



MELBOURNE  
CONVENTION  
EXHIBITION  
CENTRE

# Menu Planning Guide

2011/2012

Monday to Saturday excluding Public Holidays

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We source the best  
Victorian produce to  
create world-class menus.

Food and wine is integral to the success of any event large or small. That's why we're committed to providing you with inspiring cuisine, fine wine and unforgettable service.

> **Seasonal ingredients from sustainable producers.**

At the Melbourne Convention and Exhibition Centre, we pride ourselves on sourcing fresh ingredients from local producers across Victoria. From premium seafood to artisan cheeses, our chefs use the most delicious produce to create inspiring, seasonally driven menus.

> **Innovative, mouth-watering menus.**

Inspired by Melbourne's famous cultural diversity, your menu will incorporate an array of unique flavours sourced from across the state.

Our purpose-built kitchens create the perfect environment for our chefs to develop dishes your guests will rave about.

> **Tailored options just for you.**

We're happy to cater for individual needs. So if you have any specific ideas for your menu, our chefs can discuss ways to bring them to life. Just let us know.

> **A diverse selection of wines.**

This year we're introducing an even wider variety of wines from regional Victorian growing areas.

We hope you like our new menu and we look forward to working with you.

*Please note all prices in this menu include GST.*

> To find out more about our food philosophy, visit our 'From Farm to Fork' blog [www.fromfarmtofork.net.au](http://www.fromfarmtofork.net.au) or contact:

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# Breakfast and Brunch

## > Stand-up buffet on the run \$29.50

Freshly sliced pineapple wedges **V** **G**

Selection of sweet and savoury breakfast pastries with homemade jams and cultured butter **V**

Selection of fresh fruit juices

Toasted muesli and homemade vanilla yoghurt with seasonal fruit **V**

Yarra Valley feta cheese and sweet bell pepper frittata **G**

A combination of brewed premium coffee and use of our fully automated bistro machines which provide a wide coffee selection including latte, cappuccino and macchiato. Traditional, herbal and fruit infused teas and steaming hot chocolate

## > Stand-up buffet on the run, additional items

*Prices shown are per person per item*

Freshly baked ham and cheese croissants \$4.10

Homemade Otway pork sausages with tomato chutney **G** \$3.90

Fresh fruit, guarana and frozen yoghurt energy boost drink **V** **G** \$3.60

Sweet and savoury muffins **V** \$3.90

## > Sit-down buffet to the table \$36.50

Selection of sweet and savoury breakfast pastries with homemade jams and cultured butter **V**

Toasted muesli and homemade vanilla yoghurt with seasonal fruit **V**

Roma tomatoes with black pepper and sea salt **V** **G**

Homemade Otway pork sausages with tomato chutney **G**

Kipfler potato, baby spinach and Swiss brown mushroom frittata **V** **G**

Freshly brewed coffee and a selection of traditional and herbal infused teas

Selection of fresh fruit juices

## Plated breakfast

> Up to two hour duration \$39.50

> Two hours plus duration \$46.00

*Pre-set items to the centre of the table*

Selection of sweet and savoury breakfast pastries with homemade jams and cultured butter **V**

Toasted muesli and homemade vanilla yoghurt with seasonal fruit **V**

Selection of fresh fruit juices

Freshly brewed coffee and a selection of traditional and herbal infused teas

*Plated breakfast*

Roasted kipfler, rosemary and parmesan frittata with red onion jam, homemade pork sausage, sautéed spinach on field mushrooms with mustard and Coldstream tomatoes with black pepper and sea salt **G**

*Or our vegetarian alternative*

Piperade braised cannellini beans with baked free range Green Eggs, homemade sourdough bread, sautéed spinach on field mushrooms and Coldstream tomatoes with black pepper and sea salt **G**

**V** = Vegetarian

**G** = Gluten Free



# Morning and Afternoon Tea



## Options

> **Standard break** **\$7.20**

Freshly brewed premium coffee, traditional tea varieties, herbal and fruit infused teas, hot chocolate, seasonal whole fruit, homemade cookies and bottled water.

