

School formals

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.

Menu

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.
NF NUT FREE

Seasoned by
Queensland.

School formals

School formals only. For valedictory and awards events please refer to the dinner menus.

Entrée \$26.5

Grilled pumpkin, roasted grapes, burrata, preserved lemon, soft herbs, quinoa, pumpkin oil dressing **V, GF, NF**
Seared Kilcoy beef, salad of tomato, black beans, roasted corn, jicama, onion, soft herbs, avocado and lime cream **GF, DF, NF**
Poached chicken breast, Vietnamese salad of cucumber, celery, snow peas, rice noodles, soft herbs, chilli, lime **GF, DF, NF**
Middle Eastern lamb, quinoa tabouleh, dried currants, pumpkin hummus **GF, DF, NF**

Main \$43.5

An alternate service fee of \$5.0 per person applies to main courses.

Grilled fillet of beef, kipfler potatoes, wild vegetables, herb salsa **GF, DF, NF**
Roasted chicken breast, smashed potatoes, carrots, broccolini, salsa verde **GF, DF, NF**
Crispy polenta, fennel purée, warm chickpea salad, golden raisins, heirloom tomatoes, celery, burnt orange dressing **VEGAN, GF, NF**
Pan seared barramundi, wok tossed vegetables, fragrant rice, soy and lime dressing **GF, DF, NF**

Dessert \$23.5

Individual tropical pavlova, passionfruit, raspberry sauce **V, GF, NF**
Mango coconut verrine, pineapple compote **VEGAN, GF, NF**
Banoffee verrine, banana compote, salted caramel mousse, butterscotch sauce **GF, NF**
Jaffa brownie, caramel mousse, orange gel, milk crumb **GF, NF**

School formal dinner buffet \$75.0

Minimum of 30 guests for buffet. Self-service with dining tables clothed and set with cutlery. Main course buffet two hours' duration, dessert service one hour duration.

Bread and salads

Bread rolls **V, DF, NF**
House slaw **V, GF, DF, NF**
Greek salad **V, GF, NF**

Hot

Herb marinated chicken **GF, DF, NF**
Beef and mushroom stroganoff **GF, NF**
Tomato and basil gnocchi **V, DF, NF**
Rosemary baked potatoes **VEGAN, GF, NF**
Steamed rice **VEGAN, GF, NF**
Seasonal vegetables **VEGAN, GF, NF**

Sweet

Chef's selection of cakes and pastries **NF**

Locally roasted, freshly ground arabica coffee and a selection of teas

Alcohol-free beverage package

Jugs of soft drinks and/or juice pre-set on tables: Pepsi, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash, Orange Juice, Sparkling Mineral Water. Beverage packages must match the length of the event.

Two hours \$21.0 per person
Three hours \$23.0 per person
Four hours \$25.0 per person
Five hours \$27.0 per person