

Conference Menu

Guide

Take a Break

Refresh and inspire your delegates with a well-balanced and inclusive menu.



Potato bravas croquette with spicy tomato ketchup and aioli

Select your package

Classic Break

\$7.10 per person

Served for up to 45 minutes

- Freshly brewed premium coffee, hot chocolate, and a variety of traditional and herbal teas
- Carafes of water
- Whole fresh fruit

Premium Break

\$13.50 per person

Served for up to 45 minutes

- Freshly brewed premium coffee, hot chocolate, and a variety of traditional and herbal teas
- Carafes of water
- Whole fresh fruit
- One x Sweet Classics [\(see items\)](#)
- One x Savoury Classics [\(see items\)](#)
- One x Everybody's Plate [\(see items\)](#)

Executive Break

\$17.50 per person

Served for up to 45 minutes

- Freshly brewed premium coffee, hot chocolate, and a variety of traditional and herbal teas
- Carafes of water
- Sliced seasonal fruit
- One x Sweet Classics [\(see items\)](#)
- One x Savoury Classics [\(see items\)](#)
- One x Everybody's Plate [\(see items\)](#)
- One x Bonus Bites [\(see items\)](#)

+ Additional break items

\$7 per item, per person

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.

Sweet Classics

Cold

(V | VF | GF)

- Banana and chocolate cake with almond and coffee cream
- Almond and orange flourless cake and chocolate ganache
- Single origin chocolate tart with hazelnut and coffee cream
- Peanut butter, chocolate and Murray River salt cookie
- Salted caramel and apricot delight bliss balls
- Chocolate and raspberry mud cake

Hot

- Buttermilk and lemon myrtle scones served with jam, Chantilly cream and fresh berries **V**

Savoury Classics

Cold

- Hot smoked salmon with dill mayo, pickled red onion in a milk roll
- Poached chicken finger sandwich with lemon mayo and parsley

Hot

- Double smoked ham and cheese croissant
- Butter chicken pie with eggplant kasundi
- Baked spinach and ricotta filo with basil aioli **V**
- Steak and pepper pie with black truffle mayo
- Good old sausage roll with tomato sauce
- Spiced lamb pide with minted peas

Celebrate diversity in every bite, with something for everyone in Everybody's Plate.

Everybody's Plate

Hot

(V | VF | GF)

- Potato bravas croquette with spicy tomato ketchup and aioli
- Truffled mushroom jaffle with avocado
- Cauliflower fritter with red pepper romesco
- Roast pumpkin sausage roll with tomato sauce
- Moroccan spiced cauliflower with harissa mayo
- Tomato and basil arancini with salsa verde
- Garden pea and mint tart with fried enoki mushroom
- Spiced chickpea and vegetable pie with bush tomato relish

Bonus Bites

Only available for 'Executive Break' package

- **Energy Boost Mix**
Enjoy a mix of roasted nuts, seeds and dried fruits for a quick and tasty energy boost
- **Rocky Road Smash**
Indulge in dark chocolate with marshmallows, roasted nuts, and coconut for a delightful snack
- **Ice Cream Dip**
Mini Magnums dipped in dark chocolate and freeze-dried raspberry for a sweet and cool delight
- **Popcorn Bar**
Snack on flavours like classic butter, apple pie, raspberry and white chocolate and salted caramel

Baked spinach and ricotta filo with basil aioli



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Showstopper Snacks

Add some fun and flavour with our Showstopper Snacks, turning your event into a sweet celebration!

Standard Inclusions

\$16.50 per person

Minimum 100 pax, served all day

Select one

- **Go Nuts For Donuts**
 - Choose from assorted ring donuts
 - Customise colours and branding to suit your style
 - Display on a donut wall with an easel and pegs for a fun presentation
- **Candy Corner**
 - Apothecary jars filled with assorted candy and chocolate
 - Create the ultimate centrepiece with sweet delights
 - Grab a take-away box to sweeten your day

Upgrade - Cold Drinks

\$5 per person

Select one

- Assorted Noah juices and Betta Boba bubble tea
- Assorted Noah juices, soft drinks and CAPI flavoured water

