

Exhibitor Menu

NYAAL BANYUL
GEELONG CONVENTION
AND EVENT CENTRE

NYAALBANYUL.COM.AU





Welcome to Nyaal Banyul

A place for gathering and sharing, where every dish invites you to take a moment and discover the bounty of our region. Guided by the seasons, our menu highlights the fresh ingredients we have at our doorstep.

We work hand-in-hand with local farmers and artisans who share our respect for the planet, sourcing produce that's as fresh and vibrant as the landscape it comes from.

Each plate showcases these lovingly grown ingredients, enriched with native flavours and paired with the latest culinary techniques and innovation. Often from carbon-neutral suppliers, these ingredients are ripe, full of life and deeply connected to Geelong and The Bellarine.

Every dish we create threads a story of flavour, tradition, innovation and the powerful connection that brings people together.

Individual Items

From delicious breakfast items to nourishing salad bowls, plus everything in between, we have a selection of individual items to keep people well-fed throughout your event.



Toasted English Muffin

SELECT YOUR ITEMS

Breakfast

Minimum order 5 each.

Chia Pudding (VF, GF) Davidson plum compote, toasted macadamia, coconut yoghurt	\$12.50
Homemade Granola (V, GF) Great Ocean Road yoghurt, Bellarine berries	\$12.50
Toasted English Muffin Pork and fennel sausage patty, folded WesEgg, barbecue sauce	\$12.50
Seasonal Fruit Danish (V)	\$9
Freshly Baked Blueberry Muffin (V) Wattleseed crumble	\$9
Vanilla Custard Doughnuts (V)	\$9

Salad Bowls

Fennel, Broccoli and Peas with Quinoa (V, GF) Buttermilk dressing	\$14
Otway Pasta with Kale and Roasted Pumpkin (V, GF) Meredith Dairy feta, lemon myrtle vinaigrette	\$14
Spud Sisters New Season Potatoes (GF) Egg, bacon, ranch dressing	\$14
Eastern Slaw with Chicken (GF) Vietnamese mint, fried shallots, poached chicken, chilli dressing	\$14
Cannellini Beans with Moorabool Valley Duck (GF) Native oregano, roasted capsicum, local olives	\$14

Essentials

Selection of House-baked Cookies, 30 Pieces	\$150
Assorted Flavours Red Rock Crisps, 10 Packets	\$60
Dried Fruits and Nuts, 500g	\$55
Chocolate Jar, 1kg	\$90
Lolly Jar, 1kg	\$70
Doughnut Platter, 10 Pieces	\$90

(V) Vegetarian
(VF) Vegan-Friendly
(GF) Gluten-Friendly



Otway Pasta with Kale and Roasted Pumpkin

Platters

From sweet to savoury, our regionally inspired platters are made for sharing, and are perfect for grazing between sessions.



Tomato and Feta Arancini

SELECT YOUR ITEMS

All-Day Platters

Serves 5 people.

Roasted Free-range Chicken Finger Sandwich	\$30
Celery, grain mustard aioli, spring onion	
Freshly Baked Scones (V)	\$30
Bellarine strawberry jam, Chantilly cream	
Victorian Triple-chocolate Brownie (V)	\$25
Pepperberry ganache	
Lamington (V)	\$25
Raspberry, cacao, coconut, pepperberry	
Moorabool Valley Duck Croque Monsieur	\$65
Pickled mustard seeds	
Pork and Fennel Sausage Roll	\$85
Tomato sauce	

Large Platters

Serves 10 people.

Hand-crafted Victorian Small Goods	\$160
Bellarine olives, Otway Kitchen relish, sourdough breads, grissini	
Victorian Cheese Board (V)	\$250
Fruit, nuts, fresh sourdough bread	
Showcase of Victoria's Finest Makers	\$230
Assorted cheeses and small goods, house-made antipasti, condiments, warm crusty bread	
Sliced Seasonal Fruits (VF, GF)	\$95
Bowl of Seasonal Whole Fruits (VF, GF)	\$45
Sushi and Nigiri, 40 Pieces (GF)	\$160
Assorted nigiri (M), maki and hand rolls (M), wasabi, pickled ginger, tamari sauce	
Rice Paper Rolls, 20 Pieces	\$220
Assorted chicken, seafood (M) and vegetable rice paper rolls, sesame dipping sauce	
Assorted Sandwiches and Wraps, 30 Pieces	\$140

Hot Platters

Serves 10 people.

