



**BRISBANE CONVENTION
& EXHIBITION CENTRE**

Seasoned by Queensland

Local flavours expertly crafted

2023/2024 Menu Planner

Menus valid to 30 June 2024



BCEC'S TEAM OF CHEFS IS PROUD TO BRING YOU THE ESSENCE OF QUEENSLAND IN OUR 2023/2024 MENU.

REGIONAL AND LOCAL FOOD

We have access to the most extensive variety of fresh seasonal produce from our local waters and fertile lands, offering a distinctively vibrant and invigorated taste of Queensland.

We are blessed with an abundance of the very best quality fresh local produce, enabling us to offer clients and guests a uniquely authentic experience of local cuisine.

We have a long history of advocacy for quality and the provenance of Queensland produce and have established relationships with many award-winning farmers, fishers and producers.

Our famous seafood is sourced from the pristine waters of the Sunshine Coast, and the coastal areas of Hervey Bay and Far North Queensland.

Our fresh fruit and vegetables come from Stanthorpe, Wide Bay Burnett Region and Queensland's Scenic Rim, including the Lockyer Valley, one of the top ten most fertile farming areas in the world and often referred to as 'Australia's salad bowl'. Our range of stunning gourmet mushrooms is hand-picked and delivered fresh from Brisbane's best 'hyper-local' urban mushroom farm.

Our home-grown beef comes from the famous farming areas of the Darling Downs, Kilcoy and Dalby, and we source our incredible 'quail with scale' from Brisbane Valley.

The Centre is committed to sourcing fresh produce from Queensland first, however depending on seasonal and environmental conditions we will source Australia-wide to secure the very best produce if not available in Queensland.

SUSTAINABILITY

Executive Chef Matthew Arnold leads the BCEC kitchens by example, and is passionate about emphasising food waste reduction through sustainable practices and diversion through relationships with local charities.

BCEC has invested in a new organic dehydrator, one with greater capacity to handle organic waste from the Centre's busy kitchens, also with a view to working with local restaurants in the South Bank Precinct in handling their organic waste. The dehydrator reduces waste up to 80% with the by-product being a high-concentrate soil fertiliser.

Please enjoy our 2023/24 Menu.



Seasoned by
Queensland.

Local flavours expertly crafted

BREAKFAST

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.

 **BRISBANE** CONVENTION
& EXHIBITION **CENTRE**



BREAKFAST



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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

Stand up breakfast

\$29.0

MINIMUM OF 30 GUESTS; SERVICE CHARGES WILL APPLY FOR SMALLER GROUPS.

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

In-house patisserie selection of breakfast pastries **V**

Seasonal and tropical fruit **VEGAN, GF**

Fresh orange juice

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

Additional items

Berry almond friands **V, GF**

add \$5.0

Spiced fruit buns, whipped maple butter **V**

add \$5.0

Steamed pork bun **DF**

add \$5.0

Smoked turkey, cranberry, Swiss cheese toastie

add \$5.0

Fresh bagel, smoked salmon, capers, cream cheese

add \$6.0

Bircher muesli, berry compote and yuzu curd **V**

add \$6.0

Smoked bacon, scrambled egg and bush tomato chutney wrap

add \$6.0

Breakfast burrito, scrambled egg, beef and refried beans

add \$7.0

Breakfast bowl of grilled pumpkin, quinoa, avocado, tomato, spinach **V, GF**

add \$7.0

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

add \$7.0

Sit down plated with hot selection

\$43.5

Pre-set on table

SELECT ONE

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

Berry almond friand, dollop of double cream **V, GF**

Cinnamon myrtle banana bread, whipped maple butter **V, GF**

Fresh orange juice

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

Main Course

ALTERNATE SERVICE CHARGE OF **\$5.0 PER PERSON** APPLIES TO MAIN COURSES.

Smoked salmon, scrambled eggs, charred asparagus, za'atar salad, crisp pita, dukkah, yoghurt

Wattleseed and sweet potato frittata, Warrigal greens, mushroom medley, bush tomato chutney **V, GF**

Breakfast roti, beef cevapcici, scrambled egg, beans, carrot hummus, tomato and avocado

Cheese omelette, crushed pea guacamole, cauliflower and potato hash, flat mushroom **V, GF**

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

Burrito breakfast bowl, spiced chicken mince, fried rice, egg, beans, sweet corn, pickled slaw, corn tortilla crisps **GF, DF**

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

Sweet corn, pumpkin, zucchini, eggplant and ricotta frittata, carrot hummus, smashed avocado, sesame za'atar **V, GF**

Crumpet, lemon myrtle curd, whipped mascarpone, seasonal berries, granola, local honey **V**

Additional items

add \$5.0

Streaky bacon **GF, DF**

Chicken chipolata **GF, DF**

Grilled tomato **VEGAN, GF**

Flat mushroom **VEGAN, GF**

Haloumi cheese **V, GF**

Seasonal and tropical fruit **VEGAN, GF**

In-house patisserie selection of breakfast pastries **V**

**Seasoned by
Queensland.**

Local flavours expertly crafted

MORNING & AFTERNOON TEA

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.

 **BRISBANE CONVENTION
& EXHIBITION CENTRE**



MORNING & AFTERNOON TEA



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 2024.

V VEGETARIAN
VEGAN VEGAN
GF GLUTEN FREE
DF DAIRY FREE

Seasoned by Queensland.

Local flavours expertly crafted

Coffee & tea break

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

30 min duration	\$5.9
45 min duration	\$6.3
60 min duration	\$6.8
To include orange juice	add \$2.5

Platinum

\$13.5

INCLUDES COFFEE AND TEA. 30 MINUTE DURATION. MINIMUM 30 GUESTS. CHEF'S DAILY MENUS AVAILABLE FOR SMALLER GROUPS. SELECT TWO – WE RECOMMEND HOT SAVOURY ITEMS FOR MORNING TEA AND SWEET ITEMS FOR AFTERNOON TEA. ONE OF EACH ITEM PER PERSON.

To include orange juice	add \$2.5
Additional item	\$6.5

Savoury

- Haloumi, sweet potato and kale slice **V, GF**
- Cauliflower, cheese and leek pie **V**
- Pork and apple sausage roll
- Spinach and onion pakora **VEGAN, GF**
- Smoked ham and gruyère cheese tart **GF**
- Black bean and corn empanada **VEGAN**
- Mushroom, fetta and native thyme quiche **V**

Sweet

- Ricotta and almond croissant **V**
- Portuguese tart **V**
- Apricot and ginger cake **VEGAN, GF**
- Cocoa financier **V**
- Raspberry, apple and chia seed crumble slice **V**
- Fig jam and custard scroll **V**
- Macadamia nut brownie **V, GF**
- Seasonal and tropical fruit **VEGAN, GF**
- Mini ice cream **V**

Gold

\$13.0

INCLUDES COFFEE AND TEA. 30 MINUTE DURATION. SELECT TWO – WE RECOMMEND HOT SAVOURY ITEMS FOR MORNING TEA AND SWEET FOR AFTERNOON TEA. ONE OF EACH ITEM PER PERSON.

To include orange juice	add \$2.5
Additional item	\$6.0

Savoury

- Mini bacon and egg pie
- Cheesy pesto, tomato, balsamic pinwheel **V**
- Moroccan spiced vegetable and fetta strudel **V**
- Shiitake mushroom pastie **VEGAN, GF**
- Pumpkin, bush honey, macadamia nut tart **V, GF**
- Smoked turkey, cranberry, Swiss cheese toastie
- Chicken, mushroom and leek pie

Sweet

- Sultana blondie cake **VEGAN, GF**
- Mini doughnut **V**
- Coconut and pineapple loaf **V**
- Pain au chocolate **V**
- Rhubarb and vanilla scone **V**
- Raspberry, lemon, coconut slice **V, GF, DF**
- In-house patisserie selection of cookies **V**
- Sultana crumble brioche **V**
- Muffin selection: red currant, triple chocolate, apple and pecan **V**

Seasoned by Queensland.

