



GLADSTONE ENTERTAINMENT
CONVENTION CENTRE

Connect. Create. Celebrate.

FOOD AND

BEVERAGE MENU



Welcome to Central Queensland's Premium Business and Entertainment Venue

Providing the perfect space for collaboration, celebration, learning and innovation.

Gladstone Entertainment Convention Centre is Central Queensland's only fully integrated convention and entertainment centre.

Our in-house catering team from Light Group will work with us to deliver a memorable meal for your event. Since opening in 2014, Lightbox has quickly become renowned for delectable food, coupled with perfect beverage options, delivered with exceptional service. Now also operating out of Central Queensland's premier entertainment venue, let our teams provide you a premium one-stop service!

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 will incur a **\$5** per meal surcharge.

Dietaries advised with less than 3 hours notice will incur an additional meal cost plus a **\$10** surcharge.



BREAKFAST

Buffet Breakfast

(minimum
20pax)

6 Options \$30pp

8 Options \$35pp

10 Options \$39pp

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*)

Mini waffles with maple syrup (*v*)

Muesli with yoghurt (*v*)

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



Networking Breakfast

4 Options \$22.5pp

6 Options \$26pp

8 Options \$29.5pp

Bacon and egg on Turkish rolls (*nf, vo*)

Ham and cheese croissants (*nf, vo*)

Sausage and egg muffin (*nf, vo*)

Mushroom and egg tart (*v, nf, h*)

Smoked salmon and cream cheese bagel (*vo, nf, h*)

Danishes (*v*)

Sweet muffins (*v*)

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

Plated Breakfast

(minimum
20pax)

Alternate drop - Includes 2 options \$24pp

Eggs benedict with ham, spinach and sourdough (*gfo, vo, vgo, nf*)

Avocado smash with tomato and haloumi on sourdough (*gfo, dfo, h, nf, v, vgo*)

Bacon, eggs and tomato on sourdough with tomato relish (*df, nf, gfo, vo*)

Savoury mince bowl – served with a poached egg tomato relish and sourdough (*vo, vgo, gfo, df, efo, nf*)

Bacon and egg pie, bacon, spinach and mushroom (*vo, nf*)

Pancakes with maple syrup, ice cream, blueberry compote (*v, nf, h*)

Add:

Pastry/danish or fruit platters on each table and a self-serve tea, coffee and juice station **\$15pp**

Pastry/danish or fruit platters on each table and a self-serve juice dispenser **\$4.5pp**

Pastry/danish or fruit platters on each table and a bottle of juice at each seat **\$6 each**



LUNCH

Basic Lunch

\$16.5pp (1.5 serves pp)

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

Premium Lunch

\$19.5pp (1.5 serves pp)

CHEF'S selection of gourmet focaccia, Turkish rolls and croissants (*df, nf, vo, vgo*)

Quick Bite Lunch

\$23.5pp (1.5 serves pp)

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

Add:

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

Networking Lunch (minimum 20pax)

(Buffet Style) \$29.5pp

Select 2 options

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

Meatballs with buttery mash (*gf, df, h*)

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

Chicken Caesar salad (*gf*)

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

Includes:

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

Hot Buffet Lunch (minimum 20pax)

Includes 3 main options, 3 sides options and 1 dessert option \$44pp

MAIN

Select 3 options

Beef lasagne (*nf, vo*)

Vegetarian lasagne (*v, nf, h*)

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 (*vo*)

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

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

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

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

Add: Additional hot dish **\$13pp**

SIDE

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 mashed 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*)

Potato salad (*v, vgo, gf, nf, h*)

Add: Additional side **\$8pp**

DESSERT

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 **\$8pp**



Plated Lunch

(minimum
20pax)

**Alternate drop - Includes 2 options per course
plus complimentary bread (gfo)**

1 course **\$35pp**

2 course **\$52.5pp**

3 course **\$67.5pp**

Select 2 options

ENTRÉE

Smoked Beef Cheek Ragout, horseradish cream,
toasted oats (*vo, gfo, dfo, nf, h*)

Confit Chicken, cranberry, raisin, roasted cauliflower,
barley, raspberry vinegar (*vo, gfo, df, nf*)

Pork and Ginger Dumplings, red coconut broth,
popped rice (*vo, df*)

