



Fill up
on Life



**BRIGHTER
BOLDER**

MORE BRILLIANT DINING





FOOD PHILOSOPHY

Sun-soaked days and endless summers mean Queensland life is bursting with flavour and colour, and so it's no surprise our approach to food and drink is bold, fresh and overflows with vitality.

Our menus feature the very best produce Australia and Queensland have to offer but wherever you see the  icon, you can be assured we have sourced 'Queensland First', and are offering you and your guests a uniquely authentic and invigorated taste of our local cuisine at its best.

We believe the unbeatable freshness and intensity of Queensland flavours does more than inspire your tastebuds, it inspires the energy of your event!



OUR PEOPLE

WORLD'S BEST

We couldn't have been prouder when our clients voted us the World's Best Convention Centre in the International Association of Congress Centres, APEX Award 2016 -18. In a survey of national and international clients the Centre was the top performer in Food & Beverage, with double the ratings of other international convention centres.

OUR PEOPLE

Martin Latter, our Executive Chef is a self-confessed lifetime-advocate for the freshness of food and clarity of flavours. Martin's stellar career has spanned continents and includes cooking for twenty-seven G20 world leaders and four generations of the British Royal Family.

He heads a team of highly experienced and talented chefs who bring their culinary expertise from all corners of the globe, share a love and enjoyment of food, and delight in creating memorable dining experiences. Freshness and the provenance of food - where it comes from and how it is produced - is important to us.

But it's not only the Chefs, our entire Food & Beverage Team is passionate about delivering contemporary, cutting edge food, expertly matched with a carefully selected wine. Service excellence is what collectively drives our team in pursuit of delivering the complete dining experience for our guests.

Food & Beverage Service Director, John Gaudin says his objective is to take dining experiences at the Centre to a new level. "Certainly food is the main component, but the experience is the sum of all parts - it is the high standards of personal service, the ambience, the warmth and friendliness of the hospitality"

A close-up photograph of a chef's hands in a white uniform. The chef is pouring a vibrant orange juice from a clear glass pitcher into a small, round tartlet. The tartlet has a yellow filling and a slice of pink salmon on top. The chef is holding a metal spoon in their right hand. In the background, there are other tartlets and a bowl of green garnishes. The word "BREAKFAST" is overlaid in large, white, bold, sans-serif capital letters across the center of the image, with a thin white horizontal line underneath it.

BREAKFAST

Say hello to your day with the freshness and vitality of a healthy breakfast! Celebrate Queensland's abundance of fresh fruits with the sweetness of strawberries, the fresh flavours of mangoes and the goodness of avocados.

Our proximity to the very best artisan suppliers of yoghurts and dairy products and fresh picked fruit is something not to take for granted. Of course we have delicious pastries too, but don't they go without saying?

Please note many of our dishes may contain allergens. Advise your Event Planning Manager of your guests' food allergies or intolerances. Menus valid to 30th June 2018

BREAKFAST

STAND UP BREAKFAST

\$25

- 🍷 Fresh Bundaberg orange and apple juice
- 🍷 Sliced seasonal and tropical fruit **V, GF**
- 🍷 Granola, Greek yoghurt, fruit compote **V**

In-house patisserie selection

Pain au chocolate **V**

- 🍷 Sunshine Coast pineapple and coconut muffin **V**

Croissants **V**

Pesto danish **V**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

Additional items \$5 each

Mini double smoked bacon and egg on focaccia

Bacon and egg wrap, tomato relish

Fresh bagel with gravlax and cream cheese

Triple mushroom and spinach tart **V**

Mini ham and gruyere cheese toasties

- 🍷 Mango and coconut bread **V**

- 🍷 Watermelon, lime and mint juice **V, GF, DF, VEGAN**

- 🍷 Apple, cucumber, celery, coriander, parsley, fennel juice **V, GF, DF, VEGAN**

- 🍷 Far North Queensland banana espresso with almond milk **V, GF**

- 🍷 Kale, coconut water and wheatgrass juice **V, GF, DF, VEGAN**

SIT DOWN PLATED WITH HOT SELECTION

\$36.5

Preset on table

- 🍷 Fresh Bundaberg orange and apple juice
 - 🍷 Granola, Greek yoghurt, fruit compote **V**
- Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas

Choose one hot item

Bacon, herb and egg frittata, mushroom, ketchup, organic Cumberland sausage, warm tomato ragout, avocado puree

Tarte of scrambled eggs, hickory smoked salmon, asparagus, baby vine ripened tomato, chives and sour cream

Scrambled eggs with grilled tomato, bacon, chicken chipolata, hash brown, toasted sourdough

Triple mushroom omelette, Italian sausage, baby spinach, homemade hash potato, tomato fondue

- 🍷 Far North Queensland banana paleo pancakes, coconut yoghurt, seasonal fruits, nuts, maple syrup **V, GF**

- 🍷 Roasted pumpkin, sautéed wild mushrooms, haloumi, rocket, dukkah, guacamole, gluten free bread **V, GF**

- 🍷 Scenic Rim broccolini, kale and spinach leaf frittata, sautéed mushrooms, roasted cherry tomatoes, asparagus, sourdough **V**

Additional items \$3 each

Pain au chocolate **V**

Pesto danish **V**

- 🍷 Sunshine Coast pineapple and coconut muffin **V**

Croissants **V**

- 🍷 Sliced seasonal and tropical fruit **V, GF**

Additional items \$5 each

- 🍷 Watermelon, lime and mint juice **V, GF, DF, VEGAN**

- 🍷 Apple, cucumber, celery, coriander, parsley, fennel juice **V, GF, DF, VEGAN**

- 🍷 Far North Queensland banana espresso with almond milk **V, GF**

- 🍷 Kale, coconut water and wheatgrass juice **V, GF, DF, VEGAN**

BREAKFAST

BREAKFAST TABLE BUFFET

\$38

Personalised breakfast table buffet menus are designed for tables of 10

Preset on table

-  Fresh Bundaberg orange and apple juice
 -  Granola, Greek yoghurt, fruit compote **v**
- Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

Select one hot menu

MENU 1

-  Scrambled eggs **v, GF**
 -  Crispy double smoked Goondiwindi bacon **GF**
 -  Grilled tomato with fresh herbs **v, GF**
 -  Breakfast sausage **GF**
- Hash brown potato **v**

MENU 2

Tarte of scrambled eggs with smoked salmon

-  Crispy double smoked Goondiwindi bacon **GF**
 -  Sautéed triple mushrooms and chives **v, GF**
 -  Herb and parmesan crusted tomato **v**
- Hash brown potato **v**

MENU 3

Triple mushroom duxelle, gouda cheese, toasted sour dough baguette **v**

-  Scrambled eggs **v, GF, DF**
 -  Grilled asparagus **v**
 -  Grilled vine ripened tomato **v**
- Sautéed potatoes **v**

MENU 4

-  Bacon and egg pie
 -  Homemade potato hash **v**
- Grilled Swiss brown mushrooms and sautéed spinach **v, GF**
-  Roasted roma tomatoes **v, GF**
- Sautéed baby spinach **v**

Additional items \$3 each

- Pain au chocolate **v**
- Pesto danish **v**
-  Sunshine Coast pineapple and coconut muffin **v**
- Croissants **v**
-  Sliced seasonal and tropical fruit **v, GF**

Additional items \$5 each

-  Watermelon, lime and mint juice **v, GF, DF, VEGAN**
-  Apple, cucumber, celery, coriander, parsley, fennel juice **v, GF, DF, VEGAN**
-  Far North Queensland banana espresso with almond milk **v, GF**
-  Kale, coconut water and wheatgrass juice **v, GF, DF, VEGAN**



CHEF'S DAILY MENU

Let us do the work for you with our Chef's Daily Menus. Seasonally driven menus offering a daily selection of our most popular items is a stress free and cost effective option for busy organisers.

Who wants to eat the same food every day? Use our experience and simultaneously save your precious time by streamlining the process of providing a balanced and varied menu for your guests.

Please note many of our dishes may contain allergens. Advise your Event Planning Manager of your guests' food allergies or intolerances. Menus valid to 30th June 2018

MONDAY

CHEF'S DAILY MENU

Changes and substitutions cannot be made to Chef's Daily Menu and cannot be swapped to different days of the week.

MORNING TEA

\$10.1

-  Chicken, pistachio sausage rolls
-  Pumpkin scones with apricot jam and whipped butter **v**
Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations
-  Fresh Bundaberg orange juice and water

LUNCH

Cold items and dessert	\$35.5
Cold with two hot items and dessert	\$39.5
To sit down add	\$4.5

SANDWICHES, WRAPS AND ROLLS

New Yorker: pastrami, coleslaw, Swiss cheese, Russian dressing

Smoked turkey, cranberry mayonnaise, avocado, brie, mesclun

-  Darling Downs roasted eggplant, basil pesto, crumbled goat's cheese, char grilled zucchini, spinach **v, GF**

SALADS

-  Scenic Rim roasted chicken, wild rice, almonds, red cabbage, carrot, shredded celery, dried cranberries **GF**
Penne pasta, marinated beef, peas, sundried tomatoes, basil pesto mayonnaise
-  Cherry tomatoes, cucumber, fetta, capsicum, Spanish onion **v, GF**

HOT ITEMS

-  Seafood paella, prawns, crab, tomato, chorizo, mussels **GF**

Moroccan vegetable tagine, mint, citrus quinoa, toasted almonds, basil **v, GF**

DESSERT

- French pastries **v**
-  Sliced seasonal and tropical fruit **v, GF**
Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations
-  Fresh Bundaberg orange juice and water

AFTERNOON TEA

\$10.1

Raspberry lemon coconut slice **GF, DF**

Cannoli with chocolate custard **v**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

-  Fresh Bundaberg orange juice and water

TUESDAY

CHEF'S DAILY MENU

Changes and substitutions cannot be made to Chef's Daily Menu and cannot be swapped to different days of the week.

MORNING TEA

\$10.1

Spinach and fetta lattice **v**

Baked apricot and pistachio ricotta cake **v**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

 Fresh Bundaberg orange juice and water

LUNCH

Cold items and dessert\$35.5

Cold with two hot items and dessert\$39.5

To sit down add\$4.5

SALADS

Hot smoked salmon, fennel, orange and goat's cheese slaw, radicchio, honey mustard dressing **GF**

 Dukkah lamb, quinoa tabouleh, parsley, mint, tomato, minted yoghurt dressing **GF**

 Char grilled vegetables, rocket, pistachios, lemon dill dressing **v, GF**

 Poached chicken, mango, avocado, macadamia nuts, chilli, rocket, chilli-lime dressing **GF**

Japanese brown rice, tuna, wakame, black sesame seeds, pickled carrot and daikon, miso dressing **GF, DF**

 Kale, green apples, red onion, sunflower seeds, pumpkin seeds, sesame seeds, tamari, avocado, tahini dressing **v, GF**

HOT ITEMS

Indian butter chicken, basmati rice, cucumber yoghurt **GF**

Sri Lankan vegetable curry, seeded mustard **v, GF**

Crusty bread rolls

DESSERT

 Sliced seasonal and tropical fruit **v, GF**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

 Fresh Bundaberg orange juice and water

AFTERNOON TEA

\$10.1

 Low sugar orange almond cake **v, GF**

Energy protein balls: peanut butter, chocolate, apricot **v, GF, DF, VEGAN**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

 Fresh Bundaberg orange juice and water

WEDNESDAY

CHEF'S DAILY MENU

Changes and substitutions cannot be made to Chef's Daily Menu and cannot be swapped to different days of the week.

