



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)*





Plated Breakfast

\$44 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:

Tropical fruit platter, Coyo yoghurt (VEGAN, GF)

A selection of croissants and danishes

Please select one plated option:

Zucchini frittata, spinach, asparagus, kale slaw, vegetable relish (V, GF, DF, NF)

Scrambled eggs, roasted herb cherry tomatoes, garlic mushrooms, toasted sourdough (V, NF)

Brioche French toast, seasonal berries, maple syrup

Smoked salmon, egg, English muffin, wilted spinach, chive hollandaise (V, GF, NF)

Maple bacon, pork chipolatas, potato rosti, scrambled egg, sautéed mushrooms, sourdough (NF)

Network Breakfast

\$28 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:

Bircher muesli (V)

Spinach & fetta frittata squares (V, GF, NF)

Petite ham & cheese croissants (NF)

Chocolate chai seed pudding, fresh berry compote (V, GF, NF)

Blueberry, cream cheese muffins (V, NF)

Bacon & egg slider, tomato relish (NF)

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

Prosciutto, sage, gruyere cheese slider (NF)





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

All Day Tea & Coffee
\$8 per person per day
Minimum 20 people

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

All Day Barrista Coffee
\$12 per person per day
Minimum 10 people

Our barrista coffee machine situated in the café can be hired
for events with service from the café area only. This machine can
accommodate up to 50 people in a 45-minute service period.

*Additional barrista coffee machines can be hired in for \$200 each per
day and placed in either the foyer, Glasshouse or Beausang rooms.*

*Hire is subject to availability and does not include the \$12 per person,
per day charge.*

Morning Tea & Afternoon Tea

\$22 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

A selection of freshly baked cookies & shortbread (V)

House made gluten free chocolate brownie (V, GF, NF)

Buttermilk scones, jam & cream (V)

House made banana bread, cultured butter (V, GF, NF)

Sliced seasonal fruit platter (V, GF, NF)

Mini jam doughnuts (V, NF)

Granola pots (V, GF)

Savoury

Mini quiche Lorraine (NF)

Pork, sage, apple sausage roll

Tomato & cheese croissants (V, NF)

Savory cheese & pumpkin scones (V, NF)

Chicken san choy bow

Prosciutto, sage, gruyere cheese slider (NF)

Additional items. \$8 per item, per person.





Lunch Buffet

\$45 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)

Champagne ham, Swiss cheese, tomato, mesclun, grain mustard on gourmet white bread (NF)

Turkey, cranberry, camembert, rocket, artisan baguette (NF)

Shaved beef, creamy horseradish, lettuce, cheddar, ciabatta bread (NF)

Roasted chicken breast, avocado, cheese, lettuce, sour cream, wrap (NF)

Char grilled marinated vegetable, spinach, relish (V, NF)

Smoked lamb, quinoa, fetta, semi dried tomato, spinach wrap

Salads

(select two salads)

Pomegranate, wild rice, mint chickpea salad (V, GF, DF)

Cos lettuce, confit pear, shaved parmesan, candied walnuts, light lemon mayonnaise dressing (V, GF)

Roasted cauliflower, cranberry, pepita salad, burnt butter dressing (V, NF)

Quinoa, edamame beans, mint, basil, seasonal green vegetables (V, NF, DF)

Tomato, baby bocconcini, torn basil, balsamic glaze (V, NF)

Hot Food

(select one dish)

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

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

Slow roasted curried pork belly, steamed jasmine rice, wilted bok choy (GF, NF, DF)

Seared lemon & dill salmon, lemon butter, warm pearl cous cous salad (NF)

Braised beef brisket, rich jus, Paris mash, peas & roasted corn (NF)

Braised Swedish meatballs, mushroom cream sauce, creamy potato, green vegetables (GF, NF)

Mediterranean vegetable stir fry, baked haloumi, noodles (V, NF)

Indian style Biryani, eggplant brinjal curry, poppadum's, cucumber raita, (VEGAN, GF)

Add Dessert \$7.00 per person

(select one)

Banoffee tart, cream, caramel drizzle, chocolate flakes (V)

