

**Seasoned by
Queensland.**

Local flavours expertly crafted

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**

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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**

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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**