

The Women's College
Barbecue Menu



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

Conferences & Events

The Women's College



Image: Mel Campbell (Adobe Stock)

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.

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.

To view all our detailed menus, visit www.womens.uq.edu.au/portfolio_category-menus

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



Barbecue Packages | Cooked by our Chefs on The Verandah BBQ

Basic BBQ Menu | \$32.00 per person

Meats

Assorted gourmet sausages
Marinated chicken breast (DF, GF)
Beef steak
Haloumi steaks
Fried onion

Rolls and condiments

Selection of bread, bread rolls and butter portions
Tomato sauce, BBQ sauce, mustard, beetroot relish, tomato relish

Salad bar

Caesar salad
Garden salad
German-style potato salad

MYO Burger | \$38.00 per person

Meats

Gourmet beef burger patty (GF)
Marinated chicken breast (GF, DF)
BBQ sausages (GF)
Vegan burger patty (vegan)

Rolls and condiments

Traditional burger bun, brioche burger bun
Shredded lettuce, sliced tomato, sliced gherkin, beetroot, pineapple
Tomato sauce, BBQ sauce

Salad bar

Chef's selection of two salads
(includes GF, DF, V, and vegan options)

Dessert

Chef's selection of two finger sweets
(includes GF options)
Seasonal fruit platter

Beverages

Ice water, tea and coffee station

Gourmet BBQ | \$45.00 per person

Meats

Gourmet beef burger patties (GF)
Harissa-rubbed chicken breast (GF, DF)
Rib eye steak (GF)
Gourmet lamb sausages (GF)
Haloumi slices (GF, V)

Rolls, breads and condiments

Traditional burger bun, brioche burger bun, artisan bread (includes GF options)
Cos lettuce, sliced tomato, sliced gherkin, beetroot, pineapple, fire-roasted red peppers, caramelised onions, hummus
Tomato sauce, BBQ sauce, seeded mustard, Thai sweet chili sauce, Sriracha sauce

Salad bar

Chef's selection of three gourmet salads
(includes GF, DF, V and vegan options)

Dessert

Chef's selection of two finger sweets
(includes GF options)
Seasonal fruit platter

Beverages

Ice water, tea and coffee station

DF: dairy free | GF: gluten free | LF: lactose free | NF: nut free | SF: soy free | V: vegetarian | pp: per person

Please note: Menus are subject to change and product availability. | All prices are GST inclusive.

All prices refer to a maximum 4 hour event. Should the event go for longer than 4 hours additional charges will be incurred.

Add ons

Cold

Cooked whole prawns (GF, DF, NF)	\$30.00 per kg
Fresh oysters	\$25.00 per dozen
Morton Bay Bugs	\$25.00 per kg
Cooked peeled prawns served with seafood sauce, Spanish onion salsa and mirin mayonnaise	\$45.00 per kg

Additional Salads

\$23.00 per bowl

BBQ items

Huan salmon steak (GF)	\$9.50 pp
Lamb loin cutlets (GF)	\$9.00 pp

Desserts

Chocolate mousse	\$5.50 pp
Trifle	\$4.00 pp
Pavlova	\$4.00 pp
Cheese board with a selection of local and imported premium cheeses, quince paste, artisan bread, crackers and wafers	\$9.00 pp

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Beverages Menu

Standard Beverage Package

Habitat Sparkling Wine
 Habitat Semillon Sauvignon Blanc
 Habitat Shiraz
 Beer (mid strengths and full strengths)
 Juice

1 hour	\$32.00 pp
2 hours	\$39.00 pp
3 hours	\$45.00 pp
4 hours	\$52.00 pp

Premium Beverage Package

Paul Louis Blanc de Blancs Sparkling Wine (Loire Valley, France)
 2021 Pizzini Pinot Grigio (King Valley, VIC)
 Howard Vineyard '400m' Sauvignon Blanc (Adelaide Hills, SA)
 Artea Rosé (Provence IGP, France)
 Round Two Single Vineyard Shiraz (Barossa Valley, SA)
 Beer (mid strengths and full strengths)
 Soft drinks and juice

1 hour	\$35.00 pp
2 hours	\$45.00 pp
3 hours	\$55.00 pp
4 hours	\$63.00 pp

Non-Alcoholic Beverage Package

Coke
 Coke (no sugar)
 Lemonade
 Ginger ale
 Soda water
 Juices

1 hour	\$12.00 pp
2 hours	\$20.00 pp
On consumption	\$4.00 per glass

Beverages on Consumption

Paul Louis Blanc de Blancs Sparkling Wine (Loire Valley, France)
 2021 Pizzini Pinot Grigio (King Valley, VIC)
 Howard Vineyard '400m' Sauvignon Blanc (Adelaide Hills, SA)
 Artea Rosé (Provence IGP, France)
 Round Two Single Vineyard Shiraz (Barossa Valley, SA)
 Howard Vineyard Pinot Gris (Adelaide Hills, SA)
 Paul Louis Brut (Loire Valley, France)

\$40.00 per bottle / \$10.00 per glass

Habitat Sparkling Wine
 Habitat Semillon Sauvignon Blanc
 Habitat Shiraz

\$27.00 per bottle / \$7.00 per glass

Beer (mid and full strengths)
 Soft drinks and juice

\$8.00 per stubbie (375 ml)

\$4.00 per glass

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