

# Cocktail 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!**



## Celebrate in Melbourne

With the city's vibrant energy as your backdrop, we'll create a gala or cocktail event like no other. Think creative drinks, curated wines, and bold local flavours paired with Melbourne's unmistakable style.

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## Canapés

Big flavour, bite-sized,  
and served with style.

### Select your canapé package

#### One-Hour

\$45.50 per person

#### Select

One x Cold Canapés  
Three x Hot Canapés  
[\(see items\)](#)

#### Two-Hour

\$54.50 per person

#### Select

Two x Cold Canapés  
Three x Hot Canapés  
One x Substantial Canapés  
[\(see items\)](#)

#### Three-Hour

\$62 per person

#### Select

Three x Cold Canapés  
Three x Hot Canapés  
Two x Substantial Canapés  
One x Sweet Canapés - Classic  
One x Sweet Canapés - Something For Everyone  
[\(see items\)](#)

#### Looking to add more items to your package?

+ Additional Canapé  
**\$7.50 per item**

+ Additional Substantial Canapé  
**\$11 per item**

+ Additional Premium Substantial Canapé  
**\$21.50 per item**

Or upgrade your Substantial Canapé  
to a Premium Substantial Canapé  
**\$10.50 per item**

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.

## Select your canapé items

### Cold Canapés

- Confit kohlrabi croûte with finger lime, our microgreens, and wattleseed mayo **V | VF | GF**
- Pepperberry-crusted Sher Wagyu with parmesan sablé and torched paperbark mayo **GF**
- Chermoula Port Lincoln Blue-fin tuna with burnt orange gel and sushi rice **GF**
- Black garlic, chive, and wild mushroom tart **V | VF | GF**
- L'Artisan Le Rouge tart with mango gel, celery, and candied walnut **V**
- Four Pillars gin-soaked cucumber with tonic gel and dill **V | VF | GF**
- Bendigo chicken san choy bao with bamboo shoots and crisp gem lettuce **GF**
- Moorabool Valley duck rilette with Lard Ass crème fraîche and toasted brioche

### Substantial Canapés

Served from a food station

- Black vinegar tofu with mushroom XO sauce, puffed wild rice and spring onion **V | VF | GF**
- Yarra Valley Pinot Noir braised beef cheek with spiced carrot cream and organic puffed grain crumble **GF**
- Ginger beer and caramelised pineapple Hazeldene chicken skewer with red chilli and garlic chive **GF**
- Baked gnocchi Romano with beurre noisette and fried sage **V**
- Baked celeriac with seaweed butter, celery heart, Granny Smith apple, walnut, and microgreens **V | GF**
- Barbequed Otway Ranges pork spring rolls with nuoc cham and Vietnamese mint

### Hot Canapés

- Smoked ETTY Bay barramundi with spiced chickpea and preserved lemon **GF**
- Crumbed Cacio e Pepe with Pecorino Romano custard **V**
- Bang Bang chicken gyoza with chilli crisp dipping sauce
- Slow-braised lamb and Vegemite pie with seeded mustard and our microgreens
- Otway Ranges pork belly with fennel pollen and pomegranate **GF**
- Carnaroli rice arancini with roasted parsnip, hemp seed, and truffle **V | VF | GF**
- Teriyaki-glazed Victorian farmed beef fillet with miso mayo and pickled ginger **GF**
- Cauliflower gratin tart with caramelised onion jam and our microgreens **V | VF | GF**

### Premium Substantial Canapés

+ Upgrade **\$10.50 per item**

- Macadamia and pistachio-crumbed lamb cutlet with saltbush-spiced potato and bush ghanoush **GF**
- Sher Wagyu steak sandwich with beetroot, fennel, and black truffle

### 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 desert lime tart
- Vanilla and orange cake with grapefruit cream

*Carnaroli rice arancini with roasted parsnip, hemp seed, and truffle*

*Yarra Valley Pinot Noir braised beef cheek, spiced carrot cream and organic puffed grain crumble*

*Bendigo chicken san choy bao, bamboo shoots, crisp gem lettuce*



# Flavours of Melbourne

\$92 per person, all inclusive  
two-hour package

Set the vibe for your multi-day conference with a Melbourne-inspired package that knows how to make an entrance. Enjoy two hours of our city's diverse flavours and sips to spark excitement and get everyone talking and tasting!



Cacio e Pepe

Cacio e Pepe

## Food

### Cold

- **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
- **Oyster shucking**  
A roaming culinary experience featuring freshly shucked Australian Pacific and Rock oysters with local gin and whisky spritz, lemon, and Tabasco **GF**  
*Large party?* For events with more than 100 guests, enjoy our roving oyster shuckers.  
*Smaller event?* For fewer than 100 guests, freshly shucked oysters will be circulated at your event.

