

# events by Marriott



breakfast



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## crafted for you

**BRISBANE MARRIOTT HOTEL**

515 Queen Street | Brisbane | Queensland 4000

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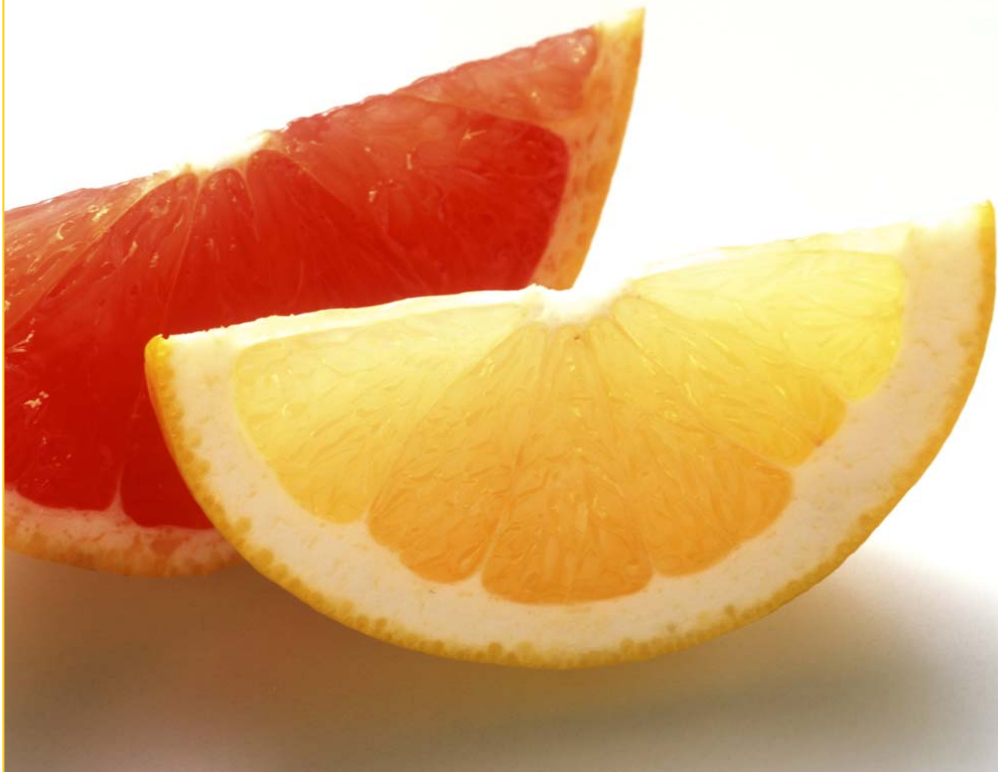
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## SEASON

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[juices](#)  
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## buffet breakfast

### a light start | \$30

fruit juice

freshly brewed filtered coffee and tea

fresh seasonal fruit pots with fruit coulis

vanilla yoghurt with wood roasted muesli

fruit filled Danish pastries and croissants with home-made jam

### a healthy start | \$35

fruit juice

filtered coffee and tea

freshly sliced seasonal fruit with juice shots

vanilla yoghurt with wood roasted muesli

grilled banana bread with cottage cheese and honey

home-made dried fruit and nut muesli bar

### a hearty start | \$40

fruit juice

freshly brewed filtered coffee and tea

sliced seasonal fruit compote

flavoured yoghurt tubs

selection of cereals and milks

selection of croissants and pastries with preserves

scrambled eggs

crispy smoked bacon

thick beef sausages

grilled Roma tomatoes

home-style baked beans

rustic hash brown potato

(minimum 30 people)



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## plated breakfast

a fresh start | \$35

please choose 1 item from the following 2 courses

includes filtered coffee and tea and fruit juice

### start

fresh seasonal fruit pots with fruit coulis

Bircher muesli with poached saffron pears and oak barrel maple syrup

vanilla yoghurt with wood roasted muesli

sliced seasonal fruit with ricotta, wild honey and King Island cream

warm American style waffles, caramelised banana and passionfruit

### main

thick beef sausage, bacon, grilled field mushroom, rosti potato and poached free range egg

poached egg Benedict with grilled tomatoes and sautéed potato

soft scrambled eggs on toasted brioche with bacon, tomato and sausage

lamb cutlet with home-style baked beans, field mushroom and fried egg

coddled egg, charred asparagus and toasted French bread

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## plated breakfast

select 1 of the following breakfast favourites either on their own or as an accompaniment to the "Light Start" or "Healthy Start" breakfasts for an additional \$15

scrambled free range egg  
with Tasmanian smoked salmon,  
glazed Roma tomatoes, roasted field mushroom  
and hash browns \$25

eggs Benedict \$25  
English muffin with ham and hollandaise sauce,  
grilled tomatoes and hash browns

Victorian lamb cutlets \$30  
with crispy bacon, sautéed new potatoes,  
thick beef sausage, smoked Roma tomato  
and onion jam

sautéed vine tomatoes \$20  
grilled field mushrooms, English spinach on  
hash brown potatoes

