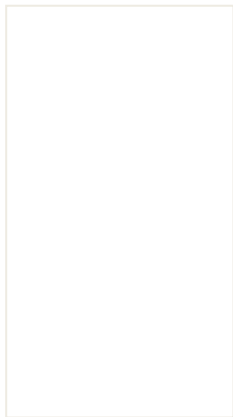
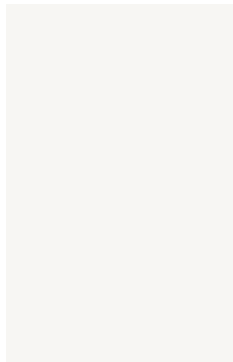
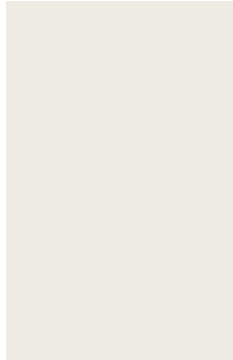
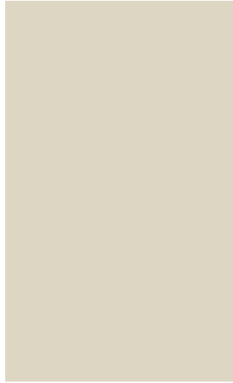


University of Sydney Union

Internal Function pack

function

M e n u



Welcome to University of Sydney Union Function Pack

This is a compilation of menus that we have found cover most function requests. We have developed the menus keeping in mind the wide range of functions we are asked to cater for.

The menu options are meant to be indicative only and we will happily furnish you with a special theme menu as per your guidelines with appropriate seasonal considerations.

We are happy to provide a range of other services that may be required to complement the catering for your important function.

Please do note that the prices quoted do not contain the cost of staffing the function (where applicable) or the cost of hireage of equipment (where applicable).

We will provide a quote for these upon request, as this will need to be calculated on an individual basis.

Catering Department vision is to be the highest quality provider of foodservice through the constant pursuit in partnership with our clients, of superior levels of quality, efficiency and service.

Our Function Pack is designed to be as flexible and user friendly as possible to ensure efficient handling of your requirements.

If you have any queries please call **Angela Vogiatoglou** on extension **6161** or **Simon Henry** on Mobile **0411 742 310** (Monday to Friday 8.30am – 3.00pm)

Please note all pricing is including GST.

Minimum quantities apply – 10 persons minimum.

Special Requirements:

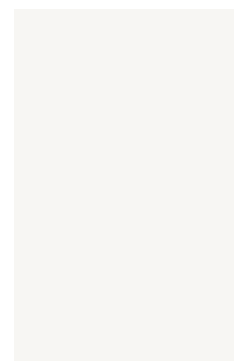
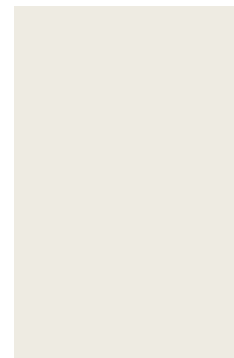
If you have special requests or requirements, simply ask and our Internal Function Specialists will gladly assist.

Pricing Includes:

Food to make and deliver the Function to the designated location on a trolley, and return of dishes to kitchen on completion.

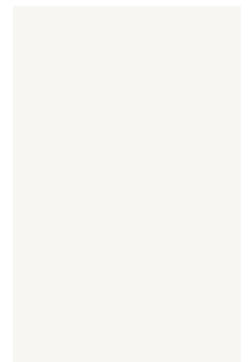
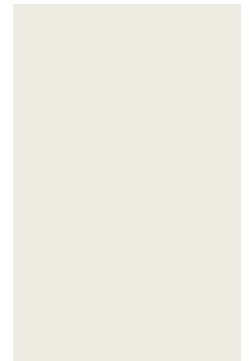
Additional Requirements:

Labour required is charged at the F&B Dept Labour Rates. Hire Equipment, if required is charged at F&B Dept Landed Cost.



