



AUSTRALIAN
CATERING
SERVICES



Corporate catering



Griffith University

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- griffith@australiancatering.com.au

Griffith University

OUR SPACES

Enjoy a relaxed and casual atmosphere at Griffith Uni Bar. Located just off the boardwalk near campus heart!

Enjoy a selection of classic meals and drinks to suit. Meet for lunch with the crew or after work catchups. Uni Bar has you covered.

Venue features 3 dynamic areas of varying seating both indoor & outdoors.

The Uni bar offers corporate and social function packages for your event day or night 7 days a week.

unibar+
FUNCTION CENTRE

www.griffithunibar.com.au



Enjoy delicious morning snacks and light breakfast selections to start the day at Sammy G's.

Over lunch select from our rotating range of cabinet options or enjoy one of our amazing chef prepared meals that will absolutely delight your tastebuds.

Give your next catch up or your everyday coffee some style at Sammy G's Kitchen. Or make a booking for your next meeting.

What does Sammy G's stand for? Our name is a nod to Sir Samuel Griffith an absolute Qld Legend.

Sammy G's is also available for private hire

[Visit our website to book a table.](http://www.sammygs.com.au)

Sammy G's
KITCHEN

[https://www.sammygs.com.au](http://www.sammygs.com.au)



Griffith University

CONFERENCE

SILVER PACKAGES

Half Day \$37.50

Full Day \$51.00

Minimum 20 guests

On Arrival

Freshly brewed coffee & tea
iced water

Morning Tea and or Afternoon tea

Select one option from below (3 pieces per person)

Assorted mini muffins
Assorted mini lamingtons
Cakes & Slices
Brownie slice

Freshly brewed coffee & tea
iced water

Lunch

A selection wraps & sandwiches (1.5 pieces per person)
A selection of mini hot pies, sausage rolls, spinach & feta triangles
Seasonal fruit platter

Freshly brewed coffee & tea
iced water



*Dietary requirements to be advised at confirmation of final numbers

Griffith University

CONFERENCE

GOLD PACKAGES

Half Day \$58.50

Full Day \$75.90

Minimum 20 guests

On Arrival

Freshly brewed coffee & tea
iced water

Morning Tea and or Afternoon tea

Select two options from below (2 pieces per person)

Banana bread & Pear Raspberry loaf

Assorted large donuts

Caramel slice

Scones with jam & cream

Assorted mini croissants

Pies & sausage rolls

Freshly brewed coffee & tea
iced water

Lunch

Select two options from below, served buffet style

All meals served with crusty bread rolls & Garden salad

Butter chicken with Basmati Rice rice (gf df)

Thai green chicken curry with fluffy rice (gf df)

Vegetable & chickpea Korma with Steamed rice (gf df vegan)

Braised beef & vegetables in red wine, served with mash (gf df)

Beef Goulash, served with fluffy rice (gf)

Honey Soy chicken vegetable stirfry

Gnocchi Ratatouille (v)

Pumpkin & spinach lasagne (v)

Seasonal fruit platter

Freshly brewed coffee & tea
iced water

*Dietary requirements to be advised at confirmation of final numbers



Add an additional
salad bowl for \$4pp

Griffith University

INDIVIDUAL ITEMS



Individual catering requirements to suit your needs. All items are individually packaged for easy distribution for your event.

Breakfast pack

Minimum order of 10 \$18.10

Sweet Danish pastry
Pumpkin & feta fritter
Berry Greek yoghurt muesli pot (gf)
Seasonal fruit



Small break pack

Minimum order of 10 \$10.20

Banana bread with butter
Mini muffin
Fresh fruit

Sweet & Savoury pack

Minimum order of 10 \$15.85

Petite ham cheese croissant
Brownie
Mini sweet slice
Dehydrated fruits



Healthy break pack

Minimum order of 10 \$17.00

Dip pot
Crudites
Tasty cheddar
Lavosh crackers
Sweet slice
Dehydrated & seasonal fresh fruit

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you can order
online?

