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 elements 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 during academic weeks 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 on number above 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, 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 your 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 subject to minimum of 10 people.
All items are 1 per person unless otherwise indicated

Cancellation policy

Cancellations after 3 working days before your event may result in a cancellation fee.
We require final numbers 3 days prior to your 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 selection, 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
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

Bakery items (select 1)
Croissant, jam & butter
Selection of pastries
Savoury and sweet muffins

Fresh items (select 1)
Fresh fruit platter
Assorted poached fruit compotes
Greek yoghurt with berry coulis

Café style breakfast
$16.00 pp (minimum number 10)

Includes:
T2 tea selection, 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 selection, 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.
M O R N I N G & A F T E R N O O N T E A

Coffee break
T2 selection & freshly brewed coffee, chilled water and assortment of cookies (2pp)
Crockery $6.50pp

Devonshire tea
Traditional scones with berry jam & whipped cream (1 scone/2 pieces)
T2 selection & freshly brewed coffee & chilled water
Crockery $6.50pp

Mixed package one
Selection of boutique cupcakes (2pp)
T2 selection & freshly brewed coffee & chilled water
Crockery $7.00pp

Mixed package two
Berry muffins & chocolate brownie slice (1 piece of each)
T2 selection & freshly brewed coffee & chilled water
Crockery $7.50pp

Mixed package three
Chef inspired sweet tartlets & flavoured macarons (1 piece of each)
T2 selection & freshly brewed coffee & chilled water
Crockery $8.00pp
**Add to your coffee break**

**Seasonal fruit platter**
$4.00 pp

**Australian cheeses**
With dried fruit, nuts, lavosh, and quince paste
$9.50 pp

**Trio of dips** with garlic brushed baguette, Turkish bread & vegetable sticks
Dip varieties may include semi dried tomato tapenade, hummus, Babaganoush, avocado guacamole, tomato salsa
$5.50 pp

**Antipasto selection** Selection of continental meats, smoked salmon, marinated vegetables, Feta, olives, buffalo mozzarella, crusty breads and lavosh wafers
$8.00 pp

**Beverages**

- Soft drinks $2.00 ea.
- Bottled still water 600ml $2.00 ea.
- Bottled mineral water 600ml $3.00 ea.
- Bottled juice 100% orange or apple $4.00 ea.
- Jug of orange or apple juice with glassware supplied (serves 4) $6.50 ea.
Lunch

**Express lunch box**

Mixed standard point sandwich (4 points)
In season fruit (1pp)
Giant cookie (1 pp)
Bottled water (1pp)
Disposable $9.50pp

**Mixed lunch option one**

Mixed point gourmet sandwiches (6points)
In season fruit platter
Mixed sw
Freshly brewed coffee with t2 selection & chilled water

Crockery $11.50pp

**Mixed lunch option two**

Mixed wraps and baguette selection (1 piece of each pp)
Chocolate brownie (1pp)
In season fruit platter
Freshly brewed coffee with t2 selection & chilled water

Crockery $13.50pp

**Mixed lunch option three**

Gourmet selection of ribbon sandwiches (6pp)
Assorted selection of boutique cup cakes (1pp)
In season fruit & Australian cheese platter
Freshly brewed coffee with t2 selection & chilled water

Crockery $15.50pp
**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 sauces

**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 are 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 Dinner rolls & butter

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 (gf)
- 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 crispy 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 balsami
- Moroccan spiced pumpkin, dried cranberry, pepita & Israeli cous cous salad
- Greek salad, tomato, red onion, Kalamata olives, cucumber, feta
Add to your lunch break

**Seasonal fruit platter**
$4.00pp

**Australian cheeses**
with dried fruit, nuts, lavosh, and quince paste
$9.50pp

**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
$5.50pp

**Antipasto selection** selection of continental meats, smoked salmon, marinated vegetables,
Feta, olives, buffalo mozzarella, crusty breads and lavosh wafers
$8.00pp