MORNING TEA

\$10.1

Nutella custard crumble brioche **v**

 Ham and gruyere brioche toasties

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

 Fresh Bundaberg orange juice and water

LUNCH

Cold items and dessert \$35.5

Cold with two hot items and dessert \$39.5

To sit down add \$4.5

SANDWICHES, WRAPS AND ROLLS

Sandwich of slow cooked pork, apple slaw, maple mayonnaise, shredded lettuce

Cajun chicken, avocado puree, bean, corn, coriander salsa, shredded lettuce, cheese

 Babaganoush, grated carrot, vine ripened tomatoes, radish, basil pesto, coral lettuce **v**

SALADS

Chinese chicken, water chestnuts, cucumber, coriander, baby corn, Asian greens, rice noodles, sweet chilli lime dressing **GF**

 Char grilled vegetables, rocket, pistachios, lemon dill dressing **v, GF**

Crunchy Asian slaw, Chinese cabbage, radish, coriander, red capsicum, creamy satay dressing **v, GF**

HOT ITEMS

Ricotta and spinach tortellini, basil pesto **v**

 Braised lamb, white beans, rosemary cassoulet, penne pasta

DESSERT

Classic baked cheesecake **v**

Red velvet slice **GF**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

 Fresh Bundaberg orange juice and water

AFTERNOON TEA

\$10.1

Chocolate chip Oreo brownie **v**

 Sliced seasonal and tropical fruit **v, GF**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

 Fresh Bundaberg orange juice and water

THURSDAY

CHEF'S DAILY MENU

Changes and substitutions cannot be made to Chef's Daily Menu and cannot be swapped to different days of the week.

MORNING TEA

\$10.1

 Vanilla passionfruit cake **GF, DF**

 Fruit and nut slice **VEGAN**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

 Fresh Bundaberg orange juice and water

LUNCH

Cold items and dessert \$35.5

Cold with two hot items and dessert \$39.5

To sit down add \$4.5

SALADS

Satay chicken, crispy noodles, cucumber, red onion, coriander, satay dressing

Penne pasta, Moroccan beef, peas, sundried tomatoes, basil pesto mayonnaise

 Kale and roasted chickpea, grated carrot, cherry tomatoes, sweet mustard and macadamia dressing **V, GF**

Flaked salmon, avocado, asparagus, sundried tomato, roasted almonds **GF**

Organic white quinoa, cherry tomatoes, haloumi cheese, shallots, pistachio, lemon vinaigrette **V, GF**

 Roasted sweet potato and pumpkin, pepitas, sunflower seeds, baby spinach, ranch dressing **V, GF**

HOT ITEMS

Stir fried rice noodles, Asian greens, tamarind, crisp shallots, fresh coriander, lime **V, GF**

Beef stufado, all spice, red wine, tomato, cinnamon, onion, roasted chats

Crusty bread rolls

DESSERT

 Sliced seasonal and tropical fruit **V, GF**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

 Fresh Bundaberg orange juice and water

AFTERNOON TEA

\$10.1

 Strawberry cake **VEGAN**

Chocolate fudge brownie **GF, DF**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

 Fresh Bundaberg orange juice and water

FRIDAY

CHEF'S DAILY MENU

Changes and substitutions cannot be made to Chef's Daily Menu and cannot be swapped to different days of the week.

MORNING TEA

\$10.1

Almond croissants **v**

 Mini egg and bacon pie

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

 Fresh Bundaberg orange juice and water

LUNCH

Cold items and dessert\$35.5

Cold with two hot items and dessert\$39.5

To sit down add\$4.5

SANDWICHES, WRAPS AND ROLLS

Roasted beef, balsamic and caramelised onion mayonnaise, grilled portobellos, lettuce, sundried tomato pesto

 Roasted eggplant, basil pesto, crumbled goat's cheese, char grilled zucchini, spinach **v**

Honey ham, brie, rhubarb chutney, mesclun

SALADS

 Dukkah lamb, quinoa tabouleh, parsley, mint, tomato, minted yoghurt dressing **GF**

 Scenic Rim roasted chicken, wild rice, almonds, red cabbage, carrot, shredded celery, dried cranberries **GF**

Thai vegetable salad, cucumber, capsicum, pineapple, coriander, Vietnamese mint **v, GF**

HOT ITEMS

Aromatic Thai green chicken curry, jasmine rice, fresh Thai herbs **GF**

Moroccan vegetable tagine, mint, citrus quinoa, toasted almonds, basil **v, GF**

DESSERT

French pastries **v**

Apricot chestnut verrine **GF**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

 Fresh Bundaberg orange juice and water

AFTERNOON TEA

\$10.1

Ice cream break

 Freshly churned ice cream made in house: chef's choice of seasonal flavours and traditional favourites

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

 Fresh Bundaberg orange juice and water

SATURDAY

CHEF'S DAILY MENU

Changes and substitutions cannot be made to Chef's Daily Menu and cannot be swapped to different days of the week.

MORNING TEA

\$10.1

Mini chicken and leek pie

 Apple and rhubarb cake **GF, DF**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

 Fresh Bundaberg orange juice and water

LUNCH

Cold items and dessert\$35.5

Cold with two hot items and dessert\$39.5

To sit down add\$4.5

SANDWICHES, WRAPS AND ROLLS

Roasted chicken, crisp bacon, cos lettuce, parmesan and garlic aioli

New Yorker: pastrami, coleslaw, Swiss cheese, Russian dressing

 Babaganoush, grated carrot, vine ripened tomatoes, radish, basil pesto, coral lettuce **V**

SALADS

 Cherry tomatoes, cucumber, fetta, capsicum, Spanish onion **V, GF**

Penne pasta, Moroccan beef, peas, sundried tomatoes, basil pesto mayonnaise

Hot smoked salmon, fennel, orange and goat's cheese slaw, radicchio, honey mustard dressing **GF**

HOT ITEMS

 Seafood paella, prawns, crab, tomato, chorizo, mussels **GF**

Ricotta and spinach tortellini, tomato ragout **V**

DESSERT

 Sliced seasonal and tropical fruit **V, GF**

 Banoffee pie **GF**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

 Fresh Bundaberg orange juice and water

AFTERNOON TEA

\$10.1

 Mini lamington **V**

Baked chocolate mousse cheesecake tart **GF**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

 Fresh Bundaberg orange juice and water

SUNDAY

CHEF'S DAILY MENU

Changes and substitutions cannot be made to Chef's Daily Menu and cannot be swapped to different days of the week.

MORNING TEA

\$10.1

-  Muffin selection: Raspberry pecan, double chocolate salted caramel, pear and ginger crumble **v**
Ham and gouda croissant
Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations
-  Fresh Bundaberg orange juice and water

LUNCH

Cold items and dessert.....	\$35.5
Cold with two hot items and dessert.....	\$39.5
To sit down add.....	\$4.5

SANDWICHES, WRAPS AND ROLLS

-  Honey glazed ham, gouda, pineapple and tomato chutney, baby spinach
-  Darling Downs roasted eggplant, basil pesto, crumbled goat's cheese, char grilled zucchini, spinach **v, GF**
Pulled beef, smokey onions, barbeque relish, sweet mustard coleslaw

SALADS

-  Scenic Rim roasted chicken, wild rice, almonds, red cabbage, carrot, shredded celery, dried cranberries **GF**
-  Dukkah lamb, quinoa tabouleh, parsley, mint, tomato, minted yoghurt dressing **GF**
Crunchy Asian slaw, Chinese cabbage, radish, coriander, red capsicum, creamy satay dressing **v, GF**

HOT ITEMS

- Moroccan vegetable tagine, mint, citrus quinoa, toasted almonds, basil **v, GF**
-  Braised lamb, white beans, rosemary cassoulet, penne pasta

DESSERT

Ice cream break

-  Freshly churned ice cream made in house: chef's choice of seasonal flavours and traditional favourites
Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations
-  Fresh Bundaberg orange juice and water

AFTERNOON TEA

\$10.1

- Pear and almond tart **GF**
- Chocolate hazelnut dobos slice **v**
Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations
-  Fresh Bundaberg orange juice and water




THE
Nourish
MENTALITY

This mini menu has been crafted around Queensland flavours and nutrients that will feed the type of energy and atmosphere you want at every stage of your conference or event. We've joined forces with Queensland Firebirds Nutritionist Kerry Leech to consult and advise on menu content and as a result, this menu for the health conscious provides the necessary nutrition for focus of the mind and energy to keep you going.

Please note many of our dishes may contain allergens. Advise your Event Planning Manager of your guests' food allergies or intolerances. Menus valid to 30th June 2018

BREAKFAST

STAND UP BREAKFAST

\$25

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

-  Watermelon, lime and mint juice **V, GF, DF, VEGAN**
-  Coconut yoghurt, toasted walnuts, chia seeds, maple syrup **V, DF, VEGAN**
-  Wheat free mango and coconut bread **V, GF**
-  Pumpkin and zucchini loaf, minty ricotta spread **V**
-  Spiced citrus and pear compote with chia seeds **V, GF, DF, VEGAN**

Additional items \$5 each

-  Apple, cucumber, celery, coriander, parsley, fennel juice **V, GF, DF, VEGAN**
-  Far North Queensland banana espresso with almond milk **V, GF, DF, VEGAN**
-  Kale, coconut water and wheatgrass juice **V, GF, DF, VEGAN**
Mushroom, fetta, pine nut and almond muffins **V**

SIT DOWN PLATED BREAKFAST

\$36.5

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas

-  Watermelon, lime and mint juice **V, GF, DF, VEGAN**

Choose one hot item

Sautéed mixed mushrooms, smashed avocado, crumbed pistachio fetta, multigrain sourdough **V**

-  Far North Queensland banana paleo pancakes, coconut yoghurt, seasonal fruits, nuts, maple syrup **V**
-  Roasted pumpkin, lean bacon, sautéed wild mushrooms, haloumi, rocket, dukkah, guacamole, gluten free bread **GF**
-  Scenic Rim broccolini, kale and spinach leaf frittata, chicken chipolata, sautéed mushrooms, roasted cherry tomatoes, asparagus, sourdough

All hot items can be adapted to vegetarian if required.

Additional items \$5 each

-  Apple, cucumber, celery, coriander, parsley, fennel juice **V, GF, DF, VEGAN**
-  Far North Queensland banana espresso with almond milk **V, GF, DF, VEGAN**
-  Kale, coconut water and wheatgrass juice **V, GF, DF, VEGAN**
-  Wheat free mango and coconut bread **V, GF**
-  Pumpkin and zucchini loaf, minty ricotta spread **V**
-  Spiced citrus and pear compote with chia seeds **V, GF, DF, VEGAN**
Mushroom, fetta, pine nut and almond muffins **V**
Açaí bowl – seasonal fruits, antioxidant rich berries, pura veda, granola **V, DF, VEGAN**
Organic bircher – organic oats soaked in almond milk, seasonal fruits, nuts, coconut yoghurt **V, DF, VEGAN**

“When we think of breakfast, it should be just that – Break Fast. Your body has been replenishing and recovering overnight. The first meal of the day should top up your energy stores and provide a long lasting source of energy. It is also important to start your hydration practices for the day – juices that contain vegetables and lots of colour are a great way to get in a wide variety of vitamins and minerals.”