Watermelon and Goats Cheese Salad, mint,
lemon myrtle, pumpkin seeds (*v, vgo, gf, dfo, nf, h*)

Lamb Mignon, baba ghanoush, sumac,
date and honey dressing, mint (*gf, df, nf*)

Select 2 options

MAIN

New York Strip, roasted asparagus, tomato and caper
compote, waffle potato, bearnaise sauce (*gfo, dfo, nf, h*)

Chicken Mignon, smokey bacon, ratatouille,
potato gratin, jus (*gf, dfo, nf*)

Market Fish, tomato and beans,
sweet potato croquette, saffron cream (*gf, dfo, nf, h*)

Pork Loin, braised cabbage, bok choy, mashed potato,
honey, sesame and soy sauce (*gf, dfo, nf*)

Vegetarian Lasagne, kale and parsley salsa verde,
black garlic crumb (*v, nf, h*)

Select 2 options

DESSERT

Warm Chocolate Brownie, chocolate crumb,
raspberry sorbet (*v, gfo, h*)

Warm Sticky Date Pudding, salted caramel,
vanilla ice cream, caramel pearls (*v, h*)

Lemon Meringue Tart, toasted coconut,
passionfruit couli (*v, h*)

New York Baked Cheesecake, crushed raspberries,
mascarpone, honey (*gf, df, nf, h*)

Creme Caramel, fine pancake, blackberry compote,
toasted almonds (*v, gf, h*)





Chef's Choice Buffet (minimum 20pax)

\$44pp

- 2 assorted salads
- 2 protein items
- 2 vegetable items
- 2 dessert items

Add: Bread *(gfo)*

Great for those on a budget.

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



Hot Buffet Dinner (minimum 20pax)

Includes 3 main options, 3 sides options and 2 dessert options \$55pp

MAIN

Select 3 options

- Beef lasagne *(vo, nf)*
 - Vegetarian lasagne *(v, nf)*
 - Beef stroganoff *(gf, nf, h)*
 - 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 *(vo)*
 - Conchiglioni, baby roma tomato and caper sauce with garlic toasted breadcrumbs *(v, vg, df, nf, h)*
 - Roast Chicken *(gf, df, nf, h)*
 - Roast lamb *(gf, df, nf, h)*
 - Roast pork or beef *(gf, df, nf)*
- Add: Additional hot dish **\$13pp**

SIDE

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

- Roast potato *(v, vg, gf, df, nf, h)*
 - Roast pumpkin *(v, vg, gf, df, nf, h)*
 - Potato bake *(v, gf, nf, h)*
 - Creamy mashed potato *(v, gf, nf, h)*
 - Cauliflower au Gratin *(v, gf, nf, h)*
 - Broccoli with garlic butter *(v, vgo, gf, dfo, nf, h)*
 - Garden salad *(v, vg, gf, df, nf, h)*
 - Caesar salad *(gf, nf)*
 - Potato salad *(v, vgo, gf, df, nf, h)*
 - Pasta salad *(gf, nf)*
 - Coleslaw *(v, vg, gf, df, nf, h)*
- Add: Additional side **\$8pp**

DESSERT

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 **\$8pp**



Plated Dinner

(minimum
20pax)

Alternate drop - Includes 2 options per course

2 course **\$69pp**

3 course **\$79pp**

Select 2 options

ENTRÉE

Fresh Oysters, yuzu pearls, pickled cucumber
(*gf, df, nf, h*)

Smoked Beef Cheek Ragout, horseradish cream,
toasted oats (*vo, gfo, dfo, nf, h*)

Confit Chicken, cranberry, raisin, roasted cauliflower,
barley, raspberry vinegar (*vo, gfo, df, nf*)

Salmon Wellington, caviar and chive cream, dill,
caper berries (*vo, nf, h*)

Pork and Ginger Dumplings, red coconut broth,
popped rice (*vo, df*)

Watermelon and Goats Cheese Salad, mint,
lemon myrtle, pumpkin seeds (*v, vgo, gf, nf, h*)

Grilled Scallops, garlic butter, smokey bacon,
macadamia crumb (*gf, h*)

Lamb Mignon, baba ghanoush, sumac,
date and honey dressing, mint (*gf, df, nf*)



Select 2 options

MAIN

All mains served with your choice of Olive Oil
Mash (*v, vg, gf, df, nf, h*) or Potato Gratin (*v, gf, nf, h*)

