

09 10 menu



winner of 44 restaurant and major catering awards,
brisbane convention & exhibition centre is rated
among the top three in the world for catering

everything's covered



executive chef, martin latter, whose high profile career has spanned two continents on opposite sides of the globe is passionate in his belief that 'fresh is best' when it comes to the preparation of food.

we work to the fundamental principles of sophisticated simplicity, quality and freshness. we are committed to using the very best of seasonal produce provided by our local and regional farmers and our many loyal suppliers.

with everything prepared in the centre's kitchens, from fresh ingredients to final product, we are able to offer the ultimate in flexibility and choice with unequalled quality.

an important part of our commitment is our approach to sustainability and quality. our team embraces the highest level of food safety practices with the centre having achieved green globe benchmark status and ISO 22,000 in food safety quality and management.

our latest collection of menus retains many of the most popular dishes so favoured by our clients, but also offers a wide variety of choices from classic culinary fine dining to the more contemporary options including for the first time, the choice of certified free range and organic produce reflecting the heightened interest in organic dining.

our team of chefs will work with clients to develop and customise menus and if you have a special request we will be pleased to work with you to achieve the right outcome.

enjoy.

martin latter
executive chef

featuring only the very best local seasonal produce in it's menu selection the centre is proud to introduce a range of organic options

menus valid until 30th june 2010, management reserves the right to change prices in line with market fluctuations

