



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, and cocktail events. 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.

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 \$12.5

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. 10 serves per item

| | | |
|-------|-------|---|
| Box 1 | \$8.0 | Danish, mini muffin, strawberry (v) |
| Box 2 | \$8.0 | Portuguese tart, cookie, strawberry (v) |
| Box 3 | \$8.0 | Raw snikka slice, vegetable crudites, capsicum tapenade, strawberry (ve, gf, n) |
| Box 4 | \$8.0 | Brownie wedge, cookie, strawberry (gf, v, n) |

LUNCH BOX

Min. 10 serves per item. Vegetarian options available. Gluten friendly (\$3.5 surcharge) and vegan options (\$2.5 surcharge) available

| | | |
|---------|--------|---|
| Classic | \$14.0 | Classic sandwich, mini muffin, piece of fruit |
| Gourmet | \$16.5 | Half deli baguette, salad, fruit, lamington, 200ml juice box or water bottle upon request |
| Wrap | \$14.0 | One wrap, a piece of fruit and biscuit |
| Deli | \$16.0 | Deli baguette, biscuit, piece of fruit |

Upgrade your lunch box to include a 200ml juice box for \$2.5 each



All prices displayed in the menu already include a 10% discount, applicable to University of Queensland, St Lucia campus customers.

SHARE BOXES

Breakfast Box \$95.0

(Vegetarian option available)

10 ham, cheese, tomato & mesclun croissants, 10 assorted Danishes (n)

Sweet Box \$120.0

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

Scone Box \$90.0

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

Wellness Box \$95.0

Served in 200ml cups

8 Chia and coconut puddings with berry compote (ve) (gf) and 7 tropical bicher muesli cups (ve)

Mezze Box \$135.0

Serves 15 people

Selection of marinated meatballs, chorizo, falafel, feta, dips, vegetable crudites, breads and crackers Gluten free crackers \$6.00

Charcuterie Box \$160.0

Serves 15 people

Selection of deli meats, cheddar cheese, olives, dips, vegetable crudites, breads and crackers Gluten free crackers \$6.00

Gluten free crackers \$6.00
Items can be plated on platters
\$2.00 surcharge per platter

Cheese Box \$130.0

Serves 15 people

3 gourmet cheeses, dried fruits, crackers, fresh fruits and quince paste Gluten free crackers \$6.00.

Fruit Box \$60.0

Selection of 5 fresh seasonal fruits (ve)

Wrap Box \$115.0

A selection of 12 freshly made chicken, beef and vegetarian wraps

Plant-Based Box \$135.0

Serves 15 people

Vegan cheese ball, falafel, vegetables crudities, chargrilled vegetables, olives, fruit, hummas, baguettes and crackers (ve)
Gluten free crackers \$6.00.

Sushi Box (gf) \$140.0

80 pieces

Mixed & vegetable sushi platter with dipping soy

Additional \$2.50 for vegetarian/vegan option served separately

Smashed Avocado Box \$55.0

Serves 15 people

Slices of toasted baguette with smashed avocado, pico de gallo (tomato salsa), and lemon (ve)

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Red Asian Box \$105.0

130 pieces

Cocktail vegetable springrolls, chicken dim sims and chicken and mushrooms dumplings with sweet chilli sauce (df)

Green Asian Vege Box \$105.0

130 pieces

Cocktail vegetable spring rolls, samosas, money bags and sweet chilli sauce (ve)

Warm Savoury Box \$130.0

46 pieces

Selection of petite pies, spinach & feta rolls, sausage rolls, quiches and tomato sauce

Vegetarian Warm Pastry Box \$110.0

36 pieces

Spinach & feta rolls, vegetarian tikka pies & mini quiches with tomato sauce (v)

Arancini and Croquette Box \$75.0

30 pieces

15 Sweet potato croquette and 15 pumpkin arancini with tomato relish (ve/gf)

Empananda Platter \$75.0

30 pieces

Assortment of 15 spicy chicken empanadas and 15 vegetable empanadas with capsicum tapenade

Vegetarian option available





BREAKFAST & BREAKS

SWEET

(Min. 5 serves per item)

Assorted Danishes (v, n) \$3.25
(1 per serve)

Petite cakes (v, n) \$3.5 (1 per serve)

Assorted mini muffins (v) \$3.25
(1 per serve)

Scone with cream & strawberry jam (v)
\$4.5 (1 per serve) (served whole)

Chocolate & raspberry
lamingtons (v) \$3.25 (1 per serve)

Portuguese tart (v) \$4.5 (1 per serve)

Chocolate brownie wedge (gf, n) \$4.5
(1 per serve)

