

About us



For 20 years, University Function Caterers has provided catering, functions and venue hire to the UWA and wider Perth communities.

BESPOKE CATERING

From conferences to cocktail parties to five-course meals, we can cater to your every need. Our chefs will create the perfect menu with exquisite taste in every bite. And it will all be topped off with exceptional service.

BEAUTIFUL OCCASIONS

Planning a special event? You needn't worry about a thing. We'll make sure every detail is perfected - the food, the drinks - so you can enjoy the occasion as much as your guests!

Let us help you arrange every detail.

We've got you covered:

(V) VEGETARIAN

(VG) VEGAN

(GF) GLUTEN FREE

(DF) DAIRY FREE



Coffee and Tea

HOUSE TEA & COFFEE

\$3.9 PER PERSON

MIN. 10 PEOPLE*

Hot water urn, variety of tea bags, variety of coffee bags, milk in jug, sugar sachets, tea spoons, ceramic cups and saucers.

FRESH POD COFFEE & HOUSE TEA

\$5.9 PER PERSON

MIN. 10* / MAX. 30 PEOPLE

Hot water urn, pod coffee machine, variety of tea bags, coffee pods, milk in jug, sugar sachets, tea spoons, ceramic cups and saucers. Power must be available on site for this service.

ALL DAY HOUSE COFFEE & TEA

\$8.8 PER PERSON

MIN. 10 PEOPLE*

Electric hot water urn, variety of tea bags, variety of coffee bags, milk in jug, sugar sachets, plastic tea spoons, disposable paper cups (all day supply, four serves per person).

ALL DAY POD COFFEE & HOUSE TEA

\$12 PER PERSON

MIN. 10* / MAX. 30 PEOPLE

Hot water urn, pod coffee machine, variety of tea bags, milk in jug, sugar sachets, tea spoons, ceramic cups and saucers (all day supply, four serves per person). Power must be available on site for this service.



*FOR COFFEE & TEA ORDERS WITHOUT FOOD THE MINIMUM REQUEST IS 20 SERVES



Sweet Selection

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

CREATE YOUR OWN PLATTER MENU FROM THE ITEMS BELOW.

Biscuits (GF)	\$2	Melon & rose panna cotta cups (GF)	\$3.5	Morning/Afternoon Tea Platter (40 pieces)	\$90
Mini muffin	\$2.5	Selection of éclairs, macarons & choux (ea)	\$3.5	<i>Mini muffins (12), donuts (12), Danish pastry (12), chocolate</i>	
Glazed donut	\$2.5	Assorted petite cheesecake (ea)	\$3.5	<i>mud cake (4) (VG) (GF) (DF)</i>	
Caramel iced sponge cake topped with almond	\$3	Assorted large muffin	\$4	Deluxe Morning/Afternoon Tea Platter (40 pieces)	\$120
Gourmet Danish pastry	\$3	Portuguese custard tart	\$4.5	<i>Croissants with almond cream (10), mini muffins (10),</i>	
Lemon cake topped with coconut	\$3	Freshly baked scone with whipped cream & coulis	\$4.5	<i>melon & rose panna cotta cups (10) (GF), banana &</i>	
Chocolate jaffa slice (GF)	\$3	Mini fruit flan	\$4.5	<i>strawberry blini (10), vanilla & berry scones (10)</i>	
Banana sponge topped with walnut	\$3	Almond custard croissant	\$4.5		
Chocolate cake	\$3	Chocolate mud cake (VG) (GF) (DF)	\$5		
Fruit kebab (VG) (GF) (DF)	\$3.5	Hummingbird cake (VG) (GF)	\$5		

Savoury Selection

CREATE YOUR OWN CANAPE OR PLATTER MENU FROM THE ITEMS BELOW.

FOR COCKTAIL EVENTS WE RECOMMEND: 1 HOUR - 5 CANAPES PER GUEST / 2 HOURS - 6 CANAPES PER GUEST

COLD

Cheese, tomato & spinach puff (V)	\$2.5
Watermelon & feta cups (V) (GF)	\$2.5
Corn chip & quinoa dip (V) (GF)	\$4
Ratatouille tart (V)	\$4.5
Pumpkin & onion tart (V)	\$4.5
Prosciutto & ricotta puff	\$4.5
Duck blini	\$5.5
Smoked salmon blini	\$5.5
Sushi (10 pieces)	\$25

WARM

Vegetarian arancini (V)	\$2.5
Falafel nugget (VG) (DF)	\$2.5
Polenta chips (VG) (DF)	\$2.5
Spring roll (VG) (DF)	\$2.5
Samosa (VG) (DF)	\$2.5
Chicken satay skewer (GF)	\$3.5
Beef satay skewer (GF)	\$3.5
Tofu satay skewer (VG) (DF)	\$3.5
Assorted mini pie	\$3.5
Mini sausage roll	\$3.5
Mini ricotta sausage roll (V)	\$3.5

Quiche Lorraine	\$3.5
Vegetarian quiche (V)	\$3.5
Mini pastie (V)	\$3.5
Mini hot dog	\$4.5
Tomato, rocket & brie gnocchi bites (V)	\$4.5
Vegetable curry puff (VG)	\$4.5
Steamed pork bun	\$4.5
Seared long bone lamb cutlets (GF)	\$7
King prawn skewers with lemon oil	\$7

SOMETHING EXTRA

Croissant selection:	
Ham & cheese	\$4.6
Brie & tomato (V)	\$4.6
Brioche slider selection:	
Pork & slaw	\$6
BBQ beef	\$6
Pumpkin & cheese (V)	\$6

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



Sandwiches & Rolls

CREATE YOUR OWN SANDWICH & ROLL PLATTER.

