



**BRISBANE CONVENTION
& EXHIBITION CENTRE**

Seasoned by Queensland



**Local flavours
expertly crafted**

2022/2023 Menu Planner

Menus valid to 30 June 2023


**SEASONED BY
QUEENSLAND**

Local flavours expertly crafted

BREAKFAST

Voted 'Australia's Best'
for Banqueting and Catering

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

Menus are subject to seasonal
fluctuations and some of those
illustrated are from
bespoke menus.



Minimum of 30 guests; service charges will apply for smaller groups.

Stand up breakfast \$27.0

Granola, Greek yoghurt and seasonal fruit compote **v, GF**

In-house patisserie selection of pastries **v**

Seasonal and tropical fruit **VEGAN, GF**

Fresh orange juice

Locally roasted, freshly ground Arabica coffee and a selection of teas

Additional items

Smoked Kingaroy bacon, scrambled egg and bush tomato chutney wrap **add \$5.0**

Granola, coconut panna cotta, pineapple salsa **GF add \$5.0**

Fresh bagel, smoked salmon, capers, cream cheese **add \$5.0**

Ham and three cheese brioche toastie **add \$5.0**

Overnight muesli, berry compote and yuzu curd **v add \$5.0**

Scrambled egg, chorizo and chilli jam wrap **add \$5.0**

Flat mushroom, spinach, scrambled egg and barbeque sauce wrap **v add \$5.0**

Breakfast bowl of grilled pumpkin, quinoa, avocado, tomato, spinach **v add \$5.0**

Avocado, smoked salmon, miso brown rice, rocket, soft herbs, tomato, lemon dressing **GF, DF add \$5.0**

Sit down plated with hot selection \$41.0

Pre-set on table

Granola, Greek yoghurt and seasonal fruit compote **v, GF**

Fresh orange juice

Locally roasted, freshly ground Arabica coffee and a selection of teas

Choose one hot dish

Smoked salmon omelette, house-made hash brown, crushed pea guacamole, cherry tomato ragout, fetta **GF**

Sweet corn, pumpkin, zucchini, eggplant and ricotta frittata, carrot hummus, smashed avocado, sesame zaatar **v, GF**

Scrambled eggs, pumpkin sourdough, bacon, chicken chipolata, grilled tomato, herbed mushrooms

Crushed avocado, grilled sourdough, grilled asparagus, tomato and chickpea salsa, fetta, rocket **v**

Scrambled eggs, grilled haloumi, flat mushroom, pork and parsley sausage, charred asparagus, sourdough

Spanish tortilla of potato, tomato, capsicum, onion, snipped herbs, paprika and Manchego, spinach, hummus, crisp jamon **GF**

Buttermilk pancakes, whipped mascarpone, seasonal berries, local honey, toasted nuts and seeds **v**

Additional items

Smoked Kingaroy bacon **add \$5.0**

Chicken chipolata **add \$5.0**

Grilled tomato **VEGAN, GF add \$5.0**

Flat mushroom **VEGAN, GF add \$5.0**

Gluten free bread **add \$5.0**

Seasonal and tropical fruit **VEGAN, GF add \$5.0**

In-house patisserie selection of pastries **v add \$5.0**

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 30 June 2023.

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



**SEASONED BY
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MORNING & AFTERNOON TEA

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MORNING & AFTERNOON TEA

SEASONED BY
QUEENSLAND

Minimum of 30 guests; chef's daily menus available for smaller groups.

30 minute duration

Includes coffee and tea. 30 minute duration.

Please select two hot savoury items for morning tea, or two sweet items for afternoon tea.

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Coffee & tea

Coffee on arrival, morning tea or afternoon tea \$5.5

Locally roasted, freshly ground Arabica coffee and a selection of teas

Coffee and tea with orange juice \$7.5

Fresh orange juice

Locally roasted, freshly ground Arabica coffee and a selection of teas

Platinum \$12.9

To include orange juice **add \$2.0**

Savoury morning tea

Mini grass-fed beef pie

Roasted vegetable, spinach and fetta gözleme **v**

Chicken and smoked paprika sausage roll

Leek, herb and goat's cheese tartlet **v, GF**

Black bean and corn empanada **VEGAN**

Roasted vegetable and ricotta quiche **v**

Sweet afternoon tea

Raspberry crumble croissant **v**

Sultana blondie cake **VEGAN, GF**

Burnt orange cheesecake brownie **v, GF**

Custard Danish **v**

Fig and pecan scone with butter **v**

Raspberry lemon coconut slice **v, GF, DF**

In-house patisserie selection of cookies **v**

Sticky date cake **VEGAN, GF**

Seasonal and tropical fruit **VEGAN, GF**

Pecan and cranberry pie **v, GF**

Macadamia nut brownie **v, GF**

MORNING & AFTERNOON TEA

SEASONED BY
QUEENSLAND

Includes coffee and tea.
30 minute duration.

Please select two hot
savoury items for morning
tea, or two sweet items
for afternoon tea.

Gold \$12.4

To include orange juice **add \$2.0**

Savoury morning tea

Mini Kingaroy bacon and egg pie

Miso roasted pumpkin, onion and fetta quiche **v**

Cheese and tomato chutney pin wheel **v**

Shiitake mushroom pastie **VEGAN, GF**

Ham and three cheese brioche toastie

Mini chicken and leek pie

Sweet afternoon tea

Portuguese tart **v**

Mini doughnut **v**

Raspberry, coconut marshmallow, sable biscuit

Cocoa financier **v**

Cinnamon scroll **v**

Mini ice cream **v**

Banana bread **v, GF, DF**

Sultana brioche

Muffin selection: lemon thyme and poppy seed, triple chocolate, carrot and ginger

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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
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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.

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**SEASONED BY
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LUNCH

Voted 'Australia's Best'
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STAND UP LUNCH

Minimum of 30 guests;
chef's daily menus
available for smaller
groups.

1 hour service duration

Select six cold items from
the range of sandwiches,
wraps, rolls and salads.

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precaution has been taken to
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allergen free, certain items may
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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'
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Menus valid to 30 June 2023.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

NF NUT FREE

Stand up lunch \$47.0

To sit down, **add \$7.5**

To include orange juice **add \$2.0**

Cold items

Sandwiches

Ham, Swiss cheese, spinach, tomato chutney

Roast beef, tomato, rocket, seeded mustard mayonnaise **DF**

Pastrami, sauerkraut, pickles, Swiss cheese, mixed leaves

Roast chicken, tomato relish, mixed leaves, mayonnaise **DF**

Roast turkey, tomato, cheddar cheese, roasted garlic, lettuce, mayonnaise

Wraps

Shaved turkey, mozzarella, spinach, balsamic onion relish

Seared beef, Asian slaw, shallots, mesclun, nam jim dressing **DF**

Balinese chicken, carrot, red onion, cucumber, spinach, salad cream

Roasted cauliflower, pickled vegetable slaw, rocket, soft herbs, aioli **VEGAN**

Korean chicken, slaw, cucumber, lettuce, mayonnaise **DF**

Roasted pumpkin, quinoa, hummus, sundried tomato, fetta, spinach **V**

Rolls

Charred and marinated vegetables, fetta, pesto mayonnaise **V**

Roast ham, tomato relish, mesclun **DF**

Smoked salmon, cucumber, onion, rocket, caper mayonnaise **DF**

Peri Peri chicken, cucumber, tomato, lettuce, Sriracha mayonnaise **DF**

Salads

Tomato, avocado, red onion, olives, white beans, rocket **VEGAN, GF**

Barley, cucumber, spring onion, cherry tomato, eggplant, walnut, soft herbs, lemon dressing **VEGAN**

Smoked salmon, new potato, snipped herbs, capers, gherkins, lentils, mayonnaise **GF, DF**

Grilled lamb, tomato, cucumber, Spanish onion, capsicum, fetta, soft herb dressing **GF**

