

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.



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)

20% Discount Voucher for our Gift Shop

MENU

BEVERAGES

SERVED ALL DAY

Selection of Simplicitea Teas
Freshly brewed coffee
Soft drinks
Orange Juice
Mineral Water

ON ARRIVAL | MORNING TEA AFTERNOON TEA

Please select one of the following options for each tea break

Vanilla and fruit scones, clotted cream, strawberry jam
Seasonal fruit platter, roof top honey yogurt
Aquarium speciality chocolate & hazelnut brownie
Banana cake , vanilla mascarpone
Sticky glazed Danish pastries
Fish shaped shortbread cookies
Mini jam doughnuts
Blueberry buttermilk pancakes, maple syrup, whipped butter
Jumbo choc chip cookies
Assorted mini gourmet pies , tomato relish
Beef sausage rolls, onion marmalade
Ham & cheese croissants

LUNCH - STAND UP BUFFET

CHEFS SELECTION OF GOURMET WRAPS AND ARTISAN ROLLS

HOT SAVOURIES

Please select one of the following options

Chicken curry pies

Cucumber & mint yogurt

Mt Macedon mushroom, spinach, truffle and fetta frittata (gf) (v)

Angus beef burgundy pies

Tomato relish

Peking duck spring rolls

Chilli orange glaze

Green pea & mint arancini (gf) (v)

Basil aioli

Pulled pork & apple sausage rolls

Onion relish

Turkish lamb pide

Cucumber & saffron yogurt

Spinach & fetta Turkish pide (v)

Cucumber & saffron yogurt (v)

Sweetcorn & chilli empanada, tomato (ve)

Coriander & lime dressing

MENU

LUNCH - STAND UP BUFFET

SALAD

Please select 1 of the following options

Roasted root vegetables (ve) (gf)

Goats curd, toasted sunflower seeds, curly lettuce, tarragon pesto

Spicy tiger prawns & crunchy slaw (gf)

Kale, charred corn, tom yum dressing, crispy rice noodles

Classic garden salad (gf) (ve) (df)

Cucumber, carrot, tomato, spring onion, garlic chives, green peas, butter lettuce, balsamic, olive oil

Warm Pulled Parwin Prime Lamb

Salsa verde, rocket, fetta, pine nuts, goji berry

Tuscan tomato & bread salad (v)

Split green olives, marinated white anchovies, mixed baby tomatoes, basil, oregano, olive oil

SWEET TREATS

Please select 1 of the following options

Whole & fresh cut fruit (ve) (gf)

Salted caramel profiteroles

Aquarium speciality chocolate and hazelnut brownie (gf)

Assorted bambino ice creams

Selection of sorbets, freeze dried fruits & coulis (ve) (gf)

Petit cup cakes

Assorted mini eclairs

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

ACTIVITIES

PRESENTATION BY MARINE EXPERT

\$175

GUIDED TOUR

\$20 per person

ACTIVITY TRAIL

\$5 per person

SHARK DIVE XTREME

From \$299 per person

PENGUIN PASSPORT

From \$149 per person



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CONTACT THE EVENTS TEAM

03 009923 5952 | functions@melbourneaquarium.com.au | melbourneaquarium.com.au/functions