



Events

CATERING MENU



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.



*Schonell
Events*



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.

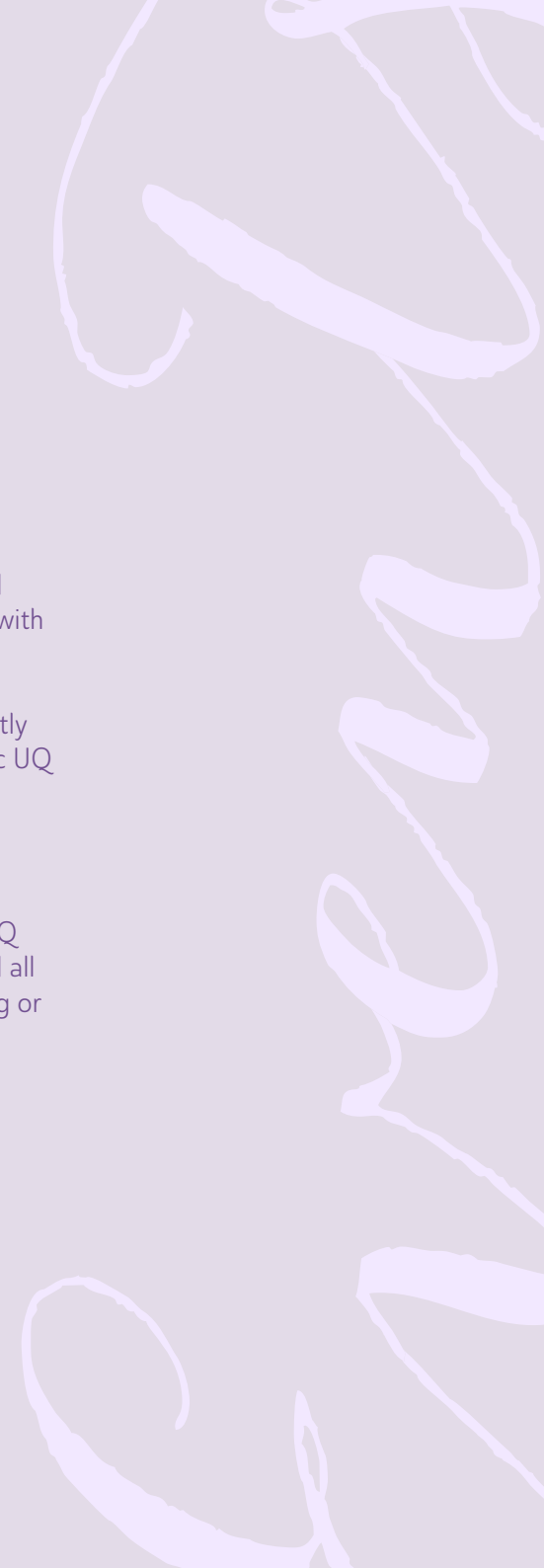
Our venues located at the University of Queensland are conveniently located within the busy UQ Union Complex, overlooking the scenic UQ grounds, and make the perfect venue for your next meeting, conference, seminar, workshop or event.

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.



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PLATTERS

Suitable for 10-20 people

Sweet Platter (v) \$95.00
10 cake bites, 6 mini donuts, 5 brownies, 6 mini custard donuts, 6 cream puffs, biscuits and wafers.

Pinzimonio Platter (v) \$75.00
Fresh vegetable crudités, corn chips, garlic bread and 3 dips.

Mezze Platter \$105.00
A selection of marinated meatballs, falafels, feta, dips, mixed breads, gluten free crackers and vegetable crudites.

Charcuterie Platter \$105.00
Selection of deli meats, Bocconicini, antipasto, dips and gourmet breads. Gluten free crackers included.

Cheese Platter (gf, v) \$105.00
3 gourmet cheeses, dried fruits, crackers, fresh fruits and plum paste. Gluten free crackers included.

Fruits Platter \$55.00
Selection of 5 fresh seasonal fruits (ve).

Vegetarian Hot Pastry (v) \$85.00
Spinach and feta rolls, vegetarian Tikka pies and mini quiches with tomato relish.

All platters are served in biodegradable boxes.
Reusable platters are available upon request.

Hot Savoury Platter, 46 pieces \$105.00
Selection of petite pies, spinach & ricotta rolls, sausage rolls, quiches and tomato chutney.

