

Seasoned by Queensland.

Local flavours expertly crafted

EXTRAS

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

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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

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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**

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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**