

events by Marriott



breakfast



breaks



lunch



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crafted for you

BRISBANE MARRIOTT HOTEL

515 Queen Street | Brisbane | Queensland 4000

www.marriott.com.au

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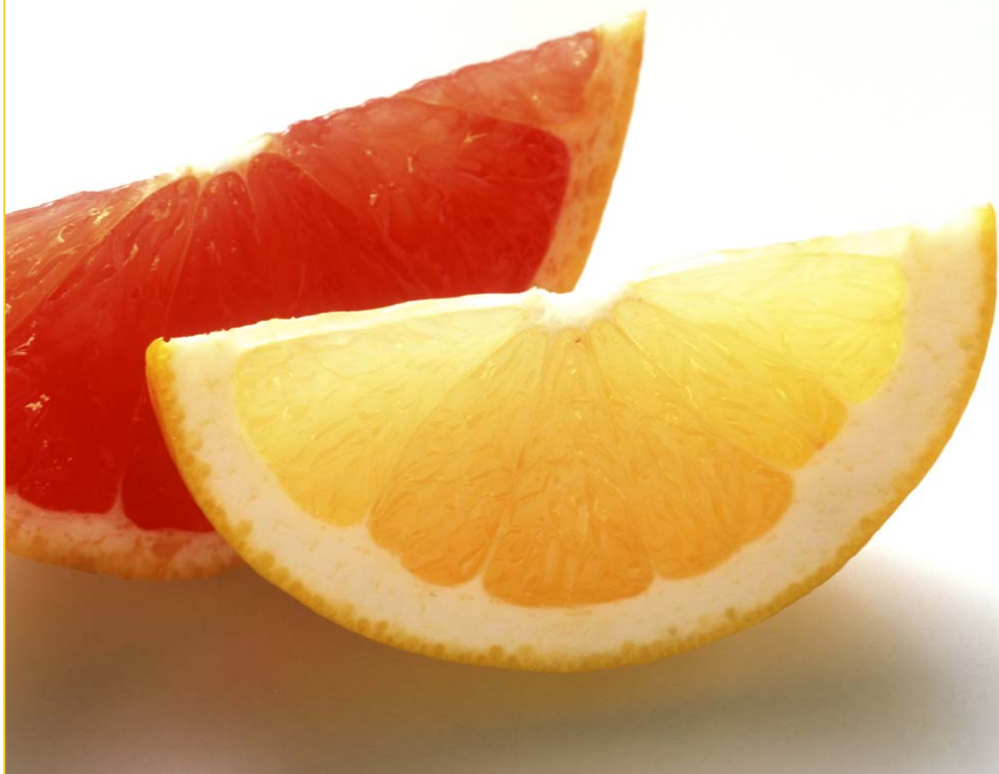
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SEASON

[cereals](#)

[juices](#)

[coffee](#)

[teas](#)

[pastries](#)

[milk](#)

[yoghurt](#)

[eggs](#)

> plated > buffet

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 house made jam

poppy seed bagel with cream cheese and Hounsville smoked salmon

a healthy start | \$30

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

House 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)



Add 1 main course item from the plated breakfast menu on the following page for an additional \$15

> plated > buffet



plated breakfast

a fresh start | \$35

please choose 1 item from the following 2 courses

includes filtered coffee and tea and fruit juice

start

seasonal fruit with green apple gelato and kaffir lime

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 mini pancakes with maple syrup and caramelised pear

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 egg on toasted brioche with bacon, tomato and sausage

warm tea smoked salmon fillet with steamed asparagus, soft poached eggs and a light dill mayonnaise

sweet potato rosti with rustic ratatouille, field mushroom and avocado/chive hollandaise

Add 1 main course item from the plated breakfast menu on the following page for an additional \$15

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DELIGHT

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

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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 house made sweet or savoury muffins
- fruit filled Danish pastries
- traditional chocolate lamingtons
- sweet pumpkin slice with butterscotch frosting
- lemon meringue tartlets
- raspberry marble brownies
- variety of home-made cookies
- semi dried tomato, lamb and rosemary palmiers with minted tzatziki

