



**UNIVERSITY
CATERERS**

EST 1997

**FUNCTIONS MENU
2026**

ABOUT US

University Caterers is proudly run by the UWA Student Guild and has been serving the community for over 25 years. We can cater your events anywhere on the UWA Campus or at a location of your choice.

WE ARE COMMITTED TO HELPING YOU CREATE A MEMORABLE EVENT!



Enquire today: functions@guild.uwa.edu.au | 08 6488 2315

Please note that dietary requirements are separate from your menu selection and can be individually catered for by our chef.

DIETARY ADVICE

Every effort will be made to accommodate allergy requests however, we are not able to guarantee that all products are free from allergens.

Please be aware that our products either contain or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), oats, soybean, egg, sesame, wheat (gluten), lupin and sulphite preservatives.

We are not able to offer any halal certified meals. Whilst some items and ingredients used in our dishes may happen to be halal certified, we are not able to provide full certified halal meals.

DIETARY KEY

- V** **Vegetarian** - The item contains no meat or fish but may include dairy or eggs.
- VO** **Vegetarian Option** - A vegetarian alternative is available for this item.
- GF** **Gluten Free** - The item contains no gluten, a protein found in wheat, barley, and rye.
- VGO** **Vegan Option** - A vegan alternative is available for this item.
- GFO** **Gluten Free Option** - A gluten free alternative is available for this item.
- VG** **Vegan** - The item contains no animal products, including dairy, eggs, and honey.
- NF** **Nut Free** - The food item does not contain any nuts or nut products.

ORIGIN OF SEAFOOD

- A** **Australian**
- I** **Imported**
- M** **Mixed Origin**

Please be advised that ALL food at University Caterers may contain allergens due to potential contamination in the working environment.

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PACKAGE OPTIONS

FULL DAY PACKAGE

\$47.00 per person inclusive of

House coffee and tea
2 serves per person & chilled water.

Morning Tea
Please select 3 items; 1 serve each per person

Lunch
Please select 3 items; 2 serves each per person

Afternoon Tea
Please select 3 items; 1 serve each per person

HALF DAY PACKAGE

\$37.00 per person, inclusive of

House coffee and Tea
2 serves per person & Chilled Filtered Water.

Morning Tea OR Afternoon Tea
Please select 3 items; 1 serve each per person.

Lunch
Please select 3 items; 2 serves each per person.



Minimum of 15 guests required. Coffee, tea and water will be delivered with the first food service and collected at the conclusion of the event. Bio-plates and bio-cutlery are supplied. Crockery is available for hire on request.

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COFFEE BREAK ITEMS

SAVOURY

- Assorted quiche (V)
- Gourmet sausage rolls (VO)
- Ham and cheese croissant
- Tomato and cheese croissant (V)
- Assorted arancini (VO/GF)
- Assorted cocktail pies (VO)
- Potato and pea curry puff (VG/GF)
- Mac and cheese bites (V)
- Assorted sushi (VO) 2 pieces
- Gourmet wraps (VO/VGO) 1 wrap
- Gourmet sandwiches (VO/VGO)

SWEET

- Biscuits (GF/NF)
- Mini muffins
- Mini Danish
- Mini donuts
- House baked scones with jam and cream
- Yoghurt pot with berry coulis (V/GF)
- Coconut chia with fresh fruit (VG/GF)
- Muesli cup with yoghurt (V)
- Portuguese egg tart
- Banana bread
- Assorted profiteroles (V)
- Assorted macarons
- Raspberry cheesecake bites (GF/VG)
- Classic brownie slice (GF)
- Orange almond loaf (GF/DF)
- Fruit skewers (VG) **available from 9am*



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CREATE YOUR OWN SELECTION

COFFEE AND TEA

		Single Serve	All day**
HOUSE	Hot water urn, variety of tea & coffee bags, milk in jugs & sugar sachets.	\$3.90	\$8.80
POD	Hot water urn, pod coffee machine, variety of tea bags, coffee pods, milk in jug & sugar sachets.	\$5.90	\$12.00

*Coffee and tea service is only available to order when accompanied by food orders, with a minimum of 20 guests and a minimum spend of \$150.00.
**The All Day coffee and tea service allows for four servings per person.
** Please ensure power is available onsite to operate the hot water urn and pod machine.

SAVOURY

Gourmet sausage rolls (VO)	\$3.50	Biscuits (GF/NF)	\$2.60
Ham and cheese croissant	\$3.50	Mini muffins	\$3.50
Tomato and cheese croissant (V)	\$3.50	Mini Danish	\$3.50
Mac and cheese bites (V)	\$3.50	Mini donuts	\$3.50
Assorted sushi (VO) 2 pieces	\$3.50	House baked scone with jam and cream	\$3.50
Assorted cocktail pies (VO)	\$3.50	Yoghurt pot with berry coulis (V/GF)	\$3.50
Gluten Free and Vegan Cocktail pies (GF/VG)	\$4.50	Coconut chia with fresh fruit (VG/GF)	\$3.50
Vegetarian quiche (V)	\$4.00	Muesli cup with yoghurt (V)	\$3.50
Assorted arancini (GF/VO)	\$4.50	Portuguese egg tart	\$4.00
Potato and pea curry puff (VG/GF)	\$6.00	Banana bread	\$4.00
Assorted gourmet sandwiches (VO/VGO)	\$10.00	Assorted profiteroles (V)	\$4.00
Assorted gourmet wraps (VO)	\$10.00	Assorted macarons	\$4.00
Gluten free crepe (GF/VO)	\$15.00	Raspberry cheesecake bites (GF/VG)	\$4.00
		Classic brownie slice (GF)	\$4.00
		Orange almond loaf (GF/DF)	\$5.00
		Fruit skewers (VG) *available from 9am	\$5.00

