



# Conference *Menus*

 Delaware  
North

Dylan Sanding  
Executive Chef



*Events*





## A message from our Executive Chef

**W**e celebrate the multi-cultural flavours that Melbourne embraces and feature the very best Victoria has on offer.

This is the inspiration for our food philosophy, 'Victoria's best, flavoured by Melbourne.'

We provide small producers an opportunity to showcase on the big stage.

We align with industry icons to deliver concepts that epitomise greatness.

We source innovative products, support local and re-ward providers with a focus on sustainability, and we seek out only the best producers and products to elevate our offering.



# Victoria's Best, Flavoured by Melbourne

While you were sleeping this morning, the MCG's culinary team were hand-selecting an unrivalled selection of wild and sustainable fish, unique oyster varieties and pristine shellfish, export quality steak, dry aged and grain fed, as well as rare breed pork, Victorian lamb and free range and organic poultry to bring to the menu.

Adding to this, hyper seasonal fresh fruits and vegetables sourced mainly from the Victorian food bowl of Bacchus Marsh. Other ingredients from all corners of Victoria; Olive oil from Cobram, Flour from Laucke Flour Mill, Cheeses from the Gippsland region, Goats cheese from the Yara Valley, eggs from Laverton that have been farmed in North East Victoria, Berries from the Mornington Peninsula and Asparagus from Koo Wee Rup.

This bountiful harvest is carefully sourced produce from individual local and specialist suppliers.

Handpicked ingredients, traditional processes. No replicas, no shortcuts. Uncompromising quality. Flavours that tell a unique story.

Our quest is for the unusual, the considered care and attention by the producer, a focus on sustainability and the community, that results in the exceptional ingredient.

Some might think it obsessive to hunt for the perfect ingredient. It's a necessity that inspires everything we do!

Combine nature's unique ingredients with a melting pot of Melbourne's multicultural DNA, you get **'Victoria's best, flavoured by Melbourne.'**



# *Conference Packages*

## **Full Day Package \$99 pp**

Select from three different menu options Arrival, Morning Tea, Lunch and Afternoon Tea Continuous brewed coffee, artisan tea, juices. Any substitutions from one menu to another incur a \$5 pp surcharge.

## **Glass water bottle and flavoured water stations \$8 pp**

Sustainable glass water bottle – to take home as gift – with flavoured water fountains to refill from.

## **Pads and Pens \$5 pp**

Recycled pads and bamboo pens - to take home as a gift.

## **Conference Kit \$20 pp**

- Recycled pads and bamboo pens and mints
- Sustainable glass water bottled
- Hessian market shopping bag
- 20% discount voucher to attend the Australian Sports Museum

# *Elevate your Conference*

## **Conference Concierge \$1, 250**

A dedicated 'Conference Concierge' set up in the entrance foyer, and on hand to facilitate delegate enquiries, organise tours, book transport, liaise with hotels, provide updated flight changes, assist with cloakroom, and provide incidentals as required, such as phone charges, and personal items.

## **Add a Barista coffee cart to your breakfast event**

Pricing is determined on guest numbers and duration required.

## **Post Event Canapes and Drinks - \$35 pp**

One hour of drinks and chefs selection of canapes served post conference.

## **MCG Experience Lunch Upgrade**

Change scenery and hold your lunch at one of the many outlets around the MCG. We have curated several options that allow you to experience the retail and chef partners, each of which have a speciality lunch break out.

## Menu One

### Arrival station

Selection of freshly baked cookies by our Pastry chefs

Jars of Protein balls and seasonal fruit and yoghurt pots (v)

### Morning break

Chocolate Murray River pink salt caramel popcorn tarts (v)

Huon smoked salmon, fennel, dill mustard, brioche bun

### Lunch

Chefs selection of sandwiches, rolls, wraps, variety of seasonal fillings

Classic Caesar salad, croutons, pancetta, boiled free range egg, Grana Padano, parmesan, cos lettuce

Braised Gippsland beef massaman curry, peanuts, Jones potatoes, coconut jasmine rice

Charred corn empanada, red mojo (v)

Mini baked New York cheesecake, Yarra Valley strawberry lemon verbena (v)

Fresh whole seasonal fruit (v)

### Afternoon break

House made free range pork fennel sausage roll, semidried tomato relish

Mini chocolate coconut lamingtons, Davidson plum gel (v)

## Menu Two

### Arrival station

Selection of freshly baked cookies by our Pastry chefs

Jars of Protein balls and seasonal fruit and yoghurt pots (v)

### Morning break

Banana choc chip bread, Valrhona chocolate caramel glaze (v)

Gippsland Wagyu beef lasagne pie, smoked tomato relish

### Lunch

Chefs selection of sandwiches, rolls, wraps, variety of seasonal fillings

Victorian potato salad, boiled free range eggs, spring onions, lemon, herbs

Slow cooked Roaring Forties lamb tagine, spiced cous cous, Mt Zero green olives, almonds, lemon yoghurt

Roasted field mushroom tart, thyme, Meredith's goats cheese (v)

Valrhona dark chocolate brownie, hazelnut fudge (v)

Fresh whole seasonal fruit

### Afternoon break

Portuguese tarts (v)

Gippsland grass fed beef empanadas, chimmi churri

## Menu Three

### Arrival station

Selection of freshly baked cookies by our Pastry chefs

Jars of Protein balls and seasonal fruit and yoghurt pots (v)

### Morning break

Fresh baked plain and fruit scones

Gippsland Dairy cream and Yarra Valley strawberry jam (v)

Cornish Victorian beef pastie, root vegetables, spiced tomato relish

### Lunch

Chefs selection of sandwiches, rolls and wraps, variety of seasonal fillings

Roasted vegetable salad, ancient grains, dried fruits, green goddess dressing (v)

Drunken Bendigo chicken, fragrant rice, soy chilli dressing, coriander, chilli

BBQ pork buns, chilli jam

Caramelised apple frangipane tart, wattle seed cream (v)

Fresh whole seasonal fruit

### Afternoon break

Fried chicken slider, wombok slaw, chilli, toasted sesame Goma dressing

White chocolate Matcha green tea cake, native Kakadu plum (v)





“World class food,  
world class produce,  
cooked with a lot of love  
and a lot of passion.”







