



Savoury Selections

AVAILABLE ALL DAY FOR A MIN. OF 10 SERVES. PRICES ARE PER SERVE

MINI CROISSANT SELECTION:

Ham & cheese	\$4.6
Brie & tomato (V)	\$4.6

MINI BAGEL SELECTION:

Ham & pickled relish	\$4.6
Salami & tomato relish	\$4.6
Cucumber, cheese, carrot & aioli (V)	\$4.6

MINI PIZZA SELECTION:

Salami & jalapeno	\$4.6
Bacon & pineapple	\$4.6
Pear, blue cheese & rocket (V)	\$4.6

BRIOCHE SLIDER SELECTION:

Pork & slaw	\$5.5
Ham & brie	\$5.5
Beef & cheese	\$5.5
Satay chicken sloppy Joe	\$5.5
Classic sloppy Joe	\$5.5

PIZZAS

BBQ Chicken 12"	\$17
Three Cheese 12" (V)	\$17
Salami 12"	\$17

(GF) 12" and mini pizzas are available by request*

*additional cost will apply

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE | (DF) DAIRY FREE

Savoury Selections

CREATE YOUR OWN CANAPE OR PLATTER MENU FROM THE ITEMS BELOW

COLD

Smoked salmon blini	\$3.5
Watermelon & feta cup (GF)	\$3.5
Bacon & cheese ball (GF)	\$1.2
Beef tartare with parmesan crouton	\$5.5
Prosciutto & blue cheese roulade	\$6
King prawn & lime mango salsa (GF)	\$6.5
Assorted sushi roll (5) (min. 2 serves)	\$10
Sushi roll (5) (VG) (min. 2 serves.)	\$10
Sushi roll (5) (V) (min. 2 serves)	\$10
Sushi roll (5) (GF) (min. 2 serves)	\$10

WARM

Cheese, tomato & spinach puff	\$2
Tomato, rocket & brie gnocchi bites (V)	\$4
Mung balls (VG)	\$2
Spring roll (VG)	\$2
Mini pie	\$2.3
Home baked sausage rolls	\$2.3
Quiche Lorraine	\$2.3
Vegetarian quiche (V)	\$2.3
Dumplings (VG)	\$2
Mini Pasties (V)	\$2.3

WARM (CONTINUED)

Char siu bao (BBQ pork steamed bun)	\$2.3
Vegetable curry puff (V)	\$4.6
Duo of spring roll & samosa (V)	\$4.6
Vegetable tart (V)	\$4.6
Chicken satay skewers (GF)	\$4.6
Beef satay skewers (GF)	\$4.6
Eggplant parmigiana (V) (GF)	\$5
Tofu and vegetable skewers (VG) (GF)	\$6
Seared long bone lamb cutlets (GF)	\$7
King prawn skewers with lemon oil	\$7

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SUSHI PLATTER

SERVES 10 PEOPLE | 40 PIECES \$80

Selection of assorted fresh sushi served with soy sauce, wasabi & pickled ginger.

(GF) (VG) (V) available by request*

RICE PAPER ROLL PLATTER

SERVES 10 PEOPLE | 40 PIECES \$70

Selection of chicken (10), tuna (10), tofu (10) and prawn (10) rice paper rolls.

(GF) (VG) (V) available by request*

SEAFOOD PLATTER (WARM)

SERVES 10 PEOPLE \$150

Crumbled scallops (10), prawns (10), battered fish bites (10), salt & pepper squid (10), served with a bowl of potato wedges & lemon.

PARTY PLATTER

SERVES 10 PEOPLE | 40 PIECES \$109

Selection of mini sausage rolls (10), quiches (10), pasties (10) and pies (10) served with tomato and BBQ sauce.

VEGETARIAN PLATTER (WARM)

SERVES 10 PEOPLE | 40 PIECES \$109

Pumpkin arancini (10), mini quiche (10), baked vegetable curry puffs (10), vegetable kebabs (10), served with minted yoghurt dip.

