

Breakfast



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.

Breakfast

GF Gluten friendly | V Vegetarian

Cocktails STAND UP

\$39.00 pp

COLD

Greek yoghurt with coconut granola
and mango compote [V]

Chia with blueberry and grilled pineapple [GF V]

HOT

Caramelised onion tartlet with goat cheese,
fig and petite salad [V]

Petite French toast with berry compote [V]

Toasted crumpet with hot smoked salmon
and crème fraîche

Poached egg cocotte with ham hock and snow peas

House-braised barbeque baked beans
with jalapeño salsa and sour cream [GF V]

Roasted range of aromatic, enticing Vittoria blend
coffee and tea

Continental STAND UP

\$30.90 pp

INCLUSIONS

Assortment of individual cereals

Selection of premium yoghurts [GF V]

Seasonal cut fruit [GF V]

Flaky Danish pastries and muffins [V]

Served with bottled juices and water

Roasted range of aromatic, enticing Vittoria blend coffee and tea

To add an additional option,
add \$6.50 per option / per person:

ADDITIONAL

Bacon and egg English muffin

Croissants filled with shaved champagne ham and cheddar cheese

Breakfast quesadilla with egg, bacon, jalapeño and cheddar cheese

Breakfast open Turkish with egg, bacon, herbs and cheddar cheese

Breakfast pie with egg, bacon, cherry tomato, parmesan and leek

Southwest breakfast burrito with savoury beef, potato and egg

Strawberry, oats, coconut yoghurt and chia pudding [V]

Breakfast for those on the move

STAND UP

\$39.90 pp

Seasonal cut fruits [GF V]

Bircher muesli [V]

Individual creamy yoghurts [GF V]

Flaky Danish pastries and muffins [V]

Served with bottled juices and water

Roasted range of aromatic, enticing Vittoria blend coffee and tea

Select two savoury and one sweet from the following to accompany this breakfast:

SAVOURY

Breakfast pie with egg, bacon, cherry tomato, parmesan and leek

Croissants filled with shaved champagne ham and cheddar cheese

Loaded potato hash with blistered tomato, grilled egg and aged cheddar [GF V]

Bacon and egg English muffin

Breakfast focaccia with bacon, egg, spinach, sweet onion relish and crumbled ricotta

Scrambled egg and bacon filo with chipotle tomato relish

Croque monsieur – leg ham, gruyère cheese and dijon bechamel

SWEET

Breakfast pancakes with cream, berry compote, chocolate, toasted nuts and maple syrup [V]

Cinnamon cronut with custard cream [V]

Chocolate, puffed rice, hazelnut and coconut granola [V]

Blueberry and apple Greek yoghurt with muesli crumble [V]

Breakfast waffles with berries, honey, macadamias and double crème [V]

French toast with caramelised banana and salted caramel [V]

Warm buttermilk banana loaf with vanilla bean churned butter [V]

GF Gluten friendly **V** Vegetarian

Breakfast Bowl

STAND UP

\$26.50 pp

Select two options from the following:

Apple and maple bircher granola bowl with flaked almonds, seasonal fruits and berries [V]

Chia seed yoghurt pudding with goji berries, granola, mixed berries and nuts [V]

Prosciutto, rockmelon and honeydew bowl with roquette, candied walnuts, thyme-baked ricotta and sourdough croutons

Served with bottled juices and water

Roasted range of aromatic, enticing Vittoria blend coffee and tea

Please note: breakfast bowls cater for a maximum of 800 people

Hot Breakfast

SIT DOWN

\$36.80 pp

INCLUDED

Flaky Danish pastries [V]

Fruit brochette [GF V]

Served with bottled juices and water

Roasted range of aromatic, enticing Vittoria blend coffee and tea

Select one of the following:

Crispy bacon, chicken chipolata, sea salted tomato, potato rosti, scrambled eggs and grilled mushrooms [GF]

Artisan toast with roast pork belly, poached egg, asparagus, Roma tomato, potato rosti and roquette with citrus dressing

Sourdough crumpets with smoked salmon, poached eggs, avocado, oven-dried tomato and mustard cress

Wholefood breakfast plate – toasted sourdough, poached egg, dukkha asparagus, swiss brown mushroom, tomato, spinach, baby beetroot and hummus [V]

Marjoram potato hash, spinach, poached egg, prosciutto and goat cheese [GF]

To add an alternate option from the selections above, add \$3.50 per person.

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