MELBOURNE CONVENTION EXHIBITION CENTRE

Exhibitor Menu

Guide

Breakfast

$62 (10 pieces)

Select two

- Fried egg, maple glazed bacon, Swiss cheese and signature BBQ sauce in a brioche roll
- Strawberry gum yoghurt with blueberries and granola **V | GF**
- Coconut yoghurt and confit berries **V | VF | GF**
- Selection of pastries **V**
- Flaky croissant with folded egg, goats cheese and chive **V**
- Double-smoked ham and cheese croissant

Strawberry gum yoghurt with blueberries and granola

Morning and Afternoon Tea

Something Sweet

$73.50 (10 pieces)

Select two

- Signature banana and walnut bread coated with milk chocolate, roasted macadamia and wattleseed **V**
- Chocolate, vanilla and coffee marble cake **V**
- Tropical fruit salad, lemon myrtle and vanilla **V | VF | GF**
- Peanut butter, chocolate and Murray River salt cookie **V | VF | GF**
- Mango, passionfruit and banana smoothie **V| VF | GF**
- Apple, oat and cinnamon mini muffin **V**

Chocolate, vanilla and coffee marble cake

Savoury Items

$85 (10 pieces)

Select two

- Hot smoked salmon with dill mayo and pickled red onion in a milk roll
- Vegemite and smoked cheddar scroll **V**
- Steak and pepper pie with black truffle mayo
- Potato bravas croquette with spicy tomato ketchup and aioli **V | VF | GF**
- Good old sausage roll with tomato sauce
- Baked spinach and ricotta filo with basil aioli **V**

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.

Turmeric roasted cauliflower with quinoa and vine ripened tomato, chive and raisin dressing

Lunch

Deli-Style Rolls and Wraps

$99.50 (20 pieces)

Select two

- Poached chicken and celery ciabatta roll with basil pesto mayonnaise
- Rare roasted beef, horseradish, beetroot relish, 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 fetta cheese and baby spinach

Individual Salads

$99.50 (serves 20)

Select two

- Wholefood salad of corn, broccoli, cauliflower and black beans with lime dressing **V | VF | GF**
- Hot smoked salmon and kipfler potato salad with capers, cornichons, red onion, chive and seeded mustard dressing **V | VF | GF**
- Superfood salad of kale, goji berries, chai seeds, corn, fresh jalapeno, wild rice and raspberry mustard dressing **V | VF | GF**
- Turmeric roasted cauliflower with quinoa and vine ripened tomato, chive and raisin dressing **V | VF | GF**
- Thai chicken larb with bean sprouts, chilli, grated carrot and crisp baby cos hearts **GF**

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

Exhibitor Essentials

- Whole fresh fruit **$3 each**
- Selection of 28 house-baked cookies **V $60**
- 10 packets of Red Rock Deli chips in assorted flavours **$51 (45g)**
- Platter of Australian seasonal fruit served with lemon myrtle yoghurt **$78 per platter (serves 10)**
- Lolly Bowl - A mixed selection of favourites **$30 (650g)**
- Chocolate Bowl - A mixed selection of favourites **$39 (650g)**

Branded Items

Boost your brand impact by adding your logo

$78 (10 pieces)

Select one

- Mini lamingtons **V**
- Pastel-coloured macaroons **V | GF**
- Mini chocolate and raspberry cupcakes **V | VF | GF**
- Strawberry-vanilla yoyo cookies **V**

To Share

- **Fromage L'Artisan (serves 10)**
  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 **V**
  $137
- **Salt Kitchen Charcuterie (serves 10)**
  Hand-crafted Victorian small goods, olive, fig relish, caperberries, sourdough breads and grissini **$137**
- **Mini Signature Sweets Table (serves 10)**
  A playful platter, bursting with Melbourne's best mini sweets made by our award-winning pastry chefs **V**
  $88
- **Cannoli Bar (serves 10)**
  Platter of cannoli hand filled with chocolate, pistachio and lemon **V**
  $46.50

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

Mini Signature Sweets Table
A playful platter, bursting with Melbourne's best mini sweets made by our award-winning pastry chefs

Ice Cream Cart

Double your dessert joy
with our deliciously fun ice cream cart
$700 (min cost per day)

Flavours

Select three

- Hazelnut ice cream (*'Best Ice Cream in Australia', 2016 Australian Food Awards*)
- Dark chocolate sorbet (*'Best Sorbet in Australia', 2018 Australian Food Awards*)
- Pistachio ice cream
- Vanilla and orange ripple ice cream
- Mango and lime sorbet
- Peanut butter ice cream

