



# Catering Menu



**Multiplex**  
Sport and  
Convention Centre



# Breakfast

## Hot breakfast buffet

\$33 per guest  
(min 50 guests)

Fresh cut fruit platter

Herb grilled tomato

Breakfast sausages

Scrambled eggs

English muffins

Bacon

Mushrooms

Hash browns

### Includes:

Freshly brewed coffee,  
Twinings tea selection  
and assorted juices

## Hot plated breakfast

\$33 per guest  
(min 50 guests)

### The big breakfast

English muffin, bacon,  
scrambled eggs, breakfast  
sausage, grilled tomato,  
grilled mushrooms served  
with a hash brown

### Eggs benedict

English muffin, leg ham,  
poached egg, wilted baby  
spinach and hollandaise sauce

### Breakfast bruschetta

Toasted sourdough, diced  
tomatoes, Spanish onion, feta,  
grilled mushrooms,  
poached egg and bacon  
with balsamic drizzle

### Smashed avocado

Toasted sourdough with  
smashed avocado, cherry  
tomatoes, wilted spinach,  
and a poached egg

### Includes:

Freshly brewed coffee,  
Twinings tea selection  
and assorted juices

### Optional add on:

Add bacon **\$1.50 per guest**

Add mushrooms **\$1 per guest**

## Shared breakfast platter

\$180 per platter (serves 8-10)

Granola and yoghurt cups

Alloway Farms sweet potato  
and feta muffins

Seasonal fresh sliced fruit

Croissants with butter and jam

### Optional add on:

Freshly brewed coffee,  
Twinings tea selection  
and assorted juices

**\$5.50 per guest**



# Morning and afternoon tea

**V** Vegetarian  
**PB** Plant based  
**GF** Gluten free  
**GFO** Gluten free option  
**DF** Dairy free

## Grab and go selection

Choose **two options**:  
**\$7 per guest**

**Triple choc cookie** (GF)

**White choc macadamia cookie** (GF)

**Smarty pants cookie** (GF)

**Melting moment**

**Banana bread** (GF)

**Caramel slice**

**Brownie slice**

**Double choc muffin**

**Blueberry muffin**

**Orange and poppyseed muffin**

*\*Limited dietary options available*

## Optional add on:

Freshly brewed coffee  
 with a selection of  
 Twinings tea

**\$11 per guest**

## Standard

Select **one option**:  
**\$13.50 per guest**

Select **two options**:  
**\$15 per guest**

Select **three options**:  
**\$16.50 per guest**  
*(min 100 guests)*

### Sweet

Eclairs

Lamingtons

Sweet tarts

Assorted sweet slices

Sweet muffins

Danish pastries

### Savoury

Sausage rolls

Mini quiches (GFO)

Mini pies

### Includes:

Freshly brewed coffee,  
 Twinings tea selection  
 and fresh fruit platters

## Housemade

Select **one option**:  
**\$15.50 per guest**

Select **two options**:  
**\$17 per guest**

Select **three options**:  
**\$18.50 per guest**  
*(min 100 guests)*

### Sweet

Lemonade scones with  
 jam and cream (GFO)

Mandarin and almond polenta  
 drizzle cakes (GF)

Passionfruit and macadamia  
 muffins with passionfruit  
 and lemon curd (GFO)

Decadent chocolate brownie  
 with macadamia chunks.

Freshly baked chocolate chip  
 cookies (PB)

Blueberry lemon polenta  
 muffins (PB)

### Savoury

Sweet potato scones  
 with chive butter

Homemade sausage rolls

BBQ jackfruit wrap bites (v)

Sweet potato, feta,  
 caramelised onion quiche

Cherry tomato tartlet  
 with rocket pesto

Sweet potato and tomato  
 muffin (GFO)

Tomato basil bruschetta (v)

### Includes:

Freshly brewed coffee,  
 Twinings tea selection  
 and fresh fruit platters

### Standard tea and coffee

Freshly brewed coffee  
 with a selection of  
 Twinings tea  
**\$5 per guest**

### Nespresso tea and coffee

Nespresso coffee pods  
 and a selection of T2 tea  
**\$7 per guest**  
*(max 40 guests)*