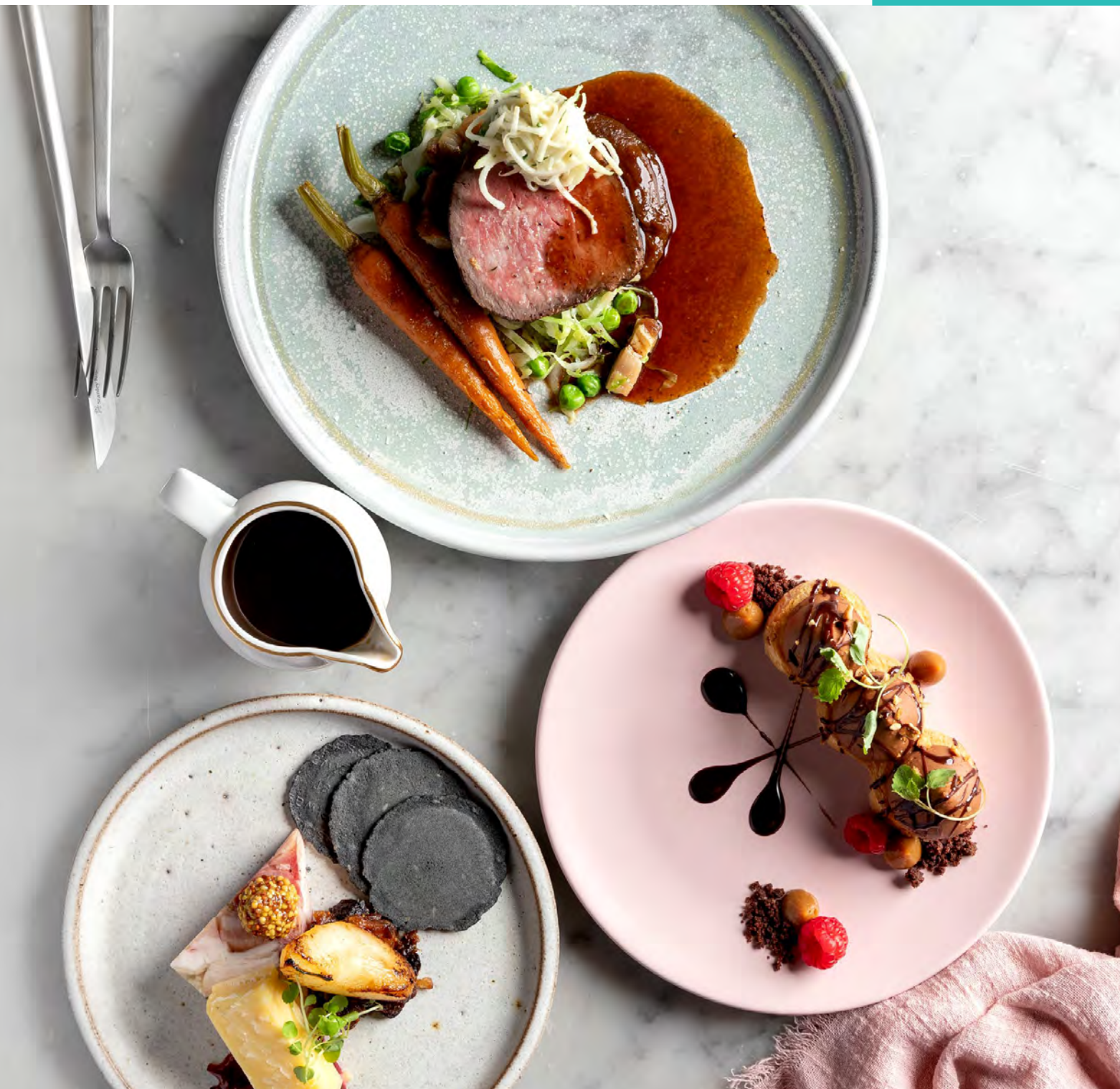
Local flavours expertly crafted

LUNCH

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.

 **BRISBANE CONVENTION
& EXHIBITION CENTRE**



LUNCH



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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

STAND UP LUNCH

MINIMUM OF 30 GUESTS; CHEF'S DAILY MENUS AVAILABLE FOR SMALLER GROUPS. ONE HOUR SERVICE DURATION. SELECT SIX COLD ITEMS FROM THE RANGE OF SANDWICHES, WRAPS, ROLLS AND SALADS.

Stand up lunch

\$49.9

To sit down

add \$7.5

To include orange juice

add \$2.5

Cold items

Sandwiches

Ham, Swiss cheese, spinach, tomato chutney, spiced mountain pepper jam

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

Chipotle chicken, mayonnaise, slaw, coriander, salad leaves **DF**

Roast turkey, tomato, cheddar cheese, lettuce, mayonnaise

Hummus, roasted red pepper, tomato, cucumber, leafy greens **V, DF**

Pastrami, sauerkraut, pickles, Swiss cheese, salad leaves

Egg, lettuce and mayonnaise **V, DF**

Tortilla Wraps

Roast ham, pineapple, tomato chilli and chia seed pickles, gruyère, mesclun

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

Lamb, quinoa, marinated fetta, sun dried tomato, shallot, salad leaves

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

Chicken Waldorf, granny smith apple, celery, walnuts, mayonnaise **DF**

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

Smoked salmon niçoise, egg, capers, red onion, herbs, salad leaves **DF**

Turkish bread

Barbeque pork, cucumber, radish, red onion, coriander, mint, shallots **DF**

Shaved beef, philly cheese, capers, horseradish, red onion, herbs

Piri piri chicken, cucumber, tomato, lettuce, Sriracha mayonnaise **DF**

Roast turkey, balsamic onion, bacon, Swiss cheese

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

Avocado, tomato, red onion, carrot, beetroot hummus, salad greens **VEGAN**

Falafel, apple, cucumber, tomato, rocket, mayonnaise **VEGAN**

Salads

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

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

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

Broccolini, chickpea, sweet chicory, smoked maple syrup, sesame, cashew, green goddess dressing **VEGAN, GF**

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

Lentils, ancient grain rice, celery, red onion, hummus, currants **VEGAN**

Piri piri chicken, eggplant, avocado, tomato, beans, onion and coriander salsa **GF, DF**

Roasted pear, kale, walnut, red onion, radish, goat's cheese dressing **V, GF**

Cucumber, rocket, brown rice, pine nuts, seeds, red onion **VEGAN, GF**

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

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

Pearl cous cous, pumpkin, carrot, dried cranberries, pepita and sunflower seeds, herbs **VEGAN**

LUNCH

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergenic 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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

STAND UP LUNCH CONTINUED

SELECT TWO HOT DISHES AND TWO DESSERTS

Hot dishes

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

Massaman beef curry, smashed potatoes **GF, DF**

Braised beef meatballs, pasta, olive oil, herbs **DF**

Barramundi, Asian vegetables, nam jim dressing

Keralan fish curry, steamed seasonal vegetables **GF, DF**

Jambalaya, peppers, toasted corn, beans, shallots **VEGAN, GF**

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

Pork belly, light Thai red curry, paw paw salad **GF, DF**

Brochette of teriyaki glazed chicken **GF, DF**

Beef dumplings in Asian broth **DF**

Spiced seasonal vegetable and lentil dahl **VEGAN, GF**

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

Coq au vin, foraged mushrooms, red wine, herbs **GF, DF**

Gnocchi, pumpkin, pine nuts, pesto, shaved parmesan **V**

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

Japanese chicken 'katsu' curry with fragrant rice **GF, DF**

Southern fried chicken, crispy fried potatoes **GF**

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

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

Roasted pumpkin, cauliflower, eggplant tagine, citrus, almond cous cous **V, DF**

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

Darling Downs beef stroganoff, pasta

Dessert

Cannoli with lemon myrtle patisserie cream **V**

Chocolate and beetroot cheesecake tart **GF**

Fig and chocolate cake **V, GF**

Assorted mini cakes and pastries

Mini ice cream **V, GF**

Rhubarb custard verrine **GF**

Dulce de leche cheesecake

Pecan and cranberry pie **V, GF**

Mochaccino verrine **V, GF**

Seasonal and tropical fruit **VEGAN, GF**

Includes locally roasted, freshly ground Arabica coffee and a selection of teas

LUNCH

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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

SIT DOWN PLATED LUNCH

WE RECOMMEND THREE COURSES. TWO COURSE MINIMUM INCLUDING MAIN COURSE. WE RECOMMEND AT LEAST ONE GF, DF OR CHICKEN SELECTION PER COURSE.

Entrée

\$26.5

Seafood

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

Coconut marinated kingfish ceviche, avocado purée, mango and chilli salsa, taro crisps **GF, DF**

Poultry

Ploughman's pressed chicken terrine, bush plum chutney, charcoal crumbs, Kenilworth cheddar

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

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

Beef

Wagyu beef, eucalyptus, pickled cabbage, horseradish, watercress, native apples, balsamic **GF, DF**

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

Vegetarian

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

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

Kangaroo

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

Lamb

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

AN ALTERNATE SERVICE FEE OF **\$5.0 PER PERSON** APPLIES TO MAIN COURSES

Main

\$42.5

Seafood

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

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

Barramundi, cod croquettes, corn puree, peas, native sea vegetables, saffron butter sauce

Poultry

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

Confit chicken leg, charred corn polenta, caponata, salsa verde **GF**

Pan seared chicken breast, red wine potatoes, cherry tomatoes, green beans, wattleseed, agresto sauce **GF, DF**

Brisbane Valley quail, beans, orange, fennel, peppers, soft herbs, sunrise lime dressing **GF, DF**

Beef

Grilled Darling Downs fillet of beef, caramelised onion purée, carrot, kohlrabi, sautéed cabbage, peas and speck **GF, DF**

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

Seared fillet of Kilcoy beef, cauliflower purée, warm salad of waxy potatoes, kale, broccolini, lemon garlic dressing, chimichurri **GF, DF**

Vegetarian

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**

Pork

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

LUNCH

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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

SIT DOWN PLATED LUNCH CONTINUED

Dessert

\$22.5

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

Hazelnut sable pavlova, lemon curd, aniseed myrtle cream, fresh fruit **V**

Paris-brest of hazelnut crème pâtissier, caramelised hazelnut, brownie crumble **V**

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

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

Coconut verbena panna cotta, white peach and lemongrass jelly, gingerbread sponge, dark chocolate and raspberry streusel **V, GF**

Lychee and banana cheesecake, cocoa sable, mango glaze, cinnamon granola, toasted coconut meringue **V**

Steamed cocoa sponge, chocolate fudge sauce, mixed berry gelato **V**

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

add \$3.5

**Seasoned by
Queensland.**

Local flavours expertly crafted

CHEF'S DAILY MENU

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.

 **BRISBANE CONVENTION
& EXHIBITION CENTRE**



CHEF'S DAILY MENU



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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

MONDAY

30 MINUTE SERVICE DURATION FOR TEA BREAKS, ONE HOUR SERVICE DURATION FOR LUNCH. TEA BREAKS INCLUDE ONE OF EACH ITEM PER PERSON. THE CHEF'S DAILY MENUS ARE SET MENUS DESIGNED TO PROVIDE A RANGE OF FLAVOURS TO SUIT ALL 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.