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INDIVIDUAL ITEMS

Individual catering requirements to suit your needs. All items are individually packaged for easy distribution for your event.

Large lunch pack

Minimum order of 10 \$18.50

Ham Baguette
Caesar salad pot
Pumpkin and feta fritter with relish
Seasonal fruit

Half & half lunch pack

Minimum order of 10 \$18.10

Half Tandoori chicken wrap
Half ham & cheese mini sub
Mini muffin
Seasonal fruit

Salad lunch pack

Minimum order of 10 \$17.50

Thai pumpkin beef salad
Mini sweet slice
Seasonal fruit

Ploughman's box

Minimum order of 10 \$19.25

Assorted deli meats
Herb chicken
Potato Salad
Boiled egg
Pickled vegetables
Tasty cheddar
Mustard pickles
Crusty bread roll

Asian Bento box

Minimum order of 10 \$18.70

Peanut satay noodle salad,
Teriyaki chicken,
glass paper roll,
Salad with roasted sesame dressing
Egg roll
Wakame salad



INDIVIDUAL ITEMS

Hot meal Boxes \$16.85

Minimum order of 10 per hot meal selected

Hot meals served in individually packaged boxes.

- Beef Goulash with pasta (gf)
- Braised beef & vegetables in red wine with mashed potato (gf)
- Thai green chicken curry & jasmine rice 🌶️ (gf)(df)
- Butter chicken & basmati rice (gf)(df)
- Roast pork leg with medley root vegetables, green beans and apple sauce (gf)
- Beef lasagne
- Pumpkin and spinach lasagne (v)
- Gnocchi with Pumpkin and zucchini in garlic cream sauce and Pine nuts (v)
- Roasted tomato and vegetable ragout with pasta (vegan) (gf) (df)*
- Vegetable and chickpea korma with basmati rice (gf) (vegan)*

*No minimum serves for dietary specific meals.

Wraps

Minimum order of 5 per item \$11.50

Individually packaged wraps, labelled

- Beef and Pickle
- Pesto chicken & Avocado
- Tandoori Chicken
- Buffalo chicken & slaw
- Smoked ham salad
- Siracha tuna
- BBQ pulled Pork
- Moroccan smashed chickpea (Vegan)
- Roast Veg hummus (Vegan)
- Mexican mixed bean (V)
- Vegan Couscous & Veg (Vegan df)

Individual salad bowls

Minimum order of 10 per type

Protein \$14.50

Vegetarian \$11.50

- Caesar salad (gf)
- Chicken Caesar (gf)
- Pesto pasta (v)
- Thai beef & pumpkin salad (gf)(df)
- Mediterranean chickpea salad (v)
- Garden salad (Vegan)
- Vegan Quinoa salad
- Japanese Chicken Quinoa salad (gf)(df)
- Greek salad (gf)

Working Sandwiches

Minimum order of 10 \$8.45 each

Individually packaged sandwiches, halved and labelled

- Beef and Pickle
- Pesto chicken
- Chicken Schnitzel
- Smoked ham and salad
- Cheese and salad (v)
- Curried egg (nf df v)
- Vegan salad (df)

🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Spicy

Griffith University

INDIVIDUAL ITEMS

Sandwich bag

Minimum order of 10 \$11.90

Served with 600ml bottle of water

Select from the list below:

- Roast beef & pickle
- Pesto chicken
- Chicken schnitzel
- Smoked ham & salad
- Cheese & salad (v)
- Curried egg (nf df v)
- Vegan salad (df)



Gourmet Bag

Minimum order of 10 \$17.00

Individually packaged sandwich or wrap, piece of fruit, mini chocolate bar & 600ml bottle of water

Select from the list below:

- Chicken schnitzel sandwich
- Roast beef & pickle sandwich
- Smoked ham & salad sandwich
- Tandoori chicken wrap
- Moroccan smashed chickpea wrap



Sandwich bags & gourmet bags are available for special dietaries.
Please go to page 8 to view our special dietary menu solutions.