### Barista coffee

One break or on arrival  
**\$5 per guest**

**Additional \$3.50 per guest**  
 for up to two breaks

**Additional \$5 per guest**  
 for up to three breaks

*\*Barista services will only be  
 available during break times,  
 Barista services only available  
 for events over 80 guests*

## Catering discount applies:

*\*Catering discount excludes  
 grab and go selection*

- Morning tea or afternoon tea and lunch package: 7.5% Discount
- Morning tea, lunch and afternoon tea package: 10% Discount



# Lunch

## Working

Choose **one option**:  
\$17 per guest

Choose **two options**:  
\$18 per guest

**Assorted wraps**

**Assorted baguettes**

**Assorted sliders**

**Assorted sandwiches**

### **Includes:**

Freshly brewed coffee and  
Twinings tea selection

### **Optional add on:**

Sausage rolls  
Mini quiches (GFO)  
Mini pies

**\$3 per guest**

## Standing

**\$19 per guest**

Choose **one option**  
(under 50 guests)

Choose **two options**  
(over 50 guests)

### **Ploughman's box**

Pocket Storehouse sourdough,  
boiled egg, smoked ham, sliced  
tomato, sweet potato roasted  
chips, fresh rocket, avocado and  
corn salsa

### **Thai beef salad**

Marinated beef, coriander, lime,  
chilli, sesame oil, sesame seeds  
and pickled cucumber with  
mixed green leaf

### **Quiche and salad**

Freshly baked 'Quiche of the day'  
served with a crisp side salad

### **Noodle box**

Hokkien noodles, assorted stir  
fry vegetables with a garlic and  
ginger teriyaki sauce

### **Includes:**

Freshly brewed coffee,  
Twinings tea selection

## Hot finger food platter

A selection of hot finger foods  
including mini sausage rolls, mini  
pies, prawn cutlets, spring rolls,  
dim sims and assorted quiches

**Large (15-20 people) \$220**

*\*Dietaries can not be accommodated  
when ordering the hot finger food  
platters*

## After work platters

### **Cheese board**

A selection of gourmet soft and  
hard cheeses with assorted  
crackers and breads, delicious  
dried fruit and nuts

**Small (8-10 people) \$100**

**Large (15-20 people) \$195**

### **Charcuterie board**

A selection of cured cold meats,  
assorted crackers, seasonal  
fruit and vegetables, nuts and  
gourmet additions

**Small (8-10 people) \$130**

**Large (15-20 people) \$240**

*\*Dietaries can not be accommodated  
when ordering the after work platters*



# Dinner Buffet

Standard  
\$52 per guest  
(min 50 guests)

Premium  
\$58 per guest  
(min 50 guests)

**Dessert**  
for **standard** and  
**premium buffet menu** is:

**High tea sweet platter**  
served on a high tea stand  
to each table with a  
selection of sweet treats  
and fresh fruits,  
profiteroles, eclairs, flans,  
tarts and slices

## Standard

**Salad selection**  
choose **three options**

Mixed garden salad  
Caesar salad  
Creamy pasta  
Classic potato  
Homestyle coleslaw

**Includes:**  
Bread roll and butter

**Roast meats**  
choose **two options**

Roast pork leg and apple sauce  
Rosemary and garlic roast lamb  
Roasted rump of beef with  
mustard seeds  
Sticky honey soy baked  
chicken pieces

*Served with steamed vegetables,  
roasted vegetables and gravy*

**Hot dishes**  
choose **three options**

Thai green chicken curry  
Braised chicken cacciatore  
Sweet and sour chicken  
Sweet and sour pork  
BBQ braised pork with  
mustard sauce  
Homemade beef lasagne  
Beef stroganoff  
Herb and garlic steamed fish  
Mixed roasted vegetable bake  
with parmesan cheese  
*Served with steam rice*

## Premium

**Salad selection**  
choose **three options**

Mixed garden salad  
Caesar salad  
German potato salad  
Homestyle coleslaw  
Mediterranean salad  
Traditional Greek salad

**Includes:**  
Bread roll and butter

**Cold selection**  
choose **one option**

Antipasto selection platter  
Platter of cold honey glazed  
smoked ham  
Tasmanian smoked salmon  
platter

**Roast meats**  
choose **two options**

Roast pork leg and apple sauce  
Rosemary and garlic roast lamb  
Roasted rump of beef with  
mustard seeds  
Sticky honey soy baked  
chicken pieces

