

Cocktail Menu



Guide

Sichuan roasted duck breast
wrapped in a traditional pancake

Bring Melbourne to your event

Melbourne, where culture, creativity, and flavour collide to create unforgettable moments. Explore diverse dishes and inclusive packages, celebrating our city's vibrant community.

Design your Canapé Package

One-Hour Package

\$43.80 per person

Select

Two x Cold Canapés
Three x Hot Canapés

[\(see items\)](#)

Two-Hour Package

\$52.50 per person

Select

Three x Cold Canapés
Three x Hot Canapés
One x Substantial Canapés
One x Sweet Canapés

[\(see items\)](#)

Three-Hour Package

\$59.50 per person

Select

Three x Cold Canapés
Three x Hot Canapés
Two x Substantial Canapés
One x Sweet Canapés

[\(see items\)](#)

Additional canapé

\$7 per item

Additional substantial canapé

\$10.50 per item

Meet in Melbourne

\$86.50 per person

Two-hour all-inclusive food and
beverage package

[\(see details\)](#)

Cold Canapés

- 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

- 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 siu 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**

Substantial Canapés

- Za’atar braised lamb tagine with preserved lemon couscous and pistachio labne
- Harissa spiced chicken skewers with minted yoghurt and pomegranate **GF**
- Birria pulled Wagyu beef quesadilla with grated Oaxaca and jalapeno relish
- Chicken and prawn gyoza with chilli crisp and spring onion
- Yellow duck curry spring roll with kaffir lime coconut cream sauce
- Sweet potato ravioli, beurre noisette toasted hazelnut and fried sage **V**
- Spiced potato and spring onion bonda with crispy curry leaf **V | VF | GF**
- Saffron bomba rice with smoked pimento, piquillo pepper, black olive and green peas **V | VF | GF**
- Baby king brown mushroom bourguignon with olive oil mash potato and gremolata **V | VF | GF**
- Roast butternut pumpkin arancini with tomato fondue and fried basil **V | VF | GF**

Sweet Canapés

- (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



Duck liver parfait toast with cherry gel and pistachio

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.

Meet in Melbourne

\$86.50 per person , all inclusive package

Our tasty welcome package is the perfect kickoff for your multi-day conference. Get ready for a delicious journey that sparks excitement from the start.



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

Two-Hour Package

A selection of classic wines from our cellar including beer and non-alcoholic drinks, as per our Beverage Manager's selection. The classic package includes:

- One sparkling wine
- One white wine
- One red wine
- One rosé
- One beer
- One non-alcoholic beer
- One seltzer
- A selection of soft drinks and juices

Menu

Cold

- **Fromage L'Artisan**
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**
- **Roving Oyster Shucker**
A roaming culinary experience of freshly shucked Australian pacific and rock oysters with condiments including lemon, tabasco sauce and vinaigrette **GF**
Large party? With more than 100 guests, experience our Roving Oyster shuckers.
Smaller event? Expecting under 100 guests, enjoy open oysters circulated at your event.
- **Green mango, sambal and edamame rice paper roll** with palm sugar dipping sauce **V | VF | GF**

Hot

- **Roasted cauliflower, currants and pine nut empanada** with traditional chimichurri **V | VF**
- **Sichuan roasted duck breast** wrapped in a traditional pancake

Activation Station

- **Market Dumplings**
Selection of dumplings with soy sauce, chilli crisp and spring onion
 - Lemongrass beef dumpling
 - Chicken and prawn siu mai
 - Shiitake and ginger gyoza **V**
- **The Pie Shop**
Selection of pies from our bakery oven
 - Chunky beef
 - Mushroom and cheddar cheese **V**
- **Sweet Canapé**
Tiramisu tartlet with espresso coffee and mascarpone cheese **V | GF**

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

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

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 non-alcoholic beer
- One seltzer
- Variety of soft drinks and flavoured water
- Variety of fruit juices
- Carafes of water

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 premium sparkling wine
- One premium white wine
- One premium red wine
- One premium 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
- Carafes of water



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**.



Cocktails and Mocktails

Standard Cocktails

\$15 each

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

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

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

