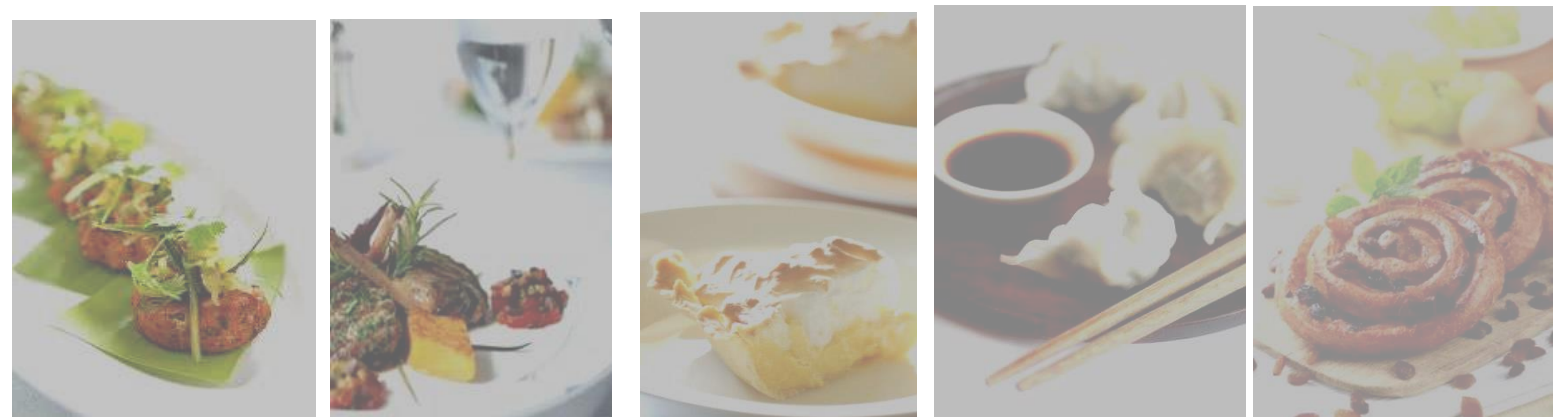


The University of Adelaide Club

Catering and Events

2022



**The University of
Adelaide Club**

The University of Adelaide
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North Terrace, Adelaide
SA 5005

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CATERING

We are pleased to cater for all dietary requirements. Contact our Event Sales Department to discuss alternative menu options.

BREAKFAST

Continental Buffet Breakfast

Bakers Basket of Buttery Croissants, Danish Pastries and Petite Muffins
Assorted Adelaide Hills Preserves
Selection of Cereals and Fruit Yoghurts
Platters of Freshly Sliced Seasonal Fruits
Chilled Orange Juice
Freshly Brewed Coffee, Sir Thomas Lipton Tea Selection
(minimum of 40 guests)

Hot Breakfast

Hot Plated Breakfast served to each guest to include:
Scrambled Eggs with Fresh Chives, Smokey Bacon, Pork Chipolatas, Tomatoes topped with Grilled Parmesan Cheese and Herbs
Served to each table:
Bakers Basket of Buttery Croissants, Danish Pastries and Petite Muffins
Assorted Adelaide Hills Preserves
Chilled Orange Juice
Freshly Brewed Coffee, Sir Thomas Lipton Tea Selection
(minimum of 40 guests)

Additional Option:

Platter of Freshly Sliced Seasonal Fruits



Full Buffet Breakfast

Scrambled Eggs with Fresh Chives, Smokey Bacon, Pork Chipolatas, Tomatoes topped with Grilled Parmesan Cheese and Herbs
Hash Browns
Bakers Basket of Buttery Croissants, Danish Pastries and Petite Muffins
Assorted Adelaide Hills Preserves
Selection of Cereals, Poached Fruits and Fruit Yoghurts
Chilled Orange Juice
Freshly Brewed Coffee, Sir Thomas Lipton Tea Selection
(minimum of 40 guests)

Additional Option:

Platter of Freshly Sliced Seasonal Fruits



TAKE A BREAK

Morning or Afternoon Tea

For all functions within Union House

- Freshly Brewed Coffee and Sir Thomas Lipton Tea Selection
- Disposable Service
- Continuous All-Day Service

