

The Women's College
Christmas Menu



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

Conferences & Events

The Women's College



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



Christmas Buffet

\$65.00 per person

Cold

Assorted bread, butter

Salads

Roasted Kipfler and green bean salad, crispy pancetta, seeded mustard honey dressing (GF, NF, SF)

Orange, cranberry, fetta and rocket salad (GF, NF, SF)

Honey-roasted pumpkin, red currants, pistachios and greens

Mixed leaves, cucumber, tomato, capsicum, carrots and balsamic dressing (GF, NF, SF, vegan)

Hot

Turkey breast, homemade fruit and nut stuffing, cranberry jus

Mulled cider glazed ham (GF)

Plum and mustard coated roast beef

Baked salmon, citrus and dill cucumber pickle

Roasted Christmas vegetables (GF, vegan)

Roasted baby chats (GF, vegan)

Dessert

Pavlova

Christmas puddings, brandy custard

Trifle

Fruit-mince tarts

Seasonal fruit (GF, vegan)

Coffee, tea & iced water

\$45.00 per person

Cold

Assorted bread, butter

Salads

Roasted Kipfler and green bean salad, crispy pancetta, seeded mustard honey dressing (GF, NF, SF)

Orange, cranberry, fetta and rocket salad (GF, NF, SF)

Mixed leaves, cucumber, tomato, capsicum, carrots and balsamic dressing (GF, NF, SF, vegan)

Hot

Turkey breast, homemade fruit and nut stuffing, cranberry jus

Mulled cider glazed ham (GF)

Roasted Christmas vegetables (GF, vegan)

Roasted baby chats (GF, vegan)

Dessert

Pavlova

Christmas puddings, brandy custard

Seasonal fruit (GF, vegan)

Coffee, tea & iced water

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.

Christmas Two-Course Meal

\$65.00 per person single drop

\$70.00 per person alternative drop

Bread roll and butter

Main

Roasted salmon on a warm Kipfler, fennel and pomegranate salad with lemon dill crème fraîche

Seared eye fillet, garlic infused potato fondant, and asparagus with cherry jus

Dessert

Pavlova, cream and fresh berries

Chocolate mousse with Kirsch-soaked cherries

Bread and butter pudding with gingerbread rum custard

Coffee, tea & iced water

Add Ons (for Two-Course and Buffet options)

Pre lunch/dinner drinks

Chefs choice of two (2) x canapés \$10.00pp

Glass of standard wine or beer \$6.00pp

Cold

Oysters, lemons wedges (GF) \$30.00 / dozen

Prawns with dipping sauce (GF) \$25.00 / kg

Smoked salmon with condiments (GF) \$7.00pp

Sushi, pickled ginger, wasabi, soy sauce (GF) \$7.00pp

Sashimi platter (GF) \$13.00pp

Vietnamese rice paper rolls (GF, incl. V and vegan options) \$7.00pp

Hot

Pumpkin and goats cheese frittata (GF, V) \$4.50pp

Mustard herb crusted beef (GF) \$7.00pp

Baked Huan salmon (GF) \$7.00pp

Dessert

Christstollen (traditional German Christmas cake) \$35.00 / platter

Selection of continental Christmas cookies \$25.00 / platter

Christmas pudding ice cream \$5.00pp

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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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