Fried BBQ Pork Buns	\$70
Mushroom XO, spring onions, sesame	
Chicken and Leek Pie, 20 Pieces	\$150
Lemon myrtle aioli	
Tomato and Feta Arancini, 30 Pieces (V, GF)	\$150
Saltbush salsa verde	
Mushroom "Steak" Sliders (VG, GF)	\$80
Bush tomato chutney, rocket, seed buns	
Corn and Cheese Empanada, 20 Pieces (V, GF)	\$160
Jalapeño avocado cream	
Smashed Wagyu Slider	\$110
L'Artisan gruyère, preserved onions, green tomato chutney	

(V) Vegetarian
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Seafood Country of Origin Labelling (CoOL)
(A) Australian (I) International (M) Mixed



Lamington

Live Experiences

Elevate your event with an experience, from doughnut walls to lolly buffets and popcorn carts that give guests something to smile about.



SELECT YOUR EXPERIENCE

Lolly Buffet

\$350

Serves 50 guests.

INCLUDES

Apothecary jars filled with assorted candy and chocolate

Buffet centrepiece

Takeaway paper bags

Staff hire not required

+ Additional 10 serves \$70

Doughnut Wall

\$1,900

Serves 100 guests – only 2 available.

INCLUDES

Assorted ring doughnuts

Custom colours and branding available

Doughnut wall included

+ Additional 10 serves \$150

Greek Doughnuts

\$1,000

Serves 50 – grazing portions.

INCLUDES

Pop-up infrastructure and signage (2000mm x 2000mm footprint required, 3x 10amp power required, exhibitor is responsible to organise)

4 hours staff hire

48 hours' notice required for additional orders

Exhibitors may supply their own branded food-grade 250ml container

+ Additional 10 serves \$80

SELECT ONE FLAVOUR

Honey, Walnuts and Cinnamon

Nutella and Crushed Hazelnuts

Warm Strawberry Jam and Icing Sugar

Popcorn Cart

\$500

INCLUDES

Pop-up infrastructure and signage (2000mm x 2000mm footprint required)

Popcorn machine hire

4 hours staff hire

100 portions artisan flavoured popcorn

2kg of corn kernels

100x small serving boxes

Canola oil

Saltshaker

Serving scoop

Exhibitors may supply their own branded food-grade 250ml containers

+ Additional 1kg corn kernels, 50 serving boxes \$100

+ Additional 2kg corn kernels, 100 serving boxes \$200

PLEASE NOTE

All serves must be ordered pre-event

Live Experiences

Everyone loves ice cream, making this sweet experience a guaranteed crowd-pleaser.

SELECT YOUR EXPERIENCE

Ice Cream Cart

\$900

INCLUDES

Pop-up infrastructure and signage
(2000mm x 2000mm footprint, 1x 10amp power required)

4 hours staff hire

150 portions of ice cream across 3x 5L tub
(approx. 50 serves per tub)

Serving napkins

Choice of 150 waffle cones or Nyaal Banyul branded cups

48 hours' notice required for additional orders

Exhibitors may supply their own
branded food-grade 250ml containers

+ Additional 5L tub ice cream/sorbet \$250

(V) Vegetarian
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SELECT THREE FLAVOURS

Ice Cream

Hazelnut (V, GF)

Maple and Vanilla and Strawberry Ripple (V, VF, GF)

Salted Caramel (V, GF)

Sorbet

Dark Chocolate (V, VF, GF)

Pistachio (V, VF, GF)

Passionfruit and Coconut (V, VF, GF)

PLEASE NOTE

All serves must be ordered pre-event



Live Experiences

Keep up the energy with vibrant smoothies and cold-pressed juices in delicious flavour combinations.



