

Conference 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.

On Arrival

🕒 Served up to 45 minutes

Includes

- Freshly brewed premium coffee, hot chocolate and a selection of traditional and herbal teas
- Water station

Step 1 → Select your package

Arrival Drinks

\$8.50 per person

Arrival Favourites

\$11 per person

- Select one *Classic Favourite*

Step 2 → Select your items

Classic Favourite

Select one

- Warm freshly baked seasonal mini muffins **V | GF**
- Free-range egg and bacon tartlet with tomato relish
- Mini tomato and Swiss cheese croissant with sweet mustard pickle **V**
- Assorted cookies **V**

The perfect start to any conference

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.



Feed Me



Overwhelmed by choice? We get it. That's why we created the Feed Me package. Let our chefs choose the favourites and you just enjoy them. A simple, chef-curated lineup of classics and crowd-pleasers. Choose Feed Me and we'll handle the rest.

Feed Me

Our chefs take the lead here — a selection shaped by Melbourne’s food culture.

Includes

- Freshly brewed premium coffee, hot chocolate and a selection of traditional and herbal teas
- Water station

Chef-selected. Very Melbourne

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Select your package

Full Day

\$80 per person

Morning Tea, Lunch and Afternoon Tea

Half Day

\$65.50 per person

Morning Tea or Afternoon Tea and Lunch

Morning and Afternoon Tea

🕒 Served up to 45 minutes

Includes

- One Chef’s Selection *Sweet Classics*
- One Chef’s Selection *Savoury Classics*
- One Chef’s Selection *Something For Everyone*

Lunch

🕒 Served up to 2 hours

Includes

- Two Chef’s Selections *From the Garden* V | VF | GF
- Two Chef’s Selections *Hot Conference Classics*
- One Chef’s Selection *Something for Everyone* V | VF | GF



Premium Break

\$16 per person

🕒 Served up to 45 minutes

Includes

- Freshly brewed premium coffee, hot chocolate and a selection of traditional and herbal teas
- Water station
- Select one *Sweet Classics*
- Select one *Savoury Classics*
- Select one *Something For Everyone*

Add-Ons

- + Additional break items
\$8 per item, per person
- + **Big Eat**
Upgrade to 3 pieces
\$5.50 per person

Please note

2 pieces per person from your 3-item selection.

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Select your items

Sweet Classics

Served cold

- Raspberry single origin tart **V | VF | GF**
- Chocolate chip and orange cookie **V | VF | GF**
- Orange poppyseed cake with chocolate cream **V | VF | GF**
- White chocolate blondie with raspberry whipping ganache **V | VF | GF**
- Assorted classic lamingtons **V**
- Lemon myrtle and cranberry scones with strawberry gum jam **V**
- Coffee, dark chocolate and walnut scones with maple cream **V**
- Warm chocolate and hazelnut doughnut **V**

Savoury Classics

Finger Sandwiches

Served cold

- Poached chicken finger sandwich with lemon mayo and parsley
- Cucumber and cream cheese finger sandwich with dill **V**

Baked Goodies

Served hot

- Slow-cooked Moroccan lamb pie with minted pea
- Thai green chicken curry pie with red nahm jim
- Good ol' sausage roll with tomato sauce
- Mt Zero olive and bush tomato scroll with parsley crumbs **V**
- Beef brisket and aged cheddar pie with tomato relish
- Toasted gypsy ham and Swiss cheese croissant

Something For Everyone

(V | VF | GF)

Served hot

- Tomato and basil arancini with salsa verde
- Sweet potato and thyme sausage roll with tomato sauce
- Truffled mushroom and thyme jaffle
- Spiced lentil pie with tomato relish
- Potato rösti with wild mushroom
- Sweet potato bravas croquette with spicy tomato ketchup and aioli
- Moroccan spiced cauliflower with harissa mayo
- Cauliflower and onion bhaji with mint chutney



Conference Lunch

\$53.50 per person

🕒 Served up to 2 hours

Includes

- Freshly brewed premium coffee, hot chocolate and a selection of traditional and herbal teas
- Water station
- Select two *From the Garden*
V | VF | GF
- Select two *Hot Conference Classics*
- Select two *Something for Everyone*
V | VF | GF

Add-Ons

- + Add Chef's selection sweet treat
\$3.50 per person
- + Add *Lunch Platters* for
\$8 per item, per person
- + **StrangeLove Activation**
Add a selection of Premium StrangeLove Lo-Cal Sodas for
\$6 per person
- + **Lyre's Mocktail Activation**
Add a selection of Lyre's Mocktail Cans for **\$6 per person**
- + Add juices and soft drinks
\$5 per person

Select one

- Assorted Noah juices
- Assorted Noah juices and soft drinks

Select your items

From the Garden

(V | VF | GF)

