



Brisbane Airport Conference Centre

Brisbane Airport
Conference Centre



www.bneacc.com.au



Welcome

Offering 1,800 square metres of architecturally designed space, the Brisbane Airport Conference Centre offers state of the art facilities in an accessible location. The purpose built space can accommodate up to 600 guests across its flexible floorplan with a pillar-less ballroom, conference rooms, boardrooms as well as onsite commercial kitchen and bar.

The facilities are a short 5-7 minute walk from the Brisbane Domestic Terminal and a 1km drive to the Brisbane International Airport. Passes are also available for both the shuttle bus and the airtrain to and from the airport.

For those seeking to experience Brisbane City and all it has to offer, the Brisbane Airport Conference Centre is located a short drive from the Skygate and DFO shopping precinct, Brisbane Entertainment Centre, Doomben and Eagle Farm Racecourses, Westfield Chermside, Brisbane Cruise Terminal and Portside Wharf.

Venue Capacity

VENUE	AREA	THEATRE	CABARET	CLASSROOM	U-SHAPE	BANQUET	BOARDROOM	COCKTAIL
LAX - Gate 3	99	100	40	30	30	50	24	100
LAX - Gate 2	110	110	48	40	30	60	24	110
LAX - Gate 1	98	100	40	30	30	50	24	100
LAX - Gate 1 to Gate 3	307	330	128	100	N/A	220 NO AV	N/A	350
Charles de Gaulle	28	n/a	n/a	n/a	n/a	n/a	12	n/a
Narita	31	n/a	n/a	n/a	n/a	n/a	12	n/a
Changi	29	n/a	n/a	n/a	n/a	n/a	12	n/a
Longreach	40	n/a	n/a	n/a	n/a	n/a	16	n/a
JFK - Gate 3	86	60	32	30	27	40	24	60
JFK - Gate 2	108	80	48	40	30	60	24	80
JFK - Gate 1	85	60	32	30	27	40	24	60
JFK - Gate 1 to Gate 3	246	200	96	100	N/A	180 NO AV	N/A	200
Heathrow	121	120	48	40	33	60	30	120
Sky Lounge	150	60	32	n/a	n/a	40	24	150



Floor Plan



Package Options

Full Day Delegate

\$75.00 per delegate

Tea & Nespresso Coffee

Chef's Networking Selection Package includes:

Morning Tea

Lunch

Afternoon Tea

Half Day Delegate

\$67.00 per delegate

Tea & Nespresso Coffee

Chef's Networking Selection Package includes:

Morning Tea OR Afternoon Tea

Lunch

Customise Your Day

Looking for something different? Ask our friendly team about creating a day delegate package specific to your event requirements.

Choose your conference room - From an executive board meeting to a corporate dinner or tradeshow, our versatile conference and meeting rooms can be configured to suit your needs.

Select your menu - Our extensive menu options cater for working lunches, light refreshments, buffets or formal dinners. Pick from our tasty tea breaks selection or our lunch packages including Boardroom Lunch, Classic BBQ Buffet, Italian Lunch or Hawker Lunch.

Consider AV Requirements or Theming - A range of audio visual equipment is available to hire. Your conference Sales Executive can also assist in planning a unique and memorable event through event theming and styling.

Day delegate package includes:
Pads & pens; chilled water & mints, electronic signage for your event Registration table, whiteboard or flip cart available on request.

Audio Visual
\$270 for data projector and screen.
\$110 Microphone & Lectern
\$200 LCD TV (Boardroom)
For additional audio visual requirements, please contact your Event Coordinator to assist.





Catering Packages

Chef's Networking Package

Take Off

Fresh baked Danish pastries
Warm banana bread with maple cream cheese (GF)

Artisan bread rolls
Mixed salad leaves and dressing (GF) (DF) (V)
Potato, bacon and egg salad (DF) (GF)
Peppered tomato, feta and Spanish onion salad (GF) (V)
Antipasto selections - cured meat, olives, marinated vegetables
Chef's selection of two hot dishes
Fresh cut seasonal fruit plate
Sweet selection of the day
Berries and cream

Raw crudities platter with roasted hummus dip (GF) (V)

Frequent Flyer

Buttermilk scones, strawberry jam, vanilla cream
Bacon and cheddar tartlet (GF)

Artisan bread rolls
Salad leaves and dressing (GF) (DF) (V)
Broccoli, spinach and sesame salad (GF) (DF) (V)
Soba noodle, wakame and pickled ginger salad (DF) (V)
Chef's selection of two hot dishes
Cold cuts selection
Fresh cut seasonal fruit plate
Sweet selection of the day
Creme Anglaise

