



gold coast | convention and
exhibition centre

4 taste

TO REFRESH.

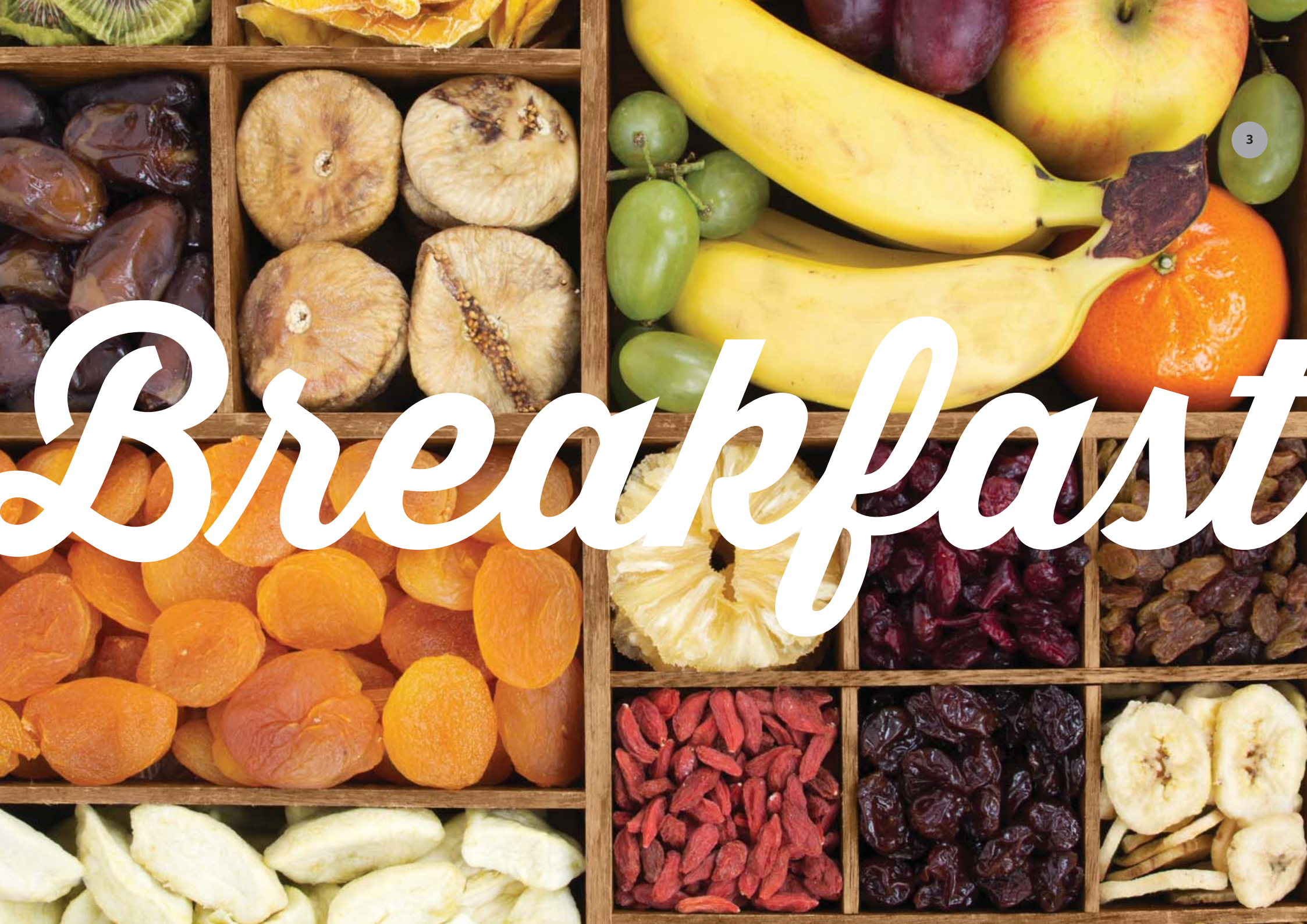
2017 - 2018 MENU

Welcome!


Welcome to the Gold Coast Convention and Exhibition Centre and our award winning kitchen. The Gold Coast hinterland has an abundance of micro growers we partner with to ensure only the freshest produce is used within our food offerings.

Our chefs offer a world class dining experience to the guests of the convention centre. Our team work with you to create the perfect ambiance and menu to suit the tempo of your event.

No event is too small or too large for our experienced catering and kitchen team. From a continental breakfast to a sit down dinner for 4,000 people we work to ensure a seamless, pleasurable experience for both the client and attendee.



Breakfast



THE ANCIENT ROMANS
THOUGHT STRAWBERRIES HAD
MEDICINAL POWERS.
THEY USED THEM TO TREAT EVERY-
THING FROM DEPRESSION, FAINTING,
FEVER, KIDNEY STONES, BAD BREATH
AND SORE THROATS.

WHAT WE DO KNOW NOW IS THEY
ARE **LOW IN CALORIES**
AND HIGH IN VITAMINS C, B6, K, FIBRE,
FOLIC ACID, POTASSIUM AND
AMINO ACIDS.

*Commence your day
in a healthy way – we
have a diverse choice of
continental, plated, hot and
cocktail breakfast items
for people seated or on the
move.*

Breakfast

Continental breakfast **\$28.80 pp**

An assortment of individual cereals

Selection of premium yoghurts

Sliced seasonal fruits



Baked croissants, flaky danish pastries and muffins with jams and butter



Chilled orange, apple and pineapple juices



Roasted range of aromatic, enticing Vittoria coffee blend, decaffeinated coffee and a selection of premium quality, classic and herbal teas

Breakfast cocktail menu **\$32.00 pp**

Cold selection

Greek yoghurt, coconut granola and blueberry compote



Chia with blueberry and grilled pineapple



Hot selection

Caramelised onion tartlet, goats cheese, fig and petite salad



Banana fritters, almonds and vanilla syrup



Smoked salmon egg crepe with chive crème fraiche

Poached egg, ham hock and snow pea cocotte



House braised barbecue baked beans, jalapeno salsa and sour crème



Roasted range of aromatic, enticing Vittoria blend coffee, decaffeinated coffee and a selection of premium quality, classic and herbal teas

ADD A
**BANANA BLUEBERRY
ACAI SMOOTHIE**
TO ANY BREAKFAST FOR
\$3.80 PER PERSON.



