



executive Catering

menu



www.studentguild.com.au



executive Catering



CATERING INFORMATION / EQUIPMENT HIRE

HIRE ITEM	PRICE	EQUIPMENT ITEM	PRICE
cutlery (<i>each</i>)	20c	staging (<i>per section</i>)	\$20.00
plates / bowls (<i>each</i>)	30c	barbecue (includes gas & utensils)	\$50.00
tea cups & saucers (<i>each</i>)	30c	hot & cold beverage cambros (<i>each</i>)	\$10.00
milk jugs (<i>each</i>)	50c	chaffing dishes (<i>includes fuel</i>)	\$10.00
sugar bowls (<i>each</i>)	\$1.00	tablecloths 1.2m x 2.8m (<i>each</i>)	\$5.50
salt & pepper shakers (<i>each set — full</i>)	50c	linen napkins (<i>each</i>)	90c
water jugs (<i>each</i>)	\$2.00	round table tops (<i>each</i>)	\$5.00
water glasses (<i>each</i>)	30c	urns (<i>each</i>)	\$10.00
wine glasses (<i>each</i>)	30c		
champagne glasses (<i>each</i>)	30c		
ice buckets (<i>each — plastic</i>)	\$2.00		

* 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.
 * menu valid until December 31st 2010
 * prices are subject to change without notice and are GST inclusive
 * prices **do not** include delivery or pick-up



menu





CONFERENCE PACKAGES

MINIMUM OF 10 PEOPLE

package 1

\$25.00 pp

package 2

\$30.00 pp

all day

tea, coffee, mints & iced water

all day

tea, coffee, mints & iced water

morning tea

slices, cakes, biscuits,
tea, coffee & orange juice

morning tea

plain & fruit scones served with cream & jam
with a strawberry garnish
tea, coffee & orange juice

lunch

(supplied in take-away lunchboxes or served buffet style)

a selection of cold meat & salad rolls,
wraps & sandwiches
fruit popper
piece of fruit
jatz crackers & cheese
small chocolate bar

lunch

chef's choice hot buffet
assorted cold meats
tossed garden salad
dinner rolls & individual butters
platters of fresh seasonal fruit
orange / apple juice, tea & coffee

afternoon tea

scones & muffins or chef's selection of
hot savouries, tea, coffee & orange juice

afternoon tea

assorted danish pastries or chef's selection of hot
savouries, tea, coffee & orange juice

* additional charges for setup & delivery \$20

* additional charges for setup & delivery \$20

menu

STUDENT GUILD CATERING	2	MAIN MEALS	7
BEVERAGES	3	buffets	9
tea & coffee	3	breakfast buffet	
cold drinks	3	hot & cold buffet	
LIGHT MEALS	4	dessert selection	
morning & afternoon teas	4	barbeques	11
sweet breaks		gourmet barbeque	
biscuits		sausage sizzle	
savoury		aussie barbeque	
platters	5	CONFERENCE PACKAGES	12
fruit platter		EQUIPMENT HIRE LIST	13
fruit & cheese platter			
hot & cold savoury platters	5		
sandwich selection	6		



Catering executive

USQ STUDENT GUILD CATERING

usq student guild food menus and catering request forms can be accessed on our 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)
- 4 please submit giving 24hrs notice

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 (per hour per staff member)	poa
* a surcharge will apply for all catering delivered after 5pm monday to friday (per hour, per staff member)	poa
* saturday surcharge (per hour, per staff member)	poa
* sunday surcharge of (per hour, per staff member)	poa
* all catering must be collected by pre-arranged time or a late fee may be incurred	
* please talk to our function coordinator about your requirements for staff service	



menu



Catering executive

BARBECUES

MINIMUM OF 10 PEOPLE

barbecue hire including utensils & gas \$50.00 ea

GOURMET BARBECUE

we cook
\$17.00 pp

cook your own
\$13.00 pp

marinated chicken skewers

150g premium steak, sausages, vegetable / beef patties, grilled onions

- also includes:
- burger rolls, grated cheese
 - coleslaw, beetroot
 - garden salad, tomato and onion salad
 - traditional barbecue condiments (tomato sauce, barbecue sauce)
 - disposable plates, napkins
 - disposable gloves

SAUSAGE SIZZLE

we cook \$8.00 pp
cook your own \$6.00 pp

sausages, grilled onions

- also includes:
- hot dog rolls / sliced bread
 - traditional barbecue condiments (tomato sauce, barbecue sauce)
 - disposable plates, napkins
 - disposable gloves
 - trays and cutlery

AUSSIE BARBECUE

we cook \$13.00 pp
cook your own \$9.00 pp

sausages, bbq steak, grilled onions

- also includes:
- burger rolls / sliced bread
 - lettuce, tomato, beetroot
 - traditional barbecue condiments (tomato sauce, barbecue sauce)
 - disposable plates, napkins
 - disposable gloves
 - trays and cutlery

* additional charges for setup & delivery \$20



menu



MAIN MEALS - BUFFET

COLD BUFFET

selection of sliced meats & condiments

selection of 3 salads \$18.00 pp
assorted breads
farmhouse australian cheese, seasonal fruit
platters, crackers
tea and coffee