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## DELIGHT

- muffins
- juices
- nuts
- teas
- cookies
- cakes
- fruits
- cappuccino

> am / pm > themed

## morning and afternoon breaks



freshly brewed coffee and tea \$6  
espresso cart and barista (per hour) \$10

the following options are available at \$12  
with freshly brewed filtered coffee and tea  
seasonal whole fruit market stall  
freshly baked home-style muffins  
fruit filled Danish pastries  
mini chocolate lamingtons  
carrot and walnut slice with lemon frosting  
petite lemon meringue pies  
vanilla cream cheese frosted banana cake  
variety of home-made cookies  
eggplant and caramelised onion calzone  
with dipping sauce  
mini gourmet chicken, beef and lamb pies  
vegetable crudités with assorted spreads  
and crisp breads

the following options are available at \$18  
with freshly brewed filtered coffee and tea  
raspberry and white chocolate giant muffins  
warm decadent chocolate fudge brownie  
apple and rhubarb crumble pie with King  
Island cream  
petite wattle seed pavlova with fresh berries  
smoked tomato and Persian feta tart  
field mushroom and bocconcini filo pastry  
strudel  
scones: choice of plain, sultana or vintage  
cheddar and chive  
double cream brie and vintage cheddar  
with fruit paste and crisp breads  
home-made chicken and pink peppercorn  
or lamb, spinach and pine nut sausage rolls  
ribbon sandwiches  
gourmet open sandwiches

> am / pm > themed

## daily delegate packages



### inclusions

private meeting room from 8am to 5pm

(based on a minimum food and beverage spend)

### food and beverage

arrival tea and coffee

morning tea

lunch

afternoon tea

### conference aids

pens, pads, chilled water and mints

lectern and microphone

one of each of the following

white board

flip chart

projection screen

### package enhancements

raid the fridge | \$150 (total daily cost)

the stylish SMEG fridge is available in your meeting room stocked with soft drinks, waters, juices, fruits, yoghurts, chocolate bars and ice creams for your delegates enjoyment through out the day (the fridge is fully stocked at the start of your day)

post conference beverage package | \$40

enjoy a 1 hour selection of 2 canapés and the deluxe beverage package

### audio visual

should more sophisticated audio visual be required, this can be arranged using our in house audio visual company

## network package | \$75

arrival tea and coffee served outside your conference room

shared morning and afternoon tea is served with espresso coffee in the mezzanine lobby and themed each day

Monday	"tranquil"
Tuesday	"urban"
Wednesday	"escape"
Thursday	"rustic"
Friday	"coastal"

sumptuous buffet lunch served in Petries Brasserie. Includes orange juice and filtered coffee and tea. Minimum 20 guests

less than 20 guests, a two course alternately served plated lunch is offered in Petries Brasserie

the hotel reserves the right to move the catering venue without notice

available Monday to Friday only

## executive package | \$79

arrival tea and coffee served outside your conference room

morning and afternoon tea served outside your conference room with freshly brewed filtered coffee and tea

### choose 4 in total

- seasonal whole fruit market stall
- freshly baked home-style muffins
- fruit filled Danish pastries
- mini chocolate lamingtons

- carrot and walnut slice with lemon frosting
- petite lemon meringue pies

- vanilla cream cheese frosted banana cake
- variety of home-made cookies

- eggplant and caramelised onion calzone with dipping sauce

- mini gourmet pies in chicken, beef and lamb

- vegetable crudité's with assorted spreads and crisp breads

### lunch

choose a light lunch option (listed under the lunch tab) served with orange juice and freshly brewed filtered coffee and tea

> am / pm      > themed



[> am / pm](#)   [> themed](#)

## network catering menu

### Monday "tranquil"

morning tea: banana pannacotta, macadamia cookies, macchiato torte, orange juice

lunch: Petries Brasserie

afternoon tea: Maleny cheese board, Trail mix glasses (dried Australian fruit), antipasto plate and Nutrient Water

### Tuesday "urban"

morning tea: New York cheesecake, yoghurt glasses with wood fired muesli, blueberry muffins and loose teas by T2

lunch: Petries Brasserie

afternoon tea: assorted open savoury pastries, Greek salad bowls, Turkish bread with olive oil dukkah and za'tar and Tiros

### Wednesday "escape"

morning tea: coconut slice, mango bavarois, tropical fruit salad with passionfruit and pineapple juice

lunch: Petries Brasserie

afternoon tea: chicken and green papaya salad with kaifer lime and mint, swordfish skewers with lemongrass and coriander dressing, assorted sea salted nuts and orange juice

### Thursday "rustic"

morning tea: lemon myrtle and apple pies, wattle seed pavlova, lamingtons and Splitrock water

lunch: Petries Brasserie

afternoon tea: cheese and sage damper with wild olive and cashew nut tapenade, kangaroo pies with bush tomato relish, wild thyme salt bush lamb skewers with lemon aspic aioli and Bundaberg ginger beer

### Friday "coastal"

morning tea: mini egg and lettuce sandwiches, watermelon, mint and balsamic bowls, Streets ice cream station with cones, lollies and chocolates and Boost juices

lunch: Petries Brasserie

afternoon tea: Streets ice cream station with cones, lollies and chocolates, vegetable skewers, mini burgers and old style lemonade

> am / pm > themed



### Extras

- bowls of whole fresh fruit
- roasted macadamia nuts
- chilled water
- re-cycled note paper and pencils

## green package | \$100

served outside your conference room

### on arrival

Fair Trade Zoom coffee and Scarborough green tea  
mini bran, date and honey muffins  
morning newspaper

### morning and afternoon tea | choose 2 in total

freshly baked home-style banana bread  
muesli slice  
fresh fruit and yoghurt parfait  
pumpkin and olive scones  
fruit filled Danish pastries  
served with Zoom coffee and Scarborough green tea

