

Exhibitor Menu

NYAAL BANYUL
GEELONG CONVENTION
AND EVENT CENTRE

NYAALBANYUL.COM.AU





Welcome to Nyaal Banyul

A place for gathering and sharing, where every dish invites you to take a moment and discover the bounty of our region. Guided by the seasons, our menu highlights the fresh ingredients we have at our doorstep.

We work hand-in-hand with local farmers and artisans who share our respect for the planet, sourcing produce that's as fresh and vibrant as the landscape it comes from.

Each plate showcases these lovingly grown ingredients, enriched with native flavours and paired with the latest culinary techniques and innovation. Often from carbon-neutral suppliers, these ingredients are ripe, full of life and deeply connected to Geelong and The Bellarine.

Every dish we create threads a story of flavour, tradition, innovation and the powerful connection that brings people together.

Individual Items

From delicious breakfast items to nourishing salad bowls, plus everything in between, we have a selection of individual items to keep people well-fed throughout your event.

SELECT YOUR ITEMS

Breakfast

Minimum 5 people.

Vanilla Custard Doughnuts (V)	\$6
Seasonal Fruit Danish (V)	\$8
Freshly Baked Blueberry and Chocolate Muffin (V)	\$9
Wattleseed crumble	
Chia Pudding (VF, GF)	\$12.50
Davidson plum compote, toasted macadamia, coconut yoghurt	
House-made Granola (V, GF)	\$12.50
Great Ocean Road yoghurt, Bellarine berries	
Toasted English Muffin	\$12.50
Pork and fennel sausage patty, folded WesEgg, barbecue sauce	

Salad Bowls

Fennel, Broccoli and Peas with Quinoa (V, GF)	\$14
Buttermilk dressing	
Otway Pasta with Kale and Roasted Pumpkin (V, GF)	\$14
Meredith Dairy goat's cheese, lemon myrtle vinaigrette	
Spud Sisters New Season Potatoes (GF)	\$14
Egg, bacon, ranch dressing	
Eastern Slaw with Chicken (GF)	\$14
Vietnamese mint, fried shallots, poached chicken, chilli dressing	
Cannellini Beans with Moorabool Valley Duck (GF)	\$14
Native oregano, roasted capsicum, local olives	

Essentials

Dried Fruits and Nuts, 500g	\$55
Assorted Flavours Red Rock Crisps, 10 Packets	\$60
Lolly Jar, 1kg	\$70
Chocolate Jar, 1kg	\$90
Doughnut Platter, 10 Pieces	\$90
Selection of House-baked Cookies, 30 Pieces	\$150

(V) Vegetarian
(VF) Vegan-Friendly
(GF) Gluten-Friendly

Platters

From sweet to savoury, our regionally inspired platters are made for sharing, and are perfect for grazing between sessions.



Lonsdale Tomato Farm Tomato and Meredith Dairy Goat's Cheeae Arancini

SELECT YOUR ITEMS

All-day Platters

Serves 5 people.

Victorian Triple-chocolate Brownie (V) Pepperberry ganache	\$25
Lamington (V) Raspberry, cacao, coconut, pepperberry	\$25
Roasted Free-range Chicken Finger Sandwich Celery, grain mustard aioli, spring onion	\$30
Freshly Baked Scones (V) Bellarine strawberry jam, Chantilly cream	\$30
Moorabool Valley Duck Croque Monsieur Pickled mustard seeds	\$65
Pork and Fennel Sausage Roll Tomato sauce	\$85

(V) Vegetarian

(VF) Vegan-Friendly

(GF) Gluten-Friendly

Seafood Country of Origin Labelling (CoOL)

(A) Australian (I) International (M) Mixed

Large Platters

Serves 10 people.

Bowl of Seasonal Whole Fruits (VF, GF)	\$45
Sliced Seasonal Fruits (VF, GF)	\$95
Assorted Sandwiches and Wraps, 30 Pieces	\$140
Hand-crafted Victorian Small Goods Bellarine olives, Otway Kitchen relish, sourdough breads, grissini	\$160
Sushi and Nigiri, 40 Pieces (GF) Assorted nigiri (M), maki and hand rolls (M), wasabi, pickled ginger, tamari sauce	\$160
Rice Paper Rolls, 20 Pieces Assorted chicken, seafood (M) and vegetable rice paper rolls, sesame dipping sauce	\$220
Showcase of Victoria’s Finest Makers Assorted cheeses and small goods, house-made antipasti, condiments, warm crusty bread	\$230
Victorian Cheese Board (V) Fruit, nuts, fresh sourdough bread	\$250

Hot Platters

Serves 10 people.