- Dolce Gusto Pod Coffee

For all deliveries outside of Union House

- Freshly Brewed Coffee and Sir Thomas Lipton Tea Selection
- Disposable Service
- Continuous All-Day Service

- Dolce Gusto Pod Coffee

Choose from the following:

Served with a selection of House-made Cookies

Served with a Selection of Danish Pastries

Served with a Selection of Freshly Baked Muffins

Served with a mix of Sweet Petit Fours (Gluten Free)
Jaffa Mud Cake, Tia Maria and Strawberry Cheesecake

- 1 piece/person
- 2 pieces/person

Served with Platters of Freshly Sliced Seasonal Fruit

Served with Carrot and Walnut Cake
OR Orange and Poppy Seed Cake

Served with Freshly Baked Scones with
Adelaide Hills Preserves and Whipped Cream

Served with Chef's Selection of Petit Cakes,
Tartlets and Mini Éclairs

Served with Chocolate Caramel OR Chocolate Brownie Slice

You may like to include additional options to compliment the above breaks:

- Chilled Orange Juice
- Sparkling Mineral Water
- Spring Water
- Whole Fruit



LIGHT WORKING LUNCHES

The following options are served as a stand-up style buffet

Option One

Turkish Loaves/Sandwiches with Assorted Gourmet Fillings
Platters of Freshly Sliced Seasonal Fruit
Chilled Orange Juice and Spring Water
Freshly Brewed Coffee, Sir Thomas Lipton Tea Selection
\$22.50 per person

Option Two

Baguettes/Wraps with Assorted Gourmet Fillings
Platters of Freshly Sliced Seasonal Fruit
Chilled Orange Juice and Spring Water
Freshly Brewed Coffee, Sir Thomas Lipton Tea Selection
\$24.50 per person

Option Three

Gourmet Deep Dish Quiches
Hot Soup with Crusty Bread Rolls
Garden Salad with Vinaigrette
Platters of Freshly Sliced Seasonal Fruit
Chilled Orange Juice and Spring Water
Freshly Brewed Coffee, Sir Thomas Lipton Tea Selection
\$29.50 per person (minimum of 20 guests)

Additional Option:

A Selection of Fine Australian Cheeses with
Dried Fruits, Nuts and Water Crackers
\$6.50 per person

Option Four

Select two items from the following:

Thai Green Chicken Curry served with steamed rice
Lamb Korma and Yoghurt served with steamed rice
Indian Butter Chicken served with steamed rice
Spinach & Ricotta Cannelloni with Roasted Tomato & Basil Sauce
Slivers of Beef, Button Mushrooms, Pearl Onions and Red Wine Jus served with steamed rice
Asian Vegetable and Prawn Stir-Fry with Hokkien Noodles and Chilli Soy Dressing

Served with:

Assorted Rolls
Selection of Garden-Fresh Salads
Platters of Freshly Sliced Seasonal Fruit
Chilled Orange Juice and Spring Water
Freshly Brewed Coffee, Sir Thomas Lipton Tea Selection
\$36.50 per person (minimum of 40 guests)



LUNCH/DINNER MENU

minimum of 50 guests

Prices

1 soup, 1 main course, 1 dessert	\$49.00 per person
1 entrée, 1 main course, 1 dessert	\$53.00 per person
1 entrée, 2 mains (alternate drop), 1 dessert	\$56.00 per person
1 entrée, 2 main selections, 1 dessert	\$60.00 per person

Additional choices available (per selection)

Entrée	\$ 5.00 per person
Main	\$ 7.00 per person
Dessert	\$ 4.00 per person

Served with Freshly Brewed Coffee, Sir Thomas Lipton Tea Selection and Chocolates (inclusive with all 3-course lunch and dinner menus)

Soup

Roasted Tomato and Basil

Butternut Pumpkin with a hint of Nutmeg and Chive

Potato and Leek with Crispy Bacon

Cream of Chicken and Mushroom

Entrée

Spinach and Ricotta Cannelloni with Roasted Tomato and Basil Sauce, Shaved Parmesan and Pesto

Asian Style Marinated Chicken with Asian Noodle and Vegetable Salad, Crispy Wonton, Sticky Soy and Sesame Dressing

Moroccan Chickpea and Carrot salad served with a Mini Chicken Kebab

Caramelised Onion and Ricotta Tart served with Roast Pepper Salsa

Oven Roasted Lamb and Ratatouille Vegetable Tart with Minted Yoghurt



LUNCH/DINNER MENU

continued...

