

# Conference 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!**



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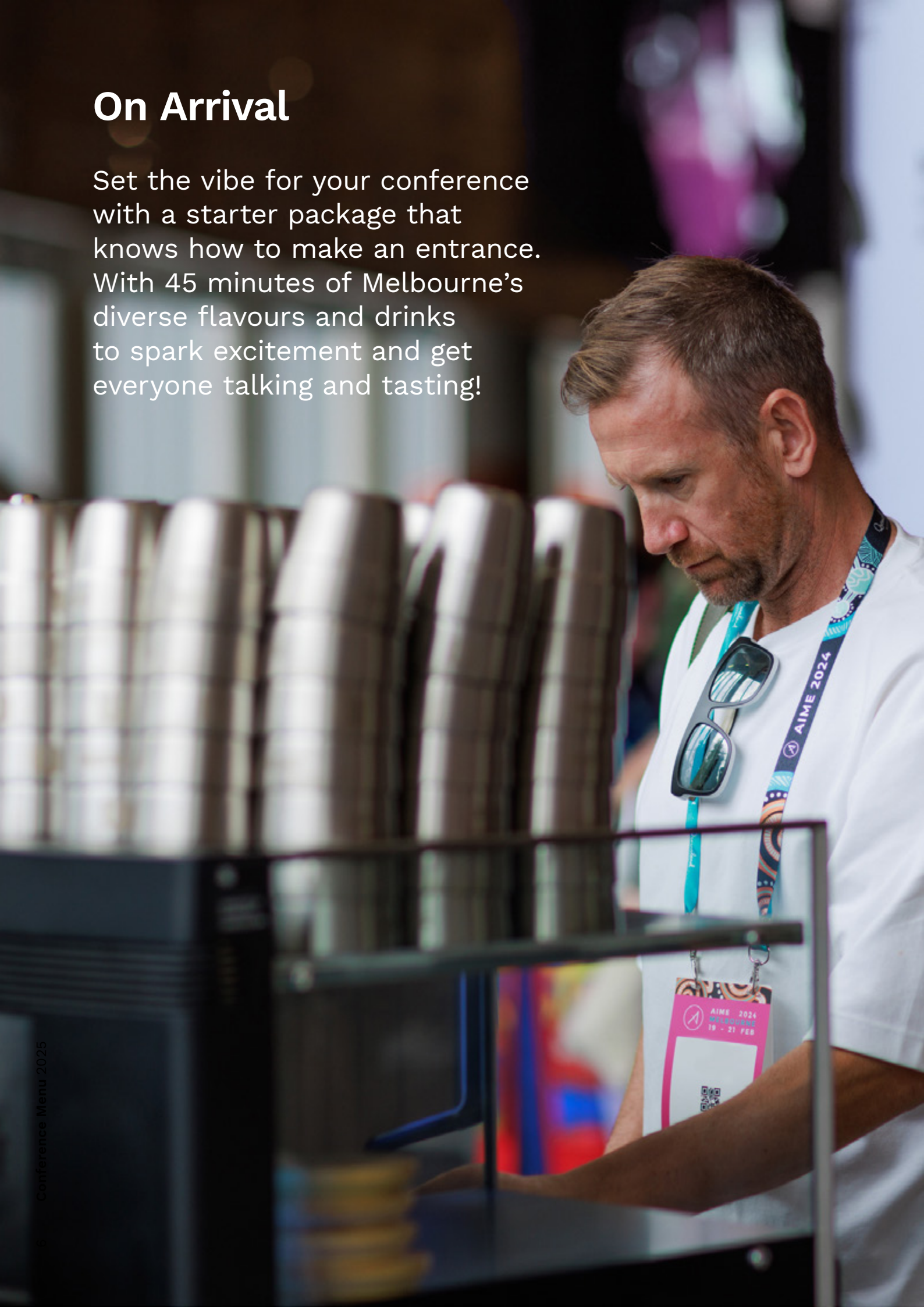


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# On Arrival

Set the vibe for your conference with a starter package that knows how to make an entrance. With 45 minutes of Melbourne's diverse flavours and drinks to spark excitement and get everyone talking and tasting!