I n d e x

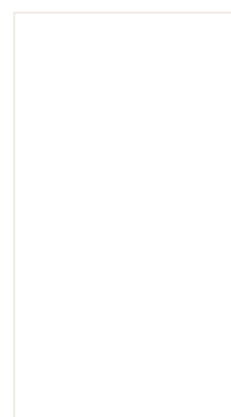
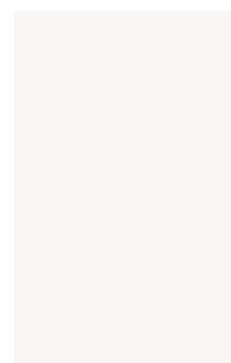
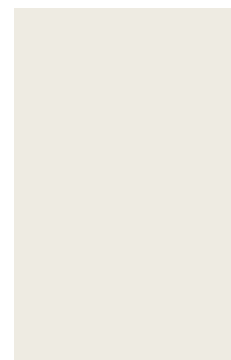
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On arrival / morning or Afternoon tea

1. Freshly brewed coffee and a selection of Teas and Herbal Infusions
\$1.80 per person
2. Orange Juice
\$1.98 per person
3. Still Water 600ml
\$1.87 per bottle
4. Coke 600ml
\$2.20 per bottle
5. Freshly cut seasonal Fruit Platter (per person)
\$4.60 per person
6. **Danish Pastries**
Mixture of glazed and fruit swirls.
(1.5 person)
\$4.40 per person
7. **Sweet Scones**
Served with Australian Preserves and Freshly Whipped Cream
(1.5 per person)
\$4.40 per person
8. **Croissants**
served with Australian Preserves
(1 per person)
\$4.60 per person
9. **Baked Slices and Tarts**
Chef's freshly baked Slices and Tarts
(1 slice per person, 1 tarts per person)
\$5.30 per person
10. **Assorted biscuits**
Platted selection of assorted biscuits
\$2.00 per person

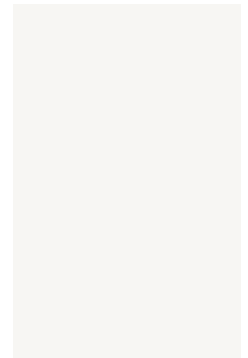
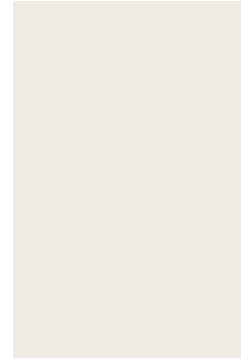
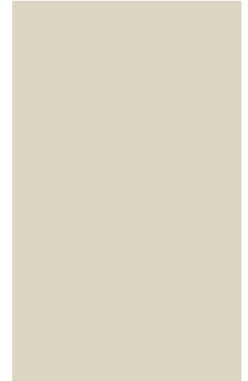
All prices inclusive of GST



Breakfast Platters

1. **Seasonal Fruit Platter**
\$4.60 per person
2. **Fruit Skewers**
Each skewer with 5 pieces of fresh fruit.
\$3.85 per person
(2 person)
4. **Danish Pastries**
Mixture of glazed and fruit swirls.
\$4.40 per person
(1.5 person)
5. **Muffins & Sweet Breads**
Choice of American Muffins, Banana Bread, Apple & cinnamon bread & Pear & raspberry bread.
\$5.30 per person
(1/2 Muffin & 1 Sweet bread)
7. **Croissants**
Served with Australian Preserves.
\$4.60 per person
(1 per person)
8. **Cinnamon Pancakes**
Fluffy cinnamon pancakes served with ricotta & fresh Berry coulis.
\$4.40 per person
(2 per person)
9. **Egg & Bacon rolls**
Warm crispy bacon and egg with tomato sauce in a soft roll.
\$4.40 per person
10. **Platter of Cold Meats & Cheese**
Including Salami and Smoked Ham with a selection of Australian Cheeses.
\$4.95 per person

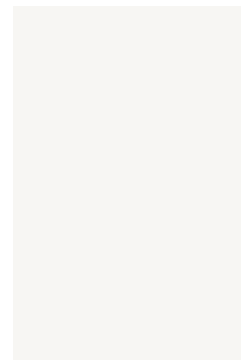
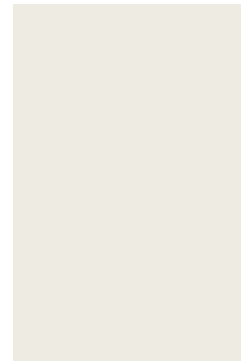
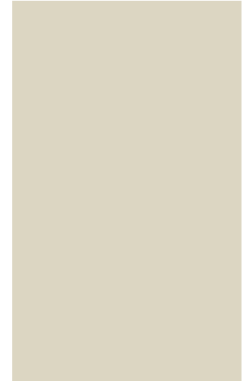
All prices inclusive of GST



