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## Meet the Chef live stations promote award winning, local producers

The Royal International Convention Centre's (Royal ICC) 2024 menu has embraced the live station format, connecting chefs with event guests through an interactive menu experience featuring award-winning and local produce.

The Royal ICC's suite of live station options has expanded to 12 cuisine themes including Meet the Chef BBQ; The Carvery; Paella; The Acropolis; German Beer Hall; Smokehouse; Cannoli Bar; RQA Award-winning Cheese Station; Ice Cream Sundae and Saigon Kitchen.

The Royal ICC, like the RNA, is committed to championing agriculture and Queensland food producers and its unique menu features award-winning produce from the RNA's prestigious Royal Queensland Awards competition.

In fact, it's the only convention centre in Australia where guests can enjoy produce awarded gold, silver and bronze medals in this competition.

Royal ICC Executive Chef Sean Cummings said the inclusion of more live stations in the Royal ICC 2024 menu would result in increased interaction between chefs and guests and the showcasing of RQA-award winning produce.

"Live stations give the Royal ICC's highly skilled team of chefs the opportunity to showcase Royal Qld Award-winning food and promote the high-quality ingredients being drawn from local Queensland producers," Mr Cummings said.

"The RNA and the Royal ICC is committed to championing agriculture – it is our true point of difference.

"The Ekka brings the country to the city for nine days a year. The Royal ICC complements that unique Ekka experience with a year-round menu which celebrates the state's best agricultural products.

"The Royal Queensland Awards are the foundation our menus are built upon and they are a celebration of the nation's finest produce and producers.

Mr Cummings said the Royal ICC chefs and food and beverage team had been recognised for their boutique approach to major event catering.

"Client satisfaction is at an all-time high, with Royal ICC event customers this year rating highly our bespoke and fluid approach to menu selections, " he said.

Multi day conferencing has become a major source of event business for the Royal ICC and clients are taking advantage of our ability to theme the menus to suit their specific guest demographic," he said.

"So not only can the Royal ICC deliver a tailored menu of high-quality food on a large scale but our guests can take comfort that their patronage translates into support for Queensland farmers!" he said.

# MEDIA RELEASE



2023 WINNER OF 6 INTERNATIONAL IAFE AWARDS

To view the 2024 menu compendium visit: [www.brisbaneshowgrounds.com.au/home/plan/menu-compendium/](http://www.brisbaneshowgrounds.com.au/home/plan/menu-compendium/).

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