

Exhibitor Stand Catering Form

Please complete and return this form to the Showgrounds event planner no later than 30 days prior to move in beginning - renata@melbourneshowgrounds.com

Any requests received after this date will be assessed on an individual basis as we may not be able to guarantee delivery of goods and services.

When your order has been received, an event plan will be sent confirming your order details. Once this has been confirmed, a tax invoice will be issued for payment. No services will be provided until payment has been received.

All service charges are current and subject to change without notice.

Billing Details

Contact name	
Position	
Company/ABN	
Address	
Suburb	
Postcode/State	
Mobile	
Email	

Event Details

Event name	
Event dates	
Stand name	
Stand number	

Stand catering and beverage order

Delivery date	Delivery time	Menu selections	Quantity required	Amount (\$)

Dietary requirements and any other notes

Beverage options not listed on menu

Soft drinks 600ml	\$5
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Orange and Apple Juice 300ml	\$4.50
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Mt Franklin Still Water 600ml	\$5
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Mt Franklin Sparkling Water 450ml	\$4.50
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Our Food Philosophy

Memories and connections are made over unforgettable food and drink experiences.

Whether you are hosting an event for 10 or 100,000 people – Victoria Pavilion's hospitality partner Dean & McPherson has the agility and professionalism that hits the mark every time.

Our team are committed to delivering premium hospitality experiences, with every item being considered, fresh and delicious.

Let Dean & McPherson make your next hospitality event that bit more special.

Stand Catering Menu

Chunky beef party pies	\$3	Almond croissant	\$8	Fresh fruit basket (20ppl)	\$122
Mini sausage roll, tomato chutney	\$3	Bircher muesli pots (Minimum QTY 6)	\$9.5	Small mix platter of sushi, sashimi, nigiri and maki rolls (30 pieces)	\$140
Traditional rice paper rolls with BBQ pork & prawns	\$4.5	Baguettes – assorted fillings	\$9.5	Large maki roll and cali roll platter (50 pieces)	\$160
Mini ham & cheese croissant	\$4.5	Yoghurt pots, pure Peninsula honey, seasonal berries (Minimum QTY 6)	\$12.5	Cheese Platter (10 pax)	\$165
Sweet muffin (Minimum QTY 6)	\$5	Gypsy ham toastie, gruyere bechamel	\$12.5	Medium mix platter of sushi, sashimi, nigiri and maki rolls (45 pieces)	\$240
Savoury muffin (Minimum QTY 6)	\$5.5	Bacon & egg brioche roll	\$15.5	Large mix platter of sushi, sashimi, nigiri and maki rolls (60 pieces)	\$300
Danish – Croissant – Pastries	\$5.5	Medium maki roll and cali roll platter (35 pieces)	\$90		
Ribbon Sandwich, multigrain, poached chicken, avocado, mayo & rocket	\$6.50	Fruit plate sliced (20 ppl)	\$105.5		
Mini baguette, Barossa chicken, Dijon mayo, romain	\$8	Platter of assorted finger sandwiches (30 fingers)	\$106.5		

Coffee Cart \$600
+ \$4.5 per cup

A 15% surcharge applies for Sundays and Public Holidays



DEAN &
MCPHERSON



Contact

Melbourne Showgrounds
Epsom Road
Ascot Vale, Victoria 3032

Phone: +61 3 9281 7444

Email: info@melbourneshowgrounds.com

Web: www.melbourneshowgrounds.com

While we will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

DEAN &
MCPHERSON

