



FOOD GLORIOUS FOOD!

VEMI Conference Centre offers comprehensive catering service to compliment events from 8 to 120 guests.

Food packages are available at a range of price points for:

- breakfast
- morning & afternoon tea
- light working lunches
- buffet style lunches & dinners
- banquet style lunches & dinners

Bar Service

VEMI is a fully licenced premises. Beverage packages are available or, guests may purchase drinks at the bar.

Please consider

- Prices shown are for Monday to Friday, non residential courses.
 - Minimum daily catering spend of \$500 applies.
 - 10% catering discount applies to residential bookings.
 - Weekend & public holiday surcharges apply.
 - Food & beverage prices are inclusive of GST.
 - Final numbers of guests are required within 10 business days of the event date.
 - Pre-selected catering options must be provided a minimum ten days out from course commencement to assist with planning and ordering, any events confirmed within a ten day period will receive chef's selection of items.
 - Pricing & products are subject to change without notice.
 - For a full list of Terms & Conditions, please contact vemi@emv.vic.gov.au.
 - The VEMI kitchen can cater for the following dietary requirements; vegan, vegetarian, pescatarian, gluten free, dairy free. Additional costs will apply for special menu orders, for example; special milks (almond / oat), kosher, halal & other special ethnic meals.
 - Dietary requirements must be provided 10 business days prior to the event. No dietary requirements will be provided for after this time unless for medical reasons.
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BREAKFAST

LIGHT

BUFFET MENU

\$18.50 per person

- Assorted cereal
- A selection of breads & spreads
- Coffee & tea
- Fruit juice

CONTINENTAL

BUFFET MENU

\$21.50 per person

- Assorted pastries
- Assorted cereal
- Muesli bars
- Seasonal fruit
- Yoghurt
- A selection of breads & spreads
- Coffee & tea
- Fruit juice

FULL

BUFFET MENU

\$36.00 per person

A hot buffet with chef's selection of five (5) of the following options:

- Poached eggs
- Scrambled eggs
- Fried eggs
- Bacon
- Chorizo
- Roasted tomatoes
- Mushrooms
- Hash browns
- Baked Beans

- Assorted pastries
- Assorted cereal
- Seasonal fruit
- Yoghurt
- A selection of breads & spreads
- Coffee & tea
- Fruit juice

Also available

Hot plated breakfast available with Chef's selection of the above \$31.00 per person

TEA BREAKS

ONE (1)

MENU SELECTION

\$8.00 per person

TWO (2)

MENU SELECTIONS

\$13.00 per person

Sweet Options

- Crème brûlée donuts
- Scones with jam & cream
- Doughnuts
- Granola cups with seasonal fruit & cream
- Apple crumble cake
- Chocolate truffles
- Tim Tam balls
- Muffins
- Slices
- Granola bowl with greek yoghurt, almonds, sultanas, strawberries, apples, blackberries & pear
- Fruit salad cup with greek or vanilla bean yoghurt
- Fruit kebabs
- Gourmet cookies
- Chocolate brownies
- Profiteroles
- Banana bread
- Chocolate dipped strawberries
- Apple & cinnamon turnovers
- Bagels with cream cheese
- Lamingtons
- Carrot Cake
- Scrolls - Chefs selection
- Chocolate drizzle hazelnut biscotti
- Yoyo's
- Macarons
- Chocolate mousse cups
- Mini pancakes with a selection of toppings
- Sweet tarts

Savoury Options

- Sushi platter
- Lamb kofta balls
- Buffalo wings with blue cheese dipping sauce
- Prosciutto, cranberry & goats cheese mini tarts
- Bacon & egg muffins
- Vietnamese rice paper rolls
- Cheese & vegemite sausage rolls
- Vegetable pasties
- Cheesy pumpkin scones
- Dumplings
- Halloumi fries
- Pumpkin, spinach & feta arancini
- Jalapeno poppers
- Vegetable frittata
- Cucumber bites
- Sausage rolls
- Mini quiches
- Croissants with ham & cheese or tomato & cheese
- Toasties with ham & cheese or tomato & cheese
- Savoury scones with tomato relish
- Mini pizzas
- Spring rolls
- Popcorn chicken bites
- Cajun chicken bites
- Meat & cheese platters with a selection of meats, cheeses, biscuits & olives

