



all orders must be confirmed and paid for 2 business days prior to any on-stand event

full payment is expected as soon as possible to secure appropriate staff, product and equipment

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dear exhibitor

the brisbane convention & exhibition centre are pleased to be hosting your event and we have compiled the attached suggestions for food and beverages, which can be ordered for your exhibition stand. as strict guidelines do apply, please read below.

service notes

- approval from the event organiser is required for stand catering functions held on stands outside of the normal operational hours of the exhibition.
- approval from the event organiser is also required for stand catering functions held outside of the perimeter of your stand.
- catering on the second story of a stand is subject to approval by the food and beverage manager.
- any service equipment lost or broken during your event will be charged back to your account.
- the inclusion of food and beverage attendants is dependant on what has been ordered and the exhibitor services staff can advise you accordingly.
- any BCEC staff used to service your function are only to be used in a hospitality role. any requests for special uniforms or costumes must be discussed prior to the event.

food and beverage sampling guidelines

the brisbane convention & exhibition centre has the sole rights for all catering and thus does not allow exhibitors to bring any food or beverage products into the centre without prior approval from the food & beverage management. exceptions may only be granted in relation to events involving food and/or beverage sampling.

ordering

- please email your requirements to exhibitorservices@bcec.com.au, or contact us on (07) 3308 3134, no later than 14 days prior to the commencement date of the event.
- the exhibitor service staff will prepare a quote and event order and send to you for confirmation.
- all orders must be confirmed and paid for 2 working days prior to your on-stand event.
- if cancellations are received after this time, the full charge will apply.



cappuccino machines

hire of machine per day includes:

day 1 - installation, 100 disposable cups, tea bags, sugar, milk & stirrers **\$350.00**

consecutive days - 100 disposable cups, tea bags, sugar, milk & stirrers **\$300.00**

additional cups **\$3.00**

staff member required to operate each machine, charged per hour for a 3 hour minimum and to include 30 minutes prior to service times and 30 minutes after service times.

cappuccino machines are permitted on the ground level only of a custom built stand

workspace requirements

width 130cm

without service area for sugar, stirrers, tea bags etc

nb: if this is the option you choose you will be required to supply an additional area on your stand for these items

height 90cm

from floor to top of bench

nb: an additional shelf inside the bench unit must be a minimum of 50cm from the floor for water and waste

depth 105cm

machine plus additional 20cm flat workspace in front of machine.

a 10cm diameter hole for utilities is required in a custom built bench, to be centrally located in the width, and 25cm from the back.

Same sized hole required in shelves within bench/cupboard or in fixed flooring – to be directly below hole in bench top

power requirements

under bench or floor
espresso machine 20 amp max
grinder 10 amp max

suggestions

it is suggested that doors on the cupboard/bench keep water bottles/waste out of view from the public.
if placing on a custom built floor please advise when ordering so access to water and power can be facilitated.



minimum 10 pax of the same hot or cold item

freshly brewed

holding time for urns is approximately two hours, are then replaced at client's expense.

price includes: brewed coffee, hot water urn, tea bags, sugar, milk and disposable cups

• 10 cup urn **\$22.00** • 50 cup urn **\$110.00** • 100 cup urn **\$220.00**

instant

per cup **\$2.20**

price includes: hot water urn, instant coffee, tea bags, sugar, milk and disposable cups

cold

should not be kept on stand for more than 2 hours

packaged biscuits – 2 per pack **\$1.65ea**

cookie muncher - baker's assortment of cookies 2pp **\$3.30ea**

whole fruit **\$2.00ea**

mini chocolate bars **\$1.50ea**

packet crisps **\$2.50ea**

packet nuts (nobby's) **\$4.50ea**

hot

hot items are for immediate consumption and cannot be kept hot on stand

egg and bacon muffin **\$5.20ea**

beef and guinness mini pies **\$3.80ea**

chicken and leek mini pies **\$3.80ea**

quiche lorraine **\$3.80ea**

smoked salmon and dill quiche **\$3.80ea**



juice dispenser

hire of machine per day
(this includes plastic cups) **\$50.00**

orange juice and apple juice per litre **\$12.50**

the drink machine has a storage capacity of 8 litres and can only be used for juices.

smoothies

smoothies per litre **\$22.00**

- banana and honey
- strawberry and almond
- mango and passionfruit

served in 1 litre jugs, minimum 10 litres per flavour

ice cream break

choose from vanilla drumstick, heaven and weis bars - includes freezer **\$4.50ea**
ice cream flavours are subject to availability and must be ordered 5 working days prior

water

water cooler (refrigerated) with 15 litre water bottle **\$28.00**

additional 15 litre water bottles **\$28.00**

staffing

a staff member can be hired to attend your stand catering **\$35.00ph**

charged per hour – minimum 3 hour engagement.