- Tri-coloured quinoa, tatsoi, navel orange and Catalina dressing
- Mexican bean salad with roasted corn, red onion, coriander and corn chips
- Baby cos, heirloom cherry tomato, pickled watermelon and black olive crumb
- Wild rice salad with bok choy, red chilli and young ginger dressing
- Crunchy broccoli salad with soaked cranberry, toasted nuts and seeds, pomegranate dressing
- Tossed garden leaves with cucumber, cherry tomato, red onion, green olive, torn herbs and balsamic dressing
- Red cabbage, Mt Zero beluga lentil, Granny Smith apple and avocado dressing
- Kipfler potato salad with Kalamata olives, lilliput capers and parsley mayo
- Organic chickpea, green olive, roasted red pepper, parsley and lemon
- Smashed cucumber salad with mint, coriander and sumac pickled shallot

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Hot Conference Classics

- Thai Hazeldene chicken curry with baby corn, bean shoots and coriander
- Muglai-style lamb korma with tender lamb, yoghurt, nuts and spices **GF**
- Sweet and sticky gochujang-glazed Victorian beef brisket **GF**
- Pea and ricotta ravioli with river-minted pea and champagne cream sauce **V**
- Sumac-rubbed Victorian lamb with pickled red onion and fresh herbs **GF**
- Beef stroganoff with champignon mushroom and smoked pimento **GF**
- Stir-fried Bendigo chicken satay with peanut sauce **GF**
- Pan-fried potato gnocchi with cherry tomato confit and Pecorino Romano **V**
- Panang beef in sweet and sour coconut cream sauce **GF**
- Honey soy chicken with sesame and spring onion **GF**
- Malaysian vegetable curry with bean shoots, seasonal greens and tofu
V | VF | GF

Lunch Platters

- + Soy duck spring rolls with sweet chilli dipping sauce
- + Angus beef burger with American cheese, pickle, dijonnaise and ketchup
- + Argentinian slow-cooked chicken empanada with chimichurri
- + Steamed dim sims with light soy

Something For Everyone

(V | VF | GF)

- Curried cauliflower with turmeric yoghurt and pomegranate
- Singapore noodles with puffed bean curd, carrot, chilli oil and spring onion
- Aged balsamic-glazed carrots with rosemary and lemon thyme
- Fragrant long-grain rice pilaf with spiced cashews and garden pea
- Steamed baby potatoes alla aglio e olio
- Nasi goreng with brown rice, soy sauce, garlic, shallot and chilli
- Polenta bites with ras el hanout and coriander
- Blistered pumpkin wedges with pumpkin seed pesto
- Roast sweet potato with confit garlic and fried rosemary
- Aromatic saffron rice with star anise and cardamom

- + Large bowls of hot chips with aioli and tomato sauce
- + Naked inside-out Tokyo roll with avocado and enoki mushroom
V | VF | GF
- + Kimchi beef rice paper roll with gochujang mayo **GF**
- + Piquillo pepper and Meredith Dairy goat's cheese frittata **V | GF**

Activation Stations

Give your conference a little extra. These enhancements add flavour and fun to any break and pair perfectly with your catering package.

Bubble Tea Bar

\$8.50 per person

Bubble tea with a playful twist.

- Brown sugar milk tea with tapioca pearls
- Mango and passionfruit tea with coconut jelly
- Grape tea with popping pearls

Gelato Club

\$7.50 per person

Small-batch ice cream, served in cones or cups.

Select one

- Pistachio ice cream
- Maple vanilla and strawberry ripple **VF**
- Coconut and passionfruit sorbet **VF**
- Hazelnut gelato

Your conference break just got interesting

Fruit Box

\$3.50 per person

A vibrant selection of whole, fresh, seasonal fruits, curated to reflect the best of the season **V | VF | GF**

Pop Stop

\$5 per person

Freshly popped and served from a live popcorn machine

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Barista Station

After a true Melbourne coffee experience? Meet the vibrant, satisfying blend from local favourite Padre Coffee.

Select your coffee experience

Option One

\$245 per hour

- 🕒 **Minimum two consecutive hours**
 - 40 cups per hour, on average
 - One barista

Option Two

\$430 per hour

- 🕒 **Minimum two consecutive hours**
 - Unlimited coffee cups per hour
 - Two baristas

Option Three

\$2,750

- 🕒 **Unlimited for eight hours**
 - Unlimited coffee cups
 - Two baristas





Happy Hour

Available with any half-day package that includes lunch. Served from pre-set tables and beverage stations.

Includes

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

- One sparkling, white, rosé and red wine
- One standard and non-alcoholic beer
- One alcoholic juice - Moon Dog Fizzer
- A selection of soft drinks and juices

Upgrades

- + Upgrade to tray service for **\$8 per person**

Select your package

Option One

\$39 per person

- Assorted platters of traditional mini pies and sausage rolls with tomato sauce and beetroot relish (includes vegetarian, vegan and gluten friendly options)

Option Two

\$49 per person

- Sweet tomato tart with basil and olive gravel **V | VF | GF**
- Handcrafted vegetarian sushi with wasabi mayo and soy **V | GF**
- Truffle mushroom arancini with garden pea aioli and pea sprouts **V | GF**
- Steamed chicken and sweetcorn sui mai

Why not
add a little
happiness?

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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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Hungry? Let's start planning

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