

Monash Conference Centre

Level 7, 30 Collins Street

Melbourne VIC 3000

Phone + 61 3 9903 8000

Fax + 61 3 9903 8052

Catering Menu 2009 - 2010

Remember to make staff aware of any dietary requirements delegates may have prior to your event so they may be catered for

All Prices are inclusive of GST

Menu is subject to change without notice

7/09

E: conferencecentre@adm.monash.edu.au

W: www.conferencecentre.monash.edu.au

Monash Conference Centre Catering Menu

PACKAGES:

1. STANDARD - \$27.00 per person (minimum of 6 people)

Arrival:	Freshly Brewed Tea and Coffee
Morning Tea:	Muffins
Lunch:	Point Sandwiches Seasonal Fruit Platter Orange Juice
Afternoon Tea:	Homemade Cookies

2. EXECUTIVE - \$ 32.00 per person (minimum of 10 people)

Arrival:	Freshly Brewed Tea and Coffee
Morning Tea:	Scones
Lunch:	Point Sandwiches and Mini Bagels OR Tortilla Wraps and Mini Ciabatta Cheese and Seasonal Fruit Platter Orange Juice and Mineral Water
Afternoon Tea:	Assorted Slice Platter

3. DELUXE - \$37.00 per person (minimum of 10 people)

Arrival:	Freshly Brewed Tea and Coffee
Morning Tea:	Scones with Jam and Cream
Lunch:	Selection of Cold and Hot Savouries with Bagels OR Quiche or Frittata, Salad and Plain Baby Baguettes Cheese and Seasonal Fruit Platter Orange Juice and Mineral Water
Afternoon Tea:	Mini Portuguese Tarts

All Morning and Afternoon Teas are served with Freshly Brewed Coffee and Tea

Monash Conference Centre Catering Menu

BREAKFAST

Hot Buffet Breakfast

Scrambled Eggs, Bacon, Tomato, Mushroom and Mini Rolls	\$12.90 per person
Scrambled Eggs, Tasmanian Smoked Salmon and Chives	\$15.95 per person
Add any of the following:	
Hash Browns, Baked Beans, Avocado, Spinach, Grilled Bacon	\$ 1.90 per item
Grilled Breakfast Sausages, Smoked Salmon, Sage Spiced Mushrooms	\$ 3.00 per item

Breakfast Items

Mini Breakfast Puffs: Bacon and Egg; Mushroom and Spinach; Tomato and Cheese	\$3.30 per serve	min of 8
Midi Open Pies: Egg and Bacon; Egg, Cheese and Chive; Cheese and Tomato	\$3.65 per serve	min of 8
Brioche: Crispy Pancetta and Avocado; Apricot, Ricotta and Organic Honey	\$4.95 per serve	min of 8
Mini Toasted Baguette: Bacon and Egg with Charred Tomato Relish; Smoked Salmon, Baked Ricotta and Spanish Onion; Pesto sautéed Mushrooms and Aged Cheddar	\$4.75 per serve	min of 8
Pikelets: Maple Syrup; Berry Medley (3 per person)	\$6.60 per serve	min of 8
Breakfast Wraps: Bacon, Egg, Tomato and Cheese; Bacon, Lettuce, Tomato and Mayonnaise	\$7.15 per serve	min of 8
Mini Spanish Omelette Rounds	\$5.40 per serve	min of 8
Egg, Bacon, Cheese and Tomato English Muffin	\$6.85 per serve	min of 6
Fresh Fruit Salad with Natural Yoghurt	\$7.70 per serve	min of 6
Home made Toasted Muesli with Natural Yoghurt	\$9.10 per serve	min of 6
Yoghurt Cups with Berry Compote or Bircher Muesli	\$9.00 per serve	min of 6
Mini Croissants	Sweet: \$3.20 per serve	min of 8
	Savoury: \$3.75 per serve	min of 8
Croissants	Sweet: \$4.30 per serve	min of 6
	Savoury: \$4.85 per serve	min of 6
Danish Pastries	Mini: \$3.10 per serve	min of 8
	Regular: \$3.75 per serve	min of 6