Southwest chicken, chickpea, spinach, black bean, tomato, corn, shallots, lime, coriander,
mayonnaise **GF, DF**

Quinoa, capsicum, red onion, olives, sumac, rocket, sweet lemon dressing **VEGAN, GF**

Roasted zucchini, baby carrot, spinach, red onion, chickpea, fetta, pomegranate dressing **V, GF**

Asian greens, cucumber, capsicum, chilli, rice, coriander, toasted almonds, soy dressing **VEGAN, GF**

Baby beetroot, radish, red onion, radicchio, kale, soft herbs, pepita,
sweet lemon dressing **VEGAN, GF**

Roasted Mediterranean vegetables, chickpea, casarecce pasta, fetta, herb dressing **V**

Select two

Stand up lunch – continued**Hot dishes**Jerk chicken, toasted corn and bean salsa, chimichurri **GF, DF**Kilcoy beef rendang, smashed potatoes **GF, DF**Braised Darling Downs beef meatballs, fusilli pasta, olive oil, snipped herbs **DF**Poached fish, soy and ginger broth **GF, DF**Mexican pilaf, peppers, toasted corn, beans, shallots **VEGAN, GF**Indian butter chicken, steamed rice, cucumber raita **GF**Braised beef, thyme, rosemary, mushrooms, brown rice **GF, DF**Seasonal vegetable tagine, saffron quinoa, dried fruit, preserved lemon, green olives **VEGAN, GF**Sri Lankan vegetable curry, steamed rice, mango chutney **VEGAN, GF**Vegan meat balls, crushed tomato sauce, basil **VEGAN**Indonesian lamb curry, crispy fried potatoes **GF, DF**Spinach and ricotta tortellini, mushroom ragout **V**Chickpea coated white fish, chat potatoes, aioli **GF, DF**Slow braised chicken, mushrooms, white beans, fennel, tomato, sage **GF, DF**Thai green curry of vegetables, steamed rice **VEGAN, GF**Penne pasta, Kalamata olives, basil, shaved Grana Padano, Napoli sauce **V**Pumpkin, cauliflower, eggplant tagine, citrus, almond cous cous **V**Fusilli pasta, capsicum, tomato, olives, paprika, soft herbs **VEGAN**Mediterranean vegetable paella, lemon, tomato, saffron **VEGAN, GF**Twelve-hour braised lamb shoulder, Middle Eastern spices, quinoa **GF, DF**

Darling Downs beef stroganoff, fusilli pasta

Cape Malay vegetable curry, saffron rice **V****Dessert**Cannoli with coffee patisserie cream **V**Blueberry cream cheese tart **V, GF**Chocolate Baci slice **V, GF**

Assorted mini cakes and pastries

Mini ice cream **V**Rhubarb custard verrine **GF**Chocolate, orange, cranberry and puffed rice slice **V**Seasonal and tropical fruit **VEGAN, GF**Blood orange cheesecake **V**Trio of chocolate mousse verrine **V, GF**

Locally roasted, freshly ground Arabica coffee and a selection of teas

Select two

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SIT DOWN PLATED LUNCH

Entrée \$25.0

Noosa king prawns, heirloom tomato, green beans, waxy potatoes, roasted capsicum, olives, aioli, basil pesto **GF, DF**

Burratina, grilled asparagus, cherry truss tomato, baba ghanoush, extra virgin olive oil **V, GF**

Herb crusted lamb loin, chilled ratatouille, pesto, whipped goat's cheese, rocket, pine nuts **GF**

Moroccan spiced chicken, caramelised cauliflower, chickpea, herbs, pomegranate, preserved lemon hummus, dukkah **GF, DF**

Roasted John Dee beef fillet, baby corn, blistered tomato, avocado, black bean, coriander, chipotle mayonnaise **GF, DF**

Smoked Brisbane Valley quail, celeriac remoulade, pickled mushrooms, roasted pear, hazelnut, seeded mustard **GF, DF**

Borgo free range prosciutto, compressed watermelon, heirloom tomatoes, Manchego, olive crumbs, sherry vinegar dressing **GF**

Slow roasted heirloom carrots, aged yoghurt, quinoa tabbouleh, orange, Davidson plum, soft herb salad **V, GF**

Kangaroo tataki, pickled and roasted beetroot, Meredith goat's curd, rocket, macadamia dukkah **GF**

Main \$40.0 An alternate service fee of **\$5.0** per person applies to main courses

Pan seared barramundi, seasonal Asian vegetables, miso, grilled rice cake, fragrant soy dressing **GF, DF**

Grilled salmon fillet, seared corn, fennel, cabbage, celery slaw, prawn, lime, palm sugar dressing **GF, DF**

Pan seared Queensland barramundi, warm salad of waxy potato, mustard, olives, fire grilled onion, green beans, tomato, pistachio, lemon, caper salsa **GF, DF**

Oven roasted Mt Cotton chicken breast, crushed potatoes, cumin, tomato, red onion, cucumber, coriander, mint, tomato jam, butter chicken sauce **GF**

Grilled Mt Cotton chicken breast, heirloom vegetables, butternut pumpkin purée, pan juice **GF, DF**

Grilled duck breast, Moroccan salad of cauliflower, pumpkin, spinach, carrot, butter beans, hummus, preserved orange dressing **GF, DF**

Honey glazed Kingaroy pork cutlet, roasted butternut pumpkin, coconut rice, black bean, tomato, corn, shallots, fragrant herbs, tamarind dressing **GF, DF**

Grilled Darling Downs eye fillet of beef, stir-fried vegetables, chilli and black bean jus **GF, DF**

Slow roasted Kilcoy eye fillet, duck fat potato, seasonal vegetables, gremolata, red wine jus **GF, DF**

Vegetable paella, artichokes, peppers, zucchini flowers, soft herbs, paprika rice galette **VEGAN, GF**

Marinated tofu, pickled mushrooms, daikon, pak choy rice cake, shaved carrot, black sesame soy, wasabi dressing **VEGAN, GF**

Dessert \$21.0

Pink grapefruit posset, strawberry and rosewater jelly, rhubarb sorbet **GF**

Hazelnut sable pavlova, lemon curd, fresh fruit **V**

Elderflower poached pear, rhubarb, pickled snow tremella, caramelised cashews, ginger and chia seed sorbet **VEGAN, GF**

Baked chocolate and beetroot cheesecake tart, lemon thyme madeleine, raspberry coulis **V**

Steamed passionfruit pudding, warm mango caramel, vanilla ice cream **V**

Warm macadamia and wattleseed brownie, chocolate fudge sauce, Illawarra plum gelato

Locally roasted, freshly ground Arabica coffee and a selection of teas **add \$3.5**

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CHEF'S DAILY MENU

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MONDAY

30 minute service duration for tea breaks, 1 hour service duration for lunch.

The Chef's Daily Menus are set daily menus designed to provide a range of flavours and suit a broad range of tastes. Should you wish to customise your menu please choose from the wider selection of Morning & Afternoon Tea and Stand Up Lunch options – prices as marked.

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NF NUT FREE

To include orange juice with a break **add \$2.0**

Coffee on arrival \$5.5

Locally roasted, freshly ground Arabica coffee and a selection of teas

Morning tea \$11.4

Chicken and smoked paprika sausage roll

Leek, herb and goat's cheese tartlet **V, GF**

Locally roasted, freshly ground Arabica coffee and a selection of teas

Lunch \$44.0

To sit down **add \$7.5**

Sandwiches, wraps and rolls

Sandwich: Ham, Swiss cheese, spinach, tomato chutney

Roll: Smoked salmon, cucumber, onion, rocket, caper mayonnaise **DF**

Salads

Southwest chicken, chickpea, spinach, black bean, tomato, corn, shallots, lime, coriander, mayonnaise **GF, DF**

Tomato, avocado, red onion, olives, white beans, rocket **VEGAN, GF**

Hot

Twelve-hour braised lamb shoulder, Middle Eastern spices, quinoa **GF, DF**

Fusilli pasta, capsicum, tomato, olives, paprika, soft herbs **VEGAN**

Sweet

Blood orange cheesecake **V**

Trio of chocolates mousse verrine **V, GF**

Locally roasted, freshly ground Arabica coffee and a selection of teas

Afternoon tea \$11.4

Raspberry, coconut marshmallow, sable biscuit

Macadamia nut brownie **V, GF**

Locally roasted, freshly ground Arabica coffee and a selection of teas

TUESDAY

30 minute service duration for tea breaks, 1 hour service duration for lunch.

