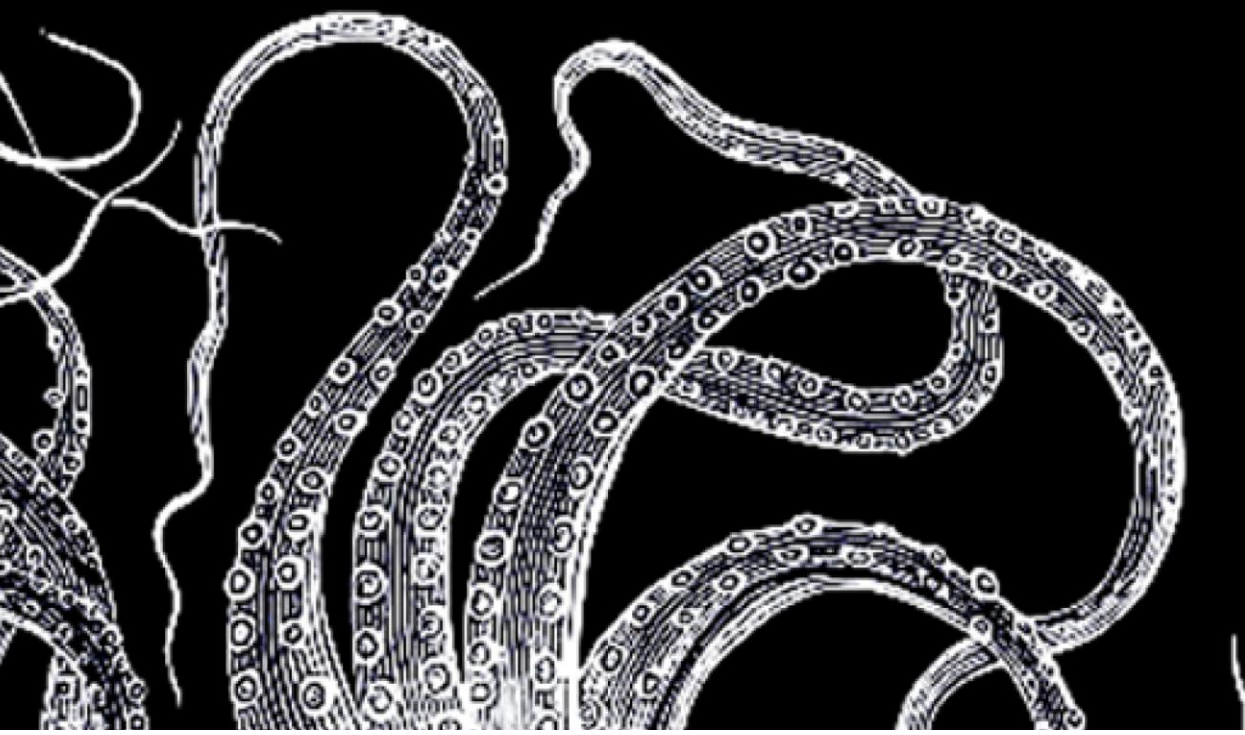




# FUNCTIONS

UQ Gatton Campus



# introduction

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.

## 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](mailto:c.brown7@uq.edu.au)

## how we charge

all prices in this selector are exclusive of gst.

all prices in this selector are for monday to friday delivery between the hours of 8am to 5pm.

a \$6.00 service fee applies to each delivery

surcharges apply after 5pm weekdays 5% and weekends saturday 10% and sunday 15%

public holiday surcharge please contact carole brown for a quote

orders placed with less than 24 hours' notice attract a surcharge of 10%. we regret some options may not be available when minimum notice is given.

## alcohol beverage packages

available on request.

## special dietary requirements

vegetarian, lactose and gluten free options are available.

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

our catering team will be delighted to assist you in any special events you may have. please contact carole brown

phone: (07) 5460 1489 email: [c.brown7@uq.edu.au](mailto:c.brown7@uq.edu.au)

# breakfasts

## networking breakfast

min catering 10 people

spinach, mushroom, egg & gruyere cheese frittata slice (v) (1pp)

mini smoked ham and swiss cheese croissants (1pp)

seasonal fruit pots (v) (1pp)

8.5

## early morning start

min catering 10 people

bacon & egg wrap (1pp)

seasonal fruit pots (1pp)

blueberry Danish (1pp)

11.0

## beverage options

### hot

brewed coffee, tea and chilled water 3.5

brewed coffee, tea, juice and chilled water 4.5

### cold

soft drinks 250ml 2.0

still water 400ml 2.0

sparkling water 450ml 2.5

bottled juice 250ml 2.5

1lt carafe orange or apple juice (serves approx.4) 5.0

6.0 service fee applies to all deliveries

surcharges apply after 5pm weekdays 5%, saturday 10%, sunday 15%

public holiday surcharge please contact carole brown for a quote

# morning & afternoon tea

choose from either our classic options or create your own with over 20 varieties to select from.

