



FUNCTION CENTRE

MENU

HOT BEVERAGES

COFFEE & TEA

MINIMUM ORDER OF 10

SINGLE SERVICE - \$3 EACH

- VITTORIA ESPRESSO COFFEE BAGS AND A SELECTION OF TEAS. SERVED WITH FULL CREAM MILK, SKIMMED MILK, SUGAR, AND BIODEGRADABLE CUPS.

3X SERVICE - \$6 EACH

- VITTORIA ESPRESSO COFFEE BAGS AND A SELECTION OF TEAS. SERVED WITH FULL CREAM MILK, SKIMMED MILK, SUGAR, AND BIODEGRADABLE CUPS. ALL DAY SERVICE, REPLENISHED AT 2 SELECTED TIMES AFTER FIRST SERVICE.

SPECIALTY MILK AVAILABLE UPON REQUEST

COLD BEVERAGES

JUICES 2L BOTTLES - \$8.50

SERVES 6

- APPLE
- ORANGE
- PINEAPPLE

COLD BEVERAGES

WATER

- HOPE WATER 600ML (ALUMINIUM REUSABLE, RECYCLABLE BOTTLE) \$6.00
- MT OSSA SPARKLING WATER 750ML \$8.50

SOFT DRINK - \$3.50 PER 300ML CAN

- COCA COLA
- COKE ZERO
- SPRITE

SOFT DRINK JUGS AVAILABLE FOR EVENTS HELD INTERNALLY ONLY

MORNING TEA

\$4 EACH

*MINIMUM ORDER OF 10 PER ITEM **

- BANANA BREAD (DF WITHOUT BUTTER)
- MIXED SWEET MUFFINS
- MINI DANISHES
- FRUIT CUPS (GF, VG)
- OAT MUESLI CUPS (VG)
- YOGURT AND FRUIT COMPOTE CUPS (GF)
- COCONUT RICE PUDDING POTS WITH CONFIT MANGO AND TOASTED COCONUT (GF, VG)
- HAM AND CHEESE CROISSANT HALVES
- SPINACH AND FETTA CROISSANT HALVES (V)
- CHORIZO SCRAMBLED EGGS AND CHOLULA BREAKY WRAPS
- BACON AND EGG MUFFIN HALVES
- VEGETARIAN EGG BENNY WITH SPINACH & HOLLANDAISE SAUCE (V)

SANDWICHES

\$7 EACH

+\$1.50 FOR GLUTEN FREE

*MINIMUM ORDER OF 10 PER ITEM **

- THE REUBEN
- HAM, CHEESE AND TOMATO
- CHICKEN WALDORF
- TOFU WITH VEGAN MAYO AND HOUSE VEGAN SLAW (VG)

WRAPS

\$8 EACH

*MINIMUM ORDER OF 10 PER ITEM **

- CHICKEN, ONION, AVOCADO, TOMATO, SPINACH, AND AIOLI
- PULLED BEEF MEXICAN WITH BROWN RICE, BLACK BEAN, PICO DE GALLO, SALSA, AND CHIPOTLE MAYO
- TOFU WITH VEGAN MAYO AND HOUSE VEGAN SLAW (VG)

CANAPES

COLD - \$4 EACH

*MINIMUM ORDER OF 10 PER ITEM **

- PUMPKIN AND HALOUMI QUICHE (V)
- VEGETARIAN FRITTATA SERVED WITH TOMATO CHUTNEY (V, GF)
- SMOKED SALMON AND ASPARAGUS QUICHE
- SHAVED HAM OFF THE BONE, CHEESE AND TOMATO FRITTATA SERVED WITH ONION AND ROSEMARY JAM (GF)

CANAPES

HOT - \$4 EACH

*MINIMUM ORDER OF 10 PER ITEM **

- CURRY PUFFS SERVED WITH SWEET CHILLI SAUCE (VG)
- SPINACH AND FETTA FILO PASTRIES (V)
- CHICKEN SKEWERS SERVED WITH SATAY SAUCE (GF, DF WITHOUT SAUCE)
- LAMB SOUVLAKI SERVED WITH TZATZIKI (GF, DF WITHOUT SAUCE)
- UNI BAR'S FAMOUS SALT AND PEPPER SQUID (GF, DF WITHOUT SAUCE)
- ITALIAN TOMATO ARANCINI (V, GF)
- TRUFFLE MUSHROOM ARANCINI (V, GF)

