

UNIVERSITY FUNCTION CATERERS

EST 1997



ABOUT US

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

BESPOKE CATERING

We can cater to your every need. Our chefs will create the perfect menu with exquisite taste bite. And it will all be topped off with exceptional service.

WE'VE GOT YOU COVERED

Whilst we strive to cater to a range of diverse dietary requirements and intolerances, we cannot guarantee that our foods are 100% allergen free as they are produced in a kitchen which uses nuts or ingredients derived from nuts.

KEY:

(v) vegetarian

(gf) gluten free

(vg) vegan

(vgo) vegan option available - may incur surcharge

(df) dairy free

*Let us help you
arrange every detail.*

CONTACT US:

Email: catering@guild.uwa.edu.au

Phone: (08) 6488 2315



COFFEE & TEA

House Tea & Coffee

\$3.90 pp
(min. 20 people)

Hot Water urn, variety of tea bags, variety of coffee bags, milk in jug, sugar sachets, teaspoons, ceramic cups & saucers.

Fresh Pod Coffee & House Tea

\$5.90 pp
(min. 20 people)

Hot Water urn, pod coffee machine, variety of tea bags, coffee pods, milk in jug, sugar sachets, teaspoons, ceramic cups & saucers. Power must be available on site for all coffee pod packages.

All Day House Coffee & Tea

\$8.80 pp
(min. 20 people)

Hot Water urn, variety of tea bags, variety of coffee bags, milk in jug, sugar sachets, plastic teaspoons, disposable paper cups (All day supply, four serves per person).

All Day Pod Coffee & House Tea

\$12.00 pp
(min. 20 people)

Hot Water urn, pod coffee machine, variety of tea bags, milk in jug, sugar sachets, teaspoons, ceramic cups & saucers (All day supply, four serves per person). Power must be available on site for all coffee pod packages.



CORPORATE MENU

HALF DAY & FULL DAY

(Min 15 Guests) \$30pp

(Min 15 Guests) \$40pp

CATERING

Throughout

House Coffee & tea (2 serves per person)
Chilled Filtered Water, Compostable Paper Cup

Morning Tea (Choose 3)

(1pc per person)

- Biscuit (GF)
- Assorted Sweet Mini Muffin
- Portuguese Custard Tart
- Banana Bread w/ Butter
- Orange & Almond Loaf (GF / DF)
- House Baked Scone w/ Jam & Double Cream (V)
- Freshly Baked Mini Danish (V)
- Individual Yogurt Pots w/ Passionfruit Pulp (V)
- Coconut Chia Pudding w/ Fresh Seasonal Fruit (VG / GF)
- Muesli Cups w/ Greek Yogurt (V)
- Assorted Mini Eclairs, Macarons & Cheesecakes (V)
- Assorted Mini Donuts (V)
- Ham & Cheese Croissant
- Tomato & Cheese Croissant (V)
- Assorted Vegetarian Quiche (V)
- Roast Pumpkin, Spinach & Feta Fritter (V)

Lunch (Choose 3)

(2pc per person except fruit/sweets)

- Sandwich & Wrap Chef Selection (VGO/GFO)
- Assorted Vegetarian Quiche (V)
- Assorted Sushi Nori Roll (VO)
- Assorted Party Pies & Sausage Roll (VO)
- Cocktail Vegetables and Green Pea Curry Puff (VG / GF)
- Assorted Arancini (GF/VO)
- Assorted Savoury Pastry (VG/GF)
- Fruit Skewer (VG) (1pc per person)
- Assorted Mini Eclairs & Macarons (1pc per person)

Afternoon Tea (Full Day Only)

(Choose 2 from MORNING TEA and/or LUNCH)
(2pc per person except fruit/sweets/sandwich/wraps 1pc per person)

CORPORATE MENU

MAKE YOUR OWN SELECTION

(10pc minimum each)