Coffee on arrival \$5.9

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

Morning tea \$12.0

Haloumi, sweet potato and kale slice **V, GF**

Cocoa financier **V**

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

Lunch \$46.5

To sit down add \$7.5

Sandwiches, wraps and rolls

Wrap: Roast ham, pineapple, tomato chilli and chia seed pickles, gruyère, mesclun

Turkish bread: Falafel, apple, cucumber, tomato, rocket, mayonnaise **VEGAN**

Salads

Pearl cous cous, pumpkin, carrot, dried cranberries, pepita and sunflower seeds, herbs **VEGAN**

Piri piri chicken, eggplant, avocado, tomato, beans, onion and coriander salsa **GF, DF**

Hot

Keralan fish curry, steamed seasonal vegetables **GF, DF**

Gnocchi, pumpkin, pine nuts, pesto, shaved parmesan **V**

Sweet

Dulce de leche cheesecake

Pecan and cranberry pie **V, GF**

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

Afternoon tea \$12.0

Spinach and onion pakora **VEGAN, GF**

Portuguese tart **V**

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

To include orange juice with a break add \$2.5

CHEF'S DAILY MENU

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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

TUESDAY

30 MINUTE SERVICE DURATION FOR TEA BREAKS, ONE HOUR SERVICE DURATION FOR LUNCH. TEA BREAKS INCLUDE ONE OF EACH ITEM PER PERSON. THE CHEF'S DAILY MENUS ARE SET MENUS DESIGNED TO PROVIDE A RANGE OF FLAVOURS TO SUIT ALL 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.

Coffee on arrival \$5.9

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

Morning tea \$12.0

Chicken, mushroom and leek pie

Sultana crumble brioche **V**

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

Lunch \$46.5

To sit down add \$7.5

Sandwiches, wraps and rolls

Sandwich: Hummus, roasted red pepper, tomato, cucumber, leafy greens **V, DF**

Wrap: Lamb, quinoa, marinated fetta, sundried tomato, shallot, salad leaves

Salads

Broccolini, chickpea, sweet chicory, smoked maple syrup, sesame, cashew, green goddess dressing **VEGAN, GF**

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

Hot

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

Roasted pumpkin, cauliflower, eggplant tagine, citrus, almond cous cous **V**

Sweet

Mochaccino verrine **V, GF**

Cannoli with lemon myrtle patisserie cream **V**

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

Afternoon tea \$12.0

Pumpkin, bush honey, macadamia nut tart **V, GF**

Raspberry, apple and chia seed crumble slice **V**

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

To include orange juice with a break add \$2.5

CHEF'S DAILY MENU

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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

WEDNESDAY

30 MINUTE SERVICE DURATION FOR TEA BREAKS, ONE HOUR SERVICE DURATION FOR LUNCH. TEA BREAKS INCLUDE ONE OF EACH ITEM PER PERSON. THE CHEF'S DAILY MENUS ARE SET MENUS DESIGNED TO PROVIDE A RANGE OF FLAVOURS TO SUIT ALL 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.

Coffee on arrival \$5.9

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

Morning tea \$12.0

Pork and apple sausage roll

Apricot and ginger cake **VEGAN, GF**

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

Lunch \$46.5

To sit down add \$7.5

Sandwiches, wraps and rolls

Turkish bread: Piri piri chicken, cucumber, tomato, lettuce, Sriracha mayonnaise **DF**

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

Salads

Lentils, ancient grain rice, celery, red onion, hummus, currants **VEGAN**

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

Hot

Braised beef meatballs, pasta, olive oil, herbs **DF**

Spiced seasonal vegetable and lentil dahl **VEGAN, GF**

Sweet

Assorted mini cakes and pastries

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

Afternoon tea \$12.0

Shiitake mushroom pastie **VEGAN, GF**

Mini doughnut **V**

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

To include orange juice with a break add \$2.5

CHEF'S DAILY MENU

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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

THURSDAY

30 MINUTE SERVICE DURATION FOR TEA BREAKS, ONE HOUR SERVICE DURATION FOR LUNCH. TEA BREAKS INCLUDE ONE OF EACH ITEM PER PERSON. THE CHEF'S DAILY MENUS ARE SET MENUS DESIGNED TO PROVIDE A RANGE OF FLAVOURS TO SUIT ALL 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.

Coffee on arrival \$5.9

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

Morning tea \$12.0

Mini bacon and egg pie

Muffin selection: Red currant, triple chocolate, apple and pecan **V**

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

Lunch \$46.5

To sit down add \$7.5

Sandwiches, wraps and rolls

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

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

Salads

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

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

Hot

Coq au vin, foraged mushrooms, red wine, herbs **GF, DF**

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

Sweet

Chocolate and beetroot cheesecake tart **GF**

Seasonal and tropical fruit **VEGAN, GF**

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

Afternoon tea \$12.0

Black bean and corn empanada **VEGAN**

Macadamia nut brownie **V, GF**

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

To include orange juice with a break add \$2.5

CHEF'S DAILY MENU

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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

FRIDAY

30 MINUTE SERVICE DURATION FOR TEA BREAKS, ONE HOUR SERVICE DURATION FOR LUNCH. TEA BREAKS INCLUDE ONE OF EACH ITEM PER PERSON. THE CHEF'S DAILY MENUS ARE SET MENUS DESIGNED TO PROVIDE A RANGE OF FLAVOURS TO SUIT ALL 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.

Coffee on arrival \$5.9

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

Morning tea \$12.0

Cauliflower, cheese and leek pie **V**

Fig jam and custard scroll **V**

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

Lunch \$46.5

To sit down add \$7.5

Sandwiches, wraps and rolls

Sandwich: Ham, Swiss cheese, spinach, tomato chutney, spiced mountain pepper jam

Turkish bread: Smoked salmon, cucumber, onion, rocket, caper mayonnaise **DF**

Salads

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

Roasted pear, kale, walnut, red onion, radish, goat's cheese dressing **V, GF**

Hot

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

Jambalaya, peppers, toasted corn, beans, eshallots **VEGAN, GF**

Sweet

Mini ice cream **V, GF**

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

Afternoon tea \$12.0

Spinach and onion pakora **VEGAN, GF**

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

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

To include orange juice with a break add \$2.5

CHEF'S DAILY MENU

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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

SATURDAY

30 MINUTE SERVICE DURATION FOR TEA BREAKS, ONE HOUR SERVICE DURATION FOR LUNCH. TEA BREAKS INCLUDE ONE OF EACH ITEM PER PERSON. THE CHEF'S DAILY MENUS ARE SET MENUS DESIGNED TO PROVIDE A RANGE OF FLAVOURS TO SUIT ALL 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.

Coffee on arrival \$5.9

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

Morning tea \$12.0

Smoked turkey, cranberry, Swiss cheese toastie

Pain au chocolate **V**

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

Lunch \$46.5

To sit down add \$7.5

Sandwiches, wraps and rolls

Turkish bread: Avocado, tomato, red onion, carrot, beetroot hummus, salad greens **VEGAN**

Wrap: Chicken Waldorf, granny smith apple, celery, walnuts, mayonnaise **DF**

Salads

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

Cucumber, rocket, brown rice, pine nuts, seeds, red onion **VEGAN, GF**

Hot

Massaman beef curry, smashed potatoes **GF, DF**

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

Sweet

Rhubarb custard verrine **GF**

Fig and chocolate cake **GF**

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

Afternoon tea \$12.0

Cheesy pesto, tomato, balsamic pinwheel **V**

Sultana blondie cake **VEGAN, GF**

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

To include orange juice with a break add \$2.5

CHEF'S DAILY MENU

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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

SUNDAY

30 MINUTE SERVICE DURATION FOR TEA BREAKS, ONE HOUR SERVICE DURATION FOR LUNCH. TEA BREAKS INCLUDE ONE OF EACH ITEM PER PERSON. THE CHEF'S DAILY MENUS ARE SET MENUS DESIGNED TO PROVIDE A RANGE OF FLAVOURS TO SUIT ALL 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.

Coffee on arrival \$5.9

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

Morning tea \$12.0

Mushroom, fetta and native thyme quiche **V**

Ricotta and almond croissant **V**

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

Lunch \$46.5

To sit down add \$7.5

Sandwiches, wraps and rolls

Turkish bread: Shaved beef, philly cheese, capers, horseradish, red onion, herbs

Sandwich: Egg, lettuce, mayonnaise **V, DF**

Salads

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

Lentils, ancient grain rice, celery, red onion, hummus, currants **VEGAN**

Hot

Brochette of teriyaki glazed chicken **GF, DF**

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

Sweet

Mini ice cream **V, GF**

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

Afternoon tea \$12.0

Smoked ham and gruyère cheese tart **GF**

Coconut and pineapple loaf **V**

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

To include orange juice with a break add \$2.5

Seasoned by Queensland.

Local flavours expertly crafted

CANAPÉS, COCKTAILS AND BOWLS

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.

 **BRISBANE CONVENTION
& EXHIBITION CENTRE**



CANAPÉS, COCKTAILS AND BOWLS



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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

COCKTAIL PACKAGES

MINIMUM OF 30 GUESTS; SERVICE CHARGES WILL APPLY FOR SMALLER GROUPS. CANAPÉ, COCKTAIL AND BOWL MENUS ARE FOR STANDING EVENTS ONLY. FOR SEATED EVENTS, PLEASE REFER TO THE DINNER MENUS.

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

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

One hour canapés & beverage package \$55.0

Includes one hour silver beverage package.

