

Additional requirements

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 2027.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

All seafood is of Australian origin unless otherwise labelled.

Seasoned by
Queensland.

Crew catering

Available for events with delegate catering only. Minimum order of 10 persons, one location and time. Additional service charges may apply for smaller groups, multiple locations and different timings.

Snacks and breaks

Minimum order and increments of 10 units.

Smoked bacon, scrambled egg and bush tomato chutney on Turkish bread **\$6.8 per person**

Lamington squares **V \$3.8 per person**

Mini muffins **V \$3.8 per person**

Seasonal and tropical fruit **VEGAN, GF \$4.5 each**

Potato crisps per packet **\$2.7 each**

Selection of chocolate bars **\$3.0 each**

Chef's selection of sandwiches **\$5.5 per person**

Doughnuts **V \$3.8 per person**

Beverages

Crew mini bar – water, soft drink, juice:

1-10 pax per space, per day **\$50.0**

Crew beverage drop – water (still and sparkling), soft drink, juice:

11-20 pax - per space, per day **\$75.0**

over 20 pax - per person **\$3.0**

Sachet coffee and tea making facilities:

1-10 pax - per space, per day **\$30.0**

11-20 pax - per space, per day **\$60.0**

over 20 pax - per person **\$3.0**

Light breakfast **\$17.0 per person**

Selection of cereals

Selection of milk

Seasonal and tropical fruit **VEGAN, GF**

Coffee and a selection of teas

Hot breakfast buffet **\$28.5 per person**

Scrambled eggs, crispy bacon, grilled tomato, sautéed mushrooms **GF**

Selection of cereals

Selection of milk

Seasonal and tropical fruit **VEGAN, GF**

Coffee and a selection of teas

Crew lunch or dinner buffet **\$31.5 per person**

Menu 1

Smoky paprika chicken, pineapple salsa, tomato, red capsicum, jalapeño, soft herbs **GF, DF**

Penne pasta **VEGAN**

Harissa blackened cauliflower, coconut yoghurt dressing, blackcurrants, red onion, shallot **VEGAN, GF**

Apple and spiced custard cake **VEGAN, GF**

Menu 2

Thai slow-cooked beef, green beans, caramelised pumpkin, red curry sauce, shaved coconut, mint, coriander **GF, DF**

Steamed rice **VEGAN, GF**

Maple roasted baby carrot, pearl couscous, kale, sweet potato, za'atar, burnt orange dressing **VEGAN**

Malted chocolate slice