

Seasonal Menu

Conference Menu

Spring / Summer
2018-2019

Brisbane City Hall



EPICURE

MEMORABLE CULINARY EXPERIENCES

At EPICURE, we are passionate about creating culinary memories to last a lifetime. Our fresh menus are created to leave lasting impressions.

Why Epicure?



Over 28 years

We've been creating experiences with loyal customers for over 28 years.



Amazing food and award winning team

With our award winning team we create amazing food that guests will rave about.



Iconic venues

Our iconic venues create the perfect atmosphere to make lasting memories for any of your guests passing through their doors.



Bespoke event

We work side-by-side with you to develop a customised menu and memorable event experience that runs effortlessly down to the last detail.



Small to large

Our unique venues cater for workshops and dining events big and small for up to 1990 guests.



MEMORABLE CULINARY EXPERIENCES

FULL DAY DELEGATE PACKAGE 1

features arrival tea & coffee, morning tea, casual stand up lunch with artisan breads, hot finger food item & seasonal fruit with afternoon tea

ON ARRIVAL

Coffee & Tea

Grinders fair trade coffee & Madame Flavours tea selection

MORNING TEA

please select one item to be served with Grinders fair trade coffee & Madame Flavours tea selection

Chocolate & Raspberry Gateau

Raspberry confit & chocolate cremeux

Sponge Cake & Sake Pineapple

Pineapple cooked in sake, soft sponge & vanilla chantilly

Warm Buttermilk Scones

Preserves & vanilla bean cream

Toasted Croissants

Double smoked ham & brie

Healthy Choice Potted Dips

Chef selection of individual dip pots & toasted Turkish bread (v)

Seasonal Queensland Fruit Skewers

Selection of tropical fruits & berries (gfp) (dfp) (v)

CASUAL STAND UP LUNCH

FROM THE LARDER

Artisan Breads with Chef Selection of Gourmet Fillings

Chef's selection of cured & roasted meats, gourmet condiments, salads and vegetarian options

FROM THE OVEN

please select one item

Baked Pumpkin & Thyme Filo Tart

Spinach & goats fetta (v)

Roast Chicken & Mushroom Pie

Wood fired tomato relish

Pork & Fennel Sausage Roll

Tomato relish

Zar Atar Spiced Savory Croissant

Crème fraiche & sesame

TO FINISH

Seasonal Fruit Selection

Selection of tropical fruits & berries (gfp) (dfp) (v)

ACCOMPANIED BY

Refreshments

Selection of "Noah's Creative Juices"

Mt Franklin sparkling water

Coffee & Tea

Grinders fair trade coffee & Madame Flavours tea selection

AFTERNOON TEA

please select one item to be served with Grinders fair trade coffee & Madame Flavours tea selection

White Chocolate & Puff Pastry

Caramelized puff, chocolate ganache & strawberry

Chocolate & Orange Panna Cotta

Bitter orange coulis & chocolate crumb

Pork & Fennel Sausage Roll

Wood fired tomato relish (dfp)

Selection of Hand Crafted Macaroons

Assorted flavours (gfp) (v)

Sweet Doughnut Selection

Caramel, chocolate & strawberry

FULL DAY DELEGATE PACKAGE 2

features arrival tea & coffee, morning tea, stand up buffet lunch with hot dishes, fresh salad & seasonal fruit with afternoon tea

ON ARRIVAL

Coffee & Tea

Grinders fair trade coffee & Madame Flavours tea selection

MORNING TEA

please select one item to be served with Grinders fair trade coffee & Madame Flavours tea selection

Warm Buttermilk Scones

Preserves & vanilla bean cream

Toasted Croissants

Double smoked ham & brie

Healthy Choice Potted Dips

Chef selection of individual dip pots & toasted Turkish bread (v)

Seasonal Queensland Fruit Skewers

Selection of tropical fruits & berries (gfp) (dfp) (v)

