

# Seasoned by Queensland.

2026/2027 Menu Planner



# Seasoned by Queensland

## Introducing our 2026/2027 menu

Created by Executive Chef Matthew Arnold and the BCEC culinary team, "Seasoned by Queensland" is a menu shaped by people, place and the moments shared around the table.

Contemporary in style and distinctly Queensland, it's designed to bring people together through fresh, vibrant food and genuine hospitality.

"We wanted to make choosing an event menu effortless, without compromising quality or occasion," says Matthew.

"This menu introduces new dishes and ideas while staying true to what matters most: a diverse, dynamic offering that celebrates the best that Queensland has to offer."



**Seasoned by  
Queensland.**





## Connected to place

Our menus reflect a deep connection to Queensland - grounded in seasonality, rich in flavour and proudly local. From the Lockyer Valley and Scenic Rim to the waters of the Sunshine Coast and Far North Queensland, the exceptional quality of local produce is at the heart of every dish.

That connection extends beyond the plate. Thoughtful planning, waste reduction, and ongoing support for local charities such as Emmanuel City Mission are embedded in how we operate - guided by care for our guests, our community and our environment.

## Celebrating community

Food brings people together, and this menu is designed with that purpose in mind. Inspired by the diverse backgrounds of our team, it offers a range of cuisines, flavours and seamlessly integrated dietary options - ensuring every guest feels included and connected to the experience.

We look forward to sharing our menu with you.

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Queensland.**

# Breakfast

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



# Breakfast



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  
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Minimum of 30 guests; service charges will apply for smaller groups.

## Stand up breakfast \$31.7

Greek yoghurt, chia seeds, spiced mango compote, granola **V, GF**

In-house patisserie selection of breakfast pastries **V**

Seasonal and tropical fruit **VEGAN, GF**

Fresh orange juice

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

### Additional items

Coffee and cranberry friand **V, GF add \$5.0**

Chickpea, pumpkin and spinach puff **V add \$5.0**

Smoked salmon bagel, capers, cream cheese **add \$6.0**

Salad of smoked salmon, quinoa, fetta, orange, avocado, pickled red onion, herbs, lemon dressing **GF add \$6.0**

Smoked bacon, scrambled egg and bush tomato chutney on Turkish bread **add \$6.0**

Beef burrito, smoky cheese, tomato, avocado **add \$7.0**

Chicken frittata, brie, sundried tomato, basil tart **GF add \$7.0**

Breakfast bowl of grilled pumpkin, quinoa, avocado, tomato, spinach **VEGAN, GF add \$7.0**

Crushed chickpeas and green peas, tomato salsa, fetta, pepita seed dukkah, green goddess sauce **V, GF add \$7.0**

Breakfast bowl of roasted cauliflower, quinoa, pumpkin, medley of tomato, capsicum agrodolce **VEGAN, GF add \$7.0**

## Sit down plated with hot selection \$51.0

Includes fresh orange juice, locally roasted, freshly ground Arabica coffee and a selection of teas

Select one to pre-set on table.

Greek yoghurt, chia seeds, spiced mango compote, granola **V, GF**

Croissant with butter and strawberry preserve **V**

Carrot cake with orange curd **V**

## Main Course

Alternate service charge of \$5.0 per person applies to main courses.

Toasted brioche, caramelised banana, maple syrup, mascarpone cream, berries **V**

Egg omelette, smoked salmon, crushed peas, fennel, cauliflower and cheese hashbrown **GF**

Scrambled egg, bacon, chicken chipolata, grilled tomato, herbed mushroom, sourdough

Mojo pulled pork breakfast bowl: scrambled egg, rice, black bean, red capsicum, soft herbs, avocado, manchego churros

Zucchini, olive and corn fritter, bacon, haloumi, avocado, roasted tomato agrodolce **GF**

Beef quesadilla, egg, chipotle, alpine cheese, avocado, pico de gallo, herbs

Breakfast bowl: grilled haloumi, quinoa, grape, kale, pickled red onion, sunrise lemon dressing **V, GF**

Vegetable shakshuka egg, tomato, peppers, cumin, toasted flatbread **V, DF**

Smashed avocado on croissant, grilled haloumi, macadamia and chilli honey dressing **V**

House-made baked beans on toast, plant-based sausage, grilled portobello mushroom, asparagus **VEGAN**

### Additional items

Scrambled egg **V, GF add \$5.0**

Streaky bacon **GF, DF add \$5.0**

Chicken chipolata **GF, DF add \$5.0**

Grilled tomato **VEGAN, GF add \$5.0**

Flat mushroom **VEGAN, GF add \$5.0**

Haloumi cheese **V, GF add \$5.0**

Seasonal and tropical fruit **VEGAN, GF add \$5.0**

In-house patisserie selection of breakfast pastries **V add \$5.0**



# Morning and afternoon breaks



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## Platinum \$15.3

Includes coffee and tea. 30 minute duration. Minimum 30 guests. Chef's daily menus are available for groups under 30 guests. Select two – we recommend hot savoury items for morning tea and sweet items for afternoon tea. One of each item per person.

To include orange juice **add \$3.0**

Additional item **\$6.9**

### Savoury

Chorizo, manchego and pepper frittata **GF**

Beef gözleme, wild mushroom, onion, tomato **DF**

Butter chicken pie

Croque monsieur slider, ham, gruyère cheese, bechamel sauce

Lamb, tomato and oregano sausage roll

Spinach and onion pakora **VEGAN, GF**

Sundried tomato, sriracha and fetta focaccia **V**

Ricotta, tomato and chive tart **V, GF**

Roasted vegetable filo **V**

### Sweet

Coconut and pandan croissant **V**

Portuguese tart **V**

Davidson plum syrup cake **VEGAN, GF**

Orange bergamot financier **V, GF**

Rocky road clusters **V**

Caramelised apple and fig scroll **V**

Hazelnut espresso brownie **V, GF**

Seasonal and tropical fruit **VEGAN, GF**

Mini ice cream **V, GF**

## Gold \$14.8

Includes coffee and tea. 30 minute duration. Minimum 30 guests. Chef's daily menus are available for groups under 30 guests. Select two – we recommend hot savoury items for morning tea and sweet for afternoon tea. One of each item per person.

To include orange juice **add \$3.0**

Additional item **\$6.4**

### Savoury

Mini bacon and egg pie

Spinach and ricotta roll **V**

Smashed avocado and fetta on crouton, za'atar **V**

Spicy curried lamb filo **DF**

Cheesy pumpkin puffs **V**

Pumpkin, chickpea and spinach puff **V**

Sundried tomato, basil and fetta quiche **V**

Ham and cheese scroll, tomato chutney

### Sweet

Plant-based real fruit ice blocks **VEGAN, GF**

Malted chocolate slice

Date and bush honey loaf **V**

Scones with jam and cream **V**

Blueberry and walnut cake **V**

Smoked vanilla madeleine **V**

In-house patisserie selection of cookies **V**

Orange marmalade brioche **V**

Muffins: Speculoos with Biscoff crumble; apple, chia and ricotta; chocolate and coconut **V**

# Morning and afternoon breaks

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

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Additional hours **\$500.0 per hour**

Must be ordered in conjunction with a package containing coffee.  
Estimated to produce 90 coffees per hour.

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

Milk options: Full cream, Skim (2%), Oat, Almond, Soy, Lactose free

Selection of syrups

Hot chocolate

Iced coffee

Premium tea selection

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

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Additional hours **\$400.0 per hour**

Must be ordered in conjunction with a package containing coffee.  
Estimated to produce 60 coffees 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.

Milk options: Skim (2%), Soy

Standard tea selection

### Coffee and tea break

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

30 min duration **\$6.8**

45 min duration **\$6.9**

60 min duration **\$7.4**

To include orange juice **add \$3.0**

# Lunch

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# Lunch



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## Sit down plated lunch

We recommend three courses. Two course minimum including main course. We recommend at least one GF, DF or chicken selection per course. An alternate service fee of \$5.0 per person applies to main courses.

### Entrée \$30.0

#### Seafood

Mooloolaba prawn, mango and sweet potato purée, steamed wombok, caramelised chilli vinaigrette, shaved coconut **GF, DF**

Chargrilled tuna, eggplant purée, buffalo bocconcini, olive jam, tomato pesto dressing **GF**

#### Poultry

Grilled breast of chicken, shaved zucchini, chorizo, giant bean salad, romesco sauce **GF, DF**

Honey soy glazed chicken breast, pumpkin purée, lychees, green beans, pickled red cabbage **GF, DF**

Grilled duck breast, plum purée, caramelised baby carrots, shiitake mushroom, savoury granola **GF, DF**

Pan seared duck breast, couscous pilaf, spiced carrot purée, cabbage marmalade, pepperberry, parsley oil **DF**

#### Beef

Wagyu pastrami, beetroot kraut, baby pears, seeded mustard dressing, radish sprouts **GF, DF**

Beef carpaccio, red onion purée, parmesan panna cotta, shaved baguette, rocket leaves, basil oil

#### Vegetarian

Carrot and cumin mousse, buckwheat and date tabouleh, coconut labneh, black salt, burnt orange dressing **VEGAN, GF**

Roasted eggplant, ricotta cream, confit tomato, green crumb, Espelette pepper, baby qukes, basil **V**

### Main \$48.5

#### Seafood

Chargrilled salmon, black truffle and squid ink salami, cauliflower purée, braised fennel, tomato and caper salsa **GF**

Grilled ocean trout fillet, warm Nicoise salad, lilliput capers, dill mayonnaise, gremolata **GF, DF**

#### Poultry

Grilled duck breast, pea purée, baby beetroot, charred broccolini, blueberry and tawny port reduction **GF, DF**

Breast of chicken, coconut labneh, buckwheat tabouleh, baby qukes, pomegranate, heirloom tomato, mint jus **GF, DF**

Seared chicken breast, sweet potato and mango purée, Asian slaw, charred lime, lemongrass sauce **GF, DF**

Roasted honey and soy quail, three-cheese tart, caramelised onion, tomato, balsamic **GF**

#### Beef

Grilled beef fillet, caramelised pumpkin purée, green beans, red curry sauce, soft herb and shaved coconut salad **GF, DF**

Slow-roasted fillet of beef, Dauphinoise potato, heirloom carrots, warrigal greens, old tawny port cream sauce **GF**

Pan seared beef tenderloin, smoked eggplant purée, charred broccolini, criolla salsa, red wine jus **GF, DF**

Beef cheek, sweet potato purée, greens, pineapple salsa, citrus and chipotle jus **GF, DF**

#### Vegetarian

King oyster mushroom, white bean purée, ratatouille, broccolini, aged vincotto glaze **VEGAN, GF**

Braised black barley, roasted pumpkin, pomegranate, shaved fennel, radish, mint, macadamia cream **VEGAN**

#### Pork

Crispy skin porchetta, apple and apricot mostarda, cavolo nero cabbage, potato purée, Bordelaise sauce **GF**

#### Lamb

Pressed lamb shoulder, green hummus, baby leek, pomegranate, crispy chickpeas, black garlic yoghurt **GF DF**

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# Sit down plated lunch continued

## Dessert \$25.5

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Ice nougat parfait, strawberry velouté, berry coulis, meringue **GF**

Chocolate mousse, calamansi gel, cherry foam, forest berries **VEGAN, GF**

Vanilla panna cotta, orange marmalade, dark chocolate crumble, coral sponge, orange jelly **GF**

Caramelised mango vanilla tartlet, passionfruit jelly, coconut sago **GF**

Wattleseed praline profiterole, roasted hazelnut caramel, cocoa reduction

Vanilla cheesecake, berry compote, caramelised kumquat, cinnamon whipped ganache

Tropical fruit pavlova, coconut whipped ganache, confit mango **GF**

Smoked cassia bark crema catalana, Davidson plum jam, torched mango, dessert lime gel, pepperberry crumble, macadamia crostini **GF**

## Coffee and tea served to table \$5.5

Must be ordered for 100% of attendees.

