

At Your Service The Women's College believes in delivering the highest quality fresh foods in a creative style. Ever mindful of budget, our culinary professionals focus on meeting individual needs while exceeding expectations. The requirements of those with food allergies or limitations to their diet are tastefully met. To view our detailed menus, visit www.womens.uq.edu.au/portfolio_category-menus

Whether a high tea, anniversary party, an educational conference or an extravagant multi-course dinner, we are here to ensure every occasion is one to remember. In addition to the beautiful presentation of prepared dishes, our professional staff will tend to all guests' needs.

Prices include all Food and Beverages served by our staff under current Government COVID Guidelines.

Day Conference Packages | Please choose one of the following packages

Executive Conference Package - cold | \$43.00

- ◆ Arrival Tea and Coffee
- ◆ Morning tea
- ◆ Sandwich or Salad Bar Buffet Lunch
- ◆ Afternoon tea

Premium Conference Package - cold | \$48.00

- ◆ Arrival Tea and Coffee
- ◆ Morning tea
- ◆ Sandwich or Salad Bar Buffet Lunch
- ◆ Afternoon tea
- ◆ Add either one item from the Add on list to either Morning or Afternoon Tea or add one dessert or one salad to Lunch

Executive Conference Package - hot | \$52.00

- ◆ Arrival Tea and Coffee
- ◆ Morning tea
- ◆ Hot lunch buffet
- ◆ Afternoon tea

Premium Conference Package - hot | \$58.00

- ◆ Arrival Tea and Coffee
- ◆ Morning tea
- ◆ Hot lunch buffet
- ◆ Afternoon tea
- ◆ Add either one item from the Add on list to either Morning or Afternoon Tea or add one dessert or one salad to Lunch



Conferences & Events

The Women's College
St Lucia



The Women's College
within the University of Queensland
ready to lead

For further details about accommodation, conferences and events or to make a booking, contact our Conference & Events Manager.

The Women's College within The University of Queensland
College Road, St Lucia QLD Australia

Telephone: +61 (07) 3377 4500

Email: conferences@womens.uq.edu.au

Website: www.womens.uq.edu.au/booking-enquiries

Day Package inclusions

Arrival Tea and Coffee

- ◆ Tea and coffee station
- ◆ Freshly brewed coffee, tea, herbal tea, milks and sugar
- ◆ Orange juice, ice water and biscuits

Morning and afternoon tea

- ◆ Tea and coffee station
- ◆ Freshly brewed coffee, tea, herbal tea, milk and sugar
- ◆ Orange juice, ice water and seasonal fruit platter

Add one (1) item below to the above:

Sweet

- ◆ Fruit and butter milk scones with strawberry preserve and clotted cream
- ◆ Freshly baked assorted mini Danishes
- ◆ Mixed finger sweets
- ◆ Sweet mini muffins
- ◆ Assorted cakes and slices
- ◆ Selection of home-baked cookies
- ◆ Mini Éclairs

Savoury

- ◆ Mini croissants with double-smoked champagne ham and Swiss cheese
- ◆ Mini bagel with smoked salmon, Spanish onion and capers
- ◆ Traditional finger sandwiches with assorted fillings, (includes vegetarian options)
- ◆ Selection of Tasmanian cheeses with dried fruit, wafers and crackers (V)

Savoury hot

- ◆ Assorted gourmet quiches (includes vegetarian options)
- ◆ Chef's daily frittata selection, (includes gluten-free and vegetarian options)
- ◆ Mini sausage rolls with smoky BBQ sauce
- ◆ Mini gourmet pies with tomato sauce
- ◆ Filo triangles with spinach and feta cheese

Asian

- ◆ Vietnamese rice paper rolls with dipping sauce (GF, V)
- ◆ Sushi with soy sauce and pickled ginger (GF)

Asian hot

- ◆ Indian samosas with sweet soy sauce (V)
- ◆ Vegetarian mini spring rolls with sweet chilli sauce (V)



Lunch options

Sandwich buffet

Selection of traditional and artisan bread and wraps with the following fillings:

- ◆ Champagne ham, Swiss cheese, seeded mustard, grated carrots, alfalfa and lettuce
- ◆ Traditional egg and lettuce
- ◆ Tomato, avocado, grated carrots, alfalfa and lettuce
- ◆ Chicken, avocado, pesto mayonnaise, grated carrots, alfalfa and lettuce
- ◆ Roasted chicken, cos lettuce, egg, bacon and Caesar dressing
- ◆ Roast beef with Mediterranean vegetable chutney, grated carrot, alfalfa and lettuce
- ◆ Smoked salmon, Spanish onion, capers and lettuce
- ◆ Salami, Swiss cheese, grated carrots, alfalfa and lettuce



With:

- ◆ Seasonal Fruit platter (GF, V, L, DF, NF, Vegan)
- ◆ Assorted cakes and slices

Beverage station

- ◆ Freshly brewed coffee, tea, herbal tea, milks and sugar
- ◆ Orange juice, apple juice and ice water

Salad Bar Lunch

- ◆ Garden salad (GF, V, LF, DF, NF, Vegan)
- ◆ Curried four bean and rocket salad (GF, V, LF, DF, NF, Vegan)
- ◆ Pumpkin, feta, pine nuts and rocket (GF, V)
- ◆ Potato, bacon, seeded mustard mayo (GF)
- ◆ Cherry tomato, baby bocconcini, Spanish onion and pesto-parmesan dressing (GF, V)
- ◆ Greek salad: feta, tomato, cucumber, Spanish onion, olives (GF, V)
- ◆ Baby beetroot, goat cheese, spinach salad, balsamic and extra virgin olive oil (V, GF)
- ◆ Pearl couscous and spicy chickpea salad (V)
- ◆ Thai rice noodle salad with prawns (GF)

Choose four (4) Salads from list, with:

- ◆ Selection of artisan breads
- ◆ Fruit platter
- ◆ Selection of cakes and slices

Beverage station

- ◆ Freshly brewed coffee, tea, herbal tea, milks and sugar
- ◆ Orange juice, apple juice and ice water

Continued over the page

Please note: menus are subject to change and product availability.