Fried BBQ Pork Buns Mushroom XO, spring onions, sesame	\$70
Mushroom “Steak” Sliders (VG, GF) Bush tomato chutney, rocket, seed buns	\$80
Smashed Wagyu Slider L’Artisan gruyère, preserved onions, green tomato chutney	\$110
Chicken and Leek Pie, 20 Pieces Lemon myrtle aioli	\$150
Lonsdale Tomato Farm Tomoato and Meredith Dairy Goat's Cheeae Arancini, 30 Pieces (V, GF) Saltbush salsa verde	\$150
Corn and Cheese Empanada, 20 Pieces (V, GF) Jalapeño avocado cream	\$160



Lamington



Live Experiences

Elevate your event with an experience, from doughnut walls to lolly buffets and popcorn carts that give guests something to smile about.

SELECT YOUR EXPERIENCE

Lolly Buffet

\$350

Serves 50 guests.

INCLUDES

Apothecary jars filled with assorted candy and chocolate

Buffet centrepiece

Takeaway paper bags

Staff hire not required

+ Additional 10 serves \$70

+ Additional hour of service from \$49
(See page 7 for more information)

Popcorn Cart

\$500

INCLUDES

Pop-up infrastructure and signage (2000mm x 2000mm footprint required)

Popcorn machine hire

4 hours staff hire

100 portions artisan flavoured popcorn

2kg of corn kernels

100x small serving boxes

Canola oil

Saltshaker

Serving scoop

Exhibitors may supply their own branded food-grade 250ml containers

+ Additional 1kg corn kernels, 50 serving boxes \$100

+ Additional 2kg corn kernels, 100 serving boxes \$200

+ Additional hour of service from \$49
(See page 7 for more information)

Greek Doughnuts

\$1,000

Serves 50 – grazing portions.

INCLUDES

Pop-up infrastructure and signage (2000mm x 2000mm footprint required, 3x 10amp power required, exhibitor is responsible to organise)

4 hours staff hire

48 hours' notice required for additional orders

Exhibitors may supply their own branded food-grade 250ml container

+ Additional 10 serves \$80

+ Additional hour of service from \$49
(See page 7 for more information)

SELECT ONE FLAVOUR

Honey, Walnuts and Cinnamon

Nutella and Crushed Hazelnuts

Warm Strawberry Jam and Icing Sugar

Doughnut Wall

\$1,900

Serves 100 guests – only 2 available.

INCLUDES

Assorted ring doughnuts

Custom colours and branding available

Doughnut wall included

+ Additional 10 serves \$150

+ Additional hour of service from \$49
(See page 7 for more information)

PLEASE NOTE

All serves must be ordered pre-event

Live Experiences

Everyone loves ice cream, making this sweet experience a guaranteed crowd-pleaser.

SELECT YOUR EXPERIENCE

Ice Cream Cart \$900

INCLUDES

Pop-up infrastructure and signage
(2000mm x 2000mm footprint, 1x 10amp power required)

4 hours staff hire

150 portions of ice cream across 3x 5L tub
(approx. 50 serves per tub)

Serving napkins

Choice of 150 waffle cones or Nyaal Banyul branded cups

48 hours' notice required for additional orders

Exhibitors may supply their own
branded food-grade 250ml containers

+ Additional 5L tub ice cream/sorbet \$250

+ Additional hour of service from \$49
(See page 7 for more information)

(V) Vegetarian
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(GF) Gluten-Friendly

SELECT THREE FLAVOURS

Ice Cream

Hazelnut (V, GF)

Maple and Vanilla and Strawberry Ripple (V, VF, GF)

Salted Caramel (V, GF)

Sorbet

Dark Chocolate (V, VF,GF)

Pistachio (V, VF, GF)

Passionfruit and Coconut (V, VF, GF)

PLEASE NOTE

All serves must be ordered pre-event



Live Experiences

Keep up the energy with vibrant smoothies and cold-pressed juices in delicious flavour combinations.



