

wedding  
menu  
**2012**

*Australia's caterer of the year*





*winner of 56 major  
catering awards, Brisbane  
Convention & Exhibition  
Centre is recognised  
internationally for its food  
& beverage product.*

The team at the centre is committed to providing you and your guests with a memorable event.

Menus valid until 30th June 2012, management reserves the right to change prices in line with market fluctuations.  
Please note many of our dishes may contain allergens, ensure you advise your Event Planning Manager of your guests' food allergies or intolerances.



## Essentials Dinner Package

*Includes 5hr Silver Beverage Package*

### **Entrée**

Lemongrass breast of chicken, roasted pineapple salad, coriander sambal, palm sugar caramel

Hickory smoked trout, green beans, nicola potatoes, tomato fondue, quail eggs, black olive tapenade *(gf)*

Marinated beetroot, roasted carrots, grilled pears, asparagus, goat's curd, fig vincotta, gingerbread crumble *(v)*

### **Main**

8 hour slow cooked short rib off the bone, du puy lentils, potato confit, mushrooms, chervil crumb

Glazed breast of chicken, shallot and nori rice cake, sweet teriyaki dressing, nashi pear salad *(gf)*

Lamb en crouete, mushrooms, spinach, celeriac puree, baby vegetables, lamb reduction

### **Dessert**

Pineapple cake, white chocolate macadamia nut crunch, coconut and lime cream, rum and ginger jelly

Chocolate mille feuille, white chocolate mousse, toasted raspberry meringue

Lychee pannacotta, spiced chilli pineapple, blood orange, gingerbread crumble

*Filtered Rainforest Alliance Certified™ coffee and a selection of teas*

**2 courses with Beverage \$89.50 p.p**

**3 courses with Beverage \$99.50 p.p**

*Please choose 1 dish from each course*

*Alternate service fee of \$4.50 per person applies to main course*



## Prestige Dinner Package

*Includes 5hr Silver Beverage Package*

### **Entrée**

Salt spiced breast of duck, compressed watermelon, beetroot gelée, ginger carrots, pumpkin seed crumble

Mooloolaba spanner crab, green apple and radish salad, avocado, bloody mary aioli *(gf)*

Rosemary loin of lamb, hummus, minted pea and fennel salad, sweet pepper jus

### **Main**

Breast of corn fed chicken, potato rondelle, asparagus, sweet corn puree, chicken jus *(gf)*

Fillet of beef, dauphinoise potatoes, pea cassoulet, roasted tomato, beef jus *(gf)*

Twice cooked salmon, crab cannelloni, pistachio crumble, lobster beurre blanc

### **Dessert**

Textures of apple: apple and pistachio cake, apple foam, apple puree, apple sorbet, pistachio crumble

Warm chocolate coulant, liquid caramel, Murray River pink salt, milk sorbet

Poached meringue, lemon jelly, lemon cheese curd, lemoncello sorbet, hazelnut crumble

*Filtered Rainforest Alliance Certified™ coffee and a selection of teas*

**2 courses with Beverage \$97.50 p.p**

**3 courses with Beverage \$109.50 p.p**

*Please choose 1 dish from each course*

*Alternate service fee of \$4.50 per person applies to main course*



## Exclusive Dinner Package

*Includes 5hr Platinum Beverage Package*

*This wedding package has been designed for the discerning bridal couple who want that something special. A food lover's package which offers a gastronomic experience for guests*

Chef's Selection of Cold Canapés

### **1<sup>st</sup> Course**

Hot smoked salmon, chervil salad, cucumber beurre blanc [\(gf\)](#)

### **2<sup>nd</sup> Course**

Twice cooked duck, beetroot puree, sweet potato caramel [\(gf\)](#)

### **Main**

Texture of beef, foie gras ravioli, spring onion confit, truffle dressing

### **Dessert**

Strawberries, tarragon, burnt english cream, black pepper honeycomb

Pistachio parfait, chocolate cone, cherry jus

Warm chocolate beignets, espresso cardamom sauce

*Filtered Rainforest Alliance Certified™ coffee and a selection of teas*

*Homemade Chocolates*

**4 courses with Beverage Package \$140**



### Silver beverage package includes:

Rothbury brut sparkling 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)

### Upgrade options

#### *Canapés on arrival*

if you would like to add a chef's selection of hot and cold canapés on arrival to your menu please add **\$16.80pp** (4 pieces per person)

#### *Upgrade your silver beverage package*

if you would like to upgrade your silver beverage package to gold or platinum please apply the below costs:

Upgrade to 5hr gold package **add \$6.00pp**

Upgrade to 5hr platinum package **add \$10.00pp**

#### *Let us make your wedding cake*

If you would like our highly skilled chef patissier to work with you to create your personalised wedding cake please enquire with your sales or event planning manager

#### *Serve your wedding cake as dessert*

If you would like your wedding cake plated and served as dessert with berry coulis and cream **add \$9.50pp**