MELBOURNE CONVENTION EXHIBITION CENTRE

Exhibitor Menu

2026

mcec.com.au

Food

Tastes Better When it Matters

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 celebrate this vibrant city.

Alive with the seasons and bursting with fresh, locally sourced ingredients, every dish reflects Melbourne's multicultural energy and love of good food.

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 global food culture, our dishes blend techniques and traditions to create inclusive dining experiences that are both authentic and adventurous.

At MCEC, we're always pushing the boundaries of traditional dining, just like Melbourne itself.

Great flavour starts close to home. Nearly 80% of what we plate is grown in Victoria.

Networking Catering

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.

Please see cocktail menu for post networking events.

Breakfast Platters

$8 per item (1 piece)
Minimum 5 orders per dish

- Assorted fruit Danishes
- Coconut yoghurt with berries **V | VF | GF**
- Triple chocolate mini muffins with coffee crumble **V | VF | GF**
- Rhubarb and burnt butter friands **V | GF**
- Fried egg, maple-glazed bacon, Swiss cheese and signature BBQ sauce in a brioche roll
- Baby spinach and Persian fetta quiche with Lard Ass lemon crème fraîche **V**

Anytime Break Platters

$8 per item (1 piece)
Minimum 5 orders per dish

- Coffee, dark chocolate and walnut scones with maple cream **V**
- Warm chocolate and hazelnut doughnuts **V**
- Orange poppyseed cake with chocolate cream **V | VF | GF**
- Toasted Gypsy ham and Swiss cheese croissants
- Classic sausage rolls with tomato sauce
- Poached chicken finger sandwich with lemon mayo and parsley

Lunch Platters

$15 per item (2 pieces)
Minimum 5 orders per dish

- Roast beef wrap with rocket, tomato relish, cucumber and caramelised onion
- Mediterranean vegetable wrap, fetta and baby spinach **V**
- Roasted chicken and harissa yoghurt wrap with fetta cheese and baby spinach
- Naked inside out Tokyo roll, with avocado and enoki mushroom **V | VF | GF**
- Kimchi beef rice paper roll with gochujang mayo **GF**

Feed Me

Chef's selection
$53 per person
Minimum 10 people

Served up to 2 hours

- Two Chef's Selection Salads **V | VF | GF**
- Two Chef's Selections Hot Lunch Items
- One Chef's Selections Side Dish **V | VF | GF**

Networking Platters

Serves 10 people

- **Fromage L'Artisan**
  Victorian cheese board served with sherry quince paste, fruit, nuts, house-baked sourdough and lavosh **V** - **$151**
- **Salt Kitchen Charcuterie**
  Victorian smallgoods - served with house-made pickles, marinated Mt Zero olives, house-baked sourdough, and lavosh - **$151**
- Combination of Fromage L'Artisan and Salt Kitchen Charcuterie **$151**
- Selection of sweet treats and petit fours **$97**

Exhibitor Catering to your stand

Wellness Salad Bowls

$25.50 each

- Spicy organic beef salad with tomato, mozzarella, capsicum, corn and cos lettuce, lime and jalapeño dressing **GF**
- Smoked Etty Bay barramundi with celery, pickles, parsley, red onion and Victorian Greek yoghurt **GF**
- Buttermilk-poached chicken salad with chilli and mint, quinoa, edamame beans, carrot julienne and rocket, lime and smoked paprika dressing **GF**
- Cantonese roast Moorabool Valley duck salad with radicchio, orange and puffed rice **GF**
- Panzanella salad with local baby tomatoes, red onion, peppers, Gippsland green olives and croutons **V | VG**
- Roast carrot salad with quinoa, snow pea shoots, Australian almonds and pepita seeds **V | VG | GF**

Exhibitor Essentials

- Selection of house-baked cookies (24 cookies) **$62 per bowl**
- 10 packets of chips in assorted flavours (45g) **$55**
- Platter of Australian seasonal sliced fruit with lemon myrtle yoghurt **$84 per platter**
- Lolly jar (500g) — Party Mix, Snakes Alive, Red Rippers, Minties, Jelly Beans and Raspberries **$33.50 each**
- Chocolate jar (500g) — Assorted Favourites, Cherry Ripe, Crunchie, Picnic, Flake and Dairy Milk **$42 each**

