melbourne event group

Conference Menu

Filling cups, bellies and hearts



You've got good taste

Catering's our jam and when it comes to food, we don't mess around. It's not over-complicated or intimidating – we're the sweet spot where careful abundance and quality ingredients meets simplicity. In short, nobody's going home hungry.

Family is at the core of everything we do and our food philosophy is no exception. Our aim is for you and your guests to feel like you've been welcomed into our home – experiencing the best in beautifully simple flavours and presented in a way that helps you connect with the people around you. Every important moment should always be around a table full of incredible food – with all the colours, textures and tastes you'd expect from your favourite home-cooked meal.

We're really into celebrating and elevating food while caring for the environment. With a particular focus on fresh, seasonal and local produce, we do our best to lower the km's of our food.

You've got good taste and we're here for it. Got a specific style in mind? Allow us to create custom menus to suit your event needs. Try us, we don't bite.

Welcome Wellness Shot

$2.50 per person

Kickstart your conference experience with our Immune Boosting Elixir, a shot packed with zest and vitality!



Ginger Beet Bliss

An unexpectedly potent blend, delivering a flavourful punch. Fresh apple mingled with beetroot essence, complemented by a dash of zesty ginger.



Sunshine Fusion

Blending vibrant orange with crisp carrot, each sip revitalises with citrusy brightness and earthy sweetness, offering a revitalising journey through sunny fields and orchard groves

Morning Boost

Please select 2 of the following:

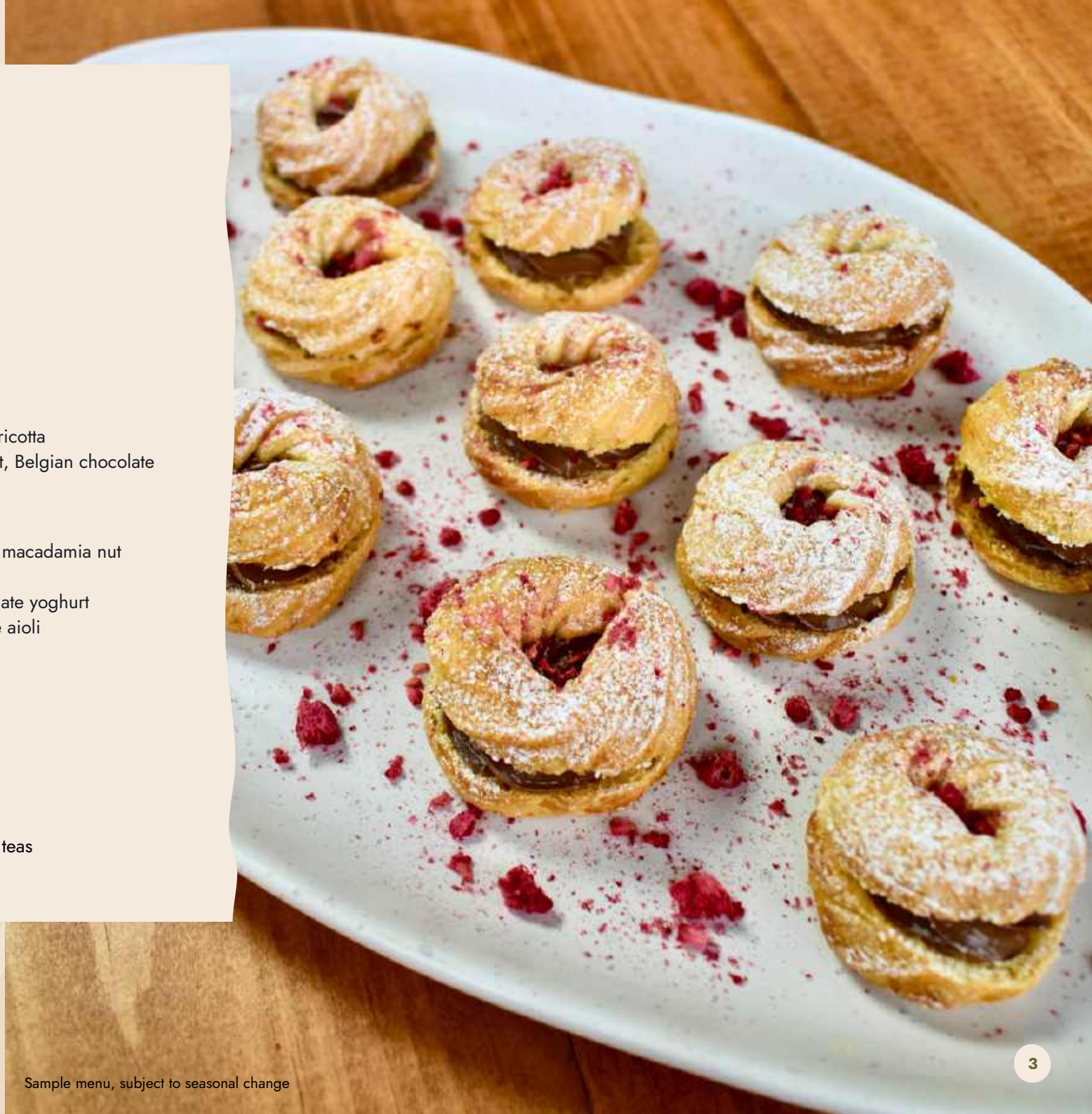
Sweet

- Lemon Delicious Tea cake
- Assorted Danish pastries
- Paris-Brest choux pastries, chocolate crèmeux
- Flourless orange & poppy seed torte, whipped ricotta
- MEG lamington, fruits of the forest jam, coconut, Belgian chocolate

