



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 fully licenced.

Beverage packages are available or, guests may purchase drinks at the bar.

Of Note

- 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 vegan, vegetarian, pescatarian, Halal, gluten free, dairy free and FODMAP friendly diets. Lifestyle type diets such as keto, paleo etc will not be catered for unless for medical reasons. Additional charges will apply for kosher 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.
- While the VEMI kitchen will make every effort to accommodate dietary restrictions and food allergies, we cannot guarantee that food will be free from allergens or that cross-contamination will not occur.

BREAKFAST

Light Buffet
\$22.00 per person

- Assorted cereal
- A selection of breads & spreads
- Tea & coffee
- Fruit juice

Continental Buffet
\$25.50 per person

- Assorted cereal
- A selection of breads & spreads
- Assorted baked goods
- Seasonal fruit
- Bircher muesli
- Yoghurt pots
- Tea & coffee
- Fruit juice

Full Buffet
\$42.00 per person

- Eggs - poached, scrambled or fried (Chef's selection)
- Bacon
- Chipolata sausage
- Chorizo
- Roasted tomato
- Spinach
- Grilled mushrooms
- House made baked beans
- Hash browns
- Assorted cereal
- A selection of breads & spreads
- Assorted baked goods
- Seasonal fruit
- Bircher muesli
- Yoghurt pots
- Tea & coffee
- Fruit juice

Also available

Hot plated breakfast available with Chef's selection of the above \$38.50 per person

TEA BREAKS

One (1) Selection
\$10.00 per person

Two (2) Selections
\$16.00 per person

Continuous Tea & Coffee
\$9.00 per person

Sweet Options

- Fresh fruit cups with yoghurt
- Freshly baked muesli muffins
- Home made slices
- Scones with jam and cream
- Seasonal fruit kebabs with dipping sauce
- Pancakes with maple syrup and butter
- Bircher muesli cups
- Banana and walnut bread
- Carrot cake with cream cheese frosting
- Apple and rhubarb custard cups
- Chocolate fudge brownies
- Chocolate chip cookies
- Portuguese tarts
- Cupcakes
- Mini tarts
- Mini donuts
- Protein balls
- Mini churros
- Coconut and rose balls
- Rum balls

Savoury Options

- Cheese and chive scones with herb butter
- Chicken and sage sausage rolls with tomato relish
- Pumpkin, feta and thyme arancini
- Chicken tenders
- Pastizzis
- Mini quiches
- Mini pizzas
- Rice paper rolls
- Grazing platter - meats, cheeses, fruit, dips
- Croissants - ham, cheese, tomato
- Pulled beef meat pies
- Bacon and egg muffins
- Pizza scrolls - ham, cheese, tomato / feta, spinach, pesto

LUNCH

Light Working
\$27.00 per person

- Chef's selection of sandwiches, rolls, wraps and focaccias with a variety of fillings

Cold Buffet
\$26.50 per person

- Cold meat selection
- Two salads
- Selection of fresh bread and rolls

Hot Buffet
\$29.00 per person

Soup

- Chef's selection of two soups
- Warm crusty bread

Indian

- Chef's selection of two curries
- Basmati rice
- Grilled naan bread

Italian

- Chefs selection of pasta / pizza
- Two salads
- Garlic bread

Roast

- Chef's selection of two roast meats
- Roasted vegetables
- Potato and gravy

Asian

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

Baked Spuds

- Individual baked potatoes
- Coleslaw
- Bacon
- Cheese
- Sour cream
- Bolognese sauce
- Vegan chickpea curry
- Vegan baked beans
- Pulled pesto chicken
- Guacamole

Burrito Bowls

- Rice
- Grated cheese
- Lettuce
- Salsa
- Corn chips
- Pulled pork
- Pulled chicken
- Corn
- Black beans
- Guacamole
- Sour cream

Of note

All lunches served with seasonal whole fruit, tea, coffee and fruit juice

LUNCH

Pub Style

\$44.50 per person

- Chicken parmigiana with chips and salad
- Chicken schnitzel with mushroom sauce, chips and salad
- Traditional beef lasagne with garlic bread
- Roast beef with roasted vegetables and Yorkshire pudding
- Roast pork with vegetables, crackling and apple sauce
- Roast lamb with roasted vegetables mint sauce
- Lamb burger with lettuce, tomato, onion and tzatziki sauce
- Salt and pepper squid with chips and salad
- Grilled steak sandwich with spinach and roasted capsicum
- Beef and ale pie with suet pastry crust
- Chicken caesar salad
- Beetroot and salad burger with spicy tomato relish (v)
- Vegetable lasagne with garlic bread (v)

