



COM PEND IUM





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THE SUNSHINE COAST



is home to some of Australia's most beautiful beaches.

At The Events Centre Caloundra we are close enough to the beach to feel the ocean breeze, while offering every facility required for your next event.

Boasting event spaces, a theatre, banquet rooms, and intimate meeting spaces, The Events Centre Caloundra is the largest performing arts and conference venue on the Sunshine Coast. Our experienced event management team can work with you to offer a flexible and dynamic solution for your event.

Our team can develop a personalised plan for any event, inclusive of catering, support staff, a technical team, and accommodation partners. With a flexible and open floorplan, consider The Events Centre Caloundra for your next conference, trade show, gala dinner, awards night, or celebration.

Caloundra is ideally located close by Sunshine Coast Airport, is just 60 minutes from Brisbane, boasts plenty of accommodation, local attractions, theme parks, and stunning national parklands.



OUR FOOD PHILOSOPHY





Bringing the Outside In

Inspired by the diverse landscape of the Sunshine Coast and the abundance of produce on offer, from the coastline to the hinterland, our menus have been crafted to offer an unforgettable culinary experience for every guest.

We work directly with our local suppliers to source freshly caught seafood, seasonal vegetables, farm gate dairy, artisan meats, and handcrafted ingredients. Our team of chefs are passionate about sustainability and delivering dishes that excite guests for any event format, from breakfasts to banquets.

We want your event to be memorable, and our team of chefs will work with you to ensure every aspect of your menu is perfect, whether you are hosting a conference, celebration, seminar, or fundraiser.

Day Delegate Package

Full Day \$89 per person

Full Day Package Inclusions

Main Plenary Room Hire:
up to a maximum of 9 hours

Arrival tea & coffee
provided from bistro-style
Nespresso machines

Morning & Afternoon Tea.
Selection of two food items at
each break with tea & coffee

Lunch Buffet. Selection of two
sandwich types, two salads, one
hot dish with tea & coffee

Audio Visual Equipment in
Meeting Rooms: data projector,
screen, lectern, lectern
microphone

Audio Visual Equipment in
Theatres: theatre sound system,
stage lighting, lectern,
lectern microphone

Room set as per client
requirements

Iced water

Half Day \$76 per person

Half Day Package Inclusions

Main Plenary Room Hire:
up to a maximum of 6 hours

Arrival tea & coffee
provided from bistro-style
Nespresso machines

Morning or Afternoon Tea.
Selection of two food items at
each break with tea & coffee

Lunch Buffet. Selection of two
sandwich types, two salads, one
hot dish with tea & coffee

Audio Visual Equipment in Meeting
Rooms: data projector, screen,
lectern, lectern microphone

Audio Visual Equipment in
Theatres: theatre sound system,
stage lighting, lectern,
lectern microphone