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Stand Activations

Glazed Doughnuts

$850 (minimum cost per day)

- 100 assorted ring doughnuts
- Custom colours and branding available
- Doughnut wall, easel and pegs

\+ Additional 10 doughnuts **$85**
Doughnuts required per day must be ordered pre-event, staff hire not required

Sweet Station

$865 (minimum cost per day)
Serves 50 people

- Apothecary jars filled with assorted candy and chocolate
- Buffet centrepiece
- Take away boxes

\+ Additional 10 serves **$85**
Serves required per day must be ordered pre-event, staff hire not required

Fruit Box

$175
Serves 50 people

- A vibrant selection of whole, fresh, seasonal fruits, carefully curated to reflect the best of the season **V | VF | GF**

Bubble Tea Bar

$425 (minimum cost per day)
50 serves

A selection of grab-and-go bubble teas

- Brown sugar milk tea with tapioca pearls
- Mango and passionfruit tea with coconut jelly
- Grape tea with popping pearls

Includes

- 4 hours staff hire
- Pop-up infrastructure and signage (1500mm x 2000mm footprint required)
- 10amp power required (exhibitor to organise)

\+ Additional 10 bubble teas **$85**
Bubble teas required per day must be ordered pre-event

Casa Dulce

$750 (minimum cost per day)
100 serves of grazing portions

- Crisp cannoli shells filled with chocolate-infused ricotta cream, dipped in cocoa nibs and dusted with powdered sugar

Includes

- 4 hours staff hire
- Pop-up infrastructure and signage (1500mm x 2000mm footprint required)

\+ Additional 10 serves **$75**
Total serves per day must be ordered pre-event

Hawker Lane

$850 (minimum cost per day)
100 serves of grazing portions

- Stir-fried vermicelli noodles with curry spices, crisp vegetables, egg and Hazeldene chicken GF

Includes

- 4 hours staff hire
- Pop-up infrastructure and signage (1500mm x 2000mm footprint required)
- 10amp power required (exhibitor to organise)

\+ Additional 10 serves **$85**
Total serves per day must be ordered pre-event

La Cucina

$850 (minimum cost per day)
100 serves of grazing portions

- Fresh cavatelli tossed live in a Pecorino Romano cheese wheel, finished with free-range egg yolks and cracked black pepper **V**

Includes

- 4 hours staff hire
- Pop-up infrastructure and signage (1500mm x 2000mm footprint required)
- 10amp power required (exhibitor to organise)

\+ Additional 10 serves **$85**
Total serves per day must be ordered pre-event

Please note
All stand activations are subject to availability.

Stand Activations

Popcorn Station

$410 (minimum cost per day)

Includes

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

+ 2kg of corn kernels and 100 serving boxes **$132**
+ 1kg of corn kernels and 50 serving boxes **$90**

Considerations

The exhibitor is responsible for organising power connection at their stand for the popcorn machine (10 amp power is required).

Cart Dimensions

- **Popcorn machine**: 923mm (H) x 613mm (W) x 384mm (D)
- **Single cart**: 903mm (H) x 850mm (W) x 780mm (D)
- **Double cart**: 903mm (H) x 1248mm (W) x 780mm (D)

Gelato Cart

$770 (minimum cost per day)

Includes

- Cart hire
- 4 hours staff hire
- 180 portions of ice cream: three 5L tubs of ice cream or sorbet (serves approx. 60 people each)
- Serving napkins
- Choice of 180 waffle cones **or** MCEC branded cups (option for combination of both)

+ Extra 5L tub of ice cream or sorbet **$126** (48 hours of notice required)

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

Gelato Flavours

Select one

- Pistachio ice cream
- Maple, vanilla and strawberry ripple **VF**
- Coconut and passionfruit sorbet **VF**
- Hazelnut gelato

Considerations

The exhibitor is responsible for organising power connection at their stand for the ice cream and sorbet freezer (10-amp power is required). Branding of the freezer front panel is not permitted.