Lunch & Dinner Platters

- 1. Rice Paper Rolls**
Selection of chicken & vegetarian rolls with soy dipping sauce.
\$3.70 per person
(1 per person)
- 2. Chicken Satay Skewers**
Marinated Char-grilled tenderloins served with a Malaysian satay dipping sauce.
\$5.25 per person
(2 per person)
- 3. Beef Kebabs**
Marinated Char-grilled beef kebabs served with Black bean dipping sauce.
\$6.50 per person
(2 per person)
- 4. Moroccan Veggie Skewers**
Moroccan spiced char-grilled veggies served with tzatiki dipping sauce.
\$5.00 per person
(1 per person)
- 5. Noodle Boxes**
Vegetarian Hokkien noodles with Singapore sauce, Served in American style Chinese take-out boxes.
\$6.50 per person
(1 per person)
- 6. Asian Platter**
A selection of either Mini Chicken or Beef Satay with Peanut Sauce Steamed Pork Buns, Dim Sims & Vegetarian Spring Rolls.
\$6.50 per person
(1 per person)

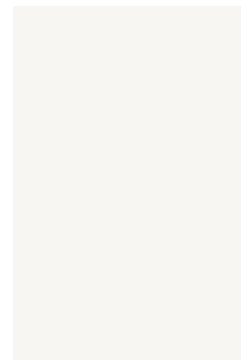
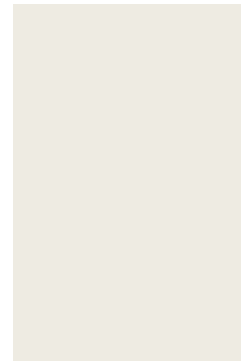
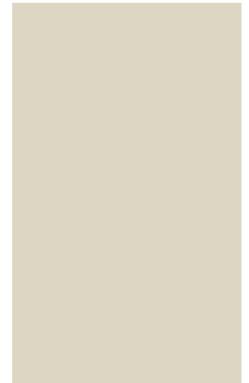
All prices inclusive of GST



Lunch & Dinner Platters Continued

7. **Antipasto Platters**
Selection of the Deli delights including cured meats, marinated vegetables, chesses & dips.
\$6.00 per person
(3 per person)
8. **Gourmet Sandwiches**
Selection of mixed sandwiches cut and displayed in ¼.
\$6.00 per person
(4 x quarters per person)
9. **Standard Salads**
Crisp fresh standard salads
Coleslaw, Garden, German Potato,
Hawaiian Rice Pearl Barley
\$3.90 individual boxes
\$3.55 per person on platter
10. **Gourmet Salads**
Gourmet salads with the freshest of ingredients.
Turtle Bean, Pesto Pasta, Tabouleh, Indian rice,
Roast tomato & Couscous, Greek
\$5.60 individual boxes
\$5.00 per person on platter
11. **Cheese Platters**
A full platter of Australian cheeses, served with water crackers & garnished with dried fruit.
\$5.60 per person
12. **Crudités & Dips**
A verity of crisp vegetable crudités and tasty dips.
Vegan platters are available.
\$3.50 per person

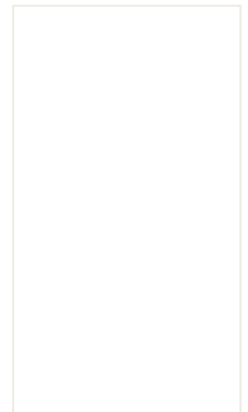
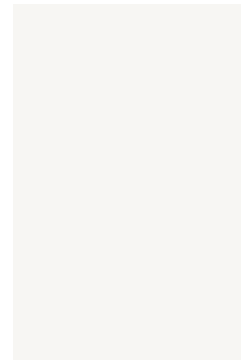
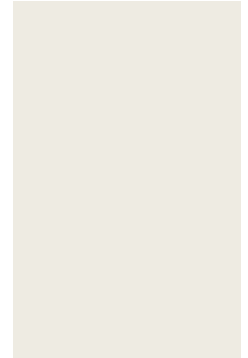
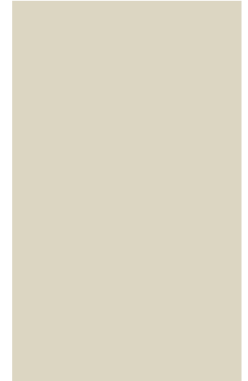
All prices inclusive of GST



