



# **CELEBRATE IN STYLE AT THE OCULUS**

**END-OF-YEAR PACKAGES**



**SCIENCE**

**GALLERY**

HOSPITALITY PARTNER  
**ATLANTIC GROUP®**

Discover an exceptional event experience at The Oculus, the stunning outdoor venue at Melbourne Connect.

As the exclusive hospitality partner for the Melbourne Connect precinct, Atlantic Group® invites you to host your next celebration in this iconic setting.

Our all-inclusive event packages are designed to make your end-of-year celebration effortless and memorable. Choose between an Italian-inspired grazing station or a selection of chef-crafted canapés, both complemented by a Gelato Cart and your choice of a premium beverage package.

Enjoy the atmosphere with live music while everything else is taken care of – including stylish furniture, décor, logistics, and the beautiful Science Gallery Melbourne as a wet weather solution. It's a seamless, stress-free experience that allows you and your guests to simply relax and celebrate.

*All profits go to The University of Melbourne to fund future research and innovation.*

## EVENT PACKAGE DATES

**Monday 1 December – Sunday 14 December 2025**

For enquires or bookings, please contact us at:

📞 +61 410 547 192

✉️ [mc-catering@atlanticgroup.com.au](mailto:mc-catering@atlanticgroup.com.au)

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# RATE CARD

BASED ON 100 GUESTS

*If your group is under 100 guests, get in touch to explore alternative options.*

*\*Please note that T&Cs and minimum numbers apply.*

## OPTION ONE

Italian-Inspired Grazing Station + Beverages + Gelato Cart

	STANDARD BEVERAGE PACKAGE	PREMIUM BEVERAGE PACKAGE
<b>1 HOUR</b>	\$125 per person	\$135 per person
<b>2 HOURS</b>	\$140 per person	\$150 per person
<b>3 HOURS</b>	\$155 per person	\$165 per person

## OPTION TWO

Chef-Crafted Canapés + Beverages + Gelato Cart

	STANDARD BEVERAGE PACKAGE	PREMIUM BEVERAGE PACKAGE
<b>1 HOUR</b>		
4 x Canapés	\$130 per person	\$140 per person
2 x Canapés + 2 x Substantials	\$135 per person	\$145 per person
<b>2 HOURS</b>		
6 x Canapés	\$145 per person	\$155 per person
4 x Canapés + 2 x Substantials	\$150 per person	\$160 per person
<b>3 HOURS</b>		
8 x Canapés	\$170 per person	\$180 per person
6 x Canapés + 2 x Substantials	\$175 per person	\$185 per person
6 x Canapés + 2 x Substantials + 2x Dessert	\$185 per person	\$195 per person

## OPTION THREE

La Dolce Vita at Melbourne Connect

A vibrant, all-in-one festive event where groups of all sizes come together to share an incredible outdoor space, electric atmosphere, and collective energy, in true Italian style. Expect great food, flowing drinks, live entertainment, and the warm buzz of a shared celebration. Whether you're a small team or a growing business, this is your opportunity to join others and enjoy a memorable end-of-year party without the planning stress.

**DATE: Wednesday, 10 December**





# OPTION ONE | GRAZING TABLE

## ANTIPASTO

Sicilian Olives, Sundried Tomato, Marinated Octopus, Cornichons, Stuffed Peppers, Chargrilled Zucchini, Marinated Artichoke, Pumpkin, Eggplant, Burrata, Vegan Dips, Stuffed Vine Leaves, Capers, Marinated Mushrooms, Cheddar, Brie and Blue Cheese

## MARKET FRESH

Selection of Seasonal Fruit and Vegetables – Strawberries, Blueberries, Raspberries, Black Berries, Fig, Purple and Green Grapes, Dragon Fruit, Kiwi Fruit, Passionfruit, Pomegranate, Apricots, Plums, Nuts, Dried Fruit, Cherry Tomatoes and Radishes

## CURED MEATS

Prosciutto Crudo, Mild Sopressa, Mild Cacciatore, Wagyu Bresaola, Largo Ham and Kabana