Room set as per client
requirements

Iced water

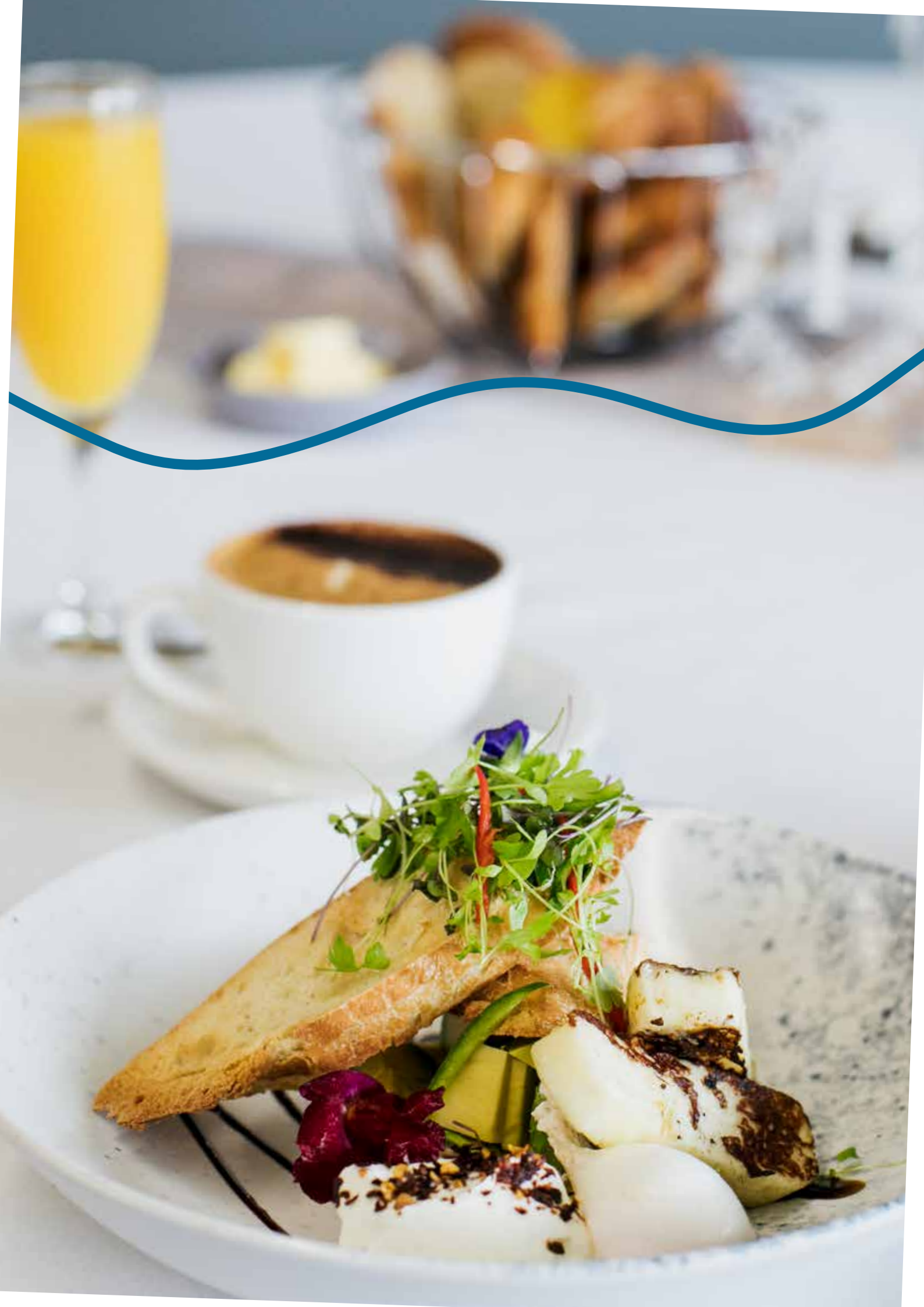
Minimum 50 people in Meeting Rooms (Beausang or Reef Room)

Minimum 150 people in Theatres (Kings Theatre or Playhouse Theatre)



MENU





Plated Breakfast

\$41 per person
Minimum 20 people

Includes local juices and a selection of teas and coffees provided from bistro-style Nespresso machines

Includes pre-set on guest arrival into the function room:
Coyo organic coconut yoghurt,
gluten free bircher muesli,
mango coulis (VEGAN)
A selection of croissants and danishes

Please select one plated option:

Pumpkin & leek frittata, vine roasted tomato, sauteed mushrooms, toasted sourdough (V)

Maple smoked bacon, scrambled eggs, grilled tomato, herb crusted bean cassoulet (GF)

Smoked salmon cream cheese omelette, wilted spinach, spicy potatoes (GF)

Smashed avocado, grilled haloumi, chilli labneh egg, toasted sourdough, fig infused balsamic (V)

Cannellini bean shakshuka, tomato, baked eggs, feta, jalapenos, toast fingers (V)

Chicken chipolatas, scrambled egg, heirloom tomato & spinach ragout, English muffins

Network Breakfast

\$27 per person

Minimum 20 people

(maximum 1 hour service)

Platters of breakfast items designed for stand-up service. Includes local juices and a selection of teas and coffees provided from bistro-style Nespresso machines

Selection of three items:

Bakers' basket: fresh croissants, pain au chocolat, danish pastries (V)

Chia pudding, crème anglaise, seasonal fruits (GF,V)

Mini vegetarian breakfast burritos (V)

Pork, apple, sage breakfast slider

Chocolate & peanut butter granola bars (V)

Spinach, tomato, feta frittata squares (GF, V)

Ham, eggs benedict breakfast cups

Mixed tropical fruit skewers,
Coyo yoghurt dipping sauce (GF,V)

