NEXT ON THE AGENDA: FOOD

CONFERENCE MENU
OUR FOOD PHILOSOPHY

In every sense, our menu is a celebration of Melbourne. Vibrant, diverse and bold.

From traditional favourites to cutting-edge creations, you’ll find that each dish is a reflection of the culture, craft and quirkiness inherent in this city.

And because we’re passionate about delivering you the authentic taste of Melbourne, we insist on showcasing only the finest quality, locally sourced produce. Pair this with exceptional chefs preparing everything fresh, in-house and by hand, and you start to see what goes into shaping our award-winning cuisines.

At Melbourne Convention and Exhibition Centre, we take the same handcrafted approach to our menus as we do with our food, and we’ll work with you to deliver the best culinary experience for you and your guests.

Because while every dish we create has been shaped by Melbourne, we believe every dish we serve should be shaped by you.
WHO SAID CONFERENCE FOOD HAD TO BE CONVENTIONAL?

From the first morning coffee to the last evening wine, treat your delegates to award-winning food made from the best local produce Melbourne has to offer. And then there’s lunch, which is an event in itself.

Covering everything from colourful salads to multicultural cuisines, our diverse lunch packages guarantee that when it comes to your guest’s experience, no two days are the same. To cap things off, let your guests unwind with our Happy Hour package, marking the perfect end to the day, and the start of the night.
TAKE A BREAK

Start the day right with fresh tea, aromatic coffee and your selection of freshly baked goods.

ON ARRIVAL - $5.65 PER PERSON
Served for up to 60 minutes.
- Freshly brewed premium coffee.
- Hot chocolate.
- Variety of traditional, herbal and fruit-infused teas.
- Carafes of water.

CLASSIC BREAK
$8.75 PER PERSON
Served for up to 45 minutes.
- Freshly brewed premium coffee.
- Hot chocolate.
- Variety of traditional, herbal and fruit-infused teas.
- Carafes of water.
- Seasonal house baked cookies.
- Whole fresh fruit.

PREMIUM BREAK
$11.20 PER PERSON
Served for up to 45 minutes.
- Freshly brewed premium coffee.
- Hot chocolate.
- Variety of traditional, herbal and fruit-infused teas.
- Carafes of water.
- Seasonal house baked cookies.
- Whole fresh fruit.
- 1 x break item (page 5).

EXECUTIVE BREAK
$15.50 PER PERSON
Served for up to 45 minutes.
- Freshly brewed premium coffee.
- Hot chocolate.
- Variety of traditional, herbal and fruit-infused teas.
- Carafes of water.
- Seasonal house baked cookies.
- Whole fresh fruit.
- 2 x break items (page 5).

UPGRADE – SELF-SERVICE BISTRO MACHINE $1.50 PER PERSON, PER BREAK
- Add a self-serve bistro machine.

UPGRADE – BARISTA CART
Fuel your day with premium 100% Arabica bean coffee ground on-site to order; Melbourne made Koko Deluxe hot chocolate and a selection of traditional, herbal and fruit infused T2 teas, all prepared by a qualified coffee barista. Does not replace brewed coffee.

OPTION ONE - $200 PER HOUR
(Minimum 2 hours, consecutive hours only)
- 40 cups per hour, on average.
- One barista.

OPTION TWO - $370 PER HOUR
(Minimum 2 hours, consecutive hours only)
- Unlimited coffee cups per hour.
- Two baristas.

OPTION THREE - $2,400
(Unlimited for 8 hours)
- Unlimited coffee cups.
- Two baristas.

