

# 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 *gf, df, v* ▶ muesli w greek yoghurt + toasted coconut *v*
- ▶ flaky danish pastry *v* ▶ hot breakfast wrap w bacon, egg, bbq sauce + cheese ▶ small bottled juice

**PLATED AFFAIRS @ \$28.80 PP** *Includes freshly brewed tea + coffee*

**On the table as guests arrive - served individually** ▶ flaky mini danish pastries *v* ▶ fresh seasonal fruit *gf, df, 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 *gf available*
- eggs benedict - shaved ham, poached eggs, sautéed spinach + herb hollandaise on an english muffin *gf available*
- bacon, scrambled eggs, grilled tomato, sautéed curry green beans *gf*
- 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*

*gf* - Gluten Free    *df* - Dairy Free    *v* - Vegetarian

*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 Monday 20 July 2020.*



# GREAT BREAKS

**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 below:**

**Add a little more @ \$3.80 PP per item**

- |  |   |
|--|---|
| <input type="radio"/> individual fruit salad cups <i>gf, df, v</i>           | <input type="radio"/> bacon + egg pies  |
| <input type="radio"/> assorted scones with jam + cream <i>v</i>              | <input type="radio"/> cheese and chive scone <i>v</i>                                   |
| <input type="radio"/> assorted quiche  | <input type="radio"/> shepherd's pie  |
| <input type="radio"/> assorted mini danish pastries <i>v</i>                 | <input type="radio"/> homemade cookies - chef's choice <i>v</i>                         |
| <input type="radio"/> spinach, feta + semi dried tomato muffin bite <i>v</i> | <input type="radio"/> carrot cupcakes w/crystallised ginger cream cheese icing <i>v</i> |
| <input type="radio"/> minted lamb sausage roll                               | <input type="radio"/> portuguese tarts  |
| <input type="radio"/> assorted sweet muffins <i>v</i>                        |   |

**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

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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.



## LUNCH BOXES

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

### CANE CUTTERS BENTO @ \$23.80 PP

- ▶ ribbon sandwiches
- ▶ cheese + crackers
- ▶ green salad *gf, df, v*
- ▶ caramel tart
- ▶ cold drinks on ice

### LITE N HEALTHY BENTO @ \$23.80 PP

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

### BURGER BOX @ \$25.80 PP

- ▶ fried chicken burger on brioche roll or American cheeseburger
- ▶ antipasto medley w crackers
- ▶ brownie
- ▶ fruit salad cup
- ▶ cold drink

### WRAP BOX @ \$18.80 PP

- ▶ sliced ham, egg and salad wrap with honey mustard
- ▶ Whitsunday biscuits
- ▶ fruit salad cup
- ▶ cold drink

### TOOL BOX W TURKISH @ \$20.80 PP

- ▶ sliced beef, Mediterranean grilled veg w pesto cream cheese on toasted Turkish bread
- ▶ carrot cake
- ▶ cheese crackers
- ▶ cold drink

# DINNERS

## CHEF'S SELECTION ALTERNATE PLATE DROP

**TWO COURSE @ \$51.80 PP** - Select entrée + main, or main + dessert

**THREE 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 two 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

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

### ENTRÉES

- marinated and sautéed tofu w lemongrass and crisp salad *gf, df, v*  sticky marmalade duck w cauliflower puree *gf*
- Vietnamese style pepper beef salad *gf*  salt and vinegar chip crumb prawns *gf, df*
- caramelised onion and goats cheese, thyme tarte tartin *v*  chickpea and chorizo tostada with rocket salad
- roast pumpkin and tamarind salad w toasted peanuts and pepita seeds *df, v*  prawn and pork egg nest *gf, df*
- sweet potato, artichoke and blue cheese torte with pear and walnut salad *gf, v*
- avocado, cherry tomato salad with lime and ginger vinaigrette, wasabi cream on a crunchy poppadum *v*
- honey fried chicken and white bean salad *gf, df*

### MAINS

#### BEEF:

- deconstructed beef wellington – eye fillet, mushroom pate, crispy pancetta, puff pastry shard, house potato, honey carrots and a red wine demi glaze
- hoisin marinated grilled beef, creamy coconut carrot, broccolini and crispy fried onion *gf, df*
- slow cooked beef cheeks w parsnip puree, green beans, rich beef jus and salsa verde *gf*
- prime eye fillet w hassle back chat potato, green peppercorn sauce, topped with sautéed sundried tomato and spinach *gf*
- coconut and lemongrass braised beef w garlic rice and bok choy *gf*

#### LAMB:

- harissa spiced lamb rump, hummus mash, pomegranate reduction and flaked almond green beans *gf*
- braised lamb, sweet potato mash, garlic broccolini and a hearty tomato lamb reduction *gf*
- rosemary scented lamb, minted smashed potatoes, baby peas and a balsamic and port demi glaze *gf, df*

#### PORK:

- crispy char sui pork belly, garlic and coconut rice, stir fried snow peas *df*
- king pork cutlet, sour cream and chive mash, green beans mustard and horseradish sauce *gf*
- turmeric pork w green chilli and coconut sambal on curry leaf potatoes and tangerine braised lentils *gf*
- quince glazed pork, creamy celeriac mash with braised peas and bacon *gf*

