



BRISBANE
POWERHOUSE
EVENTS

CHRISTMAS MENU

BY ZEN CATERING
AT BRISBANE POWERHOUSE



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THE ART OF SERVICE AT BRISBANE POWERHOUSE

Brisbane Powerhouse is a contemporary multi-arts, dining, functions and conference venue nestled on the beautiful banks of Brisbane River beside New Farm Park. The former power station has become a distinct Brisbane landmark, both as a stunning industrial creation and as a hub for theatre, music, comedy, film, visual arts, festivals, ideas and dining.

Brisbane Powerhouse offers unique spaces for all events including boardroom meetings, exhibitions, conferences and product launches. Only 10 minutes from the city by bus, river, car or ferry.

Brisbane Powerhouse will meet your presentation needs with highly skilled staff who will ensure that your event at Brisbane Powerhouse is both enjoyable and memorable

Included in this package

- Cocktail packages and menus
- Buffet, fine dining and banquet packages and menus
- Package upgrades

v-vegetarian, g-gluten free, d-dairy free

Prices are listed inclusive of GST

Menu and packages available

1 September 2018–31 March 2019

Labour surcharge applies for Sunday + public holidays

ZEN CATERING

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COCKTAIL MENU

COLD BITES

Smoked pork with apple and raisin compote, celeriac chard (gd)

Compressed watermelon, whipped feta & Maleny honey (vg)

Handmade poppyseed lavosh, roasted pumpkin, candied walnut (vgd)

Huan salmon rilette, toasted rye sourdough, chard leaf

HOT BITES

Sweet potato, date and cumin fritter with mango relish (vg)

Braised lamb beignet, almond crumb, roasted garlic mayonnaise

14 spiced southern chicken shank with smoked aioli (g)

Tempura prawn, mango & coriander sauce (gd)

Beef kofte, horseradish cream (g)

BIGGER BITES

Roast turkey, bitter chocolate & chilli sauce

Queensland reef fish cerviche taco, pickled cucumber, crispy sprouts & coriander (d)

Poached Queensland green prawn salad, shaved green mango, cashews & toasted shaved coconut

FORK ITEMS

Roasted barramundi fillet, with Paris potato & cabernet sauvignon dressing (g)

Roasted and pressed pork belly, with pickled fennel slaw, apple puree, chardonnay dressing (gd)

Caramelised gnocchi, peperonata, tomato sugo & basil, pecorino (v)

SWEET BITES

Sweet mince pies with lemon cream

Mini baked Christmas pudding

Rosewater meringue kisses



FINE DINE MENU

ENTRÉE

Crab & prawn tian, gazpacho, sour cream & cucumber (g)

Beef carpaccio, pickled white asparagus, rocket salad & pecerino (g)

Brown sugar braised lamb shoulder, cucumber, carrot sesame seed salad (gd)

MAIN

Braised pork belly, kale & broccoli slaw, apple relish

Field mushroom, ricotta ravioli, smoked almond, soft herbs & champagne cream (v)

Northern Queensland baked barramundi, celeriac & potato puree, clams, white wine & dill cream sauce (g)

DESSERT

Passionfruit pavlova roulade (v)

Christmas yule log (v)

Baked Christmas pudding, brandy custard (v)

BUFFET

CHRISTMAS BUFFET

Traditional roast turkey with pistachio & cranberry

Eggplant moussaka with pecorino, sugo sauce (v)

Dry smoked ham, glazed with brown sugar, orange & clove

Slow braised pork belly, grilled apples, cider jus

Bitter leaf salad with eschallot, red wine vinaigrette (v)

Pumpkin & cheddar bake, toasted seeds (v)

“boulangerie” potato with thyme, onion stock

Sweet mince pies with lemon cream (v)

Mini baked Christmas pudding (v)

Rosewater meringue kisses (v)

ADD ONS

Garlic butter roasted Moreton Bag bugs

add \$8.50 per person

Peeled Mooloolaba king prawns,
seafood sauce

add \$7.50 per person

