



# MORNING & AFTERNOON TEA

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When it comes to tea breaks, we have something for all tastes. You may want to keep your energy levels up with a selection of healthy choices, revive with one of our fresh juices or treat yourself with something deliciously decadent. Whatever you choose from our mouth-watering selection, it is all created daily in the Centre's state-of-the-art pastry kitchen overseen by our Chef Patissier.



**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.

# MORNING & AFTERNOON TEA

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.

## COFFEE AND TEA

**COFFEE ON ARRIVAL, MORNING TEA OR AFTERNOON TEA .....\$5.0**

### 30 minute duration

Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas

**COFFEE AND TEA WITH ORANGE JUICE .....\$7.0**

### 30 minute duration

Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas

Fresh orange juice

## PLATINUM







**\$12.0**

### 45 minute duration





Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas

**Please select two hot savoury items for morning tea, or two sweet items for afternoon tea. Items will be pre-portioned for each guest.**

### SAVOURY MORNING TEA


-  Mini grass-fed beef pie
-  Chicken and pistachio sausage roll
-  Leek and goat's cheese tartlet **V, GF**
-  Sweet potato, spinach and fetta gözleme **V**
-  Potato and corn empanada **VEGAN**
-  Roasted pepper and caramelised onion quiche **V**

### SWEET AFTERNOON TEA

- Custard Danish **V**
-  Peanut butter cheesecake brownie **V, GF**
- Fig and pecan scone with butter **V**
- Almond croissant **V**
- Coffee and chocolate sour cream cake **V, GF**
- Cranberry and walnut tart **V, GF**
- In-house patisserie selection of cookies **V**
-  Low sugar orange and almond cake **V, GF, DF**
-  Passionfruit vanilla cake **V, GF, DF**
-  Seasonal and tropical fruit **VEGAN, GF**
- Sticky date cake **VEGAN**
-  Banana bread **VEGAN, GF**
-  Sultana blondie cake **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.**

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

 Signature ingredients sourced within Queensland

# MORNING & AFTERNOON TEA

GOLD






\$11.5

## 45 minute duration




Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas

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### SAVOURY MORNING TEA


-  Roasted pumpkin, corn and fetta quiche **v**
-  Ham and gruyère brioche toastie  
Cheese and tomato chutney pin wheel **v**
-  Mini chicken and leek pie
-  Shiitake mushroom pastie **VEGAN, GF**
-  Mini bacon and egg pie

### SWEET AFTERNOON TEA

-  Mini muffin selection: blueberry crumble, white chocolate chai, muesli **v**
-  Portuguese tart **v**
-  Strawberry and basil cake **VEGAN**  
Mini doughnut **v**  
Raspberry, coconut marshmallow, sable biscuit  
Chocolate hazelnut friand **v**  
Cinnamon scroll **v**  
Mini ice cream **v**

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