

Catering Compendium



MACKAY
ENTERTAINMENT
CONVENTION
CENTRE



A BUSINESS UNIT OF
MACKAY REGIONAL COUNCIL

Introduction



who's minding the kitchen?

There really is nothing better than following your passion – and that's what our team believes! Creating kitchens ripe for creative culinary minds that capture the elusive transcending characteristics of cooking and entertaining. Our chefs' enthusiasm for the industry is reflected in the food they prepare.

what's your pleasure?

Since all our foods are prepared on the premises, we're happy to work with you to customize your menu. Our dishes reflect a wide array of ethnic, contemporary and vegetarian delights. Cuisine that is fresh, seasonal and presented so that the tasteful simplicity of the ingredients shine.

only the freshest quality ingredients

We start with the finest, freshest ingredients – then utilize the latest cooking techniques to create dishes with a soft touch of creative expertise. We pride ourselves in developing seasonal menus that represent the 'markets best' foods.

presentation to make you proud

We believe that visual presentation should be appealing to the eye as well as to the palate. Simple but elegant, temptingly irresistible with an eye towards texture and colour as well as taste. The team works together to fine tune even the smallest details to meet the client's brief.

customer service

When it comes to taking care of our customers, it's not mere lip service. We aim to deliver uncompromising quality, outstanding service, meticulous planning and cuisine that will awaken your culinary senses and leave your guests astounded. That's trust – built on professional and dependable service.

“There is no love sincerer than the love of food”

George Bernard Shaw

“Our catering team request notification of all dietary requirements 2 weeks prior to an event to ensure maximum safety measures can be taken when preparing your food and beverages.

We are happy to cater to allergies and dietary requirements however; we cannot accommodate personal diets for weight loss.

While every reasonable effort will be made to accommodate food allergies, we cannot guarantee or be held responsible for traces of allergens that may be introduced during the normal processing and preparation of your food and beverage.

We encourage guests with life threatening food allergies to self-manage their dietary restrictions and we suggest a self-cater option in such instances”

Every effort is made to maintain the prices and products as stated within this menu. However prices and products are subject to change or revision. Please refer to the full terms and conditions.

Breakfast



continental > buffet style

18.80 pp

- chilled juice
- seasonal fruit platter
- yoghurt + muesli parfaits
- flaky danish pastries
- delicate croissants + preserves
- baskets of assorted sweet + savoury muffins
- freshly brewed tea + coffee

upgrade to full hot + cold buffet

for an additional

15.80 pp

- crispy bacon
- breakfast sausages
- scrambled eggs
- grilled tomato
- hash browns

stand up breakfast >

start with a little sunshine

32.80 pp

- chilled orange juice
- self serve tea + coffee buffet

served by uniformed wait staff

- petite bacon + egg tarts
- smoked salmon + cream cheese bruschetta
- croissants filled w champagne ham, cheese + tomato
- parmesan scrambled egg + sundried tomato spring rolls
- fresh fruit skewers
- mini fruit danish
- petite sweet + savoury muffins
- fruit, muesli + yoghurt
- banana + caramel spring rolls
- apple + cinnamon spring rolls

plated affairs on the table

35.80 pp

- flaky mini danish, fresh seasonal fruit + chilled juice

served to the table >

please choose one of the following

- peanut butter french toast w caramelized banana + crispy bacon
- parmesan scrambled eggs w chives, slow roasted tomato + hash browns
- breakfast torte w sausage, sundried tomato, leek + green herb oil
- eggs benedict, shaved ham + herb hollandaise + hash browns
- bacon, scrambled eggs, grilled tomato, mushrooms + spinach w pesto butter
- freshly brewed coffee + tea