### lunch

deli style menu using seasonal local produce  
guilt free desserts

### post conference beverages (duration 30 minutes)

Cascade Green beer, De Bortoli wines and soft drinks

## themed break upgrades | \$12

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### home-style

- chocolate and blueberry muffins
- assorted Danishes
- warm croissants
- natural yoghurt and fresh passionfruit compote
- scones with jam and cream
- seasonal fruit juice shots

### lemon

- baked lemon delicious
- lemon pannacotta
- lemon tart
- melting moments with lemon butter cream
- smoked salmon and cottage cheese blini with preserved lemon
- traditional lemonade

### deli style

- Hungarian salami and roasted vegetable focaccia with basil pesto
- roasted pumpkin, basil, pine nut and Persian feta baguette
- Tasmanian smoked salmon, cottage cheese, Spanish onion bagel
- warm pizza with parmesan and basil
- a selection of Australian cheeses and condiments
- sparkling mineral water

### chocoholics delight

- blueberry and triple chocolate parfait
- jaffa and poppy seed chocolate stars
- chocolate and fresh fruit fondue station
- double chocolate mud cake
- milk chocolate brownie with white chocolate shards
- chocolate milk shake

themed breaks enhance and individualise daily delegate packages (minimum 20 people)

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## light lunch selections

wrap session | \$40

choice of 2 wrap selections

smoked chicken, tomato and avocado

smoked salmon, cream cheese, capers and Spanish onion

Thai beef and sweet chilli salad

charred vegetable and sweet basil pesto

choice of 2 baguette selections

roast beef, Jarlsberg cheese, charred capsicum on a horseradish spread

leg ham, Swiss cheese, semi sun dried tomatoes with seeded mustard

smoked turkey breast, double cream brie and cranberry sauce

roasted pumpkin, caramelised onion and feta

sliced seasonal fruit, chocolate and vanilla roulade and banoffee pie

billy cart | \$40

selection of Aussie pies with home-made tomato relish

assorted quiches, potato salad, coleslaw and green leaf salad

mini pavlova, apple crumble and Anzac biscuits

fit for you | \$40

an assortment of salads, freshly baked breads, cold meats and spreads to create your own salad or sandwich

seasonal berries and sliced fruit served with yoghurt

passionfruit and orange pannacotta

buffet add-ons | \$12

your choice of 2 of the following in addition to your light lunch selection.

traditional lamb casserole

chicken satay

Thai fish cakes with chilli sauce

steamed rice



choose one light lunch selection on its own or as the lunch component to the executive delegate package

all light lunch selections are served with freshly brewed filtered coffee and tea and orange juice

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all buffets served with freshly brewed tea and coffee  
(minimum 20 people)

### seafood upgrade \$30 pp

Queensland spanner crab, ocean king prawns, shucked Pacific oysters, baby octopus salad, Tasmanian smoked salmon, noc-man marinated mussels, seared scallops with Mediterranean cous cous

## buffet packages

image | \$62

### cold selections

panzanella

Caesar salad with double smoked lardons, garlic infused croutons, Caesar dressing with basil essence and pana gradano parmesan

garden salad

kumara, chickpea and grilled fennel salad

seeded mustard, dill and pancetta potato salad

### hot selections

Thai beef and hokkien noodles

chicken breast with white wine and mustard seed

panache of green vegetables

lemongrass scented rice

tomato and gnocchi

### dessert selection

petite French pastries

fresh local fruits

orange crème brulée

Tasmanian cheese board with fruit paste and crisp breads

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## buffet packages

### reflection | \$77

roasted tomato and basil soup

### cold selection

German coleslaw salad

kumara, chickpea and grilled fennel salad

baby beetroot, gourmet spinach,  
oven roasted tomato and Spanish onion

seeded mustard, dill and pancetta potato  
salad

garden salad

Caesar salad with double smoked lardons,  
garlic infused croutons, Caesar dressing with  
basil essence and pana gradano parmesan

antipasto of roasted bell peppers,  
aubergine and courgette

cold cuts, condiments and pastes

### hot selection

salmon fillet on sweet caper mash

traditional lamb casserole

Thai green chicken breast coconut curry

panache of green vegetables

lemongrass scented rice

tomato and gnocchi

### dessert selection

petite French pastries

fresh local fruits

orange crème brûlée

vanilla and white chocolate cheesecake

Bourbon and ivory chocolate terrine

raspberry brownie

Tasmanian cheese board with fruit paste and  
crisp breads

### seafood upgrade \$30 pp

Queensland spanner crab, ocean king  
prawns, shucked Pacific oysters, baby  
octopus salad, Tasmanian smoked salmon,  
noc-man marinated mussels, seared  
scallops with Mediterranean cous cous



all buffets served with freshly  
brewed tea and coffee  
(minimum 40 people)

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## buffet packages

absolute | \$87

roasted tomato and basil soup

or

cream of southern gold potato and smoked bacon

### cold selection

German coleslaw salad

kumara, chickpea and grilled fennel salad

panzella and garden salad

honey glazed pumpkin and pine nut salad

roasted kipfler, smoked salmon, grapefruit salad

baby beetroot, gourmet spinach, oven roasted tomato and Spanish onion

seeded mustard, dill and pancetta potato salad

Caesar salad with double smoked lardons, garlic infused croutons, Caesar dressing with basil essence and pana gradano parmesan

antipasto of roasted bell peppers, aubergine and courgette

cold cuts, condiments and pastes

### hot selection

salmon fillet on sweet caper mash

traditional lamb casserole

Thai green coconut chicken breast curry

panache of green vegetables

lemongrass scented rice

roasted garlic and rosemary new potatoes

sweet potato ravioli with garlic cream sauce and freshly shaved parmesan cheese

roasted sirloin with sweet corn polenta and confit onions

### dessert selection

orange crème brûlée

vanilla and white chocolate cheesecake

bourbon and ivory chocolate terrine

strawberry tartlet

raspberry brownie

passionfruit bavarois

lemon mousse, citrus compote and caramel snap

fresh local fruits

Tasmanian cheese board, fruit paste and crisp breads



all buffets served with freshly brewed tea and coffee  
(minimum 50 people)

