



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 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.

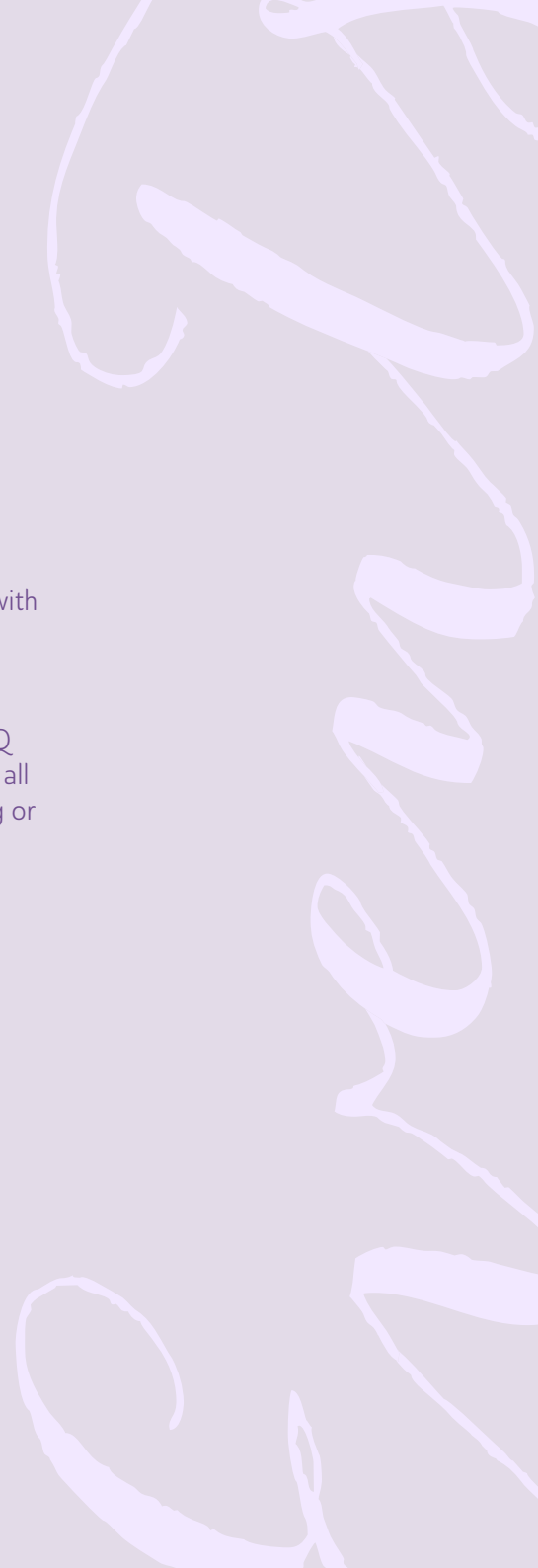
If you are hosting an event that needs to make an impact, we offer bespoke catering packages designed to suit your event needs and budget. Our experienced Event Coordinators and Chefs will work with you to provide customised catering to impress your audience.

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.



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





PLATTERS

Suitable for 15 people

Plant-Based Platter (ve) \$135.00
Vegan cheese ball, falafel, vegetables crudities, chargrilled vegetables, olives, fruit, hummas, baguettes and crackers. Gluten free crackers \$6.00

Mezze Platter \$135.00
Selection of marinated meatballs, chorizo, falafel, feta, dips, vegetable crudites, breads and crackers. Gluten free crackers \$6.00

Charcuterie Platter \$160.00
Selection of deli meats, cheddar cheese, olives, dips, vegetable crudites, breads and crackers. Gluten free crackers \$6.00

Cheese Platter (gf, v) \$130.00
3 gourmet cheeses, dried fruits, crackers, fresh fruits and quince paste. Gluten free crackers \$6.00

Fruits Platter \$60.00
Selection of 5 fresh seasonal fruits (ve).

Vegetarian Warm Pastry (v) \$110.00
Spinach and feta rolls, vegetarian Tikka pies and mini quiches with tomato sauce.

