



COCKTAIL & LIVE STATIONS



Incorporating award-winning produce from the Royal Queensland Awards



ROYAL INTERNATIONAL CONVENTION CENTRE
BRISBANE AUSTRALIA

COCKTAIL RECEPTION PACKAGE 1

\$58 per person

Includes one hour house beverage package plus your choice of three cold and three hot canapés

COCKTAIL RECEPTION PACKAGE 2

\$79 per person

Includes two hour house beverage package plus your choice of four cold and four hot canapés

COCKTAIL RECEPTION PACKAGE 3

\$93 per person

Includes three hour house beverage package plus your choice of four cold and four hot canapés, and one individual item

COCKTAIL RECEPTION PACKAGE 4

\$110 per person

Includes four hour house beverage package plus your choice of four cold and four hot canapés, one individual item and one gourmet station



LIVE STATIONS

Minimum 100 people duration 2 hours

Minimum of 2 stations for a cocktail function

Minimum of 3 stations for a stand up lunch or dinner

CHARRED CARVERY

\$27 per person

 Award winning branded beef of RQA
JBS Thousand Guineas grain fed beef

NF

Served with condiments and artisan bread rolls · mini Yorkshire puddings & black pepper colcannon

THE OUTBACK STATION

\$28 per person

Roasted mountain pepperleaf spiced lamb

river mint yoghurt

GF NF

Saltbush roasted new season potato

fire roasted red onion · lemon myrtle vinaigrette

GF DF NF

Charred corn on the cob

Warragal green pesto butter

V GF

Warm damper with butter

V

Ox heart tomato

shaved fennel · compressed cucumber · rainforest finger lime dressing

NF GF Vegan

Baby cos leaf

free range hens' egg · shaved parmesan · native thyme and lemon crumble · basil
sour cream dressing

V

THE SEAFOOD BASKET

\$28 per person

Panko crusted prawn cutlets

Crispy battered flathead fillets

Calamari

NF

French fries

NF V

Served with homemade tartare sauce and lemon

THE ACROPOLIS

\$25 per person

Hand rolled award winning lamb & lemon chicken souvlaki

GF DF NF

Butter glazed spanakopita

sea salt flakes

V

Grilled haloumi

lemon · honey · Greek olive oil

NF V GF

Warm pita bread

hummus · taramasalata · tzatziki

Greek salad

tomato · olives · feta · cucumber · peppers

V GF NF

Crisp iceberg salad leaves

Greek olive oil · lemon, garlic & oregano

V GF



PAELLA

\$22 per person

Valencian seafood paella with prawns

calamari · mussels · fish · chorizo

GF DF NF

Mediterranean vegetable paella

NF GF Vegan

Piriñaca Salad

tomato · green pepper · pickled red onion · olives

NF GF Vegan

SMOKEHOUSE

\$28 per person

Low & slow award-winning beef brisket

Southern BBQ spice rub

GF DF NF



Pull apart Queensland pork collar butt

baked whole apples

GF DF NF

Charred corn on the cob

jalapeno butter

V GF NF

Sugarloaf

green apple and fennel slaw · white BBQ sauce

V GF DF NF

Baby cos leaves

shaved parmesan · tabasco sour cream dressing

GF NF V

SAIGON KITCHEN

\$23 per person

Pho

shaved award-winning beef · noodles · spearmint · beansprouts · chilli
green onion broth

GF DF NF

Shredded chicken & green papaya salad

crispy shallots · cashews · carrot · spring onions · nam jim · wild ginger

GF DF



Roast Queensland pork bao

steamed bun · roast pork · fresh herbs and vegetables · hoisin sauce

DF NF

GERMAN BEER HALL

\$22 per person

Grilled Bratwurst

pork sausage spiced with marjoram and pepper

DF

Knackwurst

pork sausage with garlic and pepper

DF

Potato puree

V GF NF

Sauerkraut

GF NF Vegan

House made pretzels & whipped butter

V

Selection of mustards



RQA AWARD-WINNING CHEESE

\$23 per person

King Island Dairy Tasmania - Stokes Point Smoked Cheddar

GF V

Woombye Cheese Queensland – Blackall Gold Washed Rind

GF NF V

Berrys Creek Cheese Victoria - Oak Blue

GF NF V

Artisan breads · lavosh crackers · dried fruit · quince paste

V

ICE CREAM SUNDAE

\$16 per person



Award winning ice cream

cones · assorted topping · candies · whipped cream

THE CANNOLI BAR

\$22 per person

Cannoli selection of fillings (choice of two)