Chocolate brownie, citrus cheesecake slice (V)

Fresh fruit platter, cream (V, GF, DF)

Mini pavs, fresh fruit cream (V, GF)

Rhubarb and custard slice (V)

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



Networking Lunch

\$55 per person
Minimum 24 people

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

Honey, garlic seared salmon (GF, NF)
Slow cooked beef brisket (GF, NF, DF)
Quinoa salad, edamame beans, mint, basil, seasonal green vegetables (VEGAN, GF)
Roasted baby carrot (VEGAN, GF)
Hasselback potatoes (VEGAN, GF)
Mini amaretto cheesecake bites, chocolate ganache

Menu 2

Caramelised pork belly bites (DF, NF)
Chicken stir fry (DF, NF)
Steamed fragrant rice (VEGAN)
Asian slaw, wombok, apple, red cabbage, kewpie mayonnaise (V, GF, NF, DF)
Mango pannacotta, mango mint salsa (V, GF, NF, DF)

Menu 3

Seared barramundi, light seafood curry sauce (GF, NF, DF)
Braised lamb leg, chicory, sorrel pesto (GF, NF, DF)
Paris mash (V, GF, DF)
Buttered green beans (V, GF, NF)
Rocket salad, parmesan, lemon, pine nuts (V, GF)
Rocky road slice (V, NF)

Menu 4

Slow cooked red wine beef cheek (GF, NF, DF)
Lemon, oregano roasted chicken thigh (GF, NF, DF)
Pomme annas (V, GF, NF)
Roasted root vegetables (VEGAN, GF)
Traditional Greek salad (V, GF, NF)
Lemon tart, whipped cream (V)

Plated Lunch & Dinner

2 courses: \$76 per person
Minimum 20 people

(includes alternating main)

3 courses: \$92 per person
Minimum 20 people

(includes alternating main)

Entrée

Mooloolaba prawn, Fraser Island crab tian, rocket, mango salad (GF, DF, NF)

Smoked salmon rose, cream fraiche, dill, rocket salad, salmon pearls, linguette flakes (NF)

Seared teriyaki beef cos lettuce, edamame beans, pickled ginger, sticky soy sauce, crispy shallot (GF, NF, DF)

Chargrilled vegetable stack, basil pesto drizzle, aged balsamic glaze (VEGAN, GF, DF)

Pork & duck rilette, apple, pear chutney, crostini, chervil, evoo (DF)

Mini goats' cheese & asparagus tartlet, chervil salad, roasted mini tomatoes, balsamic glaze (V, GF, NF)

Poached chicken, green goddess salad, flatbread (NF)





Mains

180gram eye fillet, dauphinoise potato, broccolini, thyme veal jus, onion & leek marmalade (GF, NF)

Chicken wrapped in prosciutto, green bean, semi dried tomato & goat cheese salad, sage infused Paris mash light beurre blanc sauce (GF, NF)

Pan fried barramundi fillet, pomme anna, Jacqueline sauce, petit pois (GF, NF)

Twice cooked pork belly, cauliflower puree, bacon roasted bok choy, sticky honey soy sauce (GF, NF)

Honey roasted pumpkin & fetta filo parcel, roasted beetroot puree, petit herb salad, orange oil (V, NF)

Classic duck confit, caramelised oranges, creamed corn, garlic roasted kipfler potatoes (GF, NF)

Grilled miso seared salmon, warm rice noodle, bean sprout, chili salad, master stock broth (NF)

Desserts

Spiced apple pannacotta, streusel crumb, caramelo butterscotch (V)

Cold set lemon tart, meringue, raspberry coulis (GF, NF)

Amaretto cheesecake, rich chocolate ganache, fresh berries, vanilla cream

Rhubarb, custard crumble tart, rhubarb syrup, ice cream

French chocolate mousse, candied orange & chocolate wafer

Shared platter served to the table (not available for alternative drop) (feeds 10)

- Assorted macarons
- Mini lemon tarts
- Petite fresh berry tartlets
- Chocolate profiteroles
- Trifle shots - jelly, custard, cream

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

Minimum 20 people. \$6 per guest per course.