Plant-Based Platter (ve) \$95.00
Falafels, vegetable crudités, char-grilled vegetables, Turkish bread, hummus, vegan cheese ball and dried fruits.

Sushi Platter (gf), 80 pieces \$95.00
Mixed & vegetable sushi platter with dipping soy. Vegetarian & vegan options available.

Red Asian Platter \$85.00
Spring rolls, chicken dim sims, pork dumplings and sweet chilli sauce.

Green Asian Vege Box (v) \$85.00
Vegetable spring rolls, samosas, money bags and sweet chilli sauce.

Arancini and Croquette Platter (v,gf) \$75.00
30 pieces
Sweet potato croquettes and pumpkin arancini with tomato chutney.

Dessert Platter (v), 20 pieces \$55.00
Selection of petite cakes and slices.



CANAPES

Minimum 20 people

Select 4	\$21.50 per person
Select 6	\$28.50 per person
Select 8	\$36.50 per person

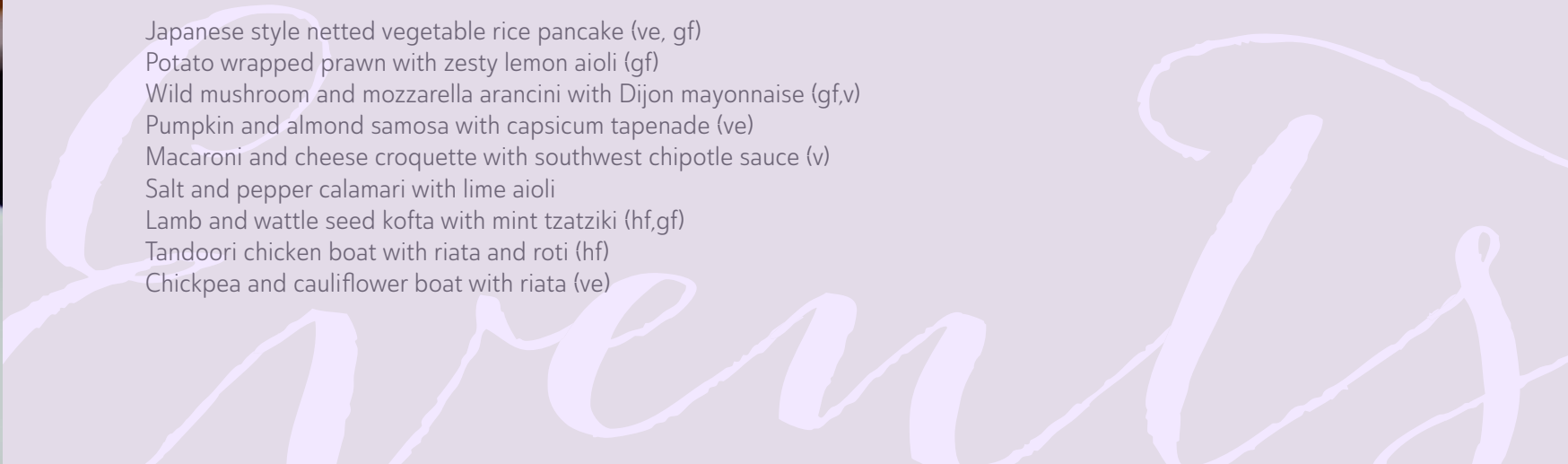
Service staff are included for 1 hour. Add a beverage package for \$22.50 per person for 1 hour.

COLD CANAPES

- Mushroom pate on crusty crostini (ve)
- Mediterranean quiche with tomato relish (v)
- Corn fritter with avocado, dukkah and salsa (v)
- Smoked salmon blini with lemon myrtle cream cheese
- Rice paper rolls with sweet chilli dipping sauce (gf) vegan available
- Dukkah pumpkin, feta and beetroot tartlets (v)
- Beef Bearnaise on crostini with caramelized onion (hf)

WARM CANAPES

- Japanese style netted vegetable rice pancake (ve, gf)
- Potato wrapped prawn with zesty lemon aioli (gf)
- Wild mushroom and mozzarella arancini with Dijon mayonnaise (gf,v)
- Pumpkin and almond samosa with capsicum tapenade (ve)
- Macaroni and cheese croquette with southwest chipotle sauce (v)
- Salt and pepper calamari with lime aioli
- Lamb and wattle seed kofta with mint tzatziki (hf,gf)
- Tandoori chicken boat with riata and roti (hf)
- Chickpea and cauliflower boat with riata (ve)





WALK & FORK \$8.50

Minimum 20 serves per item. 12oz bowls. Service staff not included.