Griffith University

SPECIAL DIETARIES

Sandwich bag - Special Diets

Minimum order of 1 from \$13.90

Served with 600ml bottle of water.

All orders will be individually named and marked with the dietary requirement (additional charges apply)

Select from the list below:

- Vegan Salad (vegan)(df)(nf)(ef)
- Vegan salad on gluten free bread (vegan)(gf)(df)(nf)(ef) (+\$2)
- Egg mayo on gluten free bread (+\$2)(v)(nf)
- Smoked ham & salad on gluten free bread (+\$2)(nf)
- Poached chicken & salad on gluten free bread (+\$2)(nf)
- Tuna mayo on gluten free bread (+\$2)(nf)

At the time of order, each bag requires a name to be supplied to correspond with the order qty.

Gourmet Bag - Special Diets

Minimum order of 1 from \$21.50

Individually packaged sandwich or wrap, piece of fruit & 600ml bottle of water. your choice of sweet item and dietary sandwich (additional charges apply).

Select your bread option:

- Mexican mixed bean wrap (v)
- Vegan couscous & veg wrap (vegan)
- Vegan salad on gluten free bread (vegan)(gf)(df)(nf)(ef) (+\$2)
- Poached chicken & salad on gluten free bread (gf)(df)(nf)(ef) (+\$2)
- Smoked ham & salad on gluten free bread (gf)(df)(nf)(ef) (+\$2)
- Pulled pork & slaw on gluten free bread (gf)(df)(nf)(ef) (+\$2)

Select your sweet option:

- Mini chocolate bar (gf)(ef)
- Mini sweet muffin (gf)(df)(nf) (+\$2)
- Vegan sweet slice (vegan)(df)(ef) (+\$4.50)
- iHeart Chocolate brownie (gf) (+\$4.50)

At the time of order, each bag requires a name to be supplied to correspond with the order qty.



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SPECIAL DIETARIES

Platters

Vegetarian Pack

Minimum order of 10 \$18.70

Chefs' selection gourmet sandwich
Fruit and grain slice
Seasonal fruit

Vegan Dairy Free Pack

Minimum order of 10 \$18.70

House made vegan Quinoa salad pot
Glass paper roll
Vegan sweet slice
Seasonal fruit

Gluten Free/Dairy Free Pack

Minimum order of 10 \$18.70

House made G/F sliders
Chef selection sweet item
Seasonal fruit

Gluten Free/Vegan Break Pack

Minimum order of 10

Fruit & grain slice
Fruit skewer
Muffin (vegan)(gf)

Gluten Free Sandwich Platter

Platter - \$55.00 (5pcs)

Platter - \$110.00 (10pcs)

Roast beef & pickle, Vegan salad, Ham and salad, Chicken and salad, Curried egg salad

Vegan/Vegetarian Point Sandwich Platter

Platter - \$39.00 (5pcs)

Platter - \$78.00 (10pcs)

Vegan salad, V2 meatball & pumpkin pesto, Roast vege & hummus, mushroom Reuben, beetroot and chickpea

Something Sweet

Macarons Platter (gf)

Platter - \$39.60 (12pcs)

Mini Muffins Platter(gf)(v)(nf)(df)

Platter - \$46.00 (12pcs)

Vanilla banana, red velvet, blueberry

Vegan Slice platter (vegan)

Platter - \$30.00(6pcs)

Fruit and Grain

Vegan Sweet Slice (vegan)(df)

Individual - \$6.20



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SPECIAL DIETARIES

Something Savoury platters

Corn Fritters (v)

Platter - \$58.00 (30pcs)

Served with onion relish

Savoury Scrolls (v)

Platter - \$56.50 (15pcs)

House made:

- Roast capsicum & parmesan
- Vegemite and cheddar
- Basil pesto & parmesan

Spinach and Fetta Triangles (v)

Platter - \$48.00 (20pcs)

