

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 CATERING

(Min 15 Guests) \$30pp

Throughout

Coffee & tea service (2 serves per person)
Chilled water

Morning Tea (Choose 3)

- Portugese custard tart
- Mini waffle w maple syrup
- Assorted quiches
- Assorted mini danish pastry
- Banana bread GF
- Mini muffin
- Roast pumpkin spinach & feta fritter
- House baked scone w jam and double cream
- Ham and cheese croissant
- Tomato and cheese croissant
- Individual yogurt pots w passion fruit pulp
- Coconut chia pudding w fresh fruits
- Muesli cups w greek yogurt

Lunch (Choose 4)

- Sandwich and wrap (1 per pax)
- Assorted quiches (2 pc per pax)
- Sushi (2 pc per pax)
- fruit skewer (1 per pax)
- Pie and roll veg selection included (2 pc per pax)
- Selectin of gourmet sweets (1 per pax)

FULL DAY CATERING

(Min 15 Guests) \$40pp

Throughout

Coffee & tea service (2 serves per person)
Chilled water

Morning Tea (Choose 3)

- Portugese custard tart
- Mini waffle w maple syrup
- Assorted quiches
- Assorted mini danish pastry
- Banana bread GF
- Mini muffin
- Roast pumpkin spinach & feta fritter
- House baked scone w jam and double cream
- Ham and cheese croissant
- Tomato and cheese croissant
- Individual yogurt pots w passion fruit pulp
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Lunch (Choose 4)

- Sandwich and wrap (1 per pax)
- Assorted quiches (2 pc per pax)
- Sushi (2 pc per pax)
- fruit skewer (1 per pax)
- Pie and roll veg selection included (2 pc per pax)
- Selectin of gourmet sweets (1 per pax)

Afternoon Tea (Choose 2)

- Assorted crispy arancini served w aioli (GF)
- Savoury pastries w vegetarian selection.
- Gourmet biscuit
- Selection of gourmet sweets

CORPORATE MENU

MAKE YOUR OWN SELECTION

(10pc minimum each)

SWEETS

• Biscuits (GF) (NF)	\$2.00
• Mini muffin	\$2.50
• Donuts	\$3.00
• Danish pastries	\$3.00
• Muesli pots with yoghurt and fruit (GF)	\$3.50
• Fruit kebab (VG) (GF) (DF)	\$3.50
• Lime cheesecake cups	\$3.50
• Portuguese custard tarts	\$3.50
• Freshly baked buttermilk scone with whipped cream & coulis	\$3.50
• Apple and Cinnamon Turnover (GF) (VG)	\$3.50
• Banoffee coconut chia seed pudding (VG)(GF)	\$3.50
• Banana bread with maple butter (GF)	\$4.00
• Muddy Vegan Chocolate cake (VG) (DF)	\$5.00
• Vanilla slice (GF) (VG) (NF)	\$4.50

SAVOURY

• Macaroni and Cheese croquette (V)	\$2.50
• Vegetable empanada (V)	\$2.50
• Party sausage roll	\$3.00
• Party ricotta sausage roll (V)	\$3.00
• Truffle Mushroom Mozzarella Arancini (V) (GF)	\$3.00
• Mini ham & brie croissant	\$3.50
• Mini brie & tomato croissant (V)	\$3.50
• Beef Party pie	\$3.50
• Vegetarian quiche (V)	\$3.50
• Potato and Herb cocktail pie (VG)(GF)	\$3.50
• Lentil Sausage roll (VG)(GF)	\$3.50
• Spinach and Pumpkin Quiche (VG)(GF)	\$3.50

SANDWICHES

• Triangle sandwiches (cut in quarters) (VGO)	\$9.00
• Tortilla wraps (cut in thirds) (VGO)	\$9.00
• Gluten free sandwich (cut in half) (VGO)	\$12.00

We recommend 1 whole serve per person.

DROP OFF MENU

PLATTERS

Chef's selection of wraps & sandwiches (Serves 10pax) (GFO/VGO)	\$80.00
Vegetable & hummus (V/GFO) <i>Hummus, mixed crude vegetables, olives, nuts and crackers</i>	\$45.00
Breads & dips <i>Selection of dips (3) and our stone baked garlic and herb focaccia</i>	\$45.00
Fruit Platter (V/GF) <i>Selection of seasonal fruits served with pitted dates and nuts</i>	\$50.00
Cheese & salami (Serves 10pax) <i>Brie, Blue and Cheddar cheeses with mixed salami, dried fruit and crackers</i>	\$70.00
Japanese (50 pieces) <i>Medley of sushi and condiments</i>	\$85.00
It's a Party (40 pieces) <i>Selection of pies, rolls and quiches - Beef, chicken, lamb, vegetarian</i>	\$100.00
Vegetarian (20 pieces) <i>Mixed vegetable quiches (V) (6), Arancini (V) (6), Mini pizza (V) (8)</i>	\$60.00
Vegan platter (20 pieces) <i>Empanada (8), plantien slider (6), moroccan vegetables skewers (6)</i>	\$60.00
Gluten Free (20 pieces) <i>corn & zucchini fritter (8), bolognese arancini (6), mixed cocktail paastries (6)</i>	\$50.00
Chef's selection of Gourmet sweets (20 pieces)	\$65.00



