

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 30 June 2021.**

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

 Signature ingredients sourced within Queensland

CHILDREN'S MENU

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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EXHIBITOR CATERING

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.

BEVERAGE

BCEC is operating under a Qld Health approved COVIDSafe Plan (CSP). Key considerations are the prohibition of shared food & beverage items and utensils and the requirement to ensure staff are able to socially distance while providing goods and services. All Exhibitor catering will be supplied in disposable containers.

* F&B Management to view and approve floor plan prior to accepting booking for this item. Must accommodate the ability for the F&B Attendant to social distance.

**Includes single stand delivery / drop off

COFFEE AND TEA

Espresso Machine Package 3hrs* \$600.0

Includes three hours of unlimited locally roasted, freshly ground Arabica coffee, one espresso machine, all related equipment and 8oz takeaway cups. Includes barista.

Additional machine hours \$144.0

Additional barista per hour* \$44.0

WMF fresh bean to cup automated espresso machine package 3hrs \$400.0

(attached to a trolley, cannot be moved on to a bench)

Includes three hours of unlimited locally roasted, freshly ground Arabica coffee, all related equipment and 8oz takeaway cups.

Additional machine hours \$144.0

Optional F&B Attendant per hour* \$44.0
(compulsory if the event is not fully catered)

Nespresso Machine \$240.0

80 pod maximum per day

Includes Nespresso machine with hot milk dispenser, 80 pods (in eight popular Nespresso flavours), up to 10 hours of service, selection of Rainforest Alliance Certified™ teas, 8oz paper cups and all related condiments.

NEVERFAIL WATER COOLER \$42.0

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

Additional Neverfail Water 15 litre bottle \$29.0

SOFT DRINKS, LIFESTYLE DRINKS AND JUICES **

If refrigeration on stand is required, please organise the supply and install with your stand contractor

Spring Water (600ml bottle) \$72.0 per carton (24)

Sparkling Mineral Water (450ml bottle) \$98.0 per carton (24)

Soft drinks (600ml bottle) \$98.0 per carton (24)
Choose from Coke, Coke No Sugar, Sprite

Lifestyle drinks \$70.0 per dozen (12)

Choose from Red Bull, Sugar Free Red Bull, Barista Bros Iced Chocolate, Barista Bros Iced Coffee, Fuze Peach Iced Tea, Powerade Berry Ice

Kombucha (330ml bottle) \$80.0 per dozen (12)

Orange or apple juice (350ml bottle) \$36.0 per carton (8)

Fresh Boost Juice (350ml bottle) \$40.0 per carton (8)
(flavours are seasonal and available upon request)

FROZEN NON-ALCOHOLIC SLUSHIES \$350.0

Includes Slushie machine with 2 x 10L flavours, one each of strawberry and lime daiquiri, and pina colada, 285ml cups and straws. 10L provides 35 serves.

Additional Slushies per 10 litres \$100.0

Optional F&B attendant per hour* \$44.0

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EXHIBITOR CATERING

FOOD

SWEET**

Minimum order of two dozen

Muffins \$48.0 per dozen
Chef's selection of muffins v

Cupcakes \$54.0 per dozen
Assortment of vanilla, chocolate and caramel flavours v

Doughnuts \$48.0 per dozen
Assorted glazed and filled doughnuts including chocolate, raspberry and sugared v

Protein Balls \$48.0 per dozen
Chef's selection of flavours **VEGAN, GF**

Gluten free cakes \$54.0 per dozen
Assortment of coconut and pineapple; chocolate fudge brownie; and vanilla passionfruit v, GF

Streets ice cream break \$120.0
Includes a Streets ice cream freezer and 3 cartons (18pcs total) of Streets Minis
Additional ice creams per carton \$25.0

SAVOURY**

Nobby's Nuts packaged \$40.0 per dozen

Pretzels packaged \$60.0 per dozen

Red Rock Deli Crisps packaged \$50.0 per dozen

Sandwiches, wrap and rolls \$78.0 per dozen
Chef's selection

Mini Pies \$80.0 per dozen
Choice of: chicken and leek; grass-fed beef; or lamb and minted pea

Breakfast wraps \$72.0 per dozen
Minimum order of two dozen
Crispy Kingaroy bacon, egg and tomato relish

Ham and cheese toasties \$72.0 per dozen
Minimum order of two dozen

Sliders \$96.0 per dozen
Minimum order of two dozen
Beef, mustard & pickles
Braised Jamaican spiced chicken, house slaw

Popcorn machine - 4hr hire* \$280.0
Includes serving equipment, cups and 2 kg of popcorn

Additional popcorn per kg \$25.0

Optional Food and beverage attendant per hour \$44.0

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COCKTAIL PACKAGES*

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All Exhibitor catering will be supplied in disposable containers. Tray service of F&B cocktail style to patrons on stand is not currently possible due to social distancing requirements.

* F&B Management to view and approve floor plan prior to accepting booking for this item. Must accommodate the ability for the F&B Attendant to social distance.

*** Includes single stand delivery / drop off and collection of unused products post cocktail party. Optional Food & Beverage attendants can be booked to service your event.

COCKTAIL PACKAGE 1 HOUR*** \$52.0

Minimum order 20 persons

Includes two cold and one hot bowl; and one hour silver beverage package

Tatachilla wines: one sparkling, one white, one red and cellar selection of three Australian beers and non-alcoholic beverages. (See beverage packages)

Chilled Bowls

Choose two

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 Bowls

Choose one

Moroccan spiced vegetable tagine, fruity quinoa **VEGAN, GF**

Chicken nasi goreng **DF**

Wagyu beef, caramelised onion, red vegetable puree **GF**

To upgrade to a gold beverage package, add \$5.0

To upgrade to a platinum beverage package, add \$10.0

SILVER BEVERAGE PACKAGE 1 HOUR*** \$26.0

Minimum order 20 persons

One hour duration. Includes Tatachilla wines: one sparkling, one white, one red and cellar selection of three Australian beers and non-alcoholic beverages.

GOLD BEVERAGE PACKAGE 1 HOUR*** \$31.0

Minimum order 20 persons

One hour duration. Choice of four wines, four beers and cellar selection of non-alcoholic beverages.

PLATINUM BEVERAGE PACKAGE 1 HOUR***\$36.0

Minimum order 20 persons

One hour duration. Choice of six wines, five beers and cellar selection of non-alcoholic beverages.

FROZEN ALCOHOLIC DAIQUIRIS*** \$495.0

Choose from strawberry and lime or mango

Includes 2 x 10L alcoholic cocktails, 285ml BIO cups and paper straws. 10L will produce 35 servings.

Additional frozen daiquiris per 10L **\$200.0**

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