



Fast 'n' Fresh USQ Refectory CATERING MENU

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catering information

USQ STUDENT GUILD CATERING

USQ Student Guild food menus and catering request forms can be accessed on the web page www.studentguild.com.au

1. Complete catering request form.
2. Email form to catering@usq.edu.au
3. Confirmation for your catering will be emailed within 24 hours of ordering. Excluding weekends.

Final Catering Numbers

Please confirm final numbers 2 working days before your event. This confirmation will be the minimum number charged to your account. For large events we will require numbers to be confirmed 7 working days prior to the event.

Food Service

Our professional staff are qualified in all aspects of hospitality service and are on hand to help you to achieve a successful function.

Food Safety Standards

The USQ Student Guild ensures that all food and beverage production complies with the Legislative Requirements for Food Safety and HACCP Management System.

Additional Charges

Delivery Fee	\$20.00
Set-up, clean-up fee <i>(per hour per staff member)</i>	\$21.00
A surcharge will apply for all catering delivered after 5pm Monday to Friday <i>(per hour per staff member)</i>	\$30.00
Saturday surcharge <i>(per hour, per staff member)</i>	\$35.00
Sunday surcharge of <i>(per hour, per staff member)</i>	\$40.00

All catering must be collected by pre-arranged time or a late fee may be incurred.



catering information

EQUIPMENT HIRE LIST

Hire Item	Price
Cutlery <i>(each)</i>	\$ 0.20
Plates / Bowls <i>(each)</i>	\$ 0.30
Tea Cups & Saucers <i>(each)</i>	\$ 0.30
Milk Jugs <i>(each)</i>	\$ 0.50
Sugar Bowls <i>(each)</i>	\$ 1.00
Salt & Pepper Shakers <i>(each set — full)</i>	\$ 0.50
Water Jugs <i>(each)</i>	\$ 2.00
Water Glasses <i>(each)</i>	\$ 0.30
Wine Glasses <i>(each)</i>	\$ 0.30
Champagne Glasses <i>(each)</i>	\$ 0.30
Ice Buckets <i>(each — plastic)</i>	\$ 2.00

Equipment Item	Price
Staging <i>(per section)</i>	\$20.00
Barbecue <i>(includes Gas & Utensils)</i>	\$50.00
Hot & Cold Beverage Cambros <i>(each)</i>	\$10.00
Chaffing Dishes <i>(includes fuel)</i>	\$10.00
Tablecloths 1.2m x 2.8m <i>(each)</i>	\$ 5.50
Linen Napkins <i>(each)</i>	\$ 0.90
Round Table Tops <i>(each)</i>	\$ 5.00
Urns <i>(each)</i>	\$10.00

Any item lost or damaged will incur a replacement cost.

All items must be returned by the following working day or a late fee will be charged.

Prices **do not** include delivery or pick-up.



beverages

TEA & COFFEE

Tea / Coffee *(served by Guild Staff)* \$ 2.00 pp

Conference Tea / Coffee *(pc coffee and tea)*

Group Bookings:	50	\$ 1.65 pp
	51-100	\$ 1.45 pp
	101-150	\$ 1.20 pp
	151-200	\$ 1.10 pp
	201+	\$ 1.00 pp

COLD DRINKS

Orange

Sizes:	Glass (200 ml)	\$ 1.00
	1 Litre <i>(OJ only)</i>	\$ 3.00
	Jug (1140 ml)	\$ 4.00
	4 Litre bottle	\$ 7.80

Fruit Punch

Sizes:	Glass (200 ml)	\$ 1.30
	Jug (1140 ml)	\$ 4.40



light meals

— morning & afternoon teas —

SWEET BREAKS

Plain & fruit scones	\$ 2.20 pp
<i>(Served with berry jam, freshly whipped cream and strawberry garnish)</i>	
Danish pastries (small)	\$ 1.80 pp
Assorted slices <i>(2 portions per person)</i>	\$ 2.60 pp
Mixed Sweet Muffins <i>(1 per person)</i>	\$ 2.20 pp
Assorted Cakes <i>(2 portions per person)</i>	\$ 2.75 pp
Petit Fours <i>(2 per person)</i>	\$ 6.00 pp

BISCUITS

Large Home baked biscuits <i>(1 per person)</i>	\$ 2.40 pp
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*NB: Additional charges do apply for set-up, clean-up, service, delivery and linen
 — see [Information \(Page 2\)](#)



light meals

— platters —

FRUIT PLATTERS

A selection of fresh seasonal fruit *(gluten free, low fat)*
(each platter consists of 4 pieces per person)

Small platter <i>(serves 10 people)</i>	\$20.50
Medium platter <i>(serves 15 people)</i>	\$29.00
Large platter <i>(serves 20 people)</i>	\$39.00

FRUIT & CHEESE PLATTERS

A selection of fresh seasonal fruit and assorted cheeses
(each platter consists of 2 pieces fruit pp, 2 pieces cheese pp & 2 crackers pp)

