



EVENT DELIVERY

M E N U



SCHONELL
CATERING & EVENTS

SCHONELL CATERING &
EVENTS IS PROUD TO
BE A PREFERRED
CATERING SUPPLIER AT
THE UNIVERSITY OF
QUEENSLAND.

Located right in the heart of the University of Queensland, Schonell Catering & Events has been servicing the UQ community for more than 25 years.

Schonell Catering & Events is owned and operated by the University of Queensland Union (UQU), an independent non-for-profit organisation, where any profits go back into providing a more vibrant campus life for UQ students.

We offer contemporary catering for student events, meetings, conferences, seminars, dinners, cocktail events and weddings. We cater for any size event including large student events to small morning teas, at any location on-campus at the University of Queensland and to off-site locations.

We pride ourselves on providing high quality food using only the best ingredients sourced from our local suppliers. Our menu includes vegan, vegetarian, gluten friendly, dairy free and halal-friendly options. We also cater for individual guest dietary requirements upon request.





WE OFFER BESPOKE
CATERING PACKAGES
DESIGNED TO SUIT
YOUR EVENT NEEDS
AND BUDGET.

If you are hosting an event that needs to make an impact, we offer bespoke catering packages designed to suit your event needs and budget. Our experienced Event Coordinators and Chefs will work with you to provide customised catering to impress your audience.

Our venues located at the University of Queensland are conveniently located within the busy UQ Union Complex, overlooking the scenic UQ grounds, and make the perfect venue for your next meeting, conference, seminar, workshop or event.

Schonell Catering & Events is proud to be a 5-star Eat Safe venue and fully compliant with Food Safety Standards. As a member of UQ Unwrapped, we are committed to reducing plastic on campus, and all our catering orders delivered in environmentally friendly packaging or reusable crockery.

We look forward to catering you next event.



SCHONELL
CATERING & EVENTS

(v) vegetarian
(ve) vegan
(df) dairy free
(gf) gluten friendly
(hf) halal friendly
(n) contains nuts



INDIVIDUAL SERVE BOXES

BREAKFAST BOX \$9.0

Min. 10 serves, vegetarian option available

Fresh medium size croissant with ham, cheese, tomato & mesclun, fruit yoghurt and whole fresh fruit.



TEA BREAK BOX

Min. 5 serves per item

Box 1	\$6.5	Danish, mini muffin, strawberry (v)
Box 2	\$6.5	Portuguese tart, cookie, strawberry (v)
Box 3	\$7.5	Chai carrot cake, choc cherry square, strawberry (ve/gf)
Box 4	\$6.5	Raw snikka, vegetable crudites, hommus dip, strawberry (ve/gf)
Box 5	\$7.5	Brownie wedge, cookie, strawberry (gf, v)



LUNCH BOX

Min. 10 serves per item. Vegetarian options available. Gluten friendly and vegan options available \$2.5 surcharge.

Classic	\$12.5	Classic sandwich, mini muffin, piece of fruit, 100ml juice cup.
Gourmet	\$15.5	Half deli sandwich, salad, fruit, lamington, 200ml juice box or water bottle upon request.
Wrap	\$11.5	One half wrap, a piece of fruit and biscuit
Deli	\$13.5	Deli Baguette, biscuit, piece of fruit.

SHARE BOXES

Breakfast Box \$80.0

(Vegetarian option available)

10 ham, cheese, tomato & mesclun croissants, 10 fruit Danishes.

Sweet Box \$95.0

10 cake bites, 6 mini donuts, 5 brownies, 6 mini custard donuts, 6 cream puffs, biscuits and wafers (v)

Scone Box \$80.0

20 freshly baked scones, whipped cream and jam (v).

Wellness Box \$105.0

Served in 100ml cups

8 chia puddings with berry compote (ve, gf), 8 Greek yoghurt, mango, lychee & granola cups (v) (gf).

Pinzimonio Box \$75.0

Serves 10-15 people

Fresh vegetable crudités, corn chips, garlic bread and 3 dips. (v).

Mezze Box \$105.0

Serves 10-15 people

A selection of marinated meatballs, falafels, feta, dips, mixed breads, gluten free crackers and vegetable crudites.

Items can be plated on platters.
\$2 surcharge per platter.

