



**BRISBANE CONVENTION
& EXHIBITION CENTRE**

Seasoned by Queensland

Local flavours expertly crafted

2024/2025 Menu Planner

Menus valid to 30 June 2025.





INTRODUCING BCEC'S 2024/2025 MENU

SEASONED BY QUEENSLAND

Developed by Executive Chef, Matthew Arnold and his talented team, this Menu focuses on authentic food, crafted from quality raw ingredients with fresh produce the undisputed hero.

"Devising the Menu was a genuine collaborative effort; creating new ways to hero our wonderful Queensland produce is a process we all enjoy. This year we also continued our work with native Australian ingredients and flavours, infusing them into dishes for everyone's enjoyment," Matthew says.

The Centre maintains its strong commitment to supporting Queensland growers and local businesses. "We have a long history of advocacy for Queensland produce and working closely with our local farmers, fishers and producers." he says.

The mission of Matthew and his team is to curate inventive menus that surprise and delight the Centre's clients and guests, and to encourage healthy and sustainable dining choices.

SUSTAINABILITY

Executive Chef, Matthew Arnold is passionate about reducing food waste through sustainable practices in the Centre's kitchens and through building relationships with local charities.

To this end we have invested in an upgraded organic dehydrator, one with greater capacity to manage organic waste from the Centre's busy kitchens. The dehydrator reduces waste by up to 80% with the by-product a high concentrate soil fertiliser.

BCEC also partners with locally based Emmanuel City Mission, a daytime sanctuary providing care and support for those most vulnerable in the neighbourhood, helping with meals for the Mission's daily patrons.

Please enjoy.

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BREAKFAST

Proud to be an #eatqld partner
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Menu ingredients are subject to seasonal
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BREAKFAST



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- V VEGETARIAN
- VEGAN VEGAN
- GF GLUTEN FREE
- DF DAIRY FREE

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MINIMUM OF 30 GUESTS; SERVICE CHARGES WILL APPLY FOR SMALLER GROUPS.

Stand up breakfast \$30.5

- Granola, Greek yoghurt and seasonal fruit compote **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

- Berry almond friands **V, GF** add \$5.0
- Banana bread, lemon curd cream **V, GF** add \$5.0
- Steamed pork bun **DF** add \$5.0
- Pumpkin and ricotta quiche, quinoa crust, Spanish onion, broccoli, tomato relish **V** add \$5.0
- Smoked salmon bagel, capers, cream cheese add \$6.0
- Bircher muesli, berry compote and yuzu curd **V** add \$6.0
- Smoked bacon and scrambled egg wrap, bush tomato chutney add \$6.0
- Breakfast burrito, scrambled egg, beef and refried beans add \$7.0
- Avocado, smoked salmon, miso brown rice, rocket, soft herbs, tomato, lemon dressing **GF, DF** add \$7.0
- Breakfast bowl of grilled pumpkin, quinoa, avocado, tomato, spinach **VEGAN, GF** add \$7.0

Sit down plated with hot selection \$44.5

Pre-set on table

SELECT ONE

- Granola, Greek yoghurt and seasonal fruit compote **V, GF**
- Croissant with butter and strawberry preserve **V**
- Banana bread, lemon curd cream **V, GF**
- Fresh orange juice
- Locally roasted, freshly ground Arabica coffee and a selection of teas

Main Course

ALTERNATE SERVICE CHARGE OF **\$5.0 PER PERSON** APPLIES TO MAIN COURSES.

- Scrambled egg, gravlax of salmon, heritage tomatoes, spinach, avocado, toasted Turkish bread
- Wattleseed and sweet potato frittata, Warrigal greens, mushroom medley, bush tomato chutney **V, GF**
- Breakfast roti, beef cevapcici, scrambled egg, beans, carrot hummus, tomato and avocado
- Herb and spinach omelette, cauliflower hash, grilled chorizo, house baked beans, manchego **GF**
- Scrambled eggs, bacon, chicken chipolata, grilled tomato, herbed mushrooms, pumpkin sourdough
- Full Breakfast: Scrambled egg, bacon, sweet corn fritter, roasted tomato, pork and fennel chipolata, herbed mushrooms
- Burrito breakfast bowl, spiced chicken mince, fried rice, egg, beans, sweet corn, pickled slaw, corn tortilla crisps **GF, DF**
- Crushed avocado, grilled sourdough, roasted asparagus, tomato and chickpea salsa, fetta, rocket **V**
- Spanish tortilla, roasted capsicum, Spanish onion, kipfler potato, romesco sauce, confit tomato **V**
- Cheesy sourdough French toast, avocado, haloumi, bacon, eggplant kasundi

Additional items add \$5.0

- Streaky bacon **GF, DF**
- Chicken chipolata **GF, DF**
- Grilled tomato **VEGAN, GF**
- Flat mushroom **VEGAN, GF**
- Haloumi cheese **V, GF**
- Seasonal and tropical fruit **VEGAN, GF**
- In-house patisserie selection of breakfast pastries **V**

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MORNING & AFTERNOON BREAKS

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MORNING & AFTERNOON BREAKS



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Coffee & tea break

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

30 min duration	\$6.2
45 min duration	\$6.6
60 min duration	\$7.1
To include orange juice	add \$2.7

Platinum

\$14.2

INCLUDES COFFEE AND TEA. 30 MINUTE DURATION. MINIMUM 30 GUESTS. CHEF'S DAILY MENUS AVAILABLE FOR SMALLER GROUPS. 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 \$2.7
Additional item	\$6.9

Savoury

- Haloumi, sweet potato and kale slice **V, GF**
- Lamb and rosemary pie
- Chicken and pistachio sausage roll
- Spinach and onion pakora **VEGAN, GF**
- Fetta, mushroom and spinach gözleme **V**
- Black bean and corn empanada **VEGAN**
- Spinach and pea spiced puff **V**

Sweet

- Native cinnamon and almond croissant **V**
- Portuguese tart **V**
- Vanilla and boysenberry cake **VEGAN, GF**
- Chocolate and native mint financier **V**
- Raspberry, apple and chia seed crumble slice **V**
- Apricot and thyme scroll **V**
- Coconut and wattleseed brownie **V, GF**
- Seasonal and tropical fruit **VEGAN, GF**
- Mini ice cream **V, GF**

Gold

\$13.7

INCLUDES COFFEE AND TEA. 30 MINUTE DURATION. 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 \$2.7
Additional item	\$6.4

Savoury

- Mini bacon and egg pie
- Spinach, balsamic and roasted capsicum pinwheel **V**
- Rosemary, garlic and sea salt focaccia **V, DF**
- Onion bagel croute, whipped goat's cheese and mascarpone **V**
- Shiitake mushroom pastie **VEGAN, GF**
- Smoked turkey, cranberry, Swiss cheese toastie
- Chicken, mushroom and leek pie

Sweet

- Peach and passionfruit cake **VEGAN, GF**
- Mini doughnut **V**
- Pistachio and almond loaf **V**
- Pain au chocolate **V**
- Carrot and ginger scone **V**
- Raspberry, lemon, coconut slice **V, GF, DF**
- In-house patisserie selection of cookies **V**
- Chocolate and hazelnut brioche **V**
- Muffins: caramelised white chocolate and cacao; fig and pear; ricotta and almond **V**

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LUNCH

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LUNCH



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STAND UP LUNCH

MINIMUM OF 30 GUESTS; CHEF'S DAILY MENUS AVAILABLE FOR SMALLER GROUPS. ONE HOUR SERVICE DURATION. SELECT SIX COLD ITEMS FROM THE RANGE OF SANDWICHES, WRAPS, ROLLS AND SALADS.

Stand up lunch

\$52.4

To sit down

add **\$7.9**

To include orange juice

add **\$2.7**

Cold items

Sandwiches

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

Roasted beef, Swiss cheese, romesco mayonnaise, rocket

Slow roasted chicken, apple slaw, sharp cheddar, rocket

Roasted turkey, red onion, tomato, cheddar cheese, mayonnaise

Mortadella, piccalilli, tomato, baby spinach **DF**

Pastrami, sauerkraut, pickles, Swiss cheese, salad leaves

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

Tortilla Wraps

Roasted ham, pineapple, tomato chilli and chia seed pickles, gruyère, mesclun

Seared beef, Asian slaw, shallots, mesclun, nam jim dressing **DF**

Lamb, quinoa, marinated fetta, sundried tomato, shallots, salad leaves

Lentils, brown rice, hummus, roasted pumpkin, carrot, capsicum, kalamata olive **VEGAN**

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

Roasted cauliflower, pickled vegetable slaw, rocket, soft herbs, aioli **VEGAN**

Ancient grain rice, sultanas, dates, sunflower seeds, hummus, currants, pepitas **VEGAN**

Turkish bread

Vegan BLT: smoky tofu, lettuce, tomato, capsicum tapenade **VEGAN**

Shaved beef, philly cheese, capers, horseradish, red onion, herbs

Piri piri chicken, cucumber, tomato, lettuce, Sriracha mayonnaise **DF**

Roasted turkey, balsamic onion, bacon, Swiss cheese

Smoked salmon, cucumber, onion, rocket, caper mayonnaise **DF**

Roasted beef, seeded mustard, horseradish, pickled onion, rocket **DF**

Falafel, apple, cucumber, tomato, rocket, mayonnaise **VEGAN**

Salads

Tomato, avocado, red onion, olives, white beans, rocket **VEGAN, GF**

Barley, cucumber, spring onion, cherry tomato, eggplant, dried fruits, soft herbs, lemon dressing **VEGAN**

Cocktail potatoes, celery, gherkins, capers, snipped herbs, boiled eggs, mayonnaise **V, GF, DF**

Blackened chicken, olives, shredded cabbage, za'atar, chickpeas, wild rice, kale, balsamic vinaigrette **DF**

Wild rice, lentils, dried cranberries, shredded carrot, broccolini, soft herbs, lemon dressing **VEGAN, GF**

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

Roasted pear, kale, walnut, radicchio, red onion, radish, goat's cheese dressing **V, GF**

Cucumber, rocket, brown rice, pine nuts, seeds, red onion, capsicum citrus dressing **VEGAN, GF**

Falafel, shaved red cabbage, carrot, Spanish onion, peppers, spinach, habanero dressing **VEGAN, GF**

Baby beetroot, carrot, red onion, kale, soft herbs, saltbush dukkah, pomegranate dressing **VEGAN, GF**

Pearl cous cous, pumpkin, carrot, dried cranberries, pepita and sunflower seeds, herbs **VEGAN**

Penne pasta, roasted eggplant, capsicum, zucchini, red onion, heritage tomato, olives, fetta, herb dressing **V**

LUNCH

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STAND UP LUNCH CONTINUED

SELECT TWO HOT DISHES, ONE ADDITIONAL ITEM AND TWO DESSERTS.