Great Breaks



on arrival tea + coffee

get things started 3.80 pp

- tea + coffee freshly brewed – buffet style maximum ½ hour duration

start w a basic break

for morning or afternoon tea 8.80 pp

- tea + coffee freshly brewed – buffet style maximum ½ hour duration

may we suggest one of the following

- maple pecan sticky rolls – so wickedly good
- mini danish pastries – light + crispy, freshly baked
- selection of sweet muffins – home-style comfort

looking for a little more

add any of the following items 3.80 pp per selection

- beautiful biscuits - luscious selection of baked biscuits
- carrot cupcake cakes w cream cheese icing – oh so good
- ultimate banana bread – packed w wholesome goodness
- scrummy slices - great for an energy boost
- light loaf cake - simple + moist
- delicious tarts – changing varieties
- apple cinnamon + banana spring rolls - wickedly good
- mini trifle – traditional favourite
- fresh fruit platter - selection of sliced seasonal fruit
- muesli, fruit + yoghurt cups - great for an early start
- individual fruit cups - seasonal fruits
- mixed dried fruit + nut cups - sustain the energy
- gourmet mini quiche - everyone's favourite
- savoury muffins - low fat + delicious
- aussie bacon + egg mini pie in crisp pastry – for anytime
- sundried tomato + spinach filo tart – hearty treat
- mini deli rolls - w a variety of gourmet fillings
- assorted sushi platter – for a light tasty break
- selection of dips w crusty breads – soothes the munchies
- selection of filled croissants

beverages

bottled water – stay hydrated + alert	3.80 pp
individual juice	3.80 pp
assorted soft drinks	3.80 pp
1/2 hour selection of juice	4.80 pp

bulk beverages - refilled + charged as required

bulk tea + coffee

small > 20 cups	[10 tea + 10 coffee]	58.80
medium > 30 cups	[15 tea + 15 coffee]	82.80
large > 60 cups	[30 tea + 30 coffee]	154.80

bulk orange juice

small > 20 cups	66.80
medium > 30 cups	94.80
large > 60 cups	178.80

add a cappuccino station to your event unlimited >

6.80 pp

- cappuccinos, lattes, teas, hot chocolates
- made to order by our barista
- maximum time span 8 hours
- minimum charge > 200 guests

add a chocolate fountain to any menu

100% pure Belgian Chocolate in dark, white or milk + an array of delicious dipping items including, fresh fruits, marshmallows + biscuits

addition to an existing menu >

7.80 pp

- after a 3 course dinner have a late night chocolate fountain or as an addition to a buffets
- as part of a cocktail party - we suggest 'thank you' w the addition of the chocolate fountain
- as an addition to a morning or afternoon tea
- minimum charge 100 guests

standalone service >

10.80 pp

- just for fun have champagne w a chocolate fountain for a ladies get together or a celebration
- be decadent and have it as your morning or afternoon tea
- minimum charge 100 guests

Lunch



individual lunch boxes

each lunch is individually boxed in disposable containers, great for trade areas and lunch on the run

healthy choice >

20.80 pp

- vegetable frittata
- garden salad
- tabbouleh + green salad
- bread roll
- fruit salad
- cold drink

grab + go >

20.80 pp

- chicken wrap w cheese, lettuce + caesar dressing
- crispy coleslaw
- roast pumpkin + couscous salad
- chocolate brownie
- cold drink

cane cutters >

22.80 pp

- assorted shaved deli meats + cheese
- creamy potato salad
- rocket + parmesan salad
- fresh bread rolls
- caramel tart
- cold drinks on ice

bento box >

22.80 pp

- teriyaki chicken
- soba noodle salad
- cucumber nori roll
- green tea cake
- cold drink

taste of thailand >

22.80 pp

- thai beef salad
- satay noodle salad
- prawn crackers
- coconut + kaffir lime tapioca
- cold drink

mediterranean >

23.80 pp

- marinated lamb w garlic + rosemary
- falafel w hummus
- greek salad
- custard tart
- cold drink

stand and mingle

set out on platters great for trade areas or mix and mingle events

wraps + rolls >

24.80 pp

- bbq beef + cheese wraps
- chicken ceasar salad wrap
- garden roasted vegetable wrap
- blt deli roll
- grilled ham + cheese deli roll

