



CATERING COMPENDIUM

The Mackay Entertainment and Convention Centre (MECC)

MACKAY
ENTERTAINMENT
CONVENTION
CENTRE

MECC



CATERING COMPENDIUM

The Mackay Entertainment and Convention Centre (MECC)

Fresh quality produce combined with exquisite presentation and outstanding service provides a winning recipe for your event.

Seasonal menus are crafted to showcase our abundant regional food culture, while personalised menus provide flavour experiences your guest will remember.

03. BREAKFAST

04. MORNING & AFTERNOON TEA

05. LUNCH

08. LUNCH & DINNER PLATED

09. DINNER

10. CANAPÉS

11. PLATTERS

12. BEVERAGES

Our venue is pleased to accommodate dietary requirements, including allergies, intolerances and religious or medical needs. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

Seafood origin is labeled as Australian (A), Imported (I), or Mixed (M) in accordance with national requirements.

The MECC reserves the right to substitute menu selections, and/or the prices that accompany those items, some items may be unavailable on occasion. Details are correct at time of printing and the right to rectify errors is reserved. Current as of January 2026.



BREAKFAST

CONTINENTAL BREAKFAST | \$32 PP

- > Selection of pastries (V)
- > Seasonal fresh fruit (GF, DF, V)
- > Brookefarm granola with natural yoghurt, toasted coconut & berries (GF, V)
- > Fresh seasonal juice
- > Freshly brewed tea & coffee

ADDITIONAL ITEMS | \$9 PP

- > Bagel with smoked salmon, cream cheese, Spanish onion & capers (I)
- > Bacon & egg English muffin with BBQ sauce
- > Scrambled eggs, chorizo, smoked ham, roasted capsicum, cheese and chipotle mayo wrap
- > Vegetarian sweet potato rosti with wilted spinach, grilled mushrooms & homemade tomato relish (GF, DF, V)
- > Mini ham & cheese croissant

BREAKFAST BOX | \$30 PP

- > Seasonal fresh fruit (GF, DF, V)
- > Breakfast frittata with ham, mushrooms, manchego & spinach (GF)
- > Chef's selection pastry
- > Brookfarm granola with natural yoghurt, toasted coconut & berries (GF, V)
- > Bottled water
- > Add bulk tea & coffee
20 cups \$62 | additional serves \$3 per cup

SIT DOWN PLATED | \$45PP (includes freshly brewed tea & coffee)

Pre-set on table

- > Brookfarm granola with natural yogurt, toasted coconut & berries (GF, V)
- > Seasonal fresh fruit (GF, DF, V)
- > Assortment of pastries (V, GFO)

Choose one hot item

Alternate service fee of \$4.50 per person applies to hot items

- > Toasted sourdough with smashed avocado, slow roasted tomato, poached egg, marinated feta & Silent Grove Organics micro herbs (V)
- > 15th century eggs, poached eggs with Moorish spice, burnt butter, kale chips, labneh & naan (GF, V)
- > Buttermilk pancakes with whipped cinnamon butter, maple syrup & seasonal berries (V)
- > Potato rosti, pulled pork, apple slaw, poached egg, Silent Grove Organics micro herbs & hollandaise (GF)

(GF) Gluten Free (GFO) Gluten Free Option (DF) Dairy Free (V) Vegetarian

Seafood origin (A) Australian (I) Imported (M) Mixed





MORNING & AFTERNOON TEA

TEA & COFFEE | \$5.60 PP | 30 MINUTES SERVICE

- > Freshly brewed coffee
- > Selection of tea
- > Full cream and skim milk; almond, oat and soy milk
- > Biscuits twin back
- > Raw and white sugar, equal sweeteners

ADD ON ITEMS | \$5 EACH

- > Assortment of savoury scones
- > Lemonade scones with berry compote & whipped cream (V)
- > Assorted Danish pastries
- > Friand (GF)
- > Individual mixed fruit portions (GF, DF, V)
- > House made sausage roll
- > Mini beef pie
- > Mini bacon and egg pie with house made relish
- > Corn fritter with smoked salmon, whipped cream cheese & chives (GFO, I)
- > Smoked ham & cheddar brioche roll with house made relish
- > Sweet selection



