

Exhibitor Menu



Guide

Breakfast

\$60.25 (10 pieces)

Select two

- Fried egg, maple glazed bacon, Swiss cheese and signature BBQ sauce in a soft milk roll
- Strawberry gum yoghurt, poached pear and granola **V | GF**
- Coconut yoghurt with finger lime and confit berries **V | VF | GF**
- Selection of pastries **V**
- Haloumi and hash brown croissant **V**
- Double-smoked ham and cheese croissant



Morning and Afternoon Tea

Something Sweet

\$71.50 (10 pieces)

Select two

- Signature banana and walnut bread coated with milk chocolate, roasted macadamia and wattleseed **V**
- Salted caramel and custard cruffin **V**
- Tropical fruit salad, lemon myrtle and vanilla **V | VF | GF**
- Orange and wattleseed loaf with white chocolate **V**
- Funky monkey smoothie (banana and chocolate) **V | VF | GF**
- Dark chocolate and raspberry muffin with macadamia crumble **V**

Savoury Items

\$83.50 (10 pieces)

Select two

- BLAT - Maple glazed short cut bacon, cos lettuce, avocado purée and tomato
- Steak, onion and ale pie with tomato chutney
- Beetroot falafel with hummus, pickled cucumber and sumac **V | VF | GF**
- Spiced potato and spring onion bonda, turmeric and ginger tahini dip **V | VF | GF**
- Cheeseburger pie with pickles, American mustard and ketchup

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.





Lunch

Deli-Style Rolls and Wraps

\$96.75 (20 pieces)

Select two

- 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**
- Chicken, celery and almond sandwich with lemon aspen mayo and baby spinach
- Stone baked ciabatta filled with minted peas, Persian fetta, avocado and radicchio **V**
- Reuben roll with shaved pastrami, sauerkraut, Swiss cheese and Russian dressing in a rye roll

Individual Salads

\$96.75 (20 pieces)

Select two

- Spiced falafel salad with heirloom cherry tomato, pickled red onion, parsley and baby spinach **V | VF | GF**
- 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 chilli dressing **V | VF | GF**
- Crunchy broccoli salad, cider-soaked cranberry, toasted nuts and seeds with pomegranate 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 **\$2.75 each**
- Selection of house-baked cookies (28 cookies) **V \$59.00**
- Packets of assorted chips (10 x packets 45g) **\$50.50**
- Platter of Australian seasonal fruit served with lemon myrtle yoghurt **\$76.50 per platter (serves 10)**
- Assorted Lolly Jar - A mixed selection of favourites **\$29.25 (650g)**
- Assorted Chocolate Jar - A mixed selection of favourites **\$38.25 (650g)**

Branded Items

\$76.75 (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 – \$133 (serves 10)**
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**
- **Salt Kitchen Charcuterie – \$133 (serves 10)**
Hand-crafted Victorian small goods, olive, fig relish, caperberries, sourdough breads and grissini
- **Mini signature sweets table – \$85 (serves 10)**
A playful platter of Melbourne's best mini sweets made by our award-winning pastry chefs **V**
- **Cannoli Bar – \$45.50 (serves 10)**
Platter of cannoli hand filled with chocolate, pistachio and lemon **V**



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 tubs (five litres each, serving approximately 60 people)
- Serving napkins

Choice Of

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

Additional

Tub of ice cream/sorbet **\$115.50**

For each additional tub of ice cream/sorbet (freezer holds 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

Freestanding signage is recommended. Signage cannot be applied directly onto the freezer.

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

Live popcorn machine serving freshly popped corn **\$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 4th 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 **\$80.86 per hour**
- Public Holidays **\$91.85 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 the popcorn machine to be placed on.

Cart Dimensions

745mm high x 895mm wide x 415mm deep

Coffee Packages

Barista Coffee Cart

We have a variety of barista coffee cart packages available for exhibitors to hire for use within their stand during an event. Choose from a three-hour or full-day package with a variety of additional options to suit your needs.

Download the [Coffee Cart order form](#).



Tea and Coffee Options

per event/per day

70 Cup Nespresso Package

\$200

- Nespresso Machine
- 50 assorted Nespresso coffee pods
- 10 tea bags
- 10 hot chocolate sachets
- 2 litres of milk
- Heat barrier cups, sugar and stirrers

100 Cup Nespresso Package

\$245

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

100 Cup Hot Water Urn

\$225

- 80 coffee sachets
- 20 English breakfast/herbal tea
- 2 litres of milk
- Heat barrier cups, sugar and stirrers

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**

Nespresso Package Considerations

Nespresso Machine

- Fresh milk is stored in a one-litre thermal container, which remains cold for up to eight hours. Frothing or steaming milk with a simple press of a button takes approximately 20 seconds. It is a requirement that any milk that has been in the machine canister during the day cannot be stored in a fridge overnight and reused the next day. Please make allowances to order fresh milk for each day of your event, to be delivered at the same time you require your machine to be set up.
- If the machine is positioned in a locked area of your stand, please indicate a time when your stand will be staffed to provide access for an MCEC employee.
- The semi-automatic pod insertion and ejection assists with the cleanliness and daily maintenance of the machine. With the double head extraction system, it can prepare two coffees simultaneously. It also includes a hot water dispenser and contains removable water tanks (2 x three litres each).
- Bookings for Nespresso machines are subject to availability.
- 10-amp power supply is required for the machine and is the responsibility of the exhibitor to organise through their stand builder.

