

## **A Taste of Queensland**

Brisbane Convention & Exhibition Centre (BCEC) has adopted a *Queensland First* philosophy when it comes to their new “Fill up on Life” Menus.

Proudly Queensland, the Centre has put the spotlight on the intensity of flavours and freshness of local produce delivering visiting delegates and guests a uniquely authentic and invigorated taste of local cuisine at its best.

Voted The World’s Best Convention Centre in an independent international client survey conducted by the International Association of Congress Centres, BCEC’s menus feature the very best of both Australian and local produce, but wherever you see the Q icon guests can be assured the product is sourced Queensland First.

Executive Chef, Martin Latter is a strong advocate for locally grown produce and its benefits. “For our many international and interstate visitors it is important that we savour the seasons and offer a truly Queensland culinary experience.”

2016 saw Brisbane Convention & Exhibition Centre (BCEC) celebrate 21 years as the major driver of business events to Queensland achieving its economic objective of developing and hosting international and national conventions with a value to the local economy of \$4 billion.

Against a backdrop of hosting 18,000 events, 14 million guests and delivering some 29 million meals, BCEC has implemented some of the biggest changes to its Food & Beverage operation since opening in 1995.

One of those changes is the result of increased demand for healthy alternatives to traditional convention food. The Nourish Mentality Menu focuses entirely on healthy eating. This boutique menu was inspired by the Australian netball champions, the Queensland Firebirds who have called the Convention Centre ‘home’ for many years.

In developing the niche menu, Executive Chef Martin Latter collaborated with Firebirds Nutritionist, Kerry Leech who will continue to work with the Centre advising on menu development and the issue of special dietary requests which now make up 20% to 30% of all meals prepared at the Centre.

Kerry Leech is passionate about helping people to reach their performance and lifestyle goals with a healthy eating regime. “In the fast paced world that we live in today we are more reliant on the quality of nutritional intake in foods eaten away from home. The Nourish menu allows clients to better match food intake with their nutritional goals if they are having meetings in coffee shops, attending conferences or participating in corporate events.”

The Nourish Mentality Menu which champions health and vitality also showcases Queensland’s fresh and juiciest produce.

## **Dining – the ultimate experience**

Our entire Food & Beverage Team is passionate about service excellence, it’s what collectively drives them. It is the aim of Food & Beverage Service Director, John Gaudin to complement the dining experience with warmth and friendliness of staff and high standards of personal service.

“Certainly food is the main component but the experience is the sum of all parts – it is the high standards of personal service, the ambience, the warmth and friendliness of the hospitality.

“Each person will have a different experience. The same fabulous meal might be served to 1,000 people but it’s the service that can make the difference – our approach, our response, our flexibility, our personality are all key to the overall experience.”

Also responsible for the Cellar operations, John has updated the Centre’s wine offering with a carefully selected portfolio of wines showcasing Australia’s finest wine growing regions together with a sophisticated international wine list.

Our regionally and internationally inspired wine list is compiled from grape varieties and wine styles widely recognised as the best of their origin.

He has also introduced a selection of boutique craft beers leveraging the burgeoning south east Queensland craft beer market.

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**About BCEC:** Brisbane Convention & Exhibition Centre is owned by South Bank Corporation and proudly managed by leading international venue management specialists AEG Ogden.

**About AEG Ogden:** AEG Ogden is part of AEG Facilities of the United States, a division of AEG, the world’s leading sports and live entertainment company.

AEG Ogden manages venues throughout the Asia Pacific and Middle East, including convention and exhibition centres in Brisbane, Cairns, Darwin, Kuala Lumpur, Oman, and the ICC Sydney; Suncorp Stadium in Brisbane; and arenas including the Brisbane Entertainment Centre and adjacent Sports Centre, Sydney’s Qudos Bank Arena, the Newcastle Entertainment Centre, Perth Arena, and Dubai Arena (opening December 2018). AEG Ogden is also the owner of National Basketball League (NBL) team, the Sydney Kings. More information [aegogden.com](http://aegogden.com)

In addition, AEG Facilities operates the Los Angeles Convention Centre, Hawaii Convention Centre, and Puerto Rico Convention Centre. More information [aegworldwide.com](http://aegworldwide.com)