



**LOGAN
ENTERTAINMENT
CENTRE**



Catering Options

for Venue Hirers

loganarts.com.au

Introduction

Our catering team epitomises flexibility and professionalism, placing exceptional customer service at the heart of our business philosophy. We are dedicated to delivering a premium experience for all our clients and their guests.

Our diverse menu offers a delightful selection that caters to every palate. Allow us to manage all the essential arrangements, ensuring your time with us is truly memorable.

If you are looking to cater for groups of 40 or more this menu package will excite any event you have in mind.

Key to Dietary Abbreviations

(GF)	Gluten Free
(V)	Vegetarian
(VG)	Vegan
(DF)	Dairy Free
(GFA)	Gluten Free Available
(DFA)	Dairy Free Available



Delegate Packages

Our meeting packages are designed to complement the venue amenities and audiovisual capabilities, ensuring that all guests are well accommodated and that your meeting runs smoothly from start to finish.

Half Day Delegate Package

\$35 pp

- › Morning OR afternoon tea (chef’s daily selection)
- › Lunch (2 choices from light lunch options)

Full Day Delegate Package

\$50 pp

- › Morning AND afternoon tea (chef’s daily selection)
- › Lunch (2 choices from light lunch options)

Inclusions:

- › Continuous coffee, a selection of teas and herbal infusions.
- › Water Station
- › Mints for the table
- › Tablecloths
- › Staffing

Add ons:

- › Upgrade to a hot meal option instead of light lunch option..... \$10 pp
(Selection of 2 options from Fork and Talk menu on page 12)
- › Juice \$5 pp

Light Lunch Options

- › Assorted sandwiches
- › Assorted wraps
- › Assorted rolls
- › Frittata platter
- › Hot mixed savouries
- › Fruit platter

* Dietary options are available upon request.
Add on \$3 per item.

* Please note that the fillings for all sandwiches, wraps, and rolls will vary.



Breakfast

Start your day well with one of our delicious breakfast options that are sure to delight your guests and inspire their day. Juice, tea and coffee are included.

Buffet Breakfast.....

\$40 pp

- › Assorted Danishes
- › Seasonal Fresh Fruit Platter(V, GF, DF)
- › Traditional Scrambled Eggs.....(GF)
- › Smoked Bacon.....(GF)
- › Roasted Tomatoes(V, GF, DF)
- › Pork and Herb Chipolata Sausages.....(GF)
- › Thyme Roasted Mushrooms(V)
- › Toast
- › Juice, Tea and Coffee Station

Plated Breakfast - Package A.....

\$45 pp

- › Seasonal Fresh Fruit Platter (1 per table).....(V, GF, DF)
- › Juice, Tea and Coffee Station
- › Choice of 2 Plated Breakfast options, alternate drop

Plated Breakfast - Package B.....

\$35 pp

- › Juice, Tea and Coffee Station
- › Choice of 1 Plated Breakfast option

Plated Breakfast Options

- Savory Spinach and Ham Eggs Benedict on Lightly Toasted Ciabatta
- Scrambled Eggs paired with Smoked Bacon and Oven-Blistered Tomatoes, served with Toast
- Creamy Thyme-Sautéed Mushrooms and Spinach served on Lightly Toasted Ciabatta
- Cinnamon Spiced French Toast with Maple Syrup, Bacon and Caramelised Banana
- Spanish-Style Beans with Chorizo, Smoked Paprika, Fire-Roasted Peppers, Fried Egg, and Ciabatta
- Corn and Zucchini Fritters with Poached Eggs and Lemon and Dill Crème Fraîche (V, GF)



Platters

Beautiful bites designed for sharing, our platter menu will add variety and flavour to your event.

Savoury Selection

Hot	Quantity	Price
› Ham and Cheese Mini Croissants	(serves 8/16 pieces)	\$70
› Pies, Sausage Rolls, Spinach and Feta Triangles	(serves 12/40 pieces)	\$125
› Arancini Platter (V)	(serves 10/20 pieces)	\$65
› Assorted Pizzette Platter (Mini Pizza)	(serves 12/20 pieces)	\$80
› Slider Platter. Choose from: American Cheesburger, Pulled Pork and Slaw, Crispy Chicken. (GF upon request)	(serves 10/10 pieces)	\$70

Cold	Quantity	Price
› Herbaceous Savoury Muffin, Semi Dried Tomatoes, Pecorino	(serves 10/10 pieces)	\$60
› Sandwich Platter - assorted fillings	(serves 10/40 pieces)	\$90
› Wrap Platter - assorted fillings	(serves 10/20 pieces)	\$110
› Turkish Sandwich Platter- assorted fillings	(serves 10)	\$110
› Gourmet Cheese Platter - selection of Australian cheeses, dried and fresh fruit, Quince Paste, assorted crackers and wafers (GF available)	(serves 10)	\$130
› Antipasto Platter - an assortment of cured meats, cheeses, olives, marinated vegetables	(serves 10)	\$150
› Fresh Seasonal Fruit Platter (GF, DF)	(serves 10)	\$100
› Ploughmans Sandwich Bar - selection of cured meats, cheese, pickles, fresh rolls and condiments	(serves 10)	\$180

Sweet Selection

	Quantity	Price
‣ Selection of Muffins	(serves 10/10 pieces)	\$55
‣ Scones with Jam and Vanilla Whipped Cream	(serves 10/20 pieces)	\$60
‣ Selected house-made Cookies	(serves 10/20 pieces)	\$40
‣ Assorted fresh Danish Pastries	(serves 10)	\$65
‣ Chef selection cakes and slices (GF upon request)	(serves 10/20 pieces)	\$90
‣ Doughnuts	(serves 12)	\$60



Canapes

Our canape menu is designed with mingling in mind. Perfect for celebrations or networking events our extensive in-house made canape selection will include something for every taste.