Hot dishes

Jerk chicken, toasted corn and bean salsa, chimichurri **GF, DF**

Massaman beef curry, turmeric rice **GF, DF**

Goat biryani, fragrant saffron rice **GF**

Barramundi, Asian vegetables, nam jim dressing **GF, DF**

Keralan fish curry, steamed seasonal vegetables **GF, DF**

Jambalaya, peppers, toasted corn, beans, eschallots **VEGAN, GF**

Pork belly, light Thai red curry, paw paw salad **GF, DF**

Puttanesca gnocchi, smoked eggplant **V**

Chorizo pasta, capsicum, capers, red onions, manchego cheese

Roasted sweet potato, jerk salsa, smoked coconut flakes **VEGAN, GF**

Sri Lankan vegetable curry, steamed rice **VEGAN, GF**

Roasted chicken, Sicilian caponata, baby spinach **GF, DF**

Coq au vin, wild mushrooms, red wine, herbs **GF, DF**

Slow braised chicken, mushrooms, white beans, fennel, tomato, sage **GF, DF**

Japanese chicken katsu curry with fragrant rice **GF, DF**

Quinoa, kale, black beans, peppers, toasted corn, pickled cabbage, pico de gallo **VEGAN, GF**

Spinach and ricotta tortellini, mushroom ragout **V**

Nourish bowl of salmon, Japanese rice, pickled cabbage, edamame, soy and chilli **GF, DF**

Greek red bean and vegetable ragout, olives, capers, oregano **VEGAN, GF**

Lamb barbacoa, South American spices, citrus, tomato and sweet potato **GF, DF**

Darling Downs beef stroganoff, steamed fragrant rice **GF**

Additional Items

Cream of mushroom soup **V**

Seasonal minestrone **VEGAN**

Vegetarian sushi roll **V**

Salmon and avocado sushi roll

Vegetable ricotta bake **V**

Roasted pumpkin, fetta and leek quiche **V**

Bacon, cheddar and leek quiche

Vegetable dumpling **V**

Steamed pork bun

Dessert

Pumpkin, ricotta and bush honey cannoli **V**

Sour cherry and cacao tartlet **V, GF**

Lemon St Honoré slice, lemon crèmeux, puff pastry, choux **V**

Assorted mini cakes and pastries

Mini ice cream **V, GF**

Strawberry and basil verrine **GF**

Lime and raspberry cheesecake

Pecan and cranberry pie **V, GF**

Coffee rocher slice, white chocolate whipped ganache **GF**

Peach and lemongrass panna cotta **GF**

Seasonal and tropical fruit **VEGAN, GF**

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

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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.

Entrée **\$27.8**

Seafood

Mooloolaba king prawns, avocado, tomato, cucumber, gem lettuce, spicy tomato mayonnaise **GF, DF**

Seared coral trout, apple and wasabi gel, compressed cucumber, radish, herbs **DF**

Poultry

Roasted chicken breast, cavolo nero cabbage, roasted pumpkin, semi-dried heirloom tomatoes, pomegranate, tahini dressing **GF**

Slow roasted chicken breast, Mediterranean vegetable risotto salad, semi-dried tomato salsa **GF, DF**

Smoked Brisbane Valley quail, celeriac remoulade, pickled mushrooms, roasted pear, hazelnut, seeded mustard **GF, DF**

Beef

Wagyu bresola, compressed watermelon, heirloom tomatoes, manchego, olive crumbs, sherry vinegar dressing **GF**

Seared angus beef, eucalyptus, pickled cabbage, celeriac, horseradish, watercress, native apples, balsamic **GF, DF**

Vegetarian

Beetroot kraut, rosemary shortbread, almond cheese, roasted golden beets, seeded mustard dressing **VEGAN**

Heirloom tomato, watermelon, burratina, olive powder, strawberry balsamic, basil, grissini **V**

Duck

Roasted duck breast, soba noodle, wakame and mint salad, kewpie and furikake salt

Lamb

Grilled lamb, carrot mousse, roasted carrots, green crumb, coconut labna, burnt orange dressing

AN ALTERNATE SERVICE FEE OF **\$5.0 PER PERSON** APPLIES TO MAIN COURSES

Main **\$44.6**

Seafood

Grilled salmon fillet, seared corn, fennel, cabbage, celery slaw, prawn, lime, palm sugar dressing **GF, DF**

Pan fried barramundi, fennel purée, white beans, snow peas, finger lime dressing **GF, DF**

Poultry

Roasted duck breast, pistachio and parsley purée, fermented fruit, parsnips, greens, citrus jus **GF, DF**

Roasted breast of chicken, apricot and almond pilaf, new season carrots, carrot and cumin purée **GF, DF**

Grilled chicken breast, butter chickpea curry, pickled Scenic Rim vegetables and spiced pakora **GF**

Brisbane Valley quail, beans, orange, fennel, peppers, soft herbs, sunrise lime dressing **GF, DF**

Beef

Smoke-infused beef fillet, salt-baked root vegetables, Davidson plum chutney, saltbush **GF, DF**

Fillet of beef, roasted eggplant, Good Growin' oyster mushrooms, broccolini, black garlic miso butter **GF**

Seared fillet of Kilcoy beef, cauliflower purée, warm salad of kipfler potatoes, kale, broccolini, lemon garlic dressing, chimichurri **GF, DF**

Vegetarian

Vegetable paella, artichokes, peppers, zucchini flowers, soft herbs, paprika rice galette **VEGAN, GF**

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

Pork

Honey glazed Kingaroy pork cutlet, roasted butternut pumpkin, coconut rice, black bean, tomato, corn, shallots, fragrant herbs, tamarind dressing **GF, DF**

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SIT DOWN PLATED LUNCH CONTINUED

Dessert

\$23.6

Raspberry lemon meringue verrine, lemon curd, honeyed pavlova and paté sable

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

Paris-brest of hazelnut crème pâtissier, caramelised hazelnut, brownie crumble

Baked chocolate and beetroot cheesecake tart, lemon thyme madeleine, raspberry coulis **V**

Elderflower poached pear, rhubarb, pickled snow tremella, caramelised cashews, ginger and chia seed sorbet **VEGAN, GF**

Coconut verbena panna cotta, white peach and lemongrass jelly, gingerbread sponge, dark chocolate and raspberry streusel **GF**

Jasmine tea mousse, rosella jelly, cinnamon financier, chai streusel, chocolate truffle **V, GF**

Steamed cocoa sponge, chocolate fudge sauce, mixed berry gelato **V**

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

add \$3.7

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CHEF'S DAILY MENU

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MONDAY

30 MINUTE SERVICE DURATION FOR TEA BREAKS, ONE HOUR SERVICE DURATION FOR LUNCH. TEA BREAKS INCLUDE ONE OF EACH ITEM PER PERSON. THE CHEF'S DAILY MENUS ARE SET MENUS DESIGNED TO PROVIDE A RANGE OF FLAVOURS TO SUIT ALL TASTES AND DIETARY NEEDS. SHOULD YOU WISH TO CUSTOMISE YOUR MENU PLEASE CHOOSE FROM THE WIDER SELECTION OF MORNING & AFTERNOON TEA AND STAND UP LUNCH OPTIONS – PRICES AS MARKED.

Coffee on arrival **\$6.2**

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

Morning tea **\$12.6**

Haloumi, sweet potato and kale slice **V, GF**

Coconut and wattleseed brownie **V, GF**

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

To include orange juice with a break **add \$2.7**

Lunch **\$48.8**

To sit down **add \$7.9**

Sandwiches, wraps and rolls

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

Turkish bread: Vegan BLT smoky tofu, lettuce, tomato, capsicum tapenade **VEGAN**

Salads

Barley, cucumber, spring onion, cherry tomato, eggplant, dried fruits, soft herbs, lemon dressing **VEGAN**

Roasted pear, kale, walnut, red onion, radicchio, goat's cheese dressing **V, GF**

Hot

Chorizo pasta, capsicum, capers, red onions, manchego cheese

Quinoa, kale, black beans, peppers, toasted corn, pickled cabbage, pico de gallo **VEGAN, GF**

Vegetable dumpling **V**

Sweet

Pumpkin, ricotta and bush honey cannoli **V**

Coffee rocher slice, white chocolate whipped ganache **GF**

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

Afternoon tea **\$12.6**

Portuguese tart **V**

Onion bagel croute, whipped goat's cheese and mascarpone **V**

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

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TUESDAY

30 MINUTE SERVICE DURATION FOR TEA BREAKS, ONE HOUR SERVICE DURATION FOR LUNCH. TEA BREAKS INCLUDE ONE OF EACH ITEM PER PERSON. THE CHEF'S DAILY MENUS ARE SET MENUS DESIGNED TO PROVIDE A RANGE OF FLAVOURS TO SUIT ALL TASTES AND DIETARY NEEDS. SHOULD YOU WISH TO CUSTOMISE YOUR MENU PLEASE CHOOSE FROM THE WIDER SELECTION OF MORNING & AFTERNOON TEA AND STAND UP LUNCH OPTIONS – PRICES AS MARKED.