Breakfast

Hot breakfast package **\$35.00 pp**

Served to the centre of your table

Baked croissants, flaky danish pastries, muffins with jams and butter



Sliced seasonal fruits



Chilled orange, apple and pineapple juices

Roasted range of aromatic, enticing Vittoria blend coffee, decaffeinated coffee and a selection of premium quality, classic and herbal teas

Should you require two items to be served alternatively, please budget an additional \$3.50 per serve. Please discuss your requirements with your event manager.

Select one of the following:

Crispy bacon, chipolata sausages, sea salted roma tomatoes, rosti potatoes, scrambled eggs and grilled mushrooms

Focaccia with champagne ham, poached egg, hollandaise, roquette, slow roasted roma tomatoes and hash brown

Toasted ciabatta with slow cooked salmon, fried egg, avocado, vine ripe tomatoes, fetta and lemon

Panini with field mushrooms, corn fritter, asparagus, poached egg, roquette and tomato chilli relish



Baked spanish eggs with braised tomato, beans and chorizo with grilled sour dough



Breakfast

Breakfast for people on the move (stand up)

\$36.00 pp

Sliced seasonal fruits



Bircher muesli



Individual creamy yoghurts



Fruit muffins and flaky danish pastries



Chilled orange, apple and pineapple juices

Roasted range of aromatic, enticing Vittoria blend coffee, decaffeinated coffee and a selection of premium quality, classic and herbal teas

Select two savoury selections and one sweet selection from the following to accompany the breakfast package:

Savoury selection

Bacon, egg and vine ripe cherry tomato tartlet

Croissants filled with shaved champagne ham and cheddar

Bacon and egg english muffin

Grilled cauliflower and zucchini pakoras
- add maple bacon jam (non vegetarian)



Smoked salmon on English muffin with hollandaise

Potato pancakes with tomato relish and sour cream



Sweet selection

Breakfast pancakes, cream, mixed berry compote and maple syrup



Muesli with dried fruit and coconut tranche



Fruit brochettes



Blueberry and apple greek yoghurt with muesli crumble



Raspberry ricotta hotcakes with caramelised pecans



Break





1 T**NNE**
OF COFFEE BEANS
ARE GROUND EACH YEAR

Satisfy your mid morning or afternoon hunger with a selection of sweet, savoury and healthy choices.

Roasted range of aromatic, enticing Vittoria blend coffee, decaffeinated coffee and a selection of premium quality, classic and herbal teas served with one of the following selections.

Should you wish to upgrade your coffee selection to our bistro espresso style machine, simply add an additional \$1.00 per person.

If you wish to design your own break from the selections below or add a fruit component, simply add an additional \$1.90 per person for each additional request

Break

Sweet selection

Cold

\$8.90 each

- Fig, date and dried apricot loaf with vanilla apricot compote V
- Carrot cake with lime and cream cheese V
- Banana bread with vanilla cinnamon mascarpone V
- Raspberry, passionfruit and chocolate lamingtons V
- Assortment of house baked biscuits and cookies V
- Chocolate cheesecake brownie tart V
- Oat, nut and dried fruit tranche V
- Spice date and fig cake V
- Chia puddings with mango and coconut V | GF
- Fruit smoothies V | GF

Sweet selection

Cold

\$9.90 each

- Petite sweet tart selection including apple, lemon, fruit, frangipane cherry and blueberry custard V
- Handcrafted cupcake V
- Indulgent macarons including chocolate, raspberry and passionfruit V | GF
- Tri coloured filled croissants including raspberry and rose, choc orange, nutella and marscapone V
- Raspberry and blueberry friands V | GF
- Fruit brochettes V | GF

Fruit

\$50.00 each

- Bowl of fresh fruit - 24 pieces V | GF

Break

Sweet selection

Warm

\$9.90 each

- Bomboloni including chocolate, caramel and berry V
- Chocolate fondant pudding with butterscotch V
- Raspberry and coconut loaf with white chocolate cream V
- Honey baked apple and pear crumble served with cinnamon cream V
- Basket of flaky danish pastries V
- Selection of muffins V
- Petite pancake bar with a selection of condiments including fruit compote, hot fudge and butterscotch and double cream V
- Chia seed, berry and roasted coconut muffins V

Savoury selection

\$9.90 each

- Lamb samosa with minted yoghurt and chutneys
- Selection of baked savoury empanadas with jalapeno relish
- Selection of gourmet pies
- Roast pumpkin, chicken, basil and bocconcini filo
- Quinoa, sweet potato and vegetable frittata V | GF
- Selection of savoury egg tarts
- Pastizzi including maltese spiced beef and crushed peas
- Lamb and chicken koftas with raita GF
- Spanakopita leek, spinach and feta pastry V
- Turkish bread, roasted butternut pumpkin, ricotta, caramelised onion and sunflower seeds V

Break

Low G.I to help your brain get through the afternoon including assorted juice (orange, pineapple, apple) - whole fruits in juices \$9.90 each

- Mixed nuts GF
- Selection of fruit yoghurts V | GF
- Fruit brochette V | GF
- Fresh sliced fruit platter V | GF
- Selection of berry smoothies V | GF
- Nut and seed muesli bars V
- Grain and fruit bars V

From the freezer \$9.90 each

Liquored ice cream flavours include strawberry and cointreau, raspberry and irish cream, rum and raisin, coffee and frangelico

Non liquored ice cream flavours include vanilla bean, dark couverture chocolate, burnt caramel, coffee and hazelnut, mango and toasted coconut, macadamia praline

Sorbet flavours include raspberry, strawberry, cocoa, mango, lemon and coconut

Mini gelato cones V

Gelato tubs V | GF

Please note: flavours are indicative only and are subject to change.



