Conference & Function Menus
**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:
Email: opsmanager@stjohns.uq.edu.au
Phone: 07 3842 6602