

# Events Packages

At Arena Signature Events, we believe every event should feel effortless, memorable, and uniquely yours. Our tailored packages are designed to simplify the planning process, giving you the freedom to focus on your guests and creating an experience they'll remember long after the event is over.

**ARENA**  
Signature Events

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# OUR APPROACH TO FOOD & HOSPITALITY

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At Arena Signature Events, we believe great events start with genuine hospitality, quality ingredients, and food made with care. Our menus have been designed to showcase a balance of locally sourced produce, premium ingredients, and house-made offerings that reflect both the Bendigo region and the style of your event.

As a unique venue, we understand that no two events are the same. The size, style, flow, and atmosphere of every function all play a part in creating the right food experience, which is why our menus are thoughtfully tailored to suit your guest numbers and event requirements rather than offering a one-size-fits-all approach.

We proudly support a range of local and regional suppliers wherever possible, working alongside respected producers such as JL King & Co, Balgownie Estate, and Tellurian Wines to bring regional flavours and wines into our event experience. While supporting local is important to us, our priority will always be serving the best possible product to our guests, which is why some specialty items, including our coffee selections, are carefully sourced from trusted suppliers outside the region to ensure consistency and quality.

Everything possible is prepared fresh in-house by our culinary and events team. From handcrafted canapés and sauces through to plated meals and conference catering, we take pride in creating food that feels thoughtful, generous, and event-ready rather than mass produced.

We welcome you to work closely with our hands-on Head of Hospitality, Jamie-Lee Selvidge, and Executive Chef, Naomi Johnston, to curate a menu experience that feels uniquely yours.



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**Please note:** Images used throughout this menu pack are for presentation and inspiration purposes only. Final food presentation, styling, and service may vary depending on event style, guest numbers, seasonal availability, and service requirements.



# Conference

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# Breakfast

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## **Gourmet toasties**

*A warm and comforting breakfast option, our gourmet toasties are prepared fresh and served on platters for guests to share. Ideal for morning conferences and early events, this selection offers a simple and satisfying start to the day while allowing guests to graze and network.*

*Select any 2 of our gourmet toasties to be served as shared platters. Breakfast service only, best suited to small group events.*

- **Hammo** - Shaved honey ham, vintage cheese & sun ripe tomatoes
- **Croque Monsieur** - Shaved ham, bechamel, cheese & mustard
- **Cheesus** - Gourmet tomato, cheese, black pepper & salt
- **Mushroomaholic** - Braised button mushrooms, four cheese sauce, roast potato & herbs (V)
- **Macaroni** - Creamy mac & cheese, crispy bacon, 3 cheese blend

## **Our plated breakfast menu includes**

*Crispy bacon, medley sautéed tomatoes, Swiss brown mushrooms, creamy scrambled eggs, and a golden potato rosti.*

*Carefully prepared this classic breakfast offering is designed to provide guests with a warm and satisfying start to the day.*

## **Additional items can be added to complement your plated breakfast selection:**

*Avocado*

*Baked beans*

*Grilled halloumi*

*Yoghurt pot with mixed berries served on arrival*

*Seasonal fruit platter served to the table*

*Please note, all additional items are designed to enhance the plated breakfast menu and are served in addition to the main plated offering, not as a replacement.*



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# Tea Breaks

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## **Selection Packages**

Choose your selection:

2 items from option 1 and 1 item from option 2

3 items from option 1 and 1 item from option 2

3 items from option 1 and 2 item from option 2

### **Option 1**

- Mixed muffins (V)
- Scones with jam & cream (V)
- Banana bread with butter (LGO)
- Selection of danishes (V)
- Mini beef pies
- Gourmet sausage rolls
- Variety of mini quiches (VO)
- Assorted sushi bites (LGO)
- Pumpkin arancini (V, LG)
- Sweet potato croquettes (V, LG)
- Vegetarian spring rolls (V)

### **Option 2**

- Fresh seasonal fruit cups or platter (VG, LG)
- Yoghurt parfaits with granola (V)
- Mini croissants – leg ham & tasty cheese or plain with preserves (VO)
- Mini bagels, ham & tasty cheese & chicken, ranch & lettuce
- Sweet potato, pumpkin, spinach & pine nut frittata (LG, V)
- Handcrafted corn empanada (V)
- Mini chicken, mayo & lettuce Morton roll
- Jamón & slow cooked béchamel croquette
- Cakes & slices (V, VGO)
- Smoked salmon quiche



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# Networking Lunch

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## **Platter Conference Packages**