Eye Fillet, roasted asparagus, tomato and caper
compote, jus (*gf, df, nf, h*)

Lamb Rack, ratatouille, garlic and
rosemary jus (*gf, df, nf, h*)

Coral Trout, braised tomato and beans,
snow pea tendrils, saffron cream (*gf, dfo, nf, h*)

Chicken Supreme, parmesan roasted cauliflower,
bacon crumb, jus (*gf, dfo, nf*)

Pork Cutlet, bacon and zucchini, mushroom
and shallot cream (*gf, dfo, nf*)

Ale Braised Lamb Shank, mustard beans,
beer gravy (*gf, df, nf*)

Beef Short Rib, braised cabbage, bok choy, honey,
sesame, dark soy (*gf, df, nf, h*)

Roasted Pumpkin, lentils, wild rice, raisins,
fried snake beans, curry dressing (*vg, gf, df, nf, h*)

Select 2 options

DESSERT

Chai Tea Pannacotta, salted caramel,
coconut wafer (*v, gf, nf, h*)

Warm Chocolate Brownie, chocolate crumb,
raspberry sorbet (*v, gfo, h*)

Warm Sticky Date Pudding, salted caramel,
vanilla ice cream, caramel pearls (*v, h*)

Lemon Meringue Tart, toasted coconut,
passionfruit couli (*v, h*)

New York Baked Cheesecake, crushed raspberries,
mascarpone, honey (*gf, df, nf, h*)

Creme Caramel, fine pancake, blackberry compote,
toasted almonds (*v, gf, h*)

Tiramisu, hazelnut espresso,
whipped chocolate ricotta (*v, h*)

Individual Artisan Cheese, fig paste, walnuts,
crackers, seasonal berries (*v, gfo, h*)

CANAPES

Cold/Hot Canapes (minimum 20pax)

1hr - Select 6 options \$27.5pp

2hrs - Select 8 options \$37.5pp

3hrs - Select 12 options \$47.5pp

As an addition to a meal (1 hour).

Choose 4 options **\$17.5**

Cold Canapes

Miso Glazed Atlantic Salmon, buckwheat blinis, caviar *(df, h)*

Roasted Beetroot and Goats Cheese Waffle Cups, walnuts, dill *(v, h)*

Camembert, cranberry relish, dukkah, charcoal wafer *(v, gf, h)*

Rare Beef, mustard, red onion jam, mini toast *(gfo, df, nf, h)*

Qld Scallop, wakame seaweed, tobiko *(gf, df, nf, h)*

Saku Yellowfin Tuna, wonton crisp, wasabi mayonnaise *(gf, df, nf, h)*

Chicken Pate, port wine jelly, green peppercorn, croute *(df, nf)*

Smoked Tomato and Basil Crostini, sea salt, balsamic glaze *(v, vg, df, nf, h)*

Chicken, Spinach and Feta Terrine, truffle mayonnaise, crisp prosciutto *(nf)*

Tandoori Prawn, avocado and green pea crush, mint *(vo, vgo, gfo, df, nf, h)*

Hot Canapes

Truffled Forest Mushroom Vol au Vent *(v, vgo, nf, h)*

Peking Duck Spring Roll, plum sauce *(df, nf, h)*

Panko Parmesan Cauliflower, herb mayonnaise *(v, vgo, dfo, nf, h)*

Salt and Pepper Cuttlefish, lime salt, aioli *(dfo, nf, h)*

Mushroom and Romano Arancini, porcini salt *(v, nf, h)*

Smoked Pork Belly, BBQ whiskey glaze *(gf, df, nf)*

Vegetable and Glass Noodle Spring Rolls, sweet chilli and lime sauce *(v, vg, nf, h)*

Pork and Ginger Dumpling, sesame and soy sauce *(vo, vgo, df, nf)*

Green Curry Prawn Cigars, palm sugar dip *(df, h)*

Karaage Chicken Bao Bun, kimchi mayonnaise, coriander *(nf)*

Malaysian Style Chicken Sticks, fried peanuts *(vo, vgo, gf, df)*

Mac N Cheese Croquettes, bacon jam *(vo, nf)*

Panko Crumbed Slow Cooked Brisket Bites, chipotle sauce *(vo, vgo, df, nf, h)*





Carnival Canapes

(minimum
20pax)

