

# Gala Menu



# Food with a Purpose



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 reflect our deep love for this vibrant city.

Alive with the seasons and bursting with fresh, locally sourced ingredients from across Victoria, our dishes cater to all tastes and dietary needs while being kind to the planet.

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 rich multicultural tapestry, we blend global flavours and techniques to create inclusive dining experiences that are both authentic and adventurous.

At MCEC, we love pushing the boundaries of traditional dining—just like Melbourne itself.

**Did you know?  
80% of our  
produce is  
sourced from all  
over Victoria—  
talk about  
keeping it local  
and full of  
flavour!**

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## 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.



Macadamia milk-poached Etty Bay barramundi with Warrigal greens pesto, beetroot, and Davidson plum relish

### Select your Gala event package

Your gala package price is built around your main course choice—select your dish, set the vibe, and we'll handle the rest.

See [page 10](#) for details.

### Includes

- House-made sourdough bread served with Tarago extra virgin olive oil and Lard Ass cultured butter **V**
- Tea and coffee
- Selection of handmade chocolate truffles

### Pre-Dinner Canapés

\$16.50 per person

*Selected by our chefs*

- One x Cold Canapés
- Two x Hot Canapés

### Two-Course

*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

*Select*

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

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

#### 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.

Spencer Gulf kingfish, Davidson plum ponzu, crispy taro, fish floss and Yarra Valley caviar

## Entrée

Made with Victorian produce, these starters deliver big flavour.

### Select your entrée

#### Cold

- Moorabool Valley smoked duck breast with Four Pillars gin-soaked Granny Smith apple and crispy duck ham **GF**
- Poached Hazeldene free-range chicken with sweetcorn, Lard Ass buttermilk, finger lime, and dill oil **GF**
- Rare roasted Victorian farmed sirloin with Tom Yum gel, pounded rice, and green papaya **GF**
- Port Lincoln Blue-fin tuna with Davidson plum ponzu, crispy taro, fish floss, and Yarra Valley caviar **GF**
- Heirloom carrot tatin, broccoli puree, pumpkin seed granola and pickled beetroot **V | VF | GF**

#### Hot

- Sweet potato agnolotti with burnt butter, candied walnuts, and fried sage **V**
- Victorian lamb with onion soubise, fried zucchini, Meredith ashed goats' cheese, and tomato concasse **GF**
- Bass Strait scallop cannelloni with confit micro fennel, citrus beurre blanc, charred navel orange, and our microgreens

+ Additional alternate drop  
**\$7.00 per person**

## Main Course

Think rich flavours, vibrant ingredients, and dishes designed to impress – Victoria's best on a plate.

### Select your main

For two course package, prices will be reduced by \$25

- Victorian farmed beef fillet with glazed cheek, carrot cream, charred brassica, and Yarra Valley Pinot Noir reduction **GF \$112**
- Hazeldene chicken breast with confit leg, fermented garlic Kiev, garden pea, pearl onion, and our microgreens **GF \$105**
- Steamed ETTY Bay barramundi with braised daikon, shiitake and ginger broth, pickled carrot, and choy sum **GF \$112**
- Victorian lamb cutlet and pressed shoulder with harissa and red pepper emulsion, Mt Zero black olive crumb **GF \$115**
- Roasted Hazeldene chicken breast with savoy cabbage, crispy kaiser, parsnip, and chicken jus **GF \$105**
- 16-hour slow-cooked Victorian beef rib with bone marrow, baby leek, and smoked potato purée **GF \$109**
- Otway Ranges pork loin with red curry pumpkin, lychee gel, coconut cream, and Thai basil **GF \$106**
- Truffled potato pavé with forest mushroom ragu, cauliflower blossom, and parsley oil **V | VF | GF \$85**

*Hazeldene chicken breast with confit leg, fermented garlic Kiev, garden pea, pearl onion, and our microgreens*

## Sides to Share

(V | VF | GF)

\$58 per platter (serves 10)

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

+ Additional alternate drop \$7.00 per person



*Pressed sablé, raspberry  
and passionfruit, fresh berries*

## Dessert

Desserts, your way -  
plated, or passed around.  
The choice is yours.

