

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.

All food and beverages will be served by our staff in line with the current government COVID-19 restrictions.



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

Lunch Menus

Sandwich buffet | \$25.00pp

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

Plus:

- ◆ Seasonal fruit platter
- ◆ Selection of cakes and slices
- ◆ Beverage station with freshly brewed coffee, tea, juice and iced water

Salad Bar Lunch | \$25.00pp

- ◆ Garden salad (GF, V, lactose free, DF, NF, vegan)
- ◆ Curried four-bean and roquette salad (GF, V, lactose free, DF, NF, vegan)
- ◆ Pumpkin, feta, pine nuts and roquette (GF, V)
- ◆ Potato, bacon, seeded mustard mayo (GF)
- ◆ Cherry tomato, baby bocconcini, Spanish onion, pesto-parmesan dressing (GF, V)
- ◆ Falafel and Greek salad, feta, tomato, cucumber, Spanish onion, olives (GF, V)
- ◆ Baby beetroot, goat cheese, spinach salad, balsamic, extra virgin olive oil (V, GF)
- ◆ Moroccan spiced chicken, pearl couscous, spicy chickpea salad (V)
- ◆ Thai rice noodle salad with prawns (GF)

Plus:

- ◆ Choose four (4) salads from list
- ◆ Selection of artisan breads
- ◆ Seasonal fruit platter
- ◆ Selection of cakes and slices
- ◆ Beverage station with freshly brewed coffee, tea, juice and iced water

Hot Lunch Buffet | \$35.00pp

(Minimum 20 guests)

Chef's choice of three wet dishes

- ◆ 1 meat dish
- ◆ 1 chicken or fish dish
- ◆ 1 vegetarian dish
- ◆ Fragrant Rice
- ◆ Roast potato
- ◆ Steamed vegetables

Plus:

- ◆ Two salads
- ◆ Seasonal fruit platter
- ◆ Selection of cakes and slices
- ◆ Beverage station with freshly brewed coffee, tea, juice and iced water



Add ons | Add any of the following to your lunch selection

Salads

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

1 salad \$4.00 per person

2 salads \$7.00 per person

3 salads \$10.00 per person

4 salads \$12.00 per person

Frittata | \$8.00 per person

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

Quiches | \$9.00 per person

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

Pies | \$12.00 per person

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

Selection of Pies, Quiches & Frittatas | \$15.00 per person

Asian Bar | \$14.00 per person

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

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, crackers

Extra Dessert | \$7.00 per person

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

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