WE RECOMMEND 1 WHOLE SERVE PER PERSON.



TRIANGLE SANDWICH (CUT IN QUARTERS)	\$9
TORTILLA WRAPS (CUT IN THIRDS)	\$9.5
BAGUETTE (CUT IN HALF)	\$10.5
TOASTED TURKISH (CUT IN HALF)	\$11.5
FOCACCIA (CUT IN HALF)	\$11.5
GLUTEN FREE MEAT OR VEGETARIAN CREPE (CUT IN HALF) (GF)	\$12.5
GLUTEN FREE MEAT OR VEGETARIAN SANDWICH (CUT IN HALF) (GF)	\$12.5
VEGAN SANDWICH (CUT IN HALF) (VG)	\$12.5
VEGAN WRAP (CUT IN HALF) (VG)	\$12.5
VEGAN BAGUETTE (CUT IN HALF) (VG)	\$12.5

Specialty Platters

COLD

VEGETABLE & HUMMUS PLATTER - SERVES 10 PEOPLE \$35

Selection of vegetables - carrots, celery, mushroom, cucumber and capsicum - served with hummus (GF) and olives.

BREADS & DIPS PLATTER - SERVES 10 PEOPLE \$43

Selection of dips - hummus (GF), beetroot, capsicum and sour cream - served with corn chips (GF), toasted Turkish bread and roti bread.

FRUIT PLATTER (V) (GF) - SERVES 15 PEOPLE \$50

Watermelon, lychee, rockmelon, strawberries, pineapple and apple served with yoghurt.

SALUMI PLATTER - SERVES 10 PEOPLE \$80

Prosciutto, salami, ham, chorizo, olives and pickled vegetables served with pizza bread.

CHEESE PLATTER - SERVES 10 PEOPLE \$120

Selection of 3 cheeses - cheddar, blue and brie - served with dried fruits, nuts and crackers (GF crackers available by request).

JAPANESE PLATTER (50 PIECES) \$115

Fresh sushi (20), nigiri (10), rice paper roll (10), uramaki (10) and inari nigiri (10) with soy sauce, pickled ginger and wasabi.

SUSHI PLATTER (40 PIECES) \$90

40 pieces of fresh sushi with soy sauce, pickled ginger and wasabi.

RICE PAPER ROLL PLATTER (40 PIECES) \$90

40 pieces of rice paper rolls - chicken (10), vegetable (10), tofu (10) (V), prawn (10).

VEGETARIAN PLATTER (40 PIECES) \$100

Watermelon & feta cup (8) (GF), corn chip dip (8) (GF), ratatouille tart (8), pumpkin & onion tart (8), spinach & tomato puff (8).

WARM

MIXED PASTRY PLATTER (40 PIECES) \$110

Peppered steak pie (5), chunky beef pie (5), lamb & rosemary pie (5), satay chicken pie (5), dahl pie (5) (VG), ricotta & spinach sausage roll (5) (V), vegetarian pie (5) (V), chilli cheese sausage roll (5).

ORIENTAL DUMPLING PLATTER (50 PIECES) \$80

Pork buns (10), ginger prawn dumpling (10), Shanghai dumpling (10), shumai (10), chicken dim sims (10).

ASIAN FRIED PLATTER (50 PIECES) \$70

Spring rolls (10) (VG), samosa (10) (VG), curry puffs (10) (VG), beef dim sims (10), fried onion rings.

MIXED - COLD & WARM

VEGAN PLATTER (25 PIECES) \$50

Falafel balls (5), spring rolls (5), avocado & tomato tart (5), tofu satay skewer (5) (GF), polenta chips (5) (GF).

GLUTEN FREE PLATTER (30 PIECES) \$50

Corn chip & quinoa dip (5) (V), chicken satay skewers (10), pan fried polenta chips (5), watermelon & feta cup (5) (V), olives.



AVAILABLE FROM 11AM TO 2PM FROM MONDAY TO FRIDAY FOR A MIN. OF 20 GUESTS.

