

JUST ADD A CREW MEAL

for a perfect
Gold Coast event





CREW BREAKFAST

Menu one \$18.50 pp

- Bacon and egg English muffins
- Selection of individual yoghurt tubs [GF V]
- Pancakes and condiments [V]
- Sliced seasonal fruit [GF V]
- Chilled selection of fruit juices
- Freshly brewed coffee and tea

Menu two \$18.50 pp

- Shaved champagne ham and Australian cheddar filled croissants
- Selection of individual yoghurt tubs [GF V]
- Assorted muffins and flaky Danish pastries with home-made jams and butter [V]
- Sliced seasonal fruit [GF V]
- Chilled selection of fruit juices
- Freshly brewed coffee and tea

Menu three \$18.50 pp

- Bacon, tomato and egg quiche tartlet
- Selection of individual yoghurt tubs [GF V]
- Assorted muffins and flaky Danish pastries with home-made jams and butter [V]
- Sliced seasonal fruit [GF V]
- Chilled selection of fruit juice
- Freshly brewed coffee and tea



CREW MEALS



Menu one \$20.50 pp

- Build a burger*
Herbed roasted chicken burger
Angus burger with grilled onion
Served with panini rolls, salad, relishes and sauces
- Sliced seasonal fruit [GF V]
- Ice creams [V]
- Freshly brewed coffee and tea

Menu two \$21.50 pp

- Selection of house-made pizzas
- Rigatoni with spinach, onion, garlic, cherry bocconcini and herbs [V]
- Salad greens with condiments and dressings [V]
- Assorted pastries [V]
- Sliced seasonal fruit [GF V]
- Freshly brewed coffee and tea

Menu three \$18.50 pp

- Selection of gourmet pies*
- Potato wedges with sour cream and sweet chilli [GF V]
- Salad greens with condiments and dressings [V]
- Assorted pastries [V]
- Sliced seasonal fruit [GF V]
- Freshly brewed coffee and tea

Menu four \$ 26.00 pp

- Turmeric roasted chicken with shallots, toasted fennel, tomato and red chilli [GF]
- Basmati rice with slow roasted lamb, fenugreek, cumin, cucumber and yoghurt [GF]
- Salad greens with condiments and dressings [V]
- Bread basket [V]
- Assorted pastries [V]
- Sliced seasonal fruit [GF V]
- Freshly brewed coffee and tea

Menu five \$ 26.00 pp

- Lemon garlic roasted lamb with chat potato and spinach [GF]
- Herb roasted root vegetables and macadamia [GF V]
- Salad greens with condiments and dressings [V]
- Bread basket [V]
- Assorted pastries [V]
- Sliced seasonal fruit [GF V]
- Freshly brewed coffee and tea

Menu six \$ 26.00 pp

- Chicken saltimbocca with prosciutto, sage, tomato and basil
- Salmon, lemon risotto with caperberries, parmesan and Roma tomatoes [GF]
- Salad greens with condiments and dressings [V]
- Bread basket [V]
- Assorted pastries [V]
- Sliced seasonal fruit [GF V]
- Freshly brewed coffee and tea

*Please note: vegetarian and/or gluten free alternatives are available. Please discuss your requirements with your event manager.



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 Liquor Act 1992 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 writing.
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.