

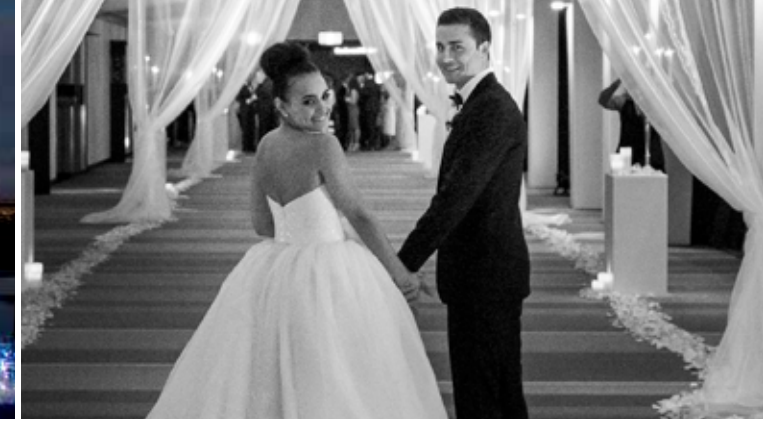
# CREATE LASTING MEMORIES

WEDDING PACKAGES  
VALID TO 30/06/23



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## Congratulations!

*“The views of the city from the private terrace were just stunning, and we didn’t have to share it with anyone but our guests!”*

At the Brisbane Convention & Exhibition Centre, we want to help make your wedding an unforgettable event, creating lasting memories for you and your guests.

From the intimate and romantic through to sweeping productions full of grandeur and scale we can make your dreams come true. With every detail meticulously managed by world class event specialists, who just happen to be the very best in the business.

Add to this an unbeatable view of Brisbane’s city skyline, award winning chefs serving world class cuisine and your own

dedicated wedding specialist, and you’ve got all the elements to create the perfect day, just as you imagined.

So, whatever your heart desires, we can help you to make it happen at the Brisbane Convention & Exhibition Centre.

Creating lasting memories.



*“The professionalism and thoughtfulness of the staff made our night so easy to enjoy.”*



*“Our friends and family said the wedding was the best they had been to in years, and they are still talking about it. That is pretty special to us.”*



## Inclusions

- Menu tasting for Formal Reception Menus with our award winning chefs in our private Tasting Room
- Complimentary upgrade to Gold Beverage Package
- Spacious terraces and bars reserved exclusively for your wedding guests
- Three hours access for stylist/theming prior to reception start time. Additional hours requested are subject to availability at an hourly rate of \$250.00
- A private lounge where the wedding party can relax (subject to availability)
- The latest lighting technology supported by our amazing in-house Audio Visual Team
- Red carpet for your arrival
- Stage, lectern with microphone and ceiling audio system suitable for background music
- Room set up includes dance floor, cocktail tables or ottomans and terrace furniture
- White table linen for the room and white skirting for the head table
- Table numbers and two personalised menus per table
- Complimentary parking for two vehicles and discounted rates for guests
- Over 26 years' experience in delivering exceptional service and attention to detail

At BCEC we understand that everyone's idea of the perfect wedding is different. Whatever you want, however you want it, your dedicated BCEC wedding specialist will make it happen.



# Formal Receptions



## Two course sit down reception

\$143.00 per person

- Entrée and main course (choice of 2 for each course to be served alternately)
- Your wedding cake served plated for each guest or on platters
- Freshly brewed coffee and a selection of teas served at a coffee station following dinner
- 5 hour Gold Beverage Package including sparkling, white and red wines, beer, soft drink and orange juice

## Three course sit down reception

\$166.00 per person

- Entrée, main course and dessert (choice of 2 for each course to be served alternately)
- Your wedding cake served plated for each guest or on platters after dessert
- Freshly brewed coffee and a selection of teas served at a coffee station following dinner
- 5 hour Gold Beverage Package including sparkling, white and red wines, beer, soft drink and orange juice