Break

Continuous tea and coffee

Create your own coffee and tea bar with continuous roasted range of aromatic, enticing Vittoria blend coffee, decaffeinated coffee and a selection of premium quality, classic and herbal teas with a selection of sugar cubes and milks.

- Small urn - 18 cups
Served with disposable cups **\$47.00**
- Crockery **\$60.00**
- Large urn - 75 cups
Served with disposable cups **\$150.00**
- Crockery **\$190.00**

Bistro machine
Including 1kg of Vittoria coffee beans (80 cups),
milk, sugar and crockery **\$240.00**

Roasted range of aromatic, enticing Vittoria blend coffee,
decaffeinated coffee and a selection of premium quality,
classic and herbal teas **\$4.50 pp**

THE GCCEC IS COMMITTED TO
CONTINUALLY IMPROVING
OUR ENVIRONMENTAL AND SOCIAL
SUSTAINABILITY PERFORMANCE.

THROUGH OUR VOICE AND
YOURS, OUR FRIENDS AT BIOPAK
HAVE DEVELOPED PRODUCTS SUCH
AS THE BIOCUP TO HELP REDUCE
LANDFILL WASTE.



Lunch





A variety of lunch options to suit any event, from lunch on the move and buffets to table grazing.

Please discuss with our sales or event teams to assist in your selection and help personalise your event's individual requirements.

Lunch

**Baguette and wrap lunch
for people on the move** **\$35.70 pp**

Delight guests with our chef's selection of handmade wraps and baguettes with sliced seasonal fruits and assorted petite pastries designed for stand up functions.

These menus include a light selection of salads, roasted range of aromatic, enticing Vittoria blend coffee, decaffeinated coffee and a selection of premium quality, classic and herbal teas.

Fillings may include:

Thai chicken, coriander slaw, chilli, lime and toasted peanuts

Salami, swiss cheese with tomato relish

Ham, emmenthal cheese and roma tomato

Pastrami, horseradish, cheddar and baby roquette

Tomato, mozzarella with basil pesto

V

Tuna, spring onion with lemon mayonnaise

Roast beef, caramelised onions, seeded mustard and roquette leaves

Corned beef, swiss cheese, sauerkraut with thousand island dressing

Smoked salmon, cream cheese, baby capers, red onion and cucumber

Roasted eggplant, zucchini, pumpkin with red pepper tapenade

V

Turkey, brie with cranberry

Tandoori chicken, riata and iceberg lettuce





Shared Dining

Shared Dining

The following “shared dining” options are an assortment of dishes served to the centre of your table.

These menus include a roasted range of aromatic, enticing Vittoria blend coffee, decaffeinated coffee and a selection of premium quality, classic and herbal teas.

Menu one

\$58.00 pp

Artisan breads

Darling Downs beef tenderloin medallions, crispy pancetta with bordelaise beef jus **GF**

Roast marinated lamb rump, black garlic, chat potatoes and natural jus **GF**

Roast chicken with Mudgeeraba honey, lemon and grilled butter beans **GF**

Root vegetables with roasted beetroot and onion **V** | **GF**

Mushroom, roasted capsicum, feta and wilted baby spinach **V** | **GF**

Baby roquette, shaved parmesan, smoked bacon and chardonnay dressing **GF**

Selection of local cheeses with water crackers, fruit and quince paste **V**

Menu two

\$58.00 pp

Artisan breads

Slow roast pork belly, spring onion, chilli, ginger, lemongrass and coconut milk broth **GF**

Steamed market fresh fish, cuttlefish, fermented black beans, shallot, capsicum and snow peas **GF**

Grilled chicken, rice wine, water chestnuts, soy, English spinach and roasted peanuts

Five spice beef flank, szechuan braised eggplant, green beans and spring onions **GF**

Asian greens, tofu, black mushrooms and grilled bean sprouts **V** | **GF**

Kaffir lime tartlet **V**

Shared Dining

Menu three \$58.00 pp

Greek style bread with hummus and tzatziki V

Pork belly, orzo, green olives and lemon

Slow roasted cumin salted lamb shoulder, labne and dried tomato GF

Braised chicken, cypriot fennel and olive sheftalia GF

Grilled cuttlefish, lemon, olive oil and chilli GF

Potato, spinach and currants V | GF

Feta, heirloom tomato and cucumber salad V | GF

Turkish delight V

Menu four \$56.00 pp

Artisan breads

Braised beef pearl barley risotto, swiss browns, parmesan and roma tomatoes

Chicken, prosciutto, sage, roast eggplant, basil and white bean ragu GF

Rigatoni, prawns, thyme, heirloom tomato, olives, chilli and capers

Roast fingerling potatoes, bocconcini, fresh basil, roast capsicum and balsamic vinegar V | GF

Fresh leafy green salad tossed with citrus dressing V | GF

Radish, tomato, cucumber, bocconcini, lemon, oregano and olive oil V | GF

Almond bee sting V



Buffet

Whether you are looking for a stand up or sit down buffet, we can cater to your necessary needs. Please discuss with our sales or event teams if you have a request for something out of the ordinary – we can assist in making concepts and ideas come true.

Lunch - Buffet

Lunch for people on the move

These lunch buffet menus have been established for guests requiring a substantial selection.

Designed for stand up lunch functions, GCCEC buffet menus include a roasted range of aromatic, enticing Vittoria blend coffee, decaffeinated coffee and a selection of premium quality, classic and herbal teas.

Dinner buffets are available in consultation with your sales or event manager. Starting from \$70.00 per person, they include a pre-set entrée.

Please note:

Should an assortment of sandwiches be required for the standup buffet selections, a \$4.00 surcharge will apply per person.

Should a sit down buffet be required for the standup buffet selections, a \$2.50 surcharge will apply per person (table will be clothed only - all condiments, cutlery and napery will be on buffet).

Should a full sit down buffet be required for the standup buffet selections, a \$3.50 surcharge will apply per person (table will be fully set with condiments, cutlery and napery).