minimum 10 pax of the same item. maximum 30 minutes duration

selection

filtered Rainforest Alliance Certified™ coffee and a selection of teas **\$4.90pp**

sweet - \$4.30

in house patisserie selection of cookies

mini lamington squares

apple and rhubarb crunch

sour cream walnut streusel

almond custard croissants

lemon meringue tart

butterscotch brownie

coffee dobos torte

apple sour cream custard slice

lemon myrtle and macadamia nut cake

chocolate caramel slice

assorted cup cakes - chocolate malt, caramel toffee, passionfruit

selection of macaroons - pistachio, strawberry, chocolate

sweet - \$4.60

bittersweet chocolate scones, rum macerated cranberries

sliced tropical fruit platter

mini muffins - raspberry and white chocolate, macadamia and butterscotch, spiced apple and custard crumble

healthy break - \$4.60

low fat fig and walnut cake

low fat rhubarb and raisin cake

muesli slice

bran and apricot muffin

gluten free cakes - pineapple and coconut,

banana mud cake, ginger and almond

(v) vegetarian

please note many of our dishes may contain nuts or traces of nuts, ensure you advise exhibitor services of your guests' food allergies or intolerances.



minimum 10 pax of the same item. maximum 30 minutes duration

selection (continued)

savoury - \$4.60

steamed curry chicken bun

steamed vegetable bun (v)

mini croque monsieur

chicken and leek pie

swiss cheese and mushroom quiche (v)

mascarpone scones, smoked salmon, dill and cucumber cream

corn, zucchini muffin, herb cream cheese (v)

croissants - ham and cheese, tomato and cheese

sundried tomato, feta and basil tart (v)

chickpea, eggplant quesadillas (v)

chorizo, jack cheese empanadas

chargrilled vegetable pizza, basil pesto (v)

selection of sandwich points (2 points pp) - \$4.60

smoked salmon, cucumber, dill cream

shaved ham, aged cheddar

roast chicken, celery, mayonnaise

free range egg, mustard cress, mayonnaise

(v) vegetarian

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minimum 10 pax of the same item. maximum 30 minutes duration

morning & afternoon tea packages

sweet selection - \$9.40

sour cream walnut streusal

chocolate caramel slice

*filtered Rainforest Alliance Certified™ coffee and a selection of teas served from stations
fresh orange juice and water*

sweet and savoury selection - \$9.40

apple and rhubarb crunch

swiss cheese and mushroom quiche

*filtered Rainforest Alliance Certified™ coffee and a selection of teas served from stations
fresh orange juice and water*

savoury selection - \$9.40

steamed curry chicken bun

selection of sandwich points 2pp

*filtered Rainforest Alliance Certified™ coffee and a selection of teas served from stations
fresh orange juice and water*

light and healthy selection - \$9.40

bran and apricot muffins

sliced tropical fruit

*filtered Rainforest Alliance Certified™ coffee and a selection of teas served from stations
fresh orange juice and water*

certified organic milk is available upon request - add 50c pp

(v) vegetarian | note: all prices on this page are per person

please note many of our dishes may contain nuts or traces of nuts, ensure you advise exhibitor services of your guests' food allergies or intolerances.



minimum 10 pax of the same item

hot items are for immediate consumption and cannot be kept hot on stand

fish and chip box

beer battered fish with chips,
lemon and tartare sauce **\$11.00ea**

hamburger and chip box

wagyu beef hamburger on sesame bun with chips
and tomato sauce **\$11.00ea**

australian cheese and vegetable crudités

a selection of fine cheeses with walnut bread, lavosh and water crackers served
with julienne of fresh garden vegetables **\$12.75pp**

sandwiches

chefs selection of assorted sandwiches
(4 points per person) **\$5.80pp**

rolls, wraps & bagels

chefs selection of assorted rolls, wraps
and bagels (1 per person) **\$6.50pp**

something more substantial



lunch boxes - \$29.50
minimum 10 pax of the same item

menu 1

smoked salmon, cucumber and dill salad
shaved ham, whipped brie, branston pickle, crusty baguette
tabouleh, cous cous, tomato, parsley, mint (v)
apple jalousie
fruit juice

