



monashcatering

EVENTS & CONFERENCES

MENU

**All Day Conference Packages
(Minimum 10 guests)**

Essential - \$27 per person

Arrival:	Fair trade instant coffee and tea
Morning Tea:	Fair trade instant coffee and tea Freshly baked muffins
Lunch:	Traditional point sandwiches Fresh fruit platter Orange juice
Afternoon Tea:	Fair trade instant coffee and tea Gourmet cookies

Classic - \$32 per person

Arrival:	Freshly brewed fair trade coffee and tea
Morning Tea:	Freshly brewed fair trade coffee and tea Freshly baked Danishes
Lunch:	Traditional point sandwiches and baby baguettes Cheese & fresh fruit platter Orange juice and mineral water
Afternoon Tea:	Freshly brewed fair trade coffee and tea Assorted Slices

Deluxe - \$36 per person

Arrival:	Freshly brewed fair trade coffee and tea
Morning Tea:	Freshly brewed fair trade coffee and tea Scones with jam and cream
Lunch:	Toasted foccacia and bagels OR Quiche & salad Cheese & fresh fruit platter Orange juice and mineral water
Afternoon Tea:	Freshly brewed fair trade coffee and tea Mini Portuguese egg tarts

**Breakfast Packages
(Minimum 10 guests)**

Healthy Start – \$12.90 per person

Bircher Muesli Cup
Low fat yoghurt
Assorted muffins
Orange juice

Light Start – \$14.50 per person

Fair trade brewed coffee and tea
Warm croissants with butter and preserves
Assorted muffins
Assorted Danishes
Fresh fruit platter
Orange juice

Savoury Start - \$15.90 per person

Fair trade brewed coffee and tea
Baguettes of smoked salmon, cream cheese and capers
Fruit toast with butter and preserves
Fresh fruit platter
Orange juice

Big Breakfast - \$19.00 per person

Fair trade brewed coffee and tea
Scrambled eggs
Thick toast
Crispy bacon
Hash brown
Grilled tomato
Sautéed mushrooms
Orange juice

Please Note:

Disposable plates, cutlery included
China & Glassware \$3.50 per person
Room Hire not included
Service Staff not included

Lunch Packages
(Minimum 10 guests)

Sandwich Lunch - \$11.90 per person

Traditional point sandwiches
Fresh fruit platter
Orange juice

Essential Lunch - \$13.50 per person

Traditional point sandwiches
Cheese & fresh fruit platter
Orange juice

Classic Lunch - \$14.90 per person

Traditional point sandwiches & pita wraps
Cheese & fresh fruit platter
Assorted cake fingers
Orange juice

Working Lunch - \$15.90 per person

Club sandwiches
A variety of 4 hot and cold savouries
Fresh fruit platter
Orange juice

Executive Lunch - \$21.90 per person

Assorted Open Sandwiches, Baby Baguettes & Pita wraps
Sundried tomato, olives and ricotta tarts
Mini Sweet potato, leek and red capsicum quiche
Satay skewers
Vegetable samosa served with fruit chutney
Fresh fruit platter
Mini muffins
Mini gourmet biscuits
Orange juice

Buffet Style Lunch & Dinner Menu Options (Minimum 25 guests)

Buffet menu one

Pumpkin, ginger and honey soup
Green Thai chicken curry
Fusilli with rocket, olives, tomato tapenade and pesto
Beef kebabs with mushroom and capsicum
Steamed basmati rice
Potato, chorizo and grain mustard salad
Mixed salad leaves with French dressing
Assorted bread rolls

Served with fair trade coffee and selection of teas

Buffet menu two

Stir fried beef and broccoli with black beans
Chinese fried rice with shrimp
Chilli con carne with corn chips
Pumpkin gnocchi with gorgonzola cheese and basil
Baby cos with croutons and creamy dressing
Bean salad with balsamic dressing
Assorted bread rolls

Served with fair trade coffee and selection of teas

Indian style

Raita, tomato relish, mango chutney
Vegetable samosa (v & h)
Traditional Butter Chicken (h)
Lamb Rogan Josh (h)
Stir fried spicy vegetable curry with Masala sauce (v & h)
Basmati Rice garnished with coriander, spring onions and nuts
Cucumber, tomato and lettuce salad
Roti, naan and pappadums