Cart Dimensions

1250mm (H) x 1240mm (W) x724mm (D)

Branded Items

$84 per set of 10 pieces

Select one

Includes

- Mini chocolate and raspberry cupcakes
- Passionfruit-vanilla yo-yo cookies
- Mini lamingtons
- Pastel-coloured macarons

+ **Custom Edible Logo Printing**
  Add your logo to desserts and treats with high-quality edible prints
  $1 per logo

Additional Staff Hire Rates

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

- Monday – Friday **$49 per hour**
- Saturday **$66 per hour**
- Sunday **$80.50 per hour**
- Public Holidays **$91.50 per hour**

Coffee Packages

Barista Coffee Cart

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

Fill out the Coffee Cart order form.

Replacement Stock and Serving Ware

- Nespresso pods **$3.50 each**
- Cups, saucers and teaspoons **$10 per 10**
- Coffee sachets **$15 per 10**
- Tea bags **$25 per 10**
- Premium hot chocolate sachets **$35 per 10**
- Milk (full cream or skim milk) **$5 per 2 litres**
- Alternative milk (soy/oat/almond) **$4 per 1 litre**
- Non-branded recyclable/ biodegradable (8oz) cups **$12 per 50**
- Ice bucket hire (for milk – holds a maximum 2 x 2 litre bottles) **$5 each per day**

Self-Serve Tea and Coffee Packages

70 Cup Nespresso Package

$210 per event

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

100 Cup Nespresso Package

$255 per event

- Nespresso machine
- 70 assorted Nespresso coffee pods
- 15 tea bags
- 15 hot chocolate sachets
- 2 litres of milk
- Recyclable/biodegradable cups, sugar and stirrers

100 Cup Hot Water Urn

$225 per event

- 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

Our Nespresso machine offers optimal functionality for your event:

- Milk Features: Includes a one-litre thermal container to keep milk cold for up to eight hours. Frothing or steaming milk is as simple as pressing a button and takes approximately 20 seconds. Note: Milk cannot be stored overnight in the machine. Fresh milk must be ordered daily and delivered during setup.
- Access: If the machine is located in a locked area, please specify times when the stand will be staffed to allow MCEC employee access.
- Bookings for Nespresso machines are subject to availability.
- Functionality: Semi-automatic pod insertion and ejection ensure cleanliness and simple maintenance. The double-head system allows two coffees to be prepared simultaneously, and a hot water dispenser is included. The machine also features removable water tanks (2 x 3 litres each).
- Power Supply: Requires a 10-amp power supply. Exhibitors are responsible for coordinating this through their stand builder.

Nespresso Machine Information

- Weight: 18kg
- Dimensions: 560mm (W) x 370mm (H) x 392mm (D)

