

PLATED PACKAGES



ARTS CENTRE MELBOURNE
CONFERENCES, MEETINGS & EVENTS





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.



PLATED PACKAGES

TWO COURSE PACKAGE

\$73.00 pp

One main, paired with either one entrée or one dessert
 Accompanied by handmade artisan breads, cultured butter
 Genovese organic coffee, T2 tea selection, boutique chocolates

THREE COURSE PACKAGE

\$86.00 pp

One entrée, one main, one dessert
 Accompanied by handmade artisan breads, cultured butter
 Genovese organic coffee, T2 tea selection, boutique chocolates

THREE COURSE GALA PACKAGE

\$110.00 pp

Pre-Dinner Canapes - Chef's Selection (2 types, 2 pieces per person)
 One entrée, two mains alternating, one side dish to the table - chef's selection, one dessert
 Accompanied by handmade artisan breads, cultured butter
 Genovese organic fair trade coffee, T2 tea selection, boutique chocolates

Two course option available for \$97.00 per person

OPTIONAL EXTRAS

Alternating service <i>[main course]</i>	\$6.00 pp
Alternating service <i>[all courses]</i>	\$12.00 pp
Premium main upgrade – barramundi fillet	\$2.50 pp
Premium main upgrade – beef fillet	\$4.00 pp
Pre-Dinner Canapes – Chef's Selection – 3 canapes per person	\$16.00 pp
Pre-Dinner Canapes – Client selection - 2 types, 3 pieces per person [1 cold, 1 hot]	\$19.00 pp
Side dish	\$4.00 pp
Side dish - Premium	\$6.50 pp

- * Packages based on a minimum 20 people
- * 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

PLATED MENU

ENTRÉE

Beetroot cured salmon, baby golden beets, pickled cucumber, herbed crème fraiche GF

Braised lamb parcel, currants, Persian fetta, roasted eggplant, saffron

Chicken & bacon terrine, piccalilli, seeded mustard, toasted brioche

Confit ocean trout, semi-dried heirloom tomato salad, black olive, salsa verde GF DF

Mushroom, ricotta & spinach raviolo, parmesan, zucchini, peas, lemon V

Wagyu beef carpaccio, baby rocket, truffled pecorino, horseradish & Dijon aioli GF

Accompanied by handmade artisan breads, cultured butter

MAIN

Lemon thyme marinated chicken breast, ratatouille, potato gratin, chicken jus GF

Slow cooked lamb rack, caponata, sauteed chats, mint sauce GF DF

Miso roasted king salmon, togarashi roasted potatoes, seasonal Asian greens, sesame, wonton crisp GF DF

Butternut pumpkin & sage risotto, mascarpone, herb oil V GF

Grilled pork cutlet, chimichurri, braised red cabbage, potato dauphinoise, jus GF DF

24 hour braised beef cheek, polenta, baby beans, gremolata GF

PREMIUM MAINS

Additional charges apply

Herb crusted beef fillet, Paris mash, buttered baby carrots, sweet potato chard, red wine jus

Humpty Doo barramundi fillet, roasted heirloom carrots, white bean puree, lemon, herb oil GF DF

SIDE DISHES

Additional charges apply

Duck fat roasted potatoes

Seasonal greens, garlic, chilli & Yellingbo olive oil VN

PREMIUM SIDE DISHES

Additional charges apply

Honey roasted heirloom carrots, toasted hazelnuts & black truffle butter VN

Tossed garden salad, baby tomatoes, peppers, green olives, baby qukes & apple balsamic VN

Koo Wee Rup asparagus, organic free-range eggs & parmesan reggiano

Salt-baked baby beets, witlof, figs & Meredith goats cheese

DESSERT

Belgian caramel chocolate oblivion, banana & rum gel, macadamia snap, nut praline GF-O

Mango panna cotta, coconut pebbles, lime, mango, tuille GF-O

Tangy lemon curd tart, torched meringue, fresh raspberries, coulis, gold leaf

New York style baileys cheesecake, strawberry & mint salad, white chocolate tuille

Warm sticky date and pecan pudding, butterscotch, pecan brittle, French vanilla bean ice cream

Trio of chocolate mousse, candied hazelnuts, chocolate fudge, hazelnut tuille, chocolate shard GF-O

TO FINISH

Genovese organic coffee
T2 tea selection
Boutique chocolates



* 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

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100 St Kilda Road
Melbourne VIC 3004
T 03 9281 8350

E events@artscentremelbourne.com.au