### seafood upgrade \$30 pp

Queensland spanner crab, ocean king prawns, shucked Pacific oysters, baby octopus salad, Tasmanian smoked salmon, noc-man marinated mussels, seared scallops with Mediterranean cous cous

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live stations are operated by hotel chefs for the duration of buffet service

live stations are a wonderful complement to all of the buffet packages

## live station buffet upgrades

Please choose one menu item from the carvery

### carvery | \$12

roast pork loin with crisp crackling and apple sauce

rare roast beef with Yorkshire pudding

roast breast of turkey with traditional stuffing and cranberry sauce

marinated roast leg of lamb

selection of mustards and condiments

Please choose one menu item from the crepe station

### crepe station | \$15

classic crepe Suzette with warm orange Cointreau sauce and a choice of fillings

- caramelised banana

- caramelised apple

- caramelised pineapple

gourmet ice cream station

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## plated lunches

2 courses | \$58

3 courses | \$68

served with a selection of fresh oven baked rolls, freshly brewed coffee and tea with chocolates to finish

an alternatively served menu can be arranged at an additional cost of \$6 per person for all three courses or \$3 per person, per course

choose 1 entrée, main and / or dessert from the following selections

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## plated lunches

### soup

Asian chicken and coconut soup with rice noodles, crisp shallots and Vietnamese mint

cream of southern gold potato with smoked bacon and toasted ciabatta

ribollita soup with chunky tomato, pasta, vegetables and pesto

### entrée

honey and vodka cured salmon with goat's cheese and pannacotta, oven roasted tomatoes and micro herbs

grilled lamb loin, bocconcini and forest mushroom tartlet, rocket salad and honey balsamic glaze

pan seared Hervey Bay scallops with a crab cake, snow pea tendrils and smoked harissa aioli

grilled chicken and King prawn salad with green mango and nori dressing

Roasted beetroot and two cheese salad with Turkish bread

Moroccan chicken with roasted chorizo and black eye bean cassoulette

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## plated lunches

### main course

grilled Angus beef with roasted kipflers, mushroom ragout and wilted baby spinach

crispy skinned Atlantic salmon on preserved lemon risotto, pan fried snow peas and ginger beurre blanc

prosciutto wrapped pork loin, rosemary roasted potatoes with a caramelised apple and pear salad

marinated garlic lamb rump, parsnip puree, crisp vegetables and thyme jus

North Queensland oven roasted barramundi served on prawn colcannon, charred asparagus and red wine reduction

Northern Rivers soy and ginger glazed corn fed chicken breast with a crisp Vietnamese salad and bok choy

smoked Angus beef on a horseradish rosti, oven baked Roma tomatoes and broccolini

pumpkin, sage and ricotta cannelloni served with a vine ripened tomato and roasted garlic sauce

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## plated lunches

### dessert

apple tarte tatin with calvados ice cream and maple caramel

lavender and almond milk bavarois with a lavender tuile biscuit

bittersweet chocolate torte with Florentine and pistachio ice cream crunch

orange and passionfruit syrup cake with vanilla bean ice cream

five spiced pannacotta with poached pears and muscovado syrup

rum baba with ginger poached pineapple and cinnamon ice cream

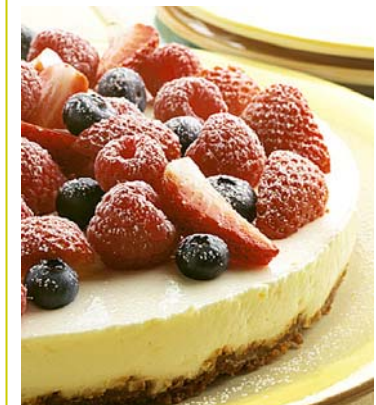
Bowen mango crème brulée with pistachio and saffron cookies

banana chocolate terrine with crème anglaise and chocolate tuile

strawberry and vanilla yoghurt terrine with kirsch infused fruit coulis

wild honey parfait with poppy seed wafer and bitter chocolate sauce

Australian cheese plate with quince paste, lavoche and crisp breads



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tenderloin

dim sum

oysters

cheese

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stand up style 2 hours

(minimum 30 people)

consumption is based on 8 pieces per person per hour

the Brisbane Marriott Hotel practices responsible service of alcohol as per the Liquor Act 1992.