added delights

- selection of cookies
- baskets of whole fresh fruits
- cold drinks on ice

mix + mingle >

25.80 pp

- lemon grass chicken + fried rice
- vegetarian singapore noodles
- fish + fries
- chicken caesar salad
- thai beef salad

added delights

- selection of cookies
- baskets of whole fresh fruits
- cold drinks on ice

Lunch buffets



stand-up buffet lunches

as sit-down buffet lunch please add 3.50pp

italian buffet

hot buffet > 30.80 pp

- sicilian amatriciana, tomato, bacon + chili
- pasta w roasted sweet potato w basil aglio e olio
- rocket, parmesan + pine nut salad drizzled w extra virgin olive oil
- balsamic mushroom + grilled eggplant salad

added delights

- delicate tiramisu
- fresh fruits
- cold drinks on ice

aussie bbq

hot buffet > 32.80 pp

- beef rissoles
- marinated chicken
- gourmet sausages
- fried onions
- freshly prepared salads
- assorted salad components + condiments
- fresh bread rolls

added delights

- tropical fruit platter
- cold drinks on ice

local favourites 36.80 pp

- mackay chicken w local mango hollandaise
- proserpine river barramundi w macadamia parmesan crust
- marian roast pumpkin + vegetable slice
- bowen tomato + feta salad
- chat potato + bacon salad
- fresh green salad
- crusty rolls

sweet delights

- individual trifle
- cold drinks on ice

Fingerfood



glad you're here 25.80 pp

- tomato + basil bruschetta - v
- tandoori chicken + cucumber rolls w raita
- slow braised beef pie w sweet potato mash
- parmesan + porcini risotto balls – v
- soy braised pork belly w apple + shallot salad

sharing 28.80 pp

- antipasto bruschetta – v
- balinese duck + hoisin rolls
- mexican beef empanada
- tandoori chicken skewers
- lamb + harissa sausage rolls w tzatziki
- morroccan vegetable spring roll w aromatic spices – v
- spinach + artichoke pizzetta

networking nibbles 34.80 pp

- beef, beetroot + horseradish relish on bruschetta
- prawn cocktail rolls w classic cocktail sauce + lemon
- lemon grass + ginger chicken skewers
- lamb + harissa sausage rolls w tzatziki
- pumpkin, fetta + caramelised onion calzone – v
- grilled salmon + lime hollandaise
- mexican beef empanada
- masala spiced potato w tamarind chutney + yoghurt – v
- bak kua – asian style beef jerky – sweet, spicy + delicious

thank you 38.80 pp

- salmon + cream cheese bruschetta
- thai beef salad spoons
- lamb + harissa + sausage rolls w tzatziki
- 5 spice calamari w candied chilli
- lemon chicken pie w basil mash
- masala spiced potato w tamarind chutney + yoghurt – v
- soy braised pork belly w apple + shallot salad
- avocado club spring roll w chicken, avocado, semi dried tomato, cheese, bacon
- camembert + cranberry filo rolls – v
- grilled salmon + lime hollandaise
- pumpkin, feta + caramelised onion calzone - v

swap any item for one of the following

- soup shots
- polenta + mushroom cakes
- sweet corn + coriander cakes
- zucchini + haloumi fritters
- stuffed mushrooms
- ceasar salad cups
- morrocan spiced meat balls
- chicken + lemon grass goyzu
- natural oyster w lemon aioli
- herb encrusted fish pieces w lime + dill tartare sauce

mini meals

> select 4 items 28.80 pp

- chicken, vegetarian or prawn pad thai
- tempura reef fish fillets w beer battered fries + tartare
- vegetable curry + coconut rice
- lamb kofta + spiced couscous
- singapore fried noodles + satay chicken
- braised beef tangine + couscous
- green chicken curry + jasmine rice
- pasta + sweet potato w garlic aglio e olio

