



# EVENT KIT

2024



HYATT REGENCY

BRISBANE







FRESH PRODUCE.  
LOCALLY SOURCED.  
THOUGHTFULLY SERVED.

Hyatt food philosophy is focused on sourcing and providing food and beverage options that are good for our guests and associates, good for the planet and good for our local partners.



# DAY DELEGATE PACKAGE

At Hyatt Regency Brisbane, we understand that success lies in the details no matter how large or small. When you have a meeting or event with us, we will ensure your room is equipped with complimentary water and infused water, nuts, seeds and dried fruits and whole fresh fruit.



## PACKAGES

### Half Day Delegate Package

Includes lunch and your choice of morning tea or afternoon tea, infused water station, notepads, pens, nuts, seeds, dried fruits and whole fruit.

### Full Day Delegate Package

Includes morning tea, lunch and afternoon tea, infused water station, notepads, pens, nuts, seeds, dried fruits and whole fruit.

*For meetings under 20 delegates, lunch to be served in Lennons Restaurant.*

## UPGRADE DAY DELEGATE PACKAGE ITEMS

Barista Coffee

Breakfast Bites

Hibiscus Room BBQ Lunch on the Terrace  
Three-course chef's selection BBQ lunch with salads, grilled protein, and dessert

## POST-MEETING PACKAGE UPGRADE

### Beverage and Canapes

Includes a glass of house wine or tap beer, with chef's selection of two canapes served in Lennons Bar or Hibiscus Bar & Terrace

### Beverage and Cheese & Charcuterie Platter

Includes a glass of house wine or tap beer, with a charcuterie & cheese board to share

*Enjoy this upgrade for meetings under 30 delegates*



# BREAKFAST

## BREAKFAST BITES

Served canape style, with freshly brewed coffee and tea.

### COLD BITES

Coconut Acai Chia Pudding with Fresh Berries and Mint (GF, DF, VEG)

Smashed Avocado and Feta on Rye with Pepitas (VEG)

Queensland Tropical Fruit Cups (GF, DF, VEG)

Citrus-Cured Salmon on Sourdough Crisps with Whipped Feta

### HOT BITES

Smoked Salmon Benedict with Potato Rosti (PESC)

Egg, Mushroom and Avocado Sliders with Tomato Relish (V)

Feta and Spinach Quiche with Crispy Kale Chips (V)

Toasted Date and Walnut Loaf with Ricotta and Honey (V)

## PLATED BREAKFAST

Additional for alternate drop

Served with freshly brewed coffee and tea. Includes a selection of Tropical Fruit, Yoghurt, Honey, Muesli and Freshly Baked Pastries for the table to share.

Choice of a hot breakfast dish listed below:

Scrambled Eggs on Sourdough with Bacon, Mushroom and Sausage

Eggs Florentine with Poached Eggs with Spinach and Hollandaise Sauce

Green Bowl with Smashed Avocado, Quinoa, Mushrooms, Soft Boiled Egg, Sauerkraut

Chickpea Tortilla Omelette with Roasted Capsicum, Corn, Avocado and Pickled Chilli (V, DF)

Whole Egg Omelette with Chorizo, Tomato-Manchego and Spinach (DF)

Smashed Avocado on Sourdough with Heirloom Tomatoes and Vincotto (V)

## LIGHT BREAKFAST

Served with freshly brewed coffee and tea.

Chilled Fruit Juice

Low Fat Fruit Yoghurt with Housemade Granola (V)

Chefs Danish Pastry or Muffin of the day (V)

Choice of a hot breakfast item listed below:

Smoked Salmon and King Island Brie Croissant

English Muffin with Applewood

Smoked Bacon and Egg (DF)

Breakfast Burrito with Scrambled Eggs, Cheese and Fresh Tomato Salsa

Freshly Baked Ham and Cheese Croissant (V)





# MORNING TEA

## Energise and Rejuvenate

*Fuel your body*

### Selection of 2

- Berry and Acai Smoothie (GF)
- Chia Pudding Cup with Mango
- Coconut Yoghurt and House Made Gluten Free Granola (GF)
- Spinach and Halloumi Frittata (V)
- Smoked Salmon and Cream Cheese Blinis
- Avocado, Persian Feta, Heirloom Tomato Cup (V)
- Home Made Brioche with Bacon and Egg

## Load Up

*Good carbs*

### Selection of 2

- Bircher Muesli, Coconut Crisp (V)
- Pear and Walnut Bread
- Banana and Cinnamon Smoothie (GF)
- Bacon, Spring Onion and Cheese Quiche
- Chorizo and Capsicum Frittata
- Spinach and Feta Muffin (V)