Classic Chocolate

Ricotta & pistachio

White chocolate & salted caramel

Lemon curd & rhubarb

V

PASTRY CHEF'S SIGNATURE DESSERT STATION

\$30 per person

Mini coke & whiskey cola cans

GF V

'The Cherry '

GF V

North Qld rainforest chocolate tart

salted caramel popcorn

V

Mini Lemon meringue pie

V

Assorted French macarons

GF V

Mini tiramisu

V

Mango & passionfruit cheesecake

GF V



"With a focus on playful Innovation, our desserts are technique driven with a modern interpretation. Our aim is to bring a premium restaurant quality experience into the event space."

NAT RAWLINS
Pastry Sous Chef



COLD CANAPÉS

\$6.5 per person/per item

Classic sushi roll

pickled ginger · ponzu soy sauce
NF GF DF

Vegetarian sushi

ponzu soy · wasabi
NF GF Vegan

Persian feta & lemon thyme tart

bloody Mary gel
V

Maple crusted sweet potato brûlée

prosciutto · sage

Antipasti skewer

kalamata olive · semi dried tomato · fresh mozzarella
NF GF

Thai chicken larb

betel leaf · sweet chilli jam · fried shallots
DF GF

Sous vide chicken breast

parfait · potato straw
NF GF



Seared Darling Downs beef

horseradish crumble
NF GF DF

Beef teriyaki

scorched rice · wakame · toasted sesame · lime mayo
DF GF

Gin cured Huon salmon

rainforest finger lime · crème fraiche · toasted brioche

Kingfish ceviche

lime · coconut · green chilli · coriander
NF GF DF

HOT CANAPÉS

\$6.5 per person/per item

Moroccan fried cauliflower

harissa · smoked aioli
GF Vegan

Wood mushroom tartare

potato rosti · truffle aioli
GF Vegan

Porcini & truffle arancini

basil mayonnaise
V

Warm olive focaccia

whipped goat's cheese · sundried tomato pesto
V

Korean fried chicken

gochujang sauce · toasted sesame
DF

Scorched sweet corn and zucchini fritters

tomato relish · crumbled chorizo

Mini BBQ pulled pork slider

slaw · sweet baby Rays

Angus beef 'pie n peas'

Porcini dusted beef croquette
horseradish cream · smoked sea salt



Seared Darling Downs beef

smoked soy · wasabi · tamagoyaki
NF GF DF

Cumin salted lamb tenderloin

eggplant puree · hazelnut crumb
DF GF

Double crunch spicy prawns

lime mayo



"As a passionate Queensland chef, I love crafting culinary delights with fresh and vibrant local produce. Working with Queensland's luscious fruits, crisp vegetables and succulent seafood allows me to create dishes that will not only please our guests but also will foster a genuine connection between the diverse, rich flavours of our region and its people."

ASH BISHOP
Junior Sous Chef



INDIVIDUAL ITEMS

Minimum 50 people

\$13 per box/bowl

Salt n pepper squid

fries · Sichuan mayo
DF

Battered flathead

fries · tartare sauce

Beef braised in red wine

Paris mash · parsley oil
NF GF

Nachos

hand cut crispy tortillas · shredded cheese · sour cream · beans
salsa fresca · guacamole
V

Fried panko chicken tenders

fried new potatoes · Cajun mayonnaise
DF

Butter chicken

aged basmati rice · coriander
GF

Thai green chicken curry

jasmine rice · Thai basil
DF GF

Sticky pork belly bao

mint slaw
DF

Singapore chicken & pork hokkien noodles

DF

Spinach & ricotta tortellini

mushroom cream · parmesan
V

South Indian vegetable curry

red cargo rice · pappadum
DF V

San choy bow

chicken · iceberg lettuce · crispy shallots · lime & chilli dressing
DF GF

Chefs Selection of Dessert Petit Fours

\$7 per person/per item

Chefs selection of Chips & Nuts

\$5 per person