

UQ MAYNE CONFERENCE PACKAGE 2025



CUISINE ON CUE
• EVENT CATERING •

CONFERENCE PACKAGES

Packages require a minimum of 30 guests. Package pricing valid for events Monday - Friday. Surcharges will apply for Saturday & Sunday Events. Each package includes the listed items & wait staff to serve for the duration of the package, linen table cloths for catering station and guest tables. Room set and reset to be charged additionally.

FULL DAY STANDARD PACKAGE \$74.50 PER PERSON

Includes staffing for a 9 hour event.

Arrival tea and coffee, morning tea, lunch (sandwiches, rolls, wraps, fruit), afternoon tea

HALF DAY STANDARD PACKAGE \$57.50 PER PERSON

Includes staffing for a 5 hour event.

Arrival tea and coffee, morning **or** afternoon tea, lunch (sandwiches, rolls, wraps, fruit)

FULL DAY BUFFET PACKAGE \$98.50 PER PERSON

Includes staffing for a 9 hour event.

Arrival tea and coffee, morning tea, buffet lunch, afternoon tea

HALF DAY BUFFET PACKAGE \$80.00 PER PERSON

Includes staffing for a 5 hour event.

Arrival tea and coffee, morning **or** afternoon tea, buffet lunch

MORNING OR AFTERNOON TEA \$30.50 PER PERSON

Includes staffing for a 4 hour event.

Arrival tea and coffee, morning **or** afternoon tea.

*This package does not include guest table linen.

ONLINE ORDERS

Online delivery orders are available via our website for a quick and easy drop off catering solution.

<https://cuisineoncue.foodstorm.com>

GF gluten free | DF dairy free | V vegetarian | VG vegan

All prices are inclusive of GST. Menu selections are subject to change & availability. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts & gluten.

MORNING & AFTERNOON TEA (SELECT 2 ITEMS)

SWEET

Dainty scone, cream, strawberry preserve (v)
Frosted Danish collection (v)
Cookie collection - eg choc chip, Anzac (v)
Petite sweet muffin (v)
Portuguese tart (v)
Signature lamington (gf df v)
Orange & almond slice (gf v)
Caramel praline slice (gf v)
Chocolate macadamia brownie (gf v)
Carrot cake, citrus frosting (gf v)
Mudcake, chocolate frosting (df vg)
Chef's choice cakes, slices (v)

SAVOURY

Roast vegetable frittata, caramelised onion, spinach (gf v)
Savoury mini muffin (v)
Herb, cheese, chive, scone (v)
Butter puff sausage roll, tomato relish*
Quiche lorraine - bacon, chive, egg*
Beef pie, butter puff pastry, ketchup*
Lamb pie, mint jelly*
Vegetarian spring roll, shallot chilli (v)*
Spinach, feta filo (v)*
Ham, cheese, bush tomato relish, brioche
Falafel, lemon myrtle cream (gf v)*
Petite ham, cheese, relish croissant
Petite spinach, cheese, piccalilli croissant (v)

**Served warm*

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BUFFET MAINS (SELECT 2)

Freshly baked bread rolls, butter

Smoked eggplant, white bean, roast tomato salsa, herb dressing (gf, vg)
Beef bourguignon – red wine braised beef with bacon and button mushrooms (gf df)
Chicken penang, choy sum, baby corn (gf df)
Slow cooked sweet potato & butternut squash chilli (gf vg)
Moroccan chicken tagine – slow cooked spiced chicken, chickpeas, mint, harissa (gf df)
Slow cooked lamb shoulder mac & cheese, rosemary parmesan crust
Crumbed chicken curry – Japanese style curry, pickled radish (df)
Lamb Sheppard pie, rosemary gravy, buttery mash potato
Spinach & ricotta cannelloni, rich tomato Napoli, mozzarella (v)
Chicken thigh, pesto, bacon, white wine cream (gf)
Bacon & mushroom carbonara, penne, shredded cheese
12 hour Stockyard bolar blade, smoked tomato, Italian parsley (gf df)
Crumbed white fish, mushy pea, pea tendrils, lemon
Spiced potato, corn parcel, mango chutney (gf vg)

SALADS (SELECT 2)

Quinoa, tomato, parsley salsa, red wine vinegar onion pickle (gf df vg)
Potato, celery, toasted mustard seed mayonnaise (gf df)
Roasted beets, pepitas, coconut yoghurt (gf df vg)
Mixed leaf, cucumber, cherry tomatoes, olives, feta, balsamic (gf v)
Pearl cous cous, pumpkin, roast capsicum, herb vinaigrette (df vg)
Cypriot grains, molasses pumpkin, pomegranate, smoked almonds, sherry onion pickle (gf df vg)
Desiree potato, basil chimichurri, roasted broccoli, golden pinenut (gf df vg)
Southern spiced roast sweet potato, charred corn, dried tomato, coriander, buttermilk dressing (gf v)
Romaine leaf, truffle pecorino, Kalbar speck, black garlic mayonnaise (gf)
Cucumber, cherry tomatoes, olives, fetta, mint leaves, tomato emulsion (gf v)
Piccolo salad, crunchy legumes, fresh avocado, green goddess vinaigrette (gf df vg)
Shaved pointed cabbage, kale, asparagus, green bean, radish, herb Dijon mayonnaise (gf df v)

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DINNER PACKAGE

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\$165.50 PER PERSON

Includes staff to serve food and beverages for a 3 hour event. Package requires a minimum of 30 guests. Your selection of 2 entrees and 2 mains **or** 2 mains and 2 desserts for alternate drop and a 3 hour house beverage package.

ENTREES

Pork belly, sweet corn mousse, rocket, salsa verde (gf df)
Smoked chicken, watercress salad, apple reduction (gf df)
Chicken pecorino croquette, minted pea puree, turmeric cream
Lamb shoulder, potato gnocchi, sage and parmesan crumble
Spinach ricotta tortellini, rustic Napoli sauce, chili oil (v)
Roasted Jap pumpkin, fennel seeds, chili, lentils, rocket salsa (gf vg)

MAINS

Slow-cooked beef, Desiree mash, creamed leek, beef glaze (gf)
Chicken breast, sautéed parsley potato, pumpkin whip, brandy cream (gf)
Pork loin, sweet potato, red cabbage, currant jus (gf df)
Rolled chicken, chickpea, sundried tomato pesto (gf df)
Beef teres, chive potato mash, refined ratatouille, jus (gf)
Barramundi, potato caper salad, caponata, romesco (gf df)
Miso eggplant, tomatoes, king brown mushrooms, harissa dressing (gf df vg)

DESSERTS

Walnut crunch, cheesecake, mint crumble, candied carrot
Chocolate pot de creme, freeze dried mandarin, spiced crumble
Honey pannacotta, apple compote, dark chocolate soil
Cheese plate: 2 cheeses, mustard fruit, frosted pecan, charcoal wafers (gf v)

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