Coffee on arrival **\$6.2**

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

Morning tea **\$12.6**

Mini bacon and egg pie

Raspberry, apple and chia seed crumble slice **v**

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

To include orange juice with a break **add \$2.7**

Lunch **\$48.8**

To sit down **add \$7.9**

Sandwiches, wraps and rolls

Sandwich: Mortadella, piccalilli, tomato, baby spinach **DF**

Wrap: Lentils, brown rice, hummus, roasted pumpkin, carrot, capsicum, kalamata olive **VEGAN**

Salmon and avocado sushi roll

Vegetarian sushi roll **v**

Salads

Tomato, avocado, red onion, olives, white beans, rocket **VEGAN, GF**

Cocktail potatoes, celery, gherkins, capers, snipped herbs, boiled eggs, mayonnaise **v, GF, DF**

Hot

Coq au vin, wild mushrooms, red wine, herbs **GF, DF**

Roasted sweet potato, jerk salsa, smoked coconut flakes **VEGAN, GF**

Sweet

Mini ice cream **v, GF**

Peach and lemongrass panna cotta **GF**

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

Afternoon tea **\$12.6**

Fetta, mushroom and spinach gözleme **v**

Seasonal and tropical fruit **VEGAN, GF**

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WEDNESDAY

30 MINUTE SERVICE DURATION FOR TEA BREAKS, ONE HOUR SERVICE DURATION FOR LUNCH. TEA BREAKS INCLUDE ONE OF EACH ITEM PER PERSON. THE CHEF'S DAILY MENUS ARE SET MENUS DESIGNED TO PROVIDE A RANGE OF FLAVOURS TO SUIT ALL TASTES AND DIETARY NEEDS. SHOULD YOU WISH TO CUSTOMISE YOUR MENU PLEASE CHOOSE FROM THE WIDER SELECTION OF MORNING & AFTERNOON TEA AND STAND UP LUNCH OPTIONS – PRICES AS MARKED.

Coffee on arrival **\$6.2**

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

Morning tea **\$12.6**

Lamb and rosemary pie

Native cinnamon and almond croissant **v**

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

To include orange juice with a break **add \$2.7**

Lunch **\$48.8**

To sit down **add \$7.9**

Sandwiches, wraps and rolls

Wrap: Seared beef, Asian slaw, shallots, mesclun, nam jim dressing **DF**

Turkish bread: Falafel, apple, cucumber, tomato, rocket, mayonnaise **VEGAN**

Salads

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

Baby beetroot, carrot, red onion, kale, soft herbs, saltbush dukkah, pomegranate dressing **VEGAN, GF**

Hot

Nourish bowl of salmon, Japanese rice, pickled cabbage, edamame, soy and chilli **GF, DF**

Greek red bean vegetable ragout, olives, capers, oregano **VEGAN, GF**

Bacon, cheddar and leek quiche

Sweet

Assorted mini cakes and pastries

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

Afternoon tea **\$12.6**

Spinach and pea spiced puff **v**

Muffins: caramelised white chocolate and cacao; fig and pear; ricotta and almond **v**

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

CHEF'S DAILY MENU

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Menus valid to 30 June 2025.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

THURSDAY

30 MINUTE SERVICE DURATION FOR TEA BREAKS, ONE HOUR SERVICE DURATION FOR LUNCH. TEA BREAKS INCLUDE ONE OF EACH ITEM PER PERSON. THE CHEF'S DAILY MENUS ARE SET MENUS DESIGNED TO PROVIDE A RANGE OF FLAVOURS TO SUIT ALL TASTES AND DIETARY NEEDS. SHOULD YOU WISH TO CUSTOMISE YOUR MENU PLEASE CHOOSE FROM THE WIDER SELECTION OF MORNING & AFTERNOON TEA AND STAND UP LUNCH OPTIONS – PRICES AS MARKED.

Coffee on arrival **\$6.2**

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

Morning tea **\$12.6**

Chicken and pistachio sausage rolls

Carrot and ginger scones **V**

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

To include orange juice with a break **add \$2.7**

Lunch **\$48.8**

To sit down **add \$7.9**

Sandwiches, wraps and rolls

Sandwich: Slow roasted chicken, apple slaw, sharp cheddar, rocket

Wrap: Ancient grain rice, sultanas, dates, sunflower seeds, hummus, currants, pepitas **VEGAN**

Salads

Roasted pear, kale, walnut, radicchio, red onion, radish, goat's cheese dressing **V, GF**

Falafel, shaved red cabbage, carrot, Spanish onion, peppers, spinach, habanero dressing **VEGAN, GF**

Hot

Massaman beef curry, turmeric rice **GF, DF**

Puttanesca gnocchi, smoked eggplant **V**

Steamed pork bun

Sweet

Sour cherry and cacao tartlet **V, GF**

Lime and raspberry cheesecake

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

Afternoon tea **\$12.6**

Shiitake mushroom pastie **VEGAN, GF**

Peach and passionfruit cake **VEGAN, GF**

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

CHEF'S DAILY MENU

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FRIDAY

30 MINUTE SERVICE DURATION FOR TEA BREAKS, ONE HOUR SERVICE DURATION FOR LUNCH. TEA BREAKS INCLUDE ONE OF EACH ITEM PER PERSON. THE CHEF'S DAILY MENUS ARE SET MENUS DESIGNED TO PROVIDE A RANGE OF FLAVOURS TO SUIT ALL TASTES AND DIETARY NEEDS. SHOULD YOU WISH TO CUSTOMISE YOUR MENU PLEASE CHOOSE FROM THE WIDER SELECTION OF MORNING & AFTERNOON TEA AND STAND UP LUNCH OPTIONS – PRICES AS MARKED.

Coffee on arrival **\$6.2**

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

Morning tea **\$12.6**

Black bean and corn empanada **VEGAN**

Pain au chocolate **v**

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

To include orange juice with a break **add \$2.7**

Lunch **\$48.8**

To sit down **add \$7.9**

Sandwiches, wraps and rolls

Wrap: Roasted ham, pineapple, tomato chilli and chia seed pickle, gruyère, mesclun

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

Salmon and avocado sushi roll

Vegetarian sushi roll **v**

Salads

Blackened chicken, olives, shredded cabbage, za'atar, chickpeas, wild rice, kale, balsamic vinaigrette **GF, DF**

Tomato, avocado, red onion, olives, white beans, rocket **VEGAN, GF**

Hot

Barramundi, Asian vegetables, nam jim dressing **GF, DF**

Spinach and ricotta tortellini, mushroom ragout **v**

Sweet

Pumpkin, ricotta and bush honey cannoli **v**

Coffee rocher slice, white chocolate whipped ganache **GF**

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

Afternoon tea **\$12.6**

Rosemary, garlic and sea salt focaccia **v, DF**

Mini ice cream **v, GF**

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

CHEF'S DAILY MENU

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SATURDAY

30 MINUTE SERVICE DURATION FOR TEA BREAKS, ONE HOUR SERVICE DURATION FOR LUNCH. TEA BREAKS INCLUDE ONE OF EACH ITEM PER PERSON. THE CHEF'S DAILY MENUS ARE SET MENUS DESIGNED TO PROVIDE A RANGE OF FLAVOURS TO SUIT ALL TASTES AND DIETARY NEEDS. SHOULD YOU WISH TO CUSTOMISE YOUR MENU PLEASE CHOOSE FROM THE WIDER SELECTION OF MORNING & AFTERNOON TEA AND STAND UP LUNCH OPTIONS – PRICES AS MARKED.

Coffee on arrival **\$6.2**

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

Morning tea **\$12.6**

Chicken, mushroom and leek pie

Vanilla and boysenberry cake **VEGAN, GF**

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

To include orange juice with a break **add \$2.7**

Lunch **\$48.8**

To sit down **add \$7.9**

Sandwiches, wraps and rolls

Wrap: Lamb, quinoa, marinated fetta, sundried tomato, shallots, salad leaves

Turkish bread: Roasted beef, seeded mustard, horseradish, pickled onion, rocket **DF**

Salads

Penne pasta, roasted eggplant, capsicum, zucchini, red onion, heritage tomato, olives, fetta, herb dressing **V**

Baby beetroot, carrot, red onion, kale, soft herbs, saltbush dukkah, pomegranate dressing **VEGAN, GF**

Hot

Roasted chicken, Sicilian caponata, baby spinach **GF, DF**

Jambalaya, peppers, toasted corn, beans, eschallots **VEGAN, GF**

Roasted pumpkin, fetta and leek quiche **V**

Sweet

Strawberry basil verrine **GF**

Lemon St Honoré slice, lemon crèmeux, puff pastry, choux

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

Afternoon tea **\$12.6**

Spinach and onion pakora **VEGAN, GF**

Raspberry, lemon and coconut slice **V, GF, DF**

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

CHEF'S DAILY MENU

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SUNDAY

30 MINUTE SERVICE DURATION FOR TEA BREAKS, ONE HOUR SERVICE DURATION FOR LUNCH. TEA BREAKS INCLUDE ONE OF EACH ITEM PER PERSON. THE CHEF'S DAILY MENUS ARE SET MENUS DESIGNED TO PROVIDE A RANGE OF FLAVOURS TO SUIT ALL TASTES AND DIETARY NEEDS. SHOULD YOU WISH TO CUSTOMISE YOUR MENU PLEASE CHOOSE FROM THE WIDER SELECTION OF MORNING & AFTERNOON TEA AND STAND UP LUNCH OPTIONS – PRICES AS MARKED.

