



*Gladstone Entertainment Convention Centre*

**CATERING COMPENDIUM 2021**

**FOOD & BEVERAGE**



# Breakfast

## BUFFET BREAKFAST

*(minimum 20pax)*

**6 Options \$25pp**

**8 Options \$30pp**

**10 Options \$32.5pp**

Scrambled eggs (*gf, h, nf, v*)

Fried eggs (*gf, df, h, nf, v*)

Poached eggs (*gf, df, h, nf, v*)

Bacon (*gf, df, nf*)

Sausage (*gf, df, nf*)

Tomato (*gf, df, h, nf, v, vg*)

Hash browns (*gf, df, h, nf, v, vg*)

Baked beans (*gf, df, h, nf, v, vg*)

Mushrooms (*gf, df, h, nf, v, vg*)

Seasonal fruit (*gf, df, h, nf, v, vg*)

Danishes (*v*)

Muesli with yoghurt (*v*)

includes sourdough

(*gfo, df, h, nf, v, vg*)

## NETWORKING BREAKFAST

**\$17.5pp**

Bacon and egg burgers (*nf, vo*)

Ham and cheese croissants (*nf, vo*)

Sweet muffins (*v*)

Fruit salad (*gf, df, h, nf, v, vg*)

## PLATED BREAKFAST

**\$22.5pp**

*(minimum 20pax)*

*Alternate drop - choose 2 options*

Eggs benedict with ham/bacon (*gfo, vo, vgo, nf*)

Avocado smash with tomato and haloumi on sourdough

(*gfo, dfo, h, nf, v, vgo*)

Bacon and eggs with tomato relish on sourdough

(*df, nf, gfo, vo*)

*Add: Pastry/danish or fruit platters on each table*

*+self-serve tea, coffee and juice station \$15pp*

*Add: Self-serve juice dispenser \$3pp*

*Add: Bottle of juice at each seat \$3.5 each*



# Lunch

## **BASIC LUNCH**

**\$15pp** (1.5 serves pp)

CHEF'S selection of gourmet wraps, rolls and sandwiches (*gfo, df, nf, v, vgo*)

## **QUICK BITE LUNCH**

**\$22.5pp** (1.5 serves pp)

CHEF'S selection of gourmet wraps, rolls and sandwiches (*gfo, df, nf, v, vgo*)

+A selection of cookies (*gfo*) + baskets of whole fresh fruit

## **NETWORKING LUNCH (Buffet Style)**

**\$27.5pp** (minimum 20pax)

### ***Select 2 options***

Chinese BBQ pork stir fry with glass noodles (*df*)

Lamb coconut korma curry with fragrant rice (*gf, df, h*)

Satay chicken and jasmine rice (*gf, df*)

Chicken Caesar salad (*gf*)

Thai beef salad (*gf, df, h*)

+A selection of cookies (*gfo*) + baskets of whole fresh fruit



## **HOT BUFFET LUNCH**

**\$37.5pp** (minimum 20pax)

### **Select 3 options**

Beef lasagne (*nf, vo*)

Beef stroganoff (*gf, h, nf*)

Slow cooked beef cheeks (*gf, df, nf*)

Herb, lemon and garlic chicken (*gf, df, nf*)

Lamb coconut korma curry (mild) (*gf, df, h*)

Creamy chicken and mushroom carbonara

Conchiglioni, baby roma tomato and caper sauce with garlic toasted breadcrumbs (*df, h, nf, v, vg*)

Roast lamb (*gf, df, h, nf*)

Roast pork or beef (*gf, df, nf*)

Add: Additional hot dish **\$10pp**

### **Select 3 options** (bread complimentary) (*gfo*)

Roast potato (*gf, df, h, nf, v, vg*)

Roast pumpkin (*gf, df, h, nf, v, vg*)

Potato bake (*gf, h, nf, v*)

Creamy mash potato (*gf, h, nf, v*)

Cauliflower au Gratin (*gf, h, nf, v*)

Broccoli with garlic butter (*gf, dfo, h, nf, v, vgo*)

Garden salad (*gf, df, h, nf, v, vg*)

Caesar salad (*gf, nf*)

Coleslaw (*gf, df, h, nf, v, vg*)

Add: Additional side **\$6.5pp**

### **Select 1 option**

Mini pavlova (*gf, h, nf, v*)

Passionfruit cheesecake (*gfo, h, v*)

Chocolate cake (*gfo, h*)

Served with Chantilly cream, fruit salad and coulis (*gf, dfo, h, nf, v, vgo*)

