



THE BRISBANE CLUB

DAY DELEGATE PACKAGE

\$76.00 per person

Including

(Complimentary room hire based on a minimum of 12 guests)
Private Room from 8.00am - 5.00pm
Room set to your requirements
Iced water and mints

Equipment

Lectern and microphone
Whiteboard with marker pens
6' projector screen
Pens and pads

On Arrival

Freshly brewed tea and coffee

Morning Tea

Freshly brewed tea and coffee

Select one item from the following

Carrot cake
Raisin, apricot and plain scones with fresh whipped cream and jam
Madelines
Orange & almond cake
Raspberry friand

Working Lunch

Select one item from the following

Closed sandwiches - see page 6
Open sandwiches - see page 6
Adelaide Street - see page 7
Post Office Square - see page 7

Afternoon Tea

Freshly brewed tea and coffee

Energy Rush - ice cold Kit-Kats, Mars Bars, snakes, fruit plate
or
assorted cookies, fruit plate
or
Mini Cornettos, fruit plate

SPECIAL EXTRAS

On Conclusion

\$150.00 platter for 10

Chef's selection of 2 cold and 3 hot canapés per person (*served on a platter for 10*)



THE BRISBANE CLUB
MORNING AND AFTERNOON TEA SELECTIONS

All selections include freshly brewed tea and coffee

Filter Tea and Coffee	\$4.20 per person
Nespresso Machine Coffees	\$4.40 each
Available for small meetings of up to 16 people (pre-orders recommended at commencement of the day)	
Banana & Walnut Bread	\$9.50 per person
Petite Muffin Selection	\$9.50 per person
Blueberry, banana & nut, spiced apple, chocolate chip	
Energy Rush	\$9.00 per person
<ul style="list-style-type: none"> • Kit-Kats, Mars Bars, snakes, fruit plate or • Mini Cornettos, fruit plate 	
Raisin, Apricot and Plain Scones	\$13.50 per person
with fresh whipped cream and jam	
Madelines & Vanilla Slices	\$13.50 per person
Yuzu Curd and Meringue Tartlet and Fruit Plate	\$13.50 per person
Orange & Almond Cake (GF)	\$13.50 per person
Salted Caramel Doughnut and Fruit Plate	\$13.50 per person
Individual Fruit Tarts Selection and Fruit Plate	\$13.50 per person
Selection of strawberry, kiwi fruit and fruits in season	
Ribbon Sandwiches (2 per person)	\$15.50 per person
Chef's selection of fillings: tomato, malt & spinach gourmet breads	
Focaccia Squares (2 per person)	\$15.50 per person
Pantry's fillings, chutneys and pickles	
High Tea Stand	\$20.00 per person
Passionfruit madeleines, chocolate creameux tart, raspberry marshmallow, macaron, sable biscuits	
Warm Option	\$12.50 per person
<i>Please select two from the following - 2 pieces per person</i>	
Assorted mini quiche	
Croque Monsiuer—ham & French cheese grilled sandwich	
Porcini arancini, aioli—fried risotto ball	
Lamb & fennel meatball, preserved lemon yoghurt	
Salmon & leek bouchee	
Confit duck leg pie	
Australian Cheese Selection	\$15.50 per person
Chef's selection of 3 cheeses (60g per person) dried fruit and crackers	
On Conclusion	\$150 platter for 10
Chef's selection of 2 cold and 3 hot canapés per person	



THE BRISBANE CLUB

WORKING LUNCHES *Minimum of 15 guests*

Closed Sandwiches - five (5) pieces per person **\$32.50 per person**

Selection of bread including Turkish bread, focaccia, wholemeal, spinach wraps, multigrain and white.

Please select five (5) varieties

Gruyère, smoked ham and mustard fruits
 Char-grilled red peppers, zucchini and pesto mayo
 Chinese roast pork with apricot chutney
 Medium rare roast beef, rocket and mustard pickles
 Smoked salmon, English spinach and horseradish cream
 Brie, avocado, sun dried tomato
 Steamed chicken with coleslaw & cheddar cheese
 Marinated shrimp, ginger scented mayonnaise
 Herbed cream cheese, baby spinach, onion and fresh oregano

Open Sandwiches - three (3) pieces per person **\$33.50 per person**

Selection of breads including Panini, baguettes and spinach wraps.

Please select five (5) varieties

Goat's cheese, tapenade & grilled zucchini
 Prawns, iceberg lettuce & capsicum rouille
 Smoked salmon, herbed cream cheese
 Chicken schnitzel with Caesar salad
 Vietnamese style chicken salad
 Avocado, alfalfa and steamed chicken
 Tuna rémoulade with cucumber
 Pastrami, marinated artichoke and shadow of blue cheese
 Double smoked ham, jarlsberg cheese, tomato marmalade
 Grilled marinated eggplant, red capsicum, aioli mayonnaise
 Peppered beef, grilled eggplant, fruit pickles

The above Working Lunch selections include:

*Chef's selection of two salads with dressings
 Fresh sliced seasonal fruit platter
 Orange juice and soft drinks
 Freshly brewed tea and coffee*



THE BRISBANE CLUB

WORKING LUNCHES *Minimum of 15 guests*

Served buffet style or on platters

Orange juice, soft drinks and freshly brewed tea and coffee

Adelaide Street

\$35.00 per person

Assorted filled baguettes

Assorted 'cocktail' sandwiches

Vegetarian sushi with wasabi & soy dip

Lemon olive oil dressed baby cos, celery heart, tomato, bocconcinni, bacon lardons, Spanish onion

Traditional Caesar salad

Fresh fruit salad, Greek yoghurt

Assorted cookies

Post Office Square

\$37.00 per person

Assorted filled baguettes

Assorted 'cocktail' sandwiches

Smoked Huon Salmon, horseradish potato salad, lemon extra virgin olive oil dressed chard leaf

Pulled pork, Asian slaw, crusty bread

Panzanella salad

Yuzu curd and meringue tartlet

Fresh fruit

Gresham Lane

\$43.00 per person

Pancetta, sheep's milk feta, toasted sour dough

Fraser Coast King Prawn Cooked and Chilled, soba noodle, cucumber and radish, ponzu, furikake seasoning

Confit Duck Leg Pie

72 Hour Slow Cooked Short Rib, sweet onion cooked in hops, rosemary perfumed kipfler potatoes

Pasta salad with broccoli and almond, basil dressing

Rocket, beetroot, pumpkin, romano, balsamic salad

High Tea Stand including salted caramel doughnuts, yuzu curd and meringue tartlet, raspberry marshmallow, assorted macarons, white chocolate and macadamia cookie, fresh fruit