SHOW-STOPPING FOOD INSPIRED BY MELBOURNE

GALA MENU

SHAPED BY YOU.
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 hand crafted 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.
PULLING OUT ALL THE STOPS ON YOUR NIGHT OF NIGHTS

Whether it’s a fundraiser, awards night or simply a celebration, there’s nothing quite as spectacular as a gala event. Lavish and decadent, you want to create an experience that’s unforgettable, and the food on the night should be no different. With our specially curated menu of fine dining dishes, we’ll help you deliver a banquet that goes beyond your guests’ expectations. Most of all, we want you to be excited about each course you select, so if you’d like to speak to our chef to curate your menu, just let us know.

Now, with the formalities out of the way, the fun can really begin.

DISHES INSPIRED BY MELBOURNE. MENU INSPIRED BY YOU.
GALA EVENTS

PRE-DINNER CANAPÉS $13.20 PER PERSON
Chefs selection of three canapés - one cold, two hot.

STANDARD INCLUSIONS
• Tea and coffee.
• Selection of handmade chocolate truffles.
• House-made sourdough bread with olive oil and butter.

TWO COURSE MENU $68.50 PER PERSON
Two course selection.

THREE COURSE MENU $93.70 PER PERSON
Three course selection including an alternating drop for one course.

100 MILE DINNER MENU $103.90 PER PERSON
Featuring a three course plated menu including on arrival canapés. All major ingredients sourced from local farms and markets within 100 miles (161 kilometres) of our venue, supporting Victorian food producers while reducing our carbon footprint.

ADDITIONAL ALTERNATE DROP $5.50 PER PERSON
Intricately designed and beautifully crafted, our entrées are small starters that create a big impression.

• **A TASTE OF VICTORIA**  
  Our iconic tasting plate highlighting the very best Victorian produce.  
  Yarra Valley caviar and cured salmon with gin and tonic jelly, smoked Mt Macedon duck breast with beetroot and orange relish, roasted heirloom vegetables, grilled baby fennel, Saint David Dairy crème fraiche, Bendigo micro herbs and Jindivick black olive jam.  
  • 30 minute cured Spencer Gulf kingfish with sweet and sour celeriac, citrus gel, coconut and celery cress.
  • Sweet potato and fetta agnolotti, candied walnut, fermented garlic, cauliflower puree and cream sauce. (V)
  • Confit pork belly, granola, earl grey soaked prunes, pumpkin puree and spiced jus.
  • Braised free-range beef and truffle ravioli, with smoked ricotta, brioche crumble and mushroom sauce.
  • Coconut poached chicken salad with green papaya, lemongrass, cashews and nahm jim.
  • Roasted sirloin of beef salad with horseradish, rhubarb, beetroot ketchup and goats cheese mousse.
  • Smoked duck breast, carrot and ginger puree, curried pumpkin seeds, orange and fennel salad.
  • Bendigo chicken with Meredith goats curd, local heirloom root vegetables and Jindivick black olive jam.
  • An Australian seafood plate featuring tiger prawn and sand crab tian with avocado, fennel, squid ink aioli and lobster oil. (GF)

(V) Vegetarian  
(GF) Gluten friendly

**PLEASE NOTE**  
Other dietary requirements can be catered for upon request.  
Sunday and public holiday surcharges may apply.
MAIN COURSE

Seared, slow-roasted or braised, these melt in the mouth dishes will leave your guests in awe.

• Gippsland free range beef fillet with roast potato, onion soubise, braised young leeks and beef sauce. (GF)
• 16 hour braised red curry of Victorian Wagyu beef, compressed rice cake, thai basil and lime.
• Roast Hazeldene chicken, parsnip puree, roasted cauliflower, kale, shiitake mushroom jus. (GF)
• Lamb shoulder, soft polenta, baby spinach, chorizo, chickpea and walnut with sumac potato chips. (GF)
• High Country pork belly, compressed apple, turnip, cavolo nero, fennel, mustard seed and sage crumb.
• Chicken breast, sautéed sweet corn salsa, caramelised sweet potato, crisp pancetta, pickled cucumber, shallot and baby herb salad with chicken sauce. (GF)
• Seared Wimmera duck breast with spiced carrot puree, pan fried panisse, zucchini, spinach and mint fricassee with rosemary red wine jus. (GF)
• Seared Victorian 3030 barramundi with saffron potato, baba ganoush and herb oil. (GF)
DESSERT

End your night on a high with one of our show-stopping desserts.