Served with tomato relish

Samosa Platter (v)

Platter - \$90.00 (30pcs)

Indian curried vegetable with yoghurt dipping sauce

Gluten Free Hot Options (individual)

Mini beef pie \$5.00 each

Mini Beef sausage roll \$5.00 each

Mini Leek and mushroom pie (vegan) \$6.50 each

Mini Savoury muffin \$5.00 each

Arancini Platter (v)

Platter - \$93.95 (30pcs)

(choose 1 type only per platter)

- Italian tomato (vegan)(ef)(df)(gf)
- Mushroom and green pea (v)
- Pumpkin (vegan) (df)(ef)(nf)

Served with paprika aioli.

Cheese Platter (v)

Platter - \$113.15 (serves 10 people)

Selection of soft, hard blue cheese served with dried fruits, nuts, grapes, quince paste and a variety of crackers and lavosh

Dips and Crudite Platter (v)

Platter - \$67.90 (serves 10 people)

3 assorted dips, assorted vegetable fingers with Grissini, toasted turkish & tortilla crisps.



Gluten Free (gf) | Nut Free (nf) | Dairy Free (df) | Vegan (vegan) | Vegetarian (v)



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Platters

Point Sandwiches

Platter - \$88.00 (12 sandwiches, 48pcs)

- Cheese salad
- Beef & pickle
- Curried egg
- Sriracha tuna
- Ham & salad
- Pesto chicken and avocado

Finger Sandwiches

Platter - \$96.20 (12 pcs, 36 fingers)

- Cheese salad
- Beef & pickle
- Curried egg
- Sriracha tuna
- Ham & salad
- Pesto chicken and avocado

MYO Point Sandwiches

Platter - \$98.00 (12 sandwiches, 48pcs)

Select your own combination of sandwiches.

- Chicken pesto
- Smoked ham and salad
- Roast beef and pickle
- Curried egg
- Cheese and salad
- Vegan salad

Wrap Platter

Platter - \$124.45 (10 wraps, 20pcs)

- Roast vegetable & hummus
- BBQ pulled pork with sriracha slaw
- Ham salad
- Tandoori chicken
- Buffalo chicken schnitzel
- Curried egg

Mini Sub Platter

Platter - \$110.00 (10 pieces cut in half)

- Buffalo Chicken
- Vegan meat ball & pumpkin pesto
- Curried egg
- Ham & salad
- Pesto chicken & avocado

Turkish Bread Platter

Platter - \$95.00 (8 pieces cut in half)

- Vegan meat ball & pumpkin pesto
- BBQ pulled pork & sriracha slaw with crispy shallots
- Ham & salad
- Pesto chicken & avocado

Mini Brioche Rolls

Platter - \$70.00 (12 pcs)

- BBQ pulled pork and Sriracha slaw with crispy shallots
- Buffalo chicken schnitzel
- Vegan meatball & pumpkin pesto
- BLAT (bacon, lettuce, avocado, tomato)



Our platters are thoughtfully created therefore no substitutions will be made

Griffith University

Morning/ Afternoon Tea Options

Something sweet platters

Cookies

Platter - \$27.15 (12pcs)

Platter - \$54.30 (24pcs)

A variety including chocolate chip, apricot & almond, Anzac

Assorted Danishes

Platter - \$27.15 (12pcs)

Platter - \$54.30 (24pcs)

Assorted Mini Muffins

Platter - \$27.15 (12pcs)

Platter - \$54.30(24pcs)

Orange poppyseed, chocolate, blueberry

Mini Lamingtons

Platter - \$27.15 (12pcs)

Platter - \$54.30 (24pcs)

Chocolate and Raspberry

Cakes and Slices

Platter - \$42.00 (20pcs)

Platter - \$100.00 (50pcs)

A variety of 3 flavors of cake & 3 flavors of slice.