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) \$10.50

Fresh tomato, basil and mozzarella on an Italian tomato sauce base

HAWAIIAN \$11.00

Juicy pineapple, ham and mozzarella on an Italian tomato base sauce

PEPPERONI \$12.50

Spicy pepperoni and mozzarella on an Italian tomato sauce base

VEGETARIAN (V) \$11.50

Roast pumpkin, olives, feta, caramelised onion, balsamic glaze (rocket)

Make it vegan (vegan cheese) add \$2.50

CHICKEN & MUSHROOM \$15.50

Chicken and Mushroom: Roast chicken, sliced mushroom, caramelized onion, mozzarella, and white cream sauce

MEAT LOVERS \$16.00

Pepperoni, ham, braised lamb chicken, onion, mozzarella on an Italian tomato sauce base and a bbq swirl ontop.

House made gluten free bases available for \$2.50

This service is provided using disposables only.



LUNCH & DINNER BUFFETS

(Min 20 pax)

BUFFET OPTIONS:

1 Main | 2 Sides | 1 salad - \$35 pp
2 Mains | 3 Sides | 2 salads - \$45 pp

MAIN DISHES

- Roast and gravy - please check with catering team for available options.
- Baked fish with capers salsa verde (GF)
- Boneless Chicken thighs in Middle Eastern tomato sauce (GF)
- Pumpkin gnocchi in mushroom & garlic cream sauce (V/GF)
- Roast veg and beans enchilada (VGO)

SIDE DISHES

- Potato hash with capsicum and onions (VG/GF)
- Yorkshire puddings (V)
- South American Pilaf rice (GF/VG)
- Medley of vegetables (GF/VG)
- Chef's Special potato gratin (contains pork) (GF)
- Ratatouille (VG/GF)
- Steamed Rice (VG/GF)

SALAD DISHES

- Garden Salad (VG)
- Sweet potato and Quinoa (VG)
- Mexican chickpea salad (VG)
- Classic Coleslaw salad (V)
- Country potato salad (contains pork)

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 20pax)

EXAMPLES

MEXICAN

BBQ

JAPANESE

CONTACT US FOR MORE



CANAPES

(Min of 30 pax) \$25pp

We average 1 piece per person
of each item chosen.

HOT

(choose 3)

- Mac and cheese croquette
- Crispy assorted arrancini (GF)
- Empanada (VG)
- Assorted tenpura vegetables serve with mayo
- Tuscan Chicken skewers w tatziki
- Char grill mediterranean veg with morrocaon spice (VG / GF)
- Mushroom tart with parmasan royale (V/GF)
- Selection of savoury pies and rolls

COLD

(choose 2)

- Caprese skewers (V / GF)
- Smoked salmon belini
- Roast beef served on crostini w horseradish cream
- Cucumber cups w whipped feta and sundried tomatoes (VG/ GF)
- Beetroot hommus served on crutons and guac (VG)
- Pico de gallo on crispy tortilla with gauc (V)
- Fried tofu w teriyaki glaze and roasted cashew serve in spoon (VG)
- Sous vide chicken breast tossed w sambal in filo cup

DESSERT CANAPES

(minimum 10 pc each)

- | | |
|--------------------------------|--------|
| • Mini donuts assorted | \$3.00 |
| • Selection of assorted mousse | \$3.00 |
| • Assorted mini eclairs | \$3.50 |
| • Assorted macarons | \$3.50 |
| • Crème burlee tarts (GF) | \$3.50 |

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
Still water bottle 600ml	\$3.00
Sparkling water bottle 500ml	\$3.90

BEER

PREMIUM

Heineken (5%)	\$8.50
Feral Hop Hog Pale Ale (5.8%)	\$8.50

FULL STRENGTH

James Squire 150 lashes Pale Ale (4.2%)	\$8.00
James Boags Premium Lager (4.6%)	\$8.00

MID STRENGTH

Gage Roads Narrow Neck Pale Ale (3.5%)	\$7.00
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LIGHT

James Boags Premium Light (2.5%)	\$7.50
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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	\$20
Premium	\$22-30
Luxury	\$35+

A selection of wines will be provided upon order.

WHITE WINE:

House White	\$20
Premium White	\$21-28
Luxury White	\$29+

A selection of wines will be provided upon order.

RED WINE:

House Red	\$20
Premium Red	\$21-28
Luxury Red	\$29+

A selection of wines will be provided upon order.



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	\$40.00
Weekdays 7pm onwards	\$44.00
Weekends	\$48.00
Public holidays	\$POA

CHEF

Weekdays 7am to 7pm	\$42.00
Weekdays 7pm onwards	\$46.00
Weekends	\$50.00
Public holidays	\$POA

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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