HOT BUFFET

roast buffet (4 dishes) \$18.00 pp

roast beef / lamb with gravy
roast chicken
roast potato & pumpkin
steamed vegetables

standard buffet (4 dishes) \$22.00 pp

lasagne
chicken kebabs
vegetarian pasta bake
mixed stirfry vegetables

international buffet (4 dishes) \$25.00 pp

fried rice
lemon chicken
beef & blackbean
asian stirfry veges with noodles

DESSERT SELECTION

select 2 of the following \$4.50 pp

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



menu

BEVERAGES

TEA & COFFEE

tea / coffee (served by guild staff) \$2.00 pp

CONFERENCE TEA / COFFEE (PC COFFEE AND TEA)

group bookings
up to 150 \$1.65 pp
more than 150 > \$1.50 pp

COLD DRINKS

ORANGE JUICE

glass (200 ml) \$1.20
jug (1140 ml) \$6.00
4 litre bottle \$8.40

FRUIT PUNCH

glass (200 ml) \$1.50
jug (1140 ml) \$7.00



menu

LIGHT MEALS - MORNING & AFTERNOON TEAS

SWEET BREAKS

plain & fruit scones (served with berry jam, freshly whipped cream & strawberry garnish)	\$2.50 pp
pikelets (with jam & cream)	\$2.50 pp
danish pastries (small)	\$2.00 pp
assorted slices (2 portions pp)	\$3.00 pp
mixed sweet muffins (1 pp)	\$2.00 pp
assorted cakes (2 portions pp)	\$2.80 pp
petit fours (2 pp)	\$6.00 pp
mini plain crossiants (1 pp) (served with butter & jam)	\$3.00 pp
assorted pastries - platter (includes profiteroles, chocolate eclairs & coffee puffs 1 of each)	\$6.00 pp

BISCUITS

home baked biscuits (2 pp)	\$2.40 pp
assorted plain & cream filled biscuits	\$2.00 pp

SAVOURY

spinach & fetta triangles (2 pp)	\$4.00 pp
ham & cheese pinwheels (2 pp)	\$4.20 pp
assorted mini quiches (1 pp)	\$2.50 pp
ham & cheese filled mini croissants (1 pp)	\$3.20 pp
party pies with mixed fillings (1 pp)	\$2.60 pp
savoury muffins (1 pp)	\$2.40 pp

*nb: additional charges do apply for set-up, clean-up, service, delivery and linen — see information (page 2)



MAIN MEALS - BUFFET

BUFFET BREAKFAST MENUS

menu 1 continental breakfast croissants (served with individual butters & an assortment of conserves) assorted cereals sliced fresh fruit tea, coffee & orange juice	\$13.00 pp	menu 3 grilled sausages & bacon scrambled eggs grilled tomatoes hash browns sauteed mushrooms toast, danish & croissants (served with individual butters & an assortment of conserves) assorted cereals sliced fresh fruit tea, coffee & orange juice	\$24.00 pp
menu 2 grilled bacon scrambled eggs grilled tomatoes toast (served with individual butters & an assortment of conserves) preserved fruit tea, coffee & orange juice	\$18.00 pp		

* additional charges for setup & delivery \$20





MAIN MEALS

TABLE SERVICE

SENIOR COMMON ROOM

\$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

chocca ppuccino cheesecake

mixed petit fours plate

brandy basket with seasonal berries & cream

* price includes dinner roll, tea, coffee & a glass of orange juice.



menu

LIGHT MEALS - PLATTERS

COLD PLATTERS

dip with crudites \$3.00 pp
(vegetarian & gluten free)

antipasto platter (vegetarian) \$3.50 pp

cheese & kabana, biscuits & dip \$3.50 pp

assorted melba toasts \$3.50 pp
(with mixed cream cheese toppings)

FRUIT PLATTERS

a selection of fresh seasonal fruit
(gluten free, low fat)

(each platter consists of 4 pieces per person)

small platter (serves 10 people) \$20.50

medium platter (serves 15 people) \$29.00

large platter (serves 20 people) \$39.00

fruit platter (per person) \$2.50

FRUIT & CHEESE PLATTERS

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

small platter (serves 10 people) \$27.00

medium platter (serves 15 people) \$39.00

large platter (serves 20 people) \$51.00

HOT PLATTERS

(all hot platters include dipping sauces)

STANDARD

4 pieces per person \$4.00 pp

(spring rolls, samosas, mini dim sims, beef balls)

6 pieces per person \$5.50 pp

(spring rolls, mini dim sims, samosas, beef balls, tempura prawns, chicken wings)

GOURMET

4 pieces per person \$4.50 pp

(steamed dim sims, chicken kebabs, vol-au-vents, vege & blackbean spring rolls)

6 pieces per person \$6.50 pp

(steamed dim sims, spicy beef parcels, vege & blackbean spring rolls, vol-au-vents, thai fish cakes, torpedo prawns)

CHEF'S SELECTION

4 pieces per person \$3.90 pp

(mixed varieties)

6 pieces per person \$5.30 pp

(mixed varieties)

* additional charges do apply for set-up, clean-up, service, delivery and linen — see information (page 2)



menu



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

fresh focaccia roll

(assorted meat & salad fillings)

\$5.80 pp

baguettes

(assorted fillings)

\$6.00 pp

wraps

(assorted meat & salad fillings)

\$5.80 pp

ribbon sandwiches

\$6.60 pp

* gluten free sandwiches available for an extra \$2.00 pp

menu

MAIN MEALS

TABLE SERVICE

SENIOR COMMON ROOM

all orders for the senior common room menu must be placed 2 working days prior to the time of service to ensure availability.
(minimum 10 people)

\$25 SET MENU

MAIN MEAL

tortellini carbonara

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

DESSERT

individual cheese & fruit platter

pavlova

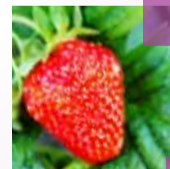
topped with chantilly cream, seasonal fruit & passionfruit coulis

warm sticky date pudding

with cream & butterscotch sauce

freshly cut fruit salad

price includes dinner roll, tea, coffee & a glass of orange juice



menu