Warm Savoury Platter, 46 pieces \$130.00
Selection of petite pies, spinach & ricotta rolls, sausage rolls, quiches and tomato sauce.

Empananda Platter, 30 pieces \$75.00
Assortment of chicken and vegetable bean empandas with capsicum tapenade dipping sauce

Sushi Platter (gf), 80 pieces \$140.00
Mixed & vegetable sushi platter with dipping soy. Vegetarian & vegan options available.

Red Asian Platter (df) 130 pieces \$105.00
Cocktail spring rolls, chicken dim sims, chicken and mushroom dumplings and sweet chilli sauce

Green Asian Vege Box (ve, v), 130 pieces \$105.00
Cocktail vegetable spring rolls, samosas, money bags and sweet chilli sauce.

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

Sweet Platter (v, n) \$120.00
9 cake bites, 6 mini donuts, 5 brownies, 6 mini custard donuts, 6 cream puffs, 5 lamingtons, biscuits and wafers.

Cake Platter (v, n), 20 pieces \$70.00
Selection of petite cakes.

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

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



CANAPES

Minimum 40 people

Select 4	\$25.75 per person
Select 6	\$35.75 per person
Select 8	\$45.75 per person

Service staff are included in the package price. Add a beverage package for \$19.50 per person for 1 hour.

COLD CANAPES

Chicken Waldorf crostini with candy spiced walnut (hf,n)
Roast mushroom crostini with garlic cream (v)
Mediterranean quiche with capsicum tapenade (v)
Corn fritter with pico de gallo (tomato salsa) (ve, gf)
Smoked salmon blinis with lemon myrtle and dill cream
Rice paper rolls with sweet chilli dipping sauce (gf) vegan available
Saltbush beef with capsicum tapenade on a crusty bread
Peking duck pancake with hoisin (add \$2.00)
Selection of petits four tartlets

WARM CANAPES

Japanese style netted vegetable rice pancake (ve, gf)
Coconut crumbed prawns with sweet chili dipping sauce
Wild mushroom and white wine arancini with garlic vegan aioli (ve)
Pumpkin and almond samosa with capsicum tapenade (ve)
Garlic chicken kiev with aioli
Lamb and wattle seed kofta with mint tzatziki (gf)
Shepherds pie with saltbush and rosemary
Duck spring roll with sweet chilli sauce

SUBSTANTIAL FORK CANAPES

Vietnamese spring roll salad (ve) (add \$4.00)
Samosa smash with salsa and riata (ve) (add \$4.00)
Coconut panko prawn with asian crunch salad (add \$4.00)
Chickpea and cauliflower curry with mint riata (ve, gf) (add \$4.00)
Korean chicken bao bun with crisp slaw, shallots, and sriracha mayonaise (hf) (add \$4.00)
Lamb meatball with creamy mash, caramelised onion and jus (add \$4.00)
Tandoori chicken with roti and mint riata (hf) (add \$4.00)

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WALK & FORK \$8.95EA

Minimum 30 serves per items. Maximum 3 selections 12 oz bowls.
Service staff not included.

Vietnamese spring roll salad (ve)
Samosa smash with salsa and riata (ve)
Coconut panko prawn with asian crunch salad
Chickpea and cauliflower curry with mint riata (ve, gf)
Korean chicken bao bun with crisp slaw, shallots, and sriracha mayonaise (hf)
Lamb meatball with creamy mash, caramelised onion and jus
Tandoori chicken with roti and mint riata (hf)
Selection of petits four tartlets and profiterole

GRAZING TABLE \$13.50PP

Minimum 20 people.

Brie, Blue & cheddar cheese with quince paste
Cured selection of meats
Trio of dips with crackers, gourmet bread & corn chips and gluten free crackers (vegan dip available)
Vegetable crudités & 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.

