UQ Business School Executive Venue 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, formal sit-down breakfast or buffet lunch, the Venue’s event organisers will work with you to ensure that the catering options compliment your event.
Conference Packages*

Lunch #1
Lamb Massaman - tender pieces of diced lamb slow cooked in Thai spices and finished w coconut cream and baked baby potatoes
Steamed scented jasmine rice (V GF DF)
Thai marinated beef strips w red onion and snow peas (GF DF)
Coconut, lime and mint salad w bean sprouts and peanuts (GF DF)

Lunch #2
Butter chicken – diced chicken cooked in tomatoes and mild spices finished w cream and butter (GF)
Lentil dhal – mild curry of lentils finished w fresh chopped coriander (GF DF)
Steamed scented jasmine rice (V GF DF)
Carrot and chickpea salad w baby spinach and yoghurt dressing (GF)

Lunch #3
Smoked paprika roasted chicken drumsticks w roast pumpkin (GF DF)
Paella primavera - vegetarian baked rice dish w saffron and vegetables (GF DF)
Corn, tomato and eggplant salad w herb dressing (GF DF)
Capsicum and chorizo salad w wild rocket and mustard dressing (DF)

Lunch #4
Macaroni cheese bake (V)
Meatballs in a rich Napoli sauce (DF)
Green salad w grilled vegetables, onion and olives and seeded mustard dressing (V GF DF)
Fennel, olive and citrus salad mixed through mesulin (GF V)

<table>
<thead>
<tr>
<th></th>
<th>HALF DAY</th>
<th>FULL DAY</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>$47.50</td>
<td>$51.50</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

*Minimum 10 guests. Lunch only pricing available upon request.*
Conference Packages (cont’d)*

**Lunch #5**
Lamb chops (mini t-bones) w roast potatoes (GF DF)
Grilled Barramundi w roasted cherry tomatoes
Caesar salad w crisp prosciutto, parmesan, egg, croutons and cos lettuce (GF)
Garden salad w cherry tomatoes, cucumber and red onion (V GF DF)

**Lunch #6**
Chicken fillet w Dijon, honey & thyme
Pork fillet medallions rubbed in rosemary and oregano served w grilled lemon (GF DF)
Green bean salad w feta and almond flakes, mustard dressing (GF)
Garden salad w cherry tomatoes, cucumber and red onion (V GF DF)

**Lunch #7**
Zucchini, eggplant and cherry tomato skewer dusted w smoked paprika and cumin
Pork riblets in brown sugar bbq sauce (GF DF)
Whole grain mustard potato salad (GF DF)
Texas coleslaw (GF DF)

**Lunch #8 (Ploughman's Lunch)**
Assorted cold meats - champagne leg ham, turkey, prosciutto, salami
Mixed salad items - lettuce, cucumber, sundried tomatoes, tasty cheese, carrot, olives, grilled eggplant, roasted capsicum and onion.
Condiments - tomato relish, mango chutney.
Selection of cheeses served w lavosh

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

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Full day package Includes:
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- 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
Express Packages*

**HALF DAY**  $29.50pp

- **On arrival**
  - Arrival tea, coffee and hot chocolate

- **Morning Tea or Afternoon Tea**
  - Chef’s selection of two sweet and/or savoury items
  - Tea, coffee and hot chocolate

- **Lunch**
  - Sandwiches, rolls and wraps with classic fillings (1pp)
  - Freshly sliced seasonal fruit platter
  - Tea, coffee and hot chocolate
  - Selection of assorted juice and soft drink

**FULL DAY**  $38.00pp

- **On arrival**
  - Arrival tea, coffee and hot chocolate

- **Morning Tea**
  - Chef’s selection of two sweet and/or savoury items
  - Tea, coffee and hot chocolate

- **Lunch**
  - Sandwiches, rolls and wraps with classic fillings (1pp)
  - Freshly sliced seasonal fruit platter
  - Tea, coffee and hot chocolate
  - Selection of assorted juice and soft drink

- **Afternoon Tea**
  - Chef’s selection of two sweet and/or savoury items
  - Tea, coffee and hot chocolate

*Minimum 10 guests.
# Express Menu

## EXPRESS BEVERAGES

<table>
<thead>
<tr>
<th>Service</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Half day tea, coffee and hot chocolate service</td>
<td>$9.60pp</td>
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<tr>
<td>Full day tea, coffee and hot chocolate service</td>
<td>$13.00pp</td>
</tr>
<tr>
<td>Assorted juice or soft drinks</td>
<td>$2.60pp</td>
</tr>
<tr>
<td>Tea, coffee and hot chocolate</td>
<td>$3.20pp</td>
</tr>
</tbody>
</table>

## EXPRESS BREAKFAST

Minimum 20 guests.