Of note

All lunches service with tea, coffee and fruit juice

DINNER - Plated meals

One Course
\$44.50 per person

Two Course
\$60.00 per person

Three Course
\$77.50 per person

*** Alternate drop**

Two (2) selections per course

Entrée Options

- Crab cakes with watercress and dukkah
- Seared tuna nicoise salad
- Broccoli and tortellini salad (v)
- Pumpkin and goats cheese pizzetta with caramelised onion, pine nuts and rocket salad (v)
- Sizzling lamb skewers with chimichurri
- Bruschetta with Persian feta and grilled figs (v)
- Chicken and avocado fettuccini with parmesan and jamon serrano
- Chorizo croquettes with blue cheese sauce
- Pork and fennel polpette in tomato basil sugo, with warm flatbread and a rocket and parmesan salad
- Lemon pepper calamari with spicy chorizo and a creamy potato salad
- Buffalo chicken wings with blue cheese dressing
- Vegetable fritters with zesty dipping sauce (v)
- Smoky BBQ grilled chicken kebabs
- Garlic butter prawns with garlic infused rice
- Satay pork skewers with sweet and savoury cous cous

Main Options

- Veal scallopini with chat potato salad, fresh herbs, seeded mustard, cornichons, marinated capsicum, spring onion, lemon and olive oil
- Grass fed yearling sirloin steak with garlic butter and triple cooked thick cut chips
- Crispy skin barramundi with vine tomatoes, cucumber, feta, pitted olives and cos lettuce with lemon dressing
- Moroccan vegetable tagine with steamed rice (v)
- 12 hour slow roasted lamb shoulder with olive oil, mint & pine nuts
- Brined pork belly with farro salad and plum sauce
- Chicken breast filled with semi dried tomato, spinach and camembert with a panzanella salad
- Curried sausages with pilaf rice and steamed vegetables
- Steak sandwich on ciabatta with triple cooked thick cut chips
- Chicken pot pie with creamy mash and roasted vegetables
- Slow braised beef cheek with smashed red skin potatoes and green beans
- Beef lasagna with garden salad and garlic bread
- Pulled pork sliders with pickled cucumber with crunchy fries and rocket salad

DINNER - Plated meals

Main Options continued...

- Beer battered fish and chips served with cos salad and homemade tartare
- Irish stew with scalloped potatoes
- Mac and cheese topped with parmesan breadcrumbs and roasted broccoli
- Sweet and sour chicken with stir-fried vegetables
- Gnocchi lamb ragu served with a spinach salad
- Creamy zucchini risotto with mushrooms, thyme, and pecorino (v)

Dessert Options

- Sorbet with biscotti
- Nutella bomboloni with vanilla bean ice cream
- Molten chocolate lava cake
- New York cheesecake with citrus salad
- Chocolate hazelnut tart with clotted cream and cherries
- Golden jar cakes - duo of honeycomb and vanilla mousse topped with a dark choc sauce and honeycomb crumb
- Creme brûlée with burnt fig ice cream
- Classic pavlova
- Chocolate brownie ice cream sandwich with caramel sauce
- Jaffa cake with orange zest
- Eton mess with fresh berries and whipped cream
- Passionfruit tart with lemon curd and mascarpone
- Cookies and cream sundae with chocolate sauce
- Banana fritter served with vanilla bean ice cream and toffee sauce
- Raspberry and almond ricotta cake with dollop cream
- Chocolate mousse
- Biscoff terrine with homemade biscotti
- Churros with dipping sauce
- Sticky date pudding with butterscotch sauce
- Ice cream bar with toppings

Of note

Pub style lunch menu also available for dinner

DINNER - Buffet meals

\$60.00 per person

Includes Chef's selection of:

- 2 meat based dishes
- 1 vegetarian dish
- 3 sides
- bread
- 2 desserts to compliment main buffet

Chinese

- Honey chicken
- Chop suey chow mein
- Pork mince stir fry
- Sweet and sour chicken
- Vegetable stir fry
- Tofu stir fry
- Beef in black bean sauce
- **Sides:**
 - Fried rice
 - Steamed rice
 - Prawn crackers
 - Chinese coleslaw

Indian

- Tandoori chicken
- Vegetable biryani
- Chicken tikka masala
- Chicken madras
- Butter chicken
- Lamb curry
- Aloo gobi – potato and cauliflower curry
- Beef massaman curry
- Vegan chickpea curry
- **Sides:**
 - Naan
 - Lentil dahl
 - Spiced rice
 - Raita
 - Peas pulau

Roast

- Two types of meat (beef, chicken, pork, lamb)
- **Sides:**
 - Roast pumpkin
 - Roast potatoes
 - Buttered peas
 - Gravy
 - Yorkshire pudding

American

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

Italian

- Beef ragu
- Creamy chicken marsala
- Skillet eggplant parma
- Italian meatballs
- Chicken saltimbocca
- Osso buco
- Spaghetti carbonara – with chicken or pesto
- Spaghetti bolognese
- Cannelloni - meat or spinach and ricotta
- Rigatoni with slow cooked beef and peas
- Penne with meatballs
- Vegetable pasta
- Cheesy gnocchi and meatball bake
- Pizza
- **Sides:**
 - Mashed potatoes
 - Panzanella
 - Ratatouille
 - Buttered / olive oil penne