

# Cocktail Menu

2026



# Food Tastes Better When it Matters



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.**

# Canapés

## Step 1 → Select your package

### One-Hour

\$47 per person

- Select one *Cold Canapés*
- Select three *Hot Canapés*

### Two-Hour

\$56 per person

- Select two *Cold Canapés*
- Select three *Hot Canapés*
- Select one *Substantial Canapés*

### Three-Hour

\$64 per person

- Select three *Cold Canapés*
- Select three *Hot Canapés*
- Select two *Substantial Canapés*
- Select one *Sweet Canapés - Classic*
- Select one *Sweet Canapés - Something For Everyone*

#### Add-Ons

- + Additional Canapé  
**\$8 per person**
- + Additional Substantial Canapés  
**\$11.50 per item**

## Step 2 → Select your items

### Cold Canapés

- Blue swimmer crab cornetto, avocado, finger lime and chive
- Victorian Farms beef tartare with confit egg yolk and mountain pepper **GF**
- Port Lincoln kingfish nigiri with wasabi and Yarra Valley salmon roe **GF**
- Moorabool Valley duck rilette with Lard Ass crème fraîche on toasted brioche
- Gruyère gougères with black truffle custard **V**
- Sweet tomato tart with basil and olive gravel **V | VF | GF**
- Bendigo chicken san choy bao with bamboo shoots and crisp gem lettuce **GF**

**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.

### Hot Canapés

- Crisp salt and pepper prawn tail with black garlic mayo and saltbush **GF**
- Crumbed Cacio e Pepe with Pecorino Romano custard **V**
- Angus beef burger with American cheese and burger sauce
- Steamed chilli prawn gyoza with black vinegar dressing
- Slow-braised lamb and vegemite pie with seeded mustard and micro greens
- Smokey chorizo and paprika empanada with saffron aioli
- Sweetcorn and purple kale fritter with spring onion relish **V | VF | GF**

### Substantial Canapés

- Butter chicken with fenugreek and heavy cream, saffron rice and raita **GF**
- Yarra Valley Pinot Noir braised beef cheek with spiced carrot cream and puffed grain crumble **GF**
- Baked gnocchi Romano with beurre noisette and fried sage **V**
- Teriyaki-glazed barramundi with fragrant steamed rice, ginger and lime **GF**

### Sweet Canapés

#### Classic (V)

- Chocolate and caramel tart
- Raspberry and almond financier with pistachio cream
- Mango, ginger and chocolate ganache tart

#### Something for Everyone

(V | VF | GF)

- Banana and passionfruit lamington
- Lemon myrtle and berry tart
- Vanilla and orange cake with grapefruit cream

- Hazeldene chicken Caesar salad with bacon crumb, shaved parmesan and coddled egg dressing **GF**
- Slow-braised Sher wagyu beef shin ragu with orecchiette and pangrattato
- Victorian lamb tagine with dried apricots, saffron, preserved lemon couscous and pistachio labne



## Cocktail Party Add-ons

**Minimum 100 guests**

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

### Sashimi Bar

**\$18.50 per person**

Premium sushi and sashimi served with light soy, pickled ginger and wasabi mayo

### Hawker Lane

**\$11.50 per person**

Stir-fried vermicelli noodles with curry spices, crisp vegetables, egg and Hazeldene chicken **GF**

### La Cucina

**\$11.50 per person**

Fresh cavatelli tossed live in a Pecorino Romano cheese wheel, finished with free-range egg yolks and cracked black pepper **V**

### 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

### Fromage L'Artisan Cheese and Salt and Kitchen Charcuterie

**\$15 per person**

Served with house-made pickles, marinated Mt Zero olives, sherry quince paste, fruit, nuts, house-baked sourdough and lavosh **V**

### Smash It!

**\$13.50 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**

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## Flavours of Melbourne

\$95 per person, all inclusive

🕒 Two-hour package

### Food

#### Food Station

- **Showcase of L'Artisan Cheese and Salt Kitchen charcuterie**  
Served with house-made pickles, marinated Mt Zero olives, sherry quince paste, fruit, nuts, house-baked sourdough, and lavosh
- **Rocky Road Reimagined**  
A playful twist on a classic. Think rocky road meets Melbourne laneway — layered with chocolate soil, crisp shards and honeycomb for that perfect mix of texture and nostalgia **V**

#### Pass-Around

- **Corn and matured cheddar empanadas**, with smoked corn puree, espellette oil and spring onion **V**
- **Bang-Bang chicken gyoza** with chilli crisp dipping sauce
- **Cacio e Pepe**  
Fresh cavatelli tossed in Pecorino Romano with free-range egg yolks and cracked black pepper **V**