Arrival Tea & Coffee

\$6.50 per person

Minimum 20 people

(maximum 45 minutes service)

Includes a selection of teas and coffees provided from bistro-style Nespresso machines





Morning Tea

Afternoon Tea

\$18.50 per person
Minimum 20 people

(maximum 45 minutes service)
Includes a selection of teas and coffees provided from bistro-style Nespresso machines

Selection of two items:


Sweet

White chocolate & raspberry muffins (V)
Gluten free chocolate brownie (GF, V)
Buttermilk scones, jam & cream (V)
Carrot & walnut cake,
cardamon frosting (V)
House made banana bread,
mascarpone cream (V)
Seasonal fruit platter (V)

Savoury

Mini quiche Lorraine
Gruyere cheese, tomato, sage,
prosciutto toasties
Savoury feta, capsicum
& caramelised onion muffins (V)
Petite chicken & leek sausage rolls
Chorizo & mozzarella calzones
Tomato & cheese croissants (V)

Additional items. \$7 per item, per person.







Lunch Buffet

\$42 per person
Minimum 20 people

*(maximum 2 hours service)
Includes a selection of teas and coffees provided
from bistro-style Nespresso machines*

Sandwiches

(select two varieties)

Honey glazed ham, swiss cheese,
tomato, mayonnaise on sourdough

Turkey, cranberry, camembert,
rocket baguette

Smoked lamb souvlaki wrap,
mixed salad, tzatziki

Slow roasted beef, gherkin,
Dijon mustard on Turkish bread

Char grilled marinated vegetable,
hummus wrap (GF, V)

Tandoori chicken, cucumber,
mint yoghurt baguette

Salads

(select two salads)

Chickpea, roasted beetroot,
lemon dressing (GF, V)

Traditional Greek salad (GF, V)

Caesar salad with pancetta crisps,
croutons, egg, anchovy dressing

Roasted cauliflower, hazelnut,
parsley (GF, V)

Cherry tomato, bocconcini, basil,
balsamic dressing (GF, V)

Lentil, radicchio, walnut,
honey dressing (GF, V)

Hot Food

(select one dish)

Cajun spiced roasted chicken,
loaded baked potatoes
w/ toppings (GF)

Slow cooked braised lamb in jus,
garlic & thyme roasted chats,
seasonal greens (GF)

BBQ pulled pork, wedges,
roasted bell peppers, red cabbage
& apple slaw, grilled pita

Mild butter chicken, basmati rice,
papadums, roti bread, mango
chutney, mint yoghurt

Beef & broccoli in oyster sauce,
stir fried Asian greens, steamed rice

Vegan paella, patatas bravas,
ricotta sherry mushrooms (V)

Add Dessert \$6 per person

(select one)

Mini pavlovas, fresh fruit, cream (V)

Mixed mini cheesecake bites (V)

Chefs selection of sweet pastries (V)

Tropical fruit platters (GF, V)

*Specific dietaries not covered by the menu choices
will be catered for from a separate dietary station*



Networking Lunch

\$64 per person
Minimum 24 pax

A sit-down lunch of shared platters served to the centre of the table (tables of 8 only). Includes tea and coffee station, water to the tables, sourdough and butter

Menu 1

Slow cooked beef cheek, red wine & tomato reduction (GF, NF, DF)
Greek style marinated grilled chicken (GF, NF, DF)
Paris mash (GF, V)
Buttered green beans (GF,NF,V)
Chickpea, roasted beetroot, lemon dressing (GF, NF, DF, V, VEGAN)
Chef's selection
of mini cheesecake bites (NF, V)

Menu 2

Sticky braised pork belly, master stock (GF, DF)
Korean style chicken stir fry (DF)
Fragrant rice (GF, DF, NF, V, VEGAN)
Apple, wombok, red cabbage slaw (GF, NF, DF, V, VEGAN)
Green papaya salad (GF, NF, DF)
Coyo panna cotta with balsamic strawberries (GF, NF,DF, V, VEGAN)

Menu 3

Seafood paella, prawns, fish, mussels, squid (GF, NF)
Roasted lamb shoulder, pomegranate glaze (GF, NF, DF)
Patatas bravas
Cauliflower mornay (GF, NF, V)
Cherry tomato, bocconcini, basil, balsamic dressing (GF, NF, V)
Churros, chocolate custard (V)