Served with fair trade coffee and selection of teas

v = vegetarian, g = gluten free, h = halal

Mediterranean style

Mixed dips (v)
Pita bread, Turkish bread (v)
Mini cheese and spinach pastries
Greek salad (v & g)
Baked potatoes, bacon and sour cream
Grilled rosemary marinated lamb chops (g)
Baked chicken, olives in a tomato based sauce
Mediterranean pasta baked (v)

Served with fair trade coffee and selection of teas

Barbeque style

Hummus and Tzatziki
Herb and chilli marinated olives (v)
Grilled lamb chops with herb butter
Mini Scotch fillet steak (g & h)
Honey and lemon roasted chicken thighs
Baked fish steaks
Oven baked rosemary potatoes (v)
Garden salad
Assorted bread rolls

Served with fair trade coffee and selection of teas

Asian style

Marinated Asian vegetable in kimchi dressing
Coconut and pineapple coleslaw
Hokkien noodle salad
Massaman beef curry
Vegetarian Singapore noodle
Chicken satays with peanut sauce
Prawn crackers

Served with fair trade coffee and selection of teas

\$40 per head

- Price includes dessert (please select from a la carte menu)
- Beverage available on consumption or package
- Service Staff included

Set Lunch & Dinner Menu Options
(Minimum 25 guests)

Soups

Roma tomato and basil (v & g)
Classic butternut pumpkin soup with caraway croutons (v & g)
Pontiac potato and leek (v & g)
Asian chicken and sweet corn
Cream of cauliflower and cheese (v & g)

Cold Entrée

Thai Beef Noodle with lime chilli dressing (g)
Individual vegetable antipasto plate with stuffed olives, roasted and grilled vegetables and feta (v)
Terrine of chicken with prune, apricot and pistachio with orange and pistachio dressing
Four natural oysters on rock salt with red chilli lime and deep fried eschalots
Hydro Cos lettuce with Pancetta, shaved parmesan, garlic croutons and Caesar dressing
Gourmet sushi and sashimi with wasabi, pickled ginger and soy
Tandoori chicken with crisp vegetables drizzled with mint yoghurt dressing (g)
Cherry tomato, fetta and rocket salad with red pepper coulis (v & g)
Smoked Atlantic Salmon and mesculin with crème fraiche and dill sauce (h)

Hot Entrée

Cajun spiced roasted chicken on honeydew melon, pawpaw salsa and yoghurt dressing
Jumbo Veal Agnolotti with cream and field mushrooms
Pan fried snapper on barley and vegetable ragout, baby herb and spring onion salad
Sun Dried Tomato Panzerotti Pasta with olive, tomato tapenade and pesto (v)
Chilli & Lemongrass prawns on snow pea sprout and rocket petit salad with coriander and citrus dressing
Olive crusted salmon with tomato and herb salad and basil dressing (g)
Salt and Pepper calamari with garlic and chilli salad
Crispy skin quail on Vietnamese coleslaw with ginger infused aioli
Roasted vegetable Fiochetti in creamy sundried tomato pesto (v)
Butter poached pork fillet with cauliflower puree and salsa verde

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Mains

Poultry

Oven baked chicken breast stuffed with pumpkin and spinach with seeded mustard mash and capsicum sauce (g &h)

Chicken Breast stuffed with pesto and semi dried tomato on olive and field mushroom risotto (g & h)

Chicken Supreme filled with baby spinach, feta and chickpea served with Middle Eastern spiced pilaf (g & h)

Chicken Mignon filled with asparagus spears with crisp French beans and herbed chat potato

Mini Chicken Roast filled with mangoes and macadamia nuts, asparagus and roast butternut pumpkin (h)

Thyme rubbed chicken breast on Kipfler potato and Spanish onion salad with elderberry jus (h)

Harissa roasted breast with saffron couscous, snow peas, Tagine sauce

Beef

Beef fillet with Kipfler potato, baby carrots and red wine jus

Char-grilled Porterhouse on sweet potato mash with stir fried vegetable with beef jus (g & h)