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PLATTER MENU

Vegetable and hummus (VG/GF)	\$55.00
Crudites of carrot, celery, cucumber, capsicum, button mushrooms , crackers and hummus	
Bread and dips (V)	\$80.00
Rosemary and sea salt focaccia with trio of dips: beetroot tzatziki, hummus and basil pesto.	
Fruit platter	\$80.00
Seasonal fresh fruit platter	
Cheese and salami	\$130.00
Selection of cold cut meat, trio of cheese, dried fruit, nuts and crackers	
Gourmet sandwiches (40 Pieces)	\$100.00
Assorted sandwiches including vegetarian options; cut in quarters	
Gourmet wraps (30 Pieces)	\$120.00
Assorted wraps including vegetarian options; cut in thirds	
It's a Party! (20 pieces)	\$80.00
Selection of pies and rolls, including vegetarian selection served with tomato sauce	
Vegetarian platter (20 pieces)	\$85.00
Pumpkin arancini, feta and caramelised onion tartlets, spinach and ricotta roll	
Gluten free platter (20 Pieces)	\$100.00
Tuscan chicken skewers, bolognese arancini and pea & potato curry puff	
Vegan platter (20 pieces)	\$105.00
Truffle mushroom arancini, plantain sliders, mixed cocktail pastries	
Mini sweet platter (20 pieces)	\$80.00
A selection of macarons, profiteroles and cheesecake	
Japanese platter (50 pieces)	\$90.00
Medley of sushi nori rolls including vegetarian options, served with soy sauce, pickled ginger and wasabi.	

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PIZZAS

MARGHERITA (V,VGO)

Fresh tomato, basil and mozzarella on Italian tomato sauce

\$15.50

HAWAIIAN

Juicy pineapple, sliced ham and mozzarella on Italian tomato sauce

\$16.50

PEPPERONI

Sliced pepperoni and mozzarella on Italian tomato sauce

\$16.00

PERI-PERI CHICKEN

Roast peri-peri chicken, sliced capsicum, red onion on BBQ sauce

\$20.60

TAV MEATLOVERS

Chorizo, roast chicken, beef mince and olives
with a drizzle of BBQ sauce on Italian tomato sauce

\$20.50

MEDITERRANEAN (VGO)

Grilled zucchini, sundried tomatoes, olives and feta
finished with balsamic glaze on Italian tomato sauce

\$17.00

MEXICAN (V/VGO)

Jalapeno, olives, corn, tomato topped with guacamole and
corn chips on Italian tomato sauce

\$16.00

Make it vegan add \$5.90

Gluten free pizza base add \$5.90

Take away boxes available at \$0.50 per box.

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CANAPÉS

CANAPÉ PACKAGES

PACKAGE 1

\$23.00 per person

5 canapés

PACKAGE 2

\$27.00 per person

4 canapés

+ 1 substantial

PACKAGE 3

\$40.00 per person

7 canapés

+ 1 substantial

PACKAGE 4

\$44.00 per person

6 canapés

+ 2 substantial

WARM CANAPÉS

Feta and caramelised onion tartlets (GF/V)

Crispy assorted arancini (GF/VO)

Tuscan chicken skewers with garlic yoghurt dip (GF)

Assorted gourmet cocktail pies and rolls (VO)

Mac and cheese bites (V)

Pulled pork on crispy polenta (GF)

Cheesy chicken in puff pastry cup

Tempura prawns with aioli (I)

COLD CANAPÉS

Smoked salmon blini (I)

Crostini topped with cherry tomato and pepperoni

Polenta bites with black olive tapenade (VG / GF)

Asparagus-wrapped beef on baguette

Garden herb cream cheese cucumber bites (V / GF)

Pumpkin ratatouille tartlets (V / GF)

Mini rice paper rolls (Minimum 20 pieces)

SWEET CANAPÉS

Assorted profiteroles (V)

Assorted macarons

Raspberry cheesecake bite (GF / VG)

Classic brownie slice (GF)

SUBSTANTIALS

Pulled pork slider with chips

Beef slider with chips

4 piece chicken nuggets with chips

Cold Thai noodle salad with roast chicken (VO)

Popcorn cauliflower with chips (V)

Gnocchi with Napolitana sauce, topped with
parmesan (VGO)

- A minimum selection of 5 canapé items is required for a 3-hour event.
- A minimum selection of 8 canapé items is required for a 5-hour event.
- For events of varying durations, canapé requirements will be tailored and discussed accordingly.
- Cold, warm or sweet canapés can be added at \$5.00 per item.
- Substantial canapés can be added at \$10.00 per item.
- Minimum of 20 guests required.
- Canapé packages must be ordered in full quantities; splitting or adjusting quantities across items is not permitted.