**Select your preference**

### Roaming

One x *Classic*  
One x *Something For Everyone*

or

### Plated

One x *Classic* or *Something For Everyone*

+ *Additional alternate drop*  
**\$7.00 per person**

**Select your items**

### Classic

(V)

- Mango and limoncello baba with coconut whipped ganache
- Lemon pavlova with fresh strawberry compote, hibiscus consommé, and strawberry yoghurt cream

### Something For Everyone

(VF | GF)

- V-RAMISU - Amatika 46% milk chocolate with coffee and orange
- Apple tatin with maple ice cream, mandarin caramel, and puffed grain
- Pressed sablé with raspberry, passionfruit, and fresh berries

# Flavours of Country

\$115 per person

Enjoy a three-course set menu, celebrating Australia with a vibrant palette of native ingredients perfectly paired with locally sourced produce.

## Includes

- House-made sourdough bread served with Tarago extra virgin olive oil and Lard Ass cultured butter **V**
- Tea and coffee
- Selection of handmade chocolate truffles

## Entrée

- Macadamia milk-poached Etty Bay barramundi with Warrigal greens pesto, beetroot, and Davidson plum relish **GF**

## Main Course

Alternating drop

- Victorian farmed beef cheek saltbush pomme purée, bush tomato confit, and beach banana **GF**
- Bendigo chicken breast with kumara and native thyme rösti, Geraldton wax oil, and our microgreens **GF**

## Shared Salad

Served to the table

- Mixed leaves dressed in Kakadu plum vinaigrette **V | VF | GF**

## Dessert

Roving or plated

- Lemon myrtle curd with poached desert lime and white chocolate **GF**

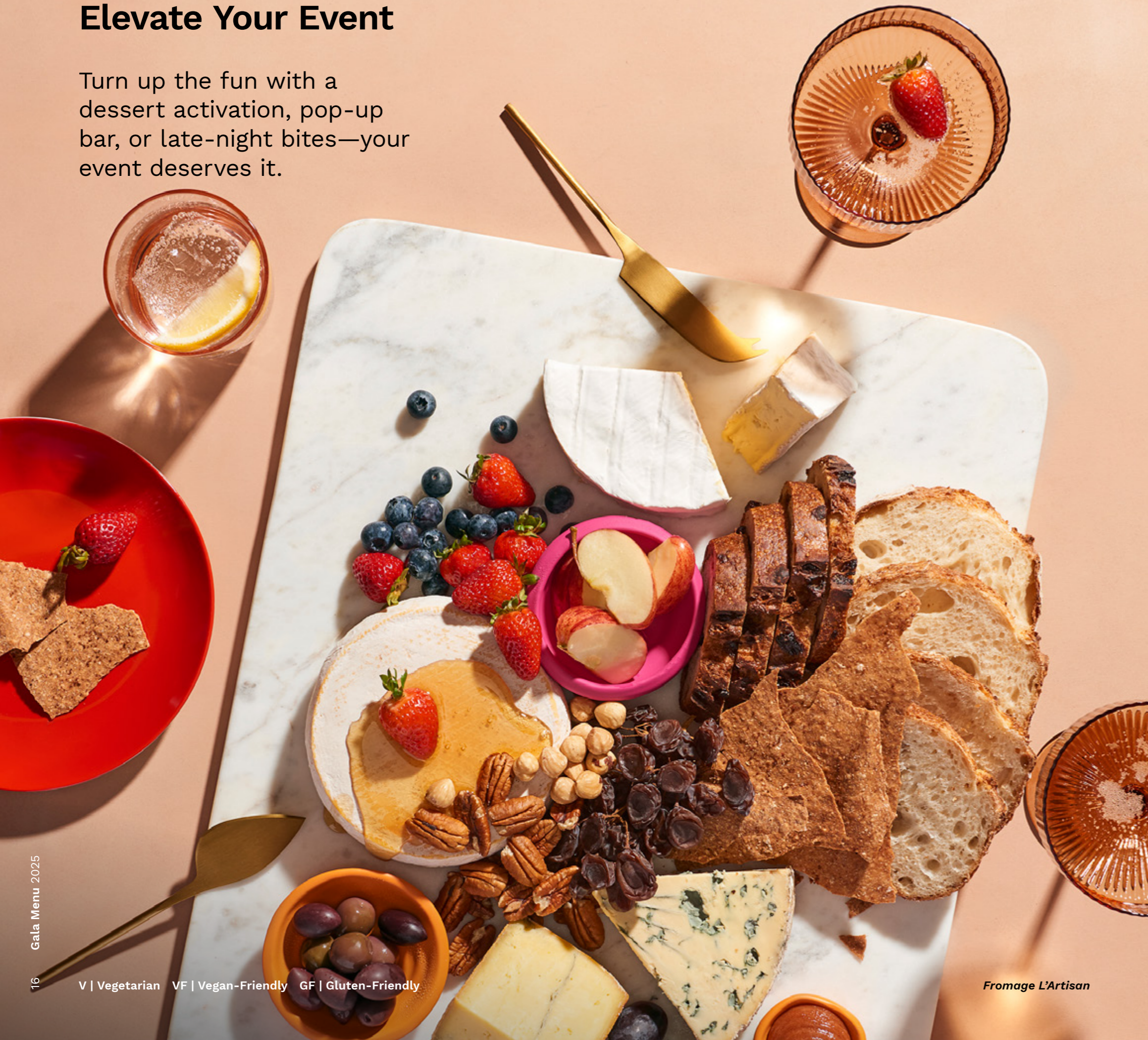
*Victorian farmed beef cheek with saltbush pomme purée, bush tomato confit, and beach banana*





