

Seasoned by Queensland.

2025/2026 Menu Planner



BRISBANE CONVENTION
& EXHIBITION **CENTRE**

Menus valid to 30 June 2026

Introducing BCEC's 2025/2026 Menu

Seasoned by Queensland - elevated for today.

Crafted with care by Executive Chef Matthew Arnold and the BCEC culinary team, this menu represents a distinct evolution, where refined presentation meets the vibrant soul of Queensland produce.

This year, we've elevated our offering to reflect the growing appetite for sophisticated, wellness driven dining. Expect dishes that are as nourishing as they are beautiful, thoughtfully composed with premium produce, and a focus on freshness and balance.

"Our team thrives on collaboration," says Matthew. "Every dish is a shared vision, shaped by our chefs' creativity and our deep respect for local, seasonal and native fare. We've embraced modern food trends while staying true to our roots, celebrating Queensland's bounty in every bite."

This menu is more than a collection of dishes, it's a reflection of who we are: passionate, purposeful and proudly Queensland.



**Seasoned by
Queensland.**





Inclusive by design

We believe great food should be for everyone. That's why this year's menu has been thoughtfully curated to offer inclusive options that cater to a wide range of dietary needs and preference, without compromising on flavour, quality or presentation.

It also celebrates the diversity of our multicultural team, featuring global influences brought to life through Queensland's exceptional local produce. Each dish is crafted to unite international inspiration with regional ingredients, creating a menu that is both vibrant and uniquely local.

Sustainability at the heart

Sustainability continues to guide every decision in our kitchens. From energy-efficient equipment and mindful menu planning, to reducing food waste with our upgraded organic dehydrator and supporting local charities like Emmanuel City Mission, we remain committed to making a positive impact on our guests, our community and our planet.

We hope you enjoy every bite.

**Seasoned by
Queensland.**

Breakfast

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



BRISBANE CONVENTION
& EXHIBITION **CENTRE**

Menus valid to 30 June 2026

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

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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

Seasoned by
Queensland.

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

Stand up breakfast \$30.5

Greek yoghurt, spiced apricot 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

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, scrambled egg and bush tomato chutney on Turkish bread 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

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

Sit down plated with hot selection \$49.0

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

Select one to pre-set on table.

Greek yoghurt, spiced apricot compote, granola **V, GF**

Croissant with butter and strawberry preserve **V**

Banana bread, lemon curd cream **V, GF**

Main Course

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

Smoked salmon, apple, citrus, fennel, watercress, scrambled egg, Turkish bread **GF**

Chicken frittata, spiced carrot purée, charred asparagus, capsicum, Davidson plum chutney **GF**

Scrambled egg, bacon, chicken chipolata, grilled tomato, herbed mushroom, pumpkin 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**

Smoked barramundi, bush tomato omelette, citrus and pepperberry crème fraîche, scorched vine tomatoes, basil, watercress **GF**

Poke bowl: Korean beef, pickled cabbage, shaved carrot, wakame, avocado, radish, red quinoa **GF, DF**

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

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

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



Morning and Afternoon Breaks



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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

Seasoned by
Queensland.

Coffee and tea break

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

30 min duration **\$6.5**

45 min duration **\$6.6**

60 min duration **\$7.1**

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

Platinum **\$14.7**

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**

Butter chicken pie

Lamb, tomato and oregano sausage roll

Spinach and onion pakora **VEGAN, GF**

Fetta, mushroom and spinach gözleme **V**

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

Roasted vegetable filo **V**

Sweet

Coconut and pandan croissant **V**

Portuguese tart **V**

Vanilla and lemon curd cake **VEGAN, GF**

Orange bergamot financier **V**

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

Hazelnut and cacao scroll **V**

Espresso brownie **V, GF**

Seasonal and tropical fruit **VEGAN, GF**

Mini ice cream **V, GF**

Gold **\$14.2**

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 \$3.0**

Additional item **\$6.4**

Savoury

Mini bacon and egg pie

Spinach and ricotta roll **V**

Kalamata olive and herb focaccia **V**

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

Pumpkin, chickpea and spinach puff **V**

Croque monsieur slider, ham, gruyère cheese, bechamel sauce

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

Sweet

Apple and spiced custard cake **VEGAN, GF**

Malted chocolate slice

Date and bush honey loaf **V**

Pain au chocolate **V**

Spiced BCEE honey and pumpkin scone **V**

Coconut rum madeleine **V**

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

Orange marmalade brioche **V**

Muffins: Apricot and thyme; passionfruit and sour cream; double chocolate and caramel **V**

Lunch

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.

Lunch



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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

Seasoned by
Queensland.

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 \$29.0

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 **GF, DF**

Poultry

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

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

Beef

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

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

Vegetarian

Parmesan panna cotta, grilled asparagus, pickled mushroom, garlic crumb, fig vincotto **V**

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

Duck

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

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

Lamb

Grilled lamb, carrot purée, roasted carrots, green crumb, coconut labna, burnt orange dressing **DF**

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

Main \$46.5

Seafood

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

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

Poultry

Pan seared 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**

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

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

Beef

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

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

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

Oven roasted fillet of beef, smoked eggplant purée, charred broccolini, criola salsa, red wine 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

Pork loin, apple and apricot mostarda, cavolo nero cabbage, potato purée, Bordelaise sauce **GF**

Lunch

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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

Seasoned by
Queensland.

Sit down plated lunch continued

Dessert \$24.5

Raspberry lemon meringue verrine, lemon curd, dehydrated honey foam, patè sable

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

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

Steamed cocoa sponge, chocolate fudge sauce, berry gelato V

Locally roasted, freshly ground Arabica coffee and a selection of teas add \$3.7

Lunch

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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

Seasoned by
Queensland.

