



**LOGAN  
ENTERTAINMENT  
CENTRE**



# Catering Options for Venue Hirers

[loganarts.com.au](http://loganarts.com.au)



## Key to Dietary Abbreviations

(GF)	Gluten Free
(V)	Vegetarian
(VG)	Vegan
(DF)	Dairy Free
(H)	Halal
(NF)	Nut Free
(GFA)	Gluten Free Available
(DFA)	Dairy Free Available

## Delegate packages

### Inclusions:

- > Continuous coffee, a selection of teas and herbal infusions and juice
- > LEC reusable water bottle 1pp plus water refill station
- > Mints for the table
- > Table linens

### Morning / Afternoon Tea Break

- > 2 x Choices from the Platters Menu
- > 1 x bowl of whole fruit per 40pax

### Lunch

- > 1 x Choice from Lunch Menu
- > 1 x Choice from Sweets Platter Menu

### Half Day

**Delegate Package** ..... \$45 pp

- > Morning OR afternoon tea
- > Lunch

### Full Day

**Delegate Package** ..... \$60 pp

- > Morning AND afternoon tea
- > Lunch

### Add ons:

> **Barista Coffee on Arrival** ..... \$4.50–\$7.50 ea

Entice an early arrival for your guests with a freshly made barista coffee on arrival available from our onsite café. Charged on consumption

> **Soft Drink Station**..... \$4 ea

Help yourself to an ice cold Coca Cola soft drink 375ml can or 425ml sparkling water bottle for a refreshing pick me up. Charged on consumption

## Lunch

- > **Roast Rolls**  
With gravy, potato salad and Chefs' salad. Choose from roast pork, chicken or beef
- > **Ploughman's Table**  
Australian cheeses, cured meats, falafel, pickles, vegetables, fresh bread with Chefs' salad
- > **Rice Bowl Station**  
Marinated chicken thigh and rare roasted beef served with rice, fresh salads and condiments
- > **Sandwich and Salad Bar**  
Assorted freshly made sandwiches and wraps served alongside fresh salads
- > **Curry Station**  
Chefs selection of curries with saffron rice and naan breads with mango pickle and raita



# Platters (serves 10)

## Savoury Selection

Hot	Price
> Mini roast beef Yorkshire puddings with horseradish cream (H)(20pcs)	\$110
> Ham and cheese mini croissants (20pcs)	\$110
> Mini savouries (H)(30pcs)	\$130
> Sausage rolls (30pcs)	\$130
> Vegetarian dumplings (V, H) (30pcs) Steamed, served with dipping sauces	\$75
> Pork and Chive Dumplings (30pcs) Steamed, served with dipping sauces	\$75
> Chefs' handmade pizza platter (20pcs) Chef's artisan pizza dough with fresh seasonal toppings	\$95



Cold	Price
> Sandwich platter with assorted fresh fillings	\$110
> Wrap platter with assorted fresh fillings	\$130
> Gourmet cheese platter - Australian cheeses, dried and fresh fruit, quince, assorted crackers and wafers (V, GFA)	\$140
> Antipasto platter - an assortment of cured meats, local cheeses, olives, marinated vegetables, assorted crackers and wafers (GFA)	\$180

## Sweet Selection

	Price
> Selection of fresh baked muffins (10pcs)	\$80
> Fresh seasonal fruits (GF, VG, H) (for 20pax)	\$200
> Fresh scones with jam and vanilla cream (V) (10pcs)	\$80
> Assorted fresh Danish pastries (30pcs) (V)	\$80
> Assorted cookies (20pcs)	\$60
> Chef's selection, cakes and slices (15pcs)	\$140



# Breakfast

Juice, tea and coffee are included.

## Buffet Breakfast..... \$45 pp

- > Assorted danishes
- > Seasonal fresh fruit platter ..... (GF, V, DF)
- > Shakshuka eggs..... (GF, V, DF, H)
- > Smoked bacon ..... (GF)
- > Chicken chipolata sausages .....(GF, DF, H)
- > Lemon and rosemary braised mushrooms .....(V)
- > Warm bread rolls

## Plated Breakfast ..... \$40 pp

- > Individual fruit cups and breakfast juice at table
- > Choice of 2 plated breakfast options, alternate drop

## Standing Breakfast..... \$35 pp

Table of beautiful breakfast bites perfect for mingling.