Kerry Leech, Nutritionist

MORNING & AFTERNOON TEA

MORNING & AFTERNOON TEA

\$11.5

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

- 🌿 Apple, cucumber, celery, coriander, parsley, fennel juice **V, GF, DF, VEGAN**

Choose 2 items

Pear and lemon ricotta tart **V, GF**

Lemon and lime protein bites **V, GF, DF**

- 🌿 Low sugar orange almond cake **V, GF**

Raspberry and coconut slice with chia seeds **V**

- 🌿 Sliced seasonal and tropical fruit **V, GF, DF, VEGAN**

Halva "brain" balls - figs, almond, coconut, tahini, cinnamon, sesame seeds **V, DF, VEGAN**

- 🌿 Carrot and celery sticks, basil pesto, mixed seed and nut crackers **V**

- 🌿 Coconut and pineapple cake **V, GF**

Vanilla passionfruit cake **V, GF, DF**

- 🌿 Mango, macadamia and lemon myrtle slice **V, GF, DF**

Spiced apple crumble paleo cake **V, GF**

- 🌿 Pumpkin muffins with kale nut butter **V**

Baked lemon cheesecake **GF**

Paleo banana and cranberry loaf **V, GF**

- 🌿 Pear and ginger muesli crumble **V**

Peach and pecan buckwheat pancake slice

"Healthy snacks can be a great way to recharge your energy stores; if you have been concentrating for long periods of time you will need these to top up your fuel for the brain – an organ that uses around a third of your daily energy intake."

Kerry Leech, Nutritionist

LUNCH

STAND UP BUFFET

Cold items and dessert	\$39
Cold with two hot items and dessert	\$43
To sit down add	\$4.5

COLD ITEMS

Choose six

Flaked salmon, avocado, asparagus, sundried tomato, roasted almonds, kale **GF, DF**

Organic white quinoa, asparagus, avocado, semi dried tomatoes, marinated fetta cheese, shallots, pistachio, lemon vinaigrette **V, GF**

-  Kale, green apples, red onion, sunflower seeds, pumpkin seeds, sesame seeds, tamari, avocado, tahini dressing **V, GF**

Japanese brown rice, tuna, wakame, toasted pepitas, black sesame seeds, pickled carrot and daikon, miso lime dressing **GF, DF**

-  Poached chicken, mango, avocado, macadamia nuts, chilli, rocket, chilli-lime dressing **GF, DF**

-  Roasted sweet potato and pumpkin, pepitas, sunflower seeds, baby spinach, avocado, ranch dressing **V, GF**

-  Scenic Rim roasted chicken, wild rice, almonds, red cabbage, carrot, shredded celery, dried cranberries **GF, DF**

Hot smoked salmon, fennel, orange and goat's cheese slaw, radicchio, honey mustard dressing **GF**

-  Dukkah lamb, quinoa tabouleh, parsley, mint, tomato, minted yoghurt dressing **GF**

Thai vegetable salad, cucumber, capsicum, pineapple, coriander, Vietnamese mint **V, GF, DF**

Turmeric roasted cauliflower, chickpeas, coriander, garam masala yoghurt and pomegranate seeds **V, GF**

HOT ITEMS

Choose two

Thai infused poached fish, lemongrass, chilli, lime, pearl barley

-  Pumpkin, cauliflower and lentil curry, brown rice **V, GF, DF, VEGAN**

Quinoa fritters with salmon, fresh peas and goji berries **GF**

-  Grilled chicken, mushroom and red pepper skewers, turmeric rice pilaff **GF, DF**

-  Roasted chicken, harissa spiced sweet potato, caramelised beets, toasted grains **DF**

-  Roasted lean sirloin of beef, farro, grilled eggplant, cherry tomatoes, fresh dill **DF**

DESSERT

Choose two

-  Cinnamon poached pears, vanilla saffron yoghurt **V, DF**

Date pudding, candied walnuts, maple syrup **V, DF, VEGAN**

-  Raindrop jelly, infused apricots, berry compote **V**

Low fat cornmeal and cherry cake **V**

-  Buckwheat apple pancakes, ricotta, blueberry cream **V**

Raw chocolate raspberry brownie **V, GF**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

-  Kale, coconut water and wheatgrass juice **V, GF, DF, VEGAN**

"All of the lunch choices are designed to provide maximum nutrition through the use of colourful vegetables, grains and seeds, while not limiting flavour. Look for foods with plenty of colour to provide antioxidants, wholegrains for fuel, lean proteins to keep you satisfied through the afternoon but still light enough to keep you comfortable."

Kerry Leech, Nutritionist



MORNING & AFTERNOON TEA

When it comes to tea breaks, we have something for all tastes. You may want to keep your energy levels up with a selection of healthy choices, revive with one of our fresh juices or treat yourself with something decadent.

Whatever you choose from our delicious selection, it is all created daily in the Centre's state-of-the-art kitchen overseen by our Chef Pâtissier.

Please note many of our dishes may contain allergens. Advise your Event Planning Manager of your guests' food allergies or intolerances. Menus valid to 30th June 2018

MORNING & AFTERNOON TEA

COFFEE AND TEA

COFFEE ON ARRIVAL, MORNING TEA AND AFTERNOON TEA\$5

30 min duration

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

 Fresh Bundaberg orange juice and water

PREMIUM COFFEE AND TEA\$7

30 min duration

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

Hot chocolate

 Fresh Bundaberg orange juice and water

ICE CREAM BREAK

\$5.5

 Freshly churned ice cream made in house: chef's choice of seasonal flavours and traditional favourites

PREMIUM

\$5.2

Select two

SWEET

In-house patisserie selection of cookies v

Plain and fruit scones, jam and cream v

 Mini lamington v

Portuguese custard tart v

 Apple pecan streusel v

 Almond croissant v

Wagon wheel slice v

Milo and coconut slice v

GOLD

\$5.8

Select two

SWEET

 Muffin selection: raspberry pecan, double chocolate salted caramel, pear and ginger crumble v

Cannoli with chocolate custard v

Cookies and cream cupcake v

Nutella custard crumble brioche v

Chocolate hazelnut dobos v

Raspberry lemon coconut slice **GF, DF, V**

Pear and almond tart v

SAVOURY

Steamed curry chicken bun

Steamed vegetable bun v

Mini bacon and egg pie

Mini chicken and leek pie

Spinach and fetta lattice v

MORNING & AFTERNOON TEA

PLATINUM

\$6.4

Select two

SWEET

Macaroon selection: caramel, raspberry, chocolate **v**

Chocolate chip Oreo brownie **v**

Raspberry white chocolate scone **v**

Baked chocolate mousse cheesecake tart **GF**

 Raspberry and apple Anzac muffin slice **v**

 Peanut chocolate mud cake caramel slice **v**

Pretzel and nutella slice **v**

HEALTHY OPTIONS

 Strawberry cake **VEGAN**

 Low sugar orange almond cake **v, GF**

 Fruit and nut slice **VEGAN**

 Sliced seasonal and tropical fruit **v, GF**

Energy protein balls: peanut butter, chocolate, salted caramel **GF, DF, VEGAN**

Carrot and celery sticks, basil pesto, mixed seed and nut crackers **v**

GLUTEN FREE OPTIONS

 Coconut and pineapple cake **v, GF**

Vanilla passionfruit cake **GF, DF**

Chocolate fudge brownie **GF, DF**

 Apple and rhubarb cake **GF, DF**

Peanut butter and jam muffin **GF**

Muesli bars **v**

 Gluten free banana bread **GF**

Coconut and cherry brownie **GF**

SAVOURY

Mini wagyu beef and Guinness pie

Ham and gouda croissant

Chicken, pistachio sausage roll

Calzone margarita **v**

SELECTION OF WRAPS AND ROLLS 2P.P.

 Roasted chicken, brie, apple chutney, fig Vincotta mayonnaise, apple slaw

 Slow cooked pork, apple slaw, maple mayonnaise, shredded lettuce

New Yorker: pastrami, coleslaw, Swiss cheese, Russian dressing

 Darling Downs roasted eggplant, basil pesto, crumbled goat's cheese, char grilled zucchini, spinach **v, GF**

Smoked salmon, red onion jam, Vincotta mascarpone, cucumber, mesclun

 Slow cooked beef, roasted sweet potato, goat's cheese, caramelised red onion, rocket, kale pesto



LUNCH

Lunch is the opportunity to take a break and refocus the mind. We work with event and conference organisers to help choose the lunch style that works best. Whether it's a buffet, working lunch or sit down affair, our menus contain plentiful choices, healthy options and invigorating energy boosters. Look for our special 🍷 that indicates our signature Queensland dishes that are abundant with Queensland goodness.

Please note many of our dishes may contain allergens. Advise your Event Planning Manager of your guests' food allergies or intolerances. Menus valid to 30th June 2018

LUNCH

STAND UP BUFFET

Cold items and dessert.....	\$39
Cold with two hot items and dessert.....	\$43
To sit down add.....	\$4.5

COLD ITEMS

Select six items from the range of sandwiches, wraps, rolls and salads

SANDWICHES, WRAPS AND ROLLS

New Yorker: pastrami, coleslaw, Swiss cheese, Russian dressing

🌱 Roasted chicken, crisp bacon, cos lettuce, parmesan and garlic aioli

🌱 Honey glazed ham, gouda, pineapple and tomato chutney, baby spinach

Slow cooked pork, apple slaw, maple mayonnaise, shredded lettuce

Smoked turkey, cranberry mayonnaise, brie, mesclun

🌱 Darling Downs roasted eggplant, basil pesto, crumbled goat's cheese, char grilled zucchini, spinach **V, GF**

Smoked salmon, red onion jam, Vincotta mascarpone, cucumber, mesclun

Pulled beef, smokey onions, barbeque relish, sweet mustard coleslaw

Cajun chicken, avocado puree, bean, corn, coriander salsa, shredded lettuce, cheese

🌱 Babaganoush, grated carrot, vine ripened tomatoes, radish, basil pesto, coral lettuce **V**

Roasted beef, balsamic and caramelised onion mayonnaise, grilled portobellos, lettuce, sundried tomato pesto

Honey ham, brie, rhubarb chutney, mesclun

SALADS

🌱 Scenic Rim roasted chicken, wild rice, almonds, red cabbage, carrot, shredded celery, dried cranberries **GF**

Satay chicken, crispy noodles, cucumber, red onion, coriander, satay dressing

Penne pasta, Moroccan beef, peas, sundried tomatoes, basil pesto mayonnaise

Chinese chicken, water chestnuts, cucumber, coriander, baby corn, Asian greens, rice noodles, sweet chilli lime dressing **GF**

Hot smoked salmon, fennel, orange and goat's cheese slaw, radicchio, honey mustard dressing **GF**

🌱 Cherry tomatoes, cucumber, fetta, capsicum, olives, Spanish onion **V, GF**

🌱 Dukkah lamb, quinoa tabouleh, parsley, mint, tomato, minted yoghurt dressing **GF**

Thai vegetable salad, cucumber, capsicum, pineapple, coriander, Vietnamese mint **V, GF**

🌱 Char grilled vegetables, rocket, pistachios, lemon dill dressing **V, GF**

Quinoa salad, red cabbage, capsicums, shredded carrot, toasted baby corn **V, GF**

