

VEMI | *Victorian Emergency
Management Institute*

MOUNT MACEDON

MENUS

Effective from 1 May 2022

OF NOTE

CATERING OPTIONS

The Victorian Emergency Management Institute (VEMI) offers a comprehensive catering service to compliment events from 6 to 120 guests.

Food packages are available at a range of price points for:

- breakfast
- morning & afternoon tea
- light working lunches
- buffet style lunches & dinners
- banquet style lunches & dinners

BAR SERVICE

VEMI is a fully licenced premises. Beverage packages are available or, guests may purchase drinks at the bar.

PLEASE CONSIDER

- Prices shown are for Monday to Friday, non residential courses.
- 10% catering discount applies to residential bookings.
- Weekend & public holiday surcharges apply.
- Food & beverage prices are inclusive of GST.
- Final numbers of guests are required within 10 business days of the event date.
- Pricing & products are subject to change without notice.
- For a full list of Terms & Conditions, please contact vemi@emv.vic.gov.au.
- The VEMI kitchen can cater for the following dietary requirements; vegan, vegetarian, pescatarian, gluten free, dairy free. Additional costs will apply for special menu orders, for example; special milks (almond / coconut), kosher, halal & other special ethnic meals.
- Dietary requirements must be provided 10 business days prior to the event. No dietary requirements will be provided for after this time unless for medical reasons.



If you are after something a little different, discuss your requirements with
VEMI's Events Coordinator.

BREAKFAST

LIGHT BUFFET - \$17.00 per person

- coffee, tea buffet & fruit juice
- fruit
- assorted cereals
- selection of breads & spreads

CONTINENTAL BUFFET - \$20.00 per person

- coffee, tea buffet & fruit juice
- fruit
- selection of yoghurt
- assorted cereals
- assorted pastries / muffins
- selection of breads & spreads

HOT PLATED BREAKFAST - \$29.50 per person

- coffee, tea buffet & fruit juice
- fruit
- chef's selection of five (5) of the following plated:
 - poached eggs
 - scrambled eggs
 - fried eggs
 - bacon
 - chorizo sausage
 - roasted tomatoes (v)
 - mushrooms (v)
 - hash browns (v)
 - baked beans (v)

FULL BUFFET BREAKFAST - \$32.50 per person

- coffee, tea buffet & fruit juice
- fruit
- selection of yoghurt
- assorted cereals
- assorted pastries / muffins
- selection of breads & spreads
- chef's selection of five (5) of the following:
 - poached eggs
 - scrambled eggs
 - fried eggs
 - bacon
 - chorizo sausage
 - roasted tomatoes (v)
 - mushrooms (v)
 - hash browns (v)
 - baked beans (v)





TEA BREAKS

SWEET

- scones with jam & cream
- chocolate truffles
- tim tam balls
- housemade muffins
- housemade slices
- housemade biscuits
- granola bowl with greek yoghurt, almonds, sultanas & mixed fruit
- fruit salad cup with vanilla bean yoghurt
- fruit kebabs
- gourmet cookies
- chocolate brownies
- profiteroles
- banana bread

SAVOURY

- vegetable frittata
- cucumber bites topped with cream cheese, dill & tomato
- sausage rolls
- mini quiches
- ham & cheese / tomato & cheese croissants
- ham & cheese / tomato & cheese toasties
- savoury scones with tomato relish
- mini pizzas
- vegetable spring rolls
- popcorn chicken bites
- cajun chicken bites

One item - \$7.50 per person

Two items - \$12.00 per person

Continuous tea & coffee - \$7.50 per person

LUNCH

LIGHT WORKING BUFFET - \$20.00 per person

- chef's selection of sliders, wraps & sandwich points
- seasonal fruit
- juice

SOUP BUFFET - \$20.00 per person

- chef's selection of 2 soups
- warm crusty bread
- seasonal fruit
- juice

PASTA BUFFET - \$25.00 per person

- chef's selection of 2 cold salads
- chef's selection of 3 hot pasta dishes (2 meat & 1 vegetarian)
- warm crusty bread
- seasonal fruit
- juice

SANDWICH & SALAD BUFFET - \$20.00 per person

- chef's selection of 2 cold salads
- chef's selection of sliders, wraps & sandwich points
- seasonal fruit
- juice

