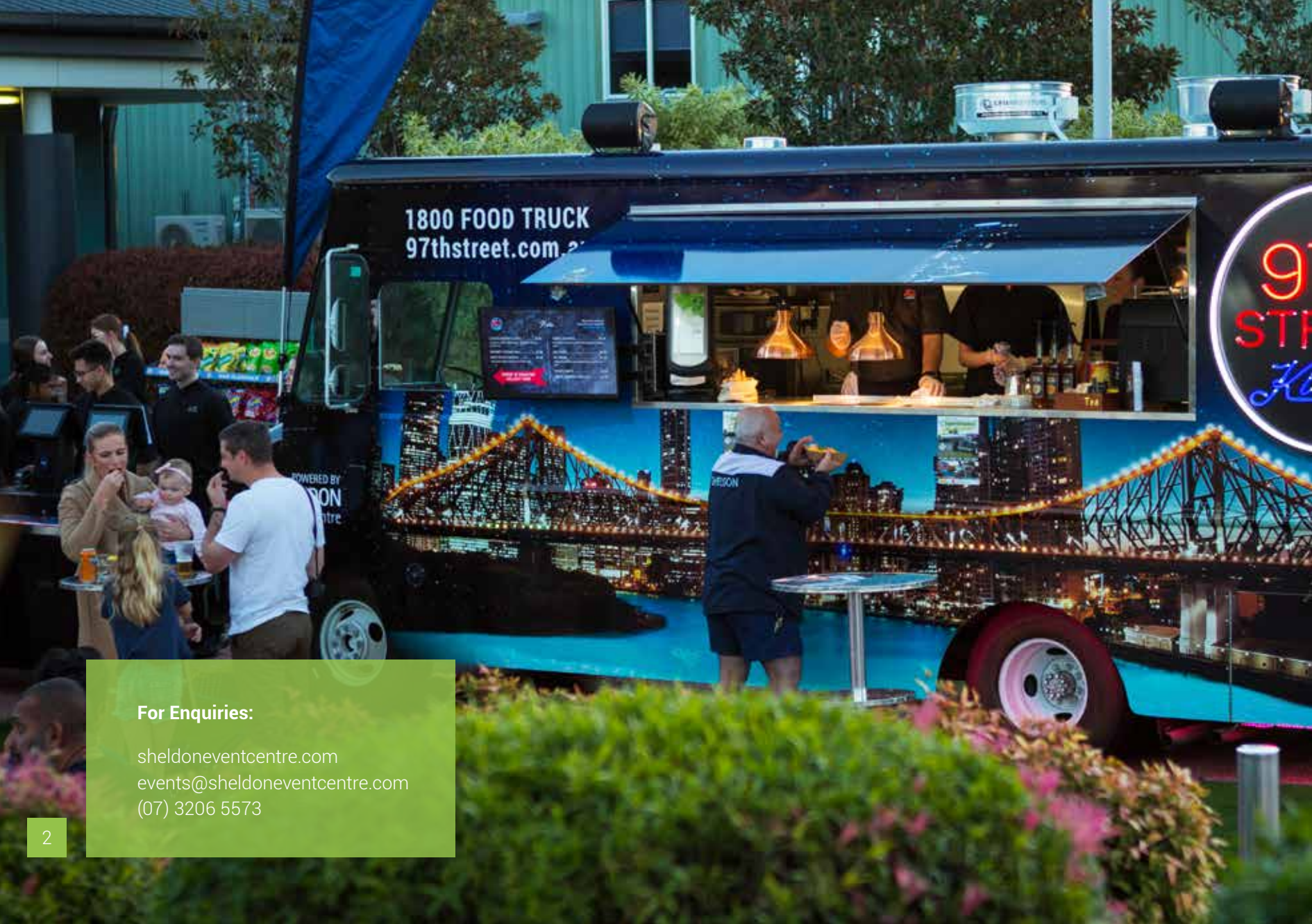




The background image shows an outdoor wedding reception at night. Long wooden tables are covered with white tablecloths and decorated with centerpieces of orange and pink flowers. Warm, glowing lanterns are placed along the tables. In the foreground, wooden chairs have white fabric covers with 'Mrs' and 'Mr' written in red cursive. The scene is set on a grassy area with a stone wall and trees in the background, all under a soft green overlay.