- mini gourmet chicken, beef and lamb pies
- vegetable crudité's with beetroot and almond, chickpea hummus, carrot and caraway dip with a selection of artisan loaves

the following options are available at \$18 with freshly brewed filtered coffee and tea

- raspberry and white chocolate giant muffin
- 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
- house 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 throughout 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

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explore Brisbane | \$79

arrival tea and coffee served outside your conference room

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

Monday	'New Farm Park'
Tuesday	'Chinatown'
Wednesday	'South Bank'
Thursday	'James Street Markets'
Friday	'West End'

available Monday to Friday only

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

Both packages have a 15 delegate minimum

executive delegate | \$82

arrival, morning and afternoon tea and coffee served at your conference room

choose 2 items for morning tea and 2 items for afternoon tea

seasonal whole fruit market stall

freshly baked house made sweet or savoury muffins

fruit filled Danish pastries

traditional chocolate lamingtons

sweet pumpkin slice with butterscotch frosting

lemon meringue tartlets

raspberry marble brownies

variety of house made cookies

semi dried tomato, lamb and rosemary palmiers with minted tzatziki

mini gourmet chicken, beef and lamb pies

vegetable crudité's with beetroot and almond, chickpea hummus, carrot and caraway dip with a selection of artisan loaves

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



explore Brisbane catering menu

[> am / pm](#) [> themed](#)

Monday 'New Farm'

morning tea: strawberry and mango jellies with vanilla bean crème, coconut and oat biscuits, warm pocket pies, *malted milk*

lunch: assorted filled baguettes, selection of salads, mini gourmet pies, house made sausage rolls, lamingtons, whole fruits, *ginger beer*

afternoon tea: asparagus corn and feta quiche, Anzac biscuits with golden syrup, soft brie with lavosh and fruit pastes, *herbal tea*

Tuesday 'Chinatown'

morning tea: green tea sponge cake, egg custard tart, tropical fruit with lychee and lime, *chai*

lunch: fried rice with shrimp and green pea, Asian noodle stir-fry, steamed dimsim, wontons, red papaya with orange, pandan rice pudding, *coconut milk shake*

afternoon tea: coconut slice with peach, assorted sushi with soy and wasabi, Asian style barbecued chicken wings, *green tea*.

Wednesday 'South Bank'

morning tea: churros with cinnamon sugar and hot fudge sauce, roasted nuts, caramel muesli slice, coffee crème with white chocolate shavings, *hot and cold milo*

lunch: potato wedges with rosemary salt, selection of Turkish pizzas served with rocket salad, crispy fried Barramundi with caper berry aioli, chocolate éclairs, double chocolate brownie, chocolate mousse, *ice tea with mint and lemon*.

afternoon tea: mini hot dogs with ketchup and mustards, Greek yoghurt with strawberry and toasted grains, hot popcorn, *lemonade*

Thursday 'James Street Markets'

morning tea: whole fruit market style, walnut and sultana Danishes, gluten free almond and blueberry friands, *orange crush*

lunch: assorted filled baguettes, panini and Turkish breads, Spanakopita, pistachio meringue lemon curd tart, *selection of soft drink*

afternoon tea: rustic breads infused with balsamic and olive oils, antipasto deli with pesto, lavosh and grissini, baked blackberry cheesecake, *lemon lime and bitters*

Friday 'West End'

morning tea: white chocolate and caramelised pear muffin, tiramisu, macadamia baklava with honey, *iced coffee*

Lunch: lamb and chicken souvlaki skewers, southern style barbecued chicken with chutneys, selection of salads, Turkish delight crème brûlée, *fruit mocktail*

afternoon tea: selection of West End deli cheeses, raspberry chocolate mousse, *sparkling apple cider*

> am / pm > themed



green package | \$85

served outside your conference room

on arrival

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

morning and afternoon tea | choose 2 in total

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

lunch

deli style menu using seasonal local produce
guilt free desserts

Extras

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

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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 cheese 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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pasta