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 \$54.5

To sit down **add \$8.0**

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

Cold items

Sandwiches

Slow roasted chicken, apple slaw, sharp cheddar, rocket

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

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

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

Italian beef, cheddar cheese, caramelised onion, tomato, iceberg lettuce, chipotle mayonnaise

Roasted beef, sauerkraut, pickles, Swiss cheese, salad leaves

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

Tortilla Wraps

Barbeque chicken, pineapple, cheddar cheese, garden leaves, chipotle mayonnaise

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

Roasted pork loin, pickled carrot, daikon, cucumber, coriander, rocket, Dijon aioli **DF**

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

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

Curried chickpeas, brown rice, red onion, tomato, cucumber, leaves **VEGAN**

Cauliflower kimchi, Asian slaw, sweet potato, green leaves **VEGAN**

Turkish bread

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

Roasted turkey, balsamic onion, bacon, Swiss cheese

Porchetta, peppers, capers, olives, parsley, parmesan cheese

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

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

Avocado, cucumber, carrot, tomato, beetroot hummus, mayonnaise **VEGAN**

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

Salads

Smoked salmon, edamame, avocado, cucumber, rice, ponzu dressing **GF, DF**

Roasted chicken, cocktail potato, celery, gherkin, capers, snipped herbs, boiled eggs, mayonnaise **GF, DF**

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

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

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

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

Chargrilled pumpkin, lentil, pecan, pepita, seeded mustard dressing **VEGAN, GF**

Potato salad, cauliflower, roasted pear, parmesan, capers, lemon myrtle dressing **V, GF**

Avocado, green bean, kale, roasted corn, tomato, black bean, red onion, coriander, chipotle vinaigrette **VEGAN, GF**

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

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

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

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

Lunch

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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

Seasoned by
Queensland.

Stand up lunch continued

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

Hot dishes

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

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

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

Filipino chicken inasal, lemongrass, ginger, garlic, lime juice **GF, DF**

Rustic chicken cassoulet, baby carrot, confit garlic, cherry tomato, white bean, toasted herb crumb **GF, DF**

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

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

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

Ethiopian Kai sega wat: spiced beef, capsicum, potato, steamed rice **GF, DF**

Greek beef stifado, baby onion, saffron lemon pilaf rice **GF, DF**

Thai slow cooked beef, caramelised pumpkin, green bean, red curry sauce, shaved coconut, mint, coriander **GF, DF**

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

Mongolian lamb, capsicum, onion, coconut amino **GF, DF**

Goat biryani, fragrant saffron rice **GF**

Puttanesca gnocchi, smoked eggplant **V**

Korean noodles, marinated tofu, steamed greens, mushrooms, eschalot, furikake **V, DF**

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

Penne pasta, roasted cauliflower, pumpkin, caper, chilli, garlic, Persian fetta **V**

Stir-fried fragrant rice, green beans, cashew nuts, broccoli, cauliflower, nutritional yeast dressing **VEGAN, GF**

Kerong: Cambodian vegetable curry, pumpkin, cauliflower, broccoli, green beans, fragrant curry sauce **VEGAN, GF**

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

Additional Items

Seasonal minestrone **VEGAN**

Vegetarian sushi roll **V**

Salmon and avocado sushi roll

Vegetable ricotta bake **V, GF**

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

Bacon, cheddar and leek quiche

Vegetable dumpling **V**

Steamed pork bun **DF**

Beef empanada

Dessert

Lemon meringue cannoli **V**

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

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

Pineapple and macadamia pie **V, GF**

Banoffee verrine **GF**

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

Green tea panna cotta **GF**

Assorted mini cakes and pastries

Mini ice cream **V, GF**

Lime and raspberry cheesecake

Seasonal and tropical fruit **VEGAN, GF**

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

Chef's Daily Menus

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



BRISBANE CONVENTION
& EXHIBITION **CENTRE**

Menus valid to 30 June 2026

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

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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

Seasoned by Queensland.

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 \$6.5

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

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

Morning tea \$13.1

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

Chorizo, manchego and pepper frittata **GF**

Orange bergamot financier **V**

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

Afternoon tea \$13.1

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

Spinach and ricotta roll **V**

Seasonal and tropical fruit **VEGAN, GF**

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

Lunch \$50.8

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

To sit down **add \$8.0**

Sandwiches, wraps and rolls

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

Wrap: Curried chickpeas, brown rice, red onion, tomato, cucumber, leaves **VEGAN**

Salads

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

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

Hot

Mongolian lamb, capsicum, onion, coconut amino **GF, DF**

Kerong: Cambodian vegetable curry, pumpkin, cauliflower, broccoli, green beans, fragrant curry sauce **VEGAN, GF**

Vegetable dumpling **V**

Sweet

Lime and raspberry cheesecake

Pineapple and macadamia pie **V, 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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

Seasoned by
Queensland.