- Warm toffee vanilla pudding, ginger cream, pear ice cream and salted almonds.
- Flourless orange cake, caramelized pineapple, coconut yoghurt sauce, coconut, passionfruit and vanilla sorbet (GF)
- Caramelized apple and pear terrine, vanilla custard, pecan and maple crumble with yoghurt ice cream (GF)
- Lemon curd pavlova, mascarpone chantilly, fresh berries, blueberry meringue and vanilla ice cream (GF)
- Tropical fruit pannacotta, coconut light cream, passionfruit kombucha compressed pineapple, puffed grain crumbs.
- Warm bittersweet dark chocolate cake, salted hazelnut and local fresh berries. (GF)
- Selection of miniature desserts – let our award-winning pastry chefs tempt you with their favourite miniature desserts served to the centre of the table.

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 lollipops.

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.
### BOWLS TO TABLE
**$50.00 PER PLATTER (SERVES 10)**

- Seasonal greens with toasted pine nuts. (V, GF)
- Kale and wild rice salad with edamame, finely grated carrot, corn and raspberry dressing. (V, GF)
- Steamed baby potatoes with extra virgin olive oil, fried onion and coriander. (V)

### PLATTERS TO THE TABLE
**$120 PER PLATTER (SERVES 10)**

- Victorian cheese board – A selection of the finest locally sourced cheeses, served with gourmet fruit pastes, seasonal fruit, muscatels, house-baked bread and crackers. (V)
- Charcuterie board of Victorian small goods, olives and pickled vegetables with sourdough breads and grissini.

### SUPPER ITEMS
**$9.00 PER PERSON (PLEASE SELECT ONE ITEM)**

- Braised steak and pepper pie with tomato chutney.
- Victorian Wagyu beef burger with American cheese, pickle, dijonaise and tomato ketchup.
- Panko crumbed chicken pieces with a smoky chipotle mayonnaise and sweet and sour dill pickles.
- Mac and cheese pie in shortcrust pastry with molten cheese sauce. (V)
100 MILE DINNER MENU
$103.90 PER PERSON

A plated three-course style menu. All major ingredients are sourced from local farms and markets supporting rural communities and Melbourne’s food artisans within 100 miles (161 kilometres) of our venue.

**INCLUDES**
- Tea and coffee.
- Selection of handmade chocolate truffles.
- House-made sourdough bread with olive oil and butter.

**ON ARRIVAL CANAPÉS**
- Braised meatball tart with grated parmesan and salsa verde. (52.2 miles)
- Whipped avocado, lemon gel, horseradish and charcoal lavosh. (12.3 miles) (V)
- Zucchini and baba ganoush filo pastry cigar with mint dressing. (42 miles) (V)

**ENTREE**
- **A TASTE OF VICTORIA**
  Our iconic tasting plate highlighting the very best Victorian produce.
  Yarra Valley caviar (81.9 miles) and cured salmon with gin and tonic jelly, smoked Mt Macedon duck breast (40.7 miles) with beetroot and orange relish, roasted heirloom vegetables, grilled baby fennel, Saint David Dairy crème fraîche (2 miles), Bendigo micro herbs (95 miles) and Jindivick black olive jam. (63.5 miles) (GF)

**MAIN COURSE**
- Alternating drop.
- Grilled Gippsland free-range beef, pea and leek crush, salsa verde and bacon crumb. (50.2 miles) (GF)
- Miso glazed Hazeldene chicken with cauliflower puree, pickled Yarra Valley mushrooms and roast chicken sauce. (94 miles) (GF)

**SIDES**
- Bowls of roasted baby potatoes and young salad leaves from Melbourne market gardens. (42 miles)

**DESSERT**
- Seasonal miniature desserts – let our pastry chefs tempt you with our delicious and seasonal range of miniature desserts served to the centre of the table. (V) (85.3 miles)
SHARED TABLE MENU

All dishes are designed to share and are served to the centre of the table, encouraging interaction amongst your guests.

