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# CUISINE ON CUE

• EVENT CATERING •

## Queensland Multicultural Centre Conference Packages



# Conference Packages

All catering available to guests on a catering station

## Full Day Standard Package

**40 - 80 guests      \$50.00 per person**

**Over 80 guests      \$45.00 per person**

*Includes staffing for a 9 hour event.*

Arrival Tea and Coffee, Morning Tea, Lunch and Afternoon Tea

## Half Day Standard Package

**40 - 80 guests      \$42.00 per person**

**Over 80 guests      \$36.00 per person**

*Includes staffing for a 5 hour event.*

Arrival Tea and Coffee, Morning Tea OR Afternoon tea and Lunch

## Arrival

Freshly brewed coffee and a selection of traditional and herbal teas

## Morning Tea

Chef's selection of sweet items (1.5pp)

Freshly brewed coffee and a selection of traditional and herbal teas

## Lunch

Chef's selection of sandwiches .w. gourmet fillings (1 round per person)

Freshly sliced seasonal fruit platter

Chilled orange juice and soft drinks

Freshly brewed coffee and a selection of traditional and herbal teas

## Afternoon Tea

Chef's selection of sweet items (1.5pp)

Freshly brewed coffee and a selection of traditional and herbal teas

Additional staffing time available for an additional cost depending on length of time.

All prices include GST.

## **Full Day Working Package**

**40 - 80 guests     \$55.00 per person**

**Over 80 guests     \$50.00 per person**

*Includes staffing for a 9 hour event.*

Arrival Tea and Coffee, Morning Tea, Lunch and Afternoon Tea

## **Half Day Working Package**

**40 - 80 guests     \$45.00 per person**

**Over 80 guests     \$40.00 per person**

*Includes staffing for a 5 hour event.*

Arrival Tea and Coffee, Morning Tea OR Afternoon tea and Lunch

### **Arrival**

Freshly brewed coffee and a selection of traditional and herbal teas

### **Morning Tea**

Your selection of one item from our sweet and one item from our savoury options (1.5pp)

Freshly brewed coffee and a selection of traditional and herbal teas

### **Lunch**

Chef's selection of sandwiches, rolls and wraps .w. gourmet fillings (1 round per person)

Freshly sliced seasonal fruit platter

Chilled orange juice and soft drinks

Freshly brewed coffee and a selection of traditional and herbal teas

### **Afternoon Tea**

Your selection of one item from our sweet and savoury options (1.5pp)

Freshly brewed coffee and a selection of traditional and herbal teas

Additional staffing time available for an additional cost depending on length of time.

All prices include GST.



### **Full Day Executive Package**

**40 - 80 guests      \$65.00 per person**

**Over 80 guests      \$60.00 per person**

*Includes staffing for a 9 hour event.*

Arrival Tea and Coffee, Morning Tea, Lunch and Afternoon Tea

### **Half Day Executive Package**

**40 - 80 guests      \$55.00 per person**

**Over 80 guests      \$50.00 per person**

*Includes staffing for a 5 hour event.*

Arrival Tea and Coffee, Morning Tea OR Afternoon tea and Lunch

### **Arrival**

Freshly brewed coffee and a selection of traditional and herbal teas.

### **Morning Tea**

Your selection of one item from our sweet and savoury options (1.5pp)

Freshly brewed coffee and a selection of traditional and herbal teas.

### **Lunch**

Antipasto Platters - Pastrami, salami, marinated artichokes, semi dried tomato, grilled red peppers, feta, beetroot relish served .w. lightly toasted flat bread

Mesculin garden salad .w. cucumber, Spanish onion and cherry tomatoes and French vinaigrette (GF V)

Fresh sliced platter of seasonal fruit

Chilled orange juice

Freshly brewed coffee and a selection of traditional and herbal teas

### **Afternoon Tea**

Your selection of one item from our sweet and savoury options (1.5pp)

Freshly brewed coffee and a selection of traditional and herbal teas

All prices include GST.

Additional staffing time available for an additional cost depending on length of time.



## **Full Day Buffet Package**

**40 - 80 guests      \$70.00 per person**

**Over 80 guests      \$66.00 per person**

*Includes staffing for a 9 hour event.*

Arrival Tea and Coffee, Morning Tea, Lunch and Afternoon Tea

## **Half Day Buffet Package**

**40 - 80 guests      \$61.00 per person**

**Over 80 guests      \$56.00 per person**

*Includes staffing for a 5 hour event.*

Arrival Tea and Coffee, Morning Tea OR Afternoon tea and Lunch

### **Arrival**

Freshly brewed coffee and a selection of traditional and herbal teas

### **Morning Tea**

Your selection of one sweet and one savoury item (1.5pp)

Freshly brewed coffee and a selection of traditional and herbal teas

### **Lunch**

Your selection of two buffet main dishes from our menu served with bread rolls and accompaniments

Your selection of two gourmet salads

Fresh fruit platter

Chilled orange juice

Freshly brewed coffee and a selection of traditional and herbal teas

### **Afternoon Tea**

Your selection of one sweet and one savoury item (1.5pp)

Freshly brewed coffee and a selection of traditional and herbal teas

All prices include GST. Additional costs for equipment apply.