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light lunch selections

wrap session | \$40

choice of 2 wrap selections

smoked chicken, seeded mustard, alfalfa sprouts and mayonnaise

smoked salmon, avocado, capers and fresh dill

roasted lamb, cucumber, grilled eggplant and tzatziki

fire roasted zucchini, sun dried tomato, spinach and pine nut pesto

choice of 2 baguette selections

roast beef, cornichons aioli, roast capsicum and Hillfarm relish

leg ham, Swiss cheese, roasted corn and Dijon mustard

smoked turkey breast, baby cos, bocconcini 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 house made tomato relish

assorted quiches, potato salad, coleslaw and green leaf salad

mini pavlova, apple crumble and Anzac biscuits

fit for you | \$40

assorted house made bagels

selection of salads, cold meats and antipasto platter

flourless orange and poppy seed cake, seasonal berries and sliced fruit served with yoghurt and passionfruit and burnt caramel

skewer station | \$40

assortment of lamb, chicken, beef and vegetarian skewers

selection of house made salads

roasted root vegetable couscous with blistered tomatoes

coconut slice with peach, iced rose tea and lychee jelly and fortune cookies

> plated > buffet



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 couscous

buffet packages

[> plated](#) [> buffet](#)

image | \$62

cold selections

Israeli couscous with roasted pumpkin, chickpea and crumbled feta

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

garden salad

penne pasta, chorizo sausage, vine ripened tomato and kalamata olives

new potatoes, seeded mustard and basil aioli

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

traditional crème caramel

Australian 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

penne pasta, chorizo sausage, vine ripened tomato and Kalamata olives

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

new potatoes, seeded mustard and basil aioli

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 and condiments

hot selection

salmon fillet on pommes puree with caper beurre blanc

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

traditional crème caramel

vanilla and white chocolate cheesecake

Bourbon and ivory chocolate terrine

raspberry marble brownie

Australian 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 couscous



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

penne pasta, chorizo sausage, vine ripened tomato and Kalamata olives

Israeli couscous with roasted pumpkin, chickpea and crumbled feta 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

new potatoes, seeded mustard and basil aioli

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 and condiments

hot selection

salmon fillet on pommes puree with caper beurre blanc

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

traditional crème caramel

vanilla and white chocolate cheesecake

bourbon and ivory chocolate terrine

strawberry tartlet

raspberry marble brownie

passionfruit bavarois

banoffee chantilly

fresh local fruits

Australian cheese board, fruit paste and crisp breads

> plated > buffet



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 couscous

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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 alternately 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



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

king prawn, smoked chicken and corn remoulade with crispy rye and tomato reduction

Moroccan chicken fillet on black eye bean and chorizo cassoulette

roasted beetroot galette with thymed goats cheese and raspberry balsamic

pan seared scallops, cauliflower puree, truffle oil and baby herbs

grilled lamb loin on a forest mushroom and bocconcini tartlet with wild rocket and balsamic glaze

vine ripened cherry tomatoes, Persian feta, crushed hazelnuts and asparagus salad with fine herbs

salmon gravalax with caprese of cherry tomato, caper berries, buffalo mozzarella and basil oil

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plated lunches

main course

tea smoked Angus eye fillet, pommes Anna, baby spinach and roasted field mushrooms

seared salmon fillet on minted pea, blistered vine ripened cherry tomatoes and char grilled fennel

