



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

Melting moment

Banana bread (GF)

Caramel slice (GF)

Brownie slice

Blueberry 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



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