Coffee on arrival **\$6.2**

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

Morning tea **\$12.6**

Smoked turkey, cranberry and Swiss cheese toastie

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

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

To include orange juice with a break **add \$2.7**

Lunch **\$48.8**

To sit down **add \$7.9**

Sandwiches, wraps and rolls

Sandwich: Ham, Swiss cheese, spinach, tomato spiced mountain pepper jam

Wrap: Roasted cauliflower, pickled vegetable slaw, rocket, soft herbs, aioli **VEGAN**

Salads

Pearl cous cous, pumpkin, carrot, dried cranberries, pepita and sunflower seeds, herbs **VEGAN**

Wild rice, lentils, dried cranberries, shredded carrot, broccolini, soft herbs, lemon dressing **VEGAN, GF**

Hot

Darling Downs beef stroganoff, steamed fragrant rice **GF**

Sri Lankan vegetable curry, steamed rice **VEGAN, GF**

Cream of mushroom soup **v**

Sweet

Sour cherry and cacao tartlet **v, GF**

Seasonal and tropical fruit **VEGAN, GF**

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

Afternoon tea **\$12.6**

Spinach, balsamic and roasted capsicum pinwheel **v**

Chocolate and native mint financier **v**

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

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Queensland.**

Local flavours expertly crafted

CANAPÉS, COCKTAILS AND BOWLS

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

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

 **BRISBANE CONVENTION
& EXHIBITION CENTRE**



CANAPÉS, COCKTAILS AND BOWLS



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 Queensland.**

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COCKTAIL PACKAGES

MINIMUM OF 30 GUESTS; SERVICE CHARGES WILL APPLY FOR SMALLER GROUPS. CANAPÉ, COCKTAIL 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 & beverage package \$57.75

Includes one hour silver beverage package.

Food only **\$35.7**

Chilled bowl

Scorched salmon, beetroot and pomegranate salad, rosewater vinaigrette **GF, DF**

Hot canapés

Braised duck steamed bun, hoisin and sesame sauce **DF**

Vegetable spring roll **VEGAN**

Wagyu beef skewer, basil and mustard pesto **GF, DF**

One hour platters & beverage package \$57.75

Includes one hour silver beverage package.

Food only **\$35.7**

Grazing platters (preset)

Selection of Borgo salami, cold cuts, Maleny brie, artisan breads, chutney, pickles

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

Mac and cheese croquettes, aioli **V**

Lamb skewers, smoked eggplant purée, sumac yoghurt **GF**

Grilled tiger prawns, chermoula, black lime coconut yoghurt **GF, DF**

Two hour food & beverage package **\$74.5**

Includes two hour silver beverage package.

Food only **\$50.4**

Grazing platters (preset)

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

Chilled bowls

Jerk chicken salad, red cabbage, rocket, quinoa, parsley, cucumber, red grapes **GF, DF**

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

Hot canapés

Pulled lamb slider, mashed peas, snow pea tendrils, mint aioli

Taro and mushroom dumpling **VEGAN, GF**

Hot bowls

Beef cheeks with cipollini onions, coconut yassa sauce **GF, DF**

Jambalaya, pepper, toasted corn, bean, eschallots **VEGAN, GF**

CANAPÉS, COCKTAILS AND BOWLS

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COCKTAIL PACKAGES CONTINUED

MINIMUM OF 30 GUESTS; SERVICE CHARGES WILL APPLY FOR SMALLER GROUPS. CANAPÉ, COCKTAIL 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 & beverage package \$105.0

Includes three hour silver beverage package.

Food only **\$72.5**

Chilled bowls

Crab, avocado purée, daikon, snow peas, wasabi mayonnaise, shiso powder **GF, DF**

Mediterranean risotto salad, heirloom tomatoes, crispy shallots **VEGAN**

Grazing platter

Selection of Borgo salami, cold cuts, Maleny brie, artisan breads, chutney, pickles

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

Hot canapés

Korean fried chicken, kimchi ketchup, seaweed salt **GF, DF**

Mini grass-fed beef pie

Vegetable siu mai, soy wasabi **VEGAN**

Hot bowls

Chicken curry, caramelised eggplant sambal, green bean and tomato **GF, DF**

Potato gnocchi, puttanesca sauce, grated pecorino **V**

Four hour food & beverage package \$130.0

Includes four hour silver beverage package.

Food only **\$91.5**

FOOD SERVICE STAGGERED FOR THE FIRST THREE HOUR DURATION.

Chilled bowls

Large ocean king prawns and avocado on crostini, red onion and chilli salsa **DF**

Caprese salad of tomato, basil, mozzarella, avocado, balsamic dressing **V, GF**

Jerk chicken salad, red cabbage, rocket, quinoa, parsley, cucumber, red grapes **GF, DF**

Hot canapés

Pork bao bun, hoisin shallots **DF**

Fried coconut curry chicken, caramelised chilli mayonnaise **GF, DF**

Lamb skewers, smoked eggplant purée, sumac yoghurt **GF**

Prawn toast, wasabi mayonnaise, finger lime **DF**

Taro and mushroom dumpling **VEGAN, GF**

Hot bowls

Beef cheeks with cipollini onions, coconut yassa sauce **GF, DF**

Tempura Lockyer Valley vegetables, lump sugar dressing **VEGAN, GF**

Dessert bowls

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

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

CANAPÉS, COCKTAILS AND BOWLS

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COCKTAIL PACKAGES CONTINUED

MINIMUM OF 30 GUESTS; SERVICE CHARGES WILL APPLY FOR SMALLER GROUPS. CANAPÉ, COCKTAIL 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**

Five hour food & beverage package \$145.0

Includes five hour silver beverage package.

Food only **\$96.5**

FOOD SERVICE STAGGERED FOR THE FIRST THREE HOUR DURATION.

Cold canapés

Smoked beef, guindilla peppers, horseradish **GF, DF**

Selection of sushi **GF**

Chilled bowls

Poke bowl of seared tuna, pickled vegetables, rice, toasted sesame **GF, DF**

Compressed watermelon, goat's cheese, basil, mint, rocket, aged balsamic, pumpkin seeds **V, GF**

Hot canapés

Wagyu beef skewer, basil and mustard pesto **GF, DF**

Mac and cheese croquette, aioli **V**

Grilled tiger prawns, chermoula, black lime coconut yoghurt **GF, DF**

Hot bowls

Slow braised lamb shoulder, Middle Eastern spices, chickpeas, baba ghanoush **GF, DF**

Karaage chicken, seasoned Japanese rice with furikake

Dumpling station

Duck and hoisin **DF**

Barbeque pork **DF**

Steamed crab bun **DF**

Vegetable siu mai **VEGAN**

Dessert bowls

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**

Irish coffee: coffee financier, mascarpone cream, whiskey chocolate mousse, marshmallow **GF**

CANAPÉS, COCKTAILS AND BOWLS

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CREATE YOUR OWN COCKTAIL MENU

MINIMUM OF 30 GUESTS; SERVICE CHARGES WILL APPLY FOR SMALLER GROUPS. CANAPÉ, COCKTAIL 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 **\$40.0**

For two hour functions select up to three cold items and five hot items **\$50.0**

Cold canapés

Heritage tomato, basil, bocconcini, olive tapenade **V, GF**

Large ocean king prawns and avocado on crostini, red onion and chilli salsa **DF**

Selection of sushi **GF**

Roasted duck breast, compressed watermelon, cherry gel **GF, DF**

Smoked salmon on blini, lemon myrtle ricotta

Fraser Isle spanner crab sandwich, native citrus mayonnaise **DF**

Adam's pork terrine, apple gel, cucumber **GF, DF**

Tuna tartare, black garlic mayonnaise, sesame **GF, DF**

Ceviche market fish, avocado, sesame, Bundaberg chilli salsa **GF, DF**

Smoked pork fillet, baby beetroot, horseradish, apple gel **GF, DF**

Noosa prawn, corn, black bean chilli salsa **GF, DF**

Grilled lamb, Tasmanian pepper, tomato crostini, romesco **DF**

Poached chicken breast, cucumber cup, smoked garlic aioli **GF, DF**

Smoked beef, guindilla peppers, horseradish **GF, DF**

Parmesan and rosemary shortbread, goat's cheese mousse, olive powder **V**

Cocktail potato, hot smoked barramundi, horseradish cream **GF, DF**

Pumpkin mousse, macadamia cream, sunrise dukkah **VEGAN**

Hot canapés

Wagyu beef skewer, basil and mustard pesto **GF, DF**

Vegetable siu mai, soy wasabi **VEGAN**

Braised duck steamed bun, hoisin and sesame sauce **DF**

Taro and mushroom dumpling **VEGAN, GF**

Pork bao bun, hoisin, shallots **DF**

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

Mac and cheese croquette, aioli **V**

Korean fried chicken, kimchi ketchup, flavoured seaweed salt **GF, DF**

Black bean and corn empanada **VEGAN**

Pumpkin and goat's cheese arancini **V**

Tempura prawn, sweet chilli **GF, DF**

Grilled tiger prawn, chermoula, black lime coconut yoghurt **GF, DF**

Fried coconut curry chicken, caramelised chilli mayonnaise **GF, DF**

Vegetable spring roll **VEGAN**

Lamb skewers, smoked eggplant purée, sumac yoghurt **GF**

Salt and pepper Brisbane Valley quail, nam jim dressing **GF, DF**

Takoyaki with soy mayonnaise

Pulled lamb slider, mashed peas, snow pea tendrils, mint aioli

Mini grass-fed beef pie

Chicken and taro dumpling **GF**

Prawn toast, wasabi mayonnaise, finger lime

Dessert canapés

Lemon myrtle meringue tartlet **V, GF**

Raspberry Chambord choux bun **V**

Chocolate, strawberry and coconut mochi **V**

Chocolate and salted caramel tart, chocolate mirror glaze **GF**

Hazelnut coffee opera **V, GF**

CANAPÉS, COCKTAILS AND BOWLS

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BOWL FOOD

MINIMUM ORDER OF 30 PER ITEM. MUST BE ORDERED FOR 100% OF ATTENDEES.