Steak au poivre with crushed peas and potatoes and baby Dutch carrots (g & h)

*Roasted sirloin with three puree, red wine shallots and watercress

Beef Rump on herbed polenta with buttered carrot puree (h)

Veal

Veal Gordon Bleu with ham and mozzarella with mesculin salad and herb potato

Mustard Marinated Veal Scaloppine, button mushrooms, cherry tomatoes, olive

Lamb

*Lamb Loin with Mediterranean vegetable, potato, bacon and cabbage, tomato jus

*Lamb cutlets served on fennel and tomato ragout with rosemary oil (h & g)

*Lamb Loin crusted with Sumac, Persian couscous, seasonal vegetables and cumin jus (h)

*Roasted Lamb back strap with olive crust, cannellini beans, oregano and port jus

Slow cooked Lamb shank with roasted pumpkin and garlic broccolini (h & g)

Pork

Roasted pork loin with garlic roasted chat potato, roasted apple and seeded mustard sauce

Roasted loin of High Country pork with purple cabbage, granny smith reduction and traditional crackling

Fish

- Roast Salmon on zucchini with carrot puree (g & h)
- *Grilled swordfish with citrus, almond couscous and parsley salad (h)
- Dukkah-crusted Atlantic Salmon with smashed potatoes and baby spinach (g & h)
- *Pan-fried barramundi fillet on skordalia and beans, crispy leek with olive and feta salsa (g & h)
- Ocean trout with dill potatoes and beetroot pesto
- *Rockling with slow-baked truss tomatoes and lemon butter (g & h)
- Lemon and parsley crusted snapper with sugar snap and sprout salad (h)

Vegetarian

- Roasted pumpkin, mushroom and spinach risotto (g & h)
- Veggie stack of oven roasted vegetables, fresh ricotta with tomato basil salsa, garnished with rocket (g & h)
- Sun Dried Tomato Gnocchi with creamy roasted butternut pumpkin sauce (h)
- Spinach and ricotta cannelloni with tomato basil sauce (h)
- Ravioli of pecorino, black olives, sundried tomato, fresh basil and oven roasted garlic with sage sugo (h)
- Vegetable Korma resting on basmati rice topped with pappadam (g & h)
- Thai Green Vegetable Curry with jasmine rice (h)
- Vegetable and Barley Ragout with puff pastry lid (h)

Dessert

Lemon Tart with wild berry compote
Classic Individual Tiramisu
Sticky Date Pudding with caramel sauce and double cream
Individual Fruit Salad topped with vanilla beans ice cream
Warm Apple Strudel and brandy laced custard
Black Forest cake with berry compote
Chocolate mountain mousse cake with fresh strawberries
Flourless chocolate cake with coffee sauce and double cream
Peach & Passionfruit Cheesecake (GF)
Individual Apple and Rhubarb Tart (GF)

Served with fair trade coffee, tea and dinner mints

Soup & Main \$33.00

Soup, Main & Dessert \$46

Entrée & Main \$36

Main & Dessert \$36

Entrée, Main & Dessert \$49

- Alternating service an additional \$2.50 per course
- Beverage available on consumption (minimum spent of \$10 per person apply) or beverage package
- Service Staff included
- Dishes marked with (*) may vary in price due to market fluctuations

Canapés Packages

Hot Canapés

Shitake mushroom & cashew nut wonton (v)
Vegetable samosa with Bengal mango chutney (v)
Atlantic salmon kebab seared in sesame with pepper lime dressing (g + h)
Thai style fishcake with sweet chilli sauce (h)
Steamed king prawn dumplings with lime and coriander dip (h)
Pan fried roast duck and wild plum dumpling with tomato relish
Middle Eastern spiced meat balls with garlic yoghurt on a skewer
Malaysian style chicken satays (h)
Seared lamb cutlet with mint jelly (g + h)
Cajun style chicken balls with tomato relish
Thai coconut soup with shitake mushroom and baby corn (v)
Salt n pepper squid with fresh lemon, chilli, onion (h)
Grilled king prawn skewer (h)
Teriyaki chicken noodle bowl
Mini beef burger
Lamb ragout vol au vent
Lamb koftas skewers (h)
Mini peppered Beef Mignons
Mini goat cheese, olives & red capsicums tart (v)
Mini burger of haloumi, sundried tomato pesto and coral lettuce (v)
Chat potato boast filled with paprika sour cream and chive (g + h)
Pizzetta of fetta, wild plum jam, Murray pink salt (v)
Chicken, leek & Swiss cheese pies
Coconut chicken sugar cane sticks
Mini traditional beef wellingtons
Mini lamb & bush tomato mignons
Pizzetta of grilled chorizo and caramelised onion