🌱 Kale and roasted chickpea, grated carrot, cherry tomatoes, sweet mustard and macadamia dressing **V, GF**

Crunchy Asian slaw, Chinese cabbage, radish, coriander, red capsicum, creamy satay dressing **V, GF**

Flaked salmon, avocado, asparagus, sundried tomato, roasted almonds, kale **GF**

Organic white quinoa, asparagus, avocado, semi dried tomatoes, marinated fetta cheese, shallots, pistachio, lemon vinaigrette **V, GF**

🌱 Kale, green apples, red onion, sunflower seeds, pumpkin seeds, sesame seeds, tamari, avocado, tahini dressing **V, GF**

Japanese brown rice, tuna, wakame, toasted pepitas, black sesame seeds, pickled carrot and daikon, miso lime dressing **GF**

🌱 Poached chicken, mango, avocado, macadamia nuts, chilli, rocket, chilli-lime dressing **GF**

🌱 Roasted sweet potato and pumpkin, pepitas, sunflower seeds, baby spinach, avocado, ranch dressing **V, GF**

LUNCH

STAND UP BUFFET

HOT ITEMS

Select two

Indian butter chicken, basmati rice, cucumber yoghurt **GF**

-  Seafood paella, prawns, crab, mussels, tomato, chorizo **GF**

Ricotta and spinach tortellini, basil pesto **V**

Moroccan vegetable tagine, mint, citrus quinoa, toasted almonds, basil **V, GF**

Aromatic Thai green chicken curry, jasmine rice, fresh Thai herbs **GF**

Prawn pad Thai, stir fried rice noodles, tamarind, crisp shallots, fresh coriander, lime **GF**

Hickory bacon, smoked fontina macaroni and cheese

-  Crisp chickpea battered reef fish, roasted rosemary potatoes, coriander tartare sauce

-  Braised lamb, white beans, rosemary cassoulet, penne pasta

Beef stifado, all spice, red wine, tomato, cinnamon, onion, roasted chats

DESSERT

Select two

Chocolate and caramel pot **V**

Classic baked cheesecake **V**

Spiced apple, cream cheese strudel **V**

French pastries **V**

-  Sliced seasonal and tropical fruit **V, GF**

Red velvet slice **GF**

-  Banoffee pie **GF**

Apricot chestnut verrine **GF**

Calamansi meringue tartlet **V**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

-  Fresh Bundaberg orange juice and water

LUNCH

WORKING LUNCH STAND UP BUFFET

\$42

MENU 1

Indian butter chicken **GF**
Fragrant jasmine rice **V, GF**
Crispy fried tamarind fish **GF**
Mustard seed and curry leaf potatoes **V, GF**
Vegetable curry with cashews **V, GF**
Green bean and almond salad **V, GF**
Baby leaf salad **V, GF**
Cucumber and tomato salad **V, GF**
Crusty bread rolls

-  Coconut and tandoori pineapple cake **V**
Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations
-  Fresh Bundaberg orange juice and water

MENU 2

Chicken and root vegetable fricassee **GF**
Beef stroganoff, sour cream, gherkins
Buttered penne pasta, fresh herbs **V**
Vegetable tagine, apricot, date, pine nut and citrus couscous **V**
Bourbon and brown sugar glazed sweet potatoes **V**
Caesar salad, garlic croutons, parmesan cheese **V**
Cherry tomatoes and baby bocconcini, basil vinaigrette **V, GF**
Mesclun leaves, baby herbs, balsamic dressing **V, GF**
Crusty bread rolls

Freshly churned ice cream made in house: chef's choice of seasonal flavours and traditional favourites
Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

-  Fresh Bundaberg orange juice and water

MENU 3

Malay lamb curry: slow cooked lamb, coconut curry sauce **GF**
Lemongrass infused steamed rice **V, GF**
Thai vegetable green curry **V, GF**
Prawn pad Thai, stir fried rice noodles, tamarind, crisp shallots, fresh coriander, lime **GF**
Quinoa salad, red cabbage, capsicums, shredded carrot, toasted baby corn **V, GF**

Thai vegetable salad, cucumber, capsicum, pineapple, coriander, Vietnamese mint **V, GF**

Silken tofu and Asian slaw with tamarind and lime **V**

Baby rocket, spring onions, basil dressing **V, GF**

Crusty bread rolls

-  Sliced seasonal and tropical fruit **V, GF**
Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations
-  Fresh Bundaberg orange juice and water

MENU 4

Kung po chilli chicken **GF**

Coconut rice **V, GF**

Orecchiette, vine tomato crush, olive tapenade, flaked fetta **V**

Moroccan vegetable tagine, mint, citrus quinoa, toasted almonds, basil **V, GF**

-  Crumbed barramundi fillets, lemon, aioli

Crunchy Asian slaw, Chinese cabbage, radish, coriander, red capsicum, creamy satay dressing **V, GF**

Mesclun greens, balsamic dressing **V, GF**

-  Roasted sweet potato, spinach and goat's cheese dressing **V, GF**

Crusty bread rolls

Assortment of cakes and pastries **V**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

-  Fresh Bundaberg orange juice and water

LUNCH

SIT DOWN

ENTREE..... \$20

Hoisin glazed chicken, water chestnuts, lychee, bamboo shoots, toasted sesame caramel dressing **GF**

Peppered beef fillet, salad of baby beets, Spanish onions, roasted carrots, crumbled fetta, raspberry herb dressing **GF**

 Salad of baby beets, roasted carrots, crumbled fetta, grilled pear, asparagus, almond aioli, rocket pesto **V, GF**

Smoked salmon, horseradish crème fraîche, roasted dill potatoes, cucumber ribbons, radish salad

 Shaved air-cured beef tenderloin, spiced pear, goat's cheese, toasted pine nuts, balsamic reduction

MAIN..... \$34

An alternate service fee of \$4.5 per person applies to main courses

 Oven roasted chicken breast, curry leaf and mustard seed potato, cucumber and red onion salad, spiced tomato jam **GF**

 Pan seared barramundi, pearl barley, lemon, snow peas, pumpkin puree, olive crumb **NF**

Braised cheek of Cape Grim beef, roasted vegetables, Paris mash, red wine sauce **GF, NF**

Twice cooked pork belly, celleriac puree, braised red cabbage, roast carrots, apple chutney **GF**

 Grass fed eye fillet, roasted kipfler potatoes, grilled onion, flat mushrooms, red wine sauce **GF, DF, NF**

 Pan seared organic chicken, roasted root vegetables, sauté potatoes, pan juices **GF, DF, NF**

DESSERT..... \$17

Peanut butter baked Alaska, caramel ganache **V**

 Frozen lemon verbena mousse, fresh strawberry salsa **V**

Tonka bean pannacotta, compote of berries, pistachio biscotti **V**

 Peach cheesecake verrine **V**

Pear brûlée tart, elderflower anglaise, amaretti biscuit **V**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee, a selection of Byron Bay teas and chocolates
included in three course meals

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee, a selection of Byron Bay teas and shortbreads,
add \$3.3 for two course meals

LUNCH

LUNCH BOXES

\$30

Filtered Rainforest Alliance Certified™ coffee and tea station.....\$5

MENU 1

Basil pesto chicken wrap with rocket leaves
Seared beef tataki, shredded pickled greens **GF**
Risoni, broccoli and grape tomatoes with herb dressing **V**
Carrot cake **V**
Fruit juice

MENU 2

Roasted beef, horseradish cream on sourdough
Hot smoked salmon, cucumber and pawpaw salsa **GF**
Roasted fennel and red onion, oranges and kalamata olives **V, GF**
Chocolate mud cake **V**
Fruit juice

MENU 3

Smoked turkey, chestnut and cranberry mayonnaise, mesclun, wholemeal roll
Moroccan spiced lamb loin, cos and pine nut tabouleh **GF**
Kipfler potatoes with chive vinaigrette **V, GF**
Coconut raspberry slice **V**
Fruit juice

MENU 4

Ocean trout gravlax and cucumber brioche roll
Chinese chicken, sprouts, rice noodles, Asian greens **GF**
Char grilled vegetables, rocket, pistachio, lemon dill dressing **V, GF**
Apple jalousie **V**
Fruit juice

MENU 5

-  Roasted eggplant, basil pesto, crumbled goat's cheese, char grilled zucchini, spinach wrap **V**
-  Kale and roasted chickpea, grated carrot, cherry tomatoes, sweet mustard and macadamia dressing **V, GF**
-  Mesclun leaves, baby herbs, balsamic dressing **V, GF**
-  Sliced seasonal and tropical fruit **V, GF**
Fruit juice

COCKTAILS & CANAPES



Designed to stimulate conversations, our cocktails & canapés invite you to connect and network. Our meticulously crafted morsels provide the perfect backdrop for engaging with colleagues while enjoying our award winning cocktail food.

Many a world changing idea has started over the simple act of sharing a glass!

COCKTAILS & CANAPÉS

COCKTAIL PACKAGES

PACKAGE 1

\$47

Includes one hour silver beverage package

COLD CANAPÉS

Chicken confit, pear marmalade, filo cup

Rare beef, truffled duxelle brioche, pastry shell, prosciutto crumbs

 Toasted baby corn, chilli pumpkin puree, tomato salsa **v, GF**

HOT CANAPÉS

Chicken lollipop, garlic soy **GF**

Chorizo croquette, garlic aioli

Vegetarian pakora, minted yoghurt **v**

PACKAGE 2

\$62

Includes two hour silver beverage package

COLD CANAPÉS

 Tandoori chicken, mango chutney, minted crème fraîche on cucumber **GF**

Crusted beef fillet, parmesan, balsamic, salsa verde

Mini vegetable tartlets **v**

Smoked trout tartlet, sour cream, baby capers

HOT CANAPÉS

Mini chicken and leek pie

Kung po beef skewers, satay sauce

Salted cod croquette, citrus mayonnaise

Pizzola arancini, basil pesto **v**

PACKAGE 3

\$86

Includes three hour silver beverage package

COLD CANAPÉS

Chinese spiced duck, radish, water chestnuts, hoisin

Grilled lamb, lemon yoghurt, olive crumbs **GF**

Seared tuna, daikon salad on cucumber **GF**

 Goat's cheese, pumpkin seed praline, beetroot jam, gluten free tart **v, GF**

HOT CANAPÉS

Chicken croquette, saffron aioli

 Mini pulled pork sliders, apple slaw

Salted cod croquette, citrus mayonnaise

Vegetarian samosa, mango chutney **v**

BOWL FOOD

Twice cooked beef cheeks, roasted chats, onions, parsley **GF**

Fried rice of prawns, crispy shallots, prawn crackers

COCKTAILS & CANAPÉS

COCKTAIL PACKAGES

PACKAGE 4

\$108

Includes four hour silver beverage package

COLD CANAPÉS

Chilli spiced duck breast, beetroot and apple remoulade **GF**

Jamón ibérico and melon wrap **GF**

 Seared scallop, caviar aioli, chervil sprig **GF**

 Silken tofu, carrot, mango, coriander salad, sticky Thai dressing **V, GF**

HOT CANAPÉS

Chicken sausage with mustard in pastry

Pork belly, kimchi steam bun

Tempura whiting fillet, coriander mayonnaise **GF**

Porcini and truffle arancini **V**

BOWL FOOD

Szechuan peppered beef, charred asparagus, pea shoots, sweet spicy sauce, jasmine rice **GF**