> **Premium break** **\$8.20**

A combination of brewed premium coffee and use of our fully automated bistro machines which provide a wide coffee selection including latte, cappuccino and macchiato. Traditional, herbal and fruit infused teas, hot chocolate, seasonal whole fruit, homemade cookies and bottled water are also included.

**Impress your guests by choosing three additional items to accompany your morning or afternoon tea.**

## Pricing for upgraded breaks

> **With standard coffee break** **\$13.40**  
> **With premium coffee break** **\$15.20**

Our custom blend of locally roasted coffee beans create a deliciously rich brew.

# Morning and Afternoon Tea continued

## > Choose from the following

### Sweet Selection

Ice creams and sorbets made in-house using local and seasonal ingredients **V** **G**

Selection of our signature macarons **V** **G**

Raspberry and blueberry bran muffins **V**

Caramel centred chocolate chip muffins **V**

Locally sourced seasonal sliced fruit **V**

Banana, guarana and honey energy boost drink **V** **G**

White chocolate and blueberry scones **V**

Banana bread with sweetened mascarpone cheese **V**

Canoli with ricotta and lemon **V**

Sticky ginger, fig and nut loaf **V**

Macadamia nut brownies **V**

Almond raspberry friandes **V**

Lemongrass and lime panna cotta **V** **G**

Strawberry tarts **V**

### Savoury Selection

Savoury muffins with feta and herbs **V**

Baked mini calzone with olive and tomato **V**

Savoury scones with caramelised onion and cheddar **V**

Tandoori chicken pies

Freshly baked ham and cheese croissants

Homemade savoury brioche, danishes and croissants **V**

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The MCEC pastry kitchen is pleased to announce the arrival of our brand new Bravo Trittico 305 ice cream machine direct from Italy.

Using the freshest milk direct from the farm in Kerang, Northern Victoria, we are now able to offer many different homemade ice creams and sorbets using the changing seasons and fresh Victorian produce as inspiration for new and exciting flavours.

#### Here are just a few examples

- > Mandarin and passionfruit
- > Baileys milk chocolate
- > Vanilla bean
- > Coffee chocolate chip
- > Yoghurt sorbet made from our in-house produced cultured yoghurt

Not only do we now make our own ice cream but our Danish pastries and croissants are also made in-house and baked fresh every day using traditional European techniques.



# Lunch

## > Plated luncheon – stand-up \$34.00

*Inclusive of homemade iced tea and lemonade*

**Please make two selections from the menu below. These items will be pre-set with freshly baked bread, seasonal whole fruit and crudités. A vegetarian option will also be included.**

Slow-roasted Sovereign Hill lamb rump on fattoush salad with roast garlic and lemon dressing

Thai beef salad with cucumbers and tomatoes, Singapore noodles and bok choy

Assorted sushi and California rolls with Japanese seaweed salad, pickled ginger, light soy and wasabi

Peppered beef salad, roasted tomatoes, kipfler potatoes and horseradish cream **G**

Apple wood smoked chicken breast, baby gem and rocket lettuce, prosciutto and grissini sticks

Soba noodle salad with char-grilled calamari and marinated tiger prawns

Nicoise salad with Willameena farm smoked rainbow trout **G**

Ploughman's lunch: homemade smallgoods, pâtés, pickles, and sourdough bread with Victorian cheeses and Yarra Valley vegetables

Vietnamese chicken coleslaw, green papaya, peanuts and mint with nuoc mam dressing **G**

## > Additional hot and dessert items \$8.50

*Please choose two hot items and one dessert item:*

### > Hot items

Char-grilled sweet corn with spicy mayonnaise and fresh lime **V G**

Ricotta gnocchi with tomato and roast chicken sauce

Lamb meatballs stuffed with goat's cheese **G**

Tomato risotto with nut brown butter **V G**

Pecorino, cracked pepper and ricotta tortellini with roasted tomato sauce **V**

Traditional Austrian beef goulash with bread dumplings

Malay beef curry with cucumber yoghurt **G**

Pandan chicken curry with steamed jasmine rice **G**

### > Dessert items

Vanilla and milk chocolate mousse **V G**

Flourless orange cake with clotted cream **V G**

Baked almond and seasonal fruit tart **V**

Ice creams and sorbets made in house **V G**

Selection of Victorian cheeses from Red Hill Cheese and Locheilan Farmhouse Cheese **V**

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# Lunch continued

## > Working luncheon – stand-up \$34.00

Using freshly baked bread and local produce for our sandwiches and salads we are able to offer a healthy and wholesome lunch alternative. To allow quick and simple access during a limited timeframe these lunches are served standing up.