v = vegetarian, g = gluten free, h = halal

Cold Canapés

Crispy potato and rosemary pizette (v + h)
Bernaise prawn toast with dill (h)
Boccocini skewered with cherry tomatoes, basil served with pesto (v + h)
Smoked salmon, dill and capers tarts (h)
Vietnamese vegetable rice paper rolls with mirin and chilli dips (v)
Selection of handmade Nori rolls
Seared scallop, green pea puree, lemon oil served in a spoon
Open shelled mussels with Thai dressing
Rock oysters with lemon, parsley and ginger salsa
Prosciutto wrapped grissini sticks
Prosciutto wrapped asparagus with balsamic dressing
Sweet corn fritters with avocado and red capsicum salsa (v & h)
Peking duck wrap
Mini smoked salmon and caper roll
Omelette cucumber cup (v & h)
Caviar with cream cheese on toasted French baguette
Chickpea and herb falafel topped with hummus (v)
Dolmades (v & h)
Sweet corn fritters topped with fetta and parsley salsa (v)
Fetta, spinach & olive frittata
Red curry beef betel leaf
Grilled beef salad, crispy shallot and coriander

Sweet Canapés

Lemon tart
Chocolate mud
Fruit tart
Pecan tart
Strawberry tart
Lemon meringue
Portuguese egg tart

Packages

Select 8 canapés \$24 per person (recommended for 1 hour duration)

Select 10 canapés \$29.50 per person (recommended for 1-2 hour duration)

Select 14 canapés \$40.00 per person (recommended for 3+ hour duration)

Waiting Staff

We recommend that waiting staff is used to ensure your event runs smoothly and efficiently. Rates apply.

Beverage

Sparkling

Killawarra Brut NV	\$19.00
Four Sisters Sparkling	\$27.00
Blue Pyrenees Vintage Brut	\$42.00

Bottle

White

Monash Catering Chardonnay	\$16.00
Monash Catering Semillon Sauvignon Blanc	\$16.00
Lindemans Chardonnay	\$18.00
Poets Corner Unwooded Chardonnay	\$19.00
Tahbilk Chardonnay	\$32.00
Rosemount Diamond Label Riesling	\$29.00
Sero Pinot Grigio	\$32.00
Watershed Margaret River Unwooded Chardonnay	\$36.00
Four Sisters Semillon Sauvignon Blanc	\$28.00
Hollick Reserve Chardonnay	\$38.00

Red

Monash Catering Shiraz Cabernet	\$16.00
Monash Catering Cabernet Merlot	\$16.00
Monash Catering Cabernet Sauvignon	\$16.00
De Bortoli Sacred Hill Cabernet Sauvignon	\$18.00
Penfold's Koonunga Hill Shiraz Cabernet	\$24.00
Rosemount Diamond Label Sangiovese	\$29.00
McGuigan Discover Shiraz Viognier	\$30.00
Ingoldby Shiraz	\$33.00
Diamond Valley Blue Label Cabernet Merlot	\$35.00
George Wyndham Shiraz Grenache	\$38.00
Peter Lehmann Cabernet Sauvignon	\$33.00

Light Beer

Light Ice 375ml	\$4.00
Light Ice 800ml	\$10.00
Cascade Light 375ml	\$5.00

Heavy Beer

Carlton Draught 375ml	\$5.00
Victoria Bitter 375ml	\$5.00
Victoria Bitter 800ml	\$10.00
Cascade Premium Lager 330ml	\$6.00
Pure Blonde 355ml	\$6.00

