

Food & beverage packages

PACKAGES



Breakfast

Price per person

Plated breakfast *(three-hour duration)* \$56.00 pp

Pre-set to tables – fruit platter, assorted Danish pastries

Selection of one plated breakfast item

Genovese Coffee, T2 Tea station, orange juice,
sparkling mineral water

Breakfast station *(three-hour duration)* \$54.00 pp

Seven set breakfast items – served on a catering station

Genovese Coffee, T2 Tea station, orange juice,
sparkling mineral water

Optional extras

Plated breakfast – alternating service \$6.00 pp

Breakfast station – additional breakfast item \$7.50 pp

Genovese Coffee cart & barista *(three-hour duration)* \$12.00 pp

Terms & conditions

Minimum spends are required.

Room set up / pack down charges may apply.

Prices are per person, and include GST.

Sunday and public holiday surcharges will apply.

Prices are valid until 31 December 2026, subject to availability.



Conference

A Reserve

\$99.00 pp - full day event (*eight hours*)

Morning & afternoon tea, lunch

\$81.00 pp - half day event (*four hours*)

Morning **or** afternoon tea, lunch

On arrival

Genovese Coffee & T2 Tea station

Morning tea

Two break items

Genovese Coffee & T2 Tea station

Lunch

One hot dish, one salad, two sandwich items

Assorted Danish pastries, fresh seasonal fruit platter

Orange juice, mineral water, Genovese Coffee, T2 Tea station

Afternoon tea

One break item

Genovese Coffee & T2 Tea station

PACKAGES



Conference

B Reserve

\$89.00 pp - full day event (*eight hours*)

Morning & afternoon tea, lunch

\$71.00 pp - half day event (*four hours*)

Morning **or** afternoon tea, lunch

On arrival

Genovese Coffee & T2 Tea station

Morning tea

Two break items

Genovese Coffee & T2 Tea station

Lunch

One salad, two sandwich items

Assorted Danish pastries, fresh seasonal fruit platter

Orange juice, mineral water, Genovese Coffee, T2 Tea station

Afternoon tea

One break item

Genovese Coffee & T2 Tea station

PACKAGES



Conference

Optional extras

Price per person

| | |
|---|------------|
| Additional break item | \$7.50 pp |
| Additional hot item | \$9.50 pp |
| Additional salad item | \$6.00 pp |
| Additional sandwich item | \$7.00 pp |
| Genovese Coffee cart & barista (<i>one-hour duration</i>) | \$8.00 pp |
| Genovese Coffee cart & barista (<i>four-hour duration</i>) | \$15.00 pp |
| Genovese Coffee cart & barista (<i>eight-hour duration</i>) | \$22.00 pp |

Minimum 30 people required for a coffee cart

One hour post conference add-on

\$33.00 pp

Two chef's selection canapes per person

House selection beverages

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Working lunch

Working lunch packages are for a maximum three hours

A Reserve lunch package

One hot dish, one salad, two sandwich items
Assorted Danish pastries, fresh seasonal fruit platter
Orange juice, mineral water, Genovese Coffee, T2 Tea station

B Reserve lunch package

One salad, two sandwich items
Assorted Danish pastries, fresh seasonal fruit platter
Orange juice, mineral water, Genovese Coffee, T2 Tea station

Optional extras

| | |
|--|------------|
| Additional break item | \$7.50 pp |
| Additional hot item | \$9.50 pp |
| Additional salad item | \$6.00 pp |
| Additional sandwich item | \$7.00 pp |
| Genovese Coffee cart & barista (one-hour duration) | \$8.00 pp |
| Genovese Coffee cart & barista (three-hour duration) | \$12.00 pp |
| Minimum 30 people required for a coffee cart | |

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Price per person

\$65.00 pp

\$55.00 pp

\$7.50 pp

\$9.50 pp

\$6.00 pp

\$7.00 pp

\$8.00 pp

\$12.00 pp

PACKAGES



Canapé

| | |
|---|-------------------------|
| One-hour package | <i>Price per person</i> |
| Four canapes (2 cold, 2 hot) per person | \$38.00 pp |
| Four canapes per person (Chef's selection) | \$30.00 pp |
| Two-hour package | |
| Six canapes (3 cold, 3 hot) per person | \$53.00 pp |
| Six canapes per person (Chef's selection) | \$45.00 pp |
| Four canapes (2 cold, 2 hot) & two substantials per person | \$57.00 pp |
| Three-hour package | |
| Eight canapes (4 cold, 4 hot) per person | \$68.00 pp |
| Eight canapes per person (Chef's selection) | \$60.00 pp |
| Six canapes (3 cold, 3 hot) & two substantials per person | \$72.00 pp |
| Four-hour package | |
| Eight canapes (4 cold, 4 hot) & two substantials per person | \$87.00 pp |



PACKAGES

Canapé

Optional extras

| | |
|--|------------|
| Additional canape – savoury | \$7.50 pp |
| Additional canape – sweet | \$5.50 pp |
| Upgrade substantial to a premium substantial | \$2.00 pp |
| Additional substantial | \$9.50 pp |
| Additional premium substantial | \$11.00 pp |

Speak with your Sales Manager to tailor a canape package to suit your event requirements.

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Food stations

Food stations are a great way to elevate your event. Whether you're offering a sweet dessert after a two-course meal, a grazing station with drinks for networking after a conference, or an Asian food station to complement your next cocktail party – these generous and flavour-packed stations will add something special to your event and provide a fresh, contemporary approach to dining.

