra Valley

A Glass Full of Victoria

Beer

Standard Beer

- Stomping Ground Laneway Lager (4.7%)
- Stomping Ground Gipps St Pale Ale (5.2%)

Premium Beer

- Urban Alley Urban Lager (4.7%) VF
- Coldstream Brewery Pale Ale (4.2%)

Mixed Drinks

Alcoholic Juice

- Moon Dog Fizzer Apple and Raspberry Alcoholic Juice (4%)

Alcoholic Iced Tea

- Subtle Tea Alcoholic Blood Orange Iced Tea (4.5%)
- Subtle Tea Alcoholic Mango Iced Tea (4.5%)

Non-Alcoholic Drinks

Non-Alcoholic Beer

- Stomping Ground Footloose Pale Ale (<0.5%)

Non-Alcoholic Sparkling Wine

- Lyre's Classico Sparkling

ETCH Native Flavoured Sparkling Water

- Finger Lime and Lemon Myrtle
- Mountain Pepperberry and Raspberry

Mocktail Cans

- Lyre's Pink Spritz
- Lyre's Amalfi Spritz



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Beverage Activations

Upgrades

+ Order 200 cocktails and we'll bring the Aperol Spritz bar to you. All you need to do is include Aperol Spritz in your selection.

Cocktails on Tap

\$16.50 each

Minimum order of 50 each

Aperol Spritz

Aperol, prosecco, soda and orange

Spicy Margarita

Espolòn Tequila Blanco, Triple Sec, agave, lime, habanero and pasilla chilli

Blood Orange Americano

Campari, Cinzano 1757 Rosso and Mischief Brew Blood Orange Soda

Cocktails that know how to start a party



 2026

Hungry? Let's start planning

+61 3 9235 8210
sales@mcec.com.au
1 Convention Centre Place
South Wharf Victoria
Australia 3006

mcec.com.au