Food only **\$34.0**

Chilled bowl

Noosa prawns, herb slaw, kohlrabi, finger lime aioli **GF, DF**

Hot canapés

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

Vegetable spring roll **V, DF**

Wagyu beef skewer, basil and mustard pesto **GF, DF**

One hour platters & beverage package \$55.0

Includes one hour silver beverage package.

Food only **\$34.0**

Grazing platters (preset)

Selection of Borgo salami, cold cuts, Maleny brie, artisan breads, chutney, pickles

Roasted, pickled and marinated Scenic Rim vegetable crudités, Wombat Valley dips **V, GF, DF**

Pumpkin and fetta arancini **V**

Lamb brochette **GF**

Octopus, kipfler and chorizo sauté **GF**

Two hour food & beverage package \$71.0

Includes two hour silver beverage package.

Food only **\$48.0**

Grazing platters (preset)

Roasted, pickled and marinated Scenic Rim vegetable crudités, Wombat Valley dips **V, GF, DF**

Chilled bowls

Smoked chicken breast, charred corn and tomato salad, zesty mayonnaise **GF, DF**

Scorched salmon, beetroot and pomegranate salad, rosewater vinaigrette **GF, DF**

Hot canapés

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

Mac and cheese croquette, aioli **V**

Hot bowls

Shanghai beef dumplings, light soy broth, spring onions **DF**

Jambalaya, pepper, toasted corn, bean, eshallots **VEGAN, GF**

CANAPÉS, COCKTAILS AND BOWLS

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergenic 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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

COCKTAIL PACKAGES CONTINUED

MINIMUM OF 30 GUESTS; SERVICE CHARGES WILL APPLY FOR SMALLER GROUPS. CANAPÉ, COCKTAIL AND BOWL MENUS ARE FOR STANDING EVENTS ONLY. FOR SEATED EVENTS, PLEASE REFER TO THE DINNER MENUS.

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

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

Three hour food & beverage package **\$100.0**

Includes three hour silver beverage package.

Food only **\$69.0**

Chilled bowls

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

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

Grazing platter

Selection of Borgo salami, cold cuts, Maleny brie, artisan breads, chutney, pickles

Roasted, pickled and marinated Scenic Rim vegetable crudités, Wombat Valley dips **V, GF, DF**

Hot canapés

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

Mini grass-fed beef pie

Vegetable siu mai, soy wasabi **VEGAN**

Hot bowls

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

Pumpkin agnolotti, basil pesto, parmesan **V**

Four hour food & beverage package **\$124.0**

Includes four hour silver beverage package.

Food only **\$87.0**

FOOD SERVICE STAGGERED FOR THE FIRST THREE HOUR DURATION.

Chilled bowls

C.1980 prawn cocktail **GF, DF**

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

Smoked chicken breast, charred corn and tomato salad, zesty mayonnaise **GF, DF**

Hot canapés

Pork bao bun, hoisin shallots **DF**

Korean fried chicken, kimchi ketchup, flavoured seaweed salt **GF, DF**

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

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

Taro and mushroom dumpling **VEGAN**

Hot bowls

Braised beef cheek, native yam purée, fried shallots, Davidson plum **GF, DF**

Cauliflower tacos, sweet chilli golden glaze **V**

Dessert bowls

Peach margarita, peach panna cotta, lime tequila gel, cherry sponge, macadamia crumble **GF**

Couverture brownie, red fruit and milk chocolate namelaka, calamansi gel, cocoa nib and brown sugar soil **GF**

CANAPÉS, COCKTAILS AND BOWLS

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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

COCKTAIL PACKAGES CONTINUED

MINIMUM OF 30 GUESTS; SERVICE CHARGES WILL APPLY FOR SMALLER GROUPS. CANAPÉ, COCKTAIL AND BOWL MENUS ARE FOR STANDING EVENTS ONLY. FOR SEATED EVENTS, PLEASE REFER TO THE DINNER MENUS.

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

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

Five hour food & beverage package **\$138.0**

Includes five hour silver beverage package.

Food only **\$92.0**

FOOD SERVICE STAGGERED FOR THE FIRST THREE HOUR DURATION.

Cold canapés

Adams pork terrine, apple gel, cucumber **GF, DF**

Selection of sushi **GF**

Chilled bowls

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

Smoked chicken breast, charred corn and tomato salad, zesty mayo **GF, DF**

Hot canapés

Wagyu beef skewer, basil and mustard pesto **GF, DF**

Mac and cheese croquette, aioli **V**

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

Hot bowls

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

Karaage chicken, seasoned Japanese rice with furikake

Dumpling station

Duck and hoisin **DF**

Barbeque pork **DF**

Steamed crab bun **DF**

Vegetable siu mai **VEGAN**

Dessert bowls

Pot set yuzu cream, sesame crumble, pistachio genoise, mandarin gel, brandy-soaked cherry sauce **GF**

Mojito mint sponge, white rum syrup, coconut cream, lemon lime foam, coconut feuilletine **V**

Couverture brownie, red fruit and milk chocolate namelaka, calamansi gel, cocoa nib and brown sugar soil **GF**

CANAPÉS, COCKTAILS AND BOWLS

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergenic 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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

CREATE YOUR OWN COCKTAIL MENU

MINIMUM OF 30 GUESTS; SERVICE CHARGES WILL APPLY FOR SMALLER GROUPS. CANAPÉ, COCKTAIL AND BOWL MENUS ARE FOR STANDING EVENTS ONLY. FOR SEATED EVENTS, PLEASE REFER TO THE DINNER MENUS.

For one hour functions select up to two cold items and four hot items

\$38.0

For two hour functions select up to three cold items and five hot items

\$48.0

Cold canapés

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

C.1980 prawn cocktail **GF, DF**

Selection of sushi **GF**

Roasted duck breast, compressed watermelon, cherry gel **GF, DF**

Smoked salmon, blini, lemon myrtle ricotta

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

Adam's pork terrine, apple gel, cucumber **GF, DF**

Seared tuna, torched grapefruit, furikake salt, wasabi mayo **GF**

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

Barbeque pork rice paper roll

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

Grilled lamb, Tasmanian pepper, tomato crostini, romesco **DF**

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

Parmesan and rosemary shortbread, goat's cheese mousse, olive powder **V**

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

Pumpkin mousse, macadamia cream, sunrise dukkah **VEGAN**

Hot canapés

Wagyu beef skewer, basil and mustard pesto **GF, DF**

Vegetable siu mai, soy wasabi **VEGAN**

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

Taro and mushroom dumpling **VEGAN**

Pork bao bun, hoisin, shallots **DF**

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

Mac and cheese croquette, aioli **V**

Korean fried chicken, kimchi ketchup, flavoured seaweed salt **GF, DF**

Black bean and corn empanada **VEGAN**

Pumpkin and fetta arancini **V**

Tempura prawn, sweet chilli **GF, DF**

Brochette of teriyaki glazed chicken, sesame mayonnaise **GF, DF**

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

Vegetable spring roll **V, DF**

Lamb and rosemary sausage rolls

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

Crab, leek and corn tartlet **GF**

Reuben slider, pastrami, kraut, cheese on rye

Mini grass-fed beef pie

Chicken and taro dumpling **GF**

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

Dessert canapés

Lemon myrtle meringue tartlet **GF**

Raspberry Chambord profiterole

Selection of macarons

CANAPÉS, COCKTAILS AND BOWLS

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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

BOWL FOOD

MINIMUM ORDER OF 30 PER ITEM.

Chilled bowls

\$12.6 each

C.1980 prawn cocktail **GF, DF**

Scorched salmon, beetroot and pomegranate salad, rosewater vinegarette **GF, DF**

Smoked chicken breast, charred corn and tomato salad, zesty mayonnaise **GF, DF**

Noosa prawns, herb slaw, kohlrabi, finger lime aioli **GF, DF**

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

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

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

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

Hot bowls

\$13.6 each

Seared tuna, macadamia purée, pickled daikon, seaweed, sesame **DF**

Jambalaya, pepper, toasted corn, bean, eshallots **VEGAN, GF**

Pumpkin agnolotti, basil pesto, parmesan

Karaage chicken, seasoned Japanese rice with furikake

Braised beef cheek, native yam purée, fried shallots, Davidson plum **GF, DF**

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

Shanghai beef dumplings, light soy broth, spring onions **DF**

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

Pork belly, pickled paw paw, light red curry broth **GF, DF**

Cauliflower tacos, sweet chilli golden glaze **V**

Dessert bowls

\$13.1 each

Pot set yuzu cream, sesame crumble, pistachio genoise, mandarin gel, brandy-soaked cherry sauce **GF**

Mojito mint sponge, white rum syrup, coconut cream, lemon lime foam, coconut feuilletine **V**

Peach margarita, peach panna cotta, lime tequila gel, cherry sponge, macadamia crumble **GF**

Strawberry cake, champagne foam, pistachio soil, coconut meringue **V**

Couverture brownie, red fruit and milk chocolate namelaka, calamansi gel, cocoa nib and brown sugar soil **GF**

CANAPÉS, COCKTAILS AND BOWLS

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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

FOOD STATIONS

A MINIMUM OF FOUR STATIONS ARE REQUIRED IF NO OTHER FOOD IS SELECTED. STATIONS CAN BE SELECTED TO ENHANCE STAND UP LUNCHES - BUT MUST BE ORDERED FOR 100% OF ATTENDEES. FOOD STATION MENUS ARE FOR STANDING EVENTS ONLY. FOR SEATED EVENTS, PLEASE REFER TO THE DINNER MENUS. THREE HOUR SERVICE DURATION. MINIMUM OF 50 GUESTS PER STATION; SERVICE CHARGES MAY APPLY FOR SMALLER GROUPS.