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

## Coffee and tea served from a station \$3.5

Must be ordered for a minimum of 60% of attendees.

Locally roasted, freshly ground Arabica coffee and a selection of teas served from self-service automatic espresso machines

# Lunch

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## Stand up lunch

Minimum of 30 guests; Chef's daily menus are available for groups under 30 guests. One hour service duration.  
Select six cold items from the range of sandwiches, wraps, rolls and salads.

### Stand up lunch \$56.7

To sit down **add \$8.0**

To include orange juice **add \$3.0**

#### Cold items

##### Sandwiches

Roasted beef, tuna cream, tomato, rocket, parmesan

Turkey, avocado, brie, rocket, capsicum and tomato tapenade

Harissa spiced chicken, aioli, pickled carrots, cucumber, cos lettuce, hummus **DF**

Ham, Swiss cheese, spinach, tomato chutney, spiced mountain pepper jam

Mortadella, stracciatella, tomato, basil pesto, rocket, capers

Corned beef, red cheddar, grilled zucchini, lettuce, seeded mustard mayonnaise

Egg, lettuce and mayonnaise **V, DF**

##### Tortilla Wraps

Chicken Waldorf, granny smith apple, celery, walnuts, mayonnaise **DF**

Teriyaki beef, Asian slaw, Kewpie mayonnaise **DF**

Chicken schnitzel, cheddar, coleslaw, cos lettuce, chipotle mayonnaise

Sopressa salami, provolone cheese, red pepper, rocket pesto, leafy greens

Grilled lamb, tzatziki, red onion, cucumber, cheddar cheese, rocket

Roasted beef, corn, cucumber, tomato, mesclun, chipotle mayonnaise **DF**

Broccoli slaw, red onion, cranberry, salad leaves, coconut yoghurt, crispy shallots **VEGAN**

##### Turkish bread

Roasted chicken, avocado, tomato, Swiss cheese, coriander, dill mayonnaise

Smoked turkey, triple brie, avocado, salad leaves, cranberry sauce

Pork rilette, pickled carrot, daikon, cucumber, lettuce, coriander **DF**

Shaved beef, Philly cheese, capers, horseradish, red onion, herbs, lettuce

Smoked mozzarella, tomato, rocket, basil pesto **V**

Harissa spiced cauliflower, garlic hummus, pickled raisins, rocket **VEGAN**

Grilled eggplant, hummus, tomato, baby spinach, vegan cheese **VEGAN**

##### Salads

Flaked salmon, carrot, cucumber, orange, fresh herbs, coconut curry dressing **GF, DF**

Piri piri chicken, eggplant pickle, avocado, tomato, beans, onion and coriander salsa **GF, DF**

Chicken teriyaki, coleslaw, capsicum, edamame, sesame dressing **GF, DF**

Pasta, bresaola, roasted eggplant, capsicum, zucchini, heritage tomato, olives, fetta, herb dressing

Kilcoy beef, Sicilian olives, roasted capsicum, fetta, green beans, cos lettuce, aged balsamic dressing **GF**

Artichoke, tomato, kalamata olives, bocconcini, basil, chardonnay vinegar dressing **V, GF**

Vibrant tabbouleh, couscous, red capsicum, pomegranate, mint, zucchini and cucumber dressing **VEGAN**

Watermelon, fetta, olives, red onion, mint, shaved fennel, lemon dressing **V, GF**

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

Orzo pasta, cucumber, olives, red onion, tomato, capsicum, chickpeas, basil, lemon dressing **VEGAN**

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

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## Stand up lunch continued

Rice noodles, roasted pineapple, baby cucumber, red capsicum, peanuts, coriander, cabbage, chilli and lime dressing **VEGAN, GF**

Fennel, chickpeas, cucumber, red pepper, orange, kale, harissa dressing **VEGAN, GF**

Salad greens, avocado, chickpeas, lentils, carrot, edamame, cucumber, fresh herbs, jalapeño vinaigrette **VEGAN, GF**

### Hot dishes

Select two hot dishes, one additional item and two desserts.

Moqueca: Brazilian fish and prawn stew, red capsicum, onion and spices in a light coconut broth, sautéed quinoa **GF, DF**

Smoked prawn, octopus, kipfler potato, chorizo, roasted corn, greens, romesco sauce **GF, DF**

Seared barramundi, roasted eggplant, puttanesca sauce **GF, DF**

Southeast Asian yellow bang bang chicken curry, eggplant, lychee, green beans, tomato and coriander, steamed rice **GF, DF**

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

Cajun chicken, prawn and sausage gumbo, okra, rice **GF, DF**

Peruvian roasted chicken, criolla salsa, creamy verde sauce, coriander and lime rice **GF, DF**

Cuban mojo pork belly, corn and caramelised capsicum salsa, steamed rice **GF, DF**

Braised kangaroo, Davidson plum, sweet potato, red wine jus **GF, DF**

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

Braised beef, soy and pear sauce, pickled vegetables, shallots, chilli, jasmine rice **GF, DF**

Kung pao chilli beef, stir-fried vegetables, jasmine rice **GF, DF**

Harissa spiced lentils, roasted pumpkin, confit tomato, heirloom carrot, mint, chilli **VEGAN, GF**

Lamb ragù, orecchiette pasta, green olives, parmesan, gremolata

Baked lamb moussaka, eggplant, tomato, oregano, bechamel sauce

Mongolian lamb, capsicum, onion, soy sauce, steamed rice **GF, DF**

Penne pasta, roasted cauliflower, pumpkin, capers, garlic, Persian fetta **V**

Rigatoni pasta, mushrooms, Du Puy lentils, pine nuts, spinach, parmesan, chiffonade herbs **V**

Kroeung: Cambodian vegetable curry, pumpkin, cauliflower, broccoli, green beans, fragrant curry sauce, steamed rice **VEGAN, GF**

Brown butter gnocchi, roasted pumpkin, sage, pine nuts **V**

Potato stroganoff, wild rice, mushrooms, dill, rosemary, thyme **V, GF**

### Additional Items

Vegetarian sushi roll **V, GF**

Salmon and avocado sushi roll **GF**

Zucchini and ricotta mini muffin **V**

Spinach, sundried tomato and feta quiche **V**

Bacon, cheddar and leek quiche

Vegetable dumpling **V**

Mushroom arancini **V**

Fresh Queensland fruit salad **VEGAN, GF**

### Dessert

Lemon meringue cannoli **V**

St Honoré slice, hazelnut financier, passionfruit crèmeux **V**

Golden seed and oat protein bar **VEGAN**

Pineapple and macadamia pie **V, GF**

Mont Blanc panna cotta verrine **GF**

Salted caramel, peanut butter and coffee rocher **GF**

Banana and chocolate profiterole **V**

Assorted mini cakes and pastries

Mini ice cream **V, GF**

Mango and lychee cheesecake

Seasonal and tropical fruit **VEGAN, GF**

Includes locally roasted, freshly ground Arabica coffee and a selection of teas

# Chef's daily menus

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# Chef's daily menu



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## Monday

These menus are designed to provide a range of flavours to suit all tastes and dietary needs, and cannot be customised.

30 minute service duration for tea breaks, one hour service duration for lunch. Tea breaks include one of each item per person.

### Coffee on arrival \$6.8

To include orange juice **add \$3.0**

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

### Morning tea \$13.7

To include orange juice **add \$3.0**

Butter chicken pie

Coconut and pandan croissant **V**

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

### Afternoon tea \$13.7

To include orange juice **add \$3.0**

Croque monsieur slider, ham, gruyere cheese, bechamel sauce

Hazelnut espresso brownie **V, GF**

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

### Lunch \$52.9

To include orange juice **add \$3.0**

To sit down **add \$8.0**

#### Sandwiches, wraps and rolls

Wrap: Teriyaki beef, Asian slaw, Kewpie mayonnaise **DF**

Turkish: Smoked turkey, triple brie, avocado, salad leaves, cranberry sauce

#### Salads

Flaked salmon salad, carrot, cucumber, orange, fresh herbs, coconut curry dressing **GF, DF**

Vibrant tabbouleh salad, couscous, red capsicum, pomegranate, mint, zucchini and cucumber dressing **VEGAN**

#### Hot

Braised beef, soy and pear sauce, pickled vegetables, shallots, chilli, jasmine rice **GF, DF**

Potato stroganoff, wild rice, mushrooms, dill, rosemary, thyme **V, GF**

#### Sweet

Golden seed and oat protein bar **VEGAN**

Mini ice cream **V, GF**

Fresh Queensland fruit salad **VEGAN, GF**

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

# Chef's daily menu

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## Tuesday

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30 minute service duration for tea breaks, one hour service duration for lunch. Tea breaks include one of each item per person.

### Coffee on arrival \$6.8

To include orange juice **add \$3.0**

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

### Morning tea \$13.7

To include orange juice **add \$3.0**

Beef gözleme, wild mushroom, onion, tomato **DF**

Portuguese tart **V**

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

### Afternoon tea \$13.7

To include orange juice **add \$3.0**

Sundried tomato, sriracha and fetta focaccia **V**

Smoked vanilla madeleine **V**

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

### Lunch \$52.9

To include orange juice **add \$3.0**

To sit down **add \$8.0**

#### Sandwiches, wraps and rolls

Sandwich: Egg, lettuce and mayonnaise **V, DF**

Turkish: Pork rillette, pickled carrot, daikon, cucumber, lettuce, coriander **DF**

#### Salads

Piri piri chicken, eggplant pickle, avocado, tomato, beans, onion and coriander salsa **GF, DF**

Orzo pasta, cucumber, olives, red onion, tomato, capsicum, chickpeas, basil, lemon dressing **VEGAN**

#### Hot

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

Kroeung - Cambodian vegetable curry, pumpkin, cauliflower, broccoli, green beans, fragrant curry sauce, steamed rice **VEGAN, GF**

Spinach, sundried tomato and fetta quiche **V**

#### Sweet

Mont Blanc panna cotta verrine **GF**

St Honoré slice, hazelnut financier, passionfruit crèmeux **V**

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

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**DF** DAIRY FREE

Seasoned by  
Queensland.

## Wednesday

These menus are designed to provide a range of flavours to suit all tastes and dietary needs, and cannot be customised.

30 minute service duration for tea breaks, one hour service duration for lunch. Tea breaks include one of each item per person.

### Coffee on arrival \$6.8

To include orange juice **add \$3.0**

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

### Morning tea \$13.7

To include orange juice **add \$3.0**

Ham and cheese scroll, tomato chutney

Muffins: Speculoos with Biscoff crumble; apple, chia and ricotta; chocolate and coconut **V**

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

### Afternoon tea \$13.7

To include orange juice **add \$3.0**

Smashed avocado and feta on crouton, za'atar **V**

Malted chocolate slice

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

### Lunch \$52.9

To include orange juice **add \$3.0**

To sit down **add \$8.0**

#### Sandwiches, wraps and rolls

Sandwich: Corned beef, red cheddar, grilled zucchini, lettuce, seeded mustard mayonnaise

Wrap: Chicken schnitzel, cheddar, coleslaw, cos lettuce, chipotle mayonnaise

#### Salads

Artichoke, tomato, kalamata olives, bocconcini, basil, chardonnay vinegar dressing **V, GF**

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

#### Hot

Seared barramundi, roasted eggplant, puttanesca sauce **GF, DF**

Rigatoni pasta, mushrooms, Du Puy lentils, pine nuts, spinach, parmesan, chiffonade herbs **V**

Vegetable dumpling **V**

#### Sweet

Assorted mini cakes and pastries

Seasonal and tropical fruit **VEGAN, GF**

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

# Chef's daily 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.

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Seasoned by  
Queensland.