BEVERAGE OPTIONS

- > Bottled Juice, water, soft drink - charge on consumption
- > Bulk juice station
20 cups \$62 | additional serves \$3 per cup
- > Bulk tea and coffee station
20 cups \$62 | additional serves \$3 per cup



HIGH TEA | \$45PP (MAXIMUM NUMBERS 100 PAX)

- > Savoury treats
- > Ribbon sandwiches
- > Freshly baked scones
- > Petit desserts
- > Tea selection

(GF) Gluten Free (GFO) Gluten Free Option (DF) Dairy Free (V) Vegetarian

Seafood origin (A) Australian (I) Imported (M) Mixed



LUNCH

Lunch On The Go & Break On The Go

LUNCH ON THE GO | \$26.80PP

1 SANDWICH, 1 SALAD, 1 BOTTLE OF WATER & SEASONAL FRUIT

SANDWICHES

- > Roast beef, tomato, caramelised onions & rocket with seeded mayonnaise
- > Classic curried egg with alfalfa (V)
- > Poached chicken & chives with creamy mayonnaise
- > Smoked ham, cheddar & tomato with dijon mustard
- > Reuben, pastrami, sauerkraut & swiss cheese with thousand island dressing
- > Grilled pumpkin, zucchini, rocket & semi dried tomatoes with basil mayonnaise (V)
- > Poached chicken, bacon & oak lettuce with mayonnaise

SALADS

- > Classic Waldorf, cos lettuce, grapes, celery, green apple & walnuts with lemon mayonnaise dressing (GF, DF, V)
- > Fattoush salad with spiced viniagrette (DF, V)
- > Pearl couscous, grilled zucchini, fetta & mint with French dressing (V)
- > Green bean salad, red capsicum, spring onion, lemon, garlic & caper dressing (GF, DF, V)
- > Watermelon, cucumber, fetta & mint (GF, V)
- > Brown rice, cranberry, crushed pistachio, cucumber, dill, coriander & lemon dressing (GF, DF, V)
- > Roast potato, maple bacon, Spanish onion & chives with ranch dressing (GF)



ADDITIONAL SWEET OR SNACK | \$5.50 PER ITEM

SWEET

- > Brookie slice
- > Carrot cake

SNACK

- > Corn chips, guacamole & cheese
- > Rice cracker mix / nuts
- > Grain waves

BREAK ON THE GO | \$14.50PP

- > One item per guest (option to select 2 items – additional charge of \$5.50 applies per second item)
- > Bottled water or juice
- > Selection of whole seasonal fruit

SWEET

- > Assorted muffin
- > Brookie slice
- > Carrot cake

SNACK

- > Corn chips, guacamole & cheese
- > Mixed rice crackers
- > Grain waves
- > Red Rock deli chips
- > Porky bits



LUNCH

Lunch Buffet – Salads, Hot & Cold Selections

LUNCH BUFFET STAND UP | \$46.30PP | 1 HOUR SERVICE DURATION

3 SALADS, 1 COLD DISH, 2 HOT DISHES, BULK JUICE*, TEA & COFFEE STATION

**Juices, water and soft drinks charged on consumption*

> **Upgrade cold selection to sandwich or wrap selection | \$3.70PP**

> **Upgrade to include one dessert selection | \$7.30PP**

(Please refer to next page for upgrade selections)

SALADS

- > Classic Waldorf, cos lettuce, grapes, celery, green apple & walnuts with lemon mayonnaise dressing (gf, df, v)
- > Fattoush salad with spiced viniagrette (DF, V)
- > Pearl couscous, grilled zucchini, fetta & mint with French dressing (V)
- > Green bean salad, red capsicum, spring onion, lemon with garlic & caper dressing (GF, DF, V)
- > Watermelon, cucumber, fetta & mint (GF, V)
- > Brown rice, cranberry, crushed pistachio, cucumber, dill & coriander with lemon dressing (GF, DF, V)
- > Roast potato, maple bacon, Spanish onion & chives with ranch dressing (GF)

COLD SELECTIONS

- > Poached chicken, cherry tomatoes, basil pesto, bocconcini & penne pasta
- > Farro, sumac spiced pumpkin, spinach, maple bacon, chopped almonds, pumpkin seeds, goat cheese & blistered cherry tomatoes with herbed viniagrette
- > Chargrilled chicken, tri colour quinoa, corn, capsicum, cucumber, parsley, Spanish onion & marinated fetta with French dressing (GF)
- > Potato salad with Chaat masala, tamarind & yoghurt with coriander chutney (GF, V)