Northern Rivers chicken breast with thymed potato rosti and crisp green beans

aged beef tenderloin on green puy lentils with new season broad beans and rosemary jus

barramundi, grilled aubergine and asparagus with roasted bell pepper relish

garlic and rosemary marinated lamb rump, parsnip puree and crisp vegetables

pumpkin and spinach ravioli, garlic thyme cream and blistered tomatoes

confit duck leg with kumara puree, steamed spinach and blood orange

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plated lunches

dessert

lemon curd meringue with passion fruit coulis and toasted almond

espresso creamed layered tiramisu with chocolate coated coffee beans

white chocolate and caramel marquise with saffron tuile

apple tart tatin with calvados ice cream and maple caramel

bittersweet chocolate torte with Florentine and pistachio ice cream

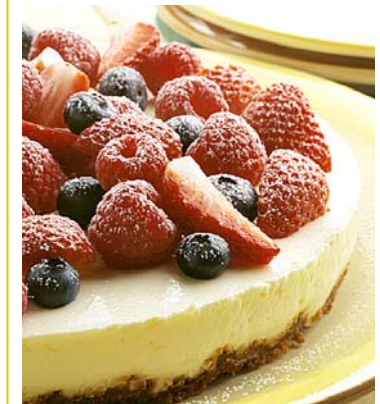
vanilla pannacotta with mixed berry compote and praline shards

double chocolate cheese cake with white chocolate sauce

blood orange and Cointreau glazed syrup cake with vanilla bean ice cream

ginger bavaois with poached pear and sesame wafer

Australian cheese plate with quince paste, lavosh and crisp breads



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ESSENCE

canapés

caviar

pate

sushi

bruschetta

tenderloin

dim sum

oysters

cheese

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[>hors d'oeuvre](#) [> station](#)



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

canapé selections

per piece | \$4.50

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

hot

tempura prawns with bonito infused mayonnaise

crispy squid with dill mayonnaise

roasted beetroot and feta arancini with pesto cream

sumac lamb with roasted garlic aioli

teriyaki chicken with coriander yoghurt

crispy pork belly, apple vanilla puree and watercress

Seared beef fillet, macadamia oat biscuit and blue cheese

crumbed polenta with tomato relish

cold

shucked Pacific oysters caramlised red onion and chive

sundried tomato and goats cheese mousse tartlet

salmon and dill profiteroles

seared scallop with wakami and wasabi aioli

assorted sushi

chicken and pistachio roulade

smoked salmon croque-monsieur

pumpkin, rocket and roasted walnut salad with smoked bell pepper aioli

dessert

ricotta and cinnamon beignet

chai espresso mousse mini éclairs

lemon and passionfruit meringue

white chocolate and Baileys fudge

frozen rum zabaglione



[>hors d'oeuvre](#) [> station](#)



consumption based on 8 pieces per person per hour

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

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

live themed action stations

choose 1 station theme from the following options

tacos | \$25

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

fajitas | \$25

marinated beef and chicken barbecued 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

pasta | \$25

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

risotto | \$25

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

beverage upgrade option | \$10
amore dolce cocktail station

English | \$25

lamb, beef and pork traditionally roasted served with classic 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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FLAVOUR

- salads
- salmon
- poultry
- scallops
- filet
- lamb
- desserts
- beverages

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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 alternately 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

king prawn, smoked chicken and corn remoulade with crispy rye and tomato reduction

Moroccan chicken fillet on black eye bean and chorizo cassoulette

roasted beetroot galette with thymed goats cheese and raspberry balsamic

pan seared scallops, cauliflower puree, truffle oil and baby herbs

grilled lamb loin on a forest mushroom and bocconcini tartlet with wild rocket and balsamic glaze

vine ripened cherry tomatoes, Persian feta, crushed hazelnuts and asparagus salad with fine herbs

salmon gravalax with caprese of cherry tomato, caper berries, buffalo mozzarella and basil oil

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plated dinner

main course



tea smoked Angus eye fillet, pommes Anna, baby spinach and roasted field mushrooms

seared salmon fillet on minted pea, blistered vine ripened cherry tomatoes and char grilled fennel