BEVERAGES

Orange Juice or Apple Juice	\$6.50 per jug
-----------------------------	----------------

TEA AND COFFEE

	All day	Half Day or Evening
7 th floor:		
Percolated Coffee and Tea	\$5.80 pp	\$3.30 pp
Percolated Coffee and Tea with Biscuits	\$7.30 pp	\$4.80 pp
11 th floor:		
Nespresso Coffee and Tea	\$6.30 pp	\$3.80 pp
Nespresso Coffee and Tea with Biscuits	\$7.80 pp	\$5.30 pp

Monash Conference Centre Catering Menu

LUNCH SANDWICH OPTIONS

	Recommended per person		
Point Sandwiches	1.5 – 2 per person	\$7.30 per round	
Ribbon Sandwiches	1.5 – 2 per person	\$7.30 per round	
Club Sandwiches	1.5 per person	\$7.70 per round	
Gourmet Loaf (Swiss style)	1.5 per person	\$7.95 per round	
Mini Rosetta Rolls	2.5 per person	\$4.85 per round	
Tortilla Wraps	1.5 per person	\$8.25 per round	
Mini Bagels	2.5 per person	\$4.30 per round	
Mini Baguettes	3 per person	\$4.10 per round	
Mini Ciabatta	2.5 per person	\$4.85 per round	
Bagels/Rolls	1.5 per person	\$8.25 per round	
Focaccia	1.25 per person	\$8.25 per round	
Turkish Bread	1.25 per person	\$8.25 per round	
Ficelle's (thin baguette)	1.5 per person	\$8.25 per round	
Gluten Free Sandwich GF		\$9.90 per person	(2 rounds)

Note:

Approximately 30% of all sandwiches provided are vegetarian unless otherwise requested

We will vary the varieties and include at no extra cost, gourmet items. If however predominantly gourmet items are requested, a \$1.65 each surcharge will apply

LUNCH PACKAGES

MENU 1

Includes: Points OR Ribbons (1.5pp) \$15.65 per person
Fruit and Cheese OR Cakes and Slices

MENU 2

Includes: Gourmet Loaf, &/OR Wrap &/Or Roll(1.5pp) \$17.40 per person
Fruit and Cheese OR Cakes and Slices

Menu 3

Includes: Mini Bagels & Baguettes (3.5pp) \$18.70 per person
Fruit and Cheese OR Cakes and Slices

Menu 4

Includes: Mini Baguette(1) & Ribbon(1) /Fruit (1/2) \$21.80 per person
3 Finger Food Items
* Coriander, Lemongrass Prawn Skewer
* Tandoori Chicken and Avocado Roti Cup
* Vegetarian Rice Paper Roll

COMBINATION LUNCH PLATTER

Includes: A variety of four Hot and Cold Savouries \$23.50 per person
Point Sandwiches
Fruit and Cheese
Orange Juice and Mineral Water

V= Vegetarian GF= Gluten Free LF=Low Fat Vn= Vegan

Monash Conference Centre Catering Menu

NOODLE BOX LUNCHES

Min of 8

Tuna Nicoise with Potato, Olives, Green Beans and Egg	\$16.50 per box
Thai Beef Asian Noodle Salad	\$16.50 per box
Black Bean Chicken on a Glass Noodle Salad	\$16.50 per box
Cajun Chicken, Rocket, Tomato, Celery and Carrot Salad	\$16.50 per box
Sticky Black Sesame Chicken on a Soba Noodle Salad	\$16.50 per box
Tandoori Chicken Salad	\$16.50 per box
Lemongrass and Cilantro Prawn Salad	\$16.50 per box
Chicken and Avocado Salad GF	\$16.50 per box
Roast Vegetable, Spiced Tofu, Rocket and Sea Salt Salad	\$14.50 per box

HOT OPTIONS

Quiche / Frittata	\$46.50 each	Serves 8 people
Choice of Lorraine; Mushroom and Spinach; Roast Vegetable; Zucchini and Bacon		

