

The Sebel Brisbane Day Delegate Package 2026/27

THE
SEBEL

BRISBANE

Full Day Delegate Package

\$89.00 per person

Inclusions:

- All Day Dilmah Vivid Tea & Nespresso Coffee
- All Day Whole Fruit Platter
- **Morning Tea**
Your selections of 1 item from our catering menus
Juice, soft drink and water station
- **Lunch**
Chef's Daily Special Set Lunch
Juice, soft drink and water station
- **Afternoon tea**
Your selections of 1 item from our catering menus
Juice, soft drink and water station
- Audio Visual – Data Projector, In-House Sound, WIFI, lectern

Half Day Delegate Package

\$79.00 per person

Inclusions:

- All Day Dilmah Vivid Tea & Nespresso Coffee
- All Day Whole Fruit Platter
- **Morning or Afternoon Tea**
Your selections of 1 item from our catering menus
Juice, soft drink and water station
- **Lunch**
Chef's Daily Special Set Lunch
Juice, soft drink and water station
- Audio Visual – Data Projector, In-House Sound, WIFI and lectern

The Sebel Brisbane

Morning & Afternoon Tea Menu 2026/27



Your selection of 1 item of

Sweet

- Passionfruit & Mango Mousse Cups with Walnut Crumb
- Scones with Jam & Cream
- Lamingtons with Cream Chantilly & Strawberry Compote
- The SEBEL Donut Wall with Assorted Candies
- Chef's Selection of Assorted Mini Desserts in shot glasses
- Assorted Chef's Selection of Mini Cakes & Slices
- Chef's Selection of Sweet Muffins
- Seasonal Fresh Fruit Platter with Lime Syrup

Savoury

- Mini Bruschetta Tartlets with Feta Cheese and Balsamic
- Mini Butter Croissants with Shaved Ham & Swiss Cheese
- Mac & Cheese Croquettes with Tomato Relish
- Porcini Mushroom Arancini with Truffle Aioli
- Caramel Shallot & Goat Cheese Tartlets
- Spinach & Ricotta Sausage Rolls with Tomato Relish
- Mini Sausage Rolls with Tomato Ketchup

*Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

Seafood Origin: (A) Australian (I) Imported (M) Mixed.

The Sebel Brisbane

Daily Lunch Menu 2026/27



Monday

- **Caesar Salad** with Garlic Croutons
- **Middle Eastern Chicken** with Garlic & Mint Yogurt Dressing
- **Steamed Basmati Saffron Rice**
- **Honey Roasted Root Vegetables** with Burnt Butter & Crème Fraiche
- **Seasonal Selection of Whole Fruits**

Tuesday

- **French Baguettes with Assorted Filling** (Chicken / Beef / Vegetarian)
- **Fresh Rigatoni Pasta Carbonara** with Shaved Parmesan
- **Greek Salad** with Lemon Oregano Dressing
- **Seasonal Fresh Fruit Platter** with Lime Syrup

Wednesday

- **Slow Cooked Beef Rump** with Red Wine Jus
- **Creamy Garlic Mashed Potato**
- **Caprese Salad** with Bocconcini, Basil and Tomato with Balsamic
- **Steamed Green Beans** with Pickled Red Onions and Crispy Garlic
- **Fresh Fruit Salad**

All Served with Coffee / Tea / Soft Drinks & Juice

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Daily Lunch Menu 2026/27



Thursday

- **Sweet & Sour Pork Belly** with Pineapple & Peppers
- **Steamed Rice Pilaf**
- **Greek Salad** with Lemon Oregano Dressing
- **Steamed Asian Greens** with Red Onion & Sesame Seeds
- **Seasonal Fresh Fruit Platter** with Lime Syrup

Friday

- **Chicken Shawarma** with Minted Yoghurt Dressing
- **Tortillas / Shredded Lettuce / Tomato / French Fries**
- **Roasted Beetroot & Pumpkin** with Crispy Shallots and Babaganoush
- **The SEBEL Signature Potato Salad** with Pickles and Semi Dried Tomato
- **Seasonal Fresh Fruit Platter** with Lime Syrup

Saturday

- **Herb Fillet of Farmed Barramundi** with Lemon Caper Butter (A)
- **Garlic & Rosemary Potatoes**
- **Sautéed Greens** with Shaved Almonds and Sesame Dressing
- **Greek Salad** with Lemon Oregano Dressing
- **Fresh Fruit Salad**

All Served with Coffee / Tea / Soft Drinks & Juice

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