Nespresso Machine Information

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

Refrigeration for Milk

- Ice buckets can be hired for **\$5 per day** for any stand that does not have refrigeration.
- If you would like to have a fridge on your stand, it is your responsibility to organise this – and any associated power requirements – through your stand builder.

Power Requirements

10-amp power supply is required for the Nespresso machine or the 100-cup hot water urn. It is your responsibility to organise this through your stand builder.



Non-Alcoholic Beverages

Still Water

\$28 (6 x 600ml)

Plain Sparkling Mineral Water

\$26.50 (6 x 250ml)

CAPI Flavoured Mineral Water

\$26.50 (6 x 250ml)

Select one

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

Soft Drinks

\$26.50 (6 x 390ml)

- Pepsi
- Pepsi Max
- Solo
- Assorted

Noah’s Fruit Juices

\$26.50 (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

\$25 (4 x 250ml)

Select one

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

Bridge Road Free Time 0% Beer

\$45 (6 x 330ml)



Botanical Water

\$45

Standard Inclusions

- 15L dispenser with filtered water
- Sliced fruit
- 100 x 8oz biodegradable 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 & Seltzers

\$48 (6 x 330ml)

- 6 x Bridge Road Pale Ale (330ml) \$45
- 6 x Stomping Ground Lager (330ml) \$45
- 6 x Two Bays GFB Draught (330ml) \$60
- 6 x Mountain Goat Very Enjoyable Beer (375ml) \$60
- 6 x Moon Dog Seltzer (330ml) \$50

Sparkling, White and Red Wines

1 x Bottle of Classic Wine
\$40 (750ml)

1 x Bottle of Premium Wine
\$55 (750ml)

1 x Bottle of Executive Wine
\$70 (750ml)

[See our Tasting Notes here.](#)

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**

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.

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 –
\$22 minimum spend, per person**

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

Two-Hour

**Priced on consumption –
\$30 minimum spend, per person**

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

Three-Hour

**Priced on consumption –
\$37.50 minimum spend, per person**

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

[Exhibitor Cocktail Party Checklist](#)

Additional Serving Ware

- Packet of clear cups (425ml) **\$9 / 50 cups**
- Highball glass hire **\$1 each**
- Beer glass hire **\$1 each**
- Champagne flute hire **\$1 each**
- Wine glass hire **\$1 each**
- Punch bowl (holds a maximum of 24 bottles of soft drink/juice) **\$10 each**
- Bag of ice **\$5.50 each**



Canapés

Minimum 20 people

Canapés packages include food only. Drinks are priced on consumption as per Cocktail Party Beverages (previous section).

Happy Hour Menu

\$13.75 per person

Drop-off service. Does not include catering staff.

- 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 chilli sauce

One-Hour Package

\$45.50 per person

Menu

Cold

- Compressed watermelon, rose water, candy pistachios, coconut labne and pomegranate **V | VF | GF**
- Hand-crafted sushi selection with wasabi and tamari **GF**

Hot

- Potato spun prawn tail with saffron mayo **GF**
- Buffalo cauliflower bites with cucumber Ranch dressing and dill **V | VF | GF**
- Red curry beef with crispy rice, lemongrass and coriander **GF**

Sweet

- Caramel, whiskey, banana and peanut tart **V**



Two-Hour Package

\$54.70 per person

Menu

Cold

- Tomato and mozzarella macaron **V | GF**
- Poached chicken rice paper rolls with Vietnamese mint and nuoc cham dipping sauce **GF**
- Coffin Bay oysters with buttermilk dressing and sea parsley oil **GF**

Hot

- Teriyaki Wagyu beef with miso mayo and furikake **GF**
- Truffle mushroom arancini with porcini cream and pickled celeriac **V | GF**
- Mediterranean vegetable pie with bush tomato relish **V | VF | GF**

Activation Station

- **Steamed dumplings**
Giant steamer baskets filled with lemongrass beef, pork, chicken, prawn and vegetarian dumplings served with sauces and dressings.
- **Smash it!**
Delectable sweet treats featuring flavour combinations such as caramelised milk chocolate, rocky road and a new take on the Aussie classic - berry and coconut lamington. **V**



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 and/or beverage tastings. To submit a request for approval of any sampling please complete the Food and Beverage Sampling/Selling Request.
- 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.

Good-bye single-use plastic

MCEC is going green with the Victorian Government's ban on single-use plastics. That means no more plastic drink stirrers, cutlery (knives, forks, spoons, chopsticks, sporks, and food picks), plastic plates, foodware, or cups at allowed at our events.

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 good 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

24 **Exhibitor Stand Menu Guide**24

Exhibitor Stand Menu Guide 25

25

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)

The Melbourne Convention and Exhibition Trust (MCET) operates the 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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