SALADS

\$49.50 each Serves 8-10 people

Herb Baked Pumpkin, Roast Bell Pepper and Fetta with a Rocket Pesto Vinaigrette
Butter Lettuce with Walnut, Orange and Blue Cheese with a Seed Mustard Dressing
Traditional Caesar Salad with Anchovy Aioli and Coddled Egg
Grapefruit, Red Onion and Watercress with Sea Salt and Lemon Dressing
Nicoise of Tuna, Snake Beans, Cherry Tomato, Spanish Onion and Boiled Egg with a Balsamic and Preserved Lemon Dressing
Ham, Peach, Pecan with Torn Bocconcini on Spinach Leaves with a Sweet Chilli Balsamic Vinaigrette
New Potatoes, Red Onion, Bacon Chips and Capsicum with a Grain Mustard Aioli and Fried Shallots
Garden Salad with Snow Peas, Asparagus, Red Onion, Cherry Tomato and a Cider Vinaigrette
Asian Slaw with shredded Red Cabbage, Carrot, Snow Peas, Capsicum, Vietnamese Mint, Sesame Seed with a Chili and Sweet Soy Dressing

Individual Salads:	No Meat	\$14.50
	With Meat	\$16.50

FRUIT

\$5.50 per serve Min of 6

A wonderful variety of seasonal fruits to be enjoyed at anytime of the day

FRUIT AND CHEESE

\$6.50 per serve Min of 6

A variety of seasonal fruits and gourmet cheeses

CHEESE

\$6.50 per serve Min of 6

Choice of 3 Australian Cheeses with an assortment of Crust Breads and Crackers

BEVERAGES

Orange Juice or Apple Juice	\$6.50 per jug
Natural Mineral Water	\$4.00 per jug

Monash Conference Centre Catering Menu

CANAPES

PACKAGES

Minimum of 10 items

Canapé Packages are available and are made up from the Executive Canapé Selection

Minimum of 10 people required

8 items per person	Recommended for 1 hour duration	\$30.00 per person	Choose 8 items
10 items per person	Recommended for 1-2 hour duration	\$36.50 per person	Choose 10 items
12 items per person	Recommended for 2-3 hour duration	\$42.50 per person	Choose 12 items
15 items per person	Recommended for 3+ hour duration	\$51.50 per person	Choose 15 items

STAFF

We would be pleased to assist you with your staff requirements to ensure your event runs smoothly and efficiently. Rates apply. Staff numbers are based on your event and service required.

STANDARD CANAPES

COLD OPTIONS

Mini Cold Tart Varieties

\$2.50 per item

Minimum of 10 items

VEGETARIAN

Herb Falafel topped with fresh Hommus
Nori Rolls with Wasabi and Soy

POULTRY

Tandoori Chicken in a Roti Cup

BEEF

Peppered Beef en crouete

HOT OPTIONS

MEAT

Mini Sausage Rolls
Curried Beef Samosa
Mini Beef Pies
Lamb Kofta

\$2.50 per item

Minimum of 10 items

POULTRY

Thai Chicken Cakes

SEAFOOD

Fish goujons

VEGETARIAN

Roasted Vegetable Frittata
Spinach and Ricotta filo triangles
Wontons
Roasted Vegetable Curry Puffs
Vietnamese Spring Rolls

V= Vegetarian GF= Gluten Free LF=Low Fat Vn= Vegan

Monash Conference Centre Catering Menu

EXECUTIVE CANAPES

COLD OPTIONS

\$4.50 per item
Minimum of 10 items

MEAT

Angus Beef Tartare and Garlic Roast Baby Beets served on a Parmesan Shortbread Wafer
Skewered Prosciutto Wrapped Eye Fillet Mignon with a Fragrant Grain Mustard Sabayon
Dhukkah crusted French Lamb Cutlet with a Cucumber and Jellied Mint Raita (POA)
Sticky Sweet Soy Lamb with Petite Asian Shoots, Crisp Shallots in a Wonton Pot

