

COCKTAIL MENUS





Positioned in the heart of one of the culinary capitals of the world, Arts Centre Melbourne prides itself on delivering a truly exceptional hospitality experience.

With a passion for flavour, freshness and innovation, our executive chef, along with his culinary team, have crafted a suite of annually changing menus that showcase the best in local, seasonal produce.

Event organisers can choose from one of the thoughtfully curated existing menus, or let the team at Arts Centre Melbourne tailor a bespoke menu to suit the theme or style of the event.

We believe we have an important role when it comes to sourcing our produce from Victorian businesses wherever possible.

Our goal is to purchase in-season fresh produce from local farms and orchards and beverages from local vineyards and breweries. And we are constantly looking for independent, small and boutique suppliers that we can build meaningful collaborations with.

CANAPE PACKAGES



1 HOUR PACKAGE

4 canapes [2 cold, 2 hot] per person

\$37.50 pp

2 HOUR PACKAGES

6 canapés [3 cold, 3 hot] per person

\$50.50 pp

4 canapés [2 cold, 2 hot], 2 substantials per person

\$56.50 pp

3 HOUR PACKAGES

8 canapés [4 cold, 4 hot] per person

\$64.50 pp

6 canapés [3 cold, 3 hot], 2 substantials per person

\$70.50 pp

4 HOUR PACKAGES

8 canapés [4 cold, 4 hot], 2 substantials per person

\$84.50 pp

5 HOUR PACKAGES

Cheese & Antipasto Station

\$97.50 pp

5 canapés [2 cold, 3 hot], 2 substantials per person

OPTIONAL EXTRAS

Additional canapé

\$7.00 pp

Additional substantial

\$10.00 pp

- * A minimum 20 guests is required to book an event
- * Room set up / pack down charges may apply
- * Minimum spends may apply
- * Prices are per person, including GST
- * Sunday and public holiday surcharges will apply
- * Prices are valid until 31 December 2023, subject to availability
- * Custom package available on request

CANAPE MENU

COLD

Assorted maki sushi, roast duck, salmon & vegetarian fillings, pickled ginger, wasabi, soy sauce V* DF

Smoked salmon roll, crème cheese, horseradish, cucumber, radish GF

Confit heirloom tomatoes, goats curd & basil bruschetta V

Assorted rice paper rolls, chicken, prawn & vegan fillings, nam jim sauce DF

Smoked chicken tart, walnut lemon mayonnaise GF DF

Wagyu beef, sourdough toast, caper mayonnaise DF

Trout tartare brioche roll, caviar, baby dill

Sumac & honey pumpkin tartlet, pepita crumb GF VN

Vegetable frittata, freshly baked, topped with peperonata & baby herbs GF

HOT

Braised beef brisket & vegetable pie, tomato chutney

Panko crumbed whiting goujons, aioli

Trio dim sum, prawn har gao, chicken siu mai, vegetable dumpling, soy dipping sauce V*

Tempura corn fritters, miso mayonnaise VN

Homemade pork, herb & fennel sausage rolls, apple chutney

Porcini & truffle arancini, tomato passatta V

Tandoori chicken skewer, minted cucumber yoghurt GF DF

Mini pizzette, salami, mozzarella, black olive & mushroom, goats' cheese & basil V*

Halloumi & spinach spring roll, mint yoghurt V

SWEET

New York style baked cheesecake, berry gel, gold leaf

Raspberry panna cotta, white chocolate & raspberry GF

Salted caramel chocolate tart, mixed nut praline

Tangy lemon meringue pie, lemon curd, torched meringue

Modern opera cake, banana, macadamia & caramel GF

Homemade mini pavs, fresh berries, citrus curd GF

Lemon thyme, crème caramel verrine GF

Assorted macarons GF

* GF = gluten free, V = vegetarian, V* = vegetarian options included, VN = vegan, NF = nut free, DF = dairy free, GF-O = gluten free option available

* Menus may be subject to seasonal change

* Dietary requirements can be catered for – please speak to your event manager

* While Arts Centre Melbourne will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergen-free meals. This is due to the potential of trace allergens in the working environment and supplier ingredients

SUBSTANTIAL MENU

These items, served in little bowls or on small plates, can be selected in conjunction with smaller party food to create a more substantial menu, served over a longer period of time.

Wagyu beef burger, cheddar, cornichon, tomato relish

Panko crumbed flat head fillet, tartare sauce

Roast pumpkin, pecorino, ricotta tortellini, cream sugo & salsa verde V

Butter chicken, saffron rice, coriander yoghurt GF

Yang Zhou fried rice, prawns, egg & mixed vegetable GF DF

Slow cooked pork belly, asian slaw, sweet & sour sauce GF DF

Indian style lentils, sweet potato, pumpkin, cumin roasted cauliflower, fried curry leaves VN, GF

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ARTS CENTRE MELBOURNE
CONFERENCES, MEETINGS & EVENTS



DRESSING
 MAIN
 DESSERT

MIENU
 ENTRE
 MAIN
 DESSERT

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