

TREASURY BRISBANE

CONFERENCE MENU

TREASURY
BRISBANE

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B U S I N E S S B R E A K F A S T

HOT BREAKFAST

\$30 per person

Minimum 10 guests

Select one option below:

- Two eggs (poached, royale or fried), bacon, tomato, sausage, potato rosti
- Scrambled eggs, sourdough, smoked salmon, chives
- Boston beans, spinach, poached egg, sourdough toast (HO)
- Vegetarian omelette, slow roasted tomatoes, balsamic mushrooms (HO)
- Sauté mushroom, cherry tomato & balsamic compote, wilted spinach, poached egg (V) (GF)

Served with freshly brewed coffee, selection of teas and juices

Upgrade to include bakery items from the Continental Breakfast menu at \$4 per item, per person

CONTINENTAL BREAKFAST

\$26 per person

Minimum 10 guests

Served as a buffet:

- Croissants
- Mini muffins
- Danish pastries
- Mixed grain bar (HO)
- Fresh seasonal fruits (HO)
- Flavoured yoghurt tubs (HO)
- Bircher muesli, mixed berries (HO)
- Assorted cereals
- Selection of toasts, jams and preserves

Served with freshly brewed coffee, selection of teas and juices



MORNING AND AFTERNOON TEA

\$12 per person

Additional items can be added at \$4 per selection, per person

Select two options below:

STANDARD

- Macaroon
- Lamingtons
- Individual ice creams
- Freshly cut sandwiches
- Carrot & walnut cake
- Assorted berry friands (GF)
- Caramel & macadamia tarts
- Australian cheeses, dried fruits, nuts

WARM

- Mini quiches
- Savoury muffins
- Churros, chocolate sauce
- House baked scones, preserves, cream
- Croissants, double smoked ham, Emmental cheese

HEALTHY

- Fruit & nut slice
- Mixed berry muffins
- Fresh seasonal fruits
- Oatmeal protein balls
- Flavoured yoghurt

Served with freshly brewed coffee and a selection of teas



WORKING LUNCHES

CLASSIC MENU

\$40 per person

Minimum 15 guests

OPTION 1: MONDAY OR THURSDAY

- Mediterranean wraps (V)
- Chicken, pecorino, rocket, Turkish bread
- Double smoked ham, cheddar cheese, tomato, sourdough
- Savoury cigars, cheddar, onion dip

OPTION 2: TUESDAY, FRIDAY OR SUNDAY

- Egg salad, truffle aioli, mesclun wrap (V)
- Salami, chargrilled vegetables, sourdough
- Ryebein sandwich; pastrami, Swiss cheese, sauerkraut, rye
- Assorted quiches

OPTION 3: WEDNESDAY OR SATURDAY

- Salad wrap; tomato, alfalfa, beetroot, carrot, lettuce, cucumber (V)
- Prosciutto, avocado, tomato, lettuce, focaccia
- Smoked salmon, chive cream cheese, red onion, bagel
- Vegetarian pasties

Each option is served with:

- Chef's salad
- Cheese platter
- Fresh seasonal fruits
- Selection of petite pastries
- Freshly brewed coffee, selection of teas, soft drinks and juices

Gluten free option

All sandwich options can be served on gluten free bread if requested

WORKING LUNCHES

PREMIUM MENU

\$40 per person - select two options

\$45 per person - select three options

\$49 per person - select four options

Minimum 20 guests

- Casserole of Angus beef, root vegetables
- Ocean salmon, warm chickpea & couscous salad
- Lightly spiced lamb tagine, Asian apricots, figs, pistachios
- Spinach & ricotta ravioli, fire roasted capsicum, tomato sauce (V)
- Australian sea-farmed prawns, Thai basil, perilla curry sauce
- Traditional bolognese, béchamel, reggiano lasagna
- Stir fried hokkien noodles, char-sui pork

All options served with:

- Steamed rice, potato dish, mixed vegetables
- Garden salad, bread rolls, fresh fruit, cheese platter, petite pastries
- Freshly brewed coffee, selection of teas, soft drinks, orange juice

BBQ LUNCHEON

\$45 per person

Minimum 15 guests

FROM THE BBQ

- Bratwurst
- Chorizo
- New York style hot dogs
- Angus beef burger patties
- Grilled vegetable cakes

Selections subject to availability

FROM THE LARDER

- Tossed garden salad
- German style potato salad
- Asian slaw
- Mediterranean pasta salad
- Seasonal fruit selection

FROM THE BAKER

- Assorted artisan breads & rolls
- Variety of petite pastries

HIGH TEA

\$35 per person

\$45 per person including a glass of sparkling Chandon

Minimum 15 guests

TOP TIER

Selection of savoury items including:

- Traditional plain and fruit scones, customary jam, cream
- Petite quiches and frittatas

