



BTP Conference & Exhibition Centre 2024

btpconference.com.au

(07) 3166 2000



STARTING FROM

\$550

EAST AUDITORIUM

We can meet all your needs:

Whiteboard & Markers

Water & Mints

Room styled & clothed

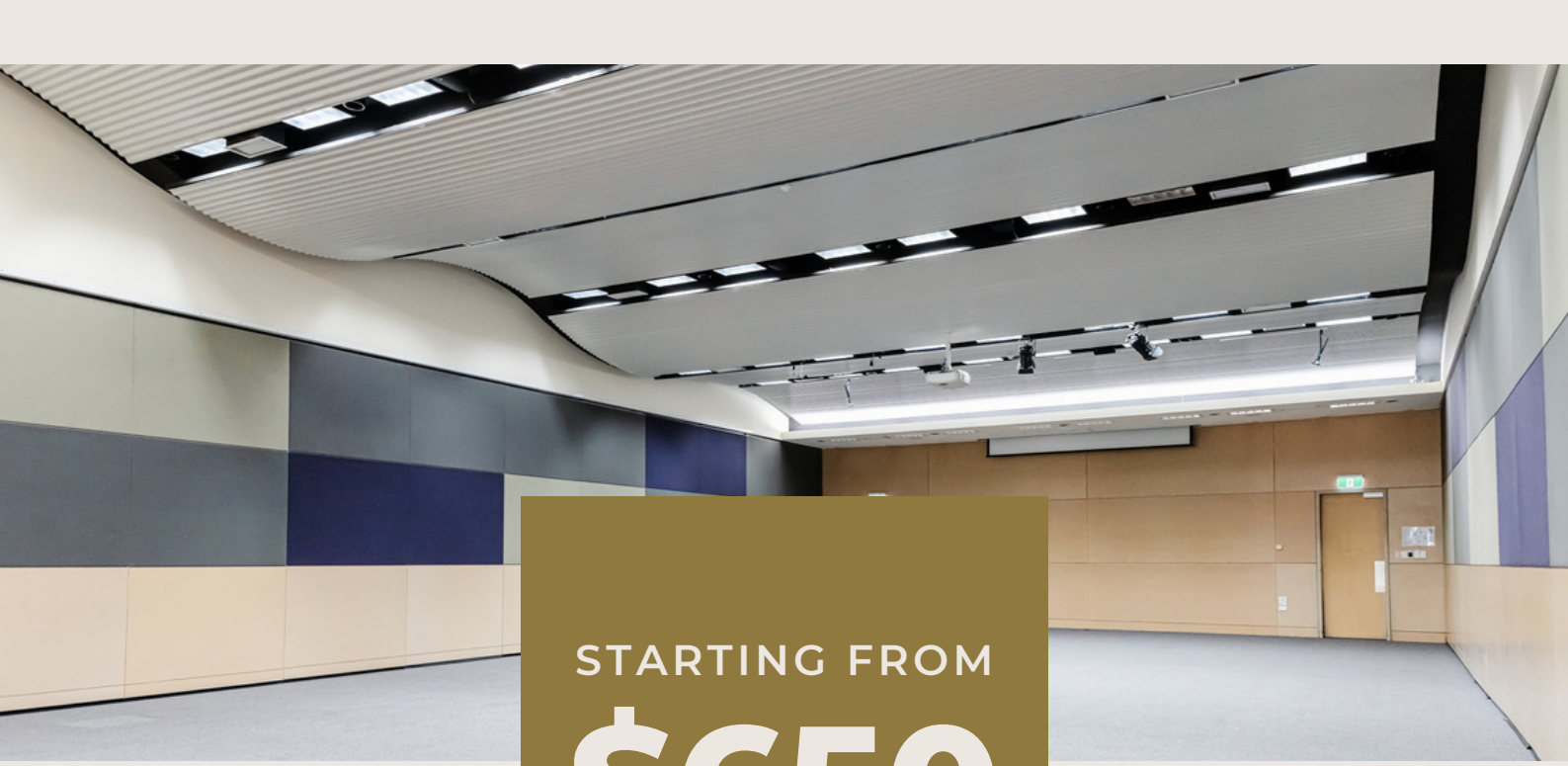
AV system – Data Projector, Screen, Speakers,

Handheld Microphone, Mixer

Lectern, Staging

Wi-Fi / Broadband

and more.....