Cocktail Reception

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

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

One-hour cocktail food \$27 per person

Selection of three cold & three hot canapés

Two-hour cocktail food \$40 per person

Selection of four cold and four hot items

Cold options

- Goats cheese & caramelised onion tart (V)
- Smoked salmon pave, salmon roe, pickled cucumber, dill cream (DF, NF)
- Chicken, celery, mustard, mini tart shell, celeriac crisp (GF, NF)
- Slow cooked beef, cornichon salsa, smoked mayonnaise (GF, NF)
- Seared lamb & eggplant mousse, crostini, beetroot jelly (GF, NF, DF)
- Classic tomato bruschetta, torn mozzarella, balsamic glaze, sourdough croute (V, NF)

Hot options

- Mini chorizo & feta tart, leek julienne (NF)
- Spicy crunchy chicken, mustard mayonnaise (GF, NF)
- Haloumi & pistachio baklava, roasted tomato relish
- Crispy pork bao buns, siracha mayonnaise (DF, NF)
- Mild vegetable curry puff, chutney relish (VEGAN, DF, NF)
- Mini duck bon bons, tangy orange sauce (GF, DF, NF)

Substantial canapes \$7 per item

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

Mini hotdogs, slider roll, mustard, tomato sauce (NF)

Fish & chips in a noodle box (NF)

Thai style chicken curry & coconut rice (GF, NF, DF)

Jerk chicken sliders (NF)

Pulled pork sliders (NF)

Biryani style rice, tofu (GF, NF, DF)

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: Assorted local craft beers from Your Mates, Moffat brewery and Great Northern. Includes assorted soft drinks and local juices.

30 mins: \$25 | 1 Hour: \$30

2 Hours: \$40 | 3 Hours: \$50 | 4 Hours: \$60

Sparkling (included)

**Redbank Victorian Prosecco –
King Valley, Victoria**

Delicate, clean & spicy on the palate with crisp & dry finish.

White Wine (select two)

**Kopu Sauvignon Blanc
Marlborough, New Zealand**

Opens with lively aromas of grapefruit, orange, passionfruit, and sweet herbs. Ripe apricot and mandarin notes.

**Counterpoint Pinot Grigio –
South Australia**

Pale straw in colour, mixture of crisp red apples, poached pears with a hint of cinnamon and spice on the nose.

**West Chardonnay
Mount Barker, Western Australia**

Fresh melon fruits, complemented and completed by the light touch of oak, The wine's upfront, sweet fruit characters are beautifully balances by fresh, zingy acidity.

Red Wine (select two)

**Yarrawood Pinot Noir
Yarra Valley, Victoria**

Vibrant ruby red hues, cherry, strawberry, and savory notes.

**Brockenshack Cabernet Sauvignon
Eden Valley, South Australia**

Ripe blackberry, rich black currant, and cassis flavours

**La Vielle Ferme Rose
Provence, France**

Elegant clear pale peach pink colour. Fresh and fruity, the nose is particularly seductive with notes of red fruit, juicy nectarines, and blood oranges. Both Delicious and full of liveliness well balanced by the freshness of delicate tawny notes.

Moscato (included)

**Pitchfork Pink Moscato –
Margaret River, Western Australia**

Bright with the lightest of pink hues. Lifted aromas with the classic perfume of muscat, zesty lime and floral hints. Assorted local craft beers from Your



Premium Package

Minimum 50 people

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

Beer: Assorted local craft beers from Your Mates, Moffat Brewery and Great Northern. Includes assorted soft drinks and local juices.

30 mins: \$32 | 1 Hour: \$40

2 Hours: \$50 | 3 Hours: \$65 | 4 Hours: \$75

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 – Wrattenbully 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 pushed 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 \$12 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.*

Chilli Margarita

*Premium mango puree, tequila,
fresh lime juice, house made syrup*

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 \$3.50 per person
to extend service per hour.*

Includes: Coke, Sugar Free Coke,
Sprite, Fanta, Lift





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** Pricing valid until 30th June 2025
Information is correct at the time of printing,
subject to change*