SELECT YOUR EXPERIENCE

Smoothie Station

\$1,500

INCLUDES

Pop-up infrastructure and signage
(2000mm x 2000mm footprint,
3x 10amp power required)

4 hours staff hire

22.5L smoothie made on stand (approx. 150 serves)

Serving napkins

Choice of 150 Nyaal Banyul branded cups
or 150 glasses

Exhibitors may supply their own
branded food-grade containers

+ Additional smoothie flavour \$50

+ Additional 10L smoothie \$650

+ Additional hour of service from \$49
(See page 7 for more information)

SELECT ONE FLAVOUR

Bellarine Sunrise

Mango, banana, coconut water,
lemon myrtle honey, turmeric

Coastal Greens

Spinach, green apple, cucumber,
celery, mint, spirulina

Native Berry Boost

Strawberries, blueberries, Davidson plum,
coconut yoghurt, almond milk

Espresso Wave

Cold brew coffee, banana, oats,
almond butter, oat milk

Fresh Juice Station

\$1,500

INCLUDES

Pop-up infrastructure and signage
(2000mm x 2000mm footprint, 3x 10amp power
required, exhibitor is responsible to organise)

4 hours staff hire

22.5L juice made on stand (approx. 150 serves)

Serving napkins

Choice of 150 Nyaal Banyul branded cups
or 150 glasses

Exhibitors may supply their own
branded food-grade 150ml containers

+ Additional 10L juice \$650

+ Additional hour of service from \$49
(See page 7 for more information)

SELECT ONE FLAVOUR

Pear, celery, green grape, river mint, lime

Blackberry, Davidson plum, beetroot, orange

Pineapple, cucumber, finger lime, coconut water, agave

Blood orange, carrot, ginger, turmeric, finger lime

Additional Staff Hire Rates

After the fourth hour of service,
additional staff rates apply.

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

Barista Cart Packages*

Coffee made just for you, prepared by a dedicated barista and full of flavour. Choose from three packages, with additional options to suit your needs.

SELECT YOUR PACKAGE

One \$220 PER HOUR

INCLUDES

- 40 cups per hour
- 1 barista
- Minimum 2 consecutive hours

Three \$2,500

INCLUDES

- Unlimited cups
- 2 baristas unlimited for 8 hours

+ Additional hour \$300

*Barista carts need to be attached to a floor/wall pit with water and waste plus another with 3 phase and 15amp power. Exhibitors must coordinate this through their stand builder.

Two \$395 PER HOUR

INCLUDES

- Unlimited cups
- 2 baristas
- Minimum 2 consecutive hours

PLEASE NOTE
Barista cart bookings are subject to availability





Self-serve Tea and Coffee

SELECT YOUR PACKAGE

50 Cup Small Coffee Pod Machine* \$100 PER EVENT

The coffee pod machine is perfect for organiser’s offices and green rooms where milk can be stored in fridges.

INCLUDES

- Pod machine
- Assorted locally roasted Constant Coffee pods, serves 30
- Curated selection of Blak Brews tea bags, serves 10
- Rich hot chocolate, serves 10
- 2L milk
- 50 stainless steel cups, panela sugar and teaspoons

*Requires 10amp power.
**Needs to be attached to a floor/wall pit with water and waste plus another with 3 phase and 15amp power. Exhibitors must coordinate this through their stand builder.

Bean to Cup Machine** \$250 PER EVENT

INCLUDES

- Bean to cup machine
- 50 cups of hot beverages including locally roasted Constant Coffee, rich hot chocolate and chai, and a curated selection of Blak Brew teas
- 2L milk
- 50 stainless steel cups, panela sugar and teaspoons
- + Additional cups of hot beverages \$3.50 per cup*

Hot Water Urn \$150 PER EVENT

INCLUDES

- 100 cup hot water urn
- Freeze-dried coffee, serves 80
- Curated selection of Blak Brews tea bags, serves 20
- 2L milk
- 100 stainless steel cups, panela sugar and teaspoons

Need Extra? Additional replacement stock.

Locally roasted Constant Coffee pods	\$3 each
Freeze-dried coffee, serves 10	\$5
Rich hot chocolate, serves 10	\$5
Milk (full cream or skim)	\$7.50 per 2L
Alternative milk (soy, almond, oat, or lactose-free)	\$6.50 per 1L
Stainless steel cups and teaspoons	\$5 per 10
Non-branded biodegradable cups	\$12 per 50
1kg Constant Coffee beans	\$65

PLEASE NOTE
*Coffee pod machine bookings are subject to availability.
If the stand does not have milk refrigeration, an ice bucket is available to hire for \$5 per day. Exhibitors requiring a fridge must organise this, along with any associated power requirements, through their stand builder.*

Non-alcoholic Beverages

A refreshing drink for every guest. From cold-pressed juices and flavoured waters to a vibrant range of non-alcoholic options.

