

CATERING COMPENDIUM

BREAKFAST

“
Excellent customer
service, awesome
venue and the catering
was spot on
”
- Claire,
Diabetes Queensland

☐ BREAKFAST BOX @ \$15.80 PP > Great for early starts

- > seasonal fresh fruit salad *g/f, d/f, v* > muesli w greek yoghurt + toasted coconut *v*
- > flaky danish pastry *v* > hot breakfast wrap w bacon, egg, bbq sauce + cheese > small bottled juice

☐ CONTINENTAL BUFFET @ \$18.80 PP

- > chilled juice > seasonal fruit platter *g/f, d/f, v* > yoghurt + muesli parfaits *v* > flaky danish pastries *v*
- > delicate croissants + preserves *v* > baskets of assorted sweet + savoury muffins *v* > freshly brewed tea + coffee

☐ UPGRADE TO A FULL HOT + COLD BUFFET BREAKFAST @ AN ADDITIONAL \$15.80 PP

- > crispy bacon *g/f, d/f* > breakfast sausages *g/f, d/f* > scrambled eggs *g/f, v* > grilled tomato *g/f, d/f, v*
- > hash browns *v* > chipolatas *g/f, d/f*

☐ STAND UP BREAKFAST @ \$32.80 PP > Start with a little sunshine

- > chilled orange juice > self-serve tea + coffee
- > petite bacon + egg tarts > salmon blini w herbed cream cheese, fried capers + dill > croissants filled w champagne ham + cheese > parmesan scrambled egg + mexican salsa mini burritos *v* > fresh fruit skewers *g/f, d/f, v*
- > assorted mini danish pastries *v*

☐ PLATED AFFAIRS @ \$35.80 PP Includes freshly brewed tea + coffee

On the table as guests arrive:

- > flaky mini danish pastries *v*, fresh seasonal fruit *g/f, d/f, v* + chilled juice

Served to the table, please specify one of the following:

- parmesan scrambled eggs w chives, slow roasted tomato, feta hash cakes + mini croissant *v*
- breakfast torte w chorizo sausage, sundried tomato, leek + green herb oil w toasted turkish bread *g/f available*
- eggs benedict - shaved ham, poached eggs + herb hollandaise on an english muffin *g/f available*
- bacon, scrambled eggs, grilled tomato, mushrooms + spinach with pesto butter *g/f*
- scrambled eggs w sautéed greens, roasted tomato, mushroom, + toasted turkish bread *v*
- huevos rancheros - mexican spiced beans, eggs, salsa, avocado + jalapeño cream in a crispy tortilla bowl *v*
- peach pancakes w maple syrup + whipped cream *v*

g/f > Gluten Free *d/f* > Dairy Free *v* > Vegetarian

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GREAT BREAKS

MAKE YOUR OWN CAPPUCCINO STATION > A great addition to any event or conference

HALF DAY @ \$8.00 PP *max 5 hr duration **FULL DAY @ \$10.00 PP** *max 8 hr

> unlimited cappuccinos, lattes, flat white, assorted herbal teas + hot chocolates **minimum number required - 30 guests*

WHITSUNDAY BISCUIT FACTORY TWIN PACKS > \$2.00 EACH

Baked locally, a perfect addition to a morning or afternoon tea selection, or on its own as an economical alternative. You may even wish to have some placed on your tables for meetings. **Charged on consumption*



ON ARRIVAL TEA + COFFEE SERVICE @ \$3.80 PP > To get things started

> tea + coffee freshly brewed **buffet style, maximum half hour duration*

BASIC BREAK @ \$8.80 PP *Includes tea + coffee + one food item. Please select one item from the menu.