SELECT YOUR EXPERIENCE

Smoothie Station

\$1,500

INCLUDES

Pop-up infrastructure and signage (2000mm x 2000mm footprint, 3x 10amp power required)

4 hours staff hire

5L smoothie made on stand (approx. 150 serves)

Serving napkins

Choice of 150 Nyaal Banyul branded cups or 150x 150ml (5oz) glass

Exhibitors may supply their own branded food-grade 150ml containers

+ Additional smoothie flavour \$50

+ Additional 10L smoothie \$800

SELECT ONE FLAVOUR

Bellarine Sunrise

Mango, banana, coconut water, lemon myrtle honey, turmeric

Coastal Greens

Spinach, green apple, cucumber, celery, mint, spirulina

Native Berry Boost

Strawberries, blueberries, Davidson plum, coconut yoghurt, almond milk

Espresso Wave

Cold brew coffee, banana, oats, almond butter, oat milk

Fresh Juice Station

\$1,500

INCLUDES

Pop-up infrastructure and signage (2000mm x 2000mm footprint, 3x 10amp power required, exhibitor is responsible to organise)

4 hours staff hire

15L juice made on stand (approx. 150 serves)

Serving napkins

Choice of 150 Nyaal Banyul branded cups or 150x 150ml (5oz) glass

Exhibitors may supply their own branded food-grade 150ml containers

+ Additional 10L juice \$800

SELECT ONE FLAVOUR

Pear, celery, green grape, river mint, lime

Blackberry, Davidson plum, beetroot, orange

Pineapple, cucumber, finger lime, coconut water, agave

Blood orange, carrot, ginger, turmeric, finger lime

Barista Cart Packages*

Coffee made just for you, prepared by a dedicated barista and full of flavour. Choose from three packages, with additional options to suit your needs.

SELECT YOUR PACKAGE

One

\$220 PER HOUR

INCLUDES

40 cups per hour
1 barista
Minimum 2 consecutive hours

Two

\$395 PER HOUR

INCLUDES

Unlimited cups
2 baristas
Minimum 2 consecutive hours

Three

\$2,500

INCLUDES

Unlimited cups
2 baristas unlimited for 8 hours

+ Additional hour \$300

*Barista carts need to be attached to a floor/wall pit with water and waste plus another with 3 phase and 15amp power. Exhibitors must coordinate this through their stand builder.

PLEASE NOTE

Barista cart bookings are subject to availability.



Self-Serve Tea and Coffee



SELECT YOUR PACKAGE

50 Cup Small Coffee Pod Machine

\$100 PER EVENT

The coffee pod machine is perfect for organiser's offices and green rooms where milk can be stored in fridges. Comes attached with a small milk steamer and kettle.

INCLUDES

- Pod machine
- Assorted locally roasted Constant Coffee pods, serves 30
- Curated selection of Blak Brews tea bags, serves 10
- Rich hot chocolate, serves 10
- 2L milk
- 50 stainless steel cups, panela sugar and teaspoons

**Requires 10amp power.

*Needs to be attached to a floor/wall pit with water and waste plus another with 3 phase and 15amp power. Exhibitors must coordinate this through their stand builder.

100 Cup Bean to Cup Machine*

\$250 PER EVENT

INCLUDES

- Bean to cup machine
- 1kg bag locally roasted Constant Coffee beans
- Curated selection of Blak Brews tea bags, serves 10
- Rich hot chocolate, serves 10
- 2L milk
- 100 stainless steel cups, panela sugar and teaspoons

100 Cup Urn**

\$250 PER EVENT

INCLUDES

- 100 cup hot water urn
- Freeze-dried coffee, serves 80
- Curated selection of Blak Brews tea bags, serves 20
- 2L milk
- 100 stainless steel cups, panela sugar and teaspoons

Need Extra?

Additional replacement stock.