Fresh baked dukkah sausage rolls with tomato relish

First Class

Leg ham and cheese croissants
Spinach and feta pastries (V)

Artisan bread rolls
Salad leaves and dressing (GF) (DF) (V)
Roasted vegetable pasta salad (DF) (V)
Classic Greek salad (GF) (V)
Antipasto selections - cured meats, olives, marinated vegetables
Chef's selection of two hot dishes
Fresh cut seasonal fruit plate
Sweet selection of the day
Berries and cream

Home made cookie selection

We take all dietary needs seriously. If you have any concerns with dishes you have selected in relation to your dietary needs, please speak to your conference organiser. Gluten free and dairy free items have been made using gluten free or dairy free ingredients, however we cannot guarantee 100% due to not being produced in a gluten or dairy free environment. Some products prepared may contain nuts or trace amount of nuts.

The Day Delegate Package includes Chef's Networking Selection which is on rotation basis.



Chef's Networking Package

High-Flying

Berry muffins
Honey vanilla panna cotta pots (GF)

Artisan bread rolls
Salad leaves and dressing (GF) (DF) (V)
Cous Cous pearl Zaatar salad (DF) (V)
Moroccan chickpea, almond and carrot salad (GF) (DF) (V)
Cold cuts selection
Chef's selection of two hot dishes
Fresh cut seasonal fruit plate
Sweet selection of the day
Creme Anglaise

Nori roll selection with soy and pickled ginger (GF)

Touch Down

Petite quiches (GF) (V)
Mini roasted chicken and vegetable pie

Artisan bread rolls
Salad leaves and dressing (GF) (DF) (V)
Pumpkin, pepitas and spinach pesto salad (GF) (V)
Grilled zucchini, cherry tomato and pinenut salad (GF) (DF) (V)
Antipasto selections - cured meats, olives, marinated vegetables
Chef's selection of two hot dishes
Fresh cut seasonal fruit plate
Sweet selection of the day
Berries & cream

Glazed profiteroles with custard fillings

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A close-up photograph of two breakfast sandwiches on a wooden cutting board. The sandwiches are made with a crusty roll and filled with a fried egg, melted cheese, and strips of bacon. The top sandwich is slightly behind the bottom one. A dark grey rectangular box with a white border is centered over the sandwiches, containing the text "Breakfast and Breaks" in a white, cursive font. The background is a light-colored, marbled surface.

Breakfast and Breaks

Breakfast

Breakfast On The Run

\$15.50 per person (Minimum 10 guests)

Freshly brewed coffee, tea selection & herbal infusions, fresh juice

Mixed platters of café style breakfast bagels & artisan bread.

Selection may include:

Open Bagels with smoked salmon, pastrami or turkey with chive cream cheese & fresh herbs

Bacon, cheddar and parmesan frittata with rocket & spinach pesto

Leg ham & Camembert croissants

Pain Au Chocolat

(Gluten free options available)

Continental Breakfast Buffet

\$25.00 per person

Freshly brewed coffee, tea selection & herbal infusions, fresh juice selection

Chefs selection of continental breakfast spread may include:

Seasonal tropical fresh fruit platters

Whole market fruit

Seasonal berry compote

Natural yoghurt

Coconut Acai whip

Selection of savoury & sweet house made

Danishes & pastries

Sweet & savoury mini muffins

Individual muesli cup

Traditional bircher muesli

Leg ham & cheddar mini croissants

Orange & date loaf

Full Buffet Breakfast

\$32.00 per person

Served with freshly brewed coffee, tea & herbal infusions & chilled juice

Choice of poached, fried, or scrambled eggs, served with:

Seasonal tropical fresh fruit platter

Whole market fruit

Assorted pastries & croissants

Selection of cereals

White, wholemeal, multigrain, & Gluten free bread

Breakfast condiments

Streaky bacon

Chicken & tomato chipolatas

Hash browns

Baked beans

Garlic & thyme button mushrooms



Tea Breaks

Boost your day

\$3.50 per person per item

Tea Break Options & Add Ons may include:

Sweet:

Yoghurt Lassi (GF) (V)

Whole fruit varieties (GF) (V) (DF)

Honey & Granola Panna Cotta (GF option)

Coconut & Lychee Chia (GF) (DF) (V) (Vegan)