*1 savoury option with 2 fillings, and 2 hot food options*

*1 savoury option with 2 fillings, 1 hot food option, and 1 walk & fork item*

*1 savoury option with 2 fillings, 2 hot food options, and 1 walk & fork item*

*1 savoury option with 2 fillings, 3 hot food options, and 1 walk & fork item*

*Choose from freshly prepared assorted small rolls or wraps featuring a variety of classic and premium fillings.*

## **Savoury Filling Selections**

- Garden salad – cucumber, tomato, carrot, lettuce & relish (V)
- Champagne ham, lettuce, tomato, tasty cheese & mayo
- Chicken, ranch aioli, tasty cheese & lettuce
- Roast beef with seeded mustard mayo, lettuce tomato & cheese
- Smashed egg, house mayo & lettuce (V)

## **Hot Food Selection**

- Mini beef pies
- Gourmet sausage rolls
- Variety of mini quiches (VO)
- Handcrafted bolognese arancini
- Assorted sushi bites (LGO, VO)
- Vegetarian spring rolls (V)

## **Walk & Fork Options**

- Dal makhani traditional Indian curry served atop rice (VG, GF)
- Butter chicken served atop fragrant rice (GF)
- Creamy chicken, mushroom & green pea risotto (GF, VO)
- Crispy beef strips, mixed lettuce, tomato, cucumber, & roast capsicum, with Asian herbs, Thai dressing
- Slider buns – Choose one
  - Slow cooked pork belly with Asian slaw
  - Beef pattie, cheese, chipotle & lettuce

## **Individual Takeaway Boxes**

*Each takeaway box includes a freshly prepared wrap or small roll selection, fresh seasonal fruit cup, and cookie. Guests may choose up to 3 fillings from the savoury selection list above.*



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# Conference Beverage

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*Still water is provided throughout your event for all guests.*

*Our self-served tea and coffee station includes a selection of premium **SereniTEA** teas alongside **Melbourne Beraldo** coffee selections, offering guests a range of quality hot beverages throughout the conference or event.*

*Morning or afternoon tea service*

*All day tea and coffee service*

## **Additional Beverage Options**

### **Choice of two juice selections per break**

*Orange Juice*

*Apple Juice*

*Pineapple Juice*

### **Unlimited jugs of assorted soft drinks served with lunch**

*For events exceeding 100 guests, soft drinks will be served as individual cans to ensure efficient service*

*A self-served selection of bottled water and assorted soft drinks will be set within your conference room for guest convenience and charged on consumption.*

*For events of up to 100 guests, coffee will be served from our Melbourne Beraldo service machine. For larger events, multiple tea and coffee stations with urn service will be available throughout the venue.*



# Cocktail

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# Cocktail

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All packages are designed to be flexible, allowing guests to mix and match across tiers to suit your event style and budget, with a minimum order of 40 people per selection.

## Tier One

Choose four options (Tier One only)

- Mini beef pies
- Gourmet sausage rolls
- Thai chicken balls
- Sweet potato croquettes (V, LG)
- Vegetarian spring rolls (V)
- Yakitori chicken skewers (LG)
- Mini chicken, mayo & lettuce rolls
- Pumpkin arancini (V, GF)

## Tier Two

Choose four options (Tier One or Two)

- Hand crafted smoked bacon mac n cheese cubes
- Tempura king prawns
- Handcrafted bolognese arancini
- Assorted sushi bites (LGO, VGO)
- Peking duck spring rolls
- Hand crafted goat cheese & jalapeño croquettes
- Hand crafted lamb & rosemary pies
- Cheeseburger slider – beef pattie, cheese, chipotle & lettuce

## Tier Three

Choose four options (Tier One, two or three)

- Steamed bao buns with southern fried carrot & slaw (V)
- Salt & pepper calamari boats with lemon aioli
- Handmade porcini truffle arancini
- Mini creamy lobster roll with fresh slaw, lime & parsley
- Lime & chilli prawn skewer
- Handcrafted corn empanada
- Hand crafted mini lasagne pie
- Fish and chip bucket with tartare & lemon
- Slider buns – Slow cooked pork belly with Asian slaw
- Hand crafted smoked salmon quiche
- Hand crafted beef pastie

## Dessert

- Assorted sweet tarts (LG)
- Chocolate mousse cup with coulis (LG)
- Mini vanilla panna cotta with berry compote (LG)
- Mini sweet apple pie
- White choc & rhubarb muffin (LG)
- Candied orange cake (LG) (LG)



## Signature

Choose four options (any tier)

*The Signature Series, sourced through a Melbourne-based hospitality company, features premium restaurant-style canapés designed to elevate cocktail and stand-up events with refined flavours, contemporary presentation, and high-quality ingredients.*