ADD A LITTLE MORE @ \$3.80 PP PER ITEM

- | | |
|--|---|
| <input type="radio"/> individual fruit salad cups <i>g/f, d/f, v</i> | <input type="radio"/> fresh fruit kebabs <i>g/f, d/f, v</i> |
| <input type="radio"/> blueberry scones with jam + cream <i>v</i> | <input type="radio"/> cheese + chive scones <i>v</i> |
| <input type="radio"/> mixed dried fruit + nut shots <i>g/f, d/f, v</i> | <input type="radio"/> ham + corn quiche |
| <input type="radio"/> sundried tomato + cheese croissants <i>v</i> | <input type="radio"/> assorted mini danish pastries <i>v</i> |
| <input type="radio"/> spinach, feta + semi dried tomato muffins <i>v</i> | <input type="radio"/> assorted fruit smoothies <i>g/f, v</i> |
| <input type="radio"/> smoked salmon + cream cheese sliders | <input type="radio"/> raw veggie platter with hummus <i>g/f, d/f, v</i> |
| <input type="radio"/> mixed berry + white chocolate muffins <i>v</i> | <input type="radio"/> carrot cupcakes w/crystallised ginger cream cheese icing <i>v</i> |
| <input type="radio"/> chocolate espresso muffins <i>v</i> | <input type="radio"/> caramel tarts w chantilly cream <i>v</i> |
| <input type="radio"/> assorted scrummy slices <i>v, g/f available</i> | <input type="radio"/> homemade cookies - chef's choice <i>v</i> |
| <input type="radio"/> assorted flavoured profiteroles <i>g/f available</i> | <input type="radio"/> churros w cinnamon sugar + chocolate dipping sauce <i>v</i> |
| <input type="radio"/> seasonal fruit platter <i>g/f, d/f, v</i> | <input type="radio"/> muesli, fruit + yoghurt cups <i>v</i> |
| <input type="radio"/> croissants filled w champagne ham + cheese | <input type="radio"/> bacon + egg pies |
| <input type="radio"/> light loaf cake <i>v, g/f available</i> | |

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Local Produce

The MECC supports the efforts of the Greater Whitsunday Food network in expanding awareness of local produce and a vibrant regional food culture.



GREAT BREAKS

BULK TEA + COFFEE

- small > 20 cups @ \$56.80
- medium > 30 cups @ \$84.80
- large > 60 cups @ \$168.80

BULK ORANGE JUICE

- small > 20 cups @ \$56.80
- medium > 30 cups @ \$84.80
- large > 60 cups @ \$168.80

HIGH TEA @ \$24.80 PP > Chef's selection

> chef's selection of delicious sweet + savoury items + ribbon sandwiches served w tea, coffee + punch

LUNCHES

INDIVIDUAL BENTO BOXES *Please specify either one or two options per meal service

ASIAN STYLE BENTO g/f available @ \$23.80 PP

- > chicken + avocado nori roll
- > tuna nori roll
- > green paw paw salad
- > pickled ginger, soy sauce satay noodles
- > lime + coconut panacotta
- > cold drinks on ice

LITE N HEALTHY BENTO g/f, d/f available @ \$23.80 PP

- > chicken + salad wrap
- > beetroot, pumpkin, candied walnuts + feta salad
- > devilled egg
- > kale chips
- > fruit salad
- > cold drinks on ice

CANE CUTTERS BENTO g/f available @ \$23.80PP

- > ribbon sandwiches
- > cheese + crackers
- > assorted meats + pickled vegetables served w Sarina Sugar Shed relish
- > green salad g/f, d/f, v
- > caramel tart
- > cold drinks on ice

VEGETARIAN BENTO g/f, d/f available @ \$23.80PP

- > roasted cauliflower + almond tahini salad
- > moroccan cous cous salad
- > vegetable frittata
- > tapioca pudding w mango
- > mixed nuts
- > cold drinks on ice

g/f > Gluten Free

d/f > Dairy Free

v > Vegetarian

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LUNCHES

STAND-UP NETWORKING LUNCHES *Not available plated

WRAPS + ROLLS @ \$28.80 PP

- > rare roast beef baguettes w rocket, cheese, tomato + seeded mustard
- > mexican burger - crumbed chicken w salsa cheese + guacamole
- > grilled cuban – grilled buttered deli roll w pork, ham, aioli, dill pickles, mustard + cheddar cheese
- > thai style bun - kaffir lime chicken sliders w coriander aioli, pickled cucumber + lettuce on a brioche soft roll
- > assorted deli meat + salad wraps
- added delights:
- > selection of cookies
- > baskets of whole fresh fruits
- > cold drinks on ice

