UQ BUSINESS SCHOOL EXECUTIVE VENUE
2015-2016 SPRING/SUMMER MENU

CHALLENGING THE FUTURE
UQ Business School has worked with a number of food and beverages suppliers to design three levels of catering options to accommodate all event types and budgetary requirements.

Whether your event requires a simple morning tea or formal sit-down breakfast or buffet lunch, the Venue’s event organisers will work with you to ensure that the catering provided compliments your event.
Conference Packages*

**Lunch #1**
Spring lamb casserole w tomatoes, baby chat potatoes, peas and broad beans (GF DF)  
Three cheese (fetta, parmesan and cheddar) farfalle pasta bake w mixed fresh herbs (V)  
Garden salad w cherry tomatoes, cucumber and red onion (V GF DF)  
Roast capsicum and grilled zucchini salad w fetta, dukkah and baby spinach (V GF)

**Lunch #2**
Chunky pepper steak pie w cherry tomato and cumin relish  
Thai yellow vegetable curry w fried tofu and baby corn spears (V DF GF)  
Steamed cardamom rice (V GF DF)  
Caesar salad w crisp prosciutto, parmesan, boiled egg, crouton and cos lettuce (GF)

**Lunch #3**
Chicken tagine w dried fruits, chickpeas and spinach (GF DF)  
Eggplant, zucchini, roast capsicum and fetta moussaka (V GF)  
Roast capsicum and grilled zucchini salad w fetta, dukkah and baby spinach (V GF)  
Artichoke, broad bean and cider soaked onion salad mixed through mesclun (GF DF)

**Lunch #4**
Butter chicken - mild curry of chicken cooked in tomatoes and finished with butter and cream (GF)  
Spinach and ricotta cannelloni topped with napoli, tomato slices and parmesan (V)  
Steamed cardamom rice (V GF DF)  
Roast capsicum and grilled zucchini salad w fetta, dukkah and baby spinach (V GF)

**Lunch #5**
Beef lasagne topped w spinach, cheddar and parmesan  
Sweet potato, preserved lemon, and tabouleh mixed through Israeli couscous (V)  
Garden salad w cherry tomatoes, cucumber and red onion (V GF DF)  
Caesar salad w crisp prosciutto, parmesan, boiled egg, crouton and cos lettuce (GF)

*Minimum 10 guests. Lunch only pricing available upon request.

<table>
<thead>
<tr>
<th></th>
<th>HALF DAY</th>
<th>FULL DAY</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$45.00</td>
<td>$49.00</td>
</tr>
</tbody>
</table>

Full day package Includes:
- Arrival tea and coffee
- Chef’s selection of 2 morning tea items
- Buffet lunch with a freshly sliced seasonal fruit platter and freshly baked bread rolls, soft drink, juice, tea and coffee
- Chef’s selection of 2 afternoon tea items
Executive Packages*

Lunch #1
Spicy chicken enchilada w jack cheese and manchego
Pan fried barramundi w preserved lemon dressing and cherry tomatoes (GF DF)
Roast capsicum and grilled zucchini salad w fetta, dukkah and baby spinach (V GF)
Roast potato, bacon and caper salad mixed through herbed mayonnaise (GF DF)

Lunch #2
Pork belly rolled and stuffed w figs and raisins, served on spinach and dressed w pan juices (DF)
Crisp skinned salmon fillet w kipfler potatoes, cornichon and caper dressing (DF GF)
Red radish and celery coleslaw (V GF DF)
Garden salad w cherry tomatoes, cucumber and red onion (V GF DF)

Lunch #3
Sofriegt, prosciutto and parmesan topped grilled chicken breast fillet (GF)
Grilled lamb rump marinated in garlic and rosemary w balsamic baby beets (GF DF)
Artichoke, broad bean and cider soaked onion salad mixed through mesclun (GF DF)
Roast potato, bacon and caper salad mixed through herbed mayonnaise (GF DF)