add sweet items to any of the above menus

> select 3 items 8.80 pp

- apple + cinnamon spring rolls
- banana spring rolls w butterscotch reduction
- lemon curd tarts w teardrop meringue
- belgium chocolate ganache tart
- luscious caramel tarts
- strawberry tarts
- panna cotta spoons
- chocolate mousse cups
- assorted truffles
- berry + white chocolate mousse brandy snaps

cuisine by design 48.80 pp

> meet w our executive chef to design a finger food menu just for your event

- full meal replacement w a savoury + sweet selection to satisfy any guest

Dinner Buffets

casual inspired buffets



country style

54.80 pp

- spice rubbed bbq chicken
- hickory bbq sliced sirloin
- corn on the cob
- fresh steamed vegetables
- oven roasted potatoes
- chefs selection of assorted salads
- crusty rolls

sweet delights

- a selection of desserts from the pastry kitchen
- tropical fruit platter

casual comfort

56.80 pp

- honey baked pumpkin soup
- shaved roast beef w red wine demi glaze
- lemon + thyme cream chicken
- steamed mixed vegetables
- oven roasted vegetables w garlic + rosemary
- creamy mashed potatoes
- an assortment of fresh salads + dressing
- baskets of baked bread rolls

sweet delights

- a selection of desserts from the pastry kitchen
- tropical fruit platter

aussie favourite

60.80 pp

- slow roasted pork
- shaved roast beef w red wine demi glaze
- lemon + pepper roasted chicken
- medley of roasted vegetables w garlic + sea salt
- corn on the cob + green beans
- mashed potatoes w sour cream + chives
- chefs selection of assorted salads
- crusty rolls

sweet delights

- a selection of desserts from the pastry kitchen
- tropical fruit platter

Buffets

inspired buffets



tropical flavours

68.80 pp

served on ice

- fresh king prawns
- cocktail sauce, sweet chili + lime sauce, lemon wedges

the main event

- bourbon + brown sugar glazed ham
- roast beef + red wine jus
- char grilled chicken w mango hollandaise
- creamy mashed potatoes
- steamed vegetables w pesto butter
- oven roasted vegetables w garlic + sea salt
- ceasar salad
- sundried tomato + basil pasta salad

sweet delights

- a selection of desserts from the pastry kitchen
- tropical fruit platter

seafood sensations

75.80 pp

served on ice

- freshly cooked king prawns
- pacific oysters
- cocktail sauce, sweet chili + lime sauce, lemon wedges

the main event

- whole fish baked w ginger + soy drizzle
- orange + brown sugar glazed ham
- lemon + tarragon roasted chicken
- aromatic beef tangine
- creamy mashed potatoes
- oven roasted vegetables w garlic + rosemary
- stir fried vegetables
- coconut jasmine rice
- three salads – chefs' choice

sweet delights

- a selection of desserts from the pastry kitchen
- tropical fruit platter

plated meals > ruby



2 courses

55.80 pp

entrees

- delicious roast pumpkin soup w golden pastry crown served in a cappuccino cup - v
- chilled carrot soup w lemon + dill yoghurt - v
- santa fe salad w crispy tortilla strips, black beans + tomato salsa - v
- char grilled vegetable stack w rocket pesto + soft herb salad - v
- sesame chicken salad w lemon + ginger dressing
- 5 spiced calamari w zesty rocket, semi dried tomato, olive + caper salad
- onion + bacon tart w parmesan cream

mains

- aromatic chicken breast on sweet potato croquet w mango hollandaise
- chicken breast filled w sundried tomato + feta on balsamic glazed roast pumpkin + pinenuts
- braised beef on creamy mash w rich demi glaze
- rib fillet w creamy green peppercorn sauce on potato gallette + served w char grilled vegetable kebab
- grass-fed scotch fillet, rustic potato mash, red wine + wholegrain mustard demi glaze
- double roasted pork belly on steamed rice w apple + candied chilli
- grilled reef fish on herb mash w lime hollandaise + steamed green beans

