

Exhibitor Menu



Food with a Purpose

Melbourne's food scene is like the city itself—diverse, innovative, and a little bit fabulous. Our chefs, driven by curiosity and a commitment to sustainability, create menus that reflect our deep love for this vibrant city.

Alive with the seasons and bursting with fresh, locally sourced ingredients from across Victoria, our dishes cater to all tastes and dietary needs while being kind to the planet.

By partnering with organic producers and sourcing sustainable seafood, we deliver flavours that are as good for you as they are for the planet.

Inspired by Melbourne's rich multicultural tapestry, we blend global flavours and techniques to create inclusive dining experiences that are both authentic and adventurous.

At MCEC, we love pushing the boundaries of traditional dining—just like Melbourne itself.

**Did you know?
80% of our
produce is
sourced from all
over Victoria—
talk about
keeping it local
and full of
flavour!**



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Breakfast

\$62 (10 pieces)

Select two

Cold

- Triple chocolate mini muffin **V | GF**
- Blueberry and lemon cake **V**
- Assorted fruit Danishes **V**
- Tropical panna cotta, compressed pineapple, passionfruit and puffed grains **V | GF**

Hot

- Castlemaine bacon and free-range egg slider with house-made relish
- Mini Hazeldene chicken chipolata Yorkshire pudding and microherbs
- Free-range egg and butternut pumpkin frittata with candied pepitas **V**
- Mini gypsy ham and Swiss cheese croissant with sweet mustard pickle
- Moorabool Valley confit duck toasties with cherry and Davidson plum jam

Tropical panna cotta, compressed pineapple, passionfruit and puffed grains

Morning and Afternoon Tea

Something Sweet

\$75 (10 pieces)

Select two

- Raspberry single origin tart **V | VF | GF**
- Chocolate chip and orange cookie **V | VF | GF**
- Coconut bliss ball **V | VF | GF**
- Lemon poppyseed cake with passionfruit cream **V | VF | GF**
- White chocolate blondie with raspberry whipped ganache **V | VF | GF**
- Assorted classic lamingtons **V**

Something Savoury

\$75 (10 pieces)

Select two

- Poached Bendigo chicken finger sandwich with celery and flaked almonds
- Slow-cooked Moroccan lamb pie with minted pea
- Braised chicken with mushroom pie and onion relish
- Good old sausage roll with tomato sauce
- Mt Zero olive and bush tomato scroll with parsley crumb **V**
- Beef and red wine pie with tomato relish

V | Vegetarian **VF | Vegan-Friendly** **GF | Gluten-Friendly**

Please note

Additional dietary requirements can be catered for upon request. A 15 per cent surcharge applies to Sunday and public holiday events. All prices include GST and apply across the entire menu.

Moorabool Valley confit duck toasties with cherry and Davidson plum jam



Thai beef salad with rice noodles, cucumber, tomato, coriander, red onion and coconut nam prik

Caprese salad ciabatta with Tarago black olive jam

Lunch

Deli-Style Rolls and Wraps

\$104.50 (20 pieces)

Select two

- Poached Bendigo chicken, avocado, red onion and wild rocket wrap
- Double smoked ham with tomato and purslane relish
- Free-range egg salad with baby cos and curry mayonnaise wrap **V**
- Thai fish cake with red namh jim and papaya salad
- Shaved Sher wagyu beef panini with sweet and sour peppers and provolone cheese
- Mediterranean vegetable wrap with fetta and baby spinach **V**
- Caprese salad ciabatta with Tarago black olive jam **V**

Individual Salad Bowls

\$104.50 (20 serves)

Select two

- Bendigo chicken Caesar salad with crisp cos, bacon, parmesan, croutons and coddled egg dressing **GF**
- Thai beef salad with rice noodles, cucumber, tomato, coriander, red onion and coconut nam prik **GF**
- Cantonese roast Moorabool Valley duck salad with radicchio, orange, and puffed rice **GF**
- Singapore rice noodle salad with capsicum, spring onion and fried shallots **V | VF | GF**
- Kipfler potato salad with Kalamata olives, lilliput capers and parsley mayo **V | VF | GF**
- Tomato medley with torn basil, red onion and aged balsamic dressing **V | VF | GF**