Beverage Packages

The Essential

BEVERAGE PACKAGE

(2-hour Tab) \$21.00 per person

(3-hour Tab) \$25.00 per person

(4-hour Tab) \$30.00 per person

Carlton Draught and Fosters Light Ice

Monash Catering Chardonnay

Monash Catering Shiraz Cabernet

Monash Catering Sparkling

Orange Juice, Mineral Water and Soft Drinks

The Classic

BEVERAGE PACKAGE

(2-hour Tab) \$24.00 per person

(3-hour Tab) \$30.00 per person

(4-hour Tab) \$39.00 per person

Carlton Draught and Fosters Light Ice

Carrington Vintage Brut Sparkling

Penfolds Rawson Retreat merlot

Penfolds Rawson Retreat Chardonnay

Orange Juice, Mineral Water and Soft Drinks

The Deluxe

BEVERAGE PACKAGE

(2-hour Tab) \$28.00 per person

(3-hour Tab) \$37.00 per person

(4-hour Tab) \$45.00 per person

Cascade Premium, Carlton Draught, Cascade Premium Light and Fosters Light Ice

Carrington Vintage Brut Sparkling

Penfolds Koonunga Hill Shiraz Cabernet

Penfolds Koonunga Hill Chardonnay

Orange Juice, Mineral Water and Soft Drinks

Optional Extras

An extensive range of spirits and ports are also available for purchase from the bar on a consumption or cash basis throughout the function.

Please Note: Alternative Beverage Packages are also available.

Please enquire within for further details.

Function Rooms

The Monash Venues Office offers you a range of facilities and support services that, when combined, result in events that are second to none.

Our wide and diverse range of superior venues will ensure that your next event is a truly rewarding and successful experience.

Whether it is a meeting or a conference, we are sure to have a space that is perfectly suited to your needs.

Our staff's knowledge, expertise and attention to detail, will ensure that you receive exceptional and friendly service.

We welcome the opportunity to share with you the exciting conferencing possibilities at Monash.

Monash University Venues can be contacted on 9905 5733, or Email muv@adm.monash.edu.au

Terms & Conditions

Monash Catering is committed to ensuring that your event is a great success. We will be flexible wherever possible, attentive to your needs and will offer professional advice.

A deposit is required to secure your booking. The deposit amount will be deducted from the final account. Monash Catering reserves the right to cancel the booking and allocate the venue to another client if a deposit has not been paid.

Final numbers & Special dietary must be confirmed three working days prior. Event details and the estimated costs will be outlined in the event booking form which will be sent out to you for confirmation. Minimum numbers apply; the numbers may increase, however you will be charged the minimum regardless if numbers fall below.

The use of smoke machines is not permitted in any of the function rooms. Should the fire brigade respond to an alarm in the event room, which has been set off by an unauthorised use of smoke machines you will be liable for any charges incurred.

The Client or The Client's guests, invitees or other persons attending the function are financially responsible for any damage sustained whether in rooms reserved, or any other part of Monash University venues. The Client must pay any missing, broken or lost items in full.

Monash Catering follows the guidelines of Responsible Service of Alcohol. Our staff members are instructed NOT to serve alcoholic beverages to guests under the age of 18 years, or to guests in a state of intoxication. Our policy is to serve guests in a responsible, friendly and professional manner. Monash Catering encourages drinking in moderation.

It is understood that The Client will conduct their function in an orderly manner and in full compliance with Monash Catering management and with applicable laws. The function department reserves the right to end your event if believes that your event is not being conducted in the correct manner

No food or beverages of any kind, other than those provided by functions will be permitted into any of our catering venues.

Monash Catering is not responsible for: the theft, damage or loss of merchandise brought into the building and rooms before, during and after the function. Security staff will be engaged at the organizers expense for any event if deemed necessary.

You are responsible for and must indemnify Monash Catering for loss or damage arising out of your use, or any person attending the event. Any additional cleaning requirements, which is deemed in excess of general cleaning, and claims by any person for loss, injury, death or damage of any kind arising from your use, or any person attending the event, which is caused or contributed to by your negligence or that of persons attending the event.