*Served with steamed vegetables,  
roasted vegetables, and gravy*

**Hot dishes**  
choose **three options**

Thai green chicken curry  
Grilled vegetable penne  
with chicken  
Creamy chicken and mushrooms  
Crispy pork medallions  
Homemade beef lasagne  
Mongolian lamb  
Beef burgundy  
Herb and garlic steamed fish  
*Served with steam rice*



# Dinner Alternate drop

\$53 per guest  
two courses  
(min 50 guests)

\$66 per guest  
three courses  
(min 50 guests)

## Standard

### Entree

choose **two options**

Pumpkin and leek soup with chorizo crumb and herb oil

Zac's Meats smoked chicken, Caesar salad with crispy bacon

Roasted pumpkin and feta salad with crispy chickpeas and pepitas

Pumpkin arancini balls with roasted red pepper sauce

Roasted Asian pork belly with radish, bean sprout salad

### Includes:

Bread roll and butter

### Main

choose **two options**

Char grilled rib fillet with black garlic butter, roasted chat potatoes and seasonal greens

Slow cooked pork cutlet with a bourbon BBQ sauce, sweet potato mash and greens

Roasted chicken breast with roasted red peppers, corn, greens and roasted chicken jus

Panko crumbed barramundi with roasted chat potatoes, garden salad and citrus aioli

Braised lamb shank with garlic mash, greens and red wine jus

### Dessert

choose **two options**

Sticky date pudding with butterscotch sauce

Chocolate mud cake

Baked vanilla cheesecake

Australian style pavlova with fresh cream and berries

# Dinner Alternate drop

\$56 per guest  
two courses  
(min 50 guests)

\$69 per guest  
three courses  
(min 50 guests)

## Premium

### Entree

choose **two options**

Smoked salmon dill and goat cheese tartlet

Asian roasted beef salad with radish and crispy onion

Garlic prawns with watermelon, feta salad and crispy prosciutto

Lemon and herb marinated chicken with Caesar salad and corn aioli

Zac's Meats smoked chicken and bacon salad with avocado dressing

Roasted root vegetables, avocado creme, Bundaberg Macadamia nut crumb and salsa Verde

### Includes:

Bread roll and butter

### Main

choose **two options**

Char grilled rib fillet with mushroom duxelles, red wine jus, crispy potato and greens

Bacon wrapped pork tender loin with three pepper sauce, sweet potato mash and greens

Roasted salmon fillet with fennel mandarin salad and Kalki Moon pink gin and berry sauce

Lemon myrtle Coral Coast wild caught barramundi, crispy potato, greens and lemon butter sauce

Braised Italian lamb shank, garlic mash, greens and gremolata

Garlic and rosemary roasted chicken breast with crispy potato, baby carrots, onion and roasted pan jus

### Dessert

choose **two options**

Bundaberg Macadamia white chocolate ganache tartlet

Bundaberg Macadamia and banana steamed pudding with caramel rum sauce

Australian style pavlova with fresh cream and fresh berries

Baked New York style cheesecake with fresh berries

# Dinner

## Alternate drop

\$68 per guest  
two courses  
(min 50 guests)

\$78 per guest  
three courses  
(min 50 guests)

### Platinum

#### Entree choose two options

Champagne garlic prawns in a cream sauce, set on fresh layers of puff pastry

Sugar and salt-cured beef carpaccio and rocket salad, parmesan and balsamic glaze

Smoked salmon cured in vodka, dill and peppercorn dressing

Zac's Meats chicken Caesar salad with blue stilton

Tempura prawns with a Thai lime, coriander and chilli dipping sauce

**Includes:**  
Bread roll and butter

#### Main choose two options

Lamb rack with roasted macadamia, fig compost, trussed De Paoli cherry tomatoes and rosemary salted roasted Kipfler potatoes

Fillet of beef tenderloin with a port wine jus, mushroom duxelles, on roasted Kipfler potatoes

Grilled local reef fish with lime and lemon butter sauce with crushed buttered potato and broccolini

Coral Coast wild caught Barramundi rolled with salmon and garlic prawn, green peppercorn, dill and scallop mousse on wilted greens