## Thursday

These menus are designed to provide a range of flavours to suit all tastes and dietary needs, and cannot be customised.

30 minute service duration for tea breaks, one hour service duration for lunch. Tea breaks include one of each item per person.

### Coffee on arrival \$6.8

To include orange juice **add \$3.0**

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

### Morning tea \$13.7

To include orange juice **add \$3.0**

Cheesy pumpkin puffs **V**

Scones with jam and cream **V**

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

### Afternoon tea \$13.7

To include orange juice **add \$3.0**

Spicy curried lamb filo **DF**

Davidson plum syrup cake **VEGAN, GF**

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

### Lunch \$52.9

To include orange juice **add \$3.0**

To sit down **add \$8.0**

#### Sandwiches, wraps and rolls

Turkish: Smoked mozzarella, tomato, rocket, basil pesto **V**

Wrap: Sopressa salami, provolone cheese, red pepper, rocket pesto, leaves

Salmon and avocado sushi roll **GF**

#### Salads

Kilcoy beef, Sicilian olives, roasted capsicum, fetta, green beans, cos lettuce, aged balsamic dressing **GF**

Rice noodles, roasted pineapple, baby cucumber, red capsicum, peanuts, coriander, cabbage, chilli and lime dressing **VEGAN, GF**

#### Hot

Peruvian roasted chicken, criolla salsa, creamy verde sauce, coriander and lime rice **GF, DF**

Harissa spiced lentils, roasted pumpkin, confit tomato, heirloom carrot, mint, chilli **VEGAN, GF**

#### Sweet

Mini ice cream **V, GF**

Mango and lychee cheesecake

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

# Chef's daily menu

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## Friday

These menus are designed to provide a range of flavours to suit all tastes and dietary needs, and cannot be customised.

30 minute service duration for tea breaks, one hour service duration for lunch. Tea breaks include one of each item per person.

### Coffee on arrival \$6.8

To include orange juice **add \$3.0**

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

### Morning tea \$13.7

To include orange juice **add \$3.0**

Lamb, tomato, oregano sausage roll

Orange marmalade brioche **V**

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

### Afternoon tea \$13.7

To include orange juice **add \$3.0**

Ricotta, tomato and chive tart **V, GF**

In-house patisserie selection of cookies **V**

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

### Lunch \$52.9

To include orange juice **add \$3.0**

To sit down **add \$8.0**

#### Sandwiches, wraps and rolls

Sandwich: Mortadella, stracciatella, tomato, basil pesto, rocket, capers

Wrap: Roasted beef, corn, cucumber, tomato, mesclun, chipotle mayonnaise **DF**

#### Salads

Chicken teriyaki, coleslaw, capsicum, edamame, sesame dressing **GF, DF**

Fennel, chickpeas, cucumber, red pepper, orange, kale, harissa dressing **VEGAN, GF**

#### Hot

Cajun chicken, prawn and sausage gumbo, okra, rice **GF, DF**

Brown butter gnocchi, roasted pumpkin, sage, pine nuts **V**

Bacon, cheddar and leek quiche

#### Sweet

Banana and chocolate profiteroles **V**

Salted caramel, peanut butter and coffee rocher **GF**

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

# Chef's daily menu

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## Saturday

These menus are designed to provide a range of flavours to suit all tastes and dietary needs, and cannot be customised.

30 minute service duration for tea breaks, one hour service duration for lunch. Tea breaks include one of each item per person.

### Coffee on arrival \$6.8

To include orange juice **add \$3.0**

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

### Morning tea \$13.7

To include orange juice **add \$3.0**

Pumpkin, chickpea and spinach puff **V**

Blueberry and walnut cake **V**

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

### Afternoon tea \$13.7

To include orange juice **add \$3.0**

Sundried tomato, basil and fetta quiche **V**

Plant-based real fruit ice blocks **VEGAN, GF**

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

### Lunch \$52.9

To include orange juice **add \$3.0**

To sit down **add \$8.0**

#### Sandwiches, wraps and rolls

Wrap: Grilled lamb, tzatziki, red onion, cucumber, cheddar cheese, rocket

Turkish: Roasted chicken, avocado, tomato, Swiss cheese, coriander, dill mayonnaise

Vegetarian sushi roll **V, GF**

#### Salads

Flaked salmon salad, carrot, cucumber, orange, fresh herbs, coconut curry dressing **GF, DF**

Salad greens, avocado, chickpeas, lentils, carrot, edamame, cucumber, fresh herbs, jalapeño vinaigrette **VEGAN, GF**

#### Hot

Kung pao chilli beef, stir-fried vegetables, jasmine rice **GF, DF**

Penne pasta, roasted cauliflower, pumpkin, capers, garlic, Persian fetta **V**

#### Sweet

Assorted mini cakes and pastries

Seasonal and tropical fruit **VEGAN, GF**

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

# Chef's daily menu

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## Seasoned by Queensland.

## Sunday

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30 minute service duration for tea breaks, one hour service duration for lunch. Tea breaks include one of each item per person.

### Coffee on arrival \$6.8

To include orange juice **add \$3.0**

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

### Morning tea \$13.7

To include orange juice **add \$3.0**

Chorizo, manchego and pepper frittata **GF**

Orange bergamot financier **V, GF**

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

### Afternoon tea \$13.7

To include orange juice **add \$3.0**

Spinach and ricotta roll **V**

Rocky road clusters **V**

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

### Lunch \$52.9

To include orange juice **add \$3.0**

To sit down **add \$8.0**

#### Sandwiches, wraps and rolls

Sandwich: Harissa spiced chicken, aioli, pickled carrots, cucumber, cos lettuce, hummus **DF**

Turkish: Grilled eggplant, hummus, tomato, baby spinach, vegan cheese **VEGAN**

#### Salads

Pasta salad, bresaola, roasted eggplant, capsicum, zucchini, heritage tomato, olives, fetta, herb dressing

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

#### Hot

Baked lamb moussaka, eggplant, tomato, oregano, bechamel sauce

Harissa spiced lentils, roasted pumpkin, confit tomato, heirloom carrot, mint, chilli **VEGAN, GF**

Mushroom arancini **V**

#### Sweet

Pineapple and macadamia pie **V, GF**

Lemon meringue cannoli **V**

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

# Canapés and bowls

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.

# Canapés and bowls



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## Cocktail packages

Minimum of 30 guests; service charges will apply for smaller groups. Canapé and bowl menus are for standing events only. For seated events, please refer to the dinner menus. Cocktail packages are one continuous service period and must align with the length of the whole event.

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

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

### One-hour canapés and beverage package - Option One **\$62.0**

Includes one hour silver beverage package.

Food only **\$38.0**

#### Chilled bowl

Zucchini, squash, buffalo fetta, kalamata olives,  
mint pesto **V, GF**

#### Hot canapés

Cheeseburger spring roll, house-made tomato sauce

Smoked cod croquette, black garlic mayonnaise **DF**

Chicken skewer, honey and seeded mustard **GF, DF**

### One-hour canapés and beverage package - Option Two **\$62.0**

Includes one hour silver beverage package.

Food only **\$38.0**

#### Chilled bowl

Steamed eggplant, rice, chilli, garlic, eschalot, light sesame  
dressing **VEGAN, GF**

#### Hot canapés

Lamb kofta, preserved lemon mayonnaise **GF, DF**

Barramundi spring roll, nam jim dressing **DF**

Buttermilk fried chicken, jalapeño salsa verde, honey  
mayonnaise **GF**

### Premium one-hour platters and beverage package **\$70.0**

Includes one hour silver beverage package.

Food only **\$46.0**

#### Grazing platters (preset)

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

# Canapés and bowls

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## Cocktail packages continued

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

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

### Two-hour food and beverage package **\$85.5**

Includes two-hour silver beverage package.

Food only **\$54.0**

#### Grazing platter (preset)

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

#### Chilled bowls

Tandoori lamb, cauliflower rice, radish, tomato, blackcurrants, coconut raita **GF, DF**

Fragrant chicken and rice salad, toasted almonds, red onion, golden raisins, parsley, mint **GF, DF**

#### Hot canapés

Barramundi spring roll, nam jim dressing **DF**

Stuffed pumpkin flower, Moroccan spices, preserved lemon dressing **VEGAN**

#### Hot bowls

Beef brisket and brown rice, avocado, tomato, pickled pawpaw, mint and coriander salsa **GF, DF**

Mushrooms, Du Puy lentils, orecchiette pasta, pine nuts, kale, chiffonade herbs **VEGAN**

### Premium two-hour food and beverage package **\$93.0**

Includes two-hour silver beverage package.

Food only **\$62.0**

#### Grazing platters

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

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

#### Chilled bowls

Slow-cooked beef tataki, daikon slaw, pear gel **GF, DF**

Double smoked ham, orecchiette pasta, olives, tomato, pistachio pesto

#### Hot canapés

Seared scallop, cauliflower purée, jamon and smoked paprika crumb **DF**

Buttermilk fried chicken, jalapeño salsa verde, honey mayonnaise **GF**

Polenta fritter, pecorino cheese, bush tomato relish **V, GF**

#### Hot bowls

Chargrilled octopus paella, roasted pepper, green peas, lemon **GF, DF**

Brown butter gnocchi, roasted pumpkin, sage, pine nuts **V**

# Canapés and bowls

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## Cocktail packages continued

Minimum of 30 guests; service charges will apply for smaller groups. Canapé and bowl menus are for standing events only. For seated events, please refer to the dinner menus. Cocktail packages are one continuous service period and must align with the length of the whole event.

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

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

### Three-hour food and beverage package **\$120.5**

Includes three-hour silver beverage package.

Food only **\$78.5**

#### Cold canapés

King prawn, strawberry gazpacho, avocado **GF, DF**

Selection of sushi **GF**

#### Chilled bowls

Fragrant chicken and rice salad, toasted almonds, red onion, golden raisins, parsley, mint **GF, DF**

Zucchini, squash, buffalo fetta, kalamata olive, mint pesto **V, GF**

#### Hot canapés

Cheeseburger spring roll, house-made tomato sauce

Smoked cod croquette, black garlic mayonnaise **DF**

Lamb kofta, preserved lemon mayonnaise **GF, DF**

#### Hot bowls

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

Mushrooms, Du Puy lentils, orecchiette pasta, pine nuts, kale, chiffonade herbs **VEGAN**

### Premium three-hour food and beverage package **\$133.0**

Includes three-hour silver beverage package.

Food only **\$91.5**

#### 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**

#### Chilled bowls

Mussel salad, shaved fennel, tomato, cannellini beans, oregano **GF, DF**

Double smoked ham, orecchiette pasta, olives, tomato, pistachio pesto

#### Hot canapés

Beef Wellington, mushroom, spinach

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

Sticky quail, Davidson plum and tamarind relish, toasted sesame **GF, DF**

Stuffed pumpkin flower, Moroccan spices, preserved lemon dressing **VEGAN**

#### Hot bowls

Red duck curry, roasted sweet potato, lychee, pickled cucumber **GF, DF**

Beef brisket and brown rice, avocado, tomato, pickled pawpaw, mint and coriander salsa **GF, DF**

# Canapés and bowls

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## Cocktail packages continued

Minimum of 30 guests; service charges will apply for smaller groups. Canapé and bowl menus are for standing events only. For seated events, please refer to the dinner menus. Cocktail packages are one continuous service period and must align with the length of the whole event. Food service staggered for the first three-hour duration.

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

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

### Four-hour food and beverage package **\$145.0**

Includes four-hour silver beverage package.