## Finer Things

*Luxe Bites*

### Selection of 2

- Belgian Chocolate and Raspberry Muffin
- Fluffy Pancakes, Berries
- Coconut Yoghurt, House Made Granola (GF, VEGAN)
- Prosciutto and Brie Croissants
- Smashed Avocado and Feta on Sourdough (V)
- Goat Cheese and Caramelized Onion Quiche (V)





LUNCH

\*20 people and over

# Energise & Rejuvenate

Fuel your body

## Bread

Pita Bread with Roasted Onion Dip and Beetroot Hummus

## Salads

Kale and Roasted Pumpkin Salad (V, GF)  
Toasted Cumin Dressing, Pomegranate, Pepitas

Baby Gem Salad (V,GF)  
Cherry Tomatoes, Red Radish, Pecan Dressing

## Antipasti

Marinated Vegetable Antipasto with Artichoke Dip

## Hot Dishes

Soy                      Ginger                      Salmon                      Fillet  
Bok Choy, Sesame, Lime

Vegetable Stir Fry (V)

Lemon Thyme Grilled Chicken (GF)  
Porcini Demi Glaze

Sauteed Sweet Potato, Spinach, Toasted (V,GF)  
Sunflower Seeds

## Fresh Treat

Fruit Skewers

# Load Up

Good carbs

## Bread

Sourdough Bread Basket

## Salads

Lentil and Quinoa Salad (GF,V)  
Spring Onion, Dijon Mustard Dressing

Traditional Caesar Salad

## Antipasti

Gourmet Cheeses, Crackers,  
Pepper Fig Chutney, Muscatels,  
Celery

## Hot Dishes

Build your own Beef Burger with  
Home Made Brioche, Salads and  
Sauces

Chicken Supreme (GF)  
Grilled Broccolini

Wild Mushroom and Truffle (V)  
Orecchiette

Spicy Potato Wedges (V)  
Rosemary Salt

## Sweet Treat

Fruit Tart

# Finer Things

Make it fancy

## Bread

Sourdough with Whipped Butter

## Salads

Caprese Salad (GF, V)  
Fresh mozzarella, Fragrant Basil,  
25YO Balsamic di Modena

Pepper Seared Tuna Salad (GF)  
Potato, Beans, Tomato, Olives, Lemon  
Dressing

## Antipasti

Calabrese, Cacciatore, Salami Tartufo,  
Crackers, Pickles, Piccalilli, Guindillas

## Hot Dishes

Pan-Seared Duck Breast (GF)  
Blackberry Jus

Barramundi Fillet (GF)  
Saut ed Fennel

Rosti Potato (V)  
Lyonnais  Onion

Yellow Squash (GF, V)  
Green Beans, Herb Butter,  
Toasted Almond Flakes

## Sweet Treat

Opera Cake





# AFTERNOON TEA

## Energise and Rejuvenate

*Fuel your body*

**Selection of 2**

- Vietnamese Rice Paper Rolls (GF, V)  
Peanut Dipping Sauce
- Home Made Peanut and Granola Bars
- Freshly Squeezed Kale, Cucumber, Celery and  
Apple Juice
- Freshly Squeezed Carrot, Orange, Ginger and  
Pear Juice
- Trail Mix Bars
- Coconut and Date Protein Balls

## Load Up

*Good carbs*

**Selection of 2**

- House Made Sausage Rolls  
Smoky Tomato Chutney
- Mushroom and Truffle Arancini  
Aioli
- Home Baked Cherry Tomato, Rosemary  
and Parmesan Focaccia
- Opera Slice
- Tiramisu
- Macaroons (GF)

## Finer Things

*Luxe Bites*

**Selection of 2**

- Porcini Arancini  
Beetroot Aioli
- Corn and Zucchini Fritters (V)  
Chili Yoghurt
- Croque Monsieur  
Smoked Ham and Gruyere Cheese
- Whole Wheat Donuts
- Chocolate Mousse Tart with Cherry  
Compote
- Carrot and Walnut Cake with Vanilla Cream





# WORKING STYLE LUNCH

For meetings under 20 delegates

Select 3 sandwiches, 2 salads, fruit, tea and coffee

## Sandwiches

Salami and Brie Baguette  
Cacciatore, Brie, Mustard Mayo, Lettuce

Honey Roasted Ham and Swiss Cheese  
Horseradish-Infused Butter, Tomato, White Bread

Chicken Wrap  
Truffle Mayo, Rucola

Salmon Wrap  
Steamed Salmon, Dill Yoghurt, Lettuce, Cucumber

Prawn Brioche  
Prawns, Brioche, Cocktail Sauce, Lettuce

Roasted vegetables (V)  
Sourdough, Feta, Pesto Mayo

Caprese Ciabatta (V)  
Tomato, Mozzarella, Basil Pesto, Rucola

## Salads

Caesar Salad (V)

