

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: functions@guild.uwa.edu.au

Phone: (08) 6488 2315



CATERING PACKAGES

HALF DAY

(Beverages, Morning Tea & Lunch)

\$35pp

Beverages

*House Coffee & Tea (2 serves per person)
& Chilled Filtered Water.*

Morning Tea

(choose 3 items; 1 serve each per person)

Lunch

(choose 3 items; 2 serves each per person)

FULL DAY

**Beverages, Morning Tea, Lunch
& Afternoon Tea)**

\$45pp

Beverages

*House Coffee & Tea (2 serves per person)
& Chilled Filtered Water.*

Morning Tea

(choose 3 items; 1 serve each per person)

Lunch

(choose 3 items; 2 serves each per person)

Afternoon Tea

(choose 3 items; 1 serve each per person)

AVAILABLE ITEMS

SWEET

- Biscuit (GF/NF)
- Assorted Mini Muffin (V)
- Assorted Mini Donuts (V)
- Assorted Mini Danish (V)
- Portuguese Egg Tart (V)
- Banana Bread Served with Butter (V)
- Orange & Almond Loaf (GF/DF)
- House Baked Scone with Jam & Cream (V)
- Yoghurt Pot with Berry Coulis (V)
- Coconut Chia Pudding with Seasonal Fresh Fruit (VG/GF)
- Muesli Cup with Greek Yoghurt (V)
- Fresh Seasonal Whole Fruit (VG/DF)
- Fresh Seasonal Fruit Skewer (VG/DF) (1pc; only for lunch)

SAVOURY

- Assorted Vegetarian Quiches (V)
- Gourmet Sausage Roll (VO)
- Ham & Cheese Croissant
- Tomato & Cheese Croissant (V)
- Assorted Arancini (GF/VO)
- Assorted Cocktail Pies (VO/ VGO/GFO)
- Peas and Parmesan Croquette (GF/ V)
- Assorted Sushi Nori Roll (VO)
- Assorted Gourmet Sandwiches (cut in quarters) (VO/VGO)
- Assorted Gourmet Wraps (cut in thirds) (VO)

*Minimum 15 people. Beverages are delivered with Morning Tea and collected at conclusion of event. Bio-Plates and Bio-Cutlery supplied, Crockery available for hire. Deliveries/Collections on UWA Crawley Campus during weekdays (excluding public holidays) from 8:30am to 3:30pm incur a regular \$30.00 delivery fee per delivery; outside of these, off-campus and after-hour fees apply.

CUSTOM CATERING

MAKE YOUR OWN SELECTION

COFFEE & TEA

		Single Serve	All day**
HOUSE	Hot Water urn, variety of tea bags, variety of coffee bags, milk in jug & sugar sachets.	\$3.9	\$8.8
POD	Hot Water urn, pod coffee machine, variety of tea bags, coffee pods, milk in jug & sugar sachets. Power must be available on site for all coffee pod packages.	\$5.9	\$12

SWEET

Biscuit (GF/NF)	\$2.5
Assorted Mini Muffin (V)	\$3.5
Assorted Mini Donuts (V)	\$3.5
Assorted Mini Danish (V)	\$3.5
Portuguese Egg Tart (V)	\$4
Banana Bread (V)	\$4
Orange & Almond Loaf (GF/DF)	\$5
House Baked Scone with Jam & Cream (V)	\$3.5
Yoghurt Pot with Berry Coulis (V)	\$3.5
Coconut Chia Pudding with Seasonal Fresh Fruit (VG/GF)	\$3.5
Muesli Cup with Greek Yoghurt (V)	\$3.5
Fresh Seasonal Fruit Skewer (VG/DF)	\$5
Cherry coconut bite (GF/VG)	\$5

SAVOURY

Assorted Vegetarian Quiches (V)	\$4
Gourmet Sausage Roll (VO)	\$3.5
Ham & Cheese Croissant	\$3.5
Tomato & Cheese Croissant (V)	\$3.5
Assorted Arancini (GF/VO)	\$4.5
Assorted Cocktail Pies (VO/ VGO/GFO)	\$3.5
Potato and Pea Curry Puff (VG/ GF)	\$6
Peas and Parmesan Croquette (GF/ V)	\$4.5
Assorted Gourmet Sandwiches (1 whole, cut in quarters) (VO/VGO)	\$10
Assorted Gourmet Wraps (1 whole, cut in thirds) (VO)	\$10
Gluten Free Crepe (1 whole, cut in half) (GF/VO)	\$13.5

*Coffee & Tea service is only available additional to Food orders with minimum 20 guests. Food items minimum 10pc each. Minimum order \$150.00.

