

Media Release

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For immediate release

Melbourne venue lauded for its cuisine by celebrity chefs during Good Food and Wine Show

The internationally acclaimed chef so commonly known for uncovering kitchen nightmares has lauded the Melbourne Convention and Exhibition Centre for its quality cuisine.

Australia's premier venue, the Melbourne Convention and Exhibition Centre (MCEC), was tasked with cooking Gordon Ramsay's cuisine for the Melbourne Good Food and Wine Show.

On tasting the dishes, prepared by the MCEC's in-house team of experienced chefs, Ramsay applauded the venue for its cuisine, saying it was 'brilliant'.

'We have the easy job to cook one portion in 45 minutes, it's a hard task to transform that into 400 or 500 a day into restaurant standard and you (the MCEC) manage to do it.'

Ramsay's sentiments are echoed by one of Australia's leading chefs, Guy Grossi, who owns and operates, among others, one of the country's best Italian restaurants Grossi Florentino.

A television presenter, author, judge and successful businessman in his own right, Grossi describes the MCEC's version of his dishes as 'perfect'.

'All you do is give these guys a recipe and the food comes out exactly as you want it to come out, it's amazing.

He says the centre's new kitchen is state-of-the-art and the food as good as it can get.

'From the facilities here and the quality of the people, obviously that translates on the plate. They know what they are doing and can clearly put out quality.'

MCEC's food and beverage manager Frank Burger says the centre is committed to using fresh, local, seasonal produce and prepping everything on site, including curing and smoking its own fish and meat.

'By sourcing produce from local farmers and suppliers and bringing it back on site to prepare, we can ensure its quality and freshness. This paddock to plate concept, where we source, prepare and cook food on site specifically for each client, is one we pride ourselves on.'

Good Food and Wine Show exhibition director James Laing says it's this commitment to food why he chooses to hold the show at the MCEC.

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'The team at the MCEC have the innate ability to continually serve five star cuisine, regardless of the size of the audience.

'They are always thinking outside the square and instead of a 'one size fits all' menu, will literally cater to whatever we ask them to do. If it's cooking Gordon Ramsay's dishes, no problem. Nothing is too hard.'

The venue has already secured its place as a force to be reckoned with, taking out a leading national industry award for its quality food and wine, awarded both the state and national MEA (Meetings & Events Australia) Awards 2009.

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