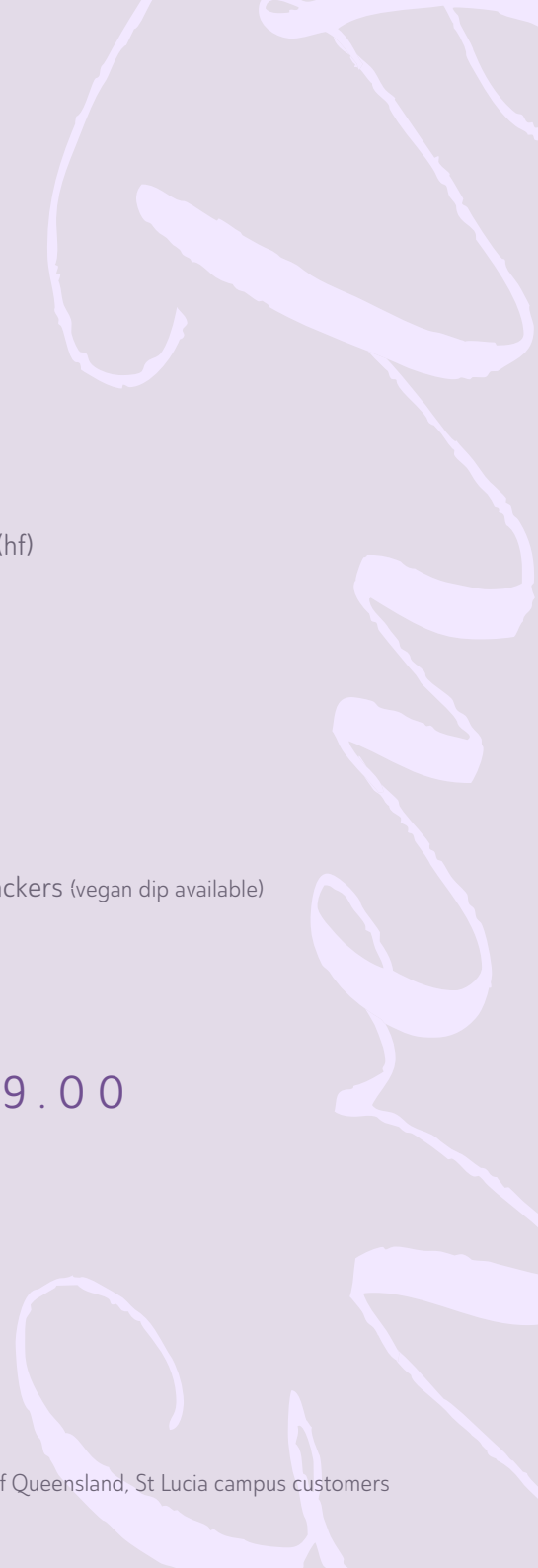
INDIVIDUAL CHEESE BOATS \$9.00

Minimum 20 serves. Service staff not included.

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

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BEVERAGES

TEA & COFFEE

minimum 15 serves

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

JUICE

Orange 2L	\$9.50 ea
Apple 2L	\$9.50 ea
Orange 300ml	\$4.50 ea
Apple 300ml	\$4.50 ea

SOFT DRINK

Pepsi range soft drink can 375ml	\$3.50 ea
Assorted Bundaberg soft drink bottles 375ml	\$5.00 ea

WATER

Bottled mineral water 600ml	\$3.00 ea
Premium sparkling mineral water 375ml	\$4.50 ea

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BEVERAGES

BEVERAGE PACKAGE

Minimum 40 people

Add a beverage package for \$19.50 per person for 1 hour. Beverage package is inclusive of staff and equipment for 1 hour. Additional service time is available at \$10.00 per person per hour.

Morgan's Bay Brut
Morgan's Bay Sauvignon Blanc
Morgan's Bay Shiraz Cabernet
James Boags Premium Light
James Squire 150 Lashes
James Squire Ginger Beer
Assorted soft drinks by the glass
Sparkling mineral water by the glass
Juice by the glass

Beverage tabs on consumption are also available. Minimum spend and staff charges apply. Please contact our friendly team for more information.

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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 (10)

SERVICE STAFF

Service staff can be hired for a minimum of 3 hours on weekdays at \$50.00 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.

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FAQS

Do your quotes include GST?

Yes

How much is delivery?

Delivery charges are \$12.00 for on-campus deliveries and \$25.00 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 72 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.



SCHONELLCATERING.COM.AU

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