- Prawn & scallop tortalini with rosa sauce
- Roast beef on a crumpet with horseradish creme
- Beef & red wine pithivier
- Handcrafted beef empanada
- Moroccan lamb cutlets
- Mild vegetable curry vegetarian filo



# Plated

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# Plated Dinning

50 Guests - 400 Guests

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*Our plated dining experience is designed to deliver a refined yet relaxed conference or event meal, with carefully prepared dishes showcasing seasonal produce and balanced flavours. All courses are served alternately to the table, allowing guests to enjoy a varied selection while maintaining a seamless dining service.*

## **Entrée Selection**

- Prawn salad with Asian slaw, herbs, fried shallots & spicy coriander dressing
- Pork belly with fennel slaw & apple cider glaze
- Caramelised red onion tart & fresh rocket salad
- Large handmade-style ravioli filled with creamy carbonara & parmesan cheese
- Lamb cutlet, caramelised cauliflower purée, leek & parmesan croquettes
- Spanish risotto, olives, pickled red onions, fetta, baby spinach with grilled chorizo

## **Dessert Selection**

*Dessert tower with a variety of cakes, slices, and tarts to suit everyone's taste*

## **Mains Selection**

*Pick one main from Tier 1 and one main from Tier 2. If you would like two selections from Tier 2, an additional \$5.00 per person will apply*

### **TIER 1**

- Chargrilled chicken breast, potato terrine, braised red cabbage & roasted chicken jus
- Pork belly with crispy potato rosti, fennel slaw & apple cider jus
- Chargrilled chicken breast, potato rosti, asparagus & café di paris butter sauce

### **TIER 2**

- Salmon with black rice, Asian greens & pomegranate jam
- 24 Hour slow braised lamb shank, truffle mash, broccolini & rich braising jus
- Pressed lamb shoulder, potato gratin, roasted jap pumpkin & lamb jus
- 24 Hour slow cooked beef cheeks, creamy mash, green beans & red wine jus
- Crispy duck leg, Asian wild mushroom risotto & crispy kale



## **Bread Roll Option**

*Freshly baked bread rolls can be added as an optional extra to your plated or alternate drop menu. Pricing is available on request and will be confirmed based on final guest numbers once your selection has been confirmed.*

## **Premium Steak Option**

*Selections can also be discussed with our team for an additional charge, allowing you to further elevate your event menu. Options may include porterhouse, eye fillet, and beef wellington, tailored to suit your event style and guest experience.*

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# Plated Dining

401 Guests - 1000 Guests

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Our plated dining experience is designed to deliver a refined yet relaxed conference or event meal, with carefully prepared dishes showcasing seasonal produce and balanced flavours. All courses are served alternately to the table, allowing guests to enjoy a varied selection while maintaining a seamless dining service.

## **Entrée Selection**

- Prawn salad with Asian slaw, herbs, fried shallots & spicy coriander dressing
- Pork belly with fennel slaw & apple cider glaze
- Caramelised red onion tart & fresh rocket salad
- Large handmade-style ravioli filled with creamy carbonara & parmesan cheese
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## **Dessert Selection**

Dessert tower with a variety of cakes, slices, and tarts to suit everyone's taste

## **Mains Selection**

Pick one main from Tier 1 and one main from Tier 2. If you would like two selections from Tier 2, an additional \$5.00 per person will apply

### **TIER 1**

- Chargrilled chicken breast, potato terrine, braised red cabbage & roasted chicken jus
- Pork belly with crispy potato rosti, fennel slaw & apple cider jus
- Chargrilled chicken breast, potato rosti, asparagus & café di paris butter sauce

### **TIER 2**

- Pressed lamb shoulder, potato gratin, roasted jap pumpkin & lamb jus
- 24 Hour slow cooked beef cheeks, creamy mash, green beans & red wine jus
- Crispy duck leg, wild mushroom risotto & Asian greens
- Rolled lamb, sweet potato mash, broccolini & bone marrow jus



## **Bread Roll Option**

Freshly baked bread rolls can be added as an optional extra to your plated or alternate drop menu. Pricing is available on request and will be confirmed based on final guest numbers once your selection has been confirmed.

