

Plated packages

PACKAGES



Plated

Two course package *(set courses)* Price per person
\$78.00 pp

One entrée **or** one dessert, one main
Accompanied by bread, butter, Genovese Coffee, T2 Tea selection, chocolates

Three course package *(set courses)* \$92.00 pp

One entrée, one main, one dessert
Accompanied by bread, butter, Genovese Coffee, T2 Tea selection, chocolates

Gala package

Pre-dinner canapes – chef’s selection *(two pieces per person)*
One entrée, alternating mains, one side share dish *(chef’s selection)*, one dessert
Accompanied by bread, butter, Genovese Coffee, T2 Tea selection, chocolates

Two course \$102.00 pp

Three course \$115.00 pp

Optional extras

Alternating service *(per course)* \$6.00 pp

Alternating service *(all courses)* \$12.00 pp

Premium main upgrade \$8.00 pp

Chef’s selection, pre-dinner canapes *(two canapes per person)* \$14.50 pp

Share dish to the table \$5.50 pp

Terms & conditions

*Minimum spends are required.
Room set up/ pack down charges may apply.
Prices are per person, and include GST.
Sunday and public holiday surcharges will apply.
Prices are valid until 31 December 2025, subject to availability.*



Plated

Entrée

Spencer Gulf prawns, avocado, mango salsa, chilli mayonnaise **DF, GF**

Wagyu beef, toasted brioche, mustard aioli, mushroom cream, caviar

Homemade pastry, confit duck, currants, Persian fetta, labneh, baby herbs **NF**

Pecorino & ricotta raviolo, sugo, broccolini, baby spinach **DF, V**

Gin-cured ocean trout, crème fraiche, baby watercress, apple, radish, lemon **GF**

Chicken & bacon terrine, giardiniera, peach & muscatel chutney, toasted baguette **GF**