Food only **\$99.0**

#### Chilled bowls

Mooloolaba prawn, Sicilian basil caponata, Garlic Love dip, aged parmesan **GF**

Fragrant chicken and rice salad, toasted almonds, red onion, golden raisins, parsley, mint **GF, DF**

Zucchini, squash, buffalo fetta, kalamata olives, mint pesto **V, GF**

#### Hot canapés

Cheeseburger spring roll, house-made tomato sauce

Chicken and taro dumpling **GF**

Lamb kofta, preserved lemon mayonnaise **GF, DF**

Stuffed pumpkin flower, Moroccan spices, preserved lemon dressing **VEGAN**

Pea and potato croquette **VEGAN, GF**

#### Hot bowls

Chargrilled octopus paella, roasted pepper, green peas, lemon **GF, DF**

Kimchi fried rice, furikake salt, wakame herb salad **VEGAN, GF**

#### Dessert bowls

Espresso martini: coffee financier, mascarpone cream, coffee mousse **GF**

Pavlova, blueberry and strawberry gum compote, citrus curd, bush nut crumb **GF**

### Premium four-hour food and beverage package **\$150.0**

Includes four-hour silver beverage package.

Food only **\$103.0**

#### Cold canapés

Ratatouille tart, preserved lemon labna, sumac **V**

Torched yellowtail kingfish, shaved fennel, gin and finger lime dressing **GF, DF**

#### Chilled bowls

Tandoori lamb, cauliflower rice, radish, tomato, blackcurrants, coconut raita **GF, DF**

Grilled octopus, fregola, preserved lemon, cucumber, chickpeas, peppers, olives **DF**

Steamed eggplant, rice, chilli, garlic, eschalot, light sesame dressing **VEGAN, GF**

#### Hot canapés

Beef Wellington, mushroom, spinach

Seared scallop, cauliflower purée, jamon and smoked paprika crumb **DF**

Buttermilk fried chicken, jalapeño salsa verde, honey mayonnaise **GF**

Pork belly slider, Asian slaw, soy mayonnaise

Polenta fritter, pecorino cheese, bush tomato relish **V, GF**

#### Hot bowls

Karaage chicken, seasoned Japanese rice with furikake, Kewpie mayonnaise **GF, DF**

Brown butter gnocchi, roasted pumpkin, sage, pine nuts **V**

#### Dessert bowls

Stormy night: rum baba, ginger streusel, marinated pineapple, vanilla crème **V**

Strawberry-cello-misu: macerated strawberry, Savoiardi sponge, limoncello syrup, strawberry gel, mascarpone mousse

# Canapés and bowls

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## Create your own cocktail menu

Minimum of 30 guests; service charges will apply for smaller groups. Canapé and bowl menus are for standing events only. For seated events, please refer to the dinner menus.

For one-hour functions select up to two cold items and four hot items **\$43.0**

For one and a half hour functions select up to two cold items and five hot items **\$47.0**

For two-hour functions select up to three cold items and five hot items **\$55.0**

### Cold canapés

King prawn, strawberry gazpacho, avocado **GF, DF**

Spanner crab blini, chilli, avocado purée, finger lime

Mooloolaba crab and corn frittata, chilli jam **GF**

Torched yellowtail kingfish, shaved fennel, gin and finger lime dressing **GF, DF**

Selection of sushi **GF**

Beef tartare, beetroot kraut, seeded mustard **GF, DF**

Roasted duck breast, calamansi gel, pumpkin purée, pepita crumb **GF, DF**

Garam masala chicken roulade, red bean purée, pickled grape **GF, DF**

Spanish omelette, chorizo spread, manchego cheese **GF**

Kangaroo and lemon thyme salumi, pigface relish, kohlrabi remoulade **DF**

Lamb, carrot hummus, mint verde **GF, DF**

Saltbush goat's cheese, tomato crouton, olive jam **V**

Ratatouille tart, preserved lemon labna, sumac **V**

Beetroot marshmallow, macadamia cream, sunrise dukkah **VEGAN, GF**

### Grazing station add \$9.5

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

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

Barramundi spring roll, nam jim dressing **DF**

Smoked cod croquette, black garlic mayonnaise **DF**

Seared scallop, cauliflower purée, jamon and smoked paprika crumb **DF**

Chicken and taro dumpling **GF**

Buttermilk fried chicken, jalapeño salsa verde, honey mayonnaise **GF**

Sticky quail, Davidson plum and tamarind relish, toasted sesame **GF, DF**

Chicken skewer, honey and seeded mustard **GF, DF**

Pork belly slider, Asian slaw, soy mayonnaise

Lamb kofta, preserved lemon mayonnaise **GF, DF**

Cheeseburger spring roll, house-made tomato sauce

Beef Wellington, mushroom, spinach

Polenta fritter, pecorino cheese, bush tomato relish **V, GF**

Stuffed pumpkin flower, Moroccan spices, preserved lemon dressing **VEGAN**

Salt and pepper battered mushroom, horseradish tomato sauce **VEGAN, GF**

Pea and potato croquette **VEGAN, GF**

Spiced cauliflower, curry mayonnaise **VEGAN, GF**

### Dessert canapés

Yuzu meringue tartelette **V, GF**

Pineapple tarte tatin **GF**

Granny smith apple profiterole

Coconut, vanilla and strawberry indulgence **GF**

Hazelnut coffee opera **V, GF**

# Canapés and bowls

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## Bowl food

Minimum order of 30 per item. Must be ordered for 100% of attendees.

### Chilled bowls \$14.3 each

Mooloolaba prawn, Sicilian basil caponata, Garlic Love dip, aged parmesan **GF**

Grilled octopus, fregola, preserved lemon, cucumber, chickpeas, peppers, olives **DF**

Mussel salad, shaved fennel, tomato, cannellini beans, oregano **GF, DF**

Fragrant chicken and rice salad, toasted almonds, red onion, golden raisins, parsley, mint **GF, DF**

Tandoori lamb, cauliflower rice, radish, tomato, blackcurrants, coconut raita **GF, DF**

Slow-cooked beef tataki, daikon slaw, pear gel **GF, DF**

Double smoked ham, orecchiette pasta, olives, tomato, pistachio pesto

Zucchini, squash, buffalo fetta, kalamata olives, mint pesto **V, GF**

Steamed eggplant, rice, chilli, garlic, eschalot, light sesame dressing **VEGAN, GF**

### Dessert bowls \$14.8 each

Peach margarita: peach panna cotta, lime tequila gel, cherry sponge, macadamia crumble **GF**

Stormy night: rum baba, ginger streusel, marinated pineapple, vanilla crème **V**

Espresso martini: coffee financier, mascarpone cream, coffee mousse **GF**

Strawberry-cello-misu: macerated strawberry, Savoiardi sponge, limoncello syrup, strawberry gel, mascarpone mousse

Pavlova, blueberry and strawberry gum compote, citrus curd, bush nut crumb **GF**

### Hot bowls \$15.5 each

Chargrilled octopus paella, roasted pepper, green peas, lemon **GF, DF**

Prawn laksa, red curry paste, coconut cream, rice, spring onion, lime **GF, DF**

Karaage chicken, seasoned Japanese rice with furikake, Kewpie mayonnaise **GF, DF**

Tamarind glazed honey chicken, miso rice, shiitake mushroom **GF, DF**

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

Red duck curry, roasted sweet potato, lychee, pickled cucumber **GF, DF**

Irish pulled pork, pickled cabbage, celeriac purée, Guinness sauce **DF**

Beef brisket and brown rice, avocado, tomato, pickled pawpaw, mint and coriander salsa **GF, DF**

Mushrooms, Du Puy lentils, orecchiette pasta, pine nuts, kale, chiffonade herbs **VEGAN**

Kimchi fried rice, furikake salt, wakame herb salad **VEGAN, GF**

Brown butter gnocchi, roasted pumpkin, sage, pine nuts **V**

# Canapés and bowls

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**VEGAN** VEGAN  
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**DF** DAIRY FREE

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Seasoned by  
Queensland.

## Food stations

A minimum of four stations are required if no other food is selected. Stations can be selected to enhance stand up lunches - but must be ordered for 100% of attendees. Food station menus are for standing events only. For seated events, please refer to the dinner menus. Three-hour service duration. Minimum of 50 guests per station; service charges may apply for smaller groups.

### Grazing station \$22.0

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**  
Pumpkin and goat's cheese arancini **V**  
Lamb brochette **GF, DF**  
Octopus, kipfler and chorizo sauté **GF, DF**

### Indian station \$22.0

Butter chicken **GF**  
Paneer and pumpkin dahl **V, GF**  
Fragrant basmati rice **VEGAN, GF**  
Roti, papadums **V**  
Chutney, pickles, raita **V**

### Dumpling station \$22.0

Duck and hoisin bun **DF**  
Barbeque pork bun **DF**  
Pumpkin and chicken dumpling  
Vegetable siu mai **VEGAN**

### Pizza station \$22.0

Meat lovers: Barbeque sauce, pepperoni, smoked ham, ground beef, cheese  
Margherita: Pizza sauce, mozzarella, tomato, basil **V**  
Chicken Alfredo: Cheese sauce, pesto chicken, spinach, red onion, parmesan

### South West station \$23.0

Southern fried chicken **GF, DF**  
Beef brisket, soft bun  
Mac and cheese **V**  
Slaw, ranch dressing **V, GF**

### Queensland station \$25.0

Wagyu beef, caramelised onion **GF, DF**  
Seared prawns **GF, DF**  
Grilled Bundaberg vegetable **VEGAN, GF**  
Cocktail potatoes **VEGAN, GF**  
House slaw **VEGAN, GF**

### Mexican nachos and taco station \$23.0

Beef carnitas **GF, DF**  
Chicken chilli con carne **GF, DF**  
Cauliflower tacos, sweet chilli golden glaze **V, DF**  
Avocado, sour cream, chilli and lime **V, GF**  
Corn and bean salsa **VEGAN, GF**  
Corn chips **V, GF**  
Tortillas **V**

### Plant-based station \$21.0

Cauliflower pakora, chutney **VEGAN, GF**  
Marinated rice, tofu, mushrooms, broccolini, kimchi **VEGAN, GF**  
Eggplant tagine, capsicum, zucchini, onion, harissa spice **VEGAN, GF**  
Salad of kale, chickpea, avocado, watermelon radish, sesame **VEGAN, GF**

# Canapés and bowls

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## Food stations continued

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### Native Australian station **\$22.0**

Slow cooked beef, Davidson plum, pepperberry jus **GF, DF**

Native thyme scented chicken, bush tomato relish **GF, DF**

Crocodile spring rolls

### Crêpe and cannoli station **\$24.0**

Warm crêpes, assorted condiments **V**

Cannoli with chocolate hazelnut, limoncello and coffee fillings **V**

Vanilla soft serve ice cream **V, GF**

(machine subject to availability)

### Dessert station **\$23.0**

Pot set yuzu cream, sesame crumble, pistachio genoise, mandarin gel, brandy-soaked cherry sauce **V, GF**

Mojito mint sponge, white rum syrup, coconut cream, lemon lime foam, coconut feuilletine **V, GF**

Stormy night: rum baba, ginger streusel, marinated pineapple, vanilla crème **V**

# Dinner

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# Dinner



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# Plated dinner

We recommend three courses. Two course minimum including main course. We recommend at least one GF, DF or chicken selection per course.