Small platter <i>(serves 10 people)</i>	\$27.00
Medium platter <i>(serves 15 people)</i>	\$39.00
Large platter <i>(serves 20 people)</i>	\$51.00

SMALL FUNCTIONS FRUIT PLATTER

4 pieces	\$ 2.50pp
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*NB: Additional charges do apply for set-up, clean-up, service, delivery and linen
 — see [Information \(Page 2\)](#)



light meals

— hot & cold savoury platters —

COLD PLATTERS

Dip with Crudites <i>(vegetarian & gluten free)</i>	\$ 2.75pp
Antipasto Platter <i>(vegetarian)</i>	\$ 3.00pp
Cheese & Kabana with Biscuits & Dip	\$ 3.00pp

HOT PLATTERS:

(all Hot Platters include dipping sauces)

STANDARD

4 pieces per person	\$ 3.50pp
<i>(Spring Rolls, Samosas, Mini Dim Sims, Beef Balls)</i>	
6 pieces per person	\$ 5.00pp
<i>(Spring Rolls, Mini Dim Sims, Samosas, Beef Balls, Tempura Prawns, Chicken Wings)</i>	

GOURMET

4 pieces per person	\$ 4.00pp
<i>(Salt & Pepper Squid, Chicken Kebabs, Vol-au-vents, Spring Rolls)</i>	
6 pieces per person	\$ 6.00pp
<i>(Salt & Pepper Squid, Chicken Kebabs, Vol-au-vents, Thai Fish Cakes, Beef Croquettes, Torpedo Prawns)</i>	

CHEF'S SELECTION

4 pieces per person	\$ 3.40pp
<i>(Mixed Varieties)</i>	
6 pieces per person	\$ 4.80pp
<i>(Mixed Varieties)</i>	

*NB: Additional charges do apply for set-up, clean-up, service, delivery and linen — see **Information (Page 2)**



light meals

— sandwich selections —

Traditional sandwiches *(low fat)*

Points: (1 quarter)	2	\$ 2.80 pp
	4	\$ 4.80 pp
	6	\$ 6.60 pp

Gourmet filled sandwiches *(low fat)*

Points: (1 quarter)	2	\$ 3.40 pp
	4	\$ 5.50 pp
	6	\$ 7.70 pp

Focaccia Open Grills

- Traditional (2 portions per person)	\$ 5.00 pp
- Gourmet (2 portions per person)	\$ 7.80 pp

Baguettes

(your choice of ham, chicken or beef)

\$ 6.00 pp

Wraps

(your choice of ham, chicken or vegetarian)

\$ 5.50 pp

Ribbon Sandwiches

\$ 6.60 pp

*Gluten Free Sandwiches available for an extra \$ 2.00 pp



main meals

— faculty lunch —

QUICHE (choose one) Hot or cold **\$30.00**
(16 portions)

Chicken, Asparagus & Camembert
Lorrain
Spinach & Fetta

POTATO BAKE **\$20.00**
(16 portions)

SALADS **\$20.00**
(serves 16 people)

Please choose from our Classic Salad Selection
of Traditional Potato Salad, Garden Salad, Caesar Salad,
Thai Noodle or Pasta



main meals

— table service —

SENIOR COMMON ROOM

All orders for the Senior Common Room menu **must** be placed 1 working day prior to the time of service to ensure availability. (Minimum 10 people)

\$25 SET MENU

MAIN MEAL

Grilled Fish of the Day

*served with Beer Battered Fries & a lemon garlic aioli
(served with steamed vegetables or salad)*

Oven Baked Chicken Breast

*topped with Bacon & Camembert, on a bed of coconut infused rice
(served with steamed vegetables or salad)*

Warm Thai Beef Salad

Tortellini Carbonara

DESSERT

Individual Cheese & Fruit Platter

Pavlova

topped with chantilly cream, seasonal fruit & passionfruit coulis.

Warm Sticky Date Pudding

with cream & butterscotch sauce

Freshly Cut Fruit Salad

Price includes dinner roll, tea, coffee and a glass of orange juice.



main meals

— table service —

\$30 SET MENU

MAIN MEAL

Premium Rib Fillet Steak

cooked to your liking, on a bed of Garlic mash with a caramelised onion and red wine reduction sauce (served with steamed vegetables or salad)

Mushroom & Fetta Risotto

Oven Baked Chicken Breast

topped with Bacon & Camembert cheese, on a bed of coconut infused rice (served with steamed vegetables or salad)

Cajun Chicken Caesar Salad

DESSERT

Individual Cheese & Fruit Platter

Choc Cappucino Cheesecake

Mixed Petit Fours Plate

Brandy Basket with Seasonal Berries & Cream

Price includes dinner roll, tea, coffee and a glass of orange juice.



main meals

— buffet —

Minimum of 10 people.