- > Ham and cheese croissants
- > Overnight oats cup served with berries
- > Mini danishes and muffins
- > Gourmet egg cups
- > Handcrafted protein balls

## Plated Breakfast Options

- > **Eggs Benedict**  
Smoked ham, poached egg, baby spinach, toasted croissant, smoky chipotle hollandaise
- > **Scrambled Eggs**  
Smoked bacon, marinated tomatoes, toasted ciabatta (DF)
- > **Cinnamon scroll French toast**  
Vanilla-soaked cinnamon scroll, bourbon-candied pecans, citrus mascarpone (V)
- > **Mushroom and kimchee waffle**  
Sautéed mushroom, kimchee, fried egg, kewpie mayo, katsu sauce, snow pea shoots, crispy shallot, sesame (V, H)
- > **Bircher Muesli**  
Vanilla and almond, infused with apple and lemon, candied orange, fresh berries (GF, V, DF, NF)
- > **Corn and Zucchini Hash**  
Chunky avocado, beetroot relish, fresh herbs (GF, V, DF, H, NF)



# 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**..... \$45 pp

**3 Canapes +  
2 Substantial Canapes** ..... \$48 pp

**Add 1 x Food Station** ..... \$20 pp

## Hot Canapes

- > **Vegetarian Spring Rolls**, sweet chilli dipping sauce (GF, V, DF, H)
- > **Crumbed Southern Blue Whiting**, wasabi yuzu mayo (DF)
- > **Crispy Sweetcorn Cake**, herbed cream cheese, crispy prosciutto
- > **Assorted Mini Quiche** (V)
- > **Pork and Fennel Sausage Rolls**, smoked tomato relish
- > **Sweet Potato Croquette**, spiced plum (GF, V)
- > **Karaage Chicken**, teriyaki mayo
- > **Braised Beef Pie**, tomato relish
- > **Lamb Kofta**, mint and preserved lemon tzatziki (GF)
- > **Chorizo Tartlet**, capsicum jam, goats cheese

## Cold Canapes

- > **Charred Octopus**, mango, chili, fresh herbs (GF, DF, H)
- > **Rare Roast Beef**, charred corn salsa, chimichurri (DF, H)
- > **Smoked Salmon**, blini, dill cream, balsamic pearl (H)
- > **Bruschetta Tart**, macadamia pesto, pecorino (V, DF, H)
- > **Whipped Chevre**, grape, kalamata olive, lemon balm (GF, V, H, NF)

## Substantial Canapes

- > **Fish and Chips**, lemon and tartare (GFA)
- > **Butter Chicken**, pilau rice, toasted almonds (GF, H)
- > **Beef Stroganoff**, buttered pappardelle, parsley (H)
- > **Chorizo and Chicken Saffron Paella**, herbs and lemon (GF)
- > **Pork and Chive Dumplings** (3)

## Sweets

- > Assorted Petit Desserts
- > Upgrade to a **dedicated Dessert Station** of petit desserts, hand crafted chocolate brownie, fresh berries and handmade chocolates:

**Dedicated Dessert Station** ..... \$10 pp

# Stations

Choose our interactive stations for your event

**Two Stations**..... \$45 pp

**Three Stations** ..... \$48 pp

**Four Stations** ..... \$65 pp

## BBQ Station

House smoked brisket, slow cooked pork shoulder, apple slaw, corn bread, fresh corn, cowboy butter, leafy greens

## Rice Bowl Station

Brown rice, pickled cucumber, cherry tomatoes, edamame, charred broccolini, sesame, crispy shallot with marinated chicken and rare beef fillet

## Grazing Station

Cured meats, local cheese, assorted pickles, dry aged fruit, artisan breads, crackers, grapes, berries

## Dumpling Station

Vegetable, pork and prawn, chicken and mushroom served with dipping sauces, sesame, shallots

## Ploughman's Station

Cured meats, sliced cheeses, artisan breads, fresh garden salads, condiments, pickles

## Curry Station

Chef's selection of curries with saffron rice and naan breads with mango pickle and raita (GF, H)

## Dessert Station

Chef's selection of handmade petit fours, chocolates, sweets and berries



# Plated meals

## Two Course..... \$78 pp

Two choices from entrée and main,  
OR one choice from main and dessert.  
Served with fresh bread rolls and butter.