## BAKERY & SWEETS

Freshly Baked Country Baguette and Turkish Bread, Fig and Apricot Crackers, Seeded Crackers, Gluten Free Crackers, Grissini Sticks, Walnuts, Pistachio, Smoked Almonds, Rice Crackers, Quince Paste, Honey, Chocolate Pretzels and Raisins

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# OPTION TWO | CANAPÉ MENU

## COLD

### FROM THE SEA

Mini Assorted Flavoured Brioche,  
Blue Swimmer Crab Meat & Celery

Marinated Kingfish, Kaffir Lime,  
Chilli & Corn Tostada

Smoked Salmon, Horseradish  
Crème, Dill Tips, Yarra Valley  
Caviar & Charcoal Blini

Yuzu, Ponzu, Lime Blackened  
Salmon & Furikake Seeds

### FROM THE PADDOCK

Korean Bulgogi Beef Rice Paper Roll  
& Gochujang-Spiced Dressing

Mini San Choy Bow, Cos, Water  
Chestnuts & Chilli Peanuts

Rare Beef Crostini & Mustard Herb Aioli

Chicken Caesar, Charcoal  
Waffle Cup & Quail Egg

### FROM THE GROUND

Lemon Labneh, Pomegranate,  
Parsley & Black Bread | V

Smashed Pea Bruschetta, Mint,  
Radish & Tahini Yoghurt | V

Miso Eggplant, Seaweed Floss,  
Sesame & Matcha Crisp | V

Tom Yum Tofu Rice Paper  
Roll, Lemongrass & Spring  
Onion Dipping Sauce | V

## HOT

### FROM THE SEA

Potato-Spun Prawn, Lemongrass  
& Spring Onion

Potato Terrine, Crème Fraîche, Yarra  
Valley Salmon Roe & Beluga Caviar

Ginger Prawn Dumpling & XO Sauce

Smoked Salmon Vol-au-  
Vent & Caper Salsa

### FROM THE PADDOCK

Duck & Shiitake Filo Finger,  
Chilli Orange Jelly

Bang Bang Chicken Skewers,  
Spring Onion

Lamb Borek, Currants,  
Cumin & Tahini Honey

Pulled Beef Baby Taco &  
Jalapeño Creamed Cheese

### FROM THE GROUND

Corn & Gruyère Cheese Croquette,  
Spiced Quince Jelly | V

Potato Latke, Vegan Fetta &  
Fried Capers | VEGAN

Sundried Tomato, Pesto & Mozzarella  
Arancini, Parmesan Aioli | V

Olive Ascolane, Fetta &  
Romesco Sauce | V

Zucchini, Smoked Eggplant Cigar  
& Dessert Lime Caviar | V

## SUBSTANTIAL

### CHILLED

Bibimbap Vegan Bowl, Kimchi, Tofu,  
Pickled Daikon, Carrot, Cucumber, Bean  
Sprouts, Brown Rice & Nori | VEGAN

Ancient Grains, Barley, Quinoa, Freekeh,  
Charred Broccoli, Seeds & Nuts, Aleppo  
Chilli, Goats Cheese & Crisp Kale | V

Miso Tuna, Green Beans, Bean Shoots,  
Peanut, Chilli & Vietnamese Mint

### WARMER

Truffled Exotic Mushrooms, Potato  
Gnocchi, Parmesan & Chive Oil | V

Pulled Lamb, Baby Pita, Tomato,  
Tzatziki & Cucumber

Zucchini Fritter, Baby Pita, Tomato,  
Tzatziki & Cucumber | V

Angus Beef Burger, Mustard  
Herb Aioli, Cheese, Lettuce

Sticky Chilli Chicken, Cucumber,  
Slaw & Coriander Bao

### DESSERT CANAPÉS

Ferrero Rocher Chocolate  
Tart & Praline Caramel

Lemon Meringue Lamington

Raspberry Curd Tart, Pistachio  
& White Chocolate Mousse

Cherry Ripe Truffle & Cocoa Crumble

Tiramisu Choux Bun & Chocolate Crème

Golden Gaytime Tartlet &  
Caramelised White Chocolate

Passionfruit Pie Truffle &  
Coconut Rough Crumble

Orange & Almond Torte,  
Vanilla Bean Crème

Raspberry Cheesecake & Tonka Crème

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# GELATO CART

Choose 4 flavours

## GELATO

### VANILLA BEAN

Milk based gelato infused with vanilla beans from Madagascar.

