



# CATERING COMPENDIUM

The Mackay Entertainment and Convention Centre (MECC)

MACKAY  
ENTERTAINMENT  
CONVENTION  
CENTRE

**MECC**





# CATERING COMPENDIUM

## The Mackay Entertainment and Convention Centre (MECC)

Fresh quality produce combined with exquisite presentation and outstanding service provides a winning recipe for your event.

Seasonal menus are crafted to showcase our abundant regional food culture, while personalised menus provide flavour experiences your guest will remember.

**03. BREAKFAST**

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**17. CREW CATERING**

The MECC reserves the right to substitute menu selections, and/or the prices that accompany those items, 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 February 2024.





# BREAKFAST

## STAND UP BREAKFAST | \$31 PP

- > Selection of pastries (gf, v)
- > Seasonal fresh fruit (gf, v)
- > Granola, yoghurt & seasonal fruit compote (gf, v)
- > Fresh seasonal juice
- > Freshly brewed tea & coffee

## ADDITIONAL ITEMS | \$5 PP

- > Bacon, scrambled egg, bush tomato chutney wrap
- > Fresh bagel, smoked salmon, capers, cream cheese
- > Ham, cheese brioche toastie
- > Bacon, egg, muffin, bbq sauce

## BREAKFAST BOX | \$25 PP

- > Seasonal fresh fruit (gf, v)
- > Hot breakfast wrap - bacon, egg, bbq sauce, cheese
- > Danish pastry
- > Granola, yoghurt, seasonal fruit compote
- > Bottled water

## SIT DOWN PLATED | \$40 PP (includes freshly brewed tea & coffee)

Pre-set on table

- > Granola & yoghurt with seasonal fruit compote
- > Fresh seasonal fruit juice
- > Assortment of danish pastries

Choose one hot item

- > Buttermilk pancakes, whipped marscapone, seasonal berries, local honey toasted nuts & seeds (v)
- > Toasted turkish bread with seasonal smashed avocado, marinated Mungalli feta, salsa & rocket (v)
- > Eggs benedict - smoked salmon, poached eggs, sautéed spinach, hollandaise & sourdough
- > Scrambled eggs, sourdough, bacon, chipolata, grilled tomato & herbed mushrooms

(gf) - Gluten Free      (df) - Dairy Free      (v) Vegetarian

Catering for all palettes, our menu supports all dietary requirements as a priority, and is sourced from seasonal local produce that is second to none. Based on your event theme, style and budget - we will work with you to create a menu that is perfectly aligned to the overall tone and atmosphere you to reflect







# MORNING & AFTERNOON TEA

## ON ARRIVAL - MORNING/AFTERNOON TEA | \$5.50 PP | 30 MINUTE SERVICE DURATION

- > Freshly brewed coffee & selections of tea
- > Add fresh seasonal fruit juice - \$2.80 PP
- > Whitsunday biscuit factory twin packs - \$3.20 PP

## MORNING OR AFTERNOON TEA | \$15 PP | 30 MINUTE SERVICE DURATION

- > Includes two selections from below
- > Freshly brewed coffee & selections of tea
- > Add fresh seasonal fruit juice - \$2.80 PP

## ADDITIONAL ITEMS | \$5 EACH PP

- |  |  |
|--|--|
| > assortment of savoury scones             | > homemade sausage roll                    |
| > assorted mini danish pastries (v)        | > mini grass-fed beef pie                  |
| > assortment of muffins                    | > roasted vegetable and ricotta quiché (v) |
| > ham & cheese crossiants                  | > mini bacon and egg pie                   |
| > individual mixed fruit portions (gf, df) | > ham and cheese brioché toastie           |
| > assorted flavoured profiteroles          | > banana bread (v, gf, df)                 |
| > house made cookies (v)                   |  |

## HIGH TEA | \$25 PP

A mixed selection of sweet, savoury and ribbon sandwiches served with tea and coffee

- > Add a glass of bubbles - \$7 PP

## BULK TEA & COFFEE

- > Small | 20 cups | \$62
- > Medium | 30 cups | \$90
- > Large | 60 cups | \$174