Mezze station

\$19.0

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

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

Pumpkin and feta arancini **V**

Lamb brochette **GF**

Octopus, kipfler and chorizo sauté **GF**

Indian station

\$19.0

Butter chicken **GF**

Paneer and pumpkin dahl **V**

Fragrant basmati rice **GF VEGAN**

Roti, papadums **V**

Chutney, pickles, raita **GF**

Dumpling station

\$19.0

Duck and hoisin **DF**

Barbeque pork **DF**

Steamed crab bun **DF**

Vegetable siu mai **VEGAN**

Pizza station

\$19.0

Meat lovers – Barbeque sauce, pepperoni, smoked ham, ground beef, cheese

Margherita – Pizza sauce, mozzarella, tomato, basil **V**

Chicken Alfredo – Cheese sauce, pesto chicken, spinach, red onion, parmesan

South West station

\$20.0

Southern fried chicken **GF, DF**

Beef brisket, soft bun

Mac and cheese **V**

Slaw, ranch dressing **V, GF**

Queensland station

\$21.0

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

Seared prawns **GF, DF**

Grilled Bundaberg vegetable brochette **VEGAN, GF**

Cocktail potatoes **VEGAN, GF**

House slaw **V, GF, DF**

Nachos and taco station

\$20.0

Beef carnitas **GF**

Chicken chilli con carne **GF, DF**

Cauliflower tacos, sweet chilli golden glaze **V**

Avocado, sour cream, chilli and lime **V, GF**

Corn chips and tortillas

Corn and bean salsa **VEGAN, GF**

CANAPÉS, COCKTAILS AND BOWLS

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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

FOOD STATIONS CONTINUED

A MINIMUM OF FOUR STATIONS ARE REQUIRED IF NO OTHER FOOD IS SELECTED. STATIONS CAN BE SELECTED TO ENHANCE STAND UP LUNCHES - BUT MUST BE ORDERED FOR 100% OF ATTENDEES. FOOD STATION MENUS ARE FOR STANDING EVENTS ONLY. FOR SEATED EVENTS, PLEASE REFER TO THE DINNER MENUS. THREE HOUR SERVICE DURATION. MINIMUM OF 50 GUESTS PER STATION; SERVICE CHARGES MAY APPLY FOR SMALLER GROUPS.

Plant-based station **\$18.0**

Cauliflower pakora, chutney **VEGAN, GF**

Marinated rice, tofu, mushrooms, broccolini, kimchi **VEGAN, GF**

Eggplant tagine, capsicum, zucchini, onion,
harissa spice **VEGAN, GF**

Salad of kale, chickpea, avocado, watermelon radish,
sesame **VEGAN, GF**

Native Australian station **\$19.0**

Slow cooked beef, Davidson plum, pepperberry jus **GF, DF**

Native thyme scented chicken, bush tomato relish **GF, DF**

Crocodile spring rolls

Crêpe and 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**

Pot set yuzu cream, sesame crumble, pistachio genoise,
mandarin gel, brandy-soaked cherry sauce **GF**

Mojito mint sponge, white rum syrup, coconut cream, lemon
lime foam, coconut feuilletine **V**

Couverture brownie, red fruit and milk chocolate namelaka,
calamansi gel, cocoa nib and brown sugar soil **GF**

Seasoned by Queensland.

Local flavours expertly crafted

DINNER

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.

 **BRISBANE CONVENTION
& EXHIBITION CENTRE**



DINNER



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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

PLATED

WE RECOMMEND THREE COURSES. TWO COURSE MINIMUM INCLUDING MAIN COURSE. WE RECOMMEND AT LEAST ONE GF, DF OR CHICKEN SELECTION PER COURSE.

Entrée

Seafood

Queensland seafood hors d'oeuvres plate: Fraser Isle spanner crab, avocado, wasabi, Noosa prawns, ginger ponzu, tea smoked barramundi, sushi rice, sesame dressing **GF, DF** **\$34.0**

Noosa king prawns, Korean vegetable salad, chilli oil and herb miso dressing **GF, DF** **\$32.0**

Torched Huon salmon, quinoa, labna, sumac, Davidson plum, soft herbs, watercress, preserved lemon dressing **GF** **\$30.0**

Poultry

Roasted chicken, broccolini, wild rice, sweet potato purée, lemon myrtle dressing **GF, DF** **\$29.0**

Grilled duck breast, scorched grapefruit, almond skordalia, toasted almonds, asparagus, native citrus dressing **GF, DF** **\$31.0**

Poached chicken breast, Vietnamese salad of cucumber, celery, snow peas, rice noodles, soft herbs, chilli, lime, roasted cashews **GF, DF** **\$29.0**

Beef

Beef prosciutto, celeriac, remoulade, goat's cheese, pickled pears **GF** **\$30.0**

Tataki of wagyu beef striploin, pickled vegetables, soy mirin, apple dressing **GF, DF** **\$30.0**

Lamb

Seared lamb salad, tomato, zucchini, capsicum, eggplant, aged yoghurt, rocket, lemon, sumac **GF** **\$31.0**

Vegetarian

Whipped Persian fetta tart, roasted beetroot, burnt orange dressing, fresh herb salad, za'atar **V, GF** **\$29.0**

Grilled pumpkin, roasted grapes, burrata, preserved lemon, muntries, soft herbs, quinoa, pumpkin oil dressing **V, GF** **\$29.0**

Pork

Pork porchetta, Caesar dressing, gem lettuce, thinly sliced speck **GF** **\$31.0**

DINNER

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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

PLATED CONTINUED

AN ALTERNATE SERVICE FEE OF **\$5.0 PER PERSON** APPLIES TO MAIN COURSES

Main

Seafood

Pan seared ocean trout, sweet corn, charred zucchini, twice cooked potato, peppers, salsa verde **GF, DF** **\$48.0**

Roasted barramundi, miso, wok tossed vegetables, pumpkin, soy and lime butter **GF** **\$48.0**

Grilled salmon, almond quinoa, activated cashew and eggplant purée, crunchy vegetable salad, tomato and oregano dressing **GF, DF** **\$46.5**

Poultry

Roasted chicken breast, butter chickpea curry, pickled Scenic Rim vegetables and spiced pakora **GF** **\$45.5**

Slow roasted chicken breast, miso eggplant, greens, pickled mushrooms, aioli and soy **GF, DF** **\$45.5**

Roasted chicken breast, potato rosti, foraged vegetables, fig compote, pan juices **GF, DF** **\$45.5**

Grilled duck breast, roasted and pickled pumpkin, orange, wattle infused ancient grains, burnt sunrise lime dressing **DF** **\$47.5**

Flat grilled Brisbane Valley quail, braised white beans, Spanish sausage, mushrooms, tomato, orange, olives and fennel **GF, DF** **\$47.5**

Beef

Slow cooked beef cheek, crushed potatoes, shallots, steamed greens, rendang sauce **GF** **\$48.5**

Roasted Kilcoy eye fillet of beef, caramelised carrot purée, seasonal vegetables, gremolata, red wine jus **GF, DF** **\$48.5**

Smoked beef fillet, salt-baked root vegetables, Davidson plum chutney, saltbush **GF, DF** **\$48.5**

Vegetarian

Roasted cauliflower steak, black bean purée, charred radicchio, baby corn salsa, chipotle mayonnaise **VEGAN, GF** **\$45.5**

Tempura zucchini flower, pecorino risotto cake, broad bean salsa, charred truss tomatoes **V, GF** **\$45.5**

Lamb

Grilled lamb rack, parmesan polenta, pesto, ratatouille, kasundi sauce **GF** **\$50.0**

Pork

Moisture-infused pork cutlet, apple, fennel, cherry tomato, native spice chutney, crushed chat potato, Warrigal greens, jus **GF, DF** **\$47.0**

DINNER

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergenic 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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

PLATED CONTINUED

Dessert

Australian farmhouse cheeses, quince paste, dried fruits, selection of bread and crackers **V** **\$26.0**

Sauternes tea cake, cinnamon maple ganache, pumpkin seed praline, honey cinnamon and butternut curd **\$23.0**

Tiramisu, mocha sponge, mascarpone filling, coffee gel, cocoa nib crumble, white coffee crème **GF** **\$24.0**

Black sesame enriched genoise, cherry compote, tahini mousse, pistachio purée **GF** **\$24.0**

Couverture brownie biscuit, spiced chocolate mousse, cocoa nib and palm sugar crumble, chocolate water **V, GF** **\$25.0**

Lime crèmeux tart, honey pavlova, crystallised pecans, lemon basil syrup **V, GF** **\$23.0**

Lemon and pepperberry pudding, lemon myrtle cream, macadamia saltbush crumble, finger lime and lemongrass gel **V** **\$25.0**

Pineapple financier, banana and passionfruit sorbet, lemon myrtle crème, wattleseed and macadamia nut crumb **V, GF** **\$24.0**

Gianduja crèmeux, Daintree vanilla crème brûlée, pâte sable, raspberry chilli gel, hazelnut dacquoise **\$25.0**

Mango and compressed pineapple panna cotta, macadamia nut streusel, white rum jelly verrine **GF** **\$23.0**

Lime pudding, coconut and lychee, calamansi gel, compressed watermelon, chocolate granola **VEGAN, GF** **\$24.0**

Sticky toffee pudding, butterscotch sauce, vanilla bean ice cream **V** **\$23.0**

Chefs' selection of mini cakes and pastries served as platters to the table **\$27.0**

The Social Gathering Buffet **\$28.0**

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

Coffee and tea station included

The Ultimate Dessert Buffet **\$31.0**

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 and tea station included

Coffee and tea **\$4.0**

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

DINNER

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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

BUFFET

MINIMUM OF 30 GUESTS. SELF-SERVICE BUFFET WITH DINING TABLES CLOTHED AND SET WITH CUTLERY. ONE BUFFET SELECTION PER EVENT. MAIN COURSE SERVICE TWO HOURS DURATION, DESSERT SERVICE ONE HOUR DURATION. INCLUDES COFFEE AND TEA STATION.