## Three Course ..... \$98 pp

Two choices from entrée, main and  
dessert. Served with fresh bread rolls and butter.

### Entrée

- > **Charred Octopus**  
Olive oil, fresh herbs, chili and lemon zest, cos leaves (GF, DF, NF)
- > **Duck Liver Parfait**  
Braised baby onion, port, morello cherry compote, croute (GF)
- > **Semi Dried Tomato Tart**  
Danish feta, fresh basil, lemon oil (V, NF)
- > **Braised Lamb Pie**  
Paris mash, minted pea puree
- > **Vegetable Pakora**  
Vegan raita, fresh herbs (GF, V, DF)
- > **Smoked Cape Grim Bone Marrow**  
Toasted sourdough, mustard, pickled onion, gremolata (GF, DF, H, NF)
- > **Seafood Cocktail**  
Tiger prawn, blue swimmer crab, celery, cherry tomato, herbs (GF, DF, NF)
- > **Waldorf Salad**  
Heirloom apples, celery, mesclun, citrus aioli (GF, V, DF)

### Mains

- > **Seared Chicken Breast**  
Sweet potato puree, confit garlic, green beans, herb crema (GF, NF)
- > **Lamb Rump**  
Herbed potato cake, charred red pepper, spinach, cucumber labneh, blackberry jus (GF, H, NF)
- > **Slow Braised Pork Belly**  
Potatoes pave, soubise cream, roasted radish, prune and tawny port reduction (GF, NF)
- > **Crispy Skinned Barramundi**  
Potato galette, spinach, sauce provencal, herbs (GF, H, NF)
- > **220g Eye Fillet**  
Hasselback potato, heirloom carrot, green bean, bordelaise (GF, DF, NF)
- > **Cherry Wood Smoked Short Rib**  
Cauliflower presse, heirloom carrots, charred witlof, bbq glaze (GF, H, NF)

### Dessert

- > **Coconut Pannacotta**  
Mango, lime, raspberry, rum dust (GF, V, DF, NF)
- > **Poached Pear and Chocolate Ganache**  
Pinot noir, chocolate soil, mint (GF)
- > **White Chocolate Burnt Honey Cheesecake**  
Macerated blueberry, lemon (GF)
- > **Share Platter of Handmade Petit Fours** for the table (GFA)



# Family style menu

## Shared Family Style Meal ..... \$75 pp

Served with fresh made corn bread and finished with shared petit fours.

### Choose two BBQ Meats (GF):

- > Cherrywood smoked short rib
- > Marinated grilled chicken thigh
- > Slow cooked pork shoulder
- > Smoked beef brisket

### Choose two hot sides:

- > Mexican street corn (GF, V, H, NF),
- > Creamy mac and cheese (V, H, NF)
- > Crispy chat potatoes (V, H, NF)

### Choose two salads:

- > Apple slaw (GF, V, DF, H, NF)
- > Potato salad (GF, V, H),
- > Garden salad (GF, V, DF, H, NF)
- > Root vegetable salad (GF, V, H, NF)



# 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, premium beer, wine and softdrink)

4 Hour Premium Package ..... \$85 pp  
(RTDs, premium beer, wine and softdrink)

Soft Drink and Juice Package ..... \$10 pp

Tea and Coffee  
Continuous Serve ..... \$9.50 pp

Tea and Coffee  
Single Serve ..... \$5 pp

Tea, Coffee and Juice  
Single Serve ..... \$9.50 pp





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## Terms and conditions

- > Logan Entertainment Centre is the sole caterer within the licensed area and reserves 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 most dietary requirements if notified. Dietaries notified to us on day of event may incur additional charges.
- > Security is charged additionally, necessity to be determined by venue management.
- > Functions for less than 100pax will incur labour charges.

**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.

### Contact us:

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