EVENTS ON THE MOVE

OFFSITE EVENTS AND CATERING



For Enquiries:

sheldoneventcentre.com
events@sheldoneventcentre.com
(07) 3206 5573



We know how to throw the tastiest of parties!

Sheldon Event Centre's Off-Site Services cater for licenced private functions, charity events, fundraisers, gala dinners, Christmas parties, weddings – you name it and our talented team will be there!

We can provide a full scope of services, including waitstaff, dining sets and even theming to take your function to the next level. From a unique and memorable customer experience to an intimate gathering for friends and family, we will tailor our services for your specific needs.

All catered events include our 97th Street Kitchen Food Truck, which is state-of-the-art and perfect for your next celebration!



OUR OFF-SITE SERVICES

Food on the Move

Covering Brisbane and beyond, 97th Street Kitchen provides full custom menus based on your specific requirements, with multiple catering styles to choose from. Our food truck is packed with over 500 LED's that create an incredible light show with endless colour combinations, when combined with our customisable sound system to reflect the food styles or simply to have funky tunes while you eat, we add a fantastic atmosphere to your party. In addition, the exterior is a reflection of the greater area of Brisbane & South East Queensland with the Brisbane City skyline, the Story Bridge and the blue waters of Moreton Bay.

Decorations and Theming

We create moments that last a lifetime. We provide exceptional quality candy buffets, ceremony decorations, mobile bar and reception styling to transform any space into a sophisticated, stylish and special event, just as you request. With our extensive selection of marquees, we have the flexibility to build a venue anywhere.



Venues

Our home is on the grounds of Sheldon College, approximately 30 minutes from Brisbane and located in an idyllic rural setting in the Redlands Coast. Talk to us about our multi-use event centre and scenic outdoor settings.

Event Planning, Staff and Equipment

Our team of event professionals will provide the support you need in planning your event. Whether you need assistance with seating plans, theming or even staffing - we are here to help. You can count on our customer-focused waitstaff team to provide each of your guests with exceptional service.

AV & ICT

Our AV crew specialise in staging events such as gala dinners, conferences, seminars, workshops, concerts and awards nights..



Our Team

Our team includes an international Chef and Event Manager experienced in 5-star catering in some of the best venues in the world, across a range of special functions, private functions and events. The whole team take immense pride and care in their service delivery and standards which means your event is in the best of hands.

Our Executive Chef and the team are willing to work to the budget of our clients by providing alternative menu options. From a 10-person birthday party to a 3,000+ person Gala Dinner, they have conquered it all and look forward to exceeding your expectations.





Plated Menu Suggestions

Three Course

[Enquire for Price](#)

Should you require two items to be served alternately please budget an additional \$3.00 per person per item

Pre-set starter available only for cold entrée, please inform the Event Manager

Cold Entrée (pre-set available)

Middle Eastern Lamb

Arabic spiced lamb loin with cous cous salad, smoked aubergine chutney accompanied by fatoush salsa with honey yoghurt drizzle and preserved lemon

Charcuterie Board

Premium selection of fine cured meats with giardiniera vegetable pickles, marinated feta cheese, olives and served with crostini bread crisps and artisan dips

Peking Duck

Peking style shredded duck with hoisin glaze, spiced green paw paw slaw, black vinegar jelly, radish and water cress with crispy wonton

Duo of Salmon and Scallop

Smoked salmon tartare with seared ceviche scallop, shaved fennel, herb and rocket salad, lemon mayonnaise and fried baby capers *(gf)*



Cold Entrée (continued)

Tandoori Chicken

Indian spiced chicken breast rolled with coriander and mango farce, spiced tomato chutney, pickled cucumber ribbons with crispy spiced chickpeas and pea tendrils (*gf*)

Thai Beef Salad

Thai spiced beef served with an array of crisp Asian vegetables, fresh coriander, yellow egg noodle salad with sweet lime chilli dressing

Asian Inspired Seafood Assiette

Ginger, rice wine and cilantro cured salmon, chilli lime marinated ocean king prawns, fresh tuna with black sesame, pickled cucumber pearls, wasabi mayo and petite herb salad (*gf*)





Hot Entrée

Chicken Crepe

Tender chicken and forest mushroom ragout wrapped in a French style crepe topped with a tangy hollandaise sauce and petite herbs

Pumpkin Ravioli

Roasted pumpkin ravioli tossed with chorizo sausage, spanish onion, green baby peas in semi dried tomato cream sauce with roquette and shaved parmesan