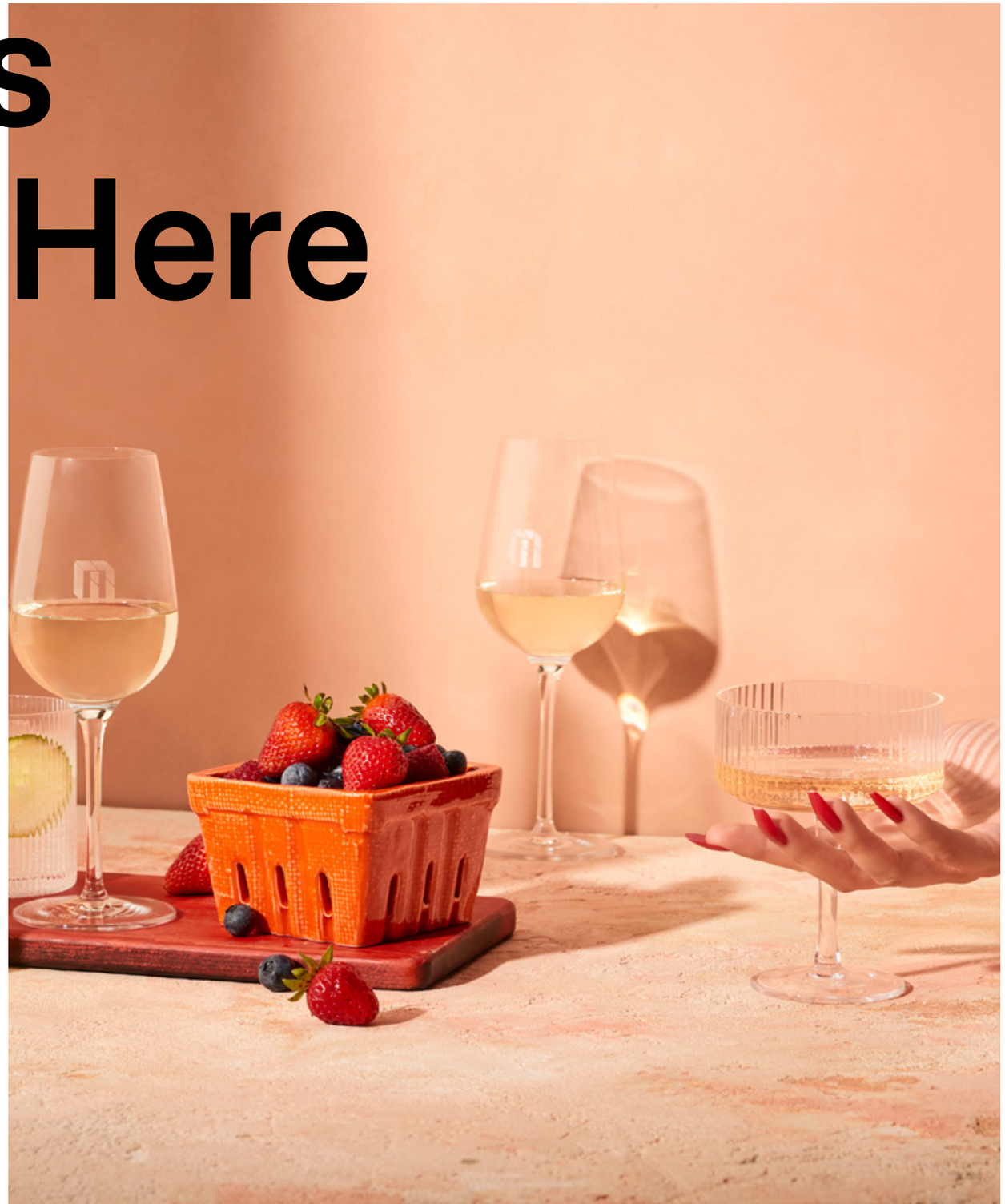
Refrigeration for Milk

- If the stand does not have refrigeration, exhibitors can hire an ice bucket for **$5 per day**.
- For those requiring a fridge on the stand, it is the exhibitor's responsibility to organise this, along with any associated power requirements, through the stand builder.

Power Requirements

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

Drinks Start Here



Our drinks are never an afterthought. From Victorian wines to signature cocktails and standout non-alcoholic options, our selection brings the flavour.

Non-Alcoholic Beverages

Soft Drinks

$30 (6 x 450ml)

Select one

- Pepsi
- Pepsi Max
- Solo
- Assorted

Noah's Fruit Juice

$30 (6 x 260ml)

- Honeydew melon, apple, pear, aloe vera, lime and coconut water
- Nectarine, pineapple, lime, apple and coconut water
- Crushed Apple
- Valencia Orange
- Assorted

ETCH Native Flavoured Mineral Water

$28 (4 x 330ml)

Select one

- Finger Lime and Lemon Myrtle **VF**
- Mountain Pepperberry and Raspberry **VF**
- Assorted

StrangeLove Flavoured Soda

$36 (6 x 300ml glass bottle)

- Cloudy Pear and Cinnamon
- Double Ginger Beer
- Lime and Jalapeno
- Very Mandarin
- Lemon Squash
- Yuzu from Japan
- Assorted

