



GLADSTONE ENTERTAINMENT
CONVENTION CENTRE



Gladstone Entertainment Convention Centre

CATERING COMPENDIUM

FOOD & BEVERAGE



Breakfast

NETWORKING BREAKFAST \$16.5pp

Bacon and egg burgers, wraps, sweet muffins (*gfo*),
fruit salad

BUFFET BREAKFAST

6 Options **\$20pp** | 8 Options **\$30pp**
9 Options **\$32.5pp**

Eggs two ways

Bacon (*gf*)

Sausage (*gf*)

Tomato (*gf*)

Hash browns

Baked beans (*gf*)

Seasonal fruit

Danishes

Muesli (*gf*)/yoghurt

Sourdough

PLATED BREAKFAST \$20pp

Alternate drop - choose 2 options

Eggs benedict with bacon/ham (*gfo*)

Avocado smash on sourdough (*gfo, vgo*)

Bacon and eggs on sourdough (*gfo*)

Vegetarian eggs benedict (*gfo, v*)

PREMIUM PLATED BREAKFAST \$25pp

Alternate drop - choose 2 options

Big breakfast (*gfo*)

Salmon and spinach benedict (*gfo*)

Savoury beef cheek bowl (*gfo*)

Vegetarian breakfast bowl (*gf, v, vgo*)

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

Add: Bottle of juice at each seat \$4 each

Add: Self-serve juice dispenser \$3.5pp



Lunch

BASIC LUNCH \$15pp (1.5 serves pp)

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

Mix of salami, pastrami, ham, chicken, turkey, cheese, lettuce, tomato, onion, cucumber, seeded mustard, roast veg relish, mayonnaise

QUICK BITE LUNCH \$21pp (1.5 serves pp)

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

Mix of salami, pastrami, ham, chicken, turkey, cheese, lettuce, tomato, onion, cucumber, seeded mustard, roast veg relish, mayonnaise
+ A selection of cookies (*gfo*) + baskets of whole fresh fruit

NETWORKING LUNCH \$25pp

OPTION 1: MIX AND MINGLE

Select 2 options

Beef stir fry with hokkien noodles (*df*)

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

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

Caesar salad

Thai beef salad (*gf, df*)

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

OPTION 2: PLOUGHMAN'S BUFFET LUNCH

Smoked ham, pastrami, turkey, tomato, pickled onion, lettuce,

Stilton blue cheese, aged cheddar, Turkish bread, sourdough

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

Add: Selected drinks on ice \$3.5pp



Lunch

HOT BUFFET LUNCH \$36pp (minimum 20 pax)

Select 3 options

Lasagne (vo)

Stroganoff (gf)

Slow cooked beef cheeks (gf, df)

Slow cooked Cajun chicken pieces (gf, dfo)

Pork vindaloo (gf, df)

Creamy chicken and mushroom carbonara (gfo)

Spinach and ricotta cannelloni with Sicilian tomato sauce and fresh basil (v)

Roast lamb (gf, df)

Roast pork (gf, df)

Roast beef (gf, df)

Add: Additional hot dish \$10pp

Select 3 options (bread complimentary)

Roast potato (gf, df, v, vgo)

Roast pumpkin (gf, df, v, vgo)

Potato bake (gf, v, vgo)

Garden salad (gf, df, v, vgo)

Caesar salad

Coleslaw (gf, df, v, vgo)

Add: Additional side \$6.5pp

Select 1 option

Mini pavlova with Chantilly cream and fruit salad (gf)

Passionfruit cheesecake

Chocolate cake

Add: Additional dessert \$6.5pp

Add: Selected drinks on ice \$3.5pp



Lunch

**UPGRADE
TO A PREMIUM
PLATED LUNCH
\$10pp**

PLATED LUNCH (includes bread)

1 course **\$26pp** | 2 course **\$36pp** | 3 course **\$46pp**

Alternate drop - choose 2 options

ENTRÉE

Roast pumpkin risotto with parmesan cheese
and pine nuts *(gf)*

Cajun chicken Caesar salad *(gfo, dfo)*

Lamb loin with Moroccan spiced pumpkin puree *(gf, df)*

Pork belly cubes with burnt apple sauce *(gf, df)*

ENTRÉE - PREMIUM

Smoked salmon on a fennel and asparagus salad
with a caper and lemon vinaigrette *(gf, df)*