Menu one

\$45.60 pp

Sweet paprika chicken, garlic, chilli, oregano, lemon with a fennel seed and tomato salsa



Rojoes pork belly braised in red wine with onions, chorizo and potatoes



Spiced saffron white fish with tomato and pistachio pilaf



Baked sweet potato, white beans, kale and blackened peppers



Salads

Red potato, sweet corn, green onion, cornichons and champagne dressing



Rainbow chard, roquette, asparagus, basil, walnuts, shaved parmesan and french dressing



Spinach, beluga lentils, goats cheese, shaved fennel and hazelnuts



Bocconcini, heirloom cherry tomato, basil pesto and roast capsicum



Selection of local picked salad greens



Dessert

Sliced seasonal fruits



An assortment of fine pastries and cakes



Served with a refreshing selection of juices



Lunch - Buffet

Menu two

\$45.60 pp

Braised beef brisket, quinoa, oregano, feta and chimichurri **GF**

Brazilian coconut curry chicken with green beans **GF**

Prawns, arroz, black beans, lentils, cumin, coriander, tomato and plantains **GF**

Roast corn, heirloom carrots, eggplant, zucchini, buckwheat and lemon **V | GF**

Salads

Chargrilled corn, beans, potato and mojo crillo salad **V | GF**

Black bean, avocado, jalapenos, coriander, cucumber, red peppers and mint **V | GF**

Heirloom tomato, pickled red onion, kipfler potato, quinoa and avocado **V | GF**

Farro with grilled cauliflower, broccoli and baby carrots with herb vinaigrette **V**

Selection of local picked salad greens **V | GF**

Dessert

Sliced seasonal fruits **V | GF**

An assortment of fine pastries and cakes **V**

Served with a refreshing selection of juices

Menu three

\$45.60 pp

Cuttlefish, shrimp and andouille sausage jambalaya

Blackened salmon, chorizo, roast tomato, chats and spinach

Buffalo chicken, grilled corn, avocado, cucumber with vine tomato and lime salsa **GF**

Ziti, olives, artichokes, peas, mint, broccoli and herbs **V**

Salads

Roasted chats, pea tendrils, speck with honey crème fraiche **V | GF**

House smoked salmon, fennel, shallots, capers, watercress, local greens with orange fennel dressing **GF**

Tomato, cucumber, radish, spanish onion, lemon, oregano and extra virgin olive oil **V | GF**

Baby roquette, shaved parmesan, cajun chicken with chardonnay dressing **GF**

Selection of local picked salad greens **V | GF**

Dessert

Sliced seasonal fruits **V | GF**

An assortment of fine pastries and cakes **V**

Served with a refreshing selection of juices

Lunch - Buffet

Menu four

\$45.60 pp

Yoghurt marinated lamb shoulder with almond and coriander mint salad



Garam masala, cardamom and cinnamon braised chicken with basmati rice



Curry leaf braised chickpeas, butternut pumpkin, coconut and cauliflower



Mixed lentil dahl with yellow split peas



Salads

Kipfler potato, Gympie beans with chilli anchovy dressing



Roquette, asparagus, cucumber, tomato, basil, chilli cashews, coriander, lime and chilli



Spiced pearl cous cous with sweet potato, parsley, salted pecan and lemon yoghurt dressing



Roast chicken, mustard cress, avocado, shaved parmesan and toasted croutons

Selection of local picked salad greens



Dessert

Sliced seasonal fruits



An assortment of fine pastries and cakes



Served with a refreshing selection of juices

Menu five

\$45.60 pp

Chicken, soy, chilli, mirin and dashi with silken tofu, potato, spring onion and sesame

Black miso beef fillet, udon noodles, shitake, daikon, heirloom carrots and yuzu beef jus

Bok choy, kailan, water chestnuts, wombok, bamboo shoots with teriyaki and honey



Market fish with edamame, roast turnips, asparagus and miso broth



Salads

Corn, avocado, green beans, coriander, cucumber and roast peanuts



Asian coleslaw, mint, fried eschallots and chilli



Wombok, pomegranate chicken, coriander, crispy noodle and honey soy dressing

Bok choy, cucumber, water chestnuts, cashews and Vietnamese basil



Selection of local picked salad green



Dessert

Sliced seasonal fruits



An assortment of fine pastries and cakes



Served with a refreshing selection of juices

Lunch - Buffet

Menu six

\$45.60 pp

Grilled angus sirloin, almonds, beans, lemon and port wine jus GF

Pappardelle, spinach, fried broccoli, onion, cherry bocconcini and herbs V

Braised pork shoulder risotto, oregano, roma tomatoes, olives and chilli GF

Baked spatchcock, zucchini, mushroom, feta and lemon GF

Salads

Roasted beetroot, quinoa, pepita seeds and fingerling potato V | GF

Grilled field mushroom, roasted capsicum, feta, basil, roquette and sunflower seed V | GF

Savoy and red cabbage slaw V | GF

Spinach, shaved pecorino, dried cranberries, walnuts and cider dressing V | GF

Selection of local picked salad greens V | GF

Dessert

Sliced seasonal fruits V | GF

An assortment of fine pastries and cakes V

Served with a refreshing selection of juices



Street Food



OUR INNOVATIVE KITCHEN TEAM
HAVE TAKEN INSPIRATION LOCALLY,
NATIONALLY AND INTERNATIONALLY

- TALK TO YOUR EVENT MANAGER
TODAY IF YOU HAVE A CUISINE OR
STREET STYLE IN MIND FOR YOUR
NEXT EVENT.

Our kitchen team offers innovation in our dining experience, and you can complement your event with food stations as an elegant and exciting alternative to the traditional stand up dining experience.

Themed by cuisine, food stations provide your guests with an international street style experience which isn't limited to a dinner event – food stations can be added to your conference or event for lunch or dinner.