## cocktail packages

elementary cocktails | \$75

### cold selection

your choice of 3 cold canapés

### hot selection

your choice of 3 hot canapés

### street market stall

your choice of 1 action station for 1 hour

### dessert

your choice of 1 dessert canapé

### beverages

2 hour deluxe beverage package

### to finish

freshly brewed filtered coffee and tea served with chocolates

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## canapé selections

per piece | \$4.50

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### hot

Parmesan and herb crusted chicken with lime aioli

Tempura prawns with Japanese mayonnaise

Roasted beetroot and fetta arancini with pesto cream

Asian style pork belly with masterstock and freshly picked herbs

Roasted beef on sweet corn polenta with tomato relish

Peri peri skewers with lemon myrtle and coriander yoghurt

Crispy squid with dill mayonnaise

Miso soup with prawns, red peppers and cilantro

### cold

salmon, dill and caper mousse en crouete

lemongrass scented seared scallop with wasabi mayonnaise and wakami

assorted sushi with soy and wasabi (vegetarian option available)

smoked tomato and goat's cheese tartlet

miniature Thai beef salad with crisp rice noodles

petite Caesar salad

smoked chicken bruschetta

caramelised red onion and fig tartlet

### dessert

ricotta and cinnamon beignet

chai espresso mousse mini éclairs

lemon and passionfruit meringue

white chocolate and Baileys fudge

frozen rum zabaglione



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consumption based on 8 pieces per person per hour

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## canapé packages

please choose 3 canapés in total from the hot, cold and desert selections

half hour canapé selection | \$14

please choose 5 canapés in total from the hot, cold and desert selections for the following

one hour canapé selection | \$25

one and a half hour canapé selection | \$30

two hour canapé selection | \$35

two and a half hour canapé selection | \$40

three hour canapé selection | \$45

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## live themed action stations

choose 1 station theme from the following options

### Mexican | \$25

#### taco stand

beef and chicken, guacamole, tomato salsa, lettuce, cheddar cheese and sour cream

or

#### fajitas

marinated beef and chicken barbequed and rolled in a flour tortilla with pico di gallo, lettuce, guacamole, cheddar cheese and sour cream

#### beverage upgrade option | \$10

tequila sunrise served with fresh pineapple juice

### salt water harvest | \$25

freshly shucked Pacific oysters with a selection of condiments

#### beverage upgrade option | \$10

Bloody Mary with fresh tomato juice

the Brisbane Marriott Hotel practices responsible service of alcohol as per the Liquor Act 1992.

prices are per person, per hour

### Italian | \$25

#### pasta

fresh linguini tossed with a variety of fresh ingredients and different sauces

or

#### risotto

freshly caught seafood and crab bisque risotto or fresh chicken, oyster mushroom and spinach

#### beverage upgrade option | \$10

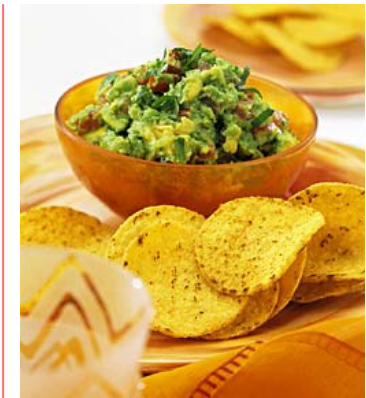
amore dolce cocktail station

### English | \$25

spit roast of large joints of meat served with traditional gravies and condiments with bakers basket of freshly baked breads

#### beverage upgrade option | \$10

selection of English stouts, ales and lagers



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## plated dinner

2 course | \$58

3 course | \$68

served with a selection of fresh oven baked rolls, freshly brewed coffee and tea with chocolates to finish

an alternatively served menu can be arranged at an additional cost of \$6 per person for all three courses or \$3 per person, per course

choose 1 entrée, main and / or dessert from the following selections

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## plated dinner

### soup

Asian chicken and coconut soup with rice noodles, crisp shallots and Vietnamese mint

cream of southern gold potato with smoked bacon and toasted ciabatta

ribollita soup with chunky tomato, pasta, vegetables and pesto

### entrée

honey and vodka cured salmon with goat's cheese and pannacotta, oven roasted tomatoes and micro herbs

grilled lamb loin, bocconcini and forest mushroom tartlet, rocket salad and honey balsamic glaze

pan seared Hervey Bay scallops with a crab cake, snow pea tendrils and smoked harissa aioli

grilled chicken and King prawn salad with green mango and nori dressing

Roasted beetroot and two cheese salad with Turkish bread

Moroccan chicken with roasted chorizo and black eye bean cassoulette

## plated dinner

### main course



grilled Angus beef with roasted kiplers, mushroom ragout and wilted baby spinach

crispy skinned Atlantic salmon on preserved lemon risotto, pan fried snow peas and ginger beurre blanc

prosciutto wrapped pork loin, rosemary roasted potatoes with a caramelised apple and pear salad

marinated garlic lamb rump, parsnip puree, crisp vegetables and thyme jus

North Queensland oven roasted barramundi served on prawn colcannon, charred asparagus and red wine reduction

Northern Rivers soy and ginger glazed corn fed chicken breast with a crisp Vietnamese salad and bok choy

smoked Angus beef on a horseradish rosti, oven baked Roma tomatoes and broccolini

pumpkin, sage and ricotta cannelloni served with a vine ripened tomato and roasted garlic sauce

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## plated dinner

### dessert

apple tarte tatin with calvados ice cream and maple caramel

lavender and almond milk bavaois with a lavender tuile biscuit

bittersweet chocolate torte with Florentine and pistachio ice cream crunch

orange and passionfruit syrup cake with vanilla bean ice cream

five spiced pannacotta with poached pears and muscovado syrup

rum baba with ginger poached pineapple and cinnamon ice cream

Bowen mango crème brulée with pistachio and saffron cookies

banana chocolate terrine with crème anglaise and chocolate tuile

strawberry and vanilla yoghurt terrine with kirsch infused fruit coulis

wild honey parfait with poppy seed wafer and bitter chocolate sauce

Australian cheese plate with quince paste, lavoche and crisp breads

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served with freshly brewed tea and coffee

(minimum 20 people)