Plain Water

· Cool Ridge Still Water
$30 (6 x 600ml)

· Cool Ridge Sparkling Water
$30 (6 x 500ml)

Non-Alcoholic Beer

$63 (6 x 330ml)

- Stomping Ground Footloose Pale Ale (<0.5%)

Non-Alcoholic Sparkling Wine

$52 per bottle

- Lyre's Classico Sparkling

Botanical Water

$50

Includes

- 10L dispenser with filtered water
- Sliced fruit
- 100 8oz recyclable/biodegradable cups

Replenishment

- Water refill (using existing fruit) **$15**
- Water refill with fresh fruit **$45**
- 100 6oz recyclable/biodegradable cups **$8**

Water Cooling Units

$149

Includes

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

Replenishment

- Water cooler bottle (15 litres) **$26**
- **100 cups $8**

Alcoholic Beverages

Sparkling Wine, White Wine and Red Wine

- Standard (750ml) **$53 per bottle**
- Premium (750ml) **$65 per bottle**
- Executive (750ml) **$80 per bottle**

Beer

Standard Beer

$69 (6 x 330ml)

- Stomping Ground Laneway Lager (4.7%)
- Stomping Ground Gipps St Pale Ale (5.2%)

Premium Beer

$78 (6 x 330ml)

- Coldstream Brewery Pale Ale (4.2%)
- Urban Alley Urban Lager (4.7%) **VF**

Mixed Drinks

Four Pillars Canned Mixers

$62 (4 x 250ml)

- Rare Dry Gin and Tonic (5.1%)
- Bloody Shiraz Gin and Tonic (5.1%)
- Fresh Yuzu Gin and Soda (5.1%)

Alcoholic Juice

$78 (6 x 330ml)

- Moon Dog Fizzer Apple and Raspberry Alcoholic Juice (4%)

Alcoholic Iced Tea

$78 (6 x 330ml)

- Subtle Tea Alcoholic Blood Orange Iced Tea (4.5%)
- Subtle Tea Alcoholic Mango Iced Tea (4.5%)

Additional Serving Ware

- Clear Bio Cups (360ml) **$15 per 50 cups**
- Highball glass hire **$1.50 each**
- Beer glass hire **$1.50 each**
- Champagne flute hire **$1.50 each**
- Wine glass hire **$1.50 each**
- Punch bowl (holds a maximum of 24 bottles of soft drink/juice) **$15 each**
- Bag of ice **$6 each**

V | Vegetarian

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Classic Wines

Sparkling

- Munro Valley Sparkling Brut NV, Victoria
- De Bortoli King Valley Prosecco, King Valley

White

- Rutherglen Estate Shelley's Block Marsanne Viognier Roussanne, Rutherglen
- Cloud St Pinot Grigio, Victoria
- Cloud St Chardonnay, Victoria

Red

- St Ignatius Unconquered Nouveau, Pyrenees
- Cloud St Pinot Noir, Victoria
- Pettavel Premium Shiraz Viognier, Geelong

Rosé

- Cloud St Rosé, Victoria

Premium Wines

Sparkling

- St Leonards Vineyard NV Brut, Rutherglen
- Dal Zotto Pucino Prosecco NV, King Valley

White

- PREECE Nagambie Riesling, Goulburn Valley
- Tar and Roses Pinot Grigio, Central Victoria
- Oscar's Folly Chardonnay, Yarra Valley

Red

- Tahbilk GSM Grenache, Syrah, Mourvedre, Goulburn Valley
- Little Saint Pinot Noir, Yarra Valley
- Bellarine Estate Portarlington Ridge Shiraz, Geelong

Rosé

- Swan Bay Bellarine Peninsula Rosé, Geelong

Executive Wines

Sparkling

- De Bortoli Este Cuvée, Victoria
- Cat out of the Bag Sparkling NV, Geelong

White

- Red Claw Pinot Gris, Mornington Peninsula
- Oakridge ‘Over the Shoulder’ Chardonnay, Yarra Valley

Red

- Levantine Hill Glen Garvald Pinot Noir, Yarra Valley
- Tahbilk Old Vines Cabernet Shiraz 2018, Goulburn Valley

Rosé

- Ai Fiori Rosato, Yarra Valley

A Glass Full of Victoria

Networking Drinks Packages

Minimum 20 people

Finish your day with a cocktail party that's all sorted - drinks for everyone, staff, glassware, and servingware included.