Main Course

Pesto Rolled Breast of Chicken on Char-Grilled Vegetables with a Tomato Glaze

Grilled Chicken Breast with Roasted Pumpkin and Sage, Creamed Leeks and Swiss Mushroom Ragout

Roasted Pork Loin on a Sweet Potato Mash, Onion Jam and Buttered Beans

Herb Crusted Rack of Lamb, Oven Roasted Tomato, Chat Potatoes, Red Wine Seeded Mustard Jus

Tasmanian Salmon on Baby Potato & Dill Salad with Salsa Verde

Eye Fillet of Beef Served with a Crisp Potato Rosti, finished with a Shiraz Glaze

Beef Scotch Fillet on Caramelised Onion Mashed Potato with a Rich Red Wine Demi Glaze

Eggplant Picatta with Salad of Roasted Tomato and Basil Drizzled with Garlic Aioli

Served with either Garden Salad or Seasonal Vegetables

Dessert

Tiramisu Layers of Mascarpone Cream and Sponge Fingers Soaked in Tia Maria, Dusting with Cocoa

Eton Mess Crunchy Meringue mixed with vanilla pod whipped double cream (GF)

Mango Cheese Cake consists of a bottom layer of sponge spread with a creamy white cheese filling topped with pulped mango puree

Lemon Tart Crisp Short Crust Pastry filled a rich zesty lemon custard & finished with dusting of icing sugar with berries

Chocolate and Scorched Almond Tart with Double Cream

Warm Sticky Date Pudding Served with Fresh Cream and Butterscotch Sauce

Cream Caramel (GF)



BUFFET MENU

minimum of 40 guests

Beef

Thai Red Beef Curry (GF)

Moroccan Beef (GF)

Roasted Sirloin of Beef with a Shiraz jus with roasted potatoes

Beef Stir-Fry with Asian vegetables in a ginger & oyster sauce

Hungarian Beef Goulash

Beef and Guinness Casserole

Poultry

Char Grilled Chicken with a tangy barbeque sauce

Chicken Stir-Fry with vegetables and noodles in a hoi sin sauce

Butter Chicken (GF)

Chicken Peri Peri (GF)

Chicken Sweet and Sour (GF)

Lamb

Lamb Rogan Josh (GF)

Leg of Lamb roasted with cajun spices served with minted yoghurt

Lamb Palak (GF)

Moroccan Lamb Tajine (GF)

Seafood

Steamed Barramundi served on a bed of Asian vegetables with a soy & ginger sauce (GF)

Cajun Fish Fillets on corn, cucumber and mango salsa

Lemon Herb Crusted Baked Fillet of Fish on a wilted spinach & champagne and chive beurre blanc

Pasta

Beef Tortellini with Bolognese sauce

Penne with chicken, mushroom & spinach in a pesto cream sauce

Beef Ravioli with bacon, chili, tomato & basil sauce

Beef Cannelloni

Vegetarian

Lasagne with pumpkin, spinach & zucchini

Thai Green Curry of butternut pumpkin and beans with steam rice (GF)

Vegetable stir fry with noodles, hoisin & sweet soy sauce

South Indian Vegetable Curry with coconut cream with steam rice (GF)

Penne with roasted zucchini, eggplant, capsicum in a rose cream sauce

Buffet Menu includes Fresh Green Salad, Assorted Rolls, Steamed Basmati Rice, Petite Desserts with Freshly Brewed Coffee and Sir Thomas Lipton Tea Selection

\$35.00 per person for a choice of 2 hot dishes

\$39.00 per person for a choice of 3 hot dishes

\$43.00 per person for a choice of 4 hot dishes



COCKTAIL OPTIONS

Post Meeting Drinks

Our staff can serve a selection of Wine and Beer, charged on a consumption basis or as a package. Platters are available to compliment this.