DF: dairy free | GF: gluten free | LF: Lactose free | NF: nut free | V: vegetarian

Hot Lunch Buffet

Chef's choice of three wet dishes

- ◆ One beef dish
- ◆ One chicken dish
- ◆ One vegetarian dish
- ◆ Fragrant rice
- ◆ Roast potato
- ◆ Steamed vegetables

With two gourmet salads and:

- ◆ Fruit platter
- ◆ Selection of cakes and slices

Beverage station

- ◆ Freshly brewed coffee, tea, herbal tea, milks and sugar
- ◆ Orange juice, apple juice and ice water

Morning and Afternoon Tea Add Ons

Sweet

- ◆ Fruit and butter milk scones with strawberry preserve and clotted cream
- ◆ Freshly baked assorted mini Danishes
- ◆ Mixed finger sweets
- ◆ Sweet mini muffins
- ◆ Assorted cakes and slices
- ◆ Selection of home-baked cookies
- ◆ Mini Éclairs

Savoury

- ◆ Mini croissants with double smoked champagne ham and Swiss cheese
- ◆ Mini bagel with smoked salmon, Spanish onion and capers
- ◆ Traditional finger sandwiches with assorted fillings (includes vegetarian options)
- ◆ Selection of Tasmanian cheeses with dried fruit, wafers and crackers (V)

Savoury hot

- ◆ Assorted gourmet quiches (includes vegetarian options)
- ◆ Chef's daily Frittata selection, (includes gluten free and vegetarian options)
- ◆ Mini sausage rolls with smoky BBG sauce
- ◆ Mini gourmet pies with tomato sauce
- ◆ Filo triangles with spinach and feta cheese

Asian

- ◆ Vietnamese rice paper rolls with dipping sauce (GF, V)
- ◆ Sushi with soy sauce and pickled ginger (GF)

Asian hot

- ◆ Indian samosas with sweet soy sauce (V)
- ◆ Vegetarian mini spring rolls with sweet chilli sauce (V)

Lunch Add Ons

Salads

- ◆ Garden salad (GF, V, LF, DF, NF, Vegan)
- ◆ Curried four bean and rocket salad (GF, V, LF, DF, NF, Vegan)
- ◆ Pumpkin, feta, pine nuts and rocket (GF, V)
- ◆ Potato, bacon and seeded mustard mayo (GF)

- ◆ Cherry tomato, baby bocconcini, Spanish onion and pesto-parmesan dressing (GF, V)
- ◆ Greek salad: feta, tomato, cucumber, Spanish onion and olives (GF, V)
- ◆ Baby beetroot, goat cheese, spinach salad, balsamic and extra virgin olive oil (V, GF)
- ◆ Pearl couscous, spicy chickpea salad (V)
- ◆ Thai rice noodle salad with prawns (GF)

1 Salad	\$5.00 per person
2 salads	\$7.00 per person
3 salads	\$10.00 per person
4 salads	\$12.00 per person

Asian Bar | \$14.00 per person

- ◆ Chef's selection of sushi with wasabi and soy sauce (GF)
- ◆ Vietnamese rice paper rolls with dipping sauce (GF)
- ◆ Indian curried vegetable samosa and Ilmi sauce (V, Vegan)
- ◆ Deep fried spring rolls with kecap manis (V)

Pies | \$12.00 per person

- ◆ Premium beef
- ◆ Lamb and rosemary
- ◆ Chicken, leek and camembert
- ◆ Vegetable

Quiches | \$9.00 per person

- ◆ Chorizo and cheese
- ◆ Spinach and feta
- ◆ Lorraine (bacon and onion)

Frittata | \$9.00 per person

- ◆ Bacon
- ◆ Smoked salmon and sundried tomatoes
- ◆ Grilled capsicum and vegetables

Selection of Pies, Quiches and Frittatas | \$20.00 per person

Cheese platter | \$ 8.00 per person

- ◆ Double cream brie, blue cheese, mature gourmet cheddar, goat cheese
- ◆ Dried fruit, nuts, wafers

Antipasto | \$9.50 per person

- ◆ Charcuterie, grilled and marinated vegetables, feta cheese, kalamata olives, two gourmet dips, Tucson croutons and crackers

Extra Dessert | \$7.00 per person

Extra Morning Tea & Afternoon Tea selections (choose from list)

1 item	\$5.00 per person
2 items	\$10.00 per person
3 items	\$14.50 per person
4 items	\$19.00 per person
5 items	\$23.00 per person

Please note: menus are subject to change and product availability.

DF: dairy free | GF: gluten free | LF: Lactose free | NF: nut free | V: vegetarian