Classic grazing station

Price per person

\$37.00 pp

Six Farms blue cheese

Long Paddock Banksia cheddar cheese

South Cape brie cheese

Quince

Baguette, crackers, lavosh (including gluten free options)

Hummus

Dill cucumber pickles

Kalamata olives

Prosciutto

Saucisson

Dried apricots

Mixed nuts

Grapes

Fresh seasonal berries



Food stations

Asian food station

Nori chips

Edamame (roasted & salted)

Assorted nigiri futomaki

Peking duck pancake

Chicken tonkatsu rice paper roll

Tuna sashimi with sesame crisp, ginger & spring onion relish

Assorted condiments

Price per person

\$30.00 pp

PACKAGES



Food stations

Dessert station

Price per person

\$30.00 pp

Build your own

Mini brookies (assorted flavours)

Chocolate sauce, white chocolate sauce, raspberry coulis, caramel fudge

Freeze dried raspberries, chocolate soil, slivered almonds, assorted fresh fruit

Grab & go

Assorted chocolate tarts

Baileys chocolate truffle

Crème brûlée

Macarons

Terms & conditions

Food stations can only be sold in conjunction with a conference, canape or plated package.

Minimum 50 guests are required to book a food station.

Minimum spends are required.

Labour charges may apply.

Prices are per person, and include GST.

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PACKAGES



Platters

Sandwich platter *(Three pieces per person)* \$9.00 pp

Assorted ribbon sandwiches or point sandwiches

Cheese platter \$17.50 pp

Cheese, quince paste, dried fruits, mixed nuts, strawberries, crackers

Charcuterie platter \$19.50 pp

Chorizo, prosciutto, saucisson, pickles, olives, semi dried tomatoes, dolmades, hummus, artisan bread, grissini sticks

Fruit platter \$10.00 pp

Seasonal fruit platter

Assorted chocolate tart platter \$11.00 pp
(Two pieces per person)

Milk chocolate, freeze dried raspberries

White chocolate, yuzu flake

Dark chocolate, coconut soil

Salted caramel, nut praline

Terms & conditions

Minimum spends are required.

Labour charges may apply.

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Plated

| | |
|--|------------------|
| | Price per person |
| Two course package <i>(set courses)</i> | \$79.00 pp |
| One entrée or one dessert, one main | |
| <i>Accompanied by bread, butter, Genovese Coffee, T2 Tea selection, chocolates</i> | |
| Three course package <i>(set courses)</i> | \$95.00 pp |
| One entrée, one main, one dessert | |
| <i>Accompanied by bread, butter, Genovese Coffee, T2 Tea selection, chocolates</i> | |
| Gala package | |
| Pre-dinner canapes – chef's selection <i>(two pieces per person)</i> | |
| One entrée, alternating mains, one side share dish <i>(chef's selection)</i> , one dessert | |
| <i>Accompanied by bread, butter, Genovese Coffee, T2 Tea selection, chocolates</i> | |
| Two course | \$105.00 pp |
| Three course | \$120.00 pp |
| Optional extras | |
| Alternating service (per course) | \$6.00 pp |
| Alternating service (all courses) | \$12.00 pp |
| Premium main upgrade (Lamb rack) | \$5.00 pp |
| Premium main upgrade (Beef fillet) | \$11.00 pp |
| Chef's selection, pre-dinner canapes (two canapes per person) | \$14.50 pp |
| Share dish to the table | \$6.00 pp |



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Beverage

Bronze

Price per person

One sparkling, one white, one red, two heavy beers, one light beer
Non-alcoholic beer, assorted soft drinks, sparkling mineral water, juice

| | |
|--------|------------|
| 1 hour | \$26.00 pp |
| 2 hour | \$34.00 pp |
| 3 hour | \$42.00 pp |
| 4 hour | \$51.00 pp |
| 5 hour | \$58.00 pp |

Silver

One sparkling, two white, two red, two heavy beers, one light beer
Non-alcoholic beer, assorted soft drinks, sparkling mineral water, juice

| | |
|--------|------------|
| 1 hour | \$34.00 pp |
| 2 hour | \$41.00 pp |
| 3 hour | \$50.00 pp |
| 4 hour | \$58.00 pp |
| 5 hour | \$66.00 pp |

Gold

One sparkling, two white, two red, two heavy beers, one light beer
Non-alcoholic beer, assorted soft drinks, sparkling mineral water, juice

| | |
|--------|------------|
| 1 hour | \$44.00 pp |
| 2 hour | \$51.00 pp |
| 3 hour | \$60.00 pp |
| 4 hour | \$68.00 pp |
| 5 hour | \$76.00 pp |



Beverage

Beer upgrade

| | |
|----------------------------|-----------|
| Craft beer upgrade | \$5.00 pp |
| International beer upgrade | \$5.00 pp |

Please note: beers in upgrade replace two heavy beers included in package

Beverages on consumption

| | |
|--------|------------|
| 1 hour | \$23.00 pp |
| 2 hour | \$30.00 pp |
| 3 hour | \$38.00 pp |
| 4 hour | \$46.00 pp |
| 5 hour | \$54.00 pp |

Terms & conditions

Minimum spends are required.
Room set up / pack down charges may apply.
Prices are per person, and include GST.
Sunday and public holiday surcharges will apply.
Items may be subject to change.
Prices are valid until 31 December 2026, subject to availability.

Terms & conditions - Beverages on consumption

Spirits, cocktails and non-alcoholic beverages are charged per glass.
Sparkling, wine, beer & cider are charged per bottle.
Hourly prices are the minimum spend per person.
Consumption over this will be invoiced post event.

Price per person

PACKAGES



Contact us

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Arts
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Conferences,
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