## Entrée

### Share platters (one of each per table) \$38.0pp

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**

### Seafood

Queensland rock pool: Moreton Bay bugs, king prawn, spanner crab, chilli, strawberry gazpacho, avocado mayonnaise, lemon myrtle dressing, saltbush, finger lime **GF, DF** \$40.0

Mooloolaba prawn, vegetable noodles, curry dressing, candied cashews, raita **GF, DF** \$39.5

Miso glazed salmon, green apple gel, glutinous black rice, radish, wasabi peas **DF** \$35.5

Herb crusted kingfish, activated charcoal yoghurt, fennel and baby quke salad, ruby grapefruit **GF, DF** \$35.5

### Poultry

Roasted chicken breast, almond skordalia, greens, cauliflower couscous, pomegranate **GF, DF** \$33.0

Poached chicken breast, seasonal green salad, pickled radish, green goddess dressing, snow pea tendrils **GF, DF** \$33.0

Grilled duck breast, blood orange gel, bok choy, sushi rice, soy glaze, furikake **GF, DF** \$35.0

### Pork

San Danielle prosciutto, burratina, compressed rockmelon, port reduction, rosemary grissini \$33.0

Grilled Jamaican pork tenderloin, avocado, pineapple, corn, red pepper, jerk mayonnaise, shaved coconut **GF, DF** \$33.0

### Beef

Rare roasted beef, Vietnamese salad, nam jim dressing, sesame seeds **GF, DF** \$35.5

Wagyu beef bresaola, risoni, baby qukes, golden raisins, heirloom cherry tomatoes, lemon myrtle fetta, fig vincotto 36.0

### Lamb

Grilled lamb backstrap, black barley, green pea velouté, Woombye fetta, orange, lemon balm \$35.5

### Vegetarian

Whipped ricotta tart, aniseed myrtle, burnt tomato, seasonal greens, pickled red onion, peach and muscatel chutney **V, GF** \$33.0

Mushroom pâté, Tawny port gel, witlof, pickled French shallots, pane croccante **VEGAN** \$33.0

# Dinner

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## Plated dinner continued

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

### Main

#### Seafood

Pan seared barramundi, creamy polenta, fennel salad, orange, confit tomatoes, chimichurri **GF** \$54.5

Pan seared salmon, pumpkin purée, Du Puy lentils, broccolini, tomato, seeds, seaweed flakes, finger lime cream sauce **GF** \$54.5

#### Poultry

Seared chicken breast, black beans, capsicum, coriander, lime rice, avocado, mole sauce, pickled onion, radish and soft herb salad **GF, DF** \$52.0

Prosciutto wrapped chicken ballotine, crushed dill potato, ratatouille, basil pesto **GF** \$52.5

Chicken breast, caramelised red onion, wild mushrooms, lardons, green beans, parsnip purée, rocket gremolata **GF, DF** \$52.0

Duck breast, sweet potato, coconut rice, Asian vegetables, red curry sauce **GF, DF** \$54.0

Roasted duck breast, pea croquette, lentil cassoulet, green beans, fennel salad, burnt orange dressing **GF, DF** \$54.0

#### Pork

Pork belly, red cabbage purée, roasted pumpkin, green beans, seeded mustard jus **GF, DF** \$53.5

#### Beef

Kung pao wagyu rump, sautéed greens, miso carrot, furikake scented rice, shaved radish **GF, DF** \$55.5

Slow-roasted fillet of beef, colcannon mash, sautéed mushroom, glazed carrot, creamy spinach sauce **GF** \$55.5

Pan seared beef tenderloin, seeded mustard, soft herb crumble, celeriac purée, salt and vinegar potato, baby carrots, diable sauce **DF** \$56.5

Braised beef cheek, white polenta, cavolo nero, tomato and pistachio salsa, basil oil **GF** \$55.5

#### Lamb

Slow-roasted lamb rack, creamed spinach, crisp mushroom risotto cake, confit tomato salsa **GF** \$58.0

#### Vegetarian

Corn, quinoa, potato and dill cake, caramelised cauliflower purée, leafy greens, date and parsley gremolata **VEGAN, GF** \$52.0

Mushroom and black lentil Wellington, watercress velouté, roasted heirloom vegetables **V** \$52.0

# Dinner

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## Plated dinner continued

### Dessert

Australian farmhouse cheeses, quince paste, dried fruits, selection of bread and crackers **V** \$30.5

Pineapple textures: pineapple tarte tartin, spiced prune compote, cinnamon whipped ganache, pink peppercorns \$26.0

Roasted corn crema catalana, caramelised banana, dulce de leche, caramel puffed rice \$27.5

Banoffee slice: chocolate flourless cake, banana confit, whisky chocolate mousse, caramel mousse, flambé banana, raspberry coulis **GF** \$26.0

Lemon meringue tart: caramel feuilletine, lemon curd, lemon mousse, caramel almond ganache, sautéed meringue **GF** \$27.0

Vanilla gateau basque, rum custard, white chocolate, spiced rum jelly \$28.5

Lime sour: lemon myrtle ganache, coconut dacquoise, lime sour mousse **GF** \$28.0

Gianduja crémeux, Daintree vanilla crème brûlée, pâte sablée, raspberry chilli gel, hazelnut dacquoise \$28.5

Limoncello and strawberry tiramisu: strawberry gel, limoncello syrup, Savoirdi sponge, macerated strawberries \$28.0

Spiced caramelised pear, thyme and ginger crumb, honey financier, manuka butternut curd **V, GF** \$27.0

Sticky toffee pudding, butterscotch sauce, vanilla bean ice cream **V** \$27.5

Bailey's cheesecake, spice crumbs, coconut gels, double chocolate feuilletine \$26.0

Warm crêpes, lemon thyme syrup, berry compote, BCEC honey and cinnamon ice cream **V** \$28.0

### Share platters (two per table) \$33.0 pp

Chef's selection of chilled desserts, pastries, cakes, chocolates, fresh seasonal and tropical fruits

### The Ultimate Dessert Buffet \$35.0 pp

Dessert grazing stations with chef's selection of chilled desserts, pastries, cakes, chocolates, ice cream, fresh seasonal and tropical fruits and a selection of Australian cheeses

Coffee and tea station included

### Coffee and tea served to the table \$5.5

Must be ordered for 100% of attendees.

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

### Coffee and tea served from stations \$3.5

Must be ordered for 100% of attendees.

Locally roasted, freshly ground Arabica coffee and a selection of teas served from self-service automatic espresso machines

# Dinner

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# Buffet dinner

Minimum of 30 guests. Self-service buffet with dining tables clothed and set with cutlery. One buffet selection per event. Main course service two hours duration, dessert service one hour duration. Includes coffee and tea station.

## Indian dinner buffet \$103.0

### Salad

Kachumber salad **VEGAN**

### Hot

Butter chicken **GF**

Lamb rogan josh **GF**

Amritsari fish, chilli, lime and coriander **GF**

Vegetable curry **VEGAN, GF**

Paneer dahl **V, GF**

Fragrant basmati rice **VEGAN, GF**

Roti and papadums **V**

Pickles and chutneys **V**

### Sweet

Gulab jamun

Indian rice pudding (Kheer) **GF**

Seasonal and tropical fruit **VEGAN, GF**

## Wok and dumpling dinner buffet \$103.0

### Salad

Crisp slaw of edamame, capsicum, coriander, peanuts, soy and chilli dressing **V**

### Hot

Sweet and sour chicken **GF, DF**

Kung pao beef with vegetables **GF, DF**

Vegetable and tofu chop suey **VEGAN**

Barbeque pork belly

Soft jasmine rice **VEGAN, GF**

Duck and hoisin bun **DF**

Prawn siu mai

Steamed mushroom bun **V, GF**

### Sweet

Mango pudding **VEGAN, GF**

Egg tart **V**

Chinese five spice chocolate pot de crème **V, GF**

# Dinner

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## Buffet dinner continued

Minimum of 30 guests. Self-service buffet with dining tables clothed and set with cutlery. One buffet selection per event. Main course service two hours duration, dessert service one hour duration. Includes coffee and tea station.

### Aussie Barbeque dinner buffet \$110.0

#### Hot

Wagyu beef **GF, DF**  
Pasture fed lamb cutlets **GF, DF**  
Chermoula rubbed chicken **GF, DF**  
Pork sausages **GF**  
Seared Noosa prawns **GF, DF**  
Grilled Bundaberg vegetables **VEGAN, GF**  
Herbed corn on the cob **V, GF**  
Atherton cocktail potatoes **VEGAN, GF**  
Selection of artisan breads

#### Salad

Coleslaw **VEGAN, GF**  
Salad greens **VEGAN, GF**

#### Sweet

Pavlova **V, GF**  
Warm coconut lamington **V**  
Seasonal and tropical fruit **VEGAN, GF**

### Mexican dinner buffet \$104.0

#### Hot

Beef carnitas **GF, DF**  
Chicken chilli con carne **GF, DF**  
Lamb barbacoa, South American spices, citrus, tomato and roasted carrot **GF, DF**  
Cauliflower tacos, sweet chilli golden glaze **VEGAN, GF**

#### Salad

Jerk sweet potato salad, yoghurt and lime dressing **V, GF**  
Avocado, sour cream, chilli and lime **V, GF**  
Corn and bean salsa **VEGAN, GF**  
Corn chips and tortillas **V**

#### Sweet

Tres leches cake **V**  
Churros, chocolate dipping sauce **V**  
Dulce de leche s'mores

# Dinner

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## Buffet dinner continued

Minimum of 30 guests. Self-service buffet with dining tables clothed and set with cutlery. One buffet selection per event. Main course service two hours duration, dessert service one hour duration. Includes coffee and tea station.

### Native Australian flavours dinner buffet **\$103.0**

#### Salad

Salad of Queensland blue pumpkin, cauliflower, wattleseed, saltbush dukkah, bush tomato balsamic **GF, DF**

#### Hot

Eucalyptus smoked barramundi, lemon myrtle dressing **GF, DF**

Slow-cooked beef, Davidson plum, pepperberry jus **GF, DF**

Native thyme scented chicken, bush tomato relish **GF, DF**

Crocodile spring rolls

Potato gnocchi, Good Growin' mushrooms, mountain pepper **V**

Salt baked yams, warrigal greens **VEGAN, GF**

#### Sweet

Pineapple financier, lemon myrtle crème, bush nut crumb **GF**

Macadamia banoffee pie **V, GF**

Wattleseed and chocolate brownie **V, GF**

### Plant-based dinner buffet **\$99.0**

#### Salad

Salad of kale, chickpeas, avocado, watermelon radish, sesame **VEGAN, GF**

#### Hot

Cauliflower pakora **VEGAN, GF**

Roasted sweet potato, corn, bean and coriander salsa **VEGAN, GF**

Marinated rice, tofu, mushrooms, broccolini, kimchi **VEGAN, GF**

Eggplant tagine, capsicum, zucchini, onion, harissa spice **VEGAN, GF**

Spiced pumpkin dahl **VEGAN, GF**

Sliced breads with olive oil **VEGAN**

#### Sweet

Seasonal and tropical fruit **VEGAN, GF**

Sticky date cake **VEGAN**

Ice cream **VEGAN**

# Dinner

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# Degustation dinner

For parties of 30-100 guests in the Plaza Gallery or Sky Room.

## Five course degustation dinner **\$150.0**

To include matched wines **add \$100.0**

### Plant-based degustation

Lemon myrtle sourdough **VEGAN**

Macadamia cheese mousse, green apple carpaccio, toasted walnut granola, aged balsamic glaze **VEGAN, GF**

Beetroot hummus, roasted golden beets, macadamia fetta, grapefruit, red chicory, sumac **VEGAN, GF**

Steamed eggplant, aromatic master stock, Asian slaw, Vietnamese mint, freeze-dried mandarin **VEGAN, GF**

Braised black barley, roasted pumpkin, pomegranate, shaved fennel, radish, mint, coconut labna **VEGAN**

Chocolate avocado mousse, strawberry coulis, calamansi gel, chocolate granola, fresh berries **VEGAN, GF**

### Taste of Queensland degustation

Lemon myrtle sourdough **VEGAN**

Moreton Bay bug, Fraser Isle spanner crab, avocado, witlof, grapefruit, muntries, mayonnaise **GF, DF**

Brisbane Valley quail, warm salad of burnt sprouts, kipfler potato, wild native greens, crisp prosciutto, dukkah, smoked bacon dressing **GF, DF**

Butter poached Chris Bolton coral trout, celeriac, sea vegetables, finger lime cream **GF**

Kangaroo loin, salt-baked yams, warrigal greens, Davidson plum chutney, pepperberry jus **GF, DF**

Mandarin cheesecake, maple bacon, roasted pumpkin purée, toasted almonds, milk crumb **GF**

### Native Australian flavours degustation

Lemon myrtle sourdough **VEGAN**

Salt-baked yam soup, roasted macadamia nuts, Geraldton wax cream **V, GF**

Salad of native freshwater crayfish, avocado cream, pickled cucumber, finger lime and green ants **GF, DF**

Fillet of Far North Queensland line-caught coral trout, celeriac purée, muntries, lemon myrtle butter **GF**

Darling Downs wagyu beef, native tamarind miso rub, burnt leeks, roasted carrot purée, warrigal greens, anise myrtle jus **GF, DF**

Sunrise lime syrup, vanilla cream, Davidson plum meringue, desert lime gel, torched mango purée, white chocolate crumb **GF**

# Dinner

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# Native Australian Flavours

Degustation menus available for parties of 30-100 guests in the Plaza Gallery or Sky Room.