Scones Jam and Cream

Platter - \$42.25(12pcs)

Seasonal Fruit Platter

Platter - \$51.05 (Sml)

Platter - \$95.10 (Lge)

Small suits 5-10 guests

Large suits 10-20 guests

Mini Eclair and Pofiterole

Platter - \$60.00 (24pcs)

Doughnut Platter

Platter - \$60 (12) large donuts

Chocolate, glazed, jam filled



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Morning/ Afternoon Tea Options

Something Savoury platters

Hot Mixed Savories

Platter - \$130 (40pcs)

Petite pies (10), Petite sausage roll (10), House made scrolls (10), Spinach and Feta triangles (10)

Traditional Favorites

Platter - \$64.50(20pcs)

Petite pies (10), Petite sausage roll (10)

Petite Savory Croissant

Platter - \$67.90 (16pcs)

Smoked ham and cheese (8) Pesto and parmesan (4), roasted capsicum and Feta (4)

Karaage Chicken Bites

Platter - \$70.00

With Kewpie mayonnaise

Antipasto Platter

Platter - \$125.00 (serves 10- 15 people)

A selection of deli meats with grilled and marinated vegetables, bocconcini & bread selection

Meat Ball Platter

Platter - \$80.00

Tossed in sweet chili sauce and coriander



Griffith University

CONFERENCE BEVERAGES

Meeting Beverages

Tea & Coffee Buffet

Ordered with food - \$3.95 each

Without food - \$5.70 each

All day (available 08:00-3:00pm M-F only) - \$10.00

freshly brewed Merlo coffee, Dilmah teas, full cream, skim & soy milk

Juice

2L juice (Apple or Orange) - \$8.65

Mojo juice 350ml - \$4.95 each

OJ, Apple & Tropical

Bottled Water

600ml still water - \$4.50

1.25l Sparkling water - \$8.00

Soft drink

600ml- \$5.45

1.25L - \$4.95

Coke, Coke no sugar & Sprite

Alcoholic Beverages

House Wine

from \$30.60 each

Brut, Sauvignon Blanc, Chardonnay & Shiraz

Beer

Heavy - \$9.40

Mid Strength - \$8.90

Light - \$8.35

Event & Dining packages

Welcome to Australian Catering Services formal dining and canape options. All menu options in the menu below are tailored to your event requirements/specifications. Additional costs for staffing and equipment will be quoted on top of the menu selections. Please enquire with your venue manager directly to receive a comprehensive quote.

3 hot canape & 3 cold canape \$27.35pp
4 hot canape & 4 cold canapes \$35.45pp
6 hot canape and 6 cold canapes \$43.15pp
Minimum of 30pax

Cold Canape

Herb poached chicken, on pesto crisp with whipped fetta & kalamata tapenade
Cucumber, Pumpkin hummus & sundried tomato(vegan) (gf)
Smoked salmon blinis with crème fraiche and capers
Peking duck pancake with Hoisin sauce
Beetroot Hommus on crostini with smoked feta cheese (v)
Thyme and balsamic mushroom tart with goats' cheese (v)
Prawn, guacamole & citrus aioli (gf)
Rare beef, charred capsicum with onion jam on Turkish crisp

Hot Canape

Mushroom & green pea arancini with smoked paprika Aioli & parmesan (v) (gf)
Karaage fried chicken bites with Kewpie mayonnaise dipping sauce
Spiced vegetable Pakora with sweet mango chutney (gf) (vegan)
BBQ Pork spring rolls with sticky Hoisin dipping sauce
Sticky Asian pork belly bites on crispy noodles with sesame seeds
Slow braised beef pie with tomato relish
Middle Eastern spiced lamb kofta with garlic and mint yoghurt (gf)
Satay chicken skewers (gf)

Canapes

Bigger Bites Sliders

\$8.45p/p

minimum of 10 per flavour

American cheeseburger with pickles, burger sauce & cheese

Southern spiced BBQ pulled pork & ranch slaw

Teriyaki chicken with mixed leaves & kewpie mayonnaise

Vegan mushroom Rubeen (v) (gf)

