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.
IT’S PARTY TIME

Melbourne loves a drink, even more so when it’s accompanied by food.

Thankfully our cocktail packages cover both, pairing our finest canapés with an impressive selection of beverages.

From old classics to creative concoctions, our bartenders will be on hand to mix, shake and stir up a delicious cocktail of your choice. And because it’s a celebration - we’re going to pull out all the stops.

So whether it’s a gourmet slider or a beautifully crafted desert, your guests won’t know whether to photograph or eat it first.

DISHES INSPIRED BY MELBOURNE. MENU INSPIRED BY YOU.
STAND-UP EVENTS

Delicious and beautifully presented, our canapés are a guaranteed talking point for your event.

ONE HOUR PACKAGE
$39.00 PER PERSON
SELECT
• Two cold canapés.
• Two hot canapés (page 4).
• One substantial canapé (page 4).

TWO HOUR PACKAGE
$49.20 PER PERSON
SELECT
• Four cold canapés.
• Four hot canapés (page 4).
• One substantial canapé (page 4).

ULTIMATE STAND-UP EVENT FEATURING EAT STATIONS
(MINIMUM 150 GUESTS, MAXIMUM FOUR HOUR DURATION)
$85.00 PER PERSON
SELECT
• Three cold canapés.
• Three hot canapés (page 4).
• Three EAT Stations (page 6).
• One Smash It! dessert (page 6).

ADDITIONAL EAT STATIONS $10.80 PER PERSON
• Choose one food station to compliment any cocktail package (minimum 150 guests).

COLD CANAPÉS
• Beetroot cured Spencer Gulf kingfish, herring roe and horseradish on toasted sourdough.
• Chicken and charred corn taco with guacamole and salted ricotta.
• Garden pea, green onion and mint fritter with whipped goats cheese and fried onion.
• Crab, chive and lime noodle roll with sesame and red chili.
• Coffin Bay oyster with ponzu, compressed apple and black sesame.
• Petite poached chicken seeded baguette with celery, walnut and lime mayonnaise.
• Shredded coconut poached chicken with chilli, ginger, lime in a crispy wonton cup.

• Short crust tartlet filled with beetroot hummus, broccoli and olive jam. (V)
• Green mango, tofu, edamame and sambal rice paper roll with nahm prik. (V)
• Toasted brioche bread, smoked onion puree, pearl onion and fresh thyme. (V)

SOMETHING SWEET
• Baileys milk chocolate cup. (V, GF)
• Strawberry and caramel chocolate lollypop. (V, GF)
• Valrhona Orelys chocolate and apricot mini tart. (V)
• Mini assorted award-winning ice cream cones with assorted flavours.

(V) Vegetarian
(GF) Gluten friendly

PLEASE NOTE
Other dietary requirements can be catered for upon request.
Sunday and public holiday surcharges may apply.
STAND-UP EVENTS CONTINUED

HOT CANAPÉS
• Chimichurri beef empanada pastry with smoked tomato labne.
• Kwan’s house-made chicken and prawn siu mai and vegetable gyoza dumplings.
• Bolognaise mac and cheese croquettes with basil aioli.
• Chicken and tarragon butter wrapped in filo pastry.
• Braised free-range beef meatball tart with grated parmesan and green herb sauce.
• Spinach and cauliflower samosa with pomegranate mayonnaise. (V)
• Confit of duck and roast vegetable pie with cherry jam.
• Assorted vegetarian mini pizzas served from wooden paddles. (V)
• Traditional vegetable spring rolls with nam prik dressing. (V)
• Mozzarella, slow roasted tomato and basil arancini. (V)
• Kataifi pastry wrapped king prawns with saffron aioli.

