



# ucevents\*

SPECIAL OCCASIONS  
*Package*





# COCKTAIL HOUR



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# Canape Selection

## SCHOLAR SELECTION

30 minutes - choice of 3/\$12 per person

1 hour - choice of 6/\$21 per person

1.5 hours - choice of 8/\$26 per person

2 hours - choice of 10/\$30 per person

## COLD CANAPES

pumpkin, semi dried tomato & ricotta tartlets (V)

vegetarian maki rolls (GF/V)

tomato, mozzarella & basil bruschetta (V)

smoked chicken papaya salad & mayo tartlets (GF)

steamed prawn, tomato & mango salsa on potato blini (GF)

smoked salmon, dill cream cheese on a blini

## HOT CANAPES

grilled spanish chorizo tapas (GF)

risotto ball with preserved lemon mayonnaise (V)

traditional vegetarian samosas (VN)

zucchini & haloumi fritters (V)

chicken and shitake dumplings (GF/DF)

teriyaki chicken skewers (GF/DF)

thai beef skewer with chilli sauce

mini assorted quiche

mini sausage roll

battered fish nuggets

salt & pepper squid

\$3.50 PER ADDITIONAL ITEM

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# Canape Selection

## PLATINUM SELECTION

30 minutes - choice of 3/\$15 per person

1 hour - choice of 6/\$25 per person

1.5 hours - choice of 8/\$29 per person

2 hours - choice of 10/\$37 per person

## COLD CANAPES

bloody mary oyster shooter (GF)

smoked salmon & cream cheese on a potato blini (GF)

vietnamese rice paper roll (V)

assorted sushi roll with soy sauce & wasabi

peking duck crepes

alaskan king crab, native wild fire spiced mayo & leek tartlets

maki teriyaki beef roll (GF)

## HOT CANAPES

salmon & chorizo skewer (GF)

smoked salmon croquette (GF)

porcini mushroom arancini balls with aioli (V)

pumpkin & spinach calzone (V)

wagyu beef meatballs with tomato chutney

grilled satay chicken skewer with peanut sauce (GF)

moroccan lamb skewer with cumin yoghurt (GF)

garlic prawn & dill skewer, saffron and aioli (GF)

prawn tempura with sweet chilli sauce

seafood claws

steamed prawn bun

prawn twisters

tandoori chicken skewers

\$4.50 PER ADDITIONAL ITEM

## SWEET SELECTION

mini lemon curd tartelettes

mini chocolate & strawberry tart shell

mini baked cheesecakes

mini pavlova tarts (GF)

mini french assorted pastries

chocolate mousse cups

petite sweet pastries

\$3.00 PER ADDITIONAL ITEM



# BUFFET



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# International buffets

\$42 PER PERSON

MINIMUM 20 PEOPLE

## EXOTIC ORIENTAL

honey and soy chicken (GF)  
beef & broccoli with oyster sauce (GF)  
sweet and sour fish fillet of the day

steamed jasmine rice (V)(GF)  
sauteed vegetable with ginger & garlic (V)(GF)  
stir fried hokkien noodles with vegetables (V)

## EUROPEAN EXTRAVAGANZA

classic beef stroganoff (GF)  
chicken gratinate with creamy mushroom sauce  
seared seasonal fish fillet atop with sage butter (GF)

rosemary & garlic potatoes (GF)(VN)  
roasted seasonal vegetables (GF)(VN)  
penne pasta with tomato and basil sauce (V)

## MEDITERRANEAN MAGIC

slow roasted leg of lamb with thyme jus (GF)  
baked seasonal fish fillet with saffron creamy butter sauce (GF)  
herb marinated chicken thigh with peri peri sauce (GF)

sauteed onion & potatoes (V)  
buttered green beans (V)  
grilled herbed mushrooms (V)

## INDIAN JEWELS

butter chicken (GF)  
vegetable curry (V)(GF)  
beef vindaloo/beef curry (GF) OR lamb korma (GF)

cumin potato salad (VN)  
indian garden salad with chilli (V)(GF)  
chickpea salad (V)(GF)  
pappadums  
naan