PLEASE NOTE
Other dietary requirements can be catered for upon request. Sunday and public holiday surcharges may apply.
TAKE A BREAK

PREMIUM BREAK (SELECT ONE) AND EXECUTIVE BREAK (SELECT TWO) ITEMS

SOMETHING SWEET
- Lime and pineapple cake, passionfruit and vanilla chocolate coating. (V)
- Chocolate, salted caramel and caramelized popcorn morning buns. (V)
- Pots of strawberry pannacotta, berries, macadamia, chia seeds and freeze dried berry crumble. (V, GF)
- Signature banana and walnut bread coated with milk chocolate and roasted almonds. (V)
- Homemade pistachio and ricotta cannoli. (V)
- Cherry and coconut lamingtons. (V)
- Our award-winning ice creams and sorbets, inspired by seasonal flavours. (V, GF)
- Mango, pineapple, banana and vanilla yoghurt smoothie. (V, GF)
- Strawberry and coconut yoghurt smoothie with pure maple syrup. (V, GF)
- Chocolate and raspberry mud cake. (V, GF)

SERVED HOT
- Triple chocolate muffins, hazelnut and coffee crumble. (V)
- Caramelized white chocolate, lemon and apricot scones served with jam and Chantilly cream. (V)
- Aussie classic, vegemite, tasty cheese and sundried tomato scroll. (V)
- Classic apple pie with whipped cream. (V)
- Mushroom and onion pie with cheddar cheese and thyme. (V)
- Good old sausage roll with tomato sauce.
- Cheeseburger pie with pickles, American mustard and ketchup.
- House-smoked Huon Valley salmon in a brioche roll with dill lemon dressing.
- Kimchi, bacon, egg, and smashed avocado in charcoal rolls.
- Shredded smoked chicken with baconaise in soft buttermilk roll.
- Braised steak and pepper pie with tomato chutney.
- Mount Zero red lentil and kale fritters with lemon vegan mayonnaise. (V, GF)
- Crispy Chinese mushroom and taro rice noodle roll with plum sauce. (V, GF)

ADDITIONAL BREAK ITEMS $5.75 PER ITEM, PER PERSON
CLASSIC WORKING LUNCH

Keep your delegates charged throughout the day with a variety of healthy classics and exciting flavours from around the world. **$39.30 PER PERSON**

**INCLUDES**

- Seasonal whole fresh fruit.
- Dietary buffet featuring vegetarian salads, assorted roasted protein and condiments all free of gluten and nuts.
- Botanical water.
- Chef’s selection sweet treats.
- Two x items from the deli.
- One x hot street food (page 6).
- One x hot bowl (page 6).

**FROM THE DELI (SELECT TWO)**

**WRAPS AND ROLLS**

- Multigrain roll with basil pesto, rocket, tomato, olive and feta cheese. (V)
- Light rye roll with cheddar, rocket, dill and dijon mayonnaise, gherkin and pickled red cabbage. (V)
- Wholemeal wrap of hoisin marinated chicken with rainbow slaw.
- Ciabatta roll filled with smoked ham, smashed avocado, goats curd, cos lettuce and cucumber.
- Sourdough roll filled with chicken, pomegranate mayo, baby spinach and eggplant.
- Shaved roast beef wrap with rocket, tomato relish, cucumber and caramelised onion.

**LARGE SALAD PLATTERS**

- Mediterranean-style chickpea salad with haricot and soy beans, artichokes, capsicum and pesto dressing. (V, GF)
- Spicy roast beef salad with tomato, mozzarella, capsicum, corn, cos lettuce with lime and jalapeno dressing. (GF)
- Israeli couscous salad with roast pumpkin, capsicum, sultanas and continental parsley with honey dressing. (V)
- Poached chicken salad with chilli and mint, quinoa, edamame beans, julienne of raw carrot and rocket with lime and smoked paprika dressing. (GF)

**SPECIALTY ITEMS**

- Za’atar spiced roast vegetable tart with honey labna. (V, GF)
- Naked inside out Tokyo roll, with avocado and enoki mushroom, light soy and wasabi mayonnaise. (V, GF)
- Marinated shiitake mushroom, pickled ginger and asparagus rice paper roll. (V, GF)
- Green pea, mint and ricotta cheese quiche slice with wild rocket leaves. (V)
CLASSIC WORKING LUNCH CONTINUED

HOT STREET FOOD (SELECT ONE)
- Yellow duck curry spring roll, sweet chilli dipping sauce.
- Panko crumbed chicken pieces with a smoky chipotle mayonnaise and sweet and sour dill pickles.
- Caramelised 3030 barramundi kebab with hazelnut dukkah, mandarin and pomegranate glaze. (GF)
- Ginger miso roasted eggplant bao bun with yuzu mayo, micro lemon balm, spring onion and coriander. (V)
- Mac and cheese pie in shortcrust pastry with molten cheese sauce. (V)
- Victorian Wagyu beef burger with American cheese, pickle, dijonaisse and tomato ketchup.