STARTING FROM
\$650

CENTRAL AUDITORIUM

We can meet all your needs:

Whiteboard & Markers

Water & Mints

Room styled & clothed

AV system – Data Projector, Screen, Speakers,

Handheld Microphone, Mixer

Lectern, Staging

Wi-Fi / Broadband

and more.....

WEST AUDITORIUM

STARTING FROM

\$550

We can meet all your needs:

Whiteboard & Markers

Water & Mints

Room styled & clothed

AV system – Data Projector, Screen, Speakers,

Handheld Microphone, Mixer

Lectern, Staging

Wi-Fi / Broadband

and more...



STARTING FROM

\$950

**CENTRAL +
EAST / WEST**

**ALL
AUDITORIUMS**

STARTING FROM

\$2500

We can meet all your needs:

Whiteboard & Markers

Water & Mints

Room styled & clothed

AV system – Data Projector, Screen, Speakers,

Handheld Microphone, Mixer

Lectern, Staging

Wi-Fi / Broadband

and more.....

BOARD ROOMS

STARTING FROM

\$175

Your choice of either our Everest or Empire rooms with half and full day options available

We can meet all your needs:

Whiteboard & Markers

Water & Mints

AV system – Data Projector, Screen

Wi-Fi / Broadband

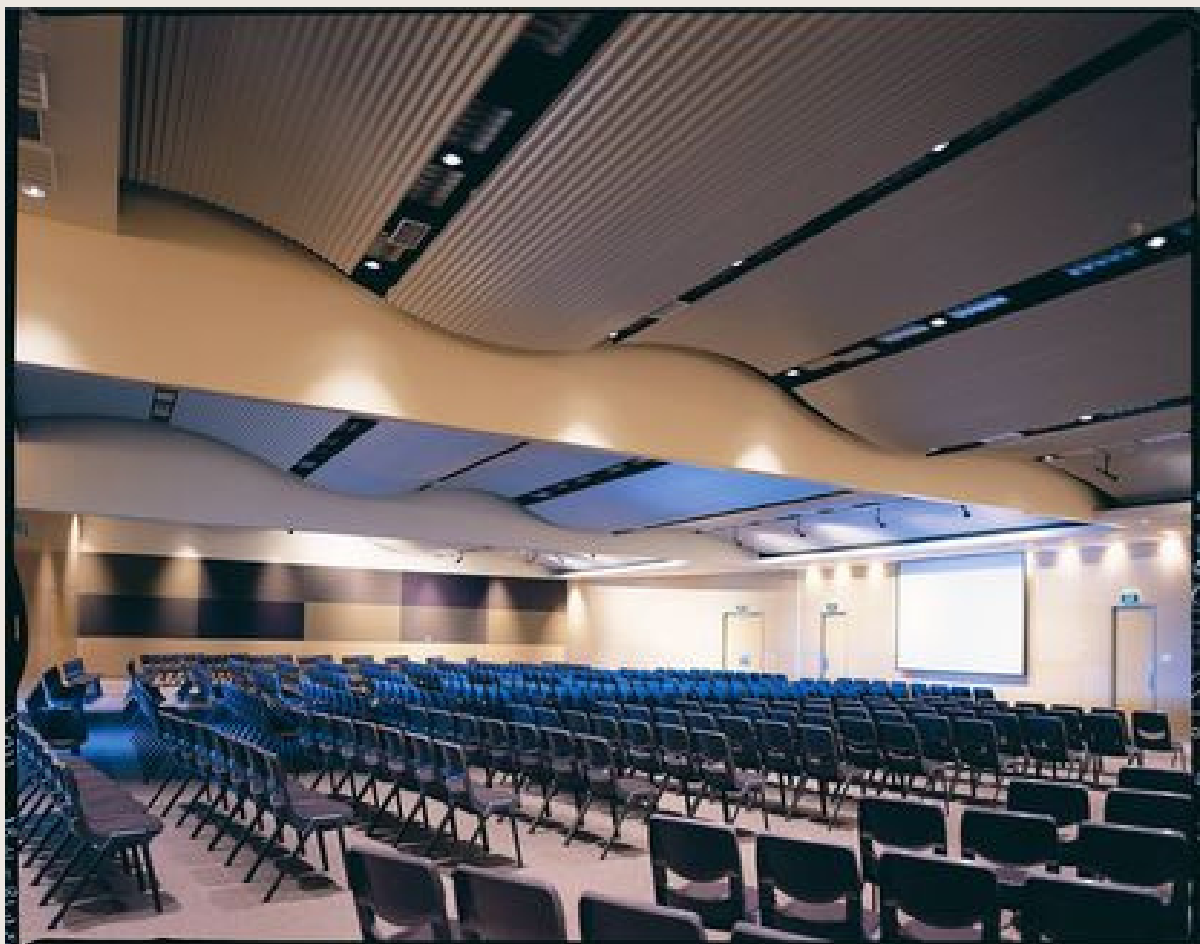
and more.....