Menu 4

Miso poached salmon (GF, DF)
Slow cooked brisket, jus (GF, NF, DF)
Warm soba noodles (NF, DF, V)
Duchess potatoes (GF, NF, V)
Lentil, radicchio, walnut, honey dressing (GF, DF, V, VEGAN)
Zabaglione, poached stone fruit, wafer (GF, NF, V)

Plated Lunch & Dinner

2 courses: \$74.00 per person - Minimum 20 people
(includes alternating main)

3 courses: \$89.00 per person - Minimum 20 people
(includes alternating main)

*Includes tea & coffee station, water to the tables, sourdough and butter
Please select from the following:*

Entrée

Hot smoked salmon cream cheese crepe, fennel, caper, preserved lemon slaw (NF)

Deconstructed pulled beef wonton, pickled beetroot, micro salad (NF, DF)

Ginger chilli Mooloolaba prawns, charred kale, avocado (NF, GF, DF)

Smoked lamb, baba ghanoush, Persian feta, piccolo (GF, NF, DF)

Moroccan spiced Dutch carrots, beetroot hummus yoghurt, rocket (V, GF, NF)

Thai chicken salad, julienne vegetables, palm sugar dressing (GF, NF, DF)

Pork san choy bow, mixed mushrooms, vermicelli, sesame dressing (GF, NF, DF)

Mains

200g eye fillet, garlic & sage roast potatoes, parsnip puree, broccolini, veal jus (GF, DF, NF)

Dukkha crusted chicken breast, sweet potato puree, pickled beetroot, seasonal greens, tarragon cream (GF, NF)

Pan fried barramundi fillet, Paris mash, lime & coconut sauce, chilli micro herb salad (GF, NF)

Asian braised pork belly, cauliflower, bok choy, radicchio (GF, NF)

House made potato gnocchi, mixed wild mushroom & garlic confit (GF, NF, VEGAN)

Confit duck leg, seasonal root vegetables, kipfler potatoes, fennel cream (GF, NF)

Grilled gold band snapper, tamarind & cucumber pickle, fried shallots, grapefruit, dauphinoise potatoes (GF)



Desserts

Coyo coconut yogurt panna cotta,
balsamic strawberries (GF, DF, NF, VEGAN)

Lemon tart, macerated kiwi, dehydrated
raspberries, cream (GF, NF, V)

Baked New York cheesecake, spun sugar,
berry compote (NF, V)

Dark chocolate mousse, toffee,
salted milk chocolate & wafer (NF)

Poached rhubarb custard tart,
lemon sponge, Bavarian custard cream (V)

Mixed sweet share platters served to
the centre of the table, macarons,
petite mousse cups, truffles, meringues, fruit tarts
(not available for alternative drop)

*Alternating drop for entrée or dessert
(two dishes only per course).*

Minimum 20 people. \$5.50 per guest per course.







Cocktail Reception

Pre-dinner canapes
\$20 per person
Minimum 20 people

*Selection of two cold
and two hot canapes
(maximum 45 minutes service)*

Cold

Mini beetroot & feta blinis (V)

Goats' cheese, caramelised
onion tartlet (V)

Vegetarian rice paper rolls (GF, DF, V)

Seared tuna, red radish,
shallot dressing (GF, DF)

Hot

Potato, cheese, & jalapeno
croquettes (GF, V)

Peking duck spring roll, tonkatsu

Wagyu beef, celeriac puree,
crostini (GF)

Mushroom arancini, tomato jam (GF, V)

One hour cocktail food
\$27 per person

*Selection of three cold
& three hot canapes*

Two hour cocktail food
\$40 per person

*Selection of four cold
and four hot item*

Cold

Mini beetroot & feta blinis (V)

Smoked salmon, cream cheese pave,
pickled cucumber (GF)

Goats' cheese, caramelised
onion tartlet (V)

Pork, coriander san choy bow (GF, DF)

Vegetarian rice paper rolls (GF, DF, V)

Seared tuna, red radish, shallot dressing
(GF)

Hot

Marinated lamb kebab skewers, hummus
yogurt (GF)

Potato, cheese, & jalapeno croquettes
(GF, V)