MIDDLE TIER

- Hand cut delicate gourmet sandwiches
- Artisan bread fashioned with produce from locally sourced purveyors of fine meats & cheeses

LOWER TIER

- Decadent and elegant pastries made by our own Pastry Chefs

Served with a selection of teas and freshly brewed coffee



CANAPÉS

All items are \$4 per selection
Minimum 10 guests

COLD

- Crab & avocado tian (GF)
- Peking duck breast, peach salsa
- ½ shell oyster, finger lime dressing (GF)
- Seared scallops, pea puree, pancetta shards
- Prosciutto wrapped asparagus, truffle egg (GF)
- Three cheese tartlet, semi roasted tomato, basil (V)
- Portuguese chicken, cucumber, grilled bruschetta
- Tea smoked lamb, beetroot & goat's cheese tart
- Strawberry & basil gazpacho shooters (V)

HOT

- Variety of gourmet mini pies
- Camembert & speck quiche
- Petite fillet steaks, chimichurri
- Steamed prawn dumplings, hoisin sauce
- Spicy pork neck skewers, nuoc cham dressing
- Spinach & ricotta filo parcels, tzatziki dip (V)
- Hand rolled spring rolls, hoisin-plum sauce
- Potato string wrapped vegetables (V)
- Beef pho shooters

DESSERT

- Opera slice
- Petite éclairs
- Yuzu meringue tartlet
- Chocolate & raspberry gateaux
- Salted caramel filled chocolate cups
- Hazelnut almond brownie, whipped ganache
- Caramelised macadamia tart
- Vanilla & lemon slice
- Macaroon

FORK BOWL CANAPÉS

\$12 per person per item

- Mushroom & asparagus risotto, shaved reggiano (V)
- Casserole of Angus beef, mashed potato, root vegetables
- Lightly spiced lamb tagine, Asian apricots, figs, pistachios
- Ocean salmon, warm chickpea & couscous salad
- Combination fried rice; pork, chicken, egg, prawn



BUFFET

Classic - \$70 per person - select two "From the Heat" options

Deluxe - \$79 per person - select three "From the Heat" options

Premium - \$89 per person - select four "From the Heat" options

Minimum 30 guests

COLD ITEMS

- Sugar glazed leg ham, mango chutney
- Platter; cured meats, antipasto selection
- Mussels, Thai vinaigrette
- Roast chicken

HOT ITEMS

- Ricotta & spinach ravioli, tomato & olive sauce, parmesan (V)
- Creamy potato bake, garlic and chive (V)
- Panache of vegetables, herb butter (V)

FROM THE HEAT

- Grain fed Angus beef fillet, mushroom jus
- Roasted Byron Bay pork loin, caramelised apples
- Pan seared reef fish, gremolata dressing
- Parmesan crusted chicken, tomato relish

SALADS

Select four of the following:

- Beetroot & feta cheese salad (V)
- Quinoa tabouli, olive oil dressing (V)
- Smashed avocado & kipfler salad (V)
- Loose baby leaf salad, balsamic dressing (V)
- Vietnamese cabbage salad, nuoc cham dressing (V)
- Caesar salad, shaved double smoked speck, anchovy dressing
- Mediterranean freekeh, dukkah hummus (V)

DESSERT

- An array of seasonal tropical fruit
- Assortment of individual crème brulee
- Selection of French pastries, whole cakes
- Australian farmed cheeses, native fruits, nuts
- Warm chocolate pudding, chocolate sauce, berry compote

ADDITIONAL

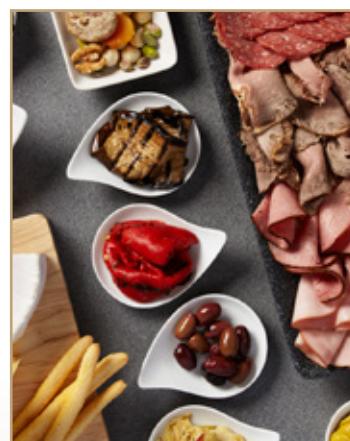
\$10 per person

- Prawns with lemon and accompanying sauces

\$25 per person

- Bugs, Oysters, Crabs

Served with freshly baked artisan bread & butter, brewed coffee and a selection of teas



PLATED MENUS

Alternate service on request

CLASSIC MENU

\$55 per person - select two courses

\$60 per person - select three courses

ENTRÉE

- Carpaccio of beef, horseradish, pickles
- Char sui pork taco, wombok slaw, char sui sauce
- Chef's soup of the day
- Atlantic salmon, chive blinis, target beets, caviar

MAIN COURSE

- Lamb loin, herb crust, red wine jus
- Chicken breast, blue cheese filling, pear compote
- Blue eyed Trevally, sauce vierge (GF)
- Prime rib fillet, port wine jus