BUFFET BREAKFAST MENUS

MENU 1 **\$13.00pp** **Continental Breakfast**

Croissants

(Served with individual butters and an assortment of conserves)

Assorted Cereals

Sliced Fresh Fruit

Tea, Coffee & Orange Juice

MENU 2 **\$18.00pp**

Grilled Bacon

Scrambled Eggs

Grilled Tomatoes

Toast *(Served with individual butters and an assortment of conserves)*

Preserved Fruit

Tea, Coffee & Orange Juice

MENU 3 **\$24.00pp**

Grilled Sausages & Bacon

Scrambled Eggs

Grilled Tomatoes

Hash Browns

Sauteed Mushrooms

Toast, Danish, Croissants

(Served with individual butters and an assortment of conserves)

Assorted Cereals

Sliced Fresh Fruit

Tea, Coffee & Orange Juice

Additional charges for Setup & Delivery - \$20



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main meals

— buffet —

COLD BUFFET

Minimum of 10 people.

\$18.00pp

Selection of Sliced Meats & Condiments
 Selection of 3 Salads
 Assorted Breads
 Farmhouse Australian Cheese, Seasonal Fruit Platters, nuts
 and crackers (3 types)
 Tea and Coffee

HOT BUFFET

Minimum of 10 people.

ROAST BUFFET (4 dishes)

\$18.00pp

Roast Beef / Lamb with Gravy
 Roast Chicken
 Roast Potato & Pumpkin
 Steamed Vegetables

STANDARD BUFFET (4 dishes)

\$22.00pp

Lasagne
 Chicken Kebabs
 Vegetarian Pasta Bake
 Mixed Stirfry Vegetables

INTERNATIONAL BUFFET (4 dishes)

\$25.00pp

Fried Rice
 Lemon Chicken
 Beef & Blackbean
 Asian Stirfry Veges with Noodles

All Hot Buffets served with Dinner Rolls & butter, tea & coffee
 Additional charges for Setup & Delivery - \$20

13



main meals

— buffet —

DESSERT SELECTION

Minimum of 10 people.

\$ 4.50pp

Select 2 of the following:

Gateau of the Day

Cheesecake of the Day

Fruit Salad

Warm Sticky Date Pudding

Soft Pavlova with Berry Compote & Cream

Warm Chocolate Pudding

Cheese & Fruit Platter



main meals

— barbecues —

Minimum of 10 people.

We Cook or Cook Your Own

Barbecue hire including utensils & gas	\$50.00 ea
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SAUSAGE SIZZLE

We cook	\$ 7.50 pp
Cook your own	\$ 5.50 pp

Sausages
 Grilled Onions
 Hot Dog Rolls / Sliced Bread
 Traditional Barbecue Condiments
(Tomato sauce, Barbecue sauce)

Disposable Plates and Napkins
 Cutlery, disposable gloves & trays

AUSSIE BARBECUE

We cook	\$12.00 pp
Cook your own	\$ 8.00 pp

Sausages
 BBQ Steak
 Grilled Onions

Also includes:

Burger Rolls / Sliced Bread
 Lettuce
 Tomato
 Beetroot
 Traditional Barbecue Condiments
(Tomato sauce, Barbecue sauce)

Disposable Plates and Napkins
 Cutlery, disposable gloves & trays

Additional charges for Setup & Delivery - \$20



main meals

— barbecues —

Minimum of 10 people.

GOURMET BARBECUE

We cook	\$16.80 pp
Cook your own	\$12.80 pp

Marinated Chicken Skewers

150g Premium Steak

Sausages

Vegetable / Beef Patties

Grilled Onions

Also includes:

Burger Rolls

Grated Cheese

Coleslaw

Garden Salad

Tomato and Onion Salad

Beetroot

Traditional Barbecue Condiments

(Tomato sauce, Barbecue sauce)

Disposable Plates and Napkins

Cutlery, disposable gloves & trays

Additional charges for Setup & Delivery - \$20



conferences

— conference packages —

PACKAGE 1

Minimum of 10 people.

\$25.00 pp

All Day

Tea, Coffee, Mints & Iced Water

Morning Tea

Slices, Cakes, Biscuits,
Tea, Coffee, Orange Juice

Lunch

(Supplied in Take-away Lunchboxes or served buffet style)

A Selection of Cold Meat & Salad Rolls, Wraps and Sandwiches

Fruit Popper
Piece of Fruit
Jatz Crackers & Cheese
Small Chocolate Bar

Afternoon Tea

Scones & Muffins or Chef's Selection of Hot Savouries
Tea, Coffee, Orange Juice

Additional charges for Setup & Delivery - \$20



conferences

— conference packages —

PACKAGE 2

Minimum of 10 people.

\$30.00 pp

All Day

Tea, Coffee, Mints & Iced Water

Morning Tea

Plain & Fruit scones served with Cream & Jam and
Strawberry Garnish
Tea, Coffee, Orange Juice

Lunch

Chef's Choice Hot Buffet
Assorted Cold Meats
Tossed Garden Salad
Dinner Rolls and Individual Butters
Platters of Fresh Seasonal Fruit
Orange / Apple Juice, Tea and Coffee

Afternoon Tea

Assorted Danish Pastries or
Chef's Selection of Hot Savouries
Tea, Coffee, Orange Juice

Additional charges for Setup & Delivery - \$20