Kale, Quinoa, Pomegranate and Haloumi (V, GF)

Beetroot, Feta, Walnut and Pecan Dressing (V, GF)

Roast Pumpkin, Chickpea and Pistachio with French Dressing (V, GF)

Traditional Greek salad (V, GF)

Soba Noodle Salad with Edamame, Coriander, Cucumber, Chili and Soy Dressing (V)

Smoked Chicken and Citrus Salad (GF)

Smoked Salmon and Cucumber Salad with Dill (GF)  
Yogurt Dressing





# Lunch & Dinner Set Menu

## Entrées

- Selection of Artisan Breads and Whipped Butter
- Buffalo Mozzarella (V, GF)  
Heirloom Cherry Tomato, Basil Oil,  
Gran Reserva 25 Anos Balsamico XO
- Smoked Chicken and Citrus Pistachio,  
Piccalilli, Toasted Sourdough
- Marinated Prawns (GF, DF)  
Pickled Daikon, Watermelon, Fennel,  
Ponzu
- Moreton Bay Bug Risotto (GF)  
Chives, Parmesan, Micro Salad

## Mains

- Seared Salmon Fillet (GF)  
Cauliflower Purée, Broccoli, Cherry Tomatoes,  
Herb Butter
- Grain Fed Black Angus Sirloin (GF)  
Potato Skordalia, Kale, Port Shallot, Jus
- Rump of lamb (GF)  
Sweet Potato Mash, Pea Purée, Asparagus,  
River Mint Oil, Jus
- Orecchiette (V)  
Wild Mushroom, Truffle, Cream, Parmesan
- Free Range Chicken Breast (GF)  
Confit Potato, Broccolini, Dutch Carrot, Thyme,  
Jus
- Chargrilled Pork Chop (GF)  
Rosti Potato, Caramelised Apple, Baby Carrot,  
Calvados Jus

## Dessert

- Mango and Coconut Pavlova, Pistachio,  
Lemon-Honey Drizzle (GF)
- Dark Chocolate and Raspberry Tart,  
Macadamia Ice Cream
- Deconstructed Strawberry Cheesecake
- Coconut Panna Cotta, Passion Fruit,  
Crispy Coconut Chips (GF)
- Tea & Coffee

### Upgrade your experience

- Echo Farm Grain Fed Beef  
Tenderloin  
Potato Gratin, Asparagus, Pickled  
Onion, Parmesan Crisp, Rosemary Jus
- Moreton Bay Red Snapper  
Celeriac Purée, Green Beans, Fennel  
Salad, Herb Butter
- Seared Toowoomba Duck Breast  
Jersey Royal Potato, Roasted Yellow  
Squash, Edamame, Juniper Jus
- Cheese Board  
Berry's Creek Oak Blue, Dellendale  
Appenzell, Buffalo Washed Rind,  
Peppered Fig Chutney, Caramelised  
Walnut, Celery Sticks, Crackers





# From the Grill

**Served as a buffet or Sharing Style**  
**Minimum of 25 guests**

Selection of artisan breads and dips to start

## Salads

Green Bean Salad & Almonds (V, GF)

Kale, Quinoa and Roasted Pumpkin Salad (GF, Vegan)

Crunchy Garden Salad (GF, Vegan)

Tomato Capriese and Mozzarella (V, GF)

## From The Grill

Chicken Supreme (GF)

Sirloin Steak (GF)

Rump of Lamb (GF)

## Sides

Baked Potato (GF)

Chargrilled Vegetables (GF)

## Sweets

Coconut Panna Cotta (GF)

House Made Lamingtons

Fresh Seasonal Cut Fruit, Saffron Syrup (GF)

## Add On

Chef To Cook Live

Seafood Add On  
Includes Fresh Prawns, Marinated Octopus,  
Salmon





# BUFFET MENU

Includes all menu items  
Minimum 25 guests

## Salad Bar

Caesar Salad

Kale, Quinoa and Roasted Pumpkin Salad (GF)

Traditional Greek Salad (GF)

Garden Salad (GF)

## Antipasti

Charcuterie Platter, Pickled Vegetables, Chutney,  
Selection of Cheeses, Condiments, Crackers

## Dessert

Eton Mess

Chocolate and Raspberry Tart

Fresh Seasonal Fruits, Saffron Syrup

Tea & Coffee

## Hot Dishes

Seared Barramundi, Fennel, Herb Butter (GF)

Grilled Chicken, Thyme Jus (GF)