Street Inspired Food Stations

Food station menus are customisable and each package includes all salads and dessert. We recommend a minimum of 6 hot options with the following selections available:

Select 6 hot items for \$55 per person

Select 8 hot items for \$65 per person

A minimum of 50 guests is to be catered per event, and the per person price includes hot items and salads and dessert

Hot selection

Buffalo wings with blue cheese sauce

Bao bun station with soft shell crab and pulled pork

Spinach pakoras with yoghurt V | GF

Chicken meatballs with tomato, black olives and confit garlic GF

Single lamb rack cutlets with chimichurri GF

Merguez sausage with bacon and king brown mushroom GF

Beer braised brisket rolls

Chilli super dogs

Blackened spice pork ribs GF

Roast sirloin with red cabbage and radish slaw GF

Seafood and chicken paella GF

Selection of dumplings

Five spice pork belly with Asian slaw in a soft roll

Pad thai GF

Udon noodles with pork and wombok cabbage

Salads

Corn, avocado, jalapenos, coriander, cucumber, red peppers and mint V | GF

Shredded cabbage salad, toasted pine nuts, raisins, lemon and parsley V | GF

Selection of local picked salad greens V | GF

Dessert

Sliced seasonal fruits and a selection of local cheese with conserves and crisp wafers V

Cocktail



OUR KITCHEN IS ABOUT CHANGING THE THINKING OF CONVENTIONS AND CATERING ALIKE - OFFERING A PERSONALISED APPROACH TO CONTEMPORARY A LA CARTE STYLE CUISINE TAILORED TO EACH CLIENT'S TASTE. OUR HIGHLY EXPERIENCED CHEFS CONTINUE TO WORK COLLABORATIVELY TO CRAFT UNIQUE OFFERINGS FOR EACH AND EVERY ONE OF OUR CLIENTS.

We make our own unique requirements, a full range of little treats for the sweet and savoury foodie at heart. We source only the best ingredients from Australian regions where the season ensures the best from paddock to your plate.

Talk to our sales and events team who will tailor make your menu to ensure your event is the success it deserves.

Cocktail

The Gold Coast Convention and Exhibition Centre recommends the following quantity of canapes per guest be served during pre-dinner drinks or cocktail party:

30 minutes 3 – 4 canapés

1 hour 5 – 8 canapés

2 hours 9 – 12 canapés

Cold selection

Barn

\$3.90 each

Smoked chicken and morcilla with pimento and tarragon

Jerk spiced chicken with rum lime dressing

Coconut and galangal chicken with bamboo petite salad

Peking duck, spring onion, cos lettuce and hoisin

Peri peri chicken with romesco sauce

Confit duck, pistachio and cranberry

Paddock

\$3.90 each

Charcuterie plates including cured local small goods with grissini and lavoche

Black angus sirloin, white bean puree and caramelised shallots

Grilled lamb with szechuan potato salad

Angus beef tataki, white radish, wakame and spring onion with ponzu dressing

Zaa'tar lamb fillet with beetroot, labna and mint salad

Beef carpaccio with seeded mustard, pecorino and chard

GF

GF

GF

GF



Cocktail

Cold selection cont.

Ocean \$4.70 each

- Smoked salmon with lemon pearls and radish GF
- Local prawns with lime and chive aioli GF
- Tuna tataki with wakame and sesame
- Local prawns with tamarind and peanuts GF
- Kingfish ceviche with ponzu dressing
- Assorted sushi and nigiri with wasabi, pickled ginger and soy

Garden \$3.90 each

- Tomato bruschetta with fetta and mint V
- Caponata and mushroom on toasted crostini V
- Ricotta, onion and fig tartlets with caramelised balsamic vinegar V
- Pearl bocconcini with pepperonata V | GF
- Roasted beetroot, cashew and romano tartlet V



Providing the freshest and highest quality produce for each event is a key deliverable for our kitchen team. From micro herbs, to fruit and vegetables and seafood – with at least 85% of our menu items locally grown and sourced, the Gold Coast is literally delivered from paddock to your plate with love.



Cocktail

Hot selection

Barn

\$3.90 each

Coconut lemongrass chicken with palm sugar chilli and lime

GF

Karaage chicken with wasabi mayo

Crispy peking duck with cucumber and hoisin dip

Ancho chilli chicken tulips with green tomato salsa

GF

Tarragon chicken and pancetta crumble

Churrasco chicken with lemon

GF

Paddock

\$3.90 each

Crispy fried five spice pork belly

Korean barbecue pork ribs

Steamed dumplings with shanghai chilli and black vinegar

Sticky lamb loin with pea puree and pan jus

GF

Peppered sirloin with chimmichurri and avocado

GF

Slow cooked pork shoulder, apple cider and thyme tomato relish

GF

Mesquite brisket soft tacos with ranchera salsa

Ocean

\$4.70 each

Crab, sweetcorn and coriander fritters with nuoc cham

Barramundi spring rolls with lemon myrtle aioli

Spicy paprika prawns and chorizo with preserved lemon

GF

Sugarcane prawns with hot and sour mayo

GF

Seared scallops with cauliflower mousse and piccalilli raisins

GF

Salt and cider vinegar calamari with caper apple salad

King salmon confit shaved fennel caper and black olive

GF



Cocktail

Hot selection cont.

Garden \$3.90 each

Zucchini, haloumi and lemon fritters with roast garlic dressing V

Steamed gow dumplings V

Spinach and pea pakoras with peanut mint raita V | GF

Stuffed jalapeno peppers with tomato chipotle sauce V

Curry samosas with mango crème fraiche V

Selection of arancini with chilli aioli V

Demitasse soups \$3.90 each

Roast pumpkin with brown butter V | GF

Chicken, sweet corn and coriander GF

Spiced lentil and carrot V | GF

Mushroom with garlic thyme oil V | GF

Tom yum with prawn wonton

Cauliflower veloute with truffle V | GF

Dessert canapes \$3.90 each

Lemon meringue

Passionfruit

Salted caramel

Macadamia

Cherry chocolate

Raspberry and white chocolate

Apple shortbread

Minted chocolate

Frangelico chocolate



Cocktail

All four cocktail menus below are priced for a 1 hour duration.

If your event exceeds the 1 hour duration please discuss with your event manager as additional charges will be incurred.