Lunch #4
Boneless beef short rib basted in a spicy BBQ sauce (GF DF)
Chicken cacciatore - cooked in tomato stock w kalamata olives, rosemary and bacon (GF DF)
Steamed cardamom rice (V GF DF)
Red radish and celery coleslaw (V GF DF)
Roast capsicum and grilled zucchini salad w fetta, dukkah and baby spinach (V GF)

Lunch #5
Rib fillet minute steaks w caramelised onion (GF DF)
Grilled lamb rump w mint yoghurt (GF)
Barbecued corn brushed with garlic butter and thyme (V GF)
Roast capsicum and grilled zucchini salad w fetta, dukkah and baby spinach (V GF)
Artichoke, broad bean and cider soaked onion salad mixed through mesclun (GF DF)

*Minimum 10 guests. Lunch only pricing available upon request.

<table>
<thead>
<tr>
<th></th>
<th>HALF DAY</th>
<th>FULL DAY</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$53.00</td>
<td>$59.00</td>
</tr>
</tbody>
</table>

Full day package includes:

- Arrival tea and coffee
- Chef’s selection of 2 morning tea items
- Buffet lunch with freshly baked bread rolls, a seasonal fruit platter, selection of local cheeses served w quince, lavosh and crackers, and soft drink, juice, tea and coffee
- Chef’s selection of 2 afternoon tea items
## Express Packages*

<table>
<thead>
<tr>
<th></th>
<th>HALF DAY</th>
<th>$27.50pp</th>
<th>FULL DAY</th>
<th>$36.00pp</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>On arrival</strong></td>
<td>Arrival tea, coffee and hot chocolate</td>
<td></td>
<td>Arrival tea, coffee and hot chocolate</td>
<td></td>
</tr>
<tr>
<td><strong>Morning Tea or Afternoon Tea</strong></td>
<td>Chef’s selection of two sweet and/or savoury items</td>
<td>Chef’s selection of two sweet and/or savoury items</td>
<td>Tea, coffee and hot chocolate</td>
<td></td>
</tr>
<tr>
<td><strong>Morning Tea</strong></td>
<td>Tea, coffee and hot chocolate</td>
<td></td>
<td>Tea, coffee and hot chocolate</td>
<td></td>
</tr>
<tr>
<td><strong>Lunch</strong></td>
<td>Sandwiches, rolls and wraps with standard fillings (1pp)</td>
<td>Freshly sliced seasonal fruit platter</td>
<td>Teas, coffee and hot chocolate</td>
<td>Selection of assorted juice and soft drink</td>
</tr>
<tr>
<td></td>
<td>Tea, coffee and hot chocolate</td>
<td></td>
<td>Tea, coffee and hot chocolate</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Selection of assorted juice and soft drink</td>
<td></td>
<td>Selection of assorted juice and soft drink</td>
<td></td>
</tr>
</tbody>
</table>

*Minimum 10 guests.
# Express Menu

## EXPRESS BEVERAGES
- Half day tea, coffee and hot chocolate service: $9.60pp
- Full day tea, coffee and hot chocolate service: $13.00pp
- Assorted juice or soft drinks: $2.60pp
- Tea, coffee and hot chocolate: $3.20pp

## EXPRESS BREAKFAST
Minimum 20 guests.
- Standing Breakfast: $14.50pp
- Petite Danish and pastries
- Individual fruit and yoghurt cups
- Assorted savoury croissant bites and breakfast wraps
- Juice, tea, coffee and hot chocolate

## EXPRESS MORNING/AFTERNOON
- Selection of sweet or savoury items
  - 1 item: $3.20pp
  - 2 items: $6.40pp

## EXPRESS LUNCH
Minimum 10 guests.
- Working Lunch #1: $13.00pp
  - Selection of triangle cut sandwiches w standard fillings (1pp) and juice
- Working Lunch #2: $16.00pp
  - Selection of sandwiches, rolls and wraps (1pp) and juice

## EXPRESS MENU ADD-ONS
- Freshly sliced seasonal fruit platter: $6.80pp
- Gourmet cheese platter: $11.00pp
- Whole seasonal fruit bowl: $4.00pp
**Boardroom Dining**

All boardroom dining packages include table linen, napery, bread rolls, petit fours, soft drink, juice, tea and coffee.