menu 2

shaved roast turkey breast, waldorf salad
char grilled vegetables, hummus, basil pesto, turkish bread (v)
rocket, tomato and parmesan salad (v)
sliced tropical fruit
fruit juice

menu 3

barbeque chicken, caesar salad
pastrami, mustard pickles on rye
baby potato salad, mustard seeds, spring onions
muesli slice
fruit juice

menu 4

quiche lorraine
roast chicken, celery, mayonnaise finger sandwiches
chickpea, tomato, cucumber and aioli (v)
chocolate hazelnut torte
fruit juice

menu 5

vegetarian california roll, soy sauce (v)
thai vegetables, beans, sprouts, cucumber, capsicum, coriander salad (v)
char grilled vegetables, hummus, rocket pesto, turkish pide (v)
sliced tropical fruit
fruit juice

(v) vegetarian | note: all prices on this page are per person

please note many of our dishes may contain nuts or traces of nuts, ensure you advise exhibitor services of your guests' food allergies or intolerances.



minimum 10 pax. includes service staff when greater than 25 pax

includes one hour silver beverage package - \$39.00 pp

cold canapés

teriyaki chicken and red pepper sushi
pastrami cone, anchovy cream
avocado, eggplant caviar baguette (v)

hot canapés

chicken satay, peanut sauce
beef samosa, mango chutney
steamed vegetable bun (v)

includes two hour silver beverage package - \$55.60 pp

assorted roasted nuts, pretzels and crisps

cold canapés

cajun chicken, mango salsa
rosette of peppered roast beef, seeded mustard
tuna, cucumber nori
roasted tomato tartlets, crème fraîche (v)

hot canapés

mini chicken and leek pie
beef satay with peanut sauce
prawn sui mai
vegetarian samosa, mango chutney (v)

(v) vegetarian | note: all prices on this page are per person

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minimum 10 pax. includes service staff when greater than 25 pax

includes three hour silver beverage package - \$77.00 pp

assorted roasted nuts, pretzels and crisps

cold canapés

tea smoked chicken and curried apple
rosette of peppered roast beef, seeded mustard
salmon tartar with crème fraîche on rye
nori maki roll (v)

hot canapés

panko crumbed chicken goujon
slow roasted lamb shank, braised vegetable pie
lemon pepper calamari
vietnamese spring rolls and sweet chilli sauce (v)

bowl food

vegetarian singapore noodles, julienne of egg and crispy shallots (v)
lamb tagine, citrus cous cous

(v) vegetarian | note: all prices on this page are per person

please note many of our dishes may contain nuts or traces of nuts, ensure you advise exhibitor services of your guests' food allergies or intolerances.



**minimum 10 pax of the same item.
includes service staff when greater than 25 pax**

cold platters

per person. minimum order for 10 people

assorted roasted nuts, pretzels and crisps - **\$5.20**

corn chips with guacamole, refried beans and sour cream - **\$5.20**

seafood antipasto including marinated western australian octopus, mussels, calamari, smoked salmon and prawns with spiced tomato and fresh herb salsa - **\$17.00**

charcuterie of prosciutto, sopressa, coppa and calabrese sausage, oven roasted tomatoes, pickled vegetables with focaccia and turkish bread - **\$17.00**

vegetarian antipasto of chargrilled zucchini, eggplant, pumpkin, mushrooms, capsicum, semi dried tomatoes, green sicilian olives, kalamata olives with crusty italian breads (v) - **\$14.00**

selection of australian cheeses, sun ripened fruits, quince paste and assortment of breads and crackers - **\$14.00**

bowl food - \$8.00

prawn skewer in a coconut laksa, coriander and lime

crumbed barramundi goujons, chunky fries, tartare sauce

salt and pepper squid, feta, tomato, and cucumber salad

vegetarian singapore noodles, julienne of egg and crispy shallots (v)

green curry of chicken with coconut milk and lemongrass rice

paella, chorizo, prawn and chicken with tomato and saffron

stir fry of beef, cashews, dried chilli and shiitake mushrooms

lamb tagine, citrus cous cous

tempura nori salmon, green seaweed salad, sweet teriyaki dressing

ricotta tortellini, pumpkin puree, pea and mint jus (v)

(v) vegetarian | note: all prices on this page are per person

please note many of our dishes may contain nuts or traces of nuts, ensure you advise exhibitor services of your guests' food allergies or intolerances.



responsible service of alcohol

BCEC responsible service of alcohol initiatives are designed to ensure clients, guests and visitors enjoy an environment that is safe and welcoming. all food and beverage staff trained in the responsible service of alcohol act in accordance with legal obligation and are empowered to take action to ensure the responsible service of alcohol.