POULTRY

Tandoori Chicken served in a Crisp Roti with Smashed Avocado and Mint Yoghurt
Sticky Orange Baked Duck, Watercress and Rocket served with Soy Molasses on a Chinese Spoon
Rolled Peking Duck Crepe with Spring Onion and Cucumber Hoisin*
Lemongrass and Chili Chicken, San Choy Bow
Smoked Chicken and Enoki Tart baked with Blue Cheese

SEAFOOD

Crisp Risoni Cakes served with Smoked Salmon and Crème Fraiche
Mini Prawn Cocktail served with Chiffonnade Iceberg Lettuce, Avocado Salsa and Tabasco Mayonnaise
Seared Scallop with Balsamic Soaked Strawberry, Sticky Soy served in a Flour Tortilla Crisp
Oyster Shooter with Tomato, Basil and Chili Granita
Tuna Sashimi, Wonton Stack served with Japanese Mayonnaise and Mango

VEGETARIAN

Caesar Salad Croustades served with shaved Parmesan and a House Made Dressing
Chilled Avocado Soup with a Crème Fraiche Swirl, Salmon Pearls and Chives
Rice Paper Roll with Julienne Vegetables, Vietnamese Mint and served with a Hoisin Cashew Dip
Herbed Pikelets served with Crème Fraiche and Beetroot Caviar
Yarra Valley Fetta, Wild Rocket and Pesto Bruschetta with a Garlic Brush
Slivered Pear, Lemon Thyme and Fetta Galette

Monash Conference Centre Catering Menu

EXECUTIVE CANAPES

HOT OPTIONS

\$4.50 per item

Minimum of 10 items

MEAT

Baby Wellingtons of prime Eye Fillet served with a Mushroom and Liver Pate*

Bite sized Beef and Cheese Burger served with a Spiced Tomato Relish

Honey Orange glazed Pork Skewer served with crisp Ginger Speckles

Chorizo, Leek and Charred Bell Pepper Tartlette with a Bocconcini Melt

Garlic Glazed Lamb, Yarra Valley Fetta and Lemon Thyme Tart Tartin

POULTRY

Cajun Chicken Skewer served with a Garlic and Preserved Lemon Yoghurt

Thai Chicken Puff Rolls served with a Coriander, Lime and Chilli Relish

Smoked Chicken and Leek Pie with Onion Jam

Macadamia Nut crusted Chicken Skewers with a Lemon Myrtle Aioli

Five Spiced Duck and Almond Risotto Balls served with a Sweet Chilli and Orange Dip

SEAFOOD

Cajun seared Yellow Fin Tuna, Japanese mayonnaise and Chardonnay served on a Chinese Spoon

Warm Baby Octopus, Shallot, Lime and Sesame Salad served in a Red Pepper flecked Wonton Cup

Spiced Tempura Flathead Goujons served with a Preserved Orange Aioli

Skewered Scallop and Candied Smoked Bacon with Wedged Lime (roeless)

Lobster Mornay, Savoury Spoon Tartlet (POA)

VEGETARIAN

Caramelised Red Onion, Gorgonzola and Porcini Mushroom Tart

Baby Corn and Haloumi Burger with a Rocket and Cashew Pesto

Pumpkin, Spinach and Ricotta Rolls served with a Roasted Vegetable Relish

Damper Balls with Bocconicini and Sun Dried Tomato Tapenade

Goats' Cheese, Caramelized White Onion and Murray River Pink Salt Pizzetta

V= Vegetarian GF= Gluten Free LF=Low Fat Vn= Vegan

Monash Conference Centre Catering Menu

SWEET CANAPES

\$4.50 per item

Minimum of 10 items

Assiette of Sweet Desserts

House Made Mini Lemon and Chocolate Tarts

Pecan Brownie Triangles served with Custard Cream Dip

Fresh Fruit and Caramel Skewer dusted with Vanilla Sugar

Mini Waffle Cones with Fritz Gelato Ice Cream

Mini Apple, Cinnamon and Muscatel Pie served with Vanilla Bean Whipped Cream

Meringue Twirls with a Hazelnut and Chocolate Ganache

Nutty Baklava served with Maple Syrup

As the Executive Canapes are not standard items, catering orders must be placed 36 hours prior to event