Dietary code

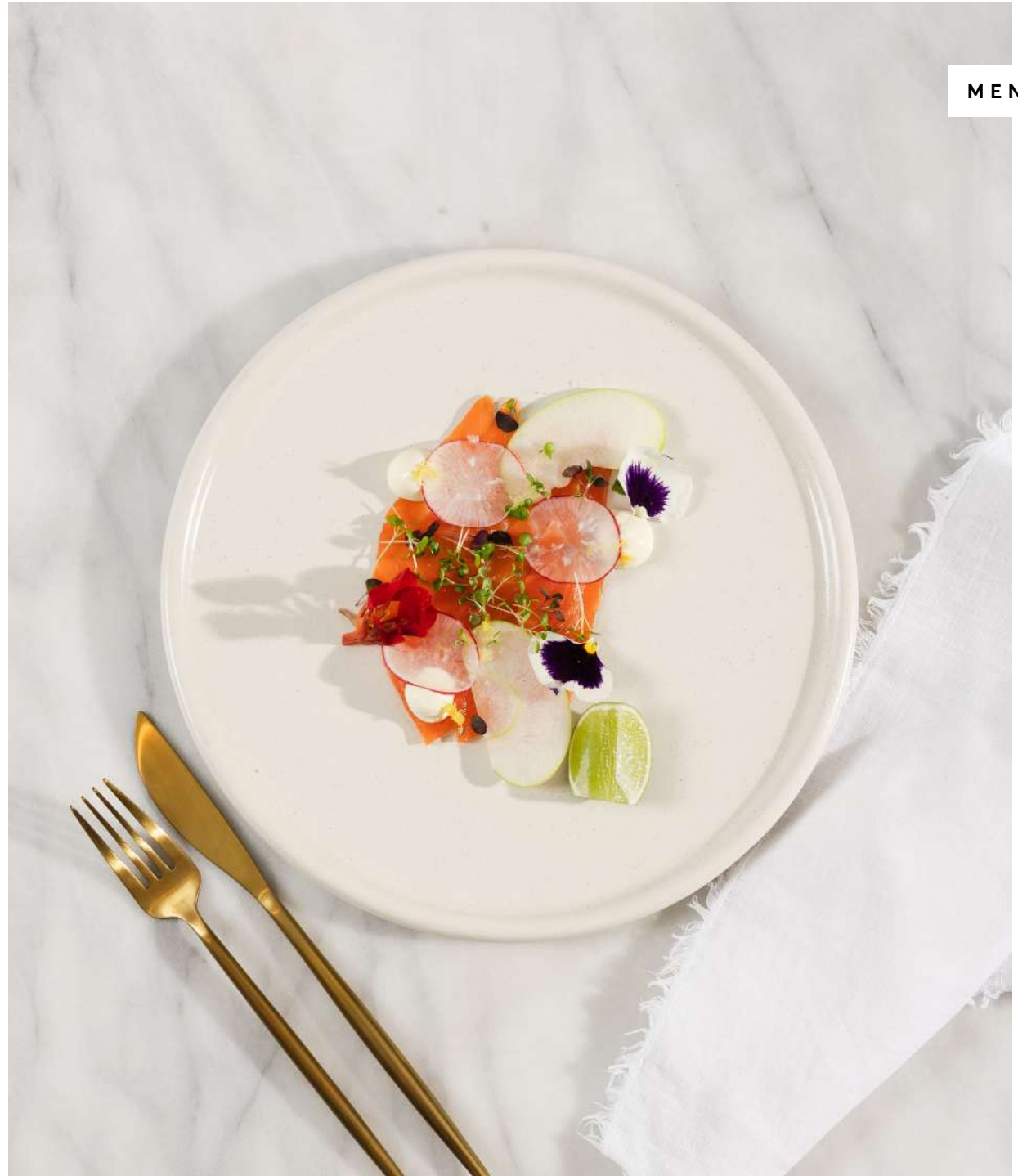
GF = Gluten free

V = Vegetarian

VN = Vegan

DF = Dairy free

M E N U



Plated

Main

King salmon, Yangzhou fried rice, bok choy, rice paper crisp **DF, GF**

Chicken breast filled with semi dried tomato, peppers, ricotta, ratatouille, roasted new potatoes, chicken jus **GF**

24hr-braised beef cheek, Paris mash, buttered baby carrots, salsa verde, red wine jus **GF**

Humpty Doo barramundi, grilled prawns, asparagus, confit potato, lobster bisque **GF, V**

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

Premium main *(Additional charges apply)*

Rack of lamb, sweet potato, baby beans, portobello mushroom, mustard jus **GF, DF**