SWEET

Biscuit (GF)	\$2
Assorted Mini Muffin	\$2.5
Portuguese Custard Tart	\$3.5
Banana Bread w/ Butter	\$4
Orange & Almond Loaf (GF / DF)	\$4
House Baked Scone w/ Jam & Double Cream (V)	\$3.5
Freshly Baked Mini Danish (V)	\$3
Individual Yogurt Pots w/ Passionfruit Pulp (V)	\$3.5
Coconut Chia Pudding w/ Fresh Seasonal Fruit (VG / GF)	\$3.5
Muesli Cups w/ Greek Yogurt (V)	\$3.5
Assorted Mini Eclairs (V)	\$3.5
Assorted Mini Macarons (V)	\$3.5
Assorted Mini Donuts (V)	\$3
Assorted Mini Cheesecakes (V)	\$3.5
Fruit skewer (VG/GF/DF)	\$4

SAVOURY

Ham & Cheese Croissant	\$3.5
Tomato & Cheese Croissant (V)	\$3.5
Assorted Vegetarian Quiche (V)	\$3.5
Party Sausage Roll	\$3
Party Ricotta Roll (V)	\$3
Roast Pumpkin, Spinach & Feta Fritter (V)	\$3
Assorted Arancini (GF/VO)	\$3
Assorted Meat Pie	\$3.5
Cocktail Vegetables & Green Pea Curry Puff (VG / GF)	\$4.5
Assorted Savoury Pastry (VG/GF)	\$4.5

SANDWICHES

Triangle sandwiches (cut in quarters) (VGO)	\$9
Tortilla wraps (cut in thirds) (VGO)	\$9
Gluten free crepe (VGO)	\$12

We recommend 1 whole serve per person.

DROP OFF MENU

PLATTER MENU

Chef's selection of sandwiches and wraps with vegetarian option (serves 10 pax)	\$80
<i>Vegan option available</i>	
Vegetables and hummus (VG/ GF)	\$45
<i>Crudites of carrot, celery, cucumber, capsicum, cherry tomato and button mushroom</i>	
Bread and dips	\$45
<i>Rosemary and sea salt focaccia with trio of dips: French onion, hummus & basil pesto</i>	
Seasonal Fresh Fruit (VG/GF/DF)	\$50
<i>Apple, pineapple, rockmelon, watermelon, kiwi, orange, strawberry, pitted dates and walnut</i>	
<i>*subject to fruit availability, fruits may be replaced without notice due to seasonality.</i>	
Cheese and Salami	\$70
<i>Selection of cold cut meat, trio of cheese, dried fruits and crackers</i>	
Japanese (50 pieces)	\$85
<i>Medley of sushi with vegetarian selection</i>	
It's a party (20pc)	\$60
<i>Selection of pies and roll including vegetarian selection</i>	
Gluten Free (20 pcs)	\$60
<i>Potato pea curry puff (6), pumpkin arancini (6), Tuscan chicken skewer (8)</i>	
Vegetarian (20pc)	\$60
<i>Mini margherita pizza (6), tempura vegetables (6), Spinach Ricotta Roll (8)</i>	
Vegan (20pc)	\$60
<i>Mixed cocktail pie (6), plantain slider (6), pumpkin ratatouille tartlets (8)</i>	
Chef selection of Gourmet Sweets (20pc)	\$65



New options added without notice - Please ask our Catering staff for current special offerings / requests

UWA TAVERN PIZZAS

(all 12", cut into 8 slices)

MARGHERITA (V, VGO) \$14.00

Fresh tomato, fresh basil and mozzarella

HAWAIIAN \$14.00

Juicy pineapple, sliced ham and mozzarella

PEPPERONI \$14.50

Spicy sliced pepperoni and mozzarella

MEDITERRANEAN (V, VGO) \$16.00

Grilled Zucchini, sundried tomatoes, olives and feta finished with balsamic

PERI-PERI CHICKEN \$17.00

Roasted Peri-Peri chicken, sliced capsicum, red onion on BBQ base sauce

THE MUNCHEESE (V) \$16.00

Mozzarella, cheddar, creamy american cheddar, fresh bocconcini and a touch of chili flakes

TAV MEATLOVERS \$18.00

Chorizo, roast chicken, ham, beef mince and olives finished with a drizzle of BBQ sauce

MAKE IT VEGAN 3.00

GF PIZZA BASE 3.50



**UWA
TAVERN**

LUNCH & DINNER BUFFETS

(Min 20 pax)

BUFFET OPTIONS:

