

Meetings and conferencing UNSW CBD campus:

Health, variety and sustainability

Guide to menus

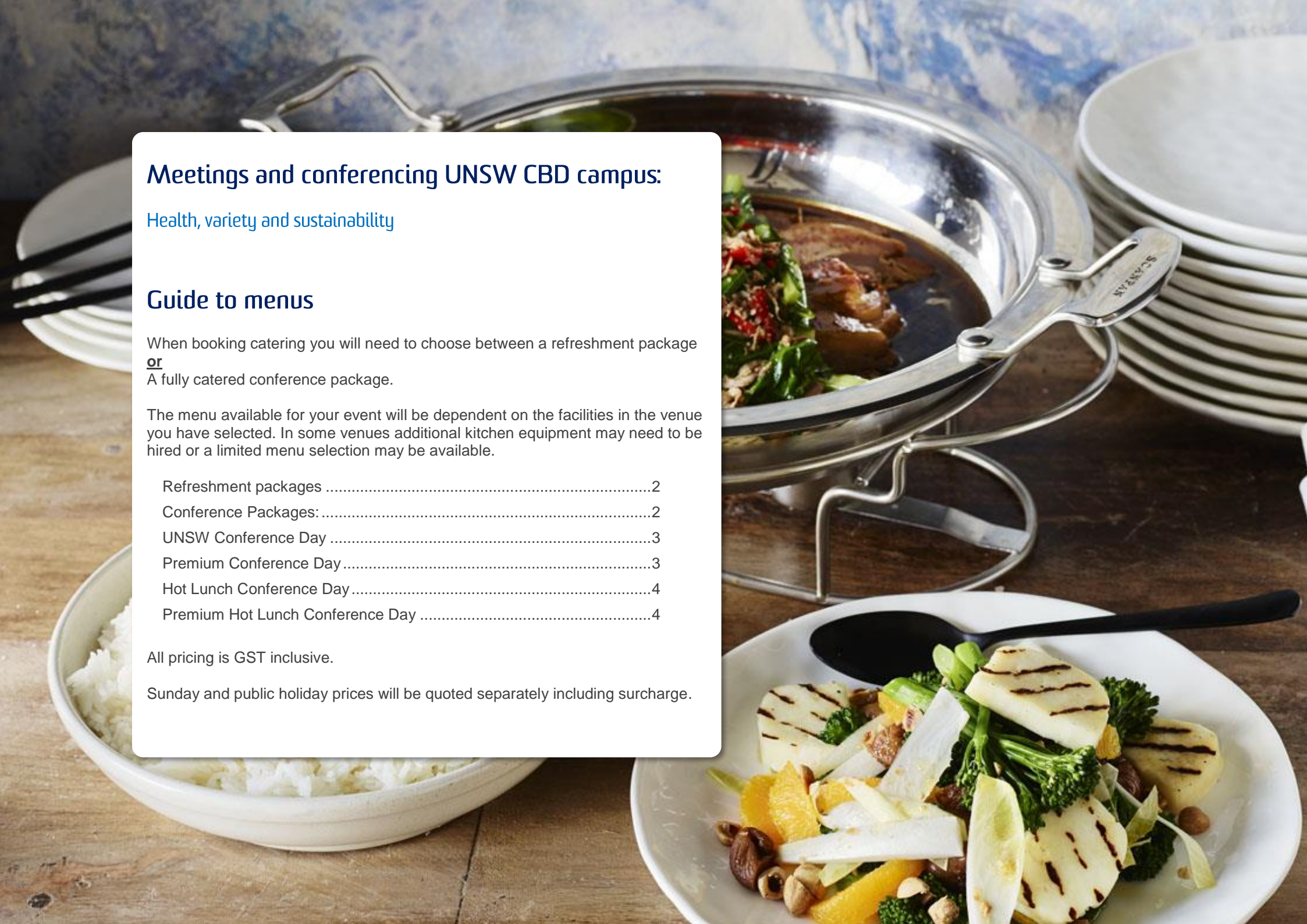
When booking catering you will need to choose between a refreshment package or A fully catered conference package.

The menu available for your event will be dependent on the facilities in the venue you have selected. In some venues additional kitchen equipment may need to be hired or a limited menu selection may be available.