*All Day Coffee & Tea service is based on four serves per person.

PLATTER MENU


Platter Menu

Vegetables and hummus (VG/GF)	\$55
Crudites of carrot, celery, cucumber, capsicum, radish, crackers and hummus.	
Bread and Dips (V)	\$80
Rosemary and sea salt focaccia with trio of dips: Beetroot tzatziki, hummus & basil pesto	
Seasonal Fresh Fruit	\$80
"Apple, pineapple, rockmelon, watermelon, kiwi, grapes, strawberry, pitted dates and walnut *subject to fruit availability, fruits may be replaced without notice due to seasonality."	
Cheese & Salami	\$130
Selection of cold cut meat, trio of cheese, dried fruit, nut and crackers	
Japanese (50 pieces)	\$90
Medley of Sushi Nori Rolls including Vegetarian option served with Soy Sauce, Pickled Ginger and Wasabi	
Gourmet Sandwiches (40 pieces)	\$100
Assorted sandwiches including Vegetarian options; cut in quarters.	
Gourmet Wraps (30 pieces)	\$120
Assorted wraps including Vegetarian options; cut in thirds.	
It's a Party! (20 pieces)	\$80
Selection of Pies and Rolls including Vegetarian selection served with Tomato Sauce.	
Vegetarian (20 pieces) (V)	\$85
Pumpkin Arancini (8), Feta & Caramelised Onion Tartlets (6), Spinach & Ricotta Roll (6)	
Gluten free platter (20 pieces) (GF)	\$100
Tuscan Chicken Skewers (8), Bolognese Arancini (6) and Pea & Potato Curry Puff (6)	
Vegan (20 pieces) (VG)	\$105
Truffle Mushroom Arancini (8), Plantain Sliders (6), Mixed Cocktail Pastries (6)	
Mini Sweets (20 pieces) (V)	\$80
A selection of Macarons, Profiteroles and Cheese-Cakes	



UWA TAVERN PIZZAS

(all 12" cut into 8 slices)



Margherita (V/VGO/GFO) Fresh tomato, basil and mozzarella on an Italian tomato sauce	\$15
Hawaiian (GFO) Juicy pineapple, sliced ham and mozzarella on an Italian tomato sauce	\$15.5
Pepperoni (GFO) Spicy pepperoni and mozzarella on an Italian tomato sauce	\$15.5
Peri-Peri Chicken Roasted peri peri chicken, sliced capsicum, red onion on BBQ sauce	\$20
TAV Meatlovers Chorizo, roast chicken, beef mince and olives finish with drizzle of BBQ sauce on an Italian tomato sauce	\$20
Mediterranean (V/VGO/GFO) Grilled zucchini, sundried tomatoes, olives and feta finish w balsamic glaze on an Italian tomato sauce	\$16
Mexican (V/GFO) Jalapeno, olives, corn , tomato topped guacamole and corn chips	\$15.5
MAKE IT VEGAN	\$5.9
GLUTEN-FREE PIZZA BASE	\$5.9



**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 or any buffet menu.
Please review Main and Sides below:

MAIN DISHES

- Malaysian Style Chicken Curry (GF)
- Beef Rendang in rich Coconut Sauce
- Seared Chicken Thigh with Creamy Black Pepper Sauce (GF)
- Braised Pork w Tofu in Soy Sauce
- Skin-on Barramundi with Salsa Verde (GF)
- Potato Gnocchi in rich Tomato Sugo topped w Shaved Parmesan (V/ VGO)
- Thai Green Vegetable Curry (VG)

SIDE DISHES

- Caesar Salad - baby cos, crutons, shaved parmesan and bacon
- Garden Salad w Tav House Dressing (VG/ GF)
- Moroccan Spice Cauliflower Salad w Crispy Chickpea and Tzatziki (V)
- Sweet Potato, Rocket and Quinoa Salad w Orange Vinaigrette (VG/ GF)
- Classic Coleslaw Salad with Aioli (V)
- Ratatouille - Zucchini, Eggplant, Spanish Onion and Napolitana Sauce (VG)
- Steamed Seasonal Vegetables tossed with Herb Butter (V/GF)
- Potato Gratin (V)
- Creamy Truffle Potato Mash (V)
- Wok Stir Fried Tofu and Seasonal Vegetables w Oyster Sauce (V)
- Vegetable Stir Fried Noodles (V)
- Steamed Jasmine Rice (VG)

Buffet Equipment, Plates, Crockery & Utensils supplied with Buffet orders; appropriate staffing depending on size of catering to be included on the quote.