Seared scallops with pork belly and pea puree *(gf)*

Prosciutto, fig and goats feta salad *(gf)*

MAIN

200g rib fillet served with roasted rosemary kipfler
potatoes, spinach, Portobello mushroom and red wine
jus *(gf, df)*

Chicken breast filled with semi dried tomatoes and
ricotta cheese on a mascarpone cheese mash and a
creamy mustard sauce *(gf)*

Peking duck salad with vermicelli, Asian salad, water
chestnuts and coriander with a ginger vinaigrette and
hoisin dressing *(gf, df, vgo)*

Asian slow cooked pork belly, cauliflower puree with a
watercress and coriander salad *(gf)*

MAIN - PREMIUM

Lamb rack with roasted cherry tomato, pumpkin
puree and pesto dressing *(gf, df)*

Herb crusted salmon on a cauliflower and saffron
puree with a creamy dill sauce *(gf)*

Sirloin on a sundried tomato and parmesan polenta
with almond beans and a pepper sauce *(gf)*

Spiced duck breast with garlic mash, snow pea tendrils,
prosciutto shard and port jus *(gf)*

DESSERT

Sticky date pudding with butterscotch sauce

New York baked cheesecake with berry coulis *(gfo)*

Rich chocolate mousse with a raspberry compote

White chocolate and pecan tart

DESSERT - PREMIUM

Balsamic strawberries in a chocolate cup with mascarpone *(gf)*

Pear and ricotta tart *(gf)*

Red wine poached toffee apple with vanilla bean ice cream *(gf)*

Add: Selected drinks on ice \$3.5pp



Dinner

CHEF'S CHOICE BUFFET \$36pp (minimum 20 pax)

- 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 and menus will not be provided more than 2 weeks prior to your event.

BUFFET DINNER \$46pp (minimum 20 pax)

Select 3 options

Lasagne (*vo*)

Stroganoff (*gf*)

Slow cooked beef cheeks (*gf, df*)

Slow cooked Cajun chicken pieces (*gf, dfo*)

Pork vindaloo (*gf, df*)

Creamy chicken and mushroom carbonara (*gfo*)

Spinach and ricotta cannelloni with Sicilian tomato

sauce and fresh basil (*v*)

Roast lamb (*gf, df*)

Roast pork (*gf, df*)

Roast beef (*gf, df*)

Select 3 options (bread complimentary)

Roast potato (*gf, df, v, vgo*)

Roast pumpkin (*gf, df, v, vgo*)

Potato bake (*gf, v, vgo*)

Garden salad (*gf, df, v, vgo*)

Caesar salad

Coleslaw (*gf, df, v, vgo*)

Select 2 options

Mini pavlova with Chantilly cream and fruit salad (*gf*)

Passionfruit cheesecake

Chocolate cake

Tea and coffee available from the bar - charged on consumption



Dinner

**UPGRADE
TO PREMIUM
DINNER
MENU \$10pp**

PLATED DINNER (including bread)

2 course **\$57pp** | 3 course **\$67pp**

Alternate drop - choose 2 options

ENTREE

Prawn and avocado tostada with coriander oil and pico de gallo (*gfo, df*)

Lamb loin with Moroccan spiced pumpkin puree and green pea creme (*gf*)

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

Beef short rib with wasabi mayo and micro herb salad (*gf, df*)

Pan fried chicken thigh in herb butter sauce with sun dried tomato, potato gnocchi and a herb salad (*gf*)

Melon and goats cheese salad with mint, lemon and watercress (*gf, v, vgo*)

MAIN

Rib fillet with parsnip puree, forest mushrooms, asparagus, carrot and cumin puree napped with a red wine jus (*gf, dfo*)

Pork fillet with an apple and raisin marmalade served with potato noisettes and asparagus finished with a zesty jus (*gf*)

Five spice chicken supreme with a sweet corn and asparagus farro risotto, snow pea tendrils topped with a chicken and chive veloute (*gfo*)

Baked Atlantic salmon, fregula salad, currants, pinenuts, mint and peas with a sauce choron (*gf*)

Beer braised lamb rump with red wine and herbs on a creamy mash potato and root vegetables (*gfo, dfo*)