## BULK JUICE (ORANGE OR APPLE)

- > Small | 20 cups | \$62
- > Medium | 30 cups | \$90
- > Large | 60 cups | \$174



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# LUNCH

## Stand Up Lunch - Cold Selections

**STAND UP LUNCH | \$44.50PP | 1 HOUR SERVICE DURATION**

### COLD SELECTIONS

Select five options from the range of salads, sandwiches, wraps and rolls:

#### SALADS

- > Tomato salad, mungalli organic ricotta, chives, balsamic dressing (v, gf)
- > Lettuce, marinated olives, cucumber, tomatoes, mungalli organic crumbed fetta (v, gf)
- > Tomato, avocado, red onion, white beans, rocket (v, gf)
- > Grilled lamb, tomato, cucumber, spanish onion, capsicum, mungalli fetta, herb (gf)
- > Smoked salmon, baby potatoes, snipped herbs, gherkins, lentils, mayonnaise (g v, df)
- > Wombok salad, carrot, red onion, soy dressing, crunchy noodles (v, df)
- > Beef, grilled capsicum, rice noodles, seasonal greens, thai dressing (gf, df)

#### SANDWICHES

- > Roast beef, tomato, rocket, seeded mustard mayonnaise
- > Classic egg and lettuce with a kewpie mayonnaise
- > Roast turkey, tomato, cheddar cheese, lettuce, mayonnaise
- > Ham, swiss cheese, rocket, seeded mustard mayonnaise

#### WRAPS

- > Prawn and avocado cocktail wrap
- > Marinated lamb wrap, tomato salsa, cucumber, mint raita
- > Roasted pumpkin, quinoa, hummus, sundried tomato, fetta, spinach (v)
- > Chicken tandoori, tomato salsa, iceberg lettuce, curry dressing

#### ROLLS

- > Peri peri chicken, cucumber, tomato, lettuce, kewpie mayonnaise (df)
- > Honey baked ham, tomato relish, mesclun (df)
- > Korean chicken, slaw, cucumber, lettuce, dressing (df)
- > Marinated vegetables, fetta, pesto mayonnaise (v)

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# LUNCH

## Stand Up Lunch - Hot Selections

**STAND UP LUNCH | \$44.50PP | 1 HOUR SERVICE DURATION**

### HOT SELECTIONS

Select two hot dish options and two dessert options

#### HOT DISHES | SELECT TWO OPTIONS

- > Beef rendang, smashed potatoes (gf, df)
- > Braised beef, thyme, rosemary, mushrooms, brown rice (gf, df)
- > Thai green curry, mixed vegetables, steamed rice (v, gf)
- > Butter chicken, basmati rice, papadum (gf)
- > Chicken, prawn pad thai, rice stick noodles, asian greens
- > Coconut poached fish, steamed rice (v, gf)
- > Mediterranean vegetable paella, lemon, tomato, saffron (v, gf)
- > Penne pasta, capsicum, tomato, olives, paprika, herbs (gf, df)
- > Pan seared reef fish, wild rice, mango (gf, df)

#### DESSERTS | SELECT TWO OPTIONS

- > Assorted mini cakes and pastries (v, gf)
- > Seasonal fruit (v, gf)
- > Trio of chocolate mousse verrine (v, gf)
- > Vanilla panna cotta, berry compote (gf)
- > Individual tiramisu trifles
- > Blueberry cream cheese tart (gf, df)

- > Add seasonal fruit juice - \$2 PP

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Food can make or break an event - no matter the size! From a corporate meeting, to a large-scale gala event, to a relaxed team session - we work with you to create a menu that supports and enhances your event. With the largest commercial kitchen in Mackay and our Executive Chef, you're in the region's best hands