MIX + MINGLE @ \$28.80 PP

- > santa fe tempura chicken salad g/f, d/f
- > shaved beef w an asian inspired herb salad + lemongrass dressing g/f, d/f
- > thai chicken skewers w lime coconut sauce + fried rice g/f, d/f
- > steamed yum cha w soy + chilli dipping sauce d/f
- > cheese burger sliders w beer battered chips
- added delights:
- > selection of cookies
- > baskets of whole fresh fruits g/f, d/f, v
- > cold drinks on ice

PLATED LUNCHES > Great for your next corporate event

2 COURSE @ \$45.80 PP *Includes tea and coffee service

> Please select one option for each course *\$4.00 PP surcharge for alternate plate drop

- MAINS:**
- chicken + bacon quiche w salad and house dressing
 - atlantic salmon w potato mash + lemon butter beans g/f
 - eggplant curry, steamed rice, greek yoghurt roasted cashews, poppadums + coriander g/f, d/f available
 - thai beef salad – asian vegetables, candied chilli + sesame seeds g/f, d/f
 - mediterranean lamb salad w pumpkin, semi dried tomatoes, feta + puree roasted peppers g/f

- DESSERTS:**
- berry fusion pavlova w cream + dark chocolate ganache g/f
 - chocolate cake w dipping sauce, cream and cinnamon churros sticks
 - orange + almond cake w citrus syrup + blood orange segments g/f
 - ricotta + vanilla custard cannoli's
 - rustic blueberry scone w cream + strawberry jam

g/f > Gluten Free

d/f > Dairy Free

v > Vegetarian

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*Vegetarian and dietary options available on request



CATERING COMPENDIUM

“
Your staff were professional and courteous and the food was magnificent. We've received many favourable comments about the quality of your food.
”
- Tanya,
Master Builders

LUNCHES

LUNCH BUFFETS *Not available plated (buffet only)

☐ ITALIAN HOT BUFFET

@ \$28.80 PP

- > ravioli or tortellini w napoli sauce
- > creamy bacon + mushroom carbonara
- > garlic bread
- > rocket, parmesan + pine nut salad w italian vinaigrette *g/f*
- > tomato, basil + marinated bocconcini platter *v*

added delights:

- > ricotta + vanilla custard cannolis
- > cold drinks on ice

☐ HOMESTYLE COMFORTS BUFFET

@ \$30.80 PP

- > seasonal soup – chef's choice *g/f*
- > panko crumbed reef fish w lemon + tartare
- > marinated + grilled chicken thighs *g/f, d/f*
- > greek salad *g/f*
- > caesar salad *g/f*
- > dinner roll

added delights:

- > fruit platter *g/f, df, v*
- > strawberry + chocolate pavlova *g/f*
- > cold drinks on ice

☐ BURRITO BAR

@ \$28.80 PP

- > spiced mexican chicken *g/f, d/f*
- > mild chilli beef *g/f, d/f*
- > refried beans *g/f, d/f*

assorted sides:

- > cheese, lettuce, tomato
- > guacamole, salsa, sour cream
- > corn chips *g/f, d/f*
- > tortillas
- > green salad *g/f, d/f, v*
- > rice

added delights:

- > churros w cinnamon sugar + chocolate dipping sauce
- > cold drinks on ice

☐ BBQ BUFFET

@ \$32.80 PP

- > chicken satay skewers *g/f, d/f*
- > beef rissoles *g/f, d/f*
- > flavoured sausages *g/f*
- > curry potato + bacon salad *g/f*
- > home style coleslaw *g/f, d/f*
- > build your own burger salad ingredients
- > burger bun rolls
- > condiments + sauces

added delights:

- > fruit platter *g/f, d/f, v*
- > sweet item from our pastry kitchen – chef's selection
- > cold drinks on ice

g/f > Gluten Free

d/f > Dairy Free

v > Vegetarian

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PLATTER PACKAGES

SELF-SERVE PLATTERS

- HARVEST FRUIT PLATTER** *g/f, d/f, v*
Seasonal selection of sliced fresh fruit

- small > serves 8-10 @ \$48.80
- medium > serves 12-15 @ \$77.80
- large > serves 18-20 @ \$96.80

- CHEESE PLATTER** *g/f available*
Range of cheese w biscuits, kabana, nuts + dried fruit

- small > serves 8-10 @ \$58.80
- medium > serves 12-15 @ \$87.80
- large > serves 18-20 @ \$116.80