ROOM CAPACITY

Auditoriums	Cocktail	Banquet	Cabaret	Theatre	Classroom
East	100	90	72	150	50
Central	300	150	120	250	80
West	100	90	72	150	50
Central + East / West	300	250	200	400	120
ALL Auditoriums	600	440	350	750	180
ALL Auds + Atrium	1200				

Board Rooms	
Everest	15
Empire	10





PACKAGES

Minimum 30pax

ALL DAY PACKAGE - \$48PP

Tea & Coffee on Arrival
Morning Tea + *Tea & Coffee*
Lunch - The Lighter Lunch
*Upgrades Available
Afternoon Tea + *Tea & Coffee*

HALF DAY PACKAGE - \$35PP

Morning Tea + *Tea & Coffee*
Or Afternoon Tea + *Tea & Coffee*
Lunch - The Lighter Lunch
*Upgrades Available

MORNING & AFTERNOON

TEA MENU Select 2 from the list below - Add extra item \$7.50pp

Assortment Of Muffins
Baked Cookies Chocolate
Eclairs filled w/ *Creme Patisserie*
Soft Chocolate Lamingtons
Scones w/ *Jam and Chantilly Cream*
Medley of Chefs Selection of Cakes
Assortment of Pastries and Danishes

Mini Quiches
Assorted Mini Savoury Pies & Sausage Rolls
Vegetable Frittatas
Chefs Selection of Assorted Mini Pizzas
Marinated Chicken Skewers
Arancini Balls w/ *Aioli*
Falafel w/ *Minted Yoghurt*

THE LIGHTER LUNCH

Chef's Selection of Fresh Point Sandwiches
Seasonal Fresh Fruit Platter
Orange & Apple Juice
Tea & Coffee

The Bakers Basket Lunch
Upgrade \$10pp

The People's Deli Lunch
Upgrade \$15pp

INDIVIDUAL CORPORATE MENUS

Minimum 30pax

MORNING & AFTERNOON TEA - \$15PP

THE LIGHTER LUNCH - \$25PP

THE BAKERS BASKET - \$35PP

Farmhouse Cheese Board

w/ Aged Cheddar, Brie & Blue Vein Cheese + Quince Paste, Fresh & Dried Fruits + Lavosh

Shaved Leg Ham, Cheese, Tomato & Wild Rocket Wraps

w/ Aioli & Mango Chutney

Sliced Beef Baguettes

w/ Spinach, Cucumber, Tomato, Caramelized Onion & Sweet Pickle

Chicken Caesar Turkish

w/ Crisp Cos Lettuce, Bacon & Parmesan Cheese

Orange & Apple Juice

Tea & Coffee

THE PEOPLE'S DELI LUNCH - \$40PP

Farmhouse Cheese Board

Fresh Crusty Bread Rolls *w/ Butter*

Condiments & Pickles

Seasonal Fresh Fruit Platter

Sliced Leg Ham

Roasted Chicken Pieces

Rare Roasted Sliced Beef

Sopressa Salami

Orange & Apple Juice

Tea & Coffee

Choice of (2) Salads

Spiced Roasted Baby Beetroot & Feta
Salad *w/ Rocket, Red Onion & Candied
Walnut Salad V,GF*

Spicy Chorizo & Red Roasted
Capsicum *w/ Grilled Corn, Siracha Mayo
On Crispy Cos Lettuce DF,GF*