Lamb Rump, Port Shallot (GF)

Sweet Potato Mash (GF)

Rosemary Roast Potato (GF)

Steamed Seasonal Vegetables (GF)

Sauces: Seeded Mustard, Horseradish Sauce,  
Pickled Onion, Bourbon BBQ Sauce, Tomato Relish





# SUSTAINABILITY SHARING MENU

## To Start

Roast Pumpkin and Coconut Soup  
Chilli Oil  
Pumpkin located from South East Queensland

Queensland Figs and Prosciutto  
Locally sourced Queensland Figs and Darling Downs Prosciutto

Fresh Moreton Bay Bugs and Mooloolaba Prawns  
Locally sourced fresh seafood

## Mains & Sides

Organic Victoria Hill Lamb with Garden Herbs

Grilled Moreton Bay Red Snapper

Eggplant Parmigiana  
Eggplants sourced locally from South East Queensland

Roasted Baby Capsicum, Grilled Zucchini and Feta  
Vegetables sourced locally from South East Queensland

Steamed Vegetables  
Vegetables sourced locally from South East Queensland

Organic Garden Salad with Coconut Yogurt Dressing  
Vegetables sourced locally from South East Queensland

## Dessert

Flourless Sachertorte  
House Made Apricot Jam and Sunshine Coast  
Strawberries

Seasonal Tropical Queensland Fresh Fruit and  
Saffron Syrup

Tea & Coffee





# FEAST STYLE MENU

Select 3 Salads/Entrees, 3 Hot Dishes, 3 Desserts  
Minimum of 25 Guests

## CHARCUTERIE PLATTER TO SHARE

Pickled Vegetables, Chutney, Selection of Cheeses,  
Condiments, Crackers and Selection of Artisan Breads

## SALADS & ENTREES

Roasted Beetroot, Goats Cheese, Wattle Seed Balsamic,  
Candied Walnut (GF)

House Made Pork Rillettes, Crispy Baguette, Apple  
Chutney, Smoked Chili Salt

Buffalo Mozzarella, Heirloom Tomato, Basil Oil,  
Caramelized Onion (GF, V)

Caesar Salad

Kale, Quinoa and Roasted Pumpkin Salad (GF, V)

Traditional Greek Salad (GF, V)

Garden Salad (GF, V)

## HOT DISHES

Seared Barramundi (GF)  
Fennel, Herb Butter

Grilled Salmon Fillet (GF)  
Asparagus, Capers, Lemon

Grilled Chicken (GF)  
Grilled Vegetables, Thyme Jus

## HOT DISHES

Seared Duck Breast (GF)  
Lentil Ragout

Lamb Rump (GF)  
Sweet Potato Mash, Port Shallot

Sirloin Steak (GF)  
Potato Gratin, Truffle Jus

Wild Mushroom Pearl Barley Risotto  
Parmesan

Pumpkin and Asparagus Gnocchi  
Truffle Oil

## DESSERTS

Chocolate and Raspberry Tart

Vanilla Cheesecake  
Fruit Compote

Warm Sticky Date Pudding  
Salted Caramel Sauce

Coconut Panna Cotta  
Passion Fruit

Selection of Chocolate Truffles

Macaroons

Tea & Coffee





# Food Stations

All of our stations are based on a per person, per hour basis  
Prices are flexible, on the basis of a buffet package being selected additionally.

## MEXICAN STATION

Soft- and Hard-Shell Tacos, Chili Con Carne, Grilled Chicken Strips, Char Grilled Haloumi, Tomato, Lettuce, Cucumber, Red Onion, Corn Kenel, Sour Cream, Tomato Salsa, Guacamole, Corn Tortilla Chips

## MIDDLE EASTERN

Lamb Kofta, Grilled Haloumi, Chicken Kebab, Chickpeas and Pomegranate Salad, Garden Greens, Lemon Dressing, Stuffed Wine Leaves and Selection of Breads with Hummus, Baba Ghanoush, Moutabal, Extra Virgin Olive Oil.

## MINI BURGER BAR

Angus Beef Patties, Marinated Chicken, Grilled Haloumi, Slider Brioche Bun, GF Slider Bun, Seeded Whole Meal Bun, Lettuce, Tomato, Pickles, Red Onion, Sliced Cheddar, Sliced Swiss Cheese, Aioli, Truffle Mayo, Tomato Sauce, American Mustard

## OYSTER BAR

Freshly Shucked Oysters  
Lemon Wedges, Verjus Mignonette, Ginger Soy Vinaigrette, Tabasco

## CHARCUTERIE AND ARTISAN CHEESE SELECTION

3 types of Cold Cuts, 3 types of Local Cheeses with Relishes, Crackers and Crispy Bread.