Peking duck spring roll, tonkatsu

Wagyu beef, celeriac puree, crostini (GF)

Gourmet mini pies, tomato relish

Mushroom arancini, tomato jam (GF, V)

Substantial canapes \$7 per item

*add these to your canape package
for a heartier offering*

Sliders

Grilled field mushroom, manchego
cheese, tomato, chipotle mayonnaise (V)

Jerk chicken, tomatillo,
jalapeno sauce (DF)

Beef brisket, pickled shallot,
chimichurri sauce (DF)

Pulled pork, salsa criolla,
aji amarillo sauce

Bowl Food

Wild mushroom risotto, white truffle (V)(GF)

Braised beef cheek, Paris mash,
pan jus (GF)

Battered fish taco, black bean,
charred corn, lime

Asian noodles, tofu, snow peas,
capsicum (V)

Dessert Canape

Mixed platters of petit fours

Ice cream station,
a selection of toppings and syrups,
served in cups or cones


Allergen Disclaimer

*All our food is prepared in a kitchen where known allergens maybe present.
Please note we take precautions to prevent cross-contamination, however,
any product may contain traces as our entire menu is produced in the same kitchen.
Our dish descriptions do not include all the ingredients used to make the dish.
Full allergen information is available upon request.*



OUR DRINK PHILOSOPHY





A thoughtful wine list offers balance, variety, and personality.

Our beverage selection has been intentionally curated to complement our food menus

and features Australian craft beers, as well as award-winning wines and sparkling from the best regions across Australia, New Zealand, Italy and France.

We also offer a range of local craft beer, non-alcoholic beverages, and a selection of classic cocktails.

Classic Package

Minimum 20 people

Wine: Includes 1 Sparkling, Selection of 2 White Wines, 2 Red Wines and Moscato.

Beer: Includes assorted local craft beers from 10 Toes Brewery and Your Mates Brewery along with Great Northern and XXXX Gold. Includes soft drinks, local juices, and water.

30 mins: \$21 | 1 Hour: \$28

2 Hours: \$37 | 3 Hours: \$47 | 4 Hours: \$57

Sparkling (included)

Redbank Victorian Prosecco – King Valley, Victoria

Taking inspiration from their Italian heritage, it's built on lemon and nashi pear flavours with hints of orange blossom, sherbet, and citrus.

White Wine (select two)

Borthwick Paper Road Sauvignon Blanc – Hawkes Bay, New Zealand

Aromas of gooseberry, lychees, grapefruit and guave, the Palette is balanced by a fine acidity and fruit sweetness

Counterpoint Pinot Grigio – South Australia

Situated on the banks of the Murray River, the Pinot Grigio is grown on a range of red sandy soils over limestone for optimal fruit flavours to develop of poached pear and cinnamon, lemon, and citrus.

Patritti Chardonnay– Adelaide Hills South Australia

Full flavoured yet finely structured with white peach, apple blossom and honeysuckle, lemon curds complemented with hints of toast, vanilla and shortbread from barrel fermentation

Red Wine (select two)

Yalumba Y Series Pinot Noir – WWSouth Australia

A juicy and refreshing wine with a palate featuring rhubarb and strawberry flavours.

Yalumba Shiraz – Barossa Valley, South Australia

This is a full bodied, generously flavoured classic Barossa Shiraz. On the palate purple fruits, liquorice and violets are followed by pepper and spice.

La Vielle Ferme Rose – Provence, France

A great rose blended from Cinsault, Grenache and Syrah (Shiraz), this wine has a delicate bouquet with notes of red fruit (currants, cherries), and citrus.

Moscato (included)

Pitchfork Pink Moscato – Margaret River, Western Australia

Pitchfork Moscato is a wonderful blend of Muscat & Riesling grapes, creating a semi sweet wine with a light pink hue. It features lime and floral notes on the nose, and has a zippy, fresh palate.

MENU



Premium Package



Minimum 50 people

Wine: Includes 1 Sparkling, Selection of 2 White Wines, 2 Red Wines and Moscato.

Beer: Includes assorted local craft beers from 10 Toes Brewery and Your Mates Brewery along with Great Northern and XXXX Gold.= Includes soft drinks, local juices, and water.

