


JUST ADD BREAKFAST

for a perfect
Gold Coast morning



gold | convention and
coast | exhibition centre



Whatever amazing experiences you've got planned for your guests, we can start their day the perfect way – with a breakfast menu full of options.

A tasty stand-up breakfast might set the pace for those on the go, or maybe a café-style gourmet sitdown would put a high-tone spin on our postcard Gold Coast mornings.

Our creative kitchen teams are tapped straight into the Gold Coast's thriving foodie networks, where they source fresh local produce and keep tabs on the trends lighting up café chalkboards and Insta feeds.

So whatever your vision for the best start to the day, the Gold Coast Convention and Exhibition Centre has the breakfast package to match.

**GOOD IDEAS
START WITH
GREAT COFFEE**

CONTINENTAL BREAKFAST

\$30.30 pp

- Assortment of individual cereals
- Selection of premium yoghurts [GF V]
- Sliced seasonal fruits [GF V]
- Baked croissants, flaky Danish pastries, muffins with jams and butter [V]
- 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

ADD A BANANA BLUEBERRY AÇAÍ SMOOTHIE
TO ANY BREAKFAST FOR \$3.80 PP

GF = gluten friendly | V = vegetarian

THE ART OF FOOD





THE MOST PHOTOGENIC MEAL OF THE DAY

BREAKFAST COCKTAIL MENU

\$38.00 pp

COLD SELECTION

- Greek yoghurt, coconut granola and mango compote [V]
- Chia with blueberry and grilled pineapple [GF V]

HOT SELECTION

- Caramelised onion tartlet, goats cheese, fig and petite salad [V]
- Petite French toast with berry compote [V]
- Toasted crumpet, hot smoked salmon and crème fraîche
- Poached egg, ham hock and snow pea cocotte [GF]
- House braised barbecue baked beans, jalapeño salsa and sour cream [GF V]
- Roasted range of aromatic, enticing Vittoria blend coffee, decaffeinated coffee and a selection of premium quality classic and herbal teas

GF = gluten friendly | V = vegetarian

HOT BREAKFAST PACKAGE

\$36.80 pp

SERVED TO THE CENTRE OF YOUR TABLE

- Baked croissants, flaky Danish pastries, muffins with jams and butter [V]
- Sliced seasonal fruits [GF V]
- 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

If you wish to add an alternate option from the selections below, simply add an additional \$3.50 per person

Select one of the following:

- Crispy bacon, chicken chipolata, sea salted Roma tomatoes, rösti potatoes, scrambled eggs and grilled mushrooms [GF]
- Artisan toast with champagne ham, poached egg, asparagus, roquette, roasted Roma tomatoes, potato hash and béarnaise
- Toasted ciabatta with grilled salmon, creamed corn, avocado, vine-ripened tomatoes, fetta and lemon
- Wholefood breakfast plate with sourdough, poached egg, dukkah, asparagus, field mushroom, tomato, spinach, beetroot and hummus [V]
- Potato hash with poached eggs, grilled haloumi, chorizo sausage and sourdough
- Wholegrain Turkish bread, baked egg, stewed tomatoes, Hungarian sausage, peppers, watercress and toasted seeds

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PREMIUM FUEL
[for busy people]



BREAKFAST – THE ORIGINAL KICKSTARTER

BREAKFAST FOR PEOPLE ON THE MOVE [STAND UP]

\$37.80 pp

- Sliced seasonal fruits [GF V]
- Bircher muesli [V]
- Individual creamy yoghurts [GF V]
- Fruit muffins and flaky Danish pastries [V]
- 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 semi-dried heirloom tomato tartlet
- Croissants filled with shaved champagne ham and cheddar
- Smoked salmon croissants, cream cheese and buttercrunch lettuce
- Bacon and egg English muffin
- Breakfast focaccia with thick cut bacon, egg, spinach, maple onion relish and crumbled ricotta
- Egg and bacon filo with grilled corn salsa and tomato relish

SWEET SELECTION

- Breakfast pancakes, cream, mixed berry compote and maple syrup [V]
- Muesli, fig, nuts and honey bar [V]
- Fruit brochettes [GF V]
- Blueberry and apple Greek yoghurt with muesli crumble [V]
- Forest berry ricotta waffles with caramelised pecans [V]
- Açai breakfast smoothie [GF V]
- Warm blueberry and banana loaf with local honey [V]

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Breakfast Menu - July 20 | 06