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

To include orange juice with a break **add \$2.0**

Coffee on arrival \$5.5

Locally roasted, freshly ground Arabica coffee and a selection of teas

Morning tea \$11.4

Mini grass-fed beef pie

Black bean and corn empanada **VEGAN**

Locally roasted, freshly ground Arabica coffee and a selection of teas

Lunch \$44.0

To sit down **add \$7.5**

Sandwiches, wraps and rolls

Sandwich: Roast beef, tomato, rocket, seeded mustard mayonnaise **DF**

Roll: Sliced turkey, bacon, Swiss cheese, spinach, balsamic onion relish

Salads

Baby beetroot, radish, red onion, radicchio, kale, soft herbs, pepita, sweet lemon dressing **VEGAN, GF**

Asian greens, cucumber, capsicum, chilli, rice, coriander, toasted almonds, soy dressing **VEGAN, GF**

Hot

Indian butter chicken, steamed rice, cucumber raita **GF**

Mediterranean vegetable paella, lemon, tomato, saffron **VEGAN, GF**

Sweet

Cannoli with coffee patisserie cream **v**

Blueberry cream cheese tart **v, GF**

Locally roasted, freshly ground Arabica coffee and a selection of teas

Afternoon tea \$11.4

Cinnamon scrolls **v**

Banana bread **v, GF, DF**

Locally roasted, freshly ground Arabica coffee and a selection of teas

WEDNESDAY

30 minute service duration for tea breaks, 1 hour service duration for lunch.

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

To include orange juice with a break **add \$2.0**

Coffee on arrival \$5.5

Locally roasted, freshly ground Arabica coffee and a selection of teas

Morning tea \$11.4

Ham and three cheese brioche toastie

Roasted vegetable, spinach and fetta gözleme **v**

Locally roasted, freshly ground Arabica coffee and a selection of teas

Lunch \$44.0

To sit down **add \$7.5**

Sandwiches, wraps and rolls

Roll: Roast ham, tomato relish, mesclun **DF**

Wrap: Korean chicken, slaw, cucumber, lettuce, mayonnaise **DF**

Salads

Barley, cucumber, spring onion, cherry tomato, eggplant, walnut, soft herbs, lemon dressing **VEGAN**

Grilled lamb, tomato, cucumber, Spanish onion, capsicum, fetta, soft herb dressing **GF**

Hot

Braised Darling Downs beef meatballs, fusilli pasta, olive oil, snipped herbs **DF**

Seasonal vegetable tagine, saffron quinoa, dried fruit, preserved lemon, green olives **VEGAN, GF**

Sweet

Assorted mini cakes and pastries

Locally roasted, freshly ground Arabica coffee and a selection of teas

Afternoon tea \$11.4

In-house patisserie selection of cookies **v**

Portuguese tarts **v**

Locally roasted, freshly ground Arabica coffee and a selection of teas

THURSDAY

30 minute service duration for tea breaks, 1 hour service duration for lunch.

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

To include orange juice with a break **add \$2.0**

Coffee on arrival \$5.5

Locally roasted, freshly ground Arabica coffee and a selection of teas

Morning tea \$11.4

Mini Kingaroy bacon and egg pie

Shiitake mushroom pastie **VEGAN, GF**

Locally roasted, freshly ground Arabica coffee and a selection of teas

Lunch \$44.0

To sit down **add \$7.5**

Sandwiches, wraps and rolls

Sandwich: Pastrami, sauerkraut, pickles, Swiss cheese, mixed leaves

Roll: Smoked salmon, cucumber, onion, rocket, caper mayonnaise **DF**

Salads

Quinoa, capsicum, red onion, olives, sumac, rocket, sweet lemon dressing **VEGAN, GF**

Roasted zucchini, baby carrot, spinach, red onion, chickpea, fetta, pomegranate dressing **V, GF**

Hot items

Thai green curry of vegetables, steamed rice **VEGAN, GF**

Darling Downs beef stroganoff, fusilli pasta

Sweet

Rhubarb custard verrine **GF**

Seasonal and tropical fruit **VEGAN, GF**

Locally roasted, freshly ground Arabica coffee and a selection of teas

Afternoon tea \$11.4

Mini doughnut **v**

Cocoa financier **v**

Locally roasted, freshly ground Arabica coffee and a selection of teas

FRIDAY

30 minute service duration for tea breaks, 1 hour service duration for lunch.

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

To include orange juice with a break **add \$2.0**

Coffee on arrival 5.5

Locally roasted, freshly ground Arabica coffee and a selection of teas

Morning tea \$11.4

Black bean and corn empanada **VEGAN**

Mini grass-fed beef pie

Locally roasted, freshly ground Arabica coffee and a selection of teas

Lunch \$44.0

To sit down **add \$7.5**

Sandwiches, wraps and rolls

Wrap: Seared beef, Asian slaw, shallots, mesclun, nam jim dressing **DF**

Sandwich: Roast chicken, tomato relish, mixed leaves, mayonnaise **DF**

Salads

Smoked salmon, new potato, snipped herbs, capers, gherkins, lentils, mayonnaise **GF, DF**

Asian greens, cucumber, capsicum, chilli, rice, coriander, toasted almonds, soy dressing **VEGAN, GF**

Hot items

Slow braised chicken, mushrooms, white beans, fennel, tomato, sage **GF, DF**

Pumpkin, cauliflower, eggplant tagine, citrus, almond cous cous **v**

Dessert

Mini ice creams **v**

Locally roasted, freshly ground Arabica coffee and a selection of teas

Afternoon tea \$11.4

Raspberry crumble croissant **v**

Sultana blondie cake **VEGAN, GF**

Locally roasted, freshly ground Arabica coffee and a selection of teas

SATURDAY

30 minute service duration for tea breaks, 1 hour service duration for lunch.

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V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

NF NUT FREE

To include orange juice with a break **add \$2.0**

Coffee on arrival \$5.5

Locally roasted, freshly ground Arabica coffee and a selection of teas

Morning tea \$11.4

Ham and three cheese brioche toastie

Roasted vegetable and ricotta quiche **v**

Locally roasted, freshly ground Arabica coffee and a selection of teas

Lunch \$44.0

To sit down **add \$7.5**

Sandwiches, wraps and rolls

Wrap: Balinese chicken, carrot, red onion, cucumber, spinach, salad cream

Roll: Roast ham, tomato relish, mesclun **DF**

Salads

Grilled lamb, tomato, cucumber, Spanish onion, capsicum, fetta, soft herb dressing **GF**

Barley, cucumber, spring onion, cherry tomato, eggplant, walnut, soft herbs, lemon dressing **VEGAN**

Hot items

Spinach and ricotta tortellini, mushroom ragout **v**

Kilcoy beef rendang, smashed potatoes **GF, DF**

Dessert

Cannoli with coffee patisserie cream **v**

Chocolate Baci slice **v, GF**

Locally roasted, freshly ground Arabica coffee and a selection of teas

Afternoon tea \$11.4

Fig and pecan scone with butter **v**

Muffin selection: lemon thyme and poppy seed, triple chocolate, carrot and ginger

Locally roasted, freshly ground Arabica coffee and a selection of teas

SUNDAY

30 minute service duration for tea breaks, 1 hour service duration for lunch.

The Chef's Daily Menus are set daily menus designed to provide a range of flavours and suit a broad range of tastes. Should you wish to customise your menu please choose from the wider selection of Morning & Afternoon Tea and Stand Up Lunch options – prices as marked.

