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MORNING TEA / AFTERNOON TEA



MORNING TEA / AFTERNOON TEA

TEA & COFFEE ON ARRIVAL

\$5.50 per guest (min 60 guests)

Served up to 1 hour

One food item of your choice

\$13.30 per guest

Two food items of your choice

\$15.90 per guest

Three food items of your choice

\$18.50 per guest

MORNING & AFTERNOON TEA INCLUSIONS

Maloberti's coffee & T BAR tea

Locally roasted coffee from Far North
Queensland, served alongside a curated selection
of premium Australian tea.
Bistro-style espresso machines deliver a smooth,
café-quality experience.

UPGRADES

Upgrade your catered breaks to full
barista service, please enquire about price
& availability with your Event Planner
(minimum 100 guests)

SOMETHING SWEET

Portuguese tartlet (V)

Chocolate mud cake (V)

Selection of chocolate & tropical lamingtons (V)

Sweet tea & lemon cake (V)

Passionfruit, kaffir lime meringue tartlet (V, GF)

Coffee Opera cake (V)

Coconut cake, pineapple frosting (V)

Orange & poppyseed cake (V)

Macadamia caramel slice (V)

Fruit, seeds & coconut bliss balls (PB, GF)

Sliced seasonal fruit (PB)

Banana cake (V)

Carrot cake, cream cheese frosting (V)

Apple crumble slice (V)

Hummingbird cake (V)

Baked tropical cheesecake (V)

Selection of freshly baked cookies (V)

Selection of assorted mini muffins (V)

SOMETHING SAVORY

Tolga pumpkin scone, maple & pecan butter (V)

Ham & cheese croissants, topped with a mornay
sauce & grated cheese

Selection of mini quiche (GF)

Crispy beef rolls with relish

Savory cheesecake

Smashed avocado en croute, dukkha & lemon oil (V, DF)

Cheese & sundried tomato palmiers (V)

Chicken & leek pie, Gallo heritage cheddar

Pumpkin tartlets (V, GF)

Rhode Island style pizza strips (V)

Spinach & fetta triangles (V)

Falafel (PB, GF) & goats cheese whip (V)

Cheesymite scrolls (V)

ADDITIONAL ITEMS

Chef's selection of whole seasonal fruits
\$1.80 per guest

Add fresh orange juice to any of your
catered breaks \$3.00 per guest

Add fresh juice & assorted soft drink to any of your
catered breaks \$5.50 per guest

All rates are quoted in AUD & are inclusive of Goods & Services Tax (GST). Please Note: A 20% surcharge on total food & beverage may be applicable to functions held on Sundays & public holidays. All prices are effective from 1 July 2026 - 30 June 2027 & are subject to alteration or increase.

V VEGETARIAN PB PLANT BASED GF GLUTEN FREE DF DAIRY FREE



Break BREAK ON THE GO

\$19.00 per guest heading off-site

INCLUDED

1 item per guest, select up to 2 items
for alternate choice

Bottled water or juice

Selection of whole seasonal fruits

SWEET

Freshly baked muffin (V)

Carrot & walnut cake (V)

Chocolate brownie (V)

SNACK

Gallo cheese & crackers (V)

Hummus & crudité (PB)

Kettle salted peanuts (PB)

Vege chips (PB, GF)

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The Cairns Convention Centre proudly serves Australian seafood, prioritising and supporting local fisheries.

Although every possible precaution has been taken to ensure these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, products containing gluten, fish, crustacean, soybean, lupin, sesame seeds & nut products.



cairnsconvention.com.au