# LUNCH

## Sit Down Plated Lunch

### SIT DOWN PLATED LUNCH

**2 COURSE ENTRÉE + MAIN | \$64 PP**

**2 COURSE MAIN + DESSERT | \$58 PP**

**3 COURSE | \$83 PP**

Alternate service fee of \$4.50 per person applies to main course

### ENTRÉES | \$29 PP

- > Crab and avocado timbale with compressed watermelon, corn purée, micro herbs and basil oil
- > Flash stir fry beef strips with asian vegetables, steamed jasmine rice and coriander
- > Seared scallops with cauliflower purée, roasted butternut pumpkin and crispy pancetta bits
- > Potato and leek en croute with toasted walnuts and rocket salad
- > Twice cooked pork belly with apple and fennel slaw drizzled with a balsamic reduction
- > Australian king prawns with tamarind sauce (goong ma kham) chinese broccoli coriander (gf)

### MAINS | \$39 PP

- > Oven baked barramundi with steamed bok choy, miso pumpkin, jasmine rice and shitaki mushrooms
- > Char grilled eye fillet with sour cream mash, greens, king mushrooms, red wine jus
- > Harissa spiced lamb rump, hummus mash, pomegranate reduction and flaked almond green beans
- > Pan fried snapper fillet with potato gratin, buttered mussels, asparagus and salsa verde
- > Fragrant eggplant curry with rice and salted cashews (v)
- > Beer braised lamb shanks with swiss brown mushrooms and maize meal
- > Lemon and garlic chicken breast with grilled king oyster mushroom, potato wedges, broccolini, tarragon and mushroom sauce

### DESSERT | \$24 PP

- > Passionfruit and white chocolate cheesecake and with a citrus sorbet
- > Espresso caramel panna cotta with an almond shortbread crumble
- > Chocolate mouse duo with whiskey chocolate sauce and honeycomb brittle
- > Wild berry and chocolate fusion tart
- > Pineapple tart with a citrus salad and chantilly cream

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# LUNCH

## Lunch On The Go

### OPTION ONE | \$26 PP

- > Select one sandwich
- > Select one salad
- > Bottle of water
- > Seasonal fresh fruit

### OPTION TWO | \$32 PP

- > Select two sandwiches
- > Select one salad
- > Bottle of water
- > Seasonal fresh fruit
- > Select one sweet

### OPTION THREE | \$38 PP

- > Classic beef and cheese burger w seeded mustard, onion and tomato sauce or buttermilk chicken burger, lettuce, and aioli
- > Select one salad
- > Bottle of water
- > Seasonal fresh fruit
- > Select one sweet

### SANDWICHES

- > Roast beef, tomato, rocket, seeded mustard mayonnaise
- > Classic egg and lettuce with a kewpie mayonnaise
- > Roast turkey, tomato, cheddar cheese, lettuce, mayonnaise
- > Ham, swiss cheese, rocket, seeded mustard mayonnaise

### SALADS

- > Tomato salad, mungalli organic ricotta, chives, balsamic dressing (v, gf)
- > Lettuce, marinated olives, cucumber, tomatoes, mungalli organic crumbed fetta (v, gf)
- > Grilled lamb, tomato, cucumber, spanish onion, capsicum, mungalli fetta, herb (gf)
- > Smoked salmon, baby potatoes, snipped herbs, gherkins, lentils, mayonnaise (gf, v, df)
- > Wombok salad, carrot, red onion, soy dressing, crunchy noodles (v, df)
- > Tomato, avocado, red onion, white beans, rocket (v, gf)
- > Beef, grilled capsicum, rice noodles, seasonal greens, thai dressing (gf, df)

### SWEETS

- > Chocolate brownie
- > Mixed berry muffin
- > Carrot and walnut cake



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# DINNER

## Standard Dinner Menu

### STANDARD DINNER MENU

**2 COURSE | \$69.50 PP** - Select entrée and main, or main and dessert

**3 COURSE | \$89.50 PP** - Select entrée, main and dessert

Alternate service fee of \$4.50 per person applies

### ENTRÉES

- > Crab and avocado timbele with compressed watermelon, corn puree, micro herbs, basil oil
- > Potato and leek en croute with toasted walnuts and rocket salad (v)
- > Creamy roasted tomato gazpacho (v)
- > Charred lamb rump with smokey eggplant smear, marinated fennel, salsa verde and preserved lemon (gf, df)
- > Australian king prawns with tamarind sauce (goong ma kham) chinese broccoli coriander (gf)
- > Spiced chicken, crushed avocado, grilled corn, bean and tomato salsa, lemon infused kewpie mayonnaise
- > Flash stir fry beef strips with asian vegetables, steamed jasmine rice and coriander