1 Main | 3 Sides* - \$35 pp

2 Mains | 4 Sides* - \$45 pp

* minimum one salad as side dish choice
on any buffet menu

MAIN DISHES

- Carved Roast & Gravy (check with catering team for available meat options)
- Malaysian Style Chicken Curry with Potatoes
- Baked Fish with Capers Salsa Verde
- Boneless Chicken Thigh in Creamy Black Pepper Sauce
- Thai Green Vegetable Curry (VG /GF)
- Potato Gnocchi with Baby Spinach, Rose Sauce & Shaved Parmesan (V)

SIDE DISHES

- Potato Hash with Capsicum & Spanish Onion (VG / GF)
- Ratatouille (VG / GF)
- Steamed Jasmine Rice (VG)
- Medley of Vegetables (VG)
- Truffled Creamy Potato Mash (V)
- Roast Honey Roots with Herbs (V / GF)
- Garden Salad (GF / VG)
- Caesar's Salad
- Sweet Potato & Quinoa (VG)
- Classic Coleslaw Salad (V)

**New options added without notice – Please ask our
Catering staff for current special offerings / requests**

DIY STATIONS

Stations

Contact us to organise your own personalised DIY station for your next event. (Min 25pax)

ITALIAN STATION

\$10.00 per person

Presented as a Grazing Table, our Italian Station is the perfect starter of any event and offers a selection of Cured Meats, Hard & Soft Cheeses, Fresh & Dried Fruits, Nuts, Olives, Mixed Crude Vegetables, Dips, Crackers and Breads.

MEXICAN

\$15.00 per person

Corn chips (GF), hard shell tacos (GF), tortillas

Choice of: Chille con carne, BBQ pulled pork or Pulled Jack fruit (VG)

Lettuce, diced tomatoes, Tasty cheese, sour cream, jalapenos, guacamole, salsa roja

JAPANESE

\$7.50 Per Person

Medley of sushi, wakame and condiments



CANAPES

(Min of 30 pax)

We average 1 piece per person of each item chosen.

PACKAGES

You can choose one of our packages and build your selection of Canapes/Substantial items. Pricing for any addition to the packages noted on the item categories.

PACKAGE 1 - \$23PP

5 Canapes

PACKAGE 3 - \$40PP

7 Canapes + 1 Substantial

PACKAGE 2 - \$27PP

4 Canapes + 1 Substantial

PACKAGE 4 - \$44PP

6 Canapes + 2 Substantials

WARM

- Assorted crispy arancini (VO / GF)
- Butter chicken pinwheel w yoghurt
- Pumpkin ratatouille tartlets (VG / GF)
- Assorted pies and roll (VO)
- Tuscan chicken skewer w tzatziki (GF)
- Tempura vegetables served w aioli (V)
- Button mushroom on crispy polenta (VG / GF)
- Tempura prawns served w aioli

**Additional canape (per item) \$5.00

COLD

- Caprese toast (V)
- Smoked salmon blini
- Prawn cocktail w thai salsa (GF)
- Poached chicken tossed w sambal in filo cup
- Roast beef served on crostini w horse-radish
- Moroccan cauliflower, chickpea and cashew tartlets (VG / GF)
- Cucumber cups w whipped feta and sundried tomatoes (V / GF)
- Fried tofu w teriyaki glaze and roasted cashew serve in spoon (VG)

**Additional canape (per item) \$5.00

SUBSTANTIAL

- Beef slider w chips
- Pulled pork slider w chips
- Plantain slider w chips (VG)
- Gnocchi w rich napolitana sauce (VGO)
- Cocktail fish and chips
- Crumbed eggplant w chips (V)

**Additional substantial (per item) \$10.00

SWEETS

(minimum 10 pc each)

- Assorted mini eclairs
- Chef selection of mousse tart (GF)
- Assorted macaron
- Mini Cheesecake
- Cherry coconut slice (VG / GF)

**Additional canape (per item) \$5.00

New options added without notice – Please ask our Catering staff for current special offerings.

BAR MENU

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	\$3.90
Orange juice 2L (orange or apple)	\$10.50
Sparkling water bottle 500ml	\$3.90
Still water bottle 600ml	\$3.00

BEER

PREMIUM

Heineken (5%)	\$8.50
Heineken 0.0 (0%)	\$8.50

FULL STRENGTH

James Boags Premium Lager (4.6%)	\$8.00
Hahn Super Dry Low Carb (4.6%)	\$8.00

MID STRENGTH

Hanh Super 3.5 Dry Low Carb (3.5%)	\$7.00
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WE ARE HAPPY TO CATER FOR YOUR SPECIFIC BEVERAGE NEEDS

Alcohol service: It is mandatory under terms and conditions of our liquor license that alcohol is supplied by us and 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 licenses or regulated premises.