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All pricing is GST inclusive.

Sunday and public holiday prices will be quoted separately including surcharge.



Refreshment packages

The refreshment packages include:

Whole seasonal fruit
Sacred Grounds organic Fair Trade espresso coffee and a selection of Hampstead organic Fair Trade teas
Environmentally friendly plumbed water coolers in all conference rooms, theatres and the dining room
Bowls of mints on conferencing tables

Half day: \$9.15 per person

Our waitstaff serving up to 2 breaks over 4 hours

Full Day: \$11.90 per person

Our waitstaff serving up to 3 breaks over 8 hours

Conference Packages:

The easy way to book a day

We offer four conference packages:

The UNSW Conference package, \$49.50 per person

The Premium Conference package, \$63.70 per person

The Hot Lunch Conference package, \$66.10 per person

The Premium Hot Lunch Conference package, \$80.70 per person

These conference day packages include:

Morning tea, lunch and afternoon tea

Whole seasonal fruit
Sacred Grounds organic Fair Trade coffee and a selection of Hampstead organic Fair Trade teas
Chilled water and mints at breaks
Coconut water, orange juice and mineral water at morning tea, lunch and afternoon tea

UNSW Conference Day

\$49.50 per person

Morning tea

A selection of Gastronomy's handmade biscuits

Lunch sample menu

Selection of gourmet sandwiches on a variety of breads including multigrain, white, wholemeal, rye, Turkish, bagels, baguettes and wraps

Either:

Selection of cheese and lavoshe
Dessert item such as
Ameretto, apricot and white chocolate
tart

Or 3 salads such as:

Green bean pumpkin and lentil salad with feta
Haloumi, sweet and sour figs, broccolini and
hazelnuts
Two green lettuces with cucumber and parsley

Afternoon tea

A selection of Gastronomy's handmade biscuits

Premium Conference Day

\$63.70 per person

Morning tea

A selection of mini pastries
Coconut and lemon squares (gluten free, vegan)

Lunch Sample menu

Selection of gourmet sandwiches on a variety of breads including multigrain, white, wholemeal, rye, Turkish, bagels, baguettes and wraps

2 cold buffet items such as:

Vietnamese rice paper roll with green papaya, tofu and nam jim dressing
Puff pastry layered with fetta, cashew nuts and caramelised onion

2 salads such as:

Hokkien noodle, snow pea and cherry tomato salad with honey soy
Rocket, radicchio and witlof

Selection of cheese and lavoshe
Fresh fruit platter

Afternoon tea

A selection of Gastronomy's handmade biscuits

Hot Lunch Conference Day

\$66.10 per person

Morning tea

A selection of Gastronomy's handmade biscuits

Hot lunch buffet sample menu

2 hot dishes such as:

Persian spiced chicken with cinnamon, ginger and saffron
Zucchini and red pepper corn cake with avocado salsa
Bay leaf and thyme pilaf

3 salads such as:

Roast beetroot with mint and pomegranate
Asian slaw with bean sprouts and mint
Rocket and parmesan with balsamic

And dessert item such as:

Pistachio and orange curd slice

or

Selection of cheese and lavoshe and Fresh fruit platter

Afternoon tea

A selection of Gastronomy's handmade biscuits



Premium Hot Lunch Conference Day

\$80.70 per person

Morning tea

Berry and chia super food muffins
Fresh fruit skewers with yoghurt dip (gluten free)

Hot lunch buffet sample menu

2 hot dishes such as:

Korean Style slow cooked beef
Five spiced tofu, stir fry vegetables, lotus root and cashew
Brown rice

3 salads such as:

Sweet potato, edamame, roast capsicum and semi dried tomato
Apple, celeriac and walnut salad
Oak and butter leaves, tomato and cucumber

And dessert item such as:

Caralan cream tart

or

Selection of cheese and lavoshe and Fresh fruit platter

Afternoon tea

A selection of Gastronomy's handmade biscuits



Supplement your arrival or one of your breaks:

Optional upgrades for Conference or Half / Full day refreshment packages

Quick Snacks

\$2.10 per person

A selection of Gastronomy's handmade biscuits or Muesli bars

Classic Morning or Afternoon tea

Select an item, \$3.25 per person

Berry and chia super food muffins
Caramel mud cake fingers
Carrot cake fingers with orange scented cream cheese
Honey and almond cake fingers
Coconut slice with sticky mango jelly
A selection of mini pastries
Rich chocolate brownie (gluten free)
Coconut and lemon squares (gluten free, vegan)
Seasonal whole fresh fruit

Premium Morning or Afternoon tea

Select an item, \$4.85 per person

Fig and walnut bliss balls (gluten free and vegan)
Raw goji berry and cocoa nib pops (gluten free and vegan)
Handmade raspberry 'iced vovo'
Salted Caramel macaron
Handmade muesli bars with white chocolate
Flourless mini orange jaffa cupcakes (gluten free)
Fresh fruit skewers with yoghurt dip (gluten free)
'Brain Food' packs: Australian dried apricots, pears, muscatels, almonds, raw cashews, macadamias (gluten free)
Freshly baked scones served with bowls of jam and whipped cream

Savoury break

Select an item, \$3.25 per person

Baby smoked salmon and green shallot frittata with sour cream
Kale chips with walnut, pomegranate and cumin

Mini knot roll filled with either:

Rare roast beef, Dijonnaise and snowpea sprouts or Smoked salmon, cream cheese and dill or "Antipasto" - chargrilled red pepper, chargrilled zucchini, chargrilled eggplant, pesto and Brie

Finger sandwich filled with either:

Double smoked ham, mustard, cheddar and sprouts or Roast chicken, fresh herbs mayonnaise or Peppered egg and mayonnaise or Cucumber, watercress, butter and cracked pepper

Mini quiche with either:

Smoky bacon or Leek and gruyere or Spinach and Parmesan or Pumpkin and ricotta or Smoked salmon and dil.

Grazing platters

\$9.40 per person

Platter of steamed and fresh vegetables (seasonal including asparagus, cauliflower and red radish) served with a selection of 2 dips: Tahini, fetta and spinach or Babaganoush or Chunky guacamole or Hommos dusted with sumac or Syrian red pepper, walnut and pomegranate

Cheese and fruit platters:

Fresh fruit platter <u>or</u> Selection of cheese and lavoshe,	\$7.20 per person
Selection of cheese and lavoshe and Fresh fruit platter,	\$10.50 per person
Selection of cheese with preserved fig, fresh pear and lavoshe,	\$10.50 per person

Juice and smoothies bar:

\$9.15 per person

Perfect pick me up for morning tea, lunch or afternoon break

Cloudy apple juice and coconut water
Fresh pineapple chunks and fresh banana
Blueberry soaked chia seeds
Yogurt
Mint

Soaked blueberry chia and green mint whizz – *a superfood frappe blended with ice*
Coconut and pineapple smoothie – *Fresh pineapple and banana blended with coconut water and ice, optional yogurt*
Banana shot smoothie – *banana smoothie with a shot of espresso coffee*

Coconut water, Juice and Mineral Water:

Add coconut water, orange juice and sparkling mineral water to any service period, \$3.90 per person

Just lunches or sandwiches to add to half / full day refreshment packages

Perhaps you have already booked a half or full day refreshment package and want some lunch

- Lunch menu only from The UNSW Conference package, \$29.25 per person
- Lunch menu only from The Premium Conference package, \$41.40 per person
- Lunch menu only from The Hot Lunch Conference package, \$49.75 per person
- Gourmet sandwich platters, equivalent of 2 full sandwiches per person, \$13.30 per person
or equivalent to one and a half sandwiches per person, \$9.95 per person
or equivalent to one sandwich per person, \$6.70 per person

Other Options:

Would you like an after meeting networking event or casual drinks after your conference?
Please ask to see our networking and cocktail party menus

Linen for all non-catering requirements

Trestle cloths for registration tables, AV Equipment etc, \$13.75 per cloth



What do we do with surplus food?

Gastronomy supports OzHarvest and Gastronomy Director Miccal Cummins is an OzHarvest ambassador.

Once our functions and events are finished, OzHarvest collect any excess fresh food and deliver it to charities which support the disadvantaged and at risk communities in Sydney



Gastronomy is the proud recipient of an UNSW Environmental Achievement & Leadership Awards, which recognises outstanding environmental initiative.