## **Premium Steak Option**

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# Beverage

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## **Classic Beverage Package**

Maximum 6 hours service

### **Beer Selection**

Carlton Draught  
Great Northern

### **Soft Drink Selection**

Coca-Cola  
Pepsi Max  
Solo

### **Wine Selection**

Please select 2 white/sparkling wines and 1 red wine

#### **White/Sparkling**

Balgownie NV Premium Cuvée – Bendigo  
De Bortoli Vivo Sauvignon Blanc – South Eastern  
De Bortoli Vivo Chardonnay – Riverina

#### **Red**

De Bortoli Winemaker Merlot – Heathcote  
De Bortoli Woodfire Shiraz - Heathcote  
Tellerium Shiraz 2024 - Heathcote **-Selected from the Arena  
Signature Events Pour Selection**

## **Signature Beverage Package**

Maximum 6 hours service

### **Beer Selection**

Carlton Draught  
Great Northern  
Short Street XPA or Harcourt cider

### **Soft Drink Selection**

Coca-Cola  
Pepsi Max  
Solo

### **Wine Selection**

Please select 2 white/sparkling wines and 1 red wine

#### **White / Sparkling**

Balgownie NV Premium Cuvée – Bendigo  
Tellurian Fiano 2025 - Heathcote  
Tellurian Marsanne 2025 - Heathcote

#### **Red**

Tellurian Grenache 2024 - Heathcote  
Water Wheel shiraz - Baringhup  
Balgownie Black label Cabernet Merlot - Bendigo

Arena Signature Events is committed to the responsible service of alcohol. All beverage packages and bar service operate in accordance with Victorian RSA regulations and venue policies.



## **Soft Drink Package**

Includes a bucket of 20 assorted canned soft drinks placed on tables or within your event space for guest convenience. Additional buckets can be arranged throughout the event as required.

## **Bar Service Option**

A full bar setup can be arranged for any event, allowing guests to purchase beverages or have a tab open throughout the function. Minimum spend requirements may apply depending on event size, timing, and service requirements. Please discuss available options with our Events Team to tailor a bar package suitable for your event.

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# Player Tournament Catering

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## **Basic Wrap & Roll Pack (16 half pieces)**

Each box includes a selection of wraps and rolls, cut in half for easy serving and sharing.

- Chicken & salad
- Ham & salad
- Vegetarian option

## **Individual Takeaway Boxes**

Each takeaway box includes a freshly prepared wrap or roll selection, fresh seasonal fruit, and cookie.

- Chicken & salad
- Ham & salad

## **Extras**

- Watermelon cups:
- Cookie platters: 10 f
- Large muffins: 10
- Individual Salad (great for Low Gluten)

## **Pasta**

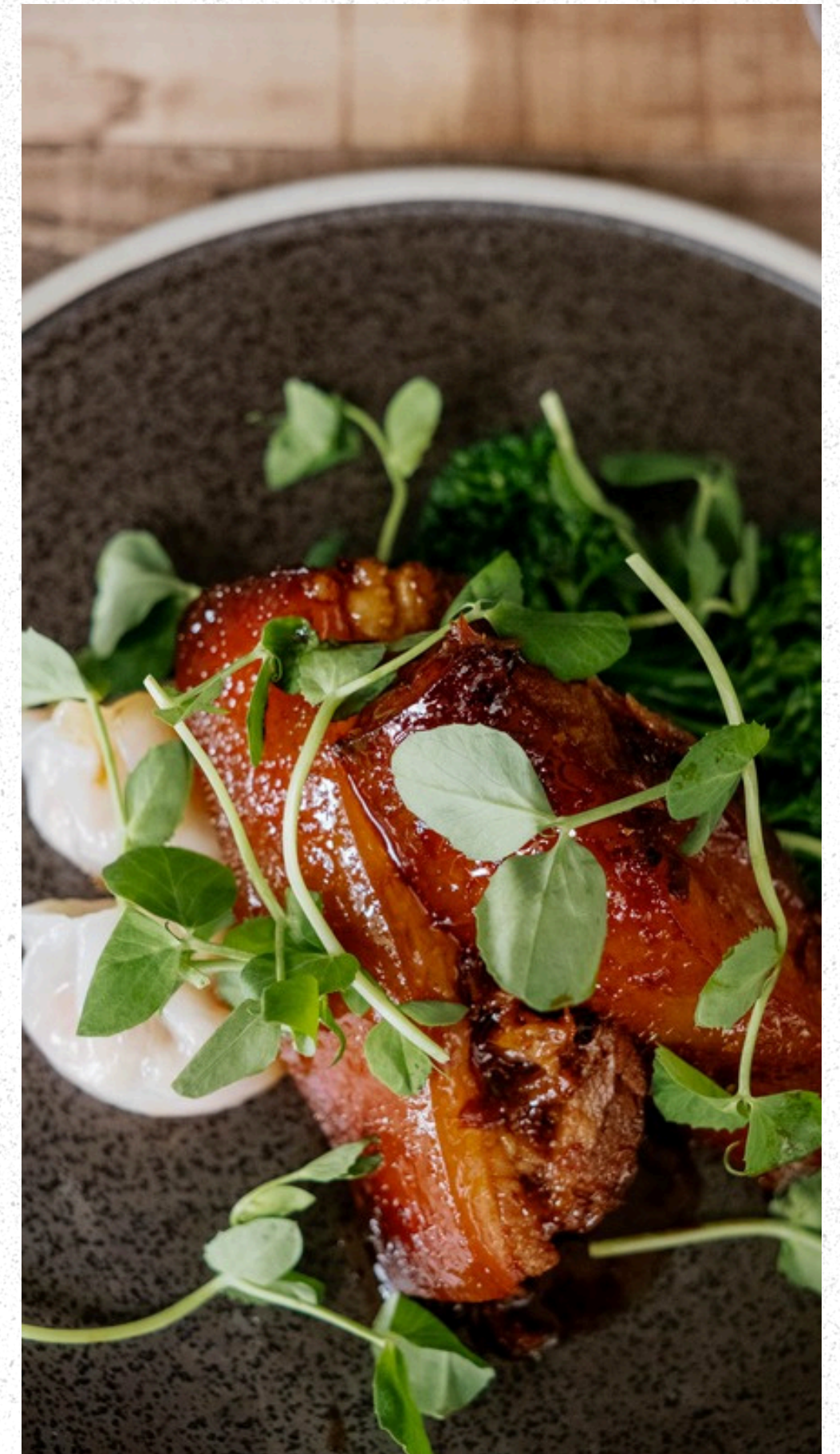
Each pack includes a mix of individually portioned pasta meals, perfect for easy service and catering.

