

The Women's College

Day Conference 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



Day Conference Packages

Select one of the following packages

Executive Conference Package – cold | \$48.00pp

Arrival tea and coffee

Morning Tea

Sandwich or salad bar buffet lunch

Afternoon Tea

Premium Conference Package – cold | \$52.00pp

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 | \$57.00pp

Arrival tea and coffee

Morning Tea

Hot lunch buffet

Afternoon Tea

Premium Conference Package – hot | \$63.00pp

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

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.

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, milks and sugar

Orange juice, ice water and seasonal fruit platter

One item from the list below

Add one (1) item from the list below to Morning or Afternoon Tea

Sweet

Fruit and buttermilk 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 GF 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 chili sauce (V)

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Morning and Afternoon Tea Add-ons

Sweet

Fruit and buttermilk 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 GF 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)

Costs

2 items	\$10.00pp
3 items	\$14.50pp
4 items	\$19.00pp
5 items	\$23.00pp

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Lunch Options

Sandwich Buffet

Selection of traditional and artisan bread and wraps with some of 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

Salads – select four (4) options

Garden salad (GF, V, LF, DF, NF, Vegan)

Curried four bean and roquette salad (GF, V, LF, DF, NF, Vegan)

Pumpkin, feta and roquette (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)

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

Hot Lunch Buffet

Chef's choice of three wet dishes (one beef dish, one chicken dish, and one vegetarian dish)

Fragrant rice

Roast potato

Steamed vegetables

With

Two gourmet salads

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

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Lunch Add-ons

Salads

Garden salad (GF, V, LF, DF, NF, Vegan)

Pumpkin, feta, pine nuts and roquette (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)

Thai rice noodle salad with prawns (GF)

2 salads \$7.00pp

3 salads \$10.00pp

4 salads \$12.00pp

Asian Bar \$14.00 pp

Chef's selection of sushi with wasabi and soy sauce (GF)

Vietnamese rice paper rolls with dipping sauce (GF)

Indian curried vegetable samosa and Ilimi sauce (V, Vegan)

Deep fried spring rolls with kecap manis (V)

Pies \$12.00 pp

Premium beef

Lamb and rosemary

Chicken, leek and camembert

Vegetable

Quiches \$9.00pp

Chorizo and cheese

Spinach and feta

Lorraine (bacon and onion)

Frittata \$9.00pp

Bacon

Smoked salmon and sundried tomatoes

Grilled capsicum and vegetables

Cheese Platter \$9.00pp

Double cream brie, blue cheese, mature gourmet cheddar, goat cheese, dried fruit, nuts, wafers

Antipasto \$10.50pp

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

Extra dessert \$7.00pp

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