Soft Drinks

450ML BOTTLE, \$5 EACH

SELECT

- Pepsi
- Pepsi Max
- Solo
- Schweppes Lemonade
- Assorted

Noah's Creative Fruit Juices

260ML BOTTLE, \$5 EACH

SELECT

- Yellow smoothie
- Apple, Watermelon and Mint
- Orange
- Apple
- Veggie
- Assorted

ETCH Flavoured Mineral Waters

300ML CAN, \$6 EACH

SELECT

- Davidson Plum and Strawberry Gum
- Finger Lime and Lemon Myrtle
- Assorted

StrangeLove Soda

300ML BOTTLE, \$6 EACH

SELECT

- Lemon Squash
- Mandarin
- Assorted

Bottled Water

500ML / 600ML BOTTLES, \$4.50 EACH

SELECT

- Cool Ridge Sparkling Water, 500ml
- Cool Ridge Still Water, 600ml

Non-alcoholic Beer or Cider

375ML CAN OR BOTTLE, \$8 EACH

SELECT

- Heaps Normal Quiet XPA, Can
- Heaps Normal Another Lager, Can
- Flying Brick Cider Co. Sparkling Pink Lady, Bottle



Infused Water Stations

Our infused water stations are adorned with sliced fruits, adding a fresh, elegant touch to your event.

11L Dispenser

\$50

INCLUDES		REPLENISHMENT	
Dispenser		Water refill	\$15
Sliced fruits		Water refill with fresh fruit	\$30
Glassware			

19L Dispenser

\$85

INCLUDES		REPLENISHMENT	
Dispenser		Water refill	\$25
Sliced fruits		Water refill with fresh fruit	\$50
Glassware			

Water Cooling Unit

\$140

INCLUDES		REPLENISHMENT	
Cooler unit		15L water cooler	\$25
15L cooler bottle		50 cups	\$8
100 cups			



Alcoholic Beverages

From regional wines and locally brewed craft beers to refreshing ready-to-drink cocktails, these are sips to savour.



Wine

\$40 PER 750ML BOTTLE

SELECT

Sparkling

Portarlington Ridge Sparkling

Scotchmans Hill Swan Bay Prosecco

Red

Pettavel Shiraz Viognier

Portarlington Ridge Shiraz

Scotchmans Hill Jack & Jill Pinot Noir

White

Red Rock Sauvignon Blanc

Portarlington Ridge Pinot Gris

Scotchmans Hill Swan Bay Chardonnay

Mount Duneed Estate Pinot Grigio

Beer

300ML CAN OR BOTTLE, FROM \$9 EACH

SELECT

Bells Beach Brewing Session Ale (3% ABV)

\$9 per can

Blackman's Brewery Pivot City Lager (4.3% ABV)

\$10 per can

Prickly Moses Otway Pale Ale (4.9% ABV)

\$10 per bottle

Bells Beach Brewing Endless Summer Draught (4.5% ABV)

\$11 per can

Blackman's Brewery Ginger Beer (4% ABV)

\$13 per can

Assorted

Ready to Drink

200ML / 250ML / 300ML CAN, FROM \$10 EACH

SELECT

Jack Rabbit Frizzante (8.2% ABV), 200ml

\$10

Blackman's Brewery Coast Seltzer (4% ABV), 330ml

\$13

Flowstate Vodka, Lime and Soda (4.2% ABV), 330ml

\$13

Flowstate Gin and Tonic (4.2% ABV), 330ml

\$13

Thirty Acres Espresso Martini (13.9% ABV), 250ml

\$14

Additional Servicing Ware

SELECT

360ml clear bio cups

\$15 per 50 cups

Stemless Acrylic

\$1 each

Glassware

\$1.50 each

Punch bowl

\$5 each

Ice bucket

\$2.50 each

Bag of ice

\$5 each

PLEASE NOTE

Under the Victorian 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.



Beverage Packages

We offer tailored drinks experiences to suit your gathering, from intimate celebrations to lively networking occasions.

Gather

Made for gathering and great conversation. A selection of regional wines, local craft beers and thoughtful non-alcoholic options.