Add: Additional dessert **\$6.5pp**



## PLATED LUNCH

*(includes bread) (gfo)*

1 course **\$28pp** | 2 course **\$38pp** | 3 course **\$48pp**

*Alternate drop - **choose 2 options***

### ENTRÉE

Roast pumpkin risotto, goats cheese, broad beans and walnuts *(gf, h, v, vgo)*

Chicken Caesar salad *(gfo, dfo)*

Lamb cutlet with pumpkin puree, cherry tomato and caper compote *(gf, df, h, nf)*

Pork belly with iceberg lettuce, cotechino sausage and burnt apple sauce *(gf, df, nf)*

### MAIN

*All mains served with olive oil mash and seasonal market vegetables (gf, df, h, nf, v, vg)*

Sirloin steak with bearnaise sauce *(gf, nf)*

Chicken Maryland with roasted garlic jus *(gf, df, nf)*

Qld Barramundi with lime butter *(gf, h, nf)*

Twice cooked pork belly with apple sauce *(gf, df, nf)*

Conchiglioni, baby roma tomato and caper sauce with garlic toasted breadcrumbs *(df, h, nf, v, vg)*

### DESSERT

Salted caramel sticky date pudding with butterscotch sauce *(h, v)*

New York baked cheesecake with berry coulis *(gfo, h, v)*

Rich chocolate mousse with a raspberry compote *(gf, h, nf, v)*

Apple and rhubarb tart with double cream *(dfo, h, v)*



## CHEF'S CHOICE BUFFET

**\$39pp** (minimum 20pax)

- 2 assorted salads
- 2 protein items
- 2 vegetable items
- 2 dessert items
- +bread (gfo)

Great for those on a budget.

This option is chef's choice  
dependent on seasonal produce  
availability

## HOT BUFFET DINNER

**\$49pp** (minimum 20pax)

### Select 3 options

Beef lasagne (nf, vo)

Beef stroganoff (gf, h, nf)

Slow cooked beef cheeks (gf, df, nf)

Herb, lemon and garlic chicken (gf, df, nf)

Lamb coconut korma curry (mild) (gf, df, h)

Creamy chicken and mushroom carbonara

Conchiglioni, baby roma tomato and caper sauce  
with garlic toasted breadcrumbs (df, h, nf, v, vg)

Roast lamb (gf, df, h, nf)

Roast pork or beef (gf, df, nf)

Add: Additional hot dish **\$10pp**

### Select 3 options (bread complimentary) (gfo)

Roast potato (gf, df, h, nf, v, vg)

Roast pumpkin (gf, df, h, nf, v, vg)

Potato bake (gf, h, nf, v)

Creamy mash potato (gf, h, nf, v)

Cauliflower au Gratin (gf, h, nf, v)

Broccoli with garlic butter (gf, dfo, h, nf, v, vgo)

Garden salad (gf, df, h, nf, v, vg)

Caesar salad (gf, nf)

Coleslaw (gf, df, h, nf, v, vg)

Add: Additional side **\$6.5pp**

### Select 2 options

Mini pavlova (gf, h, nf, v)

Passionfruit cheesecake (gfo, h, v)

Chocolate cake (gfo, h)

Served with Chantilly cream, fruit salad and coulis

(gf, dfo, h, nf, v, vgo)

Add: Additional dessert **\$6.5pp**



## **CHRISTMAS BUFFET DINNER**

**\$55pp** (minimum 50pax)

Roast chicken (*gf, df, h, nf*)

Roast pork (*gf, df, nf*)

Glazed ham (*gf, df, nf*)

Gravy & apple sauce (*gf, df, h, nf*)

Vegetable curry (*gf, df, h, nf, v, vg*)

Cold ham (*gf, df, nf*)

Cold turkey (*gf, df, h, nf*)

Roast potato medley (*gf, df, h, nf, vg*)

Roast pumpkin (*gf, df, h, nf, vg*)

Steamed beans & broccoli (*gf, df, h, nf, vg*)

Cauliflower au Gratin (*gf, h, nf, v*)

Tossed salad (*gf, df, h, nf, vg*)

Coleslaw (*gf, df, h, nf, vg*)

Pasta salad (*df, h, vg*)

Fresh dinner rolls & butter (*gfo*)

Pavlova (*gf, df, h, nf, vg*)

Fruit salad (*gf, df, h, nf, v*)

Cream (*gf, h, nf, v*)

Christmas pudding (*v*)