Choose a selection of 5 Canapes.....	\$35 pp
Choose a selection of 7 Canapes.....	\$42 pp
Choose a selection of 9 Canapes.....	\$55 pp

Hot Canapes

- Vegetarian Spring Rolls with Sweet Chilli Dipping Sauce(V, GF, DF)
- Barramundi Bites, Wasabi Yuzu Mayo(GF)
- Chicken and Mushroom Filo
- Crispy Sweetcorn Cake, Chive Cream Cheese with Crispy Prosciutto
- Assorted Mini Quiche.....(V)
- Assorted Arancini with Roasted Garlic Aioli.....(GF, DF)
- Pork and Fennel Sausage Rolls, Smoked Tomato Relish
- Jalapeno Poppers, Lime Aioli Dipping Sauce(V)
- Beef and Redbean Epananda
- Tempura Prawn with Nam Jim Dipping Sauce
- Sweet Potato Croquette..... (GF, V)
- Karaage Chicken with Teriyaki Mayo
- Lime and Ginger Chicken Skewers
- Mini Slow Braised Beef Gourmet Pie with Tomato Relish
- Lamb Kofta with Mint and Preserved Lemon Tzatziki

Cold Canapes

- Cajun Prawn with Avocado and Corn Salsa.....(GF)
- Rare Roast Beef Crostini with Pickled Eggplant, Feta and Dried Olive
- Truffled Mushroom and Chive Tart(V)
- Tomato Bruschetta, Macadamia Pesto, Pecorino, Balsamic Salt.....(V)

Sweets

- Assorted Petit Desserts



Fork and Talk

Choose 1 from the selection \$15 each

- › Chef selection of Noodle Boxes
- › Fish and Chips
- › Butter Chicken, Pilau Rice, Toasted Almonds.....(GF)
- › Beef Stroganoff, Buttered Linguini, Parsley
- › Moroccan Lamb Shoulder, Middle Eastern Spices with Brown Rice(GF)
- › Roasted Cauliflower, Pumpkin and Eggplant Tagine, Preserved Lemon Cous Cous(V)
- › Lentils cooked with Tomato, Kidney Beans, Ginger, Garlic, and Fragrant Spices, finished with Butter and Cream
- › Meatballs in Napoli, Spaghetti, Olive Oil, Shaved Parmesan
- › Chorizo, Saffron and Chicken Paella with Vibrant Herbs and Lemon.....(GF)
- › Chicken Caesar Salad with Chargrilled Chicken, Romaine Lettuce, Crispy Bacon, Parmesan Cheese and house-made Casear Dressing
- › Moroccan Cous Cous Salad with Cucumber, Tomato, Red Onion and Sultanas, seasoned with Honey and Olive Oil
- › **Poke Bowls:** Brown Rice served with Pickled Cucumber, Cherry Tomatoes, Edamame Beans, Charred Broccolini with your choice of Chicken or Beef. Served with Sesame and Crispy Shallots. Salmon \$5 extra



Grab & Go

These offerings are tailored for busy guests who require grab-and-go options for both work and dining.

These items are individually boxed for your convenience.

Breakfast Pack

\$16 pp

- › Choose between:
 - › Bircher Muesli and Yoghurt Pot, Sweet Danish and Fresh Fruit, OR
 - › Ham and Cheese Crossiant, Sweet Danish and Fresh Fruit

Morning Tea Pack

\$10 pp

- › Muffin or Banana Bread, Butter Tab and Fresh Fruit

Gourmet Lunch Box

\$24 pp

- › Gourmet Wrap (chef’s selection of fillings, seasonal salad), housemade Sweet Treat, with Seasonal Fruit and Bottled Water



Plated Banquet

Two Course \$70 pp

(One choice from Entrée and Main, OR one choice from Main and Dessert)

Three Course \$90 pp

(One choice from Entrée, Main and Dessert)

Alternate Drop Fee \$5 pp

Entrée

- › Gravlax Cured Salmon, Beetroot Labneh, Salad of Citrus, Cucumber Ribbons and Bean Sprouts
- › Poached Chicken Breast, Carrot and Saffron Puree and Toasted Hazlenuts.....(GF)
- › Confit Pork Belly, Cauliflower Cream with Crispy Sage and Apple Reduction
- › Lamb Kofta with Mint and Preserved Lemon Tzatziki.....(GF)