### Beverages

A selection of wines from our cellar, plus beer and non-alcoholic drinks curated by our Beverage Manager:

- One sparkling, white, rosé and red wine
- One alcoholic and non-alcoholic beer
- One alcoholic juice - Moon Dog Fizzer
- One alcoholic iced tea - Subtle Tea
- One ETCH native flavoured sparkling water
- A selection of soft drinks and juices

# If you want to understand Melbourne, start with its food

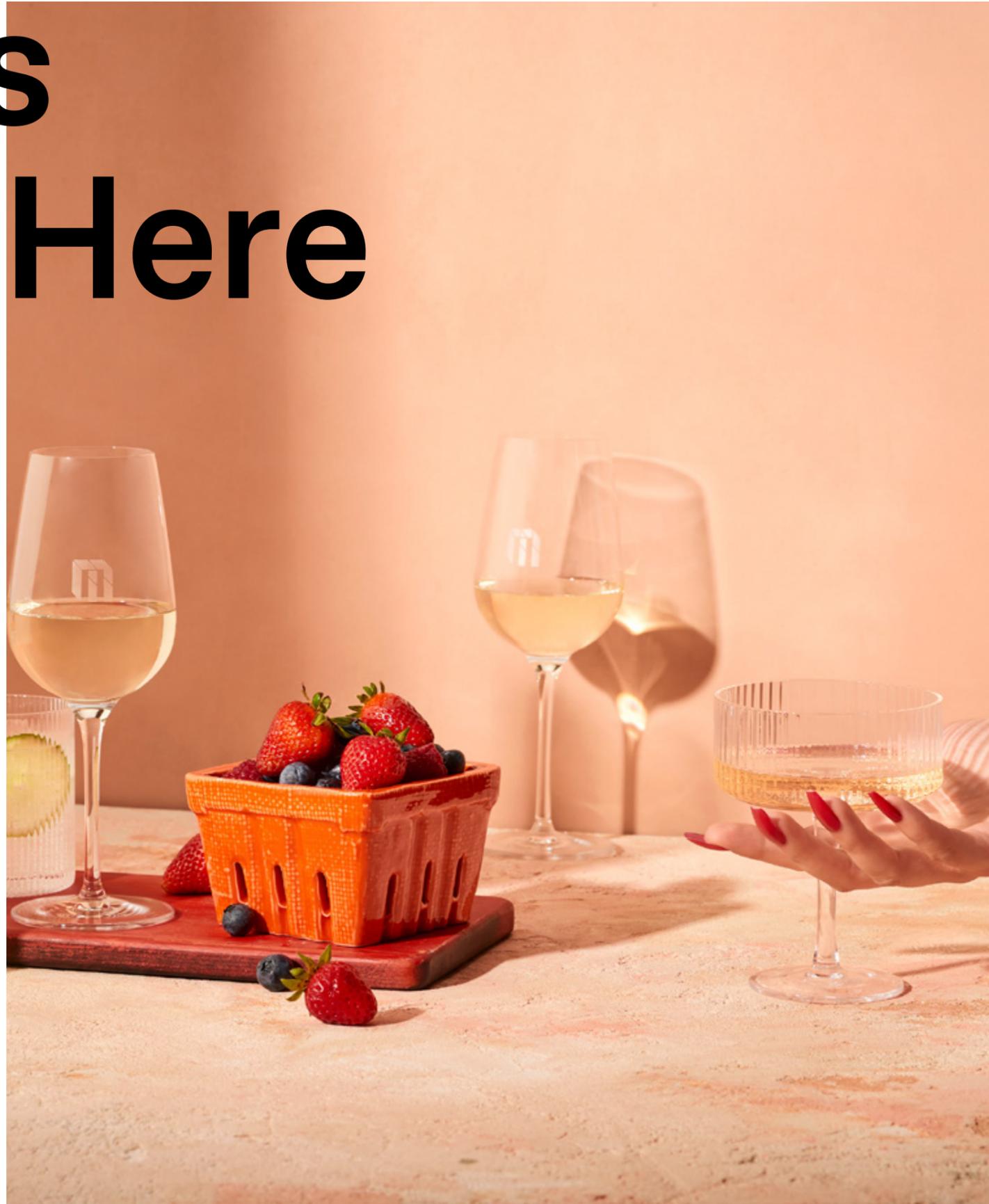
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# Drinks Start Here



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

## Select your package

### 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**



[mcec.com.au](http://mcec.com.au)



# 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**

### 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**

### 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

**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

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