

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: \$5.80 per person
Our waitstaff serving 1 break up to 45 minutes

Half day: \$8.50 per person
Our waitstaff serving up to 2 breaks over 4 hours

Full Day: \$11.10 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, \$46.20 per person
- The Premium Conference package, \$59.50 per person
- The Hot Lunch Conference package, \$61.75 per person (only available at venues with heating facilities)
- The Active Ate Conference package, \$81.35 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 \$5.80 per person for the additional coffee service



UNSW Conference Package

Morning tea

A selection 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

Cake or tart such as:

Apple and cherry pie

Or:

3 salads such as:

Avocado, asparagus and cherry tomato salad

Green beans with hazelnuts and eschalots

Caesar salad with semi dried tomatoes

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

A selection Gastronomy's handmade biscuits

The UNSW Conference package, \$46.20 per person

Premium Conference Package

Morning tea

A 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

Tomato and mushroom frittata

Selection of our own vegan, vegetarian and seafood sushi rolls with ponzu dipping sauce

2 salads such as:

Watercress and rocket salad with shaved parmesan

Rice noodle, red capsicum, bean sprout, coriander and mint salad with lime dressing and crisp shallots

Selection of cheese and lavoshe

Seasonal fresh fruit platters

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

A selection Gastronomy's handmade biscuits

The Premium Conference package, \$59.50 per person



Hot Lunch Conference Package

Morning tea

A selection Gastronomy's handmade biscuits

Hot Lunch buffet sample menu

2 hot dishes such as:

Balinese chicken curry

Hokkein noodles tossed with bean sprouts and snow pea sprouts

3 salads such as:

Garden salad with lettuce, tomato and cucumber

Roast pumpkin, basil, chilli and shallot salad on a bed of rocket

Mushroom, bean sprout, shredded steamed bok choy and sesame soy salad

Freshly sliced sourdough bread

And dessert item such as

Lemon curd tart **or**

Selection of cheese and lavoshe and Seasonal fresh fruit platters

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

A selection Gastronomy's handmade biscuits

The Hot Lunch Conference package, \$61.75 per person

The Active Ate Conference Package

Please select morning recharge, lunch and **either** arrival refresh **or** afternoon rejuvenation

On arrival

Muesli bars

V8 vegetable and fruit juice poppas

Morning Recharge

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

Mini yoghurt packs

Mini muesli and fruit muffins

Juice and smoothies bar

Lunch sample menu

Nasi goreng with green bean and ginger salad, and warm roasted peanut sauce

Chikken Tikka wraps hot off the grill

Platter of felafel, stuffed vine leaves, babaganoush and guacamole dips with Turkish bread

Nicoise salad of Sirena tuna, potato, green beans, egg and olives, on shredded iceberg

Grape, Kalamata olive and Roma tomato salad with balsamic dressing

Sliced rye and wholegrain breads

Optional extra:

Selection of cheese and lavoshe and Fresh fruit platters, add \$7.50 per person

Afternoon rejuvenation

Meringue bites such as vanilla, chocolate and passionfruit

Sultana and granola clusters

The Active Ate package, \$81.35 per person



Supplement your arrival or one of your breaks:

Optional upgrades for Conference or Half / Full day refreshment packages

Quick Snacks

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

Option A - \$2.00 per person

Classic Morning or Afternoon tea

A selection from our pastry kitchen such as:
 Orange and poppyseed cake fingers
 Petit friands such as coffee, raspberry, lemon and passionfruit (2 per person)
 A selection of mini pastries
 Rich chocolate brownie
 Banana cake fingers
 Caramel mud cake fingers
 Seasonal whole fresh fruit
 Freshly baked scones served with bowls of jam and whipped cream (counts as 2 selections)

Option B - Select 2 of the above, \$5.55 per person

Option C - Select 1 of the above, \$3.00 per person

Active ate break

Fig, almond and lemon biscotti
 Seasonal fresh fruit skewers with yoghurt dip
 Flourless banana cupcakes (gluten free)
 Mini yoghurt packs
 Mini muesli and fruit muffins
 'Brain Food' packs of Australian dried apricots, pears and muscatels with roasted almonds, raw cashews and macadamias
 Flourless mini orange jaffa cupcakes (gluten free)

Option D - Select 2 of the above, \$7.75 per person

Option E - Select 1 of the above, \$4.50 per person



Savoury break

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)

Option F - Select 2 of the above, \$5.55 per person

Option G - Select 1 of the above, \$3.00 per person



Juice / smoothie bar:

Perfect pick me up for morning tea, lunch or afternoon break
 Each bar presents 3 juices and a frappé / smoothie

<p>Juices include:</p> <ul style="list-style-type: none"> • Ruby grapefruit • Pear • Guava • Apple • Cherry and grape • Lychee • Passionfruit and apple 	<p>Frappés / smoothies include:</p> <ul style="list-style-type: none"> • Fresh berry frappé - <i>Raspberries, strawberries and blueberries pureed with apple juice and ice</i> • Watermelon Crush - <i>Cranberry and lime juices, scented with rosewater, garnished with fresh watermelon</i> • Apple-Apricot Smoothie - <i>Apple juice and fresh apple, apricot and banana, ice and yoghurt</i> • Banana Nutmeg Smoothie - <i>Bananas, milk, honey, nutmeg</i> • Blueberry Smoothie - <i>Including skim yoghurt and fresh orange juice</i> • Chai Milkshake - <i>Chai, spiced milk and ice</i> <p style="text-align: right;">Option H - \$8.50 per person</p>
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Juice / Mineral Water:

Option I - Add orange juice / sparkling mineral water to any service period, \$3.65 per person

Cheese and fruit platters:

Option J - Individual fresh fruit salad **or** Selection of cheese and lavoshe, \$6.70 per person
 Option K - Selection of cheese and lavoshe & Individual fresh fruit salad, \$9.80 per person
 - Selection of premier cheese with preserved fig, fresh pear and lavoshe, \$9.80 per person

Just lunches or sandwiches to add to 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, \$27.30 per person
- Lunch menu only from The Premium Conference package, \$38.65 per person
- Lunch menu only from The Hot Lunch Conference package, \$46.45 per person
- Lunch menu only from The Active Ate Conference package, \$39.70 per person
- Gourmet sandwich platters, equivalent of 2 full sandwiches per person, \$12.40 per person
or equivalent to one and a half sandwiches per person, \$9.30 per person
or equivalent to one sandwich per person, \$6.20 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, \$12.80 per cloth