Tandoori chicken with roti and coconut riata
Chickpea and cauliflower curry with riata (ve,gf)
Vietnamese tofu noodle salad (ve, gf)
Korean chicken boa bun with sriacha mayonnaise (hf) (vegan option available)
Feta and lamb koftas on Greek salad with beetroot tzatziki (hf)

GRAZING TABLE \$13.50PP

Minimum 20 people.

Brie, Blue & cheddar cheese with plum paste
Cured selection of meats
Trio of dips with crackers, gourmet bread & corn chips and gluten free crackers (vegan dip available)
Vegetable crudité's & fresh seasonal fruits (ve)

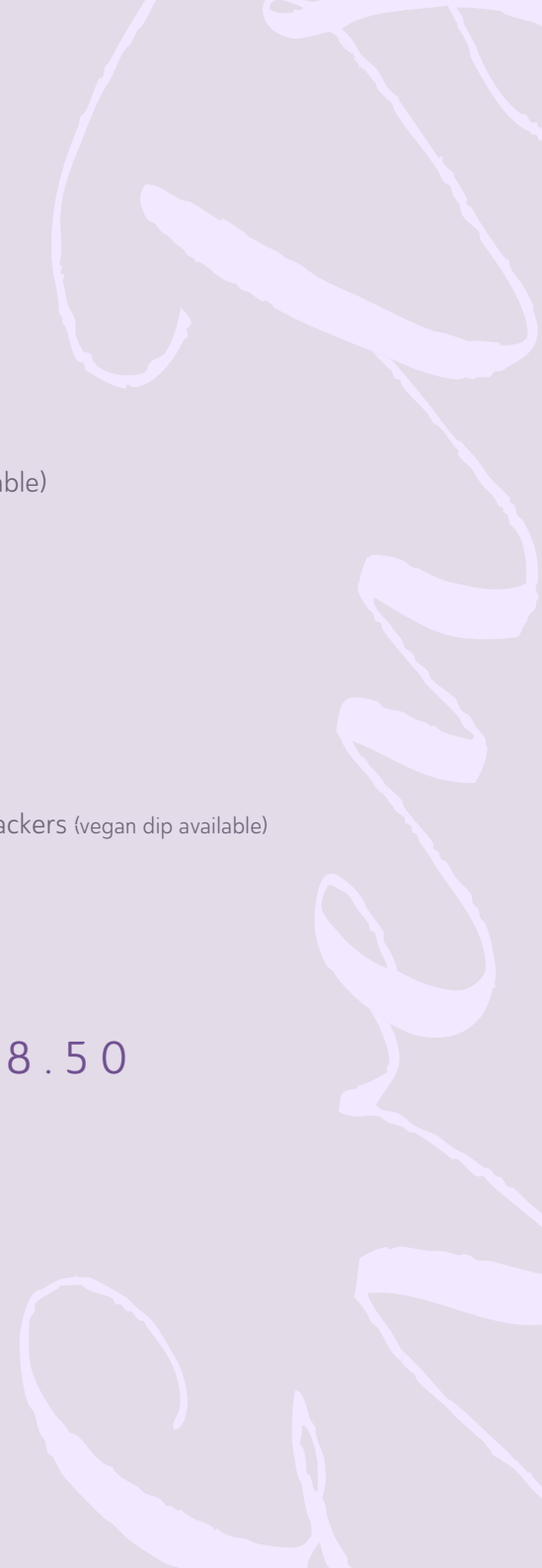
Our grazing tables include a variety of vegan and gluten friendly options.
Includes table, black linen, props, disposable biodegradable plates & serviettes.

INDIVIDUAL CHEESE BOATS \$8.50

Minimum 20 serves. Service staff not included.