V | Vegetarian **VF | Vegan-Friendly** **GF | Gluten-Friendly**

Snacks

Easy grab-and-go options

- Whole fresh fruit **\$3 each**
- Selection of 24 house-baked cookies **\$62 per bowl**
- 10 packets of chips in assorted flavours **(45g) \$53**
- Platter of Australian seasonal fruit served with lemon myrtle yoghurt **\$80 per platter (serves 10)**
- Lolly Jar - A mixed selection of favourites **(650g) \$32**
- Chocolate Jar - A mixed selection of favourites **(650g) \$40**

To Share

Perfect for up to 10 pax

- **Fromage L'Artisan**
Crafted by third-generation French cheesemaker Matthieu Megard, L'Artisan cheese highlights the unique flavours of the Great Ocean Road region. Served with fruit, nuts, and house-baked sourdough bread **V \$144**
- **Salt Kitchen Charcuterie**
Hand-crafted Victorian small goods served with olives, fig relish, caperberries, sourdough breads, and grissini **\$144**
- Combination of **Fromage L'Artisan** and **Salt Kitchen Charcuterie** **\$144**
- Selection of sweet treats and petit fours **\$92.50**
- Bowl of whole seasonal fruit **\$41.50**
- Selection of sliced fresh fruit **\$75**

Selection of sweet treats and petit fours



Boost Your Stand

All-day stand activation options to keep the buzz alive.

Donut Wall

Candy Buffet

Branded Items

Ice Cream Cart

Popcorn Stand

Donut Wall

\$825 (minimum cost per day)

Inclusions

- Serves 50
- Assorted ring donuts
- Custom colours and branding available
- Donut wall, easel and pegs

+ Additional 10 serves **\$165**, must be pre-ordered

Candy Buffet

\$825 (minimum cost per day)

Inclusions

- Serves 50
- Apothecary jars filled with assorted candy and chocolate
- Buffet centrepiece
- Take away boxes

+ Additional 10 serves **\$165**, must be pre-ordered

Branded Items

Boost your brand impact by adding your logo

\$80 (10 pieces)

Select one

- Mini lamingtons **V**
- Pastel coloured macarons **V | GF**
- Mini chocolate and raspberry cupcakes **V | VF | GF**
- Passionfruit and vanilla yoyo cookies **V | VF | GF**

Mini Lamingtons





Ice Cream Cart

(Subject to availability)

Double your dessert joy
with our deliciously fun
ice cream cart

\$735 (min cost per day)

Flavours

Select three

- Maple, vanilla and strawberry ripple ice cream **V | GF**
- Passionfruit and coconut sorbet **V | VF | GF**
- Salted caramel ice cream **V | GF**
- Hazelnut ice cream **V | GF**
- Dark chocolate sorbet **V | VF | GF**
- Pistachio sorbet **V | VF | GF**

Standard Inclusions

- Cart hire
- Four hours staff hire
- 180 portions of ice cream: three ice cream/sorbet tubs (five litres each, serving approximately 60 people)
- Serving napkins

Choice Of

- 180 waffle cones
- 180 MCEC branded cups with spoons
- Combination of both

Additional

Ice cream/sorbet tub **\$120**

For each additional ice cream/sorbet tub (the freezer can hold a maximum of six tubs at one time)

After the fourth hour of service, additional hours of labour will be charged at the below rates:

- Monday – Friday **\$49 per hour**
- Saturday **\$66 per hour**
- Sunday **\$80.50 per hour**
- Public Holidays **\$91.50 per hour**

Considerations

The exhibitor is responsible for organising power connection at their stand for the ice cream and sorbet freezer (10-amp power is required). Branding of the freezer front panel is not permitted.

Cart Dimensions

1240mm wide x 1250mm high x 724mm deep

V | Vegetarian **VF | Vegan-Friendly** **GF | Gluten-Friendly**

Popcorn Stand

(Subject to availability)

Add a pop of fun to your event with a live popcorn stand

\$390 (min cost per day)

Standard Inclusions

- Popcorn machine hire
- 4 hours of staff hire
- 2kg of corn kernels (serves 100 portions)
- 100 x small serving boxes
- Canola oil
- Salt shaker
- Serving scoop

Additional

- 2kg of corn kernels and 100 serving boxes **\$126**
- 1kg of corn kernels and 50 serving boxes **\$86**

After the fourth hour of service, additional hours of labour will be charged at the below rates:

- Monday – Friday **\$49 per hour**
- Saturday **\$66 per hour**
- Sunday **\$80.50 per hour**
- Public Holidays **\$91.50 per hour**

Considerations

The exhibitor is responsible for organising power connection at their stand for the popcorn machine (10 amp power is required).