- Standup breakfast: $16.50pp
- Petite Danish and pastries
- Individual fruit and yoghurt cups
- Assorted savoury croissant bites and breakfast tartlets
- Juice, tea, coffee and hot chocolate

## EXPRESS MORNING/ AFTERNOON

<table>
<thead>
<tr>
<th>Selection</th>
<th>1 item</th>
<th>2 items</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of sweet or savoury items</td>
<td>$3.20pp</td>
<td>$6.40pp</td>
</tr>
</tbody>
</table>

## EXPRESS LUNCH

Minimum 10 guests.

- Working Lunch #1: $13.00pp
  - Selection of triangle cut sandwiches w classic fillings (1pp) and juice
- Working Lunch #2: $16.00pp
  - Selection of sandwiches, rolls and wraps (1pp) and juice

## EXPRESS MENU ADD-ONS

Minimum 10 guests.

- Freshly sliced seasonal fruit platter: $6.80pp
- 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>
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</thead>
<tbody>
<tr>
<td>Two course</td>
<td>$88.50pp</td>
</tr>
<tr>
<td>Three course</td>
<td>$99.95pp</td>
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</tbody>
</table>

Entree

Zucchini ribbons, roast beets, walnuts, fetta crème and rocket salad w sherry vinegar dressing (V GF)
Smoked shredded chicken on avocado salsa w dukkah, rocket and lemon (GF)
Lamb backstrap slices, roasted beetroot and walnuts w mojo verde (DF GF)
Pork belly slices in black pepper caramel w beansprouts, radish and chilli (DF DF)

Main

Roasted chicken breast on grilled zucchini wedges w mojo verde, pepperstrips, kipfler potatoes and jus gras (GF)
Pumpkin rotolo w grilled asparagus, sage and almond beurre noisette (V)
Eye Fillet, fondant potato, grilled asparagus and cherry tomato w red wine jus (GF)
Barramundi fillet w green beans, golden shallot, crisp prosciutto and roasted chat potatos (GF DF)

Dessert

Raspberry steamed pudding w dark chocolate anglaise and toasted pistachios
Dark chocolate tart w blueberries, dulce de leche and crème fraiche
Baked strawberry cheesecake w white chocolate and passionfruit drizzle
Poached summer fruits w vanilla bean ice cream and almond praline (GF)

*Minimum 10 guests.
Breakfast Packages

Corporate and Executive sit-down packages include table linen and waitstaff to service your event.

**CORPORATE 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)

**MAIN COURSE OPTIONS**

French omelette filled w smoked salmon, cream cheese, chives and rocket
Eggs Benedict w smoked bacon, spinach and hollandaise on sourdough
Grilled chorizo w homemade baked white beans and fried egg on toasted panini
Avocado, fetta and poached eggs, sprinkled w dukkah on toasted sourdough with rocket and lemon dressing
Big Breakfast – bacon, pork sausage, hash brown, grilled tomato, scrambled eggs and home made baked white beans served w toasted Turkish

**TRADITIONAL BUFFET** $28.95pp

Tea, coffee and juice
Selection of Danish pastries
Crisp bacon
Chipolata sausages
Hash browns
Grilled tomatoes
Scrambled eggs
Seasonal fruit platter
Canapés

**Chilled Canapés**  Minimum 20 guests
- Smoked chicken on rye w corn relish
- Cumin crusted rare beef, beetroot relish on croute
- Duck pastrami, red radish, raisin and bee pollen (fork)
- Whipped goats cheese vol-au-vent w leatherwood honey and toasted almonds (V)
- Tomato consomme’ w grilled corn, diced red onion salsa and celery curl (V GF DF)

**Hot Canapés**
- Fried chicken drummetes w cherry tomato and merlot chutney
- Pork belly w black pepper caramel, red radish & mint salad (DF GF)
- Shredded confit duck spring rolls w beansprouts and chilli caramel
- Chermoula zucchini skewer w avocado and grilled lime
- Haloumi cigars w romesco sauce