### MAINS

- > Slow cooked beef cheeks with a sweet potato mash, sauteed snow peas and red wine sauce
- > Fragrant eggplant curry with rice and salted cashews (v)
- > Reef fish w roasted sweet potato, semidried tomato, chickpea and olive spinach salad topped with a lemon beurre blanc sauce
- > Oven baked barramundi with steamed bok choy, miso pumpkin, jasmine rice and shitaki mushrooms
- > Roast marinated chicken breast with herbed mash, seasonal vegetables and lemon hollandaise
- > Char grilled beef sirloin, wild thyme polenta, carrot puree, wilted chard, and jus (gf)
- > Rosemary scented lamb, minted smashed potatoes, baby peas and a balsamic and port demi glaze

### DESSERTS

- > Espresso caramel panna cotta with an almond shortbread crumble
- > Chocolate mouse duo with whiskey chocolate sauce and honeycomb brittle
- > Wild berry and chocolate fusion tart
- > Pineapple tart with a citrus salad and chantilly cream

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# DINNER

## Premium Dinner Menu

### PREMIUM DINNER MENU

**2 COURSE | \$78.90 PP** - Select entrée and main, or main and dessert

**3 COURSE | \$96.90 PP** - Select entrée, main and dessert

Alternate service fee of \$4.50 per person applies

#### ENTRÉES

- > Rare beef carpaccio with rocket and parmesan leaves, truffle oil and horseradish cream
- > Marinated grilled lamb, eggplant caviar, pickled root vegetables, mungalli creek fetta (gf)
- > Seared scallops with cauliflower purée, roasted butternut pumpkin and crispy pancetta bits
- > Twice cooked pork belly with apple and fennel slaw drizzled with a balsamic reduction
- > Smoked duck, pickled radish, baby beets, macadamia puree, and bush tomato (gf)
- > Australian king prawns with tamarind sauce (goong ma kham) chinese broccoli coriander
- > Thai style plant-based chicken, steamed asian greens, chilli and garlic glaze (gf, v)

#### MAINS

- > Char grilled eye fillet with sour cream mash, greens, king mushrooms, red wine jus
- > Harissa spiced lamb rump, hummus mash, pomegranate reduction and flaked almond green beans
- > King pork cutlet, herbed mash, green beans, mustard and horseradish sauce
- > Lemon myrtle chicken, grilled king brown mushroom, leek, miso
- > Crispy puff pastry vol-auvent with pumpkin spread, caramelized red onion, roasted cherry tomatoes and rocket salad (v)
- > Roasted sustainably sourced australian barramundi with kipfler potatoes and celeriac
- > Pan fried snapper fillet with potato gratin, buttered mussels, asparagus and salsa verde

#### DESSERTS

- > Decadent chocolate and almond mille feuille
- > Deconstructed black forest cake
- > Wild berry and chocolate fusion tart
- > Passionfruit and white chocolate cheesecake and with a citrus sorbet

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# DINNER

## Buffet Dinner Menu

### BUFFET DINNER OPTIONS

#### RELAXED COMFORT | \$69 PP

- > honey baked pumpkin soup
- > shaved roast beef with red wine demi glaze
- > chicken scallopini
- > steamed mixed vegetables
- > oven roasted seasonal vegetables with garlic and rosemary
- > creamy truffled potato mash
- > an assortment of fresh salads and condiments
- > baskets of baked bread rolls
- > a selection of desserts from the pastry kitchen
- > sliced fresh seasonal fruits

#### CARVERY FAVOURITES | \$75 PP

- > roast lamb and rosemary
- > moisture infused slow roasted pork
- > char grilled marinated chicken
- > medley of roasted vegetables
- > corn on the cob and green beans
- > mashed potato with sour cream and chives
- > chefs selection of assorted salads and condiments
- > baskets of baked bread rolls
- > a selection of desserts from the pastry kitchen
- > sliced fresh seasonal fruits