**Please choose three lunch items and one specialty item and enjoy complimentary fresh seasonal fruit, a sweet treat from our pastry kitchen and homemade lemonade and iced tea.**

Upgrade to assorted soft drinks and juices (replaces iced tea and lemonade) \$2.50

Freshly brewed premium coffee and a selection of traditional and herbal infused teas \$4.30

## > Lunch items – sandwiches

Roasted Sher Wagyu beef with gherkins and mayonnaise on sourdough

Double smoked ham with eggplant jam on ciabatta rolls

Victorian prosciutto on rye bread with smoked cheese and homemade tomato relish

Chicken Caesar salad in traditionally baked Turkish bread rolls

Pepper cured ocean trout on mini bagels with red onions and baby capers

## > Lunch items – healthy options

**The kitchen team have created healthier vegetarian sandwich options using low GI, high fibre bread to help sustain energy and concentration levels throughout the day.**

Pita wrap with chunky hummus, low fat sour cream, fresh coriander, zahtar spice, red onions, cucumber and mesclun **V**

Wholemeal meister roll with avocado, cucumber, tomato, basil, yoghurt dressing, spinach and matured cheddar **V**

Char-grilled pumpkin, ricotta with fennel on a wholemeal pumpkin seed roll **V**

## > Lunch items – salads

Soba noodle salad with crispy shallots **V**

Traditional Caesar salad

Smoked chicken, rocket and capunti pasta salad

Mugrabi cous cous, mint, preserved lemon and raisin salad **V**

Panzanella salad **V**

Vietnamese chicken salad **G**

Cannellini bean, roast capsicum and feta salad **V G**

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We can suggest a tailored menu that is best suited to your guests using the freshest seasonal produce available.

# Lunch continued

## > Speciality items

Please choose one of the following items:

Steamed vegetarian noodle rolls with chilli, soy and garlic dressing **V G**

Inari bean curd with smoked ocean trout and seaweed salad **G**

Tokyo rolls with a variety of fillings

Vietnamese rice paper rolls with nam prik sauce **G**

Warm Turkish pide bread with lamb and feta

**Upgrade your stand up working lunch with additional hot items including curries and fresh pasta dishes served in individual bowls and homemade desserts from our pastry kitchen pre-set on the buffet.**

## > Additional stand-up hot items **\$5.90**

Passed around by the service staff, please choose two of the following items:

Char-grilled sweet corn with spicy mayonnaise and fresh lime **V G**

Ricotta gnocchi with tomato and roast chicken sauce

Lamb meatballs stuffed with goat's cheese **G**

Tomato risotto with nut brown butter **V G**

Pecorino, cracked pepper and ricotta tortellini **V**

Traditional Austrian beef goulash with bread dumplings

Malay beef curry with cucumber yoghurt **G**

Pandan chicken curry with steamed jasmine rice **G**

Piping hot seasonal soups served with freshly baked sourdough bread

## > Additional pre-set dessert items **\$5.90**

Please choose two of the following items:

Vanilla and milk chocolate mousse **V G**

Homemade ice cream and sorbet **V G**

Flourless orange cake with clotted cream **V G**

Baked almond and seasonal fruit tart **V**

Selection of Victorian cheeses from Red Hill Cheese and Locheilan Farmhouse Cheese

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## > MCEC Roast Lunch **\$36.00**

Perfect for the last day of your conference, our delicious roast lunch begins with the best meat in the state – Sher Wagyu beef, High Country pork and Gippsland lamb. After seasoning with handfuls of fresh herbs and garlic to enhance the natural flavours, we slow roast in-house. Throughout your catering area our chefs will carve a selection of roasted meats in front of your guests, ready to place in freshly baked Turkish rolls.