VEGAN PLATTER (WARM) (VG)

SERVES 5 PEOPLE | 20 PIECES \$75

Mung balls (5), curry puffs (5), spring rolls (5) and dumplings (5) served with sweet chilli sauce.

*additional cost will apply





CHEESE PLATTER

SERVES 10 PEOPLE

\$110

Selection of cheddar, blue and brie cheese served with dried fruits, nuts and crackers.
(GF) crackers available by request*

FRUIT PLATTER

SERVES UP TO 10 PEOPLE

\$37

SERVES 15 PEOPLE

\$55

Watermelon, honeydew melon, rockmelon, strawberries & pineapple.

ANTIPASTO PLATTER

SERVES 10 PEOPLE

\$84

Continental meats, feta cheese, marinated olives, pickled vegetables, cooked sausage with focaccia bread & dip.

BREADS & DIPS PLATTER

SERVES 10 PEOPLE

\$43

Selection of 4 dips - hummus, beetroot, guacamole, capsicum - served with toasted Turkish bread.

(GF) bread available by request*

ORIENTAL PLATTER

SERVES 10 PEOPLE

\$109

Samosas (20), steamed Chinese dumplings (20), mini spring rolls (20) served with sweet chilli sauce, curry puffs (10)

*additional cost will apply

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Sweet Selections

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Gluten-free & nut-free biscuits	\$1.5	Assorted eclairs	\$2.5	Portuguese custard tart	\$4
Gourmet mini Danish pastry	\$2	Assorted French macarons	\$2.5	Freshly baked scones (with whipped cream & coulis)	\$4
Assorted mini muffins	\$2	Chocolate mud cake (DF) (GF) (VG)	\$4	Mini fruit flan	\$4
Assorted mini donuts	\$2	Hummingbird cake (GF) (VG)	\$4	Fruit kebab	\$4
Chocolate jaffa slice (GF)	\$2	Assorted banana bread	\$4		

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Bar Menu

UNIVERSITY FUNCTION CATERERS OPERATES UNDER A SPECIAL FACILITY LIQUOR LICENSE. ALL PRICES ARE PER BOTTLE AND WILL BE CHARGED ON CONSUMPTION (PLEASE REFER TO TERMS AND CONDITIONS)