### Hot Pass-Around

- **Bendigo chicken pho shot** with rice drop noodle and spring onion **GF**
- **Steamed chilli barramundi wontons** with laksa dipping sauce

### Food Station

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

## Beverages

A selection of wines from our cellar, plus beer and non-alcoholic drinks - all handpicked by our team:

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



## 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 - Moon Dog Fizzer
- One alcoholic iced tea - Subtle Tea
- One Limoncello spritz
- Variety of soft drinks and juices
- Carafes of water

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

## 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

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

## 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
- Carafes of water

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

## 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**.

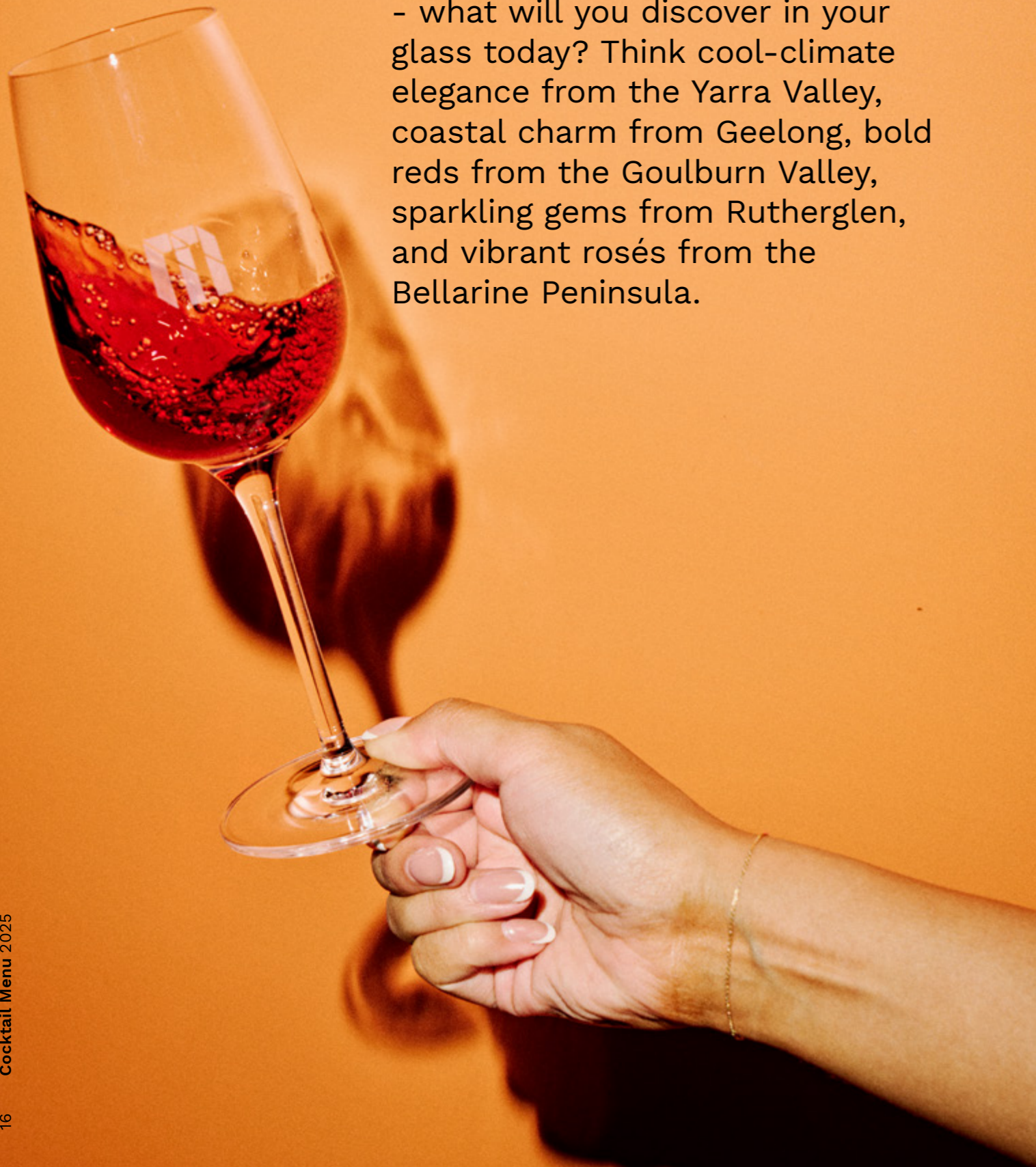
**Shake things up - add cocktails to your package!**

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 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

## 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%)

## 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%)



# Curious? Let's start planning your next event

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