Savoury

- Goat's cheese & roasted red onion tart, toasted macadamia nut
- Mini BLT, brioche buns, tomato relish
- Lebanese spiced lamb fatayer pastry, pomegranate yoghurt
- Bacalao salt cod fritters, preserved lemon, chive aioli
- High tea finger sandwiches:
  - Egg, spring onion, paprika mayonnaise
  - Chicken, pear, basil
  - Tasmanian smoked salmon, dill, tartare aioli
  - Cucumber, cream cheese

Served with freshly filtered coffee, an assortment of teas
& a selection of juices



Sample menu, subject to seasonal change

Power Lunch Hub

Land, Sea & Field

Please select 2 of the following:

- Roasted free range chicken breast, three cheese cappelletti, garden peas, fresh herbs, tarragon tomato vinaigrette
- Tasmanian salmon, radicchio, fennel & orange salad
- Grass fed beef cheek, mustard silver beet, crispy Tuscan cabbage, jus
- Free range chicken breast, tarragon, roasted king brown & pickled mushrooms, radicchio, salsa verde
- Grilled barramundi fillet, fragrant turmeric & galangal sauce, charred broccolini, spring onion, chilli oil
- MEG butter chicken, fragrant basmati rice, fried curry leaves
- Crispy Sichuan eggplant, fried shallots, mixed Asian herbs, warm shichimi sushi rice
- Sri Lankan snake bean & potato curry, roasted cashew crumb, fresh betel leaf

Handheld Delights

Please select 1 of the following:

- Chicken satay roti wrap, pickled onion, cucumber, lime, Kewpie mayo
- Enoki mushroom & sushi rice nori cone
- Warm mini ciabatta Reuben rolls, pastrami, melting Swiss cheese, sauerkraut
- Harissa lamb on Turkish pide, quince yoghurt, fresh coriander, baby spinach
- Miso ocean trout in betel leaf, pickled daikon, green apple, Vietnamese mint
- Roasted mixed mushroom ragout, shortcrust tart, fetta, chimichurri
- 'Lasagne' pie, smoked tomato relish
- Prawn cocktail brioche roll, iceberg lettuce, pickled red onion

Chilled & Fulfilled

Please select 1 of the following:

- Turmeric roasted cauliflower & green bean salad, quinoa, lemon tahini dressing
- Crispy smashed falafel, fried eggplant, smoky baba ganoush, rice pilaf
- Grilled broccolini salad, brown rice, whipped cashew sambal, toasted coconut, pomelo
- Asian noodle salad, red cabbage, spring onion, edamame, sesame dressing, Korean red pepper tofu

Sweet Endings

Please select 2 of the following:

- Carrot & chia bite, whipped vanilla tofu, seeds
- Belgian chocolate brownie, cream cheese frosting
- Mango panna cotta, coconut crunch
- Belgian salted caramel chocolate, lychee & yuzu, black sesame brownie
- Meyer Lemon & raspberry semifreddo, roasted pistachio biscotti
- Watermelon, mint & lime salad, coconut sorbet, rye crumb

Served with fresh, sliced fruit, filtered coffee, an assortment of teas, and a selection of juices and sodas.









Afternoon Tea Delights

Please select 1 of the following:

Sweet

- Lemon Delicious Tea cake
- Meyer lemon & raspberry semifreddo, roasted pistachio biscotti
- Mango & passionfruit opera, coconut crunch
- Lemon curd tartlets, dried raspberry
- Burnt Basque cheesecake, kumquat marmalade

Savoury

- Roast pork milk buns, apple & rocket slaw, chimichurri
- Mac 'n' cheese croquettes, jalapeño mayonnaise
- Beef sausage rolls, tomato relish
- High tea finger sandwiches:
  - Egg, spring onion, paprika mayonnaise
  - Chicken, pear, basil
  - Tasmanian smoked salmon, dill, tartare aioli
  - Cucumber, cream cheese

Served with freshly filtered coffee, an assortment of teas & a selection of juices

Elite Sips

$8 per person

Distinguish your event with an exclusive premium beverage selection that promises to elevate every attendee's experience

- Remedy Ginger Lemon Kombucha
- Remedy Wild Berry Kombucha
- Noah's Watermelon & Mint Smoothie
- Noah's Green Smoothie
- Fever Tree Sicilian Lemon Soda
- Bundaberg Ginger Beer









Energise & Engage Station

$10 per person

Turn your conference into an energising hub with our tempting Energise & Engage Station! Enhance attendee experience by integrating this vibrant feature into your event, providing a diverse selection of nourishing delights crafted to boost productivity and engagement.

- Coconut macaroons
- Chocolate chip cookies
- Viennese butters
- Dark chocolate & dried fruit
- Persian white chocolate bites
- Salted caramel bliss balls
- Candied walnuts
- Smoked almonds
- Soy & chilli macadamias
- Whole fresh fruit
- Mini chocolate Favourites
- Chocolate honeycomb
- Red frogs
- Fruity frogs
- Milk chocolate pretzels
- Jelly snakes

A minimum of 100 guests is required for this station.



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