Salt and Pepper Prawns

Flash fried pepper and lime prawns with oriental vegetable stir fry with crispy noodles

Forest Mushrooms

Creamy wild mushroom ragout with pan fried potato gnocchi and roasted capsicum coulis, parmesan and thyme disk

Greek Tasting

Lamb cutlet with capsicum tapenade, stuffed zucchini flower and grilled haloumi with honey thyme, petite greek salad

Thai Fish Cakes

Steamed Thai fish cakes with a mango and crab salad, pickled beetroot, wombok and crispy cassava (*gf*)

Pork Belly and Scallop

Crispy pork belly with seared scallop, green pea puree and pickled daikon salad (*gf*)

Roast Pumpkin Soup

Honey and Moroccan spice roasted pumpkin soup with pumpkin seed oil and cumin crème fraîche (*gf*)



Mains

Beef

Eye Fillet Steak

with creamy potato tart, seasonal regional vegetables accompanied by a shiraz jus *(gf)*

Kingaroy Premium Beef

slow braised with Soy, ginger and Sake, warm Udon noodles and edamame bean salad, wilted Asian greens and shiitake mushroom sweet soy jus

Grain Fed QLD Beef Tenderloin

cooked whole, served with a confit shallot and chat potato crush, dried Roma tomatoes, heirloom honey carrots and Béarnaise Sauce *(gf)*

Prime Aged Black Label Rump

with dukkha tossed kipfler potatoes, roasted vegetable stack, tomato chutney and caramelised onion jus *(gf)*

OP rib steak

with chimichurri salsa, grilled plantain, sweet potato and cassava mash, Roasted corn and avocado relish accompanied by a natural Jus *(gf)*

Wagyu Beef Sirloin (Surcharge)

Premium wagyu sirloin, grilled with wild mushroom truffle ragout, fondant potatoes, pickled green asparagus, cauliflower puree and port jus *(gf)*

Mains

Poultry

Chicken Supreme

filled with camembert & semi dried tomato, basil pesto risotto
accompanied by a grilled vegetable timbale served with a balsamic jus *(gf)*

Traditional Stuffed Chicken Leg Fillet

with leek and mozzarella wrapped in pancetta, sautéed gnocchi in burnt sage butter served with seasonal vegetables, maple & red wine jus

Roasted Spatchcock

marinated in paprika spice mix, sweet corn and spring onion galette and accompanied by a warm green pea and bean salad served with a roasted tomato jus

Slow Roasted Duck Leg Confit

served with a caramelised onion and potato tart, candied orange peel
French cabbage sauté and an orange-cinnamon red wine jus

Corn Fed Chicken Breast

with green pea and prosciutto risoni, semi dried cherry tomatoes, grilled asparagus salsa

Fragrant Thai Infused Chicken Supreme

on warm chilli-coriander-egg noodle salad, steamed bok choy and laksa style coconut lime sauce



Mains

Pork

Roasted Pork Cutlet

with parmesan and chive polenta cake, Granny Smith apple chutney, wilted trio of leafy greens, caraway roasted carrots served with a dark ale beer and honey jus (*gf*)

Maple Basted Pork Loin

with black pudding crumble, potato and fennel puree, Tuscan cannellini bean ragout and cider jus (*gf*)

Pork Fillet Medallions

with thyme and prosciutto crust, potato and leek tart, green beans with a spiced port wine and prune jus

Traditional Saltimbocca

wrapped with sage and prosciutto, creamy soft polenta, pepperonata, served with a confit garlic jus (*gf*)

Tender Crisp Pork Belly

red cabbage braise, pumpkin mash, pickled Granny Smith apple relish, roasted pearl onions served with a natural jus (*gf*)





Mains

Lamb

Greek Lamb Cutlets

topped with pinenut, feta and thyme crust with honey roasted sweet potato mash, blistered petite tomatoes, eggplant caponata and baby spinach, rosemary lamb jus (*gf*)

Middle Eastern Spice Rubbed Lamb Loin

with turmeric cauliflower puree, baked roma tomatoes with warm lentil pilaff and shredded cucumber and yoghurt dip (*gf*)

Pressed, Deboned Lamb Shank Rillettes

with roasted root vegetable ratatouille, peppered galette potatoes, snow peas and served with a thick minted lamb gravy