Pan roasted chicken with a Bundaberg Macadamia crust and lemon garlic sauce

Bacon wrapped Cajun pork fillet with creamy peppercorn sauce, Bararis Farm zucchini and carrot spaghetti

Sliced olive tapenade rubbed fillet of beef on a bed of crispy bacon, wild mushrooms and green beans

#### Dessert choose two options

Lemon and lime curd tart with burnt honey panacotta

Vanilla bean bavarois with Bundaberg Macadamia crumble and citrus chocolate Bundaberg Rum mousse

Citrus and chocolate Bundaberg Rum mousse with Bundaberg Macadamia wattle seed crumble

Mango Charlotte royale and raspberry coulis

*Served with fresh mixed berries and cream*



# Canapes

Select five options  
\$41 per guest  
(min 40 guests)

Select seven options  
\$47 per guest  
(min 60 guests)

Select nine options  
\$52 per guest  
(min 100 guests)

Continual canapes  
served for two hours  
with full waiter service.  
Per additional hour  
\$5 per guest

Chicken and prawn  
ginger wontons

Peking duck spring rolls

Coconut crumbed prawns

Spice rubbed buffalo winglets

Mushroom arancini balls

Satay chicken skewers

Lamb koftas

Fish goujons

Smoked salmon tartlets

Nori rolls

Fresh Sydney rock oyster and  
salmon roe

Smoked chicken winglets with  
ranch sauce

Tempura prawns

Pulled pork profiterole



# Drinks packages

Minimum 40 guests  
3 hour service

Alcohol service over two hours must include provision of suitable food options

## Bronze

**\$38 per guest** (GST inclusive)

**\$12 per guest** for each additional hour

### Beer (*choose three*)

Hahn Light  
XXXX Gold  
Great Northern Supercrisp 3.5  
Hahn 3.5  
Great Northern Original  
Tooheys Extra Dry

### Wine

Hardys The Riddle Brut Reserve NV  
Hardys The Riddle Moscato  
Hardys The Riddle Chardonnay  
Hardys The Riddle Shiraz  
Hardys The Riddle Cabernet  
Merlot  
Hardys The Riddle Sauvignon Blanc

### Soft drink cans

Coke, Sprite, Coke no sugar, Lift, water

## Silver

**\$48 per guest** (GST inclusive)

**\$15 per guest** for each additional hour

### Beer (*choose three*)

Hahn Light  
XXXX Gold  
Great Northern Supercrisp 3.5  
Hahn 3.5  
Great Northern Original  
Tooheys Extra Dry

### Wine

Hardys The Riddle Brut Reserve NV  
Hardys The Riddle Moscato  
Hardys The Riddle Chardonnay  
Hardys The Riddle Shiraz  
Hardys The Riddle Cabernet  
Merlot  
Hardys The Riddle Sauvignon Blanc

### Basic RTD's

Canadian Club and dry  
Bundaberg Rum and cola  
Jim Beam and cola  
Smirnoff Red

### Soft drink cans

Coke, Sprite, Coke no sugar, Lift, water

## Gold

**\$52 per guest** (GST inclusive)

**\$17 per guest** for each additional hour

### Beer (*choose four*)

Hahn Light  
XXXX Gold  
Great Northern Supercrisp 3.5  
Hahn 3.5  
Great Northern Original  
Tooheys Extra Dry  
Corona  
Asahi Super Dry

### Wine (*choose six*)

St Hallett Black Clay Shiraz  
Mud House NZ Sauvignon Blanc  
Houghton Reserve Chardonnay  
Amberley Kiss & Tell Moscato  
Yarra Burn Prosecco  
Brookland Valley Verse 1 Cabernet  
Merlot  
Houghton Reserve Cabernet  
Sauvignon  
Ta\_Ku NZ Pinot Noir

### Basic RTD's

Canadian Club and dry  
Bundaberg Rum and cola  
Jim Beam and cola  
Smirnoff Red

### Soft drink cans

Coke, Sprite, Coke no sugar, Lift, water



BUNDABERG  
REGIONAL COUNCIL



**Multiplex**  
Sport and  
Convention Centre

1 Civic Avenue Bundaberg QLD 4670

P 1300 883 699

E [multiplex@bundaberg.qld.gov.au](mailto:multiplex@bundaberg.qld.gov.au)

**[bundabermultiplex.com.au](http://bundabermultiplex.com.au)**