

# 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

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## 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**

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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**

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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**

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## CREATE YOUR OWN COCKTAIL MENU

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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

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## 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**

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## 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 **GF**

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**

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### **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**