Chilled bowls **\$13.2 each**

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

Scorched salmon, beetroot and pomegranate salad, rosewater vinaigrette **GF, DF**

Jerk chicken salad bowl, red cabbage, rocket, quinoa, parsley, cucumber, red grapes **GF, DF**

Seared tuna, black rice, pickled Qukes, enoki mushrooms, ponzu sauce

Caprese salad of tomato, basil, mozzarella, avocado, balsamic dressing **V, GF**

Crab, avocado purée, daikon, snow peas, wasabi mayonnaise, shiso powder **DF**

Mediterranean risotto salad, heirloom tomatoes, crispy shallots **VEGAN**

Large ocean king prawns and avocado on crostini, red onion and chilli salsa **DF**

Compressed watermelon, goat's cheese, basil, mint, rocket, aged balsamic, pumpkin seeds **V, GF**

Hot bowls **\$14.3 each**

Mooloolaba prawn, XO sauce, rice, green shallots **DF**

Jambalaya, pepper, toasted corn, bean, eschallots **VEGAN, GF**

Potato gnocchi, puttanesca sauce, grated pecorino **V**

Karaage chicken, seasoned Japanese rice with furikake

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

Chicken curry, caramelised eggplant sambal, green bean and tomato **GF, DF**

Beef cheeks with cipollini onions, coconut yassa sauce **GF, DF**

Lamb barbacoa, South American spices, citrus, tomato and sweet potato **GF, DF**

Pork belly, pickled paw paw, light red curry broth **GF, DF**

Spiced cauliflower, eggplant, coriander, shallot, harissa lime mayonnaise **VEGAN, GF**

Tempura Lockyer Valley vegetables, lump sugar dressing **VEGAN, GF**

Dessert bowls **\$13.7 each**

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**

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

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

Irish coffee: coffee financier, mascarpone cream, whiskey chocolate mousse, marshmallow **GF**

CANAPÉS, COCKTAILS AND BOWLS

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FOOD STATIONS

A MINIMUM OF FOUR STATIONS ARE REQUIRED IF NO OTHER FOOD IS SELECTED. STATIONS CAN BE SELECTED TO ENHANCE STAND UP LUNCHESES - 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.

Mezze station

\$20.0

Selection of Borgo salami, cold cuts, artisan breads, Maleny brie, chutney, pickles **DF**
Roasted, pickled and marinated Scenic Rim vegetables, 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

\$20.0

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

Dumpling station

\$20.0

Duck and hoisin **DF**
Barbeque pork **DF**
Steamed crab bun **DF**
Vegetable siu mai **VEGAN**

Pizza station

\$20.0

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

\$21.0

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

Queensland station

\$22.0

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

Nachos and taco station

\$21.0

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 chips **V, GF**
Tortillas **V**
Corn and bean salsa **VEGAN, GF**

CANAPÉS, COCKTAILS AND BOWLS

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Menus valid to 30 June 2025.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Local flavours expertly crafted

FOOD STATIONS CONTINUED

A MINIMUM OF FOUR STATIONS ARE REQUIRED IF NO OTHER FOOD IS SELECTED. STATIONS CAN BE SELECTED TO ENHANCE STAND UP LUNCHESES - 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.

Plant-based station **\$19.0**

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**

Native Australian station **\$20.0**

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 **\$22.0**

Warm crêpes, assorted condiments **v**

Cannoli, chocolate hazelnut, limoncello and coffee fillings **v**

Vanilla soft serve ice cream **v, GF**
(machine subject to availability)

Dessert station **\$21.0**

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**

Seasoned by Queensland.

Local flavours expertly crafted

DINNER

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

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

 **BRISBANE CONVENTION & EXHIBITION CENTRE**



DINNER



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PLATED

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)

\$35.0 pp

Selection of Borgo salami, cold cuts, Maleny brie, artisan breads, chutney, pickles

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

Seafood

Queensland seafood hors d'oeuvres plate: sea scallops, daikon and chilli salad, finger lime, Mooloolaba prawns, chestnut mushroom, Marie-rose sauce, witlof, Fraser Isle crab, grapefruit **GF**

\$36.0

Seared tuna tataki, avocado and wasabi, sesame, cucumber and radish **DF**

\$32.0

Mooloolaba king prawns, pea purée, asparagus salad, parsley sauce, chilli oil **GF, DF**

\$34.0

Torched Huon salmon, quinoa, labna, sumac, Davidson plum, soft herbs, watercress, preserved lemon dressing **GF**

\$32.0

Poultry

Roasted chicken, broccolini, wild rice, sweet potato purée, lemon myrtle dressing **GF, DF**

\$30.0

Roasted duck, sorghum, beetroot carpaccio, labna, orange, za'atar

\$32.0

Poached chicken, potato rosti, garlic toum, burnt tomato salsa, baby celery leaf **GF**

\$30.0

Pork

Pork porchetta, Caesar dressing, gem lettuce, thinly sliced speck **GF**

\$30.0

Pork terrine, compressed cucumber, pickled mushrooms, sweet and sour apple and mustard gel **GF, DF**

\$30.0

Beef

Beef sirloin, tatsoi salad, radish, target beets, grilled fennel, horseradish mayonnaise with black pepper, chives **GF, DF**

\$32.0

Tataki of wagyu beef striploin, pickled vegetables, soy mirin, apple dressing **GF, DF**

\$32.0

Lamb

Seared lamb salad, tomato, zucchini, capsicum, eggplant, aged yoghurt, rocket, lemon, sumac **GF**

\$32.0

Vegetarian

Pumpkin and goat's cheese tart, pickled blond raisins, roasted pear, purple mustard dressing, pumpkin seeds **V, GF**

\$30.0

Grilled baby carrots, roasted grapes, burratina, preserved lemon, muntries, soft herbs, quinoa, pumpkin oil dressing **V, GF**

\$30.0

DINNER

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Local flavours expertly crafted

PLATED CONTINUED

AN ALTERNATE SERVICE FEE OF \$5.0 PER PERSON APPLIES TO MAIN COURSES

Main

Seafood

Pan seared ocean trout, sweet corn, charred zucchini, twice cooked potato, peppers, salsa verde **GF, DF** **\$50.0**

Roasted barramundi, miso, wok tossed vegetables, pumpkin, soy and lime butter **GF** **\$50.0**

Poultry

Roasted chicken breast, crispy smashed potatoes, green goddess sauce, wild mushrooms, baby beets, jus **GF, DF** **\$47.5**

Pan seared chicken, broccolini, grapes, wild rice, sweet potato purée, lemon myrtle dressing **GF, DF** **\$47.5**

Pan fried duck breast, kimchi, kohlrabi, mandarin gel, shiitake mushrooms, duck jus **GF, DF** **\$49.5**

Grilled chicken breast, Japanese rice cakes, bok choy, katsu sauce **GF, DF** **\$47.5**

Flat grilled Brisbane Valley quail, braised white beans, Spanish sausage, mushrooms, tomato, orange, olives and fennel **GF, DF** **\$47.5**

Pork

Moisture-infused pork cutlet, jerk marinade, roasted and pickled pumpkin, quinoa, muntries, anise myrtle, burnt mandarin dressing **GF, DF** **\$49.0**

Beef

Beef cheek, Japanese mayonnaise, pickled togarashi carrots, teriyaki sauce, sautéed rice **GF** **\$51.0**

Roasted fillet of beef, parsnip purée, sautéed mushrooms, pickled beets, salsa verde, red wine jus **GF, DF** **\$51.0**

Pan seared Kilcoy beef, beetroot relish, kipfler potato, green beans, truss tomatoes, pan jus **GF, DF** **\$51.0**

Grilled Darling Downs fillet of beef, caramelised onion purée, carrot, kohlrabi, sautéed cabbage, peas and speck **GF, DF** **\$51.0**

Lamb

Roasted lamb rack, fennel purée, crumbed tomato, and fig salsa, pan jus **DF** **\$52.5**

Vegetarian

Roasted cauliflower steak, black bean purée, charred radicchio, baby corn salsa, chipotle mayonnaise **VEGAN, GF** **\$47.5**

Saffron rice cake, eggplant kasundi, grilled cavolo nero cabbage, shaved zucchini, manchego cheese **V, GF** **\$47.5**

DINNER

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PLATED CONTINUED

Dessert

Australian farmhouse cheeses, quince paste, dried fruits, selection of bread and crackers V	\$27.5
Strawberry textures, burnt butter sponge, caramelised hazelnuts, chocolate GF	\$24.0
Black sesame enriched genoise, cherry compote, tahini mousse, pistachio purée GF	\$25.0
Black forest: cherry manjari mousse, jellified cherry, porcini financier, wattleseed and cocoa nib crunch, oabika syrup GF	\$26.0
Citrus couverture brownie, caramel mousse, blood orange gel, almond nougatine crumbs, brioche croutons, black salt GF	\$26.0
Lime crèmeux pie, honey pavlova, crystallised pecans, lemon basil syrup V, GF	\$24.0
Lemon and pepperberry pudding, lemon myrtle cream, macadamia saltbush crumble, finger lime and lemongrass gel V	\$26.0
Raspberry and beetroot jelly, white chocolate and goat's cheese crèmeux, manjari crème, raspberry streusel GF	\$25.0
Gianduja crèmeux, Daintree vanilla crème brulée, pâte sable, raspberry chilli gel, hazelnut dacquoise	\$26.0
Buttermilk panna cotta, compressed pineapple, blueberries, white chocolate milk crumb GF	\$24.0
Baked lemon tart, mascarpone cream, berry compote, granny smith apple V, GF	\$25.0
Sticky toffee pudding, butterscotch sauce, vanilla bean ice cream V	\$24.0
Bailey's cheesecake, spiced crumbs, coconut gel, double chocolate feuilletine	\$25.0

Share platters (two per table) **\$30.0 pp**

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

The Ultimate Dessert Buffet **\$32.0**

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 **\$4.2**

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

DINNER

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BUFFET

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

\$95.0

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

Pickles and chutneys

Sweet

Gulab jamun

Indian rice pudding (Kheer) **GF**

Seasonal and tropical fruit **VEGAN, GF**

Aussie Barbeque dinner buffet

\$100.0

Hot

Wagyu beef **GF, DF**

Pasture fed lamb cutlets **GF, DF**

Chermoula rubbed chicken **GF, DF**

Adam's 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

Wok and dumpling dinner buffet

\$95.0

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**

Salad

Coleslaw **VEGAN, GF**

Mixed leaf salad **VEGAN, GF**

Sweet

Pavlova **V, GF**

Warm coconut lamington **V**

Seasonal and tropical fruit **VEGAN, GF**

DINNER

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BUFFET 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 \$95.0

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

\$95.0

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

FOR PARTIES OF 30-100 GUESTS IN THE PLAZA GALLERY OR SKY ROOM.