- TRADITIONAL SANDWICH PLATTER**

- small > serves 8-10 @ \$82.80
- medium > serves 12-15 @ \$123.80
- large > serves 18-20 @ \$164.80

- TRADITIONAL WRAP PLATTER**
Assortment of wraps - chef's selection

- small > serves 8-10 @ \$89.80
- medium > serves 12-15 @ \$128.80
- large > serves 18-20 @ \$168.80

- GOURMET SANDWICH + WRAP PLATTER**
Chef's selection of hot + cold gourmet rolls, wraps + sandwiches

- small > serves 8-10 @ \$105.80
- medium > serves 12-15 @ \$158.80
- large > serves 18-20 @ \$211.80

- BUDGET FINGER FOOD PLATTER**
Selection of budget-style chef's choice 4 varieties

- small > serves 8-10 @ \$108.80
- medium > serves 12-15 @ \$162.80
- large > serves 18-20 @ \$216.80

- SWEET PLATTER**

- small > serves 8-10 @ \$57.80
- medium > serves 12-15 @ \$86.80
- large > serves 18-20 @ \$115.80

- BULK TEA + COFFEE**

- small > 20 cups @ \$56.80
- medium > 30 cups @ \$84.80
- large > 60 cups @ \$168.80

- BULK ORANGE JUICE**

- small > 20 cups @ \$56.80
- medium > 30 cups @ \$84.80
- large > 60 cups @ \$168.80

g/f > Gluten Free **d/f** > Dairy Free **v** > Vegetarian

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NETWORKING

COCKTAIL STYLE > Canapé menu

- FIVE ITEMS @ 25.80 PP
- SEVEN ITEMS @ 35.80 PP
- NINE ITEMS @ 43.80 PP
- TWELVE ITEMS @ 57.80 PP *Equivalent to full meal replacement

SELECT YOUR ITEMS:

VEGETARIAN:

- saffron arancini balls w a napoli sauce
- celeriac + gruyere fritters
- rosemary + cauliflower cakes
- mushroom + tarragon bruschetta
- tomato, basil + marinated buffalo cheese on parmesan bread
- baked ricotta w a lemon, caper + olive salad *g/f*
- potato + leek soup shooter w grilled cheese crouton
- seasonal - vegetarian spring rolls
- french onion mini cob loaf

CHICKEN, DUCK + PORK:

- smoked duck breast w a grape + citrus salad spoons *g/f, d/f*
- southern fried chicken w smokey maple caramel *g/f*
- bangalow pork sausage roll w caramelised apple + thyme *d/f*
- smoked duck + sesame rolled crepes w plum sauce
- panko crumbed chorizo croquette garnished w olive thyme tape + semi dried tomato
- brandied duck paté w orange jelly on crispy bread
- thai chicken skewers w lime coconut sauce *g/f, d/f*
- pressed pork hock w a salsa verde + young garlic sauce *g/f, d/f*
- smokey chicken + endive cups w cranberry + toasted walnuts *g/f, d/f*
- roasted pork pies w apple + blackcurrant relish sauce

LAMB + BEEF:

- corned beef + cabbage fritters w russian style sauce
- kofta cooked in a lemon moroccan sauce *g/f*
- lebanese pastry pillows
- paprika meatballs w sour cream + crispy onion *g/f*
- beef, mushroom + red wine potato top pies
- sumac strip steak sliders w garlic aioli + hickory bbq sauce
- onigiri w torched wagyu + shredded nori

SEAFOOD:

- cocktail prawns served in a mini martini glass *g/f*
- coconut prawns w curry dipping sauce *g/f*
- salt + pepper calamari *g/f, d/f*
- crab, coconut + kaffir lime on a betel leave with a green chilli dressing *g/f, d/f*
- prawn cutlets w coriander + lime aioli *g/f, d/f*
- bloody mary shooter w a prawn curl garnish *g/f, d/f*
- seared atlantic salmon w potato, capers + burnt lemon butter *g/f*
- sugar cane prawns *g/f, d/f*
- five spiced prawns, avocado purée + salsa shooters *g/f, d/f*

g/f > Gluten Free **d/f** > Dairy Free **v** > Vegetarian *Variation to service style on any menu selection may incur extra charges