Southern fried chicken with ranch slaw & smokey BBQ sauce

Fork and Talk

\$13.00p/p

minimum of 30 per flavour

Butter chicken, steamed basmati rice, naan bread (gf)(df)

Thai green chicken curry & jasmine rice  (gf)(df)

Braised beef & vegetables in red wine with garlic buttered mashed potato (gf)

Vegetable and chickpea Korma with Jasmine rice & pappadum (gf)(df)

Roast pork leg with medley of root vegetables & red wine Jus (gf)

Beef Goulash with penne pasta (gf)

Gnocchi with pumpkin & zucchini in garlic cream sauce and Pine nuts (v)

Roasted tomato & vegetable ragout with penne pasta (vegan) (gf)

Served on a palm leaf plate

 Mild  Medium  Spicy

Stations

\$22.05pp, minimum 20 guests per station

individual stations are not considered a substantial meal, ACS suggests two stations if you are intending to order as a meal.

Lamb Yiros

Marinated butterflied shoulder of lamb, served with pita bread, tabbouli, tzatziki, labneh, red onion & cucumber

Thai

Thai pumpkin salad, fragrant herbs, chilli, beef massaman, jasmine rice, roasted peanut, coriander, assorted satay skewers, mint yoghurt

Tastes of India

Beef korma, Basmati rice, raita, papadums, vegetable pakora

Katsu

Karaage Chicken, katsu curry sauce, steamed rice, pickled ginger & Japanese cabbage salad

Roast Carvery

Your choice of:

Mustard crusted roast beef sirloin,

Slow roasted pork shoulder, confit garlic, rosemary

Honey spiced baked leg ham, pan juices, wood herbs

Served with a selection of crusty bread rolls, condiments, relish and sauces

Antipasto

Chef's selection of continental cold cut meat's & salamis, grilled & marinated vegetables. Chef's selection of 3 cheeses, fresh & dried fruit, lavosh & a selection of breads

 Mild  Medium  Spicy

Griffith University

Barbeque

Aussie BBQ

\$31.45p/p

Minimum 40 guests

From The Grill

(included)

Garlic and herb chicken breast (1)

Thick beef sausages (1)

BBQ rump steak (1)

Salads

(Your choice of 2)

- Garden Salad with balsamic dressing (vegan)(gf)(df)(nf)
- Traditional coleslaw (gf)
- Traditional Caesar (gf)
- German potato salad (gf)
- Greek salad with balsamic dressing

BBQ and tomato sauce

Served with crusty bread rolls and butter

Gourmet BBQ

\$39.60p/p

Minimum 40 guests

Select 3 items from the grill and 3 items from the salads

From the grill (Your choice of 3 items)

- Rib fillet steak (gf)
- Atlantic salmon with citrus aioli (gf)
- Garlic & herb grilled chicken breast (gf)
- Middle Eastern spiced lamb kofta with garlic & mint yoghurt (gf)
- Lamb, mint and rosemary sausages
- Eggplant, courgette and capsicum skewers with salsa Verde

Salads

(choice of 2)

- Garden Salad with balsamic dressing
- Traditional coleslaw
- Traditional Caesar
- German potato salad
- Greek salad with balsamic dressing

Served with crusty bread rolls and butter.

Griffith University

Buffet

Breakfast Buffet

\$36.80p/p

Minimum 40 guests

Freshley brewed coffee, tea and orange juice.

Cold Platter

Seasonal fruit

Assorted mini-Danish pastries

Hot

Short cut bacon

Pork chipolata sausages

Roasted tomato

Scrambled eggs

Toasted sourdough with butter

Breakfast Extras

Berry and yoghurt muesli pots \$6.75

Mango and yoghurt muesli pots \$6.75

House baked muffins \$5.60

Sauteed mushrooms + \$2.00 p/p

Warm pancakes and maple syrup + \$2.50 p/p

Waffles with butter & maple syrup + \$3.50 p/p

This menu has been thoughtfully created, therefore no substitutions can be made.