Standard Inclusions

- Cart hire
- 4 hours staff hire
- 180 portions of ice cream: three ice cream/sorbet tubs (five litres each, serving approximately 60 people)
- Serving napkins

Choice Of

- 180 waffle cones
- 180 MCEC branded cups with spoons
- Combination of both

Additional

Ice cream/sorbet tub **$115.50**

For each additional ice cream/sorbet tub (the freezer can hold a maximum of six tubs at one time)

After the fourth hour of service, additional hours of labour will be charged at the below rates:

- Monday – Friday **$49.09 per hour**
- Saturday **$66.22 per hour**
- Sunday **$80.85 per hour**
- Public Holidays **$91.85 per hour**

Personalise Your Stand

Branding of the freezer front panel is not permitted.

Considerations

The exhibitor is responsible for organising power connection at their stand for the ice cream and sorbet freezer (10-amp power is required).

Cart Dimensions

1240mm wide x 1250mm high x 724mm deep

Popcorn Stand

Add a pop of fun to your event with a live popcorn stand
$375 (min cost per day)

Standard Inclusions

- Popcorn machine hire
- 4 hours of staff hire
- 2kg of corn kernels (serves 100 portions)
- 100 x small serving boxes
- Canola oil
- Saltshaker
- Serving scoop

Additional

- 2kg of corn kernels and 100 serving boxes **$121**
- 1kg of corn kernels and 50 serving boxes **$82.50**

After the fourth hour of service, additional hours of labour will be charged at the below rates:

- Monday – Friday **$47.74 per hour**
- Saturday **$64.46 per hour**
- Sunday **$78.65 per hour**
- Public Holidays **$89.43 per hour**

Considerations

The exhibitor is responsible for organising power connection at their stand for the popcorn machine (10-amp power is required), and a bench for placing the popcorn machine.

Cart Dimensions

745mm high x 895mm wide x 415mm deep

Coffee Packages

Barista Coffee Cart

Fuel your event with our barista coffee carts. Choose from a three-hour or full-day package with a selection of add-ons to suit your needs.

Download the Coffee Cart order form.

Replenishment and Serving Ware

- Nespresso pods **$3.30 each**
- Cups, saucers and teaspoons **$10 per 10**
- Coffee sachets **$15 per 10**
- Tea bags **$18 per 10**
- Premium hot chocolate sachets **$33 per 10**
- Milk (full cream or skim milk) **$4.50 per 2 litres**
- Soy milk **$4 per 1 litre**
- Disposable black ripple heat barrier cups **$12 per 50**
- Ice bucket hire (for milk – holds a maximum 2 x 2 litre bottles) **$5 each per day**

Tea and Coffee Options

per event, per day

70 Cup Nespresso Package

$210

- Nespresso machine
- 50 assorted Nespresso coffee pods
- 10 tea bags
- 10 hot chocolate sachets
- 2 litres of milk
- Recyclable double walled cups, sugar and stirrers

100 Cup Nespresso Package

$255

- Nespresso Machine
- 70 assorted Nespresso coffee pods
- 15 tea bags
- 15 hot chocolate sachets
- 2 litres of milk
- Recyclable double walled cups, sugar and stirrers

100 Cup Hot Water Urn

$225

- 80 coffee sachets
- 20 English breakfast or herbal tea
- 2 litres of milk
- Recyclable double walled cups, sugar and stirrers

Nespresso Package Considerations

Nespresso Machine

The Nespresso Machine comes equipped with features for optimal functionality:

- A one-litre thermal container for fresh milk that remains cold for up to eight hours. Frothing or steaming milk is achieved with a simple button press in approximately 20 seconds.
- Please be aware that any milk in the machine cannot be stored in a fridge overnight for reuse the next day. Fresh milk must be ordered daily and delivered when the machine is set up.
- If the machine is located in a locked area of the stand, specify the times when the stand will be staffed for MCEC employee access.
- Bookings for Nespresso machines are subject to availability.
- The semi-automatic pod insertion and ejection contribute to cleanliness and daily maintenance. The double-head extraction system allows the preparation of two coffees simultaneously. It features a hot water dispenser and removable water tanks (2 x three litres each). Nespresso machine bookings are subject to availability.
- The machine requires a 10-amp power supply, and exhibitors must coordinate this through their stand builder.