vegetarian

- baked vegetable tagine
- curried pumpkin + roast vegetable stack w honey yoghurt

desserts

3 courses

69.80 pp

> can include 4 canapés on arrival **or** entree

- deconstructed apple crumble + chantilly cream
- dark chocolate filled w chocolate grand marnier mousse
- white chocolate filled w wild berry mousse + mixed berries
- crème brulee w orange + cinnamon biscotti
- layered lemon curd, vanilla cream + hazelnut praline parfaits
- classic chocolate cake covered in rich chocolate ganache w chantilly cream
- frozen mango + lime tower w passionfruit reduction

add another dimension > theme it

we have a number of theming items available to enhance your event

lycra chair covers	5.50
lycra chair backs	3.50
lycra chair band	2.00
table runners	15.00
floral centerpieces	40.00
LED centerpieces	50.00
illuminated inflatables	150.00

plated meals > diamond



2 courses

58.80 pp

entrees

- double baked cheese soufflé - v
- ravioli of duck + cannellini beans
- prawn, avocado, tian + soft herb salad
- seared scallops w watermelon + persian feta
- smoked salmon + cream cheese terrine w herb foccacia
- spinach + feta in crisp buttery pastry w truffle vinaigrette - v
- slow roasted tomato tart w herb oil + fresh salad greens - v
- 3 cheese fritters on rocket parmesan + pinenut salad - v

mains

- eye fillet wrapped w bacon, red wine demi glaze, double baked mashed potato + steamed green beans
- eye fillet on rustic potato mash served w mediterranean tart of caramelized onion, rosemary + semidried tomato
- slow roasted chicken filled w herb mushrooms on creamy polenta + finished w horseradish + basil infused cream
- goan style spice rubbed chicken breast, zucchini fritter w creamy aromatic coconut curry
- chicken breast filled w wild rice + spinach wrapped in prosciutto + finished w orange cranberry glaze
- braised lamb rump w moroccan inspired spices served on hummus w honey roasted vegetables
- king pork rib fillet w parsnip + potato mash, calvados cream sauce + nashi pear jam
- grilled reef fish on rustic herb mash w lemon butter + capers
- atlantic salmon w yellow coconut rice fresh greens + lime hollandaise

vegetarian

- spiced lentils + pumpkin
- mediterranean vegetable tart topped w peppered pear, rocket + candied walnuts

3 courses

76.80 pp

> can include 4 canapés on arrival **or** entree

desserts

- dark chocolate case filled w handmade chocolate truffles
- chocolate hazelnut delight, layered meringue w chocolate cream + drizzled w dark chocolate
- lemon cheese cake tower w basil lime syrup + citrus salad
- individual apple pie w double thick cream
- white chocolate filled w tropical pineapple bavarois + served w a trio of truffles
- apple + custard pudding w caramelised apple + cinnamon cream
- sticky date pudding, bundaberg rum, caramelised bananas + cinnamon cream
- individual cheese plate w dried fruit + crisp breads

add another dimension > theme it

we have a number of theming items available to enhance your event

lycra chair covers	5.50
lycra chair backs	3.50
lycra chair band	2.00
table runners	15.00
floral centerpieces	40.00
LED centerpieces	50.00
illuminated inflatables	150.00