WINE LIST

SPARKLING:

House - Hardy's The Riddle Sparkling, Australia	\$20
Yarra Burn Prosecco King Valley, VIC	\$25
Yarra Burn Prosecco Rose King Valley, VIC	\$25
Grant Burge Sparkling Petite Bubbles, SA	\$28
Grant Burge Sparkling PNC Adelaide Hills, Alpine Valley & Eden Valley, SA	\$35
Croser NV Rose Adelaide Hills, SA	\$35

WHITE WINE:

House - Hardy's The Riddle Sav Blanc, Australia	\$20
Brookland Valley Verse 1 Chardonnay Margaret River, WA	\$25
Mud House Sav Blanc Marlborough, NZ	\$26
Mud House Grovetown Pinot Gris Marlborough, NZ	\$26
St Hallett Rose Barossa Valley, SA	\$26
Eddystone Point Sav Blanc, TAS	\$28
Petaluma White Label Pinot Gris Adelaide Hills, SA	\$28
Petaluma White Label Rose Adelaide Hills, SA	\$28
Katnook Estate Chardonnay Coonawarra, SA	\$30

RED WINE:

House - Hardy's The Riddle Cab Merlot, Australia	\$20
Madam Sass Pinot Noir, Chile	\$25
St Hallett Garden of Eden Shiraz Barossa, SA	\$26
Katnook Founders Block Cab Sav Coonawarra, SA	\$26
Houghton Premium Cab Sav, Pemberton	\$28
Petaluma White Label Shiraz, Coonawarra	\$28

***Please check with our catering team the wines available*



EQUIPMENT AND STAFF

LINEN

Black table cloth (2.24m x 2.24m)	\$13.50
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EQUIPMENT

Trestle Tables (1.8m length)	\$13.50
Glassware	from \$0.70
Crockery	from \$0.80
Cutlery	from \$0.60
Jug	\$2.80
Disposable glass	\$0.50
Disposable paper cup	\$0.30
Disposable plates	\$0.50

Please note: all missing or damaged items will incur full replacement cost.

STAFFING *(Per hour)*

SERVICE STAFF

Weekdays 7am to 7pm	\$45.00
Weekdays 7pm onwards	\$50.00
Weekends	\$85.00
Public holidays	\$95.00

CHEF

Weekdays 7am to 7pm	\$62.00
Weekdays 7pm onwards	\$67.00
Weekends	\$90.00
Public holidays	\$120.00

COCKTAIL / ALCOHOL EVENT

20-50 guests - 2 wait staff
50-100 guests - 3 wait staff
100-150 guests - 4 wait staff
150+ guests - POA

Prices subject to change without notice.

All staff are a minimum of 3 hours of service during weekdays and minimum 4 hours for weekends. Staff suggestions depend on event type, timing and menu structure.

TERMS AND CONDITIONS

OPERATING TIMES

University Function Caterers standard operating hours are Monday to Friday from 08.00am to 04.00pm. 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 appreciate 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	10 working days prior	8 working days prior
SUNDOWNERS / COCKTAIL / DINNER	10 working days prior	8 working days prior
MINOR ADJUSTMENTS		10:00 am 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*	Full charge + Staff Costs*
1 WORKING DAY PRIOR TO YOUR EVENT	\$20.00 administration fee	Full charge*	Full charge + Staff Costs*
2 WORKING DAYS PRIOR TO YOUR EVENT	No charge	50% charge*	Full charge + Staff Costs*
7 DAYS BEFORE YOUR EVENT	No charge	No charge	No charge
*less any items charged on consumption			

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 hour, there is a delivery, collection & administration fee of \$30.00 per event for delivery and collection on campus.

After operating hours staffing cost will apply.

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 \$60.00. A minimum order value of \$300.00 is required for off campus deliveries.

TERMS AND CONDITIONS

LEFTOVER POLICY

Due 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 Nedlands 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.

THANK YOU FOR CHOOSING

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Phone: (08) 6488 2315