\$30 PER PERSON

YOUR CHOICE OF:

1 HOT MEAT DISH

2 HOT VEGETARIAN DISHES

1 VEGETABLE DISH

1 SALAD DISH

1 FRUIT PLATTER

Buffet Lunch Package

MEAT DISHES

Mediterranean chicken (GF)

Sirloin silverside (GF)

Grilled BBQ spiced chicken (GF)

Barramundi fish (GF)

VEGETARIAN DISHES

Grilled courgette with ratatouille (VG) (GF)

Vegetarian paella (VG) (GF)

Roast ratatouille sour cream enchilada (V)

Nut butter basil gnocchi with pumpkin (V)

VEGETABLE DISHES

Garlic herb roasted potatoes (VG) (GF)

Roast pumpkin and stringless beans (VG) (GF)

Cauliflower and cheese (V)

SALAD DISHES

Garden salad (V) (GF)

Greek salad (V) (GF)

Italian pasta salad (V)

Sweet potato quinoa (V) (GF)

WE RECOMMEND BOOKING ONE OF OUR SERVICE STAFF TO LOOK AFTER YOUR GUESTS DURING LUNCH SERVICE.

Set up, delivery & staffing fees apply, please see our terms & conditions for more information



EST 1997

OPERATING TIMES

University Function Caterers' standard operating hours are Monday to Friday from 8am to 4pm. All deliveries and collections required outside these times will incur a staffing fee and will require a minimum order value. Catering services outside standard operating times is by prior arrangement and subject to approval.

BOOKINGS, ADJUSTMENTS AND CONFIRMATIONS

A booking is considered tentative once University Function Caterers have prepared and forwarded a quotation document for the client's consideration.

Whilst we understand that things can change or pop up at the last minute, we have the following time frames in place to ensure that you are receiving the best possible catering service.

	MINIMUM NOTICE	CONFIRMATION
DAY TIME / SMALL EVENTS	3 days prior	48 hours
SUNDOWNERS / COCKTAIL / DINNER	7 working days prior	4 days
MINOR ADJUSTMENTS		10am 2 working days prior

Bookings are not confirmed until you have received your confirmation documentation from our catering staff.

MINIMUM NUMBERS

Most menus require a minimum number of serves. Please refer to the information on each menu regarding specific minimum requirements.

CANCELLATION POLICY

We understand that plans change, and we will gladly assist you in making changes to your catering order with the following conditions and charges.

If 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.

	COFFEE & TEA ONLY	FOOD & BEVERAGE	COCKTAIL EVENT / DINNER EVENT
DAY OF THE EVENT	Full charge	Full charge (less any items charged on consumption)	Full charge + staff costs (less any items charged on consumption)
1 WORKING DAY PRIOR	\$20 admin fee	Full charge (less any items charged on consumption)	Full charge + staff costs (less any items charged on consumption)
2 WORKING DAYS PRIOR	No charge	50% charge (less any items charged on consumption)	Full charge + staff costs (less any items charged on consumption)
7 DAYS BEFORE YOUR EVENT	No charge	No charge	No charge

DELIVERIES

University Function Caterers will deliver your order 10 to 15 minutes prior to confirmed event starting times (unless otherwise stated). To ensure your order is secure we recommend that someone be present to accept the delivery and to ensure the area is ready.

Functions in public areas should not be left unattended and University Function Caterers accepts no responsibility for missing items once they are delivered.

Campus

During operating hours, there is a delivery, collection & administration fee of \$30 per event for delivery and collection on campus.

After 7pm staffing costs will apply.

Off Campus

All off-campus deliveries will incur a delivery/service charge (starting at \$60) depending on the time and distance required to deliver and collect items. A minimum order value of \$300 is required for off campus deliveries.

LEFTOVER POLICY

Duo to regulations of the Health Department and in line with the 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.

PRICING POLICY

Our menu prices are based on events 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 surcharge across both staffing and food/beverage price and shall be confirmed on acceptance of your booking.

All prices are current at the time of quotation however are subject to change based on market fluctuations.

Prices will be confirmed when finalizing your order unless your event has items charged on consumption.

PRODUCT AVAILABILITY

University Function Caterers reserve the right to substitute food, beverage or service items, in consultation with the client, when issues arise regarding product availability or supply.

SERVICE

Food and beverage staff are not included in the menu pricing. However, our friendly staff can advise you on suitable staffing levels and rates for your event to ensure the best outcome and affordable options for your function. If due to unforeseen circumstances, the event should run overtime, this can be taken into consideration and can be charged at an additional cost to the final invoice. During the time of booking, the sales staff will be able to provide guidance as to an appropriate time for staff start and finish.

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

SPECIAL DIETS

Dietary requests must be made at the 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.

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 unused opened bottles. Opened and unused alcoholic beverages cannot be removed from the event, except by UFC staff.

The University Function Caterers is proud supporter of the concept of responsible service of alcohol. Our service retains the right to refuse alcohol service to an intoxicated patron.

WHAT WE REQUIRE FROM YOU:

Date of the event

Name of the event

Invoice to:

Internal customers: Name & department

External customers: Name, company name, phone number, address, email

Delivery address:

Building & room number (floor level)

Best entrance

Delivery time & event start/collection time

Contact name and telephone during event