## AUSTRALIAN SEAFOOD ON ICE

Freshly shucked Pacific oysters, Moreton Bay Bugs, Green Mussels, King Prawns, Sand Crab, Smoked Salmon, Marinated Baby Octopus, Selection of Artisan Breads. Served with a Selection of Condiments including Lemon, Seafood Sauce, Tartare Sauce, Marie Rose Sauce, Nahm Jim Sauce and Tabasco.

## DESSERT STATION

Choice of three items:  
Chocolate Fountain with Seasonal Fruit, Marshmallows and Mini Churros  
Doughnut selection of Original Glazed, Jam Filling and Chocolate Topped.  
Mini Pavlova  
Selection of Macarons  
Fruit Tarts  
Salted Caramel Cheesecakes  
Coconut Panna Cottas





# COCKTAIL FUNCTION

Package 1: 2 Cold and 2 Hot  
Package 2: 3 Cold and 3 Hot  
Package 3: 4 Cold and 4 Hot  
Package 4: 4 Cold, 4 Hot, 2 Substantial Items and 1 Dessert -

Substantial Canapés: Additional per canapé

## Cold Canapés

Gin Cured Salmon, Pickled Cucumber,  
Dill Cream in Seaweed Cone

Selection Of Sushi, Pickled Ginger, Soy (GF, DF)

Pacific Oyster, Verjus Vinaigrette (GF, DF)

Smoked Chicken and Orange Crostini

Pork Rilette On Crostini, Cornichons

San Danielle Prosciutto, Fig And Goat Cheese,  
Maple Croutons

Slow Roasted Heirloom Tomato, Basil,  
Dehydrated Kalamata Olives (Vegan, Gf)

Baby Beetroot, Balsamic And Feta On Spoon (V, Gf)

## Hot Canapés

Tempura King Prawn, Honey-Ginger Soy

Seared Scallops, Fennel Puree, Pea Tendril,  
Salmon Roe (GF)

Goat Cheese And Red Onion Jam Tart, Thyme  
(V)

Roasted Beef Tenderloin, Mustard, Duxelles,  
Vol Au Vent

Wild Mushroom Arancini, Aioli, Beetroot  
Powder (V)

BBQ Vegetable Puff, Smoky Tomato Relish (V)

Gourmet Beef Burgundy Pie, Potato Skordalia

Gourmet Butter Chicken Pie, Mango Chutney

## Substantial Canapés

Angus Beef Slider, Truffle Mayo, Cheddar,  
Tomato

Karaage Chicken Slider, Kimchi Slaw

Prawn And Bug Roll, Chives, Mayo

Beer Battered Fish And Chips

Shaved Cold Cuts, Pickles, Toasted  
Sourdough

Japchae -Korean Vegetarian Glass Noodle  
Stir Fry (Gf, V)

Wild Mushroom Gnocchi, Sage, Walnut (V)  
Caesar Salad, Smoked Chicken

## Dessert Canapés

Chocolate Profiteroles

Mango And White Chocolate Cheesecake

Raspberry Frangipane Tarts

Selection Of Macaroons

Lamington, Whipped Cream

Exotic Fresh Fruit Cup, Saffron Syrup (Ve)

Double Chocolate Brownie, Raspberry Jelly

Exotic Fresh Fruit Cup, Saffron Syrup (Ve)

Mini Doughnut





# BEVERAGE PACKAGES

Select one of the below beverage packages and enjoy all the listed inclusions.  
All of our packages include soft drinks, juices and still/sparkling water.

## LET'S GET THIS PARTY STARTED PACKAGE

2 Hours:  
3 Hours:  
4 Hours:

WINES  
Frankie Sparkling Brut  
Frankie Sauvignon Blanc  
Frankie Shiraz

BEERS ON TAP  
XXXX Gold  
Hahn Super Dry  
Newstead 'Japanese' Lager

## NON ALCOHOLIC PACKAGE

2 Hours:  
3 Hours:  
4 Hours:

WINES  
Lyres Classico Prosecco  
Ara Sauvignon Blanc  
Plus & Minus Shiraz

BOTTLED BEERS  
Heaps Normal Quiet XPA  
SOBAH Lemon Aspen Pilsner

## DELUXE PACKAGE

2 Hours:  
3 Hours:  
4 Hours:

ARRIVAL COCKTAIL  
Select one

Aperol Spritz  
Limoncello Spritz  
Elderflower Spritz

WINES  
Cloud Street Sparkling Brut  
Cloud Street Sauvignon Blanc  
Cloud Street Pinot Grigio  
Cloud Street Pinot Noir  
Cloud Street Shiraz