Brandy custard (*gf, nf, v*)

(includes 1 chef carving glazed ham for guests)



## PLATED DINNER

2 course **\$59pp** | 3 course **\$69pp**

*Alternate drop - choose 2 options*

### ENTRÉE

Lamb cutlets with pumpkin puree, cherry tomato and caper compote *(gf, df, h, nf)*

Crispy pork belly with a candied cashew, char sui, coriander and watercress salad *(gf, df)*

Beef short rib with sesame mayo and fried noodle herb salad *(gf, df, h, nf)*

Chicken thigh in herb butter sauce with sun dried tomato, potato gnocchi and a herb salad *(nf)*

Watermelon and goats cheese salad with mint, lemon and watercress *(gf, h, nf, v, vgo)*

Smoked salmon with avocado mousse, crème fraiche and fried capers *(gf, h, nf)*

### MAIN

*All mains served with olive oil mash and seasonal market vegetables (gf, df, h, nf, v, vg)*

Rib fillet with red wine jus *(gf, df, nf)*

Pork loin with apple relish and zesty jus *(gf, df, nf)*

Chicken supreme with roasted garlic jus *(gf, df, nf)*

Qld Barramundi with lime butter *(gf, h, nf)*

Beer braised lamb shank with beer gravy *(gf, df, h, nf)*

Conchiglioni, baby roma tomato and caper sauce with garlic toasted breadcrumbs *(df, h, nf, v, vg)*

### DESSERT

Salted caramel sticky date pudding with butterscotch sauce *(h, v)*

Lemon meringue tart with passionfruit coulis

New York baked cheesecake with berry coulis *(gfo, h, v)*

Rich chocolate mousse with a raspberry compote *(gf, h, nf, v)*

Apple and rhubarb tart with double cream *(dfo, h, v)*

Dark chocolate mud cake with white chocolate sauce *(h, v, vg)*





## **COLD / HOT CANAPES**

*(minimum 20pax)*

1 hr **\$20.00pp** select 5 options

2 hr **\$27.50pp** select 8 options

3 hr **\$35.00pp** select 12 options

As an addition to a meal (1 hour) **\$12.5** select 4 options

### **Cold Canapes**

Fire roasted cherry tomato and basil brushetta *(gfo, df, h, nf, v, vg)*

Smoked salmon with sesame dropcakes *(h, nf)*

Beetroot with goats cheese and watercress waffles *(h, nf, v)*

Rare beef with mustard creme crostini *(gfo, df, nf)*

Camembert, cranberry relish and dukkha *(h, v)*

Chicken terrine, prosciutto and truffle mayo *(gf, df, nf)*

Green olive, cherry tomato and fresh mozzarella *(gf, h, nf, v)*

Qld scallop and wakame spoon *(gf, df, h, nf)*

Roast button mushroom caps with sweet potato and cashew pesto *(gfo, df, h, v, vg)*