Tuesday

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 \$6.5

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

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

Morning tea \$13.1

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 \$13.1

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

Kalamata olive and herb focaccia **V**

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

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

Lunch \$50.8

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

To sit down **add \$8.0**

Sandwiches, wraps and rolls

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

Turkish: Avocado, cucumber, carrot, tomato, beetroot hummus, mayonnaise **VEGAN**

Salads

Roasted chicken, cocktail potato, celery, gherkin, capers, snipped herbs, boiled eggs, mayonnaise **GF, DF**

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

Hot

Greek beef stifado, baby onion, saffron lemon pilaf rice **GF, DF**

Korean noodles, marinated tofu, steamed greens, mushrooms, eschalot, furikake **V, DF**

Vegetable ricotta bake **V, GF**

Sweet

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

Mini ice cream **V, 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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

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 \$6.5

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

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

Morning tea \$13.1

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

Roasted vegetable filo **V**

Hazelnut and cacao scroll **V**

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

Afternoon tea \$13.1

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

Pumpkin, chickpea and spinach puff **V**

Coconut rum madeleine **V**

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

Lunch \$50.8

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

To sit down **add \$8.0**

Sandwiches, wraps and rolls

Wrap: Barbeque chicken, pineapple, cheddar cheese, garden leaves, chipotle mayonnaise

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

Salads

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

Avocado, green bean, kale, roasted corn, tomato, black bean, red onion, coriander, chipotle vinaigrette **VEGAN, GF**

Hot

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

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

Bacon, cheddar and leek quiche

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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

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 \$6.5

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

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

Morning tea \$13.1

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

Mini bacon and egg pie

Apple and spiced custard cake **VEGAN, GF**

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

Afternoon tea \$13.1

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

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

Malted chocolate slice

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

Lunch \$50.8

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

To sit down **add \$8.0**

Sandwiches, wraps and rolls

Turkish: Shaved beef, philly cheese, capers, horseradish, red onion, herbs, lettuce

Wrap: Cauliflower kimchi, Asian slaw, sweet potato, green leaves **VEGAN**

Salmon and avocado sushi roll

Salads

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

Potato salad, cauliflower, roasted pear, parmesan, capers, lemon myrtle dressing **VEGAN, GF**

Hot

Filipino chicken inasal, lemongrass, ginger, garlic, lime juice **GF, DF**

Puttanesca gnocchi, smoked eggplant **V**

Sweet

Lemon meringue cannoli **V**

Banoffee verrine **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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

Seasoned by Queensland.

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 \$6.5

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

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

Morning tea \$13.1

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

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

Orange marmalade brioche **V**

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

Afternoon tea \$13.1

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

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

Spiced BCEC honey and pumpkin scone **V**

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

Lunch \$50.8

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

To sit down **add \$8.0**

Sandwiches, wraps and rolls

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

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

Salads

Roasted chicken, cocktail potato, celery, gherkin, capers, snipped herbs, boiled eggs, mayonnaise **GF, DF**

Chargrilled pumpkin, lentil, pecan, pepita, seeded mustard dressing **VEGAN, GF**

Hot

Ethiopian Kai sega wat: spiced beef, capsicum, potato, steamed rice **GF, DF**

Stir-fried fragrant rice, green beans, cashew nuts, broccoli, cauliflower, nutritional yeast dressing **VEGAN, GF**

Steamed pork bun **DF**

Sweet

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

Mini ice cream **V, 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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

Seasoned by Queensland.

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 \$6.5

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

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

Morning tea \$13.1

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

Fetta, mushroom and spinach gözleme **V**

Vanilla and lemon curd cake **VEGAN, GF**

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

Afternoon tea \$13.1

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

Croque monsieur slider, ham, gruyère cheese, bechamel sauce

Espresso brownie **V, GF**

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

Lunch \$50.8

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

To sit down **add \$8.0**

Sandwiches, wraps and rolls

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

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

Salads

Smoked salmon, edamame, avocado, cucumber, rice, ponzu dressing **GF, DF**

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

Hot

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

Penne pasta, roasted cauliflower, pumpkin, caper, chilli, garlic, Persian fetta **V**

Beef empanada

Sweet

Green tea panna cotta **GF**

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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

Seasoned by
Queensland.

Sunday

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 \$6.5

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

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

Morning tea \$13.1

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

Lamb, tomato and oregano sausage roll

Pain au chocolate **V**

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

Afternoon tea \$13.1

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

Spinach and onion pakora **VEGAN, GF**

Date and bush honey loaf **V**

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

Lunch \$50.8

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

To sit down **add \$8.0**

Sandwiches, wraps and rolls

Sandwich: Italian beef, cheddar cheese, caramelised onion, tomato, iceberg lettuce, chipotle mayonnaise

Wrap: Cauliflower kimchi, Asian slaw, sweet potato, green leaves **VEGAN**

Salads

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

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

Hot

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

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

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

Sweet

Sour cherry, cacao tartelette **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 2026

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

Canapés and Bowls



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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

Seasoned by
Queensland.

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 **\$60.0**

Includes one hour silver beverage package.

Food only **\$37.1**

Chilled bowl

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

Hot canapés

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

Pea and potato croquette **VEGAN, GF**

Mini grass-fed beef pie

One hour platters and beverage package **\$60.0**

Includes one hour silver beverage package.

Food only **\$37.1**

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

Cheeseburger spring roll, house-made tomato sauce

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

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

Two hour food and beverage package **\$77.5**

Includes two hour silver beverage package.

Food only **\$52.5**

Grazing platters (preset)

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

Chilled bowls

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

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

Hot canapés

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

Vegetable spring roll **VEGAN**

Hot bowls

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

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

Canapés and Bowls

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 2026.

V VEGETARIAN
VEGAN VEGAN
GF GLUTEN FREE
DF DAIRY FREE

Seasoned by
Queensland.

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 **\$110.0**

Includes three hour silver beverage package.

Food only **\$75.5**

Cold canapés

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

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

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

Squid ink and prawn dumpling

Wagyu beef skewer, chimichurri **GF, DF**

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

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

Hot bowls

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

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

Four hour food and beverage package **\$135.0**

Includes four hour silver beverage package.