All served with Chef's selection of potatoes, seasonal vegetables and salads

DESSERT

- Salted caramel mousse, lime curd, passionfruit macaroon, chocolate ice cream
- Blood orange cheesecake, vanilla mascarpone, raspberry sorbet
- Layered vanilla & lemon, meringue sticks, blackberry ice cream
- Chocolate & mint mousse, popping candy, anglaise

DELUXE MENU

\$75 per person - select two courses

\$80 per person - select three courses

ENTRÉE

- Natural oysters (6), finger lime dressing
- Smoked MSA New England lamb loin, cucumber, minted sheep's curd
- Trio of salmon, smoked, sashimi, tartar
- Chicken & prosciutto, roasted capsicum puree, asparagus spears

MAIN COURSE

- Corn fed chicken breast, cauliflower puree
- Sea farmed snapper, pea puree, candied lemon
- Diamantina grain fed beef tenderloin, béarnaise sauce [GF]
- Grilled local pork tenderloin, crackling shard, Armagnac jus

All served with Chef's selection of potatoes, seasonal vegetables and salads

DESSERT

- Baileys milk chocolate truffle, fresh raspberry, mascarpone
- White chocolate & blueberry verrine, Chambord macaroon
- Yuzu panna cotta, financier, strawberry, coconut ice cream
- Mango and coconut mousse, caramelised pineapple, Midori pearls, passionfruit sorbet

PREMIUM MENU

\$85 per person - select two courses

\$100 per person - select three courses

ENTRÉE

- Assiette of seared tuna, tuna tartar, tuna sashimi, nouc cham dressing
- Spanner crab meat, smashed avocado, crème fraîche, gold leaf pearls
- Crispy pork belly, parsnip puree, apple compote
- Oysters (6) two ways – kilpatrick and mornay

MAIN COURSE

- Corn fed supreme of chicken breast, corn succotash, prosciutto shard, jus gras
- Sea farmed barramundi, herbed lemon crust, champagne beurre blanc
- MSA New England lamb rack, golden shallots, rosemary jus
- Char grilled Wagyu fillet steak, field mushroom, Diane sauce

All served with Chef's selection of potatoes, seasonal vegetables and salads

DESSERT

- Espresso Japonaise, ganache, minted orange, strawberries, white chocolate ice cream
- Chocolate marquise, sour cherry compote, raspberry macaroon, yoghurt ice cream, angel tears
- Raspberry vodka mousse, marshmallow, pistachio fairy floss, blood orange sorbet
- Baked lemon tart, mascarpone, blueberry reduction, cranberry sorbet

All plated menus served with freshly baked artisan bread & butter, brewed coffee and a selection of teas



ADDITIONAL

Enhance your lunch or dinner menus with a choice of the following:

BREAD SELECTION

\$3 per person

- Assorted rustic artisan breads, olive oil, spices

COLD SELECTION OF DIPS

\$6 per person

Select two options below:

- Tzatziki (V) (GF)
- Baba ghanoush (V)
- Pumpkin, cashew (V) (GF)
- Smoked salmon, dill, peppercorn
- Avocado, chilli & sour cream (V) (GF)

Served with lavosh, sour dough, crostini, tortilla chips

ANTIPASTO PLATTER

\$10 per person

- A selection of house made and locally sourced artisan products including: cured meats, marinated vegetables, olives

CHEESE PLATTERS

\$10 per person

- Chef's selection of four premium cheeses – cheddar, blue, brie, washed rind served with crackers, lavosh, nuts, fresh fruits, dried fruits

INTERACTIVE STATIONS

Enhance your cocktail or buffet menu with the following options:

Minimum 30 guests

SUSHI STATION

\$20 per person

- Hand rolled sushi, traditional condiments

TAPAS STATION

\$20 per person

Assortment of our creations and locally sourced artisan products including:

- Marinated vegetables
- Cheeses
- Charcuterie cold cuts
- Artisan breads
- Dips, butters, oils

SLIDER STATION

\$20 per person

Construct your own slider

- Angus beef, pulled pork, marinated chicken, rolls, salads, sauces

ICE CREAM STATION

\$15 per person

Decorate your own premium ice creams

- Scooped by our chefs into crispy cones and served with an array of childhood favourite lollies and sweets

All bespoke requests for stations can be negotiated to meet your requirements

BEVERAGE PACKAGES

CLASSIC

1 hour	\$27
2 hours	\$35
3 hours	\$38
4 hours	\$43
5 hours	\$48

Sparkling

- La Gioiosa Valdobbiadene Prosecco Superiore D.O.C.G.
- Innocent Bystander Moscato