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 30 June 2023.

V VEGETARIAN
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To include orange juice with a break **add \$2.0**

Coffee on arrival \$5.5

Locally roasted, freshly ground Arabica coffee and a selection of teas

Morning tea \$11.4

Mini Kingaroy bacon and egg pie

Shiitake mushroom pasties **VEGAN, GF**

Locally roasted, freshly ground Arabica coffee and a selection of teas

Lunch \$44.0

To sit down **add \$7.5**

Sandwiches, wraps and rolls

Sandwich: Pastrami, sauerkraut, pickles, Swiss cheese, mixed leaves

Wrap: Roasted pumpkin, quinoa, hummus, sundried tomato, fetta, spinach **v**

Salads

Smoked salmon, new potato, snipped herbs, capers, gherkins, lentils, mayonnaise **GF, DF**

Roasted Mediterranean vegetables, chickpea, casarecce pasta, fetta, herb dressing **v**

Hot

Sri Lankan vegetable curry, steamed rice, mango chutney **VEGAN, GF**

Jerk chicken, toasted corn and bean salsa, chimichurri **GF, DF**

Sweet

Chocolate, orange, cranberry and puffed rice slice **v**

Seasonal and tropical fruit **VEGAN, GF**

Locally roasted, freshly ground Arabica coffee and a selection of teas

Afternoon tea \$11.4

Mini ice creams **v**

Locally roasted, freshly ground Arabica coffee and a selection of teas



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Local flavours expertly crafted

CANAPÉS, COCKTAILS AND BOWLS

Voted 'Australia's Best'
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Menus are subject to seasonal
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bespoke menus.



COCKTAIL PACKAGES

Minimum of 30 guests;
service charges will apply
for smaller groups.

To upgrade to the gold beverage package **add \$5.0**

To upgrade to the platinum beverage package **add \$10.0**

One hour food & beverage package – canapés \$52.0

Includes one hour silver beverage package.

Food only **\$32.0**

Chilled bowl

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

Hot canapés

Brochette of Kashmiri spiced chicken, saffron mayonnaise **GF, DF**

Vegetable siu mai, soy wasabi **VEGAN**

Mini grass-fed beef pie

One hour food & beverage package - grazing \$52.0

Includes one hour silver beverage package.

Food only **\$32.0**

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

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Two hour food & beverage package \$67.0

Includes two hour silver beverage package.

Food only **\$45.0**

Chilled bowls

Scorched salmon, niçoise vegetables, lemon myrtle dressing **GF, DF**

Sriracha rubbed chicken, chickpea, black bean, corn, spiced sour cream **GF, DF**

Hot canapés

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

Pecorino and black pepper arancini, aioli **V**

Hot bowls

Chicken nasi goreng **GF, DF**

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

Three hour food & beverage package \$95.0

Includes three hour silver beverage package.

Food only **\$65.0**

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**

Grazing 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**

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Four hour food & beverage package \$117.0

Includes four hour silver beverage package.

Food only **\$82.0**

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**

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Five hour food & beverage package \$130.0

Includes five hour silver beverage package.

Food only **\$87.0**

Cold canapés

Carrot mousse, cashew cream, dukkah **VEGAN, GF**

Seared lamb loin, carrot hummus, Davidson plum, pomegranate dressing **GF, DF**

Chilled bowls

Sriracha rubbed chicken, chickpea, black bean, corn, spiced sour cream **GF, DF**

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

Poke bowl of seared tuna, pickled vegetables, rice, toasted sesame **GF, DF**

Hot canapés

Shiitake mushroom pasties **VEGAN, GF**

Salt and pepper Brisbane Valley quail, nam jim dressing **GF, DF**

Hot bowls

Pumpkin, cauliflower, eggplant tagine, citrus, almond cous cous **V**

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

Slider station

Pulled AACo beef brisket, seeded mustard, pickles

Black bean, beetroot and hummus on rye **VEGAN**

Braised Peruvian spiced chicken, pumpkin slaw

Dessert bowls

Black sesame panna cotta, pistachio crumble, yuzu foam, black cherry gel, mandarin coulis **V, GF**

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

Passionfruit crémeux, chocolate gianduja, pistachio coral sponge, pineapple, toasted coconut meringue **V**

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CREATE YOUR OWN COCKTAIL MENU

Does not include beverages.

For one hour functions select up to three cold items and three hot items **\$34.0**

For two hour functions select up to four cold items and four hot items **\$46.0**

Cold canapés

Ras el hanout spiced chicken, labna, cucumber **GF**

Carrot mousse, cashew cream, dukkah **VEGAN, GF**

Heritage tomato, basil, bocconcini, olive tapenade **V, GF**

Selection of sushi **VEGAN, GF**

Fraser Isle spanner crab, pickled daikon, karkalla, dill oil **GF, DF**

Fraser Isle spanner crab, native citrus mayonnaise sandwich **DF**

Hervey Bay scallop ceviche, avocado, melon, lime, ice plant, snipped herbs **GF, DF**

Lemon quinoa, sour cream and Noosa prawn verrine **GF**

Noosa prawn, corn, black bean, chilli salsa **GF, DF**

Roast duck, pumpkin, fetta, sunrise lime **GF**

Seared lamb loin, carrot hummus, Davidson plum, pomegranate dressing **GF, DF**

Pepperberry crusted tuna, daikon, karkalla, wasabi, lemon miso **GF, DF**

Huon smoked salmon, avocado, lemon and mougrabieh verrine **DF**

Cocktail potato, hot smoked barramundi, horseradish cream **GF, DF**

Hot canapés

Brochette of wagyu beef, kung pao sauce **GF, DF**

Vegetable siu mai, soy wasabi **VEGAN**

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

Southern style cauliflower, Sriracha mayonnaise **VEGAN, GF**

Shiitake mushroom pasties **VEGAN, GF**

Bundaberg vegetable and haloumi skewer **V, GF**

Roasted capsicum and paneer, South Bank spices, lemon **V, GF**

Pecorino and black pepper arancini, aioli **V**

Potato bonda, cucumber raita **V, GF, DF**

Black bean and corn empanadas **VEGAN**

Tempura Skull Island prawns, sweet chilli **GF, DF**

Black bean slider, pickles, mayonnaise **V, DF**

Brochette of Kashmiri spiced chicken, saffron mayonnaise **GF, DF**

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

Pork and fennel sausage rolls

Salt and pepper Brisbane Valley quail, nam jim dressing **GF, DF**

Reuben slider, pastrami, kraut, cheese on rye

Mini grass-fed beef pie

Truffled polenta chips, tomato and olive tapenade, aioli **V, DF**

Torched Hervey Bay scallops, corn, black bean, chorizo and capsicum salsa, black lime yoghurt **GF**

Grilled salmon, Peruvian curry sauce, fragrant herbs, cucumber **GF**

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BOWL FOOD

Minimum order of
30 per item.

Chilled bowls \$11.9 each

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

Roast duck, celeriac remoulade, walnuts, orange **GF, DF**

Scorched salmon, niçoise vegetables, lemon myrtle dressing **GF, DF**

Sriracha rubbed chicken, chickpea, black bean, corn, spiced sour cream **GF, DF**

Poke bowl of seared tuna, pickled vegetables, rice, toasted sesame **GF, DF**

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

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

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

Hot bowls \$12.9 each

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

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

Pumpkin, cauliflower, eggplant tagine, citrus, almond cous cous **V**

Chicken nasi goreng **GF, DF**

Wagyu beef meatballs, fusilli pasta, roast tomato sauce **DF**

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

Seared wagyu beef, mushroom and native spice pilaf **GF, DF**

Slow braised lamb shoulder, Middle Eastern spices, chickpeas, baba ghanoush **GF, DF**

Grilled Kangaroo loin, pumpkin purée, pepperberry jus **GF, DF**

Roast duck breast, parsnip purée, red cabbage, native currants, pomegranate **GF, DF**

Dessert bowls \$12.4 each

Black sesame panna cotta, pistachio crumble, yuzu foam, black cherry gel, mandarin coulis **V, GF**

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

Passionfruit crémeux, chocolate gianduja, pistachio coral sponge, pineapple, toasted coconut meringue **V**

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

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CANAPÉ STATIONS

A minimum of 4 stations are required for a stand-alone cocktail function, minimum of 5 for a dinner. Canapé stations can be selected to enhance stand up lunches - but must be ordered for 100% of attendees.