# Elevate Your Event

Turn up the fun with a dessert activation, pop-up bar, or late-night bites—your event deserves it.



## Smash It!

\$13 per person

Chefs will be 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 highlights the unique flavours of the Great Ocean Road region. 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.

- Chicken and mushroom pie with onion relish
- Angus beef burger with American cheese, pickle, dijonnaise, and ketchup
- Margherita **(V)** and Diavola pizza slabs topped with Fior di Latte
- Choc-dipped mini-ice creams with freeze-dried raspberry **V**
- Shoestring fries with tomato sauce and aioli **V | VF**



## Non-Alcoholic Beverage Packages

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

### Standard

*(per person)*

- 1 hour **\$16.50**
- 2 hours **\$19.50**
- 3 hours **\$23**
- 4 hours **\$26.50**
- 5 hours **\$29.50**

+ Additional half hour **\$2.50 per person**

### Includes

- Variety of soft drinks and juices
- Carafes of water

### Premium

*(per person)*

- 1 hour **\$24**
- 2 hours **\$33**
- 3 hours **\$41.50**
- 4 hours **\$49**
- 5 hours **\$55.50**

+ Additional half hour **\$7 per person**

### Includes

- One non-alcoholic sparkling wine
- One non-alcoholic beer
- Two Curious Cabinet mocktails
- Variety of soft drinks and juices
- Variety of CAPI flavoured sodas
- One ETCH native sparkling water
- Carafes of water

[\(see beverage selections\)](#)

# Alcoholic Beverage Packages

Sip on something special with our curated selection of alcoholic drinks.



## Classic

(per person)

- 1 hour **\$30**
- 2 hours **\$39.50**
- 3 hours **\$48.50**
- 4 hours **\$56.50**
- 5 hours **\$64**

+ Additional half hour **\$7 per person**

### Includes

- One ETCH Native flavoured sparkling water
- One classic sparkling, white, red and rosé
- One standard and non-alcoholic beer
- One alcoholic juice
- One alcoholic iced tea - Subtle Tea
- One Limoncello spritz
- Variety of soft drinks and juices
- Carafes of water

+ Additional varietal of white/red wine

**\$5 per person**

+ Glass Bottles of CAPI still and sparkling water to the table

**\$3 per person**

[\(see beverage selections\)](#)

## Premium

(per person)

- 1 hour **\$37**
- 2 hours **\$46**
- 3 hours **\$55**
- 4 hours **\$63**
- 5 hours **\$71**