## the classics

min catering 10 people

### cookies

assortment of biscuits (2pp)  
freshly brewed coffee, tea and chilled water

5.5

### traditional scones

with strawberry jam & whipped cream on the side (1pp)  
freshly brewed coffee, tea and chilled water

6.5

### sweet & savoury muffins

mixed variety of sweet and savoury (50/50) (1pp)  
freshly brewed coffee, tea and chilled water

6.5

### suggested additions

1lt carafe orange or apple juice (serves approx. 4) 5.0

fresh sliced seasonal fruit platter 3.0

6.0 service fee applies to all deliveries  
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## create your own

min catering 10 people

1. mix and match from below choices
2. choose your beverage option

### cold

min. 5 serves of any 1 item

double chocolate cookie (1pp)	1.5
anzac biscuit (1pp)	1.5
carrot & walnut cake (1pp)	2.2
banana cake (1pp)	2.2
tiramisu cake (1pp)	2.5
devil's flourless chocolate cake (1pp)	2.5
lamington (1/2pp)	2.5
vanilla slice (1/2pp)	2.5
assorted point sandwiches (2 pts. pp)	2.5
apple cinnamon muffin (1pp)	3.0
mini savoury muffin selection (1pp)	3.0
fresh sliced seasonal fruit platter	3.0
blueberry crown danish (1pp)	3.0
traditional scones with fresh cream and strawberry jam (1pp)	3.0
chocolate and walnut brownie (1pp)	3.5
almond croissant (1pp)	5.0
gluten free triple chocolate cookie (1pp)	2.2
gluten free caramel slice (1pp)	3.5
gluten free raspberry friand (1pp)	3.5
gluten free orange & almond muffin (1pp)	4.0

### hot

min. 10 serves of any 1 item

curried vegetable samosa (v) (2pp)	2.5
vegetable spring rolls with sweet chilli (v) (2pp)	2.5
mini beef pies (2pp)	2.5
mini sausage rolls with tomato sauce (2pp)	2.5

6.0 service fee applies to all deliveries

surcharges apply after 5pm weekdays 5%, saturday 10%, sunday 15%

public holiday surcharge please contact carole brown for a quote

**beverage options**

**hot**

brewed coffee, tea and chilled water	3.5
brewed coffee, tea, juice and chilled water	4.5

**cold**

soft drinks 250ml	2.0
still water 400ml	2.0
sparkling water 450ml	2.5
bottled juice 250ml	2.5
1lt carafe orange or apple juice (serves approx.4)	5.0

6.0 service fee applies to all deliveries  
surcharges apply after 5pm weekdays 5%, saturday 10%, sunday 15%  
public holiday surcharge please contact carole brown for a quote

# Lunch

min catering 10 people

## **on the run**

*individually packed in a brown paper bag*

mixed standard point sandwiches (4pts. pp)

choc chip cookie

piece of fruit

bottle still water

9.5

## **grab & go**

*individually packed in a brown paper bag*

leg ham & salad roll (1pp)

choc chip cookie

piece of fruit

bottle still water

10.0

## **basics covered**

mixed point gourmet sandwiches (6pts.pp)

in season fruit platter

freshly brewed coffee, tea, juice and chilled water

12.8

## **tick & flick**

mixed wrap and sub selection (1/2wrap&1sub pp)

in season fruit platter

freshly brewed coffee, tea, juice and chilled water

13.7

6.0 service fee applies to all deliveries  
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public holiday surcharge please contact carole brown for a quote

## create your own

min catering 10 people

1. mix and match from below platters
2. choose your beverage option

### guideline

mini serves approx. 10pax small serves approx. 20pax medium serves approx. 30pax large serves approx. 40pax

### **sandwich platter**

*mixed selection of fillings including vegetarian options*

mini	15 sandwiches (60 pts)	63.0
small	30 sandwiches (120 pts)	126.0
medium	45 sandwiches (180 pts)	189.0
large	60 sandwiches (240 pts)	252.0

### **wrap & sub platter**

*fillings include vegetarian, ham, chicken, roast beef, salami, salad greens and condiments*

mini	10 x ½ wraps & 10 x subs	72.0
small	20 x ½ wraps & 20 x subs	144.0
medium	30 x ½ wraps & 30 x subs	216.0
large	40 x ½ wraps & 40 x subs	288.0

### **in season fruit platter**

mini		30.0
small		60.0
medium		90.0
large		120.0

### **sushi roll platter**

*includes soy sauce, wasabi, pickled ginger \* available wed-fri only 5days notice required*

mini	40 pieces	42.0
small	80 pieces	84.0
medium	120 pieces	126.0
large	160 pieces	168.0

6.0 service fee applies to all deliveries

surcharges apply after 5pm weekdays 5%, saturday 10%, sunday 15%

public holiday surcharge please contact carole brown for a quote



## oriental platter

*hot selection of 1. vegetarian spring rolls 2. vegetable samosas  
3. pork buns 4. chicken satay skewers 5. tempura prawn  
served with dipping sauces*

mini	30 pieces (6 of each)	69.0
small	60 pieces (12 of each)	138.0
medium	90 pieces (18 of each)	207.0
large	120 pieces (24 of each)	276.0