Mains

- Seared Chicken Breast with Golden Polenta Cake and Sauteed Spinach with Broccolini and Salsa Rojas.....(GF)
- Lamb Rump, Red Pepper Mole, Pumpkin and Potato Bake, Roasted Broccoli(GF)
- Pork Belly, Crushed Potatoes, Butter Roasted Greens, Calvados Jus.....(GF)
- Crispy Skinned Barramundi served with Fondant Potatoes, Blistered Heirloom Tomatoes and Salsa Verde
- 200g Eye Fillet on Duck Fat Roasted Potato Cake, Sauteed Spinach and Green Beans with Red Wine Jus.....(GF)
- Vegan Wellington of Sweet Potato, Mushroom, Spinach and Butternut Pumpkin, served with Roasted Vegetable Au Jus..... (VG)

Dessert

- Apple and Blackberry Crumble, Boysenberry Mascapone
- Chocolate Raspberry Mousse Cake served with Vanilla Cremeux and Freeze Dried Raspberries
- Lemon Meringue Tart, Raspberry Dust
- Vanilla Bean Crème Brulee, served with Almond Tuille.....(GF)
- Eton Mess with Berry Compote, Meringue, Rosewater Whipped Cream, Passionfruit Coulis and Fresh Mint(GF)
- Share Platter of Handmade Petit Fours for the table(GF)



Buffet

Add variety to your event and choose options from our hot buffet menu. Hot and freshly prepared by the catering team, enjoy the freedom of appealing to a broad range of guests and their needs and preferences.

Roast Carvery Station

\$55 pp

Select two proteins, 1x hot side and 2x salads, bread rolls and condiments

Protein

- Pork Loin, Granny Smith Apple Sauce and Roast Apple Garnish(GF)
- Lamb Leg, Mint Sauce, Rosemary Gravy, Blackened Baby Onion Garnish(GF)
- Lemon Thyme Chicken, Garnish of Seared Lemon Cheeks.....(GF)
- Honey Mustard Glazed Ham, Glazed Cranberries
- Rosemary Rubbed Beef with Red Wine Gravy(GF)

Hot Sides

- Mac and Cheese, Pangrattato Crumb
- Potato Bake, Wild Thyme and Parmesan..... (GF, V)
- Roasted Cauliflower and Broccoli, 3 Cheese Cream(V)
- Steamed Seasonal Vegetables, Toasted Almond Butter..... (GF, V)
- Pecorino Polenta, Mascarpone and Chive (GF, V)
- Roasted Seasonal Vegetables..... (GF, V)

Salads

- Greek Style Salad, Tomato Medley, Cucumber Crunch, Crumbled Fetta, Kalamata.. (GF, V)
- Coleslaw, Sour Cream, Citrus, Fine Herbs (GF, V)
- Beetroot and Feta, Rocket, Candied Walnuts, Cranberries, Raspberry Vinaigrette... (GF, V)
- Garden Salad.....(GF, V, DF)
- Caesar Salad, Turkish Wafers, Young Cos, Egg, Parmesan Ribbons
- Potato Salad, Salted Eggs, Cornichon, Dill and Italian Parsley (GF, V)

Stations

Grazing Station..... \$22 pp

Grazing Station – Rustically presented with fresh vegetable sticks, gourmet dips, quince paste, pickled and grilled vegetables, olives, selected fresh and dried fruits, cured meats, local and imported hard and soft cheese, nuts, crackers and freshly baked breads.

Dessert Station..... \$15 pp

Chef selection of handmade petit fours, macarons, berries, handmade chocolates.



Beverage Packages

3 Hour Standard Package	\$45 pp
(House beer, wine and softdrink)	
4 Hour Standard Package	\$55 pp
(House beer, wine and softdrink)	
3 Hour Premium Package	\$70 pp
(RTDs, beer, wine and softdrink)	
4 Hour Premium Package	\$85 pp
(RTDs, beer, wine and softdrink)	
2 Hour Soft Drink and Juice Package.....	\$10 pp
Tea and Coffee - Continuous Serve	\$8.50 pp
Tea and Coffee - Single Serve.....	\$4.50 pp
Tea, Coffee and Juice - Single Serve	\$8.50 pp

Terms and Conditions

- › Logan Entertainment Centre is the sole caterer within the licensed area and reserve all rights to catering provision at this facility, external catering is not permitted.
- › We require 10 business days notice for numbers and dietaries. After this time the number can increase by 10% but it cannot decrease.
- › 5 days prior to function the number is finalised and food service timings are finalised.
- › We can accommodate dietary requirements, Any dietary requirements notified to us within 5 days of the event will incur a \$10 per head penalty, on day dietary presentations will be charged at full per head price.
- › Security is charged additionally, necessity to be determined by venue management.
- › Functions for less than 100pax will incur labour charges





LOGAN ENTERTAINMENT CENTRE

170 Wembley Rd, Logan Central

The Logan Entertainment Centre is owned and operated by Logan City Council, providing quality facilities for our community and visitors.

Every care has been taken to ensure the information in this brochure is correct at the time of printing.

For more information on any of our Catering Packages please contact the Catering Team.

Contact us:



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loganarts.com.au



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enquiry form**