NETWORKING

□ MINI MEALS @ \$8.80 PER ITEM

*Add mini meals to any of the previously listed canapé selections

- ricotta tortellini w a saffron broth *d/f*
- polpetti w roasted tomato sauce + pappardelle
- star anise poached beef fillet w a sichuan cucumber salad *g/f, d/f*
- sticky pork ribs w beer battered chips + slaw *d/f*
- kaffir lime chicken sliders w coriander aioli, pickled cucumber + side of fries *d/f*
- hearty beef stew w cheese + chive dumplings
- poached chicken + coconut salad w smoked quail eggs + asian herbs *g/f, d/f*
- lamb with an eggplant + mint salad in tahini dressing *g/f*
- mexican chicken w rice, jalapeño lime cream, fresh corn + tomato salsa + guacamole *g/f*
- five spiced prawns w green paw paw salad + coconut rice *g/f, d/f*
- thai red fish curry w garlic rice + crispy onion *g/f, d/f*

□ SWEET CANAPÉ ITEMS @ \$8.80 PP

* Please select 3 items

*Add sweet items to any of the networking/cocktail menu packages

- churro shooter w chocolate dipping sauce *v*
- creamy custard filled rolled cannolis *v*
- grand marnier chocolate mousse cubes *g/f, v*
- tropical fruits w salty coconut cream + crushed ice cups *g/f, d/f, v*
- mini carrot cakes *v*
- banoffee tarts w double cream *v*
- vanilla cupcake w buttercream, salted caramel sauce + peanut brittle *v*

□ 1 HOUR PACKAGE @ \$44.80 PP

*Premium drinks package included

- > sugar cane prawns with chang mai dipping sauce *g/f, d/f*
- > corned beef and cabbage fritters with russian style sauce
- > tomato, basil, and marinated buffalo cheese on parmesan bread *v*
- > panko crumbed chorizo croquette garnished with olive tapenade
- > caesar salad with speck and quail egg *g/f, d/f*

□ 2 HOUR PACKAGE @ \$64.80 PP

*Premium drinks package included

- > thai chicken skewers w lime coconut sauce *g/f, d/f*
- > mushroom + tarragon bruschetta
- > coconut prawns w curry dipping sauce *g/f*
- > beef, mushroom + red wine potato top pies
- > corned beef + cabbage fritters w russian style sauce
- > saffron arancini balls w a napoli sauce *g/f*
- > tomato, basil + marinated buffalo cheese on parmesan bread *v*

□ 3 HOUR PACKAGE @ \$99.80 PP

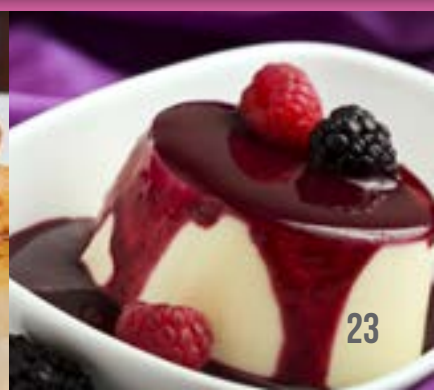
*Premium drinks package included

- > smoked duck breast w grape and citrus salad spoons *g/f, d/f*
- > sumac strip steak sliders w garlic aioli + hickory bbq sauce
- > thai chicken skewers w lime coconut sauce *g/f, d/f*
- > southern fried chicken w smokey maple caramel *g/f*
- > bangalow pork sausage roll w caramelised apple + thyme *d/f*
- > lebanese flavoured lamb mix baked on fresh pastry
- > salt + pepper calamari w garlic aioli sauce *g/f, d/f*
- > celeriac + gruyere fritters *v*
- > roast pork pies w apple + blackcurrant relish
- > select one mini meal item
- > sticky pork ribs w beer battered chips + slaw *d/f*
- > ricotta tortellini w a saffron broth

g/f > Gluten Free *d/f* > Dairy Free *v* > Vegetarian

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DINNERS

> All menus include tea + coffee service

BUFFET DINNERS

☐ CHEF'S SELECTION BUFFET @ \$45.00 PP

*Our economical chef's selection dinners are designed with seasonal produce. Our catering team can let you know menu detail 2 weeks prior to your event.