Minimum of 30 guests per station; service charges may apply for smaller groups.

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Slider station \$19.0

Pulled AACo beef brisket, seeded mustard, pickles

Black bean, beetroot and hummus on rye **VEGAN**

Braised Peruvian spiced chicken, pumpkin slaw

Spanish station \$19.0

Vegetable paella: tomato, capsicum, eggplant, zucchini, cauliflower, herbs, olives, smoked paprika rice **VEGAN, GF**

Seafood paella: prawns, mussels, fish, chorizo, peas, saffron rice **GF, DF**

Patatas bravas **VEGAN, GF**

Indian station \$18.0

Butter chicken **GF**

Fragrant basmati rice **VEGAN, GF**

Roti, pappadums **v**

Mixed vegetable curry **VEGAN, GF**

Chutney, pickles, raita **GF**

Fish and chip station \$19.0

Chickpea battered fish **GF, DF**

Salt and pepper calamari

Thick cut chips **v, GF, DF**

Lemon wedges, aioli, sweet chilli **GF, DF**

Queensland station \$21.0

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

Seared Skull Island prawns **GF, DF**

Grilled Bundaberg vegetable brochette **VEGAN, GF**

Cocktail potatoes **VEGAN, GF**

House slaw **v, GF**

Indonesian station \$18.0

Beef rendang **GF, DF**

Chicken nasi goreng **GF, DF**

Crisp fried chats **v, GF, DF**

French station \$20.0

Coq au vin, onion, bacon, garlic **GF, DF**

Seared salmon, lemon butter **GF**

Rice pilaf **VEGAN, GF**

Steamed cocktail potatoes **VEGAN, GF**

CANAPÉS, COCKTAILS AND BOWLS

SEASONED BY
QUEENSLAND

Dumpling station \$18.0

Duck and hoisin **DF**

Barbeque pork **DF**

Vegetable sui mai **VEGAN**

Crab **DF**

Italian station \$19.0

Braised wagyu beef meatballs, roast tomato sauce **GF, DF**

Fusilli pasta, shaved parmesan **V**

Potato gnocchi, sauteed mushrooms, prosciutto **DF**

Tomato, burratina, olive, basil, rocket salad **V, GF**

Middle eastern station \$19.0

Chicken musakhan, fragrant spices, onion, pine nuts **GF, DF**

Slow braised lamb shoulder, spices, chickpeas, eggplant **GF, DF**

Cracked wheat and herb salad **VEGAN**

Fried cauliflower and chickpeas **VEGAN, GF**

Sumac yoghurt **V, GF**

Flat bread **VEGAN**

Mezze station \$18.0

Selection of Borgo salami, cold cuts, artisan breads, chutney, pickles **DF**

Roasted pickled and marinated Scenic Rim vegetables, Wombat Valley dips **GF, DF**

Maleny brie, Kenilworth cheddar and fetta **GF**

Chocolate station \$20.0

Baked chocolate tartlets **GF**

Chocolate custard filled cannoli

Crunchy chocolate mousse

Double chocolate chip brownie **GF**

Chocolate ice cream **GF**

Crêpe & cannoli station \$21.0

Warm crêpes, assorted condiments

Cannoli, chocolate hazelnut, limoncello and coffee fillings

Vanilla soft serve ice cream (machine subject to availability)

Dessert station \$20.0

Black sesame panna cotta, pistachio crumble, yuzu foam, black cherry gel, mandarin coulis **V, GF**

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

Passionfruit crèmeux, chocolate gianduja, pistachio coral sponge, pineapple, toasted coconut meringue **V**

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OUTDOOR BARBEQUE

Available for rooms with outdoor terraces and a minimum guaranteed number of 100 guests.

The Aussie Barbeque \$80.0

Barbeque

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

Pasture fed lamb cutlets **GF, DF**

Chermoulah rubbed chicken **GF, DF**

Adam's pork sausages **GF, DF**

Seared Noosa prawns **GF, DF**

Grilled Bundaberg vegetables **VEGAN, GF**

Herbed corn on the cob **VEGAN, GF**

Atherton cocktail potatoes **VEGAN, GF**

Selection of artisan breads

Salads

Baby beetroot, cherry tomatoes, red onion, soft herbs, Middle Eastern dressing **VEGAN, GF**

House slaw **VEGAN, GF**

Salad of mixed leaves **V, GF**

Roast tomato sauce, mustards and salsas **V**

Dessert

Chef's selection of mini desserts

Seasonal and tropical fruit **VEGAN, GF**

Farmhouse cheeses with accompaniments

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DINNER

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Entrée

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 \$32.0**

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 \$30.0**

Noosa king prawns, Korean vegetable salad, chilli oil and herb miso dressing **GF, DF \$30.0**

Torched Huon salmon, quinoa, labna, sumac, Davidson plum, soft herbs, watercress, preserved lemon dressing **\$29.0**

Chipotle spiced chicken, crushed avocado, grilled corn, bean and tomato salsa, citrus mayonnaise **GF, DF \$29.0**

Smoked lamb loin, roasted eggplant, blistered tomatoes, cucumber salad, labna, Roman artichoke, pinenut dressing **GF \$30.0**

Slow roasted chicken breast, Mediterranean vegetable risotto salad, semi-dried tomato salsa **GF, DF \$29.0**

Grilled duck breast, scorched grapefruit, almond skordalia, toasted almonds, asparagus, broccolini, native citrus dressing **GF, DF \$30.0**

Seared John Dee beef, tomato, cucumber, spring onion, radish, black bean, noodles, nam jim dressing **GF, DF \$30.0**

Burratina, butternut pumpkin, grilled asparagus, freekeh salad, miso hummus, herb dressing **V \$28.0**

Main Alternate service charge of **\$5.0 per person** applies to main courses

Kingaroy pork cutlet, miso, tamarind glaze, turmeric rice, pineapple, green paw paw salad, fragrant chilli dressing **GF, DF \$44.5**

Pan seared Queensland barramundi, corn velouté, leek, corn, white beans, asparagus, tarragon **GF \$45.5**

Roasted Queensland barramundi, miso, wok tossed vegetables, pumpkin, soy and lime butter **GF \$45.5**

Grilled salmon, almond quinoa, activated cashew and eggplant purée, crunchy vegetable salad, tomato and oregano dressing **GF, DF \$44.0**

Roasted chicken breast, celeriac purée, seasonal mushrooms, spinach, asparagus, chicken jus **GF, DF \$43.0**

Roasted chicken breast, Indian spiced ratatouille, white bean, cumin purée, raita **GF \$43.0**

Grilled duck breast, roasted and pickled pumpkin, orange, wattle infused freekeh, burnt sunrise lime dressing **DF \$45.0**

Darling Downs beef short rib, crushed new potato, steamed greens, rendang sauce **GF, DF \$46.0**

Roasted Kilcoy eye fillet of beef, caramelised carrot purée, seasonal vegetables, gremolata, red wine jus **GF, DF \$46.0**

Slow roasted butternut pumpkin, date, cashew, currants, Moroccan spiced quinoa, coconut labna, chickpea and tomato salsa **VEGAN, GF \$43.0**

Flat grilled Brisbane Valley quail, braised white beans, Spanish sausage, mushrooms, tomato, orange, olives and fennel **GF, DF \$45.0**

Rack of lamb, saffron braised fregola, eggplant, cauliflower, fennel, onion, ras el hanout jus **DF \$50.0**