1hr - Select 4 options \$30pp

2hrs - Select all options \$40pp

3hrs - Select all options \$50pp

- Mini Wagyu Cheeseburger (nf, vo)
- Mini Fish and 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)
- Mini Pepperoni Pizza (gfo, nf, v, vgo)
- Mini Fresh Tiger Prawn Roll (nf, h)
- Korean Crispy BBQ Chicken Wings

Add: Carnival Dessert Canapes

(minimum
20pax)

Select 3 options \$9pp

- Choc Top Ice Cream
- Hot Cinnamon Doughnut with Salted Caramel Sauce (h, v)
- Mini Chocolate Brownie (h, vg)
- Mini Red Velvet Cupcake (h, v)
- Mini Ice Cream (h, v)

Add: Mini Meals

(minimum
20pax)

Select 3 options \$12.5pp

- 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)
- Karaage Chicken with Fried Rice (df)





PLATTERS

Platter Options

(serves
8 to 10pax)

Harvest Fruit Platter **\$75**

Seasonal selection of sliced fresh fruit

Crudites Platter **\$75**

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

Gourmet Cheese Platter **\$100**

Range of artisan cheeses, crackers and accompaniments

Traditional Sandwich Platter **\$100**

Chef's selection of classic sandwiches

Slider Platter **\$120**

Chef's selection of classic mini burgers

Basic Finger Food Platter **\$100**

Chef's selection of basic hot foods

Premium Finger Food Platter **\$125**

Chef's selection of premium hot foods

Seafood Platter **\$190**

Fresh prawns, oysters, Moreton bay bugs, smoked salmon, lemon, cocktail sauce

Cold Cuts Platter **\$90**

Chef's selection of deli style meats and condiments

Pick Me Up Platter **\$75**

Chef's selection of cookies, pastries and muffins

Sweet Platter **\$85**

Chef's selection of sweets





OTHER

Morning Tea and Afternoon Tea

Select 3 options (3 serves pp) **\$15pp**

- Gourmet Quiche Lorraine (vo, gfo)
- House-made Mini Sausage Rolls (vo, gfo)
- Petite Gourmet Pies (vo, gfo)
- Assorted Mini Muffins (v, gfo, h)
- French Cream Profiteroles (v, h)
- Caramel Slice (v, gfo, h)
- House-made Petite Scones, Jam and Cream (v, nf, h)
- House-made Lamingtons (v, nf, h)
- Assorted House Made Vol au Vents (vo, nf, h)
- Banana Bread (v, gfo, df, h)
- Chocolate Brownie (v, gfo, h)
- Bacon and Egg Tart (nf)
- Spinach and Feta Pastizzi (v, nf, h)
- Chorizo and Roasted Vegetable Tart (gf, nf)
- Assorted Mini Danishes (v, h)

Tea & Coffee

Self-serve tea and coffee station **\$7.5pp**

Barista made coffee - on consumption

Other

Cakeage **\$5pp** (with cream **\$8.5pp**)

Taste Testing - as per compendium price





SPECIALITY MENUS

Proms/Formals

**3 course alternate drop
select 2 options per course \$60pp**

ENTRÉE

- Roasted tomato & meatball soup, parmesan cream (vo, vgo, gf, dfo, nf, h)
- Lemon chicken, jasmine rice, coconut & pineapple salsa (vo, vgo, gf, df, nf, ef)
- Vegetarian spring rolls, palm sugar dipping sauce (v, vg, df, nf, ef, h)
- Moroccan lamb kofta, hommus, cucumber yogurt, honey (vo, vgo, gf, dfo, nf, ef)

MAIN

- Slow-cooked prime beef brisket, mash, beans, gravy (gf, dfo, nf, ef, h)
- Chicken supreme, potato gratin, broccoli, bacon & onion jus (gf, dfo, nf)
- Barramundi, sweet potato croquette, stir fry vegetables, lemon butter (gf, dfo, nf, ef, h)
- Pork loin, mash, beans, apple relish, jus lie (gf, dfo, nf, ef)

