



**2018 CONFERENCE  
&  
FUNCTION MENUS**



**St John's College**

WITHIN THE UNIVERSITY OF QUEENSLAND

## **Day Delegate Package**

**\$38 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

and your choice of one item from the list below:

*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 Choice**

Hot and Cold Buffet Lunch (maximum 220 people)

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

Chefs selection of Market sandwiches, Bagels and Rolls 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**

### **Minimum 30 guests**

\$44.00 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

and your choice of one item from the list below:

*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

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

(see Options listed on following pages)

## **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 \$47.50 per person

3 course menu – single choice \$56.50 per person

2 course menu – two choices alternate drop \$54.50 per person

3 course menu – two choices alternate drop \$64.50 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 \$16.50 pp, three items \$17.50 pp, four items \$18.50 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

\$12.50 pp

### **Fresh sliced seasonal fruit platter**

Ordered separately or added to any of the above

\$6.50 pp

### **Arrival Tea and Coffee**

Freshly Brewed Coffee, traditional teas, juice and iced water

\$4.50 pp



**Contact the Operations Manager for further enquiries:**

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**Phone: 07 3842 6602**



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