

EXTRAS



Our team of highly experienced chefs bring their culinary expertise from all corners of the globe and delight in creating memorable dining experiences.

Executive Chef David Pugh
#eatqld champion and former
Queensland Ambassador Chef

Voted 'Australia's Best'
for Banqueting and Catering

#eatqld

Proud to be an #eatqld partner
promoting Queensland produce
and supporting local growers.






SCHOOL FORMALS

Brisbane Convention & Exhibition Centre has incorporated COVID Safe principles into our Food Safety Management Systems and been recertified to ISO 22000 Food Safety Management Standards.

MENU






Due to current Queensland Health restrictions please allow a minimum 1 hour service duration per course.

ENTRÉE.....\$19.5




-  Chicken Caesar salad, crisp prosciutto, shaved parmesan, avocado, cos lettuce, aioli **GF, NF**
-  Grilled Mediterranean vegetables, red onion, cherry tomato, zucchini, eggplant, capsicum, black olives, rocket **V, GF, NF**
-  Glazed chicken, bamboo, lychees, water chestnuts, eschallot, carrot, daikon, cucumber, cabbage, honey tamari dressing **GF, DF, NF**
-  Burratina, grilled asparagus, brown rice tabbouleh, baba ghanoush, extra virgin olive oil **V, GF, NF**
-  Roast beef, rice noodle, wombok salad, shallots, radish, mint, coriander, sweet chilli dressing **GF, DF, NF**

MAIN.....\$33.0

Alternate service fee of \$4.5 per person applies to main courses

-  Baked chicken breast, roasted seasonal vegetables, white vegetable purée, chicken jus **GF, DF, NF**
-  Grilled fillet of grass-fed beef, kipfler potatoes, asparagus, flat mushrooms, beef jus **GF, DF, NF**
-  Short braised breast of butter chicken, coconut rice, pappadums, tomato, soft herbs, cucumber salad **GF, DF, NF**
-  Pan roasted fillet of Queensland barramundi, white bean, tomato, celery, capers, orange, fennel and herb salad, burnt orange dressing **GF, DF, NF**
-  Wide Bay vegetable lasagne, baba ghanoush, crispy chickpeas, crushed tomato salsa **VEGAN, GF, NF**


DESSERT.....\$17.0

- Apple tart, mascarpone cream, vanilla anglaise **V, GF, NF**
-  Individual tropical pavlova, passionfruit, raspberry sauce **V, GF, NF**
Profiteroles, chocolate custard, caramel sauce, raspberry gel **V, NF**
Double chocolate brownie, marshmallow, cookie crumble, chocolate cream **GF, NF**
-  Mango coconut verrine, pineapple compote **VEGAN, GF, NF**
-  Strawberry, vanilla bean custard, orange trifle **GF, NF**

Locally roasted, freshly ground Arabica coffee, a selection of Rainforest Alliance Certified™ teas..... add \$3.5

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, products containing gluten, fish, crustacean, soybean, lupin, sesame seeds and nut products. Please advise your Event Planning Manager of your guests' food allergies or intolerances. **Menus valid to 1 Feb 2021.**

V VEGETARIAN **VEGAN** VEGAN **GF** GLUTEN FREE **DF** DAIRY FREE **NF** NUT FREE

 Signature ingredients sourced within Queensland

CHILDREN'S MENU

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For children aged 12 years and under

MAIN\$13.0

Baked chicken and vegetable pilaf **GF, DF, NF**

Chicken popcorn, green beans and fries **NF**

Beef burger and wedges **NF**

Fish and chips

Macaroni cheese, tossed salad **V, NF**

Pasta bolognese **DF, NF**

Vegetable lasagne **V, NF**

DESSERT\$8.0

Ice cream sundae **V**

Banana split **V**

Fresh fruit salad and ice cream **V, GF**

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CREW CATERING

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MENU

SNACKS AND BREAKS


Minimum order and increments of 10 units

Sachet coffee and tea making facilities (increments of 10 cups)	\$2.0 pc
Egg, bacon and cheese wrap	\$6.5 pp
Mini lamington squares v	\$3.5 pp
Mini muffins v	\$3.5 pp
Whole fresh fruit per piece v	\$3.0 ea
Potato crisps per packet	\$2.5 ea
Selection of chocolate bars	\$2.8 ea
Chef's selection of sandwiches	\$5.2 pp
Doughnuts	\$3.5 pp


BEVERAGES

Soft drink (600ml)	\$3.0 ea
Bottled water (600ml)	\$3.0 ea
Assorted juices (350ml bottle)	\$3.0 ea

LIGHT BREAKFAST \$14.0 pp



- Selection of cereals
- Full cream milk, soy milk
-  Seasonal and tropical fruit **VEGAN, GF**
- Coffee and a selection of teas

PLATED HOT BREAKFAST \$25.0 pp



- Selection of cereals
- Selection of milk
- Scrambled eggs, crispy Kingaroy bacon, grilled tomato, sautéed mushrooms
-  Seasonal and tropical fruit **VEGAN, GF**
- Coffee and a selection of teas

PLATED CREW LUNCH OR DINNER \$28.0 pp

MENU 1

-  Indian butter chicken, cucumber yoghurt **GF**
- Steamed rice **VEGAN, GF**
-  Roasted cauliflower, lentils, capsicum, cashews, pepitas, avocado, Moroccan spices **VEGAN, GF**
- Bread rolls **v**
- Baked pretzel cheesecake

MENU 2

-  Beef stroganoff, mushroom, sour cream, gherkins **GF**
- Steamed rice **VEGAN, GF**
-  Baby beetroot, cherry tomatoes, red onion, soft herbs, Middle Eastern dressing **VEGAN**
- Bread rolls **v**
- Chocolate fudge cake **v, GF, DF**

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