the liquor act 1992 states a licensee must:

- behave responsibly in the service, supply and promotion of liquor
- not engage in any practice or promotion that may encourage rapid or excessive consumption of liquor
- engage in practices and promotions that encourage the responsible consumption of liquor
- provide and maintain a safe environment in and around the licensed premises

key components of BCEC's responsible service of alcohol initiatives include:

- providing the sale and / or supply of alcoholic beverages in a responsible manner, including monitoring the consumption of alcohol
- facilitating and maintaining an OLGR approved responsible service of alcohol (RSA) training program, training and assessing employees as competent in RSA
- intervening to ask a person for proof of age before serving alcoholic beverages. if such identification cannot be produced, the patron will not be served or supplied with any liquor.
- intervening to prevent possible problems arising from excessive or rapid alcohol consumption
- not serving or supplying anybody who is unduly intoxicated
- having an approved manager on duty at all times of alcohol service
- ensuring guests do not bring alcoholic beverages onto BCEC licensed premises unless prior written approval has been given



platinum beverage package

introducing a selection of fine wines that reflect the riches of the geographical region and an unwavering dedication to winemaking quality, innovation and style

wolf bliss gold label pinot noir chardonnay (adelaide hills, eden valley sa) **or**
 yellowglen vintage perle (adelaide hills, eden valley, langhorne creek sa) **or**
 les petites vignettes pinot noir chardonnay (burgundy fr)

wolf bliss gold label chardonnay (adelaide hills sa) **or**
 seppelt drumborg riesling (henty vic) **or**
 les petites vignettes loire valley sauvignon blanc (loire valley fr) **or**
 devil's lair sauvignon blanc chenin blanc (margaret river wa)

wolf bliss gold label shiraz (barossa valley sa) **or**
 seppelt chalambar shiraz (grampians vic) **or**
 les petites vignettes pinot noir (alsace fr) **or**
 mildara cabernet sauvignon (margaret river wa)

cascade premium light plus one mid and three full strength beers of your choice:

mid strength

pure blonde naked
 carlton mid

full strength local

pure blonde
 crown lager
 victoria bitter

full strength imported

asahi
 stella artois
 corona

full strength craft

fat yak
 big helga
 beez neez

orange juice, soft drinks (coke, diet coke, sprite, lift)

.5 hrs	\$24.00	2.5 hrs	\$35.00	4.5 hrs	\$46.50
1 hr	\$27.00	3 hrs	\$39.00	5 hrs	\$47.50
1.5 hrs	\$31.00	3.5 hrs	\$42.00	5.5 hrs	\$49.00
2 hrs	\$33.00	4 hrs	\$45.00	6 hrs	\$51.00



gold beverage package

showcasing a range of wine regions and variety with an array of compelling wine styles

sirromet 820 above sparkling chardonnay pinot noir (qld) **or**
 seppelt sparkling fleur de lys (se aust) **or**
 yellow by yellowglen (se aust)

sirromet 820 above pinot gris (qld) **or**
 angel cove marlborough sauvignon blanc (nz) **or**
 jamiesons run limestone coast chardonnay (sa)

sirromet 820 above cabernet sauvignon merlot (qld) **or**
 matua valley hawkes bay merlot (nz) **or**
 jamiesons run coonawarra cabernet sauvignon (sa)

cascade premium light plus one mid and two full strength beers of your choice:

mid strength

pure blonde naked
 carlton mid

full strength

pure blonde
 crown lager
 victoria bitter

orange juice, soft drinks (coke, diet coke, sprite, lift)

.5 hrs	\$20.00	2.5 hrs	\$31.00	4.5 hrs	\$41.50
1 hr	\$23.00	3 hrs	\$35.00	5 hrs	\$43.50
1.5 hrs	\$27.00	3.5 hrs	\$38.00	5.5 hrs	\$45.00
2 hrs	\$29.00	4 hrs	\$40.00	6 hrs	\$46.00



gold package - lifestyle option

lindemans early harvest is lighter in alcohol and calories, pure blonde contains less carbohydrates than a regular beer - a perfect lighter lifestyle alternative without compromising on taste

lindemans early harvest semillon sauvignon blanc
 lindemans early harvest shiraz
 lindemans early harvest sparkling
 pure blonde, pure blonde naked, cascade premium light
 orange juice, soft drinks (coke, diet coke, sprite, lift)

gold package - green option

wolf glass green label and yellow by yellowglen is packaged in a lightweight recyclable plastic PET bottle which produces far less greenhouse gases over the entire life cycle of the product, cascade green gives back 100% carbon offset

sirromet 820 above verdelho
 sirromet 820 above cabernet merlot
 yellow by yellowglen
 cascade green, pure blonde naked, cascade premium light
 orange juice, soft drinks (coke, diet coke, sprite, lift)