Food only **\$95.0**

Food service staggered for the first three hour duration.

Chilled bowls

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

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

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

Hot canapés

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

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

Wagyu beef skewer, chimichurri **GF, DF**

Pork belly slider, Asian slaw, soy mayonnaise

Mac and cheese croquette, aioli **V**

Hot bowls

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

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

Dessert bowls

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

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

Canapés and Bowls

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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

Seasoned by
Queensland.

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**

Five hour food and beverage package **\$150.0**

Includes five hour silver beverage package.

Food only **\$100.0**

Food service staggered for the first three hour duration.

Cold canapés

Smoked salmon blini, lemon myrtle ricotta

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

Chilled bowls

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

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

Hot canapés

Mini grass-fed beef pie

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

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

Hot bowls

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

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

Dumpling station

Duck and hoisin bun **DF**

Barbeque pork bun **DF**

Pumpkin and chicken dumpling

Vegetable siu mai **VEGAN**

Dessert bowls

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**

Canapés and Bowls

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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

Seasoned by
Queensland.

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 **\$41.5**

For one and a half hour functions select up to two cold items and five hot items **\$44.5**

For two hour functions select up to three cold items and five hot items **\$51.5**

Cold canapés

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

Smoked salmon blini, lemon myrtle ricotta

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

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

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

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

Selection of sushi, **GF**

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

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

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

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

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

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

Balsamic roasted Spanish onion and Persian fetta tart **V**

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

Hot canapés

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

Squid ink and prawn dumpling

Takoyaki with soy mayonnaise

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

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

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

Chicken and taro dumpling **GF**

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

Green peppercorn tempura quail, soft herb aioli, pickled cucumber **GF, DF**

Pork belly slider, Asian slaw, soy mayonnaise

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

Wagyu beef skewer, chimichurri **GF, DF**

Cheeseburger spring roll, house-made tomato sauce

Mini grass-fed beef pie

Mac and cheese croquette, aioli **V**

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

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

Vegetable spring roll **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**

Green tea profiterole **V**

Chocolate, strawberry and coconut mochi **V**

Chocolate salted caramel tart **V, GF**

Hazelnut coffee opera **V, GF**

Canapés and Bowls

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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

Seasoned by
Queensland.

Bowl food

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

Chilled bowls \$13.7 each

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

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

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

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

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

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

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

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

Hot bowls \$14.9 each

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

Grilled prawn, slaw, dill mayonnaise, soft bun

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

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

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

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

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

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

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

Spiced cauliflower, eggplant, coriander, spring onions, harissa lime mayonnaise **VEGAN, GF**

Dessert bowls \$14.2 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**

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

Canapés and Bowls

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 2026.

V VEGETARIAN
VEGAN VEGAN
GF GLUTEN FREE
DF DAIRY FREE

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.

Mezze station \$21.0

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 \$21.0

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

Dumpling station \$21.0

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

Pizza station \$21.0

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 \$22.0

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

Queensland station \$23.0

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

Mexican nachos and taco station \$22.0

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

Plant-based station \$20.0

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

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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

Seasoned by
Queensland.

Food stations continued

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.

Native Australian station \$21.0

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 \$23.0

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 \$22.0

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

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



BRISBANE CONVENTION
& EXHIBITION **CENTRE**

Menus valid to 30 June 2026

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

Dinner



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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

Seasoned by
Queensland.

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) \$36.5pp

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 \$38.0

Mooloolaba king prawns, pea purée, asparagus salad, parsley sauce, chilli oil GF, DF \$35.5

Seared tuna tataki, avocado and wasabi, sesame, apple gel, cucumber and radish GF, DF \$33.5

Miso glazed salmon, green apple gel, glutinous black rice, radish, wasabi peas DF \$33.5

Poultry

Roasted chicken breast, almond skordalia, greens, cauliflower couscous, pomegranate GF, DF \$31.0

Poached chicken, potato rosti, garlic toum, burnt tomato salsa, baby celery leaf GF \$31.0

Roasted duck, sorghum, beetroot carpaccio, labna, orange, za'atar GF \$33.0

Pork

San Danielle prosciutto, burratina, compressed rockmelon, port reduction, rosemary grissini \$31.0

Grilled Jamaican pork tenderloin, avocado, pineapple, corn, red pepper, jerk mayonnaise, shaved coconut GF, DF \$31.0

Beef

Rare roasted beef, Vietnamese salad, nam jim dressing, sesame seeds GF, DF \$33.5

Tataki of wagyu beef striploin, pickled vegetables, soy mirin, apple dressing GF, DF \$33.5

Lamb

Grilled lamb backstrap, black barley, green pea velouté, Woombye fetta, orange, lemon balm \$33.5

Vegetarian

Whipped ricotta tart, aniseed myrtle, burnt tomato, seasonal greens, pickled red onion, peach and muscatel chutney V, GF \$31.0

Vegan mozzarella, caponata, shaved zucchini, pepita pesto VEGAN, GF \$31.0

Dinner

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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

Seasoned by
Queensland.