## Select your starter package

### Simple Starter

\$7.50 per person

Served up to 45 minutes

#### Includes

- Freshly brewed premium coffee, hot chocolate, and a variety of traditional and herbal teas
- Whole seasonal apples
- Water station

### Classic Starter

\$10.50 per person

Served up to 45 minutes

#### Includes

- Freshly brewed premium coffee, hot chocolate, and a variety of traditional and herbal teas
- Whole seasonal apples
- One x *Classic Favourite*
- Water station

### 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**

**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.



# Reset the Room

Give your guests the break they deserve - a chance to step away, recharge, and enjoy a selection of food and drinks.



## Select your break package

### Simple Break

**\$7.50 per person**

*Served up to 45 minutes*

#### Includes

- Freshly brewed premium coffee, hot chocolate, and a variety of traditional and herbal teas
- Whole seasonal apples
- Water station

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

+ Additional break items

**\$7.50 per item, per person**

### Premium Break

**\$15 per person**

*Served up to 45 minutes*

#### Includes

- Freshly brewed premium coffee, hot chocolate, and a variety of traditional and herbal teas
- Whole seasonal apples
- One x *Sweet Classics* ([see items](#))
- One x *Savoury Classics* ([see items](#))
- One x *Something For Everyone* ([see items](#))
- Water station

### With Purpose

**\$14 per person**

*Served up to 45 minutes*

*Leave it to our chefs. Fresh, sustainable, and full of Melbourne flavour. Enjoy great taste with good intentions - locally sourced ingredients, eco-friendly practices, and less waste, one bite at a time.*

#### Includes

*Selected by our chefs*

- Freshly brewed premium coffee, hot chocolate, and a variety of traditional and herbal teas
- Whole seasonal apples
- One x *Sweet Classics*
- One x *Savoury Classics*
- One x *Something For Everyone*
- Water station



## Select your break items

### Sweet Classics

#### Sweet Treats

Served cold

- Raspberry single origin tart **V | VF | GF**
- Chocolate chip and orange cookie **V | VF | GF**
- Coconut bliss ball **V | VF | GF**
- Lemon poppyseed cake with passionfruit cream **V | VF | GF**
- White chocolate blondie with raspberry whipped ganache **V | VF | GF**
- Assorted classic lamingtons **V**

#### Baked Goodies

Served hot

- Warm cinnamon and rhubarb scrolls **V**
- Lemon myrtle and cranberry scones with strawberry gum jam **V**

### Savoury Classics

#### Finger Sandwiches

Served cold

- Poached Bendigo chicken with celery and parsley
- Cucumber with cream cheese and dill **V**
- Coronation chicken with watercress

#### Baked Goodies

Served hot

- Slow-cooked Moroccan lamb pie with minted pea
- Braised chicken and mushroom pie with onion relish
- Good old sausage roll with tomato sauce
- Mt Zero olive and bush tomato scroll with parsley crumbs **V**
- Beef and red wine pie with tomato relish

### Something For Everyone

(**V | VF | GF**)

*Vegan, gluten-friendly, or anything in between, there's something for everyone. No matter your needs - so you can always enjoy a vibrant, flavour-packed experience with inclusivity at the forefront.*

#### Hot

- Butternut pumpkin arancini with spinach purée
- Sweet potato and thyme sausage roll with tomato sauce
- Miso-rubbed taro jaffle with crushed edamame
- Spiced lentil pie with tomato relish
- Open tart with Mexican beans and chipotle
- Potato rösti with wild mushroom
- Potato bravas croquette with basil aioli
- Cauliflower and onion bhaji with mint chutney

### Cold Drinks

#### Soft Drinks and Juices

+ Upgrade for **\$5 per person, per break**

#### Select one

- Assorted Noah juices
- Assorted Noah juices, soft drinks and flavoured CAPI Soda water

Lemon myrtle and cranberry scones with strawberry gum jam







## Upgrades

### Barista Station

Looking to upgrade your coffee experience? Try a coffee blend that's vibrant, diverse, and oh-so-satisfying - supplied by the locally adored Padre Coffee.