**Five course plant-based
degustation** **\$150.0**

**Five course plant-based degustation
with matched wines** **\$250.0**

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**

**Five course taste of Queensland
degustation** **\$150.0**

**Five course taste of Queensland
degustation with matched wines** **\$250.0**

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**

DINNER



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NATIVE AUSTRALIAN FLAVOURS

DEGUSTATION MENUS AVAILABLE FOR PARTIES OF 30-100 GUESTS IN THE PLAZA GALLERY OR SKY ROOMS.

Five course native Australian flavours degustation **\$150.0**

Five course native Australian flavours degustation with matched wines **\$250.0**

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**

Sit down plated dinner

Entrée

Native rosemary and green pea panna cotta, bush tomato salad, macadamia cream, saltbush dukkah **V, GF, DF** **\$32.0**

Smoked pumpkin, cauliflower, wattleseed hummus, saltbush dukkah, bush tomato balsamic **V, GF, DF** **\$32.0**

Eucalyptus smoked Spanish barramundi, crushed new potato, capers, horseradish, sea vegetables, lemon myrtle dressing **GF, DF** **\$32.0**

Salad of Brisbane Valley quail, beans, orange, celery, native currants, indigenous herbs, shaved fennel, sunrise lime **GF, DF** **\$33.0**

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** **\$49.0**

Fillet of Chris Bolton coral trout, corn purée, steamed green vegetables, sago, finger lime cream **GF** **\$51.0**

Barbequed wagyu striploin, miso tamarind glaze, carrot purée, chargrilled seasonal vegetables **GF, DF** **\$50.0**

Seared loin of kangaroo, Davidson plums, salt-baked yams, beetroot, Warrigal greens, pepperberry jus **GF, DF** **\$50.5**

Dessert

Native basil mousse, mango gel, strawberries, meringue, wild thyme water, vanilla genoise **GF** **\$26.5**

Citrus pepperberry pudding, lemon myrtle cream, saltbush macadamia crumb, finger lime gel **V, GF** **\$26.5**

Wattleseed and native nut brownie, warm chocolate fudge, Illawarra plum ice cream, hibiscus flowers **V, GF** **\$26.5**

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BEVERAGE

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promoting Queensland produce
and supporting local growers.

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

 **BRISBANE CONVENTION
& EXHIBITION CENTRE**



BEVERAGE



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

BEVERAGE

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Local flavours expertly crafted

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 (NON-ALCOHOLIC WINE WILL ALSO 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.

Cocktail and mocktail on arrival

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

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

Sparkling wine

Clover Hill Exceptionelle MV (*Tasmania*)

White wine

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

Paringa Estate Pinot Gris (*Mornington Peninsula, Victoria*)

Petaluma Hanlin Hill Riesling (*Clare Valley, South Australia*)

Vasse Felix Premier Chardonnay (*Margaret River, Western Australia*)

Rosé

Giant Steps Rosé (*Yarra Valley, Victoria*)

Red wine

Scorpo Noirien Pinot Noir (*Mornington Peninsula, Victoria*)

St Hallett Blackwell Shiraz (*Barossa Valley, South Australia*)

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

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

Kay Brothers Cuthbert Cabernet Sauvignon (*McLaren Vale, South Australia*)

SELECT FIVE BEERS INCLUDING ONE MID-STRENGTH (CARLTON ZERO WILL ALSO BE AVAILABLE)

Mid strength beer

Great Northern Super Crisp

Revel The Reveller Session Ale

Queensland craft beer

Balter XPA

Black Hops East Coast Haze Hazy Pale Ale

Aether Black XPA

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

Green Beacon 7 Bells Passionfruit Sour Ale

Seasonal Limited Release (*Cellar Selection*)

Full strength beer and cider

Asahi Super Dry

Corona

Great Northern Original

Peroni Nastro

Brookvale Union Ginger Beer

Somersby Apple Cider

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

\$65.0 per person (1 hour duration)

\$80.0 per person (2 hour duration)

\$100.0 per person (3 hour duration)

\$110.0 per person (4 hour duration)

\$118.0 per person (5 hour duration)

BEVERAGE

To ensure the utmost quality and value we may update individual products subject to availability.
Menus valid to 30 June 2025.

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PLATINUM BEVERAGE PACKAGE

SELECT SIX WINES (NON-ALCOHOLIC WINE WILL ALSO 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.

Cocktail and mocktail on arrival

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

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

Sparkling wine

Jansz Premium Cuvée (*Pipers River, Tasmania*)

Croser NV (*Adelaide Hills, South Australia*)

Howard Vineyard Blanc de Blanc (*Adelaide Hills, South Australia*)

Symphony Hill Prosecco (*Granite Belt, Queensland*)

White wine

Bloom Sauvignon Blanc (*Marlborough, New Zealand*)

Pizzini Pinot Grigio (*King Valley, Victoria*)

Leeuwin Estate Art Series Riesling
(*Margaret River, Western Australia*)

Rob Dolan Black Label Chardonnay (*Yarra Valley, Victoria*)

Rosé

St Hallet Rosé (*Barossa Valley, South Australia*)

Red wine

Rabbit Ranch Pinot Noir (*Central Otago, New Zealand*)

Teusner The Riebke Shiraz (*Barossa Valley, South Australia*)

Grant Burge Cameron Vale Cabernet Sauvignon
(*Barossa Valley, South Australia*)

Head Head Red GSM (*Barossa Valley, South Australia*)

SELECT FOUR BEERS INCLUDING ONE MID-STRENGTH (CARLTON ZERO WILL ALSO BE AVAILABLE)

Mid strength beer

Great Northern Super Crisp

Revel 'The Reveller' Session Ale

Queensland craft beer

Balter XPA

Black Hops East Coast Haze Hazy Pale Ale

Aether Black XPA

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

Green Beacon 7 Bells Passionfruit Sour Ale

Seasonal Limited Release (*Cellar Selection*)

Full strength beer and cider

Asahi Super Dry

Corona

Great Northern Original

Peroni Nastro

Brookvale Union Ginger Beer

Somersby Apple Cider

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

\$41.0 per person (1 hour duration)

\$46.0 per person (2 hour duration)

\$55.0 per person (3 hour duration)

\$63.0 per person (4 hour duration)

\$67.0 per person (5 hour duration)

BEVERAGE

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Local flavours expertly crafted

GOLD BEVERAGE PACKAGE

SELECT FOUR WINES (NON-ALCOHOLIC WINE WILL ALSO BE AVAILABLE). FOR BANQUETS, ONE WHITE AND ONE RED WILL BE PRESET ON TABLES AND THE REMAINDER WILL BE AVAILABLE ON REQUEST. BEVERAGE PACKAGES MUST MATCH THE LENGTH OF THE EVENT.

Sparkling wine

Haven Brut Cuvée (*Central Ranges, New South Wales*)

Grant Burge Prosecco (*Barossa Valley, South Australia*)

Veuve d'Argent Blanc de Blancs (*Loire Valley, France*)

White wine

Mud House Rapaura Sauvignon Blanc (*Marlborough, New Zealand*)

RockBare Click 99 Pinot Gris (*South Australia*)

Petaluma Chardonnay (*Adelaide Hills, South Australia*)

Rosé

Gerler Rosé (*Brisbane, Queensland*)

Red wine

Rob Dolan True Colours Pinot Noir (*Yarra Valley, Victoria*)

Mojo 03 Cabernet Sauvignon (*McLaren Vale, South Australia*)

St Hallet Garden of Eden Shiraz (*Barossa Valley, South Australia*)

SELECT TWO BEERS (CARLTON ZERO AND GREAT NORTHERN SUPER CRISP WILL ALSO BE AVAILABLE)

Queensland craft beer

Balter XPA

Black Hops East Coast Haze Hazy Pale Ale

Aether Black XPA

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

Green Beacon 7 Bells Passionfruit Sour Ale

Full strength beer and cider

Asahi Super Dry

Corona

Great Northern Original

Peroni Nastro

Somersby Apple Cider

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

\$36.0 per person (1 hour duration)

\$41.0 per person (2 hour duration)

\$50.0 per person (3 hour duration)

\$58.0 per person (4 hour duration)

\$62.0 per person (5 hour duration)

BEVERAGE

SILVER BEVERAGE PACKAGE

BEVERAGE PACKAGES MUST MATCH THE LENGTH OF THE EVENT.

Wine

Tatachilla Sparkling NV (*South Australia*)

Frankie Sauvignon Blanc (*South Eastern Australia*)

Frankie Shiraz (*South Eastern Australia*)

Frankie Rosé (*South Eastern Australia*)

Mid strength beer

Great Northern Super Crisp

Full strength beer

Great Northern Original

Balter XPA

Non-alcoholic beer

Carlton Zero

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

\$31.0 per person (1 hour duration)

\$36.0 per person (2 hour duration)

\$43.0 per person (3 hour duration)

\$52.0 per person (4 hour duration)

\$57.0 per person (5 hour duration)

To ensure the utmost quality and value we may update individual products subject to availability.
Menus valid to 30 June 2025.