# Morning & Afternoon Tea

Your selection of one item from our sweet options and one item from our savoury options (1.5pp)

## Savoury Options

Leek, cheddar & black pepper scones (V)

Petite seeded bagels **w** cream cheese, chives, prosciutto & rocket

Rocket & sundried tomato tarts (V GF)

Mini potato salad cups (GF DF V)

Mini pasta salad cups (DF V)

Mini Caprese salad cups - vine ripened tomato, basil & bocconcini **w** aged balsamic (GF V)

Puff pastry scroll **w** mozzarella, romesco & oregano (V)

Corn fritter **w** bacon jam & herb salsa

Smoked speck, leek & blue cheese tart (GF)

Mushroom & pinenut savoury muffin **w** pesto cream cheese (V)

Pastrami, Dijon & Swiss cheese on petite croissant

Greek salad skewer: Kalamata olive, capsicum, cherry tomato, cucumber & feta (GF V)

## Sweet Options

Spiced pineapple & coconut cake (GF V)

Chocolate and nut brownie (GF V)

Lemonade scones **w** cream & strawberry preserve (V)

House made chocolate chip banana bread (V)

Protein balls - assorted flavours (V)

Healthy 'Snickers' Slice: cocoa, fig caramel, peanuts & rice puffs (V GF DF)

House made melting moments (V)

House made jam drops (V)

Chia pudding **w** tropical fruits (VG)

Fruit skewers (V GF DF)

Fig & walnut loaf **w** brie slices & honey drizzle (V)

Greek yoghurt **w** honey roasted nuts (V)

Strawberry rice pudding **w** rice crisp sticks (V GF)

Fruit custard tarts (V)

Assorted cakes & slices (V)

Glazed Danish pastries (V)

Assorted Cookies (V)



# Buffet Menu

*Served with freshly baked bread rolls and appropriate condiments*

## **Please choose two main options**

Lamb moussaka - layers of grilled eggplant & ground lamb in a tomato sugo **w** a cheesy baked top (GF)

Honeyed chicken tagine slow cooked honey chicken **w** apricots, raisins & sweet potato chunks served **w** cous cous (DF)

Roasted Darling Downs chicken pieces **w** house made chipotle tomato relish, green shallots (GF DF)

Baked North Queensland barramundi **w** chilli & kaffir, coconut & lime dressing (GF DF)

Slow cooked sweet potato & butternut squash chilli (VG GF DF)

Hungarian beef goulash stewed beef **w** paprika, tomatoes, capsicum & served **w** sour cream (GF)

Adobong Baboy (sauteed Phillipino pork dish) **w** soy vinegar & garlic & served **w** roasted potatoes (DF)

## **Please choose two salad options**

Roast apple, honey nut, red onion, rocket & bacon salad **w** mustard dressing (GF DF)

Broccoli, almond & pomegranate salad **w** lemon yoghurt dressing (GF V)

Cucumber, wakame & rice noodle salad **w** chilli, rice wine vinegar & shallots (GF DF V)

Sweet potato, lentil & feta salad **w** raspberry vinegar (GF V)

Roast potato & cauliflower salad **w** pesto dressing (GF V)

Grilled asparagus, artichoke & green bean **w** radicchio & spinach, lemon olive oil (GF DF V)

Garden salad **w** red onion, cucumber & cherry tomatoes (V GF DF)



# Additional Extras

## Gourmet Salad Bowls

Select from the buffet salad options

**\$5.50 / person**

## Sushi Platter

*(30 pieces per platter)*

Assorted sushi .w. soy sauce (GF)

**\$60.50 / platter**

## Cheese Platter

Selection of fine Australian cheeses, dried fruit and lavosh condiments

**\$110.00 / platter**

## Gourmet Trio of Dips

Freshly baked sliced Turkish bread and grissini .w. house made dips including hummus, roast pepper cream cheese & Macadamia pesto

**\$49.50 / platter**

## Antipasto Platter

Salami, prosciutto, roast peppers, semi dried tomato, Greek feta, olives and grilled vegetables

**\$110.00 / platter**

All prices include GST.