- 6x Penne Bolognese
- 4x Penne Napoli

## **Salad Bowls**

Chicken Salad (10 individual bowls)

Each pack includes individually prepared salad bowls, made fresh and ready to serve for convenient group catering.



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# Crew Menu

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*Designed specifically for crew, production, and working staff, our crew catering options provide simple, efficient, and reliable meal solutions throughout event days. These offerings are built for convenience, ensuring teams are well-fed without disrupting operations or event flow.*

## **Set Meal Service Options**

*Main course chef's selection served prior to event main meal*

*Main course chef's selection served at the same time as event main meal*

*Main course chef's selection served 45 minutes or more after event main meal*

*Add chef's selection entrée or dessert*

## **Grab & Go Crew Catering**

*Grab & go wraps and sandwiches*

*Beverage and fridge setup can also be arranged in crew areas, with items supplied on a consumption basis*

## **Bistro meals**

*A selection of hearty bistro-style meals available for crew and staff dining.*

*Select from the following:*

*Chicken parma served with chips & salad*

*Roast of the day served with vegetables*

*Beef & cheese burger served with chips*

*Cajun chicken salad*

*Roast mushroom & truffle risotto*

*Linguine carbonara*



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# Let's talk dietaries

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## **Arena Signature Events – Dietary Requirements Policy (2026)**

Arena Signature Events is pleased to accommodate standard dietary requirements to support an inclusive and safe guest experience. To enable appropriate preparation and service, the following policy applies to all catered events.

### **1. Standard Dietaries (included with notice)**

The following dietaries are included within menu pricing when advised at least 7 working days prior to the event:

Vegetarian

Vegan

Pescatarian

Low Gluten

Lactose Intolerance

Medical Allergies (nuts, tree nuts, dairy, egg, wheat, soy, fish, crustaceans, sesame, garlic & onion)

### **2. Late Dietary Requests**

Dietaries received after the above notice period will incur preparation charges:

Less than 3 working days prior: \$5 per person

On the day / not pre-advised: \$8 per person

### **3. Non-Standard Dietaries**

Requests outside the standard dietary list (e.g. highly specific lifestyle diets) will incur a \$15 per person surcharge, subject to feasibility. This fee reflects the additional time, resources and planning required by the Arena Signature Events culinary team to create a tailored alternative meal that meets the guest's specific needs.

### **4. Food Safety**

Please be advised that Arena Signature Events is unable to guarantee that any food produced or served at this venue is completely free of allergens. While every effort is made to accommodate allergen requests, food is prepared in kitchens that handle common allergens.

All meals are prepared in commercial kitchens that handle common allergens. Clients must advise all dietary requirements within the stated timeframes to enable safe preparation and minimise cross-contact risk.

# ARENA

*Signature Events*

## CONTACT US

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