(Dietaries available upon request)





# CANAPÉS

Delectable, divine, delicious

## CREATE YOUR OWN COCKTAIL MENU

3 ITEMS | \$19.80 PP

5 ITEMS | \$31.70 PP

7 ITEMS | \$42.50 PP

12 ITEMS | \$72 PP (equivalent to full meal replacement)

- > Mini grass-fed beef pie
- > Housemade sausage roll
- > Salt and pepper calamari
- > Cajun, salt and vinegar crumbed reef fish with house aioli
- > Three cheese arancini balls with napoli sauce (v)
- > Mini bruchetta with crème cheese (v)
- > Tomato gazpacho with grissini (v)
- > Beef carpaccio with horseradish cream (gf, df)
- > Spiced potato empanadas with mint yoghurt (v)
- > Rainbow sushi rolls with sesame mayo (v, gf, df)
- > Thai chicken cake, sweet chilli sauce (gf, df)
- > Hoisin duck on cucumber disk (df)
- > Korean beef wontons
- > Scallop ceviche with mango and avocado salad (v, gf, df)
- > Spiced lamb skewers with pomegranate
- > Bbq pork bao buns with pineapple and asian slaw (df)
- > Confit pork, crackling, apple slaw (gf, df)
- > Roasted cauliflower, truffle oil, pancetta crumb (gf)
- > Tiger prawn, saffron aioli, caviar, cucumber (gf)



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# PLATTERS



## FRUIT PLATTER

Seasonal selection of sliced fresh fruit (gf, df, v)

Small | Serves 8 | \$60

Medium | Serves 15 | \$80

Large | Serves 20 | \$100



## HOT FINGER FOOD PLATTER

Chef's selection of hot finger foods

Small | Serves 8 | \$135

Medium | Serves 15 | \$195

Large | Serves 20 | \$260



## SANDWICH PLATTER

An assortment of fresh sandwiches

Small | Serves 8 | \$85

Medium | Serves 15 | \$125

Large | Serves 20 | \$165



## CHEESE PLATTER

A variety of cheeses paired with seasonal fruit and crackers

Small | Serves 8 | \$80

Medium | Serves 15 | \$95

Large | Serves 20 | \$125



## TRADITIONAL WRAP PLATTER

An assortment of fresh wraps

Small | Serves 8 | \$90

Medium | Serves 15 | \$130

Large | Serves 20 | \$170



## SWEETS PLATTER

Chef's selection of cakes and slices

Small | Serves 8 | \$75

Medium | Serves 15 | \$90

Large | Serves 20 | \$120

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# BEVERAGES

## **OPTION ONE | EVENT PACKAGES**

### **STANDARD | POA**

A pre-poured drink on arrival from a selection of house wines and sparkling, beers, soft drinks and juice. One bottle of red and white house wine per table of 10.

### **PREMIUM | POA**

1-hour pre drinks from a selection of house wines and sparkling, beers, soft drinks and juice. One bottle of red and white house wine per table of 10.

## **OPTION TWO | CHARGE ON CONSUMPTION**

Host pays for drinks on consumption, bar tab optional.

## **OPTION THREE | CASH BAR**

Guests pay for their own drinks, minimum consumption surcharge may apply.

