



The Women's College Buffet Menus

\$38.00 per person

For 20 people or more

Your choice of Two (2) Dishes (see attached options)

Your choice of One (1) Vegetarian Dish

Rice/Potato Dish

Cold meat and cheese platter

Selection of 4 salads

Bread rolls and butter

Selection of condiments

Buffet Desserts

Seasonal fruit platter

Chefs selection of 2 sweet items

Freshley Brewed Tea and Coffee



The Women's College Buffet Menus

\$43.00 per person

For 20 people or more

Your choice of Three (3) Dishes (see attached options)

Your choice of One (1) Vegetarian Dish

Rice/Potato Dish

Cold meat and cheese platter

Selection of 4 salads

Bread rolls and butter

Selection of condiments

Buffet Desserts

Seasonal fruit platter

Chefs selection of 2 sweet items

Freshly Brewed Tea and Coffee



The Women's College Buffet Menus

\$48.00 per person

For 30 people or more

Your choice of Three (3) Dishes (see attached options)

Your choice of One (1) Vegetarian Dish

Rice/Potato Dish

Cold meat and cheese platter

Selection of 6 salads

Bread rolls and butter

Selection of condiments

Buffet Desserts

Seasonal fruit platter

Chefs Selection of 3 sweet items

Freshly Brewed Tea and Coffee



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“Add On’s”

**“Chefs Choice” of 2 canapés add an extra
\$5.00 per person**

**King prawns and fresh oysters add an extra
\$8.00 per person**

A drink on arrival add an extra \$5.00 per person

**Alcohol can be charged on consumption or to the
individual at a cost of:
\$5.00 per glass of wine
\$5.00 per stubbie of beer
\$25.00 per bottle of wine**

(Juice and Water included in the cost of all Menus)



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Hot Buffet Dish Options

(Please choose meat and vegetarian dishes from the below choices as per your menu selection)

Seafood and chorizo stew - **GF**

Lamb navarin - **GF**

Beef Korma

Cambodian seafood curry - **GF**

Beef with oyster sauce and pak choy

Wagyu beef daube (slow cooked in red wine sauce)

Butter chicken (**contains nuts**)

BBQ pork and hokkien noodle

Beef and sweet potato tagine - **GF**

Braised lamb with black bean and pak choy - **GF**

Honey chicken balls with crispy noodle

Tempura pork and vegetable stir fry

Chicken, pea, sundried tomato and pecorino risotto – **GF**

Moroccan pumpkin tagine – **V & GF**

Roast vegetable and quinoa risotto – **V & GF**

Japanese ratatouille with soba noodles - **V**

Potato gnocchi with mushroom ragu - **V**