Charcuterie Box \$105.0

Serves 10-15 people

Selection of deli meats, Bocconicini, antipasto, dips and gourmet breads. Gluten free crackers included.

Cheese Box \$105.0

Serves 10-15 people

3 gourmet cheeses, dried fruits, crackers, fresh fruits and plum paste. Gluten free crackers included (gf, v).

Fruit Box \$55.0

Selection of 5 fresh seasonal fruits (ve).

Hot Savoury Box \$105.0

46 pieces

Selection of petite pies, spinach & ricotta rolls, sausage rolls, quiches and tomato chutney.

Plant-Based Box \$95.0

Falafels, vegetable crudités, char-grilled vegetables, Turkish bread, hummus, vegan cheese ball and dried fruits (ve).

Sushi Box (gf) \$95.0

80 pieces

Mixed & vegetable sushi platter with dipping soy.

Vegetarian & vegan options available.

Red Asian Box \$85.0

Spring rolls, chicken dim sims, pork dumplings and sweet chilli sauce.

Green Asian Vege Box \$85.0

Vegetable spring rolls, samosas, money bags and sweet chilli sauce (v).

Wrap Box \$95.0

Feeds 10pax

A selection of freshly made chicken, beef and vegetarian wraps.





BREAKFAST & BREAKS

SWEET

(Min. 5 serves per item)

Gourmet Cookies \$4.5
(2 per serve)

Florentines (gf) \$5.5
(1 per serve)

Rocky Road Wedge (v) \$3.5
(1 per serve)

Fruit danish (v) \$2.6
(1 per serve)

Petite cakes (v) \$2.6
(1 per serve)

Mini muffins (v) \$2.6
(1 per serve)

Scone with cream & strawberry jam
(v) \$4.0
(1 per serve)

Chocolate & raspberry
lamingtons (v) \$3.0
(1 per serve)

Portugese tart (v) \$4.0
(1 per serve)

Chocolate brownie wedge (gf) \$3.5
(1 per serve)

Orange & almond loaf (gf,df) \$4.5
(1 per serve)

WELLNESS

(Min. 5 serves per item)

Individual chia & coconut pudding,
wild berry compote (ve, gf) \$6.5

Individual yoghurt, lychee & granola
(gf, v) \$6.5

Individual fruit salad cup (ve) \$5.5

Smashed avocado on toasted Turkish
fingers, tomato salsa & balsamic glaze
(ve) \$5.5 (1 per serve)

Crostini with baba ganoush and
pomegranate (ve) \$3.5 (2 per serve)

Carrot and chai vegan cake (ve) \$3.5
(1 per serve)

Raw lemon cashew chia slice,
(gf, n) \$4.0 (1 per serve)

Raw snikka choc peanut slice
(ve, df, n, gf) \$4.0 (1 per serve)

Raw cherry choc slice (gf, ve, n) \$3.5

Raw cacao caramel slice (gf, ve, n) \$3.5

Fruit & grain slice (ve) \$3.5

Items can be plated on platters.
\$2.00 surcharge per platter.
Orders can be individually packaged.
75c surcharge per individual packaging.

SAVOURY

(Min. 5 serves per item)

Assorted mini quiches \$2.5
(2 per serve. Vegetarian option available)

Assorted mini pies \$3.0
(1 per serve)

Chorizo Empanada \$4.5
(2 per serve)

Vegetable Empanada (ve) \$4.5
(2 per serve)

Mini lentil curried pie (ve, gf) \$5.0
(1 per serve)

Pumpkin rolls (ve, df, gf) \$4.5
(1 per serve)

Roast vegetable wholemeal quiche
(v) \$3.0 (1 per serve)

Beef sausage rolls with tomato
chutney \$3.0 (1 per serve)

Spinach and ricotta rolls with
tomato chutney (v) \$3.5 (1 per serve)

Vegetable tikka pies (v) \$3.5 (1 per serve)

Items can be plated on platters.
\$2 surcharge per platter.
Orders can be individually packaged.
75c surcharge per individual packaging

FOR A CROWD

Min. 20 people

Croissant Station \$6.5pp
Large butter croissants with ham, cheese,
tomato, butter & jam on the side.