BEERS ON TAP  
XXXX Gold  
Newstead 'Japanese' Lager  
Heineken  
Hahn Super Dry  
150 Lashes Pale Ale  
Bryon Bay Alcoholic Lemon Squash  
Little Dragon Ginger Beer  
Willie Smiths Organic Cider

## PREMIUM PACKAGE

2 Hours:  
3 Hours:  
4 Hours:

BEVERAGE ON ARRIVAL  
Select one

Glass of Champagne  
Bloody Gin Spritz  
Strawberry Fields Spritz

WINES  
Crowded House  
Aquiliani Pinot Grigio  
Fringe Chardonnay  
El Desperado Rose  
Rob Dylan Pinot Noir  
Torzi Matthews Shiraz

BEERS ON TAP  
XXXX Gold  
Newstead 'Japanese' Lager  
Heineken  
Hahn Super Dry  
150 Lashes Pale Ale  
Bryon Bay Alcoholic Lemon Squash  
Little Dragon Ginger Beer  
Willie Smiths Organic Cider





# BEVERAGE UPGRADES

Make your event one to remember, with a selection of beverage upgrades .  
Upgrades are only available when a beverage package is selected.

## ARRIVAL CHAMPAGNE

## COCKTAIL ON ARRIVAL

Strawberry Fields Spritz  
Aperol Spritz  
Espresso Martini  
Cosmopolitan  
Margarita

## MOCKTAIL ON ARRIVAL

Amalfi Spritz  
Watermelon Margarita

## MOCKTAIL CART

## COCKTAIL CART

## SPIRITS PACKAGE

Bombay  
42 Below  
Dewars 12y  
Makers Mark  
Bacardi Superior  
Bacardi Spiced



# PREFERRED EVENT SUPPLIERS



## Social Event Hire

Proudly servicing the private and corporate event sector throughout South East Queensland. Social AU are market leaders in providing on trend event solutions.

Every last detail of an event must be perfect, let the Social AU Team guide you through the entire process, from quote, and floor plan to the delivery, set-up and collection of all equipment. Experience quality product and premium service at Social AU.

Key Contact  
Megan  
megan@social.au  
07 5571 5188



## Bouquet Boutique

Bouquet Boutique sets a new standard in floristry. We have the flexibility to design to your tastes, the skills to understand your needs, and the creativity to transform natural materials into living art.

Bouquet Boutique – enhancing spaces through cutting-edge floral design.

Key Contact  
Geraldine  
geraldine@bouquetboutique.com.au  
0402 054 559



## That Flower Shop

That Flower shop is a Brisbane based floral studio, established in 2013.

Our infatuation and respect for mother nature's artistry is at the forefront of our carefully curated floral arrangements, wedding flower arrangements, corporate flowers and flower bouquets for special occasions.

Key Contact  
Megan  
info@thatflowershop.com.au  
3352 7777

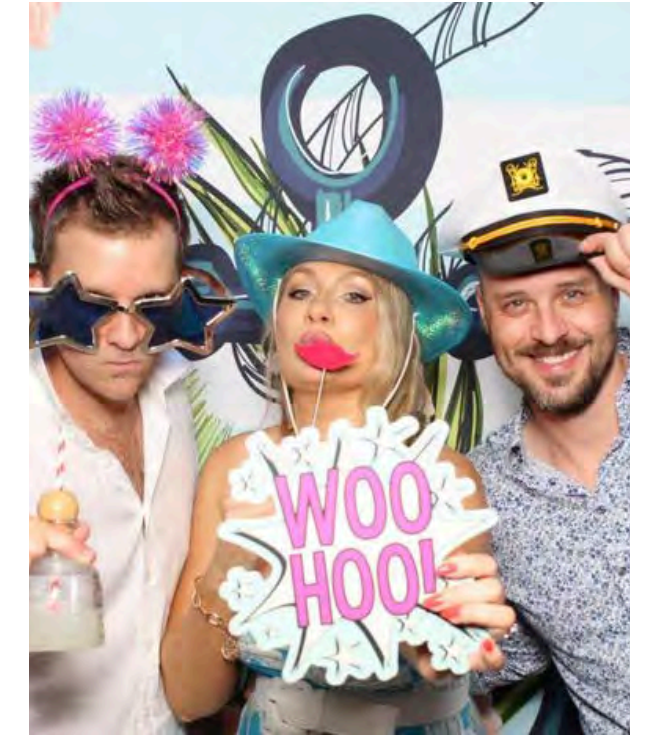


## Velvet Rope Entertainment

If you want fantastic event management in with limitless possibilities, our high-end creations feature fresh new concepts that push the boundaries to create an experience your guest will never forget!