Indian dinner buffet

\$95.0

Salad

Kachumber salad **VEGAN**

Hot

Butter chicken **GF**

Lamb rogan josh

Amritsari fish, chilli, lime and coriander

Vegetable curry **VEGAN**

Paneer dahl **V, GF**

Fragrant basmati rice **VEGAN**

Roti and papadums

Pickles and chutneys

Sweet

Gulab jamun

Indian rice pudding (Kheer) **GF**

Seasonal and tropical fruit **VEGAN, GF**

Aussie BBQ dinner buffet

\$100.0

Hot

Wagyu beef **GF, DF**

Pasture fed lamb cutlets **GF, DF**

Chermoula rubbed chicken **GF, DF**

Adam's pork sausages **GF**

Seared Noosa prawns **GF, DF**

Grilled Bundaberg vegetables **VEGAN, GF**

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

Atherton cocktail potatoes **VEGAN, GF**

Selection of artisan breads

Wok and dumpling dinner buffet

\$95.0

Salad

Crisp slaw of edamame, capsicum, coriander, peanuts, soy and chilli dressing **V**

Hot

Sweet and sour chicken **GF, DF**

Kung pao beef with vegetables **GF, DF**

Vegetable and tofu chop suey **V**

BBQ pork belly

Soft jasmine rice **VEGAN, GF**

Duck and hoisin bun

Prawn siu mai

Steamed mushroom buns **V**

Sweet

Mango pudding **VEGAN, GF**

Egg tart **V**

Chinese five spice chocolate pot de crème **V, GF**

Salad

Coleslaw **VEGAN, GF**

Mixed leaf salad **VEGAN, GF**

Sweet

Pavlova **GF**

Warm coconut lamington

Seasonal and tropical fruit **VEGAN, GF**

DINNER

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergenic 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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

BUFFET CONTINUED

MINIMUM OF 30 GUESTS. SELF-SERVICE BUFFET WITH DINING TABLES CLOTHED AND SET WITH CUTLERY. ONE BUFFET SELECTION PER EVENT. MAIN COURSE SERVICE TWO HOURS DURATION, DESSERT SERVICE ONE HOUR DURATION. INCLUDES COFFEE AND TEA STATION.

Native Australian flavours dinner buffet \$95.0

Salad

Salad of Queensland blue pumpkin, cauliflower, wattleseed, saltbush dukkah, bush tomato balsamic **GF, DF**

Hot

Eucalyptus smoked barramundi,
lemon myrtle dressing **GF, DF**

Slow cooked beef, Davidson plum, pepperberry jus **GF, DF**

Native thyme scented chicken, bush tomato relish **GF, DF**

Crocodile spring rolls

Potato gnocchi, Little Acre mushrooms,
mountain pepper **V**

Salt baked yams, Warrigal greens **VEGAN, GF**

Sweet

Pineapple financier, lemon myrtle crème,
bush nut crumb **V, GF**

Macadamia banoffee pie **V, GF**

Wattleseed and chocolate brownie **V, GF**

Plant-based dinner buffet

\$95.0

Salad

Salad of kale, chickpeas, avocado, watermelon radish,
sesame **VEGAN, GF**

Hot

Cauliflower pakora **VEGAN, GF**

Roasted sweet potato, corn, bean and
coriander salsa **VEGAN, GF**

Marinated rice, tofu, mushrooms, broccolini, kimchi **VEGAN, GF**

Eggplant tagine, capsicum, zucchini, onion,
harissa spice **VEGAN, GF**

Spiced pumpkin dahl **VEGAN, GF**

Sliced breads with olive oil **VEGAN**

Sweet

Seasonal and tropical fruit **VEGAN, GF**

Sticky date cake **VEGAN**

Ice cream **VEGAN**

DINNER

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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

DEGUSTATION

FOR PARTIES OF 30-100 GUESTS IN THE PLAZA GALLERY OR SKY ROOM.

**Five course plant-based
degustation** **\$150.0**

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

Lemon myrtle sourdough **VEGAN**

Aratula yam, carrot, ginger and lemon myrtle soup,
wattleseed cream **VEGAN, GF**

Atherton potato gnocchi, indigenous herb hummus, native
currants, roasted cauliflower **VEGAN, GF**

Little Acre mushrooms, caramelised onion and muntries jam,
grilled celeriac, native herbs **VEGAN, GF**

Roasted pumpkin, zucchini and eggplant lasagne, saltbush,
macadamia skordalia **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**

Lemon myrtle sourdough **VEGAN**

Roasted butternut and yam soup, shiitake,
macadamia nut **VEGAN, GF**

Ceviche of Hervey Bay scallops, avocado, cucumber,
finger limes, green ants **GF, DF**

Pan roasted 1770 snapper fillet, fragrant spiced dahl,
chickpeas, pickled and compressed vegetable **GF, DF**

Smoked Darling Downs wagyu striploin, charred sugar
loaf cabbage, cauliflower, kohlrabi, tamarind, miso,
wasabi, jus **GF, DF**

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

DINNER



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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

NATIVE AUSTRALIAN FLAVOURS

DEGUSTATION MENUS AVAILABLE FOR PARTIES OF 30-100 GUESTS
IN THE PLAZA GALLERY OR SKY ROOMS.

**Five course native Australian flavours
degustation** **\$150.0**

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

Lemon myrtle sourdough **VEGAN**

Moreton Bay bug medallions, mud crab, charred avocado,
witlof, grapefruit, muntries mayonnaise **GF, DF**

Seared Brisbane Valley quail, salad of cauliflower,
foraged weeds and plants, saltbush dukkah,
sunrise lime dressing **GF, DF**

Pan fried fillet of Chris Bolton seasonal white fish, parsnip,
sago, finger limes **GF**

Seared loin of kangaroo, Davidson plum, salt-baked yams,
beetroot, Warrigal greens, pepperberry jus **GF, DF**

Lemon and pepperberry pudding, lemon myrtle cream,
macadamia saltbush crumble, finger lime and
lemongrass gel **V**

Sit down plated dinner

Entrée

Native rosemary and green pea panna cotta, bush tomato
salad, macadamia cream, saltbush dukkah **GF, DF** **\$30.0**

Smoked pumpkin, cauliflower, wattleseed hummus,
saltbush dukkah, bush tomato balsamic **GF, DF** **\$30.0**

Eucalyptus smoked Spanish barramundi,
crushed new potato, capers, horseradish,
sea vegetables, lemon myrtle dressing **GF, DF** **\$30.0**

Salad of Brisbane Valley quail, bean, orange, celery,
native currants, indigenous herbs, shaved fennel,
sunrise lime **GF, DF** **\$31.0**

Main

AN ALTERNATE SERVICE FEE OF **\$5.0 PER PERSON** APPLIES TO
MAIN COURSES

Potato gnocchi, Warrigal greens, Little Acre mushrooms,
scorched cabbage, celeriac purée, foraged herbs
and flowers **V** **\$47.0**

Fillet of Chris Bolton coral trout, corn purée, steamed
green vegetables, sago, finger lime cream **GF** **\$49.0**

Barbequed wagyu striploin, miso tamarind glaze,
carrot purée, chargrilled seasonal vegetables **GF, DF** **\$48.0**

Seared loin of kangaroo, Davidson plums, salt-baked
yams, beetroot, Warrigal greens, pepperberry jus **GF, DF** **\$48.5**

Dessert

Native basil mousse, mango gel, strawberries,
meringue, wild thyme water, vanilla genoise **\$25.0**

Citrus pepperberry pudding, lemon myrtle cream,
saltbush macadamia crumb, finger lime gel **GF** **\$25.0**

Wattleseed and native nut brownie, warm chocolate
fudge, Illawarra plum ice cream, hibiscus flowers **GF** **\$25.0**

Seasoned by Queensland.

Local flavours expertly crafted

BEVERAGE

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.

 **BRISBANE CONVENTION
& EXHIBITION CENTRE**



BEVERAGE



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

Menus valid to 30 June 2024.

**Seasoned by
Queensland.**

Local flavours expertly crafted

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.

BEVERAGE

**Seasoned by
Queensland.**

Local flavours expertly crafted

PLATINUM BEVERAGE PACKAGE

SELECT SIX WINES (NON-ALCOHOLIC WINE WILL ALSO BE AVAILABLE).
FOR BANQUETS, ONE WHITE AND ONE RED WILL BE PRESET ON TABLES,
THE REMAINDER WILL BE AVAILABLE ON REQUEST. BEVERAGE PACKAGES
MUST MATCH THE DURATION OF THE EVENT.

