

UCX

The student experience

UCX

The student experience

ucevents*

CONFERENCE

Package



BREAKFAST

Breakfast Packages

THE MORNING STARTER

\$21 PER PERSON

MINIMUM 20 PEOPLE

freshly brewed coffee and Pickwick teas
seasonal fresh whole fruit bowl
your choice of two fruit juices
natural or fruit yoghurt
danish pastries, croissants, muffins, rolls and sliced bread
individual jam, marmalade, honey, peanut butter and butter

THE BREAKFAST BUFFET

\$26 PER PERSON

MINIMUM 20 PEOPLE

everything listed in The Morning Starter + two items of your choosing from the list below:

ham, cheese & tomato croissant
cheese & tomato croissant (V)
english muffin, scrambled egg and double smoked ham
turkish bread topped with tomato, mozzarella & pesto (V)
spinach and mushroom frittata

THE HOT PLATED BREAKFAST

\$35 PER PERSON

MINIMUM 20 PEOPLE

ALTERNATE SERVICE

everything listed in The Morning Starter + two items of your choosing from the list below:

scrambled egg, bacon, sausage, mushroom, tomato with sauteed potato (GF)
scrambled egg on sour dough with smoked salmon
asparagus and potato frittata, roast tomato, herb salad with parmesan (V) (GF)
Florentine eggs benedict - poached eggs and ham on an english muffin with hollandaise sauce and asparagus OR wilted baby spinach

A hand is shown placing a small, round, golden-brown biscuit onto a stack of similar biscuits. The stack is arranged in a pyramid shape on a clear glass cake stand. The background is a soft, out-of-focus pinkish-white surface. The text "QUICK BITES" is overlaid in the center of the image.

QUICK BITES

Morning & Afternoon Tea

RECHARGE PACKAGE

\$12.50 PER PERSON

MINIMUM 10 PEOPLE

freshly brewed coffee and selection of assorted Pickwick teas
seasonal fresh whole fruit bowl
your choice of two items from the sweet & savoury menu's below

WANT BOTH MORNING & AFTERNOON TEA?

\$23.50 PER PERSON

SWEET MENU

freshly baked petite danish pastries (V)
lemon coconut slice
petite apple pies (VN)
country scones with strawberry jam & whipped cream (V)
chocolate brownie (GF)(V)
caramel slice (V)
australian lamingtons with jam & cream centre
freshly baked mini assorted muffins (V)
lemon meringue tarts (V)
blueberry friands (GF)
raspberry friands (GF)
mini yoghurt & museli pots

SAVOURY MENU

mini vegetarian quiches (V)
mini lamb and rosemary pie (H)
mini beef pies with tomato sauce
cocktail aussie beef sausage rolls (H)
mini spring rolls (VN)(V)
smoked mozzarella croquettes (V)
risotto cakes (V)
smoked salmon croquette (H)
pumpkin and ricotta quiche (V)
mushroom and brie quiche (V)
moroccan lamb samosas (DF/EF/H)
prawn gyozas with soy sauce
prawn vietnamese rice paper rolls (DF/EF)
vegetarian vietnamese rice paper rolls

Light Lunch

SANDWICH LUNCH PLATTERS

\$7 PER PERSON

MINIMUM 10 PEOPLE (2 PIECES PER PERSON)

your choice of the below or mix & match

assorted sandwich platter

assorted roll platter

assorted wrap platter

WRAP, SANDWICH AND ROLL FILLING OPTIONS

cooked prawns with thousand island dressing and green salad

chicken teriyaki with green salad

marinated lamb, feta, tomato with tzatziki sauce

double smoked ham, king island brie, mustard mayonnaise and cucumber

turkey, cranberry and brie

tuna salad, tomatoes, red onions and capers

classic creamy egg and lettuce

smoked chicken with avocado, semi-dried tomato, lettuce with pesto

shaved honey ham with alfalfa sprouts, sliced cheese, cucumber with tomato chilli jam

chicken and avocado, mayonnaise and salad

sopressa salami, bocconcini, rocket and pesto butter

pastrami, cream cheese, semi dried tomato and baby spinach

smoked salmon and cucumber with dill cream cheese

fresh salad and vegan cheese (GF/VN)

roast vegetables, babaganoush and sprouts (V)

beetroot, carrot and sprouts with honey mustard mayonnaise (VN)(V)

cucumber and cream cheese V)

goats cheese. walnut and honey spread with char-grilled pumpkin and rocket (V)

grilled vegetables, falafel, sliced tomato and hummus (VN)

OPTIONAL ADDITIONS

salad platter

\$7 per person

sliced seasonal fresh fruit platter

\$6.50 per person

bowl of seasonal whole fruits

\$3 per person

SALAD PLATTER OPTIONS

pumpkin and rocket feta salad with dressing (V)
german potato salad with egg and gherkins
tomato and bocconcini, basil with balsamic (V)(GF)
country style greek salad with kalamata olives, fetta crumble and greek dressing (GF)
roasted pumpkin salad with pine nuts, red onion and spinach (V)(VN)
thai beef noodle salad (GF)
garden mesclun salad with cucumber and vine ripe tomatoes (GF)(VN)
glass noodles, shrimp, lettuce and chilli lime dressing
couscous & vegetable salad (V)
mediterranean salad (V)
chicken penne salad
vegetarian thai noodle salad with tofu (V)(VN)

