

Exhibitor catering

Proud to be an #eatqld partner
promoting Queensland produce
and supporting local growers.




**BRISBANE CONVENTION
& EXHIBITION CENTRE**

Menus valid to 30 June 2027

Menu ingredients are subject to seasonal fluctuations. Some dishes illustrated are from bespoke menus. Some props have been used for photography.

Exhibitor catering

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.

Food and beverage delivery

Includes delivery to a stand, napkins and serving utensils. Does not include service. Minimum order of two dozen per selection.

Sweet

Assorted breakfast pastries **V** \$66.0 per dozen

Greek yoghurt and muesli cups **V, GF** \$66.0 per dozen

Fruit salad cups **VEGAN, GF** \$66.0 per dozen

Chocolate tart **V, GF** \$82.0 per dozen

Orange bergamot financier **V, GF** \$82.0 per dozen

Blueberry walnut cake **V** \$82.0 per dozen

Rocky road clusters **V** \$82.0 per dozen

Savoury – served chilled

Chef's selection of mini sandwiches and wraps **\$132.0 per dozen**

Individual salads **\$132.0 per dozen**

Select one: Caesar salad; Greek salad; Pasta salad

Savoury – served hot

Breakfast wrap: smoked bacon, egg and bush tomato chutney **\$72.0 per dozen**

Smoked turkey, cranberry and Swiss cheese toastie **\$82.0 per dozen**

Ham and cheese croissant **\$82.0 per dozen**

Assorted mini pies **\$82.0 per dozen**

Assorted spring rolls **\$82.0 per dozen**

Assorted sausage rolls **\$82.0 per dozen**

Cheesy pumpkin puffs **V** \$82.0 per dozen

Snacks

Pretzels **\$66.0 per dozen**

Nobby's Nuts **\$60.0 per dozen**

Smith's crisps **\$60.0 per dozen**

Soft drinks, lifestyle drinks and juices

If refrigeration on stand is required, please organise the supply and installation with your stand contractor.

Still Water (600ml bottle) **\$72.0 per carton (24)**

Sparkling Water (500ml bottle) **\$98.0 per carton (24)**

Orange or apple juice (250ml bottle) **\$36.0 per carton (10)**

Soft drinks (375ml cans) **\$98.0 per carton (30)**

Choose from Pepsi, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash

V Energy Blue **\$115.0 per carton (24)**

Celsius Live Fit Raspberry Peach **\$144.0 per carton (24)**

Gatorade Blue Bolt **\$65.0 per carton (12)**

Suntory Boss Iced Coffee **\$132 per carton (24)**

Choose from Iced Latte, Double Espresso or Iced Long Black

Water Cooler \$45.0

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

Additional 15 litre spring water bottle **\$30.0**

Exhibitor catering

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Espresso coffee

Signature espresso coffee cart - 4 hours **\$1750.0**

Additional hours **\$500.0 per hour**

Includes two baristas, one espresso machine on a mobile cart, unlimited premium espresso coffee using a signature blend, all related equipment and 8oz BioCups.

Milk options: Full cream, skim (2%), oat, almond, soy, lactose free

Selection of syrups

Iced coffee

Hot chocolate

Premium tea selection

Classic espresso coffee cart - 3 hours **\$1200.0**

Additional hours **\$400.0 per hour**

Includes one barista, one espresso machine on a mobile cart, unlimited locally roasted, freshly ground Arabica coffee, all related equipment and 8oz BioCups.

We recommend booking a second barista for busy catering breaks i.e. more than 100 guests per cart.

Milk options: Skim (2%), Soy

Standard tea selection

F&B Attendant / Barista

Four-hour minimum engagement

Monday – Friday **\$68.0 per hour**

Saturday **\$88.5 per hour**

Sunday **\$99.0 per hour**

Add your branding

Cups

If supplying your own branded cups, please ensure cups:

- are suitable for hot liquids e.g. double walled or similar
- have a fitted lid to comply with WH&S and public liability risks
- are 8oz / 225ml in volume
- are no taller than 9.5cm to fit under the dispenser

Branded cups will be tested before use. If they are deemed unsafe BCEC reserves the right to use our own cups. Coffee sleeves are not permitted in accordance with WH&S requirements. Reusable keep cups will only be accepted if clean.

Cart fascia panels

To dress the coffee cart with your own branding, requirements for slide-in panels are as follows:

- 1 x front panel – 1550mm wide x 710mm high
- 2 x side panels – 660mm wide x 710mm high
- Material to use – 3.0mm thick PVC foam/corflute

No adhesive products are permitted to attach panels, cost recovery fees will be incurred if damage occurs due to branding application.

Promotional uniforms

BCEC staff may decline to wear any variation from their standard uniform, but requests for promotional caps, aprons and t-shirts are considered.