Whether you are after a wow-factor feature acts, world-class party entertainment singers and Professional dancers, wedding Dj, stilt walkers, fire performers, aerialist, stunning roving entertainment or a wide selection of bands that will rock your events, we have everything you need.

Key Contact  
Rowena  
rowena@velvetropeentertainment.com  
0438 769 295



## Booth Chic

Let the talented team at Booth Chic elevate your next event! It's the ultimate ice-breaker, ignites the fun & sets the vibe and creates treasured memories.

Enjoy print and digital memories that last a lifetime.

Key Contact  
Leo  
hello@boothchicbrisbane.com.au  
0450 740 515





# EVENT ACTIVITIES

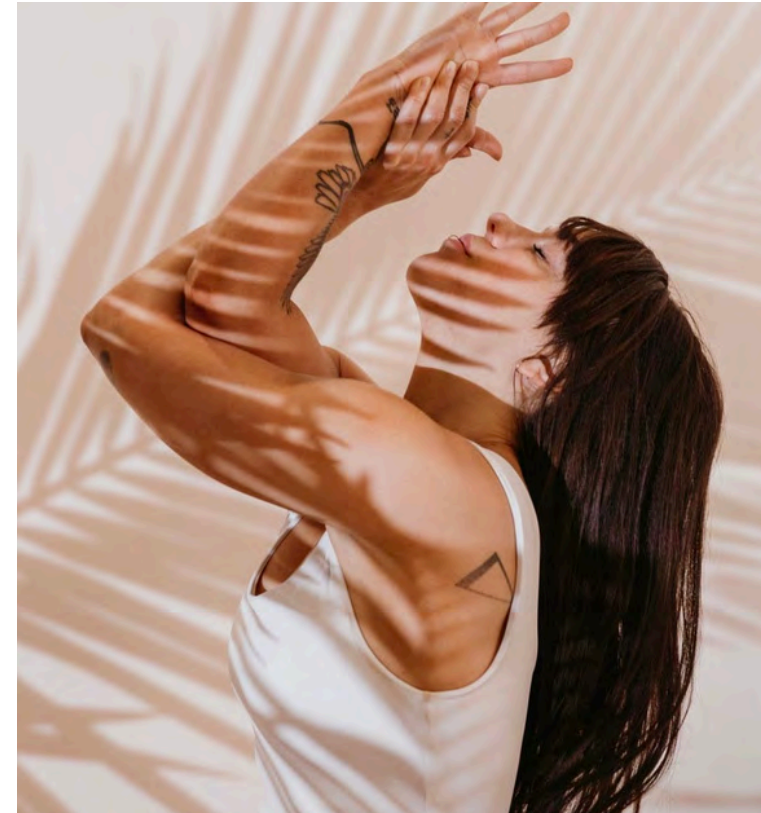


## Cork & Chroma

Cork & Chroma sits at the juncture of creativity and fun: where painting meets music, wine, and your favourite people. Our company is made up of a team of kind and talented artists who believe in the power of creative connection, and take joy in helping people feel comfortable to freely express themselves.

It's about sparking creative confidence and stretching people's perception of their own abilities. It's about exploring how to navigate the creative process for ourselves. It's about having fun.

Key Contact  
Tegan Cain  
tegan@corkandchroma.com.au  
0403 559 957



## Elements

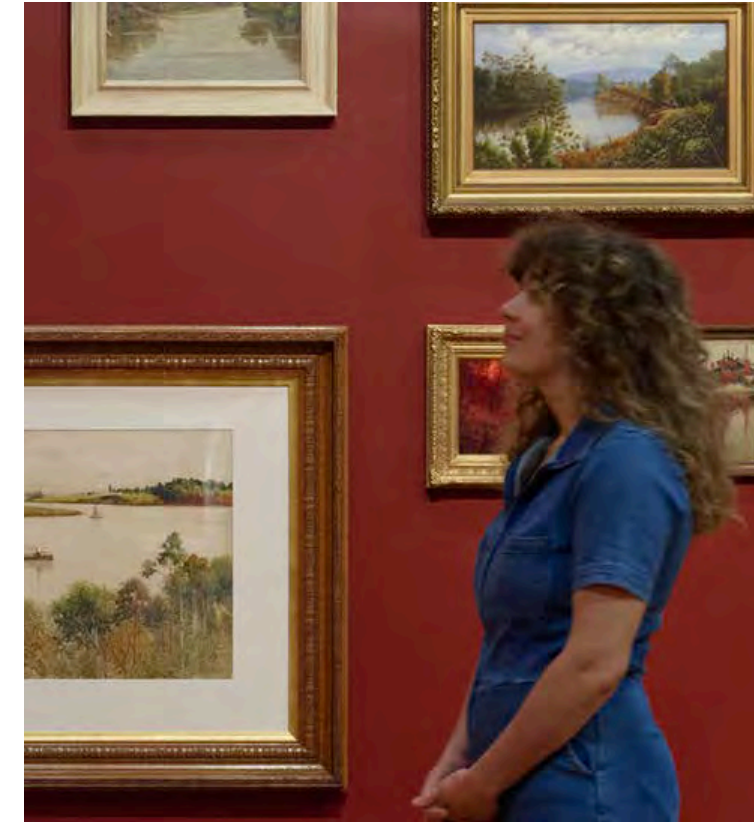
Mindfulness, connection & movement are well researched to directly improve employee satisfaction & work efficiency – to benefit your company culture & success. We'd love to help you in achieving that for your team! Our thoughtfully designed studio combines yoga, mobility & strength, dynamic movement and meditation to encourage complete nourishment to every part of your being.