Items marked with an "d" are deluxe items, please add \$1.00 per item

Items marked with a "c" denotes when a Chef is required on site

V= Vegetarian GF= Gluten Free LF=Low Fat Vn= Vegan

Monash Conference Centre Catering Menu

PLATTERS

HOT PLATTERS

Middle Eastern (40 Items)	\$74.80 per platter
Includes Beef Samosas, Lamb Koftas, Cumin and Vegetable Puffs, Falafel and Harissa Spiced Chicken	
A Taste of India (40 Items)	\$77.00 per platter
Includes Onion Bhaji, Samosa's Pakora's Tandoori Vegetable Skewers and Spiced Chicken	
Oriental (48 Items)	\$70.50 per platter
Wontons, Curry Puffs, Shou Mai, Spring Rolls, Dim Sum and Asian Marinated Chicken	
Vegetarian (40 Items)	\$71.50 per platter
Vegetarian Quiche, Sausage Roll, Pastizzi's, Curry Puffs and Falafel Balls	
Pizza (32 Items)	\$61.60 per platter
Freshly made Pizza in cocktail size portions – 50% Meat and 50% Vegetarian	
Cocktail (48 items)	\$61.60 per platter
Mini Beef Pies, Mini Sausage Rolls, Spring Rolls, Dim Sum, Samosas and Fish Goujons	
Mini Quiche (30 items)	\$74.80 per platter
Assorted Mini Quiche – Chef's selection of 50% Vegetarian and 50% Meat Options	
Fish/Chicken 'N' Chip (minimum of 10 people)	\$79.20 per platter
Fish and/or Chicken Goujons, Golden Wedges with Citrus Aioli	

COLD PLATTERS

Dips Platter	\$52.80 per platter
Selection of Dips with Toasted Ciabatta, Crudites, Sun Dried Tomatoes and Olives	
Greek Mezze	\$63.80 per platter
Grilled Marinated Vegetables, Feta, selected Meats, Olives, Dolmades, Toasted Pita and Tzatziki	
Italian Antipasto	\$79.20 per platter
Salami, Prosciutto, Antipasto, Artichoke hearts, Bocconcini, Basil Pesto and Crusty Bread and Grissini	
Oyster Plate	\$87.15 per platter
Fresh Oysters served with three tantalizing topping/dipping sauces	
The Ploughman's	\$77.00 per platter
Select Cold Meats, Smoked Salmon, Pickles, Cheese, Egg, Crusty Breads and Condiments	
Japanese (40 items)	\$93.50 per platter
California Rolls, Nigiri Sushi, Futomaki, Pickled Ginger, Soy and Wasabi	

Monash Conference Centre Catering Menu

BEVERAGES

Orange Juice or Apple Juice	\$6.50 per jug
Natural Mineral Water	\$4.00 per jug

Other Beverage Options available on Request

ALCOHOLIC BEVERAGES

A full list of alcoholic beverages are available on request.
Beverages will be charged on consumption.

Our range is quite varied and includes:

- Local Beer
- Australian Wines
- Australian Sparkling Wine

STAFF

SERVICE

Monday - Friday	\$42.90 per hour or part there of : minimum of 3 hours
Saturday	\$48.40 per hour or part there of : minimum of 3 hours
Sunday	\$53.90 per hour or part there of : minimum of 3 hours
Public Holidays	\$67.40 per hour or part there of : minimum of 3 hours

CHEF

Monday - Friday	\$48.50 per hour or part there of : minimum of 4 hours
Saturday	\$57.20 per hour or part there of : minimum of 4 hours
Sunday	\$62.70 per hour or part there of : minimum of 4 hours
Public Holidays	\$78.40 per hour or part there of : minimum of 4 hours