Cart Dimensions

- **Popcorn machine:**
923mm (H) x 613mm (W) x 384mm (D)
- **Single cart:**
903mm (H) x 850mm (W) x 780mm (D)
- **Double cart:**
903mm (H) x 1248mm (W) x 780mm (D)



Replenishment and Serving Ware

- Nespresso pods **\$3.30 each**
- Cups, saucers and teaspoons **\$10 per 10**
- Coffee sachets **\$15 per 10**
- Tea bags **\$20 per 10**
- Premium hot chocolate sachets **\$33 per 10**
- Milk (full cream or skim milk) **\$4.50 per 2 litres**
- Alternative milk (soy / oat / almond) **\$4 per 1 litre**
- Non- branded recyclable/ biodegradable (8oz) cups **\$12 per 50**
- Ice bucket hire (for milk – holds a maximum 2 x 2 litre bottles) **\$5 each per day**



Coffee Packages

Barista Coffee Cart

Our barista coffee cart packages are perfect for exhibitors looking to add a caffeine kick to their stand. Choose from a three-hour or full-day package, with plenty of add-ons to match your coffee style.

Download the [Coffee Cart order form](#).

Self-Serve Tea and Coffee Packages

70 Cup Nespresso Package

\$210 per event

- Nespresso machine
- 50 assorted Nespresso coffee pods
- 10 tea bags
- 10 hot chocolate sachets
- 2 litres of milk
- Recyclable/biodegradable cups, sugar and stirrers

100 Cup Nespresso Package

\$255 per event

- Nespresso machine
- 70 assorted Nespresso coffee pods
- 15 tea bags
- 15 hot chocolate sachets
- 2 litres of milk
- Recyclable/biodegradable cups, sugar and stirrers

100 Cup Hot Water Urn

\$225 per event

- 80 coffee sachets
- 20 English breakfast or herbal tea
- 2 litres of milk
- Recyclable double walled cups, sugar and stirrers

Nespresso Package Considerations

Nespresso Machine

- Our Nespresso machine offers optimal functionality for your event:
- **Milk Features:** Includes a one-litre thermal container to keep milk cold for up to eight hours. Frothing or steaming milk is as simple as pressing a button and takes approximately 20 seconds. Note: Milk cannot be stored overnight in the machine. Fresh milk must be ordered daily and delivered during setup.
 - **Access:** If the machine is located in a locked area, please specify times when the stand will be staffed to allow MCEC employee access.
 - **Bookings for Nespresso machines** are subject to availability.
 - **Functionality:** Semi-automatic pod insertion and ejection ensure cleanliness and simple maintenance. The double-head system allows two coffees to be prepared simultaneously, and a hot water dispenser is included. The machine also features removable water tanks (2 x 3 litres each).
 - **Power Supply:** Requires a 10-amp power supply. Exhibitors are responsible for coordinating this through their stand builder.

Nespresso Machine Information

- Weight: 18kg
- Dimensions: 560mm (W) x 370mm (H) x 392mm (D)

Refrigeration for Milk

- If the stand does not have refrigeration, exhibitors can hire an ice bucket for **\$5 per day**.
- For those requiring a fridge on the stand, it is the exhibitor’s responsibility to organise this, along with any associated power requirements, through the stand builder.

Power Requirements

A 10-amp power supply is required for the Nespresso machine or the 100-cup hot water urn. Exhibitors are responsible for coordinating this through their stand builder.



Non-Alcoholic Beverages

Cool Ridge Still Water

\$30 (6 x 600ml)

Cool Ridge Sparkling Water

\$30 (6 x 250ml)

CAPI Flavoured Soda Water

\$28.80 (6 x 250ml)

Select one

- Blood Orange
- Grapefruit
- Yuzu
- Ginger Beer
- Cranberry
- Lemonade
- Ginger Ale
- Plain Sparkling
- Assorted

Soft Drinks

\$28.80 (6 x 450ml)

Select one

- Pepsi
- Pepsi Max
- Solo
- Assorted

Noah’s Fruit Juices

\$28.80 (6 x 260ml)

Select one

- Honeydew melon, apple, pear, aloe vera, lime and coconut water
- Nectarine, pineapple, lime, apple and coconut water
- Crushed Apple
- Valencia Orange
- Assorted

