Prices quoted are based on a minimum of 10 people for a function within a UniCentre Venue Monday - Friday. A Catering Surcharge is applicable for Saturday and Sunday bookings. The Events and Venues Team suggest including a variety of “dietary” friendly items within your menu selection (i.e. including gluten free, vegetarian, and dairy free items within your choices) to ensure all guests are catered for.

**Mix and Match Items:**

Vegan Rice Paper Rolls *(minimum numbers apply)*
$3.50 pp

Chef’s Selection of Mini Quiches *(Vegetarian option available)* $3.50 pp

Chickpea and Vegetable Pastry Rolls (Vegetarian)
$3.00 pp

Chef’s Selection of Assorted Vegetarian Arrancini
$3.50 pp

Pork and Fennel Pastry Rolls $3.00 pp

Chicken Skewers *(choose from: Sweet Chilli and Soy; Satay; or Tandoori Peri Peri)* $3.50 pp

Satay Beef Skewers $3.50 pp

Caramelised Onion Tarts w’ Goat Curd and Fresh Thyme $3.00 pp

Chef’s Selection of Mini Pies *(Curry Chicken, Lamb and Rosemary, Pepper Beef)* $3.00 pp

Vegetarian Spring Rolls and Samosas $3.00 pp

Salt and Pepper Squid with Garlic Aioli $3.50 pp

Crumbed Whiting Fillets w’ Aioli $3.50 pp

Vegetarian Nori Rolls w’ Wasabi Mayonnaise *(GF)* *(minimum numbers apply)* $3.50 pp

Mini Skewers of Rockmelon, Pancetta and Fetta $3.00 pp

Vegetable Skewers— capsicum, onion, tomato, pumpkin *(Vegetarian)* $2.50 pp

Vegetable Skewers— capsicum, onion, tomato, pumpkin *(Vegetarian)* $2.50 pp

Marinated Chicken Fillet $3.75

Mini Steaks $4.50

Marinated Prawn Skewers *(4 prawns)* $4.95

**Antipasto Platter $125.00 per platter** *(platter serves 10pax)*

**Cheese Platter $75.00 per platter** *(platter serves 10pax)*

**Crudité Platter** - Chef’s selection of freshly cut vegetable sticks with 2 dips
$65.00 per platter *(platter serves 10pax)*

**Chef’s selection of Sandwiches:**

4 qtrs pp $52.50 per platter *(platter serves 10 pax)*

6 qtrs pp $69.50 per platter *(platter serves 10 pax)*

**Chef’s selection of Gourmet Sandwiches and Wraps:**

2 qtr/1wrap pp $79.50 pp *(platter serves 10 pax)*

3 qtr/1.5 wrap pp $99.50 pp *(platter serves 10 pax)*

**Chef’s selection of 2 Salads $7.95 pp** *(Kumara, Beetroot and Fetta; Garden; Cous Cous; Potato; Pasta; Caesar; Tofu Noodle; Coleslaw)*

**Pizza Platter** *(2.5 slices pp)* – Chefs Selection of Assorted Pizzas

$79.50 per platter *(platter serves 10pax)*

**Seasonal Fruit Platter $43.00 per platter** *(platter serves 10 pax)*

**Fresh Fruit Skewers with Honey Yogurt $3.35 pp**

*Add a sweet treat…*

Chef’s selection of assorted Bakery Items

(1 per person) $2.95 pp

(2 per person) $5.90 pp

Assorted Slab Cake $2.50 pp
Fork Food Buffet:

Fork Food Buffet: Chefs selection of 3 hot dishes and rice (for example: Shredded Veal with Mushroom Ragout, Butter Chicken, and Vegetable Chickpea Curry)

$24.95 per person

Chefs Selection of 2 Salads $7.95 per person

Assorted Bread Rolls $1.95 per person

Add a sweet treat...
Chef’s selection of assorted Bakery Items
(1 per person) $2.95pp
(2 per person) $5.90pp

Assorted Slab Cake $2.50 pp

OR

Ask about our Buffet, BBQ, or Sit Down Menu options for a more substantial offering

Beverages:

Coffee and variety of teas $3.95 per person
Jug of Orange Juice or Soft Drink and glasses $11.95 per jug
Ice Bowl of juice bottles (375ml) $3.50 per bottle
Bottled Water and glasses $2.95 per bottle
Iced Water Jugs Complimentary

“Offsite” Catering
at the Main Campus or Innovation Campus
(i.e. outside of an Events and Venues venue)

Catering can certainly be provided for “Offsite” functions outside of the Events and Venues venues at the Main Campus or Innovation Campus – just ask the Events and Venues Team for an appropriate quotation and to confirm your preferred items are available “offsite”.

“Offsite” Deliveries can be provided for $90 per delivery per 50pax with crockery, glassware and linen OR $30 per delivery per 50pax with disposables (paper plates, plastic cups etc).