---

**DINING OPTIONS**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Two course</td>
<td>$88.50pp</td>
</tr>
<tr>
<td>Three course</td>
<td>$99.95pp</td>
</tr>
</tbody>
</table>

**Entree**

Hervey Bay 1/2 shell scallops w Serrano jamon, honeydew and lime (GF DF)
Butterflied quail pan fried w pistachio, cranberry, creme fraiche and sherry jus (GF)
Twice baked goat cheese souffle w cherry tomato, candied fennel and hazelnut salad (V)
Chargrilled octopus, Gooralie pork belly, kimchi and black pepper caramel, shiso (GF DF)
Singapore chilli Moreton Bay bug tail, crisp kiplers, toasted ciabatta, Vietnamese mint

**Main**

Oven roasted lamb rack, fondant potato w cherry tomato and cumin relish, broccolini (GF)
Grilled eye fillet, salmoriglio butter, glazed golden shallots w watercress and crispy speck (GF)
Brown sugar smoked duck breast, pickled onions, zucchini ribbons, broad beans and a port glaze (GF DF)
Crisp skinned ocean trout w radish, cucumber, grilled corn and fennel seed dressing (GF DF)
Polenta cake, crumbed hens egg, grilled asparagus and shaved parmesan (V)

**Dessert**

Dark chocolate marquise w berry compote, raisin jelly, tuille cigar
Mango Eton Mess - diced mango, sorbet and coulis mixed w honeycomb and Chantilly
Banofee Pie - dulce de leche, banana and freshly whipped cream drizzled w butterscotch and hazelnuts
Doughnut holes filled w mascarpone, hot cocoa shot, raspberry coulis and vanilla bean ice cream

*Individual cheese plate w a selection of Australian cheeses, dried fruits, quince paste and lavosh

*Minimum 10 guests.
Breakfast Packages
Conference and Executive sit-down packages include table linen and waitstaff to service your event.

CONFERENCE SIT-DOWN $38.00pp
On arrival
Arrival tea, coffee and juice
Petite croissants w butter and jam, and Danish pastries

Main course
Your choice of one of the following menu items
(alternate drop available for groups over 20)

EXECUTIVE SIT-DOWN $43.00pp
On arrival
Arrival tea, coffee and juice
Petite croissants w butter and jam, and Danish pastries
Gourmet fruit and yoghurt w museli
Sweet and savoury muffins w butter
Freshly sliced seasonal fruit platter

Main course
Your choice of one of the following menu items
(alternate drop available for groups over 20)

TRADITIONAL BUFFET $27.50pp
Tea, coffee and juice
Selection of Danish pastries
Crisp bacon
Chipolata sausages
Hash browns
Grilled tomatoes
Scrambled eggs
Seasonal fruit platter

MAIN COURSE OPTIONS
Pork sausages w homemade baked white beans and a fried egg on sourdough
Eggs benedict w smoked bacon, spinach and hollandaise on sourdough
French toast w caramelised bananas and maple syrup (V)
French omelette filled w smoked salmon, cream cheese, chives and rocket
Spanish tortilla - layers of potato w cherry tomato, roasted capsicum and goats cheese (V)
Big Breakfast - bacon, pork sausage, hash brown, grilled tomato, scrambled eggs and homemade baked beans served w Turkish toast
Canapés

Chilled Canapés  Minimum 20 guests.
Cherry tomato, basil and bocconcini skewers (V GF)
Serrano jamon wrapped rockmelon w vincotto (GF DF)
Rare beef on croute and beetroot relish w petite herbs (DF)
Open Reuben - pastrami on rye w mustard and sauerkraut (DF)
Shredded chicken on chipotle palmier w grapefruit segments (DF)

Hot Canapés
Pork belly w black pepper caramel, red radish and mint salad (GF DF)
Herb crumbed chicken pieces w cherry tomato and cumin relish
Chickpea hash w shredded lamb and ras el hanout yoghurt (GF)
Onion pakora - garam masala scented onions battered and fried w mango and apricot chutney
Shredded beef brisket based in housemade BBQ sauce and topped w red radish slaw (GF DF)

COCKTAIL OPTIONS
Selection of four canapes  $22.00pp
Selection of six canapes  $27.00pp
Selection of eight canapes  $33.00pp
Selection of ten canapes  $38.00pp

These menus require a minimum order of 20 people, per item. If your numbers fall below this, please discuss your options with your event coordinator.