Locally roasted Constant Coffee pods	\$3 each
Freeze-dried coffee, serves 10	\$5
Rich hot chocolate, serves 10	\$5
Milk (full cream or skim)	\$5 per 2L
Alternative milk (soy, almond, oat, lactose-free)	\$4 per 1L
Stainless steel cups and teaspoons	\$5 per 10
Non-branded biodegradable cups	\$12 per 50

PLEASE NOTE

Coffee pod machine bookings are subject to availability. If the stand does not have milk refrigeration, an ice bucket is available to hire for \$5 per day. Exhibitors requiring a fridge must organise this, along with any associated power requirements, through their stand builder.

Non-Alcoholic Beverages

A refreshing drink for every guest. From cold-pressed juices and flavoured waters to a vibrant range of non-alcoholic options.

Soft Drinks

450ML BOTTLE, \$5 EACH

SELECT

Pepsi
Pepsi Max
Solo
Schweppes Lemonade
Assorted

Noah's Creative Fruit Juices

260ML BOTTLE, \$5 EACH

SELECT

Yellow smoothie
Apple, Watermelon and Mint
Orange
Apple
Veggie
Assorted

ETCH Flavoured Mineral Waters

300ML CAN, \$6 EACH

SELECT

Davidson Plum and Strawberry Gum
Finger Lime and Lemon Myrtle
Assorted

StrangeLove Soda

300ML BOTTLE, \$6 EACH

SELECT

Passionfruit
Lemon Squash
Mandarin
Assorted

Bottled Water

300ML / 500ML / 600ML BOTTLES, FROM \$3 EACH

SELECT

Hepburn Springs Still Water, 300ml PET \$3
Cool Ridge Still Water, 600ml \$4
Cool Ridge Sparkling Water, 500ml \$4

Non-alcoholic Beer or Cider

375ML CAN OR BOTTLE, \$8 EACH

SELECT

Heaps Normal Quiet XPA, Can
Heaps Normal Another Lager, Can
Flying Brick Cider Co. Sparkling Pink Lady, Bottle



Infused Water Stations

Our infused water stations are adorned with sliced fruits, adding a fresh, elegant touch to your event.

11L Dispenser

\$50

INCLUDES	REPLENISHMENT	
Dispenser	Water refill	\$15
Sliced fruits	Water refill with fresh fruit	\$30
Glassware		

19L Dispenser

\$85

INCLUDES	REPLENISHMENT	
Dispenser	Water refill	\$25
Sliced fruits	Water refill with fresh fruit	\$50
Glassware		

Water Cooling Unit

\$140

INCLUDES	REPLENISHMENT	
Cooler unit	15L water cooler	\$25
15L cooler bottle	50 cups	\$8
100 cups		



Alcoholic Beverages

From regional wines and locally brewed craft beers to refreshing ready-to-drink cocktails, these are sips to savour.