Roast lamb, beef and pork served with Turkish bread rolls

Piping hot soup **G**

Seasonal salad **V G**

Sweet treat **V**

Homemade iced tea and lemonade



# Lunch continued

## Shared Table Lunches \$42.00 per person

Shared tables give your guests the chance to enjoy several different items of food passed around the table. This allows for a relaxed lunch and the opportunity to interact with other guests

### > Option 1

#### Entrée

Pecorino, cracked pepper and ricotta tortellini with roasted tomato sauce **V**

#### Served hot to the table

Homemade Otway pork sausages with braised lentils and onion gravy **G**

Dutch cream potatoes mashed with organic Victorian cream **V G**

Roasted root vegetables with garlic and thyme **V G**

#### Dessert

Armaretto semifreddo **V**

### > Option 2

#### Pre-set cold item

Vine ripened tomatoes with homemade labne, fresh parsley, Salute olive oil, sea salt and cracked pepper **V G**

#### Served hot to the table

Roasted High Country pork with spiced spinach and green ginger wine sauce **G**

Honey poached sweet potato with chickpea ragout and natural yoghurt **V G**

Green beans with caramelised red onions **V G**

#### Dessert

Pear and almond tart **V**

### > Option 3

#### Pre-set cold item

Victorian prosciutto with chilled melon soup and bread dumplings

#### Served hot to the table

Marinated and slow roasted leg of lamb with fattoush salad, roast garlic and lemon dressing

Roasted chat potatoes with rosemary and garlic **V G**

Baked fennel with Spanish onions and flat parsley **V G**

#### Dessert

Apple and raspberry cobbler with organic cream **V**

### > Option 4

#### Pre-set cold item

Roasted vegetables with garden fresh herbs, Salute olives and basil aioli **V G**

#### Served hot to the table

Smoked and braised short rib of beef with roasted baby onions **G**

Soft polenta with fresh herbs **V G**

Crunchy snow peas with flaked almonds and balsamic glaze **V G**

#### Dessert

Lemon tart with Yea clotted cream **V**

### > Beverage selection for Shared Tables

Freshly brewed coffee and a selection of traditional and herbal-infused teas \$4.30

Homemade iced tea and lemonade  
1.5 hour package \$8.50  
(\$2.50 every extra half hour)

Selection of fresh fruit juices and soft drinks  
1.5 hour package \$9.50  
(\$2.50 every extra half hour)

Selected Victorian wine and beer package  
(includes iced tea and lemonade)  
1.5 hour package \$19.00 per person  
(\$3.20 per person every extra half hour)

Our executive chef would be happy to create a shared table menu for dinner with prices starting from \$62.00

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# Plated Lunches and Dinner

## Local Victorian Produce (Entrée) \$20.00

Taste of Victoria – a selection of Victoria’s finest seasonal produce.

Here at the MCEC our food and wine philosophy is quite simple. We think local and support smaller producers to ensure we reduce our impact on the environment. We source the best single ingredients available at the right time from the right suppliers. This is highlighted in our Taste of Victoria menu.

### Sample menu

- > Charred baby vegetables from the Yarra Valley gourmet greenhouse
- > Roasted Lakes Entrance scallops with Salute olive oil
- > Cured Yarra Valley salmon with Yarra Valley salmon roe

**A vegetarian Taste of Victoria is also available**



## > Entrée

### Seafood

- Smoked Skipton eel and potato brandade, marinated beetroot and baby caper remoulade **G** \$20.00
- Rare seared tuna, chilli, garlic and olive oil **G** \$21.50
- Pepper crusted cured ocean trout, confit fennel and lime **G** \$19.50
- Scallop and chervil tortelloni, citrus flavours and crispy leek \$21.50

### Meat

- Braised pork belly with black vinegar dressing and cuttlefish salad \$18.50
- Istra Smallgoods prosciutto with chilled melon soup and zeppole \$18.50
- Barbequed duck breast, cucumber, bean shoot and cashew salad and chilli caramel **G** \$19.00
- Corn fed chicken and chorizo terrine, pea shoot and roasted capsicum salad **G** \$18.00

### Vegetarian

- Red Hill goat’s cheese with a roasted baby pear, onion jam, brioche and micro cress **G** \$19.00
- Tortelloni of wild mushrooms, braised lentils and white truffle oil **V** \$18.50
- Agnolotti of asparagus, pistachio, lemon, tomato and truffle **V** \$18.50

## > Main course

### Fish \$32.50

In accordance with our seasonality and sustainability philosophies we use the freshest fish available throughout the year. That’s why we prefer to tailor your fish course to what’s best at that particular time.

