



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 \$79 per person

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 \$85 per person

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
+\$5 per person

Breakfast Bites
+\$7 per item

Hibiscus Room BBQ Lunch on the Terrace
Three-course chef's selection BBQ lunch with salads, grilled protein, and dessert
+ \$20 per person



POST-MEETING PACKAGE UPGRADE

Beverage and Canapes \$20 per person

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 \$30 per person

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

\$7 each
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

\$39 per person
Additional \$5 per person 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

\$32 per person

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
Additional Items \$7 each

- 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
Additional Items \$7 each

- 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
Additional Items \$7 each

- 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
\$40 per person

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
\$40 per person

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
\$40 per person

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)
Sautéed 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
Additional Items \$7 each

- 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
Additional Items \$7 each

- 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
Additional Items \$7 each

- 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

\$40 per person

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

Two course \$65 per person
Three course \$75 per person
Alternate drop additional \$8 per person

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

Additional \$15 per person

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

\$69 per person

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 - \$10 per person

Seafood Add On - \$25 per person
Includes Fresh Prawns, Marinated Octopus,
Salmon



BUFFET MENU

\$89 per person
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

\$95 per person

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

\$95 per person
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

\$29 per person

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

\$29 per person

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

\$29 per person

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

\$29 per person

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

CHARCUTERIE AND ARTISAN CHEESE SELECTION

\$29 per person

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

AUSTRALIAN SEAFOOD ON ICE

\$49 per person

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

\$29 per person

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 - \$25pp
Package 2: 3 Cold and 3 Hot - \$35pp
Package 3: 4 Cold and 4 Hot - \$45pp
Package 4: 4 Cold, 4 Hot, 2 Substantial Items and 1 Dessert - \$60pp
Substantial Canapés: Additional \$12pp 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: \$35 per person
3 Hours: \$45 per person
4 Hours: \$49 per person

WINES

Frankie Sparkling Wine Brut
Frankie Sauvignon Blanc
Frankie Shiraz

BEERS ON TAP

Great Northern
Reschs Pilsener
Stone & Wood Pacific Ale

NON ALCOHOLIC PACKAGE

2 Hours: \$35 per person
3 Hours: \$45 per person
4 Hours: \$49 per person

WINES

Lyres Classico Prosecco
Ara Sauvignon Blanc
Plus & Minus Shiraz

BOTTLED BEERS

Heaps Normal Quiet XPA
SOBAH Lemon Aspen Pilsner

DELUXE PACKAGE

2 Hours: \$59 per person
3 Hours: \$69 per person
4 Hours: \$75 per person

ARRIVAL COCKTAIL

Select one

Aperol Spritz
Limoncello Spritz
Elderflower Spritz

WINES

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

BEERS ON TAP

Great Northern Super Crisp Lager
Stone & Wood Pacific Ale
Peroni Nastro Azzurro
Resch's Draught
All Inn Brewing Co Session Ale 3.5%
Sea Legs Pale Ale
Balter XPA
Green Beacon Wayfarer Tropical Pale Ale
Brookvale Union Ginger Beer

PREMIUM PACKAGE

2 Hours: \$79 per person
3 Hours: \$89 per person
4 Hours: \$95 per person

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

Great Northern Super Crisp Lager
Stone & Wood Pacific Ale
Peroni Nastro Azzurro
Resch's Draught
All Inn Brewing Co Session Ale 3.5%
Sea Legs Pale Ale
Balter XPA
Green Beacon Wayfarer Tropical Pale Ale
Brookvale Union Ginger Beer



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 - \$15 per person

COCKTAIL ON ARRIVAL - \$15 per person

Strawberry Fields Spritz
Aperol Spritz
Espresso Martini
Cosmopolitan
Margarita

MOCKTAIL ON ARRIVAL - \$10 per person

Amalfi Spritz
Watermelon Margarita

MOCKTAIL CART - \$15 per person/per hour

COCKTAIL CART - \$18 per person/ per hour

SPIRITS PACKAGE - \$15 per person/ per hour

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

PREFERRED EVENT SUPPLIERS



Innovative Hiring

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

Every last detail of an event must be perfect, let the Innovative Hiring 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 Innovative Hiring.

Key Contact

Nicole
nicole@innovativehiring.com.au
0475 156 686



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



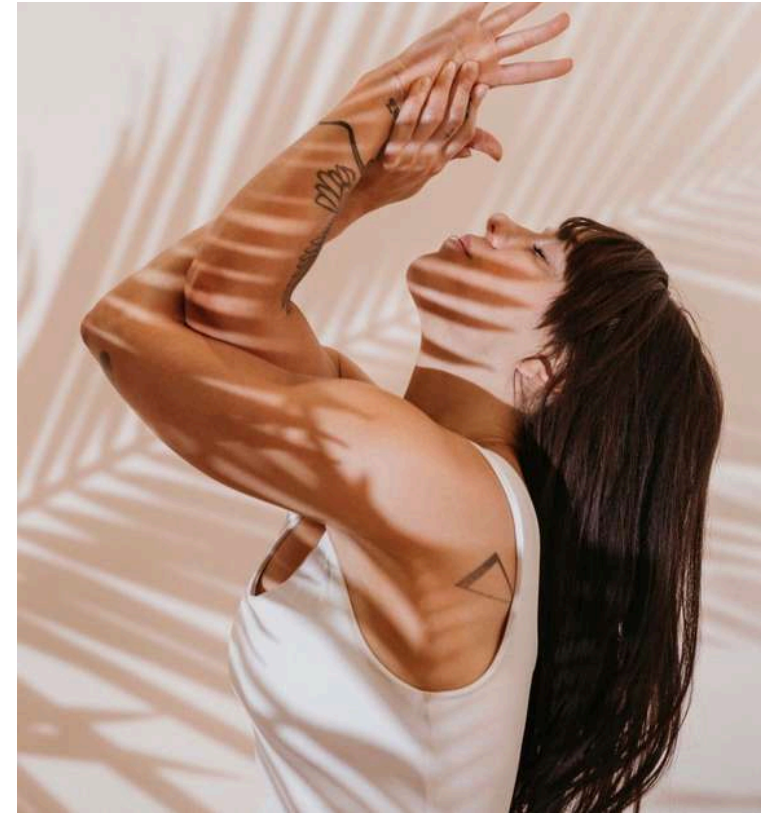
Cork & Chroma

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!

Key Contact

Esther Wallace-Hill
esther@elements-studio.com.au
0423 927 016



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.

Private Dining Room*

Small PA system, including one speaker, microphone, microphone stand and licensed BGM.

\$660

Large 60inch screen and PA system

\$1,100

Studio Package*

Studio 1, Studio 2 or Studio 3
LCD Screen

\$365

Studio 1& 2
Projector and Screen

\$365

Hibiscus Room*

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

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