FRUIT JUICE & SOFT DRINKS

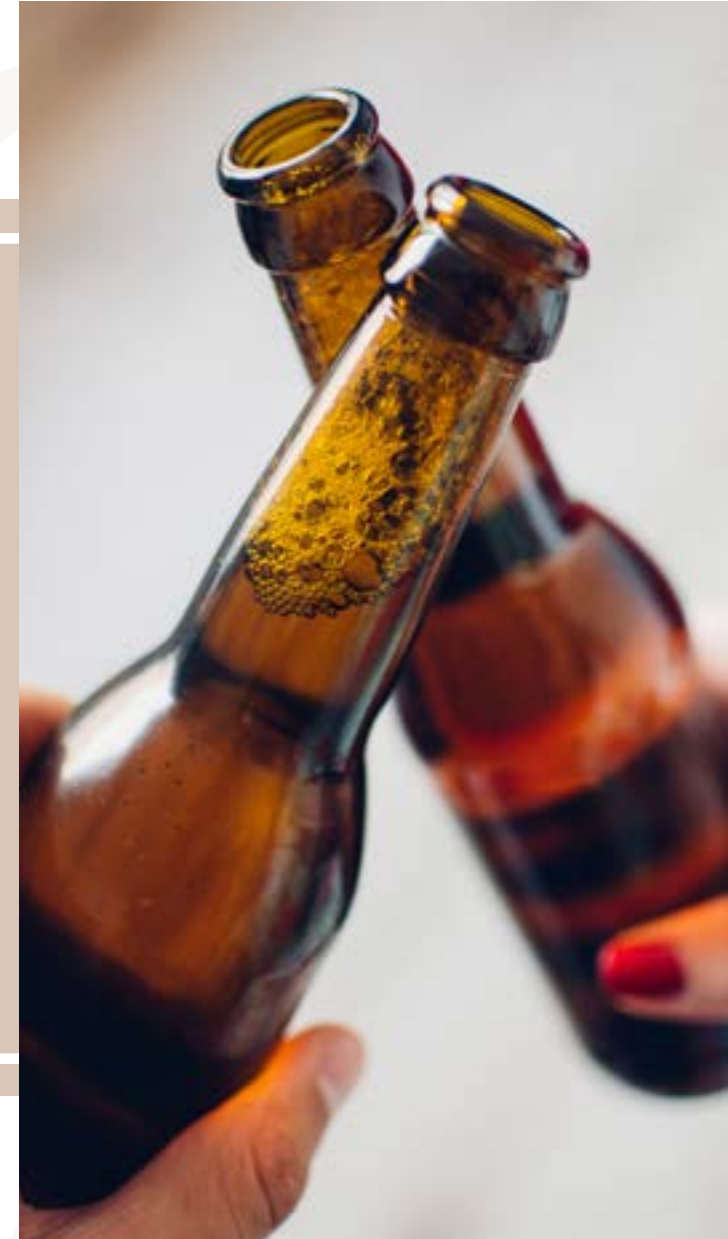
Chilled fruit juice 350ml	\$3
Orange Apple Banana, Apple & Mango Apple & Blackcurrant	
Chilled fruit juice 2L	\$8.5
Orange Apple	
Still water bottle 600ml	\$3
Sparkling water bottle 450ml	\$3
Soft Drinks	\$3
Coca Cola Coke Zero Lift Sprite	
Ice bagged 3kg	\$5
Ceramic dispenser and disposable cups with water (15L)	\$30

BEER

James Boags Premium (5.0%)	\$8.5
Light (2.5%)	\$7.5
Little Creatures Pale Ale (5.2%)	\$8.5
Rogers Amber Ale (3.5%)	\$7.5
James Squire 150 Lashes Pale Ale (4.2%)	\$8
Somersby Cider (3.5%)	\$7
Matso's Ginger Beer (3.5%)	\$8.5
Heineken Heineken (5%)	\$8.5
Heineken Free (3.3%)	\$7.5

ALCOHOL SERVICE:

When alcohol is supplied at an event by us, it is mandatory under the terms and conditions of our liquor license that it is served by our staff. It is an offence under the Liquor Contract Act 1988 to sell or supply liquor to a person under the age of 18 years on licensed or regulated premises or for a person under the age of 18 years old to purchase, or attempt to purchase, liquor on licensed or regulated premises.



WE ARE HAPPY TO CATER FOR YOUR SPECIFIC BEVERAGE NEEDS!

Wine List

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SPARKLING

Stony Peak Brut (South Eastern Australia)	\$19
Tyrrell's Moore's Creek Sparkling (Hunter Valley, SA)	\$25
Charles Pelletier (Burgundy, France)	\$28
Chandon NV (Yarra Valley, VIC)	\$38
GH Mumm NV (Champagne, France)	\$90
Moet NV (Champagne, France)	\$90

WHITE

Stony Peak Semillon Sauvignon Blanc (South Eastern Australia)	\$19
Heathridge Gold Label SBS (Margaret River, WA)	\$22
Hartog's Plate Sauvignon Blanc Semillon (WA)	\$22
Tyrrell's Moore's Creek SSB (Hunter Valley, SA)	\$25
Tyrrell's Moore's Creek Chardonnay (Hunter Valley, SA)	\$25
Little Berry Sauvignon Blanc (Adelaide Hills, SA)	\$28
Vasse Felix Classic Dry White (Margaret River, WA)	\$28
Forester Estate SSB (Margaret River, WA)	\$32
Cape Mentelle SBS (Margaret River, WA)	\$36