Upgrade - Barista Station

Option one

\$220 per hour

(minimum two consecutive hours)

- 40 cups per hour, on average
- One barista

Option two

\$395 per hour

(minimum two consecutive hours)

- Unlimited coffee cups per hour
- Two baristas

Option three

\$2,500

(unlimited for eight hours)

- Unlimited coffee cups
- Two baristas

Eco Boxes

South Wharf

\$43.50 per person

- Two x Wraps or Rolls
- One x Specialty Items
- Chef's Selection Sweet Treat
- Whole fresh fruit
- Botanical water

Melbourne Graze

\$48.50 per person

- Two x Wraps or Rolls
- One x Substantial Salads
- One x Specialty Item
- Chef's Selection Sweet Treat
- Whole fresh fruit
- Botanical water

Wraps and Rolls

- Poached chicken and celery ciabatta roll with basil pesto mayonnaise
- Rare roasted beef, horseradish, beetroot relish and wild rocket on a rye roll
- Ham, Swiss cheese and Roma tomato sandwich with crème fraiche gribiche
- Pumpkin and coriander wrap with cumin scented ricotta and chilli **V**
- Roasted chicken and harissa yoghurt wrap with feta cheese and baby spinach

Specialty Items

- Kimchi beef rice paper roll with gochujang mayo
- Teriyaki salmon Tokyo roll with wasabi mayo and soy sauce
- Beetroot hummus tart with broccoli and olive jam **V | VF | GF**
- Porcini mushroom and thyme frittata with truffled goats curd **V**
- Sushi sandwich with tuna, nori, cucumber and carrot **GF**

Substantial Salads

(**V | VF | GF**)

- Superfood salad with kale, goji berries, chia seeds, corn, fresh jalapeño, wild rice and raspberry mustard dressing
- Smashed cucumber salad with mint, coriander and sumac pickled shallot
- Kale and wild rice salad with edamame, finely grated carrot, corn and raspberry dressing
- Baby cos, heirloom cherry tomato and pickled watermelon and black olive crumb
- Wholefood salad of corn, broccoli, cauliflower, black bean with lime dressing
- Kipfler potato salad with capers, cornichons, red onion, chive and seeded mustard dressing

Upgrade - Hot Drinks

\$5 per person

Freshly brewed premium coffee, hot chocolate, and a variety of traditional and herbal teas

Upgrade - Cold Drinks

\$5 per person

Assorted soft drinks, CAPI flavoured water and Noah juices (replaces botanical water)