Platter Packages



platter packages are self serve options

harvest fruit platter

seasonal selection of sliced fresh fruit	
serves 8 > 10	48.80
serves 12 > 15	77.80
serves 18 > 20	96.80

cheese platter

range of cheese <u>w</u> biscuits, kabana, nuts + dried fruit	
serves 8 > 10	58.80
serves 12 > 15	87.80
serves 18 > 20	116.80

sweet platter

range of assorted sweet items	
serves 8 > 10	57.80
serves 12 > 15	86.80
serves 18 > 20	115.80

traditional sandwich platter

white + wholemeal bread	
serves 8 > 10	82.80
serves 12 > 15	123.80
serves 18 > 20	164.80

grinders gourmet sandwich platter

selection of wraps + breads	
serves 8 > 10	105.80
serves 12 > 15	158.80
serves 18 > 20	211.80

budget finger food platter

selection of budget style chefs' choice 4 varieties	
serves 8 > 10	108.80
serves 12 > 15	162.80
serves 18 > 20	216.80

bulk tea + coffee

small > 20 cups	[10 tea + 10 coffee]	48.80
medium > 30 cups	[15 tea + 15 coffee]	72.80
large > 60 cups	[30 tea + 30 coffee]	144.80

bulk orange juice

small > 20 cups	56.80
medium > 30 cups	84.80
large > 60 cups	168.80

Beverage Packages



option 1 fixed hourly beverage package

based on total number of guests for duration
of event

standard > 8.00 per hour, per person
house wines, domestic beers, soft drinks, juice

premium > 10.00 per hour, per person
house wines, domestic beer + premium beers,
soft drinks, juice

deluxe > 12.00 per hour, per person
basic spirits, premium house wines, domestic beers,
soft drinks, juice

option 3 charge on consumption

host pays for drinks on consumption

option 2 event packages

opal > 11.00 pp
pre poured drink on arrival - house wines + sparkling,
domestic beer, soft drinks, juice
one bottle of red + white house wine
per table of 10

pearl > 15.00 pp
1 hour pre drinks - house wines + sparkling,
domestic beers, soft drinks, juice
one bottle of red + white house wine
per table of 10

option 4 cash bar

guests pay for drinks
minimum consumption surcharge may apply

All Inclusive Packages



option 1 > day package

58.80 pp

catering + venue packages

- includes venue and setup to your requirements
- minimum 200 guests
- please note additional charges will apply for technical services

on arrival

- tea + coffee – maximum 1/2 hour duration

morning tea >

- selection of flaky danish pastries
- mixed selection of fresh fruit cups + fruit + yoghurt cups
- tea + coffee maximum 1/2 hour

lunch > stand up

individual disposable meal boxes – great for trade areas

- bbq beef wrap
- creamy potato salad
- rocket + parmesan salad
- grilled portobello mushroom, spinach + feta wrap
- caramel tart
- fresh fruit platter
- cold drinks on ice

afternoon tea

- chocolate cupcakes w peanut butter frosting
- lemon cupcakes w ginger + cream cheese frosting
- mixed dried fruit + nut cups - sustain the energy
- tea + coffee maximum 1/2 hour duration

add a coffee station to your event

unlimited >

6.80 pp

- cappuccinos, lattes, teas, hot chocolates, made to order by our barista
- maximum time span 8 hours
- minimum charge > 200 guests

option 2 > gourmet day package

66.80 pp

catering + venue packages

- includes venue and setup to your requirements
- minimum 200 guests
- please note additional charges will apply for technical services

on arrival

- selection of filled croissants
- tea + coffee – maximum 1/2 hour duration

morning tea >

- maple pecan sticky rolls – so wickedly good
- fresh fruit platter - selection of sliced seasonal fruit
- tea + coffee maximum 1/2 hour duration

lunch > stand up

individual disposable meal boxes – great for trade areas

- thai beef salad
- chicken + apple salsa w black beans + rice
- vegetarian pad thai
- satay chicken + jasmine rice
- penne amatriciana w rich tomato, bacon, basil + a touch of chili

added delights

- selection of cookies
- baskets of whole fresh fruits
- cold drinks on ice

afternoon tea

- ultimate banana loaf – packed w wholesome goodness
- assorted smoothies – surprise them
- tea + coffee maximum 1/2 hour duration