ETCH Native Flavoured Mineral Water

\$28 (4 x 330ml)

Select one

- Finger Lime & Lemon Myrtle **VF**
- Mountain Pepperberry & Raspberry **VF**
- Assorted

Non-Alcoholic Beer

\$63 (6 x 330ml)

- Stomping Ground Footloose Pale Ale (<0.5%)

Non-Alcoholic Sparkling Wine

\$50 per bottle

- Vinada Sparkling Chardonnay



Botanical Water

\$45

Includes

- 10L dispenser with filtered water
- Sliced fruit
- 100 x 6oz recyclable/biodegradable cups

Replenishment

- Water refill (using existing fruit) **\$15**
- Water refill with fresh fruit **\$40**
- 100 x 6oz recyclable/biodegradable cups **\$7.50**

Water Cooler Units

\$142.50

Includes

- Water cooler unit
- Water cooler bottle (15 litres)
- 100 cups

Replenishment

- Water cooler bottle (15 litres) **\$25**
- 100 cups **\$7.50**

Alcoholic Beverages

Beers

- Stomping Ground Laneway Lager (4.7%) **\$66 (6 x 330ml)**
- Stomping Ground Gipps St Pale Ale (5.2%) **\$66 (6 x 330ml)**
- Urban Alley Urban Lager (4.7%) **\$75 (6 x 330ml)**
- Coldstream Pale Ale (4.2%) **\$75 (6 x 330ml)**

Mixed Drinks

- Moon Dog Fizzer Apple and Raspberry Alcoholic Juice (4%) **\$72 (6 x 330ml)**
- Subtle Tea - Alcoholic Lemon Iced Tea (4.5%) **\$72 (6 x 330ml)**
- Subtle Tea - Alcoholic Apple Iced Tea (4.5%) **\$72 (6 x 330ml)**

Four Pillars Canned Mixers

- Rare Dry Gin and Tonic (5.1%) **\$58 (4 x 250ml)**
- Bloody Shiraz Gin and Tonic (5.1%) **\$58 (4 x 250ml)**
- Fresh Yuzu Gin & Soda (5.1%) **\$58 (4 x 250ml)**

Sparkling, White and Red Wines [\(see items\)](#)

- One x Bottle of Standard Wine (750ml) **\$50**
- One x Bottle of Premium Wine (750ml) **\$62**
- One x Bottle of Executive Wine (750ml) **\$78**

Staff Hire

The service of alcoholic beverages requires an MCEC employee. A minimum of four consecutive hours per staff member, per day is required.

- Monday – Friday **\$49 per hour**
- Saturday **\$66 per hour**
- Sunday **\$80.50 per hour**
- Public Holidays **\$91.50 per hour**

Additional Serving Ware

- Packet of clear cups (425ml) **\$10 per 50 cups**
- Highball glass hire **\$1.50 each**
- Beer glass hire **\$1.50 each**
- Champagne flute hire **\$1.50 each**
- Wine glass hire **\$1.50 each**
- Punch bowl (holds a maximum of 24 bottles of soft drink/juice) **\$15 each**
- Bag of ice **\$5.50 each**



Bringing Victoria to You, by the Glass

From small-batch makers to Victoria's iconic wine regions - what will you discover in your glass today? Think cool-climate elegance from the Yarra Valley, coastal charm from Geelong, bold reds from the Goulburn Valley, sparkling gems from Rutherglen, and vibrant rosés from the Bellarine Peninsula.

Classic Wines

Sparkling

- Munro Valley Sparkling Brut NV, Victoria
- King Valley Prosecco, King Valley

White

- Rutherglen Estate Shelley's Block Marsanne Viognier Roussanne, Rutherglen
- Cloud St Pinot Grigio, Victoria
- Cloud St Chardonnay, Victoria

Red

- St Ignatius Unconquered Nouveau, Pyrenees
- Cloud St Pinot Noir, Victoria
- Pettavel Premium Shiraz Viognier, Geelong

Rosé

- Cloud St Rose, Victoria

Executive Wines

Sparkling

- De Bortoli Estate Cuvee, Victoria
- Cat out of the Bag Sparkling NV, Geelong

White

- Shadowfax Macedon Pinot Gris, Macedon
- Oakridge Over the Shoulder Chardonnay, Yarra Valley

Red

- Levantine Hill Glen Garvald Pinot Noir, Yarra Valley
- Mayford Tempranillo, Alpine Valley