HOT BOWLS (SELECT ONE)
- Braised Gippsland beef bourguignon with button mushroom and bacon crumb with creamed potato. (GF)
- Shredded kale, smashed avocado, red miso rice and house smoked chicken. (GF)
- Spinach and ricotta cannelloni with tomato sugo and cheese sauce. (V)
- Creamy lamb korma with fragrant rice, toasted almond and coriander yoghurt. (GF)
- Soy roasted chicken with fermented black bean sauce and rice. (GF)
- Pan-fried parmesan gnocchi, wild mushrooms, goats cheese and chopped parsley. (V)
- Slow cooked beef brisket, whipped polenta and green olive tapenade. (GF)

UPGRADE – COLD DRINK
$4.50 PER PERSON
- Assorted soft drinks and juices (replaces botanical water).

UPGRADE – HOT DRINK
$4.50 PER PERSON
- Freshly brewed premium coffee.
- Hot chocolate.
- Variety of traditional, herbal and fruit-infused teas.

ADDITIONAL LUNCH ITEMS $7.70 PER ITEM, PER PERSON
100 MILE LUNCH MENU

Buffet style menu, all major ingredients have been sourced from local farms and markets within 100 miles (161 kilometres) of our venue – supporting Victorian food producers while reducing our carbon footprint. $44.50 PER PERSON - MINIMUM 25 DELEGATES

INCLUDES

• MCEC sourdough bread, Saint David Dairy butter (.03 miles) and unique olive oil blend (93.2 miles).
• Two x plant powered salads. (V)
• Two x hot bowls (page 8).
• Dietary buffet featuring vegetarian salads and hot items, assorted roasted protein and condiments, all free of gluten and nuts. (V, GF)
• Dessert. (V)
• Whole fruit.
• Botanical water.

PLANT POWERED SALADS (SELECT TWO)

• Baby cos leaves, pea shoots and tendrils salad with radish and crumbled goats cheese with red wine vinegar. (39.6 miles) (V, GF)
• Tossed green leaves with torn buffalo mozzarella, sun-dried roma tomatoes, toasted hazelnut and avocado dressing. (39.6 miles) (V, GF)
• Asian cress, bean shoots, picked coriander and orange cheeks with roasted red pepper and sweet soy dressing. (39.6 miles) (V, GF)
• Tossed garden salad with local baby tomatoes, peppers, Gippsland green olives and apple balsamic vinaigrette. (63.5 miles) (V, GF)
• Kale, peas, broccoli, green beans, edamame, toasted coconut, boiled egg and turmeric dressing. (45.6 miles) (V, GF)
• Steamed sweet potato and corn with bocconcini cheese, pickled onion, roast peppers and dukkah. (67.1 miles)
100 MILE LUNCH MENU CONTINUED

**HOT BOWL (SELECT TWO)**
- Butter chicken with steamed fragrant rice, yoghurt and green chilli. (94 miles)
- Pan-fried potato gnocchi with mature cheese, peas and basil pesto sauce. (7.1 miles) (V)
- Free-range beef rendang with cumin, toasted coconut and coriander with steamed fragrant rice. (50.2 miles) (GF)
- Miso-braised chicken and shiitake mushrooms with fried onions, coriander and saffron rice. (94 miles)
- Braised Victorian farmed lamb ragu with tomato, onion and rosemary with Mount Zero biodynamic pearl barley. (94 miles)
- Baby pork and fennel sausages with orecchiette pasta and salsa verde. (81.9 miles)
- Bacchus Marsh grown cauliflower eggplant and potato curry with beluga black lentils and brown rice. (40.5 miles)

**DESSERT**
- Selection of miniature desserts utilising local and seasonally grown produce sourced within 100 miles of MCEC. (V)

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**UPGRADE - COLD DRINK**
$4.50 PER PERSON
- Assorted soft drinks and juices (replaces botanical water).