PUB STYLE PLATED - \$36.00 per person

- 1 selection of the following:
 - chicken parmigiana with chips & salad
 - chicken schnitzel with chips & salad
 - roast of the day with vegetables
 - spaghetti bolognese
 - fettuccini carbonara
 - salt & pepper calamari served with chips & salad
 - aussie beef burger with the lot, served with chips
 - chicken schnitzel & salad burger, served with chips
 - beer battered flake with chips & salad
 - rissoles with bacon, chips & salad, topped with gravy
 - chicken kiev served with chips & salad
 - lasagne served with chips & salad
 - beef & guinness pot pie served with mash & mushy peas
 - lamb cutlets served with chips, salad & gravy
 - club sandwich served with chips
 - steak sandwich served with chips



DINNER

BBQ BUFFET - \$29.50 per person

- chef's selection of 2 cold salads
 - beef burgers
 - pork sausages
 - marinated steak
 - fruit salad
 - selection of cheesecakes
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BUFFET - \$52.00 per person

- selection of two meat dishes
 - eye fillet steak with red wine jus
 - house made lasagne
 - roast pork with crackle & apple sauce
 - garlic & herb marinated chicken breast
 - crispy skin atlantic salmon
 - beer battered flake
 - chicken schnitzel
 - chicken parmigiana
 - moroccan lamb
 - sesame soy beef stir fry
 - garlic prawns
- all dishes served with
 - chef's selection of vegetarian dish
 - bread rolls & spreads
 - chef's selection of side dishes
 - house made sweets



DINNER

One course - \$36.00 per person | Two course - \$52.00 per person | Three course - \$67.50 per person

ENTREE - select 1 or 2 for alternate drop

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| <ul style="list-style-type: none"> • grilled saganaki • duck spring rolls • pumpkin & feta arrancini • salt & pepper calamari • thai beef salad • honey soy chicken skewers • trio of dumplings | <ul style="list-style-type: none"> • pumpkin soup • deep fried camambert bites • tempura prawns • lemon & garlic herb scallops • cauliflower bites • cheeseburger spring rolls • vietnamese rice paper rolls |
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MAIN - select 1 or 2 for alternate drop - selections can also be made from the pub style lunch menu

- eye fillet steak, cooked medium, served with chat potatoes, sautéed greens & red wine jus
- chicken alabama - chicken breast stuffed with camembert cheese & spinach, wrapped in bacon & topped with seeded mushroom sauce, served with chat potatoes & sautéed greens
- chicken breast stuffed with spinach & ricotta, wrapped in prosciutto & topped with green peppercorn sauce, served with sweet potato mash & sautéed greens
- chicken breast marinated in garlic and herb rub served with baby carrots, bacon infused mashed potato, broccolini and corn
- atlantic salmon with roasted pumpkin, spinach & tangy lemon mayo
- chicken & pumpkin risotto
- garlic prawns with rice & salad
- barramundi served with chat potatoes & sautéed greens
- herb crusted rack of lamb, served on a bed of garlic & rosemary mash, topped with rich gravy sauce
- morrocan lamb with rice, yoghurt & pita bread
- pork ribs served with chips & salad
- herb & garlic marinated chicken breast wth pumpkin puree, chat potatoes & sautéed greens
- roast pork with chat potatoes, vegetables, gravy & apple sauce
- nasi goreng
- chicken & chorizo linguini
- burrito bowl - corn, black beans, lettuce, rice, toasted tortilla, avocado, cheese, tomato & cucumber salsa with chipotle sauce
- nourish bowl - grilled corn, black beans, avocado, roasted mushrooms, kale, grilled halloumi, sweet potato and black rice, drizzled in spicy buffalo mayo
- pork belly with roasted chat potatoes, asian slaw and apple chutney
- beef wellington with chat potatoes and roasted vegetables
- seafood linguini
- greek lamb salad

DESSERT - select 1 or 2 for alternate drop

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| <ul style="list-style-type: none"> • chocolate mousse • meringue nests • sticky date pudding • toberone cheesecake • churros with chocolate ganache sauce • chocolate spring rolls • caramilk mousse | <ul style="list-style-type: none"> • trifle • bread & butter pudding • creme brulee • chocolate brownie sundae • hot jam donuts • golden gaytime cheesecake • chocolate cake |
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