Some fish are available all year round in Victoria and we are able to offer the following dishes throughout the year:

**> Roasted barramundi with Asian greens, shiitake mushroom spring roll, soy, mirin and ginger dressing**

**> Pan roasted ocean trout with celery and roasted garlic puree, oyster mushrooms, braised lentils and Madeira sauce**

Other fish we can source at different times of the year include kingfish, flathead or swordfish. Whatever your preference, speak to our event planners or our executive chef for more options.

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# Plated Lunches and Dinner *continued*

## Red meat and Poultry

Braised daube of beef, red onion marmalade and horseradish mash **G** \$31.50

Twice cooked High Country pork belly with morcilla sausage, spiced spinach, walnuts and crackling **G** \$30.50

Pot roasted Gippsland lamb with dauphinoise potatoes, green peas, baby vegetables and citrus gremolata \$31.50

Marinated chicken breast, green pea puree, feta gnocchi and cottecino sausage \$29.50

Char-grilled Victorian Black Angus rump, semolina gnocchi, broccoli flower and roasted tomato sauce \$32.50

Veal saltimbocca with soft herb and olive polenta and char-grilled vegetables **G** \$31.50

Chicken breast, marinated in yoghurt with sesame and sumac and Israeli cous cous \$29.50

Roasted Otway pork cutlet, fennel seeds, buttered savoy cabbage, sweet potato chips and mustard sauce **G** \$31.50

Sher Wagyu beef

Located in Ballan Victoria, Sher Wagyu beef offers the finest Wagyu bloodlines and are able to offer a consistent supply of highly marbled Sher Wagyu beef. Choose from sirloin or scotch fillet served with gratinated potatoes, seasonal vegetables and red wine jus

Marble score 5-6 \$36.50

Marble score 7-8 \$42.00

Marble score 9-10 \$56.00

## > Plated dessert

Classic lemon tart with Yea clotted cream **V** \$16.50

Chocolate pot au crème with Irish whiskey roasted strawberries and almond biscotti **V** \$17.00

Apple and raspberry cobbler with vanilla and cinnamon ice cream **V** \$16.00

Espresso panna cotta with hazelnut and chocolate donuts **V** \$16.50

Selection of miniature desserts: let our pastry chef tempt you with our delicious and seasonal range of miniature desserts served on platters to the centre of the table **V** \$18.00

Sticky date pudding with butterscotch sauce and organic Victorian cream **V** \$17.00

Nougat glace with rose wine syrup and red currants **V G** \$17.00

Almond butter sourdough cake with poached pears and homemade yoghurt ice cream **V** \$17.50

Clotted cream and lemon curd mousse with spiced gingerbread crumble **V** \$17.50

Baileys mousse cake with homemade milk chocolate ice cream **V** \$17.50

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# Plated Lunches and Dinner *continued*

## > Local produce menu **\$79.00 per person**

At the MCEC we promise to deliver a fresh perspective on food and wine for all delegates and guests. We source the best seasonal ingredients from local suppliers, tailor a menu that meets your needs and ensure a flexible, caring approach for each and every event, regardless of size.

### **Entrée**

Tarte Tatin of roasted shallots with oyster mushrooms, tomato jam, Red Hill goat's cheese and shallot cream **V**

*Red Hill Cheese from the Mornington Peninsula use vegetarian rennet and are created free from genetically modified organisms, artificial stabilizers and preservatives.*

### **Main Course**

Twice cooked Otway pork with morcilla sausage, spiced spinach, St James walnuts, crackling and ginger jus **G**

*Otway Pork pigs are fed a natural grain-based diet free from added growth hormones and in-feed antibiotics.*

### **Dessert**

*Selection of miniature desserts served to the centre of the table:*

Raymond Island honey panna cotta with poached spiced pears **V G**

Maroondah Orchards mandarin sorbet (Maroondah Coldstream) **V G**

Soft baked orange and chocolate tart with Yea clotted cream and Kennedy & Wilson Chocolate **V**

*Made in the Yarra Valley, Kennedy & Wilson take the alternative route and produce chocolate that is high in cocoa mass, cocoa butter and cream.*

**Served with freshly brewed Rainforest Alliance coffee and SerendipiTea with homemade chocolates**

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We think local and support smaller farmers to bring the best produce to the table and reduce our impact on the environment.

