


Conference Menu

Guide





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

Take a Break

+ Additional break items
\$6.80 per item, per person

On Arrival

\$6.75 per person

Served for up to 60 minutes

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

Classic Break

\$10.50 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
- Seasonal selection of cookies **V**
- Wholefood bites **V | VF | GF**
- Whole fresh fruit

Premium Break

\$13.25 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
- Seasonal selection of cookies **V**
- Wholefood bites **V | VF | GF**
- Whole fresh fruit
- One x Break Item

Executive Break

\$18 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
- Seasonal selection of cookies **V**
- Wholefood bites **V | VF | GF**
- Whole fresh fruit
- Two x Break Items

V | Vegetarian **VF | Vegan-Friendly** **GF | Gluten-Friendly**
DF | Dairy-Free

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.



Premium Break and Executive Break Items

Sweet Signature

- Signature banana and walnut bread coated with milk chocolate, roasted macadamia and wattleseed **V**
- Strawberry gum panna cotta with puffed quinoa crumble and fresh strawberries **V | GF**
- Mini cones of our award-winning ice cream and sorbet **V**
- Chocolate, raspberry and finger lime muffins **V**
- Buttermilk and lemon myrtle scones served with jam, Chantilly cream and fresh berries **V**

Conference Favourites

- Haloumi and hash brown croissant **V**
- Sausage roll with smoked tomato relish
- BLAT – Maple glazed short cut bacon, cos lettuce, avocado puree and tomato
- Roasted chicken with lemon aspen mayo, watercress in a soft buttermilk roll
- Steak, onion and ale pie with tomato chutney
- Braised lamb shoulder and rosemary pie with seeded mustard relish

Vegetarian, Vegan-Friendly, Gluten-Friendly

- Blueberry, lemon and almond friands **V | VF | GF**
- Beetroot falafel with hummus and tomato cucumber salad **V | VF | GF**
- Mount Zero red lentil and kale fritters with vegan lemon mayonnaise **V | VF | GF**
- Spiced potato and spring onion bonda, mint and green chilli chutney **V | VF | GF**
- Chocolate and raspberry mud cake **V | VF | GF**
- Cookies and cream single origin chocolate tart **V | VF | GF**

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Upgrades

Energy Boost Station

Half day (2 breaks) \$4.50 per person

Full day (3 breaks) \$8 per person

Only to be sold as an enhancement to a catering package

Standard Inclusions

- MCEC “boost station” Seasonal cut fruits, selection of nuts, seed, and dried fruits to DIY an energy boosting snack
- Fully automated Espresso machine, premium hot chocolate and a variety of traditional, herbal and fruit-infused teas (replaces brewed coffee)

Upgrade - Cold Drinks

\$5 per person per break

Choose one option

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

Upgrade - Barista Cart

Option one

\$210 per hour

(minimum two consecutive hours)

- 40 cups per hour, on average
- One barista

Option two

\$375 per hour

(minimum two consecutive hours)

- Unlimited coffee cups per hour
- Two baristas

Option three

\$2,400

(unlimited for eight hours)

- Unlimited coffee cups
- Two baristas



100-Mile Lunch Menu

\$45.50 per person
Minimum 25 delegates

Buffet style menu, all major ingredients have been sourced from local farms and markets within 100 miles (161 kilometres) of our venue – supporting Victorian food producers while reducing our carbon footprint.

Standard Inclusions

- MCEC sourdough bread, Saint David Dairy butter (.03 miles)
- Two x Plant-Based Salads **V | VF | GF**
- Two x Hot Conference Classics
- Two x Vegetarian, Vegan-Friendly, Gluten-Friendly Items **V | VF | GF**
- Allergens buffet featuring plant-based salads and hot items, assorted condiments all free of gluten and nuts **V | GF**
- Whole fresh fruit
- Botanical water
- Freshly brewed premium coffee, hot chocolate; and a variety of traditional and herbal teas

Plant-Based Salads

Select two

- Super green salad of broccoli, garden peas, green beans and spinach with toasted coconut and green chilli dressing **V | VF | GF**
- Torn radicchio, pea shoots and shaved radish with orange segments and red wine vinegar dressing **V | VF | GF**
- Tossed garden leaves with cucumber, cherry tomato, red onion, green olive, torn herbs and balsamic dressing **V | VF | GF**
- Kale and wild rice salad with edamame, finely grated carrot, corn and raspberry dressing **V | VF | GF**
- Tumeric roasted cauliflower with quinoa and vine-ripened tomato, chives and raisin dressing **V | VF | GF**
- Raw zucchini ribbons tossed with garden pea, vincotto roasted beetroot, mint and pomegranate dressing **V | VF | GF**

Hot Conference Classics

Select two

- Chicken and chorizo ragu with smoked paprika and garden peas **GF**
- Free-range beef rendang with cumin, toasted coconut and red chilli **GF | DF**
- Thai Hazeldene chicken curry with baby corn, bean shoots, coriander **GF | DF**
- Pan-fried potato gnocchi with creamy rocket pesto, pecorino and pinenut crumble **V**
- Braised Gippsland beef bourguignon with button mushroom and bacon crumb **GF**
- Pork and veal polpetti braised in rich tomato sugo and salsa verde **GF**