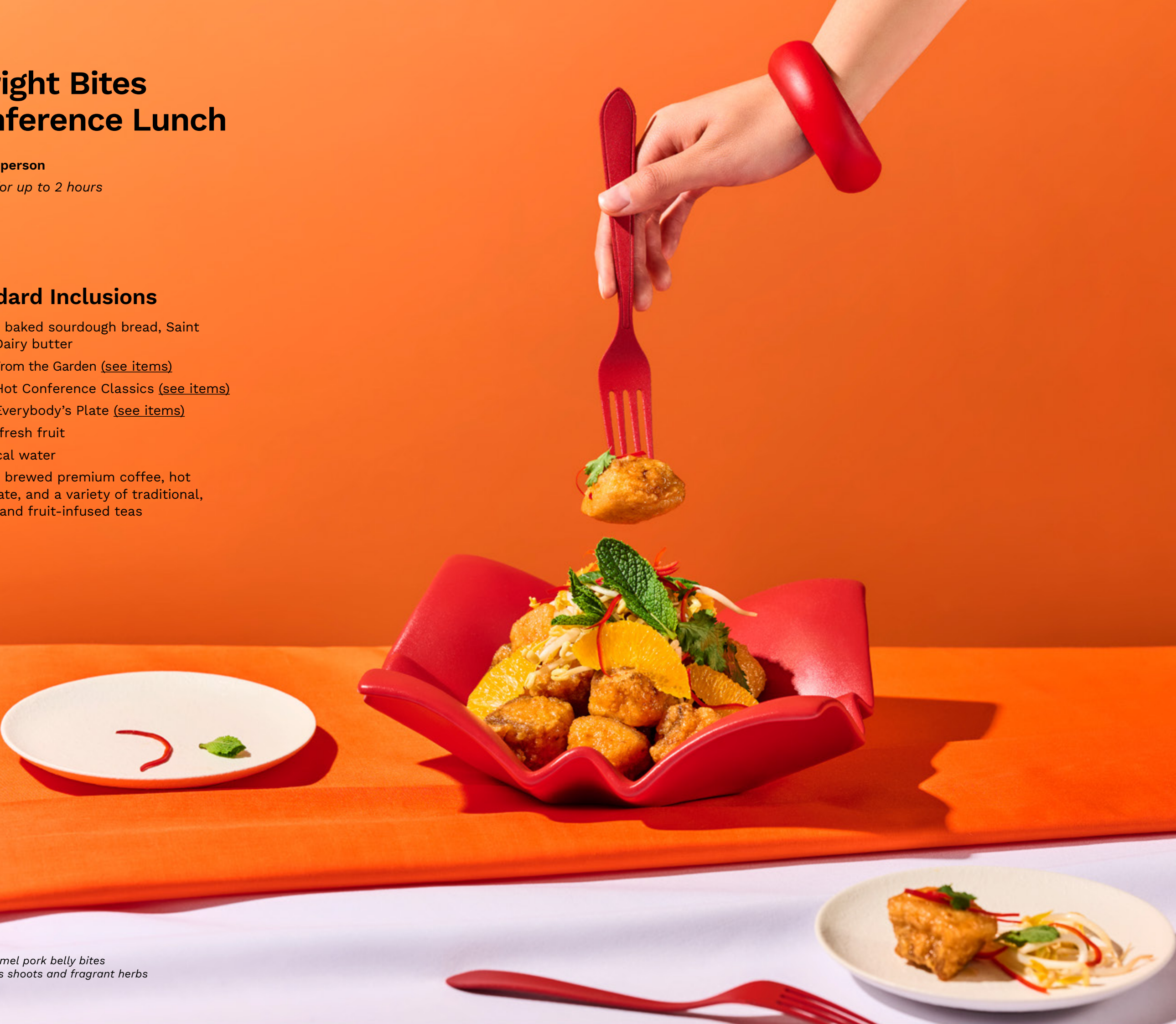
V | Vegetarian **VF | Vegan-Friendly** **GF | Gluten-Friendly**

Upright Bites Conference Lunch

\$48 per person
Served for up to 2 hours

Standard Inclusions

- Freshly baked sourdough bread, Saint David Dairy butter
- Two x From the Garden ([see items](#))
- Two x Hot Conference Classics ([see items](#))
- Two x Everybody's Plate ([see items](#))
- Whole fresh fruit
- Botanical water
- Freshly brewed premium coffee, hot chocolate, and a variety of traditional, herbal and fruit-infused teas



*Chilli caramel pork belly bites
with beans shoots and fragrant herbs*



Baby cos, heirloom cherry tomato and pickled watermelon and black olive crumb

From the Garden

(V | VF | GF)

Select two

- Wholefood salad of corn, broccoli, cauliflower, black bean with lime dressing
- Charred seasonal greens salad with lemon myrtle vinaigrette, toasted almonds and red chilli
- Brown rice and red quinoa salad, with capsicum, edamame and ginger
- Superfood salad with kale, goji berries, chia seeds, corn, fresh jalapeño, wild rice and raspberry mustard dressing
- Crunchy broccoli salad, soaked cranberry, toasted nuts and seeds with pomegranate dressing
- Baby cos, heirloom cherry tomato and pickled watermelon and black olive crumb
- Baby potatoes tossed in gochujang mayo, toasted sesame and spring onion
- Thai glass noodle salad with mushroom, spring onion, carrot and nham phrik dressing
- Turmeric roasted cauliflower with quinoa and vine ripened tomato, chives and raisin dressing
- Smashed cucumber salad with mint, coriander and sumac pickled shallot