Also available

Continuous Tea & Coffee - \$8.00 per person | Whole Fruit - \$2.50 per person

LUNCH

LIGHT

WORKING MENU

\$22.00 per person



Chef's selection of the following sandwiches:

- Roast beef, rocket & relish
- Chicken, avocado, mayo & rocket
- Ham, cheese & relish
- Salami, cheese, relish & rocket
- Egg, mayo & lettuce
- Reuben with ham, sauerkraut, cornichons & cheese
- Club with chicken, mayo, bacon, spinach, tomato & egg
- Steak, bacon, egg, tomato, cheese, BBQ sauce & lettuce
- Grilled chicken, pesto, spinach, roasted red capsicum & red onion

Chef's selection of the following sliders/rolls:

- Chicken banh mi
- Peanut butter & hoisin chicken banh mi
- Meatballs, pesto, rocket & mozzarella
- Fried chicken with mayo, lettuce, cheese & tomato
- Mediterranean with spinach, roasted eggplant, zucchini, capsicum, pesto and feta
- Egg & bacon
- BBQ chicken & coleslaw
- Pulled pork & coleslaw
- Cajun chicken, tzatziki, lettuce & tomato
- BLAT with mayo, bacon, lettuce, avocado & tomato
- Beef meatballs, with napoli sauce, swiss cheese & caramelised onions
- Pulled pork banh mi with pulled pork, julien carrots, cucumber, radish, mayo and coriander

Chef's selection of the following wraps:

- Chicken rainbow with salad
 - Chicken caesar with cos lettuce, parmesan, egg, bacon, croutons and a caesar dressing
 - Mexican-style chicken with chicken, corn salsa, tomato & lettuce
 - Chicken souvlaki with coleslaw, avocado, feta & tzatziki
 - Meatball & haloumi with hummus, tomato, red onion & spinach
 - Roasted eggplant, rocket, avocado, tomato, cucumber, red onion & pumpkin seeds
 - Italian chicken with spinach, roasted red capsicum, sun dried tomatoes, pesto, red onion, olives & grilled chicken
 - Thai beef with coriander, mint, bean sprouts, sweet chilli sauce, cucumber, lettuce, carrot, red onion & roast beef
 - Tandoori chicken with tandoori chicken, spinach, tomato, cucumber, red onion & tzatziki
 - Hummus cucumber, spinach, tomato, avocado & alfalfa
 - Roasted sweet potato, cumin, roasted chickpeas, roasted sweet corn, roasted red onion, spinach & BBQ sauce
 - Mexican crumbed fish, spinach, mexican salsa, roasted sweet corn, tomato, red onion & cheese
 - Cajun chicken, spinach, alfalfa, avocado & tomato
 - Korean pulled pork pickled onion, cucumber, coleslaw, coriander, carrot, and mayo
 - Breakfast wrap with scrambled eggs, bacon, cheese, tomato, avocado & spinach
 - Falafel pita with lettuce, falafel, avocado, tomato & cucumber salsa
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LUNCH

SALAD & COLD MEATS BUFFET

\$22.00 per person

HOT BUFFET

MENU (1 selection)

\$24.50 per person

- Selection of cold cuts
 - Chef's selection of two (2) salads
 - Selection of breads / rolls
 - Fresh whole fruit
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Soup Buffet

- Chef's selection of two (2) soups
- Warm crusty bread
- Fresh whole fruit

Pasta Buffet

- Chef's selection of two (2) pastas
- Chef's selection of two (2) cold salads
- Warm crusty bread
- Fresh whole fruit

Spud Bar

- Make your own baked potatoes with a selection of toppings
- Fresh whole fruit

Burrito Bowls

- Make your own burrito bowls with a selection of toppings
- Fresh whole fruit

Chinese Bites

- Spring rolls
- Satay chicken skewers
- San choy bow
- Dumplings
- Fried rice

Also available

Takeaway lunch packs \$23.50 per person

LUNCH

PUB STYLE

PLATED (1 selection)