<i>.5 hrs</i>	\$20.00	<i>2.5 hrs</i>	\$31.00	<i>4.5 hrs</i>	\$41.50
<i>1 hr</i>	\$23.00	<i>3 hrs</i>	\$35.00	<i>5 hrs</i>	\$43.50
<i>1.5 hrs</i>	\$27.00	<i>3.5 hrs</i>	\$38.00	<i>5.5 hrs</i>	\$45.00
<i>2 hrs</i>	\$29.00	<i>4 hrs</i>	\$40.00	<i>6 hrs</i>	\$46.00



silver beverage package

presenting some of the best value wines that will always deliver

rothbury brut cuvee (se aust) **or**
seppelt stony peak brut (se aust)

rothbury chardonnay (se aust) **or**
seppelt stony peak chardonnay (se aust)

rothbury cabernet merlot (se aust) **or**
seppelt stony peak shiraz cabernet (se aust)

victoria bitter, carlton mid strength, cascade premium light

orange juice, soft drinks (coke, diet coke, sprite, lift)

<i>.5 hrs</i>	\$15.00	<i>2.5 hrs</i>	\$26.00	<i>4.5 hrs</i>	\$36.50
<i>1 hr</i>	\$18.00	<i>3 hrs</i>	\$29.00	<i>5 hrs</i>	\$37.50
<i>1.5 hrs</i>	\$21.00	<i>3.5 hrs</i>	\$32.00	<i>5.5 hrs</i>	\$39.50
<i>2 hrs</i>	\$23.00	<i>4 hrs</i>	\$35.00	<i>6 hrs</i>	\$40.50

beverage package upgrades

pre dinner cocktail *add a cocktail to any beverage package pre function drinks:* **\$4.00 pp**
cosmo, blue hawaii, chivas royale, sex on the beach, japanese slipper
minimum charge 50% of final numbers

spirits *add first pour spirits to any beverage package:*
spirits are served up to 4 hours in a package, thereafter on cash basis

1 hr	\$4.00pp
2 hrs	\$5.00pp
3 hrs	\$6.00pp
4 hrs	\$7.00pp

dessert wine, muscat or port *add a glass to any beverage package of either:* **\$4.00 pp**
cookoothama botrytis semillon with dessert; or
baileys of glenrowan muscat with coffee; or
penfolds bluestone 10 year old tawny port with coffee

liqueurs *add a glass with coffee to any beverage package of either:* **\$4.00 pp**
baileys, kahlua, sambucca, tia maria, cointreau, cognac



available for on stand exhibitor consumption only, not available for cocktail parties or private functions for guests or delegates. if exhibitors intend to serve beverages to guests or delegates please see the beverage packages.

stand to provide own refrigeration. a more extensive list including queensland wines is available on request

sparkling wines

yellow by yellowglen (sa) **\$33.00**

seppelt fleur de lys (se aust) **\$32.00**

white wines

rosemount diamond label chardonnay (sa) **\$34.00**

devil's lair whippersnapper sauvignon blanc semillon chenin blanc (wa) **\$35.00**

angel cove marlborough sauvignon blanc (nz) **\$32.00**

leo buring eden valley riesling (sa) **\$42.00**

lindemans early harvest semillon sauvignon blanc (se aust) **\$30.00**

red wines

ingoldby shiraz (sa) **\$37.00**

devil's lair whippersnapper shiraz grenache tempranillo (wa) **\$35.00**

jamiesons run coonawarra cabernet sauvignon (sa) **\$37.00**

matua valley hawkes bay merlot (nz) **\$39.00**

t'gallant juliet pinot noir (vic) **\$37.00**

non-alcoholic (per dozen)

soft drinks - coca-cola, lemonade, lift, diet coke (600ml bottle) **\$28.00**

bottled juice (250ml bottles) **\$28.00**

mount franklin (600ml bottles) **\$28.00**

mother (500ml can) x 12 **\$30.00**

nestea (500ml bottle) x 12 **\$30.00**

glaceau (500ml) x 12 **\$30.00**

beers (per dozen)

carlton mid strength **\$36.00**

cascade premium light **\$30.00**

pure blonde naked **\$38.00**

ice (also available from cafe's)

ice per 10kg bag **\$6.00**



to supply liquor for tasting or sampling within the licensed area of BCEC, an exhibitor must adhere to the Queensland Liquor Act 1992 and House Policy as outlined by the Brisbane Convention & Exhibition Centre (BCEC).