Danish Selection (V)

Buttermilk scone with vanilla cream & strawberry jam (V)

Cookie selection (GF option)

Sweet Almond Croissants (V)

Chocolate Pecan Brownie (V)

Banana & Ginger bread (V)

Granola bars with dark chocolate (V)

Savoury:

Bacon & Cheddar Tartlets (GF)

Leg Ham & Swiss Cheese Croissants (Vegetarian option available)

Sautéed Leek & Fetta tarts (GF)

Gourmet Sausage rolls

Nori Rolls with soy & wasabi (GF) (DF)

Spinach & Ricotta Filos with spicy tomato chutney (V)

Open Faced mini roast beef bagels

Mushroom and Tomato Quiche

Duck Spring rolls with dipping sauce (GF)

Falafels with Housemade Hummus (GF)

Vegetable Crudities with pesto creamed cheese (V) (GF)

Ask about our Coffee Cart for hire





Lunch

Lunch

Boardroom Lunch

\$30.00 per person

Selection of two gourmet sandwiches
Fresh seasonal fruit plate
Sweet selection of the day

Sandwich Selection

Classic Rueben - shaved corn beef,
swiss cheese, sauerkraut, Russian
dressing, rye bread

Deli Stack - ham, salami, tomato,
cheddar, shaved onion, mustard,
turkish loaf

Tandoori Wrap - roast tandoori
chicken, garlic yoghurt, lettuce,
cucumber, shaved onion, tortilla wrap

Veggie Patch - guacamole, lettuce,
tomato, alfalfa, cucumber, roasted
peppers, panini

House Bahn Mi - fried pork belly, mayo,
lettuce, pickled vegetables, baguette

Sunday Roast - peppered roast sirloin,
seeded mustard, preserved zucchini,
sour dough bread

Classic BBQ Buffet

\$39.00 per person (minimum 20 pax)

Accompanied by warm bread rolls
Cajun buttered corn (V) (GF)
Chef's choice of 2 salads
Grilled sirloin steaks
Thick beef sausages
Peri Peri chicken wings
Fresh cut seasonal fruit plate
Individual ice creams

Italian Lunch

\$39.00 per person (minimum 20 pax)

Garlic and parmesan bread
Selection of pizza slices
Beef Lasagne
Olives
Cherry tomatoes
Grilled vegetables
Mixed leaves with dressing
Fresh seasonal fruit plate
Tiramisu

Hawker Style

\$39.00 per person (minimum 20 pax)

Egg fried rice (GF)
Pork buns
Steamed vegetable gyoza
Satay chicken skewers (GF)
Chow mein noodles (V)
Asian slaw
Condiment selection
Fresh seasonal fruit plate
Individual mango rice pudding



A close-up photograph of a white plate with a gourmet dinner. The dish includes seared meat, sliced vegetables like carrots and potatoes, and a dark sauce. A dark rectangular box with the word "Dinner" in white cursive is overlaid on the center of the plate. In the background, another similar plate is visible but out of focus.

Dinner

Sit Down Buffet Dinner

\$65.00 per person

Selection of three hot buffet dishes, two sides & three fresh salads

Accompanied by crusty bread rolls and butter, fresh seasonal fruit plate and petite dessert selection with cream and berries

Hot Dishes

Seared salmon fillet, cauliflower puree, steamed broccolini (GF)

Soy & ginger salmon, bok choy, soy broth (DF)

Roasted striploin of beef, Dukkah spiced pumpkin, feta, red wine sauce (GF)

Beef, mushroom, bacon and baby onion hot pot (GF) (DF)

Grilled chicken breast, sautéed cherry tomatoes, garlic, Spanish onion and pesto (GF)

Tandoori chicken thigh, basmati rice, cucumber yoghurt (GF)

North African style braised lamb shoulder, spiced cous cous, dried fruit and olives (DF)

Slow cooked pork loin, caramelised green apples, braised cabbage and caraway (GF) (DF)

Sweet potato, green beans and coconut curry (GF) (V) (DF)

Sides

Kipfler potatoes roasted in beef drippings and rosemary (GF) (DF)

Steamed basmati rice with crispy shallots and sesame (GF) (V) (DF)

Caramelised cauliflower, spinach and bacon (DF)

Creamy buttered potato puree (GF) (V)

Steamed broccoli and beans with sesame dressing (GF) (V) (DF)

Roasted cumin, maple and pecan pumpkin (GF) (V) (DF)