Plated dinner continued

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

Main

Seafood

Grilled ocean trout, sweet corn, charred zucchini, twice cooked potato, peppers, salsa verde **GF, DF** \$52.0

Pan seared barramundi, creamy polenta, fennel salad, orange, confit tomatoes, chimichurri **GF** \$52.0

Poultry

Grilled chicken breast, pumpkin relish, creamed kale, fondant potato, baby carrot, chicken jus **GF** \$49.5

Roasted chicken, broccolini, grapes, wild rice, sweet potato purée, lemon myrtle dressing **GF, DF** \$49.5

Seared chicken breast, black bean, capsicum, coriander, lime rice, avocado, mole sauce, pickled onion, radish and soft herb salad **GF, DF** \$49.5

Pan fried duck breast, kimchi, kohlrabi, mandarin gel, shiitake mushrooms, duck jus **GF, DF** \$51.5

Duck breast, sweet potato, coconut rice, Asian vegetables, red curry sauce **GF, DF** \$51.5

Pork

Pork belly, red cabbage purée, roasted pumpkin, green beans, seeded mustard jus **GF, DF** \$51.0

Beef

Beef cheek, soy mayonnaise, pickled togarashi carrots, teriyaki, sautéed rice **GF, DF** \$53.0

Slow roasted fillet of beef, dauphinoise potato, heirloom carrots, warrigal greens, old tawny port cream sauce **GF** \$53.0

Pan seared Kilcoy beef, beetroot relish, kipfler potato, green beans, truss tomato, pan jus **GF, DF** \$53.0

Grilled beef tenderloin, seeded mustard, soft herb crumble, celeriac purée, salt and vinegar potato, baby carrots, diable sauce **DF** \$54.0

Lamb

Roasted lamb rack, fennel purée, crumbed tomato, fregola and fig salsa, pan jus **DF** \$55.0

Vegetarian

Saffron rice cake, eggplant kasundi, grilled cavolo nero cabbage, shaved zucchini, manchego cheese **V, GF** \$49.5

Corn, quinoa, potato and dill cake, caramelised cauliflower purée, leafy greens, date and parsley gremolata **VEGAN, GF** \$49.5

Dinner

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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

Seasoned by
Queensland.

Plated dinner continued

Dessert

Australian farmhouse cheeses, quince paste, dried fruits, selection of bread and crackers **V** \$29.0

Strawberry textures, burnt butter sponge, caramelised hazelnuts, chocolate **GF** \$25.0

Roasted corn crema catalana, caramelised banana, dulce de leche, caramel puffed rice \$26.0

Black forest: cherry Manjari mousse, jellified cherry, porcini financier, wattleseed and cocoa nib crunch, oabika syrup **GF** \$27.0

Citrus couverture brownie, caramel mousse, blood orange gel, calamansi gel, almond nougatine crumbs, brioche croutons, black salt **GF** \$27.0

Lime crèmeux pie, honey pavlova, crystallised pecans, lemon basil syrup **V, GF** \$25.0

Vanilla gateau basque, rum custard, white chocolate, spiced rum jelly \$27.0

Raspberry and beetroot jelly, white chocolate goat's cheese crèmeux, manjari crème, raspberry streusel **V** \$26.0

Gianduja crèmeux, Daintree vanilla crème brûlée, pâte sablée, raspberry chilli gel, hazelnut dacquoise \$27.0

Buttermilk panna cotta, compressed pineapple, blueberries, white chocolate milk crumb **GF** \$25.0

Spiced caramelised pear, thyme and ginger crumb, honey financier, manuka butternut curd **V, GF** \$25.0

Sticky toffee pudding, butterscotch sauce, vanilla bean ice cream **V** \$26.0

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

Warm crêpes, lemon thyme syrup, berry compote, BCEE honey and cinnamon ice cream **V** \$26.0

Share platters (two per table) \$32.0 pp

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

The Ultimate Dessert Buffet \$34.0

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 \$4.5

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

Dinner

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 2026.

V VEGETARIAN
VEGAN VEGAN
GF GLUTEN FREE
DF DAIRY FREE

Seasoned by
Queensland.

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 \$99.0

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

Sweet

Gulab jamun

Indian rice pudding (Kheer) GF

Seasonal and tropical fruit VEGAN, GF

Wok and dumpling dinner buffet \$99.0

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

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 2026.

V VEGETARIAN
VEGAN VEGAN
GF GLUTEN FREE
DF DAIRY FREE

Seasoned by
Queensland.

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 \$104.0

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 \$100.0

Hot

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

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

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 2026.

V VEGETARIAN
VEGAN VEGAN
GF GLUTEN FREE
DF DAIRY FREE

Seasoned by
Queensland.

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 \$99.0

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

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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

Seasoned by Queensland.

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

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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

Seasoned by
Queensland.

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



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

Menus valid to 30 June 2026.

**Seasoned by
Queensland.**

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

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

Menus valid to 30 June 2026.

Seasoned by
Queensland.

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.

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

Clover Hill Exceptionelle MV (Tasmania)
Swift NV Cuvée (Orange, New South Wales)

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)
MMAD Chenin Blanc (McLaren Vale, South 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 six beers including one mid-strength and one non-alcoholic beer.

Non-alcoholic and mid-strength beer

Carlton Zero-Alcohol
Sobah Non-Alcoholic
Great Northern Super Crisp
Sea Legs Mid Hazy Pale Ale

Queensland craft beer

Aether All Australian Pale Ale
Balter XPA
Black Hops G.O.A.T. Hazy IPA
Sea Legs Pilsner
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 (One hour duration)
\$80.0 per person (Two hour duration)
\$100.0 per person (Three hour duration)
\$110.0 per person (Four hour duration)
\$118.0 per person (Five hour duration)

Beverage

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

Menus valid to 30 June 2026.

Seasoned by
Queensland.

Platinum Beverage Package

Select seven 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.