SUBSTANTIAL - \$6 EACH

*MINIMUM ORDER OF 10 PER ITEM **

- KOREAN CHICKEN SLIDERS
- FALAFEL VEG SLIDERS (VG)
- BEEF SLIDERS
- KARAAGE CHICKEN RICE BOWL WITH SLAW AND KEWPIE MAYO (GF)
- TOFU KARAAGE RICE BOWL WITH SLAW AND TERIYAKI SAUCE (VG, GF)
- FISH AND CHIPS CUPS WITH TARTARE SAUCE

PIZZAS

+\$3 FOR GLUTEN FREE

- | | |
|---|------|
| • MARGHERITA (V) | \$17 |
| • PEPPERONI | \$18 |
| • MEAT LOVERS (BEEF MEATBALLS, CHICKEN & PEPPERONI) | \$19 |

*** FOR ALL INDIVIDUALLY PRICED ITEMS MARKED WITH A * PLEASE LIMIT THE NUMBER OF SELECTIONS IN YOUR ORDER TO 6 PER ORDER OR DELIVERY TIME. PLEASE EMAIL IF YOU HAVE ANY QUESTIONS.**

PLATTERS

ANTIPASTO PLATTER - \$130

APPROX. 12 PAX PER PLATTER

- INCLUDES CURED MEATS, OLIVES, 3 DIPS, 3 CHEESES, PICKLES, AND FRUIT PASTE, SERVED WITH CRACKERS AND LAVOSH

MEAT LOVER PLATTER - \$120

APPROX. 12 PAX PER PLATTER

- INCLUDES KARAAGE CHICKEN, CHICKEN WINGS, CHORIZO, KRANSKY, SHAVED PASTRAMI, SERVED WITH CONDIMENTS AND SAUCES AND FLAT BREAD

GRASS FED PLATTER (V) - \$120

APPROX. 12 PAX PER PLATTER

- INCLUDES VEGAN CURRY PUFFS, VEGAN DUMPLINGS, SPINACH AND FETTA TRIANGLES, FRITTATA, AND VEGAN FALAFEL, SERVED WITH SAUCES AND CONDIMENTS

FRUIT PLATTER (VG)

- **LARGE - \$90**

APPROX. 20 PAX PER PLATTER

- **SMALL - \$45**

APPROX. 10+ PAX PER PLATTER

- A SELECTION OF FRESH SEASONAL FRUITS

BREADS & TRIO OF DIPS (V) - \$40

APPROX. 12 PAX PER PLATTER

VEGAN PLATTER - \$120

- INCLUDES A CHEF'S SELECTION OF VEGAN CANAPES AND DIPPING SAUCES

DESSERTS

\$4 EACH

*MINIMUM ORDER OF 10 PER ITEM **

- RASPBERRY CHOC BROWNIE (GF)
- LEMON CURD TARTLET
- CARAMEL SALTED CHOC TARTLET
- MILK CHOC MOUSSE POT WITH TOASTED COCONUT (GF)
- COCONUT RICE PUDDING POTS WITH CONFIT MANGO AND TOASTED COCONUT (GF, VG)

BUFFET MENU

- *AVAILABLE FOR LUNCH OR DINNER SERVICE.*
- *NOT AVAILABLE AT EXTERNAL CAMPUS LOCATIONS.*

PRICES - PER PERSON

1 COURSE (MAIN ONLY)	\$28
2 COURSES (MAIN & DESSERT)	\$35

MAINS

SELECT 2 OPTIONS

- GALBI-STYLE BRAISED KOREAN BEEF WITH GREEN APPLE, WASABI MASH AND KIMCHI CABBAGE STIR FRY (GF).
- THAI COCONUT CHICKEN SATAY CURRY WITH MIXED ASIAN VEGETABLES AND TURMERIC RICE (GF).
- BEEF BOURGUIGNON WITH CREAMY MASH AND PEAS (GF).
- GRILLED CHICKEN IN CREAMED MUSTARD SAUCE WITH GARLIC ROAST POTATOES AND BROCCOLINI (GF).