# Cocktail Reception

## > Pre dinner canapés \$7.00 per person

Includes two canapés per person for 30 minute duration

Designed specifically to stimulate the taste buds and appetite, these bite size canapés are a perfect accompaniment to your pre dinner drinks

### Cold selection

Grana Padano parmesan with Red Hill goat's cheese **V** **G**

Beef tartar, micro cress and brioche

Yarra Valley salmon on crispy lavoche

### Hot selection

Char-grilled scallop, chorizo and saffron aioli **G**

Lamb koftas with natural yoghurt and cucumber

Wild mushroom and truffled tarts **V**

## > Post conference canapés

More substantial than pre dinner canapés, the post conference menus are a great way for your guests to socialise and an even better way for you to satisfy their appetite at the end of a busy day. Hence, we have created menus that enable you to choose from two different cuisines, Asian-Inspired and Spanish Tapas.

Choose either concept or select individual items:

### Asian-Inspired

> **1 hour duration** 10 pieces per person **\$32.50**

> **2 hour duration** 12 pieces per person **\$39.00**

> **3 hour duration** 16 pieces per person **\$49.50**

### Pre-set cold selection Individual pricing

Soft rice paper rolls with prawns and pork \$3.60

Freshly shucked oysters with Thai basil dressing **G** \$3.60

Selection of sushi, soy, wasabi and pickled ginger \$3.60

Tamarind beef and glass noodle salad on betel leaves **G** \$3.60

San choy bow lettuce cups \$4.50

### Hot selection

Traditional miso soup, spring onions, tofu and prawns **G** \$3.60

Pan-fried pork, steamed chicken and seafood dumplings with soy and mirin dressing \$3.60

Peking duck with cucumber and hoisin \$4.50

Barbequed soy and honey prawns \$4.50

Fried fish cakes with nam prik dressing **G** \$3.60

### Spanish-Inspired Tapas

> **1 hour duration** 10 pieces per person **\$32.50**

> **2 hour duration** 12 pieces per person **\$39.00**

> **3 hour duration** 16 pieces per person **\$49.50**

Tostidas, toasted corn tortillas with Spanish inspired toppings Individual pricing

> Sweet corn, black beans, tomato salsa and queso fresco **V** **G** \$3.60

> Char-grilled chicken, avocado and spicy mayo **G** \$3.60

> Slow braised pork shoulder with jalapenos **G** \$3.60

Pave of smoked ocean trout with cream cheese and nori \$3.60

Spanish small goods and freshly baked grissini \$4.50

### Hot selection

Roasted button mushrooms with chorizo sausage and manchego cheese **G** \$3.60

Braised lamb and caramelised onion pie \$4.50

Chorizo and lentil soup **G** \$3.60

Wagyu burgers with red onion jam \$4.50

Char-grilled lamb koftas with smoked natural yoghurt **G** \$4.50

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# Cocktail Reception continued

## > Substantial canapés For all components \$72.00

A uniquely designed menu in lieu of dinner featuring interactive and visually exciting “food action stations” set around the room. From freshly shucked oysters to roasted Victorian Wagyu beef, your guests will be able to taste all the flavours that Melbourne’s multicultural food scene has to offer.

### Pre-set cold items Individual prices

Sourdough bruschetta with eggplant caponata **V** \$5.50

Chicken larb salad with roasted chicken, ground rice, green cabbage, coriander and Vietnamese mint salad with nam prik dressing **G** \$5.50

### Food stations Individual prices

Jamón presented on traditional carving stand with marinated Saluté olives and freshly baked sourdough bread \$7.50

A selection of freshly shucked oysters from around Australia served in large ice trays with dressings to complement **G** \$7.50

Roasted Victorian Wagyu beef carved in front of the guests with ciabatta rolls and condiments \$6.50