Herb-crusted beef fillet, wild mushroom risotto, green beans, jus

Dietary code

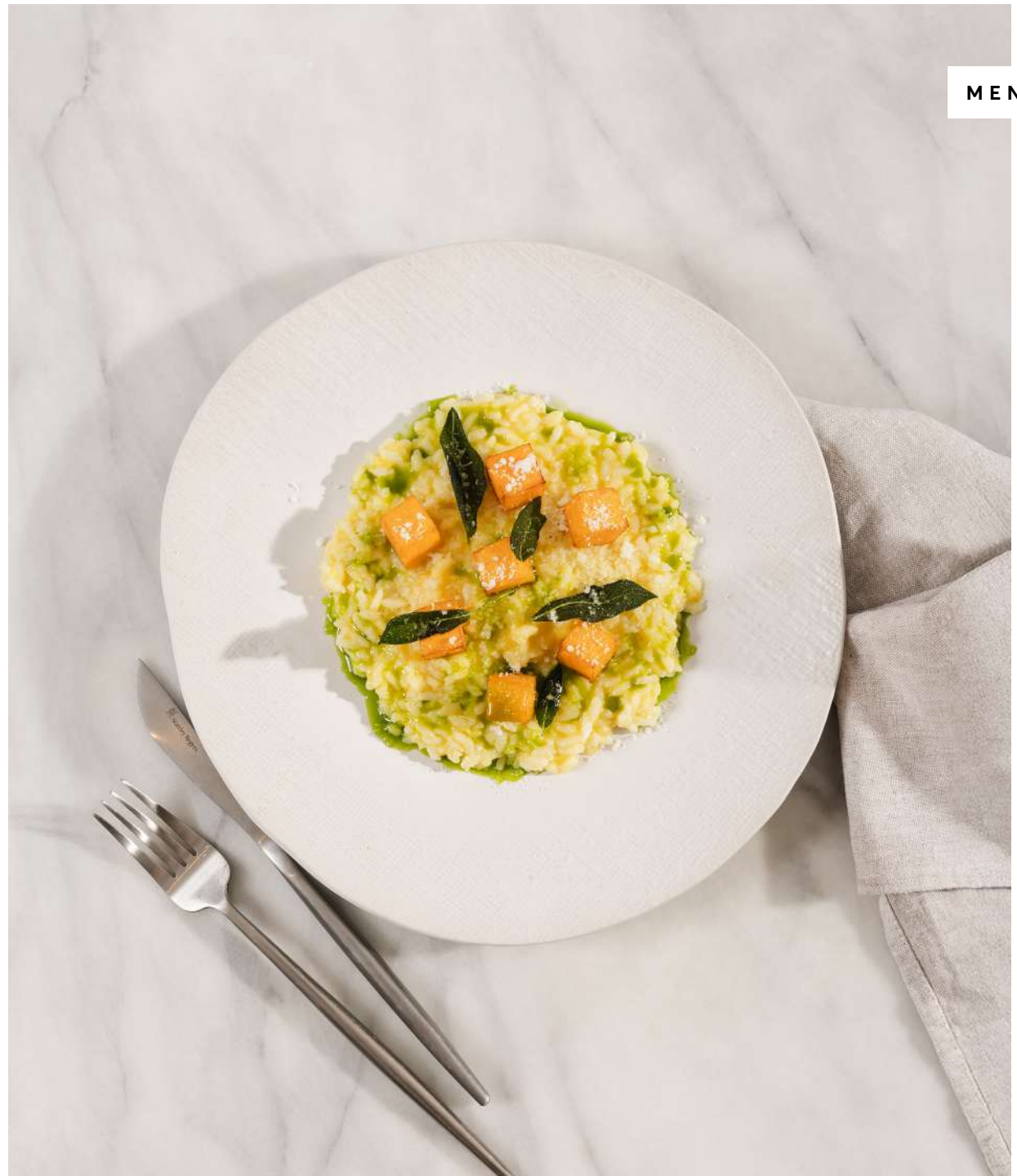
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MENU



Plated

Side dishes

Duck fat roasted potatoes **DF**, **GF**

Seasonal greens, garlic, chilli, olive oil **DF**, **GF**, **V**

Roasted baby beetroot, balsamic vinaigrette **DF**, **GF**, **V**

Fried Brussels sprouts, lemon, sage, parmesan crumb **GF**, **V**

Garden salad, baby tomatoes, peppers, green olives,
Qukes, apple balsamic **DF**, **GF**, **V**