# Beverage *Menus*

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# *Beverage Packages*

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## Option One

**1hr \$35 | 2hr \$41 | 3hr \$46 | 4hr \$52 | 5hr \$59**

Seppelts 'Great Entertainer' Prosecco

Seppelts "The Drives" Chardonnay, 821 South Sauvignon Blanc

Yerring Station Elevations Pinot Noir, Rosemount Little Berry Shiraz

Carlton Draught, Mountain Goat, Great Northern Crisp, Cascade Premium Light

Somersby Cider, Assorted soft drinks, sparkling mineral water, juice

## Option Two

**1hr \$46 | 2hr \$53 | 3hr \$60 | 4hr \$67 | 5hr \$74**

T'Gallant Prosecco

Yerring Station Elevations Chardonnay, Catalina Sounds Sauvignon Blanc

Lark Hill Regional Pinot Noir, Saltram 1859 Shiraz

Carlton Draught, Mountain Goat, Great Northern Crisp, Cascade Premium Light

Somersby Cider, Assorted soft drinks, sparkling mineral water, juice

## Option Three

**1hr \$53 | 2hr \$61 | 3hr \$69 | 4hr \$77 | 5hr \$85**

Storm Bay NV Sparkling

Coldstream Hills Chardonnay, Coldstream Hills Sauvignon Blanc

Nepenthe Pinot Noir, Pepperjack Shiraz

Carlton Draught, Mountain Goat, Great Northern Crisp, Peroni Nastro Azzuro, Cascade Premium Light

Somersby Cider, Assorted soft drinks, sparkling mineral water, juice

## Cocktails

**\$18 Each**

**Jolimont** Ottos Vermouth, Campari, Blood Orange Pop

**MCC** Ginger Beer, Dark Rum, Bitters, Lime

**First Bounce** Gin, Lemon myrtle, Yuzu Soda

**Half Time** Sparkling Rose, Elderflower Liqueur, Rose bitters

**Final Siren** Sloe Gin, Dom Benedictine, Lime

**Hat Trick** Blackberry Gin, Peach Vodka, Passionfruit Liqueur, Tea Infusion

**Howzat** Mezcal, Lime, Agave Extract, Grapefruit

**Scoreboard** Rye Whisky, Maple, Bitters, Cherry



# *Beverage on Consumption*

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## **SPARKLING & CHAMPAGNE**

Seppelt "the great entertainer" Prosecco	\$57.5
T'Gallant Prosecco	\$61
MCC Sparkling	\$56
Storm Bay NV Sparkling	\$75
Georg Jensen Hallmark Cuvee	\$96
G.H. Mumm	\$125

## **ROSÉ**

St Hubert's 'The Stag' Rose	\$70
Squealing Pig Rose	\$65

## **OTHER VARIETALS**

Alkoomi Grazing Label Riesling	\$63
T'Gallant Cape Shank Pinot Grigio	\$62

## **CHARDONNAY**

Seppelt 'The Drives' Chardonnay	\$57.5
Yerring Station Elevations Chardonnay	\$63
Tahbilk Chardonnay	\$68
Coldstream Hills Chardonnay	\$84

## **SAUVIGNON BLANC**

821 South Sauvignon Blanc	\$60
MCC Reserve	\$56
Catalina Sounds Sauvignon Blanc	\$70
Coldstream Hills Sauvignon Blanc	\$80
Nautilus Sauvignon Blanc	\$75

## **CABERNET SAUVIGNON**

Wynns 'the Gables' Cabernet Sauvignon	\$63
Saltram "Mamre Brook" Cabernet Sauvignon	\$95
Redman Cabernet Sauvignon	\$85
Xanadu Vinework Cabernet	\$70

## **PINOT NOIR**

Yerring Station Elevations Pinot Noir	\$63
Lark Hill Regional Pinot Noir	\$70
Nepenthe Pinot Noir	\$75
Giant Steps Yarra Valley Vineyard Pinot Noir	\$90
Redclaw Pinot Noir	\$95

## **SHIRAZ**

Pepperjack Shiraz	\$85
MCC Reserve	\$50
Wolf Blass Grey Label Shiraz	\$95
Saltram 1859 Shiraz	\$62.5
Rosemount Little Berry Shiraz	\$57.5

## **BEER**

Somersby Cider Stubbie 330ml	\$12
Carlton Draught 375ml	\$10.5
Cascade Light 375ml	\$8.2
Corona 355ml	\$12.5
Two Bays - Gluten Free 375ml	\$12
Peroni 330ml	\$12.5
O'Brien GF Beer 330ml	\$11.5
Mountain Goat 375ml	\$12.6
Pirate Life (low alcohol)	\$8



