

Break



IMPORTANT INFORMATION

The Gold Coast Convention and Exhibition Centre's team of qualified kitchen personnel take great care in the preparation of our menus and endeavour to cater for all guests with special dietary requirements, such as vegetarian, vegan, gluten free, lactose intolerant or allergies. Charges may apply for other dietary choices.

Our Event Managers welcome the opportunity to discuss this with you during the planning stages of your event. Planning for your guests' food allergies and intolerances is important to ensure the success of your event.

PLEASE NOTE:

Although every possible precaution will be taken to ensure that these menu items are allergen free, certain items may still contain allergens as they are prepared in facilities that process milk, egg, soy, sesame, nuts and seafood.

Break MENU

All break menus include roasted range of aromatic, enticing Vittoria blend coffee from a bistro-style espresso machine, decaffeinated coffee and a selection of premium quality classic and herbal teas.

Add fruit to any of the menus for an additional **\$3.00 pp**.

Should you wish to include two or more items in your selection, add **\$3.00 pp** per item.

Combos

Select one sweet and one bakery item from the following to accompany your tea and coffee:

\$12.80 pp

SWEET SELECTION

Carrot cake with lime and cream cheese [V]

Chocolate chip banana bread [V]

Assortment of homestyle cookies [V]

BAKERY

Selection of gourmet pies

Flaky Danish pastries [V]

Cornish pastie with mustard pickle

GF Gluten friendly
V Vegetarian

Sweet COLD

\$10.30 each

- Carrot cake with lime and cream cheese [V]
- Assortment of gourmet cookies [V]
- Blackberry apple tea cake [V]
- Rum and raisin chocolate loaf with candied orange [V]
- Chocolate peanut butter brownie [V]
- Banana bread with coffee cinnamon crème [V]
- Friands including blueberry, raspberry, lemon and orange [GF V]

\$11.50 each

- Portuguese custard tart [V]
- Handcrafted cupcakes [V]
- Gourmet lamingtons including strawberry, mango passionfruit and chocolate caramel [V]
- Dark chocolate layered biscuit with cream chocolate malt filling [V]
- Almond frangipane croissant [V]
- Fruit brochettes [GF V]
- Passionfruit coconut meringue tart [V]
- Assortment of bliss balls [GF V]

Sweet WARM

\$11.50 each

- Flaky Danish pastries [V]
- Bomboloni mini filled doughnuts with cinnamon [V]
- Macadamia pear and honey crumble with double cream [V]
- Cronut with vanilla bean custard, chocolate, and pistachio [V]
- Selection of muffins including white chocolate and macadamia, apple crumble, blueberry, butterscotch [V]
- Petite waffle bar with a selection of condiments including fruit compote, hot fudge, butterscotch and cream [V]
- Pecan and cashew pie with crème pâtissière [V]
- Date and toffee loaf with espresso glaze [V]

To include two or more items in your selection, add **\$3.00 pp** per item.

GF Gluten friendly **V** Vegetarian

Savoury

\$11.50 each

Selection of gourmet pies including peppercorn, chicken and brie, beef with tomato herb relish

Sweet potato, spinach and ricotta frittata [GF V]

Selection of savoury egg tarts with vine-ripened tomato dip

Cornish pastie with mustard pickle

Spinach and fetta spanakopita with leek and parmesan sauce [V]

Baked savoury empanadas with tomato jalapeño relish

Roast pumpkin, bell pepper and fetta pide with garlic and lemon yoghurt [V]

Vegetarian Mexican taquitos with sour cream, tomato and corn salsa [GF V]

Wellness

\$12.50 each

Mixed nuts [V]

Natural Greek yoghurt with berry compote [GF V]

Raw slice with lemon, cashew, chia and white chocolate [GF V]

Pistachio coconut bar [GF V]

Fruit brochette [GF V]

Protein balls [GF V]

Grain, nut and seed muesli bars [V]

Assorted juices: orange, pineapple, and apple

Frozen

\$11.50 each

Liquored ice cream flavours including strawberry and cointreau, raspberry and Irish cream, rum and raisin, coffee and Frangelico [GF V]

Non-liquored ice cream flavours including vanilla bean, dark couverture chocolate, burnt caramel coffee and hazelnut, mango and toasted coconut, macadamia praline [GF V]

Sorbet flavours including raspberry, strawberry, cocoa, mango, lemon and coconut [GF V]

Mini gelato cones [V]

Gelato tubs [GF V]

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

To include two or more items in your selection, add **\$3.00 pp** per item.

GF Gluten friendly **V** Vegetarian

Continuous TEA & 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, selection of sugar and milks.

CUP

\$4.50 pp

SMALL URN [18 CUPS]

Served with biodegradable cups

\$47.00

Served with crockery

\$60.00

LARGE URN [75 CUPS]

Served with biodegradable cups

\$150.00

Served with crockery

\$190.00

BISTRO MACHINE [80 CUPS]

Including 1kg of Vittoria coffee beans,
milk, sugar and crockery

\$240.00