Vegetarian, Vegan-Friendly, Gluten-Friendly

Select two

- Roast cauliflower, red pepper romesco and pomegranate **V | VF | GF**
- Sweet potato with cherry tomato confit and native thyme oil **V | VF | GF**
- Harissa rubbed carrots with coconut labne and mint **V | VF | GF**
- Triple-cooked chat potato with garlic and fried rosemary **V | VF | GF**
- Spiced falafels with sumac pickled red onions **V | VF | GF**
- Ginger fried rice with chilli, spring onion and sesame **V | VF | GF**
- Sweetcorn polenta fritters with charred corn and red pepper salsa **V | VF | GF**
- Dukkah roasted pumpkin and toasted pumpkin seed granola **V | VF | GF**
- Brown rice with edamame, pickled carrot and miso dressing **V | VF | 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)

V | Vegetarian VF | Vegan-Friendly GF | Gluten-Friendly
DF | Dairy-Free



Classic Working Lunch

\$48.50 per person

+ Additional lunch items

\$9 per item, per person

Standard Inclusions

- Whole fresh fruit
- Allergens buffet featuring plant-based salads and hot items, assorted condiments all free of gluten and nuts
- Freshly brewed premium coffee, hot chocolate; and a variety of traditional and herbal teas
- Botanical water
- The Deli Counter
- Two x Plant-Based Items
- One x Vegetarian, Vegan-Friendly, Gluten-Friendly Items **V | VF | GF**
- One x Hot Street Food
- One x Hot Bowl

The Deli Counter

Wooden boards filled with an array of cold cuts and luncheon meats served with marinated and pickled vegetables, lemon-scented bocconcini, Mt Zero olives, and fresh rosemary

V | Vegetarian **VF | Vegan-Friendly** **GF | Gluten-Friendly**
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Plant-Based Items

Select two

- Kipfler potato salad with capers, cornichons, red onion, chive and seeded mustard dressing **V | VF | GF**
- Four bean salad with avocado, cucumber, cherry tomato and cumin seed and green chill dressing **V | VF | GF**
- Crunchy broccoli salad, cider-soaked cranberry, toasted nuts and seeds with pomegranate dressing **V | VF | GF**
- Green apple, carrot and shiso rice paper roll with palm sugar and red chilli dipping sauce **V | VF | GF**
- Superfood salad with kale, goji berries, chia seeds, corn, fresh jalapeño, wild rice and raspberry mustard dressing **V | VF | GF**
- Brown rice and red quinoa salad, with capsicum, edamame, ginger and mirin **V | VF | GF**
- Dukkha roasted pumpkin and beluga lentils, radish with rocket and dill dressing **V | VF | GF**

Vegetarian, Vegan-Friendly, Gluten-Friendly

Select one

- Roast cauliflower, red pepper romesco and pomegranate **V | VF | GF**
- Sweet potato with cherry tomato confit and native thyme oil **V | VF | GF**
- Harissa rubbed carrots with coconut labne and mint **V | VF | GF**
- Triple-cooked chat potato with garlic and fried rosemary **V | VF | GF**
- Spiced falafels with sumac pickled red onions **V | VF | GF**
- Ginger fried rice with chilli, spring onion and sesame **V | VF | GF**
- Sweetcorn polenta fritters with charred corn and red pepper salsa **V | VF | GF**
- Dukkah-roasted pumpkin and toasted pumpkin seed granola **V | VF | GF**
- Brown rice with edamame, pickled carrot and miso dressing **V | VF | GF**

Hot Street Food

Select one

- Peking duck spring roll with Davidson plum and hoisin dipping sauce
- Panko crumbed chicken tenders with tomato sugo, parmesan crumb and fried basil
- Salmon skewers with miso butterscotch, nori and sesame **GF**
- Saltbush lamb empanada with chimichurri
- Shepherd's pie with braised lamb mince and creamed mash potato
- Soy lacquered pork belly boa bun with pickled veg and coriander
- Classic cheeseburger with secret sauce and pickles

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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Hot Bowls

Select one

- Beef stroganoff with champignon mushroom and smoked pimento **GF**
- Miso-braised chicken and shiitake mushrooms with fried onions, coriander and red chilli **GF | DF**
- Spinach and ricotta cannelloni with tomato sugo and cheese sauce **V**
- Za'atar braised lamb tagine with chickpea and pistachio **GF**
- Pan-fried potato gnocchi with mushroom ragu, goat's cheese and parsley **V**
- Oven baked fragrant chicken biryani served with river mint, cucumber raita **GF**
- Slow braised beef shin ragu with garden peas and salsa verde **GF | DF**
- Lemon and herb-crusted salmon with sauce vierge **GF | DF**

When time is of the essence, our individual Eco Boxes provide your quests with the flexibility to eat anytime, anywhere.

Standard Inclusions

We want our food to have a big impact at your event, but a small one on the environment. That's why we're constantly finding ways to reduce waste and remove single-use items from your catering experience. Now, with our new Eco Boxes, your conference catering menu is leaving a lasting impression for all the right reasons.