Please submit a written request along with images of the desired uniform item to BCEC 14 days prior to the event.

Additional requirements

BCEC is the sole provider of food and beverage. Any variation to service or food and beverage product will require prior written approval.

Exhibitor catering

Espresso coffee set up

BCEC espresso cart footprint

BCEC espresso machines are supplied with a purpose-made mobile cart that requires a footprint area of **2300mm wide x 1600mm deep** for efficient and safe operation by the barista.

The cart itself is **1600mm wide x 700mm deep x 900mm high**.



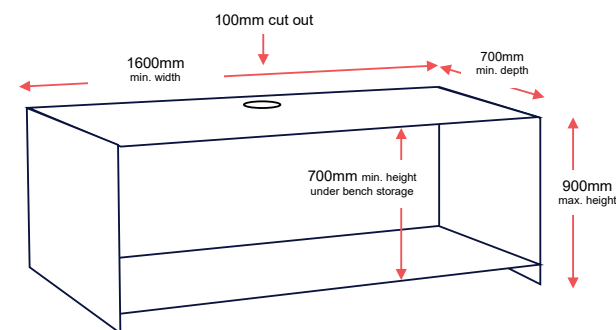
Example of BCEC ice caddy supplied if refrigeration not ordered for stand:



Custom stand / bench

If you are building a custom stand with a custom bench for the espresso machine the following details must be incorporated into the design:

- minimum benchtop dimensions 1600mm wide x 700mm deep x 900mm high.
- 10 cm diameter cut out, centred width-wise, near front edge - for power/water/waste leads. (liaise onsite if needed)
- under bench space requires 700mm clearance to fit water and waste containers, and replenishment supplies
- connection to 20 amp and 10 amp power source under bench
- including a small fridge for milk is preferred; otherwise, BCEC will supply an ice caddy (large esky on wheels). Ice caddy dimensions: 608mm wide x 725mm deep x 745mm high.



Espresso machine

Custom benches must be rated to support a minimum load of 75 kg for the espresso machine.

Machine dimensions: 740mm wide x 580mm deep x 530mm high.



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Cocktail parties

Minimum order 40 persons. Includes service staff, delivery/drop-off 30 minutes prior, napkins, ice, all required serving equipment, and post-event collection of unused items. Consent to serve alcohol on stand must be obtained from Event Organisers prior to ordering.

Cocktail package 1 hour \$70.0

Includes one hour silver beverage package - no selection required. Four wines: one sparkling, white, red and rosé and cellar selection of three beers and non-alcoholic beverages. (See our beverage packages)

To upgrade to the gold beverage package **add \$5.25**

To upgrade to the platinum beverage package **add \$10.5**

Food only **\$46.0**

Grazing platters

Selection of Borgo salami, cold cuts, Sunshine Coast cheeses, artisan breads, chutney, pickles

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

Hot canapés

Beef Wellington, mushroom, spinach

Bundaberg ginger beer battered Mooloolaba prawns, garlic and tomato dressing **GF, DF**

Pork belly slider, Asian slaw, soy mayonnaise

Australian gin activation

One hour duration.

Cellar selection of premium Australian gins, served by the glass with a lime and rosemary garnish.

70 serves \$1500.0 | 140 serves \$2250.0

Silver beverage package 1 hour \$35.0

Minimum order 40 persons. One hour duration.

No selection required. Four wines: one sparkling, white, red and rosé and cellar selection of three beers and non-alcoholic beverages. (See our beverage packages)

Gold beverage package 1 hour \$40.0

Minimum order 40 persons. One hour duration.

Choice of six wines, four beers and cellar selection of non-alcoholic beverages (See our beverage packages)

Platinum beverage package 1 hour \$47.0

Minimum order 40 persons. One hour duration.

Choice of eight wines, six beers and cellar selection of non-alcoholic beverages. (See our beverage packages)

Premium alcohol-free beverage package 1 hour \$19.0

Minimum order 40 persons. One hour duration.

Six alcohol-free wine alternatives, two non-alcoholic beers, soft drink and orange juice. (See our beverage packages)

Exhibitor catering

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Cocktail parties need to know

BCEC is the sole provider of food and beverage. Any variation to service or food and beverage product will require prior written approval.

All service and equipment ordered must fit within your allocated space/stand. Aisles are to remain clear at all times.

Talk to Event Organiser/Stand Contractor about:

- Obtaining consent to serve alcohol and food on your stand (prior to ordering)
- Arranging power supply for your stand (if you have ordered an espresso machine or water cooler you will need power)
- Arranging refrigeration (for beverage deliveries you'd like to keep chilled all day)

Talk to BCEC Exhibitor Services about:

- Dietary requests - can be catered for if submitted no later than 14 days prior to event bump in date
- Complex dietary requests – to ensure appropriate planning, these should be submitted no later than 30 days prior to the event bump-in date
- Requests for changes to beverage selection must be submitted a minimum of 60 days prior to event bump in date. Requests may incur additional charges

Once an event is in progress, while we'll always try to assist where possible, we may not be in a position to consider requests for changes, substitutions, or increases in catering numbers.