Wine

\$40 PER 750ML BOTTLE

SELECT

Sparkling

Portarlington Ridge Sparkling

Scotchmans Hill Swan Bay Prosecco

Red

Pettavel Shiraz Viognier

Portarlington Ridge Shiraz

Scotchmans Hill Jack & Jill Pinot Noir

White

Red Rock Sauvignon Blanc

Portarlington Ridge Pinot Gris

Scotchmans Hill Swan Bay Chardonnay

Mount Duneed Estate Pinot Grigio

Beer

300ML CAN OR BOTTLE, FROM \$9 EACH

SELECT

Standard 6 for \$65

Bells Beach Brewing Session Ale (3% ABV) **\$9 per can**

Blackman's Brewery Pivot City Lager (4.3% ABV) **\$10 per can**

Prickly Moses Otway Pale Ale (4.9% ABV) **\$10 per bottle**

Assorted

Premium 6 for \$72

Bells Beach Brewing Endless Summer Draught (4.5% ABV) **\$11 per can**

Blackman's Brewery Ginger Beer (4% ABV) **\$13 per can**

Ready to Drink

250ML / 300ML CAN, FROM \$10 EACH

SELECT

Jack Rabbit Frizzante (8.2% ABV), 200ml **\$10**

Blackman's Brewery Coast Seltzer (4% ABV), 330ml **\$13**

Flowstate Vodka, Lime and Soda (4.2% ABV), 330ml **\$13**

Flowstate Gin and Tonic (4.2% ABV), 330ml **\$13**

Thirty Acres Espresso Martini (13.9% ABV), 250ml **\$14**

Additional Servicing Ware

SELECT

360ml clear bio cups **\$15 per 50 cups**

Stemless Acrylic **\$1 each**

Glassware **\$1.50 each**

Punch bowl **\$5 each**

Ice bucket **\$2.50 each**

Bag of ice **\$5 each**

PLEASE NOTE

Under the Victorian Legislation, service of alcohol requires staff with a current Victorian Responsible Service of Alcohol (RSA) Certification. The number of staff required will be determined by the size of your order. Service of alcohol must cease 30 minutes before the bump out of an event.



Beverage Packages

We offer tailored drinks experiences to suit your gathering, from intimate celebrations to lively networking occasions.

Gather

Made for gathering and great conversation. A selection of regional wines, local craft beers and thoughtful non-alcoholic options.

PRICE PER PERSON

One hour	\$32
Two hours	\$42
Three hours	\$52
Four hours	\$60
Five hours	\$67

Celebrate

Celebrate with an expanded wine selection highlighting additional varieties and standout regional producers.

PRICE PER PERSON

One hour	\$38
Two hours	\$47
Three hours	\$56
Four hours	\$65
Five hours	\$74

Network

A drinks experience to foster great conversations and meaningful connections. Minimum 20 people, all prices on consumption.

PRICE PER PERSON

One hour	\$29.50
Two hours	\$37
Three hours	\$46

MINIMUM SPENDS

The minimum spend per person is charged upfront and includes staff hire, with beverages billed on consumption. Additional costs require same-day approval and post-event billing. Exhibitors are responsible for managing guest numbers. Exceeding the paid allocation may quickly meet the minimum spend and affect service quality.



Stand Catering and Beverage Order Form

Please submit this form at least seven business days before your event to exservices@nyaalbanyul.com.au.

Late requests will be considered where possible; however, we cannot guarantee the availability of goods and services beyond this deadline.

Once we receive and process your order, you will receive a tax invoice confirming your booking details. Payment is required before services are delivered. Please be aware that service charges are subject to change without prior notice.

EVENT DETAILS

Event Name _____

Stand Name _____

Event Dates _____

Stand Number _____

CONTACT DETAILS

Contact Name _____

Position _____

Company _____

ABN/ACN _____

Address _____

Suburb _____

State _____ Postcode _____

Telephone _____

Mobile _____

Email _____

BILLING DETIALS (IF DIFFERENT TO CONTACT DETAILS)

Contact Name _____

Position _____

Company _____

ABN/ACN _____

Address _____

Suburb _____

State _____ Postcode _____

Telephone _____

Mobile _____

Email _____

STAND CATERING AND BEVERAGE ORDER FORM

DELIVERY DAY	DELIVER DATE (DD/MM/YYYY)	DELIVERY TIME	MENU/ITEM DESCRIPTION/SELECTION	QTY REQUIRED	AMOUNT (\$)
		: <input type="checkbox"/> AM <input type="checkbox"/> PM			
		: <input type="checkbox"/> AM <input type="checkbox"/> PM			
		: <input type="checkbox"/> AM <input type="checkbox"/> PM			
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		: <input type="checkbox"/> AM <input type="checkbox"/> PM			
				TOTAL	

Staff Hire

If you require staff hire there is a minimum requirement of a four-hour consecutive shift, and a minimum 48 hours' notice.

A staff member must be present for all alcoholic beverage orders, and a selection of our food services. To determine your staffing requirements, please speak directly with a member of Nyaal Banyul's Exhibitor Services team. You can reach them on exservices@nyaalbanyul.com.au.