HOT SELECTIONS

- > Hungarian Goulash with Paris mash (GF)
- > Humpty Doo barramundi with coconut milk, ginger, Asian greens & steamed rice (GF, DF, A)
- > Rigatoni with Italian sausage, garlic, broccoli & E.V.O.O
- > Creamy cauliflower with pea penne (V)
- > Traditional butter chicken with jasmine rice & pappadum (GF)
- > Massaman beef curry with coconut rice (GF, DF)
- > Sri Lankan eggplant curry with naan bread (GF, DF, V)
- > Oven baked pork belly bites, rice noodles, coriander, mint & pickled carrot with nuoc cham dressing (GF, DF)

(GF) Gluten Free (GFO) Gluten Free Option (DF) Dairy Free (V) Vegetarian

Seafood origin (A) Australian (I) Imported (M) Mixed



LUNCH

Buffet Lunch - Upgrade Options

UPGRADE COLD SELECTION TO SANDWICH OR WRAP SELECTION | \$3.70PP

SANDWICHES, & WRAPS

- > Roast beef, tomato, caramelised onions & rocket with seeded mayonnaise sandwich
- > Classic curried egg with alfalfa sandwich (V)
- > Poached chicken & chives with creamy mayonnaise sandwich
- > Smoked ham, cheddar & tomato with dijon mustard sandwich
- > Reuben, pastrami, sauerkraut & swiss cheese with thousand island dressing sandwich
- > Chilli lime prawns with mango salsa & iceberg wrap (I)
- > Chicken Ceasar wrap
- > Mediterranean grilled vegetables, hummus & spinach wrap (V)
- > Grilled pumpkin, zucchini, rocket & semi dried tomatoes with basil mayonnaise wrap (V)

UPGRADE TO INCLUDE ONE DESSERT SELECTION | \$7.30PP

DESSERTS

- > Atlantic beach pie bars (V)
- > Seasonal fruit (GF, DF, V)
- > Whipped berry tart with double cream (V)
- > Individual tiramisu (V)
- > Assorted loaded cookies (I)

(GF) Gluten Free (GFO) Gluten Free Option (DF) Dairy Free (V) Vegetarian

Seafood origin (A) Australian (I) Imported (M) Mixed

Food can make or break an event - no matter the size! From a corporate meeting, to a large-scale gala to a relaxed team session - we work with you to create a menu that supports and enhances your event. With the largest commercial kitchen in Mackay and our Executive Chef, you're in the region's best hands.



LUNCH & DINNER

Sit Down Plated Lunch & Dinner

1 COURSE | MAIN ONLY | \$46.25 PP

2 COURSE | ENTRÉE + MAIN | \$82.95 PP

2 COURSE | MAIN + DESSERT | \$82.95PP

3 COURSE | ENTRÉE + MAIN + DESSERT | \$96.60 PP

Add bulk coffee & tea station - 20 cups \$62 | additional serves \$3 per cup

ENTRÉES

- > Beef cheek cigar with chimichurri & seasonal remoulade
- > Prawns, green paw paw salad, peanuts, bean shoots, carrot, cucumber & mint with nuoc cham dressing (GF, DF)
- > Master stock poached chicken, coriander, Vietnamese mint, cabbage, onion & carrot with Thai dressing (GF, DF)
- > Whipped goats cheese, artichoke, confit heirloom tomato & garlic tart with basil oil (GFO, V)
- > Beef carpaccio, parmesan, capers & Silent Grove Organics with horseradish cream (GF)
- > Tuna tataki, Davidson plum pearls & seaweed salad with miso dressing (I)

MAINS

- > Pan seared Humpty Doo barramundi, powdered carrot peel, carrot puree & Silent Grove Organics micro herbs with basil oil (GF, DF, A)
- > Grass fed Emerald Valley sous vide spiced lamb shoulder rack & ratatouille with mint gel (GF, DF)
- > Chicken supreme, mushroom, bacon, chives, potato rosti & wilted spinach with chicken jus (GF, DF)
- > Oven roasted duck breast, braised cabbage, potato pave & orange gel with thyme jus (GF)
- > Potato fondant & grilled portobello mushroom with chimichurri (GF, V)
- > Oven baked marinated chicken breast, smashed potatoes & savoy cabbage with romesco (GF, DF)
- > Barkers Creek King Rib pork cutlet, piquillo pepper sauce, pommes anna, sauteed green beans
- > Chargrilled 100 day grain fed Arlo eye fillet, potato gratin & braised leek with red wine jus (GF) **(add \$4PP)**

