FUNCTIONS

UQ Gatton Campus
INTRODUCTION

ABOUT US

We offer contemporary menus relevant to the UQ Gatton location and environment.
Our philosophy is to provide simple yet innovative food with familiar element from across the globe.
We draw on the diverse talents and knowledge of our entire team to provide you with a personalised experience.

ORDERING WITH US

We want to make ordering as easy as possible for you, feel free to call or send an email to Carole Brown
Phone: (07) 5460 1489    Email: c.brown7@uq.edu.au

HOW WE CHARGE

All prices in this selector include food and preparations labour and are exclusive of GST.
Delivery is included to easy access areas; however some areas may incur additional
labour charge (example. buildings with only stair access)
Functions requiring staff and linen will be quoted accordingly.
All prices in this selector are for Monday to Friday delivery between the hours of
8am and concluded by 5pm.
For events outside these hours, including weekends, public holidays and non-semester periods, please contact us
and we will provide a quote based on the information you provide.

NOTICE PERIOD

Orders placed with less than 36 hours’ notice may attract a surcharge of 20%. We regret some options may not be
available when minimum notice is given. We may substitute some items in this instance.
HIRAGE

Quotes will be provided for all other function specific needs including linen, table decorations, floral, furniture and other equipment.

ALCOHOL BEVERAGE PACKAGES

Available on request. A minimum of 10 working days notice required to ensure the products are available on the day of the event.

SPECIAL DIETARY REQUIREMENTS

We have menu choices that are vegetarian, lactose or gluten free. Allergens should be notified at the time of booking or a minimum of 72 hours prior to the event to ensure we can cater to all requirements.

SPECIAL EVENTS

Successful catering for meetings and functions requires forward planning, flexible resources and experience in preparing menus that satisfy a wide range of dietary and cultural preferences. We provide choices to match the style and pace of the function whether it is a sandwich luncheon, formal dinner or cocktail party. Our catering team will be delighted to assist you in any special events you may have.

MINIMUM NUMBERS

Some catering requests are subjected to minimum of 10 people.
All items are 1 per person unless otherwise indicated

CANCELLATION POLICY

Cancellations within 3 working days of the event may result in a cancellation fee.
We require final numbers within 72 hours of the event. Small increases may be accepted depending on menu; some substitutions may be included if numbers increase within this time frame. Your booking confirmation of the quote and menu will be considered acceptance of these terms and conditions.
# BREAKFASTS

## TRADITIONAL BUFFET BREAKFAST

$19.50 pp (minimum number 10)

**Includes:**
T2 tea, freshly brewed coffee and a selection of fruit juices. Toasting breads with condiments

### Hot breakfast items (select 3 items)
- Crispy grilled bacon
- Poached eggs with chives and sea salt
- Scrambled eggs with sautéed roquette
- Homemade smoked baked beans
- Slow cooked vine ripened tomatoes
- Golden hash browns
- Sautéed baby English spinach

<table>
<thead>
<tr>
<th>Bakery items (select 1)</th>
<th>Fresh items (select 1)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Croissant, jam &amp; butter</td>
<td>Fresh fruit platter</td>
</tr>
<tr>
<td>Selection of pastries</td>
<td>Assorted poached fruit and compotes</td>
</tr>
<tr>
<td>Savoury and sweet muffins</td>
<td>Greek yoghurt with berry coulis</td>
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</tbody>
</table>

| Char grilled bratwurst chipolatas |
| Caramelized ham steaks |
| Boiled eggs with toast soldiers |
| Spinach and leek frittata |
| Warm porridge, brown sugar and raisins |
| Roasted field mushrooms with thyme butter |

## CAFÉ STYLE BREAKFAST

$16.00pp (minimum number 10)

**Includes:**
T2 tea, freshly brewed coffee and a selection of fruit juices
Fresh seasonal fruit salad with passionfruit coulis & fresh mint (V, GF)

**Select 2 of the following:**
- Poached eggs on sourdough toast with crispy smoked bacon, slow cooked tomatoes and roasted field mushroom
- Three cheese frittata, sautéed baby English spinach and slow cooked tomato
- Eggs Benedict: poached eggs on toasted English muffin, gypsy ham and hollandaise sauce
- Smoked salmon, poached eggs, sautéed spinach, dill & capers on rye toast
NETWORKING BREAKFAST

$12.50pp (minimum number 10)

Includes:
T2 tea, freshly brewed coffee and a selection of fruit juices
Fresh seasonal fruit salad pots with passionfruit coulis & fresh mint (V, GF)
Individual mini spinach and goats’ cheese tart (V)
Warm croissant with smoked ham, Swiss cheese and tomato chutney
Macadamia nut toasted muesli, Greek yoghurt and berry pots (V, GF)

BREAKFAST BOX

$9.50pp (minimum number 6)
Perfect for breakfast on the go, early morning starts and conference groups

Includes:
Seasonal fruit & yoghurt pot
Savoury breakfast muffin (cheese & chive / ham & spinach)
100% juice 330ml
Disposable cutlery & serviette