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BUFFET LUNCH & DINNER OPTIONS

Prices start from **\$40.00 per person.**
Inclusive of 2 mains + 1 side + 1 salad.

SAMPLE MENU

MAINS

- Malaysian style curry chicken (GF)
- Skin-on barramundi with salsa verde (GF) (I)
- Seared chicken thigh, creamy black pepper sauce (GF)
- Beef rendang in rich coconut sauce with potatoes
- Thai green vegetable curry (VG)
- Potato gnocchi in rich tomato sugo topped with shaved parmesan (V/VGO)

SIDES

- Individual potato gratin (V)
- Steamed seasonal vegetables tossed with herb butter (GF/V)
- Ratatouille (zucchini, eggplant, Spanish onion and napolitana sauce) (VG/GF)
- Creamy truffle mashed potatoes (V/GF)
- Vegetable stir fried noodles (V)
- Steamed jasmine rice (VG)
- Wok stir-fried tofu and seasonal vegetables with oyster sauce (V)

SALAD

- Garden salad with our in-house dressing (VG/GF)
- Sweet potato, rocket and quinoa salad with orange vinaigrette (VG/GF)
- Moroccan-spiced cauliflower salad with crispy chickpeas, served with tzatziki (V)
- Caesar salad - baby cos, croutons, shaved parmesan and bacon
- Classic coleslaw with aioli (V)

- Add on a side dish \$10.00 per person
- Add on a main dish \$15.00 per person
- Minimum 20 guests required
- Service staff hire is mandatory for buffet service. Associated costs will be detailed in the proposal.

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BEVERAGES

University Function Caterers operates under a special facility liquor license. All prices are per bottle and will be charged on consumption. Please refer to terms and conditions.

NON-ALCOHOLIC

(non-alcoholic drinks can be delivered without the need for liquor license or an approved manager to be present)

Individual juices, sparkling water & soft drinks	\$4.00
2 Litre juice bottles	\$10.50
Mineral still water	\$3.80
Non-alcoholic beer & RTD	\$6.50

BEER

CRAFT	\$10.50
Selection of full-strength craft beers including lager, ale, cider & ginger beer.	
PREMIUM	\$10.00
Full-strength premium/imported lager	
CLASSIC	\$9.00
Full-strength classic Australian lager	
MID STRENGTH	\$8.00
Mid-strength classic Australian lager	

(mid-strength beer will always be included with alcoholic services as a requirement of our liquor license)

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WINE LIST

SPARKLING

House - Hardy's The Riddle Sparkling, McLaren Vale, SA	\$29.00
Yarra Burn Prosecco, King Valley, VIC	\$36.00
Grant Burge Sparkling Petite Bubbles, SA	\$36.00
Grant Burge Sparkling PNC, Adelaide Hills & Eden Valley, SA	\$56.00
Croser NV Rose, Adelaide Hills, SA	\$60.00

WHITE

House - Hardy's The Riddle Sav Blanc, McLaren Vale, SA	\$29.00
Hardys The Riddle Chardonnay, McLaren Vale, SA	\$29.00
Mud House Sav Blanc, Marlborough, NZ	\$36.00
Brookland Valley Discovery SBS, Margaret River, WA	\$40.00
Mud House Core Pinot Gris, South Island, NZ	\$36.00
Brookland Valley Verse 1 Chardonnay, Margaret River, WA	\$36.00
Amberley Chenin Blanc, WA	\$34.00
Hardys HRB Riesling, Clare V / Adelaide H / Tasmania	\$53.00
Eddystone Point Sav Blanc, Tasmania	\$54.00
Houghton Premium Sem Sav Blanc, Pemberton/ FR/MR	\$49.00
Petaluma White Label Pinot Gris, Adelaide Hills, SA	\$45.00
Katnook Estate Chardonnay, Coonawarra, SA	\$50.00

RED

House - Hardy's The Riddle Cab Merlot, McLaren Vale, SA	\$29.00
Hardys The Riddle Shiraz, McLaren Vale, SA	\$29.00
Madam Sass Pinot Noir, Chile	\$33.00
St Hallett Black Clay Shiraz, Barossa Valley, SA	\$36.00
Katnook Founders Block Cab Sav, Coonawarra, SA	\$37.00
Grant Burge 5th Generation Merlot, Barossa Valley, WA	\$34.00
Goundrey Homestead Cab Merlot, WA	\$32.00
Mud House Core Pinot, Central Otago, NZ	\$50.00
Houghton Premium Cab Sav, Pemberton/ FR/MR	\$50.00
Petaluma White Label Shiraz, Coonawarra, SA	\$56.00

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Online

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