ADDITIONAL CANAPÉS TO YOUR PACKAGE
• Hot canapé $5.80 PER ITEM, PER PERSON
• Cold canapé $5.80 PER ITEM, PER PERSON
• Substantial canapés $9.00 PER ITEM, PER PERSON
• EAT Station $10.80 PER PERSON (MINIMUM 150 GUESTS)

SUBSTANTIAL CANAPÉS

SERVED COLD
• Soy poached chicken and avocado rice paper roll with vermicelli noodles, cucumber, coriander, mint, fried shallots and Thai dipping sauce.
• Sticky braised lemongrass beef wrapped in a coconut pancake.
• Vegetable soba noodle and avocado nori roll with kewpie mayo. (V)

SERVED HOT
• Wimmera duck and green apple spring roll with sweet chilli dipping sauce.
• Shepherd’s pie of braised lamb mince, milk potato mash and toasted parmesan.
• Chinese mushroom steamed bun with hoisin sauce. (V)
• Huon Valley ocean trout teriyaki skewers with toasted sesame, fried onion and Kewpie mayo. (GF)
• Grilled mushroom and goats curd slider with pickled green tomato, chipotle mayonnaise in a charcoal bun. (V)
• Smoked barramundi and avocado slider with finger lime aioli.
• Moroccan spiced lamb burger with pickled beetroot and baba ganoush.
**EAT STATIONS**

Be immersed in the flavours of Melbourne’s multicultural food scene with our variety of cuisines served from pop-up EAT Stations. Each EAT Station serves a selection of sophisticated street food.

**STEAMED DUMPLINGS**
Giant steamer baskets filled with lemongrass beef, pork, chicken, prawn and vegetarian dumplings served with sauces and dressings.

**PULLED BRISKET BURGER**
16 hour braised free-range beef brisket burger, pork belly bacon, molten cheese, pickles and chipotle mayonnaise.

**KOREAN WINGS**
Lip smacking crispy fried Korean chicken wings with gochujang chili sauce and toasted sesame.

**WAGYU BEEF ROLLS**
Carved hot roast rolls filled with slow roasted Victorian wagyu beef, accompanied by a selection of mustards, chutneys and relishes.

**BURGER BAR**
Victorian wagyu beef burger with American cheese, pickle, dijonnaise and tomato ketchup.

**PRAWN SKEWERS**
Crispy fried salt and pepper local prawn tails with vodka and lime aioli. (GF)

**HOLY CHARCUTERIE – IT’S RAINING MEAT**
Bresaola, salami, prosciutto, capocollo and smoked chicken – in abundance! Marvel at the cascading array of locally produced small goods, antipasti and artisan cheeses. With condiments literally falling onto your plate and crusty breads carved to order. This is for those who can’t walk past the delicatessen.

**TAPAS TABLES**
Earthy and colourful earthenware dishes to ignite your palate. Locally produced small goods including bresaola, salami, prosciutto and capocollo. Assorted marinated vegetables and olives, Victorian artisan cheese and selected hot and cold canapés.

**VEGETARIAN BURGER**
Grilled field mushroom and goats cheese burger with pickled tomato, chipotle mayonnaise in a charcoal bun. (V)

**VEGAN BAO BUNS**
Miso roasted eggplant bao bun with yuzu vegan mayo, micro lemon balm, spring onion and coriander. (V)

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

**DESSERT ACTIVATIONS (MINIMUM 100 GUESTS)**

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

**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.

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

**THE SHOW-STOPPER**
Your big dessert station will include: a chocolate bar smash with a variety of toppings; an interactive ice cream station featuring chocolate dipped, mini ice creams with a cookie crumble or candy sparkles; and an abundance of Melbourne’s best mini sweets which include: decadent cakes, seasonal berry tarts, fruit mousses, marshmallows and lollypops.
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.
STANDARD BEVERAGES
Select from our collection of local wines, craft beers and ciders.

CATERING BEVERAGE PACKAGES
- 1 hour $24.50
- 2 hours $32
- 3 hours $39.50
- 4 hours $47
- 5 hours $54.50
- Additional half hour $7

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.

ADD 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).

ROSE
- 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 Dagar 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.
PREMIUM BEVERAGES

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

CATERING BEVERAGE PACKAGES
- 1 hour $32
- 2 hours $39.50
- 3 hours $47
- 4 hours $54.50
- 5 hours $62
- Add additional half hour $7

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.
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.

ENHANCE YOUR EVENT BY ADDING A SPRITZ OR GIN BAR TO YOUR BEVERAGE PACKAGE.