PRICE PER PERSON

One hour	\$32
Two hours	\$42
Three hours	\$52
Four hours	\$60
Five hours	\$67

Celebrate

Celebrate with an expanded wine selection highlighting additional varieties and standout regional producers.

PRICE PER PERSON

One hour	\$38
Two hours	\$47
Three hours	\$56
Four hours	\$65
Five hours	\$74

Network

A drinks experience to foster great conversations and meaningful connections. Minimum 20 people, all prices on consumption.

PRICE PER PERSON

One hour	\$29.50
Two hours	\$37
Three hours	\$46

MINIMUM SPENDS

The minimum spend per person is charged upfront and includes 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.



Stand Catering and Beverage Order Form

Please submit this form at least seven business days before your event to exservices@nyaalbanyul.com.au.

Late requests will be considered where possible; however, we cannot guarantee the availability of goods and services beyond this deadline.

Once we receive and process your order, you will receive a tax invoice confirming your booking details. Payment is required before services are delivered. Please be aware that service charges are subject to change without prior notice.

EVENT DETAILS

Event Name

Stand Name

Event Dates

Stand Number

CONTACT DETAILS

Contact Name

Position

Company

ABN/ACN

Address

Suburb

StatePostcode

Telephone

Mobile

Email

BILLING DETIALS (IF DIFFERENT TO CONTACT DETAILS)

Contact Name

Position

Company

ABN/ACN

Address

Suburb

StatePostcode

Telephone

Mobile

Email

STAND CATERING AND BEVERAGE ORDER FORM

DELIVERY DAY	DELIVER DATE (DD/MM/YYYY)	DELIVERY TIME	MENU/ITEM DESCRIPTION/SELECTION	QTY REQUIRED	AMOUNT (\$)
		: ☐ 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-hour consecutive shift, and a minimum 48 hours' notice.

A staff member must be present for all alcoholic beverage orders, and a selection of our food services. To determine your staffing requirements, please speak directly with a member of Nyaal Banyul's Exhibitor Services team. You can reach them on exservices@nyaalbanyul.com.au.

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

Full Name

Signature

Date

DAY REQUIRED	DATE (DD/MM/YYYY)	START TIME	FINISH TIME	STAFF QTY	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 Holiday		: ☐ AM ☐ PM	: ☐ AM ☐ PM				
						TOTAL	

PRIVACY STATEMENT COLLECTION

The Victorian Convention and Event Trust (VCET) operates Nyaal Banyul Geelong Convention and Event Centre 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@vcet.com.au). Our Privacy Policy is available by clicking [here](#).

Terms and Conditions

Before placing an order with Exhibitor Services, ensure your stand complies with all event requirements set by the organiser. Direct any questions regarding these requirements to the organiser.

Cancellation requests must be submitted in writing to exservices@nyaalbanyul.com.au at least 72 hours before the event begins. Cancellations received after this deadline, or failure to submit a cancellation request, will result in full charges being applied.

All bookings are subject to availability.

Nyaal Banyul holds exclusive catering rights for all food and beverage products. Exhibitors are not permitted to bring outside food or beverages onto the premises. Exceptions may apply for food and beverage tastings only. To request approval for sampling, please complete the **Food and Beverage Sampling and Selling Form**.

Any additional cleaning costs resulting from spillage or food and wet waste removal will be the exhibitor's responsibility.

All stand catering is delivered to your stand via catering trolleys and operates on a self-service basis. Trolleys are used for delivery purposes only and will not remain on stands. Exhibitors are responsible for ensuring adequate bench space is available for their catering orders.

Furniture and stand equipment are not supplied. Items such as refrigeration units and waste disposal must be arranged by the exhibitor through a stand builder or external exhibition hire company.

All catering activities must remain within your stand footprint and must not extend into surrounding areas.

Exhibitors are responsible for ensuring all non-disposable equipment is accounted for at the time of collection. The cost of any lost items will be charged to the exhibitor.

An authorised representative must be present at the stand during all scheduled delivery times. They are responsible for accepting deliveries and approving any changes to orders during the event.

Unless otherwise stated, a minimum order of 10 people applies per menu, with any additional guests added in increments of 10.

A maximum of 50 guests is recommended for all packages. If your requirements exceed this, please contact the Exhibitor Services team to discuss suitable options at exservices@nyaalbanyul.com.au



Ready to gather? Let's plan your catering

NYAAL BANYUL
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