All breakfast options are for delivery only to your easy access campus location
If you require staffing or table linen, please contact us for an all-inclusive price.
MORNING & AFTERNOONTEA

COFFEE BREAK

Freshly brewed coffee with T2 selection and assortment of biscuits
Drop & Go $5.50pp
Crockery $6.50pp

DEVONSHIRE TEA

Traditional scones with berry jam & whipped cream
Freshly brewed coffee with T2 selection
Drop & Go $5.50pp
Crockery $6.50pp

MIXED PACKAGE ONE

Selection of biscuits, muffins and slices
Freshly brewed coffee with T2 selection
Drop & Go $7.00pp
Crockery $8.00pp

MIXED PACKAGE TWO

Gourmet selection of sweet and savoury pastries and cakes
Freshly brewed coffee with T2 selection
Drop & Go $7.50pp
Crockery $8.50pp

MIXED PACKAGE THREE

Boutique selection of sweet tartlets, cakes and ribbon sandwiches
Freshly brewed coffee with T2 selection
Drop & Go $8.50pp
Crockery $9.50pp
ADD TO YOUR COFFEE BREAK

**In season fruit platter**
Drop & Go $4.00pp  
Crockery $4.00pp

**Australian cheeses** with dried fruit, nuts, lavosh, and quince paste  
Drop & Go $9.00pp  
Crockery $9.00pp

**Trio of Dips** with garlic brushed baguette, Turkish bread & vegetable sticks  
Dip varieties may include  
Semi dried tomato tapenade, hummus, baba ganoush, avocado guacamole, tomato salsa  
Drop & Go $5.50pp  
Crockery $5.50pp

**Antipasto selection**
Selection of continental meats, smoked salmon, marinated vegetables, feta, olives,  
buffalo mozzarella, crusty breads and lavosh wafers  
Drop & Go $8.00pp  
Crockery $8.00pp

**Beverage**
Soft drinks $2.00 ea  
Mt Franklin still 600ml $2.00 ea  
Mt Franklin mineral 500ml $3.00 ea  
Bottled juice 100% 375ml $4.00 ea  
Jug of orange or apple juice with glassware supplied (serves 4) $6.50 ea

(jug of juice option only available with crockery choice)
LUNCH

EXPRESS LUNCH BOX

Mixed standard point sandwiches (4 points per person)
Chefs’ choice sweet pastry
Fruit pots
Still water

Drop & Go $9.50 pp

MIXED LUNCH OPTION ONE

Mixed point gourmet sandwiches (6 points)
In season fruit platter
Freshly brewed coffee with T2 selection

Drop & Go $10.50 pp
Crockery $11.50 pp

MIXED LUNCH OPTION TWO

Mixed wrap and baguette selection
Chefs’ choice sweet pastry
In season fruit platter
Freshly brewed coffee with T2 selection

Drop & Go $12.50 pp
Crockery $13.50 pp

MIXED LUNCH OPTION THREE

Mixed ribbon sandwiches (6pp)
Chefs’ choice sweet pastry
In season fruit and cheese platter
Freshly brewed coffee with T2 selection

Drop & Go $14.50 pp
Crockery $15.50 pp
BBQ TO YOU Minimum order 10 people

Make-your-own-Burgers

$12.00pp
120gm rib fillet steak, gourmet BBQ sausages, and lean mince patty OR marinated chicken breast
Grilled tofu marinated in sweet chilli sauce (V)
BBQ onions, shredded lettuce, sliced tomato, cucumber, beetroot, grated cheese
Hamburger bun, mustard, BBQ & tomato sauce

Traditional BBQ

$13.50pp
150gm rib fillet steak, gourmet BBQ sausages, and lean mince patty OR marinated chicken breast
Grilled tofu marinated in sweet chilli sauce (V)
BBQ onions, dinner roll & butter
Coleslaw, potato salad & green leaf garden salad
Mustard, BBQ and tomato sauce

The BBQ to you options is cooked in our kitchen and delivered to your event.
Please contact us for pricing if you require the BBQ to be cooked at your event

BUFFET LUNCH

$15.00pp (Minimum 10 people)
Includes: delivery, crockery, cutlery, napkins, plates

Please choose 1 of the following options

- Thai green chicken curry with steamed jasmine rice & fresh coriander (GF)
- Asparagus & leek risotto with basil (V, GF)
- Egg & bacon quiche
- Moroccan lamb tagine with tabouleh couscous
- Beef bourguignon pie
- Indian lamb curry with steamed fragrant basmati rice (DF)
- Sticky char sui pork belly with fried rice
- Chargrilled eggplant and ricotta cannelloni with tomato sauce (V,GF)

With your choice of (2) of the following salads

- Asian crisp noodle, wombok, cashew, shallot salad with sesame soy dressing
- Caesar salad with crispy croutons, poached egg, pecorino, bacon and Caesar dressing
- Broccolini, semi dried tomato, pistachio nuts, cherry bocconcini, apple balsamic
- Moroccan spiced pumpkin, dried cranberry, pepita & Israeli cous cous salad
- Greek salad, tomato, red onion, kalamata olives, cucumber, feta