BOXED LUNCH PACKAGE

\$17 PER PERSON

MINIMUM 10 PEOPLE

two pieces of chef's selections from the wrap, sandwich and roll filling options
one piece of whole seasonal fruit
mini muffin
juice box
cheese and crackers
mini chocolate bar



CONFERENCE PACKAGES

Conference Packages

CLASSIC CONFERENCE LUNCHEON

\$29.50 PER PERSON

MINIMUM 10 PEOPLE

freshly brewed coffee and a selection of assorted pickwick teas
chilled carafes of fruit juice
seasonal sliced fresh fruit platter
chef's choice of sweet treat
your choice of four fillings from our wraps, sandwich & roll offerings. Not
sure? let us pick for you

THE SEMINAR LUNCH BUFFET

\$45 PER PERSON

MINIMUM 10 PEOPLE

freshly brewed coffee and a selection of assorted pickwick teas
chilled carafes of fruit juices
seasonal sliced fruit platter
your choice of three salads
your choice of two hot dishes
chefs assorted french pastries
your choice of steamed jasmine rice OR jacket potatoes with sour cream and chives

SALAD OPTIONS

tomato & bocconcini, basil with balsamic (V)(GF)
country style greek salad with olives and fetta crumble (GF)
potato salad with seeded mustard mayonnaise (V)(GF)
roasted pumpkin salad with pine nuts, red onion & spinach (V)(VN)
thai beef noodle salad (GF)
garden meclub salad with cucumber and vine ripe tomatoes (GF)(VN)
glass noodles, shrimp & chilli lime dressing

HOT

thai green chicken curry (GF)
butter chicken (GF)
stir fried beef with vegetables (GF)
stir fried noodles with vegetables (V)

ALL DAY LUNCHEON

\$47 PER PERSON

MINIMUM 10 PEOPLE

ON ARRIVAL

freshly brewed coffee & selection of assorted pickwick teas

MORNING TEA

freshly brewed coffee & selection of assorted pickwick teas
chef's choice of two options from the sweet & savoury selections menu
bowl of fresh seasonal whole fruit

LUNCH

freshly brewed coffee & selection of assorted pickwick teas
chef's selection of wraps, rolls and sandwiches
bowl of fresh seasonal whole fruit

AFTERNOON TEA

freshly brewed coffee & selection of assorted pickwick teas
chef's choice of two options from the sweet & savoury selections menu
bowl of fresh seasonal whole fruit

DAY DELEGATE

\$59.50 PER PERSON

MINIMUM 10 PEOPLE

ON ARRIVAL

freshly brewed coffee & selection of assorted pickwick teas

MORNING TEA

freshly brewed coffee & selection of assorted pickwick teas
your choice of two options from the sweet & savoury selections menu
bowl of fresh seasonal whole fruit

LUNCH

your choice of four sandwich, wrap or roll fillings
chef's choice of hot canape (one piece per person)
seasonal sliced fresh fruit platter
carafes of chilled fruit juices and mineral water
freshly brewed coffee & selection of assorted pickwick teas

AFTERNOON TEA

freshly brewed coffee & selection of assorted pickwick teas
your choice of two options from the sweet & savoury selections menu
bowl of fresh seasonal whole fruit

A close-up photograph of a hand pouring milk from a silver pitcher into a white cup of coffee. The coffee has a latte art design on its surface. The word "BEVERAGES" is overlaid in white capital letters across the center of the image.

BEVERAGES

Drinks

TEA + COFFEE STATION

FRESHLY BREWED COFFEE & A SELECTION OF ASSORTEC PICKWICK TEAS AND MILKS

all day continuous (max 8 hours)	\$10 per person
half day continuous (max 5 hours)	\$6.50 per person
one fill (max 2 hours)	\$5 per person

NESPRESSO STATION

NESPRESSO POD COFFEE & A SELECTION OF ASSORTED PICKWICK TEAS AND MILKS

all day continuous (max 8 hours)	\$12.50 per person
half day continuous (max 5 hours)	\$7.50 per person
one fill (max 2 hours)	\$5 per person

JUICE + SOFT DRINKS

soft drink carafe - coke, coke zero, diet coke, lemonade	\$10 per carafe
juice carafe - apple, orange, pineapple, tomato	\$12 per carafe
all day continuous juice/soft drink	\$7.50 per person
noah's juice bottles	\$4.50 per bottle
sparkling mineral water	\$4.20 per bottle
still chilled water	\$4.20 per bottle

COFFEE CART

renting out our coffee cart allows your event to have quality espresso coffee from your very own barista. Get in touch with us for more details.