Ancient Grain Salad *w/ Wild Rice,
Quinoa, Pearl Barley, Green Lentils,
Laban & Pomegranate V,GF*

Classic Caesar Salad *w/ Bacon, Egg &
Topped with Herbed Croutons &
Parmesan Cheese*

Asian Slaw *w/ Chilli, Coriander & Mint
Topped w/ Fried Onions & Nam Jim
Dressing VG,GF*

Creamy Potato Salad *w/ Dill, Capers,
Onion & Spinach*

Medley of Cherry Tomatoes *w/ Basil &
Bocconcini & Aged Balsamic
Vinaigrette V,GF*

Seasonal Garden Salad *w/ Mixed
Leaves & French Vinaigrette VG,GF,
DF*



BREAKFAST MENU

Minimum 30pax

BRONZE - \$33PP self-serve

Freshly Bakes Danishes Mini Croissants
w/ Ham & Cheese / Cheese & Tomato
Greek Yogurt, Berry Compote & Granola Cups Fresh
Fruit Salad
Orange & Apple Juice
Tea & Coffee



SILVER - \$38PP buffet

Scrambled Eggs
Fried Bacon
Rosemary & Thyme Mushrooms
Grilled Tomato
Hash Brown
Turkish Toast
Fresh Fruit Salad
Orange & Apple Juice
Tea & Coffee

GOLD - \$42PP seated meal

Eggs – Poached , Fried or Scrambled
One Option is only available per event
Served on Toasted Sour Dough
*w/ Maple Bacon, Blistered Vine Ripened Tomatoes, Wilted
Spinach & Lyonnaise Potato + Hollandaise Sauce*

Below is served on shared plates

Fresh Seasonal Fruit
Baked Danishes & Croissants

Orange & Apple Juice
Tea & Coffee



CANAPE MENU

Minimum 30pax

CANAPES Select 4 from the list below

Mushroom Arancini w/ Aioli
Meatballs w/ Napoli Sauce
Mini Pizzas - Chef's Selection
Bruschetta w/ Cherry Tomato, Bocconcini & Basil
Spring Rolls w/ Asian Dipping Sauce
Sushi - Chef's Selection
Prawn Fried Rice
Onion Bhaji w/ Spiced Chutney
Samosa
Butter Chicken + Rice w/ Pappadum
Falafel w/ Riata
Mini Beef Pies Sausage Rolls
Mini Quiche - Chefs Selection
Fish & Chips - Tartare Sauce

SHOWCASE CANAPES Select (2) Cold, (2) Hot + (1) Substantial from the list below

COLD

Mixed Variety Sushi w/ Soy + Wasabi Vietnamese
Rice Paper Rolls w/ Dipping Sauce
Smoked Salmon on Blini w/ Crème Fromage + Chives
Vegetable Frittata w/ Tomato Relish
Caramelised Onion, Tomato & Goats Cheese Tart

SUBSTANTIAL

Mini Pulled Pork Slider w/ Asian Slaw
Salt'n'Pepper Squid w/ Chips + Siracha Mayo
Nachos w/ Guacamole, Sour Cream + Salsa
Thai Green Chicken Curry w/ Coconut Rice
Wild Mushroom Risotto w/ Reggiano Parmigiano

CANAPES **\$32PP**

1Hr Buffet Station
Minimum 30pax

SHOWCASE **CANAPES** **\$42PP**

1Hr Roving Service &
Buffet Station
Minimum 30pax

HOT

Satay Chicken Skewer
Spinach & Feta Gozleme
Mini Cottage Pie
Sundried Tomato & Chicken
Sausage Rolls
Tempura Prawns w/ Nam Jim Dipping
sauce

BUFFET MENUS Minimum 30pax

OUR AUSSIE BBQ LUNCH - \$30PP

Grilled Beef Burger Patties
Thick Pork Sausages
Sautéed Onions
Traditional Gravy
Fresh Burger Buns w/ Butter
Sliced Cheese, Tomato & Lettuce
Classic Creamy Potato Salad
Rustic Coleslaw
Served with Juice + Tea & Coffee