Nespresso Machine Information

- Weight: 18kg
- Dimensions: 560mm wide x 370mm high x 392mm deep

Refrigeration for Milk

- If the stand lacks refrigeration, exhibitors can hire an ice bucket for **$5 per day**.
- For exhibitors preferring a fridge on the stand, it is their responsibility to organise this, along with any associated power requirements, through the stand builder.

Power Requirements

A 10-amp power supply is necessary for the Nespresso machine or the 100-cup hot water urn. Exhibitors are responsible for coordinating this through the stand builder.

Non-Alcoholic Beverages

Still Water

$28.80 (6 x 600ml)

CAPI Plain Sparkling Mineral Water

$27 (6 x 250ml)

CAPI Flavoured Mineral Water

$27 (6 x 250ml)

Select one

- Blood Orange
- Grapefruit
- Yuzu
- Ginger Beer
- Cranberry
- Lemonade
- Ginger Ale
- Assorted

Soft Drinks

$27 (6 x 450ml)

- Pepsi
- Pepsi Max
- Solo
- Assorted

Noah's Fruit Juices

$27 (6 x 260ml)

Select one

- Honeydew melon, apple, pear, aloe vera, lime and coconut water
- Nectarine, pineapple, lime, apple and coconut water
- Blood red orange, apple, plum and acai

Naked Life Mocktails

$28 (4 x 250ml)

Select one

- Gin and Tonic
- Italian Spritz
- Caribbean, Lime and Soda

Bridge Road Free Time 0% Beer

$63 (6 x 330ml)

Botanical Water

$45

Standard Inclusions

- 15L dispenser with filtered water
- Sliced fruit
- 100 x 6oz recyclable cups

Replenishment

- Water refill (using existing fruit) **$15**
- Water refill with fresh fruit **$40**
- 100 x 8oz biodegradable cups **$7.50**

Water Cooler Units

$127.50

Standard Inclusions

- Water cooler unit
- Water cooler bottle (15 litres)
- 100 cups

Replenishment

- Water cooler bottle (15 litres) **$20**
- 100 cups **$7.50**

Alcoholic Beverages

Beers and Seltzers

- 6 x Stomping Ground Laneway Lager **(330ml) $63**
- 6 x Mountain Goat Pale Ale **(330ml) $63**
- 6 x Good Land Good Lager **(330ml) $75**
- 6 x Urban Alley Urban Ale **(330ml) $75**
- 6 x Moon Dog Piney Limey Seltzer **(330ml) $63**

Four Pillars Canned Mixers

- 4 x Rare Dry Gin and Tonic (5.1%) **250ml $58**
- 4 x Bloody Shiraz Gin and Tonic (5.1%) **250ml $58**
- 4 x Fresh Yuzu Gin & Soda (5.1%) **250ml $58**

Sparkling, White and Red Wines

- 1 x Bottle of Classic Wine **(750ml) $45**
- 1 x Bottle of Premium Wine **(750ml) $60**
- 1 x Bottle of Executive Wine **(750ml) $75**

Staff Hire

The service of alcoholic beverages requires an MCEC employee. A minimum of four consecutive hours per staff member, per day is required.

- Monday – Friday **$49.09 per hour**
- Saturday **$66.22 per hour**
- Sunday **$80.85 per hour**
- Public Holidays **$91.85 per hour**

St Ignatius CW Contemplation Shiraz 2018, Pyrenees

Cocktail Party Beverages

Cap off the day with our beverage manager's selection of Victorian wines. All packages include staff hire, glassware and serving ware.

One-Hour

Priced on consumption – $26 minimum spend, per person

One variety of sparkling, white and red wine; standard-strength and non-alcoholic beers; seltzer; soft drinks; and fruit juices

Two-Hour

Priced on consumption – $33 minimum spend, per person

One variety of sparkling, white and red wine; standard-strength and non-alcoholic beers; seltzer; soft drinks; and fruit juices

Three-Hour

Priced on consumption – $41.50 minimum spend, per person

One variety of sparkling, white and red wine; standard-strength and non-alcoholic beers; seltzer; soft drinks; and fruit juices

Additional Serving Ware

- Packet of clear cups (425ml) **$9 per 50 cups**
- Highball glass hire **$1.10 each**
- Beer glass hire **$1.10 each**
- Champagne flute hire **$1.10 each**
- Wine glass hire **$1.10 each**
- Punch bowl (holds a maximum of 24 bottles of soft drink/juice) **$10 each**
- Bag of ice **$5.50 each**

Please note
MCEC offers a range of beverage products for your stand. Under the Victoria State Legislation, service of alcohol requires staff with a current Victorian Responsible Service of Alcohol (RSA) Certification. The number of staff required will be determined by the size of your order. Service of alcohol must cease 30 minutes before the bump out of an event.