## Native Australian flavours dinner

### Entrée

Native rosemary and green pea panna cotta, bush tomato salad, macadamia cream, saltbush dukkah **V, GF, DF** \$33.0

Smoked pumpkin, cauliflower, wattleseed hummus, saltbush dukkah, bush tomato balsamic **V, GF, DF** \$33.0

Eucalyptus smoked Humpty Doo barramundi, crushed new potato, capers, horseradish, sea vegetables, lemon myrtle dressing **GF, DF** \$33.5

Salad of Brisbane Valley quail, beans, orange, celery, native currants, indigenous herbs, shaved fennel, sunrise lime **GF, DF** \$34.5

### Main

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

Potato gnocchi, warrigal greens, Good Growin' mushrooms, scorched cabbage, celeriac purée, wild herbs and flowers **V** \$51.0

Fillet of Chris Bolton coral trout, corn purée, steamed green vegetables, sago, finger lime cream **GF** \$53.0

Barbequed wagyu striploin, miso tamarind glaze, carrot purée, chargrilled seasonal vegetables **GF, DF** \$53.0

Seared loin of kangaroo, Davidson plums, salt-baked yams, beetroot, warrigal greens, pepperberry jus **GF, DF** \$53.0

### Dessert

Native basil mousse, mango gel, strawberries, meringue, wild thyme water, vanilla genoise **GF** \$27.5

Citrus pepperberry pudding, lemon myrtle cream, saltbush macadamia crumb, finger lime gel **V, GF** \$27.5

Wattleseed and native nut brownie, warm chocolate fudge, Illawarra plum ice cream, hibiscus flowers **V, GF** \$27.5

# Beverage

Proud to be an #eatqld partner promoting Queensland products and supporting local producers.



# Beverage

## 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.

To ensure the utmost quality and value  
we may update individual products  
subject to availability.

**Menus valid to 30 June 2027.**

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# Beverage



To ensure the utmost quality and value we may update individual products subject to availability.

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## Australian icons beverage package

The Icons package features Australia's most renowned wineries, as well as past and present award winners in James Halliday's top 100 wines of the year.

No selection required; all wines will be available. For banquets, one white and one red will be preset on tables, the remainder will be available on request. Beverage packages must match the length of the event.

### Cocktails and mocktails on arrival

Myrtle and Cumquat Spritz: Brookies cumquat gin, lemon and anise myrtle syrup, soda, tonic

Milton Spiced Rum and Strangelove double ginger, lime garnish

NON1 Spritz: NON1 salted raspberry and chamomile, tonic, strawberry (non-alcoholic)

### Sparkling wine and spritzers

Clover Hill Exceptionelle MV (Tasmania)

Swift NV Cuvée (Orange, New South Wales)

Turkey Flat Sparkling Shiraz (Barossa, South Australia)

Brookie's Free Spirited Blood Orange Spritz (non-alcoholic)

Beau Viva Sparkling Rosé (non-alcoholic)

Zero Hour Prosecco (non-alcoholic)

### White wine

Shaw & Smith Sauvignon Blanc (Adelaide Hills, South Australia)

Haddow & Dineen Pinot Gris (Tamar Valley, Tasmania)

Jim Barry The Florita Riesling (Clare Valley, South Australia)

Giant Steps Circle of Fifths Chardonnay (Yarra Valley, Victoria)

MMAD Chenin Blanc (McLaren Vale, South Australia)

Tyrrell's VAT1 Semillon (Hunter Valley, New South Wales)

### Red wine and rosé

Cullen Ephraim Malbec Blend (Margaret River, Western Australia)

Giant Steps Applejack Pinot Noir (Yarra Valley, Victoria)

SC Pannell Little Branch Grenache (McLaren Vale, South Australia)

Henschke Keyneton Euphonium (Barossa Valley, South Australia)

St Hugo Signature Cabernet Sauvignon (Coonawarra, South Australia)

Yeringberg 'The Yeringberg' (Yarra Valley, Victoria)

Medhurst Rosé (Yarra Valley, Victoria)

Select six. Asahi Zero and Great Northern Super Crisp will also be available.

### Queensland craft beer

Sea Legs Mid Hazy Pale Ale

Aether All Australian Pale Ale

Balter XPA

Black Hops G.O.A.T. Hazy IPA

Sea Legs Pilsner

### Full-strength premium

Asahi Super Dry

Corona

Brookvale Union Ginger Beer

Somersby Apple Cider

Hard Rated Alcoholic Lemon squash

Pepsi, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash, Orange Juice, Sparkling Mineral Water

**\$70.0 per person (One-hour duration)**

**\$84.0 per person (Two-hour duration)**

**\$104.0 per person (Three-hour duration)**

**\$120.0 per person (Four-hour duration)**

**\$132.0 per person (Five-hour duration)**

# Beverage packages

## Australian icons beverage package continued

Available on request as add-ons for Australian Icons four-hour and five-hour sit down packages. Served from the bar for the last two hours of your package.

### Cellar reserve wine tasting

No selection required. Sample list below - wines may change according to vintage rollovers and availability.

#### White wine

Shaw & Smith Lenswood Chardonnay (Adelaide Hills, South Australia)

Leeuwin Estate Art Series Chardonnay (Margaret River, Western Australia)

Paringa The Paringa Chardonnay (Mornington Peninsula, Victoria)

Brokenwood ILR Semillon (Hunter Valley, New South Wales)

First Creek Oakey Creek Semillon (Hunter Valley, New South Wales)

Rieslingfreak No.1 Grounds of Grandeur Riesling (Clare Valley, South Australia)

Yeringberg Marsanne Roussanne (Yarra Valley, Victoria)

#### Red Wine

By Farr Farrside Pinot Noir (Moorabool Valley, Victoria)

10x Tractor McCutcheon Pinot Noir (Mornington Peninsula, Victoria)

Tolpuddle Pinot Noir (Coal River Valley, Tasmania)

Cullen Diana Madeline (Margaret River, Western Australia)

Grant Burge Meshach (Barossa, South Australia)

Yangarra High Sands Grenache (McLaren Vale, South Australia)

Yarra Yering Dry Red No.1 (Yarra Valley, Victoria)

### After dinner digestifs and cocktails

No selection required.

Cellar selection of spirits and fortified wines

Espresso Martini: Vodka, coffee liqueur and cold drip coffee, shaken and garnished with coffee beans

Brookie's Negroni: Brookie's dry gin, Adelaide Hills bitter orange, Regal Rouge sweet vermouth, garnished with orange

Agave Australis by Mt Uncle Distillery and StrangeLove lime and jalapeño, lime garnish

Beachtree Distilling Twilight Blue Gin and Waddi Lemon myrtle, Finger Lime and Bitters

Milton Spiced Rum and StrangeLove double ginger, lime garnish

To ensure the utmost quality and value we may update individual products subject to availability.

Menus valid to 30 June 2027.

Seasoned by  
Queensland.

# Beverage packages

To ensure the utmost quality and value we may update individual products subject to availability.

Menus valid to 30 June 2027.

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## Platinum beverage package

Select eight wines. For banquets, one white and one red will be preset on tables, the remainder will be available on request. Brookie's Free Spirited Blood Orange Spritz, Zero Hour Prosecco, Beau Viva Sparkling Rosé will also be included. Beverage packages must match the length of the event.

### Cocktails and mocktails on arrival

Myrtle and Cumquat Spritz: Brookies cumquat gin, lemon and anise myrtle syrup, soda, tonic

Milton Spiced Rum and StrangeLove double ginger, lime garnish

NON1 Spritz: NON1 salted raspberry and chamomile, tonic, strawberry (non-alcoholic)

### Sparkling wine and spritzers

Jansz Premium Cuvée (Pipers River, Tasmania)

Croser NV (Adelaide Hills, South Australia)

Dal Zotto Pucino Limoncello Spritz (King Valley, Victoria)

Mojo Tivo Blood Orange Spritz (South Australia)

### White wine

Dog Point Sauvignon Blanc (Marlborough, New Zealand)

Vasse Felix Premier Chardonnay (Margaret River, Western Australia)

Paringa Estate Pinot Gris (Mornington Peninsula, Victoria)

Brokenwood Semillon (Hunter Valley, New South Wales)

Hahndorf Hill Gru Gruner Veltliner (Adelaide Hills, South Australia)

Oliver's Taranga Fiano (McLaren Vale, South Australia)

### Red wine and rosé

Craggy Range Gimblett Gravels Syrah (Hawke's Bay, New Zealand)

Pipers Pinot Noir (Pipers Brook, Tasmania)

Gentle Folk 'Vin de Sofa' Sangiovese (Adelaide Hills, South Australia)

Leeuwin Estate Prelude Cabernet Sauvignon (Margaret River, Western Australia)

Protero Nebbiolo (Adelaide Hills, South Australia)

Yangarra Estate Old Vine Grenache (McLaren Vale, South Australia)

Medhurst Rosé (Yarra Valley, Victoria)

Select six. Asahi Zero and Great Northern Super Crisp will also be available.

### Queensland craft beer

Sea Legs Mid Hazy Pale Ale

Aether All Australian Pale Ale

Balter XPA

Black Hops G.O.A.T. Hazy IPA

Sea Legs Pilsner

### Full-strength premium

Asahi Super Dry

Corona

Brookvale Union Ginger Beer

Somersby Apple Cider

Hard Rated Alcoholic Lemon squash

Pepsi, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash, Orange Juice, Sparkling Mineral Water

**\$47.0 per person (One-hour duration)**

**\$54.0 per person (Two-hour duration)**

**\$63.0 per person (Three-hour duration)**

**\$79.0 per person (Four-hour duration)**

**\$85.0 per person (Five-hour duration)**

### Additional item

To include Taittinger Champagne on arrival (30 mins)  
add **\$6.0 per person**

# Beverage packages

## Platinum beverage package continued

### After dinner digestifs and cocktails

Available on request as an add-on for Platinum four-hour and five-hour sit down packages.

No selection required. Served from the bar for the last two hours of your package.

Cellar selection of spirits and fortified wines

Espresso Martini: Vodka, coffee liqueur and cold drip coffee, shaken and garnished with coffee beans

Brookie's Negroni: Brookie's dry gin, Adelaide Hills bitter orange, Regal Rouge sweet vermouth, garnished with orange

Agave Australis by Mt Uncle Distillery and StrangeLove lime and jalapeño, lime garnish

Beachtree Distilling Twilight Blue Gin and Waddi Lemon myrtle, Finger Lime and Bitters

Milton Spiced Rum and StrangeLove double ginger, lime garnish

### Cellar reserve wine tasting

To include a two hour wine tasting table at the end of your four-hour and five-hour sit down package **add \$30.0 per person.**

No selection required. Sample list below - wines may change according to vintage rollovers and availability.