Large – 20 people

Medium – 15 people

Small – 10 people

Cheese Board

A selection of soft and hard Australian cheeses served with savoury crackers, dried fruit, mixed nuts, strawberries and lavosh.

Antipasto Platter

Marinated kalamata olives, semi-dried tomatoes, fine small goods, dolmades, seasonal vegetables, roasted and tossed in balsamic vinegar, salad of fresh tomato, basil and feta, grissini sticks and toasted baguettes.

Continental Platter

Australian cheddar, pickled vegetables, cherry tomatoes, Kalamata olives, salami and kabana, served with a creamy dip and crackers.

Sushi Platter

Beautifully presented vegetable, meat and rice filled nori paper served with traditional accompaniments.

Double Dip Platter

Freshly cut vegetable crudites - served with two savoury dips, pita bread and biscuits.

Vegelicious Platter

Char grilled mushrooms, marinated tofu, Kalamata olives, salad of fresh tomato and basil, dolmades, creamy dip, water crackers and wedges of brie.

Asian Pastry Platter

Selections of hot spring rolls (V), samosas (V), dim sims and Thai meatballs, served with dipping sauces.

Mixed Pastry Platter

A selection of mini pies, pasties (V), sausage rolls, and quiches (V) served with dipping sauces.

Fruit Platter

Freshly sliced seasonal fruits.

The Cocktail Hour (minimum of 50 guests)

Chef's Selection of Australian Cheeses with Savoury Crackers and Platters of Antipasto.

Served with:

Bay of Stones Red, White and Sparkling Wine

Light and Heavy Beer, Soft Drink, Orange Juice and Chilled Water

- for 1-hour service

- for 2-hour service



CANAPE SELECTION

Evening events: minimum of 40 guests

Cold Canapes

Thai Beef Salad in a wonton basket
Rare Roast Beef on a herb crostini with dijonaise
Smoked Salmon Mousse with dill in a pastry basket
Tomato and Basil Bruschetta on grilled baguette (V)
Caramelised Onion Tartlet with chilli jam and feta (V)
Vegetarian Thai Cold Rolls (GF) (V) (Vegan)
Assorted Sushi Rolls, including vegetarian (GF)
Vegetarian Sushi Rolls (GF) (V) (Vegan)
Chilli, Coconut Chicken Salad with mango salsa in a pastry basket

Hot Canapes

Prawn Bambino's served with a chilli soy dipping sauce
Mini Arancini Balls with Arrabbiata sauce
Vegetable Spring Rolls and dipping sauce (V) (Vegan)
Coconut Crusted Prawns served with a savoury plum sauce
Chilli Squid Tenders coated in a spicy chilli batter with sweet chilli dipping sauce
Chicken Satays with peanut dipping sauce (GF)
Tandoori Spiced Chicken Skewers with raita (GF)
Indian Samosa (V) (Vegan)
Mini Pizzas with semi dried tomato, basil pesto & bocconcini (V)
Spanakopita, Spinach and Ricotta Mini Puff Pastry Parcels (V)

Sweet Canapes

Sweet Petit Fours (GF) – includes Jaffa Mud Cake, Tia Maria and Strawberry Marbled Cheesecake

Mixed Slices
Fresh Fruit Tartlets
Lemon Curd Tartlets
Banana Caramel Tarts

(V) Vegetarian
(GF) Gluten Free

1-hour duration (select 4 hot and 4 cold items)

1.5-hour duration (select 5 hot and 5 cold items)

2-hour duration (select 6 hot and 6 cold items)

3-hour duration (select 7 hot and 7 cold items)

Additional Options

You may like to consider these extra options to compliment your cocktail menu.