We recommend at least one GF, DF selection per course

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Dessert

Australian farmhouse cheeses, quince paste, dried fruits, selection of bread and crackers **v \$25.0**

Olive oil cake, sweet potato and honey curd, cinnamon maple ganache, pumpkin seed praline **v \$22.0**

Vanilla rice pudding, white chocolate mousse, sour apple straps, bubble gum meringue, popping candy crumble **v, GF \$22.0**

Textures of Apple: rosemary scented apple cake, apple calvados purée, pistachio crème, green apple and shiso foam, cider compressed apple **GF \$23.0**

Couverture brownie biscuit, spiced chocolate mousse, cocoa nib and palm sugar crumble, chocolate water **v, GF \$21.0**

Peanut financier, maple jelly, whipped pistachio ganache, pistachio crumble **v \$23.0**

Lemon and pepperberry pudding, lemon myrtle cream, macadamia saltbush crumble, finger lime and lemongrass gel **v \$23.0**

Mint genoise, lemon thyme scented crème, raspberry yuzu foam, sweet and salty granola, basil gel **GF \$23.0**

Mango and compressed pineapple panna cotta, macadamia nut streusel, white rum jelly verrine **GF \$21.0**

Lime pudding, coconut and lychee, calamansi gel, compressed watermelon, chocolate granola **VEGAN, GF \$21.0**

Sticky toffee pudding, butterscotch sauce, vanilla bean ice cream **v \$22.0**

Milk chocolate hazelnut bar, passionfruit crèmeux, pistachio coral sponge, coconut meringue, pineapple foam **\$23.0**

The social gathering \$25.0

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

The ultimate dessert station \$29.0

Dessert grazing stations with hot and cold desserts, pastries, cakes, chocolates, ice cream, fresh seasonal and tropical fruits and a selection of Australian cheeses

Coffee & tea \$4.0

Locally roasted, freshly ground Arabica coffee and a selection of teas

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DEGUSTATION

For parties of 20-100 persons in the in the Plaza Gallery, Boulevard or Sky Rooms.

Five course plant-based degustation \$150.0

Five course plant-based degustation with matched wines \$250.0

Scenic Rim roasted vegetables, cashew cream, beetroot risotto **VEGAN, GF**

Little Acre mushroom tart, green hummus, alpine pepper salsa **VEGAN, GF**

Atherton potato gnocchi, blistered and braised tomatoes, macadamia cheese **VEGAN, GF**

Bundaberg vegetable lasagne, almond skordalia, crispy chickpeas **VEGAN, GF**

Elderflower poached pear, rhubarb, pickled snow tremella, caramelised cashews, ginger and chia seed sorbet **VEGAN, GF**

Five course taste of Queensland degustation \$150.0

Five course taste of Queensland degustation with matched wines \$250.0

Asparagus soup, chicken, shiitake and hazelnuts **GF**

Ceviche of Hervey Bay scallop, avocado, cucumber, chickpeas, yuzu dressing **GF, DF**

Pan roasted Queensland barramundi, white bean, tomato, capers, orange, celery, soft herbs, fennel salad **GF, DF**

Darling Downs eye fillet of beef, carrot purée, cauliflower kimchi, carrots, tamarind miso jus **GF**

Lychee panna cotta, basil and mint sponge, coconut crèmeux, coconut water, white rum jelly, hazelnut crumble **V**

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 30 June 2023.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

NF NUT FREE

NATIVE AUSTRALIAN FLAVOURS

Degustation menus available for parties of 20-100 persons in the Plaza Gallery, Boulevard or Sky Rooms

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 30 June 2023.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

NF NUT FREE

Degustation

Five course native Australian flavours degustation \$150.0

Five course native Australian flavours degustation with matched wines \$250.0

Lemon myrtle sourdough

White sweet potato soup, Geraldton wax anise, myrtle cream **GF**

Salad of Fraser Isle spanner crab, avocado, macadamia nut milk, cucumber, sea succulents **GF, DF**

Pan fried fillet of 'Chris Bolton' Coral trout, celeriac puree, tapioca finger lime sauce **GF**

Seared loin of Kangaroo, bush tomato, Davidson plum chutney, roasted carrot, beetroot, saltbush pepperberry sauce **GF, DF**

Sunrise lime sauternes cake, Daintree vanilla, lemon myrtle cream, native bee honey syrup

Sit down plated dinner

Entree

Native rosemary and green pea panna cotta, bush tomato salad, macadamia cream, saltbush dukkah **GF, DF** **\$29.0**

Eucalyptus smoked Spanish Mackerel, crushed potato, capers, anise myrtle mayonnaise, sea vegetables **GF, DF** **\$29.0**

Brisbane Valley quail terrine, sunrise lime, leeks, wild basil, river mint, dried native fruit chutney **GF, DF** **\$29.0**

Main

An alternate service fee of **\$5.0 per person** applies to main courses

Potato gnocchi, Warrigal greens, Little Acre mushrooms, shaved parmesan, macadamia milk **VEGAN** **\$43.0**

Fillet of Murray cod, lemon myrtle risotto, green seasonal vegetables, lemon aspen ginger butter **GF** **\$46.0**

Roast Darling Downs eye fillet of beef, wild thyme, sweet potato purée, stir-fried vegetables, Quandong chilli jus **GF, DF** **\$46.0**

Dessert

Native basil mousse, mango gel, strawberries, meringue, wild thyme water, vanilla genoise **\$22.0**

Citrus pepperberry pudding, lemon myrtle cream, saltbush macadamia crumb, finger lime gel **GF** **\$23.0**

Wattle seed and native nut brownie, warm chocolate fudge, Illawarra plum ice cream, hibiscus flowers **GF** **\$22.0**



**SEASONED BY
QUEENSLAND**

Local flavours expertly crafted

BEVERAGE

Voted 'Australia's Best'
for Banqueting and Catering

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

Menus are subject to seasonal
fluctuations and some of those
illustrated are from
bespoke menus.

PLATINUM BEVERAGE PACKAGE

Select six wines.

For banquets, one white and one red will be offered to tables, the remainder will be available on request.

Beverage packages must match the length of the event.

Contactless retail bars and beverages on consumption cannot be added to the end of a beverage package

Select 4 beers including 1 Mid Strength (Heineken Zero will also be available)

To ensure the utmost quality and value we may update individual products subject to availability.
Menus valid to 30 June 2023.

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)

Queensland craft beer

Brouhaha Strawberry and Rhubarb Sour
Black Hops East Coast Haze Hazy Pale Ale
Black Hops Hornet 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
James Squire Orchard Crush Cider

Pepsi, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash, Orange Juice, Sparkling Mineral Water

\$37.0 per person (1 hour duration)

\$42.0 per person (2 hour duration)

\$49.0 per person (3 hour duration)

\$57.0 per person (4 hour duration)

\$61.0 per person (5 hour duration)

GOLD BEVERAGE PACKAGE

Select four wines.

For banquets, one white and one red will be offered to tables and the remainder will be available on request.

Beverage packages must match the length of the event.

Contactless retail bars and beverages on consumption cannot be added to the end of a beverage package.

Select 2 beers (Heineken Zero and XXXX Gold will also be available)

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)

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
James Squire Orchard Crush Cider

Pepsi, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash,
Orange Juice, Sparkling Mineral Water

\$32.0 per person (1 hour duration)

\$37.0 per person (2 hour duration)

\$44.0 per person (3 hour duration)

\$52.0 per person (4 hour duration)

\$56.0 per person (5 hour duration)

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

Menus valid to 30 June 2023.

SILVER BEVERAGE PACKAGE

Beverage packages must match the length of the event.

Contactless retail bars and beverages on consumption cannot be added to the end of a beverage package.