### CHOCOLATE

Finest Belgian Chocolate Cocoa Gelato.

### PISTACCHIO

Pure Pistacchio gelato from Bronte Pistachio nuts in Sicily.

### FERRERO

Roasted Hazelnut Rotonda Gentile from Piemonte Italy with a swirl of chocolate and ferrero ganache.

### PEANUT BUTTER CHOC

Peanut butter Gelato with Nutella ganache and Malt-o-Milk biscuits.

### COOKIES & CREAM

Fior di latte gelato with crushed Oreo biscuits.

### SALTED CARAMEL

Caramel gelato with Himalayan Pink Salt.

### MINT CHOC CHIP

Mint infused gelato with dark chocolate choc chip.

### RICOTTA & CINNAMON

Ricotta, Honey and Cinnamon Gelato.

### COLD BREW COFFEE

Locally roasted beans infused overnight for a real coffee flavour.

### BOUNTY COCONUT

Coconut milk gelato with dessicated coconut and chocolate chips (contains dairy).

### STRACCIATELLA

THE classic straight out of Italy. Fior di latte gelato with decadent dark choc flakes.

## SORBET

### LEMON

Made with the highest quality world renowned Sicilian grown lemons.

### BLOOD ORANGE

A burst of sweet, tangy and refreshing Italian citrus flavour.

### PASSIONFRUIT

The perfect marriage of sweet passionfruit and a touch of zesty lemon.

### STRAWBERRY

Made from the freshest and sweetest Australian Strawberries.

### DARK CHOC

Rich decadent dark chocolate without any dairy. MAGIC!



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# BEVERAGE PACKAGES

## SPARKLING

Tatachilla House NV Sparkling,  
*McLaren Vale, South Australia*

## WHITE WINE

*choose one*

Young Poets Chardonnay,  
*Mudgee, New South Wales*

Grant Burge 'Benchmark' Pinot Grigio,  
*Barossa Valley, South Australia*

## RED WINE

*choose one*

Young Poets Cabernet Sauvignon,  
*Mudgee, New South Wales*

Seppelt 'Henry & Eliza' Shiraz Cabernet,  
*South Australia*

## BEER

*choose one*

Asahi Super Dry

Moon Dog Old Mate Pale Ale

## INCLUDED IN PACKAGE

James Squire Zero Alcohol & James Boag's Premium Light

Simple Juicery Soft Drinks

Simple Juicery Smoothies & Juices

Still and Sparkling water

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STANDARD PACKAGE

## SPARKLING

*choose one*

*Veuve Auguste Tailhan NV Sparkling, Loire Valley, France*

*Michelini NV Prosecco, Alpine Valley, Victoria*

## WHITE WINE

*choose two*

*Marnong Estate Chardonnay, Mickleham, Victoria*

*Esk Valley Pinot Gris, Hawkes Bay, New Zealand*

*Rolf Binder Riesling, Eden Valley, South Australia*

*Okiwi Bay Sauvignon Blanc, Marlborough, New Zealand*

## RED WINE

*choose two*

*Tahbilk Cabernet Sauvignon, Nagambie, Victoria*

*Marnong Estate Pinot Noir, Mickleham, Victoria*

*Woodvale 'Sharegarden' Shiraz, Clare Valley, South Australia*

*El Desperado Tempranillo, Langhorne Creek, South Australia*

## BEER

*choose two*

*Moon Dog Old Mate Pale Ale*

*Asahi Super Dry*

*Furphy Refreshing Ale*

*Kirin Ichiban*

*Birra Moretti*

*Stone & Wood Pacific Ale*

## INCLUDED IN PACKAGE

*James Squire Zero Alcohol & James Boag's Premium Light*

*Simple Juicery Soft Drinks*

*Simple Juicery Smoothies & Juices*

*Still and Sparkling water*

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We'd love to work with you to bring your celebration to life.

For enquires or bookings, please contact us at:

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