



winner of 46 restaurant and major catering awards,
brisbane convention & exhibition centre is rated
among the top three in the world for catering



executive chef, martin latter's lifelong 'fresh is best' approach to food is the central theme of his latest menu selection for the centre, the application of which he says is made much easier by the vast array of top quality fresh produce so readily available in queensland.

our chefs work to the fundamental principles of sophisticated simplicity, quality and freshness which is epitomised in our latest choice of menus. we have expanded on our organic and certified free range product offerings and provided even greater choice for contemporary and healthy menu options while maintaining the favourite classics.

we source only the very best seasonal produce from our local farmers and suppliers in our quest for innovation and quality. 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.

an important part of our integrity and the passion we share for our food is our absolute dedication to quality and sustainability. we are committed to the very highest levels of food safety reflected in our green globe benchmarking and iso 22000 certification in food safety management. we work closely with our clients to create sustainable menus and support foodbank, the largest hunger relief organisation in australia so far donating more than 40,000 prepackaged meals.

our award winning team of chefs will be delighted to work with you personally to develop and customise your menus to meet any special preferences, fulfilling our promise – more choice, more flexible, more personal.

martin latter
executive chef

the evolution and redefining
of banqueting into
sophisticated restaurant style
dining is the way of the future

featuring only the very best
local seasonal produce
including a range of
organic and certified
free range options



breakfast = 10

the centre is a strong advocate of
fresh and healthy eating
with certified free range eggs
used in all breakfast dishes
and organic juices
and milk available on request

fresh and full of flavour,
breakfast choices range
from the traditional
to the very innovative
and contemporary



stand up - \$20.00

fresh orange and apple juice
platter of sliced seasonal and tropical fruits
fresh berries, toasted oats, honey yoghurt
freshly baked croissants and fruit danish
raisin brioche
selection of preserves and condiments

filtered Rainforest Alliance Certified™ coffee and a selection of teas served from stations

sit down with hot selection - \$36.50

choose one hot item to add to the items above

toasted ham and cheese baguette, poached egg,
sautéed mushrooms, baby spinach

scrambled eggs, cured salmon, light pastry flan, semi dried
tomato, chive and sour cream

egg and bacon pie, roast potato hash, grilled mushroom,
sautéed spinach, roma tomato confit

flour tortilla, scrambled eggs with shallots, chilli and tomato concasse,
grilled chorizo and crispy bacon

scrambled eggs with grilled tomato, bacon, breakfast sausage
and hash brown potato

potted eggs, wild mushroom cream, spinach, parmesan crusted tomato (v)

egg benedict, egg florentine, flaky pastry case, tomato and mushroom ragout

spanish omelette, potato, onion, grilled chorizo, baby leaf salad

certified free range eggs are used for all breakfast dishes

organic juices- add \$2.50 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 your event planning manager of your guests' food allergies or intolerances. ask your event planning manager for further information about organic options



stand up cocktail breakfast - \$34.50

fruit skewers drizzled in lime syrup

banana and maple cake

blueberry bagel

fresh baked tartlets of wild mushroom and spinach (v)

spanish omelette

mascarpone scones, smoked salmon, dill and cucumber cream

baby bacon and egg pies topped with smashed roasted tomato

veal and parsley baby sausage, tomato chutney

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

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breakfast table buffet - \$35.50

personalised breakfast table buffet menus are designed for tables of 10

preset on table

fresh orange and apple juice
 platter of sliced seasonal and tropical fruits
 fresh berries, toasted oats, honey yoghurt
 freshly baked croissants and fruit danish pastries
 raisin brioche
 selection of preserves and condiments

filtered Rainforest Alliance Certified™ coffee and a selection of teas served from stations

select one hot menu item

menu 1

scrambled eggs
 crispy bacon
 grilled tomato with fresh herbs
 breakfast sausage
 hash brown potato

menu 2

poached eggs with hollandaise sauce on an english muffin
 crispy bacon
 sautéed mushrooms and chives
 parmesan crusted tomato
 hash brown potato

menu 3

toasted ham and cheese baguette
 sautéed mushrooms and chives
 poached egg
 herb crusted tomato
 breakfast sausage

menu 4

french toast, rhubarb compote (v)
 sautéed wild mushrooms (v)
 roasted roma tomatoes with herbs (v)
 rosti potato (v)
 sautéed asparagus (v)

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