Please note
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.

mcec.com.au

Select your package

One-Hour

Priced on consumption
$29.50 minimum spend, per person*

- One sparkling, white and red wine
- One standard and non-alcoholic beer
- One alcoholic juice - Moon Dog Fizzer
- Soft drinks and fruit juices

Two-Hour

Priced on consumption
$37 minimum spend, per person*

- One sparkling, white and red wine
- One standard and non-alcoholic beer
- One alcoholic juice - Moon Dog Fizzer
- Soft drinks and fruit juices

Three-Hour

Priced on consumption
$46.50 minimum spend, per person*

- One sparkling, white and red wine
- One standard and non-alcoholic beer
- One alcoholic juice - Moon Dog Fizzer
- Soft drinks and fruit juices

Minimum Spends

***The minimum spend per person is charged upfront, including staff hire, with beverages billed on consumption. Additional costs require same-day approval and post-event billing.

Exhibitors are responsible for managing guest numbers. Exceeding the paid allocation may quickly meet the minimum spend and affect service quality.

Canapés

Minimum 20 people
Includes servingware and staff hire

Big flavour, bite-sized and served with style

Step 1 → Select your package

One-Hour

$47 per person

- Select one *Cold Canapés*
- Select three *Hot Canapés*

Two-Hour

$56 per person

- Select two *Cold Canapés*
- Select three *Hot Canapés*
- Select one *Substantial Canapés*

Step 2 → Select your items

Cold Canapés

- Blue swimmer crab cornetto, avocado, finger lime and chive
- Victorian Farms beef tartare with confit egg yolk and mountain pepper **GF**
- Port Lincoln kingfish nigiri with wasabi and Yarra Valley salmon roe **GF**
- Moorabool Valley duck rillette with Lard Ass crème fraîche on toasted brioche
- Gruyère gougères with black truffle custard **V**
- Sweet tomato tart with basil and olive gravel **V | VF | GF**
- Bendigo chicken san choy bao with bamboo shoots and crisp gem lettuce **GF**

Hot Canapés

- Crisp salt and pepper prawn tail with black garlic mayo and saltbush **GF**
- Crumbed Cacio e Pepe with Pecorino Romano custard **V**
- Angus beef burger with American cheese and burger sauce
- Steamed chilli prawn gyoza with black vinegar dressing
- Slow-braised lamb and vegemite pie with seeded mustard and micro greens
- Smokey chorizo and paprika empanada with saffron aioli
- Sweetcorn and purple kale fritter with spring onion relish **V | VF | GF**

Substantial Canapés

- Butter chicken with fenugreek and heavy cream, saffron rice and raita **GF**
- Yarra Valley Pinot Noir braised beef cheek with spiced carrot cream and puffed grain crumble **GF**
- Baked gnocchi Romano with beurre noisette and fried sage **V**
- Teriyaki-glazed barramundi with fragrant steamed rice, ginger and lime **GF**

Stand Catering and Beverage Order Form

Please complete and return this form no later than seven business days before your event to exservices@mcec.com.au.

We'll do our best to accommodate late requests, though availability of goods and services cannot be guaranteed after this time.

Once your order is received and processed, we'll issue a tax invoice confirming your order details. Services will be provided following payment. Please note that service charges are current at the time of booking and may 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 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 Victorian Convention and Event Trust (VCET) operates Melbourne Convention and Exhibition Centre (MCEC) on behalf of the State Government of Victoria. VCET is collecting your personal information for the purposes of completing the enquiry above. VCET 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 VCET unless disclosure is required by law.

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

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-disposablé 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.

2026

Hungry?
Let’s start planning

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mcec.com.au