Macadamia Nut Brownie

House made chocolate and macadamia nut brownie

STAND UP FOOD STATIONS

FROM THE BUFFET

please select two items

Confit Duck Tortellini

Grilled broccolini, radicchio lettuce & blackberry jus (dfp)

Roasted Red Pepper & Chickpea

Grilled halloumi, mint, fried cauliflower & fennel

Craft Beer Battered Market Fish

Triple cooked hand cut chips, saffron rouille & lemon

Shredded Braised Lamb Shank

Confit onion, potato puree, green beans & sorrel (gfp)

Hand Roll Sushi Selection

Soy sauce, wasabi & pickled ginger (gfp) (dfp)

DELICIOUS FRESH SALAD

please select one item

Salad Romaine

Parmesan, egg, cos lettuce, garlic crouton

Roasted Kipfler Potatoes

Spec, crème fraiche & sage (gfp)

Garden Salad of Baby Herbs & Soft Lettuce Leaves

House dressing (gf) (v)

TO FINISH

Seasonal Fruit Selection

Selection of tropical fruits & berries (gfp) (dfp) (v)

ACCOMPANIED BY

Refreshments

Selection of "Noah's Creative Juices"

Mt Franklin sparkling water

Coffee & Tea

Grinders fair trade coffee & Madame Flavours tea selection

AFTERNOON TEA

please select one item to be served with Grinders fair trade coffee & Madame Flavours tea selection

Toasted Croissants

Double smoked ham & brie

Warm Buttermilk Scones

Preserves & vanilla bean cream

Pork & Fennel Sausage Roll

Wood fired tomato relish (dfp)

Selection of Hand Crafted Macaroons

Assorted flavours (gfp) (v)

Seasonal Queensland Fruit Skewers

Selection of tropical fruits & berries (gfp) (dfp) (v)

HALF DAY DELEGATE PACKAGE

features arrival tea & coffee, morning or afternoon tea, casual stand up lunch with artisan breads, fruit selection and freshly prepared salads

ON ARRIVAL

Coffee & Tea

Grinders fair trade coffee & Madame Flavours tea selection

MORNING OR AFTERNOON TEA

please select one item to be served with Grinders fair trade coffee & Madame Flavours tea selection

Tropical Cream Caramel

Vanilla custard, coconut biscuit & caramel sauce

Petit Pork & Fennel Sausage Roll

Wood fired tomato relish (dfp)

Warm Buttermilk Scones

Preserves & vanilla bean cream

Brioche Bun & Prosciutto

Shaved prosciutto, buffalo mozzarella & vine ripened tomato

Healthy Choice Potted Dips

Chef selection of individual dip pots & toasted Turkish bread (v)

House Made Cookie Selection

Chefs selection of house made cookies

CASUAL STAND UP LUNCH

FROM THE LARDER

Artisan Breads with Chef Selection of Gourmet Fillings

Chef's selection of cured & roasted meats, gourmet condiments, salads and vegetarian options

FROM THE OVEN

please select one item

Korma Curry Vegetable Pie

Aiji sauce (v)

Beef & Burgundy Pie

Wood fired tomato relish

TO FINISH

Seasonal Fruit Selection

Selection of tropical fruits & berries (gfp) (dfp) (v)

ACCOMPANIED BY

Refreshments

Selection of "Noah's Creative Juices"
Mt Franklin sparkling water

Coffee & Tea

Grinders fair trade coffee & Madame Flavours tea selection

SOME GREAT ADDITIONS

Barista Coffee Cart

includes coffee cart hire, one barista for three (3) hours, 50 cups included
additional barista per hour (minimum 3 hours)
additional cups (on consumption)

ADDITIONAL EXTRAS

personalise your dining experience - price is per person

Additional morning or afternoon tea cold item
Additional morning or afternoon tea hot item
Additional buffet item
Additional salad item

CONFERENCE PLATTERS

Served to your conference tables and charged per person

Artisan Australian Cheese Platter

Selection of Artisan and Handmade cheeses, truffle honey, walnut bread, lavosh, fig & pepper compote

Cheese and Charcuterie Platter

Selection of Artisan and Handmade cheeses and charcuterie, natural bees house made fig paste, pickled petite mushrooms, Queensland olives, pickled chillis, lavosh & breads

POST CONFERENCE 'HAPPY HOUR'

Post Conference Cocktail Package

A selection of House Sparkling, white & red wines, full-strength & light bottled beers, soft drinks, juices and mineral water with chef's selection of four (4) canapes served for up to one (1) hour.