Orecchiette Ala Primavera (pasta) with broccoli, zucchini, asparagus, tomatoes, double cream and parmesan (*v, gfo, dfo, vgo*)

DESSERT

Sticky date pudding with butterscotch sauce

Lemon meringue tart

New York baked cheesecake with berry coulis (*gfo*)

Rich chocolate mousse with a raspberry compote (*gf*)

White chocolate and pecan tart

Apple and rhubarb cake (*gf*)

Tea and coffee available from the bar - charged on consumption



Dinner

PREMIUM PLATED DINNER *(including bread)*

2 course **\$67pp** | 3 course **\$77pp**

Alternate drop - choose 2 options

ENTRÉE

Seared scallops with pork belly and pea puree *(gf)*

Peking duck pancake with hoisin and green pawpaw salad *(gf, df)*

Prosciutto, fig and goats feta salad *(gf)*

Pappardelle with duck ragu and shaved parmesan cheese *(dfo)*

Dukkah spiced lamb with fregola salad, pomegranate, mint, blueberry sauce and gremolata *(df)*

MAIN

Beef fillet mignon on a field mushroom with jus lie and a choron sauce *(gf)*

Lamb rack with roasted cherry tomato, pumpkin puree and pesto dressing *(gf, df)*

Roasted salmon with roasted beetroot radish and turmeric potatoes *(gf, df)*

Seared duck breast with garlic mash, port jus and prosciutto shard *(gfo)*

Roasted baby carrot and fennel with harissa, black lentils and yoghurt *(v, vgo)*

DESSERT

Balsamic strawberries in a chocolate cup with mascarpone

Pear and ricotta tart *(gfo)*

Chocolate berry tart with raspberry Chantilly cream

Banana and toffee tart

Baileys panna cotta with a coffee syrup *(gf)*

Tea and coffee available from the bar - charged on consumption



Canapes

COLD / HOT CANAPES (minimum 20 pax)

1 hr **\$20pp** select 4 options (4 serves pp)

2 hr **\$27.5pp** select 8 options (6 serves pp)

3 hr **\$35pp** select 12 options (8 to 10 serves pp)

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

Cold Canapes

Fried sushi and wakami salad (*v, vg*)

Smoked salmon mousse, tobiko and dill balinis

Beetroot with goats cheese and watercress waffles (*v*)

Tandoori chicken, cucumber and naan

Confit duck and blueberry pancake (*gf*)

Banana prawn and witlof san choy bau (*gf*)

Rare beef with mustard creme crostini

Prosciutto, bocconcini and cherry tomato kebab (*gf*)

Camembert, cranberry relish and dukkha (*v*)

Hot Canapes

Peking duck spring rolls (*df*)

Coconut crumb prawns

Slow cooked beef check and bean empanadas

Shitake mushroom dusted cheese arancini (*gf, v*)

Pork and green garlic dumpling

Steamed chicken and chestnut sui mai

Buttermilk and sambal baby squid (*gf*)

Vegetable gyoza (*vg*)

Lamb koftas with honey and mint (*gf*)

ADD: **\$1.5pp** to swap 1 Carnival for a Cold/Hot Canape

ADD: **\$1.5pp** to swap 1 Dessert Canape for a Cold/Hot Canape

CARNIVAL CANAPES (minimum 20 pax)

1 hr **\$22.5pp** select 4 options (4 serves pp)

2 hr **\$30pp** select all options (6 serves pp)

3 hr **\$37.5pp** select all options (8 to 10 serves pp)

Carnival Canapes

Mini wagyu cheese burgers

Mini BBQ pulled pork burgers

Mini dagwood dogs

Popcorn chicken

Mini chilli dogs

Mini fish and chips

Mini refried bean tacos (*gfo, vg*)

ADD: **DESSERT CANAPES** (minimum 20 pax) 1

hr **\$6.5pp** select 3 options (3 serves pp)

Macadamian nut tartlet

Lemon meringue pie

Raspberry and white chocolate tart

Chocolate delice (*gf*)

Salted caramel cheesecake (*gf*)

Apple tart tartin

Orange and almond friand (*gf*)

Red velvet cake (*gf, df*)

ADD: **MINI MEALS** (minimum 20 pax)

\$8pp per item

Thai green curry with rice (*gfo*)

Thai beef salad (*gf, df*)

Herb fish pieces with chips (*df*)



