

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



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 **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**
- 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)

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

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

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, dijonaise 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

Upgrade - Cold Drinks

\$5 per person

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

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**

Make connecting and building relationships easy for your delegates.



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

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

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

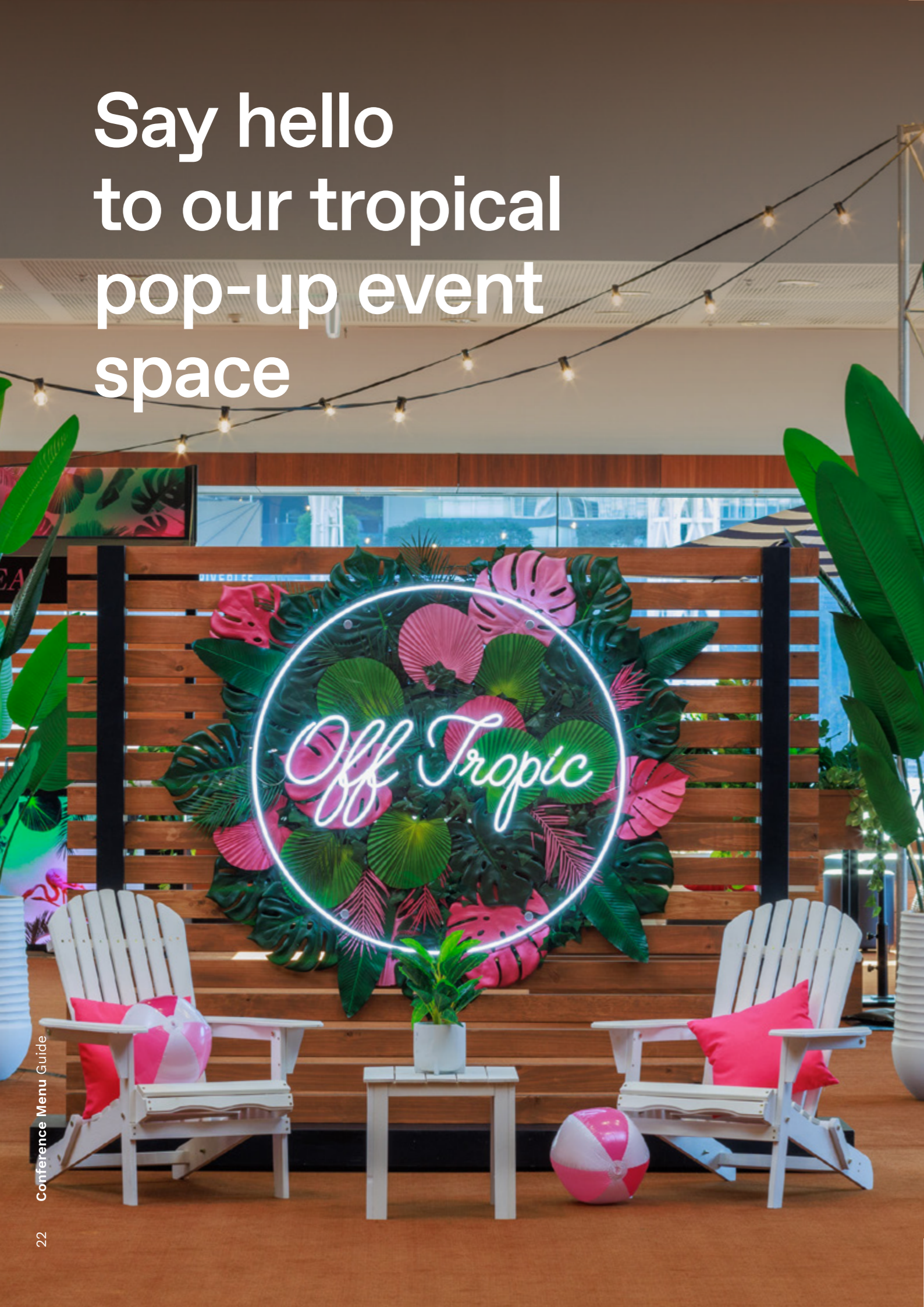
- **Roasted cauliflower, currants and pine nut empanada** with traditional chimichurri **V | VF**
- **Sichuan roasted duck breast** wrapped in a traditional pancake

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**

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

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

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