Rack of Victorian Spring Lamb

with spinach and ricotta crumble, rosemary potato cake, ratatouille with shiraz jus (*gf*)



Mains

Fish

Seared Atlantic Salmon Fillet

with gremolata and fennel potatoes, wilted baby greens, semi dried cherry tomatoes with a vermouth cream sauce *(gf)*

Oven Baked Barramundi Fillet

topped with a prawn crust, pea & herb risotto, glazed baby carrot, champagne beurre blanc *(gf)*

Ocean Fresh Oven Baked Snapper Fillet

topped with a semi dried tomato crust, kalamata olive risoni, nicoise style bean sauté and lemon hollandaise

Ocean Fresh Tasmanian Salmon

topped with candied lemon butter, cauliflower crumble accompanied by dill risotto and flash grilled broccolini, snow pea oil drizzle *(gf)*

Steamed Barramundi

with kaffir lime and coconut marinade in a contemporary Asian style noodle and vegetable laksa broth with fresh coriander

Dessert

Donut Delight

Filled chocolate donut, served with a thick vanilla bean mousse, chocolate almond crumble, drizzled with salty caramel sauce

Stone Garden

Flourless chocolate cake with caramel hazelnut centre, mascarpone mousse wrapped in a crisp outer chocolate shell, served on a chocolate soil garden

Spiced Chocolate Tart

Chocolate tart filled with orange - ginger confit and 70% dark chocolate mousse, topped with a chocolate glaze and accompanied by a vanilla cream mousse

Raspberry Dream

Raspberry mousse with a lychee centre, white chocolate crunch and mousse, on a shortbread base and finished with a red glaze

Apple Cranberry Charlotte

Layers of sponge, crème brulee and apple caramel topped with cranberry marshmallows

White Chocolate and Baileys Charlotte

Rich white chocolate cream with a Baileys crème brulee centre atop of sponge, accompanied with a nut praline crunch

Apple and Rhubarb Crumble

Apple and rhubarb compote flavoured with cinnamon in vanilla pastry shell, topped with traditional crumble and served with a thick dollop of cream

Mango Coconut Pebble

Mango glazed coconut mousse with a fruit jelly vanilla centre, pineapple and almond cake with a white chocolate macadamia crunch



Dessert (continued)

Chocolate Fondant

A molten centre of rich chocolate in this indulgent chocolate pudding, served with an orange scented vanilla sauce and cream

Traditional Sticky Date Pudding

Moist, soft and delectable sticky date pudding served with vanilla ice cream and homemade butterscotch sauce

Chocolate tasting plate (not available as an alternate drop)

Indulge your chocolate pallet with a delicious array of mini chocolate desserts in various versions

Oh My Chocolate....

Custom designed specialty cakes or edible table centre pieces for your specific event
Please speak to your Event Manager for further details





Cocktail Menu

30 Minutes Cocktail

Chef's selection of items

[Enquire for price](#)

1 Hour Cocktail

Selection of 5 items (2 Cold / 3 Hot)

[Enquire for price](#)

2 Hour Cocktail

Selection of 8 items (4 Cold / 4 Hot)

[Enquire for price](#)

Enhance your Cocktail event with:

Walk and Fork

As add-on to cocktail menu

[Enquire for price](#)



Cold Selection

Italian bruschetta with feta cheese crumble (v)

Marinated Thai beef salad spoons (gf, df)

Tasmanian smoked salmon and crème fraiche roulade
(veg option available)

Assorted Japanese sushi selection (gf)

Moroccan spiced chicken tartlets with yoghurt drizzle
(veg option available)

Ocean king prawn with lemon and coriander dressing (gf)

Shaved Middle Eastern spiced lamb with babaghanoush

Smoked ham and cream cheese lavosh roulade
(veg option available)

Grilled scallop with wasabi mayonnaise (gf)

Baked ricotta terrine with capsicum relish (gf, v)

Pearl bocconcini, basil pesto on crostini (v)

Sliced Italian platter with prosciutto, olives and feta (gf)

