

14 February 2023

Brisbane Showgrounds new menu showcases nation's best

The new 2023 Brisbane Showgrounds menu continues to showcase award-winning Australian products, while offering more flexibility to tailor menus plus exciting live food stations that better encourage networking.

Almost half of the menus for events at the Brisbane Showgrounds are now tailor-made, with the venue's world-class chefs working with more clients each year to create unique menus that match their specific event occasions while staying relevant to current trends.

Brisbane Showgrounds Executive Chef Sean Cummings said those holding events at the venue wanted flexibility.

"Our new menu provides a guide but leaves room to be flexible to client needs," he said.

Meet and eat style menus have also gained popularity over the past year, with networking becoming an increasingly important event goal.

The Brisbane Showgrounds has invested in more live food stations for 2023, with 11 now featured on the menu including a new German Beer Hall with Oktoberfest inspired items such as grilled bratwurst and house made pretzels.

Petite desserts are also a popular choice for networking, with an increasing number of clients opting for the bite-sized sweets over traditional sit-down desserts.

"Interactive and family style desserts are really starting to come back in," Mr Cummings said.

"You can grab a petite dessert from the centre of any table while you're networking."

As always, the Brisbane Showgrounds menu has a heavy focus on championing award-winning produce from its sister brand the Royal Queensland Awards (RQA) and sourcing local produce.

"We work directly with farmers who showcase their products through the RQA, putting their award-winning products up in lights on our menu," Mr Cummings said.

"Here in Queensland we're really spoilt for choice when sourcing fresh produce, whether it's beef from the Darling Downs or fruit and vegetables from the Lockyer Valley which is the salad bowl of Australia – we also have beautiful seafood coming from Mooloolaba on the Sunshine Coast.

"We're transparent about where the food we source comes from – that's our mission here at the Brisbane Showgrounds – we're here to champion agriculture, so for people to understand where the food they're enjoying at our venue comes from, that's fulfilling our mission.

"We have a team of amazing chefs with a lot of experience and all of them are invested in our mission and our philosophy."

To view the 2023 menu visit www.brisbaneshowgrounds.com.au/home/plan/menu-compendium

To learn more about our food journey click here <https://www.youtube.com/watch?v=TcBl8v-3Z8k&t=20s>

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MEDIA ENQUIRIES:

Veronica Carew
General Manager Communications
Ph: 07 3253 3930/ 0408 323 631
Email: vcarew@rna.org.au

Nicole Clifton
Media and Communications Officer
Ph: 07 3253 3932/ 0417 451 775
Email: nclifton@rna.org.au