Rosé

- Ai Fiori Rosato, Yarra Valley

Premium Wines

Sparkling

- St Leonards Vineyard NV Brut, Rutherglen
- Sticks Sparkling Blanc de Blancs, Yarra Valley

White

- PREECE Nagambie Riesling, Goulburn Valley
- Tar & Roses Pinot Grigio, Central Victoria
- Oscar's Folly Chardonnay, Yarra Valley

Red

- Tahbilk GSM Grenache, Syrah, Mourvedre, Goulburn Valley
- Little Saint Pinot Noir, Yarra Valley
- Bellarine Estate Portarlinton Ridge Shiraz, Geelong

Rosé

- Swan Bay Bellarine Peninsula Rosé, Geelong

Cocktail Party

Finish your day with a cocktail party that's all sorted - drinks for everyone, staff, glassware, and servingware included. Perfect for a minimum of 20 people or more.

Select your package

One-Hour

Priced on consumption
\$28 minimum spend, per person*

One variety of sparkling, white and red wine; standard-strength and non-alcoholic beers; Moon Dog Fizzer; soft drinks; and fruit juices

Two-Hour

Priced on consumption
\$35.50 minimum spend, per person*

One variety of sparkling, white and red wine; standard-strength and non-alcoholic beers; Moon Dog Fizzer; soft drinks; and fruit juices

Three-Hour

Priced on consumption
\$44.50 minimum spend, per person*

One variety of sparkling, white and red wine; standard-strength and non-alcoholic beers; Moon Dog Fizzer; soft drinks; and fruit juices

Minimum Spends

*The minimum spend per person is charged upfront, including staff hire, with beverages billed on consumption. Additional costs require same-day approval and post-event billing.

Exhibitors are responsible for managing guest numbers. Exceeding the paid allocation may quickly meet the minimum spend and affect service quality.

Please note

Under the Victoria State Legislation, service of alcohol requires staff with a current Victorian Responsible Service of Alcohol (RSA) Certification. The number of staff required will be determined by the size of your order. Service of alcohol must cease 30 minutes before the bump out of an event.





Canapés

Big flavour, bite-sized,
and served with style.

Select your canapé package

Minimum 20 people
Includes servingware and staff hire

One-Hour

\$45.50 per person

Select

One x Cold Canapés
Three x Hot Canapés

Two-Hour

\$54.50 per person

Select

Two x Cold Canapés
Three x Hot Canapés
One x Substantial Canapés

V | Vegetarian VF | Vegan-Friendly GF | Gluten-Friendly

Please note
Additional dietary requirements can be catered for upon request. A 15 per cent surcharge applies to Sunday and public holiday events. All prices include GST and apply across the entire menu.

Select your canapé items

Cold Canapés

- Confit kohlrabi croûte with finger lime, our microgreens, and wattleseed mayo **V | VF | GF**
- Pepperberry-crusted Sher Wagyu with parmesan sablé and torched paperbark mayo **GF**
- Chermoula Spencer Gulf kingfish toro with burnt orange gel and sushi rice **GF**
- Black garlic, chive, and wild mushroom tart **V | VF | GF**
- L'Artisan Le Rouge tart with mango gel, celery, and candied walnut **V**
- Four Pillars gin-soaked cucumber with tonic gel and dill **V | VF | GF**
- Bendigo chicken san choy bao with bamboo shoots and crisp gem lettuce **GF**
- Moorabool Valley duck rilette with Lard Ass crème fraîche and toasted brioche

Substantial Canapés

- Black vinegar tofu with mushroom XO sauce, puffed wild rice and spring onion **V | VF | GF**
- Yarra Valley Pinot Noir braised beef cheek with spiced carrot cream and organic puffed grain crumble **GF**
- Ginger beer and caramelised pineapple Hazeldene chicken skewer with red chilli and garlic chive **GF**
- Baked gnocchi Romano with beurre noisette and fried sage **V**
- Baked celeriac with seaweed butter, celery heart, Granny Smith apple, walnut, and microgreens **V | GF**
- Barbequed Otway Ranges pork spring rolls with nuoc cham and Vietnamese mint

