

The Women's College
Plated Dinner 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



Plated Function Packages

Please select an entrée, a main course and a dessert.

All menus include freshly brewed coffee, a selection of teas, and iced water.

Two-course menu | \$65.00 pp

Three-course menu | \$74.00 pp

For one (1) alcoholic drink on arrival, add \$8.00 (standard) or \$10.00 (premium) pp.

Corkage at \$8.00 pp and Cakeage at \$4.00 pp is available.

If you are interested in pre-dinner canapés, a separate Cocktail Reception menu can be included for \$5.00 per canapé pp, or \$7.50 pp for a Chef's Choice of two canapés (half hour service only).

Please note: These prices refer to a four hour function only; a surcharge will be charged for any functions longer than four hours. A surcharge may also apply for weekends or public holidays.

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.

Plated Menu Options

Bread rolls and butter preset on table

Entrée options

Smoked salmon on potato pancake with horseradish cream (GF, DF)

TWC classic Caesar salad: baby cos, crispy bacon, Turkish bread fingers, soft boiled egg, shaved parmesan, Caesar dressing

Pumpkin coconut soup with sand crab, sour cream, chives (GF)

Smoked salmon carpaccio with fennel and apple salad, drizzled lime dill dressing (GF, DF, NF)

Prawns sautéed with garlic, served on pearl couscous salad

Char-grilled Mediterranean vegetables, halloumi in a mushroom cup, pesto dressing (GF, V)

Beef carpaccio with extra virgin olive oil, shaved parmesan, Asian greens (GF)

Cured salmon, pickled cucumber, radish, snow pea tendrils, raspberry sauce (GF)

Glazed pork belly, carrot purée, caramelised apples (GF)

Cooked tiger prawns, citrus salad, wasabi dressing (GF)

Roasted heirloom tomatoes, marinated pumpkin, Spanish onion, Persian feta (V, GF)

Roasted vegetable soup, chorizo chips, herbed bread croutons (GF)

Main course options

Prosciutto-wrapped baked chicken breast on thyme-flavoured risotto with vegetables (GF)

Braised lamb rump with Mediterranean vegetables and roasted garlic mash (GF)

Moroccan rubbed lamb rump on couscous with three-coloured carrots, coriander yoghurt

Charred eye fillet on basil-infused potato mash with mushroom compote and green vegetables (GF)

Harissa rubbed chicken breast, sweet potato mash and seasonal greens (GF, DF)

Baked salmon fillet on a bed of Asian vegetables, fragrant rice, coriander-lemon dressing (GF, DF)

Spinach and ricotta ravioli with cherry tomatoes, coated with a creamy basil-pesto sauce (V)

Glazed pork belly, Kipfler potatoes, sautéed cabbage, maple-flavoured pumpkin foam, caramelised apple, sticky apple jus (GF, DF, NF)

Baked Huon salmon, pea purée, roasted baby carrots, quinoa (GF)

Eye fillet, roasted thyme zucchini, baked baby chats, onion confit, balsamic jus (GF)

Roasted pumpkin, zucchini and walnut raisin salsa (GF, V, DF)

Dessert options

New York style baked cheesecake with drunken berries

Coconut panna cotta with mango salad (GF, DF, vegan)

Sticky date pudding with butterscotch sauce

Individual pavlova with seasonal fruit and clotted cream (GF)

Dark chocolate tart with a salted caramel sauce (GF)

Blue cheese mousse and pear salad with almond bread

Individually plated imported and local cheeses served with dried fruit and wafers

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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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