- > 2 assorted salads
- > 2 protein items
- > 2 vegetarian items

sweet delights:

- > 2 dessert items

☐ CASUAL COMFORT BUFFET @ \$56.80 PP

- > seasonal soup – chef's choice *g/f*
- > madras beef curry + garlic rice *g/f, d/f*
- > southern fried chicken *g/f*
- > seasonal steamed vegetables *g/f, d/f*
- > oven roasted vegetables *g/f, d/f*
- > assorted salads *v*
- > bread rolls + butter

sweet delights:

- > a selection from the pastry kitchen
- > tropical fruit platter *g/f, d/f*

☐ HOME STYLE FAVOURITES BUFFET @ \$63.80 PP

- > braised lamb shanks + gremolata *g/f, d/f*
- > roasted pork belly w char sui sauce
- > char grilled chicken *g/f, d/f*
- > oven roasted vegetables *g/f, d/f*
- > corn on the cob + green beans
- > mashed potato + chives
- > assorted salads *v*
- > bread rolls + butter

sweet delights:

- > a selection from the pastry kitchen
- > tropical fruit platter *g/f, d/f, v*

☐ TROPICAL FLAVOURS BUFFET @ \$68.80 PP

- > crispy bread
- > freshly cooked prawns tossed in a mango salsa *g/f, d/f*
- > roma tomato, marinated bocconcini, basil + balsamic reduction
- > orange cardamom + cherry glazed honey ham *g/f, d/f*
- > macadamia + panko crumbed reef fish *d/f*
- > barbequed rib fillet *g/f, d/f*
- > assorted salads *v*
- > steamed vegetables *g/f, d/f*
- > bread rolls + butter

sweet delights:

- > a selection from the pastry kitchen
- > tropical fruit platter *g/f, d/f, v*

☐ SEAFOOD SENSATIONS BUFFET @ \$75.80 PP

- > freshly cooked + peeled prawns *g/f, d/f*
- > pacific natural oysters *g/f, d/f*
- > cocktail sauce, sweet chili + lime sauce, lemon wedges
- > whole fried reef fish w ginger, soy + fried garlic + shallots *d/f*
- > beef bourguignon *g/f, d/f*
- > grilled chicken w a lemon + thyme sauce *g/f*
- > bourbon glazed ham *g/f, d/f*
- > creamy mashed potatoes
- > oven roasted vegetables
- > steamed vegetables *g/f, d/f*
- > assorted salads *v*
- > bread rolls + butter

sweet delights:

- > a selection from the pastry kitchen
- > tropical fruit platter *g/f, d/f, v*

g/f > Gluten Free *d/f* > Dairy Free *v* > Vegetarian

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CHEF'S SELECTION ALTERNATE PLATE DROP

- 2 COURSE @ \$51.80 PP - Select entrée + main, or main + dessert
 - 3 COURSE @ \$69.80 PP - Select entrée, main + dessert
- *Our economical chef's selection dinners are designed with seasonal produce.
Our catering team can let you know menu detail 2 weeks prior to your event.
-

PLATED DINNER MENUS *All menus include tea + coffee service

- 2 COURSE @ \$58.80 PP - Select entrée + main, or main + dessert
 - 3 COURSE @ \$76.80 PP - Select entrée, main + dessert (entrée can be replaced by 4 canapé items)
 - 4 COURSE @ \$97.80 PP - 4 canapé items on arrival, entrée, main + dessert
- > Please select 1 option for each course *\$4.00 PP surcharge for alternate plate drop
-

ENTRÉES

- smoked duck breast w a grape + citrus salad *g/f, d/f* caesar salad w speck + quail eggs *g/f*
- shaved beef, an asian inspired herb salad + lemongrass dressing *g/f, d/f* mushroom paté w garlic buttered crostini *v*
- shaved coloured beetroot, feta + spiced walnuts *g/f, v* prawn cocktail served in a mini martini glass *g/f*
- tomato bruschetta w buffalo cheese *v* baked ricotta w lemon, caper + olive salad *g/f, v*
- lamb, eggplant + mint salad dressed w a tahini dressing *g/f, d/f* grilled chicken w green papaya salad

MAINS

BEEF:

