



# ENVIRONMENTALLY CONSCIOUS





### IMPORTANT INFORMATION

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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

All breakfast 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. Tea and coffee served with oat, soy and almond milk.

Should you wish to include **two** options in your selection add **\$3.00** per person.

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**GF** Gluten friendly

**V** Vegetarian



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## HOT BREAKFAST

SIT DOWN

**\$36.80 pp**

### INCLUSIONS

Flaky Danish pastries **[V]**

Fruit brochette **[GF V]**

Served with assorted juices and water

Select one of the following:

Toasted sourdough, dukkha spices, asparagus, Swiss brown mushroom, Roma tomato, spinach and pomegranate hummus **[V]**

Zucchini pakoras fritter with potato hash, grilled cauliflower, tomato confit, watercress, and sumac dressing **[GF V]**

## BREAKFAST BOWL

STAND UP

**\$ 26.50 pp**

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

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

## PLEASE NOTE:

Breakfast bowls cater for a maximum of 500 people.

# BREAK

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. Tea and coffee served with oat, soy and almond milk.

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

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

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## SWEET

**\$11.50 pp**

Handcrafted cupcakes **[V]**

Fruit brochettes **[GF V]**

Assortment of bliss balls **[V]**

Chocolate peanut butter brownie **[GF V]**

Apricot and almond slice **[GF V]**

Blueberry muffin **[V]**

## SAVOURY

**\$ 11.50 pp**

Assorted savoury muffins **[V]**

Vegetarian sausage roll **[GF V]**

Sweet potato croquette **[V]**

Vegetable empanadas **[V]**

Cornish pastie with mustard pickle **[V]**

Vegetarian Mexican taquitos with tomato and corn salsa **[GF V]**

# HOT LUNCH BUFFET

All lunch buffet 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.

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## MENU 1

### AMERICAN

\$46.00 pp

#### MAIN

Patatas bravas with cherry tomato and chilli red pepper dressing **[GF V]**

Garden paella with zucchini, yellow squash, pumpkin, tomato, peas and white beans **[GF V]**

Fusilli pasta with zucchini, fennel, peas and cacciatore sauce **[V]**

Grilled pumpkin steaks with pomegranate, hummus, parsley and lemon **[GF V]**

#### SALAD

Wild and brown rice salad with cucumber, dried cranberry, coriander and mandarin vinaigrette **[GF V]**

Heirloom tomato, roast bell pepper, rocket, mint salad with almond herb dressing **[GF V]**

Lemon couscous, broad bean, cucumber, green tomato and roasted red pepper salad **[V]**

Selection of local picked salad greens with toasted seeds **[GF V]**

#### DESSERT

Seasonal whole and cut fruit **[GF V]**

## MENU 2

### ASIAN

\$ 46.00 pp

#### MAIN

Coconut red curry with potato, tomato, pumpkin, green beans, eggplant and basil **[GF V]**

Thai-style fried rice with pineapple, carrot, long beans, spring onion and chilli **[V]**

Grilled tofu with sticky eggplant, garlic, bean shoots shallots and white sesame **[V]**

Fried bok choy, wombok cabbage, bean shoots, zucchini and sesame ginger dressing **[V]**

#### SALAD

Marinated tofu, cos lettuce, shredded carrot and edamame salad with cumin lime dressing **[GF V]**

Glass noodles, carrot, cherry tomato, onion, toasted peanuts, coriander and mint salad with tamarind dressing **[V]**

Wombok, bok choy, pickled carrots and toasted almond salad with sesame dressing **[GF V]**

Selection of local picked salad greens with toasted seeds **[GF V]**

#### DESSERT

Seasonal whole and cut fruit **[GF V]**

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## MENU 3

### STREET

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**\$43.00 pp**

#### POKE BOWL

Beluga lentil, wild rice, Queensland blue pumpkin, baby beetroot, tomato, dried cranberries, coconut yoghurt and hemp seed **[GF V]**

Grilled tofu, edamame beans, shredded cabbage, wakame, red radish, berry rice and Japanese dressing **[GF V]**

#### GARDEN PLATTERS

Grilled asparagus with salsa verde **[GF V]**

Button mushrooms with caramelised red wine vinegar **[GF V]**

Heirloom tomatoes with parsley and preserved lemon dressing **[GF V]**

Fingerling potato, kale with shallot and olive oil **[GF V]**

#### DIPS AND BREADS

Sourdough, lavoche and seeded breads **[V]**

Tomato tapenade **[GF V]**

Pumpkin hummus **[GF V]**

#### DESSERT

Bliss balls **[V]**

# DINNER

Should you require two items to be served, please budget an additional **\$3.50 per serve**.

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## PLATED DINNER

### 3 COURSES

**\$78.00 pp**

Select one of the following entrées, mains and desserts:

#### PLATED ENTRÉE

Grilled harissa eggplant with crispy paprika chickpeas, preserved lemon, parsley, and Sicilian olive salad with tomato capsicum tapenade **[GF V]**

Pistachio dukkha zucchini flower with Middle Eastern couscous, baby beets and spiced tomato relish **[V]**

#### PLATED MAIN

Vegetable okonomiyaki with king mushroom, heirloom vegetables, vegan mayonnaise, tonkatsu sauce and shredded nori **[V]**

Eggplant cannelloni with basil, sweet potato, spinach, roasted pumpkin with garlic carrot purée **[GF V]**

#### DESSERT

Dark chocolate jaffa mousse with popcorn praline and cashew chocolate crumb **[V]**

Passionfruit coconut cake with toasted coconut, finger lime and citrus sherbet **[V]**