# CATERING COMPENDIUM

## DINNERS

### MAINS CONTINUED

#### CHICKEN + DUCK:

- red curry confit duck w biryani rice and seasonal greens *gf, df*
- braised chicken w mustard, mushroom and thyme cream sauce, rustic potato mash, green beans with toasted almonds *gf*
- chicken saltimbocca - chicken stuffed with sage, bocconcini and spinach wrapped in prosciutto, creamy mash, broccolini and a lemon and white wine sauce *gf*
- caramelized balsamic bacon and onion filled chicken, pine nuts and lemon herbed rice, braised cabbage and port wine reduction *gf*
- duck à l'orange w french onion potato galette and sautéed greens *gf*

#### FISH:

- reef fish w a roasted sweet potato, semidried tomato, chick pea and olive spinach salad topped with a lemon beurre blanc sauce
- chimichurri salmon, roasted kipfler potatoes, baby carrots, avocado and hollandaise sauce
- grilled fish, citrus herbed rice, green pea puree and fried leek

#### VEGETARIAN: *Must be pre-ordered*

- puff pastry w pesto cream cheese, caramelized onion jam, blistered cherry tomatoes and rocket salad *v*
- ricotta stuffed red pepper w olive salad and mustard vinaigrette *gf, v*
- fried tofu with lemongrass and sambal oelek *df, v*
- parsnip gnocchi with napoli sauce and fresh basil *df, v*

#### DESSERTS:

- blackberry jelly and chocolate panna cotta w shortbread shard ○ macadamia and mango cheesecake
- white chocolate and cardamom tart w poached pear ○ cappuccino fudge cheesecake w kahlua sauce and cream
- black forest chocolate cake w sour cherry coulis ○ blueberry almond friands w cointreau anglaise and vanilla ice cream *gf*
- lemon and raspberry meringue pie w sorbet ○ chocolate and strawberry profiteroles w chocolate ganache and strawberry mousse
- blondie w boysenberry ice cream ○ warmed chocolate brownie with melted chocolate and vanilla cream
- caramelised pineapple galette w caramel rum sauce and macadamia cream

#### 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.

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## BEVERAGES

☐ **OPTION 1 - CHARGE ON CONSUMPTION** *Host pays for drinks on consumption, bar tab optional.*

☐ **OPTION 2 - 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.*

	<b>Glass</b>	<b>Bottle</b>		
<b>HOUSE SPARKLING</b>				<b>\$8.00</b>
Mortar + Pestle Brut Cuvée	\$7.00	\$27.00		
<b>HOUSE WHITES</b>				
Mortar + Pestle Sem Sauv Blanc	\$7.00	\$27.00		
Oxford Landing Chardonnay	\$7.00	\$27.00		
Sacred Hill Moscato	\$7.00	\$27.00		
<b>HOUSE REDS</b>				
Mortar + Pestle Cab Sav Merlot	\$7.00	\$27.00		
Oxford Landing Shiraz	\$7.00	\$27.00		
<b>PREMIUM SPARKLING</b>				
Angas Brut <i>A clean, creamy wine w hints of strawberry</i>	\$9.00	\$36.00		
Dunes & Greene Sparkling	\$9.00			
Chardonnay Pinot Noir <i>Piccolo only</i>	\$9.00			
<b>PREMIUM WHITES</b>				
Haha Marlborough Sav Blanc <i>A Marlborough classic displaying tropical passionfruit, gooseberry + lime zest</i>	\$9.00	\$36.00		
West Cape Howe Chardonnay <i>A medium bodied wine w stone fruit + citrus flavours</i>	\$9.00	\$36.00		
<b>PREMIUM REDS</b>				
Smith and Hooper Merlot <i>A palate of light red berries, soft spice w hints of chocolate on the finish</i>	\$9.00	\$36.00		
Earthworks Barossa Shiraz <i>A rich juicy palate of blackberry jam w hints of cinnamon+ black pepper</i>	\$9.00	\$36.00		
<b>BEERS</b>				
▶ Hahn Premium Light				
▶ XXXX Gold				
▶ XXXX Summer				
▶ Great Northern				
▶ Corona				
▶ James Boag				
▶ Cider				
<b>SPIRITS</b>				<b>\$9.00</b>
▶ Bacardi White Rum				
▶ Bundaberg Rum				
▶ Gordon's Dry Gin				
▶ Jim Beam Bourbon				
▶ Johnnie Walker Scotch				
▶ Skyy Vodka				
▶ Canadian Club				
▶ Jack Daniels				
<b>NON-ALCOHOLIC</b>				
▶ Orange Juice				<b>\$3.50</b>
▶ Apple Juice				<b>\$3.50</b>
▶ Bottled Water				<b>\$3.00</b>
▶ Soft Drink				<b>\$3.50</b>
▶ Lemon, Lime + Bitters				<b>\$4.50</b>
<b>NOTE - The following surcharges for catering under 30 guests may apply:</b>				
▶ 25 - 30 guests per service period				<b>\$100.0</b>
▶ 20 - 25 guests per service period				<b>\$150.00</b>
▶ Less than 20 guests per service period				<b>\$200.00</b>
▶ Delivery				<b>\$30.00</b>
<b>SURCHARGES</b>				
▶ Offsite catering delivery surcharges apply.				
▶ Any changes, additions or notification of dietaries made after stated catering cut-off dates will incur surcharges,				
▶ Variation to service style on any menu selection may incur surcharges.				

# 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

”





# 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.