Buffet

MYO Burger Buffet

\$30p/p

Minimum 20 guests

Prime beef patty or grilled chicken breast, shredded lettuce sliced tomato, sliced cheese, sliced tomato, BBQ, tomato & burger sauce.
(Vegan patty option available)

MYO Buffet

\$26.50p/p

Minimum 30 guests

Minimum choice 1 hot dish, 1 side & 1 salad,

Please select additional options if required, price listed

Served with crusty bread rolls and butter.

Hot Dishes

Additional hot dishes \$13.50p/p

Butter chicken (gf) (df)

Thai green chicken curry (gf) (df)

Braised beef and vegetables in red wine (gf) (df)

Vegetable and chickpea Korma (vegan)(gf) (df)

Roast pork leg with gravy and apple sauce (gf)

Beef goulash (gf)

Oven baked barramundi with herb crust and hollandaise sauce

Honey soy chicken and vegetable stir fry

Beef lasagna

Pumpkin and spinach lasagne (v)

Gnocchi with Pumpkin and zucchini in garlic cream sauce and Pine nuts (v)

Roasted tomato and vegetable ragout (vegan) (gf)

Buffet

Sides

Additional sides \$3.50 p/p

Steamed rice (gf) (vegan)

Fried rice (gf) (v)

Roast medley of root vegetables (gf) (vegan)

Creamy mashed potatoes (gf)(v)

Roasted rosemary chat potatoes (gf) (vegan)

Medley of vegetables with garlic butter (gf) (v)

Buttered pasta (gf) (v)

Salads

Additional salads \$3.50 p/p

Garden Salad with balsamic dressing (vegan) (gf)

Traditional coleslaw (v) (gf)

Traditional Caesar (gf)

German potato salad (v) (gf)

Greek salad with balsamic dressing (v) (gf)

Pesto pasta salad with feta(v)

Cold Platters

Sliced continental meats with pickled vegetables \$5.50 p/p

Sliced roasted pesto chicken breast \$3.50 p/p

Shaved smoked ham \$3.50 p/p

Desserts

Choice of 2

\$12.90 p/p

Seasonal fruit platter

Individual pavlovas with Chantilly cream & berries (gf)(v)

Chefs' selection of assorted slices & cakes

Chocolate mousse with berries and cream (gf)(v)

Sticky date slice with salted caramel sauce

Pannacotta with berry compote (gf)(v)

Formal Dining

2 course - \$62.25p/p

(choose one entree/main or main/dessert)

3 course- \$78.10p/p

(choose one entree, main, dessert)

Alternate drop surcharge \$3.95p/p

(select an additional meal option for each course)

minimum 15 guests

Entree

Chicken and mushroom roulade, blistered heirloom tomatoes, avocado, salsa Verde (gf)

King prawn salad, coleslaw, chili, coriander and mango dressing, roasted cashews (gf)

Warm pork belly, scented roast apple, candied walnuts, fig glaze (gf)

Pumpkin and Sage ravioli, champagne cream sauce, smoked feta (v)

Warm field mushroom and courgette tart, baby roquette and parmesan salad with sundried tomatoes and balsamic glaze (v)

Main Course

Chicken supreme filled with spinach & mushroom puree, roasted with thyme on a potato rosti with steamed greens and a rose sauce (df) (gf)

Braised beef cheek in red wine, potato gnocchi, buttered green beans, sweet potato crisps (gf)

Baked Barramundi fillet with pesto parmesan crust, garlic and chive mashed potato, broccolini & Bearnaise sauce.