# Formal Reception Menu

## Entrée

Choose 2 plated items to be served alternately

Queensland seafood hors d'oeuvres plate: Fraser Isle spanner crab, avocado, wasabi, Noosa prawns, pickled shiitake, edamame, ginger ponzu, tea smoked barramundi, sushi rice, sesame dressing **GF, DF**

Queensland vegetable hors d'oeuvres plate: pickled Little Acre mushrooms and leeks, roasted organic pumpkin, lentil salad, wattleseed hummus, heritage tomato, basil, burratina, baba ghanoush, extra virgin olive oil **V, GF**

Noosa king prawns, Korean vegetable salad, chilli oil and herb miso dressing **GF, DF**

Torched Huon salmon, quinoa, labna, sumac, Davidson plum, soft herbs, watercress, preserved lemon dressing

Chipotle spiced chicken, crushed avocado, grilled corn, bean and tomato salsa, citrus mayonnaise **GF, DF**

Smoked lamb loin, roasted eggplant, blistered tomatoes, cucumber salad, labna, Roman artichoke, pinenut dressing **GF**

Slow roasted chicken breast, Mediterranean vegetable risotto salad, semi-dried tomato salsa **GF, DF**

Grilled duck breast, scorched grapefruit, almond skordalia, toasted almonds, asparagus, broccolini, native citrus dressing **GF, DF**

Seared John Dee beef, tomato, cucumber, spring onion, radish, black bean, noodles, nam jim dressing **GF, DF**

Burratina, butternut pumpkin, grilled asparagus, freekeh salad, miso hummus, herb dressing **V**

## Main

Choose 2 plated items to be served alternately

Pan seared Queensland barramundi, corn velouté, leek, corn, white beans, asparagus, tarragon **GF**

Grilled salmon, almond quinoa, activated cashew and eggplant purée, crunchy vegetable salad, tomato and oregano dressing **GF, DF**

Roasted chicken breast, celeriac purée, seasonal mushrooms, spinach, asparagus, chicken jus **GF, DF**

Grilled duck breast, roasted and pickled pumpkin, orange, wattle infused freekeh, burnt sunrise lime dressing **DF**

Roasted Kilcoy eye fillet of beef, caramelised carrot purée, seasonal vegetables, gremolata, red wine jus **GF, DF**

Slow roasted butternut pumpkin, date, cashew, currants, Moroccan spiced quinoa, coconut labna, chickpea and tomato salsa **VEGAN, GF**

Flat grilled Brisbane Valley quail, braised white beans, Spanish sausage, mushrooms, tomato, orange, olives and fennel **GF, DF**

Rack of lamb, saffron braised fregola, eggplant, cauliflower, fennel, onion, ras el hanout jus **DF**

## Dessert

Choose 2 plated items to be served alternately, or the dessert buffet

Australian farmhouse cheeses, quince paste, dried fruits, selection of bread and crackers **V**

Olive oil cake, sweet potato and honey curd, cinnamon maple ganache, pumpkin seed praline **V**

Vanilla rice pudding, white chocolate mousse, sour apple straps, bubble gum meringue, popping candy crumble **V, GF**

Textures of Apple: rosemary scented apple cake, apple calvados purée, pistachio crème, green apple and shiso foam, cider compressed apple **GF**

Couverture brownie biscuit, spiced chocolate mousse, cocoa nib and palm sugar crumble, chocolate water **V, GF**

Peanut financier, maple jelly, whipped pistachio ganache, pistachio crumble **V**

Lemon and pepperberry pudding, lemon myrtle cream, macadamia salt bush crumble, finger lime and lemongrass gel **V**

Lime pudding, coconut and lychee, calamansi gel, compressed watermelon, chocolate granola **VEGAN, GF**