At Elements, we bring a 360° evolution for your body + brain waves so you can grow and thrive with us.

### Services

From traditional yoga sessions such as Vinyasa + Slow Flow + Yin + Movement Classes + Primal Movement to special Strength & Workout Classes. Meditation & Mindfulness Workshops. Special Self-development & Self Inquiry focused workshops. Wellness Day with a range of modules combed.

All our offerings can be arranged in-house at our Studio in Woolloongabba or at the Hyatt Regency Brisbane!



## Museum of Brisbane

**Museum of Brisbane is a social history museum and art gallery in Brisbane, Queensland.** Located on Level 3, City Hall, MoB brings our city's vibrant art, culture and history to life through exhibitions, events, workshops, tours, and MoB Kids activities.

Museum of Brisbane is central to conversations about the evolving life of Brisbane, its histories and contemporary cultures.

Key Contact  
Sarah Harvey  
sharvey@museumofbrisbane.com.au



## Be Challenged

At Be Challenged we create interactive team building events that turn individuals into great collaborators and more effective team players. Be Challenged's unique approach to helping businesses reach their full potential means your team will learn while having fun. In each of the team building programs teamwork, collaboration and communication are the key learning outcomes along with practical skills around leadership and strategic thinking.

Key Contact  
Ross Mansfield  
ross@bechallenged.com.au





# ENCORE AT HYATT REGENCY BRISBANE

As the in-house technical event partner at Hyatt Regency Brisbane we have a unique service offering to engage your attendees and enhance your event message. We offer a full event service from technical, audio visual, lighting, production management, design, backdrops, styling and theming to digital products including polling, social media and apps.

<b>Private Dining Room*</b> Small PA system, including one speaker, microphone, microphone stand and licensed BGM.  \$660  Large 60inch screen and PA system  \$1,100	<b>Studio Package*</b> Studio 1, Studio 2 or Studio 3 LCD Screen  \$365  Studio 1 & 2 Projector and Screen  \$365	<b>Hibiscus Room*</b> Hibiscus Room Events Duel LCD Screen  \$470  Hibiscus Terrace Installed LED Screen with PA System  \$1,430  Hibiscus Terrace Lectern and Microphone with professional PA System Installed with Laptop Audio Connection  \$880  Hibiscus Terrace LED Screen Only (no audio)  \$660
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# TOGETHER BY HYATT

Together by Hyatt is a new philosophy to help bring people together with a deeper sense of trust connect and wellbeing.

1.

## CARE + SAFETY

As part of the Hyatt Global Care and Cleanliness Commitment, all hotels in Asia Pacific have received GBAC STAR accreditation-a performance-based cleaning, disinfection and infectious disease prevention programme-and have at least one trained Hygiene & Wellbeing Leader to ensure adherence to new operational guidance and protocols. Each event will have a dedicated sanitising station and masks upon request.

2.

## CARE + WELLBEING

Wellbeing is a core pillar within the Hyatt brand. The creative events teams will coordinate unique wellbeing experiences such as complimentary infused water, nuts and dried fruit to energise guests. Meanwhile, our culinary team will ensure guests are fuelled with meals and snacks that are as delicious as they are healthy.

3.

## CARE + TECHNOLOGY

Supported by Encore technology and onsite technical specialists, events at Hyatt Regency Brisbane are focused on creating an immersive and highly engaging conference atmosphere.

4.

## CARE + COMMUNITY OF EXPERTS

We are here for you. Our team provides extensive support and training for whatever kind of event you're planning. We've created a new community of trusted experts to help you at every step of the journey. Because we know fully supported planners mean happier attendees.





LENNON'S  
RESTAURANT & BAR