Dietary code

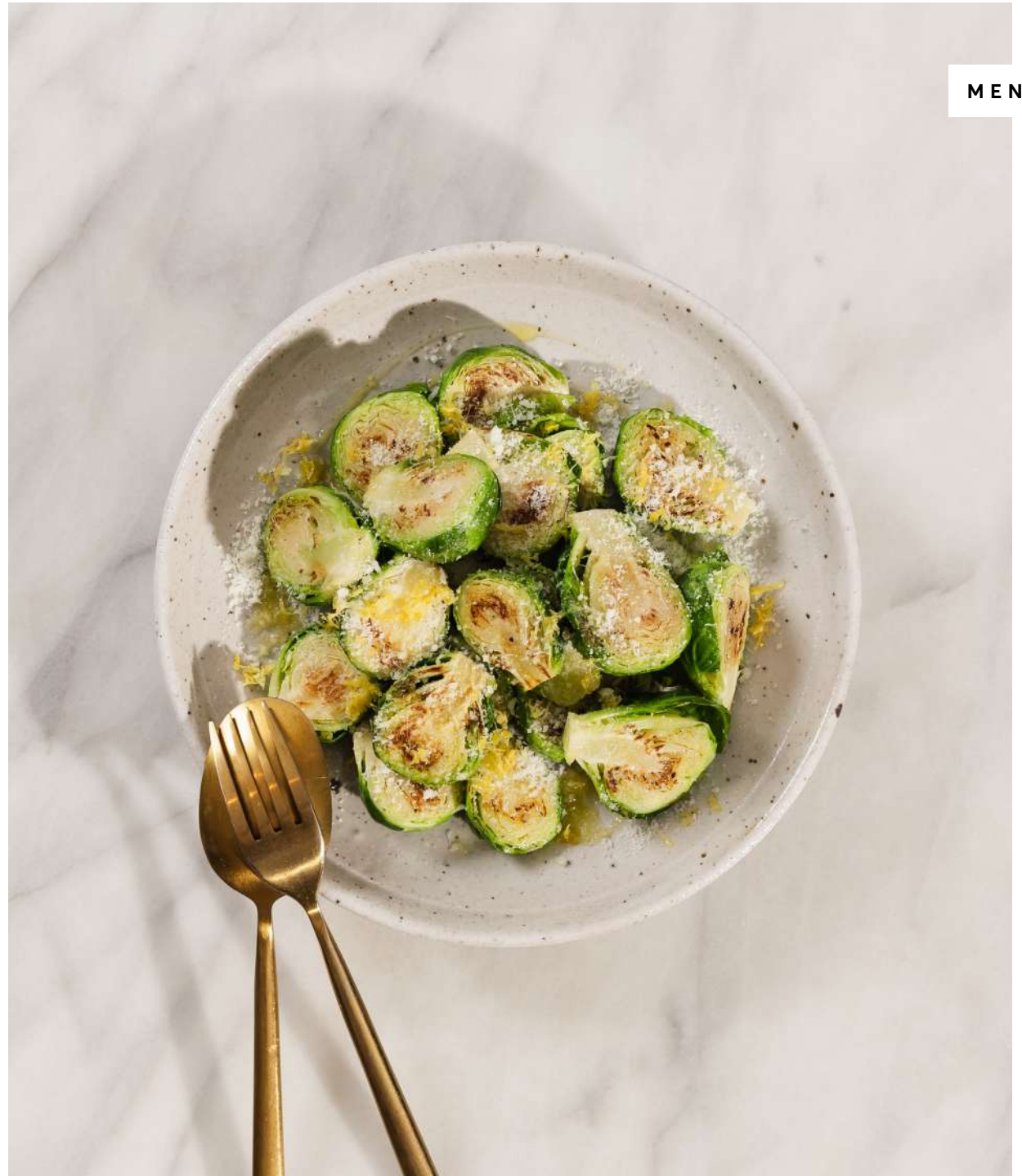
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M E N U



Plated

Dessert

Deconstructed lemon meringue, raspberry gel, seasonal berries, biscuit crumb v

Baked chocolate tart, boysenberry ice cream, chocolate fudge sauce v

Chilled mascarpone mousse, red velvet truffle, strawberry pearls, red velvet crumb v

Chocolate & orange warm fudge cake, orange syrup, vanilla bean ice-cream v

Crème brûlée, Irish shortbread, seasonal berries v

Passionfruit cheesecake, jelly, buttered biscuit, chocolate shard v

Accompaniments

Bread, butter, Genovese Coffee, T2 Tea selection, chocolates

Terms & conditions

Menus may be subject to seasonal change.

Dietary requirements can be accommodated, please speak to your Event Manager.

Whilst 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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M E N U

Contact us

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Conferences,
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