Rosemary and garlic porchetta, roasted sweet potato, charred zucchini, braised red cabbage, red wine jus

Roasted spiced jap pumpkin with cauliflower and lentil puree, balsamic roast onions, kale, pine nuts, garlic and basil oil (v)(vegan)(df)

Dessert

Salted caramel flan, double cream, Ganash swirl

Individual carrot cake with icing rosette, candied orange, Cointreau syrup (vegan)(v)(gf)(df)

Deconstructed Tiramisu with double cream

Murphy mud mousse cake, berry compote, Oreo crumb

Flakey Chocolate Cheesecake with Brandy Alexander sauce

Staffing

Staffing costs are quoted additionally to menu. ACS will supply RSA trained and experienced food and beverage attendants and chefs as per menu requirements.

Ratio - Staff : Guest

Cocktail menu	Station menu	Formal dining
F+B Attendants 1:25	F+B Attendants 1:25	F+B Attendants 1:15
Chefs 1:60	Chefs 1:60	Chefs 1:30
Supervisor 1:150	Supervisor 1:150	Supervisor 1:80

Rate - Staff : Per hour

Waiters	Chefs	Supervisor
Mon-Fri \$55.34	Mon-Fri \$58.82	Mon-Fri \$58.82
Saturday \$58.82	Saturday \$69.72	Saturday \$69.72
Sunday \$69.27	Sunday \$82.90	Sunday \$82.90

Terms and Conditions

Catering not available for Logan & Gold Coast Campus

All menus above are inclusive of GST.

Corporate menu T/C's

- Corporate Catering cut off - All catering requirements to be placed by 12pm, five business days prior to the catering date. Catering orders placed after this date will incur a booking fee and subject to availability.
- Minimum spend - of \$90 (inclusive of GST)
- Final numbers - To be confirmed five business days prior to catering. Any numbers increases past this date will be confirmed at the discretion of catering team.
- Menu - No substitutions or alterations can be made to the menu items; bespoke options can be quoted to cater for requirements.
- Dietary requirements - ACS caters for standard dietary requirements including, Gluten free, Dairy free, Nut free, Seafood free, Vegan & Vegetarian within menu options listed. All other dietary requirements are to be requested via catering team and additional charges applied when applicable.

Event menu T/C's

- Staffing - All events require a minimum of one chef and one waiter for 3 hours per staff member. Depending on menu selection, venue set up and number of guests attending we will advise the staffing levels to ensure an efficient meal service. All staffing quotations are based on setup, event duration & pack down requirements.
- Menu selections must be made seven (7) business days prior to event. Final numbers and dietaries to be received five (5) business days prior to the event.

Cancellations

- Catering cancelled with less than 48hrs notice will be charged 100% of the catering invoice. Catering cancelled prior to 48hrs will be refunded the full amount, minus any incurred fees.
- If cancelled due to government-imposed restrictions ACS will refund 90% of any orders if 24hrs notice is given or 100% to transfer the booking to another date. Any orders after this time frame will be at the discretion of the caterer.

Terms and Conditions

Invoicing & Beverages on Consumption

- All invoices to be pre paid prior to function or catering delivery. Payment can be made using credit card via ACS emailed invoice link or bank transfer if requested.
- Beverages on consumption - A valid credit card must be recorded to ACS venue manager, to be charged on the day of event or post event invoices issued, are due three (3) business days post event.

Confirmation and quotes

- Tentative bookings will be held for seven days, at which time your confirmation will need to be made by signing the quote or written confirmation. Catering will only be confirmed once final payment is made.
- It is the responsibility of the persons ordering to ensure all details are correct including and not limited to; billing details, event date, catering requirements, equipment & event location.

Breakages and loss

- Clients are responsible for any costs associated with loss, theft, damage or breakages of ACS equipment, on loan or in use for functions.

Griffith University Southbank catering orders

- Minimum order of \$250
- \$50 delivery fee
- ACS does not offer beverage service, platters or crockery. All food orders will be delivered in disposable catering boxes.
- Every effort is made to deliver at the designated time, however ACS cannot guarantee a specific delivery time, ACS will endeavour to deliver catering within a 60min window either side of specified time.
- Customers must have the access to refrigeration to store food. ACS accepts no liability for food once it has been delivered.

Contact Information

For questions, comments and tailored solutions

Phone

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Email

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