#### White wine

Shaw & Smith Lenswood Chardonnay (Adelaide Hills, South Australia)

Leeuwin Estate Art Series Chardonnay (Margaret River, Western Australia)

Paringa The Paringa Chardonnay (Mornington Peninsula, Victoria)

Brokenwood ILR Semillon (Hunter Valley, New South Wales)

First Creek Oakey Creek Semillon (Hunter Valley, New South Wales)

Rieslingfreak No.1 Grounds of Grandeur Riesling (Clare Valley, South Australia)

Yeringberg Marsanne Roussanne (Yarra Valley, Victoria)

#### Red Wine

By Farr Farrside Pinot Noir (Moorabool Valley, Victoria)

10x Tractor McCutcheon Pinot Noir (Mornington Peninsula, Victoria)

Tolpuddle Pinot Noir (Coal River Valley, Tasmania)

Cullen Diana Madeline (Margaret River, Western Australia)

Grant Burge Meshach (Barossa, South Australia)

Yangarra High Sands Grenache (McLaren Vale, South Australia)

Yarra Yering Dry Red No.1 (Yarra Valley, Victoria)

To ensure the utmost quality and value we may update individual products subject to availability.

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# Beverage packages

## Gold beverage package

**Select six wines.** For banquets, one white and one red will be preset on tables, and the remainder will be available on request. Bcec recommends one sparkling, two white, one rosé and two red wines. Zero Hour Prosecco will also be available. Beverage packages must match the length of the event.

### Spritzers on arrival

Dal Zotto Pucino Limoncello Spritz  
Mojo Tivo Blood Orange Spritz

### Sparkling wine

Pizzini Prosecco (King Valley, Victoria)  
Mountadam Pinot Noir Chardonnay NV (Eden Valley, South Australia)

### White wine

Bloom Sauvignon Blanc (Marlborough, New Zealand)  
Punt Road Chardonnay (Yarra Valley, Victoria)  
Rieslingfreak No.3 Riesling (Clare Valley, South Australia)  
Tar & Roses Pinot Grigio (Central Victoria)

### Rosé

Mazi MCG Rosé (McLaren Vale, South Australia)

### Red wine

Seppeltsfield Shiraz (Barossa Valley, South Australia)  
Rob Dolan True Colours Pinot Noir (Yarra Valley, Victoria)  
S.C. Pannell Basso Grenache (McLaren Vale, South Australia)  
Bleasdale Second Innings Malbec (Langhorne Creek, South Australia)  
Giant Steps LDR Pinot Syrah (Yarra Valley, Victoria)  
Te Mata Gamay Noir (Hawke's Bay, New Zealand)

**Select four.** Asahi Zero and Great Northern Super Crisp will also be available.

### Queensland craft beer

Sea Legs Mid Hazy Pale Ale  
Aether All Australian Pale Ale  
Balter XPA  
Black Hops G.O.A.T. Hazy IPA  
Sea Legs Pilsner

### Full-strength premium

Asahi Super Dry  
Corona  
Somersby Apple Cider

Pepsi, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash, Orange Juice, Sparkling Mineral Water

**\$40.0 per person (One-hour duration)**  
**\$45.0 per person (Two-hour duration)**  
**\$54.0 per person (Three-hour duration)**  
**\$63.0 per person (Four-hour duration)**  
**\$68.0 per person (Five-hour duration)**

### Additional items

To include Dal Zotto Pucino Limoncello Spritz and Mojo Tivo Blood Orange Spritz for duration of event **add \$2.0 per person**  
To include Taittinger Champagne on arrival (30 mins) **add \$10.0 per person**

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Queensland.

# Beverage packages

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## Silver beverage package

No selection required. Beverage packages must match the length of the event.

### Wine

Zero Hour Prosecco (non-alcoholic)

Grower's Gate Brut NV (South Australia)

Frankie Sauvignon Blanc (South Eastern Australia)

Frankie Shiraz (South Eastern Australia)

Frankie Rosé (South Eastern Australia)

### Full-strength beer

Asahi Super Dry

Balter XPA

### Mid-strength beer

Great Northern Super Crisp

### Non-alcoholic beer

Asahi Zero

Pepsi, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash, Orange Juice, Sparkling Mineral Water

**\$35.0 per person (One-hour duration)**

**\$40.0 per person (Two-hour duration)**

**\$47.0 per person (Three-hour duration)**

**\$56.0 per person (Four-hour duration)**

**\$62.0 per person (Five-hour duration)**

### Additional item

To include Dal Zotto Pucino Limoncello Spritz and Mojo Tivo Blood Orange Spritz on arrival (30 min) **add \$3.0 per person**

# Beverage packages

## Queensland beverage package

Beverage packages must match the length of the event.  
**Select one arrival cocktail.**

Agave Australis by Mt Uncle Distillery and StrangeLove lime and jalapeño, lime garnish

Beachtree Distilling Twilight Blue Gin and Waddi lemon myrtle, finger lime and bitters

Milton Spiced Rum and StrangeLove double ginger, lime garnish

**Select six wines.** Zero Hour Prosecco will also be included.  
For banquets, one white and one red will be preset on tables, the remainder will be available on request.

### Sparkling wine

Sirromet Seven Scenes NV Cuvée (Granite Belt, Queensland)

Symphony Hill Prosecco (Granite Belt, Queensland)

### White wine

Sirromet Signature Collection Chardonnay (Granite Belt, Queensland)

Symphony Hill Reserve Sauvignon Blanc (Granite Belt, Queensland)

Witches Falls Verdelho (Granite Belt, Queensland)

### Rosé

La Petite Mort Pinot Rosé (Granite Belt, QLD)

### Red wine

Sirromet Signature Collection Cabernets (Granite Belt, Queensland)

Symphony Hill Shiraz (Granite Belt, Queensland)

La Petite Mort Crianza Tempranillo (Granite Belt, Queensland)

**Select two.** Sobah non-alcoholic beer, Great Northern Super Crisp and Sea Legs Mid Hazy Pale Ale will also be included.

### Queensland craft beer

Aether All Australian Pale Ale

Balter XPA

Black Hops G.O.A.T. Hazy IPA

Sea Legs Pilsner

Pepsi, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash, Orange Juice, Sparkling Mineral Water

**\$40.0 per person (One-hour duration)**

**\$45.0 per person (Two-hour duration)**

**\$54.0 per person (Three-hour duration)**

**\$63.0 per person (Four-hour duration)**

**\$68.0 per person (Five-hour duration)**

To ensure the utmost quality and value we may update individual products subject to availability.

Menus valid to 30 June 2027.

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# Beverage packages

To ensure the utmost quality and value we may update individual products subject to availability.

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## Alcohol-free beverage packages

To complement business lunches, cocktail parties and banquets.

### Premium alcohol-free beverage package

Juice and soft drink jugs preset on tables. For banquets, one sparkling wine will be preset on tables, the remainder will be available on request. Beverage packages must match the length of the event.

#### Mocktail

Brookie's Free Spirited Blood Orange Spritz

#### Non-alcoholic sparkling wines

Zero Hour Prosecco

Beau Viva Premium Sparkling Rosé

#### NON wine alternative

NON1 - Salted Raspberry and Chamomile

NON3 - Toasted Cinnamon and Yuzu

NON5 - Lemon Marmalade and Hibiscus

NON7 - Stewed Cherry and coffee

#### Non-alcoholic beers

Asahi Zero

Sobah non-alcoholic

#### Soft drinks

Pepsi, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash

StrangeLove yuzu, lime and jalapeño; and double ginger lo-cal soft drinks

Orange Juice, Sparkling Mineral Water

**\$19.0 per person (One-hour duration)**

**\$25.0 per person (Two-hour duration)**

**\$31.0 per person (Three-hour duration)**

**\$37.0 per person (Four-hour duration)**

**\$43.0 per person (Five-hour duration)**

### Alcohol-free beverage package

Beverage packages must match the length of the event.

Pepsi, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash, Orange Juice, Sparkling Mineral Water

#### Banquets

To complement sit-down conference lunches, business lunches and school events. Jugs of soft drinks and/or juice pre-set on tables.

**Two hours \$21.0 per person**

**Three hours \$23.0 per person**

**Four hours \$25.0 per person**

**Five hours \$27.0 per person**

#### Conferences

To complement stand up conference lunches. Soft drinks and juice options available from self-serve stations.

**Up to one hour duration \$7.0 per person**

# Beverage packages

To ensure the utmost quality and value we may update individual products subject to availability.

Menus valid to 30 June 2027.

Seasoned by  
Queensland.

## Package add-ons

Only available in conjunction / concurrently with an alcoholic beverage package.

### Cocktails and mocktails on arrival

Minimum order to cater for more than 50% of guaranteed guest numbers.  
One drink per person.

#### **BCEC signature cocktail \$13.0 per person**

Myrtle and Cumquat Spritz: Brookie's cumquat gin, lemon and anise myrtle syrup, soda, tonic

#### **Queensland Distilleries cocktails \$11.0 per person**

Agave Australis by Mt Uncle Distillery and StrangeLove lime and jalapeño, lime garnish

Beachtree Distilling twilight blue gin and Waddi lemon myrtle, finger lime and bitters

Milton Spiced Rum and StrangeLove double ginger, lime garnish

#### **Mocktails \$8.5 per person**

NON1 salted raspberry and chamomile, tonic, strawberry

NON3 toasted cinnamon and yuzu, tonic, lemon

Brookie's Free Spirited blood orange spritz

### Champagne

Order must cater for 100% of final guest numbers.

#### **Taittinger Brut Prestige NV**

On arrival up to 30 minutes service **\$15.0 per person**

For each additional 30 minutes **add \$4.0 per person**

#### **Laurent Perrier La Cuvée NV or Louis Roederer NV**

On arrival up to 30 minutes service **\$17.0 per person**

For each additional 30 minutes **add \$6.0 per person**

### Spirits retail bar

Our beverage packages contain beer, wine and soft drinks. Spirits can be made available for purchase for guests who prefer not to consume beer or wine.

Our BCEC Sales and Event Planning Managers can help you design the drinks menu for your guests.

# Beverage on consumption

## White wine by the bottle

Select a maximum of four wines to be available on consumption (BCEC recommends one sparkling, one white, one red and one rosé). Minimum spend may apply.

### Sparkling and spritzers

- Grower's Gate Brut NV (South Australia) **\$50.0**
- Pizzini Prosecco (King Valley, Victoria) **\$61.0**
- Mojo Tivo Blood Orange Spritz (Adelaide Hills, South Australia) **\$62.0**
- Seven Scenes by Sirromet NV Cuvée (Granite Belt, Queensland) **\$62.0**
- Mountadam Pinot Noir Chardonnay NV (Eden Valley, South Australia) **\$65.0**
- Symphony Hill Prosecco (Granite Belt, Queensland) **\$65.0**
- Dal Zotto Pucino Limoncello Spritz (King Valley, Victoria) **\$68.0**
- Croser NV (Adelaide Hills, South Australia) **\$72.0**
- Jansz Premium Cuvée (Pipers River, Tasmania) **\$75.0**
- Swift Cuvée Rosé NV (Orange, New South Wales) **\$92.0**
- Clover Hill Exceptionelle MV (Tasmania) **\$92.0**
- Turkey Flat Sparkling Shiraz (Barossa Valley, South Australia) **\$98.0**

### Champagne

- Taittinger Brut Prestige NV (Champagne, France) **\$140.0**
- Laurent-Perrier La Cuvée NV (Champagne, France) **\$148.0**
- Louis Roederer Collection NV (Champagne, France) **\$160.0**
- Taittinger Prestige Rosé NV (Champagne, France) **\$188.0**
- Laurent-Perrier Cuvée Rosé (Champagne, France) **\$230.0**

### Sauvignon blanc

- Frankie Sauvignon Blanc (South Eastern Australia) **\$50.0**
- Bloom Sauvignon Blanc (Marlborough, New Zealand) **\$59.0**
- Symphony Hill Reserve Sauvignon Blanc (Granite Belt, Queensland) **\$63.0**
- Dog Point Sauvignon Blanc (Marlborough, New Zealand) **\$72.0**
- Shaw & Smith Sauvignon Blanc (Adelaide Hills, South Australia) **\$76.0**

### Chardonnay

- Punt Road Chardonnay (Yarra Valley, Victoria) **\$59.0**
- Sirromet Signature Collection Chardonnay (Granite Belt, Queensland) **\$63.0**
- Vasse Felix Premier Chardonnay (Margaret River, Western Australia) **\$76.0**
- Frogmore Creek Chardonnay (Coal River Valley, Tasmania) **\$84.0**
- Giant Steps Circle of Fifths (Yarra Valley, Victoria) **\$92.0**
- Novum Chardonnay (Marlborough, New Zealand) **\$108.0**
- Picardy Chardonnay (Pemberton, Western Australia) **\$115.0**
- Paringa Estate The Paringa Chardonnay (Mornington Peninsula, Victoria) **\$126.0**
- Giant Steps Sexton Chardonnay (Yarra Valley, Victoria) **\$135.0**
- Shaw & Smith Lenswood Chardonnay (Adelaide Hills, South Australia) **\$144.0**
- Leeuwin Estate Art Series Chardonnay (Margaret River, Western Australia) **\$230.0**

To ensure the utmost quality and value we may update individual products subject to availability.