COCKTAIL EVENT

STATIONS

Our stations are the perfect starter to any event, each station serves the equivalent of one substantial item for 25 guests.

ITALIAN

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

\$250

JAPANESE

The Japanese Station offers a mixed of Sushi Nori Rolls including a vegetarian selection, served with Soy Sauce, Pickled Ginger and Wasabi.

\$180

CANAPES PACKAGES

(Min of 30 pax) We average 1 piece per person of each item chosen.

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 2 - \$27PP

4 Canapes + 1 Substantial

PACKAGE 3 - \$40PP

7 Canapes + 1 Substantial

PACKAGE 4 - \$44PP

6 Canapes + 2 Substantials

WARM

- Feta & Caramelised Onion Tartlets (GF/V)
- Crispy Assorted Arancini (GF/VO)
- Tuscan Chicken Skewers with Tzatziki (GF)
- Assorted Gourmet Cocktail Pies & Rolls (VO/ VGO/ GFO)
- Parmesan & Mushroom Tartlets (GF/V)
- Pulled Pork On Crispy Polenta
- Crispy Chickpea, Cauliflower on Cashew Tartlets (GF/ V)
- Tempura Prawns with Aioli

**Additional canape (per item) \$5

COLD

- Smoked Salmon Blini
- Beetroot Relish On Cucumber And Crostini (VG)
- Cherry Bocconcini, Sundried Tomato on Crispy Polenta (V/GF)
- Cucumber Cup with Hummus & Sundried Tomato (VG/GF)
- Roast Beef & Horseradish on Crostini
- Pepperoni, Cheddar & Olive Skewer
- Poached Chicken with Coconut Sambal in Filo Cup

**Additional canape (per item) \$5

SUBSTANTIAL

- Pulled Pork Slider with Chips
- Cheeseburger Slider with Chips
- Nuggets with Chips
- Cold Thai Noodle Salad with Roast Chicken (VO)
- Popcorn Cauliflower with Chips (V)
- Gnocchi with Napolitana Sauce Topped with Parmesan (VGO)

**Additional substantial (per item) \$10.00

SWEETS

- Mini Profiteroles
- Mini Macarons
- Mini Cheesecake
- Cherry Coconut Bite (GF/VG)

**Additional canape (per item) \$5

DRINKS

Drinks

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.

NON-ALCOHOLIC

(non-alcoholic drinks can be delivered without the need for liquor license or an approved manager to be present)

Individual Juices, Sparkling Water & Soft Drinks	\$3.90
2L Juice Bottles	\$10.50
Mineral Still Water	\$3.00
Non-Alcoholic Beer & RTD	\$6.50

BEER

CRAFT

Selection of Full-Strength Craft beers including lager, ale, cider & ginger beer.	\$10.50
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PREMIUM

Full-Strength Premium/Imported Lager	\$10.00
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CLASSIC

Full-Strength Classic Australian Lager	\$9.00
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MID STRENGTH

Mid-Strength Classic Australian Lager	\$8.00
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(mid-strength beer will always be included with alcoholic services as a requirement of our liquor license)

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, McLaren Vale, SA	\$28
Yarra Burn Prosecco, King Valley, VIC	\$35
Grant Burge Sparkling Petite Bubbles, SA	\$35
Grant Burge Sparkling PNC, Adelaide Hills & Eden Valley, SA	\$55
Croser NV Rose, Adelaide Hills, SA	\$60

WHITE

House - Hardy's The Riddle Sav Blanc, McLaren Vale, SA	\$28
Hardys The Riddle Chardonnay, McLaren Vale, SA	\$28
Mud House Sav Blanc, Marlborough, NZ	\$35
Brookland Valley Discovery SBS, Margaret River, WA	\$39
Mud House Core Pinot Gris, South Island, NZ	\$35
Brookland Valley Verse 1 Chardonnay, Margaret River, WA	\$35
Amberley Chenin Blanc, WA	\$33
Hardys HRB Riesling, Clare V / Adelaide H / Tasmania	\$52
Eddystone Point Sav Blanc, Tasmania	\$53
Houghton Premium Sem Sav Blanc, Pemberton/ FR/MR	\$48
Petaluma White Label Pinot Gris, Adelaide Hills, SA	\$44
Katnook Estate Chardonnay, Coonawarra, SA	\$50

ROSE & SWEET

Hardys The Riddle Moscato, McLaren Vale, SA	\$28
Amberley Kiss & Tell Moscato, WA	\$30
St Hallett Rose, Barossa Valley, SA	\$34
Petaluma White Label Rose, Adelaide Hills, SA	\$45