Orange & almond loaf (gf, df, n) \$5.5
(1 per serve)

Fresh baked assorted cookies \$2.5
(1 per serve)

Cinnamon donut (ve, gf) \$5.5
(1 per serve)

Banana, date mini muffin (gf, ve) \$4.5
(1 per serve)

Items can be plated on platters
\$2.00 surcharge per platter
Orders can be individually packaged
\$1.00 surcharge per individual packaging

WELLNESS

(Min. 5 serves per item)

Individual chia & coconut pudding,
lemon myrtle berry compote (ve,
gf) \$6.0 (Min 10 serves)

Individual tropical bircher muesli
(ve) \$6.0 (Min 10 serves)

Individual fruit salad cup (ve) \$6.0
(Min 10 serves)

Raw snikka slice (ve, df, n, gf) \$4.5
(1 per serve)

Fruit & grain slice (ve, n) \$3.5
(1 per serve)

Raspberry filled croissant (ve) \$5.5
(1 per serve)

Tropical petite cake (ve, gf) \$4.5
(1 per serve)

Apricot breakfast bar (ve, gf) \$4.0
(1 per serve)

Fig and seed bar (ve, gf, n) \$3.75
(1 per serve)

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applicable to University of Queensland, St Lucia campus customers.

SAVOURY

(Min. 5 serves per item)

Assorted mini quiches \$2.75
(2 per serve. Vegetarian option available)

Assorted mini pies with tomato sauce \$3.25
(1 per serve)

Spicy chicken empanada \$3.0
(1 per serve)

Vegetable empanada (ve) \$3.0
(1 per serve)

Mini lentil curried pie (ve, gf) \$6.0
(1 per serve)

Sweet potato roll (ve, gf) \$4.5
(1 per serve)

Roast vegetable wholemeal quiche (v) \$4.0
(1 per serve)

Beef sausage rolls with tomato sauce \$3.5
(1 per serve)

Spinach and feta rolls (v) \$4.0
(1 per serve)

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

Beef Pasties \$3.5
(1 per serve)

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\$2.00 surcharge per platter
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\$1.00 surcharge per individual packaging

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Pumpkin arancini (gf, ve) \$3.0
(1 per serve)

BBQ vegetable puff (ve) \$4.5
(1 per serve)

Mini gluten free beef pie (gf) \$4.5
(1 per serve)

Mini gluten free sausage roll (gf) \$6.5
(1 per serve)

FOR A CROWD

Min. 20 people

Croissant Station \$9.75pp
Butter croissants with ham, cheese, mesculin,
tomato, butter & jam on the side

Hot Breakfast Buffet \$32.5pp
Bacon, scrambled eggs, tomato, sautéed
mushrooms, croissants & gourmet bread, 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 \$18.75 PP

Min. order 20.

| | |
|-----------------|---|
| Base | Brown rice (gf) (served cold) |
| Protein | Grilled chicken (hf), roasted chickpeas (ve) (served cold) |
| Vege (choose 5) | Cherry tomatoes, cucumber, capsicum, slaw, corn, mesclun lettuce, edamame beans, radish, avocado. |
| Dressing | Honey mustard and balsamic dressing |

MYO BURGER STATION \$19.5 PP

Min. order 50.

| | |
|-----------------------|---|
| Bun | Fresh bread rolls Gluten friendly bun available \$2.5 extra |
| Protein | Selection of beef (gf), chicken (hf) and vegetable (ve, gf) patties |
| Toppings | Lettuce, tomato, cheese slices, beetroot |
| Condiments | BBQ sauce, tomato sauce, aioli |
| Extras | Mac and cheese croquette, coleslaw, gherkins |
| add extras for \$4.00 | |

MYO BURRITO BOWL STATION \$18.75 PP

Min. order 20.

| | |
|-----------------------|---|
| Base | Brown rice (served cold) |
| Protein | Roast shredded chicken and roasted chickpeas (ve) (served cold) |
| Toppings | Black beans, cheese, corn, red onion, tomato salsa shredded lettuce |
| Condiments | Chipotle mayo, guacamole |
| Extras | Corn chips, coriander, corn tortilla, tortilla crisp |
| add extras for \$4.00 | |

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

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SALADS

Minimum 15 serves per item. Maximum selection of 3 items

| | |
|----------------------------|---------|
| Individual cups (370mls) | \$8.5 |
| Large sharebox (serves 15) | \$65.00 |

Organic quinoa, fresh spinach, cherry tomato, roasted chickpeas with a balsamic dressing (ve,gf)
 Roasted wattle seed pumpkin, feta and beetroot with pepita seeds and honey mustard dressing (v,gf,)
 Roasted vegetables, mesclun with creamy garlic and lemon dressing (ve, gf)
 Caesar salad, crispy bacon, croutons, eggs and Caesar dressing (bacon can be removed on request)
 Mexican brown rice salad, spiced roast chicken, guacamole and green goddess dressing (gf, hf)
 Mexican brown rice salad, spiced chickpea, guacamole and green goddess dressing (ve, gf)
 Chicken pasta salad with creamy pesto dressing

SALAD SIDES

Minimum 15 serves per item.