Tuna mousseline tart with arugula pesto and parmesan

Hot Selection

Marinated chicken skewers with satay dipping sauce *(gf)*

Salt and pepper calamari with aioli

Selection of steamed Asian dumplings with coriander sweet chilli

Corn and capsicum fritters with chilli and chive mayonnaise

Lime, ginger and coriander fish cakes

Arrancini risotto balls

Petite potato rosti with salmon and crème fraiche *(gf)*

Slow roasted beef fillet with peppered brandy sauce

Selection of gourmet homemade petite quiches *(veg option avail)*

Variety of Asian cocktail style spring rolls, wontons, dim sim & samosas

Mini beef kofta skewer with tomato and Lebanese spices *(gf)*

Steamed BBQ pork bun

Crispy breaded prawns with wasabi soy mayonnaise

Beef fillet mignons with sweet tomato chutney *(gf, df)*

Selection of premium petite pies including butter chicken, lamb rosemary, beef red wine and vegetable korma

Savoury Tuscan puff pastry roll filled with sausage mince



Hot Selection *(continued)*

Grilled chorizo sausage with saffron poached scallop and herb emulsion sauce *(gf)*

Coconut prawns with kaffir lime dressing

Pork belly with green pea potato puree *(gf)*

Indian onion & vegetable pakoras *(gf, v)*

Tandoori lamb with raita *(gf)*

BBQ bourbon chicken winglets

Crumbed Camembert with spiced plum dip *(v)*

Sweet Selection

Butler-style petite cakes and slices

Macarons

Chocolate Mousse Shots *(gf)*





Walk & Fork (add-on only)

Butter Chicken Boat

Indian butter chicken with basmati rice and chutney *(gf)*

Noodle Box

Stir fried hokkien noodles with choice of chicken, beef, seafood or vegetables

Moroccan Lamb Tagine

Marinated lamb with pearl cous cous and cumin yoghurt

Fish and Chips

Homemade battered fish and chips served in a cone with tartare sauce

Lamb Gyro

Greek style lamb on pita with tzatziki, tomato and cucumber

Sheldon Caesar

Caesar salad with our own creamy dressing, parmesan, egg, bacon and croutons

Curry Chicken

Thai green chicken coconut chicken curry with fragrant jasmine rice *(gf)*

Ravioli Napolitano

Pumpkin ravioli in rich tomato sugo with fresh basil leaves and parmesan *(v)*



The Sheldon Event Centre team
can cater to your every need on
your special occasion.

Shared Dining

Two Course

Main Course and Dessert

[Enquire for Price](#)

Three Course

[Enquire for Price](#)

Pre-set starter available only for cold entrée, please inform the Event Manager

Main (select two options)

Thyme, lemon zest and bush honey marinated chicken maryland fillet with honey jus

Moroccan spiced lamb koftes with cumin and cucumber yoghurt dressing

Beef medallion with Café de Paris butter

Chicken tenderloins with mushroom ragout

Pork fillet medallions in a creamy seeded mustard sauce

Pork scallopini crumbled prosciutto, fried sage and sherry jus

12-hour slow roasted sirloin, rubbed with English mustard and served with a rich port wine jus

Grilled salmon medallions with a tarragon butter sauce

Oven baked barramundi fillet with prawn quenelle and dill cream sauce

Greek capsicums stuffed with a beef, pork and rice farce, served with capsicum coulis



Sides (select one option)

Golden baked potato gratin

Sebago potatoes mash

Herb and garlic roasted chat potatoes

Butter chive tagliatelle pasta ribbons

Risotto with parmesan

Steamed rice

Vegetables and Salads (select one option)

Honey roasted vegetable medley

Grilled mediterranean vegetables

Steamed panache of Ratatouille vegetables with fresh basil

Greek salad with olives, feta and greek vinaigrette

Italian tomato, baby bocconcini, spanish onion and basil

Moroccan roast pumpkin, chick pea and feta cheese

Garden green salad with carrots and capsicum

Selection of individual fine desserts served on a platter to share at the table







Reviews

"Fantastic value, amazing taste and friendly service."

Ian Walters, December 2019

"This Food Truck is incredible! The beef brisket I had was absolutely delicious. Would highly recommend for any upcoming event or function! Thanks for the amazing food guys!"

Jackson Duthie, September 2019

"Featuring a mouth-watering Menu with a very well fitted out Food Van, these passionate Foodies are making a name for themselves. Yummo."

Grant Malseed, July 2019

Terms and Conditions

We have a minimum charge of \$1650 inc GST to attend private functions. This includes up to 50 people on a main course style meal and a dessert, two chefs cooking live and serving guests directly from the truck, generally for around 2 hours, with lighting and music included. Additional guests can be added at a reduced price per head rate, depending on your catering style.