30 mins: \$29 | 1 Hour: \$38

2 Hours: \$47 | 3 Hours: \$63 | 4 Hours: \$74

Sparkling (included)

Veuve D'Argent Cuvee Prestige Blanc de Blanc Brut – Burgundy, France

Golden-tinted colour with delicate bubbles and a fine foam. Floral and nutty bouquet (hazelnut, almond). A lively and fresh attack. Round on the palate with honeyed aromas.

White Wine (select two)

Jim Barry The Atherley Riesling – Claire Valley SA

Aromas of citrus and melon combined with spice and wet slate. The palate has a firm acid line, framed with flavours of white peach, brown lime, and guava with a refreshing citrus finish.

Saint Clair Marlborough Sauvignon Blanc – Marlborough NZ

Tropical notes of passionfruit, grapefruit and blackcurrant combine with herbaceous characters and a subtle salty note.

Corte Giara Pinot Grigio – Veneto Italy

Light and delicate on the nose, characterised by a subtle elegant floral nuance followed by hints of golden delicious apples and a distinctive vegetal note.

Vasse Felix Filius Chardonnay – Margaret River WA

Harmonious fine fruit with savoury complexities, displaying perfumes of nashi pear, Granny Smith apples and nectarine skin with hints of lemon butter, herb salt, crushed shells, and a hit of Chinese five spice.

Moscato (included)

Wirra Wirra Mrs Wigley's Moscato – McLaren Vale SA

Enticing aromas of orange blossom, rose, lychee and musk. Musky notes and exotic fruits carry through to the palate. Luscious, juicy sweetness is offset by bright, raspberry acidity and a gentle spritz.

Red Wine (select two)

Palliser Estate Pencarrow Pinot Noir - Marlborough NZ

Very dark, deep, black-hued ruby-red colour, a little lighter on rim. The nose is elegant in proportion and well-concentrated with aroma of ripe dark red berry fruit entwined with black cherry, plum and spicy oak

Smith & Hooper Merlot – Wrattobully SA

Ripe plums, cedar, and spice aromas meld into an inviting, exotic perfume of cinnamon and clove with blue fruits. Bursting with plum, blackberry and cedar flavours, the palate evolves into enticing savoury notes from the French oak.

Brokenwood Hunter Shiraz – Barossa Valley NSW

Dark fruit aromas of plum and dark cherry. Dusty hints and vanillin oak compliment the berry fruit flavours. Fine, ripe tannin with hints of charry French oak and lovely acidity carry through to a clean, long finish.

Langmeil Wild Child Cabernet Sauvignon – Barossa Valley, SA

Dark purple & crimson. Bright blue & black fruit aromas with dark chocolate. The palate is plush with fine tannin and loaded with dark fruit and cassis flavours.

Running with Bulls Tempranillo – Barossa Valley NSW

The bouquet opens with black cherry, cola and lavender supported by notes of chocolate and black pepper. The velvet like palate has fleshy boysenberry and spice, followed by plush powdery tannins.

Golden Sparkling Hour

Minimum 50 people

Includes soft drinks, local juices, and water.

Classic Australian Prosecco.

Redbank Victorian Prosecco

1 Hour: \$26 | 2 Hours: \$39

French Champagne.

Veuve D'Argent Cuvee Prestige
Blanc de Blanc Brut

1 Hour: \$32 | 2 Hours: \$46

Cocktail on Arrival

Minimum 50 people \$11 per person.

Available as an addition to a beverage package

Each additional cocktail selected incurs a surcharge of \$2.50 per person.

Maximum of 2 selections.

Passionfruit Caprioska: Premium Vodka, Passionfruit liquor, fresh passionfruit puree, fresh lime

Mojito: Premium white rum, fresh local mint, fresh lime

Aperol Spritz: Aperol, Australian Prosecco, soda over ice, fresh orange

Butterfly Garden: Premium Gin, house made rosemary syrup, fresh cucumber, mint and lime over ice and soda

Strawberry Paradise (mocktail): Strawberries, fresh mint, lime, lemonade

Soft Drink Package

Minimum 20 people
\$9 per person

for two hours service.

Additional hour \$3 per person.

Includes your selection of three different soft drinks served in carafes to the table together with water.

Soft Drinks (select three)

Coke, Sugar Free Coke, Sprite, Lift





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** Pricing valid until 30th June 2024.
Information is correct at the time of printing,
subject to change*