Chickpea falafels, spiced tomato chutney, babaganoush **V, GF**

PAELLA STATION

Saffron seafood paella **GF**

Mediterranean vegetable paella **V, GF**

PACKAGE 5

\$129

Includes five hour silver beverage package

COLD CANAPÉS

Cardamom and chilli cured chicken breast on beetroot remoulade **GF**

 Orange brushed beef fillet, apple salad crostini

 Seared scallop, caviar aioli, chervil sprig **GF**

 Toasted baby corn, chilli pumpkin puree, tomato salsa **V, GF**

HOT CANAPÉS

Polenta chips with red onion marmalade **V, GF**

 Jamón wrapped grilled scallop, chorizo, cucumber ketchup **GF**

Mini lamb korma pie, minted yoghurt

Barbeque duck gyoza

BOWL FOOD

Barbeque duck salad with crispy noodles, palm sugar dressing **GF**

Sri Lankan fish curry, jasmine rice **GF**

ROAST STATION

Roasted sirloin of beef, Yorkshire puddings, red wine jus **GF**

 Roasted leg of lamb, minted jelly **GF**

Crusty bread rolls

DESSERT CANAPÉS

Yuzu meringue tart **V**

Chocolate brownie **V**

 Strawberry shortcake éclair **V**

COCKTAILS & CANAPÉS

COLD CANAPÉS

COLD

\$4.4 PER PIECE

POULTRY

Chicken confit, pear marmalade, filo cup

- 🌿 Tandoori chicken, mango chutney, minted crème fraîche on cucumber **GF**

Chinese spiced duck, radish, water chestnuts, hoisin

Roasted chicken, goat's curd, caramelised orange

MEAT

- 🌿 Thai beef salad, palm sugar lime dressing, toasted sesame seeds on cucumber **GF**

Rare beef, truffled duxelle brioche, pastry shell, prosciutto crumbs

Crusted beef fillet, parmesan, balsamic, salsa verde

Grilled lamb, lemon yoghurt, olive crumbs **GF**

SEAFOOD

- 🌿 Prawn, cucumber, marie rose sauce

Tartare of salmon, sour cream, shallots, capers on cucumber **GF**

Seared tuna, daikon salad on cucumber **GF**

Smoked trout tartlet, sour cream, baby capers

VEGETARIAN

- 🌿 Goat's cheese, pumpkin seed praline, beetroot jam, gluten free tart **V, GF**

Mini vegetable tartlets **V**

Ricotta, tomato jelly, basil pesto **V, GF**

Mini polenta muffins, Moroccan spiced carrot **V, GF**

COLD

\$5.1 PER PIECE

POULTRY

Chilli spiced duck breast, beetroot and apple remoulade **GF**

Duck parfait on brioche, red onion jam

- 🌿 Spiced duck, Asian slaw, macadamia crumble **GF**

Cardamom and chilli cured chicken breast on beetroot remoulade **GF**

MEAT

- 🌿 Herbed lamb loin, pea pesto, roasted pumpkin salad

Jamón ibérico and melon wrap **GF**

Orange brushed beef fillet, apple salad, crostini

Smoked lamb loin, vodka rhubarb compote **GF**

SEAFOOD

Smoked salmon parcels, chive crab, citrus mayonnaise **GF**

Lobster cocktail, bloody mary crème fraîche, crisp cone

Sesame crusted tuna tataki, lime and coriander mayonnaise

- 🌿 Seared scallop, caviar aioli, chervil sprig **GF**

VEGETARIAN

- 🌿 Mini beetroot macaroon, creamed goat's cheese **V, GF**

- 🌿 Silken tofu, carrot, mango, coriander salad, sticky Thai dressing **V, GF**

Brie, plum jam, pecan crumble **V, GF**

- 🌿 Toasted baby corn, chilli pumpkin puree, tomato salsa **V, GF**

COCKTAILS & CANAPÉS

HOT CANAPÉS

HOT

\$4.4 PER PIECE

POULTRY

Chicken croquette, saffron aioli
Chicken lollipop, garlic soy **GF**
Chicken goujons, chipotle mayonnaise
Mini chicken and leek pie

MEAT

-  Mini pulled pork sliders, apple slaw
- Lamb and basil sausage roll
- Kung po beef skewers, satay sauce
- Chorizo croquette, garlic aioli

SEAFOOD

- Salt and pepper calamari, lemon aioli
Salted cod croquette, citrus mayonnaise
Seafood gumbo tart
-  Prawn dumpling, sweet chilli sauce

VEGETARIAN

- Vegetarian spring rolls, sweet chilli sauce **V**
Pizzola arancini, basil pesto **V**
-  Olive tapenade, rosemary, capsicum focaccia **V**
 - Spinach and provolone parcels **V**

HOT

\$5.1 PER PIECE

POULTRY

Peking duck, hoisin glaze, spring onion wrap
Chicken taco, guacamole, cheese
Chicken sausage with mustard in pastry
Barbeque duck gyoza

MEAT

- Cheese kransky Pluto Pup, tomato relish
Pork belly, kimchi steam bun
-  Barbeque short rib of beef, corn, bean, coriander salsa
 - Mini lamb korma pie, minted yoghurt

SEAFOOD

-  Jamón wrapped grilled scallop, chorizo, cucumber ketchup **GF**
-  Ginger and chilli prawn skewers **GF**
-  Prawn and scallop wonton
- Tempura whiting fillet, coriander mayonnaise **GF**

VEGETARIAN

- Porcini and truffle arancini **V**
-  Pumpkin, lemon myrtle and macadamia nut **V, GF**
 - Calzone margherita **V**
 - Vegetarian pakora, minted yoghurt **V**

COCKTAILS & CANAPÉS

DESSERT CANAPÉS, COLD PLATTERS AND BOWL FOOD

DESSERT CANAPÉS.....\$5.1 PER PIECE

- Fruit tartlet **v**
- Churros – orange chocolate dip **v**
- Cookies and cream pannacotta **v**
- Raspberry custard friand **v**
- Yuzu meringue tart **v**
- Chocolate brownie **v**
- Strawberry shortcake éclair **v**

COLD PLATTERS

Per person. Minimum order for 10 people

- Assorted roasted nuts, pretzels and crisps **v**.....\$5.2pp
- Selection of Australian cheeses, sun ripened fruits, quince paste and assortment of breads and crackers **v**.....\$17pp
- Antipasto platter including prosciutto, sopressa, coppa, Calabrese sausage, semi-dried tomatoes, marinated vegetables, focaccia bread.....\$18pp

BOWL FOOD\$10 PER PIECE

- Aromatic Thai green chicken curry, jasmine rice, fresh Thai herbs **GF**
- Szechuan peppered beef, charred asparagus, pea shoots, sweet spicy sauce, jasmine rice **GF**
- Twice cooked beef cheeks, roasted chats, onions, parsley **GF**
-  Pumpkin dahl, roasted paneer, fried shallots **v, GF**
- Sri Lankan fish curry, jasmine rice **GF**
-  Malay lamb curry: slow cooked lamb, coconut curry sauce, jasmine rice **GF**
- Chickpea falafels, spiced tomato chutney, babaganoush **v, GF**
- Fried rice of prawns, crispy shallots, prawn crackers

COCKTAILS & CANAPÉS

CANAPÉ STATIONS

EACH STATION \$14.5 PER PERSON

A minimum of 4 stations would be required for a stand-alone cocktail function, minimum of 5 for a dinner buffet. Canapé stations can be selected to enhance stand up lunches - but must be chosen for 100% of pax.

A minimum of 20 pax per station

ROAST STATION

Roasted sirloin of beef, Yorkshire pudding, red wine jus GF

 Roasted leg of lamb, minted jelly GF

Crusty bread rolls

SOUVLAKI STATION

Lamb souvlaki GF

Chicken souvlaki GF

Tabouleh

Tzatziki GF

Assorted pita bread

GERMAN SAUSAGE STATION

Bratwurst sausage with sauerkraut

Knackwurst

Weisserwurst

Crusty rolls and mustard

CHINESE STATION

Peking duck

Kung po chilli beef

Stir fried bok choy with Chinese mushrooms V, GF

Steamed jasmine rice V, GF

PAELLA STATION

Saffron seafood paella GF

Mediterranean vegetable paella V, GF

INDIAN STATION

Indian butter chicken GF

Mixed vegetable curry V, GF

Fragrant basmati rice V, GF

Naan, roti, pappadoms

Chutneys, pickles and raita

JAPANESE STATION

Assortment of sushi and nori rolls GF

Prawns, vegetable tempura

Teriyaki beef

THAI STATION

Thai green chicken curry GF

Stir fried vegetables with tofu V, GF

Pad Thai noodles

Coconut rice V, GF

Green paw paw salad V, GF

DESSERT STATION

\$18.5 PER PERSON

Salted caramel mousse verrine V

Assorted mousse waffle cone pops V

Fruit tartlet V

Chocolate truffle brownie V

Assorted fudges V

Strawberry shortcake éclair V



DINNER

Dinner is the culmination of our culinary journey – a time for delegates and guests to relax, review the day’s activities and celebrate with colleagues.

We’ve re-defined banquet dining and set the benchmark for world class catering. We craft our menus using the very best of our local seasonal produce. Sophisticated, sumptuous, five-star menus with everything made in-house to the very highest standards. Talk to our Chefs who can customise a menu to suit your event. Happy dining!

Please note many of our dishes may contain allergens. Advise your Event Planning Manager of your guests’ food allergies or intolerances. Menus valid to 30th June 2018

DINNER

ENTRÉE

Spiced duck breast, sweet and sour beets, whipped goat's cheese, yellow beet quinoa, walnut and oat granola, fig and honey dressing	\$24.5
 Mooloolaba spanner crab, green apple and radish salad, avocado, bloody mary aioli GF, DF, NF	\$25.5
Salad of carrot, edamame and kale with orange dressing VEGAN	\$21
 Herbed Mooloolaba prawns, crab remoulade, toasted corn, mango avocado salsa, cucumber ribbon GF, DF, NF	\$26
Mixed spiced breast of chicken, brown rice, bean, toasted corn salad, chipotle mayonnaise, coriander dressing GF, DF, NF	\$22
Cured beef, roasted hazelnuts, celeriac remoulade, chocolate oil, baby herbs GF	\$23
Marinated chickpea, grilled pear, rocket salad with a mild curry dressing VEGAN	\$21
Smoked salmon and chive mousse, cucumber ribbons, grapefruit pearl caviar, horseradish dressing GF, NF	\$24.5
Smoked breast of chicken, pickled strawberries, toasted brioche, roasted pear with beetroot gel DF, NF	\$23.5
 Queensland hors d'oeuvres plate: Mooloolaba crab and avocado, king prawn, Moreton Bay bug terrine and seared scallop GF, NF	\$26.5
 Smoked chicken terrine, Hervey Bay scallops, toasted macadamia nut, Buderim ginger, honey dressing GF, DF	\$26.5
 Moreton Bay bug, Mooloolaba prawn and spiced crab salad, bloody mary crème fraîche, baby cos, toasted grains	\$26.5
 Smoked loin of Scenic Rim lamb, quinoa tabouleh, baba ganoush, sumac yoghurt, tomato jus, mint and pea shoot salad GF, NF	\$25.5
Hickory smoked trout, green beans, nicola potatoes, tomato fondue, quail eggs, black olive tapenade GF, DF	\$24
Salad of jamón ibérico, charred asparagus, pepperdews with labna, caramelised onions, rocket, salsa rossa GF	\$26