#### Select your coffee experience

##### 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)*

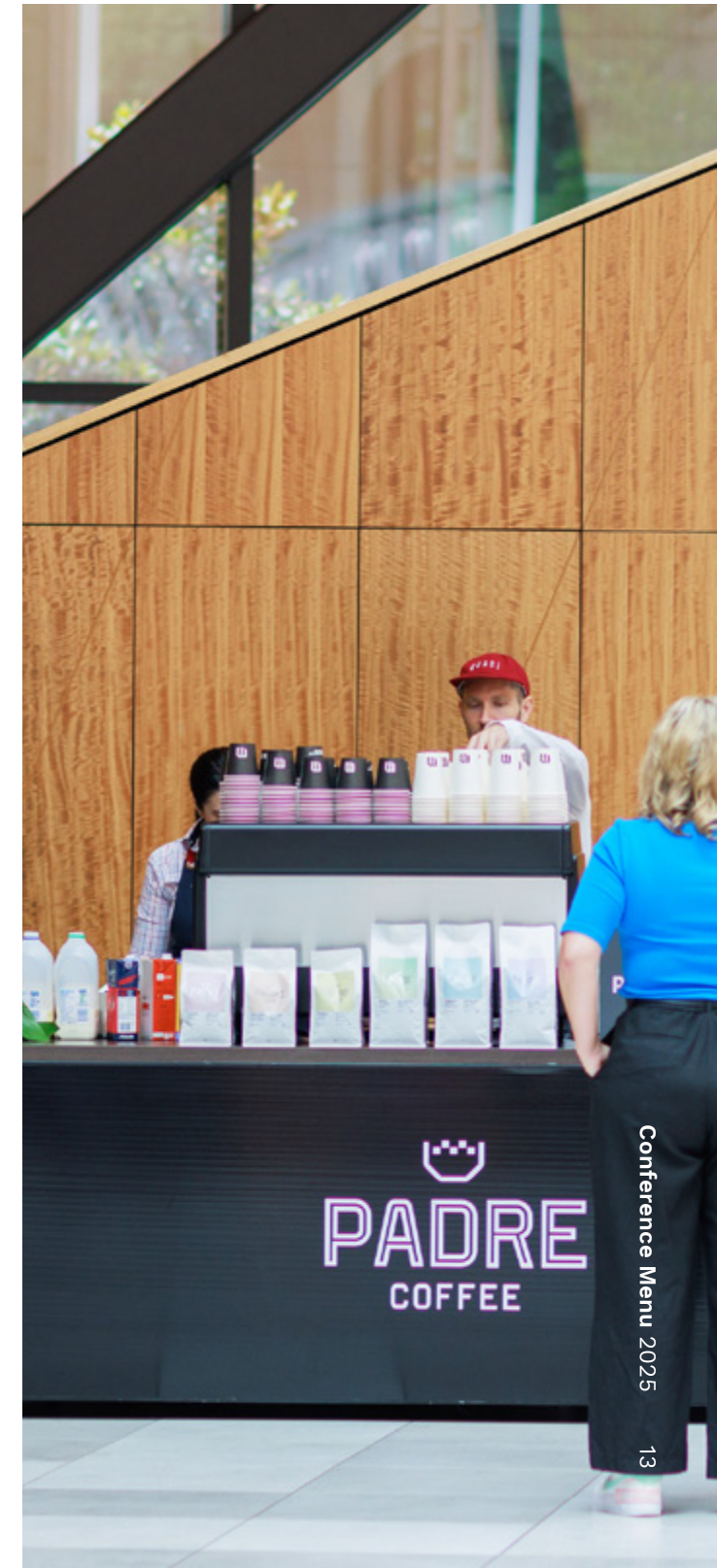
- Unlimited coffee cups per hour
- Two baristas