DESSERTS

*SELECT 2 OPTIONS FROM SET MENU
DESSERT SELECTIONS*

SET MENU

- *SERVED ALTERNATE DROP*
- *AVAILABLE FOR DINNER SERVICE ONLY.*
- *NOT AVAILABLE AT EXTERNAL CAMPUS LOCATIONS.*

PRICES - PER PERSON

1 COURSE (MAIN ONLY)	\$28
2 COURSES (MAIN & ENTREE/DESSERT)	\$35
3 COURSES (ENTREE, MAIN & DESSERT)	\$40

ENTREES

SELECT 2 OPTIONS

- SALT AND PEPPER SQUID SERVED WITH MINI SALAD AND LIME AIOLI.
- BEETROOT SALAD WITH BABY GEM, ROASTED ALMONDS, FETTA, AND HOUSE DRESSING (V).
- FALAFEL CRUMB PICKLED ZUCCHINI SALAD WITH REHYDRATED CURRANTS, SEMI DRIED TOMATOES, AND MINT AND HERBS SALAD (V).
- BROWN RICE AND QUINOA KARAAGE CHICKEN BOWL SERVED WITH PICKLES AND KEWPIE MAYO (GF).

MAINS

SELECT 2 OPTIONS

- ROASTED CHICKEN KIEV, PEPPERCORN SAUCE, CHARRED BROCCOLINI AND MACARONI AND CHEESE.
- ROASTED BEEF, MUSHROOM SAUCE, POTATO GRATIN, HORSERADISH CREAM ROCKET SALAD (GF).
- SALMON PAVE, WASABI MASH, TRUFFLE MUSHROOM ARANCINI, GARDEN PEAS AND BEURRE BLANC (GF).
- SHAKSHUKA SERVED WITH ROASTED MISO PUMPKIN (GF, VG).

SET MENU

DESSERTS

SELECT 2 OPTIONS

- SALTED CARAMEL CHOC TART.
- PORTUGUESE TART.
- STRAWBERRY TART.
- HONEY AND VANILLA PANNA COTTA WITH MIXED BERRY COMPOTE (GF).
- COCONUT RICE PUDDING POTS WITH CONFIT MANGO AND TOASTED COCONUT (GF, VG)

BUFFET BREAKFAST

\$26 PER PERSON

NOT AVAILABLE AT EXTERNAL CAMPUS LOCATIONS.

- YOGURT , FRUIT COMPOTE AND GRANOLA CUPS (GF)
- SCRAMBLED EGGS (GF)
- ROASTED TOMATOES (GF, DF)
- GARLIC AND THYME ROASTED MUSHROOMS (GF, DF)
- HASHBROWNS
- BACON (GF, DF)
- CUMBERLAND SAUSAGES
- BAKED BEANS (GF, DF)
- TOAST AND CONDIMENTS

PLATED BREAKFAST

\$24 PER PERSON

NOT AVAILABLE AT EXTERNAL CAMPUS LOCATIONS.

- SMASHED AVOCADO ON TOAST WITH DUKKHA AND FETTA (V).
- HAM OFF THE BONE EGGS BENEDICT WITH HOLLANDAISE SAUCE ON AN ENGLISH MUFFIN.

**PLEASE SUBMIT ALL ORDERS THROUGH THE
ONLINE ORDER REQUEST PAGE:**

<https://gugcstudentguild.com.au/uni-bar/catering-functions/>

Orders must be submitted with 2 weeks notice before your event date. A confirmation email will be sent if booking is confirmed.

PLEASE NOTE:

Internal events with plated meals must also submit their final catering numbers and dietary requirements 1 week before the date of an event.

Any last-minute changes or additions to orders will be at the chefs discretion.

Kitchen operating hours are 8.00am - 3.00pm.

Any hot catering requested outside of these hours will incur chef labour fees (per hour after 3pm for a minimum of 2 hours, or to chefs discretion).

External to venue catering orders under \$150 will incur a \$50 delivery fee added to final invoice.

Externally sourced catering and beverages are not permitted for any functions or events held on premises.

All cancellations must be notified in writing by email as soon as possible. Any cancellations during the week prior to an event may incur a fee, depending on the size and catering requirements of the booking.

INQUIRIES:

For all general inquiries, please email our Functions and Catering Co-ordinator at functions@griffith.edu.au or call (07) 555 28548 between the hours of 8.30am and 4.30pm.