Hot Conference Classics

Select two

- Pan fried potato gnocchi with cherry tomato confit, Pecorino Romano and native thyme oil **V**
- Soy roasted chicken with fermented black bean, capsicum and fried shallots **GF**
- Massaman lamb and potato curry with pineapple and green beans **GF**
- Braised Gippsland beef bourguignon with button mushroom and bacon crumb **GF**
- Thai green chicken curry with pickled apple eggplant and green chilli **GF**
- Free-range beef rendang with cumin and toasted coconut **GF**
- Pea and ricotta ravioli, river minted pea and a champagne cream sauce **V**
- Miso-braised chicken and shiitake mushrooms with fried onions, coriander and red chilli **GF**
- Yoghurt braised lamb korma with flaked almond and green onion **GF**
- Chilli caramel pork belly bites with beans shoots and fragrant herbs **GF**

Chef's Selection Sweet Treat

\$3 per person

Upgrade - Cold Drinks

\$5 per person

Assorted soft drinks, CAPI flavoured water and Noah juices (replaces botanical water)

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Celebrate diversity in every bite, with something for everyone in Everybody's Plate.

Everybody's Plate

(V | VF | GF)

Select two

- Curried cauliflower with turmeric yoghurt and pomegranate
- Roast sweet potato confit garlic and fried rosemary
- Chipotle rubbed carrots with chimichurri and mint
- Chat potato with fermented black garlic and parsley crumb
- Pineapple fried rice tofu, ginger and sweet soy
- Soft polenta with sweetcorn salsa and coriander
- Butternut pumpkin and toasted pumpkin seed granola
- Slow braised borlotti beans with smoked pimento and sage
- Blistered beans with slivered almond and Tarago extra virgin olive oil
- Roast capsicum peperonata with red onion, green olives and fried capers

Lunchtime Delights

\$7 per item, per person

Only to be sold as an enhancement to a 'Upright Bites Conference Lunch' package

Lunch Boards

- Deli board with a selection of cold cuts, pickled vegetables and olives
- Victorian cheese boards with a selection of L'Artisan cheeses, sherry quince paste, fruit and nuts served with sourdough and lavosh
- Sushi boards with a selection of premium sushi and nigiri all served with soy, wasabi mayo and pickled ginger
- Sliced seasonal fruit boards served with vanilla yoghurt **V**

Sandwiches and Wraps

- Poached chicken and celery ciabatta roll with basil pesto mayonnaise
- Rare roasted beef, horseradish, beetroot relish and wild rocket on a rye roll
- Ham, Swiss cheese and Roma tomato sandwich with crème fraiche gribiche
- Pumpkin and coriander wrap with cumin scented ricotta and chilli **V**
- Roasted chicken and harissa yoghurt wrap with feta cheese and baby spinach

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Upgrade and add a dash of Melbourne flavour to your conference break with some of our favourites below.

Street Food

Hot

- Yellow duck curry spring roll with kaffir lime and lemongrass dipping sauce
- Panko chicken pieces with lemon aioli and parsley gremolata
- Angus beef burger with American cheese, pickle, dijonnaise and ketchup
- Shepherd's pie with braised lamb mince and creamed mash potato
- Prawn and ginger potsticker with soy mirin dipping sauce and spring onion

Foodies' Favourites

Cold

- Kimchi beef rice paper roll with gochujang mayo **GF**
- Teriyaki salmon Tokyo roll with wasabi mayo and soy sauce
- Beetroot hummus tart with broccoli and olive jam **V** | **VF** | **GF**
- Porcini mushroom and thyme frittata with truffled goats curd **V** | **GF**
- Sushi sandwich with tuna, nori, cucumber and carrot **GF**



Kimchi beef rice paper roll with gochujang mayo

Teriyaki salmon Tokyo roll with wasabi mayo and soy sauce

Networking Conference Lunch

\$55.50 per person

Set menu, served for up to 2 hours

Standard Inclusions

- Freshly baked sourdough bread, Saint David Dairy butter
- Whole fresh fruit
- Botanical water
- Freshly brewed premium coffee, hot chocolate, and a variety of traditional and herbal teas