CLASSIC ROAST BUFFET

Mustard Crusted Roast Beef \$44
Lemon Pepper Roast Chicken Breast \$35
Roasted Pork Loin w/ Crackling \$41
Rosemary & Garlic Roasted Leg of Lamb \$48

Classic Roast Buffet Includes

Roasted Thyme & Garlic Potatoes Honey Glazed
Roasted Carrots Roasted Nutmeg & Sumac
Pumpkin Steamed Greens w/ *Herbed Butter*
House Made Gravy Crusty Bread Rolls w/ *Butter*
Served with Tea & Coffee

SHOWCASE BUFFET - \$72PP

Roasted Thyme & Garlic Potatoes
Honey Glazed Roasted Carrots
Roasted Nutmeg & Sumac Pumpkin

Proteins - Choice of one

Herb & Mustard Crusted Beef Sirloin
Tandoori Chicken Thigh Cutlets
Macadamia Crusted Baked Barramundi
Pulled Pork Collar butt w/ *Chipotle*
Sauce Beef Silverside w/ *Creamy White*
Sauce

Gourmet Buffet Dishes - Choice of two

Beef Stroganoff + Cornichons
w/ *Seeded Mustard Mash*
Chicken Cacciatore + Olives and Feta
w/ *Penne Pasta*
Thai Green Curry + Prawns
w/ *Coconut Rice*
Butter Chicken Served
w/ *Aromatic Basmati Rice*
Sweet & Sour Pork served
w/ *Hokkien Noodles*
Lamb Tagine served
w/ *Couscous*
Ratatouille served in Rich Napoli sauce

Steamed Greens w/ *Herbed Butter* House
Made Gravy Crusty Bread Rolls w/ *Butter*
Served with Tea & Coffee

Gourmet Salads - Choice of two

Spiced Roasted Baby Beetroot & Feta Salad
w/ *Rocket, Red Onion & Candied Walnut Salad*
Ancient Grain Salad
w/ *Wild Rice, Quinoa, Pearl Barley, Green Lentils, Laban*
& *Pomegranate*
Asian Slaw w/ *Chilli, Coriander & Mint Topped*
w/ *Fried Onions & Nam Jim Dressing*
Medley of Cherry Tomatoes
w/ *Basil & Bocconcini & Aged Balsamic Vinaigrette*
Spicy Chorizo & Red Roasted Capsicum
w/ *Grilled Corn, Siracha Mayo on crispy Cos Lettuce*
Classic Caesar Salad
w/ *Bacon, Egg & Topped with Herbed Croutons &*
Parmesan Cheese
Creamy Potato Salad
w/ *Dill, Capers, Onion & Spinach*
Seasonal Garden Salad
w/ *Mixed Leaves & French Vinaigrette*

BANQUET MENU

Minimum 30pax

ENTRÉE

Ginger, Soy & Lime Infused Beef with Pickled Radish, Wakame & Topped w/ Crispy Fried Chilli Leek + Onion DF

Sou vide Chicken Breast with Thyme & Garlic Roasted Button Mushroom, Crisp Baby Cos + Aioli GF,DF

Herb Coated Lamb Back Strap with Spiced Baby Beetroot, Creamed Feta + Walnut Crumb GF

King Prawns with Avocado & Spanner Crab Tian + Basil Oil & Citrus Aioli GF,DF

Spiced Pumpkin & Feta Tartlet with Pine nut, Fresh Herb Rocket Salad Vodka + Dill

Cured Atlantic Salmon with Caramelized Pears, Asparagus + Petite Salad

MAINS

Slow Roasted Beef Sirloin with Seeded Mustard Mashed Potato, Heirloom Carrots + Red Wine Jus GF

Hickory Smoked BBQ Beef Short Ribs with Crushed Crispy Potatoes, Charred Asparagus + Jus GF,DF

Thyme & Rosemary Chicken Breast Supreme with Sweet Potato Mash, Broccolini & Roasted Red Onions + Jus GF

Tandoori Chicken Thigh Cutlets with Aromatic Rice, Spiced Yoghurt & Mango Chutney + Pappadum GF

Roasted Pork Loin with Creamy Mashed Potato, Warm Brussel Sprout & Bacon Salad + Jus GF

Slow Cooked Beef Cheek with Dauphinoise Potato, Green Pea Smash, & Broccolini + Jus GF