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



# BEVERAGES

	GLASS	BOTTLE	
SPARKLING			BEERS
> Frankie Sparkling Dal Zotto Pucino* South East Australia	POA	POA	
> Dal Zotto Pucino Procesecco King Valley, Victoria	POA	POA	
> Champagne Tattinger Cuvee Prestige Brut NV Campagne France		POA	> Heineken Zero
WHITE VARIETALS			> Hahn Ultra Crisp
> Dead Man Walking Riesling Clare Valley, South Australia	POA	POA	> XXXX Gold
> Hartogs Moscato South East Australia	POA	POA	> Great Northern Mid Strength
SAUVIGNON BLANC			> Corona
> Totara Sauvignon Blanc* Marlborough, New Zealand	POA	POA	> Bloke in a Bar Lager
> Run Riot South East Australia	POA	POA	> Brookvale Union Ginger
CHARDONNAY			> James Squires 150 Lashes Pale Ale
> Cloud St Chardonnay* Victoria, Australia	POA	POA	> Goanna Pale Ale (Local)
> Amelia Park Trellis Chardonnay Margaret River, Western Australia	POA	POA	> Red Dog Lager (Local)
SHIRAZ			RTD (READY TO DRINK)
> Bruno Shiraz South East Australia	POA	POA	> Tanqueray Gin & Tonic
> Little Berry Shiraz* Mclaren Vale, South Australia	POA	POA	> Jim Beam & Cola
RED VARIETALS			> Bundaberg Rum & Cola
> Fickle Mistress Pinot Noir Malborough, New Zealand	POA	POA	> Canadian Club & Cola
> Alta Pinot Noir* Victoria, Australia	POA	POA	> Canadian Club & Dry
> Snake + Herring "Dirty Boots" Cabernet Sauvignon Margaret River, Western Australia	POA	POA	> Smirnoff Ice
ROSE			> White Claw
> Fat Bird Rose South Australia	POA	POA	NON-ALCOHOLIC
			> Orange Juice
			> Apple Juice
			> Bottled Water
			> Soft Drink
			> Ginger Beer
			> Tonic Water
			> Lemon, Lime + Bitters
			> Bundaberg Ginger Beer

\* House Wine | Beverages may vary depending on availability





# SCHOOL FORMAL'S MENU

## STANDARD DINNER MENU

Alternate service fee of \$4.50 per person applies to main course

### ENTRÉES | \$23

- > Seared queensland beef, dark soy sauce, basil, onion, red capsicum, chilli, caramelised onion, australian topaz rice
- > Salt and pepper calamari served with rocket, aioli and lime
- > Herbed leek galette with toasted walnuts and rocket salad (v)
- > Teriyaki glazed chicken served upon a bed of mixed greens with a honey tamari dressing

### MAINS | \$36.50

- > Grilled beef, roast potatoes, carrots, mushrooms, gremolata jus (v, gf, df)
- > Roasted chicken with a herbed mash, lemon hollandaise medley of vegetables
- > Reef fish w a roasted sweet potato, semidried tomato, chickpea and olive spinach salad topped with a lemon beurre blanc sauce
- > Fragrant eggplant curry with rice and salted cashews (v)

### DESSERTS | \$22

- > Chocolate mousse with a white chocolate speculoos cup
- > Individual tropical pavlova passionfruit, raspberry sauce (v, gf, df)
- > Passionfruit and white chocolate cheesecake and with a citrus sorbet
- > Wild berry and chocolate fusion tart



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# CREW CATERING

## SNACKS AND BREAKS

> Egg and bacon roll	\$7.50 PP
> Lamington square	\$3.50 PP
> Mini muffins	\$3.50 PP
> Whole fresh fruit	\$2 PP
> Potato chips 90gm	\$4.50 PP
> Chef selection of sandwich	\$7.50 PP
> Chef hot selection	\$15 PP
> Coffee and tea making facilities	\$2.50 PP
> Soft drink	\$4 PP
> Bottled water	\$3.60 PP
> Assorted juice	\$4.50 PP

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## CREW HOT BREAKFAST BUFFET | \$32 PP

- > Scrambled egg, crispy qld bacon
- > Grilled tomato, sauteed mushrooms
- > Selection of pastries
- > Seasonal sliced fruit
- > Coffee and tea selection
- > Selection of cereals and milks

## CREW LUNCH/DINNER BUFFET | \$35 PP

- > Butter chicken
- > Steamed rice
- > Bombay potato
- > Naan bread
- > Seasonal fruit

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## OFF SITE CATERING

You don't just have to book at the MECC to access our exceptional catering team and facilities! We've had the pleasure of catering events across the region - from Bluewater Quay high-class cocktail functions, to a conference lunch on top of a water tank (yes, it happened!)