Lunch & Dinner Platters Continued

13. **Dips and Corn Chips**
Selection of dips including Hummus, Spicy fetta & sun dried tomato, Guacomole, Eggplant, Capsicum and Spring onion
\$3.30 per person
14. **Cocktail Spring Rolls with Hoisin dipping sauce**
\$3.50 per person
(2 per person)
15. **Thai Money Bags with Lucky dipping sauce**
\$4.00 per person
(4 per person)
16. **Cocktail Samosas with Sweet Chilli dipping sauce.**
\$3.00 per person
(3 per person)
17. **Pork Dumplings with Tamarind & Plum dipping Sauce.**
\$3.00 per person
(3 per person)
18. **Mini Party Quiches, vegetarian available**
\$3.80 per person
(2 per person)

All prices inclusive of GST



Cocktail Canapes

(\$1.80 Per Item Per Person)

Cold

1. Seaweed Crepe roulade w Cream cheese, roasted red Capsicum & pesto
2. Parmesan & Rosemary Shortbread w Roasted cherry Tomatoes & feta
3. Thai Chicken Salad in crisp wonton cups
4. Pear chips w Gorgonzola wrapped in Prosciutto
5. Salmon mousse & mustard cress on rye rounds
6. Pistachio pesto topped w Parmesan Bruschetta

Hot

1. Dumplings & dipping sauce
2. Fried Okra w Remoulade sauce
3. Prawn Laksa served in shot glasses
4. Mini Cottage Pies
5. Salt and Pepper Tofu & dipping sauce
6. Jerusalem Artichoke soup shots w truffle oil

(\$2.10 Per Item Per Person)

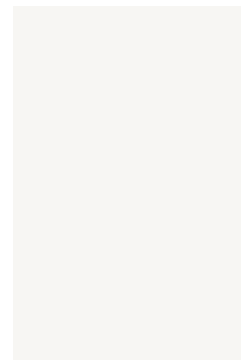
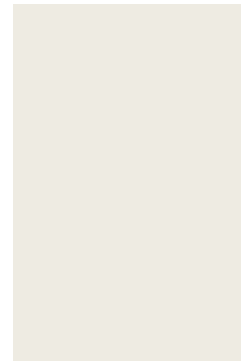
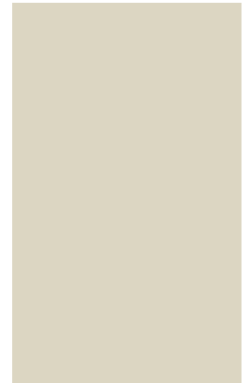
Cold

1. Asian Oysters served on a spoon
2. Green lip Mussels w Chorizo & tomato salsa
3. Barbecued duck & Ginger Tartlets
4. Chive Belini w Chorizo & Caramelized onion
5. Gazpacho with Oysters served in shot glasses
6. Smoked trout on Betel leaf w Lime dressing
7. Atlantic Salmon Sashimi w Beetroot jelly

Hot

1. Ricotta Filo rolls with Saffron Syrup
2. Chili & Lemongrass crumbed Calamari w dipping sauce
3. Nut & Seed crusted chicken w mango mayonnaise
4. Chicken Kebabs w Satay dipping Sauce
5. Crumbed fish fillets w Salsa Verde
6. Tandoori Chicken Drumettes dipping sauce

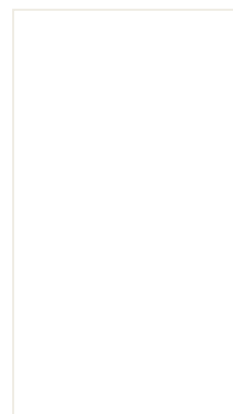
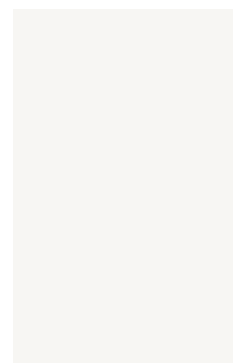
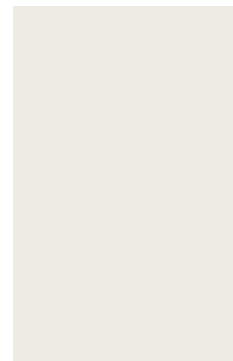
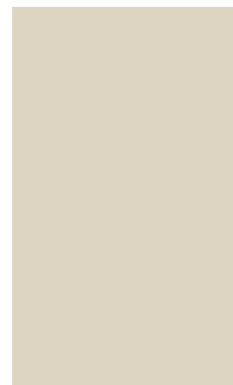
Minimum Order 10 of any one item