Gourmet sausages cart; kransky and bratwurst sausages, sourdough rolls, caramelised onions and condiments \$5.50

Giant bamboo steamer baskets with pork, chicken, seafood and vegetarian dumplings and steaming hot wonton soup with braised beef and glass noodles will create an atmosphere similar to that found on the streets of Chinatown \$5.50

Pad Thai noodles with roasted chicken, dried shrimp, spring onions and Thai basil \$6.50

Selection of Victorian cheeses from Red Hill and Locheilan Farm **V** \$7.50

Gelato and sorbet cart with a variety of flavours including coffee chocolate chip, vanilla bean and pistachio **V G** \$6.50

### Pass around hot food Individual prices

Chicken korma with steamed jasmine rice **G** \$5.50


Street style char-grilled sweet corn with spicy mayonnaise and corn **V G** \$5.50

Scallop, prawn and basil tortellini with tomato and pine nut salsa \$5.50

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We hand-select our wines from around the state to offer you a dynamic selection of the best Victorian wines available at any given time.

## Beverage Options

We hand pick wines from selected regions around the state. These are then rotated every few months to highlight the specialities of each region and give you a dynamic selection of the best wines available at any given time.

Our beer is made by award-winning Grand Ridge micro-brewery in Mirboo North, about an hour east of Melbourne. Grand Ridge Brewery uses only local ingredients. The entire production is chemical free, leading to great tasting, refreshing beer.

Of course you're welcome to choose any other beer if you prefer. We can arrange for any brand to be added to your menu.

While we promote great local wines, we also offer other wines available from around the world including Barolo from Italy, Spanish tempranillo, Alsace riesling, chardonnay from Chablis or South African pinotage. Our range of international beers include Becks, Heineken, Kirin, Steinlager and Amstel.

We make our iced tea and lemonade in our kitchen, fresh for your event.

Please contact your event planner to discuss your options.

# Beverage Options continued

## > Shared tables and sit-down working lunches

*All packages in this range are 1.5 hours duration*

*Additional time charged as listed*

Homemade iced tea and lemonade \$8.50  
Additional half hour \$2.50

Selection of fresh fruit juices and soft drinks \$9.50  
Additional half hour \$2.50

Selected Victorian wine and beer package \$19.00  
Includes homemade iced tea and lemonade  
Additional half hour \$3.20

## > Cocktail parties

Networking Cocktail Party \$19.00  
Additional half hour \$4.20

This is a one-hour cocktail party, perfect for a conference networking session where guests can mingle and chat in a casual setting.

Our Networking Cocktail Party includes a selection of one sparkling wine, one white wine, one red wine, standard and light-strength beers, soft drinks and fruit juices.

Gala Cocktail Party \$25.00  
Additional half hour \$5.50

This is a one-hour cocktail party focusing on the beverage experience as part of a special event. A more formal cocktail party, suitable for celebrations, charity events and awards evenings.

Our Gala Cocktail Party includes a selection of one sparkling wine, two white wines, two red wines, standard and light-strength beers, soft drinks and fruit juices.

*To ensure all of our guests receive additional service and attention plus access to specialty bars and full tray service of drinks, Gala Cocktail Parties have a higher attendance of staff to the number of guests.*

## > Dinners

Working Dinner

Three hours \$32.00  
Additional half hour \$5.00

This is a cost-effective informal dinner option for conferences, allowing for networking over a meal or presentation.

Our Working Dinner includes a selection of one sparkling wine, one white wine, one red wine, standard and light-strength beers, soft drinks and fruit juices.

Still and sparkling water served in glass bottles are set to each table.

Gala Dinner

Four hours \$43.50  
Additional half hour \$8.00

Our Gala Dinner beverage experience focuses on a memorable evening perfect for awards ceremonies and special occasions.

Includes a selection of one sparkling wine, two white wines, two red wines, standard and light-strength beers, soft drinks and fruit juices.

Still and sparkling water served in glass bottles are set to each table.

Pre dinner drinks can be included in the timeframe of the dinner or added as extra time at the start of the night.

*To ensure all of our guests receive additional service and attention at their table, Gala Dinners have a higher ratio of staff to the number of guests.*

*A \$2pp per hour surcharge applies after midnight.*