**Beverages**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
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<tbody>
<tr>
<td>Soft drinks</td>
<td>$2.00</td>
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<tr>
<td>Bottled still water 600ml</td>
<td>$2.00</td>
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<tr>
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<td>$3.00</td>
</tr>
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<td>Bottled juice 100% orange or apple</td>
<td>$4.00</td>
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</tbody>
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Jug of orange or apple juice with glassware supplied (serves 4) $6.50 ea.
DROP & RUN BOXES

Your guests will be impressed as our professional craft boxes, lined with Chartwell’s paper and filled with the product(s) of your choice, are delivered to your event space at the designated time. When the event is finished, you simply place the empty box in the rubbish bin leaving the space clean and tidy for the next event booking.

This is great for an event where you want great food without the price tag of ceramic plates, cups and saucers which all carry a delivery and collection fee built into the price.

There are two sections to each drop and run box.
Simply select 2 options from the selection below to fill your drop and run box.
(You can select two of the same option if this is your preference)

$60.00 / box
(1 box serves approx. 8 people)

**Sandwich option**
mixed point sandwiches or wraps ½ box
(Approx. 32 points or 16 pieces of wrap per ½ box)
Roast chicken, lemon mayonnaise, avocado & parsley
Virginia ham, tomato, seeded mustard & tasty cheese
Turkey, brie cheese, cranberry & mixed leaves,
Egg, mayonnaise & lettuce
(sandwiches are not buttered unless requested, egg mayonnaise will be used)

**Fruit option**
fresh seasonal fruit box with yoghurt dipping pot
(approx. 8 pax)

**Cheese option**
cheese and cracker box with lavosh, quince paste & water crackers
(approx. 8 pax)

**Sweet option**
Mini cake selection box filled with the chef's home baked goods of the day
(approx. 24 pieces per ½ box)

Varieties may include:
mini cup-cakes
our own cookies
tart. lemon or chocolate
chocolate fudge brownies

**Add on beverages**
Soft drinks, bottled water $2.00 ea.
Bottled orange or apple juice $4.00 ea.
ALL DAY CONFERENCE PACKAGE

Option one

$25.00pp

Morning tea
Traditional scones with berry jam & whipped cream
Freshly brewed coffee with t2 selection & chilled water

Lunch
Mixed standard point sandwiches (4points per person)
berry muffin (v) in season fruit platter
T2 selection freshly brewed coffee & chilled water

Afternoon tea
T2 selection freshly brewed coffee, chilled water and assortment of biscuits

Option two

$27.50pp

Morning tea
Selection of boutique cupcakes (2pp)
T2 selection freshly brewed coffee & chilled water

Lunch
Mixed wrap and baguette selection (1 piece of each/person)
chocolate brownie (1pp)
in season fruit platter
T2 selection freshly brewed coffee & chilled water

Afternoon tea
Giant cookies (1pp)
trio of dips with garlic brushed baguette, Turkish bread & vegetable sticks
T2 selection freshly brewed coffee with
Option three
$30.00pp

Morning tea

Selection of cookies, muffins and slices (2pieces/person)
T2 selection freshly brewed coffee with & chilled water

Lunch

Mixed ribbon sandwiches (4pp)
mixed flavoured macaroons (1pp)
in season fruit and cheese platter
T2 selection freshly brewed coffee & chilled water

Afternoon tea

Australian cheese, quince paste, lavosh wafers & dried fruits
trio of dips with garlic brushed baguette, Turkish bread & vegetable sticks
T2 selection freshly brewed coffee & chilled water
SPECIAL EVENTS & PRESENTATIONS

Please contact Carole Brown to place a canapé order. phone: (07) 5460 1489
email: c.brown1@uq.edu.au

Canapés
minimum 10 people
price includes delivery only to your easy access location
please contact us for pricing if wait staff are required
Option 1 – $11.50pp  choice of 4 canapés

Option 2 - $13.50pp  choice of 6 canapés

Option 3 - $15.50pp  choice of 8 canapés

Option 4 - $19.50pp  choice of 10 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 fraiche & 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 fraiche 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 seeds