Sticky toffee pudding, butterscotch sauce, vanilla bean ice cream **V**

### Dessert buffet

The Social Gathering: Dessert grazing stations with an assortment of cold desserts, pastries, cake, chocolates, fresh seasonal and tropical fruits



# Casual Receptions

## Stand up cocktail reception 1

\$130.00 per person - 3 hours service

- Selection of grazing platters, hot canapés, hot and chilled bowl food
- Your wedding cake served on platters to your guests
- Freshly brewed coffee and a selection of teas served from a station
- 3 hour Gold Beverage Package including sparkling, white and red wines, beer, soft drink and orange juice

## Stand up cocktail reception 2

\$150.00 per person - 4 hours service

- Selection of hot canapés, hot and chilled bowl food, dessert bowls
- Queensland food station served on the terrace
- Your wedding cake served on platters to your guests
- Freshly brewed coffee and a selection of teas served from a station
- 4 hour Gold Beverage Package including sparkling, white and red wines, beer, soft drink and orange juice

*“The food was delicious, plentiful and surpassed our expectations, it really was five star!”*



# Casual Reception Menus

## Stand up cocktail reception 1

### Chilled bowls

Thai salad of pickled vegetables, Noosa prawns, coriander, nam jim dressing **GF, DF**

Caprese salad of tomato, basil, mozzarella, avocado, balsamic dressing **V, GF**

### Crazing platter

Selection of Borgo salami, cold cuts, Maleny brie, artisan breads, chutney, pickles

### Hot canapés

Braised duck steamed bun, hoisin and sesame sauce **DF**

Lamb shish kebab, coriander, sumac yoghurt **GF**

Vegetable siu mai, soy wasabi **VEGAN**

### Hot bowls

Pumpkin dahl, roasted paneer, crisp shallots **V, GF**

Braised grass-fed beef rendang, crisp fried chats **GF, DF**

## Stand up cocktail reception 2

### Chilled Bowls

Rare seared Darling Downs beef, smoked beetroot, pickled daikon, rocket, miso dressing **GF, DF**

Mediterranean risotto salad, heirloom tomatoes, crispy shallots **VEGAN**

### Hot canapés

Braised duck steamed bun, hoisin and sesame sauce **DF**

Black bean and corn empanadas **VEGAN**

### Hot bowls

Pumpkin dahl, roasted paneer, crispy shallots **V, GF**

Queensland barramundi, Peruvian chickpea curry, raita **GF**

### Queensland station

Seared Skull Island prawns **GF, DF**

Grilled Bundaberg vegetable brochette **VEGAN, GF**

Wagyu beef, caramelised onion **GF, DF**

Cocktail potatoes **VEGAN, GF**

House slaw **V, GF**

### Dessert bowls

Pink gin lime mousse, mint sponge, compressed pineapple, pineapple foam **V, GF**

Lemon thyme sponge, lemon and raspberry gel, hazelnut crumble, basil syrup, hazelnut crème **V, GF**



## Gold Beverage Package

To ensure the utmost quality and value in our packages we may update individual products subject to availability. Your wedding specialist will discuss current package inclusions for you to sample at your private menu tasting.

**Select four wines.** For banquets one white and one red will be offered to tables and the remainder available on request.

### Sparkling wine

Habitat Cuvée (Central Ranges, New South Wales)

Grant Burge Prosecco (Barossa Valley, South Australia)

Veuve d'Argent Blanc de Blancs (Loire Valley, France)

### White wine

Mud House Rapaura Sauvignon Blanc (Marlborough, New Zealand)

Mud House Grovetown Pinot Gris (Marlborough, New Zealand)

Habitat Chardonnay (Central Ranges, New South Wales)

### Rosé

Habitat Rosé (Central Ranges, New South Wales)

### Red wine

Palliser Estate Pencarrow Pinot Noir (Martinborough, New Zealand)

Habitat Cabernet Merlot (Central Ranges, New South Wales)

St Hallet Garden of Eden Shiraz (Barossa Valley, South Australia)