\$37.50 per person

- Chicken parmigiana with chips & salad
- Chicken schnitzel with chips, salad & gravy
- Roast of the day with vegetables
- Spaghetti bolognese
- Fettuccine carbonara
- Aussie beef burger with the lot, served with chips & salad
- Salt & pepper calamari served with chips & salad
- Chicken schnitzel & salad burger served with chips
- Beer battered flake served with chips & salad
- Rissoles with bacon, chips & salad & topped with rich gravy
- Chicken Kiev served with garlic butter, chips & salad
- House made lasagne served with chips & salad
- Beef & guinness pot pie served with potato mash & mushy peas
- Lamb Cutlets served with chips, salad & gravy
- Club Sandwich served with chips
- Steak Sandwich served with chips

Also available

Takeaway lunch packs \$22.00 per person

DINNER

THEMED BUFFET

\$53.00 per person



CHEF'S SELECTION OF 3 MAIN DISHES WITH SIDES AND DESSERT

AMERICAN

- Corn dogs
- Hot dogs with mustard slaw
- Mac & cheese
- Hot & smokey beef chilli
- Chicken hot wings
- Fries
- Pulled pork sliders
- Corn bread
- Cheese / chilli cheese fries

CHINESE

- Honey chicken
- Chop suey chow mein
- Pork mince stir fry
- Sweet and sour chicken
- Vegetable stir fry
- Beef in black bean sauce

CURRY

- Tandoori chicken
- Vegetable biryani
- Chicken tikka masala
- Chicken madras
- Butter chicken
- Lamb curry
- Aloo gobi – potato and cauliflower curry
- Beef massaman curry
- Chickpea curry

ITALIAN

- Beef ragu
- Creamy chicken marsala
- Skillet eggplant parma
- Italian sausage & pepper frittata
- Italian meatballs
- Chicken saltimbocca
- Osso buco
- Variety of pasta dishes

MEXICAN

- Tacos with toppings
- Enchiladas
- Chilli con carne
- Nachos
- Mexican rice

DINNER

PLATED

MEALS

1 Course - \$37.50 per person

2 Course - \$53.00 per person

3 Course - \$69.00 per person

Entrée

- Halloumi fries
- Jalapeno poppers
- Grilled prawn cocktail
- BBQ pulled pork bao buns
- Grilled saganaki
- Duck spring rolls
- Pumpkin & feta arancini, served with tomato relish
- Salt & pepper calamari
- Thai beef salad
- Honey soy chicken skewers served with petite salad
- Trio of dumplings
- Deep fried camembert bites served with plum sauce
- Tempura prawns
- Lemon & garlic herb scallops
- Cauliflower bites
- Cheeseburger spring rolls served with sweet chilli mayo
- Vietnamese rice paper rolls

Mains

- Chicken parmigiana served with hand cut chips & a rocket salad
- Marinated chicken caesar salad with baby cos lettuce, crispy bacon, garlic croutons, anchovies, shaved parmesan, creamy caesar dressing, topped with a freshly poached egg
- Panko crumbed fish with caesar salad, sesame salt chips, lemon and tartare
- Garlic & herb crumbed flathead tails with chips & salad
- Red Thai curry with chicken, capsicum, red onion & chilli, blended through a Thai curry sauce, served on a bed of jasmine rice with papadums
- Chicken scallopini with mushrooms, finished in a masala cream sauce & served with chips & salad or vegetables & scalloped potatoes
- Pork & veal meatball gnocchi served in a red wine & tomato sauce with crusty garlic bread
- Oregano crusted chicken breast with roasted chat potatoes, green beans & a cherry tomato & feta salad, topped with fresh basil & lemon oil
- Pork belly served with roasted chat potatoes, asian slaw & apple chutney
- Grilled Atlantic salmon served on a bed of spinach, pine nuts & tangy lemon mayo
- Beef Wellington served with chat potatoes, roasted vegetables & topped with house made gravy
- Chicken & pumpkin risotto