Shredded chicken (60g) \$3.5
 Chorizo and red pepper frittata \$10.0
 Roast vegetable frittata (v) \$12.5
 Caramelized onion, pumpkin and polenta tart (v) \$10.5
 Pesto tart (ve, gf) \$12.5
 Beef lasagna \$15.0
 Pumpkin and spinach lasagna (v) \$15.0

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CLASSIC SANDWICHES \$6.45 EA

Min. 5 serves per filling. Gluten friendly bread, extra \$2.5

Ham, cheese, tomato & relish
Egg & lettuce (v)
Chicken, lettuce & mayonnaise (hf)

Roast beef, tomato, mesclun, pickle relish & tasty cheese
Roast sweet potato, capsicum tapenade slaw, tomato, cucumber, mesclun and vegan cheese (v, ve)

WRAPS \$9.5 EA

Min. 5 serves per filling. Gluten friendly bread, extra \$2.5

Chicken wrap

Tortilla, shredded lettuce, chicken, tomato, cucumber, alfalfa, roasted capsicum and avocado pulp (hf, df)

Beef wrap

Tortilla, roast beef, tomato, cucumber, roast capsicum, shredded lettuce, pickles, tasty cheese and dijonaise

Pumpkin wrap

Tortilla, shredded lettuce, roast pumpkin, beetroot, red onion, alfalfa, avocado pulp, tomato, cucumber, feta (v)

Sweet potato wrap

Tortilla, roast sweet potato, capsicum tapenade slaw, tomato, cucumber, shredded lettuce and vegan cheese (ve)

GOURMET DELI RANGE \$11.0 EA

Min. 5 serves per filling. Gluten friendly bread, extra \$2.5

Smoked salmon on rye

Smoked salmon, capers and dill cream cheese, red onion and mesclun

Chicken Caesar baguette
Salada Ppang on panini roll
(Korean potato salad sandwich)

Baguette, chicken, bacon, cos, pamesan crisp, caesar dressing
Panini roll, potato, egg mayo, bacon, carrot, cucumber, baby cos

Chicken on sourdough rye

Rye, chicken, roast capsicum, tomato, cucumber, capsicum aioli, cheese and mesclun (hf, df)

Roast beef on baguette
Maple spiced chickpeas on baguette

Baguette, roast beef, pickle slaw, tomato and chipotle sauce (df)
Baguette, maple spiced chickpeas, slaw, avocado pulp, tomato, cucumber, mesclun (ve, df, v)

Pumpkin patch on rye

Rye, roast pumpkin, beetroot hommus, red onion, alfalfa, roast capsicum, cucumber, mesclun

Sweet potato on turkish

Turkish roll, roast sweet potato, roast capsicum, hommus, avocado pulp, mesclun

Tuna wrap

Tomato tortilla, tuna mayo, tomato, cucumber, capsicum, corn, red onion, cheese and mesclun

Orders can be individually packaged
\$1.00 surcharge per individual packaging

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BEVERAGES

TEA & COFFEE

Minimum serves 15.

Filtered coffee & assorted tea bags with full cream, light & soy milk \$3.75

Filtered coffee & assorted tea bags with juice and water, served with full cream, light and soy milk \$4.75

JUICE

Orange 2L \$9.5 ea

Apple 2L \$9.5 ea

Orange 300ml \$4.5 ea

Apple 300ml \$4.5 ea

SOFT DRINK

Soft drink can - Pepsi range \$3.5 ea

Assorted Bundaberg soft drink bottles 375ml \$5.0 ea

WATER

Bottled mineral water 600ml \$3.0 ea

Bottled mineral water 1.5L \$6.5 ea

Premium Sparkling mineral water 375ml \$4.5 ea

Premium Sparkling mineral water 750ml \$7.5 ea

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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 (10) |

SERVICE STAFF

Service staff can be hired for a minimum of 3 hours on weekdays at \$50.0 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.

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F A Q S

Do your quotes include GST?

Yes

How much is delivery?

Delivery charges are \$12.0 for on-campus deliveries and \$25.0 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.

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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