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

Jansz Premium Cuvée (Pipers River, Tasmania)

Croser NV (Adelaide Hills, South Australia)

Symphony Hill Prosecco (Granite Belt, Queensland)

Dal Zotto Pucino Limoncello Spritz (King Valley, Victoria)

White wine

Dog Point Sauvignon Blanc (Marlborough, New Zealand)

Printhie Topography Pinot Gris (Orange, New South Wales)

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

Rob Dolan Black Label Chardonnay (Yarra Valley, Victoria)

Brokenwood Semillon (Hunter Valley, New South Wales)

Rosé

St Hallet Rosé (Barossa Valley, South Australia)

Red wine

Riversdale Scorpio Pinot Noir (Coal River, Tasmania)

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)

Hewitson Baby Bush Mourvèdre (Barossa Valley, South Australia)

Select six beers including one mid-strength and one non-alcoholic beer.

Non-alcoholic and mid-strength beer

Carlton Zero-Alcohol

Sobah Non-Alcoholic

Great Northern Super Crisp

Sea Legs Mid Hazy Pale Ale

Queensland craft beer

Aether All Australian Pale Ale

Balter XPA

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

Sea Legs Pilsner

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

\$45.0 per person (One hour duration)

\$50.0 per person (Two hour duration)

\$59.0 per person (Three hour duration)

\$67.0 per person (Four hour duration)

\$71.0 per person (Five hour duration)

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

Beverage

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

Menus valid to 30 June 2026.

**Seasoned by
Queensland.**

Gold beverage package

Select five 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.

Spritz on arrival

Dal Zotto Pucino Limoncello Spritz (Alcoholic)

Sparkling wine

Pizzini Prosecco (King Valley, Victoria)

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

Mountadam Pinot Noir Chardonnay NV (Eden Valley, South Australia)

White wine

Bloom Sauvignon Blanc (Marlborough, New Zealand)

RockBare Click 99 Pinot Gris (South Australia)

Petaluma Chardonnay (Adelaide Hills, South Australia)

Yangarra Grenache Blanc (McLaren Vale, 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)

Te Mata Gamay Noir (Hawke's Bay, New Zealand)

Select five beers including one mid-strength and one non-alcoholic beer.

Non-alcoholic and mid-strength beer

Carlton Zero-Alcohol

Sobah Non-Alcoholic

Great Northern Super Crisp

Sea Legs Mid Hazy Pale Ale

Queensland craft beer

Aether All Australian Pale Ale

Balter XPA

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

Sea Legs Pilsner

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

\$38.0 per person (One hour duration)

\$43.0 per person (Two hour duration)

\$52.0 per person (Three hour duration)

\$60.0 per person (Four hour duration)

\$64.0 per person (Five hour duration)

To include Taittinger Champagne on arrival (30 mins)
add \$10.0 per person

To include Dal Zotto Limoncello Spritz for duration
of event **add \$2.0 per person**

Beverage

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

Menus valid to 30 June 2026.

Seasoned by
Queensland.

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

- \$33.0 per person (One hour duration)
- \$38.0 per person (Two hour duration)
- \$45.0 per person (Three hour duration)
- \$54.0 per person (Four hour duration)
- \$59.0 per person (Five hour duration)

To include Dal Zotto Limoncello Spritz on arrival (30 min)
add \$4.0 per person

Beverage

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

Menus valid to 30 June 2026.

Seasoned by
Queensland.

Queensland beverage package

Select one arrival cocktail.

- Act of Treason Agave and Strangelove lime and jalapeno, lime garnish
- Milton Spiced Rum and Strangelove double ginger, lime garnish
- A'Peel Vodka and Strangelove yuzu, lemon garnish

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.

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

- Gerler Rosé (Brisbane, Queensland)

Red wine

- Gerler Rej Montepulciano (Brisbane, Queensland)
- Sirromet Signature Collection Cabernets (Granite Belt, Queensland)
- Symphony Hill Shiraz (Granite Belt, Queensland)

Select two beers (Sobah non-alcoholic beer and Sea Legs Mid Hazy Pale Ale will also be available).

Queensland craft beer

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

- \$38.0 per person (One hour duration)
- \$43.0 per person (Two hour duration)
- \$52.0 per person (Three hour duration)
- \$60.0 per person (Four hour duration)
- \$64.0 per person (Five hour duration)

Beverage

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

Menus valid to 30 June 2026.

Seasoned by
Queensland.

Premium alcohol-free beverage package

To complement business lunches, cocktail parties and banquets. Non-alcoholic wines and/or juice and soft drink jugs preset on tables. For banquets, the white and red wine will be preset on tables and the remainder will be available on request. Beverage packages must match the length of the event.

Mocktail

Brookie's Free Spirited Blood Orange Spritz

Soft drinks

Pepsi, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash

Strangelove yuzu, lime and jalapeno, double ginger lo-cal soft drinks

Orange Juice, Sparkling Mineral Water

Non-alcoholic beers

Carlton Zero

Sobah non-alcoholic

Non-alcoholic wines

Plus & Minus Prosecco

Pure Vision Non-Alcoholic Pinot Grigio

Pure Vision Non-Alcoholic Shiraz

NON wine alternative

NON1 - Salted Raspberry and Chamomile

NON3 - Toasted Cinnamon and Yuzu

NON5 - Lemon Marmalade and Hibiscus

NON7 - Stewed Cherry and coffee

\$18.0 per person (One hour duration)

\$24.0 per person (Two hour duration)

\$30.0 per person (Three hour duration)

\$36.0 per person (Four hour duration)

\$42.0 per person (Five hour duration)

Beverage

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

Menus valid to 30 June 2026.

Seasoned by
Queensland.

