



Conference & Function Menus



St John's College

WITHIN THE UNIVERSITY OF QUEENSLAND

Day Delegate Package

\$30 per person

Includes:

Arrival Tea and Coffee

Freshly Brewed Coffee, traditional teas, juice and chilled water

Morning Tea and Afternoon Tea

Freshly Brewed Coffee, traditional teas, juice and iced water

Seasonal Fruit Platter

(Your choice of one item)

Assorted cheeses, dried fruit and water crackers

Selection of assorted house baked biscuits and cookies

Buttermilk scones, jam and cream

Assorted petite mini muffins and cakes

Selection of Danish pastries

Individual mini quiches

(continued over...)

Day Delegate Package (cont.)

Includes:

Lunch Choice

Hot and Cold Buffet Lunch in Dining Hall (maximum 220 people)

including:

3 hot dishes, a vegetarian dish, selection of cold meats and cheeses, selection of salads, selection of breads, selection of whole and sliced fruit, juice, tea and coffee

Or

Sandwich Bar Lunch including:

Chef's selection of market sandwiches and rolls served with a choice of two salads
(select 2 items)

- *Spicy Noodle salad with Asian vegetables and cashew nuts*
- *Freshly tossed garden salad with Roma tomatoes, cucumber, red and green peppers and dressed with a balsamic vinaigrette*
- *Potato salad with crispy bacon, chorizo, coriander and spring onion*
 - *Penne pasta with sun-dried tomato, roasted butternut pumpkin, mushroom and fresh basil*
- *Chicken Caesar salad with grilled chicken breast, cos lettuce, bacon, croutons, egg, shaved parmesan and Caesar dressing*

Selection of sliced seasonal fruit

Freshly Brewed Coffee, tea, juice and iced water

Executive Day Delegate Package

\$36 per person

Includes:

Arrival Tea and Coffee

Freshly Brewed Coffee, traditional teas, juice and chilled water

Morning Tea and Afternoon Tea

Freshly Brewed Coffee, traditional teas, juice and iced water

Seasonal Fruit Platter

(Your choice of one item)

Assorted cheeses, dried fruit and water crackers

Selection of assorted house baked biscuits and cookies

Buttermilk scones, jam and cream

Assorted petite mini muffins and cakes

Selection of Danish pastries

Individual mini quiches

Lunch Options

Choose one, from six themed lunch options:

Italian, Bagels, Mexican, Gourmet Pizza, BBQ or Asian (see
Options attached)

All options are served with freshly brewed coffee, traditional
teas, juice and chilled water

Executive Day Lunch Options

Italian Lunch

Tortellini with chicken, pesto, sundried tomato and pine nut

Rigatoni with chorizo, chilli, baby tomato and spinach

Pappardelle carbonara

Freshly prepared vegetarian lasagne

Freshly baked garlic bread

Selection of fresh salads

Tiramisu

Seasonal fresh fruit platter

Bagels Lunch

A selection of cold meats including:

Leg ham, roast chicken breast, shaved beef, salami and smoked salmon

A selection of salad accompaniments

Spreads and condiments

Freshly baked bagels and breads

A selection of fresh salads

Chocolate mud cake

Seasonal fresh fruit platter

Executive Day Lunch Options

Mexican Lunch

Burritos, nachos and tacos
Chilli beef con carne, chilli chicken and spicy bean
Spicy potato wedges
Guacamole, sour cream, spicy tomato salsa, grated cheese, shredded lettuce

Fresh tortillas
Selection of fresh salads

Mexican chocolate and raspberry parfait
Seasonal fresh fruit platter

Gourmet Pizza Lunch

Marinated lamb with salsa and tzatziki
Shaved ham, chorizo, Spanish onion and pineapple
Pesto, Roma tomato, mozzarella topped with fresh rocket and torn bocconcini
Chargrilled eggplant, zucchini, baby tomato and roasted capsicum

Freshly baked garlic bread

A selection of fresh salads

Fresh berry fruit salad with vanilla cream
Seasonal fresh fruit platter

GOURMET BARBEQUE MENU

“Create Your Own Burger”