INCLUDES
• Tea and coffee.
• Selection of handmade chocolate truffles.
• House-made sourdough bread with olive oil and butter.

SELECT ONE OF THE FOLLOWING OPTIONS
• Choose one main course with two sides and one dessert. $45.50 PER PERSON
• Choose two main courses with three sides and one dessert. $67.00 PER PERSON
• One entrée, choose two main courses with three sides and one dessert. $85.00 PER PERSON

ENTRÉE
• Three cheese ravioli with porcini soil, Yarra Valley mushrooms and micro greens. (V)

MAINS
• Grilled beef tenderloin with creamed potato, young vegetables and pickled shallot rings. (GF)
• Twice-cooked High Country pork belly with spiced lentils, clove and cinnamon sauce.
• Seared 3030 barramundi with roast pumpkin, radishes, rocket and herbs, with a vanilla dressing.

SIDES
• Seasonal greens with toasted pine nuts. (V, GF)
• Kale and wild rice salad with edamame, finely grated carrot, corn and raspberry dressing. (V, GF)
• Steamed baby potatoes with extra virgin olive oil, fried onion and coriander. (V, GF)

DESSERT
• Large bowls of blueberry yoghurt pannacotta, fresh berries, lemon myrtle and macadamia. (V)
• Victorian cheese board – A selection of the finest locally sourced cheeses, served with gourmet fruit pastes, seasonal fruit, muscatels, house-baked bread and crackers. (V)
NON ALCOHOLIC BEVERAGE PACKAGE

A collection of our favourite soft drinks and fruit juices.

BEVERAGE PACKAGES

- 1 hour $12
- 2 hours $14
- 3 hours $16
- 4 hours $18
- 5 hours $20

INCLUSIONS

- Variety of soft drinks.
- Variety of fruit juices.
- Carafes of water.

PLEASE NOTE

For more information regarding the size, floor plan and inclusions, please speak to your event planner.
**STANDARD BEVERAGES**

Select from our collection of local wines, craft beers and ciders.

### CATERING BEVERAGE PACKAGES

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 hour</td>
<td>$24.50</td>
</tr>
<tr>
<td>2 hours</td>
<td>$32</td>
</tr>
<tr>
<td>3 hours</td>
<td>$39.50</td>
</tr>
<tr>
<td>4 hours</td>
<td>$47</td>
</tr>
<tr>
<td>5 hours</td>
<td>$54.50</td>
</tr>
<tr>
<td>Additional half hour</td>
<td>$7</td>
</tr>
</tbody>
</table>

### INCLUDES

- One varietal of sparkling wine.
- One varietal of white wine.
- One varietal of red wine.
- One varietal of rosé.
- Two standard-strength beers.
- One light-strength beer.
- One cider.
- Variety of soft drinks.
- Variety of fruit juices.
- Carafes of water.

### ADDITIONAL VARIETAL OF WHITE WINE, RED WINE AND MINERAL WATER

$7.50 PER PERSON.

### SPARKLING

- Blue Pyrenees Premium Cuvee (Pyrenees).
- Helen & Joey Estate Blanc du Blanc (Yarra Valley).
- Pizzini Brachetto Pink Moscato (King Valley).

### ROSÉ

- Tahbilk Grenache Mouverdre Rosé (Nagambie).

### WHITE

- Hanging Rock Riesling (Macedon).
- Red Claw Pinot Gris (Mornington Peninsula).
- Stumpy Gully Sauvignon Blanc (Mornington Peninsula).
- Bella Riva Fiano (King Valley).
- Bellvale Chardonnay (Gippsland).