Backyard BBQ Cooked Anywhere on Campus

- Sausage Sizzle**
Thin beef sausage with bread roll Caramelized onion with tomato & BBQ sauce.
[\\$3.30 per person](#)
- Breakfast BBQ**
A great way to start the day with thin beef sausages, crispy bacon, grilled tomato & fried eggs with a selection of breads.
[\\$6.95 per person](#)
- Standard BBQ**
Cooked to perfection thin beef sausage, lamb forequarter chop, caramelized onion, dinner roll with sauces.
[\\$6.20 per person](#)
- Vegetarian BBQ**
With BBQ Chinese stir-fry vegetables, veggie Pattie, caramelized onion & dinner roll makes it a winner.
[\\$6.50 per person](#)
- Below BBQ item can only be ordered as additional items in conjunction to perching one of the above packs**
 - Lamb Forequarter chop**
[\\$2.20 Each](#)
 - Chicken Kebabs**
[\\$1.70 Each](#)
 - BBQ Chicken wings**
[\\$1.50 Each](#)
 - Beef Kebabs**
[\\$2.75 Each](#)
 - Chinese Stir-fry Vegetables (125gm)**
[\\$2.80 per person](#)
 - Veggie Pattie**
[\\$1.50 Each](#)

All BBQ pack prices include paper plates, knife, forks, napkins, salt & pepper
All prices inclusive of GST

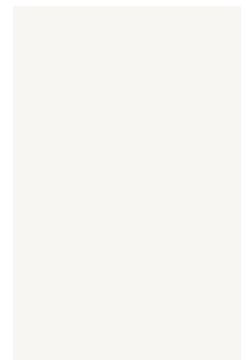
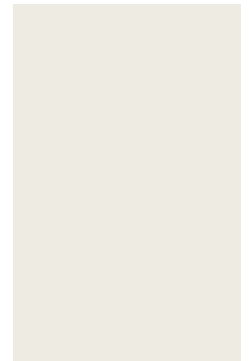
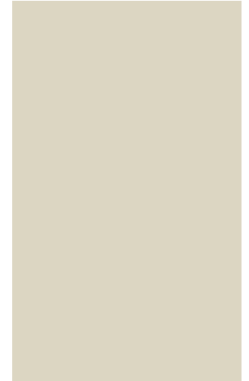


Petit Fore Cakes & Tarts

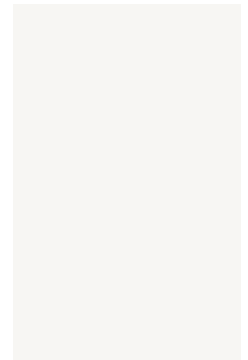
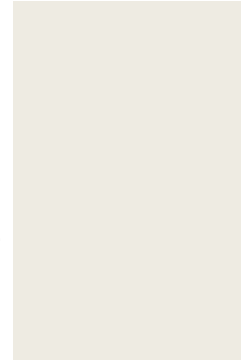
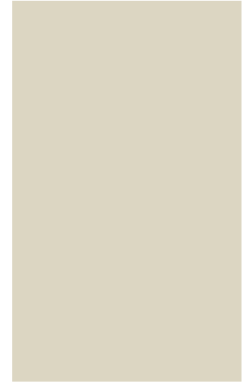
All Petit Fore are \$2.50 per item
Minimum order 10 items

- Carrot cake
- Mud cake
- Orange & Poppy seed cake
- Caramel Banana cake
- Raspberry Cheese cake
- Lemon tart
- Strawberry tart
- Coffee tart
- Fruit tart
- Chocolate tart

All prices inclusive of GST



Terms and Conditions:



- Final guaranteed attendance of guests must be indicated no later than seven (7) working days prior to function.
- No reductions to number of guests will be accepted after this date. However reasonable additions to guest attendance will be accommodated.

Labour

- Labour includes set up for platters only
- Labour includes provision of crockery, cutlery
- Labour does not include waiter service for food and beverages
- Should functions experience excessive delays on the day/night, additional costs will apply

Notice and Confirmation

- Smaller functions (morning and afternoon tea, sandwiches and snacks) require a minimum 48 hours notice (booking and confirmation of numbers)
- Larger functions and cocktail parties must be booked and confirmed seven working days in advance, with final numbers confirmed 48 hours prior
- No reduction of numbers will be accepted after this time without consent from the catering manager.
- Reasonable requests and additions however will be considered and accommodated.
- Full details should be provided with every request
- An additional \$10.00 fee shall be incurred for any equipment or crockery not returned within 24 hours.

I have read and understood the above terms and conditions and hereby accept.

Signed

On behalf of

Date