**UPGRADE - HOT DRINK**
$4.50 PER PERSON
- Freshly brewed premium coffee.
- Hot chocolate.
- Variety of traditional, herbal and fruit-infused teas.
INDIVIDUAL LUNCH HAMPERS

When time is of the essence, our individual lunch hampers provide your guests with the flexibility to eat anytime, anywhere. Thoughtfully created by our chefs, our hampers feature the very best Victorian seasonal produce, which is packaged up ready for you to tuck-into and enjoy.

Individual hampers also feature vegetarian and gluten friendly options, for all other special requests a make-your-own hamper station will be available. $43.80 PER PERSON

INCLUDES
- Bottled water or soft drinks.
- Hoisin marinated chicken with rainbow slaw on a wholemeal wrap.
- Multigrain roll with basil pesto, rocket, tomato, olive and feta cheese. (V)
- Inside out naked Tokyo roll, with avocado and enoki mushroom, light soy and wasabi mayonnaise. (GF, V)
- Spicy pulled beef salad with tomato, shredded cheese, capsicum, corn and cos lettuce with lime and jalapeno dressing. (GF)
- Banoffee tart with milk chocolate and banana ganache, salted caramel crispy pearls.

VEGETARIAN HAMPER INCLUDES
- Bottled water or soft drinks.
- Multigrain roll with basil pesto, rocket, tomato, olive and feta cheese. (V)
- Caper parsley relish, spinach, cucumber, red capsicum, Spanish onion on a wholemeal wrap.
- Inside out naked Tokyo roll, with avocado and enoki mushroom, light soy and wasabi mayonnaise. (GF, V)
- Israeli couscous salad with roast pumpkin, capsicum, sultanas and continental parsley with a honey dressing. (V)
- Banoffee tart with milk chocolate and banana ganache, salted caramel crispy pearls.

UPGRADE – HOT DRINK
$4.50 PER PERSON
- Freshly brewed premium coffee.
- Hot chocolate.
- Variety of traditional, herbal and fruit-infused teas.

DIETARIES
- A gluten friendly hamper can be designed upon request.
- All other dietary requests will be catered for from a build your own hamper station.
EAT STATIONS

Our EAT Stations reflect the best of Melbourne’s street food scene, from laneway cafes, to fresh food markets, decadent desserts and gourmet produce. Your event planner can work with you to customise a solution to suit your event needs, including the best set up.

$45.00 PER PERSON - MINIMUM 150 GUESTS.

INCLUDES

• Seasonal whole fresh fruit.
• Botanical water.
• Chef’s selection of sweet treats.
• One x deli item (page 6).
• One x street food item (page 7).
• One hot bowl (page 7).
• One x EAT Station or dessert activation (pages 11 & 12).
• Dietary buffet featuring vegetarian salads, assorted roasted protein and condiments all free of gluten and nuts.

EAT STATIONS (SELECT ONE)

CHICKEN SCHNITZEL SLIDER
Chicken schnitzel burger with avocado smash and lemon herb aioli.

VEGETARIAN BURGER
Looks and tastes like a beef burger, made with vegetarian ingredients. Served with a side of potato crisps. (V)

STEAMED DUMPLINGS
Chilli prawn gyoza dumplings with black vinegar dressing and Asian herb salad.

BAO BUNS
Succulent pork belly bao buns served fresh from the chopping block with sticky caramel sauce, cucumber pickles and aromatic herbs.

CRISPY FRIED SQUID
Panko-crumbed squid rings tossed in togarashi seasoning and served with tonkatsu sauce and Kewpie mayonnaise.

GOURMET HOT DOG
Grilled smoked hot dog with ketchup, mustard, bacon mayo and onions on soft buttermilk bun.

KOREAN FRIED CHICKEN
Korean fried chicken skewer brushed with gochujang sauce and toasted sesame.

