



COCKTAILS & CANAPES

Our award-winning cocktails and canapes showcase fresh Queensland produce, designed to stimulate conversations.

Individually portioned and served, offering the perfect environment for you to engage and network with colleagues.



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.

COCKTAILS & CANAPÉS

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.

COCKTAIL PACKAGES

To upgrade to a gold beverage package add \$5.0


To upgrade to a platinum beverage package add \$10.0

ONE HOUR FOOD & BEVERAGE PACKAGE \$52.0




Includes one hour silver beverage package

Food only \$32.0

CHILLED BOWLS

-  Noosa prawns, salad of crisp vegetables, coriander, nam jim dressing **GF, DF**

HOT CANAPÉS


-  Mini chicken and leek pie
-  Vegetable siu mai **VEGAN**
-  Brochette of wagyu beef, caramelised onion **GF**

TWO HOUR FOOD & BEVERAGE PACKAGE \$67.0


Includes two hour silver beverage package

Food only \$44.0



CHILLED BOWLS

- Roast duck, cherry gel, watermelon, goat's cheese **GF**
-  Tuna tataki, daikon, wasabi dressing **DF**

HOT BOWLS

-  Wagyu beef, caramelised onion, red vegetable purée **GF, DF**

HOT CANAPÉS

-  Balinese chicken satay **GF, DF**
-  Spicy potato fritters, tamarind and date chutney **VEGAN, 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 2021.**

COCKTAILS & CANAPÉS

COCKTAIL PACKAGES




To upgrade to a gold beverage package add	\$5.0
To upgrade to a platinum beverage package add	\$10.0

THREE HOUR FOOD & BEVERAGE PACKAGE \$95.0



Includes three hour silver beverage package

Food only\$65.0


COLD CANAPÉS

-  Roast chicken, Indian spices, cucumber, tomato yoghurt **GF**
-  Noosa prawn, Marie rose sauce, avocado, chervil **GF, DF**
-  Cherry tomato, basil and bocconcini lollipops **V, GF**

HOT BOWLS

- Braised lamb, Middle Eastern spices, brown rice **GF, DF**
-  Pumpkin dahl, roasted paneer, crisp shallots **V, GF**
-  Cumin spiced chicken, quinoa, muhammara sauce **GF, DF**

HOT CANAPÉS


-  Cauliflower wings, chipotle mayonnaise **V, GF, DF**
Braised duck steamed bun, hoisin and sesame sauce

FOUR HOUR FOOD & BEVERAGE PACKAGE \$117.0




Includes four hour silver beverage package

Food only\$82.0

CHILLED BOWLS

- Roast duck, honey glazed pear, walnut dressing **GF, DF**
-  Poke bowl of wild rice, tofu, daikon, seaweed **VEGAN, GF**


SPANISH STATION

-  Seafood paella **GF, DF**
-  Vegetable paella **VEGAN, GF**
-  Potato Catalan **V, GF, DF**


HOT BOWLS

Chicken nasi goreng **DF**

DESSERT BOWLS

-  Pink gin lime mousse, mint sponge, compressed pineapple, pineapple foam

HOT CANAPÉS

-  Leek and goat's cheese tartlet **V, GF**
Mini lamb, mint and pea pie

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COCKTAILS & CANAPÉS

COCKTAIL PACKAGES

To upgrade to a gold beverage package add	\$5.0
To upgrade to a platinum beverage package add	\$10.0



FIVE HOUR FOOD & BEVERAGE PACKAGE \$130.0

Includes five hour silver beverage package


Food only

\$87.0



COLD CANAPÉS

-  Rice paper rolls, roasted pumpkin, kimchi, seaweed, wasabi mayonnaise **V, GF, DF**
-  Roast chicken, sweet potato hummus **DF**



CHILLED BOWLS

- Roast duck, pumpkin, ginger, mango salsa **GF, DF**
-  Greek salad, olive, fetta, mint, cucumber, watermelon **V, GF**



HOT CANAPÉS

-  Steamed crab bun, soy and yuzu dipping sauce **DF**
-  Shiitake mushroom pasties **VEGAN, GF**



HOT BOWLS

-  Queensland barramundi, cottage cheese, chickpea curry **GF**
-  Moroccan spiced vegetable tagine, fruit quinoa **VEGAN, GF**

SLIDER STATION

-  Pulled AACo beef brisket, seeded mustard, pickles **DF**
-  Braised Jamaican spiced chicken, house slaw **DF**

DESSERT BOWLS

- Black sesame panna cotta, pistachio crumble, yuzu foam, black cherry gel, mandarin coulis **GF**
-  Pink gin lime mousse, mint sponge, compressed pineapple, pineapple foam
 -  Passionfruit crèmeux, chocolate gianduja, pistachio coral sponge, pineapple, toasted coconut meringue

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COCKTAILS & CANAPÉS

BOWL FOOD

Minimum order of 20 per item.