**seafood upgrade \$30 pp**

Queensland spanner crab, ocean king prawns, shucked Pacific oysters, baby octopus salad, Tasmanian smoked salmon, noc-man marinated mussels, seared scallops with Mediterranean cous cous

## buffet packages

image | \$62

cold selections

panzanella

Caesar salad with double smoked lardons, garlic infused croutons, Caesar dressing with basil essence and pana gradano parmesan

garden salad

kumara, chickpea and grilled fennel salad

seeded mustard, dill and pancetta potato salad

hot selections

Thai beef and hokkien noodles

chicken breast with a Thai green coconut curry

panache of green vegetables

lemongrass scented rice

tomato and gnocchi

dessert selection

petite French pastries

fresh local fruits

orange crème brûlée

Tasmanian cheese board with fruit paste and crisp breads

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## buffet packages

reflection | \$77

roasted tomato and basil soup

### cold selection

German coleslaw salad

kumara, chickpea and grilled fennel salad

baby beetroot, gourmet spinach,  
oven roasted tomato and Spanish onion

seeded mustard, dill and pancetta potato  
salad

garden salad

Caesar salad with double smoked lardons,  
garlic infused croutons, Caesar dressing with  
basil essence and pana gradano parmesan

antipasto of roasted bell peppers,  
aubergine and courgette

cold cuts, condiments and pastes

### hot selection

salmon fillet on sweet caper mash

traditional lamb casserole

Thai green chicken breast coconut curry

panache of green vegetables

lemongrass scented rice

tomato and gnocchi

### dessert selection

petite French pastries

fresh local fruits

orange crème brûlée

vanilla and white chocolate cheesecake

Bourbon and ivory chocolate terrine

raspberry brownie

Tasmanian cheese board with fruit paste  
and crisp breads

### seafood upgrade \$30 pp

Queensland spanner crab, ocean king  
prawns, shucked Pacific oysters, baby  
octopus salad, Tasmanian smoked salmon,  
noc-man marinated mussels, seared  
scallops with Mediterranean cous cous



served with freshly brewed  
tea and coffee

(minimum 40 people)

## buffet packages

### absolute | \$87

roasted tomato and basil soup

or

cream of southern gold potato and smoked bacon

### cold selection

German coleslaw salad

kumara, chickpea and grilled fennel salad

panzella and garden salad

honey glazed pumpkin and pine nut salad

roasted kipfler, smoked salmon and grapefruit salad

baby beetroot, gourmet spinach, oven roasted tomato and Spanish onion

seeded mustard, dill and pancetta potato salad

Caesar salad with double smoked lardons, garlic infused croutons, Caesar dressing with basil essence and pana gradano parmesan

antipasto of roasted bell peppers, aubergine and courgette

cold cuts, condiments and pastes

### hot selection

salmon fillet on sweet caper mash

traditional lamb casserole

chicken breast with a Thai green coconut curry

panache of green vegetables

lemongrass scented rice

roasted garlic and rosemary new potatoes

sweet potato ravioli with garlic cream sauce and freshly shaved parmesan cheese

roasted sirloin with sweet corn polenta and confit onions

### dessert selection

orange crème brulée

vanilla and white chocolate cheesecake

bourbon and ivory chocolate terrine

strawberry tartlet

raspberry brownie

passionfruit bavarois

lemon mousse with citrus compote and caramel snap

fresh local fruits

Tasmanian cheese board with fruit paste and crisp breads



all buffets served with freshly brewed tea and coffee  
(minimum 50 people)

### seafood upgrade \$30 pp

Queensland spanner crab, ocean king prawns, shucked Pacific oysters, baby octopus salad, Tasmanian smoked salmon, noc-man marinated mussels, seared scallops with Mediterranean cous cous



## dinner dance packages

### a night of festivities | \$115

- three course set dinner menu
- deluxe beverage package for five hours
- candlestick centre piece for each table
- two personalised menus per table
- seating plan
- lectern and microphone
- parquetry dance floor
- complimentary five hour room hire prior to midnight (based on minimum spend)
- lucky door prize

### a night of lavishness | \$120

- chef selected canapés for half an hour
- two course set dinner menu
- deluxe beverage package for five hours
- white chair covers with sash
- candelabra centre piece for each table
- two personalised menus per table
- seating plan
- lectern and microphone
- parquetry dance floor
- complimentary five hour room hire prior to midnight (based on minimum spend)
- one complimentary overnight deluxe accommodation at the Brisbane Marriott Hotel

### a night of opulence | \$130

- chef selected canapés for half an hour
- three course set dinner menu or buffet menu
- deluxe beverage package for five hours
- white chair covers with decorative sash
- candelabra centre piece for each table
- two personalised menus per table
- seating plan
- lectern and microphone
- parquetry dance floor
- complimentary five hour room hire prior to midnight (based on minimum spend)
- one complimentary overnight deluxe accommodation at the Brisbane Marriott Hotel

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BRISBANE MARRIOTT HOTEL

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## ENJOY

- martinis
- champagne
- cordials
- margarita
- red wine
- white wine
- tonics
- beer
- non-alcoholic

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## breakfast beverages

fruit juice \$5  
(apple, orange, tomato, pineapple, grapefruit)

fruit juice by the jug \$15  
(apple, orange, tomato, pineapple, grapefruit)

fresh fruit smoothies \$12  
(banana or mixed berry)

specialty lassi \$12  
(mango or strawberry)

freshly brewed filtered coffee and tea  
\$6 first hour  
\$3 per hour there after