HOT ENTRÉE

Alternate service charge of \$4.5 per person applies to hot entrees

No pre set

Twice cooked duck, beetroot puree, sweet potato, cherry reduction GF, NF	\$27.5
Hot smoked salmon, avocado, apple and radish salad, cucumber beurre blanc GF	\$26.5
 Caramelised pork belly, scallops, green apple puree, passionfruit dressing GF	\$26.5
 Roasted Moreton Bay bug, crab and corn cannelloni, lobster bisque, salmon pearls, pork crackle	\$27.5
 Grilled Darling Downs lamb fillets, sweet potato, caramelised onions, bush tomato jus, mint and pea shoot salad GF	\$27.5
Caramelised pork belly, Asian salad, sesame seeds, palm sugar and chilli glaze	\$27.5

DINNER

MAIN

Alternate service charge of \$4.5 per person applies to main courses

BEEF

- 🍷 Grilled fillet of Cape Grim beef, Paris mash, roasted vegetables, red wine sauce **GF, NF** \$38.5
Braised wagyu beef cheek, slow roasted fillet, burnt onion puree, sweet corn royale, seasonal vegetables, artichoke crumb, jus **GF, NF** \$37
- 🍷 Pan roasted Diamantina platinum eye fillet, potato and carrot dauphinoise, glazed seasonal vegetables, beef jus **GF, NF** \$39
Sticky Asian beef short ribs, coconut rice cake, green paw paw salad, garlic chili jus **GF, DF, NF** \$37

LAMB

- Warwick double lamb cutlet, pea and mint puree, mélange of vegetables, lamb and rosemary jus **GF, NF** \$38.5
- 🍷 Milk fed loin and cured rack of Warwick lamb, heirloom tomato fondue, basil pistou, candied black olive crumble, celeriac and carrot dauphinoise, lamb reduction **GF** \$38.5
Rack of lamb, aromatic freekah, sweet and sour eggplant, confit onion and tomato, lamb jus **DF, NF** \$38.5
Confit lamb loin, pearl barley risotto, roasted baby carrots, apple crumble, parsley oil, lamb reduction **DF** \$38.5

POULTRY

- 🍷 Breast of corn fed chicken, corn puree, pancetta and herb rosti, forest mushrooms, grilled asparagus, light chicken jus **GF, NF** \$37.5
- 🍷 Grilled chicken breast, pumpkin dahl, vegetable pakora, mango chutney, cucumber and onion salad **GF, DF, NF** \$35
Pan roasted duck breast, roast and pickled beetroot, cherry gel, celeriac puree, confit potato, sugar snaps, citrus jus **GF, NF** \$38
Jerk breast of chicken, bean and corn rice cakes, green tomato and jalapeno relish, roasted capsicum and pineapple salad, tomato jus **GF, DF, NF** \$37.5

VEAL AND PORK

- Grilled cutlet of veal, leek and watercress risotto, caramelised baby carrots, veal reduction **GF, NF** \$37.5
Char grilled veal tenderloin, roasted vegetable salad, Moroccan spiced hummus, pesto, veal jus **GF** \$37.5
- 🍷 Slow roasted belly of pork, French beans, apple mash, and rhubarb chutney **GF, NF** \$37.5
Slow roasted rack of pork, variations of parsnip, cherry and rosella jam, bok choy, pan juices **GF, DF, NF** \$37.5

FISH

- Grilled barramundi, celeriac puree, French beans, new potatoes, chive beurre blanc **GF, NF** \$39
- 🍷 Pan seared king snapper, citrus sabayon, vadouvan granola, glazed baby carrots and sugar snap peas, vanilla bean beurre blanc **GF** \$39.5
- 🍷 Grilled barramundi, macadamia nut crust, corn puree, asparagus, tomato confit, finger lime beurre blanc **GF** \$38.5
Pan seared salmon, pearl barley, lemon, snow peas, pumpkin puree, olive crumb **NF** \$38.5

DINNER

DESSERT

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee, a selection of Byron Bay teas \$4

GOLD DESSERT \$18.5

If alternating with a Platinum Dessert item, the Platinum price will apply to both dishes

White chocolate Galliano mousse, passionfruit gel, coconut dacquoise, mango sauce **V, GF**

 Velvet passionfruit tart, lemon pearls, madeline, toasted meringue, raspberry gel **V**

Key lime pie, raspberry foam, vanilla bean cremeux **V, GF**

Chocolate brownie, orange curd mousse, vanilla bean whipped ganache, praline **V, GF**

Bourbon cheesecake, salted caramel, chocolate fudge **V**

 Milk chocolate gianduja, popping chocolate, passionfruit cremeux, pistachio coral sponge, roasted coconut meringue, pineapple foam **V**

Black sesame pannacotta, pistachio crumble, yuzu foam, black cherry gel, mandarin coulis **V**

 Pineapple cake, white chocolate macadamia nut crunch, coconut lime cream, rum jelly and ginger foam **V**

PLATINUM DESSERT \$20.5

 Textures of Stanthorpe apple: apple and pistachio cake, apple foam, apple puree, apple sorbet, pistachio crumble **V, GF**

 Maleny crème catalane, imperial mandarin foam, Gympie macadamia nut dacquoise, Buderim ginger biscuit **V**

Peanut butter parfait, hazelnut meringue sponge, chocolate fudge sauce **V, GF**

Individual chocolate fondue – churros, biscotti, strawberries, brownie, marshmallow **V**

White chocolate raspberry snow, coconut dacquoise, saffron pineapple, black sesame crisp, mango coulis **V, GF**

Kidult – Tim Tam mousse, strawberries and cream jelly, coral sponge, rainbow crumble, milk bottle sauce **V**

Chocolate truffle, blackberry cream, chocolate feuilletine crumble, blackberry gel **V, GF**

 Textures of strawberry shortcake: strawberry mousse, strawberry compote and shortbread with fresh strawberries, strawberry foam and raindrop gel **V**

 Coconut meringue, mango salad, compressed pineapple, passionfruit and kaffir lime sorbet, coconut crumble **V, GF**

Yuzu pavé, citrus meringue, coconut whipped ganache, basil syrup, coconut sorbet **V, GF**

TASTING PLATTERS \$22

Choose three items

Yuzu meringue éclair **V**

Chocolate hazelnut torte **V**

Strawberry and custard verrine **V**

Fruit sable **V**

Raspberry cheesecake **V**

Churros with chocolate dipping sauce **V**

Mediterranean nut tart **V**

Crème brûlée tart **V**

Apple rosemary tart tatin **V**

DINNER

DINNER TABLE BUFFET

Personalised dinner table buffet menus are designed for tables of 10

MENU 1

\$73.5

ENTRÉE

-  Lemongrass breast of chicken, roasted pineapple salad, coriander sambal, palm sugar caramel **GF**

MAIN

-  Slow braised beef cheek, citrus and macadamia crumble
-  Chilli chicken, peppers, bean sprouts, coriander **GF, NF**
-  Grilled barramundi, caper and lemon butter sauce **GF**
-  Sautéed potatoes with onions **V, GF, NF**
-  Roasted vegetables, garlic butter **V, GF, NF**
-  Baby rocket, tomato, parmesan salad **V, GF, NF**

DESSERT

-  Pineapple cake, white chocolate macadamia nut crunch, coconut lime cream, rum jelly and ginger foam **V**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas

In-house patisserie made chocolates

MENU 2

\$76.5

ENTRÉE

Moroccan beef fillet, raisins, pine nut quinoa salad, smoked tomato dressing, spiced dates **GF**

MAIN

Lamb korma, cucumber and mint yoghurt **GF**
Honey mustard breast of chicken, palm sugar glaze **GF**
Confit of salmon, rocket pesto **GF**
Saffron infused jasmine rice **V, GF, NF**
French beans, tomatoes, almond butter **V, GF**
Tomato, cucumber and coriander salad **V, GF, NF**

DESSERT

-  White chocolate Galliano mousse, passionfruit gel, coconut dacquoise, mango sauce **V**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas

In-house patisserie made chocolates

DINNER

DINNER TABLE BUFFET

Personalised dinner table buffet menus are designed for tables of 10

MENU 3

\$77

ENTRÉE

Hickory smoked trout, green beans, nicola potatoes, tomato fondue, quail eggs, black olive tapenade **GF**

MAIN

Braised beef, baby onions, mushrooms, bacon, red wine sauce **GF, NF**

Lemon thyme baked breast of chicken, seeded mustard jus **GF**

 Pan seared barramundi, avocado, Spanish onion, chilli **GF**

Minted new potatoes **V, GF**

Pappardelle pasta, tomatoes, onion relish **V**

Steamed seasonal vegetables, herb butter **V, GF, NF**

DESSERT

Double chocolate hazelnut brownie, marshmallow, cookie crumble, chocolate malt cream **V**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas

In-house patisserie made chocolates

MENU 4

\$80

ENTRÉE

Beetroot and gin cured salmon, lime mascarpone, dill potato, chorizo, quinoa salad

MAIN

Medallions of beef, truffled mushrooms **GF**

Confit of duck, braised red cabbage **GF**

Seafood ragout, saffron cream sauce **GF**

Sautéed potatoes, grilled onions **V, GF, NF**

Green asparagus, citrus hollandaise **V, GF**

Baby leaf salad, balsamic reduction **V, GF**

DESSERT

 Textures of Stanthorpe apple: apple and pistachio cake, apple foam, apple puree, apple sorbet, pistachio crumble **V**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas

In-house patisserie made chocolates



BEVERAGE

Our regionally and internationally inspired wine list is compiled from grape varieties and wine styles widely recognised as the best suited to their origin. We have created a carefully selected portfolio of wines showcasing Australia's finest wine growing regions, complimented by a sophisticated international wine list designed to enhance our menus and delight diners.

Your preferred taste may be for a cool climate, lighter style wine from the Mornington Peninsula, Marlborough, Adelaide Hills or the Granite Belt or alternatively you may like a wine with a little more weight from the Barossa, McLaren Vale or the Margaret River.