Grain Fed 120g Rib Eye Steaks
Waygu Beef Burgers
Marinated chicken thigh
Gourmet Vegetarium burger

Freshly Baked Bread Rolls
A selection of fresh garden salads
Selection of Condiments and Sauces

Individual pavlova with fresh fruit and cream
Selection of sliced seasonal fruit

Asian Lunch

Pork and Asian greens stir-fry with hokkien noodles
Beef in black bean sauce
Indonesian chicken satay skewers
Vegetarian stir-fry noodles with tofu

Steamed rice
A selection of fresh Asian salads
Prawn crackers

Asian inspired fruit salad with a lime and ginger syrup
Selection of sliced seasonal fruit

St John's College Function Menus

Please select an entrée, a main course and a dessert from the selections provided.

2 course menu – single choice \$42.50 per person

3 course menu – single choice \$51.50 per person

2 course menu – two choices alternate drop \$49.50 per person

3 course menu – two choices alternate drop \$59.50 per person

All meals are available with a vegetarian option upon request

All menu packages include freshly brewed coffee, tea, after dinner mints and chilled water

All prices are GST inclusive

St John's College Function Menus

ENTREE

Thai beef salad with Asian greens

Warm chicken salad with a honey balsamic dressing

Roasted butternut pumpkin soup with a sour cream and chive garnish

Caesar salad with freshly shaved parmesan and garlic crouton

Spinach and pumpkin ravioli with a tomato concasse

Salt and pepper squid with a chilli lime dressing

Atlantic smoked salmon, avocado and rocket salad

Leek and potato soup garnished with fresh cream and cracked black pepper

St John's College Function Menus

MAINS

Seared fillet of beef seasoned with sea salt and native peppers
served with as red wine jus

Chicken breast with a pocket of mango and roasted pinenut

Seared salmon fillet with a ginger marmalade, chilli and lime
glaze

Oven baked barramundi fillet with a light soy and ginger sauce

Barkers Creek pork king rib cutlet with a maple and seeded
mustard glaze

Australian pan seared and roasted rack of lamb with a red
currant reduction

Eye fillet of beef wrapped in bacon and served with a mushroom
sauce

Slow roasted chicken tenderloin with a satay sauce and mixed
Asian greens

St John's College Function Menus

DESSERT

Fresh fruit berry salad served in a basket of chocolate

Pavlova with a seasonal berry coulis and fresh fruits

Traditional sticky date pudding with a rich butterscotch sauce

Apple and rhubarb crumble with a vanilla cream

Lemon meringue tartlet

Individual baked berry cheesecake

Mango and coconut bavaroise encased in almond biscuit

Selection of Australian cheeses, dried fruit and water crackers

Cocktail Function Menu

Vegetable frittata with a mango chilli chutney

Assorted petite pies

Savoury Moroccan vegetable rolls

Satay chicken kebabs

Petite gourmet pizzas

Tempura prawns

Assorted mini quiche with a thick tomato relish

Vegetable spring rolls and samosas with sweet chilli

Chicken and mushroom filo

Pumpkin arancini

Thai fish cakes

Spinach and feta risotto bites

*Choice of any two items \$9.50 pp, three items \$10.50 pp,
four items \$11.50 pp*

MORNING OR AFTERNOON TEA

All served with freshly brewed coffee, traditional teas, a selection of juices and chilled water

Your choice of one item

Assorted cheeses, dried fruit and water crackers
Selection of assorted house baked biscuits and cookies
Buttermilk scones, jam and cream
Assorted petite mini muffins and cakes
Selection of Danish pastries
Individual mini quiches

\$8.00 pp

Fresh sliced seasonal fruit platter
Ordered separately or added to any of the above
\$3.80 pp

Arrival Tea and Coffee

Freshly Brewed Coffee, traditional teas, juice and iced water
\$2.80 pp



Contact the Operations Manager for further enquiries:

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Phone: 07 3842 6602



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