Seared Atlantic Salmon with Cauliflower Sumac + Pickled Cucumber & Fennel Dressing GF

Roasted Sweet Potato with Wilted Spinach, Roasted Field Mushrooms, Spiced Beetroot + Hummus GF,VG

All Mains Served w/ Crusty Dinner Roll & Butter

ENTRÉE + MAIN
\$66PP

MAIN + DESSERT
\$66PP

ENTRÉE
MAIN + DESSERT
\$78.50PP

ADDITIONAL BUFFET
ITEMS - per person

Shared Cheese Board \$14
Cold Seafood Platter w/ Prawns (3), Oysters (2), Smoked Salmon + Sauces & Lemon \$20
Sliced Sourdough w/ Olive Oil, Balsamic & Sea Salt Flakes \$2.50

ALTERNATE DROP
SURCHARGE - \$4

DESSERT

Dark Chocolate Marquise with Chantilly Cream, Crushed Hazelnuts + Fresh Berries GF

Cinnamon + Nutmeg Roasted Apple Tart with a rich Anglaise Chantilly Cream

Chocolate Brownie with Salted Caramel + Chocolate Sauce GF

Traditional Pavlova with Vanilla Cream + Seasonal Fruits GF

Masala Panna Cotta w/ Blueberry Compote + Candied Orange Zest GF

Sticky Date Pudding w/ Butterscotch Sauce + Vanilla Bean Ice Cream

Poached Pear w/ Elder Flower Jelly + Raspberry Sorbet VG, GF

BEVERAGES

Bar tab and cash bar options available

DRINKS PACKAGE

\$35 per person - 2 hours duration

Extended Time: add \$15 per person for each additional hour

A simple solution to offer a range of drinks to provide a carefree experience for those enjoying the event. This package includes packaged beer, wines & soft drink products

SOFT DRINKS PACKAGE

\$15 per person - 2 hours duration

Extended Time: add \$5 per person for each additional hour

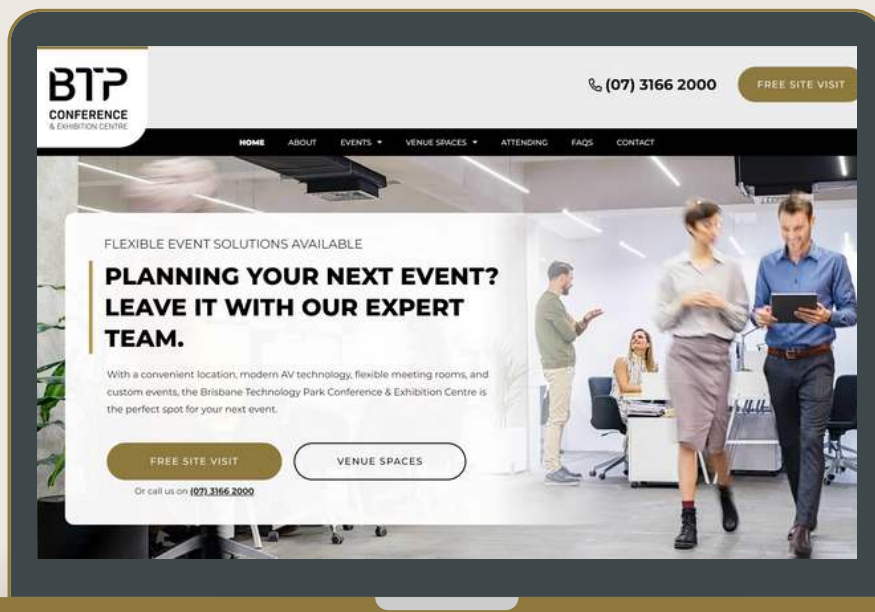
A simple solution to offer a range of drinks to provide a carefree experience for those enjoying the event. This package includes soft drink products

SECURITY

Where identified by BTP , the hirer of the Function Room may be required to pay for one or more security guards as we are bound by the QLD Liquor Act to provide a safe environment for the whole venue. Please note all 18th and 21st Birthday Parties require at least one security guard for the duration of your event. Cost to be advised



VISIT OUR WEBSITE



We are here to help!
Visit our website to find out more details or get in contact with
our team to book a viewing.

www.btpconference.com.au