Antipasto Platter (with above)

\$8.00 per person

Cheese Platter (with above)

\$8.00 per person

BEVERAGE PACKAGES

Per Person, Per Hour (minimum of 25 guests)

Package 1:

Bay of Stones Sparkling Chardonnay Pinot Noir
Yalumba Y Series Riesling
Bay of Stones Sauvignon Blanc
Temple Bruer Shiraz Malbec (Organic)
Bay of Stones Shiraz
Coopers Pale Ale
Coopers Premium Light
Soft Drink Selection
Sparkling Mineral Water
Spring Water
Orange Juice

Package 2:

Jacobs Creek Trilogy Sparkling Pinot Chardonnay
Jim Barry Watervale Riesling
Wirra Wirra Sauvignon Blanc
Di Giorgio Shiraz
Bleasdale Cabernet Sauvignon
Coopers Pale Ale
Coopers Premium Light
Soft Drink Selection
Sparkling Mineral Water
Spring Water
Orange Juice



BANQUET WINE LIST

Sparkling Wines

Bay of Stones Sparkling Chardonnay Pinot Noir (SA)
Bridgewater Mill Sparkling Pinot Noir (Adelaide Hills, SA)
Bird in Hand Sparkling Pinot Noir (Adelaide Hills, SA)
Jansz Cuvee (Pipers Brook, TAS)
K1 by Geoff Hardy NV Sparkling (Adelaide Hills, SA)
Charles Pelletier Grande Reserve Blanc de Blancs (France)

Rosé

Charles Melton Rose of Virginia Rosé (Barossa Valley, SA)
Rogers & Rufus Barossa Grenache Rosé (Barossa Valley, SA)
Seppeltsfield Grenache Rosé (Barossa Valley, SA)
Rockford Alicante Bouchet (Barossa Valley, SA)
Anderson Hill Pinot Noir Rosé (Adelaide Hills, SA)
Villa Aix En Provence Rosé (France)

White Wines

Jim Barry Watervale Riesling (Clare Valley, SA)
Skillogalee Riesling (Clare Valley, SA)
Bay of Stones Sauvignon Blanc (SA)
Nepenthe Sauvignon Blanc (Adelaide Hills, SA)
Bird in Hand Sauvignon Blanc Semillon (Adelaide Hills, SA)
Angove Alternatus Fiano (McLaren Vale, SA)
Pauletts Chardonnay (Clare Valley, SA)
Angove Studio Series Pinot Grigio (McLaren Vale, SA)
Mount Horrocks Watervale Riesling (Clare Valley, SA)
Coriole Fiano (McLaren Vale, SA)
Henschke Julius Riesling (Eden Valley, SA)
Grosset Polish Hill Riesling (Clare Valley, SA)

Red Wines

Bay of Stones Shiraz (SA)
Di Giorgio Shiraz (Limestone Coast, SA)
Bird in Hand Shiraz (Adelaide Hills, SA)
Jim Barry Shiraz (Clare Valley, SA)
Bleasdale Cabernet Sauvignon (Langhorne Creek, SA)
Jim Barry Cabernet Sauvignon (Coonawarra, SA)
Angove Family Crest Cabernet Sauvignon (McLaren Vale, SA)
Temple Bruer Shiraz Malbec - Organic (Langhorne Creek, SA)
Lake Breeze Bernoota Shiraz Cabernet (Langhorne Creek, SA)
Running with Bulls Tempranillo (Barossa Valley, SA)
Zema Estate Shiraz (Coonawarra, SA)
Pertaringa Shiraz (McLaren Vale, SA)
Petaluma Cabernet Sauvignon (Coonawarra, SA)
Rockford Moppa Springs Grenache Mataro Shiraz (Barossa Valley, SA)
Di Giorgio Cabernet Sauvignon (Coonawarra, SA)



BANQUET BEVERAGES

Beer

Coopers Premium Light
Coopers Pale Ale
Coopers Dark Ale
Coopers Pacific Ale
Coopers Sparkling Ale
Heineken

Cider

Adelaide Hills (Apple or Pear)

Soft Drinks & Juices

Assorted Soft Drinks (Coke, Diet Coke, Sprite, Lift)
Sparkling Mineral Water
Spring Water
Orange Juice
Apple Juice

Drinks on Consumption (minimum spend of \$400)
plus staff charges and equipment hire if required

Bay of Stones Sparkling Chardonnay Pinot Noir
Bay of Stones Sauvignon Blanc
Bay of Stones Shiraz
Coopers Pale Ale
Coopers Premium Light
Soft Drink Selection
Orange Juice/Apple Juice
Sparkling Mineral Water
Spring Water