## beverage packages

### deluxe

De Bortoli 'Lorimer' Cabernet Merlot, Semillon Sauvignon Blanc and Chardonnay Pinot Noir Sparkling, Stella Artois, Cascade Premium Light, soft drinks and orange juice

½ hour	\$14
1 hour	\$25
2 hours	\$32
3 hours	\$39
4 hours	\$43
5 hours	\$47

### superior

De Bortoli 'Emeri' Sparkling Pinot Grigio, '3 Tales' Sauvignon Blanc, 'Windy Peak' Cabernet Merlot, Stella Artois, Cascade Premium Light, Crown Lager, soft drinks and orange juice

½ hour	\$17
1 hour	\$31
2 hours	\$38
3 hours	\$45
4 hours	\$49
5 hours	\$53

### non alcoholic

a selection of non alcoholic wines, soft drinks, orange juice and sparkling mineral water

1 hour	\$15	2 hours	\$20
3 hours	\$25	4 hours	\$30
5 hours	\$35		

spirit beverages and mixed drinks are available on a consumption basis



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## Champagne and sparkling wines

### Champagne | \$ per bottle

Moet & Chandon NV Brut Imperial	\$150
Piper Heidsieck NV Cuvee Brut	\$125
Pol Roger Brut Vintage	\$220
Dom Perignon Vintage	\$350

### sparkling | \$ per bottle

Hightide Vineyard, Dunes Chardonnay Pinot Noir NV	\$43
De Bortoli Rocco NV Rose	\$50
Chandon Brut NV	\$75
House of Arras, Arras Grand Vintage Pinot Noir Chardonnay	\$110

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## white wines

white wines | \$ per bottle

Penfolds Koonunga Hill Autumn Riesling	\$45
3 Tales Sauvignon Blanc	\$40
Starvedog Lane Sauvignon Blanc	\$55
Watershed Shades Unoaked Chardonnay	\$50
Chatto 'Circus Series' Cloud Swing Chardonnay	\$40
Yalumba 'Y' Series Pinot Grigio	\$45
De Bortoli Hunter Valley Semillon	\$57
Symphony Hill Reserve Verdelho	\$52
The Bandit by Houghton Sauvignon Blanc Pinot Gris	\$45
Amberley Secret Lane Semillon Sauvignon Blanc	\$52
Rutherglen Estates, Estate 'MV' Marsanne Voigner	\$45
De Bortoli Hunter Valley Vermentino	\$44

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## red wines

red wines | \$ per bottle

De Bortoli Yarra Valley Estate Grown Pinot Noir Rose	\$55
Tilbrook Pinot Noir	\$45
Kim Crawford Marlborough Pinot Noir	\$58
Smith and Hooper Merlot	\$53
Kingston Estate Cabernet Sauvignon	\$40
Mitolo Jester Cabernet Sauvignon	\$70
Barossa Valley Estate E Minor Shiraz	\$45
Redman Coonawarra Shiraz	\$56
De Bortoli Melba Mimi Cabernet, Syrah and Nebbiolo	\$75
Leaping Lizard Cabernet Merlot	\$41
Forest Hill Boobook Shiraz Viognier	\$50
Running with Bulls Tempranillo	\$54
All Saints Durif	\$56

## dessert wines

dessert wines | \$ per bottle

De Bortoli Noble One Botrytis Semillon 375ml	\$55
Mr Riggs Sticky End Late Harvest Viognier 375ml	\$50

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## juice | \$5 per glass

- apple
- orange
- tomato
- pineapple
- grapefruit

## soft drinks | \$5 per glass

- Pepsi
- Pepsi Max
- Lemonade
- Lemon Squash
- Tonic Water
- Dry Ginger Ale
- Lemon Lime and Bitters
- Sparkling Mineral Water

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## beer

[tap beer](#) | \$7

Cascade Premium Light

Pure Blonde

Stella Artois

XXXX Gold

[Australian beer](#) | \$9

Cascade Premium Light

James Boags Premium

Crown Lager

Coopers Sparkling Ale

Coopers Pale Ale

James Squire Golden Ale

James Squire Amber Ale

Red Angus Pilsner

Duke Premium Mid Lager 3.5%

[imported beer](#) | \$9

Corona

Peroni Nastro Azzuro

Guinness

Asahi Super Dry

[cider](#) | \$9

Little Pipsqueak Sparkling

[non alcoholic beer](#) | \$8

Clausthaler

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## spirits

### bourbon | \$ per 30ml

Jim Beam	\$8
Jack Daniels	\$10
Wild Turkey	\$10
Southern Comfort	\$10

### whiskey | \$ per 30ml

Johnnie Walker Red	\$8
Johnnie Walker Black	\$12
Chivas Regal	\$12
Jamesons Irish	\$10
Bushmills Malt	\$11
Canadian Club	\$8

### single malt whiskey | \$ per 30ml

Glenlivet 12yr old	\$10
Glenfiddich 12yr old	\$12

### gin | \$ per 30ml

Gordon	\$8
Tanqueray	\$10
Bombay Sapphire	\$12

### vodka | \$ per 30ml

Smirnoff	\$8
42 Below	\$10
Belvedere	\$12

### rum | \$ per 30ml

Bundaberg	\$8
Bundaberg Red	\$8
Mount Gay	\$8
Bacardi	\$8

### tequila | \$ per 30ml

Jose Cuervo Especial	\$10
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### cognac and brandy