Northern Rivers chicken breast with thymed potato rosti and crisp green beans

aged beef tenderloin on green puy lentils with new season broad beans and rosemary jus

barramundi, grilled aubergine and asparagus with roasted bell pepper relish

garlic and rosemary marinated lamb rump, parsnip puree and crisp vegetables

pumpkin and spinach ravioli, garlic thyme cream and blistered tomatoes

confit duck leg with kumara puree, steamed spinach and blood orange

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plated dinner

dessert

lemon curd meringue with passion fruit coulis and toasted almond

espresso creamed layered tiramisu with chocolate coated coffee beans

white chocolate and caramel marquise with saffron tuile

apple tart tatin with calvados ice cream and maple caramel

bittersweet chocolate torte with Florentine and pistachio ice cream

vanilla pannacotta with mixed berry compote and praline shards

double chocolate cheese cake with white chocolate sauce

blood orange and cointreau glazed syrup cake with vanilla bean ice cream

ginger bavarois with poached pear and sesame wafer

Australian cheese plate with quince paste, lavosh 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

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image | \$62

cold selections

Israeli couscous with roasted pumpkin, chickpea and crumbled feta

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

garden salad

penne pasta, chorizo sausage, vine ripened tomato and kalamata olives

new potatoes, seeded mustard and basil aioli

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

traditional crème caramel

Australian 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

penne pasta with chorizo sausage, vine ripened tomato and Kalamata olives

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

new potatoes, seeded mustard and basil aioli

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 and condiments

hot selection

salmon fillet on pommes puree with caper beurre blanc

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

traditional crème caramel

vanilla and white chocolate cheesecake

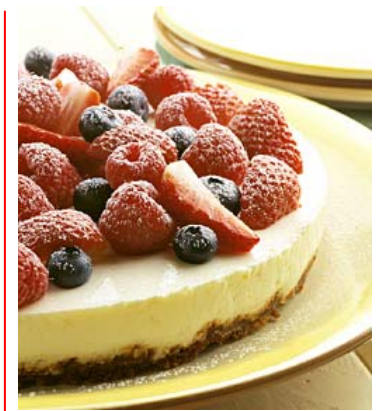
bourbon and ivory chocolate terrine

raspberry marble brownie

Australian 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)

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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

penne pasta with chorizo sausage, vine ripened tomato and Kalamata olives

Israeli couscous with roasted pumpkin, chickpea and crumbled feta

honey glazed pumpkin and pine nut salad

roasted kipfler potatoes, smoked salmon and grapefruit salad

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

new potatoes, seeded mustard and basil aioli

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 and condiments

hot selection

salmon fillet on pommes puree with caper beurre blanc

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

traditional crème caramel

vanilla and white chocolate cheesecake

bourbon and ivory chocolate terrine

strawberry tartlet

raspberry marble brownie

passionfruit bavarois

banoffee chantilly

fresh local fruits

Australian cheese board with fruit paste and crisp breads

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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 and are a wonderful complement to all of the buffet packages

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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 profiterole station

profiterole station | \$15

classic crème patisserie with hot fudge sauce

cherry ripe profiterole filled with cherry mousse and dipped in dark chocolate with toasted coconut

mandarin profiterole dipped in white chocolate and poppy seed

baked apple pie profiterole with sticky caramel and cinnamon

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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

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

BRISBANE MARRIOTT HOTEL

515 Queen Street | Brisbane | Queensland 4000

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ENJOY

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

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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

platinum

Chandon NV Sparkling, Cape Mentelle Sauvignon Blanc Semillon, Cape Mentelle Cabernet Merlot, Domaine Chandon Shiraz, Cascade Premium Light, Asahi Super Dry, Crown Larger, soft drinks and orange juice

1 hour	\$40
2 hours	\$49
3 hours	\$54
4 hours	\$59
5 hours	\$64

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



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

spirit beverages and mixed drinks are available on a consumption basis

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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
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 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 minimum of 15 delegates

Executive Delegate

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, screen, whiteboard, flipchart, pads, pens, mints and chilled water

Explore Brisbane

The explore Brisbane 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

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

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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. If payment is not received prior the hotel reserves the right to withhold services

Surcharges

Events held on a public holidays or Sundays will attract a 15% surcharge

The Brisbane Marriott Hotel may impose a penalty of up to \$1,000.00 for a booking that runs over the contract time and impacts the set up and start time of the event that follows in that venue.

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 alternately 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 for dietary requirements and final numbers

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