AUSSIE PIE STATION
A selection of classic pastry favourites served hot from the pieman’s oven. Served with traditional sauces, relishes and pickles.

VEGETARIAN CURRY HUT
Hot bowls of cauliflower and potato curry ‘Aloo Gobi’ with steamed rice, coriander and pots of yoghurt. (V, GF)

SIMPLY FRESH
Soy poached chicken and avocado rice paper roll with vermicelli noodles, cucumber, coriander, mint and fried shallots with Thai sauce for dipping.

HEART AND SOUL
Braised beef brisket burger, pork belly bacon, molten cheese, pickles, chipotle mayonnaise.

HAWAIIAN POKE
Poké bowl of sashimi grade salmon with multigrain sushi rice, spicy mayo, seaweed, edamame and toasted sesame seeds.
EAT STATIONS CONTINUED

PAELLA A LA MCEC
Bowls of classic chicken and chorizo paella with sofrito, piquillo peppers and bomba rice.

MELBOURNE MARKET DIM SIMS
Handmade, steamed, beef dim sims, served with green onion, soy and sweet chilli dipping sauces.

DESSERT ACTIVATIONS (MINIMUM 100 GUESTS)

SMASH IT!
Chefs will be on-hand smashing pieces of delectable sweet treats featuring flavour combinations such as: caramelised milk chocolate, rocky road and a new take on the Aussie classic – berry and lemon pavlova.

SWEET WALL
Sweets featured include: lime and basil tart; fresh Sunny Ridge berries with lemon verbena panna cotta; donut shaped milk and white chocolate wagon wheels; lychee, raspberry and rose water vanilla sable; assorted choux buns and much more.

GO NUTS FOR DONUTS
Everybody loves a donut, from little kids to big kids. Put them on a wall, and your guests are sure to go nuts. Choose from a variety of signature flavours and let your guests customise with an assortment of toppings.

THE SHOW-STOPPER
Your big dessert station will include: a chocolate bar smash with a variety of toppings; an interactive fun ice cream station featuring live chocolate dipped, mini ice creams with a cookie crumble or candy sparkles; surrounded by an abundance of Melbourne’s best mini sweets which include: decadent cakes, seasonal berry tarts, fruit mousses, marshmallows and lollypops.

MINI SWEETS TABLE
A playful table bursting with Melbourne’s best mini sweets made by our award winning pastry chefs.

ICE CREAM
Finish off your night with mini cones of award winning ice cream and gelato, passed around to your guests.

ADDITIONAL EAT STATIONS $10.80 PER PERSON

• One food station or dessert activation item can be added to other lunch options (minimum 150 guests).

UPGRADE – COLD DRINK
$4.50 PER PERSON
• Assorted soft drinks and juices (replaces botanical water).

UPGRADE – HOT DRINK
$4.50 PER PERSON
• Freshly brewed premium coffee.
• Hot chocolate.
• Variety of traditional, herbal and fruit-infused teas.
HAPPY HOUR POST CONFERENCE

Cap off the day with a drink and our mouth-watering assortment of canapés and nibbles served from pre-set tables and beverage stations.

For tailored packages longer than one hour, please refer to our Cocktail Menu.

INCLUDES

A selection of standard wines from our cellar including beer and non-alcoholic drinks, all items are as per our Beverage Manager’s selection.

• One white wine.
• One red wine.
• Three beers (including light).
• One cider.
• A selection of soft drinks and juices.

SELECT ONE OF THE FOLLOWING OPTIONS

OPTION ONE $29.15 PER PERSON

• Assorted platters of traditional and vegetarian mini pies and sausage rolls with tomato ketchup and beetroot relish. (V)
• Handmade, steamed, beef dim sims with soy sauce and sweet chili sauce.

OPTION TWO $36.10 PER PERSON

• Shortcrust tartlet filled with beetroot hummus, broccoli and olive jam. (V)
• Hand crafted assorted vegetarian sushi with wasabi and light soy sauce. (V)
• Chicken and prawn siu mai dumplings with dipping sauce.
• Traditional vegetable spring rolls with nam prik dressing. (V)
• Chicken tikka masala pie.