**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.

**Cocktail Add-Ons**  Minimum 10 guests

- **Stand Up Fork Dish**  $12.50pp (per item)
  - Thai marinated beef strips tossed through a lime coconut salad
  - Butter chicken w steamed rice
  - Lamb massaman w steamed rice
  - Fish w potato wedges
  - Lentil dahl w spiced yoghurt (V)

- **Platters** (platters serve approximately 10 guests)
  - Dips and breads platter - trio of dips served w selection of breads  $55.00 p/platter
  - Hot savoury platter - selection of four items  $115.00 p/platter
  - Gourmet cheese platter - selection of cheeses w lavosh and dried fruit  $110.00 p/platter
  - Antipasto platter - cured meats, olives, cheeses, marinated vegetables and lavosh  $105.00 p/platter
Beverage Menu

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

**SPARKLING WINE**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Willowglen Brut Sparkling NV</td>
<td>$24.50</td>
</tr>
<tr>
<td>Azahara’ Sparkling Moscato</td>
<td>$25.00</td>
</tr>
<tr>
<td>Veuve Ambal Vin Mousseux Blanc de Blancs Brut NV</td>
<td>$35.00</td>
</tr>
<tr>
<td>Biancavigna NV Prosecco Brut DOC</td>
<td>$43.00</td>
</tr>
<tr>
<td>42 Degree South Premier Cuvee Sparkling NV</td>
<td>$45.50</td>
</tr>
<tr>
<td>NV Champagne Louis Roederer Brut Premier</td>
<td>$160.00</td>
</tr>
<tr>
<td>Mojo Shiraz</td>
<td>$32.50</td>
</tr>
<tr>
<td>Snake + Herring Cabernet Sauvignon</td>
<td>$37.50</td>
</tr>
<tr>
<td>Rockbare McLaren Vale Shiraz</td>
<td>$40.50</td>
</tr>
<tr>
<td>Foster e Rocco ‘Nuovo’ Sangiovese</td>
<td>$43.00</td>
</tr>
<tr>
<td>Red Claw Pinot Noir</td>
<td>$45.50</td>
</tr>
<tr>
<td>Two Hands Gnarly Dudes Barossa Valley Shiraz</td>
<td>$50.50</td>
</tr>
<tr>
<td>Pierro Cabernet Merlot LTCF (Qld)</td>
<td>$63.00</td>
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**WHITE WINE**

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<tbody>
<tr>
<td>Willowglen Semillon Sauvignon Blanc</td>
<td>$24.50</td>
</tr>
<tr>
<td>Endless Pinot Gris</td>
<td>$25.00</td>
</tr>
<tr>
<td>Tainui Sauvignon Blanc</td>
<td>$28.00</td>
</tr>
<tr>
<td>Willow Bridge Estate ‘Dragonfly’ Sauvignon Blanc</td>
<td>$30.00</td>
</tr>
<tr>
<td>Sticks Chardonnay</td>
<td>$35.00</td>
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<tr>
<td>Leeuwin ‘Art Series’ Riesling</td>
<td>$38.00</td>
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<tr>
<td>Catalina Sounds Sauvignon Blanc</td>
<td>$43.00</td>
</tr>
<tr>
<td>Red Claw Pinot Gris</td>
<td>$45.50</td>
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<tr>
<td>Shaw + Smith Sauvignon Blanc</td>
<td>$48.00</td>
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<tr>
<td>Fire Gully Chardonnay</td>
<td>$48.00</td>
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<tr>
<td>Shaw + Smith M3 Chardonnay</td>
<td>$81.00</td>
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<tr>
<td>Sticks Chardonnay</td>
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**RED WINE**

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<tbody>
<tr>
<td>Willowglen Cabernet Merlot</td>
<td>$24.50</td>
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<tr>
<td>LaLa Land Tempranillo</td>
<td>$27.50</td>
</tr>
<tr>
<td>Endless Wine Pinot Noir</td>
<td>$30.00</td>
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**BEER & CIDER**

<table>
<thead>
<tr>
<th>Beer or Cider</th>
<th>Price</th>
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<tbody>
<tr>
<td>Coke, Diet Coke, Lemonade &amp; Lift</td>
<td>$2.60</td>
</tr>
<tr>
<td>Juices (Orange and Apple)</td>
<td>$7.95</td>
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<tr>
<td>Sparkling Mineral Water</td>
<td>$7.95</td>
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**NON-ALCOHOLIC**

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Beverage package options available upon request.