



**QUEENSLAND
MUSEUM**
COBB+CO | TOOWOOMBA

GROUPS PACKAGES

2026 GROUPS PACKAGES

Morning Tea

Between 8am–11am – add juice to any selection for \$2pp

Handmade scones with jam and cream
served with tea and coffee station \$12 pp

Basic biscuits
served with tea and coffee station \$8 pp

Variety of sweet muffins and cream
served with tea and coffee station \$12 pp

Variety of savoury muffins and relish
served with tea and coffee station \$14 pp

Afternoon Tea

Between 2pm–4pm – add juice to any selection for \$2pp

Handmade scones with jam and cream
served with tea and coffee station \$12 pp

Basic biscuits
served with tea and coffee station \$8 pp

Variety of sweet muffins and cream
served with tea and coffee station \$12 pp

Variety of savoury muffins and relish
served with tea and coffee station \$14 pp

Mixed sweets platter chefs selection
served with tea and coffee station \$12 pp

Fruit platters available; pricing on request

We can cater to your special dietary requirements including vegan, dairy free, and gluten free.



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Lunch

Between 11.30am-2pm – add juice to any selection for \$2pp

Individual mixed sandwiches
served with tea and coffee station \$14.90 pp

Individual mixed wraps
served with tea and coffee station \$16.90 pp

Antipasto platter, meats, cheese,
fruits, and crackers
served with tea and coffee station \$25.00 pp

Caesar salad or garden salad with chicken or ham
served with tea and coffee station \$22.00 pp

Alternate drop (selection of 2)
served with tea, coffee, and juice \$26.00 pp

Panko crumbed fish served with chips and salad

Chicken schnitzel served with chips and salad

Steak sandwich served with chips and salad

Quiche served with chips and salad

Pie served with chips and salad

(Excludes the month of September)

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Muffins

Sweet

White chocolate and butterscotch

Apple, date, and coconut

Savoury

Pumpkin and bacon

Spinach and feta

GF – Blueberry muffin

GF and vegetarian – Raspberry friand

Vegan – Carrot cake

DF and GF – Orange and almond cake

GF and vegan – Chocolate and raspberry
muffin or chocolate and orange slice

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FUNCTION MENU OPTIONS

Bread + Dips \$85

House-made dips, with rustic bread

Cheese Platter

Selection of cheeses including vintage cheddar, brie and blue with a dried fruit medley, fresh fruit, quince paste and crackers

Antipasto Platter \$120

smoked ham, salami, cheese, dried fruit, basil pesto, marinated olives, pickles and crackers

Seafood Platter \$140

Tempura prawns, salt & pepper squid, crumbed calamari, battered fish, tartare sauces and fresh lemon

Aussie Platter \$80

Sausage rolls (24), mini pies (24), beef meatballs (20), BBQ and tomato sauces

Chicken Platter \$100

Fried chicken wings (15), karaage chicken (20), chicken dim sims (20), sweet chilli and soy dipping sauces

Vegetarian Platter \$100

Arancini (15), spinach and ricotta rolls (15), mozzarella sticks (20), garlic bread, selection of sauces

Skewers (GF) \$120

Honey soy chicken skewers (25), beef skewers (25), BBQ sauce, tomato relish

Pizza Platter \$90

GF option available

Assortment of pizza slices and garlic bread (30)

Sliders \$80

Pulled pork and beef sliders (25) with crunchy slaw

Kids Platter \$85

Chicken nuggets, fish bites, seasoned chips and wedges, tomato and BBQ sauces

We can cater to your special dietary requirements including vegan, dairy free, and gluten free.



FUNCTION MENU OPTIONS

Dinner

Exclusive access to the museum \$10 pp

Free guided tour on arrival | Dinner options below

Canapés

Add juice to any selection for \$2pp

Drink of choice on arrival and selection
of three chef's handmade canapés \$32 pp

– Perfect for a progressive dinner starter –

Upgrade to six canapes \$54 pp

Standard BBQ-style Buffet

Local rib fillet steak

Beef sausages

Chicken

Caramelised onion

Potato bake

Salads and accompaniments

Bread rolls

Tossed garden salad

Creamy pasta salad

Roast pumpkin and couscous salad

BBQ Buffet

Drink of choice on arrival.

Steak, sausages, and chicken, with potato bake
and a selection of chef's salads, served with dinner
roll, and followed with a platter of sweets .. \$54 pp

Add dessert

Apple pie, raspberry and coconut slice,
or pineapple and coconut slice
served with custard \$8 pp

Chef's gourmet buffet selection

Honey and marmalade glazed ham

Mustard-crusted roast beef

Rosemary roast lamb

Salads

Caesar salad with baby cos, crispy bacon,
herbed croutons, and shaved parmesan

Beetroot pumpkin feta and quinoa salad

Chicken and penne pesto salad

Corn salad

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