DINNER

Mains

- Seafood linguine with prawns, mussels, scallops & calamari tossed through linguini & creamy garlic sauce
 - Greek lamb salad with tender lamb slices on a bed of lettuce, red onion, semi sun-dried tomatoes, olives, cucumber & feta, dressed with aioli & house dressing
 - Chicken breast stuffed with spinach & ricotta, wrapped in prosciutto & topped with creamy lemon & white wine sauce, served with sweet potato mash & sautéed greens
 - Panko Crumbed Fish served with caesar salad, sesame salt chips, lemon & tartare sauce
 - Dukkah crusted chicken breast served on a bed of Moroccan style pilaf with a lemon & dill dressing
 - Sticky soy pork belly resting atop an okonomiyaki (Japanese style pancake)
 - Cheesy spinach stuffed chicken breast with pumpkin mash & roasted corn
 - Roast pork with chat potatoes, vegetables, gravy & apple sauce
 - Nasi goreng with chicken, bacon, prawns, chilli, cabbage, topped with a fried egg & crispy shallots
 - Burrito bowl with corn, black beans, iceberg lettuce, brown rice, toasted tortilla, avocado, cheese, tomato & cucumber salsa & chipotle sauce
 - Nourish bowl with grilled corn, black beans, avocado, roasted mushrooms, kale, grilled halloumi, sweet potato & black rice, drizzled in spicy buffalo mayo
 - Grilled barramundi served with chat potatoes & vegetables
 - Chicken Alabama - chicken breast stuffed with camembert cheese & spinach, wrapped in bacon & topped with seeded mustard sauce, served with chat potatoes & sautéed greens
 - Chicken breast stuffed with spinach & ricotta, wrapped in prosciutto & topped with a green peppercorn sauce, served with sweet potato mash & sautéed greens
 - Chicken breast marinated in garlic & finished with a herb rub, accompanied by roasted baby carrots, bacon infused mashed potato, broccolini & corn on the cob pieces
 - Herb crusted rack of lamb served on a bed of garlic & rosemary mash & topped with a rich gravy
 - Moroccan lamb with rice, yoghurt & pita bread
 - Eye fillet Steak, cooked medium, served with chat potatoes, sautéed greens & drizzled with a red wine jus
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DINNER

Dessert

- Donut waffles served with honeycomb, cinnamon, chocolate sauce, ice cream and strawberries
 - Panna cotta served with roasted strawberries
 - Downtown New York cheesecake served with passionfruit curd
 - Chocolate mousse cup encased in a dark chocolate cup, served with fresh cream & raspberry coulis
 - Salted peanut brownie pudding served with fresh cream
 - Passionfruit vanilla slice served with raspberry coulis & fresh cream
 - Chocolate tart served with fresh cream & raspberry coulis
 - Strawberry & cream sponge kisses served with raspberry coulis
 - Chocolate banoffee tart served with fresh cream, toasted coconut & raspberry coulis
 - Lemon meringue pie with fresh cream & raspberry coulis
 - Chocolate fudge brownie served with dark chocolate ganache, ice cream & raspberry coulis
 - Meringue nests with cream, passionfruit, strawberries & peppermint crisp
 - Chocolate brownie sundae served with ice cream, fresh cream, nuts, strawberries & chocolate topping
 - Hot Jam Doughnuts with caramel sauce & ice cream
 - Lemon curd pavlova with fresh cream & berries
 - Sticky date pudding with caramel sauce & fresh cream
 - Chocolate cake with ice cream & strawberries
 - Chocolate mousse served with fresh cream & strawberries
 - Sticky date pudding served with butterscotch sauce, fresh cream & strawberries
 - Toblerone, golden gaytime or passionfruit cheesecake
 - Churros served with ice cream & chocolate sauce
 - Chocolate spring rolls
 - Caramilk mousse
 - Trifle
 - Bread & butter pudding
 - Crème brûlée served with ice cream
 - Pavlova stack with a berry compote & fresh cream
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