Please note many of our dishes may contain allergens. Advise your Event Planning Manager of your guests' food allergies or intolerances. Menus valid to 30th June 2018

BEVERAGE

Valid to 30 June 2018

BEVERAGE PACKAGES

PLATINUM BEVERAGE PACKAGE

Veuve d'Argent Blanc de Blanc (Loire Valley) **or**
Petaluma Croser NV Pinot Noir Chardonnay
(Adelaide Hills)

Waipara Hills Sauvignon Blanc (Marlborough) **or**
Waipara Hills Pinot Gris (Marlborough) **or**
Petaluma Chardonnay (Adelaide Hills)

Oyster Bay Pinot Noir (Marlborough) **or**
St Hallet Garden of Eden Shiraz (Barossa) **or**
Jim Barry The Cover Drive Cabernet Sauvignon
(Clare Valley)

**Hahn Premium Light plus one mid strength and
three full strength beers including Queensland
Craft beer:**

Mid Strength

Heineken 3
Little Creatures Rogers'
XXXX Gold

Full Strength

Hahn Super Dry
Heineken
James Squire 'One Fifty Lashes' Pale Ale
James Squire 'The Swindler' Summer Ale

Queensland Craft

Burleigh Brewing Co. Twisted Palm Tropical Pale Ale
Burleigh Brewing Co. 28 California Pale Ale
Newstead Brewing Co. The Mayne Thing Golden Ale
Newstead Brewing Co. 3 Quarter Time Session Ale

Orange Juice, Soft Drinks (Coke, Diet Coke, Sprite, Lift),
Mt Franklin Sparkling Mineral Water

PRICES

\$35 per person	(1 hour duration)
\$40 per person	(2 hour duration)
\$46 per person	(3 hour duration)
\$53 per person	(4 hour duration)
\$58 per person	(5 hour duration)

BEVERAGE

Valid to 30 June 2018

BEVERAGE PACKAGES

SILVER BEVERAGE PACKAGE

Tatachilla NV Sparkling (South Australia)

Tatachilla Chardonnay (South Australia) **or**

Tatachilla Sauvignon Blanc (South Australia)

Tatachilla Shiraz Cabernet (South Australia)

Hahn Premium Light plus one mid strength and two full strength beers:

Mid Strength

Hahn Super Dry 3.5

XXXX Gold

Full Strength

Hahn Super Dry

James Squire 'One Fifty Lashes' Pale Ale

James Squire 'The Swindler' Summer Ale

Orange Juice, Soft Drinks (Coke, Diet Coke, Sprite, Lift)

Mt Franklin Sparkling Mineral Water

PRICES

\$25 per person (1 hour duration)

\$30 per person (2 hour duration)

\$36 per person (3 hour duration)

\$44 per person (4 hour duration)

\$48 per person (5 hour duration)

GOLD BEVERAGE PACKAGE

Beaumont by Knappstein Brut Sparkling (Adelaide Hills, Limestone Coast) **or**

Veuve d'Argent Blanc de Blanc (Loire Valley)

Oyster Bay Pinot Gris (Marlborough) **or**

Oyster Bay Sauvignon Blanc (Marlborough) **or**

Beaumont by Knappstein Chardonnay (Adelaide Hills, Limestone Coast)

Palliser Estate Pencarrow Pinot Noir (Martinborough) **or**

Beaumont by Knappstein Cabernet Merlot (Clare Valley) **or**

Beaumont by Knappstein Shiraz (Clare Valley)

Hahn Premium Light plus one mid strength and three full strength beers:

Mid Strength

Heineken 3

Little Creatures Rogers'

XXXX Gold

Full Strength

Hahn Super Dry

Heineken

James Squire 'One Fifty Lashes' Pale Ale

James Squire 'The Swindler' Summer Ale

Orange Juice, Soft Drinks (Coke, Diet Coke, Sprite, Lift),
Mt Franklin Sparkling Mineral Water

PRICES

\$32 per person (1 hour duration)

\$37 per person (2 hour duration)

\$43 per person (3 hour duration)

\$49 per person (4 hour duration)

\$53 per person (5 hour duration)

BEVERAGE

Valid to 30 June 2018

BEVERAGE PACKAGES

QUEENSLAND SILVER BEVERAGE PACKAGE

Showcasing a selection of Queensland wine that reflects a dedication to our region's winemaking excellence

Sirromet Vineyard Selection NV Sparkling (Granite Belt)

Sirromet Perfect Day Semillon Sauvignon Blanc (Granite Belt)

Sirromet Perfect Day Cabernet Merlot (Granite Belt)

Hahn Premium Light plus one mid strength and two full strength beers:

Mid Strength

Hahn Super Dry 3.5

XXXX Gold

Full Strength

Hahn Super Dry

James Squire 'One Fifty Lashes' Pale Ale

James Squire 'The Swindler' Summer Ale

Orange Juice, Soft Drinks (Coke, Diet Coke, Sprite, Lift)
Mt Franklin Sparkling Mineral Water

PRICES

\$27 per person	(1 hour duration)
\$32 per person	(2 hour duration)
\$38 per person	(3 hour duration)
\$44 per person	(4 hour duration)
\$48 per person	(5 hour duration)

QUEENSLAND GOLD BEVERAGE PACKAGE

Showcasing a selection of Queensland premium wine that reflects a dedication to our region's winemaking excellence

Sirromet Vineyard Selection NV Sparkling (Granite Belt)

Sirromet Vineyard Selection Sauvignon Blanc (Granite Belt)

Sirromet Vineyard Selection Cabernet Sauvignon (Granite Belt) **or**

Sirromet Vineyard Selection Shiraz (Granite Belt)

Hahn Premium Light plus one mid strength and three full strength including Qld Craft beers:

Mid Strength

Heineken 3

Little Creatures Rogers'

Full Strength

Hahn Super Dry

Heineken

James Squire 'One Fifty Lashes' Pale Ale

James Squire 'The Swindler' Summer Ale

Queensland Craft

Burleigh Brewing Co. Twisted Palm Tropical Pale Ale

Burleigh Brewing Co. 28 California Pale Ale

Newstead Brewing Co. The Mayne Thing Golden Ale

Newstead Brewing Co. 3 Quarter Time Session Ale

Orange Juice, Soft Drinks (Coke, Diet Coke, Sprite, Lift),
Mt Franklin Sparkling Mineral Water

PRICES

\$32 per person	(1 hour duration)
\$37 per person	(2 hour duration)
\$43 per person	(3 hour duration)
\$49 per person	(4 hour duration)
\$53 per person	(5 hour duration)

BEVERAGE

Valid to 30 June 2018

WINE

WHITE BY THE BOTTLE

	REGION	PRICE
Sparkling		
Tatachilla NV Sparkling	South Australia, Victoria	\$34
Beaumont by Knappstein Brut Sparkling	Adelaide Hills, Limestone Coast	\$40
Veuve d'Argent Blanc de Blanc	Loire Valley	\$44
Petaluma Croser NV Pinot Noir Chardonnay	Adelaide Hills	\$54
Sirromet Vineyard Selection NV Sparkling	Granite Belt	\$45
Stonier Vintage Sparkling Pinot Noir Chardonnay	Mornington Peninsula	\$57
Oyster Bay Sparkling Cuvee NV	Marlborough	\$49
Tatachilla Prosecco	King Valley	\$50
Moët & Chandon	Champagne	\$120
Aromatics		
Redbank The Long Paddock Pinot Grigio	King Valley	\$41
Oyster Bay Pinot Gris	Marlborough	\$45
Waipara Hills Pinot Gris	Marlborough	\$48
Tatachilla Pinot Grigio	McLaren Vale	\$41
Symphony Hill Gewürztraminer	Ballandean	\$51
St Hallet Riesling	Eden Valley	\$49
Jim Barry Watervale Riesling	Clare Valley	\$49
Petaluma Hanlan Hill Riesling	Clare Valley	\$61
Sauvignon Blanc		
Tatachilla Sauvignon Blanc	South Australia	\$34
Redbank The Long Paddock Sauvignon Blanc	King Valley	\$41
Oyster Bay Sauvignon Blanc	Marlborough	\$45
Sirromet Vineyard Selection Sauvignon Blanc	Granite Belt	\$45
Symphony Hill Reserve Sauvignon Blanc	Ballandean	\$51
Waipara Hills Sauvignon Blanc	Marlborough	\$48
Petaluma Adelaide Hills Sauvignon Blanc	Adelaide Hills	\$49
Chardonnay		
Tatachilla Chardonnay	South Australia	\$34
Beaumont by Knappstein Chardonnay	Adelaide Hills, Limestone Coast	\$40
Petaluma Chardonnay	Adelaide Hills	\$49
Oyster Bay Chardonnay	Marlborough	\$45
Redbank The Long Paddock Chardonnay	King Valley	\$41
Petaluma Piccadilly Chardonnay	Adelaide Hills	\$78
Dessert		
Petaluma Cane Cut Dessert Riesling	Eden Valley	\$60
Joseph La Magia Botrytis Riesling Traminer	Clarendon	\$59

BEVERAGE

Valid to 30 June 2018

WINE

RED BY THE BOTTLE

	REGION	PRICE
Pinot Noir		
Mud House Pinot Noir	Central Otago	\$50
Oyster Bay Pinot Noir	Marlborough	\$48
Palliser Estate Pencarrow Pinot Noir	Martinborough	\$48
Kooyong Massale Pinot Noir	Mornington Peninsula	\$59
Stonier Pinot Noir	Mornington Peninsula	\$54
Merlot		
Redbank The Long Paddock Merlot	King Valley	\$41
Tatachilla McLaren Vale Merlot	McLaren Vale	\$49
Cabernet Sauvignon		
Petaluma Hundred Line Cabernet Sauvignon	Coonawarra	\$49
Sirromet Vineyard Selection Cabernet Sauvignon	Granite Belt	\$45
Jim Barry The Cover Drive Cabernet Sauvignon	Clare Valley	\$48
St Hallett Gamekeeper's Cabernet Sauvignon	Barossa	\$44
Shiraz		
St Hallett Garden of Eden Shiraz	Barossa	\$48
Sirromet Vineyard Selection Shiraz	Granite Belt	\$45
Yalumba Patchwork Shiraz	Barossa	\$48
Tatachilla McLaren Vale Shiraz	McLaren Vale	\$49
St Hallett Blackwell Shiraz	Barossa	\$78
Knappstein Clare Valley Shiraz	Clare Valley	\$49
Beaumont by Knappstein Shiraz	Clare Valley	\$40
St Hallett Butcher's Cart Barossa Shiraz	Barossa	\$55
Blends		
Tatachilla Shiraz Cabernet	South Australia	\$34
Beaumont by Knappstein Cabernet Merlot	Clare Valley	\$40
Symphony Hill 'Danying' Cabernet Merlot	Ballandean	\$51
Forest Hill Highbury Fields Cabernet Merlot	Great Southern WA	\$47
Vasse Felix Filius Cabernet Merlot	Margaret River	\$50
Rosé		
St Hallett Barossa Rosé	Barossa	\$44

BEVERAGE

Valid to 30 June 2018

BEER AND SPIRITS

PREMIUM BOTTLE

James Squire 'One Fifty Lashes' Pale Ale	\$9
James Squire 'The Swindler' Summer Ale	\$9
Heineken	\$9
Little Creatures Pale Ale	\$9
Hahn Super Dry	\$8

QUEENSLAND CRAFT BOTTLE

Burleigh Brewing Co. Twisted Palm Tropical Pale Ale	\$10
Burleigh Brewing Co. 28 California Pale Ale	\$10
Newstead Brewing Co. The Mayne Thing Golden Ale	\$10
Newstead Brewing Co. 3 Quarter Time Session Ale	\$10

MID STRENGTH BOTTLE

Little Creatures Rogers'	\$8
Heineken 3	\$8
Hahn Super Dry 3.5	\$7.5
XXXX Gold	\$7.5

CIDER BOTTLE

James Squire Orchard Crush Apple Cider	\$9
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SPIRITS

Spirits and pre mixed spirits (RTD)	from \$12
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BEVERAGE

Valid to 30 June 2018

SOFT DRINKS, LIFESTYLE DRINKS AND JUICES

NON ALCOHOLIC BEVERAGE PACKAGE

Orange Juice, Apple Juice

Coke, Diet Coke, Sprite, Lift, Sparkling Mineral Water

SERVICE STYLE

Sit down

Banquet tables are set with a jug of iced water and two jugs of juice, replenished as required (soft drinks on request)

Stand up

Juice and soft drinks are self-served from beverage stations, replenished as required

Cocktail

Juice and soft drinks are served from trays and self-served from beverage stations, replenished as required

PRICES

\$15 per person	(1 hour duration)
\$16 per person	(2 hour duration)
\$19 per person	(3 hour duration)
\$25 per person	(4 hour duration)
\$27 per person	(5 hour duration)

ON CONSUMPTION

Coke, Diet Coke, Sprite, Lift (Glass)	\$4.5
Orange, Apple Juice (Glass)	\$4.5
Coke, Diet Coke, Sprite, Lift, Coke Zero (600ml Bottle)	\$4.5
Orange, Apple Juice (300ml Bottle)	\$4.5
Mt Franklin Spring Water (600ml Bottle)	\$3.9
Mt Franklin Lightly Sparkling (450ml Bottle)	\$5
Red Bull (250ml Can)	\$5
Fuze Iced Tea (500ml Bottle)	\$5
Juice (1 Litre Jug)	\$14
Soft drink (1 Litre Jug)	\$14
Neverfail water cooler, includes machine hire (for event period) and a 15 litre Neverfail water bottle	\$35
Additional 15 litre Neverfail bottle	\$27

BEVERAGE

Valid to 30 June 2018

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



EXTRAS

We really do think of everything! Some events don't fit into the usual criteria, if you want something Christmassy we have plenty to choose from. If you are looking for a School Formal menu look no further.