Staff costs will depend on event numbers. Details of staffing costs will be included in your event quote.

Stand Up Fork Dish
Spring lamb cassarole w tomatoes, baby peas and broadbeans (GF DF)
Thai yellow vegetable curry w baby corn, fried tofu and steamed jasmine rice (V GF DF)
Butter chicken - mild curry of chicken cooked in tomatoes and finished with butter and cream (GF)
Crumbed whiting fillets w potato wedges, and a lemon, dill and caper mayonnaise
Beef brisket green curry w steamed jasmine rice, beans and bok choy (GF DF)
Warm salad of baby beetroot, grilled zucchini, artichoke w feta and cos lettuce hearts (V GF DF)
Chilli caramel beef strips w edamame, snow pea shoots and pickled ginger (GF DF)

Platters
Dips and breads platter - trio of dips served w selection of breads  $11.00pp
Gourmet cheese platter - selection of cheeses w lavosh and dried fruit  $14.50pp
Antipasto platter - cured meats, olives, cheeses, marinated vegetables and lavosh  $15.50pp
Asian platter - selection of sushi and rice paper rolls (5 items pp)  $18.50pp
Hot savoury platter - selection of four items  $13.50pp

Cocktail Add-ons
Minum 10 guests.

$12.50 pp (per item)
Beverage Menu

Beverage service incurs additional staff charges (minimum 3 hours staff charge).

SPARKLING WINE

- Willowglen Brut Sparkling: $23.50 per bottle
- Veuve P’Ar gen Sparkling Brut: $27.00 per bottle
- 42 Degrees Sparkling: $39.00 per bottle
- Non-Alcoholic Sparkling: $27.00 per bottle
- Louis Roederer Premier: $165.00 per bottle

WHITE WINE

- Willowglen Semillon Sauvignon Blanc: $23.95 per bottle
- Kapuka Pinot Gris: $28.95 per bottle
- Kapuka Sauvignon Blanc: $28.95 per bottle
- Sticks Pinot Grigio: $30.95 per bottle
- Luella Adelaide Hills Chardonnay: $30.95 per bottle
- Henschke ‘Eleanor’s Cottage’ Semillon Sauvignon Blanc: $32.00 per bottle
- Leeuwin ‘Art Series’ Riesling: $32.00 per bottle
- Catalina Sounds Sauvignon Blanc: $39.00 per bottle

RED WINE

- Willowglen Cabernet Merlot: $23.50 per bottle
- The Habitat Shiraz: $27.00 per bottle
- Imprint Cabernet Merlot: $28.00 per bottle
- Willow Bridge Estate ‘Dragonfly’ Rose: $33.00 per bottle
- Oakridge ‘Over the Shoulder’ Cabernet Merlot: $34.00 per bottle
- Kapuka Pinot Noir: $35.50 per bottle
- St Hallet ‘Garden of Eden’ Shiraz: $36.00 per bottle
- Snake + Herring Cabernet Sauvignon: $36.00 per bottle
- Innocent Bystander Pinot Noir: $39.00 per bottle

BEER & CIDER

- Cascade Premium Light: $5.50 per bottle
- Hahn Super Dry 3.5: $5.50 per bottle
- Peroni Leggera: $5.95 per bottle
- Crown Lager: $7.20 per bottle
- Corona: $7.95 per bottle
- Peroni Nastro Azzuro: $7.95 per bottle
- Batlow Premium Cider: $8.95 per bottle

NON-ALCOHOLIC

- Coke, Diet Coke, Lemonade & Lift: $2.60 per glass
- Juices (Orange and Apple): $7.95 per litre
- Sparkling Mineral Water: $7.95 per litre

Beverage package options available upon request.