DAY REQUIRED	DATE (DD/MM/YYYY)	START TIME	FINISH TIME	STAFF QTY	TOTAL HOURS	HOURLY RATE (\$)	AMOUNT (\$)
Monday		: <input type="checkbox"/> AM <input type="checkbox"/> PM	: <input type="checkbox"/> AM <input type="checkbox"/> PM				
Tuesday		: <input type="checkbox"/> AM <input type="checkbox"/> PM	: <input type="checkbox"/> AM <input type="checkbox"/> PM				
Wednesday		: <input type="checkbox"/> AM <input type="checkbox"/> PM	: <input type="checkbox"/> AM <input type="checkbox"/> PM				
Thursday		: <input type="checkbox"/> AM <input type="checkbox"/> PM	: <input type="checkbox"/> AM <input type="checkbox"/> PM				
Friday		: <input type="checkbox"/> AM <input type="checkbox"/> PM	: <input type="checkbox"/> AM <input type="checkbox"/> PM				
Saturday		: <input type="checkbox"/> AM <input type="checkbox"/> PM	: <input type="checkbox"/> AM <input type="checkbox"/> PM				
Sunday		: <input type="checkbox"/> AM <input type="checkbox"/> PM	: <input type="checkbox"/> AM <input type="checkbox"/> PM				
Public Holiday		: <input type="checkbox"/> AM <input type="checkbox"/> PM	: <input type="checkbox"/> AM <input type="checkbox"/> PM				
							TOTAL

I have read and understand the terms and conditions outlined within this guide.

Full Name _____

Signature _____

Date _____

PRIVACY STATEMENT COLLECTION

The Victorian Convention and Event Trust (VCET) operates Nyaal Banyul Geelong Convention and Event Centre on behalf of the State Government of Victoria. VCET is collecting your personal information for the purposes of completing the enquiry above. VCET will use the personal information for the primary purpose or a directly related purpose. You understand that the personal information provided is for the purpose of this enquiry and shall otherwise remain private within VCET unless disclosure is required by law. You may apply to VCET for access to and/or amendment of the information. Request for access to and/or amendment of the information should be made to VCET's Privacy Officer (privacy@vcet.com.au). Our Privacy Policy is available by clicking [here](#).

Terms and Conditions

Before placing an order with Exhibitor Services, ensure your stand complies with all event requirements set by the organiser. Direct any questions regarding these requirements to the organiser.

Cancellation requests must be submitted in writing to exservices@nyaalbanyul.com.au at least 72 hours before the event begins. Cancellations received after this deadline, or failure to submit a cancellation request, will result in full charges being applied.

All bookings are subject to availability.

Nyaal Banyul holds exclusive catering rights for all food and beverage products. Exhibitors are not permitted to bring outside food or beverages onto the premises. Exceptions may apply for food and beverage tastings only. To request approval for sampling, please complete the **Food and Beverage Sampling and Selling Form**.

Any additional cleaning costs resulting from spillage or food and wet waste removal will be the exhibitor's responsibility.

All stand catering is delivered to your stand via catering trolleys and operates on a self-service basis. Trolleys are used for delivery purposes only and will not remain on stands. Exhibitors are responsible for ensuring adequate bench space is available for their catering orders.

Furniture and stand equipment are not supplied. Items such as refrigeration units and waste disposal must be arranged by the exhibitor through a stand builder or external exhibition hire company.

All catering activities must remain within your stand footprint and must not extend into surrounding areas.

Exhibitors are responsible for ensuring all non-disposable equipment is accounted for at the time of collection. The cost of any lost items will be charged to the exhibitor.

An authorised representative must be present at the stand during all scheduled delivery times. They are responsible for accepting deliveries and approving any changes to orders during the event.

Unless otherwise stated, a minimum order of 10 people applies per menu, with any additional guests added in increments of 10.

A maximum of 50 guests is recommended for all packages. If your requirements exceed this, please contact the Exhibitor Services team to discuss suitable options at exservices@nyaalbanyul.com.au



Ready to gather?
Let's start planning
your event

NYAAL BANYUL
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AND EVENT CENTRE

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