If you still haven't found just the right thing, talk to our Chefs who can customise a menu to suit your event.

Please note many of our dishes may contain allergens. Advise your Event Planning Manager of your guests' food allergies or intolerances. Menus valid to 30th June 2018

EXTRAS

SCHOOL FORMALS

MENU

ENTRÉE.....\$18.5

Chicken caesar salad, prosciutto, croutons, cos lettuce, garlic aioli

-  Salad of marinated fetta, tomatoes, cucumbers, black olives, Spanish onions, red and green peppers, basil pesto **V, GF**

Thai beef salad, shallots, chilli and garlic dressing **GF**

Honey glazed chicken, lychee, bamboo shoots, eshallots, soy and caramel dressing **GF**

Smoked salmon, crème fraîche, potato salad, spring onions, chives, tomato oil **GF, NF**

-  Salad of asparagus, fennel, marinated mushrooms, goat's curd, rocket dressing **V, GF, NF**

MAIN.....\$31

Alternate service fee of \$4.5 per person applies to main courses

Crispy skinned chicken breast, roasted vegetables, sautéed potatoes, chicken glaze **GF, NF**

Roasted fillet of beef, mushrooms, asparagus, dauphinoise potatoes, beef reduction **GF, NF**

-  Pan seared barramundi, seasonal greens, herb potatoes, butter sauce **GF, NF**

Indian butter chicken, fragrant jasmine rice, cucumber and mint yoghurt **GF**

DESSERT.....\$15

Cookies and cream cheesecake, chocolate orange jelly **V**

White chocolate mousse, marinated strawberries, toasted meringue **V**

Apple tart, mascarpone cream, vanilla anglaise **V**

-  Individual tropical pavlova **V**

Summer apricot, vanilla bean trifle **V**

Profiteroles, chocolate custard, caramel sauce and raspberry gel **V**

Double chocolate brownie, marshmallow, cookie crumble, choc malt cream **V**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee, a selection of Byron Bay teas and chocolates **included in three course meals**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee, a selection of Byron Bay teas and shortbreads, **add \$2.9 for two course meals**

EXTRAS

CHRISTMAS MENUS

CHRISTMAS SIT DOWN PLATED

Two courses \$68

Three courses \$83

ENTRÉE

-  Crab and granny smith apple salad, avocado and bloody mary sorbet **GF, NF**
Hot smoked salmon, chervil salad, cucumber beurre blanc **GF, NF**
Breast of duck, grilled pear, sweet potato and goat's cheese salad, sweet and sour cherries, pumpkin seed nougat crumble **GF**
-  Salad of marinated fetta, tomatoes, cucumbers, black olives, Spanish onions, capsicum, basil pesto **v**

MAIN

- Slow roasted breast of turkey, rhubarb chutney, roasted root vegetables, redcurrant jus **GF**
- Slow roasted rack of lamb, chickpea fritters, ratatouille, basil pesto, lamb jus **GF**
- Twice cooked salmon, pistachio crumbs, avocado puree, crab cannelloni, cucumber foam
- Fillet of beef, foie gras mousse, truffle dressing, baby summer vegetables, Madeira jus

DESSERT

- Dark chocolate pannacotta, poached pear, pistachio and candied ginger ice cream **v**
-  Coconut and pineapple gateau, pistachio ice cream **v**
Warm Christmas pudding, brandy sauce, vanilla ice cream **v**
-  White chocolate parfait, marinated strawberries, toasted meringue **v**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee, a selection of Byron Bay teas
Fruit mince pies **v**

EXTRAS

CHRISTMAS MENUS

CHRISTMAS COCKTAIL MENU 1

With 2 hour silver beverage package \$85

With 3 hour silver beverage package \$91

COLD CANAPÉS

Seafood

-  Seared scallop, citrus zest, vermouth GF
-  Moreton Bay bug medallion, caper berry salsa GF
-  King prawns, salmon pearls, crisp bread

Meat/Poultry

- Smoked lamb, vodka rhubarb compote GF
- Spiced chicken, blackberry and balsamic jelly GF
- Duck rillettes, caramelised pear bruschetta

Vegetarian

- Mini polenta muffins, Moroccan spiced carrot tapenade V, GF
- Vincotto marinated watermelon and basil ricotta V
- Avocado and cucumber nori roll, pickled ginger V, GF

Desserts

- Mini rum balls V
-  Summer trifle with brandy V
- Eggnog pannacotta V

HOT FOOD STATIONS

Carvery

- Roasted turkey, cranberry jelly GF
-  Glazed leg of ham, seeded mustard GF
- Crusty bread and accompaniments

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

Christmas cookies V

EXTRAS

CHRISTMAS MENUS

CHRISTMAS COCKTAIL MENU 2

With 4 hour silver beverage package.....\$125

With 5 hour silver beverage package.....\$129

COLD CANAPÉS

Seafood

-  Seared scallop, citrus zest, vermouth GF
-  Moreton Bay bug medallion, caper berry salsa GF
Smoked salmon and crab bon bon GF
-  King prawns, salmon pearls, crisp bread

Meat/Poultry

- Wagyu beef tartare, poached quail egg, brandy mustard
- Smoked lamb, vodka rhubarb compote GF
- Spiced chicken, blackberry and balsamic jelly GF
- Duck rillettes, caramelised pear bruschetta

Vegetarian

- Mini polenta muffins, Moroccan spiced carrot tapenade V, GF
- Vincotto marinated watermelon and basil ricotta V
- Cauliflower and grana padano pannacotta, eggplant caviar V
- Avocado and cucumber nori roll, pickled ginger V

Desserts

- Mini rum balls V
-  Mango and passionfruit tarts V
-  Summer trifle with brandy V
Eggnog pannacotta V

HOT FOOD STATIONS

Carvery

- Roasted turkey, cranberry jelly GF
-  Glazed leg of ham, seeded mustard GF
Crusty bread and accompaniments

Seafood

-  Tempura prawns, green pawpaw salad
- Salt and pepper calamari, garlic aioli
- Hot smoked salmon, spiced crab remoulade
- Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations
- Christmas cookies V

EXTRAS

CHRISTMAS MENUS

CHRISTMAS BUFFET

With 4 hour silver beverage package..... \$120

With 5 hour silver beverage package..... \$124

SALADS

-  Cherry tomatoes, cucumber, fetta, Spanish onion **V, GF**
-  Rocket, tomato and parmesan **V, GF**
-  Baby potato salad, mustard seeds, spring onions **V, GF**
- Quinoa salad, red cabbage, capsicums, shredded carrot, toasted baby corn **V, GF**

FRESH COLD SEAFOOD

- Smoked salmon, horseradish **GF**
-  King prawns, lemon and cocktail sauce **GF**

HOT ITEMS

- Roasted turkey, chipolatas and cranberry dressing
-  Roasted leg of honey glazed ham **GF**
- Selection of roasted vegetables **V, GF**
- Roasted potato and sweet potato **V, GF**
- Penne pasta, basil pesto **V**

DESSERT

- Traditional plum pudding and brandy anglaise **V**
- Selection of pastries **V**
- Fruit mince pies **V**
-  Sliced seasonal and tropical fruit **V, GF**
- Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations
- Christmas cookies **V**

EXTRAS

CHILDREN'S MENU

For children aged between 3 to 12 years

MAINS \$12.2

Chicken goujons, mashed potato and peas

Chicken popcorn and chips

Hamburger and wedges

Fish and chips

Beef lasagne and salad

Spaghetti bolognese

Vegetarian lasagne **v**

DESSERTS \$7.5

Ice cream sundae **v**

Banana split **v**

Fresh fruit salad and ice cream **v**

EXTRAS

CREW CATERING

MENU

SNACKS AND BREAKS

Minimum order for 25 people

Sachet coffee and tea making facilities - per cup (paper)	\$2 pc
Fried egg, bacon and cheese on an English muffin	\$4.7 pp
Mini lamington squares	\$3 pp
Mini muffins	\$3 pp
Whole fresh fruit per piece	\$2 ea
Potato crisps per packet	\$2.2 ea
Selection of chocolate bars	\$2 ea
Chef's selection of sandwiches (4 points pp)	\$5.2 pp
Chef's selection of filled bagels and focaccia	\$5.9 pp
Fresh fruit salad	\$5.6 pp

BEVERAGES

Soft drink (600ml)	\$3 ea
Bottled water (600ml)	\$3 ea
Assorted juices (300ml bottle)	\$3 ea

LIGHT BREAKFAST \$13 PP

Selection of cereals
Full cream milk, soy milk
Sliced white, wholemeal and soy bread for toasting
Selection of marmalade, honey, jam, vegemite, butter
Sliced seasonal and tropical fruit
Filtered Rainforest Alliance Certified™ coffee and a selection of teas

HOT BREAKFAST \$17.7 PP

Selection of cereals
Full cream milk, soy milk
Sliced white, wholemeal and soy bread for toasting
Selection of marmalade, honey, jam, vegemite, butter
Plated: scrambled eggs with crispy bacon, grilled tomato, sautéed mushrooms and rosti potato

Sliced seasonal and tropical fruit

Filtered Rainforest Alliance Certified™ coffee and a selection of teas

CREW LUNCH OR DINNER

Fresh seasonal garden salad with dressing	\$4.7 pp
Vegetarian or ham and pineapple pizza	\$9.5 pp
Ricotta and spinach ravioli, tomato salsa	\$11.5 pp
Beef lasagne	\$11.5 pp
Butter chicken with pilaf rice	\$14.5 pp
Cheese platter	\$10 pp
Sliced seasonal and tropical fruit	\$6 pp

MENU 1 \$22 PP

Thai green chicken curry
Penne pasta with basil pesto
Jasmine rice
Steamed seasonal vegetables, herb butter
Green salad
Sliced seasonal and tropical fruit
Chocolate mud cake

MENU 2 \$28 PP

Roasted beef
Ricotta and spinach tortellini
Roasted potatoes
Roasted vegetables
Garden salad
Sliced seasonal and tropical fruit
Apple pie