Salads

Masala spiced potato salad with egg and spinach (GF) (V) (DF)

Pumpkin, red cabbage, red beans and lentils with olive oil and dill (GF) (V) (DF)

Peppered tomato, feta and Spanish onion salad (GF) (V)

Grilled zucchini, cherry tomato and pine nut salad (GF) (V) (DF)

Blanched green beans, shallots, capers, rockets and French vinaigrette (GF) (V) (DF)

Baby coz, parmesan, bacon, egg, aioli (GF) (DF)

Moroccan chickpea, almond and carrot salad (GF) (V) (DF)



Plated Dinner

Alternate Drop

2 Course \$76.00 per person

Add arrival platters \$86.00 per person

Pre-dinner bread and dips and mixed antipasto platters

Your selection of entrée & main served alternate drop

Entree

Green pea & tarragon terrine, avocado, radish, petite herbs, potato and pea vichyssoise, truffle oil (V) (GF) (DF)

Smoked salmon roulade, goats cheese, salad of green apple, daikon and shaved red onion, baby caper and dill dressing (G)

Chilled bouillon poached prawns, prosciutto crisp, Romesco sauce, grilled lemon, herb oil (GF) (DF)

Soy marinated chicken, eggplant and miso mousse, caramelized baby onion, roasted pepper gel (DF)

3 Course \$85.00 per person

Add arrival platters or 30min canapes \$96.00 per person

Pre-dinner bread and dips and mixed antipasto platters

Chef's selection of canapes

Main

Maple roasted pumpkin, pumpkin and confit garlic arancini, whipped Danish feta, dukkah (V)

Slow cooked beef short rib, kumara puree, baby bok choy, tamarind and tamari glaze (GF)

Chicken breast, pancetta farce, confit potato, peas, ale reduction

Grilled salmon fillet, celeriac puree, charred corn salsa, avocado cream (GF)

Dessert

Eton mess, textures of meringue, fresh summer berries, mascarpone (GF)

Dark chocolate delice, honey comb, raspberry gel, vanilla Anglaise (GF)

Ruby red grapefruit curd tart, pastry wafer, coconut cream (GF)

Australian cheese selection - blue, cheddar, brie, quince paste, Falwasser crackers (GF)





Canapes

Canapes

30 minutes - 3 selections
\$20.00 per person

Substantial Canapes
1 hour - 2 selections
\$24.00 per person

The Hour Flyer - 2 hot, 2 cold, 1 substantial
\$32.00 per person

1 Hour - 5 selections
\$29.00 per person

2 hours - 3 selections
\$36.00 per person

The Two Hour Flyer - 3 hot, 2 cold, 2 substantial
\$47.00 per person

2 Hours - 7 selections
\$37.00 per person

Cold Canapés

Beetroot gel, goats cheese, toasted walnuts
(GF) (V)
Ballantine of chicken, pistachio crumb, Dijon
mayo (GF) (DF)
Cherry tomato tart with feta and basil pesto
(V)
Salmon ceviche spoons (GF) (DF)
Peppered beef en croute (DF)
Duck rillettes, rye toast and tomato relish
(DF)

Hot Canapés

Pumpkin arancini with aioli (V) (GF)
Roasted chicken mini pies
Duck spring rolls, hoisin dipping sauce
Pork and prawn sui mai
Panko prawns with tartare
Lemon grass and ginger chicken skewers (GF)

Substantial Bites

\$9.00 per person
Karaage chicken sliders with Japanese mayo and
wakame slaw
Battered whiting fillets, rustic fries, tartare and
lemon
Vegetable yellow curry, eggplant, Asian greens,
steamed rice (V)
Grilled soy beef with soba noddle, sesame,
cucumber and Daikon
Korean style fried chicken wings with sweet
dipping sauce (GF)
Falafel with vegetable cous cous and tahini yoghurt



A close-up photograph of a row of champagne glasses being filled with champagne. A hand is pouring champagne from a dark bottle into the glasses. The champagne is bubbly and white. In the foreground, there is a bouquet of pink and yellow roses with white baby's breath. The background is blurred, showing people in a social setting with warm, bokeh lights.