Rye Is The Business
Gospel Straight Rye Whiskey, lemon juice, honey syrup and fresh mint

Margarita
Batanga Tequila Blanco, Triple Sec, lime juice and fresh lime

Canapés

Minimum 20 people

Duck liver parfait toast with cherry gel and pistachio

Happy Hour Menu

$15 per person

Drop-off service. Does not include catering staff

- Assorted platters of traditional mini pies and sausage rolls with tomato ketchup and beetroot relish V | VF | GF
- Steamed beef dim sims with soy sauce

Cheese and Charcuterie Platter

$15 per person

Drop-off service. Does not include catering staff

- Selection of Fromage L'Artisan and Salt Kitchen Charcuterie served with house baked sourdough and lavosh

One-Hour Package

$43.80 per person

Select

Two x Cold Canapés
Three x Hot Canapés

Two-Hour Package

$52.50 per person

Select

Three x Cold Canapés
Three x Hot Canapés
One x Substantial Canapés
One x Sweet Canapés

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

Cold Canapés

- Beef tartare with confit egg yolk and mountain pepper GF
- Sashimi salmon, sushi donut with kewpie and sesame GF
- Poached chicken rice paper roll with Vietnamese mint and nuoc cham dipping sauce
- Gruyere Gougères with black truffle custard V
- Coffin Bay oysters with buttermilk dressing and sea parsley oil GF
- Chicken and charred corn taco with guacamole and salted ricotta
- Duck liver parfait toast with cherry gel and pistachio
- Spiced sweet potato and black bean tostada with chipotle and coriander V | VF | GF
- Sweet tomato tart with basil and olive gravel V | VF | GF
- Compressed watermelon, rose water, candy pistachios, coconut labne and pomegranate V | VF | GF

Hot Canapés

- Potato spun prawns with native thyme and caper aioli GF
- Angus beef burger with American cheese and burger sauce
- Lychee cuttlefish bites with ink mayo and micro parsley
- Smoked ham and mozzarella empanada with red chimichurri
- Steamed chicken and sweetcorn sui mai with yellow bean dressing
- Mac and cheese croquettes with basil aioli V
- Beef bourguignon pie with smoked tomato relish and bacon crumb
- Buffalo cauliflower bites with ranch dressing and dill V | VF | GF
- Spiced chickpea and vegetable pie with bush tomato relish V | VF | GF
- Sweetcorn and purple kale fritter with spring onion relish V | VF | GF

Substantial Canapés

- Za'atar braised lamb tagine with preserved lemon couscous and pistachio labne
- Harissa spiced chicken skewers with minted yoghurt and pomegranate GF
- Birria pulled wagyu beef quesadilla with grated Oaxaca and jalapeno relish
- Chicken and prawn gyoza with chilli crisp and spring onion
- Yellow duck curry spring roll with kaffir lime coconut cream sauce
- Sweet potato ravioli, beurre noisette toasted hazelnut and fried sage V
- Spiced potato and spring onion bonda with crispy curry leaf V | VF | GF
- Saffron bomba rice with smoked pimento, piquillo pepper, black olive and green peas V | VF | GF
- Baby king brown mushroom bourguignon with olive oil mash potato and gremolata V | VF | GF
- Roast butternut pumpkin arancini with tomato fondue and fried basil V | VF | GF

Sweet Canapés

(V | VF | GF)

- Blood orange and dark chocolate tart
- Chocolate and berry tart
- Passionfruit and caramel tart
- Banana and hazelnut cake, coffee, and whiskey mousse
- Lemon and raspberry brownie