DESSERT

- Mocha mousse cup, toasted marshmallows, cinnamon sugar (v, gf, nf, h)
- Pavlova sandwich, cream, berries, mint, raspberry sauce (v, gf, nf, h)
- Warm apple tart, vanilla ice cream, salted caramel sauce (v, gf, nf, h)
- Creme caramel, berry salad, toasted coconut (v, gf, nf, h)

Christmas Buffet Dinner

(minimum 50pax)

**All-inclusive buffet dinner.
Includes 1 chef carving glazed ham \$69pp**

- Roast chicken (gf, df, h, nf)
- Roast pork (gf, df, nf)
- Glazed ham (gf, df, nf)
- Gravy & apple sauce (gf, df, h, nf)
- Cold turkey (gf, df, h, nf)
- Baked Salmon (gf, df, nf, h)
- 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)
- Add: Fresh prawns for **\$12pp**







BEVERAGE LIST

PACKAGES (Beer & Wine):

1 hour **\$25** | 2 hour **\$35** | 3 hour **\$45** | 4 hour **\$55** | 5 hour **\$65**

Beers

- Corona **\$9**
- Great Northern Original **\$9**
- Great Northern Super Crisp **\$9**
- XXXX Gold **\$8**
- James Boags Premium Light **\$8**
- Peroni **\$10**
- Asahi **\$10**
- 150 Lashes **\$10**
- Somersby Cider **\$10**

Pre Mixes

- Bundaberg Rum & Cola **\$10.5**
- Jim Beam & Cola **\$10.5**
- Canadian Club & Dry
- Variety of Vodka UDL **\$10.5**

Wine

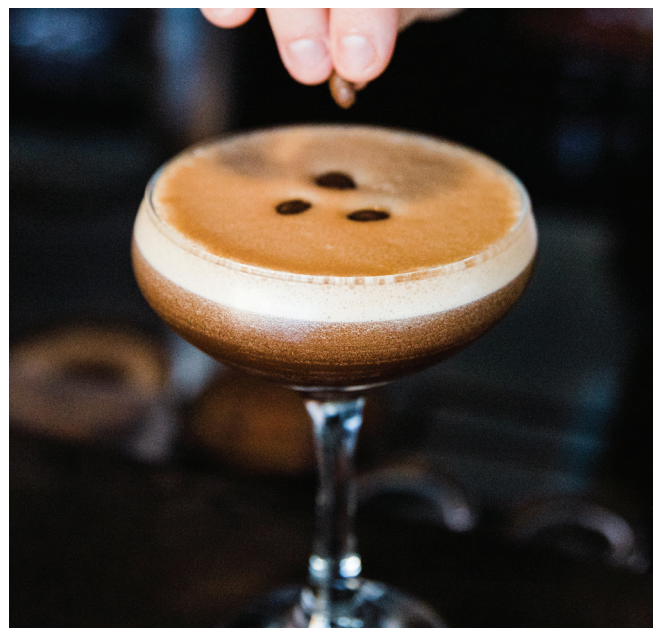
- Mad Fish Moscato **\$9/38**
- Tyrrells Moores Creek Sauvignon Blanc **\$9/38**
- Little Angels Sauvignon Blanc **\$11/48**
- D'Arenberg Stump Jump Chardonnay **\$9/38**
- Mad Fish Chardonnay **\$11/48**
- Tyrrells Old Winery Pinot Noir **\$9/38**
- 6 Ft 6 Pinot Noir **\$11/48**
- Mr Mick Shiraz **\$9/38**
- First Drop Mothers Milk Shiraz **\$11/48**

Free Pour

- Vodka **\$9**
- Gin **\$9**
- Bourbon **\$9**
- Rum **\$9**
- White Rum **\$9**
- Scotch **\$9**
- Tequila **\$9**
- Canadian Club **\$9**
- Jack Daniels **\$9**

Sparkling

- Tyrrells Moores Creek NV Sparkling **\$9/38**





PACKAGES (Beer & Wine):

1 hour **\$25** | 2 hour **\$35** | 3 hour **\$45** | 4 hour **\$55** | 5 hour **\$65**

Soft Drinks

Coke / Diet **\$4.5**

Coke **\$4.5**

Solo **\$4.5**

Lemonade **\$4.5**

Sunkist **\$4.5**

Ginger Ale **\$4.5**

Soda Water **\$4.5**

Other

Water **\$4.5**

Bottled Juice **\$6**

Lemon Lime
& Bitters **\$5.5**





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