Wine

Tatachilla Sparkling NV (South Australia)

Tatachilla Sauvignon Blanc (South Australia)

Tatachilla Shiraz Cabernet (South Australia)

Mid strength beer

XXXX Gold

Full strength beer

Hahn Super Dry

Stone & Wood Pacific Ale

Non-alcoholic beer

Heineken Zero

Pepsi, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash, Orange Juice, Sparkling Mineral Water

\$27.0 per person (1 hour duration)

\$32.0 per person (2 hour duration)

\$39.0 per person (3 hour duration)

\$47.0 per person (4 hour duration)

\$51.0 per person (5 hour duration)

To ensure the utmost quality and value we may update individual products subject to availability.
Menus valid to 30 June 2023.

QUEENSLAND BEVERAGE PACKAGE

Select four wines.

For banquets, one white and one red will be offered to tables and the remainder will be available on request.

Beverage packages must match the length of the event.

Contactless retail bars and beverages on consumption cannot be added to the end of a beverage package.

Select two beers (Heineken Zero, XXXX Gold and James Squire Orchard Crush Cider will also be available)

Sparkling wine

Sirromet NV Cuvée (Granite Belt, Queensland)

White wine

Sirromet Pinot Grigio (Granite Belt, Queensland)

Gerler Sauvignon Blanc (Brisbane, Queensland)

Rosé

Gerler Rosé (Brisbane, Queensland)

Red wine

Gerler 'The Fog' Touriga Blend (Brisbane, Queensland)

Sirromet Cabernet Sauvignon (Granite Belt, Queensland)

Sirromet Shiraz (Granite Belt, Queensland)

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

Stone & Wood Pacific Ale

Pepsi, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash, Orange Juice, Sparkling Mineral Water

\$32.0 per person (1 hour duration)

\$37.0 per person (2 hour duration)

\$44.0 per person (3 hour duration)

\$52.0 per person (4 hour duration)

\$56.0 per person (5 hour duration)

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

Menus valid to 30 June 2023.

WHITE WINE BY THE BOTTLE

Sparkling

- Tatachilla Sparkling NV South Australia **\$40.0**
 Habitat Cuvée Central Ranges, New South Wales **\$45.0**
 Sirromet NV Cuvée Granite Belt, Queensland **\$49.0**
 Veuve d'Argent Blanc de Blanc Loire Valley, France **\$50.0**
 Grant Burge Prosecco Barossa Valley, South Australia **\$49.0**
 Croser NV Adelaide Hills, South Australia **\$55.0**
 Jansz Premium Cuvée Pipers River, Tasmania **\$61.0**
 Moët and Chandon Impérial Brut NV Champagne, France **\$125.0**
 Pol Roger Brut NV Champagne, France **\$135.0**

Aromatics

- Mud House Grovetown Pinot Gris Marlborough, New Zealand **\$49.0**
 Sirromet Pinot Grigio Granite Belt, Queensland **\$49.0**
 Saint Clair Pinot Gris Marlborough, New Zealand **\$53.0**
 Jim Barry Watervale Riesling Clare Valley, South Australia **\$54.0**
 Pizzini Pinot Grigio King Valley, Victoria **\$54.0**
 Paringa Estate Pinot Gris Mornington Peninsula, Victoria **\$58.0**
 Eddystone Point Riesling Bay of Fires, Tasmania **\$58.0**
 Scorpo Pinot Gris Mornington Peninsula, Victoria **\$66.0**
 Petaluma Hanlin Hill Riesling Clare Valley, South Australia **\$68.0**

Sauvignon blanc

- Tatachilla Sauvignon Blanc South Australia **\$40.0**
 Mud House Rapaura Sauvignon Blanc Marlborough, New Zealand **\$49.0**
 Gerler Sauvignon Blanc Brisbane, Queensland **\$52.0**
 Saint Clair Sauvignon Blanc Marlborough, New Zealand **\$53.0**
 Mud House Woolshed Single Vineyard Sauvignon Blanc Marlborough, New Zealand **\$56.0**

Chardonnay

- Habitat Chardonnay Central Ranges, New South Wales **\$45.0**
 Petaluma White Label Chardonnay Adelaide Hills, South Australia **\$49.0**
 Rob Dolan True Colours Chardonnay Yarra Valley, Victoria **\$55.0**
 Paringa Estate PE Chardonnay Mornington Peninsula, Victoria **\$60.0**
 Vasse Felix Premier Chardonnay Margaret River, Western Australia **\$71.0**
 Petaluma Piccadilly Chardonnay Adelaide Hills, South Australia **\$75.0**

To ensure the utmost quality and value we may update individual products subject to availability.
Menus valid to 30 June 2023.

RED WINE BY THE BOTTLE

Rosé

Habitat Rosé **Central Ranges, New South Wales \$45.0**

Gerler Rosé **Brisbane, Queensland \$52.0**

St Hallet Rosé **Barossa Valley, South Australia \$49.0**

Pinot noir

Palliser Estate Pencarrow Pinot Noir **Martinborough, New Zealand \$51.0**

Rob Dolan True Colours Pinot Noir **Yarra Valley, Victoria \$55.0**

Mud House Claim 431 Single Vineyard **Marlborough, New Zealand \$59.0**

Scorpo Norien Pinot Noir **Mornington Peninsula, Victoria \$61.0**

Eddystone Point Pinot Noir **Bay of Fires, Tasmania \$64.0**

Petaluma Pinot Noir **Central Otago, New Zealand \$62.0**

Alternative varietals and blends

Tatachilla Shiraz Cabernet **South Australia \$40.0**

Gerler 'The Fog' Touriga Blend **Brisbane, Queensland \$52.0**

Habitat Cabernet Merlot **Central Ranges, New South Wales \$45.0**

Wirra Wirra Church Block **McLaren Vale, South Australia \$54.0**

Teusner 'The G' Grenache **Barossa Valley, South Australia \$60.0**

Rolf Binder Heinrich GSM **Barossa Valley, South Australia \$55.0**

Cabernet sauvignon

Sirromet Cabernet Sauvignon **Granite Belt, Queensland \$49.0**

Jim Barry The Cover Drive Cabernet Sauvignon **Clare Valley, South Australia \$54.0**

Petaluma Cabernet Sauvignon **Coonawarra, South Australia \$62.0**

Kay Brothers Cuthbert Cabernet Sauvignon **McLaren Vale, South Australia \$76.0**

Brookland Valley Reserve Cabernet Sauvignon **Margaret River, Western Australia \$89.0**

Shiraz

Sirromet Shiraz **Granite Belt, Queensland \$49.0**

St Hallet Garden of Eden Shiraz **Barossa Valley, South Australia \$53.0**

Howard Vineyard Clover Shiraz **Adelaide Hills, South Australia \$55.0**

Teusner Bilmore Shiraz **Barossa Valley, South Australia \$59.0**

Ministry of Clouds Shiraz **McLaren Vale, South Australia \$62.0**

Jim Barry Single Vineyard Shiraz **Clare Valley, South Australia \$64.0**

St Hallet Blackwell Shiraz **Barossa Valley, South Australia \$82.0**

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

Menus valid to 30 June 2023.

BEER AND SPIRITS

Premium bottle

Hahn Super Dry **\$9.5**

James Squire 'One Fifty Lashes' Pale Ale **\$10.0**

Stone & Wood Pacific Ale **\$10.5**

Queensland craft bottle

Brouhaha Strawberry and Rhubarb Sour **\$11.0**

Black Hops East Coast Haze Hazy Pale Ale **\$10.5**

Black Hops Hornet IPA **\$11.0**

Brouhaha Milk Stout **\$11.0**

Mid strength bottle

Little Creatures Rogers' **\$9.0**

XXXX Gold **\$8.5**

Non-alcoholic beer bottle

Heineken Zero **\$8.0**

Ginger beer

Little Dragon Ginger Beer (alcoholic) **\$10.0**

Cider bottle

James Squire Orchard Crush Cider **\$10.0**

Spirits

Please speak with your Event Planning Manager.

Pre-mixed spirits (RTD) **\$12.0**

Sunly Seltzers **\$12.0**

Spirits from **\$12.0**

PACKAGE ADD-ONS

Available in conjunction / concurrently with an alcoholic beverage package only.