- seared eye fillet w horseradish infused mash, greens + mushroom jus *g/f*
 - beef cheeks w radish, mustard seed pickled celery, a burnt onion purée w creamy celeriac mash *g/f*
 - braised short rib wrapped in prosciutto w spiced carrot smear, confit duck fat potatoes + gremolata *g/f*
 - eye fillet wrapped w thinly sliced bacon, sautéed garlic butter mushrooms, stuffed chat potato + red wine jus *g/f*
 - beef cheeks on a bed of classic potato bake, peas + baby carrots *g/f*
-

LAMB:

- sumac lamb rump w roasted eggplant, a spiced nut rice, red pepper purée + tahini sauce *g/f, d/f*
 - lamb shanks braised in a spring vegetable lentil stew w Israeli pearl cous cous
 - lemon, garlic + rosemary rolled lamb, mint baby potatoes, honey carrots, a balsamic jus, topped w beetroot chips *g/f*
-

PORK:

- Barkers Creek king cutlet w horse radish + seeded mustard cream sauce, roasted potatoes + blistered cherry truss tomatoes *g/f*
 - five spiced braised pork belly, fried garlic rice, snap peas + a pickled cucumber salad *d/f*
 - sage buttered pork w braised potato, fennel, apples + onion, greens + roast pumpkin wedge *g/f*
-

g/f > Gluten Free **d/f** > Dairy Free **v** > Vegetarian

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CATERING COMPENDIUM

Local Produce

The MECC supports the efforts of the Greater Whitsunday Food network in expanding awareness of local produce and a vibrant regional food culture.



DINNERS

MAINS CONT'D

CHICKEN:

- chicken braised in mustard + verjuice, rustic mash, buttered green beans + toasted flaked almonds *g/f*
- chicken agrodolce – slow cooked chicken maryland in a sweet saffron, thyme + white wine broth, pine nuts, creamy mash + baby peas *g/f*
- roasted chicken breast stuffed w charred capsicum, feta + cream cheese mix, a spanish chorizo + barbequed rice + snow pea shards *g/f*
- oven roasted chicken w rosemary + parmesan polenta, sage pumpkin wedge + hollandaise sauce *g/f*
- confit duck leg w sautéed asian vegetables, potato purée + plum sauce

FISH:

- crispy reef fish w a herb + water crest green rice, a fresh tomato + cucumber salsa *g/f*
- atlantic salmon, grilled asian sweet corn w a sesame, lime + coriander butter, sugar snap peas, rice pilaf + crispy fried onions *g/f*
- grilled fish, roasted potatoes, green beans w toasted almond flakes and a lemon + caper butter sauce *g/f*

VEGETARIAN: *Must be pre-ordered

- eggplant curry w steamed rice, greek yoghurt, roasted cashews + poppadums *g/f available*
- twice baked gruyere soufflé w spring vegetables *g/f*
- ricotta tortellini w saffron broth + a side plate of assorted vegetables

DESSERTS

- vanilla cake w caramel butter cream, salted caramel sauce + peanut brittle
- lemon curd + almond bread + butter pudding topped w double cream
- spiced pumpkin creams w gingerbread crumb ○ chocolate ganache tart w coffee cream + torched marshmallows
- yoghurt panna cotta w strawberries, coconut cream, brown sugared pineapple (*locally sourced Zelenka Farming*) + biscuit crumble *g/f*
- tahitian lime pie w passionfruit curd ○ Sarina Sugar Shed rum w chocolate + raisin steamed pudding + ice cream
- chocolate, cherry + raspberry tart ○ almond tarts w rhubarb + vanilla bean cream
- tropical fruits w crushed ice + salty-sweet coconut milk *g/f, d/f*
- baked ricotta cream w mandarin caramel, blood orange segments + pistachios *g/f*

ADDITIONAL CHARGES

- > cake cut only - on platter \$2.00
- > cake cutting and plate/box \$4.00
- > corkage fee - from \$4.00

If you have any questions regarding catering, please contact our catering team on (07) 4961 9703.

g/f > Gluten Free *d/f* > Dairy Free *v* > Vegetarian

The MECC reserves the right to substitute menu selections, and/or the prices that accompany those items, it may occur that some items may be unavailable on occasion. Details are correct at time of printing and the right to rectify errors is reserved. Current as at Tuesday 20 March 2018.