Dinner rolls & butter
ADD TO YOUR LUNCH BREAK

In season fruit platter
Drop & Go $4.00pp
Crockery $4.00pp

Australian cheeses with dried fruit, nuts, lavosh, and quince paste
Drop & Go $9.00pp
Crockery $9.00pp

Trio of Dips with garlic brushed baguette, Turkish bread & vegetable sticks
Dip varieties may include
Semi dried tomato tapenade, hummus, baba ganoush, avocado guacamole, tomato salsa
Drop & Go $5.50pp
Crockery $5.50pp

Antipasto selection
Selection of continental meats, smoked salmon, marinated vegetables, feta, olives, buffalo mozzarella, crusty breads and lavosh wafers
Drop & Go $8.00pp
Crockery $8.00pp

Beverage
Freshly brewed coffee with T2 selection
Disposable $2.00pp
Crockery $3.00pp

Soft drinks $2.00 ea
Mt Franklin still 600ml $2.00 ea
Mt Franklin mineral 500ml $3.00 ea
Bottled juice 100% 375ml $4.00 ea
Jug of orange or apple juice with glassware supplied (serves4) $6.50 ea

(jug of juice option only available with crockery choice)
ALL DAY CONFERENCE PACKAGES

ALL DAY PACKAGE ONE

Drop & Go $21.50pp
Crockery $24.50pp

Morning Tea
Traditional scones with berry jam & whipped cream
Freshly brewed coffee with T2 selection

Lunch
Mixed standard point sandwiches (4points per person)
Chef’s choice sweet pastry (V)
In season fruit platter
Freshly brewed coffee with T2 selection

Afternoon Tea
Freshly brewed coffee with T2 selection and assortment of biscuits

ALL DAY PACKAGE TWO

Drop & Go $25.50pp
Crockery $28.50pp

Morning Tea
Gourmet selection of sweet and savoury pastries and cakes
Freshly brewed coffee with T2 selection

Lunch
Mixed wrap and baguette selection
Chefs’ choice sweet pastry
In season fruit platter
Freshly brewed coffee with T2 selection

Afternoon Tea
Gourmet selection of cakes
Trio of Dips with garlic brushed baguette, Turkish bread & vegetable sticks
Freshly brewed coffee with T2 selection
ALL DAY PACKAGE THREE

Drop & Go $29.50pp
Crockery $32.50pp

Morning Tea
Selection of biscuits, muffins and slices
Freshly brewed coffee with T2 selection

Lunch
Mixed ribbon sandwiches (4pp)
Chefs’ choice sweet pastry
In season fruit and cheese platter
Freshly brewed coffee with T2 selection

Afternoon Tea
Gourmet selection of cakes
Trio of Dips with garlic brushed baguette, Turkish bread & vegetable sticks
Freshly brewed coffee with T2 selection
SPECIAL EVENTS AND PRESENTATIONS

Please contact Carole Brown to place a Canapé order. Phone: (07) 5460 1489 Email: c.brown7@uq.edu.au

CANAPÉS

Minimum 10 people
Price includes delivery only to your easy access location
Some items may not be available for your location
For a fully inclusive price with staff and linen please contact us for a detailed quote

Option 1 – $11.50pp
Choice of 4 canapés

Option 2 - $13.50pp
Choice of 4 canapés

Option 3 - $15.50pp
Choice of 5 canapés

Option 4 - $19.50pp
Choice of 6 canapés

COLD ITEMS

Duo of bruschetta: Pear tomato, baby basil & Persian feta (V)(1pp)
Prosciutto, goat’s cheese, apple balsamic lamb tartlets (1pp)
Smoked trout on pumpernickel with dill crème fraîche & fried capers (1pp)
Selection of assorted seafood & vegetarian sushi with pickled ginger, wasabi & soy (2pp)
Peking duck pancakes with Asian shallots & hoisin sauce
Roasted fillet beef Asian influenced mini salads (GF)
Smoked salmon crème fraîche and truffle tartlets
Steamed Pork Gow Gee in Asian spoons

HOT ITEMS

Asian vegetable spring rolls with sweet soy dipping sauce (V) (3pp)
Grilled chorizo, ricotta & capsicum jam mini pizza
Peking duck wellington in puff pastry with tomato salsa
Lime chilli dusted squid (GF)
Pork, veal and braised fennel sausage roll
Peri Peri chicken skewer with dill mayonnaise & chervil (GF)
Osso Bucco & gremolata mini pie with bush tomato chutney
Wild mushroom mini pie with bush tomato chutney (V)
Semi dried tomato & thyme arancini with saffron aioli (V)
Salt & pepper prawns with fresh coriander & chilli
Pan fried haloumi with rosemary, wrapped in pancetta & baby basil
Sticky chicken lollipops with tamarind reduction & sesame seed