Beverage Packages

Beverage Packages

Glider

1 hour \$22.00 per person
2 hour \$28.00 per person
3 hour \$34.00 per person
4 hour \$38.00 per person
5 hour \$44.00 per person

One sparkling
Two white
One red
Selection of beer
Orange juice and soft drink

Wines

Chain of Fire Brut Cuvee NV
Chain of Fire Sauvignon Blanc
Chain of Fire Chardonnay
Chain of Fire Shiraz Cabernet

Beer

XXXX Gold
Toohey's New
James Boag's Premium Light

Dreamliner

1 hour \$28.00 per person
2 hour \$34.00 per person
3 hour \$40.00 per person
4 hour \$46.00 per person
5 hour \$52.00 per person

One sparkling
One white
One red
Selection of beer
Orange juice and soft drink.

Wines

Il Fiore Prosecco
Taltarni 'T Series Brut
Pikorua Sauvignon Blanc
Montrose 'on premise' Chardonnay
Pocketwatch Pinot Gris
Pocketwatch Pinot Noir
Montrose 'on premise' Shiraz,
Rolling Cabernet Merlot

Beer

XXXX Gold
Toohey's Extra Dry
James Boag's Premium Light
James Squire 150 Lashes Pale Ale



Soft Drink Package

1 hour \$12.00 per person
plus \$4.50 for each additional hour

Chilled juice and soft drink.



Spoilt of Choice - Accommodation Options



BRISBANE
AIRPORT

3.5 star accommodation
243 Standard Queen and Twin rooms
24 hour reception
Cribb Island Restaurant and Bar
Sky Lounge Rooftop Bar
Undercover parking
Located adjacent to BACC



4 star accommodation
157 guest rooms including
Standard, Premier and Executive Suites
Catalina Restaurant and Bar
24hour reception
24 hour room service
Roof top pool
Gymnasium
Sauna
Secure car-parking
7 minute drive to BACC



5 star accommodation
132 rooms including
98 x Superior Rooms,
26 x Deluxe Executive
6 Junior Suites
2 Executive Suites
Executive Lounge
Concierge and Valet Parking
24 hour reception
24 hour room service
Gymnasium
Swimming pool



Location

Car Parking

Parking for delegates is available beneath the Brisbane Airport Conference Centre at a fee, please view our website for applicable pricing.

Alternatively, parking is available at the Brisbane Airport multi-level carpark adjacent to the Conference Centre. Pricing is dependant on the length of stay and all costs can be viewed [here](#) for your reference. All parking options are within 5 minutes walking distance to the hotel.

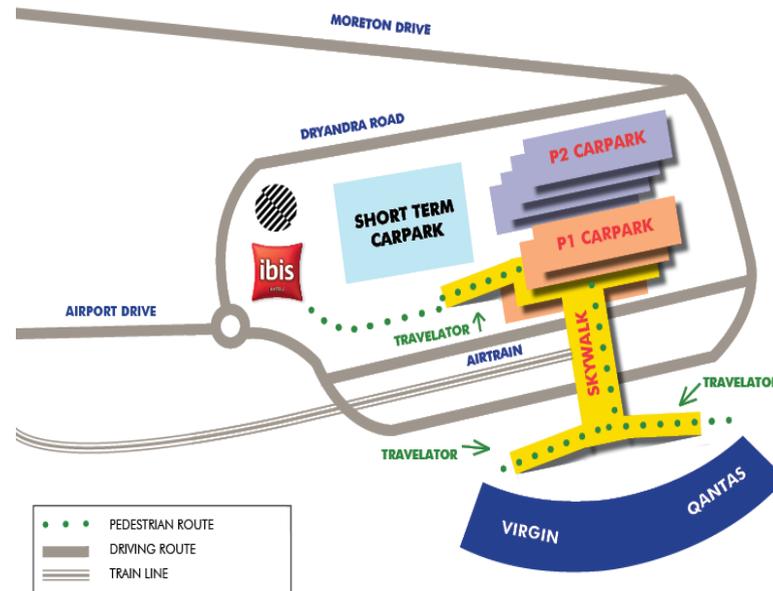
Private and group transfers

Private and group charters can be arranged for you by our conference sales team. All pricing will be quoted on a request basis and will be dependent on your requirements.

Airport Shuttles

Skygate Shuttle is a complimentary service which operates from 4am - 10:30am and then again from 4pm - 10:40pm daily, between the Domestic Terminal, International Terminal and the Skygate precinct. From the Domestic Terminal it is just a short walk to the Brisbane Airport Conference Centre.

Visit our website to view the latest transport options fact sheet outlining the shuttle schedule pick up locations



Thank you for considering Brisbane Airport Conference Centre
as the venue for your event.

Please contact our friendly events team to book your site inspection.

Brisbane Airport Conference Centre
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