Staffing for cocktail and beverage packages

Staffing is included in the price for 1 hour cocktail and beverage packages. The quantity of staff is based on BCEC standard service ratios.

E.g. For a 1 hour beverage package for 40 persons, there will be 1 x F&B attendant present to serve drinks, ensure everything goes smoothly, and pack up at the end.

For events over 50 guests, a bartender will also be assigned.

If you would like extra staff this can be arranged for an additional cost:

F&B Attendant / Barista

Four-hour minimum engagement

Monday – Friday **\$68.0 per hour**

Saturday **\$88.5 per hour**

Sunday **\$99.0 per hour**

Add your own branding

Branded stubby holders

Should be standard size (345–375 ml) to fit BCEC-supplied beverages. Non-standard sizes can be used as promotional giveaways.

Disposable cups

Single use cups should be compostable, if not, BCEC reserves the right to use clear BioCups instead.

Promotional uniforms

BCEC staff may decline to wear any variation from their standard uniform, but requests for promotional caps, aprons and t-shirts are considered.

Please submit a written request along with images of the desired uniform item to BCEC 14 days prior to the event.

Additional requirements

Waddi Springs water cooler

Water cooler \$45.0

Includes water cooler machine hire for duration of the event, one 15 litre spring water bottle, and cups. 15L = approx 27 small cups of water.

Additional 15 litre spring water bottles \$30.0

Waddi Springs water is sourced from pristine natural springs, providing customers with the purest, mineral-rich hydration possible. Bottles are 100% BPA-free and are returned to the distributor for re-use.

Water temperature - 10°C

Refunds available on request for unopened 15L bottles.

About Waddi Springs

Waddi Springs work with local communities and partners who share a commitment to preserving the land and honoring the stories it holds. From careful sourcing and environmentally conscious packaging to transparent operations, every step is grounded in respect for nature and people.

Add your own branding

Cups

Branded cups should be 8.25oz, and no larger than 10 cm in diameter to fit standard cup holders.

Water bottle covers

Please submit requests, including proposed artwork and measurements, to BCEC at least 14 days before the event.



Dimensions and requirements

Water cooler:

320mm wide x 330mm deep x 990mm high including water bottle.

Spring water bottles:

300mm diameter x 450mm high. 12kg weight.

Power requirements:

Water coolers require 1 × 10 amp dedicated power outlet.

Please contact your stand contractor to discuss power supply.

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Additional requirements

Self-serve espresso coffee

Available as a supplement for events with delegate catering only. Cannot be the sole coffee service.

Self-serve espresso machine - 3 hours **\$800.0**

Additional hours **\$200.0 per hour**

Recommended ratio is one self-serve espresso machine per 75 guests. Barista not included but must be ordered if event is not fully catered.

Bean-to-cup automated espresso machine on a mobile cart. Includes unlimited locally roasted, freshly ground Arabica coffee, standard tea selection, all related equipment and 8oz BioCups.

F&B Attendant / Barista

Four-hour minimum engagement.

Monday – Friday **\$68.0 per hour**

Saturday **\$88.5 per hour**

Sunday **\$99.0 per hour**



Footprint: For safe and efficient operation, the mobile cart requires an area of **1100mm wide x 1300mm deep**.

Power: The espresso cart requires access to a dedicated 15-amp power point, the location of which is subject to availability.

Add your branding

Cups

If supplying your own branded cups, please ensure they:

- are suitable for hot liquids e.g. double walled or similar.
- have a fitted lid to comply with WH&S and public liability risks.
- are 8oz / 225ml in volume
- are no taller than 9.5cm to fit under the dispenser.

Branded cups will be tested before use. If they are deemed unsafe BCEC reserves the right to use our own cups. Coffee sleeves are not permitted in accordance with WH&S requirements. Reusable keep cups will only be accepted if clean.

Cart fascia panels

To dress the coffee cart with your own branding, dimensions for panels are as follows:

- 2 x front panels – 505mm wide x 670mm high
- 2 x side panels – 770mm wide x 720mm high
- 1 x back panel – 1070mm wide x 720mm high
- Material to use – Residue-free, peel off self-adhesive, or 3.0mm foam board

No permanent adhesive products are permitted to attach panels, cost recovery fees will be incurred if damage occurs due to branding application.

Promotional uniforms

BCEC staff may decline to wear any variation from their standard uniform, but requests for promotional caps, aprons and t-shirts are considered.

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Additional requirements

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