White Wine

- The Lane Chardonnay
- North of South Sauvignon Blanc

Red Wine

- Beautiful Somewhere Shiraz
- North of South Pinot Noir

Beer & Cider

- XXXX Gold
- Tooheys New
- Tooheys Extra Dry
- Hahn Premium Light
- James Squire Orchard Crush Apple Cider

Non Alcoholic

- Selection of soft drinks and juices

DELUXE

1 hour	\$31
2 hours	\$38
3 hours	\$43
4 hours	\$48
5 hours	\$57

Sparkling

- Domaine Chandon Sparkling
- Innocent Bystander Moscato

White Wine

- Sandalford Unoaked Chardonnay
- Sandalford Semillon Sauvignon Blanc

Red Wine

- Sandalford Shiraz
- Sandalford Estate Reserve Cabernet Sauvignon

Beer & Cider

- XXXX Summer
- James Squire One Fifty Lashes Pale Ale
- James Squire Orchard Crush Apple Cider
- James Boag's Premium
- Hahn Super Dry 3.5
- James Boag's Premium Light

Non Alcoholic

- Selection of soft drinks and juices

PREMIUM

1 hour	\$37
2 hours	\$45
3 hours	\$52
4 hours	\$59
5 hours	\$68

Sparkling

- Domaine Chandon Sparkling
- Innocent Bystander Moscato

White Wine

- Wolf Blass Gold Label Chardonnay
- Wolf Blass Gold Label Sauvignon Blanc
- Wolf Blass Gold Label Riesling

Red Wine

- Wolf Blass Gold Label Shiraz
- Wolf Blass Gold Label Cabernet Sauvignon

Beer & Cider

- XXXX Summer
- James Squire One Fifty Lashes Pale Ale
- James Squire Orchard Crush Apple Cider
- James Boag's Premium
- James Boag's Premium Light
- Rogers' Midstrength Beer
- Heineken
- Heineken 3
- Kirin

Non Alcoholic

- Selection of soft drinks and juices

Upgrade to include basic spirits for an additional \$12 per person

B E V E R A G E S

WINE LIST

Sparkling

	Glass	Bottle
La Gioiosa Valdobbiadene Prosecco Superiore DOCG	\$8.50	\$38
Innocent Bystander Moscato		\$40
Domaine Chandon Sparkling	\$10	\$49

White Wine

	Glass	Bottle
The Lane Chardonnay	\$8.50	\$38
North of South Sauvignon Blanc	\$8.50	\$38
Sandalford Unoaked Chardonnay		\$45
Sandalford Semillon Sauvignon Blanc		\$42
Wolf Blass Gold Label Chardonnay		\$54
Wolf Blass Gold Label Sauvignon Blanc		\$47
Wolf Blass Gold Label Riesling		\$47

Red Wine

	Glass	Bottle
Beautiful Somewhere Shiraz	\$8.50	\$38
North of South Pinot Noir	\$8.50	\$38
Sandalford Shiraz		\$43
Sandalford Cabernet Merlot		\$43
Wolf Blass Gold Label Shiraz		\$47
Wolf Blass Gold Label Cabernet Sauvignon		\$50

B E E R

Local Draught – 285ml serve

	Glass	Bottle
Tooheys New	\$5.50	\$8
Tooheys Extra Dry	\$5.50	\$8.50
XXXX Gold	\$4.50	\$6.50
XXXX Summer		\$8
Hahn Premium Light		\$6
Hahn Super Dry 3.5	\$7	\$7
Heineken	\$8.50	\$9.50
Heineken 3		\$7
James Squire "One Fifty Lashes" Pale Ale	\$6.50	\$8.50
James Boag's Premium Light		\$6.50
James Boag's Premium		\$8.50
Kirin		\$9.50

C I D E R S

	Glass	Bottle
James Squire Orchard Crush Apple Cider	\$6.50	\$8

S P I R I T S

Treasury Preferred Brands – 30ml serve Glass

Maker's Mark Bourbon	\$9.50
Ketel One Vodka	\$9.50
Bacardi White Rum	\$8.50
Angostura 5 Year Old Rum	\$9.50
Johnnie Walker Black	\$9.50
Tanqueray Gin	\$9.50
Herradura Plata Tequila	\$9.50
Ouzo 12	\$8.50

N O N A L C O H O L I C

	Glass	Bottle
Soft Drinks	\$3.50	\$4.50
Juices	\$4.50	

S.Pellegrino Sparkling Water – 250ml	\$3.50
S.Pellegrino Sparkling Water – 500ml	\$5.50
S.Pellegrino Sparkling Water – 1litre	\$10

Acqua Panna Still Water – 250ml	\$3.50
Acqua Panna Still Water – 500ml	\$5.50
Acqua Panna Still Water – 1 litre	\$11

Mount Franklin Water – 400ml	\$3.50
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TREASURY

BRISBANE

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Terms and conditions apply. Subject to availability, change or cancellation.