Cocktail menu one \$26.50 pp

Cold selection

Smoked salmon with lemon pearls and radish GF

Jerk spiced chicken with rum barbecue sauce

Charcuterie plates including cured local small goods with grissini and lavoche

Tomato bruschetta with feta and mint V

Hot selection

Spicy paprika prawns and chorizo with preserved lemon and parsley GF

Pork belly, apple cider and thyme tomato relish

Ancho chilli chicken tulips with green tomato salsa GF

Spinach and pea pakoras with peanut mint raita V | GF

Cocktail menu two \$34.50 pp

Hot selections listing on page 35

Cold selection

Caponata and mushroom on toasted crostini V

Local prawns with lime and chive aioli GF

Coconut and galangal chicken with bamboo petite salad

Confit duck, pistachio and cranberry

Grilled lamb with szechuan potato salad GF

Kingfish ceviche with ponzu dressing



Cocktail

Cocktail menu two cont.

Hot selection

Tom yum with prawn wonton

Salt and cider vinegar calamari with caper apple salad

Sugarcane prawns with hot and sour mayo GF

Crispy fried five spice pork belly

Steamed dumplings with shanghai chilli black vinegar

Peppered sirloin with chimichurri and avocado GF

Cocktail menu three \$39.50 pp

Cold selection

Local prawns with tamarind and peanuts GF

Peri peri chicken with romesco sauce

Beef carpaccio with seeded mustard, pecorino and chard GF

Smoked salmon with lemon pearls and radish GF

Assorted sushi and nigiri with wasabi, pickled ginger and soy

Roasted beetroot, cashew and romano tartlet V

Charcuterie plates including cured local small goods with grissini and lavoche

Hot selection

Pork belly, apple cider and thyme tomato relish

Crab, sweetcorn and coriander fritters with nuoc cham

Mesquite brisket soft tacos with ranchera salsa

Seared scallops with cauliflower mousse and piccalilli raisins GF

Sticky lamb loin with pea puree and pan jus GF

Karaage chicken with wasabi mayo

Zucchini, haloumi and lemon fritters with roast garlic dressing V



Cocktail

Cocktail menu four \$62.00 pp

Cold selection

Tuna tataki with wakame and sesame

Angus beef tataki, white radish, wakame and spring onion with ponzu dressing

Zaa'tar lamb fillet with beetroot, labna and mint salad

GF

Caponata and mushroom on crostini

V

Peri peri chicken with romesco sauce

Assorted sushi and nigiri with wasabi, pickled ginger and soy

Local prawns with tamarind and peanuts

GF

Jerk spiced duck breast with plantain relish

Charcuterie plates including cured local small goods with grissini and lavoche

Hot selection

Spicy paprika prawns and chorizo with preserved lemon

GF

Salt and cider vinegar calamari with caper apple salad

Selection of steamed gow dumplings

King salmon confit, shaved fennel, capers and black olive

GF

Tarragon chicken and pancetta crumble

Korean barbecue pork ribs

Seared scallops with cauliflower mousse and piccalilli raisins

GF

Mushroom with garlic thyme oil

V | GF

Peppered sirloin with chimichurri and avocado

GF

Entrée





Should you have a preference or idea for an entrée not mentioned within our suggestions – if there is something not on the list please discuss with our sales or events team members and convey your thoughts – we also specialise in multi flavoured taste plates as an alternative to a conventional entree.

Entree - Lunch and Dinner

Should you require two items to be served alternately, please budget an additional \$3.50 per serve. Please discuss your requirements with your event manager.

Please note: entrees marked with * can be pre-set.

Poultry selection

* Coconut ginger chicken with lime leaf and chilli lentils **GF \$19.80**

* Char sui chicken, green papaya, snow peas, spring onion and crushed cashews **\$19.80**

* Chilli roasted duck with preserved mandarin, amaranth, pomegranate and pistachio cress salad **GF \$22.50**

Confit chicken risotto with leek, pearl onions and citrus parsley puree **GF \$19.80**

Crispy five spiced quail with buckwheat noodles, red radish leaf, orange and black vinegar dressing **\$22.50**

Lamb selection

* Lamb loin with goats cheese, grapefruit, baby beets and petite herb salad **GF \$26.00**

* Cumin spiced lamb fillet with pearl cous cous, roast eggplant puree and yoghurt **\$26.00**

* Chermoula lamb loin, olives, caperberries and pistachio tabouli **\$24.00**

Slow braised lamb and blackened onion ravioli, tomato consomme, gremolata puree with toasted pine nuts **\$24.00**

Lamb shoulder and portobello risotto with cherry tomato and spinach salad **GF \$24.00**



Entree - Lunch and Dinner

Beef selection

* Vietnamese beef sirloin salad with coriander, mint, cashews, toasted rice and lime dressing **GF \$21.00**

* Beef tataki with white soy, pickled mushroom, shaved daikon, green onion and ginger chilli dressing **\$21.00**

* Beef fillet with black bean basil pimento salsa and red chimichurri **GF \$22.00**

* Bresaola with horseradish basil cream, shaved beets, pecorino, lemon and olive oil **GF \$21.00**

* Charcuterie plate including a selection of regional cured meats, salamis, olives, tapenade and cheeses **\$22.00**

Seafood selection

* Black sesame cured salmon with white soy, yuzu, pickled fennel, red radish and dried seaweed **\$24.00**

Scallops with peanuts, chilli, tamarind and papaya coconut salad **GF \$26.00**

* Smoked trout tart with fennel, orange and caper salad **\$21.00**

* Watercress, blood orange, fennel, chilli and cuttlefish salad **GF \$21.00**

* Cured kingfish, wasabi leaf, fingerlime, ginger sake oil **GF \$22.00**

* King prawns with avocado, lemon curd, capers and pomegranate dressing **GF \$26.00**

Local market fish with thai basil, pink grapefruit, chilli jam and coconut ginger salad **GF \$22.00**

* Poached prawns, remoulade, baby capers, petite salad on a buttermilk bun **\$26.00**



Entree - Lunch and Dinner

Taste plate selection \$26.20 pp

Select three of the following to make your personalised taste plate:

Please note: cold selections can be pre-set

Vegetarian selection

Polenta galette with roast corn kernels and avocado salsa V | GF

*Quinoa, lentils and coriander with cashew cheese V | GF

Swiss brown mushroom with chickpeas, spinach and beetroot jam V | GF

Cold selection

Confit salmon with mustard and celeriac remoulade GF

Ocean trout tartare with baby beetroot and salsa verde GF

Caramelised scallops with pickled daikon and umeboshi dressing GF

Goats cheese nougat, with quince paste and toasted fennel seed grissini V

Chilli mirin prawns with paw paw and lime GF

Spiced lamb loin with yoghurt cheese and balsamic GF

Atlantic salmon sashimi with nam jim dressing

Hot selection

*Tamarind quail breast with roasted chilli and macadamia nuts GF

Spinach pakoras with cumin apple yoghurt V | GF

*Coriander duck with candied lime and aioli GF

Lamb shank tart with chive and pistachio nuts

Pork belly with black vinegar and peanut coconut salsa



Entree - Lunch and Dinner

Soups

\$13.50 pp

Butternut pumpkin

V | GF

Tom yum with chicken dumplings

Spicy beef, olive and tomato

GF

Laksa with chicken and prawn

Prawn and duck gumbo

Kaffir lime and shellfish bisque with lemongrass oil

Tomato bouillon with wontons and fried shallots

V



Entree - Lunch and Dinner

Vegetarian selection

Entree \$20.60

Main \$32.80

*please note: selections marked with * can be pre-set.*



Our kitchen, headed by Executive Chef Garry Kindred, boasts an internationally experienced team of chefs who pride themselves on bringing their experience and expertise together to create our menu compendium. Fresh not only in local produce, but on trend flavours and fusions that create memorable gastronomic experiences remembered long after the event has ended.

Artichoke, lemon and mozzarella risotto with roma tomato, asparagus and salted pepita seeds V | GF

* Wholemeal pearl cous cous salad with heirloom tomato, butternut pumpkin, pinenuts and garlic white bean puree V

Cauliflower fritters with goats cheese, preserved lemon, parsley and garlic V | GF

* Baby beets, golden tomatoes, soft feta and watercress V | GF

Garam masala spinach pakoras with cucumber, coriander and pepita dressing V

Grilled polenta with pepperonata, mizuna, parmesan and toasted harissa almonds V | GF

Black beluga lentils with miso lebanese eggplant and white radish V | GF

* Seasonal tomatoes with ciabatta, torn basil, dried olives and olive oil V



Mains





Whether it's a gala dinner or special occasion we will work with you to ensure your expectations are met and exceeded. We pride ourselves on using only the freshest available seasonal ingredients incorporating the best local produce available.

Mains - Lunch and Dinner

Should you require two items to be served alternately, please discuss your requirements with your event manager sentence starting at the end of \$3.50 per serve.



Our menus are collaboratively created to deliver a balance of well loved and respected dishes, as well as cutting edge and on trend culinary delights. Pushing the boundaries of convention centre catering, the award winning kitchen team at the GCCEC delivers love in all of the details creating contemporary a la carte cuisine featuring locally sourced and in season produce of only the highest quality.

Poultry selection

Lemongrass ginger chicken breast with asian greens, toasted coconut pilaf and kaffir lime broth **GF \$34.00**

Poached chicken, cassia bark, star anise and mandarin broth, sweetcorn crab dumpling, enoki and shimeji mushrooms **\$34.00**

Sage and onion chicken, crispy pancetta, sautéed gnocchi, seasonal greens and natural jus **\$34.00**

Roasted spatchcock, saffron, goats cheese potato puree, grilled asparagus and moroccan eggplant chutney **GF \$34.00**

Roasted pistachio chicken, white soft polenta, heirloom vegetables with thyme infused chicken broth **GF \$34.00**

Roasted duck with kai lan, balachaung beans and star anise shaoxing wine jus **GF \$39.50**

Pork selection

Black vinegar, ginger, chilli and garlic pork belly, szechuan prawns, seasonal greens and natural jus **\$35.00**

Roasted pork rib cutlet, pressed polenta, spinach, goats curd, and roasted pear salad **GF \$35.00**

Slow cooked pork loin, cauliflower puree, braised pearl onion, berlotti beans, chorizo and apple cider jus **GF \$35.00**

Pork sirloin with roasted garlic desiree potato, green paw paw and chilli jus **GF \$35.00**

Mains - Lunch and Dinner

Beef selection

Braised

Coconut and curry leaf braised beef with tomatoes, market greens and sweet potato **GF \$36.00**

Dark ale braised beef short rib with soft polenta, green beans, roasted onions and jus **GF \$37.50**

Sirloin

Angus beef sirloin with tarragon dijon mushrooms, potato gratin, greens and pan jus **GF \$39.00**

Granite Belt beef sirloin with fondant potato, vine tomatoes, beans and chermoula onion relish **GF \$39.00**

Angus beef sirloin with garlic cider prawn, local greens, pea tendrils and shiraz marrow jus **GF \$39.00**

Grass fed Granite Belt beef sirloin, oxtail and trumpet mushroom risotto and parsley citrus puree **GF \$39.00**

Wagyu beef sirloin with shitake mushroom soybean ragout, mountain potatoes and soy sake jus **\$58.00**

Fillet

Angus beef fillet, oxtail trumpet mushroom and pearl barley ragout and roast baby turnips **\$42.00**

Grilled beef tenderloin with duck risotto croquette, cauliflower puree and red wine jus **\$43.00**

Roasted beef fillet with pressed potato, blackened onion and chimichurri salsa **GF \$43.00**

Beef fillet, slow braised brisket, confit black garlic, potato puree and heirloom vegetables **GF \$42.00**

Granite Belt grass fed black angus beef, pressed potato, spring peas, vine cherry tomato, caramelised onion puree and rosemary beef jus **GF \$42.00**



Mains - Lunch and Dinner

Seafood selection

please note: due to market supply and seasonality your selection may be subject to availability:

Seafood selection

Salmon, black miso, bok choy, beluga lentils with lime ponzu dressing **\$39.00**