Menus valid to 30 June 2027.

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Queensland.

# Beverage on consumption

To ensure the utmost quality and value we may update individual products subject to availability.

Menus valid to 30 June 2027.

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## White wine by the bottle continued

Select a maximum of four wines to be available on consumption (BCEC recommends one sparkling, one white, one red and one rosé). Minimum spend may apply.

### Pinot gris/grigio

Tar & Roses Pinot Grigio (Central Victoria) **\$59.0**

Paringa Estate Pinot Gris (Mornington Peninsula, Victoria) **\$66.0**

Xavier Goodridge Papa Pinot Gris (Yarra Valley, Victoria) **\$72.0**

Chard Farm Pinot Gris (Central Otago, New Zealand) **\$80.0**

Haddow + Dineen Grain of Truth Pinot Gris  
(Tamar Valley, Tasmania) **\$94.0**

### Alternative varietals

Rieslingfreak No.3 Riesling (Clare Valley, South Australia) **\$60.0**

Witches Falls Verdelho (Granite Belt, Queensland) **\$62.0**

Oliver's Taranga Small Batch Fiano (McLaren Vale,  
South Australia) **\$65.0**

Brokenwood Semillon (Hunter Valley, New South Wales) **\$67.0**

Symphony Hill Gewürztraminer (Granite Belt, Queensland) **\$67.0**

Hahndorf Hill Gru Grüner Veltliner (Adelaide Hills,  
South Australia) **\$73.0**

MMAD Chenin Blanc (Blewitt Springs, South Australia) **\$92.0**

Ossa Grüner Veltliner (East Coast, Tasmania) **\$104.0**

Yeringberg Marsanne Roussane (Yarra Valley, Victoria) **\$121.0**

Tyrrell's VAT 1 Semillon (Hunter Valley, New South Wales) **\$136.0**

Jim Barry The Florita Riesling (Clare Valley, South Australia) **\$136.0**

Brokenwood ILR Semillon (Hunter Valley, New South Wales) **\$144.0**

# Beverage on consumption

To ensure the utmost quality and value we may update individual products subject to availability.

Menus valid to 30 June 2027.

Seasoned by  
Queensland.

## Red wine by the bottle

Select a maximum of four wines to be available on consumption (BCEC recommends one sparkling, one white, one red and one rosé). Minimum spend may apply.

### Rosé

- Frankie Rosé (South Eastern Australia) **\$50.0**
- Mazi MCG Rosé (McLaren Vale, South Australia) **\$59.0**
- Medhurst Rosé (Yarra Valley, Victoria) **\$73.0**
- La Petite Mort Pinot Rosé (Granite Belt, Queensland) **\$75.0**
- Maison Saint Aix (Provence, France) **\$79.0**

### Pinot noir

- Rob Dolan True Colours Pinot Noir (Yarra Valley, Victoria) **\$62.0**
- Giant Steps LDR Pinot Shiraz (Yarra Valley, Victoria) **\$65.0**
- Pipers Pinot Noir (Pipers River, Tasmania) **\$67.0**
- William Downie Cathedral Pinot Noir (Gippsland, Victoria) **\$73.0**
- Scorpo Noirien Pinot Noir (Mornington Peninsula, Victoria) **\$82.0**
- Haddow + Dineen Private Universe Pinot Noir (Tamar Valley, Tasmania) **\$93.0**
- Lowestoft Estate Pinot Noir (Derwent Valley, Tasmania) **\$120.0**
- Chard Farm The Viper Pinot Noir (Central Otago, New Zealand) **\$129.0**
- Giant Steps Applejack Pinot Noir (Yarra Valley, Victoria) **\$136.0**
- 10x Tractor McCutcheon Pinot Noir (Mornington Peninsula, Victoria) **\$147.0**
- Picardy Tête De Cuvée Pinot Noir (Pemberton, Western Australia) **\$155.0**
- Tolpuddle Pinot Noir (Coal River Valley, Tasmania) **\$164.0**
- By Farr Farrside Pinot Noir (Moorabool Valley, Victoria) **\$198.0**

### Cabernet sauvignon and blends

- Leeuwin Estate Prelude Cabernet Sauvignon (Margaret River, Western Australia) **\$66.0**
- Sirromet Signature Selection Cabernets (Granite Belt, Queensland) **\$63.0**
- Jim Barry Single Vineyard Cabernet Sauvignon (Clare Valley, South Australia) **\$76.0**
- Te Mata Awatea Cabernet Merlot (Hawke's Bay, New Zealand) **\$88.0**
- St Hugo Signature Cabernet Sauvignon (Coonawarra, South Australia) **\$92.0**
- Corymbia Calgardup Cabernet Sauvignon (Margaret River, Western Australia) **\$130.0**
- Yeringberg The Yeringberg (Yarra Valley, Victoria) **\$172.0**
- Hickinbotham The Peake Cabernet Shiraz (McLaren Vale, South Australia) **\$211.0**
- Cullen Diana Madeline (Margaret River, Western Australia) **\$226.0**
- Yarra Yering Dry Red No. 1 (Yarra Valley, Victoria) **\$239.0**

# Beverage on consumption

To ensure the utmost quality and value we may update individual products subject to availability.

Menus valid to 30 June 2027.

Seasoned by  
Queensland.

## Red wine by the bottle continued

Select a maximum of four wines to be available on consumption (BCEC recommends one sparkling, one white, one red and one rosé). Minimum spend may apply.

### Shiraz and blends

Frankie Shiraz (South Eastern Australia) **\$50.0**

Seppeltsfield Shiraz (Barossa Valley, South Australia) **\$65.0**

Symphony Hill Shiraz (Granite Belt, Queensland) **\$65.0**

Ministry of Clouds Shiraz (McLaren Vale, South Australia) **\$74.0**

Craggy Range Gimblett Gravels Syrah (Hawke's Bay, New Zealand) **\$86.0**

Henschke Keyneton Euphonium Shiraz Blend (Barossa Valley, South Australia) **\$108.0**

Shaw and Smith Shiraz (Adelaide Hills, South Australia) **\$119.0**

Rusden Black Guts Shiraz (Barossa Valley, South Australia) **\$138.0**

Yarra Yering Underhill Shiraz (Yarra Valley, Victoria) **\$189.0**

Koomilya JC Block Shiraz (McLaren Vale, South Australia) **\$211**

### Grenache and alternative varietals

Te Mata Gamay Noir (Hawke's Bay, New Zealand) **\$62.0**

Bleasdale Second Innings Malbec (Langhorne Creek, South Australia) **\$64.0**

S.C. Pannell Basso Grenache (McLaren Vale, South Australia) **\$67.0**

Gentle Folk Vin de Sofa Sangiovese (Adelaide Hills, South Australia) **\$69.0**

La Petite Mort Crianza Tempranillo (Granite Belt, Queensland) **\$74.0**

Protero Nebbiolo (McLaren Vale, South Australia) **\$79.0**

Yangarra Estate Old Vine Grenache (McLaren Vale, South Australia) **\$83.0**

Bogle Estate Old Vine Zinfandel (Sierra Foothills, California) **\$86.0**

Domaine Joseph Drouhin Morgon Gamay (Beaujolais, France) **\$92.0**

Cullen Ephraim Malbec Blend (Margaret River, Western Australia) **\$98.0**

S.C. Pannell Little Branch Grenache (McLaren Vale, South Australia) **\$122.0**

Hickinbotham The Revivalist Merlot (McLaren Vale, South Australia) **\$138.0**

# Beverage on consumption

To ensure the utmost quality and value we may update individual products subject to availability.

Menus valid to 30 June 2027.

Seasoned by  
Queensland.

## Beer and spirits

Select a maximum of four beers – must include one mid-strength and one non-alcoholic.

### Queensland craft beer

Balter XPA **\$12.0**

Aether All Australian Pale Ale **\$12.5**

Sea Legs Pilsner **\$13.5**

Black Hops G.O.A.T. Hazy IPA **\$14.0**

### Full-strength beer

Asahi Super Dry **\$12.5**

Corona **\$12.5**

### Mid-strength beer

Great Northern Super Crisp **\$9.9**

Sea Legs Hazy Mid Pale Ale **\$11.5**

### Non-alcoholic beer

Asahi Zero **\$9.0**

Sobah **\$11.0**

### Ginger beer, cider and seltzer

Brookvale Union Ginger Beer **\$13.3**

Somersby Apple Cider **\$12.0**

Aether Peach Seltzer **\$12.5**

### Spirits

Please speak with your Event Planning Manager about available selection.

Pre-mixed spirits (RTD) **from \$13.8**

Spirits **from \$13.0**

# Beverage on consumption

## Non-alcoholic drinks

### By the glass

- Pepsi **\$5.5**
- Pepsi Max **\$5.5**
- Schweppes Lemonade **\$5.5**
- Solo Lemon Squash **\$5.5**
- Orange Juice **\$6.0**
- Sparkling Mineral Water **\$5.5**

### By the bottle/can

- Pepsi (375ml can) **\$5.5**
- Pepsi Max (375ml can) **\$5.5**
- Solo Lemon Squash (375ml can) **\$5.5**
- Schweppes Lemonade (375ml can) **\$5.5**
- Orange Juice (250ml bottle) **\$6.0**
- Apple Juice (250ml bottle) **\$6.0**
- Sparkling Mineral Water (500ml bottle) **\$5.5**
- Spring Water (600ml bottle) **\$4.9**
- V Energy Blue (250ml can) **\$7.0**
- Celsius Live Fit Raspberry Peach (330ml can) **\$8.0**
- Gatorade (600ml) **\$7.0**
- Strangelove Lo-Cal Double Ginger Beer **\$7.0**
- Strangelove Lo-Cal Yuzu **\$7.0**
- Strangelove Lime and Jalapeño **\$7.0**

### By the litre

- Soft Drink (1 litre jug) **\$17.5**
- Orange Juice (1 litre jug) **\$20.0**

### Wine alternative and non-alcoholic wine

- Brookie's Free Spirited Blood Orange Spritz **\$10.0**
- Zero Hour Prosecco **\$44.0**
- Beau Viva Sparkling Rosé **\$55.0**
- NON1 Salted Raspberry and Chamomile **\$48.0**
- NON3 Toasted Cinnamon and Yuzu **\$48.0**
- NON5 Lemon Marmalade and Hibiscus **\$48.0**
- NON7 Stewed Cherry and coffee **\$48.0**

### Water cooler **\$40.0**

- 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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