RED

Stony Peak Shiraz Cabernet (South Eastern Australia)	\$19
Heathridge Gold Label Shiraz (Margaret River, WA)	\$22
Hartog's Plate Cabernet Merlot (WA)	\$22
Tyrrell's Moore's Creek Shiraz (Hunter Valley, SA)	\$25
Tyrrell's Moore's Creek Cabernet Sauvignon (Hunter Valley, SA)	\$25
Little Berry Shiraz (Adelaide Hills, SA)	\$28
Vasse Felix Classic Dry Red (Margaret River, WA)	\$28
Forester Estate Cabernet Merlot (Margaret River, WA)	\$32
Forester Estate Shiraz (Margaret River, WA)	\$32
Cape Mentelle Trinders Cabernet Merlot (Margaret River, WA)	\$40



Equipment & Staff

LINEN

White table cloth (2.24m x 2.24m)	\$12.5
Coloured overlay	\$POA
Round table cloth (3.2m)	\$POA
Linen napkins	\$POA
Chair covers	\$POA

EQUIPMENT

Trestle table (1.8m length)	\$11
Cocktail bar table	\$POA
Glassware	from \$0.77
Crockery	from \$0.25
Cutlery	from \$0.25
Disposable glasses (each)	\$0.5
Disposable cutlery packs (each)	\$1
Disposable paper plates/bowls	\$0.5
Jug	\$2.2

STAFFING (PRICES PER HOUR)

Service staff (Mon - Fri 7am to 7pm)	\$44
Chef (Mon - Fri 8am to 7pm)	\$48
Service staff (weekends)	\$48
Chef (weekends)	\$52
Service staff (public holidays)	\$POA
Chef (public holidays)	\$POA

PLEASE NOTE: ALL MISSING OR DAMAGED ITEMS WILL INCUR FULL REPLACEMENT COST

OPERATING TIMES

University Function Caterers' standard operating hours are Monday to Friday from 7am to 7pm. All deliveries and collections required outside these times will incur additional charges and will require a minimum order value. Catering services outside standard operating times is by prior arrangements.

BOOKINGS, ADJUSTMENTS AND CONFIRMATIONS

The University Function Caterers office is open from 8am to 4pm Monday to Friday.

Initial booking request

We require a minimum of 3 working days notification to process your booking and issue confirmation notes.

Confirmation & Adjustments

Any amendments to numbers, time, location, specific dietary requirements must be advised at least two full working days before the event (48 hours). No amendments will be accepted thereafter.

Larger functions

Cocktail parties & events held outside of normal operating hours or requiring service staff require at least 7 working days' notice. Final numbers must be confirmed no later than 4 working days prior to the event.

PLEASE NOTE: BOOKINGS ARE NOT CONFIRMED UNTIL YOU HAVE RECEIVED A WRITTEN REPLY FROM THE UNIVERSITY FUNCTION CATERERS OFFICE.

MINIMUM NUMBERS

We cater to a minimum number of 10 guests.

PLEASE NOTE: THERE ARE ADDITIONAL MINIMUM REQUIREMENTS ON SOME MENUS.

CANCELLATION POLICY

	COFFEE AND TEA	FOOD & BEVERAGE	COCKTAIL / DINNER EVENT
1 WORKING DAY PRIOR	Full Charge	Full Charge	Full Charge
2 WORKING DAYS PRIOR	50% charge of the event total	50% charge of the event total	50% charge of the event total
3+ WORKING DAYS PRIOR	No charge	No charge	No charge

PLEASE NOTE: IF THE CANCELLATION RESULTS IN A FULL CHARGE, PLEASE BE READY TO NOMINATE A DELIVERY AREA TO YOUR ORDER. YOUR DECISION WHETHER TO ACCEPT THE FOOD OR NOT WILL BE FINAL.