All Inclusive Packages



option 3

> dawn to dusk package

120.80 pp

catering + venue packages

- includes venue and setup to your requirements
- minimum 200 guests
- please note additional charges will apply for technical services

on arrival

- tea + coffee – maximum 1/2 hour duration

morning tea >

- blueberry + orange muffins
- sundried tomato , spinach + feta muffins
- muesli, fruit + yoghurt cups - great for an early start
- freshly brewed coffee + tea

lunch > stand up

- beef rissoles
- marinated chicken
- gourmet sausages
- fried onions
- freshly prepared salads
- assorted salad components + condiments
- fresh bread rolls

added delights

- tropical fruit platter
- cold drinks on ice

afternoon tea

- carrot cupcakes w cream cheese icing – oh so good
- espresso chocolate brownies
- fresh fruit platter
- tea + coffee maximum 1/2 hour duration

conclusion >

2 hour cocktail party + 2 hour standard drink package

- smoked salmon + cream cheese bruschetta
- prawn cocktail rolls w classic cocktail sauce + lemon
- double roasted pork belly w sticky soy
- herb encrusted fish pieces w lime + dill tartare sauce
- pumpkin, fetta + caramelised onion calzone – v
- masala spiced potato w tamarind chutney + yoghurt – v
- bak kua – asian style beef jerky – sweet, spicy + delicious
- satay chicken w spicy malaysian peanut sauce
- roasted pumpkin soup shots - v
- morroccan vegetable spring roll w aromatic spices - v

beverages > 2 hours

house wines, domestic beers, soft drinks, juice

All Inclusive Packages



option 4

> sunrise to sunset package

150.80 pp

catering + venue packages

- includes venue and setup to your requirements
- minimum 200 guests
- please note additional charges will apply for technical services

on arrival

- tea + coffee – maximum 1/2 hour duration

morning tea >

- aussie bacon + egg mini pie in crisp pastry – for anytime
- assorted flaky danish pastry
- fresh fruit cups – healthy alternative
- freshly brewed coffee + tea

lunch > stand up

- ribbon sandwiches w assorted fillings
- garden roasted vegetable wrap
- beef burgers w cheese + chutney
- chicken burger w avocado + aoli
- greek salad bowl w feta + kalamata olives

added delights

- selection of cookies
- baskets of whole fresh fruits
- cold drinks on ice

afternoon tea

- scrummy slices - great for an energy boost
- selection of ice - cream
- tea + coffee maximum 1/2 hour duration

conclusion > gala - 3 course dinner

on arrival

one drink per guest - domestic beer, red, white or sparkling wine, selection of softdrinks + juice

to start

- flame grilled prawns served w honeydew gazpacho
- tomato + goats cheese stack w aged balsamic + herb oil

the main event

- char grilled eye fillet on creamy truffle mash w sautéed mushrooms, bacon, fresh herbs + finished w brandy cream
- slow roasted chicken breast filled w camembert + cranberries topped w a delicate orange infused hollandaise

to finish

- chocolate hazelnut delight, layered meringue w chocolate mousse, drizzled w dark chocolate
- individual apple pie w double thick cream

All Inclusive Packages



option 5

> special event package

88.80 pp

catering + venue packages

- includes venue and setup to your requirements
- minimum 200 guests
- please note additional charges will apply for technical services

on arrival

one drink per guest - domestic beer, red, white or sparkling wine, selection of softdrinks + juice

to start

- santa fe salad w crispy tortilla strips, black beans + tomato salsa - v
- sweet potato torte w peppered pear slices + roasted walnuts

the main event

- chicken breast filled w feta + basil served on creamy polenta w a rich tomato concasse
- slow braised beef on rustic potato mash w green beans + red wine demi glaze

to finish

- chocolate tiramisu w espresso syrup + mascarpone cream
- layered lemon curd, vanilla cream + hazelnut praline parfaits

add > fixed hourly beverage package

based on total number of guests for duration of event

standard > 8.00 per hour, per person
house wines, domestic beers, soft drinks, juice

premium > 10.00 per hour, per person
house wines, domestic beer + premium beers, soft drinks, juice

deluxe > 12.00 per hour, per person
basic spirits, premium house wines, domestic beers, soft drinks, juice

or event packages

opal > 11.00 pp
pre poured drink on arrival - house wines + sparkling, domestic beer, soft drinks, juice
one bottle of red + white house wine per table of 10

pearl > 13.00 pp
1 hour pre drinks - house wines + sparkling, domestic beers, soft drinks, juice
one bottle of red + white house wine per table of 10

terms + conditions

Thank you for your interest in catering at The MECC, we look forward to making your event a success!