##### Option Three

**\$2,500**

*(unlimited for eight hours)*

- Unlimited coffee cups
- Two baristas





# Eco Boxes

Served up to 2 hours

## South Wharf

\$46.50 per person

- Two x Wraps and Rolls
- One x Specialty Items
- Chef's Selection Sweet Treat
- Whole seasonal apples
- Blak Brews Indigenous Iced Tea

## Melbourne Graze

\$52 per person

- Two x Wraps and Rolls
- One x Substantial Salads
- One x Specialty Item
- Chef's Selection Sweet Treat
- Whole seasonal apples
- Blak Brews Indigenous Iced Tea

## Select your eco box items

### Wraps and Rolls

- Poached Bendigo chicken, avocado, red onion and wild rocket wrap
- Double smoked ham with tomato and purslane relish
- Free-range egg salad, baby cos and curry mayonnaise wrap **V**
- Thai fish cake with red nam jim and papaya salad
- Shaved Sher Wagyu beef panini with sweet and sour peppers and provolone cheese
- Mediterranean vegetable wrap with fetta and baby spinach **V**
- Caprese salad ciabatta with Tarago black olive jam **V**

### Specialty Items

- Poached chicken rice paper roll with wasabi mayo **GF**
- Parmigiano Reggiano tart with parsley crumb **V**
- Peking duck lily bread with cumquat and hoisin
- Inside-out Tokyo roll with avocado and enoki mushroom **V | VF | GF**
- Piquillo pepper and Meredith Dairy goats cheese frittata **GF**
- Bulgogi beef and kimchi rice paper roll

### Substantial Salads

(**V | VF | GF**)

- Roast butternut pumpkin with pumpkin seed granola, rocket, and salsa verde
- Organic chickpea, green olive, roasted red pepper, parsley, and lemon
- Zucchini and garden pea salad with torn mint and sumac dressing
- Charred carrot with pickled red onion, quinoa, cranberry, and maple dressing
- Brown rice, edamame, spring onion, and pounded sesame dressing
- Truffled potato salad with kale and seeded mustard

### Hot Drinks

+ Upgrade for **\$5 per person**

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

### Cold Drinks

+ Upgrade for **\$3 each, per person**

Select one

- Bottled water
- Soft drinks and juices

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



# Upright Bites

A casual stand-up lunch experience. Locally sourced, sustainable ingredients designed to keep you energised and ready for the rest of the day - made with care for both you and the planet.

## Select your lunch package

### Conference Lunch

\$51 per person

Served up to 2 hours

#### Includes

- Two x *From The Garden* **V | VF | GF** [\(see items\)](#)
- Two x *Hot Conference Classics* [\(see items\)](#)
- One x *Something For Everyone* **V | VF | GF** [\(see items\)](#)
- Freshly brewed premium coffee, hot chocolate, and a variety of traditional and herbal teas
- Whole seasonal apples
- Blak Brews Indigenous Iced Tea

### With Purpose

\$49 per person

Served up to 2 hours

*Leave it to our chefs. Fresh, sustainable, and full of Melbourne flavour. Enjoy great taste with good intentions - locally sourced ingredients, eco-friendly practices, and less waste, one bite at a time.*

#### Includes

*Selected by our chefs*

- Two x *From The Garden* **V | VF | GF**
- Two x *Hot Conference Classics*
- One x *Something For Everyone* **V | VF | GF**
- Freshly brewed premium coffee, hot chocolate, and a variety of traditional and herbal teas
- Whole seasonal apples
- Blak Brews Indigenous Iced Tea



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

*Sweet and sticky gochujang glazed Victorian beef brisket*



Cauliflower florets with lemon tahini dressing, torn parsley and paprika

## Select your lunch items

### From the Garden

(V | VF | GF)

#### Select two

- Tricoloured quinoa, tatsoi, navel orange and Catalina dressing
- Mexican bean salad with roasted corn, red onion, coriander and corn chips
- Crispy cos leaves, pickled carrots, celery heart, aioli and puffed grains
- Singapore rice noodle salad with capsicum, spring onion and fried shallots
- Wild rice salad with bok choy, red chilli and young ginger dressing
- Super green salad of broccoli and kale with lemon dressing and toasted pine nuts
- 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
- Hand-picked green beans tossed simply in Tarago extra virgin olive oil and lemon juice