Hot Breakfast Buffet \$28.5pp
Bacon, scrambled eggs, tomato, sautéed
mushrooms, gourmet breads, fresh fruit platter,
fruit Danishes & condiments. Assorted tea,
filtered coffee & juice.

Stations include chaffing dishes, bio-degradable plates, cutlery and napkins.
Additional charges apply for equipment, linen and service staff.



LUNCH

MYO NOURISH BOWL STATION \$15.0 PP

Min. order 50.

Base	Brown rice & quinoa or rice noodles (gf)
Protein (choose 2)	Tuna, grilled chilled chicken (hf), chilled pulled pork or beef
Vege (choose 5)	Spinach, sprouts, cherry tomatoes, cucumber, capsicum, broccoli, red cabbage, chickpeas, kidney beans, sweet potato
Dressing	Honey mustard or Asian inspired

MYO BURGER STATION \$15.0 PP

Min. order 50.

Bun	Fresh bread rolls. Gluten friendly bun available \$1 extra
Protein	Selection of beef (gf, hf), chicken (hf) and vegetable (ve, gf) patties
Toppings	Lettuce, tomato, cheese slices, beetroot
Condiments	BBQ sauce, tomato sauce, aioli

MYO BURRITO BOWL STATION \$15.0 PP

Min. order 50.

Base	Brown rice
Protein	Pulled beef, charred chicken breast (served cold)
Toppings	Beans, cheese, corn, red onion, tomato, shredded lettuce
Condiments	Chipotle mayo, Guacamole
Extras	Corn chips and coriander

Stations include chaffing dishes, disposable bio-degradable cutlery, plates and napkins
Additional charges apply for equipment, linen and service staff.

SALADS

Individual bowl (16oz) \$8.5. Min. 10 serves per item.

Large \$50.0 (serves 10-20 people)

Organic quinoa, fresh spinach, cherry tomatoes, chickpeas with a balsamic dressing.

Pumpkin, feta & beetroot with honey mustard and walnuts (v, gf, n)

Roasted vegetables, mesclun with balsamic dressing (ve, gf)

Add roasted chicken (hf), extra Individual serve \$3, large serve \$12





NOURISH BOWLS \$14.5 EA

Min. 10 serves per item

- | | |
|---------------|---|
| Chicken | Chargrilled chicken (hf), quinoa & brown rice, corn, cucumber, slaw, sweet potato, tomato with honey mustard dressing. (gf) |
| Smoked salmon | Smoked salmon, quinoa & brown rice, raddish, cucumber, slaw, sweet potato, tomato, Japanese dressing. (gf) |
| Chickpeas | Roasted chickpeas, quinoa & brown rice, corn, cucumber, slaw sweet potato, tomato with Green Goddess dressing. (ve, gf) |



QUICHE \$12.5 PP

Min. order 10.

- Individual quiche Lorraine or pumpkin, feta & pinenut (v)
quiche with shared Greek salad (v)





DELI SANDWICHES \$9.5 EA

Min. 5 serves per item. Gluten friendly roll, extra \$2.5

Smoked Salmon on Rye
Pumpkin on Turkish

Smoked salmon, cream cheese, rocket, rye bread
Pumpkin, spinach, sundried tomato, capsicum, hummus,
Turkish (ve)

Bacon on Turkish
Chicken Wrap

Bacon, avocado, tomato, spinach, aioli, Turkish bread & cheese
Chicken, avocado, red onion, sundried tomato, mesclun, aioli
tortilla wrap (hf),

Rainbow Wrap
Chicken & Avocado Baguette

Falafels, spinach, capsicum, cabbage, carrot, hummus (v, ve)
Chicken, avocado, sundried tomatoes, spinach,
Swiss cheese (hf)

BBQ Beef Baguette
Chickpea & Avocado Baguette

Slow-cooked pulled beef & peri peri slaw (hf)
Morroccan spiced chickpeas, cucumber, smashed avocado,
& alfalfa sprouts (ve)

Salami & pesto on Rye
Garden Patch on Rye

Salami, spinach, sundried tomatoes, eggplant, Swiss cheese
Pumpkin, Red onion, roasted capsicum, beetroot hummus,
spinach & alfalfa sprouts. (ve)

Beef & Salad Wrap

Pulled beef, tomato, cucumber, carrot, mesclun and caramelized
onion (hf)

CLASSIC SANDWICHES \$5.75 EA

Min. 5 serves per item. Gluten friendly bread, extra \$2.0

Ham, cheese, tomato & relish
Egg & lettuce (v)

Chicken, lettuce & mayonnaise (hf)

Roast beef, tomato, caramelised onion & tasty cheese

Vegetarian salad

Vegan cheese & salad (ve)

Orders can be individually packaged.
75c surcharge per individual packaging



BEVERAGES

TEA & COFFEE

Minimum serves 15.