DESSERT

- > Berry delight, strawberry mousse tart (GFO, V)
- > Coffee & hazelnut praline sponge (GF, V)
- > Passionfruit & banana tart with Malibu crème (V)
- > Black forest cake (V)
- > No bake chocolate & pistachio cake (GF,)
- > Individual cheese selection, fruit & crackers (V)

(GF) Gluten Free (GFO) Gluten Free Option (DF) Dairy Free (V) Vegetarian

Seafood origin (A) Australian (I) Imported (M) Mixed



DINNER

Buffet Dinner Menu

BUFFET DINNER OPTIONS

RELAXED COMFORT | \$73 PP

- > Roasted pumpkin soup with sour cream & chives
- > Seeded mustard crust roast beef with red wine jus
- > Peri peri chicken with rocket salad
- > Steamed mixed vegetables
- > Roasted potato and pumpkin with garlic & rosemary oil
- > Assortment of fresh salads and condiments
- > Chef's dessert selection
- > Bread rolls
- > Fresh seasonal fruits

CARVERY FAVOURITES | \$79 PP

- > Roasted lamb shoulder with salsa verde
- > Roasted pork leg
- > Confit garlic & rosemary chicken breast with romesco
- > Seasonal roasted vegetables
- > Paris mash
- > Selection of salads
- > Bread rolls
- > Chef's dessert selection
- > Fresh seasonal fruits



(Dietaries available upon request)



CANAPÉS

CREATE YOUR OWN COCKTAIL MENU

3 ITEMS | \$21.70 PP

5 ITEMS | \$33.30 PP

7 ITEMS | \$46.70 PP

12 ITEMS | \$75.50 PP (equivalent to full meal replacement)

Select from hot, cold & dessert options:

COLD CANAPÉS

- > Tuna tataki, ponzu pearls & nori with sesame water (DF, I)
- > Scallop ceviché, avocado & toasted corn (GF, DF, I)
- > Roasted vegetable tart with whipped goats cheese & caramelised onion (GFO, V)
- > Spanish potato tortilla with romesco (GF, DF, V)
- > Corn fritter, smoked salmon, cream cheese, capers & dill (I)
- > Peking duck, pickled cucumber & hoisin (DF)



HOT CANAPÉS

- > Lamb kofta with raita (GF)
- > Mac n' cheese croquettes with herb mayonnaise (V)
- > 12 hour cooked pork belly bites with green paw paw salad (GF, DF)
- > Thai chicken cake with confit green onion (GF, DF)
- > Chicken pinchos with chimichurri (GF, DF)
- > Chicken dim sim with tom yum broth
- > Rodriguez Brother's chorizo tostada with romesco



DESSERT CANAPÉS

- > Chocolate and hazelnut tart with gold hazelnuts (V)
- > Crème patisserie filled profiterole with chocolate craquelin (V)
- > Passionfruit & white chocolate cheesecake (V)
- > Tiramisu (V)



(GF) Gluten Free (GFO) Gluten Free Option (DF) Dairy Free (V) Vegetarian

Seafood origin (A) Australian (I) Imported (M) Mixed

PLATTERS



FRUIT PLATTER

Seasonal selection of sliced fresh fruit (gf, df, v)

Small | Serves 8-10 | \$90
Medium | Serves 15-18 | \$155
Large | Serves 20-25 | \$220



HOT FINGER FOOD PLATTER

Chef's selection of hot finger foods

Small | Serves 8-10 | \$165
Medium | Serves 15-18 | \$230
Large | Serves 20-25 | \$295



SANDWICH PLATTER

Refer to buffet lunch menu (page 5) and select 3 sandwiches

Small | Serves 8-10 | \$147
Medium | Serves 15-18 | \$210
Large | Serves 20-25 | \$275



CHEESE PLATTER

A variety of cheeses paired with seasonal fruit and crackers

Small | Serves 8-10 | \$175
Medium | Serves 15-18 | \$240
Large | Serves 20-25 | \$305