### RED

- Scotchman’s Hill ‘The Hill’ Pinot Noir (Geelong).
- Cloak and Dagger Sangiovese (Alpine Valley).
- De Bortoli Villages Tempranillo/Touriga (King Valley).
- Tellurain Redline Shiraz (Heathcote).
- Mitchelton V Series Cabernet Sauvignon (Nagambie).

### BEER AND CIDER

- Mountain Goat Hightail Ale (Richmond).
- Mountain Goat Steam Ale (Richmond).
- Moon Dog Lager (Abbotsford).
- Moon Dog Old Mate Pale Ale (Abbotsford).
- Southern Bay Australian Lager (Geelong).
- Crown Lager.
- James Boag’s Premium Light.
- Coldstream Apple Cider (Yarra Valley).
- Coldstream Pear Cider (Yarra Valley).

### COCKTAILS

Custom made cocktails available on request.

*Only the best Victorian wines will do.*
PREMIUM BEVERAGES

Indulge in the very best from Victoria’s wine regions with a selection of fine wines.

CATERING BEVERAGE PACKAGES

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 hour</td>
<td>$32</td>
</tr>
<tr>
<td>2 hours</td>
<td>$39.50</td>
</tr>
<tr>
<td>3 hours</td>
<td>$47</td>
</tr>
<tr>
<td>4 hours</td>
<td>$54.50</td>
</tr>
<tr>
<td>5 hours</td>
<td>$62</td>
</tr>
<tr>
<td>Add additional half hour</td>
<td>$7</td>
</tr>
</tbody>
</table>

INCLUDES

• One varietal of sparkling wine.
• One varietal of white wine.
• One varietal of red wine.
• Two standard-strength beers.
• One light-strength beer.
• One cider.
• Variety of soft drinks.
• Variety of fruit juices.
• Carafes of water.

ADD ADDITIONAL VARIETAL OF WHITE WINE, RED WINE AND MINERAL WATER $7.50 PER PERSON.

SPARKLING

• La Prova Vintage Prosecco (King Valley).
• Stonier Vintage Cuvee (Mornington Peninsula).
• Blue Pyrenees Sparkling Shiraz (Pyrenees).

ROSÉ

• Port Phillip Salasso Rosé (Mornington Peninsula).

WHITE

• Chockstone Riesling (Grampians).
• Prancing Horse Pinot Gris Mornington Peninsula).
• Boat O’Craigo Sauvignon Blanc (Yarra Valley).
• Yabby Lake Chardonnay (Mornington Peninsula).
• Bike and Barrel Fiano (Alpine Valley).

RED

• Yal Yal Pinot Noir (Mornington Peninsula).
• Michelini Sangiovese (Alpine Valley).
• Mayford Tempranillo (Alpine Valley).
• St Ignatius Cabernet Sauvignon (Pyrenees).
• Rutherglen Estate Durif (Rutherglen).

BEER AND CIDER

• Mountain Goat Hightail Ale (Richmond).
• Mountain Goat Steam Ale (Richmond).
• Moon Dog Lager (Abbotsford).
• Moon Dog Old Mate Pale Ale (Abbotsford).
• Southern Bay Australian Lager (Geelong).
• Crown Lager.
• James Boag’s Premium Light.
• Coldstream Apple Cider (Yarra Valley).
• Coldstream Pear Cider (Yarra Valley).

COCKTAILS

Custom made cocktails available on request.
ENHANCE YOUR EVENT BY ADDING A SPRITZ OR GIN BAR TO YOUR BEVERAGE PACKAGE.

GINS AND SPRITZ
A selection of Australian botanical gins and spritz.

SPRITZ BAR
Served to guests by bar or tray service.

- Elderflower and lime. $9.50 EACH
- Blueberry liqueur and lemon. $10.50 EACH
- Green apple and Aperol. $11.50 EACH
- Grapefruit and Campari. $11.50 EACH

GIN BAR
Served to guests by bar service.

- Selection of local Victorian gins. $12.00 EACH
- Capi Tonic’s – original, dry and native.

PLEASE NOTE
Staff hire charges of $42.90 INC GST PER HOUR applies for bar service (Minimum four hour call). Staff ratio applied based on event size.