Filtered coffee & assorted tea bags with full cream, light & soy milk

1 Session	\$3.5 pp
2 Sessions	\$6.5 pp
3 Sessions	\$9.5 pp

JUICE

Orange 2L	\$7.5 ea
Apple 2L	\$7.5 ea
Orange 300ml	\$4.5 ea
Apple 300ml	\$4.5 ea

SOFT DRINK

Soft drink can	\$2.8 ea
Assorted Bundaberg soft drink bottles 375ml	\$4.5 ea

WATER

Bottled mineral water 600ml	\$2.8 ea
Bottled sparkling water 250ml	\$2.8 ea



EQUIPMENT HIRE

Trestle tables	\$12.0 ea
Floor length tablecloth	\$12.0 ea
Crockery	\$1.0 pp per session/menu
Juice glassware	\$1.0 pp per session/menu
Cocktail table with lycra cover	\$25.0 ea

SERVICE STAFF

Service staff can be hired for a minimum of 3 hours on weekdays at \$40.0 per hour and 3 hours on weekends. Surcharges apply for weekends and public holidays.

Service staff are required for events with alcoholic beverages on consumption and recommended for large events and/or events with crockery.

F A Q S

Do your quotes include GST?

Yes

How much is delivery?

Delivery charges are \$10.0 for on-campus deliveries and \$15.0 for deliveries to Long Pocket campus. All other areas are priced based on time and distance. Minimum orders charges apply.

When are final numbers/order required?

Please inform us of your final numbers or order at least 2 business days prior to your event. If not advised, we will proceed with the order as per original or last request.

Do you cater for special dietary requirements?

We are pleased to offer a variety of menu items that are suitable for common dietary requirements such as gluten friendly, dairy free and vegan. Whilst we take all due care we cannot however guarantee the cross contamination of wheat products, dairy products, seafood and items that may contain traces of nuts. We use gluten free certified products, however we cannot classify them as gluten free due to products being prepared in a kitchen that may contain other gluten products.

Are you available after hours and on weekends?

Whilst we mainly operate Monday to Friday, weekend orders can be arranged based on a minimum spend. A surcharge will apply. An afterhour's collection fee will apply for drop off and pickups after 5pm.

Will our catering order meet our event sustainability requirements?

Schonell Catering & Events are proud to serve our products in eco-friendly packaging accompanied by commercially compostable disposable plates, cup and serveware.

Alternatively, a drop off and pick up service of reusable platters with crockery and glassware is available for a small fee. As a UQ Unwrapped member, we are proud to offer sustainable packaging.

Can you customise a menu to suit my event?

Yes, we are able to provide bespoke catering menus to suit your event or function needs. We are also able to provide alternative options to the current menu. If you would like a bespoke menu, please provide us with your budget and requirements.

Are service staff available?

Yes, service staff can be hired at a minimum of 3 hours. Surcharges apply for weekends and public holidays. Service staff are required for alcohol service and recommended for events with large numbers and crockery.

Can I cancel my order?

Cancellations within 2 business days (48 business hours) will incur 50% charge. Cancellations within 1 business day (24 business hours) will incur 100% charge.

We have been affected by COVID-19, do we still have to pay?

Yes, please refer to our cancellation policy. If you are experiencing financial hardship, please contact our team.

How do I make payment?

UQ faculties can make payment post event via credit card or bank transfer. If paying by purchase order, the reference number should be submitted to Schonell Catering & Events prior to your event.

How do I place an order?

Simply email our friendly experienced team at schonell.catering@uqu.com.au. Please include the date of your event, location, time for delivery and pick up and any additional requirements such as equipment hire.



schonellcatering.com.au

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