prior to an event:

event organisers must provide to the BCEC food & beverage department a minimum of 28 days prior to the commencement of the exhibition:

- names of exhibitors who intend to supply or sample liquor gratuitously
- of current Responsible Service of Alcohol (RSA) certificates (Queensland or interstate) for those staff sampling liquor or selling wine for off premise consumption
- of the businesses Liquor License or Permit. either:
 - Queensland Wine Industry Permit; **or**
 - Queensland Producer/Wholesaler License; **or**
 - Interstate Liquor License

please note that:

- if an exhibitor does not hold one of the above permits or licences, they are not legally permitted to sell or sample liquor at the BCEC
- exhibitors whose core business is not in the liquor, beer or wine related industries, are not permitted to supply or sample alcoholic beverages from their stand unless supplied and serviced through BCEC. no third party supplier can be used

during an event:

- current Liquor License or Permit must be displayed at all times on the exhibitor's stand
- RSA certificates of those supplying liquor must be displayed on the exhibitor's stand
- tasting or sampling should be confined to the boundaries of an exhibitor's booth space
- exhibitors are not permitted to sell liquor for consumption on BCEC licensed premises
- exhibitors of wine are permitted, under BCEC licence, to sell their product for off premise consumption once the above criteria have been met, beer and spirits are not permitted to be sold in any capacity

under the Liquor Act, BCEC has the responsibility of ensuring compliance with the Act.

any discretionary interpretation will remain with BCEC until written confirmation can be obtained from the Office of Liquor Gaming and Racing.

please note that:

- exhibitors should be self sufficient on stand
- maximum sample sizes are: beer 80ml | wine 30ml | spirits 10ml
- sampling must be served in disposable packaging, consumed and disposed of at the point of sample i.e. on stand only
- a sample is free of charge

any questions regarding these guidelines should be directed to Kevin Gulliver or Brad Lyons at F&BManagement@bcec.com.au

valid from april 2010.



BCEC has sole rights for the sale and supply of all food and beverage within the centre.

no food or beverage may be brought into the centre without prior, written consent from food & beverage management. the sale of food & beverage products for consumption within the centre by exhibitors is not permitted.

generally, the centre will not have objection to exhibitors providing free samples from their stands provided that:

- the exhibition is related to the product being sampled and...
- the product samples are related to the core business of the exhibitor and...
- the samples are provided free of charge and...
- laws pertinent to the supply of a product comply with Liquor licensing and Food Safety Act 2006 and...
- the exhibitor is self sufficient on their stand.

if approval is given, workplace health and safety, including but not limited to food safety is paramount. the following requirements are to protect yours and our customers. they must be adhered to:

1. perishable, packaged foods must be refrigerated.
2. where unpackaged food is to be stored, displayed, handled or given away, the following facilities and services need to be provided at the stand:
 - a hand basin with hot and cold water.
 - a refrigerated display and/or storage cabinet if the food is perishable.
 - glass or perspex screens or sneeze guards to protect food from contamination.
 - a washable floor protection. e.g. sheet vinyl.
 - where washable serving implements or utensils are used, a separate sink with hot and cold water and detergent is required.
 - where drainage of water is required, stands must be located with access to the appropriate service pit.
3. all eating and drinking utensils must be disposable (e.g. paper cups, plastic spoons, plastic wine glasses) and must not be reused.
4. when food or beverage samples are given away for promotional purposes:
 - they must be offered in such a manner as to avoid being handled by the public e.g. portioned with toothpicks inserted.
 - condiments such as sauce, mustard etc. are to be contained in squeeze type dispensers or in individual sealed packs.
5. exhibitors sampling food must provide receptacles for the collection of rubbish in suitable locations. such receptacles shall be located at or near the stall, and the contents shall be disposed of in a manner approved by centre management.
6. all stands involved in the presentation of food & beverages must also abide by the attached brisbane city council 'taste testing fact sheet.'
7. all other food related exhibition cooking of food by exhibitors is prohibited unless approved by the centre. each case will be considered on its merits in conjunction with the type and quantity of food being cooked, and the method used to remove any cooking odours. early consultation with the brisbane convention & exhibition centre management is mandatory.