Black Bottle Brandy	\$8
Hennessy VS	\$10
Hennessy VSOP	\$12
Remy Martin XO	\$25

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## SMART

- granola
- yoghurt
- nuts
- salad
- fruit
- salmon
- vegetables
- pita

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## spa cuisine



### a healthy start breakfast | \$32

organic fruit juices

freshly sliced seasonal fruit with juice shot

vanilla yoghurt with wood roasted muesli

grilled banana bread with cottage cheese and honey

home-made dried fruit and nut muesli bar

### beverages | \$10

liver detox juice

fresh blend of apple, celery, ginger, carrot and parsley

immune booster

fresh blend of orange, lemon, carrot and apple

Summer sensation

fresh strawberries, watermelon, apple and mint

smoothies

choice of seasonal fruits available

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## spa cuisine

### all day dining

whole grain loaf with smoked tomato spread	\$10
fresh Mildura asparagus with fennel, pecorino cheese and lemon basil vinaigrette – <i>low fat</i>	\$22
classic Caesar of baby cos lettuce, crispy prosciutto, shaved parmesan and poached egg	\$22
seared Victorian lamb fillets with grilled figs, roasted tomato rocket leaves and an apple balsamic – <i>low cholesterol</i>	\$19
organic corn fed chicken breast on baked sweet potato flavoured with chorizo, coriander and chilli jam	\$32
seared Tasmanian salmon fillet glazed with miso and served in a lemon grass broth – <i>carb conscious</i>	\$30
caramelised onion, feta and tomato tartlet with pickled greens, drizzled with balsamic and mandarin oil	\$26
chef's deli sandwich, with your choice of filling, bread and preparation style	\$22
Petries toasted club sandwich layered with ham, turkey, bacon, tomato and lettuce	\$22

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## FLAWLESS

lights  
camera  
action



## audiovisual and staging

### Staging Connections

Australia's largest event staging company with an experienced on-site manager conveniently located onsite at the Brisbane Marriott Hotel to make your event outstanding, call us early in the planning stage

as the leaders in today's technology, our technicians are committed to making your presentation perfect

from a boardroom presentation to a ballroom extravaganza, we can make your audience sit up and take notice

put your audience in the picture with the latest in multi-image systems, video monitors, projectors, video cameras, lighting, sound and all the equipment you need for a winning presentation

audiovisual operators are also available to add polish and reassurance to any event

transform and dress your function room with a unique range of themes and coloured drapes to make an immediate impact that your audience will remember for years. a professional backdrop builds audience anticipation from the moment they walk into the room

we can suggest innovative ideas, provide plans and diagrams, help you to get the most from your budget and make your event stand out from the rest



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## Daily delegate packages

### - Inclusions

Freshly brewed coffee and tea on arrival and at each break

Use of a private meeting room from 8am to 5pm – based on a minimum food and beverage spend

Lectern and fixed microphone, projection screen, whiteboard, flipchart, pads, pens mints and chilled water

### - Network package

The network delegate package incorporates a shared morning / afternoon tea and lunch location

Available Monday to Friday only

Upon request this package can be served privately however a \$200 labour charge will apply

For groups with less than twelve delegates, the hotel reserves the right to alter the menu to a limited choice two course

## Bookings

Once a tentative booking has been made a deposit, copy of the signed contract and credit card guarantee is required within 5 working days of your reservation to confirm your booking

### Event management hand over

In order to ensure your booking details are proficiently implemented with care and attention to detail, our dedicated Coordinators will look after your event from the time of confirmation

### Confirmation / cancellation

Confirmation of bookings must be made in writing together with the signed contract, requested room hire deposit and credit card guarantee within 5 working days of the original reservation. We reserve the right to cancel the booking and allocate the venue to another client if confirmation is not received

Should you need to cancel your function, the following conditions will apply:

- Notice of 90 days or more from your event: all monies refunded if venue is resold and a signed contract and deposit received
- Within 90 to 30 days prior to your event: 50% of all monies refunded, provided that the room is resold and a signed contract and deposit is received
- Notice of 30 days or less: due to costs incurred at this stage, unfortunately no refund can be made
- Notice of 7 days or less: unfortunately, no refund is available. Due to the costs incurred you are required to pay 75% of the catering costs and room hire associated with your event

### Room hire

Our dedicated sales team are delighted to assist you with details of room hire and booking your event

We welcome you to contact us to enjoy a personal tour of the hotel

## Pricing

All prices are per person, unless otherwise stated, are inclusive of GST and are subject to change without notice

## Payment

Payments are processed three working days prior to the event start time unless arranged otherwise

## Surcharges

Events held on a public holiday or a Sunday will attract a labour charge of \$10 per person

A fee of \$300 per hour or part thereof, will apply if your event exceeds the included room hire

Events that exceed midnight will incur an additional room hire charge of \$500 per hour or part thereof

The above charges will be administered to the account

## Menus

An alternatively served menu can be arranged at an additional cost of \$6 per person for all three courses or \$3 per person, per course

Our chef will be happy to cater for any dietary requirements. A minimum of 72 business hours notice is essential

Menu items marked with \* represent a healthier and lighter option especially created by our Executive Chef for our day spa – The Dome Retreat

## Beverages

As per the Liquor Act, 1992, the Brisbane Marriott Hotel practices Responsible Service of Alcohol. As per this policy, alcohol will not be served to guests under the age of 18 years

If there is a particular beverage you would like to complement your meal / event, we are happy to order this for you. Please allow 4 business days

## Accommodation

Upon request we are delighted to arrange accommodation rates for your delegates in our elegantly appointed Deluxe, Executive rooms and Suites

## Non Smoking Policy

In accordance to the Queensland State Law, the Brisbane Marriott Hotel is a non smoking venue