

The Women's College
Cocktail 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



Cocktail Packages

All three options include bar set up and staff.

Option 1 | \$35.00 per person

3 canapés
1 –1.5 hours
Standard Beverage Package

Option 2 | \$55.00 per person

5 canapés
2 – 2.5 hours
Standard Beverage Package

Option 3 | \$65.00 per person

7 canapés
1 –1.5 hours
Beverages charged on consumption

Additional information

Additional canapés (minimum of 20 pieces per flavour) \$5.00 per piece

Ask us about our Infinity Menus

Upgrade your event by adding one or more of our substantial extras

Canapé selection

Cold selection

Rare roast beef, petit roesti, caramelised onions (GF)
Thai style chicken salad, filo cup
Vegetable tartlet (GF, V)
Assorted sushi, wasabi, soy sauce (includes GF, V, and vegan options)
Vietnamese rice paper rolls, dipping sauce (includes GF, V, and vegan options)
Decompressed watermelon, goat cheese, cayenne dusting (GF)
Rock melon, blue cheese, Serrano ham (GF)
Smoked salmon, cream cheese, dill roulade, crispy toast
Blackened tuna, wakanabi cracker (GF)
Huon salmon tartar, pastry cup
Zesty prawn, snow pea (GF)

Hot selection

Thai style fish cake, sweet chili sauce (GF)
Cajun meatballs, yoghurt-lime sauce (GF)
Assorted mini gourmet pies, tomato chutney
Sausage rolls, smoky BBQ sauce
Mini mignons, caramelised onions (GF)
Selection of cocktail quiches (includes GF, V and vegan options)
Bite size frittatas (includes GF, V and vegan options)
Moroccan spiced chicken lollipops, hummus
Baked mushroom, three cheese filling (GF, V)
Selection of gyoza, chili-lime-soy dipping sauce
Vegetable samosas, kecap manis (V)
Spicy onion bhajis, minted yoghurt (GF, V)
Spinach and ricotta cheese in filo pastry (V)
Mini falafel, beetroot salsa (GF, V, vegan)

Sweet

Chocolate mousse tart (GF)
Mini éclair
Assorted mini sweets

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.

Canapé selection (substantial extras)

Skewers (minimum of 25 per flavour) \$5.50pp

Cold

Cherry tomato, baby bocconcini, basil (GF, V)
Melon, prosciutto (GF)

Hot

Prawn, chorizo
Teriyaki chicken
Beef, speck
Halloumi

Sliders/mini-burgers (minimum of 25 per flavour) \$6.00pp

Angus beef, cheese
Cajun barramundi
Tandoori chicken
Hot dog

Spoons (minimum of 25 per flavour) \$5.00pp

Scallop with green tea dressing (GF, DF)
Prawn, mango, macadamia (GF, DF)
Goat cheese and peppered strawberry salad (GF, V)
Thai-style beef salad

Cheese board (minimum of 25 pax) \$9.00pp

Selection of local and imported cheese, dried fruits,
quince paste crackers, wafers and artisan bread

Antipasto platter (minimum of 25 pax) \$9.00pp

Continental style charcuteries, grilled marinated
Mediterranean vegetables, olives and artisan bread

Dips (minimum of 25 pax) \$6.00pp

Chef's selection of three dips, crudities,
crackers and artisan bread

Noodle box

8 oz. pail, minimum of 25 per flavour \$9.00 per box
16 oz. pail, minimum of 25 per flavour \$17.00 per box

Cold

Asian vegetable rice noodle salad (GF, V, vegan)
Coconut shredded chicken Singapore noodle salad
Indonesian rice salad

Hot

Penne pasta, meat balls, tomato sugo
Thai-style chicken curry, fragrant Jasmine rice (GF, DF)
Goulash, creamy polenta
Yellow tofu curry, steamed rice (GF, V, DF, vegan)

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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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