+ Additional half hour **\$7 per person**

### Includes

- One ETCH Native flavoured sparkling water
- One premium sparkling, white, red and rosé
- One non-alcoholic sparkling wine
- One standard, premium and non-alcoholic beer
- One alcoholic juice - Moon Dog Fizzer
- Two alcoholic iced tea - Subtle Tea
- One Limoncello spritz
- One Curious Cabinet mocktail
- Variety of soft drinks and flavoured CAPI soda water
- Variety of fruit juices
- Carafes of water

+ Additional varietal of white/red wine

**\$5 per person**

+ Glass Bottles of CAPI still and sparkling water to the table

**\$3 per person**

[\(see beverage selections\)](#)

## Executive

(per person)

- 1 hour **\$45.50**
- 2 hours **\$55**
- 3 hours **\$63.50**
- 4 hours **\$72**
- 5 hours **\$79.50**

+ Additional half hour **\$7 per person**

### Includes

- One signature Four Pillars Gin & Tonic can (on arrival)
- One ETCH Native flavoured sparkling water
- One executive sparkling, white, red and rosé
- One non-alcoholic sparkling wine
- Two premium beers
- One Non alcoholic beer
- One alcoholic juice - Moon Dog Fizzer
- Two alcoholic iced tea - Subtle Tea
- One Limoncello spritz
- Two Curious Cabinet mocktails
- Variety of soft drinks and flavoured CAPI soda water
- Variety of fruit juices
- Glass bottles of CAPI still and sparkling water on table

+ Additional varietal of white/red wine

**\$5 per person** [\(see beverage selections\)](#)

## Upgrade

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 & Soda (5.1%) - 250ml

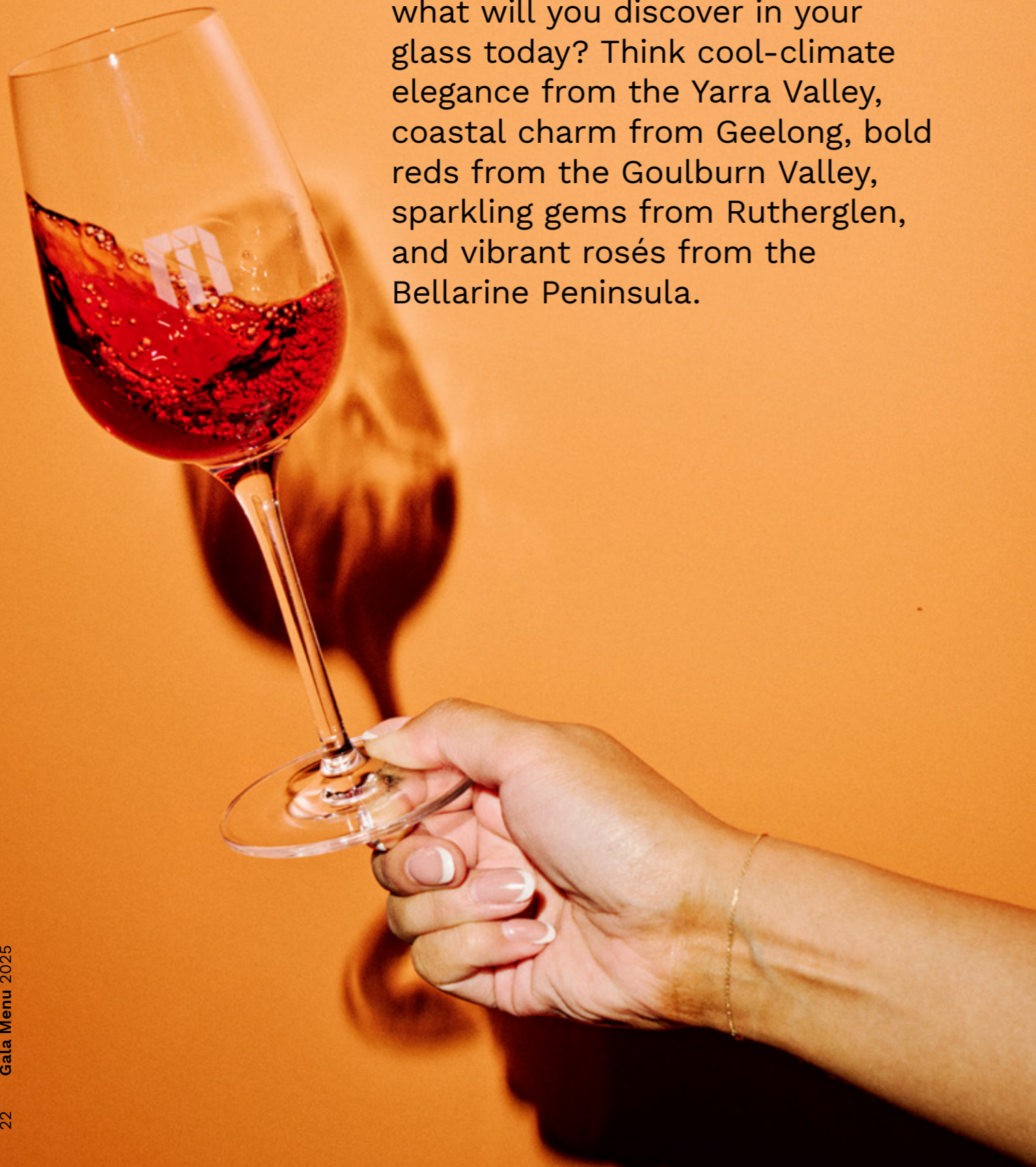
Alternatively, you can pre-purchase a selected quantity for **\$14.50 each**.