DELIVERIES

Campus

During operating hours, there is a delivery, collection & administration fee:

Over \$300 = no charge

\$200 - \$300 = \$15

\$100 - \$200 = \$20

Under \$100 = \$25

Off campus

All off campus deliveries will incur a delivery/service charge depending on the time and distance required to deliver and collect items, starting at \$60.

A minimum order value of \$300 is required for off campus deliveries.

DELIVERY

University Function Caterers will deliver your order 10 to 15 minutes prior to the confirmed event starting time. To ensure that your order is secure we recommend that someone be present to accept the delivery and remain there until attendees arrive. Functions in public areas should not be left unattended and University Function Caterers do not accept responsibility for missing items once they are delivered.

LEFTOVER POLICY

Due to regulations of the Health Department and in line with industry standards, any food not consumed during an event must not be removed except by University Function Caterers staff. No credit will be given for unused food. Doggy bags are not permitted.

PRICING POLICY

Our menu prices are based on events held on University of Western Australia Crawley campus during standard business hours – Monday to Friday. Events held on Saturday or Sunday or after hours will incur a surcharge and all pricing shall be confirmed on acceptance of your booking.

Published prices are inclusive of GST.

We reserve the right to increase prices in line with rising costs and the CPI without prior notice to clients, but will endeavour to honour quoted prices.

EVENT ACCESS

University Function Caterers may refuse to service an event where the requested catering is on a first or second floor location that has no elevator access. This is to prevent injury to our event staff and in line with OH&S.

MISSING EQUIPMENT

Missing or damaged equipment will incur full replacement cost. Please ensure that equipment is left packed at the delivery point. Missing items will be charged on the final invoice.

Additional costs will apply if our staff are required to return

on other than agreed times to collect equipment due to the event running late or equipment not being left in the set-up location.

SPECIAL DIETS

A special menu is available for clients requiring special dietary needs. This menu covers vegetarian, vegan, halal, no dairy and gluten free needs.

We are unable to cater for individual diets or dislikes. Some critical medical based allergies can be catered for but we cannot guarantee that we can cater to all requests. However, we will endeavour to assist where possible. Dietary requests must be made at time of booking and will not be accepted later than 2 full working days prior to the event. Additional costs may apply for special diets.

Please note: Whilst we strive to cater to a range of diverse dietary requirements, we cannot guarantee that our foods do not contain nuts or ingredients derived from nuts.

EVENT EQUIPMENT

All catered events will include appropriate (where applicable) disposable crockery, cutlery and paper napkins. It is the client's responsibility to provide adequate furniture and fitting for the food and beverage ordered. Any tables and tablecloths not provided by client will be charged for.

ALCOHOL SERVICE

When alcohol is supplied at an event by us, it is mandatory under the terms and conditions of our liquor license that it is served by our staff.

It is an offence under the Liquor Control Act 1988, to sell or supply liquor to a person under the age of 18 years old on licensed or regulated premises or for a person under the age of 18 years to purchase, or attempt to purchase, liquor on licensed or regulated premises.

All prices reflected on our beverage lists are per bottle and will be charged on consumption.

No credit is given for any unused opened bottles. Opened and unused alcoholic beverages cannot be removed from the event, except by University Functions Caterers staff.

THE UNIVERSITY FUNCTION CATERERS IS PROUD SUPPORTER OF THE CONCEPT OF RESPONSIBLE SERVICE OF ALCOHOL. OUR SERVICE STAFF RETAIN THE RIGHT TO REFUSE ALCOHOL SERVICE TO AN INTOXICATED PATRON.

WHAT WE REQUIRE FROM YOU:

Date of the event

Name of the event

Your department | Your name | Contact details

Delivery address | building & room number

If table & linen is required

Any specific details such as restricted access or lifts

Any other details which are relevant to your event

Delivery time & event start | Collection time

Billing name and address (for invoicing)