Terms and conditions

- Before placing an order with Exhibitor Services please ensure you are compliant with any on stand show requirements as dictated by the event organiser. Please liaise with the organiser directly should you have any questions.
- Cancellations to service requests must be submitted in writing to exservices@mcec.com.au 72 hours prior to the event commencing. Failure to submit a request to cancel or for any cancellations received after the cut off period will result in full fees being charged.
- All bookings are subject to availability.
- MCEC has the sole catering rights for all food and beverage products. Exhibitors are not permitted to bring food and beverage into MCEC from outside sources. Exceptions only apply in circumstances related to food or beverage tastings. To submit a request for approval of any sampling please complete the Food and Beverage Sampling and Selling Form.
- Extra cleaning charges incurred through spillage or the removal of food or wet waste will be the responsibility of the exhibitor.
- All stand catering is delivered and dropped off to your stand on catering trolleys and is self-service. All trolleys are for delivery drop offs only and are not left on stands. It is the responsibility of the exhibitor to have appropriate bench space for all their stand catering orders.
- We do not supply furniture or stand equipment to stands. Items such as refrigeration and waste disposal must be arranged by the exhibitor. Please contact your stand builder or external exhibition hire company if these items are required.
- All catering activities must take place within your stand footprint and cannot spill into surrounding areas.
- It is the responsibility of the exhibitor to ensure all non-disposable equipment is accounted for upon equipment collection from stands. The cost of any lost equipment will be charged to the exhibitor.
- An authorised signatory must be present at the stand at all delivery times stated on the stand catering order form. They will be responsible for accepting any deliveries to the stand, as well as the authorisation of any changes to orders made during the event.
- Unless otherwise specified there is a minimum order of 10 people per menu and orders placed for more than this number must be increased by increments of 10.
- We recommend a maximum of 50 people for all of our packages. Should your requirements exceed this please contact the Exhibitor Services team to discuss suitable options on +61 3 9235 8110.

Stand catering and beverage order form

Please complete and return this form no later than seven business days prior to your event to exservices@mcec.com.au. Any requests received after this date will be assessed on an individual basis as we may not be able to guarantee delivery of goods and services after this deadline has passed.

Once your order has been received and processed, you will be sent a tax invoice confirming your order details. **No services will be provided until payment is received**. All service charges are current and subject to change without notice.

Event details

Event name
Event dates
Stand name
Stand number

Contact details

Contact name
Position
Company
ABN/ACN
Address
Suburb
Postcode
State
Telephone
Mobile
Email

Billing details (if different to above)

Contact name
Position
Company
ABN/ACN
Address
Suburb
Postcode
State
Telephone
Mobile
Email

Stand catering and beverage order form

Delivery day	Delivery date (dd/mm/yyyy)	Delivery time	Menu/item description /selections	Quantity required	Amount ($)
		◯ am ◯ pm			
		◯ am ◯ pm			
		◯ am ◯ pm			
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		◯ am ◯ pm			
		◯ am ◯ pm			
Total					

Staff hire

If you require staff hire there is a minimum requirement of a four consecutive hour shift, and a minimum 48 hours' notice.

	Date (dd/mm/yyyy)	Start time	Finish time	Staff quantity	Total hours	Hourly rate ($)	Amount ($)
Monday		◯ am ◯ pm	◯ am ◯ pm				
Tuesday		◯ am ◯ pm	◯ am ◯ pm				
Wednesday		◯ am ◯ pm	◯ am ◯ pm				
Thursday		◯ am ◯ pm	◯ am ◯ pm				
Friday		◯ am ◯ pm	◯ am ◯ pm				
Saturday		◯ am ◯ pm	◯ am ◯ pm				
Sunday		◯ am ◯ pm	◯ am ◯ pm				
Public Holidays		◯ am ◯ pm	◯ am ◯ pm				
Total							

Staff hire is required for any alcoholic beverage order, ice cream cart, juice cart and popcorn cart. Please discuss your requirements with MCEC's Exhibitor Services team member to determine your staffing needs. The Exhibitor Services team can be contacted on +61 3 9235 8110.

◯ I have read and understand the terms and conditions outlined within this guide.

Name

Signature

Date (dd/mm/yyyy)

Privacy collection statement

The Melbourne Convention and Exhibition Trust (MCET) operates Melbourne Convention and Exhibition Centre (MCEC) on behalf of the State Government of Victoria. MCET is collecting your personal information for the purposes of completing the enquiry above. MCET will use the personal information for the primary purpose or a directly related purpose. You understand that the personal information provided is for the purpose of this enquiry and shall otherwise remain private within MCET unless disclosure is required by law.

You may apply to MCET for access to and/or amendment of the information. Request for access to and/or amendment of the information should be made to MCET's Privacy Officer (privacy@mcec.com.au). Our Privacy Policy is available by clicking here.

Start planning your next event

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