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) **\$48.0**
- Veuve d'Argent Blanc de Blancs (Provence, France) **\$54.0**
- Pizzini Prosecco (King Valley, Victoria) **\$56.0**
- Seven Scenes by Sirromet NV Cuvée (Granite Belt, Queensland) **\$56.0**
- Mountadam Pinot Noir Chardonnay NV (Eden Valley, South Australia) **\$60.0**
- Symphony Hill Prosecco (Granite Belt, Queensland) **\$64.0**
- Dal Zotto Pucino Limoncello Spritz (King Valley, Victoria) **\$67.0**
- Croser NV (Adelaide Hills, South Australia) **\$67.0**
- Jansz Premium Cuvée (Pipers River, Tasmania) **\$72.0**
- Swift Cuvée NV (Orange, New South Wales) **\$88.0**
- Clover Hill Exceptionnelle MV (Tasmania) **\$88.0**

Champagne

- Taittinger Brut Prestige NV (Champagne, France) **\$135.0**
- Laurent-Perrier La Cuvée NV (Champagne, France) **\$144.0**
- Louis Roederer NV (Champagne, France) **\$156.0**
- Laurent-Perrier Cuvée Rosé (Champagne, France) **\$230.0**

Chardonnay

- Petaluma White Label Chardonnay (Adelaide Hills, South Australia) **\$54.0**
- Rob Dolan Black Label Chardonnay (Yarra Valley, Victoria) **\$62.0**
- Sirromet Signature Collection Chardonnay (Granite Belt, Queensland) **\$62.0**
- Paringa Estate PE Chardonnay (Mornington Peninsula, Victoria) **\$68.0**
- Frogmore Creek Chardonnay (Coal River Valley, Tasmania) **\$74.0**
- Vasse Felix Premier Chardonnay (Margaret River, Western Australia) **\$76.0**
- Petaluma Piccadilly Chardonnay (Adelaide Hills, South Australia) **\$86.0**
- Shaw & Smith Lenswood Chardonnay (Adelaide Hills, South Australia) **\$138.0**

Pinot gris

- Rockbare Click 99 Pinot Gris (South Australia) **\$53.0**
- Printhie Topography Pinot Gris (Orange, New South Wales) **\$58.0**
- Paringa Estate Pinot Gris (Mornington Peninsula, Victoria) **\$65.0**
- Xavier Goodridge Papa Pinot Gris (Yarra Valley, Victoria) **\$69.0**
- Scorpo Pinot Gris (Mornington Peninsula, Victoria) **\$75.0**
- Chard Farm Pinot Gris (Central Otago, New Zealand) **\$80.0**
- Haddow + Dineen Grain of Truth Pinot Gris (Tamar Valley, Tasmania) **\$91.0**

Sauvignon blanc

- Frankie Sauvignon Blanc (South Eastern Australia) **\$48.0**
- Bloom Sauvignon Blanc (Marlborough, New Zealand) **\$56.0**
- 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) **\$75.0**

Alternative varietals

- Leeuwin Estate Art Series Riesling (Margaret River, Western Australia) **\$57.0**
- Yangarra Grenache Blanc (McLaren Vale, South Australia) **\$62.0**
- Mac Forbes Strathbogie Riesling (Yarra Valley, Victoria) **\$69.0**
- Witches Falls Verdelho (Granite Belt, Queensland) **\$60.0**
- Brokenwood Semillon (Hunter Valley, New South Wales) **\$65.0**
- Symphony Hill Gewürztraminer (Granite Belt, Queensland) **\$66.0**
- Freycinet Vineyard Riesling (Freycinet, Tasmania) **\$77.0**
- Head The Contrarian Viognier (Barossa Valley, South Australia) **\$77.0**
- Petaluma Hanlin Hill Riesling (Clare Valley, South Australia) **\$78.0**
- MMAD Chenin Blanc (Blewitt Springs, South Australia) **\$88.0**
- Brokenwood ILR Reserve Semillon (Hunter Valley, New South Wales) **\$126.0**

Beverage

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

Menus valid to 30 June 2026.

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).

Rosé

- Frankie Rosé (South Eastern Australia) **\$48.0**
- Gerler Rosé (Brisbane, Queensland) **\$52.0**
- St Hallet Rosé (Barossa Valley, South Australia) **\$56.0**
- Giant Steps Rosé (Yarra Valley, Victoria) **\$70.0**
- Maison Saint Aix (Provence, France) **\$78.0**

Pinot noir

- Rob Dolan True Colours Pinot Noir (Yarra Valley, Victoria) **\$58.0**
- Riversdale Scorpio Pinot Noir (Coal River Valley, Tasmania) **\$64.0**
- William Downie Cathedral Pinot Noir (Gippsland, Victoria) **\$71.0**
- Scorpo Noirien Pinot Noir (Mornington Peninsula, Victoria) **\$77.0**
- Mac Forbes Pinot Noir (Yarra Valley, Victoria) **\$80.0**
- Haddow + Dineen Private Universe Pinot Noir (Tamar Valley, Tasmania) **\$93.0**
- Peregrine Otago Pinot Noir (Central Otago, New Zealand) **\$98.0**
- Paringa Estate Pinot Noir (Mornington Peninsula, Victoria) **\$118.0**
- Giant Steps Applejack Pinot Noir (Yarra Valley, Victoria) **\$135.0**
- Tolpuddle Pinot Noir (Coal River Valley, Tasmania) **\$158.0**