Lunch/Dinner Platters

LUNCH \$36pp (minimum 10 pax)

DINNER \$46pp (minimum 10 pax)

Select 3 Platters (bread complimentary)

Caesar salad (*gfo*)

Roasted Portobello mushroom salad (*vg, df*)

Lemon oregano chicken (*gf, dfo*)

Pad Thai prawn salad (*df, vgo*)

Rib fillet platter – soy and balsamic marinated rib fillet served with baby potatoes and pearl onions (*gf, df*)

Roasted salmon with a red capsicum pesto and garnished with asparagus spears (*gf, df*)

Cajun chicken garnished with roasted capsicum and beans (*gf, df*)

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

Mediterranean chicken salad (*gf, dfo*)

Roast meat (chicken, beef, pork or lamb) with mixed roast vegetables (*gf, df*)

ADD: Additional platters \$12pp per platter



Platters

—
serves 8 to 10 pax

HARVEST FRUIT PLATTER \$60

Seasonal selection of sliced fresh fruit

CRUDITES PLATTER (gfo) \$60

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

ARCHER COTTAGE CHEESE PLATTER (gfo) \$80

Range of artisan cheeses, crackers and accompaniments

TRADITIONAL SANDWICH PLATTER (gfo, vo) \$90

A selection of basic sandwiches
(egg, ham and cheese, corned beef and pickle etc)

GOURMET WRAP PLATTER (gfo, vo) \$115

A selection of gourmet wraps
(salami, pastrami, ham, chicken, turkey, cheese, lettuce, tomato, onion, cucumber, seeded mustard, roast veg relish, mayonnaise)

BASIC FINGER FOOD PLATTER (vo) \$90

A selection of basic hot foods (dim sims, spring rolls etc)

PREMIUM FINGER FOOD PLATTER (gfo, vo) \$110

CHEF'S selection of premium hot foods

PICK ME UP PLATTER (gfo) \$60

A selection of cookies, pastries and muffins

SWEET PLATTER (gfo) \$75

CHEF'S selection of sweets
(macadamia nut tartlet, lemon meringue pie, raspberry and white chocolate tart, chocolate delive (gf), salted caramel cheesecake (gf), apple tart tatin, orange and almond friand (gf), red velvet cake (gf, df))



Morning Tea And Afternoon Tea

\$9 select 3 options (3 serves pp)

Mini pies
Mini sausage rolls
Mini quiche
Assorted muffins (*gfo*)
Assorted slices (*gfo*)
Assorted profiteroles
Scones with jam and cream
Pikelets with jam and cream
Assorted vol-au-vents
Banana cake (*gfo*)
Carrot cake (*gfo*)
Spinach apple tart tatin
Mini apple tart tatin
Mini chocolate eclairs

Tea and 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), *df* (dairy free), *v* (vegetarian), *vg* (vegan)

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**

Basic Beer or Wine on Arrival **\$8pp**

BEERS

- Corona **\$8**
- Great Northern **\$8**
- XXXX Gold **\$6**
- James Boags Premium Light **\$6**
- Peroni Leggera **\$9**
- Asahi **\$10**
- 150 Lashes **\$10**
- Somersby Cider **\$9**

WINE

- Mad Fish Moscato **\$8/32**
- Tyrrells Moores Creek Sauvignon Blanc **\$8/32**
- Little Angels Sauvignon Blanc **\$10/40**
- D'Arenberg Stimp 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

- Rum & Cola **\$11**
- Jim Beam & Cola **\$11**
- Canadian Club & Dry **\$11**

SPIRITS FREE POUR

- Smirnoff Vodka **\$8.5**
- Jim Beam **\$8.5**
- Bundaberg Rum **\$8.5**
- Canadian Club **\$8.5**
- Jack Daniels **\$8.5**
- Johnny Walker **\$8.5**
- Gordan's Gin **\$8.5**
- Malibu **\$8.5**

SOFT DRINKS

- Coke **\$3**
 - Diet Coke **\$3**
 - Solo **\$3**
 - Lemonade **\$3**
 - Sunkist **\$3**
 - Ginger Ale **\$3**
 - Soda Water **\$3**
 - Tonic Water **\$3**
 - Ginger Ale **\$3**
 - Mineral Water **\$3**
 - Lemon Lime & Bitters **\$4**
-