

“This award-winning caterer sets the standard, matching imaginative food to the mood.”

the (Sydney) magazine, The Sydney Morning Herald, Dec 2009



Meetings and conferencing UNSW Campus: Health, variety and sustainability

Guide to menus

When booking catering you will need to choose between a refreshment package OR a fully catered conference package.

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All pricing is GST inclusive.

Sunday and public holiday prices will be quoted separately including surcharge.

The menus that follow are samples, our menu changes daily to ensure variety, seasonality and sustainability.

Refreshment packages:

The refreshment packages include unlimited:

- Fair Trade coffee and black teas, a selection of herbal teas
- Chilled water and mints at breaks

Single service: \$6.05 per person
Our waitstaff serving 1 break up to 45 minutes

Half day: \$8.90 per person
Our waitstaff serving up to 2 breaks over 4 hours

Full Day: \$11.60 per person
Our waitstaff serving up to 3 breaks over 8 hours

Conference Packages: The easy way to book a day

Gastronomy offers four conference packages:

- The UNSW Conference package, \$48.30 per person
- The Premium Conference package, \$62.20 per person
- The Hot Lunch Conference package, \$64.55 per person
(only available at venues with heating facilities)
- The Active Ate Conference package, \$85.00 per person
(only available at venues with heating facilities)

These conference day packages include:

Morning tea, lunch and **either** arrival tea and coffee **or** afternoon tea (menus follow)

- Fair Trade coffee and black teas, a selection of herbal teas at breaks
- Chilled water and mints at breaks
- Orange juice and mineral water at morning tea, lunch and afternoon tea

If you would like **both** arrival tea and coffee **and** afternoon tea served add \$6.05 per person for the additional coffee service

UNSW Conference Package

\$48.30 per person

Morning tea

A selection of Gastronomy's handmade biscuits

Lunch sample menu

Selection of gourmet sandwiches on a variety of breads including multigrain, white, wholemeal, rye, Turkish, bagels, baguettes and wraps

Either:

Selection of cheese and lavoshe

Dessert item such as:

Cookies and cream baked cheesecake

Or:

3 salads such as:

Fresh corn, roast capsicum, and broccoli salad with mustard seed and almond

Mushroom, beansprout, shredded steamed bok choy and sesame soy salad

Chat and parsley salad with wholegrain mustard and capers

Afternoon tea (may be exchanged for arrival tea and coffee)

A selection of Gastronomy's handmade biscuits

Premium Conference Package

\$62.20 per person

Morning tea

Selection of mini pastries

Mini yoghurt packs

Lunch Sample menu

Selection of gourmet sandwiches on a variety of breads including multigrain, white, wholemeal, rye, Turkish, bagels, baguettes and wraps

2 cold buffet items such as:

Lunch size rice paper roll Vietnamese coleslaw, chicken and mint

Sweet corn, capsicum and Spanish onion frittata

2 salads such as:

Salad of lightly pan fried zucchini and carrot, snow peas, balsamic and olive oil

Hokkien noodle, snow pea and cherry tomato salad with honey soy

Selection of cheese and lavoshe

Fresh fruit platter

Afternoon tea (may be exchanged for arrival tea and coffee)

A selection of Gastronomy's handmade biscuits

Hot Lunch Conference Package

\$64.55 per person

Morning tea

A selection of Gastronomy's handmade biscuits

Hot lunch buffet sample menu

2 hot dishes such as:

Tapas style beef meatballs with spicy tomato sauce

Sliced field mushrooms grilled with parsley, basil and sea salt on saffron soffrito rice

3 salads such as:

Cucumber and red capsicum salad with coriander and mint, crisp shallot

Potato and egg salad with whole parsley leaves and lemon chive mayonnaise

Rocket and parmesan salad with balsamic

Sourdough baguette

And dessert item such as:

Marscapone and ricotta berry tart **or**

Selection of cheese and lavoshe and Fresh fruit platter

Afternoon tea (may be exchanged for arrival tea and coffee)

A selection of Gastronomy's handmade biscuits

The Active Ate Conference Package

\$85.00 per person

Morning recharge

Baby banana and raspberry breads

'Brain Food' packs of Australian dried apricots, pears and muscatels with roasted almonds, raw cashews and macadamias

Mini yoghurt packs

Juice and smoothies bar

Lunch sample menu

Sauteed rosemary scented pumpkin gnocchi and zucchini

Fish Ball and salmon coconut curry with roast cashews

Brown rice

Salad of roasted beetroot and green lentils tossed with mixed leaves

Green bean salad with minced chicken, peanuts, coconut and nam jim chilli

Tomato, basil and bocconcini salad

Optional extra:

Selection of cheese and lavoshe and Fresh fruit platters, add \$10.25 per person

Afternoon rejuvenation

Meringue bites such as vanilla, chocolate and passionfruit

Sultana and granola clusters

Supplement your arrival or one of your breaks:

Optional upgrades for Conference or Half / Full day refreshment packages

Quick Snacks

Option A - \$2.05 per person

A selection of Gastronomy's handmade biscuits **or** Muesli bars

Classic Morning or Afternoon tea

Option B - Select 2 items, \$5.80 per person

Option C - Select 1 item, \$3.15 per person

A selection from our pastry kitchen such as:

Hazelnut cake fingers

Mango coconut slice

A selection of mini pastries

Rich chocolate brownie

Chocolate pistachio fudge

Honey and almond cake fingers

Seasonal whole fresh fruit

Freshly baked scones served with bowls of jam and whipped cream (counts as 2 selections)

Almond and custard mini croissants (counts as 2 selections)

Active ate break

Option D - Select 2 of the above, \$8.10 per person

Option E - Select 1 of the above, \$4.70 per person

Mini pear and honey upside down cakes

Apricot and muesli sesame balls (gluten free)

Fresh fruit skewers with yoghurt dip (gluten free)

Baby banana and raspberry breads

Mini yoghurt packs (gluten free)

'Brain Food' packs of Australian dried apricots, pears and muscatels with roasted almonds, raw cashews and macadamias (gluten free)

Handmade muesli bars with white chocolate (gluten free)

Savoury break

Option F - Select 2 items, \$5.80 per person

Option G - Select 1 item, \$3.15 per person

Mini knot roll filled with either:

Rare roast beef, Dijonnaise and snowpea sprouts **or** Smoked salmon, cream cheese and dill **or**

"Antipasto" - chargrilled red pepper, chargrilled zucchini, chargrilled eggplant, pesto and Brie

Finger sandwich filled with either:

Double smoked ham, mustard, cheddar and sprouts **or** Roast chicken, fresh herbs and mayonnaise **or**

Peppered egg and mayonnaise **or** Cucumber, watercress, butter and a touch of cracked pepper

Mini quiche with either:

Smoky bacon **or** Smoked trout and artichoke **or** Goats cheese, leek and red capsicum **or** Spinach and Parmesan

or Sweet potato and basil **or** Smoked salmon and dill

Platter of felafel, stuffed vine leaves and babaganoush with grissini sticks (counts as 2 selections)

Platter of steamed and fresh vegetables (seasonal including asparagus, cauliflower and red radish) served with chefs selection of 2 dips (counts as 2 selections)

Juice / smoothie bar:

Option H - \$8.90 per person

Perfect pick me up for morning tea, lunch or afternoon break

Each bar presents 3 juices and a frappé / smoothie

Juices include:

- Apple and blackcurrant
- Pineapple, lime and mint
- Mango blend
- Guava
- Cloudy apple
- Pink grapefruit and raspberry
- Pineapple

Frappés / smoothies include:

- Coconut and pineapple smoothie – Fresh pineapple, banana and apple blended with coconut milk and ice
- Chamomile, peach & ginger smoothie – Chamomile tea blended with peaches, fresh ginger and milk
- Fresh berry frappé - Raspberries, strawberries and blueberries pureed with apple juice and ice
- Yoghurt, strawberry & mint smoothie - acidophilus yoghurt blended with fresh strawberries, mint and skim milk
- Banana malt smoothie – Fresh banana, vanilla icecream, milo, and full cream milk
- Three melon frappe – Rockmelon, honeydew melon and watermelon blended with ice
- Chunky monkey smoothie – banana smoothie with a shot of espresso coffee

Juice / Mineral Water:

Option I - Add orange juice / sparkling mineral water to any service period, \$3.80 per person

Cheese and fruit platters:

Option J - Fresh fruit platter or Selection of cheese and lavoshe, \$7.00 per person

Option K - Selection of cheese and lavoshe and Fresh fruit platter, \$10.25 per person

- Selection of cheese with preserved fig, fresh pear and lavoshe, \$10.25 per person

Just lunches or sandwiches to add to half / full day refreshment packages

Perhaps you have already booked a half or full day refreshment package and want some lunch

- Lunch menu only from The UNSW Conference package, \$28.55 per person
- Lunch menu only from The Premium Conference package, \$40.40 per person
- Lunch menu only from The Hot Lunch Conference package, \$48.55 per person
- Lunch menu only from The Active Ate Conference package, \$41.45 per person
- Gourmet sandwich platters, equivalent of 2 full sandwiches per person, \$12.95 per person
or equivalent to one and a half sandwiches per person, \$9.70 per person
or equivalent to one sandwich per person, \$6.50 per person

Other Options:

Would you like an after meeting networking event or casual drinks after your conference? Please ask to see our networking and cocktail party menus

Linen for all non catering requirements

Trestle cloths for registration tables, AV Equipment etc, \$13.40 per cloth