Sandwich and Salad Eco Box

\$36 per person

- One x Wrap or Roll
- One x Plant-Based Salad
- Chef's Selection Sweet Treat
- Whole fresh fruit
- Botanical water

South Wharf Eco Box

\$41.50 per person

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

Melbourne Graze Eco Box

\$45.50 per person

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

Eco Boxes Menu

Wraps and Rolls

- Roast pumpkin, feta, tomato pesto wholemeal wrap with rocket **V**
- Light rye roll filled with Granny Smith apple and beetroot slaw, goat's cheese, dill and lilliput caper dressing **V**
- Wholemeal wrap of hoisin marinated chicken with rainbow slaw
- Stone baked ciabatta filled with minted peas, Persian fetta, avocado and radicchio **V**
- Chicken, celery and almond sandwich with lemon aspen mayo and baby spinach
- Reuben roll with shaved pastrami, sauerkraut, Swiss cheese and Russian dressing in a rye roll
- Roast beef wrap with rocket, tomato relish, cucumber and caramelised onion

Specialty Items

- Za'atar spiced roast vegetable tart with honey labna **V | GF**
- Naked inside out Tokyo roll, with avocado and enoki mushroom, light soy and wasabi mayonnaise **V | GF**
- Green apple, carrot and shiso rice paper roll with palm sugar and red chilli dipping sauce **V | VF | GF**
- Tortilla de Patatas: Spanish potato tortilla with piquillo pepper relish **V | GF**
- Volcano sushi rolled with sashimi grade tuna, pickled daikon, kewpie and togarashi spice **GF**

Plant-Based Salads

- Spiced falafel salad with heirloom cherry tomato, pickled red onion, parsley and baby spinach **V | VF | GF**
- Four bean salad with avocado, cucumber, cherry tomato, cumin seed and green chilli dressing **V | VF | GF**
- Crunchy broccoli salad, cider soaked cranberry, toasted nuts and seeds with pomegranate dressing **V | VF | GF**
- Green apple, carrot and shiso rice paper roll with palm sugar and red chilli dipping sauce **V | VF | GF**
- Superfood salad with kale, goji berries, chia seeds, corn, fresh jalapeño, wild rice and raspberry mustard dressing **V | VF | GF**
- Brown rice and red quinoa salad, with capsicum, edamame, ginger and mirin **V | VF | GF**
- Dukkha roasted pumpkin, beluga lentils, radish, rocket and dill dressing **V | VF | GF**

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
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Welcome to Melbourne Reception

\$84 per person

Two-hour all-inclusive Food and Beverage Package

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 rosé
- One beer
- One non-alcoholic beer
- One seltzer
- A selection of soft drinks and juices

[See our Tasting Notes here.](#)

Cold

Fromage L’Artisan

Founded by third-generation French cheesemaker Matthieu Megard, L’Artisan cheese highlights the terroir of the Great Ocean Road. Showcase of cheese 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**

Hot

Chicken and Leek Pot Pie

With smoked onion relish

Taro and Yam Spring Roll

With fermented black bean and spring onion dressing **V | VF | GF**

Potato and Truffle Croquette

With romesco sauce **V | GF**

Activation Station

Burger Bar

The “Classic” cheeseburger with secret sauce and pickles

Beetroot Falafel

Beetroot hummus, river mint and cucumber yoghurt **V | VF | GF**

V | Vegetarian **VF | Vegan-Friendly** **GF | Gluten-Friendly**
DF | Dairy-Free



Pre or Post Conference Events

Post Conference 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

[See our Tasting Notes here.](#)

Option One

\$34.65 per person

- Assorted platters of traditional and vegetarian mini pies and sausage rolls with tomato ketchup and beetroot relish
- Handmade, steamed beef dim sims with soy sauce and sweet chili sauce

Option Two

\$42.90 per person

- Tomato and mozzarella macaron **V | GF**
- Hand crafted assorted vegetarian sushi with wasabi and light soy sauce **V | GF**
- Potato and truffle croquette with romesco sauce **V | VF | GF**
- Traditional vegetable spring rolls with nam prik dressing **V | VF**
- Chicken tikka masala pie

Upgrade your happy hour with food and drinks trayed around to your guests

\$6.60 per person



Say hello to our new pop-up event space

Off Tropic

Invite guests to network in a lush tropical oasis after your event, complete with comfy seating, delicious menu options, and space for up to 300 guests. Choose your experience with one of our package options:

One-hour Package \$48 per person

Two-hour Package \$65 per person

Additional 30 Minutes at \$10 per person

Activation Station

Select one

Empanada Bar

A selection of empanadas:

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

All served with chimichurri and Rojo mojo

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**

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

V | Vegetarian **VF | Vegan-Friendly** **GF | Gluten-Friendly**
DF | Dairy-Free

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.

- **Classic sparkling wine**
- **Classic white wine**
- **Classic red wine**
- **Standard beer**
- **Non-alcoholic beer**
- **Variety of soft drinks and juices**
- **Select one Tiki Cocktail**
 - ◊ Pina Colada
 - ◊ Mojito

Start planning your next event

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