**Seasoned by
Queensland.**

Local flavours expertly crafted

BEVERAGE

QUEENSLAND BEVERAGE PACKAGE

SELECT FOUR WINES (NON-ALCOHOLIC WINE WILL ALSO BE AVAILABLE). FOR BANQUETS, ONE WHITE AND ONE RED WILL BE OFFERED TO TABLES AND THE REMAINDER WILL BE AVAILABLE ON REQUEST. BEVERAGE PACKAGES MUST MATCH THE LENGTH OF THE EVENT.

SELECT TWO BEERS (SOBAH LEMON ASPEN PILSNER AND REVEL 'THE REVELLER' SESSION ALE WILL ALSO BE AVAILABLE)

Sparkling wine

Sirromet NV Cuvée (*Granite Belt, Queensland*)

Symphony Hill Prosecco (*Granite Belt, Queensland*)

White wine

Sirromet Pinot Grigio (*Granite Belt, Queensland*)

Symphony Hill Reserve Sauvignon Blanc (*Granite Belt, Queensland*)

Rosé

Gerler Rosé (*Brisbane, Queensland*)

Red wine

Gerler The Fog (*Brisbane, Queensland*)

Sirromet Cabernet Sauvignon (*Granite Belt, Queensland*)

Symphony Hill Shiraz (*Granite Belt, Queensland*)

Queensland craft beer

Balter XPA

Black Hops East Coast Haze Hazy Pale Ale

Aether Black XPA

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

Green Beacon 7 Bells Passionfruit Sour Ale

Full strength beer

Great Northern Original

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

\$36.0 per person (1 hour duration)

\$41.0 per person (2 hour duration)

\$50.0 per person (3 hour duration)

\$58.0 per person (4 hour duration)

\$62.0 per person (5 hour duration)

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Local flavours expertly crafted

BEVERAGE

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).

Sparkling

Tatachilla Sparkling NV (South Australia)	\$45.0
Haven Brut Cuvée (Central Ranges, New South Wales)	\$48.0
Veuve d'Argent Blanc de Blancs (Provence, France)	\$53.0
Sirromet NV Cuvée (Granite Belt, Queensland)	\$54.0
Grant Burge Prosecco (Barossa Valley, South Australia)	\$55.0
Symphony Hill Prosecco (Granite Belt, Queensland)	\$62.0
Croser NV (Adelaide Hills, South Australia)	\$64.0
Howard Vineyard Blanc de Blancs (Adelaide Hills, South Australia)	\$66.0
Jansz Premium Cuvée (Pipers River, Tasmania)	\$70.0
Clover Hill Exceptionnelle MV (Tasmania)	\$86.0
Moët and Chandon Impérial Brut NV (Champagne, France)	\$135.0
Laurent-Perrier La Cuvée NV (Champagne, France)	\$140.0
Louis Roederer NV (Champagne, France)	\$150.0

Sauvignon blanc

Frankie Sauvignon Blanc (South Eastern Australia)	\$45.0
Mud House Rapaura Sauvignon Blanc (Marlborough, New Zealand)	\$52.0
Bloom Sauvignon Blanc (Marlborough, New Zealand)	\$55.0
Symphony Hill Reserve Sauvignon Blanc (Granite Belt, Queensland)	\$58.0
Shaw & Smith Sauvignon Blanc (Adelaide Hills, South Australia)	\$66.0
Dog Point Sauvignon Blanc (Marlborough, New Zealand)	\$72.0

Pinot gris

Rockbare Click 99 Pinot Gris (South Australia)	\$51.0
Sirromet Pinot Grigio (Granite Belt, Queensland)	\$54.0
Pizzini Pinot Grigio (King Valley, Victoria)	\$57.0
Paringa Estate Pinot Gris (Mornington Peninsula, Victoria)	\$64.0
Xavier Goodridge Papa Pinot Gris (Yarra Valley, Victoria)	\$66.0
Scorpo Pinot Gris (Mornington Peninsula, Victoria)	\$72.0
Chard Farm Pinot Gris (Central Otago, New Zealand)	\$75.0
Dilworth & Allain Pinot Gris (Macedon Ranges, Victoria)	\$78.0
Haddow + Dineen Grain of Truth Pinot Gris (Tamar Valley, Tasmania)	\$88.0

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BEVERAGE

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).

Chardonnay

Petaluma White Label Chardonnay <i>(Adelaide Hills, South Australia)</i>	\$53.0
Rob Dolan Black Label Chardonnay <i>(Yarra Valley, Victoria)</i>	\$60.0
Paringa Estate PE Chardonnay <i>(Mornington Peninsula, Victoria)</i>	\$66.0
Brookland Valley Estate Chardonnay <i>(Margaret River, Western Australia)</i>	\$70.0
Vasse Felix Premier Chardonnay <i>(Margaret River, Western Australia)</i>	\$74.0
Bay of Fires Chardonnay <i>(Tasmania)</i>	\$78.0
Petaluma Piccadilly Chardonnay <i>(Adelaide Hills, South Australia)</i>	\$86.0

Alternative varietals

Leeuwin Estate Art Series Riesling <i>(Margaret River, Western Australia)</i>	\$56.0
Mac Forbes Strathbogie Riesling <i>(Yarra Valley, Victoria)</i>	\$66.0
Symphony Hill Gewürztraminer <i>(Granite Belt, Queensland)</i>	\$63.0
Eddystone Point Riesling <i>(Bay of Fires, Tasmania)</i>	\$70.0
Head The Contrarian Viognier <i>(Barossa Valley, South Australia)</i>	\$74.0
Petaluma Hanlin Hill Riesling <i>(Clare Valley, South Australia)</i>	\$77.0

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BEVERAGE

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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).

Rosé

Frankie Rosé (South Eastern Australia)	\$45.0
Gerler Rosé (Brisbane, Queensland)	\$52.0
St Hallet Rosé (Barossa Valley, South Australia)	\$56.0
Giant Steps Rosé (Yarra Valley, Victoria)	\$70.0

Pinot noir

Rob Dolan True Colours Pinot Noir (Yarra Valley, Victoria)	\$57.0
Rabbit Ranch Pinot Noir (Central Otago, New Zealand)	\$62.0
Mud House Claim 431 Single Vineyard (Marlborough, New Zealand)	\$65.0
Eddystone Point Pinot Noir (Bay of Fires, Tasmania)	\$68.0
William Downie Cathedral Pinot Noir (Gippsland, Victoria)	\$70.0
Mac Forbes Pinot Noir (Yarra Valley, Victoria)	\$74.0
Scorpo Noirien Pinot Noir (Mornington Peninsula, Victoria)	\$76.0
Peregrine Otago Pinot Noir (Central Otago, New Zealand)	\$95.0
Paringa Estate Pinot Noir (Mornington Peninsula, Victoria)	\$109.0
Giant Steps Primavera Pinot Noir (Yarra Valley, Victoria)	\$120.0

Alternative varietals and blends

Gerler The Fog (Brisbane, Queensland)	\$55.0
Head Head Red GSM (Barossa Valley, South Australia)	\$59.0
Teusner The G Grenache (Barossa Valley, South Australia)	\$66.0
Rusden Good Shepherd Malbec (Barossa Valley, South Australia)	\$72.0
Yangarra Estate Old Vine Grenache (McLaren Vale, South Australia)	\$82.0
Te Mata Awatea Cabernet Merlot (Hawke's Bay, New Zealand)	\$88.0
Henschke Keyneton Euphonium Shiraz Blend (Barossa Valley, South Australia)	\$97.0
Hickinbotham The Revivalist Merlot (McLaren Vale, South Australia)	\$125.0

BEVERAGE

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).

Cabernet sauvignon

Mojo 03 Cabernet Sauvignon <i>(Limestone Coast, South Australia)</i>	\$52.0
Sirromet Cabernet Sauvignon <i>(Granite Belt, Queensland)</i>	\$54.0
Grant Burge Cameron Vale Cabernet Sauvignon <i>(Barossa Valley, South Australia)</i>	\$57.0
Petaluma Cabernet Sauvignon <i>(Coonawarra, South Australia)</i>	\$62.0
Brookland Valley Reserve Cabernet Sauvignon <i>(Margaret River, Western Australia)</i>	\$86.0
Kay Brothers Cuthbert Cabernet Sauvignon <i>(McLaren Vale, South Australia)</i>	\$90.0

Shiraz

Frankie Shiraz <i>(South Eastern Australia)</i>	\$45.0
St Hallet Garden of Eden Shiraz <i>(Barossa Valley, South Australia)</i>	\$55.0
Symphony Hill Shiraz <i>(Granite Belt, Queensland)</i>	\$59.0
Teusner The Riebke Shiraz <i>(Barossa Valley, South Australia)</i>	\$60.0
Ministry of Clouds Shiraz <i>(McLaren Vale, South Australia)</i>	\$68.0
Jim Barry Single Vineyard Shiraz <i>(Clare Valley, South Australia)</i>	\$70.0
Grant Burge Balthazar Shiraz <i>(Eden Valley, South Australia)</i>	\$78.0
Gentle Folk Syrah <i>(Adelaide Hills, South Australia)</i>	\$81.0
St Hallet Blackwell Shiraz <i>(Barossa Valley, South Australia)</i>	\$85.0

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BEVERAGE

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BEER AND SPIRITS

PLEASE SELECT A MAXIMUM OF FOUR BEERS INCLUDING AT LEAST ONE LIGHT, ONE MID STRENGTH AND ONE NON-ALCOHOLIC.