### **Hot Canapes**

Peking duck spring rolls *(df, h, nf)*

Tamarind rice paper prawns *(df, h, nf)*

Pink salt beef cap grill stick *(gf, df, h, nf)*

Roasted pumpkin and thyme arancini *(df, h, nf, v, vg)*

Chicken, lemon and herb brochette *(gf, df)*

Salt and pepper squid *(gf, df, h, nf)*

Hanoi vegetable spring rolls *(df, h, nf, v, vg)*

Smoked pork belly burnt ends with BBQ whiskey glaze *(gf, df, nf)*

Macadamia dusted barramundi finger *(gf, h)*



## CARNIVAL CANAPES

*(minimum 20pax)*

1 hr **\$22.50pp** select 4 options

2 hr **\$30.00pp** select all options

3 hr **\$37.50pp** select all options

Mini wagyu cheese burger *(nf, vo)*

Mini fish & chips

Mini BBQ pulled pork burger *(nf, vo)*

Mini dagwood dog *(df, nf)*

Salt and pepper calamari cup *(gfo, df, h, nf)*

Mini New York hotdog *(gfo, nf, vo)*

Mini chicken burrito *(nf, vo)*

Mini Margherita pizza *(gfo, nf, v, vgo)*

## ADD: CARVINAL DESSERT CANAPES

*(minimum 20pax)*

**\$7pp** select 3 options

Vanilla ice cream and fresh strawberry cup *(gf, h, nf, v)*

Hot cinnamon doughnut with salted caramel sauce *(h, v)*

Mini mud cupcake *(h, vgo)*

Mini red velvet cupcake *(h, v)*

Mini ice cream *(h, v)*

## ADD: MINI MEALS

*(minimum 20pax)*

**\$9pp** select 3 options

Chicken ranch salad *(gf, df, nf, vo)*

Mac and cheese *(v)*

Honey chicken and fried noodle salad *(df)*

Chicken carbonara *(nf)*

Sweet and sour pork with fried rice *(df)*

Beef cheeks and mash *(gf, df, nf)*

Thai fish green curry with rice *(gf, df, nf, vgo)*

Thai beef salad *(gf, df)*



# Platters

*serves 8 to 10pax*

## **HARVEST FRUIT PLATTER \$60**

Seasonal selection of sliced fresh fruit

## **CRUDITES PLATTER \$60**

Vegetable sticks, dips, cheddar cubes, kabana, cocktail onions, nuts, crackers and bread sticks

## **GOURMET CHEESE PLATTER \$80**

Range of artisan cheeses, crackers and accompaniments

## **TRADITIONAL SANDWICH PLATTER \$90**

Chef's selection of classic sandwiches

## **BASIC FINGER FOOD PLATTER \$90**

Chef's selection of basic hot foods

## **PREMIUM FINGER FOOD PLATTER \$110**

Chef's selection of premium hot foods

## **PICK ME UP PLATTER \$60**

Chef's selection of cookies, pastries and muffins

## **SWEET PLATTER \$75**

Chef's selection of sweets



# Morning Tea & Afternoon Tea

**\$9pp** select 3 options (2.5 serves pp)

- Mini pies (*nf*)
- Mini sausage rolls (*nf*)
- Mini quiche (*nf, vo*)
- Assorted muffins (*h*)
- Assorted slices (*gf, h*)
- Assorted profiteroles (*h*)
- Scones with jam and cream (*h, nf, v*)
- Pikelets with jam and cream (*h, nf, v*)
- Assorted vol-au-vents (*h, nf, vo*)
- Banana cake (*h, v*)
- Carrot cake (*h, v*)
- Spinach and feta pastitzi (*h, nf, v*)

## Tea & Coffee

Self-serve tea and coffee station **\$5pp**

Barista made coffee - **on consumption**

## Other

Cakeage **\$3.5pp** (with cream **\$5pp**)

Taste Testing - **as per compendium price**

### DIETARY REQUIREMENTS

Standard dietaries include:- *gf* (gluten free), *gfo* (gluten free option), *df* (dairy free), *dfo* (dairy free option), *v* (vegetarian), *vo* (vegetarian option), *vg* (vegan), *vgo* (vegan option), *nf* (nut free), *h* (halal)

Dietaries outside of the above a **\$5** per meal surcharge will apply

Dietaries advised with less than 3 hours notice an additional meal price plus a **\$10** surcharge will apply



# Beverage List

## PACKAGES (beer & wine):

1 hour **\$19** | 2 hour **\$28** | 3 hour **\$37** | 4 hour **\$46** | 5 hour **\$55**

### BEERS

Corona **\$8**

Great Northern Original **\$8**

Great Northern Super Crisp **\$8**

XXXX Gold **\$6**

James Boags Premium Light **\$6**

Peroni Leggera **\$9**

Asahi **\$9**

150 Lashes **\$9**

Somersby Cider **\$9**

### WINE

Mad Fish Moscato **\$8/32**

Tyrrells Moores Creek Sauvignon Blanc **\$8/32**

Little Angels Sauvignon Blanc **\$10/40**

D'Arenberg Stump Jump Chardonnay **\$8/32**

Mad Fish Chardonnay **\$10/40**

Tyrrells Old Winery Pinot Noir **\$8/32**

Mad Fish Pinot Noir **\$10/40**

Mr Mick Shiraz **\$8/32**

Heartland Shiraz **\$10/40**

### SPARKLING

Tyrrells Moores Creek NV Sparkling **\$8/32**

### PRE MIXES **\$10.50**

Rum & Cola

Jim Beam & Cola

Canadian Club & Dry

Variety of Vodka UDL

### FREE POUR **\$8**

Smirnoff Vodka

Jim Beam

Bundaberg Rum

Canadian Club

Jack Daniels

Johnny Walker

Gordon's Gin

Malibu

### SOFT DRINKS **\$2.5**

Coke / Diet Coke

Solo

Lemonade

Sunkist

Ginger Ale

Soda Water

Water

### OTHER

Lemon Lime & Bitters **\$3.5**

Bottled Juice **\$3.5**