



The guests visiting the Gold Coast Convention & Exhibition Centre.

Guests get going with gravlax

Star anise and gin salmon gravlax with wakami, lime and salmon pearls ... not dished up by the chefs, but prepared by guests at Gold Coast Convention & Exhibition Centre.

Assembling the centre's signature dishes was part of the three-day "Put Yourself in the Picture" faml hosted by Gold Coast Convention Bureau and Virgin Australia. It showcased the Gold Coast as a meetings and incentives destination for organisers from companies in the national association and corporate sectors.

Led by sous chef Garry Kindred, the visitors worked in the award-winning GCEC kitchen. The menu also included barbequed duck with water chestnut cucumber and crisp parsnip, and sand crab with mustard apple puree, Nigella pastry and micro-salad.

Involved were Anthony Duckworth (PriceWaterhouseCoopers), Hussein Hamka (Materials Australia), Melanie Jones (Australian & New Zealand Institute of Insurance & Finance), Kate Jennings (Clean Energy Council), Leanne Medeiros (Commonwealth Bank), Sarah Moltzen (Suncorp), Allen Morley (131 Locators), Caroline Odgers (Public Relations Institute of Australia), Paddy Peisley (Australian Institute of Architects), Neil Robertson (Virgin Australia) and Josie Sinni (ESRI Australia).

Focus on South Australia produce

A new range of event menus including, for the first time, options for a South Australian-themed lunch/dinner or cocktail party and a degustation, has been introduced by the National Wine Centre of Australia in Adelaide.

"South Australia is renowned for its fabulous food originating from the lush Adelaide Hills, our pristine waters and rich pastures," says general manager Adrian Emeny. "Requests for localised dishes are not uncommon, and while we have always used primarily South Australian product in our kitchens, we have now formalised an option for our guests."

Menu options include...

Entree tasting plate: Seared yellow-fin tuna with vegetable salad; Hindmarsh Valley goat curd with beetroot and rocket tart; barbecued king prawn with Thai snapper cake, pea-vine salad and citrus aioli.

Main: Roasted Kangaroo Island chicken with three-cheese risotto, roasted corn and McLaren Vale olive paste; Murraylands Angus beef fillet, buttered root-vegetable tart, celeriac puree and wild thyme jus.

Dessert: Adelaide Hills five-spice poached pear, vanilla bean sponge, almond crumble and anglaise.

Cheese: Mt Jagged cheddar and Barossa Valley brie, quince paste, Angus Park dried fruits, Riverland muscatels and poppyseed lavosh.

South Australian wines can be matched by the Wine Centre if required.

Cocktail choices include: Coffin Bay oysters and finger-lime caviar; seared yellow-fin tuna with pickled dalkon and salmon pearls; Kangaroo Island marron with green pawpaw and mango salad; paperbark-baked SA pink snapper with lime and grain mustard dressing; grilled lemon and lime salted Spencer Gulf prawns with citrus aioli; Kangaroo Island haloumi mini-pizzas with Willunga olives and Adelaide Plains oven-dried tomato; charred Limestone Coast harissa lamb with tahini and mint yoghurt; and smoked Hahndorf venison with sour-cherry chutney.

With increased cellar holdings, the centre has more than 60 different wines available for events, as well as more than 250 different wines that can be bought, and more than 50 wines for tasting.

Menu ensures there is no room for the bored

Boardroom lunches have taken a step up in Brisbane, with Caxton St Catering's Tom Burke saying there is no excuse for being bored at a boardroom lunch.

With an increase in corporate catering, the company has introduced a new lunch menu.

Entrees include butter-poached salmon with rocket, olive salsa, cauliflower puree and bush

lemon aioli; Hervey Bay scallop mille-feuille with braised baby fennel, lemon grass and tomato emulsion; and pan-seared duck breast with Thai mint, snow pea tendril, bean sprouts, coriander vinaigrette and avocado crème.

For mains the line-up includes corn-fed chicken breast with saffron and pea risotto cake, broccolini, micro herb salad and choron sauce; grilled southern fin tuna with nicoise salad, queen green olives and gazpacho dressing; veal wiener schnitzel with golden Kipfler potatoes, oven-dried sweet cherry tomatoes and lemon beurre blanc; grain-fed beef tenderloin with salsa verde, pancetta mash, sugared baby carrots and rosemary jus.

Desserts include brioche butter pudding with Frangelico-soaked muscatels, double crème and sugared berries; quince frangipane tarte with vanilla crème and sweet quince jus; and burnt caramel crème pots with apricot and pistachio biscotti, and baby toffee apple.

Caxton St Catering also has all-day menus for working lunches, brainstorming sessions and seminars. The company also does catering for conferences and events.

Really cooking, with 40,000 participants

Over two evenings, 80 event organisers cooked, dined, danced and made new friends as they experienced a team cooking event at the Sydney headquarters of Cheeky Food Group.



Guests came from companies as diverse as ANZ, Axis Events and Virgin Blue, while partners for the event were Best Cellars, Giesen Wines and NZ King Salmon.

Cheeky Food Group managing director Leona Watson says the company was also celebrating its milestone of 40,000 people experiencing its events.

New use for old oil

Since embarking on a green initiative to convert used cooking oil to biodiesel 18 months ago, Suntec Singapore has recycled more than 15,200 litres of cooking oil – 90 per cent more than it did two years ago.

If not properly disposed of, this amount of oil could contaminate up to 304 million litres of water.* Part of the venue's corporate social responsibility efforts, the initiative has reduced Suntec's net carbon footprint by 13, 879kg.

Working with Alpha Biofuels, one of the largest commercial kitchens in Singapore has its used cooking oil collected weekly for transformation into biodiesel. This can be used to fuel vehicles and construction equipment, to generate heat for buildings, to remove asphalt and paint, and to generate electricity. It can also be used as an additive for lubrication, and as a solvent for cleaning parts and tools. ☞