

Exhibitor catering

Proudly 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
Mini muffins **V** \$82.0 per dozen
Cupcakes with company logo **V** \$102.0 per dozen

Savoury – served chilled

Individually packaged mini sandwiches and wraps. Chef's selection. **\$132.0 per dozen**
Individually packaged salads **\$132.0 per dozen**
Select one: Caesar salad; Greek salad; Pasta salad

Savoury – served hot

Breakfast wrap: smoked bacon, egg, cheese 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**

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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)

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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.