WRAP PLATTER

Refer to buffet lunch menu (page 5) and select 3 wraps

Small | Serves 8-10 | \$152
Medium | Serves 15-18 | \$215
Large | Serves 20-25 | \$280



CHARCUTERIE PLATTER

Selection of cured meats, pickles, chutney and crusty bread

Small | Serves 8-10 | \$195
Medium | Serves 15-18 | \$260
Large | Serves 20-25 | \$325

(gf) Gluten Free (gfo) Gluten Free Option (df) Dairy Free (v) Vegetarian



BEVERAGES

OPTION ONE | EVENT PACKAGES

STANDARD | POA

A pre-poured drink on arrival from a selection of house wines and sparkling, beers, soft drinks and juice. One bottle of red and white house wine per table of 10.

PREMIUM | POA

1-hour pre-drinks from a selection of house wines and sparkling, beers, soft drinks and juice. One bottle of red and white house wine per table of 10.

OPTION TWO | CHARGE ON CONSUMPTION

Host pays for drinks on consumption, this applies to bottled water station, juice station, soft drinks, and bar service. Bar tab available upon request.

OPTION THREE | CASH BAR

Guests pay for their own drinks, minimum consumption surcharge may apply.

Availability of beverage packages will be evaluated on an event by event basis at MECC discretion.



BEVERAGES

	GLASS	BOTTLE	
SPARKLING			BEERS
> Frankie Sparkling Dal Zotto Pucino* South East Australia	POA	POA	> Heineken Zero
> Dal Zotto Pucino Prosecco King Valley, Victoria	POA	POA	> XXXX Gold
WHITE VARIETALS			> Great Northern Original
> Dead Man Walking Riesling Clare Valley, South Australia	POA	POA	> Great Northern Mid Strength
> Full Swing Moscato South East Australia	POA	POA	> Corona
SAUVIGNON BLANC			> Brookvale Union Ginger
> Totara Sauvignon Blanc* Marlborough, New Zealand	POA	POA	> James Squires 150 Lashes Pale Ale
CHARDONNAY			> Stone and Wood Pacific Ale
> Cloud St Chardonnay* Victoria, Australia	POA	POA	RTD (READY TO DRINK)
> Amelia Park Trellis Chardonnay Margaret River, Western Australia	POA	POA	> Tanqueray Gin & Tonic
SHIRAZ			> Jim Beam & Cola
> Bruno Shiraz South East Australia	POA	POA	> Bundaberg Rum & Cola
> Two Hands Shiraz McLaren Vale, South Australia	POA	POA	> Canadian Club & Cola
RED VARIETALS			> Canadian Club & Dry
> 42 Degrees South Pinot Noir Tasmania, Australia	POA	POA	> Smirnoff Ice
> Alta Pinot Noir* Victoria, Australia	POA	POA	> White Claw
> Alkoomi Black Label Cabernet Sauvignon Frankland River, Western Australia	POA	POA	NON-ALCOHOLIC
			> Orange Juice
			> Apple Juice
			> Bottled Water
			> Soft Drink
			> Ginger Beer
			> Tonic Water
			> Lemon, Lime + Bitters
			> Bundaberg Ginger Beer

* House Wine | Beverages may vary depending on availability



Celebrating local.

As the largest purpose-built convention and banqueting facility between Cairns and Brisbane, the MECC in-house catering team takes pride in providing premium, high-quality and fresh local food and beverage products, that are grown, raised, caught and made in our region.

Our menu showcases the best of Australia's and locally sourced produce. Supporting local farmers and growers to bring fresh, sustainable ingredients to your plate. Every dish is crafted with respect for where it comes from and pride in keeping it local.

With a diversity of rainfall and temperature in different parts of our region, the Greater Whitsunday region boasts a broad range of agricultural production.

This allows production of world-class beef, grains, sugar, seafood, aquaculture, fruit and vegetables all within the same region.

We proudly support and use the following local producers and suppliers for our goods and ingredients that go into our dishes:

- > Barkers Creek Pork – Kingaroy
- > Silent Grove Organics – Mt Ossa
- > Mungalli Creek Dairy – Millaa Millaa
- > Arlo Beef – Northern Queensland

We also use trusted Australian produce and suppliers, including:

- > Emerald Valley Lamb – Goldfields, Western Victoria
- > Humpty Doo Barramundi – Northern Territory

