



mcec Event Planning Resources User Guide

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mcec Event Planning Resources



Product Information

Specifications

- **Product Name:** Breakfast Menu Guide
- **Available Packages:** Classic, Premium, Two-Course Plated Breakfast
- **Dietary Options:** Vegetarian (V), Vegan-Friendly (VF), Gluten-Friendly (GF)

Product Usage Instructions

Classic Package

- \$10 per person
- Includes whole seasonal fruit, premium coffee, hot chocolate, traditional and herbal teas
- Choose from Everybody's Plate items
- Carafes of water included
- Additional breakfast items available for extra cost

Premium Package

- \$16.80 per person
- Includes sliced seasonal fruit, premium coffee, hot chocolate, herbal and fruit-infused teas

- Choose Everybody's Plate items and Morning Classics
- Carafes of water included

Everybody's Plate

- Cold and hot options are available.

Morning Classics

Cold and hot options are available. Upgrade to cold drinks for \$5 per person.

Two-Course Plated Breakfast

- \$48.15 per person
- An alternate drop option is available for \$6.50 per person, per course
- Includes fruit juices, premium coffee, traditional and herbal teas, sourdough bread with butter and jam

First Course

- Cold options are available. Shared sides can be added for \$6 per person, per item.

FAQ

- Can dietary requirements be accommodated?
- Yes, other dietary requirements can be catered for upon request.
- Are prices inclusive of taxes?
- All prices are inclusive of GST and a surcharge applies for Sunday and public holiday events.

Breakfast Menu



Upright Bites

- Enjoy a vibrant, delicious breakfast infused with native, local, and seasonal ingredients. Satisfy all tastes with Everybody's Plate where all items are gluten-free and vegan.



Select your package

Classic

- \$10 per person
- Whole seasonal fruit
- Freshly brewed premium coffee, hot chocolate, and a variety of traditional and herbal teas
- One x Everybody's Plate (see items)
- Carafes of water
- + Additional breakfast items
- Select one \$7 per person
- Select two \$10 per person
- Select three \$13.50 per person

Premium

- \$16.80 per person
- Sliced seasonal fruit
- Freshly brewed premium coffee, hot chocolate, and a variety of traditional, herbal and fruit-infused teas
- One x Everybody's Plate (see items)
- One x Morning Classics (see items)
- Carafes of water

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

Please note

Other dietary requirements can be catered for upon request. A 15 per cent surcharge applies for Sunday and public holiday events. All prices are inclusive of GST. Applicable across the entire menu.

Morning Classics Cold

- Chocolate, vanilla and coffee marble cake V
- Strawberry gum yoghurt with blueberries and granola V | GF
- Apple, oat and cinnamon mini muffins V
- Orange and hazelnut brioche Bostock V
- Selection of made-in-house pastries and croissants V

Hot

- Fried egg, maple glazed bacon and Swiss cheese with our signature BBQ sauce in a brioche roll
- Vegemite and smoked cheddar scroll V
- Flaky croissant with folded egg, goat cheese and chive V
- Gypsy ham and cheese croquette with smoked tomato relish and crackle
- Hot smoked trout on chickpea waffle and lemon crème fraîche GF

Upgrade – Cold Drinks \$5 per person Select one

- Assorted Noah juices
- Assorted Noah juices and Betta Boba bubble tea

Celebrate diversity in every bite, with something for everyone in Everybody's Plate.

Everybody's Plate (V | VF | GF) Cold

- Mango, passionfruit and banana smoothie
- Coconut yoghurt with confit berries
- Tropical fruit salad, lemon myrtle and vanilla
- Buddha bowl with cauliflower, kale, quinoa, beetroot and avocado
- Sticky pineapple cake with passionfruit whipped ganache

Hot

- Purple kale and corn fritter with crushed avocado
- Potato rosti, confit mushroom and fried enoki
- Open ratatouille breakfast pie with gremolata crumbs
- Maple and pecan porridge with blueberry and flaked coconut
- Butternut pumpkin tart with tomato fondue



Two-Course Plated Breakfast

\$48.15 per person + Alternate drop is available for \$6.50 per person, per course



Standard Inclusions

- Selection of fruit juices
- Freshly brewed premium coffee, hot chocolate, and a variety of traditional and herbal teas

- Our house-baked sourdough bread, cultured butter and pots of jam V

First Course Cold (V | VF | GF)

Pre-set on arrival

Select one

- Rosella panna cotta with raspberry jelly, blueberry and roasted seeds
- Strawberries, coconut yoghurt and ancient grain granola
- Polenta fritter with roast corn puree, pickled avocado and sea herbs

Shared Sides

- \$6 per person, per item
- Served to the middle of the table
- Smashed avocado with our signature blend of extra virgin olive oil and macadamia dukkha V | VF | GF
- Roasted button mushrooms with native thyme butter VF | GF
- Glazed Banksia honey bacon GF
- Sliced seasonal fruit V | VF | GF
- Apple, oat and cinnamon mini muffins V
- Selection of our made-in-house assorted pastries V

Second Course

Served to the table

Select one

- The Everything Breakfast – scrambled eggs, rolled middle bacon, hashbrown, bush tomato cassoulet with lamb and rosemary chipolata GF
- 63° poached egg served with garden pea and river mint, whipped goat curd, pickled red onion and young shoots V | GF
- Chilli scrambled eggs with nduja, crumbled goats cheese, balsamic roasted vine tomato and baby spinach V
- Poached eggs with hollandaise, maple bacon, smashed avocado and grilled mushroom GF
- Hass avocado with Davidson plum, sweet potato rosti, charred greens, refried beans, corn and kale V | VF | GF

Morning Buffet

- \$50.50 per person Set menu
- Dive into a fresh, delicious spread bursting with flavours to kickstart your day.

Standard Inclusions

- Selection of fruit juices
- Freshly brewed premium coffee, hot chocolate and a variety of traditional, herbal and fruit-infused teas
- Our house-baked sourdough bread, cultured butter and pots of jam V
- Sliced seasonal fruit V | VF | GF

- Selection of our made-in-house pastries and croissants V
- Free range scrambled eggs with chive crème fraîche V | GF
- Glazed Banksia honey bacon GF
- Roasted button mushrooms with native thyme butter V | GF
- Smashed avocado with our signature blend of extra virgin olive oil and macadamia dukkha V | VF | GF
- Potato hashbrowns with Murray River salt V | VF | GF
- House-baked cannellini beans in tomato sugo V | VF | GF



Upgrade – Barista Station

- In Melbourne, coffee is a culture, not just a drink.
- Create a coffee oasis that invites guests to savour every sip.



Option One

- \$220 per hour (minimum two consecutive hours)
- 40 cups per hour, on average
- One barista

Option Two

- \$395 per hour (minimum two consecutive hours)
- Unlimited coffee cups per hour
- Two baristas

Option Three

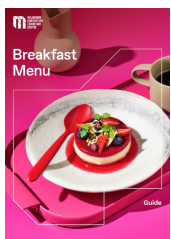
- \$2,500(unlimited for eight hours)
- Unlimited coffee cups
- Two baristas

Start planning your next event

CONTACT

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Documents / Resources



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References

- [Melbourne Convention and Exhibition Centre | MCEC](#)
- [User Manual](#)

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