Minimum order to cater for more than half of guaranteed guest numbers.

Maximum selection of two per event.

Cocktails on arrival

One drink per person

Aperol Spritz \$8.0 pp

Aperol, Prosecco and soda, garnished with orange wheel

Bramble Spritz \$8.0 pp

Chambord, Gin, blackberry, soda, garnished with dried lemon

Frozen Margarita \$8.0 pp

Tequila Blanco, Cointreau, lime, sugar, salt, frozen, garnished with a lime wheel

Frozen Daiquiri \$8.0 pp

Choice of mango or strawberry and lime, white rum, frozen with a fruit garnish

French Martini \$10.0 pp

Chambord, Vodka and pineapple juice, shaken and garnished with a maraschino cherry

Espresso Martini \$10.0 pp

Carter's coffee liqueur, Vodka and espresso, shaken and garnished with coffee beans

Champagne on arrival

Moët & Chandon Impérial Brut **\$10.0 pp 30mins** **\$13.5 pp 1hr**

Pol Roger Brut **\$15.0 pp 30mins** **\$18.5 pp 1hr**

After dinner cocktail bar package

Two hours **\$20.0 pp**

Three hours **\$26.0 pp**

MAC-Old Fashioned

Makers Mark, Brookies macadamia liqueur, Fee Brothers bitters, stirred and garnished with dried orange

French Martini

Chambord, Vodka and pineapple juice, shaken and garnished with a maraschino cherry

Espresso Martini

Carter's coffee liqueur, Vodka and espresso, shaken and garnished with coffee beans

Blood Orange Negroni

Nosferatu Blood Orange Gin, Økar bitters and sweet vermouth, stirred and garnished with blood orange zest

Spirits retail bar

Our beverage packages contain beer, wine and soft drinks. The package range can be expanded to add spirits for your guests who prefer to drink spirits and will purchase their own drinks. Please discuss with your event planning manager.

To ensure the utmost quality and value we may update individual products subject to availability.
Menus valid to 30 June 2023.

SOFT DRINKS, LIFESTYLE DRINKS & JUICES

On consumption

By the glass

- Pepsi (glass) **\$4.6**
- Pepsi Max (glass) **\$4.6**
- Schweppes Lemonade (glass) **\$4.6**
- Solo Lemon Squash (glass) **\$4.6**
- Orange Juice (glass) **\$4.6**
- Sparkling Mineral Water (glass) **\$5.0**

By the bottle/can

- Pepsi (375ml can) **\$4.6**
- Pepsi Max (375ml can) **\$4.6**
- Schweppes Lemonade (375ml can) **\$4.6**
- Solo Lemon Squash (375ml can) **\$4.6**
- Orange Juice (250ml bottle) **\$4.6**
- Apple Juice (250ml bottle) **\$4.6**
- Spring Water (600ml bottle) **\$4.0**
- Sparkling Mineral Water (500ml bottle) **\$5.0**
- Red Bull (250ml can) **\$5.0**
- Red Bull Sugar Free (250ml can) **\$5.0**

By the litre

- Juice (1 litre jug) **\$14.0**
- Soft Drink (1 litre jug) **\$14.0**

Non-alcoholic beverage package

Pepsi, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash, Orange Juice, Sparkling Mineral Water

- One hour **\$16.0 pp**
- Two hours **\$18.0 pp**
- Three hours **\$20.0 pp**
- Four hours **\$22.0 pp**
- Five hours **\$24.0 pp**

Neverfail Water Cooler **\$36.0**

Includes machine hire for event period and one 15 litre Neverfail water bottle

Additional Neverfail Water 15 litre bottle **\$28.0**

RESPONSIBLE SERVICE OF ALCOHOL

Management support staff who carry out their legal obligations pertaining to the responsible service of alcohol.

RSA trained staff will ensure clients, guests and visitors enjoy an environment that is safe and welcoming.

The liquor act 1992 states a licensee must:

Behave responsibly in the service, supply and promotion of liquor

Not engage in any practice or promotion that may encourage rapid or excessive consumption of liquor

Engage in practices and promotions that encourage the responsible consumption of liquor

Provide and maintain a safe environment in and around the licensed premise

Key components of BCEC's responsible service of alcohol initiatives include:

Providing the sale and/or supply of alcoholic beverages in a responsible manner, including monitoring the consumption of alcohol

Facilitating and maintaining an approved responsible service of alcohol (RSA) training program, training and assessing employees as competent in RSA

Intervening to ask a person for proof of age before serving alcoholic beverages. If such identification cannot be produced, the patron will not be served or supplied with alcohol

Intervening to prevent possible problems arising from excessive or rapid alcohol consumption

Not serving or supplying anybody who is unduly intoxicated

Adhering at all times when liquor is being served or sold to having a liquor approved manager on BCEC licensed premises

Ensuring guests do not bring alcoholic beverages on to BCEC licensed premises unless prior written approval has been given

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

Menus valid to 30 June 2023.



**SEASONED BY
QUEENSLAND**

Local flavours expertly crafted

EXTRAS

Voted 'Australia's Best'
for Banqueting and Catering

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

Menus are subject to seasonal
fluctuations and some of those
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bespoke menus.



Entrée \$20.0

Burratina, grilled asparagus, quinoa tabbouleh, baba ghanoush, cherry truss tomato, extra virgin olive oil **V, GF, NF**

Teriyaki glazed chicken, bamboo, lychees, water chestnuts, eschallot, carrot, daikon, cucumber, cabbage, honey tamari dressing **GF, DF, NF**

Seared Kilcoy beef, Korean vegetable salad, spicy soy dressing **GF, DF, NF**

Smoked salmon, new potato salad, spring onions, soft herbs, tomato, aioli **GF, DF, NF**

Roasted organic pumpkin salad, native currants, lentils, muntries, brown rice, miso hummus, pepita seed dukkah **VEGAN, GF, NF**

Main \$34.0 Alternate service fee of \$5.0 per person applies to main courses

Honey glazed breast of Mt Cotton chicken, seasonal vegetables, butternut pumpkin puree, pan juices **GF, DF, NF**

Grilled Darling Downs beef, roasted potatoes, carrots, mushrooms, gremolata jus **GF, DF, NF**

Pan seared Mackay barramundi, warm salad of waxy potato, mustard, olives, fire grilled onion, green beans, tomato, lemon myrtle caper salsa **GF, DF, NF**

Vegetable paella, artichoke, tomato, peppers, zucchini flower, soft herbs, paprika rice cake **VEGAN, GF, NF**

Dessert \$18.0

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**

Locally roasted, freshly ground Arabica coffee and a selection of 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 30 June 2023.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

NF NUT FREE

CHILDREN'S MENU

For children aged
12 years and under

Mains \$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 bolognaise **NF**

Vegetable lasagne **V, NF**

Desserts \$8.0

Ice cream sundae **V**

Banana split **V**

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

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 30 June 2023.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

NF NUT FREE

Minimum order and increments of 10 units

Snacks and breaks

- Egg, bacon and cheese wrap **\$6.5 pp**
- Lamington squares **v \$3.5 pp**
- Mini muffins **v \$3.5 pp**
- Whole fresh fruit per piece **v \$3 ea**
- Potato crisps per packet **\$2.5 ea**
- Selection of chocolate bars **\$2.8 ea**
- Chef's selection of sandwiches **\$5.2 pp**
- Doughnuts **v \$3.5 pp**

Beverages

- Sachet coffee and tea making facilities (minimum of 20 cups, per 10 thereafter) **\$2.5 pc**
- Soft drink (375ml) **\$3.0 ea**
- Bottled water (600ml) **\$3.0 ea**
- Assorted juices (250ml) **\$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

Hot breakfast buffet \$25.0 pp

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

Crew lunch or dinner buffet \$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**
- Blood orange cheesecake **v**

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**

Minimum order of 10 persons, service charges may apply for smaller groups

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 30 June 2023.

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