Hot Canapés

- Smoked Etty Bay barramundi with spiced chickpea and preserved lemon **GF**
- Crumbed Cacio e Pepe with Pecorino Romano custard **V**
- Bang Bang chicken gyoza with chilli crisp dipping sauce
- Slow-braised lamb and Vegemite pie with seeded mustard and our microgreens
- Otway Ranges pork belly with fennel pollen and pomegranate **GF**
- Carnaroli rice arancini with roasted parsnip, hemp seed, and truffle **V | VF | GF**
- Teriyaki-glazed Victorian farmed beef fillet with miso mayo and pickled ginger **GF**
- Cauliflower gratin tart with caramelised onion jam and our microgreens **V | VF | GF**

Terms and conditions

- Before placing an order with Exhibitor Services please ensure you are compliant with any on stand show requirements as dictated by the event organiser. Please liaise with the organiser directly should you have any questions.
- Cancellations to service requests must be submitted in writing to exservices@mcec.com.au 72 hours prior to the event commencing. Failure to submit a request to cancel or for any cancellations received after the cut off period will result in full fees being charged.
- All bookings are subject to availability.
- MCEC has the sole catering rights for all food and beverage products. Exhibitors are not permitted to bring food and beverage into MCEC from outside sources. Exceptions only apply in circumstances related to food or beverage tastings. To submit a request for approval of any sampling please complete the [Food and Beverage Sampling and Selling Form](#).
- Extra cleaning charges incurred through spillage or the removal of food or wet waste will be the responsibility of the exhibitor.
- All stand catering is delivered and dropped off to your stand on catering trolleys and is self-service. All trolleys are for delivery drop offs only and are not left on stands. It is the responsibility of the exhibitor to have appropriate bench space for all their stand catering orders.
- We do not supply furniture or stand equipment to stands. Items such as refrigeration and waste disposal must be arranged by the exhibitor. Please contact your stand builder or external exhibition hire company if these items are required.
- All catering activities must take place within your stand footprint and cannot spill into surrounding areas.
- It is the responsibility of the exhibitor to ensure all non-disposable equipment is accounted for upon equipment collection from stands. The cost of any lost equipment will be charged to the exhibitor.
- An authorised signatory must be present at the stand at all delivery times stated on the stand catering order form. They will be responsible for accepting any deliveries to the stand, as well as the authorisation of any changes to orders made during the event.
- Unless otherwise specified there is a minimum order of 10 people per menu and orders placed for more than this number must be increased by increments of 10.
- We recommend a maximum of 50 people for all of our packages. Should your requirements exceed this please contact the Exhibitor Services team to discuss suitable options on +61 3 9235 8110.

Stand Catering and Beverage Order Form

Please complete and return this form no later than seven business days before your event to exservices@mcec.com.au.

Requests received after this deadline will be assessed individually, but we cannot guarantee the delivery of goods and services once the deadline has passed.

After your order is received and processed, you will be sent a tax invoice confirming your order details.
No services will be provided until payment is received.

All service charges are current at the time of booking and are subject to change without notice.

Event details

Event name
Event dates
Stand name
Stand number

Contact details

Contact name
Position
Company
ABN/ACN
Address
Suburb
Postcode
State
Telephone
Mobile
Email

Billing details (if different to above)

Contact name
Position
Company
ABN/ACN
Address
Suburb
Postcode
State
Telephone
Mobile
Email

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<p>Staff hire is required for any alcoholic beverage order, ice cream cart and popcorn cart. Please discuss your requirements with MCEC's Exhibitor Services team member to determine your staffing needs. The Exhibitor Services team can be contacted on +61 3 9235 8110.</p> <hr/> <p>I have read and understand the terms and conditions outlined within this guide.</p> <hr/> <p>Name _____</p> <p>Signature _____</p> <hr/> <p>Date _____ (dd/mm/yyyy)</p>	<p>Privacy collection statement</p> <p>The Melbourne Convention and Exhibition Trust (MCET) operates Melbourne Convention and Exhibition Centre (MCEC) on behalf of the State Government of Victoria. MCET is collecting your personal information for the purposes of completing the enquiry above. MCET will use the personal information for the primary purpose or a directly related purpose. You understand that the personal information provided is for the purpose of this enquiry and shall otherwise remain private within MCET unless disclosure is required by law.</p> <p>You may apply to MCET for access to and/or amendment of the information. Request for access to and/or amendment of the information should be made to MCET's Privacy Officer (privacy@mcec.com.au). Our Privacy Policy is available by clicking here.</p>
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Curious? Let's start planning your next event

+61 3 9235 8210
sales@mcec.com.au
1 Convention Centre Place
South Wharf Victoria
Australia 3006
mcec.com.au