### Hot Conference Classics

#### Select two

- Slow cooked Bendigo chicken with button mushrooms **GF**
- Sweet and sticky gochujang-glazed Victorian beef brisket **GF**
- Spinach and ricotta ravioli with tomato sugo and fried sage **V**
- Sumac-rubbed Victorian lamb with pickled red onion and fresh herbs **GF**
- Chilli con carne with black beans and chipotle **GF**
- Stir fried Bendigo chicken satay with peanut sauce **GF**
- Kashmiri lamb rogan josh with coriander yoghurt **GF**
- Herb and fetta gnocchi with basil and pinenut pesto, baby spinach and parmesan **V**
- Panang beef in sweet and sour coconut cream sauce **GF**
- Honey soy chicken with sesame and spring onion **GF**

### Cold Drinks

#### Curious Cabinet Mocktail Station

+ Upgrade for **\$3 per person**

#### Select one

- Mandarin shrub
- Strawberry shrub

#### Soft Drinks and Juices

+ Upgrade for **\$5 per person**

#### Select one

- Assorted Noah juices
- Assorted Noah juices, soft drinks and flavoured CAPI Soda water

### Something For Everyone

(V | VF | GF)

*Vegan, gluten-friendly, or anything in between, there's something for everyone. No matter your needs - so you can always enjoy a vibrant, flavour-packed experience with inclusivity at the forefront.*

#### Select one

- Cauliflower florets with lemon tahini dressing, torn parsley and paprika
- Sweet potato mash with toasted pecan and maple syrup drizzle
- 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, brown rice stir fried with soy sauce, garlic, shallot and chilli
- Polenta bites with Ras el hanout and coriander
- Roast pumpkin wedges with pumpkin seed pesto
- Za'atar spice carrots with pomegranate and minted yoghurt
- Aromatic saffron rice with star anise and cardamon

### Sweet Treat

*Selected by our chefs*

**\$3.50 per person**





*Teriyaki glazed barramundi with ginger and lime*

*Pork and garlic chive gyoza with chilli crisp*

## Laneway Bites

A premium stand-up lunch experience inspired by Melbourne's iconic laneways - fresh, vibrant, and a true taste of the city.

**Select your lunch package**

### Laneway Lunch

**\$58.50 per person**  
Served up to 2 hours

#### Includes

- One x Protein Powered Salads **GF** [\(see items\)](#)
- One x From The Garden **V | VF | GF** [\(see items\)](#)
- One x Something For Everyone **V | VF | GF** [\(see items\)](#)
- Two x Street Food [\(see items\)](#)
- One x Foodies' Favourites **V | VF | GF** [\(see items\)](#)
- Freshly brewed premium coffee, hot chocolate, and a variety of traditional and herbal teas
- Whole seasonal apples
- Blak Brews Indigenous Iced Tea

### With Purpose

**\$56 per person**  
Served up to 2 hours

*Leave it to our chefs. Fresh, sustainable, and full of Melbourne flavour. Enjoy great taste with good intentions - locally sourced ingredients, eco-friendly practices, and less waste, one bite at a time.*

#### Includes

*Selected by our chefs*

- One x Protein Powered Salads **GF**
- One x From The Garden **V | VF | GF**
- One x Something For Everyone **V | VF | GF**
- Two x Street Food
- One x Foodies' Favourites **V | VF | GF**
- Freshly brewed premium coffee, hot chocolate, and a variety of traditional and herbal teas
- Whole seasonal apples
- Blak Brews Indigenous Iced Tea

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



## Select your lunch items

### Protein Powered Salads

(GF)