### Select two beers

(Heineken Zero and XXXX Gold will also be available)

### Queensland craft beer

Brouhaha Strawberry and Rhubarb Sour

Black Hops East Coast Haze Hazy Pale Ale

Black Hops Hornet IPA

Brouhaha Milk Stout

### Full strength beer and cider

Hahn Super Dry

James Squire 'One Fifty Lashes' Pale Ale

Stone & Wood Pacific Ale

Treehouse Cider

### Non-alcoholic options

Coke, Coke No Sugar, Sprite, Orange Juice, Sparkling Mineral Water





# Platinum Beverage Package

**Upgrade to Platinum Beverage Package for an additional \$5 per person.**

To ensure the utmost quality and value in our packages we may update individual products subject to availability.

**Select six wines.** For banquets one white and one red will be offered to tables and the remainder available on request.

## Sparkling wine

Jansz Premium Cuvée (Pipers River, Tasmania)

Croser NV (Adelaide Hills, South Australia)

Grant Burge Prosecco (Barossa Valley, South Australia)

## White wine

Saint Clair Sauvignon Blanc (Marlborough, New Zealand)

Saint Clair Pinot Gris (Marlborough, New Zealand)

Jim Barry Watervale Riesling (Clare Valley, South Australia)

Petaluma White Label Chardonnay (Adelaide Hills, South Australia)

## Rosé

St Hallet Rosé (Barossa Valley, South Australia)

## Red wine

Rob Dolan True Colours Pinot Noir (Yarra Valley, Victoria)

Teusner Bilmore Shiraz (Barossa Valley, South Australia)

Jim Barry The Cover Drive Cabernet Sauvignon (Clare Valley, South Australia)

Rolf Binder Heinrich GSM (Barossa Valley, South Australia)

**Select four beers, including one mid strength**  
(Heineken Zero will also be available)

## Queensland craft beer

Brouhaha Strawberry and Rhubarb Sour

Black Hops East Coast Haze Hazy Pale Ale

Brendale Light Industry Session IPA

Brouhaha Milk Stout

## Mid strength beer

XXXX Gold

Little Creatures Rogers'

## Full strength beer and cider

Hahn Super Dry

James Squire 'One Fifty Lashes' Pale Ale

Stone & Wood Pacific Ale

Treehouse Cider

## Non-alcoholic options

Coke, Coke No Sugar, Sprite, Orange Juice, Sparkling Mineral Water



## The Extras

### Canapés and grazing platters on arrival

\$28.8 per person - 1 hour

#### Grazing platters

Selection of Borgo salami, cold cuts, Maleny brie, artisan breads, chutney, pickles  
Roasted pickled and marinated Scenic Rim vegetables, Wombat Valley dips **GF, DF**

#### Hot canapés

Brochette of Kashmiri spiced chicken, saffron mayonnaise **GF, DF**  
Vegetable siu mai, soy wasabi **VEGAN**  
Mini grass-fed beef pie

### Beverage package upgrades

Our beverage packages contain beer, wine and soft drinks. The package range can be extended, or expanded to add cocktails, champagne on arrival or spirits.

Please discuss with your sales or event planning manager.



# Premium Wedding Spaces



ROOM	Sky Room & Terrace minimum numbers 80 guests	Plaza 9-11 & Terrace minimum numbers 150 guests	Boulevard Room & Terrace minimum numbers 150 guests
SIZE	270m <sup>2</sup>	430m <sup>2</sup>	530m <sup>2</sup>
BANQUET (with dance floor & head table)	80 – 150	150 – 290	150 – 290
COCKTAIL	300	450	600
PRIVATE TERRACE	Yes	Yes	Yes
CEREMONY	Yes	Yes	Yes

Talk to our wedding specialist to discuss your ideas, or arrange a viewing of the numerous rooms available for weddings of all sizes. The above table reflects BCEC's standard capacities and does not include enhanced social distancing.