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## MOROCCAN MYSTIQUE

BBQ lamb chops with sumac (GF)  
vegetable curry middle eastern spice (dry style) (V)(GF)  
shish taouk (chicken shish kebab) (GF)  
lamb kofta (GF)

fattoush  
tabouleh  
baba ganoush  
hummus  
mediterranean fresh herbs (tomato/dill/sumac/feta)  
stuffed vine leaves

# FORMAL DINING





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# One, two & three course meals

MINIMUM 30 PEOPLE

one course	\$35 per person	one course 50/50	\$42 per person
two courses	\$58 per person	two courses 50/50	\$71 per person
three courses	\$76 per person	three courses 50/50	\$95 per person

## ENTREES

### COLD

king prawns & crab meat on red bell pepper coulis, fennel & baby herb salad (GF)  
smoked salmon & grilled asparagus with lemon lime salsa (GF)  
dill & betroot marinated ocean trout, seasonal lettuce & lemon dressing (GF)  
beef bresaola, wild rocket, shaved pecorino & black olive vinaigrette (GF)  
cajun spiced chicken breast, chickpea salad & roast garlic mayonnaise (GF)  
smoked lamb loin, thyme honey vinaigrette, sweet potato salad & micro herbs (GF)  
persian feta, pear, cherry tomato & pine nut salad (V)(GF)  
seared tuna steak with asian sesame crust, soy ginger sesame oil, petit herbs (GF)

### WARM

cajun flavoured prawns on potato mash, garlic chips, cherry tomato & gourmet herbs (GF)  
pan fried ocean trout fillet, potato salad, salsa verde and gourmet leaves (GF)  
seared tasmanian salmon fillet with saffron aioli, potato salad & shaved fennel (GF)  
baked pumpkin, spinach & mushroom frittata, seasonal salad and roast capsicum coulis (V)(GF)  
pan seared duck breast, baba ganoush & cranberry dressing (GF)  
spinach and ricotta ravioli with creamy saffron sauce (V)

## MAINS

### LAMB

baked lamb loin on sweet potato puree, minted asparagus & merlot glaze (GF)  
herb crusted rack of lamb, gratin potato, asparagus and tomato with thyme jus  
moroccan spiced lamb rump with couscous, broccolini, baby carrots & minted jus (GF)  
marinated lamb loin, crushed kumara, tomato, asparagus & blackcurrant glaze (GF)  
thyme & garlic marinated lamb rack, ratatouille, mashed potato & grain mustard sauce (GF)

### POULTRY

chicken breast on mushroom risotto with seasonal vegetables, olive oil & fresh herbs (GF)  
roast corn-fed chicken seasoned w/ herbs, seasonal vegetables & potato terrine w/ thyme Jus (GF)  
pesto brushed chicken breast, green onion potato mash & roasted root vegetables w/ green pepper sauce (GF)  
pan fried corn-fed chicken breast, roast potatoes w/ herbs, seasonal vegetables drizzled w/ grain mustard sauce (GF)  
grilled corn-fed chicken breast, potato mash, roast asparagus, cherry tomato confit served w/ rosemary sauce (GF)  
pan roasted duck breast, smashed rosemary potatoes, broccolini & carrots served w/ cranberry chutney (GF)



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## PORK

pork medallions, chat potatoes, stewed apples & onion dressed with green peppercorn sauce (GF)

rosemary rubbed baked pork belly, parsnip puree and seasonal vegetables with traditional apple sauce (GF)

## BEEF

grilled beef tenderloin, mashed potato and seasonal vegetables with red wine jus (GF)

herb crusted beef fillet, green onion potato mash, caramelised shallots and vine ripened tomatoes with pinot noir sauce

grilled beef tenderloin steak, smashed herbed potato and seasonal vegetables with black peppercorn sauce (GF)

roast angus beef sirloin steak, sweet potato mash and seasonal vegetables with rosemary jus (GF)