BEVERAGES

□ OPTION 1 - EVENT PACKAGES

- standard > \$15.00 PP > A pre-poured drink on arrival from a selection of house wines + sparkling, beers, soft drinks, juice. One bottle of red + white house wine per table of 10.
- premium > \$23.00 PP > 1 hour pre-drinks from a selection of house wines + sparkling, beers, soft drinks, juice. One bottle of red + white house wine per table of 10.

□ OPTION 2 - CHARGE ON CONSUMPTION

*Host pays for drinks on consumption, bar tab optional.

□ OPTION 3 - CASH BAR

*Guests pay for drinks, minimum consumption surcharge may apply.

Availability of beverage packages will be evaluated on an event by event basis at MECC's discretion.

House Sparkling:	Glass	Bottle	Beers	\$8.00
Mortar + Pestle Brut Cuvée	\$7.00	\$27.00	> Hahn Premium Light	
House Whites:			> XXXX Gold > XXXX Summer	
Mortar + Pestle Sem Sauv Blanc	\$7.00	\$27.00	> Great Northern > Corona	
Oxford Landing Chardonnay	\$7.00	\$27.00	> James Boag > Cider	
Sacred Hill Moscato	\$7.00	\$27.00	Spirits	\$9.00
House Reds:			> Bacardi White Rum > Bundaberg Rum	
Mortar + Pestle Cab Sav Merlot	\$7.00	\$27.00	> Gordon's Dry Gin > Jim Beam Bourbon	
Oxford Landing Shiraz	\$7.00	\$27.00	> Johnnie Walker Scotch > Skyy Vodka	
			> Canadian Club > Jack Daniels	
Premium Sparkling:			Non-alcoholic	
Angas Brut	\$9.00	\$36.00	> Orange Juice	\$3.50
<i>A clean, creamy wine w hints of strawberry</i>			> Apple Juice	\$3.50
Dunes & Greene Sparkling	\$9.00		> Bottled Water	\$3.00
Chardonnay Pinot Noir			> Soft Drink	\$3.50
<i>Piccolo only</i>			> Lemon, Lime + Bitters	\$4.50
Premium Whites:			Note: The following surcharges for catering under 30 guests may apply:	
Haha Marlborough Sav Blanc	\$9.00	\$36.00	> 25 - 30 guests	per service period \$100.00
<i>A Marlborough classic displaying tropical passionfruit, gooseberry + lime zest</i>			> 20 - 25 guests	per service period \$150.00
West Cape Howe Chardonnay	\$9.00	\$36.00	> Less than 20 guests	per service period \$200.00
<i>A medium bodied wine w stone fruit + citrus flavours</i>			> Delivery	\$30.00
Premium Reds:			SURCHARGES	
Smith and Hooper Merlot	\$9.00	\$36.00	> Offsite catering delivery surcharges apply.	
<i>A palate of light red berries, soft spice w hints of chocolate on the finish</i>			> Any changes, additions or notification of dietaries made after stated catering cut-off dates will incur surcharges.	
Earthworks Barossa Shiraz	\$9.00	\$36.00	> Variation to service style on any menu selection may incur surcharges.	
<i>A rich juicy palate of blackberry jam w hints of cinnamon+ black pepper</i>				

LOCAL FLAVOURS



“

Anyone looking for a regional location should consider the MECC

- Fiona Reed,
Bendigo Bank

”

“

The staff bent over backwards... catering was nothing short of superb.

- Kaye Duggan, Harmony Solutions International

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From paddock to plate with love.



As the largest purpose-built convention and banqueting facility between Cairns and Brisbane, the MECC in-house catering team takes pride in providing premium, high-quality and fresh local food and beverage products, that are grown, raised, caught and made in our region. Particular care is given to special dietary requirements.

The Greater Whitsunday region has abundant resources and diverse landscapes to produce quality food all year around.

With a diversity of rainfall and temperature in different parts of our region, the Greater Whitsunday region boasts a broad range of agricultural production.

This allows production of world-class beef, grains, sugar, seafood, aquaculture, fruit and vegetables all within the same region.

We proudly support and use the following local producers and suppliers for our goods and ingredients that go into our dishes: Eungelladale Milk, John Zelenka Pineapples, Sarina Sugar Shed, The Whitsunday Biscuit Factory.