Brie and cheddar cheese with dried fruits and crackers (gf available)

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





BEVERAGES

TEA & COFFEE

minimum 15 serves

Filtered coffee & assorted tea bags with full cream, light & soy milk \$3.50 pp

JUICE

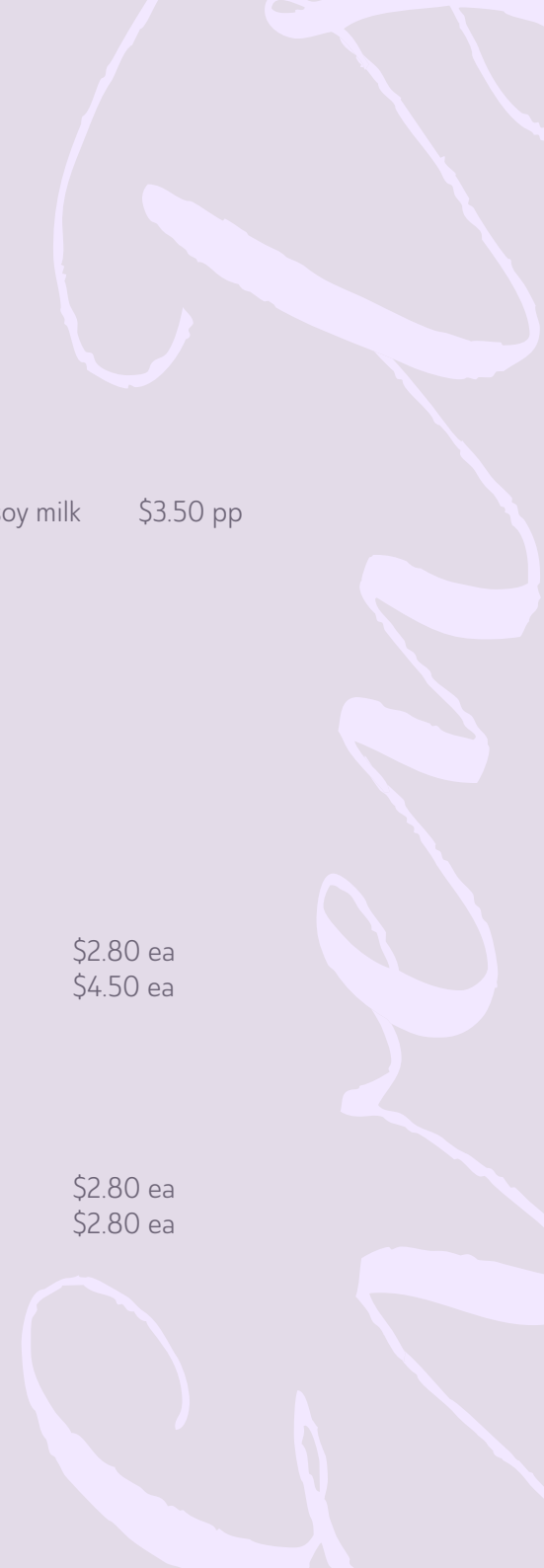
Orange 2L	\$7.50 ea
Apple 2L	\$7.50 ea
Orange 300ml	\$4.50 ea
Apple 300ml	\$4.50 ea

SOFT DRINK

Coke, Coke No Sugar, Sprite & Fanta Can 375ml	\$2.80 ea
Assorted Bundaberg soft drink bottles 375ml	\$4.50 ea

WATER

Bottled mineral water 600ml	\$2.80 ea
Bottled sparkling water 250ml	\$2.80 ea





BEVERAGES

BEVERAGE PACKAGE

Add a beverage package for \$22.50 per person for 1 hour

Morgan's Bay Brut
Morgan's Bay Sauvignon Blanc
Morgan's Bay Shiraz Cabernet
James Boags Premium Light
James Squire 150 Lashes
Assorted Soft drinks by the glass
Sparkling Mineral Water

Caravelle



EQUIPMENT HIRE

Trestle tables	\$12.00 ea
Floor length tablecloth	\$12.00 ea
Crockery	\$1.00 pp per session/menu
Glassware	\$1.00 pp per session/menu
Cocktail table with lycra cover	\$25.00 ea

SERVICE STAFF

Service staff can be hired for a minimum of 3 hours on weekdays at \$40.00 per hour and 3 hours on weekends. Surcharges apply for weekends and public holidays.

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

FAQS

Do your quotes include GST?

Yes

How much is delivery?

Delivery charges are \$10.00 for on-campus deliveries and \$15.00 for deliveries to Long Pocket campus. All other areas are priced based on time and distance.

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 late night 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 48 hours will incur 50% charge. Cancellations within 24 hours incur 100% charge.

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.



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