## SEAFOOD

pan seared barramundi fillet,, roaster kipfler potato, asparagus & cherry tomato adorned in lemon caper sauce (GF)

seared tasmanian salmon fillet, potato mash, asparagus and slow roasted tomatoes with saffron cream sauce (GF)

pesto marinated ling fillet, pepperonata, potato chive crush drizzed with rocket oil (GF)

## VEGETARIAN

grilled field mushrooms stuffed with roast peppers, onion, brie and rocket (V)

root vegetable stew with lentils & yoghurt (V)

middle eastern vegetables with couscous & caramelised onion (V)

thai vegetable curry with jasmine rice (V)

## DESSERT

raspberry and lemon dome

mini chocolate lava cake

mini sticky date pudding

chocolate and salted caramel dome

chocomisu

vanilla & mango pannacotta

lemon curd tart

chocolate and cherry slice

passionfruit meringue tart

classic lemon cheesecake



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# Table platters

## CONTINENTAL CHEESE PLATTER

\$11.50 PER PERSON

MINIMUM 10 PEOPLE

a selection of brie, swiss, danish blue, cheddar, tasty, vintage cheese, quince paste, dried fruits and nuts along with assorted crackers, lavosh & grissini

## ENTERTAINER'S PLATTER

\$13.00 PER PERSON

MINIMUM 10 PEOPLE

fried dim sims, beer battered wedges & sour cream to mini hot beef pies & tomato sauce, spring rolls & mini samosas with raita

# Charcuterie grazing station

\$18.50 PER PERSON

MINIMUM 30 PEOPLE

## DELI CUTS

hot hungarian salami  
shaved premium leg ham  
oven roasted sliced turkey  
prosciutto  
sopressa

## DRIED FRUIT & NUTS

apricots  
walnuts  
pecans  
mixed salted nuts  
cranberry  
pears

## CRACKERS

mini toast  
rice crackers (GF)  
grissini sticks  
lavosh  
fruit crackers

## GRILLED VEGETABLES

green marinated olives  
pitted kalamata olives  
stuffed olives  
grilled eggplant  
artichoke  
grilled zucchini

## CHEESE

camembert  
blue vein  
dutch smoked  
cheddar  
brie  
marinated cheese

## DIPS

guacamole  
hummus  
spicy capsicum





**BAR**

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# Bar options

## CASH BAR

have your bar equipped with eftpos for guests to pay as they order. a \$250 payment applies to have a cash bar available.

## BAR TAB

set a limit (>\$500) with the option to change it as you go. when the tab runs out, guests can pay via eftpos. If you don't want to set a limit, let your guests order and settle the bill after your event.

## DRINKS PACKAGE

MINIMUM 20 PEOPLE

\$25/person for 1 hour  
\$30/person for 2 hours  
\$35/person for 3 hours  
\$39/person for 4 hours+

## DRINK OPTIONS

for cash bar and bar tab, a standard or premium bar may be selected.

### STANDARD

#### WINE

Growers Gate Sauvignon Blanc  
Growers Gate Shiraz  
Two Truths Sparkling Wine

#### BEER

Hanh premium light  
Hahn super dry  
James Squire Apple Cider  
James Squire Pale Ale

#### NON-ALCOHOLIC

Assortment of soft drinks  
chilled fruit juice

### PREMIUM

#### WINE

Growers Gate Sauvignon Blanc  
Growers Gate Chardonnay  
Two Truths Rose  
Growers Gate Shiraz  
Two Truths Cabernet Sauvignon  
Two Truths Sparkling wine  
Jacobs Creek sparkling rose

#### BEER

Hanh premium light  
Hahn super dry  
James Squire Apple Cider  
James Squire Pale Ale  
Corona

#### NON-ALCOHOLIC

Assortment of soft drinks  
chilled fruit juice

## RESPONSIBLE SERVICE OF ALOCHOL (RSA)

The University of Canberra upholds the principals of RSA. UC Events staff reserve the right to refuse service to persons suspected of being under the age of 18 years and to any person who shows signs of intoxication. All alcohol is provided for consumption and sale by UCX Ltd in accordance with the ACT Liquor Licensing laws. UCX promotes the safe service and responsible consumption of alcohol.