Sparkling wine

Jansz Premium Cuvée (*Pipers River, Tasmania*)
Croser NV (*Adelaide Hills, South Australia*)
Laurent Breban Blanc de Blanc (*Provence, France*)
Symphony Hill Prosecco (*Granite Belt, Queensland*)

White wine

Bloom Sauvignon Blanc (*Marlborough, New Zealand*)
Pizzini Pinot Grigio (*King Valley, Victoria*)
Jim Barry Watervale Riesling (*Clare Valley, South Australia*)
Rob Dolan Black Label Chardonnay (*Yarra Valley, Victoria*)

Rosé

St Hallet Rosé (*Barossa Valley, South Australia*)

Red wine

Rabbit Ranch Pinot Noir (*Central Otago, New Zealand*)
Teusner The Riebke Shiraz (*Barossa Valley, South Australia*)
Grant Burge Cameron Vale Cabernet Sauvignon
(*Barossa Valley, South Australia*)
Rolf Binder Heinrich GSM (*Barossa Valley, South Australia*)

SELECT FOUR BEERS INCLUDING ONE MID STRENGTH
(CARLTON ZERO WILL ALSO BE AVAILABLE)

Queensland craft beer

Balter XPA
Black Hops East Coast Haze Hazy Pale Ale
Green Beacon 7 Bells Passionfruit Sour Ale
Black Hops Hornet IPA
Seasonal Limited Release (*Cellar Selection*)

Mid strength beer

Carlton Mid
Great Northern Super Crisp
Revel 'The Reveller' Session Ale

Full strength beer and cider

Great Northern Original
Asahi Super Dry
Corona
Peroni Nastro
Somersby Apple Cider

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

\$39.0 per person (1 hour duration)

\$44.0 per person (2 hour duration)

\$52.0 per person (3 hour duration)

\$60.0 per person (4 hour duration)

\$64.0 per person (5 hour duration)

BEVERAGE

**Seasoned by
Queensland.**

Local flavours expertly crafted

GOLD BEVERAGE PACKAGE

SELECT FOUR WINES (NON-ALCOHOLIC WINE WILL ALSO BE AVAILABLE). FOR BANQUETS, ONE WHITE AND ONE RED WILL BE PRESET ON TABLES AND THE REMAINDER WILL BE AVAILABLE ON REQUEST. BEVERAGE PACKAGES MUST MATCH THE DURATION OF THE EVENT.

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*)

Petaluma Chardonnay (*Adelaide Hills, South Australia*)

Rosé

Habitat Rosé (*Central Ranges, New South Wales*)

Red wine

Rob Dolan True Colours Pinot Noir (*Yarra Valley, Victoria*)

Habitat Cabernet Merlot (*Central Ranges, New South Wales*)

St Hallet Garden of Eden Shiraz (*Barossa Valley, South Australia*)

SELECT TWO OF THE FOLLOWING BEERS AND CIDER (CARLTON ZERO AND GREAT NORTHERN SUPER CRISP WILL ALSO BE AVAILABLE)

Queensland craft beer

Balter XPA

Black Hops East Coast Haze Hazy Pale Ale

Green Beacon 7 Bells Passionfruit Sour Ale

Black Hops Hornet IPA

Full strength beer and cider

Great Northern Original

Asahi Super Dry

Corona

Peroni Nastro

Somersby Apple Cider

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

\$34.0 per person (1 hour duration)

\$39.0 per person (2 hour duration)

\$47.0 per person (3 hour duration)

\$55.0 per person (4 hour duration)

\$59.0 per person (5 hour duration)

BEVERAGE

**Seasoned by
Queensland.**

Local flavours expertly crafted

SILVER BEVERAGE PACKAGE

BEVERAGE PACKAGES MUST MATCH THE DURATION OF THE EVENT.

Wine

Tatachilla Sparkling NV *(South Australia)*

Tatachilla Sauvignon Blanc *(South Australia)*

Tatachilla Shiraz Cabernet *(South Australia)*

Mid strength beer

Great Northern Super Crisp

Full strength beer

Great Northern Original

Victoria Bitter

Balter XPA

Non-alcoholic beer

Carlton Zero

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

\$29.0 per person (1 hour duration)

\$34.0 per person (2 hour duration)

\$41.0 per person (3 hour duration)

\$49.0 per person (4 hour duration)

\$54.0 per person (5 hour duration)

BEVERAGE

**Seasoned by
Queensland.**

Local flavours expertly crafted

QUEENSLAND BEVERAGE PACKAGE

SELECT FOUR WINES (NON-ALCOHOLIC WINE WILL ALSO BE AVAILABLE).
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 DURATION OF THE EVENT.

Sparkling wine

Sirromet NV Cuvée (*Granite Belt, Queensland*)

Symphony Hill Prosecco (*Granite Belt, Queensland*)

White wine

Sirromet Pinot Grigio (*Granite Belt, Queensland*)

Symphony Hill Reserve Sauvignon Blanc (*Granite Belt, Queensland*)

Rosé

Gerler Rosé (*Brisbane, Queensland*)

Red wine

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

Sirromet Cabernet Sauvignon (*Granite Belt, Queensland*)

Symphony Hill Shiraz (*Granite Belt, Queensland*)

SELECT TWO BEERS (SOBAH LEMON ASPEN NON-ALCOHOLIC BEER AND
REVEL 'THE REVELLER' SESSION ALE WILL ALSO BE AVAILABLE)

Queensland craft beer

Balter XPA

Black Hops East Coast Haze Hazy Pale Ale

Green Beacon 7 Bells Passionfruit Sour Ale

Black Hops Hornet IPA

Seasonal Limited Release (*Cellar Selection*)

Full strength beer

Great Northern Original

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

\$34.0 per person (1 hour duration)

\$39.0 per person (2 hour duration)

\$47.0 per person (3 hour duration)

\$55.0 per person (4 hour duration)

\$59.0 per person (5 hour duration)

BEVERAGE

**Seasoned by
Queensland.**

Local flavours expertly crafted

WHITE WINE BY THE BOTTLE

PLEASE SELECT A MAXIMUM OF FOUR WINES

Sparkling

Tatachilla Sparkling NV (South Australia)	\$42.0
Habitat Cuvée (Central Ranges, New South Wales)	\$47.0
Sirromet NV Cuvée (Granite Belt, Queensland)	\$51.0
Veuve d'Argent Blanc de Blancs (Provence, France)	\$52.0
Grant Burge Prosecco (Barossa Valley, South Australia)	\$52.0
Symphony Hill Prosecco (Granite Belt, Queensland)	\$58.0
Laurent Breban Blanc de Blancs (Provence, France)	\$59.0
Croser NV (Adelaide Hills, South Australia)	\$62.0
Jansz Premium Cuvée (Pipers River, Tasmania)	\$68.0
Moët and Chandon Impérial Brut NV (Champagne, France)	\$130.0
Laurent-Perrier La Cuvée NV (Champagne, France)	\$135.0

Aromatics

Mud House Grovetown Pinot Gris (Marlborough, New Zealand)	\$50.0
Sirromet Pinot Grigio (Granite Belt, Queensland)	\$51.0
Jim Barry Watervale Riesling (Clare Valley, South Australia)	\$55.0
Pizzini Pinot Grigio (King Valley, Victoria)	\$56.0
Mac Forbes Riesling (Yarra Valley, Victoria)	\$63.0
Scorpo Pinot Gris (Mornington Peninsula, Victoria)	\$67.0
Eddystone Point Riesling (Bay of Fires, Tasmania)	\$70.0
Paringa Estate Pinot Gris (Mornington Peninsula, Victoria)	\$70.0
Chard Farm Pinot Gris (Central Otago, New Zealand)	\$72.0
Petaluma Hanlin Hill Riesling (Clare Valley, South Australia)	\$76.0

Sauvignon blanc

Tatachilla Sauvignon Blanc (South Australia)	\$42.0
Mud House Rapaura Sauvignon Blanc (Marlborough, New Zealand)	\$51.0
Bloom Sauvignon Blanc (Marlborough, New Zealand)	\$55.0
Symphony Hill Reserve Sauvignon Blanc (Granite Belt, Queensland)	\$56.0
Dog Point Sauvignon Blanc (Marlborough, New Zealand)	\$68.0

Chardonnay

Petaluma White Label Chardonnay (Adelaide Hills, South Australia)	\$51.0
Rob Dolan Black Label Chardonnay (Yarra Valley, Victoria)	\$59.0
Paringa Estate PE Chardonnay (Mornington Peninsula, Victoria)	\$64.0
Brookland Valley Estate Chardonnay (Margaret River, Western Australia)	\$69.0
Vasse Felix Premier Chardonnay (Margaret River, Western Australia)	\$71.0
Bay of Fires Chardonnay (Tasmania)	\$78.0
Petaluma Piccadilly Chardonnay (Adelaide Hills, South Australia)	\$86.0

BEVERAGE

**Seasoned by
Queensland.**

Local flavours expertly crafted

RED WINE BY THE BOTTLE

PLEASE SELECT A MAXIMUM OF FOUR WINES

Rosé

Habitat Rosé (Central Ranges, New South Wales)	\$47.0
Gerler Rosé (Brisbane, Queensland)	\$51.0
St Hallet Rosé (Barossa Valley, South Australia)	\$54.0

Pinot noir

Rob Dolan True Colours Pinot Noir (Yarra Valley, Victoria)	\$56.0
Rabbit Ranch Pinot Noir (Central Otago, New Zealand)	\$61.0
Mud House Claim 431 Single Vineyard (Marlborough, New Zealand)	\$63.0
Eddystone Point Pinot Noir (Bay of Fires, Tasmania)	\$65.0
Scorpo Noirrien Pinot Noir (Mornington Peninsula, Victoria)	\$68.0
Mac Forbes Pinot Noir (Yarra Valley, Victoria)	\$72.0

Alternative varietals and blends

Tatachilla Shiraz Cabernet (South Australia)	\$42.0
Habitat Cabernet Merlot (Central Ranges, New South Wales)	\$47.0
Gerler 'The Fog' Touriga Blend (Brisbane, Queensland)	\$53.0
Rolf Binder Heinrich GSM (Barossa Valley, South Australia)	\$57.0
Teusner 'The G' Grenache (Barossa Valley, South Australia)	\$64.0

