

SEA LIFE Events

Melbourne

CONFERENCE PACKAGE

SEA LIFE EVENTS



FOOD PHILOSOPHY

Our contemporary menus are influenced by Melbourne's culture and cuisine. From Breakfast to Degustation, our menus showcase seasonal and innovative dishes, and use the best local and Australian produce.

At SEA LIFE Melbourne, we strive to inspire love of the oceans and are committed to conserving natural habitats, ensuring that all seafood is sustainably sourced.

"Food Allergies and Intolerances – please speak to a member of our staff about ingredients in your meal before ordering. Staff may not be able to offer specific advice or make recommendations beyond the 14 common allergen groups. Please be aware that although every care is taken to prevent cross contamination, foods containing allergens including nuts and gluten are handled in the kitchen / food outlet."



PACKAGES

CONFERENCE PACKAGE

\$75 PER PERSON

INCLUDES:

Private Room

(Please note it is not sound proof)

Food & Beverages

Lectern & Microphone for speeches

All day entry into SEA LIFE Melbourne

(Valued at \$42 per adult and \$28 per child up to 15 years)

MENU

BEVERAGES

SERVED ALL DAY

Selection of Simplicity teas
Freshly brewed coffee
Soft drinks
Orange & apple juice
Mineral water

ON ARRIVAL | MORNING TEA AFTERNOON TEA

Please select 1 of the following options for each tea break

Ham & cheese croissant
Date scones, cream Chantilly, marmalade and strawberry jam
Seasonal fruit platter, roof top honey yoghurt (GF, V)
Banana cake, vanilla mascarpone
Assorted Danish pastries
Selection of gourmet cookies
Mini cinnamon doughnuts, with bourbon butterscotch sauce
Buttermilk pancakes, maple syrup, berry compote (V)

LUNCH - STAND UP BUFFET

CHEFS SELECTION OF ARTISAN ROLLS
Filled with fresh Victorian produce

CHEFS SELECTION OF 2 SALADS

HOT ITEMS

Please select 2 of the following options

Chefs soup of the day

Accompanied by crusty breads & cultured butter

Assorted gourmet cocktail pies,

Beef Burgundy, Chicken and leek, Vegetable tikka (V)
Tangy tomato relish

Mt Macedon mushroom, spinach, truffle and fetta frittata
(GF, V, NF)

Chicken, bacon & cheese filo

Chipotle BBQ sauce

Vietnamese vegetable spring roll (V)

Chilli caramel sauce

Beef and red bean empanada

Chipotle mayo

Vegetable samosa (V, DF)

Mango chutney

Pork and fennel sausage roll

Honey mustard sauce

Blue cheese and caramelised onion arancini (V)

Herb aioli

MENU

LUNCH - STAND UP BUFFET

SWEET TREATS

Please select 1 of the following options

Whole & fresh cut fruit (VE, GF)

Assorted mini eclairs

Coconut tapioca pudding (GF)

Rhubarb & strawberry compote, pistachio white chocolate shard

Salted caramel profiteroles

Cream Chantilly

Petit fours

Assorted boutique tartlets

Assorted bambino ice creams

POST CONFERENCE DRINKS

Finish off your conference or team building day with a one hour house beverage package including: sparkling wine, white wine, red wine, beer, light beer and cider for \$22 per person.

Chef's selection of canapes can be added for \$8 per person

CONFERENCE AV EQUIPMENT

Projector & screen \$250
Other AV equipment upon request

ACTIVITIES

Presentation by marine expert

\$175

Guided tour

\$20 per person

Scavengers hunt

\$5 per person

Shark dive Xtreme

\$299 per person

Penguin passport

\$149 per person



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CONTACT THE EVENTS TEAM

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