



BREAKFAST



gold | convention and
coast | exhibition centre

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 passionfruit compote [V]

Demitasse coffee and date porridge [V]

HOT

Salmon and ricotta tartlet with dill cream cheese and petite salad

Petite French toast with caramel banana [V]

Toasted crumpet with hot smoked salmon and crème fraîche

Ham, egg and spinach fritter with bearnaise dip

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

Roasted range of aromatic, enticing Vittoria blend coffee and tea

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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 assorted 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

Breakfast quesadilla with egg, bacon and cheddar cheese

Bacon and egg English muffin

Croissants filled with shaved champagne ham and cheddar cheese

Breakfast open Turkish bread with egg, chorizo, herbs and cheddar cheese

Mixed berries, oats, coconut yoghurt and chia pudding with toasted granola [V]

Croissants filled with jalapeno, egg, bacon, spinach and tomato relish

Breakfast pie with egg, bacon, cherry tomato, fetta and herbs

BREAKFAST FOR PEOPLE ON THE MOVE

STAND UP

\$39.90 pp

INCLUSIONS

Seasonal cut fruit [GF V]

Bircher muesli [V]

Individual creamy yoghurts [GF V]

Flaky Danish pastries and muffins [V]

Served with assorted 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 and fetta and herbs

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 Kessler pork, egg, spinach, bocconcini and sweet onion relish

Scrambled egg and bacon filo with chipotle tomato relish

Zucchini fritter with spinach, corn and cumin yoghurt [V]

SWEET

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

Cinnamon cronut with custard cream [V]

Almond croissant [V]

Blueberry and apple Greek yoghurt with granola crumble [V]

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

French toast with caramelised banana and salted caramel [V]

Chocolate and puffed rice, golden oat cluster [V]

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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]

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

Served with assorted juices and water

Roasted range of aromatic, enticing Vittoria blend coffee and tea

PLEASE NOTE:

Breakfast bowls cater for a maximum of 500 people.

HOT BREAKFAST

SIT DOWN

\$36.80 pp

INCLUSIONS

Flaky Danish pastries [V]

Fruit brochette [GF V]

Served with assorted 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 rösti, scrambled eggs and grilled mushrooms [GF]

Artisan toast with creole pulled pork, poached egg, Roma tomato, potato rösti roquette and chipotle aioli

Sourdough with Kessler pork, poached eggs, avocado, oven-dried tomato and watercress

Wholefood breakfast plate – toasted sourdough, poached egg, dukkha, asparagus, Swiss brown mushroom, Roma tomato, spinach and pomegranate hummus [V]

Chilli scrambled egg with zucchini fritter, grilled haloumi, cauliflower and potato hash and sumac citrus dressing [V]

PLEASE NOTE:

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