CHILLED BOWLS

\$11.0 EACH

-  Greek salad, olive, fetta, mint, cucumber, watermelon **V, GF**
-  Southwest chicken, chickpea, black bean, corn, spiced yoghurt **GF**
-  Noosa prawns, salad of crisp vegetables, coriander, nam jim dressing **GF, DF**
Hot smoked salmon, crushed potato, green bean salsa **GF, DF**
Roast duck, cherry gel, watermelon, goat's cheese **GF**
Poke bowl of wild rice, tofu, daikon, seaweed **VEGAN, GF**
-  House smoked Queensland barramundi, finger lime, celeriac remoulade **GF, DF**
-  Tuna tataki, daikon, wasabi dressing **DF**




HOT BOWLS

\$12.0 EACH

-  Moroccan spiced vegetable tagine, fruity quinoa **VEGAN, GF**
-  Queensland barramundi, cottage cheese, chickpea curry **GF**
Braised lamb, Middle Eastern spices, brown rice **GF, DF**
Chicken nasi goreng **DF**
-  Wagyu beef, caramelised onion, red vegetable purée **GF**
- Cumin spiced chicken, quinoa, muhammara sauce **GF, DF**
-  Pumpkin dahl, roasted paneer, crispy shallots **V, GF**


DESSERT BOWLS

\$11.5 EACH

-  Black sesame panna cotta, pistachio crumble, yuzu foam, black cherry gel, mandarin coulis **GF**
-  Pink gin lime mousse, mint sponge, compressed pineapple, pineapple foam **V**
-  Passionfruit crèmeux, chocolate gianduja, pistachio coral sponge, pineapple, toasted coconut meringue

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

 Signature ingredients sourced within Queensland




COCKTAILS & CANAPÉS

CANAPÉ STATIONS


A minimum of four (4) stations would be required for a stand-alone cocktail function, and a minimum of five (5) stations for a dinner. Canapé stations can be selected to enhance stand up lunches - but must be chosen for 100% of attendees.

Minimum order for 20 attendees.




SLIDER STATION \$18.0

-  Pulled AACo beef brisket, seeded mustard, pickles **DF**
-  Braised Jamaican spiced chicken, house slaw **DF**
-  Plant based slider with house slaw **VEGAN**



SOUVLAKI STATION \$16.5

- Lamb souvlaki **GF**
-  Chicken souvlaki **GF**
- Quinoa tabbouleh **VEGAN**
- Tzatziki **V, GF**
- Pita bread **V**




SPANISH STATION \$18.0

-  Seafood paella **GF, DF**
-  Vegetable paella **VEGAN, GF**
-  Potato Catalan **V, GF, DF**


INDIAN STATION \$17.0

-  Indian butter chicken **GF**
-  Aloo Gobi vegetable curry **VEGAN, GF**
- Fragrant steamed rice **VEGAN, GF**
- Pappadums **V**
- Raita **V**






ASIAN STATION \$20.0

-  Grilled Noosa prawns, sweet chilli sauce **GF, DF**
-  Kung pao chicken **GF, DF**
-  Stir-fried vegetables **VEGAN**
- Steamed rice **VEGAN, GF**

FISH AND CHIP STATION \$18.0

-  Chickpea coated ocean fish **GF, DF**
- Thick cut chips **V, GF, DF**
- Garlic aioli, sliced lemon **V**



QUEENSLAND STATION \$20.0

-  Seared Skull Island prawns **GF, DF**
-  Grilled Bundaberg vegetable brochette **VEGAN, GF**
-  AACo wagyu beef medallions **GF, DF**
-  Cocktail potatoes **VEGAN, GF**
-  House slaw **V, GF**

CRÊPE & CANNOLI STATION \$20.0


- 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 **GF**
-  Pink gin lime mousse, mint sponge, compressed pineapple, pineapple foam
-  Passionfruit crémeux, chocolate gianduja, pistachio coral sponge, pineapple, toasted coconut meringue

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