Our services are hired under the terms and conditions as set out below and as listed in The MECC terms and conditions.

This relationship is based on a clear understanding.

If you have any questions please contact us.

Your payment of a deposit or signed letter of offer acknowledges and accepts these terms and conditions and those of the MECC.

quotes

All quotes are offers of our service to do business with you and are not set in stone. Changes to your requirements will alter a quote. Quotes are not confirmed bookings until advised in writing and/or deposit received. Prices may be subject to change.

order confirmation

Signed and/or written confirmation and payment of your deposit by the due date acknowledges and accepts our terms and conditions. Should a deposit be received without the signed letter of offer, it is deemed that the client has accepted and agreed to the MECC terms and conditions and those of the Caterer.

surcharges

Surcharges may be incurred for less than 30 guests. Surcharges may be incurred if the client deems to specify the trading times of the retail sale areas.

guest numbers

The nominated attendance figure must be confirmed **not later than 14 days prior** to the event. This is accepted as the guaranteed minimum number of guests and is charged for irrespective if the number of attendees decrease. Increases in numbers can be negotiated but are dependent on notification and stock availability.

menu selection

Menu selections are required in writing one month prior to the event or at the earliest possible time to ensure product availability. We reserve the right to substitute items that become unavailable in the market. For the safety of guests, we do not allow potentially hazardous foods to remain in service beyond two hours. In addition, prepared foods that are not consumed at the event may not be removed from the serving area by guests/attendees.

venue access + availability

It is the clients' responsibility to organise access for delivery of flowers, centre pieces, printed menus/programs or other items with the MECC.

responsibility

The Caterer does not accept responsibility for damage to or loss of any client's, guests or third parties property prior to, during or after an event.

indemnity

No food or beverage from an outside source will be permitted to be brought into any area by any guest/attendee

Should food be served or prepared for demonstration purposes approval must be sought prior to the event and a signed indemnity form is required. The client indemnifies the Caterer and the MECC from all actions, claims, costs and expenses, incurred, relating to costs for injury, loss and damage and takes full responsibility for any foods served or brought onto the premises by anyone other than the MECC contracted Caterer.

laws + regulations

At no time, should the client commit any act or permit its employees, agents or invitees to commit any act that is illegal, noisome, offensive or is in breach of any statutes, by-laws, orders, regulations or other provisions having the force of the law. Including but not limited to Queensland Liquor Licensing Department, Fire Regulations and Workplace Health & Safety Policies. The sale and service of alcoholic beverages are regulated. Functions involving the service of alcoholic beverages will comply to the Liquor Act. Under no circumstances do we serve minors alcohol or provide service to intoxicated or disorderly persons. Management reserves the right to request the client remove any disruptive individuals or to have them removed from the premises by others.

prices

Rates and prices are inclusive of GST. Whilst every effort is made to maintain the prices as stated within this function menu, prices are subject to change.

basis of agreement

The agreement will be made null and void at the discretion of the MECC and Caterer subject to labour troubles, disputes, strikes or picketing, accidents, government (federal, state or local) requisitions, restrictions upon travel, transportation, food, beverages or supplies, equipment failure and other causes, whether enumerated herein or not, which are beyond the control of the MECC and the Caterer. In no event shall MECC or the Caterer be liable for the loss of profit or consequential damages, whether based on breach of contract, warranty or otherwise.



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