Cabernet sauvignon

Sirromet Cabernet Sauvignon (Granite Belt, Queensland)	\$51.0
Grant Burge Cameron Vale Cabernet Sauvignon (Barossa Valley, South Australia)	\$56.0
Petaluma Cabernet Sauvignon (Coonawarra, South Australia)	\$62.0
Brookland Valley Reserve Cabernet Sauvignon (Margaret River, Western Australia)	\$85.0
Kay Brothers Cuthbert Cabernet Sauvignon (McLaren Vale, South Australia)	\$89.0

Shiraz

St Hallet Garden of Eden Shiraz (Barossa Valley, South Australia)	\$54.0
Symphony Hill Shiraz (Granite Belt, Queensland)	\$57.0
Teusner The Riebke Shiraz (Barossa Valley, South Australia)	\$59.0
Ministry of Clouds Shiraz (McLaren Vale, South Australia)	\$65.0
Jim Barry Single Vineyard Shiraz (Clare Valley, South Australia)	\$68.0
Grant Burge Balthazar Shiraz (Eden Valley, South Australia)	\$76.0
St Hallet Blackwell Shiraz (Barossa Valley, South Australia)	\$85.0

BEVERAGE

**Seasoned by
Queensland.**

Local flavours expertly crafted

BEER AND SPIRITS

PLEASE SELECT A MAXIMUM OF FOUR BEERS INCLUDING AT LEAST ONE LIGHT AND ONE MID STRENGTH.

Premium beer

Carlton Dry	\$10.0
Great Northern Original	\$10.0
Victorian Bitter	\$10.0
Asahi Super Dry	\$11.0
Corona	\$11.0
Peroni Nastro	\$11.0
Matilda Bay 'Redback Original' Wheat Beer	\$11.0

Queensland craft beer

Balter XPA	\$11.0
Black Hops East Coast Haze Hazy Pale Ale	\$11.0
Green Beacon 7 Bells Passionfruit Sour Ale	\$11.0
Black Hops Hornet IPA	\$11.5
Seasonal Limited Release	POA

Mid strength beer

Carlton Mid	\$9.0
Great Northern Super Crisp	\$9.0
Revel 'The Reveller' Session Ale	\$9.5

Non-alcoholic beer

Carlton Zero	\$8.5
Sobah Lemon Aspen Pilsner	\$8.5

Ginger beer

Brookvale Union Ginger Beer (alcoholic)	\$10.5
---	--------

Cider

Somersby Apple Cider	\$10.5
----------------------	--------

Spirits

PLEASE SPEAK WITH YOUR EVENT PLANNING MANAGER.

Pre-mixed spirits (RTD)	\$12.5
Seltzers	\$12.5
Spirits from	\$12.5

BEVERAGE

**Seasoned by
Queensland.**

Local flavours expertly crafted

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.

Cocktails on arrival

ONE DRINK PER PERSON

Davidson Plum and Økar Spritz **\$12.5 per person**

Økar Amaro bitter, Davidson plum, prosecco and soda, orange garnish

Myrtle and Cumquat Spritz **\$12.5 per person**

Brookies cumquat gin, lemon and anise myrtle syrup, soda, tonic

Champagne on arrival

Moët & Chandon Impérial Brut

30 minutes **\$12.0 per person**

One hour service **\$15.0 per person**

Laurent Perrier La Cuvée NV

30 minutes **\$15.0 per person**

One hour service **\$20.0 per person**

Gin and Whisky Bar

Cellar selection of Scotch, American, Japanese, Irish and Australian whiskies and Australian gins.

Two hours **\$22.0 per person**

Three hours **\$26.0 per person**

In conjunction with the After Dinner Cocktail Package **\$10.0 per person**

After dinner cocktail bar package

Two hours **\$22.0 per person**

Three hours **\$26.0 per person**

Old Fashioned

Bourbon, sugar, bitters, stirred and garnished with dried orange

French Martini

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

Espresso Martini

Vodka, coffee liqueur and cold drip coffee, shaken and garnished with coffee beans

Negroni

Brookies dry gin, Adelaide Hills bitter orange, Maidenii sweet vermouth, garnished with orange

Spirits retail bar

Our beverage packages contain beer, wine and soft drinks. The package range can be expanded to add spirits for your guests to purchase.

Our BCEC Sales and Event Planning managers can help you design the drinks menu for your guests.

BEVERAGE

**Seasoned by
Queensland.**

Local flavours expertly crafted

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)	\$15.0
Soft Drink (1 litre jug)	\$15.0

Non-alcoholic beverage package

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

One hour	\$16.0 per person
Two hours	\$18.0 per person
Three hours	\$20.0 per person
Four hours	\$22.0 per person
Five hours	\$24.0 per person

Water Cooler \$36.0

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

Additional 15 litre spring water bottle \$28.0

Local flavours expertly crafted

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.



**BRISBANE CONVENTION
& EXHIBITION CENTRE**



EXTRAS



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 2024.

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

**Seasoned by
Queensland.**

Local flavours expertly crafted

SCHOOL FORMALS

FOR VALEDICTORY AND AWARDS EVENTS, PLEASE REFER TO THE DINNER MENUS.

Entrée

\$21.5

Grilled pumpkin, roasted grapes, burrata, preserved lemon, soft herbs, quinoa, pumpkin oil dressing **V, GF, NF**

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

Poached chicken breast, Vietnamese salad of cucumber, celery, snow peas, rice noodles, soft herbs, chilli, lime **GF, DF, NF**

Seared lamb salad, tomato, zucchini, capsicum, eggplant, aged yoghurt, rocket, lemon, sumac **GF, NF**

Main

\$36.0

AN ALTERNATE SERVICE FEE OF **\$5.0 PER PERSON** APPLIES TO MAIN COURSES

Slow braised beef cheek, confit potato, pumpkin purée, asparagus, jus **GF, DF, NF**

Chicken breast, charred corn polenta, caponata, salsa verde **GF, DF, NF**

Tempura zucchini flower, pecorino risotto cake, broad bean salsa, charred truss tomatoes **V, NF**

Pan seared barramundi, wok tossed vegetables, fragrant rice, soy and lime dressing **GF, DF, NF**

Dessert

\$19.5

Individual tropical pavlova, passionfruit, raspberry sauce **V, GF, NF**

Mango coconut verrine, pineapple compote **VEGAN, GF, NF**

Chocolate truffle torte, spiced chocolate mousse, raspberry foam, cocoa nib and palm sugar crumble **NF**

Banoffee pie, brown sugar popping pearls, vanilla anglaise **NF**

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

add \$3.5

School Formal Dinner Buffet

\$75.0

MINIMUM OF 30 GUESTS FOR BUFFET. SELF-SERVICE WITH DINING TABLES CLOTHED AND SET WITH CUTLERY. MAIN COURSE BUFFET TWO HOURS' DURATION, DESSERT SERVICE ONE HOUR.

Bread and Salads

Bread rolls **NF**

House slaw **V, GF, DF, NF**

Greek salad **GF, NF**

Hot

Herb marinated chicken **GF, DF, NF**

Beef and mushroom stroganoff **NF**

Tomato and basil gnocchi **V, DF, NF**

Rosemary baked potatoes **VEGAN, GF, NF**

Steamed rice **VEGAN, GF, NF**

Seasonal vegetables **VEGAN, GF, NF**

Sweet

Chef's selection of cakes and pastries, **NF**

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

EXTRAS

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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

NF NUT FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

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 **NF**

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

Pasta bolognese **NF**

Vegetable lasagne **V, NF**

Desserts

\$8.0

Ice cream sundae **V, NF**

Banana split **V, NF**

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

EXTRAS

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergenic 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 2024.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

CREW CATERING

Snacks and breaks

MINIMUM ORDER AND INCREMENTS OF 10 UNITS

Egg, bacon and cheese wrap	\$6.5 per person
Lamington squares V	\$3.5 per person
Mini muffins V	\$3.5 per person
Whole fresh fruit per piece V	\$3.0 each
Potato crisps per packet	\$2.5 each
Selection of chocolate bars	\$2.8 each
Chef's selection of sandwiches	\$5.2 per person
Doughnuts V	\$3.5 per person

Beverages

Crew Mini Bar – water, soft drink, juice, sachet tea and coffee: <10pax per space, per day	\$50.0
Crew Beverage Drop – water, soft drink, juice, sachet tea and coffee: 11-20 pax - per space, per day	\$70.0
>20 pax - per person	\$3.0
Sachet coffee and tea making facilities: <10pax - per space, per day	\$30.0
11-20pax - per space, per day	\$60.0
>20pax - per person	\$3.0

Light breakfast **\$14.0 per person**

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 per person**

AVAILABLE FOR EVENTS WITH DELEGATE CATERING ONLY.
MINIMUM ORDER OF 10 PERSONS, ONE LOCATION AND TIME.
SERVICE CHARGES MAY APPLY FOR SMALLER GROUPS, MULTIPLE LOCATIONS AND DIFFERENT TIMINGS.

Scrambled eggs, crispy 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 per person**

AVAILABLE FOR EVENTS WITH DELEGATE CATERING ONLY.
MINIMUM ORDER OF 10 PERSONS PER BUFFET, ONE LOCATION AND SERVICE PERIOD. SERVICE CHARGES MAY APPLY FOR SMALLER GROUPS, MULTIPLE LOCATIONS AND SERVICE PERIODS.

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**