MENU KEY

(v) Vegetarian (may contain egg, dairy products and/or honey)

(ve) Vegan (contains no animal products)

(gfp) Gluten-free product*

(nfp) Nut-free product*

(dfp) Dairy-free product*

*Although this dish is prepared with gluten, dairy or nut-free products, we cannot guarantee it is 100% gluten, dairy or nut-free as the dish is prepared in kitchens that also use gluten and dairy products and nuts.

SPECIAL REQUESTS – FOOD ALLERGIES

If any of your guests have food allergies, please advise us no later than close of business four (4) working days prior to your event with your final numbers.

FINAL NUMBERS

Final numbers and all final details are due by close of business four (4) working days prior to the event. Weekends and Public Holidays are not considered working days so please take this into consideration when setting RSVP dates. Please note if we do not receive final catering numbers by this date, then the amount outlined as the minimum catering numbers will be confirmed.

After this date should numbers increase, or additional specific requirements & dietary requirements are added, a 15% food and beverage surcharge will apply to these additional guests. EPICURE also reserves the right to substitute menu items from the confirmed menu to accommodate these additional numbers.

NOTE

Due to the seasonal nature of this menu, some items may not always be available. While we will endeavour to provide your desired selection, we may need to make substitutions from time to time.

PRODUCE NOTES

MEAT & POULTRY

GOORALIE FREE-RANGE PORK is a mixed farming property near Goondiwindi, on Queensland's fertile darling downs. They produce pork that is supreme in taste and tenderness. This is achieved through a stress-free environment allowing them to be "as happy as" and fed a diet free of chemical residue, antibiotics and hormone growth.

FREE RANGE CHICKEN is our preference at EPICURE. We source the best local free-range chicken which both supports local producers and means the chickens are reared in the most humane way possible, living as nature intended.

FISH & SEAFOOD

RIVER CITY SEAFOODS are our chosen suppliers of local and sustainable seafood. **HARVEY BAY, MOOLOOLABA, BUNDABERG** and the **FRASER COAST** are just a few of the regions where our seafood comes from. Australia is a world leader in sustainable fisheries management both wild caught and aquaculture systems.

AQUACULTURE refers to raising fish, prawns, oysters, and other marine or freshwater foods under controlled conditions in water, either in ponds on shore or contained in net cages located in bays or in the open ocean.

DAIRY

The brief version of the history of cheese making in Queensland started in Toowoomba accredited for producing Australia's first blue-vein cheese while Warwick was well known for its cheddar. Locals were fiercely loyal to their own cheese makers but, as the co-ops grew, multinational corporations swallowed them up. Local cheese basically ceased to exist and those who wanted more than the homogenised supermarket variety relied on Victorian or Tasmanian cheeses to furnish their plates. In the past decade, there has been a welcomed return to artisan cheese making. Now there are over twenty small producers in Queensland, making everything from buffalo milk mozzarella to specialty Swiss cheeses as well as goat and sheep's milk cheeses.

At EPICURE we only use **FAIR TRADE**. Fair trade coffee is coffee which is purchased directly from the growers for a higher price than standard coffee. The purpose of fair trade is to promote healthier working conditions for all aspects of farming and production as a sizeable proportion of the world's coffee is produced in underprivileged countries. Buying direct from the growers at a higher price than standard ensures growers a guaranteed minimum fair price for their coffee.