**Shake things up - add cocktails to your package!**

Explore our curated cocktail list [here](#).

# Bringing Victoria to You, by the Glass

From small-batch makers to Victoria's iconic wine regions—what will you discover in your glass today? Think cool-climate elegance from the Yarra Valley, coastal charm from Geelong, bold reds from the Goulburn Valley, sparkling gems from Rutherglen, and vibrant rosés from the Bellarine Peninsula.



## 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

## Executive Wines

### Sparkling

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

### White

- Shadowfax Macedon Pinot Gris, Macedon
- 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

## Premium Wines

### Sparkling

- St Leonards Vineyard NV Brut, Rutherglen
- Sticks Sparkling Blanc de Blancs, Yarra Valley

### White

- PREECE Nagambie Riesling, Goulburn Valley
- Tar & 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

## Cocktail Anyone?

Add your favourite cocktails to the mix and turn it into a party like no other.



**Sidecar**  
Hennessy Cognac VS, Triple Sec, lemon juice and simple syrup with an orange twist

## Classic Cocktails

\$15.50 each

Select up to two

### Espresso Martini

Aether vodka, Kahlua, espresso and simple syrup

### Margarita

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

### Negroni

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

### French 75

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

## Signature Cocktails

\$20.50 each

Select up to two

### Clover Club

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

### Blackberry Margarita

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

### Yuzu Gimlet

Four Pillars Yuzu Gin, Yuzu juice and simple syrup

### Sidecar

Hennessy Cognac VS, Triple Sec, lemon juice and simple syrup with an orange twist

## Wildcard Cocktail

\$7 each

### Rose Milk (60ml)

Malibu, rose extract, milk and rose petals



**Yuzu Gimlet**  
Four Pillars Yuzu Gin, Yuzu juice and simple syrup

## Beers

### 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%)

## Non-Alcoholic Drinks

### Non-Alcoholic Beer

- Stomping Ground Footloose Pale Ale (<0.5%)

### Non-Alcoholic Sparkling Wine

- Vinada Sparkling Chardonnay

### ETCH Native Flavoured Sparkling Water

- Finger Lime & Lemon Myrtle
- Mountain Pepperberry & Raspberry

### Curious Cabinet Mocktails

- Mandarin Shrub Spritz
- Strawberry Shrub Spritz

## Mixed Drinks

### Alcoholic Juice

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

### Alcoholic Iced Tea

- Subtle Tea - Alcoholic Lemon Iced Tea (4.5%)
- Subtle Tea - Alcoholic Apple Iced Tea (4.5%)

Moon Dog Fizzer - Apple Raspberry

Subtle Tea Lemon



# Curious? Let's start planning your next event

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