Queensland craft beer

Aether Black XPA	\$12.0
Balter XPA	\$11.5
Black Hops East Coast Haze Hazy Pale Ale	\$11.5
Black Hops G.O.A.T. Hazy IPA	\$12.5
Green Beacon 7 Bells Passionfruit Sour Ale	\$11.5
Seasonal Limited Release (Cellar Selection)	POA

Full strength beer

Great Northern Original	\$10.5
Victoria Bitter	\$10.5
Asahi Super Dry	\$11.0
Peroni Nastro	\$11.0
Corona	\$11.5

Mid strength beer

Great Northern Super Crisp	\$9.3
Revel 'The Reveller' Session Ale	\$9.9

Non-alcoholic beer

Carlton Zero	\$8.5
Sobah Lemon Aspen Pilsner	\$8.5

Ginger beer

Brookvale Union Ginger Beer	\$11.0
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Cider

Somersby Apple Cider	\$11.0
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Spirits

PLEASE SPEAK WITH YOUR EVENT PLANNING MANAGER.

Pre-mixed spirits (RTD)	\$13.0
Seltzers	\$12.5
Spirits from	\$13.0

BEVERAGE

PACKAGE ADD-ONS

AVAILABLE IN CONJUNCTION / CONCURRENTLY WITH AN ALCOHOLIC BEVERAGE PACKAGE ONLY.
MINIMUM ORDER TO CATER FOR MORE THAN HALF OF GUARANTEED GUEST NUMBERS.

Cocktails and mocktails on arrival

ONE DRINK PER PERSON

Davidson Plum and Økar Spritz **\$12.5 per person**

Økar Amaro bitter, Davidson plum, prosecco and soda, orange garnish

Myrtle and Cumquat Spritz **\$12.5 per person**

Brookies cumquat gin, lemon and anise myrtle syrup, soda, tonic

Mocktail NON1 Spritz **\$12.5 per person**

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

Champagne on arrival

Moët & Chandon Impérial Brut

30 minutes **\$15.0 per person**

One hour **\$20.0 per person**

Laurent Perrier La Cuvée NV

30 minutes **\$16.0 per person**

One hour **\$22.0 per person**

Spirits retail bar

Our beverage packages contain beer, wine and soft drinks. The package range can be expanded to add spirits for your guests who prefer to drink spirits and will purchase their own drinks.

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

Gin and Whisky Bar

Cellar selection of Scotch, American, Japanese, Irish and Australian whiskies and Australian gins.

Two hours **\$24.0 per person**

Three hours **\$30.0 per person**

In conjunction with the After Dinner Cocktail Package **\$10.0 per person**

After dinner cocktail bar package

Two hours **\$24.0 per person**

Three hours **\$30.0 per person**

Old Fashioned

Bourbon, sugar, bitters, stirred and garnished with dried orange

French Martini

Vodka, Chambord and pineapple juice, shaken and garnished with a maraschino cherry

Espresso Martini

Vodka, coffee liqueur and cold drip coffee, shaken and garnished with coffee beans

Negroni

Brookies dry gin, Adelaide Hills bitter orange, Regal Rouge sweet vermouth, garnished with orange

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BEVERAGE

SOFT DRINKS, LIFESTYLE DRINKS & JUICES

On consumption

By the glass

Pepsi (glass)	\$4.9
Pepsi Max (glass)	\$4.9
Schweppes Lemonade (glass)	\$4.9
Solo Lemon Squash (glass)	\$4.9
Orange Juice (glass)	\$4.9
Sparkling Mineral Water (glass)	\$5.3

By the bottle/can

Pepsi (375ml can)	\$4.9
Pepsi Max (375ml can)	\$4.9
Solo Lemon Squash (375ml can)	\$4.9
Orange Juice (250ml bottle)	\$4.9
Apple Juice (250ml bottle)	\$4.9
Spring Water (600ml bottle)	\$4.2
Sparkling Mineral Water (500ml bottle)	\$5.3
Red Bull (250ml can)	\$5.3
Red Bull Sugar Free (250ml can)	\$5.3

By the litre

Juice (1 litre jug)	\$16.0
Soft Drink (1 litre jug)	\$16.0

Non-alcoholic beverage package

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

One hour	\$17.0 per person
Two hours	\$19.0 per person
Three hours	\$21.0 per person
Four hours	\$23.0 per person
Five hours	\$25.0 per person

Water Cooler

\$38.0	Includes machine hire for event period and one 15 litre spring water bottle
\$29.5	Additional 15 litre spring water bottle

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EXTRAS

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

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

 **BRISBANE CONVENTION
& EXHIBITION CENTRE**



EXTRAS



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 2025.

- V VEGETARIAN
- VEGAN VEGAN
- GF GLUTEN FREE
- DF DAIRY FREE
- NF NUT FREE

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SCHOOL FORMALS

FOR VALEDICTORY AND AWARDS EVENTS PLEASE REFER TO THE DINNER MENUS.

Entrée \$23.5

Grilled pumpkin, roasted grapes, burrata, preserved lemon, soft herbs, quinoa, pumpkin oil dressing **V, GF, NF**

Seared Kilcoy beef, salad of tomato, black beans, roasted corn, jicama, onion, soft herbs, avocado and lime cream **GF, DF, NF**

Poached chicken breast, Vietnamese salad of cucumber, celery, snow peas, rice noodles, soft herbs, chilli, lime **GF, DF, NF**

Middle Eastern lamb, quinoa tabouleh, dried currants, pumpkin hummus **GF, DF, NF**

Main \$39.0

AN ALTERNATE SERVICE FEE OF \$5.0 PER PERSON APPLIES TO MAIN COURSES

Grilled fillet of beef, kipfler potatoes, wild vegetables, beef jus **GF, DF, NF**

Roasted chicken breast, smashed potatoes, carrots, broccolini, chicken jus **GF, DF, NF**

Crispy polenta, fennel purée, warm chickpea salad, golden raisins, heirloom tomatoes, celery, burnt orange dressing **VEGAN, GF, NF**

Pan seared barramundi, wok tossed vegetables, fragrant rice, soy and lime dressing **GF, DF, NF**

Dessert \$21.0

Individual tropical pavlova, passionfruit, raspberry sauce **V, GF, NF**

Mango coconut verrine, pineapple compote **VEGAN, GF, NF**

Banoffee pie, brown sugar popping pearls, vanilla anglaise **V, GF, NF**

Jaffa brownie, caramel mousse, orange gel, milk crumb **V, GF, NF**

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

add \$3.5

School Formal Dinner Buffet \$75.0

MINIMUM OF 30 GUESTS FOR BUFFET. SELF-SERVICE WITH DINING TABLES CLOTHED AND SET WITH CUTLERY. MAIN COURSE BUFFET TWO HOURS' DURATION, DESSERT SERVICE ONE HOUR.

Bread and Salads

Bread rolls **V, DF, NF**

House slaw **V, GF, DF, NF**

Greek salad **V, GF, NF**

Hot

Herb marinated chicken **GF, DF, NF**

Beef and mushroom stroganoff **GF, NF**

Tomato and basil gnocchi **V, DF, NF**

Rosemary baked potatoes **VEGAN, GF, NF**

Steamed rice **VEGAN, GF, NF**

Seasonal vegetables **VEGAN, GF, NF**

Sweet

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

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

EXTRAS

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Menus valid to 30 June 2025.

V VEGETARIAN
VEGAN VEGAN
GF GLUTEN FREE
DF DAIRY FREE
NF NUT FREE

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CHILDREN'S MENU

FOR CHILDREN AGED 12 YEARS AND UNDER

Mains \$14.0

Baked chicken and vegetable pilaf **GF, DF, NF**

Chicken popcorn, green beans and fries **NF**

Beef burger and wedges **NF**

Fish and chips **NF**

Macaroni cheese, tossed salad **V, NF**

Pasta bolognese **NF**

Vegetable lasagne **V, NF**

Desserts \$9.0

Ice cream sundae **V, NF**

Banana split **V, NF**

Fresh fruit salad and ice cream **V, GF, NF**

EXTRAS

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergenic 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 2025.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

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CREW CATERING

AVAILABLE FOR EVENTS WITH DELEGATE CATERING ONLY. MINIMUM ORDER OF 10 PERSONS, ONE LOCATION AND TIME. ADDITIONAL SERVICE CHARGES MAY APPLY FOR SMALLER GROUPS, MULTIPLE LOCATIONS AND DIFFERENT TIMINGS.

Snacks and breaks

MINIMUM ORDER AND INCREMENTS OF 10 UNITS

Egg, bacon and cheese wrap	\$6.8 per person
Lamington squares v	\$3.8 per person
Mini muffins v	\$3.8 per person
Whole fresh fruit per piece v	\$3.0 each
Potato crisps per packet	\$2.7 each
Selection of chocolate bars	\$3.0 each
Chef's selection of sandwiches	\$5.5 per person
Doughnuts v	\$3.8 per person

Beverages

Crew Mini Bar – water, soft drink, juice: 1-10 pax per space, per day	\$40.0
Crew Beverage Drop – water, soft drink, juice: 11-20 pax - per space, per day over 20 pax - per person	\$60.0 \$3.0
Sachet coffee and tea making facilities: 1-10 pax - per space, per day 11-20 pax - per space, per day over 20 pax - per person	\$30.0 \$60.0 \$3.0

Light breakfast **\$15.0 per person**

Selection of cereals
Selection of milk
Seasonal and tropical fruit **VEGAN, GF**
Coffee and a selection of teas

Hot breakfast buffet **\$26.5 per person**

Scrambled eggs, crispy bacon, grilled tomato, sautéed mushrooms **GF**
Selection of cereals
Selection of milk
Seasonal and tropical fruit **VEGAN, GF**
Coffee and a selection of teas

Crew lunch or dinner buffet **\$29.5 per person**

Menu 1

Roast chicken, Sicilian caponata, baby spinach **GF, DF**
Steamed rice **VEGAN, GF**
Falafel, shaved red cabbage, carrot, Spanish onion, peppers, spinach, habanero dressing **VEGAN, GF**
Bread rolls **v**
Lime raspberry cheesecake

Menu 2

Massaman beef curry, turmeric rice **GF, DF**
Baby beetroot, carrot, red onion, kale, soft herbs, saltbush dukkah, pomegranate dressing **VEGAN, GF**
Bread rolls **v**
Coconut and wattleseed brownie **v, GF**