#### Select one

- Bendigo chicken Caesar with crisp cos, bacon, parmesan, croûtes, and coddled egg dressing
- Spicy organic beef salad with tomato, mozzarella, capsicum, corn, cos lettuce, and lime and jalapeño dressing
- Smoked ETTY Bay barramundi with celery, pickles, parsley, red onion, and a dollop of Victorian Greek yoghurt
- Cantonese roast Moorabool Valley duck salad with radicchio, orange, and puffed rice
- Thai beef salad, rice noodles, cucumber, tomato, coriander, red onion, coconut nam prik
- Santa Fe spiced chicken salad with avocado, black olives and corn chips

### From The Garden

(V | VF | GF)

#### Select one

- Tossed green salad with sun-dried tomato, chickpea, toasted hazelnuts, and avocado dressing
- Baby cos, pea shoots and tendrils, shaved radish, and seeded mustard dressing
- Purple kale, garden pea, and roasted cauliflower with turmeric and green chilli dressing
- Smashed cucumber with sesame, spring onion, and soy mirin dressing
- Tomato medley with torn basil, red onion, and aged balsamic dressing
- Cauliflower blossom with lemon dressing and pine nut crumble

### Something For Everyone

(V | VF | GF)

*Vegan, gluten-friendly, or anything in between, there's something for everyone. No matter your needs - so you can always enjoy a vibrant, flavour-packed experience with inclusivity at the forefront.*

#### Select one

##### Hot

- Tomato and basil arancini with salsa verde
- Moroccan spiced cauliflower with harissa mayo
- Spiced potato and spring onion bonda with tamarind chutney
- Pumpkin falafel with coriander yoghurt and toasted pumpkin seeds
- Lentil fritter with cumin and brown mustard seeds
- Rice cake with smoked pimentón and flat-leaf parsley

### Street Food

##### Hot

#### Select two

- Soy duck curry spring roll with lemongrass dipping sauce
- Teriyaki glazed barramundi with ginger and lime **GF**
- Grilled lamb kofta with pomegranate molasses and garlic sauce **GF**
- Chicken tikka kebabs with fenugreek and green chilli
- Angus beef burger on a buttermilk roll with American mustard and ketchup
- Pork and garlic chive gyoza with chilli crisp

### Foodies' Favourites

#### Cold

(V | VF | GF)

#### Select one

- Kimchi noodle rice paper roll with gochujang mayo **GF**
- Naked inside-out Tokyo roll with avocado and enoki mushroom
- Beetroot hummus tart with broccoli and olive jam
- Green apple, carrot and shiso rice paper roll with palm sugar dipping sauce
- Sushi sandwich with daikon, nori, cucumber and carrot
- Native-scented vegetable tart with macadamia and coastline saltbush

### Cold Drinks

#### Curious Cabinet Mocktail Station

+ Upgrade for **\$3 per person**

#### Select one

- Mandarin shrub
- Strawberry shrub

### Soft Drinks and Juice

+ Upgrade for **\$5 per person**

#### Select one

- Assorted Noah juices
- Assorted Noah juices, soft drinks and flavoured CAPI Soda water



*Thai beef salad with rice noodles, cucumber, tomato, coriander, red onion and coconut nam prik*



# Happy Hour

Turn your conference into a celebration with our happy hour options, served from pre-set tables and beverage stations.

Available with any half-day package that includes lunch.

## Pick your buffet option

### Option One

\$38 per person

#### Includes

- Assorted platters of traditional mini pies and sausage rolls, served with tomato sauce and beetroot relish

*Selections include vegetarian, vegan, and gluten-friendly options*

*Upgrade to tray service for \$7.50 per person*

### Option Three

\$47.50 per person

#### Select one food station

- Roast grain fed rib eye in a soft bap with beer mustard mayo
- HSP lamb with cheese and potato croquettes, served with fermented chilli hot sauce **GF**
- Korean fried chicken bao bun with yuzu mayo and pickled cucumber

*Upgrade to tray service for \$7.50 per person*

## 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
- A selection of soft drinks and juices

### Option Two

\$47.50 per person

#### Includes

- 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**
- Steamed chicken and sweetcorn sui mai

*Upgrade to tray service for \$7.50 per person*





# 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 ETCH native flavoured sparkling water
- A selection of soft drinks and juices



# Curious? Let's start planning your next event

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