Shared Substantial Bowls and Platters

- Rare roasted Victorian lamb loin, beetroot relish, lemon myrtle mayo and rice cake **GF**
- Chicken and sweetcorn potsticker with yellow bean dressing and chilli crisp
- Chargrilled king brown mushroom with Warragul green pesto **V | VF | GF**
- Victorian farms beef fillet skewers with truffled mash, smoked bush tomato butter **GF**
- Roasted barramundi with macadamia crumb, pea puree and fried saltbush **GF**
- Roast cauliflower with braised white beans, espelette oil and watercress **V | VF | GF**
- Baby cos, heirloom cherry tomato and pickled watermelon and black olive crumb **V | VF | GF**
- Chat potato with fermented black garlic and parsley crumb **V | VF | GF**

Upgrade - Cold Drinks

\$5 per person

Assorted soft drinks, CAPI flavoured water and Noah juices (replaces botanical water)

Make connecting and building relationships easy for your delegates.



*Roasted barramundi
with macadamia crumb,
pea puree and fried saltbush*

For get-togethers before or after your conference

Served from pre-set tables and beverage stations

Happy Hour

Minimum half-day package required (lunch included) to select happy hour packages.

Standard Inclusions

A selection of classic wines from our cellar including beer and non-alcoholic drinks, all items are as per our Beverage Manager’s selection.

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

Pick your Feast

Option one

\$36.50 per person, buffet style

- Assorted platters featuring traditional mini pies and sausage rolls, served with tomato sauce and beetroot relish
- Steamed beef dim sims with soy sauce

Upgrade to tray service for **\$7 per person**

Option two

\$45 per person, buffet style

- Sweet tomato tart with basil and olive gravel **V | VF | GF**
- Handcrafted vegetarian sushi paired with wasabi mayo and soy **V | GF**
- Truffle mushroom arancini served with garden pea aioli and pea sprouts **V | GF**
- Thai green chicken curry pie

Upgrade to tray service for **\$7 per person**



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 sui 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**

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Say hello to our tropical pop-up event space

Off Tropic Post Conference event

Invite guests into a tropical oasis post-event: comfy seating, tasty menus, and room for up to 300 guests.

Choose your experience with one of our package options.

One-Hour Package

\$49.50 per person

One-hour all-inclusive food and beverage and themed cocktail party

Two-Hour Package

\$67 per person

Two-hour all-inclusive food and beverage and themed cocktail party

*+ Additional half hour service for
\$10.50 per person*

[See our Off Tropic Guide here.](#)

Standard Inclusions

Activation Station

Select one

Empanada Bar

A selection of handmade empanadas consisting of

- Traditional beef
- Smoked ham and mozzarella
- Roasted cauliflower, currant and pine nut **V | VF**

All served with chimichurri and Mojo rojo **V**

Tostada Bar

- Spiced sweet potato and black bean tostada with chipotle and coriander **V | VF | GF**
- Cured Hiramasa kingfish with avocado and pickled red onion **GF**
- Chicken and charred sweetcorn with salted ricotta **GF**

BBQ Bar

- Mini smash beef burgers with melted cheese and pickles
- Grilled harissa rubbed chicken skewers **GF**
- Charred king brown mushrooms with salsa verde **V | VF | GF**

Drinks Station

A vibrant drink selection from our Beverage Manager includes classic wines, refreshing beers, non-alcoholic delights, and a tropical cocktail to transport you to paradise.

- One classic sparkling wine
- One classic white wine
- One classic red wine
- One standard beer
- One non-alcoholic beer
- Variety of soft drinks and juices
- Signature Off Tropic tiki cocktail

Select one

- Pina Colada
- Mojito

Add a second cocktail on consumption
\$15 standard per cocktail



Technology - Entertainment

Standard technology includes

- Playing your favourite music through our sound system
- Customer to supply music via USB or via their phone using an AUX cable

Upgrade your entertainment

- Elevate your event with a live DJ
- Speak to your Technology Planner regarding rates and availability

Theming - Furniture

Standard inclusions

Theming supplied to escape to your own private cocktail oasis.

- Festoon lighting
- Tropical plants and ambiance
- Seating and infrastructure
- Showstopper entry feature – great for social snaps

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