Cabernet sauvignon

- Mojo 03 Cabernet Sauvignon (Limestone Coast, South Australia) **\$53.0**
- Grant Burge Cameron Vale Cabernet Sauvignon (Barossa Valley, South Australia) **\$59.0**
- Sirromet Signature Selection Cabernets (Granite Belt, Queensland) **\$62.0**
- Petaluma Cabernet Sauvignon (Coonawarra, South Australia) **\$67.0**
- Jim Barry Single Vineyard Cabernet Sauvignon (Clare Valley, South Australia) **\$72.0**
- Brookland Valley Reserve Cabernet Sauvignon (Margaret River, Western Australia) **\$86.0**
- Kay Brothers Cuthbert Cabernet Sauvignon (McLaren Vale, South Australia) **\$90.0**

Shiraz

- Frankie Shiraz (South Eastern Australia) **\$48.0**
- St Hallet Garden of Eden Shiraz (Barossa Valley, South Australia) **\$56.0**
- Symphony Hill Shiraz (Granite Belt, Queensland) **\$60.0**
- Teusner The Riebke Shiraz (Barossa Valley, South Australia) **\$60.0**
- Ministry of Clouds Shiraz (McLaren Vale, South Australia) **\$68.0**
- Jim Barry Single Vineyard Shiraz (Clare Valley, South Australia) **\$72.0**
- Grant Burge Balthazar Shiraz (Eden Valley, South Australia) **\$78.0**
- Gentle Folk Syrah (Adelaide Hills, South Australia) **\$81.0**
- St Hallet Blackwell Shiraz (Barossa Valley, South Australia) **\$85.0**

Alternative varietals and blends

- Gerler Rej Montepulciano (Brisbane, Queensland) **\$56.0**
- Te Mata Gamay Noir (Hawke's Bay, New Zealand) **\$59.0**
- Head Head Red GSM (Barossa Valley, South Australia) **\$59.0**
- Hewitson Baby Bush Mourvèdre (Barossa Valley, South Australia) **\$66.0**
- Teusner The G Grenache (Barossa Valley, South Australia) **\$70.0**
- Rusden Good Shepherd Malbec (Barossa Valley, South Australia) **\$75.0**
- Yangarra Estate Old Vine Grenache (McLaren Vale, South Australia) **\$83.0**
- 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

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

Menus valid to 30 June 2026.

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 \$12.0
- Sea Legs Pilsner \$12.0
- Black Hops G.O.A.T. Hazy IPA \$13.0
- Green Beacon 7 Bells Passionfruit Sour Ale \$12.0
- Seasonal Limited Release (Cellar Selection) POA

Full-strength beer

- Great Northern Original \$10.9
- Asahi Super Dry \$11.5
- Peroni Nastro \$12.0
- Corona \$12.0

Mid-strength beer

- Great Northern Super Crisp \$9.5
- Sea Legs Hazy Mid Pale Ale \$10.5

Non-alcoholic beer

- Carlton Zero \$8.8
- Sobah \$9.9

Ginger beer, cider and seltzer

- Brookvale Union Ginger Beer \$12.0
- Somersby Apple Cider \$11.5
- Aether Peach Seltzer \$12.5

Spirits

Please speak with your Event Planning Manager about selection available.

- Pre-mixed spirits (RTD) from \$13.3
- Spirits from \$13.0

Beverage

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

Menus valid to 30 June 2026.

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 \$12.5 per person

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

Queensland Distilleries and Strangelove Cocktails \$10.0 per person

Act of Treason Agave and Strangelove lime and jalapeno, lime garnish

Milton Spiced Rum and Strangelove double ginger, lime garnish

A'Peel Vodka and Strangelove yuzu, lemon garnish

Mocktails \$7.5 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. 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

Minimum order to cater for more than 50% of guaranteed guest numbers.

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

Two hours **\$25.0 per person**

Three hours **\$30.0 per person**

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

After dinner cocktail bar package

Minimum order to cater for more than 50% of guaranteed guest numbers.

Two hours **\$25.0 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

Beverage

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

Menus valid to 30 June 2026.

Seasoned by
Queensland.

Non-alcoholic drinks

On consumption

By the glass

- Pepsi **\$5.2**
- Pepsi Max **\$5.2**
- Schweppes Lemonade **\$5.2**
- Solo Lemon Squash **\$5.2**
- Orange Juice **\$5.5**
- Sparkling Mineral Water **\$5.5**

By the bottle/can

- Pepsi (375ml can) **\$5.2**
- Pepsi Max (375ml can) **\$5.2**
- Solo Lemon Squash (375ml can) **\$5.2**
- Orange Juice (250ml bottle) **\$5.5**
- Apple Juice (250ml bottle) **\$5.5**
- Sparkling Mineral Water (500ml bottle) **\$5.5**
- Spring Water (600ml bottle) **\$4.6**
- Red Bull (250ml can) **\$6.0**
- Red Bull Sugar Free (250ml can) **\$6.0**
- Gatorade (600ml) **\$6.0**
- Strangelove Lo-Cal Double Ginger Beer **\$6.0**
- Strangelove Lo-Cal Yuzu **\$6.0**
- Strangelove Lime & Jalapeno **\$6.0**

By the litre

- Juice (1 litre jug) **\$17.0**
- Soft Drink (1 litre jug) **\$17.0**

Water cooler **\$38.0**

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

Wine alternative and non-alcoholic wine

- Brookie's Free Spirited Blood Orange Spritz **\$9.5**
- Plus & Minus Prosecco **\$42.0**
- Pure Vision Non-Alcoholic Pinot Grigio **\$42.0**
- Pure Vision Non-Alcoholic Shiraz **\$42.0**
- 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**

Non-alcoholic beverage package

Beverage packages must match the length of the event.

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

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**

Banquets

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

Two hours **\$20.0 per person**

Three hours **\$22.0 per person**

Four hours **\$24.0 per person**

Five hours **\$26.0 per person**