

# 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**.



## • • • • FOUR PILLARS GIN BAR

## Cocktails and Mocktails

Add a pre selected amount of cocktails to your beverage package.

### Standard Cocktails

\$15 each

*Select up to two*

#### **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

*Select up to two*

#### **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

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