Snapper, smoked haddock colcannon, pea salad and fingerlime butter sauce **GF \$43.00**

Blue eye trevalla, coriander, water chestnut, eggplant and soft shell crab with coconut curry cream **GF \$43.00**

Barramundi, baby clams, mussels and cuttlefish in a chilli tomato ragout **GF \$42.00**

Grilled king salmon, crab fennel ravioli, roast turnips, asparagus and lemongrass fennel broth **\$43.00**

Lamb selection

Black garlic roasted lamb rump with braised lamb shoulder, mushroom and pearl barley pea risotto **\$37.00**

Harissa and pistachio crusted lamb rack with roasted eggplant, desiree potato and lemon garlic jus **GF \$38.50**

Pressed lamb shoulder with black salted lamb cutlets, aubergine and puy lentils **GF \$38.50**

Garam masala lamb loin with celeriac dahl, chilli baked roma tomato, pencil asparagus, and cauliflower puree **GF \$38.50**

Grilled lamb short loin with almond lemon and sunflower seed, sautéed gnocchi, mushrooms, asparagus and lamb shank broth **\$38.50**

Desserts





We look to deliver a well balanced nutritional meal and therefore our dessert menu is a guide to the things we can do. Pending your other selections, indulge in our offer of sweet temptations. Our array of sweet treats including local fruits, sweet selections and are guaranteed to tantalise your tastebuds and end your event on a truly memorable experience...

Desserts - Lunch and Dinner

Should you require two items to be served alternately, please discuss your requirements with your event manager sentence starting at the end of \$3.50 per serve

Cold selection \$17.50 pp

Café au lait tartlet, pecan shortbread, chocolate coffee beans with caramel balsamic ice cream

Raspberry white chocolate cheesecake, raspberry gelee, meringues and lemon curd

GF

Key lime tartlet, coconut rum crème anglaise, fingerlime and citrus sherbet

Chocolate la bete noire, toasted macadamia praline, chocolate coffee crumb with bourbon caramel ice cream

GF

Vanilla passionfruit marshmallow, prosecco berry compote, raspberry powder and raspberry consommé

GF

Served warm \$17.50 pp

Fig butterscotch pudding, vanilla bean gelato, peanut nougat with beurre noisette crème anglaise

Mixed berry lemon balm crostata with vanilla orange blossom ice cream

Molten chocolate banana bread, almond biscotti with banana caramel sauce

Strawberry rhubarb friand tart, basil cremeux, peppercorn shortbread and strawberry sherbet

Petite desserts \$16.50 pp

An arrangement of delectable hand crafted petite desserts shared among your table

Local cheese with preserves, muscatels and lavoche

Coffee and tea

Roasted range of aromatic, enticing Vittoria blend coffee, decaffeinated coffee and a selection of premium quality classic and herbal teas **\$4.50 pp**

Served with chocolates add **\$1.50 pp**

Responsible Service of Alcohol

The **Gold Coast Convention and Exhibition Centre (GCCEC)** ensures the health, safety and general well being of our team members and guests is the foundation of all policies and procedures.

It is the responsibility of every team member to provide a safe and friendly atmosphere for our guests to meet and socialise.

We would like to draw your attention to the Liquor Act 1992 in regards to the responsible service of alcohol.

Responsible Service of Alcohol (RSA):

Team members involved in the sale or service of liquor patron service and monitoring, including safety and security, are trained in responsible service of alcohol by a registered training organisation accredited by liquor licensing.

Minors:

Minors are welcome on the premises provided they are accompanied by a responsible adult (18+) and do not consume alcohol.

Unduly intoxicated and disorderly patrons:

All team members are trained in identifying signs of undue intoxication and unduly intoxicated patrons will not be served.

Security – should they be required:

Management will only employ licensed crowd controllers.

Registered approved managers – RMLV Training:

The GCCEC have approved managers registered with liquor licensing to coincide with legislation requirements.

The act states “all licensees, nominees and staff of licensed premises have a responsibility to ensure that liquor is sold and supplied to patrons in a responsible manner”.

The GCCEC is committed to patron care and the responsible service of alcohol; therefore, we appreciate your support throughout your event.

Important Information

All reservations and agreements are made upon and are subject to the rules and regulations of the Gold Coast Convention and Exhibition Centre (GCCEC), and the following conditions apply:

- 1 All prices are current at the time/date of publication, however the GCCEC reserves the right to change prices and content without notice due to market conditions.
- 2 A minimum surcharge of \$250.00 is applicable for functions of less than 50 guests.
- 3 Should a 50/50 alternate drop menu be required a surcharge of \$3.50 per person, per course is applicable.
- 4 Final delegate numbers are required 3 business days (72 hours) prior to the event. Once these numbers are confirmed they can not be decreased, however an increase in numbers can be negotiated with your event manager.

If an event falls on:	Final delegate numbers are due at 4.00pm three business days prior to the event
Monday	previous Wednesday
Tuesday	previous Thursday
Wednesday	previous Friday
Thursday	previous Monday
Friday	previous Tuesday
Saturday	previous Wednesday
Sunday	previous Wednesday

5 Please be aware additional charges may apply for any guests with a specific dietary request. Please discuss the additional charges with your sales or event manager.

6 All details for the event will be communicated to the client in an event resume. The client will be required to return a signed copy of the event resume back to the event manager as confirmation. Any changes made after the event resume is confirmed must be provided in writin

7 The GCCEC standard function table settings are 10 guests per table. If your requirements vary from this standard setting, additional labour charges will be applicable.

8 If the event falls on a public holiday please discuss applicable charges with your sales or event manager.

9 Our policy does not allow for food and beverage to be brought onto the premises. This applies to clients, guests and other persons.

10 The GCCEC cannot accept any responsibility for damage or loss of material, equipment or items brought into the venue prior to, during or after a function.

11 Clients must assume full responsibility for any damage caused by guests, invitees, contractors or other persons. Responsibility for arranging appropriate insurance lies with the client and must include the provisions as stipulated in the GCCEC event contract.