RED

House - Hardy's The Riddle Cab Merlot, McLaren Vale, SA	\$28
Hardys The Riddle Shiraz, McLaren Vale, SA	\$28
Madam Sass Pinot Noir, Chile	\$32
St Hallett Black Clay Shiraz, Barossa Valley, SA	\$35
Katnook Founders Block Cab Sav, Coonawarra, SA	\$36
Grant Burge 5th Generation Merlot, Barossa Valley, WA	\$33
Goundrey Homestead Cab Merlot, WA	\$31
Mud House Core Pinot, Central Otago, NZ	\$49
Houghton Premium Cab Sav, Pemberton/ FR/MR	\$50
Petaluma White Label Shiraz, Coonawarra, SA	\$55

***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 (7am to 7pm)

Monday to Friday	\$52.00
Saturday	\$61.00
Sunday	\$68.00
Public holiday	\$89.00
<i>Additional After Hours</i>	\$6.00

DUTY MANAGER or CHEF (7am to 7pm)

Monday to Friday	\$59.00
Saturday	\$70.00
Sunday	\$78.00
Public holiday	\$102.00
<i>Additional After Hours</i>	\$7.00

COCKTAIL / ALCOHOL EVENT GUIDELINE

All cocktail events must have a Duty Manager to Supervise and ensure quality of delivery of service. Duty Managers are also Approved Managers, mandatory for any events with Alcohol service.

As an overall guideline we suggest a ratio of 1 service staff for every 50 guests for both Food and Bar services. Staffing will allow 1h prior to event start for setup and 1h post event for packdown as a minimum. Final staffing will be discussed and depends on event type, timing, setup/packdown and menu structure.

All staff are a minimum of 4h shifts.

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.

	FOOD & BEVERAGE	COCKTAIL EVENT / DINNER EVENT
DAY OF THE EVENT	Full charge*	Full charge + Staff Costs*
1 WORKING DAY PRIOR TO YOUR EVENT	Full charge*	Full charge + Staff Costs*
2 WORKING DAYS PRIOR TO YOUR EVENT	50% charge*	Full charge + Staff Costs*
7 DAYS BEFORE YOUR EVENT	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 delivery 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.

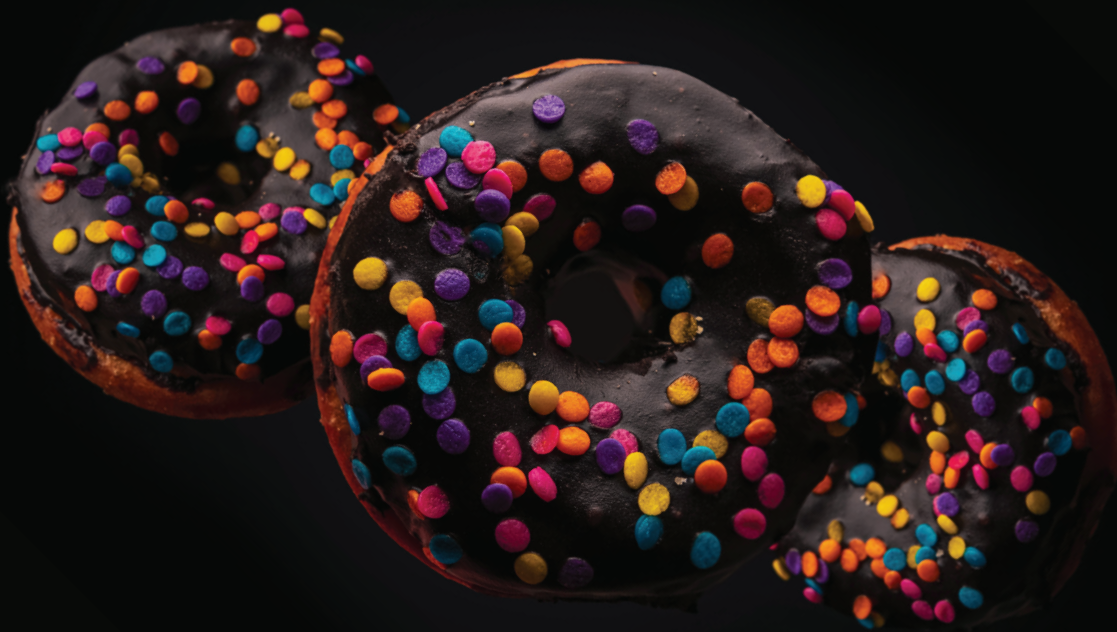
No credit is given for unused opened bottles. Opened and unused alcoholic beverages cannot be removed from the event, except by UFC staff.

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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