## savoury platter

*hot selection of 1. mini beef pies 2. sausage rolls 3. mini quiche 4. vegetable spring rolls  
5. spinach and cheese triangles*

mini	30 piece (6 of each)	55.0
small	60 piece (12 of each)	110.0
medium	90 piece (18 of each)	165.0
large	120 piece (24 of each)	220.0

## party platter

*cheese, dips, kabana and crackers*

mini		42.0
small		84.0
medium		126.0
large		168.0

## gourmet australian cheeses

*vintage cheddar, camembert, blue vein, dried fruit, lavosh, and quince paste*

mini		70.0
small		140.0
medium		210.0
large		280.0

## antipasto

*selection of continental meats, soft cheeses, semi dried tomatoes, stuffed olives and red peppers, hummus,  
crusty breads and crackers*

mini		95.0
small		190.0
medium		285.0
large		380.0

6.0 service fee applies to all deliveries

surcharges apply after 5pm weekdays 5%, saturday 10%, sunday 15%

public holiday surcharge please contact carole brown for a quote

**beverage options**

**hot**

brewed coffee, tea and chilled water	3.5
brewed coffee, tea, juice and chilled water	4.5

**cold**

soft drinks 250ml	2.0
still water 400ml	2.0
sparkling water 450ml	2.5
bottled juice 250ml	2.5
1lt carafe orange or apple juice (serves approx.4)	5.0

6.0 service fee applies to all deliveries  
surcharges apply after 5pm weekdays 5%, saturday 10%, sunday 15%  
public holiday surcharge please contact carole brown for a quote

# bbq to you

## sausage sizzle

min catering 25 people

beef sausages (1pp)

grilled onion

hot dog rolls

american mustard, tomato and bbq sauce

4.0

## make-your-own-burgers

min catering 10 people

hamburger patties (1pp)

beef sausage (1pp)

grilled onions

grilled tofu marinated in sweet chilli sauce (v) (as requested)

shredded lettuce, sliced tomato, sliced beetroot, sliced cheese

hamburger buns, mustards, bbq & tomato sauce

8.50

## traditional

min catering 10 people

bbq steak (1pp)

beef sausages (1pp)

grilled tofu marinated in sweet chilli sauce (v) (as requested)

grilled onions, floured dinner roll & butter

coleslaw, potato salad & green leaf garden salad

mustards, bbq and tomato sauce

13.5

## suggested additions

honey soy chicken skewers (1pp) 2.0

hamburger patties (1pp) 1.5

satay lamb skewers 2.0

*the bbq to you options is cooked in our kitchen and delivered to your event.*

**beverage options**

**hot**

brewed coffee, tea and chilled water	3.5
brewed coffee, tea, juice and chilled water	4.5

**cold**

soft drinks 250ml	2.0
still water 400ml	2.0
sparkling water 450ml	2.5
bottled juice 250ml	2.5
1lt carafe orange or apple juice (serves approx.4)	5.0

6.0 service fee applies to all deliveries  
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public holiday surcharge please contact carole brown for a quote

# all day conference package

## all day package one

brewed coffee, tea and chilled water on arrival 4.0

### morning tea

traditional scones with berry jam & whipped cream  
freshly brewed coffee, tea and chilled water

### lunch

mixed standard point sandwiches (6 points per person)  
in season fruit platter  
freshly brewed coffee, tea and chilled water

### afternoon tea

assorted cookies  
freshly brewed coffee, tea and chilled water

24.0

## all day package two

brewed coffee, tea and chilled water on arrival 4.0

### morning tea

lamingtons, carrot and walnut cake (50/50)  
fresh sliced seasonal fruit platter  
freshly brewed coffee, tea and chilled water

### lunch

mixed wrap and baguette selection  
in season fruit platter  
freshly brewed coffee, tea and chilled water

### afternoon tea

assorted savoury mini muffins  
fresh sliced seasonal fruit platter  
freshly brewed coffee, tea and chilled water

29.0

## **all day package three**

brewed coffee, tea and chilled water on arrival 4.0

### **morning tea**

chocolate brownies and apple cinnamon muffins

fresh sliced seasonal fruit platter

freshly brewed coffee, tea and chilled water

### **lunch**

mixed wrap and baguette selection

in season fruit platter

freshly brewed coffee, tea and chilled water

### **afternoon tea**

mixed selection of cakes

fresh sliced seasonal fruit platter

freshly brewed coffee, tea and chilled water

\$32.00

### **suggested additions**

mentos on the tables 2.0

# **special events and presentations**

please contact carole brown to place a canapé order. **phone:** (07) 5460 1489 **email:** [c.brown7@uq.edu.au](mailto:c.brown7@uq.edu.au)

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public holiday surcharge please contact carole brown for a quote

