

The Women's College
Conferences & Events

2026 Catering Menu



The Women's College
within The University of Queensland
ready to lead



BBQ Menu

\$45.00 per person | Minimum 25 people

Barbecue packages are cooked by our chefs on The Dining Hall Deck

Meats

- » Assorted gourmet sausages
- » Marinated chicken breast (DF, GF)
- » Beef steak
- » Haloumi steaks
- » Fried onion

Rolls and condiments

- » Selection of bread, bread rolls and butter portions
- » Tomato sauce, BBQ sauce, mustard, beetroot relish, tomato relish

Salad bar

- » Caesar salad
- » Garden salad
- » German-style potato salad

Add-ons

- » Cheese Board | \$9.00 per person – A selection of local and imported premium cheeses, quince paste, artisan bread, crackers and wafers

Dietary information: DF: dairy free | GF: gluten free | LF: lactose free | NF: nut free | SF: soy free | V: vegetarian

Please note: Menus are subject to change and product availability. All prices are GST inclusive. A surcharge applies for weekends or public holidays. All prices refer to a maximum 4 hour event. Additional charges will be incurred should the event go for longer than 4 hours. All images are for illustrative purposes and do not reflect the available menu.

Tea Break Menu

Arrival Tea & Coffee | \$9.00 per person | Minimum 10 people

- » Tea and coffee station with freshly brewed coffee, tea, herbal tea, milks and sugar
- » Juice, ice water and biscuits

Morning or Afternoon Tea | \$15.00 per person | Minimum 20 people

- » Tea and coffee station with freshly brewed coffee, tea, herbal tea, milks and sugar
- » Juice, ice water and seasonal fruit platter

Add one (1) item from the list below

Sweet

- » Fruit and buttermilk scones with strawberry preserve and clotted cream
- » Freshly baked assorted mini-Danishes
- » Mixed finger sweets
- » Sweet mini muffins
- » Assorted cakes and slices
- » Selection of home-baked cookies
- » Mini éclairs

Savoury

- » Mini croissants with double-smoked champagne ham and Swiss cheese
- » Mini bagels with smoked salmon, Spanish onion and capers
- » Traditional finger sandwiches with assorted fillings (includes vegetarian options)
- » Selection of Tasmanian cheeses with dried fruit, wafers and crackers (V)

Savoury hot

- » Assorted gourmet quiches (includes vegetarian options)
- » Chef's daily frittata selection (includes GF and vegetarian options)
- » Mini sausage rolls with smoky BBQ sauce
- » Mini gourmet pies with tomato sauce
- » Filo triangles with spinach and feta cheese

Asian

- » Vietnamese rice paper rolls with dipping sauce (GF, V)
- » Sushi with soy sauce and pickled ginger (GF)

Asian hot

- » Indian samosas with sweet soy sauce (V)
- » Vegetarian mini spring rolls with sweet chilli sauce (V)

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Lunch

The Sandwich Buffet, Salad Bar Lunch and Hot Lunch Buffet options come with the following inclusions:

- » Seasonal fruit platter
- » Selection of cakes and slices
- » Beverage station with freshly brewed coffee, tea, juice and iced water

Sandwich Buffet | \$45.00 per person | Minimum 25 people

Selection of traditional and artisan breads and wraps with some of following fillings:

- » Champagne ham, Swiss cheese, seeded mustard, grated carrots, alfalfa and lettuce
- » Traditional egg and lettuce
- » Tomato, avocado, grated carrots, alfalfa and lettuce
- » Chicken, avocado, pesto mayonnaise, grated carrots, alfalfa and lettuce
- » Roasted chicken, cos lettuce, egg, bacon and Caesar dressing
- » Roast beef with Mediterranean vegetable chutney, grated carrot, alfalfa and lettuce
- » Smoked salmon, Spanish onion, capers and lettuce
- » Salami, Swiss cheese, grated carrots, alfalfa and lettuce

Salad Bar Lunch | \$43.00 per person | Minimum 25 people

Select four salads from the following list:

- » Garden salad (DF, GF, LF, NF, V, vegan)
- » Curried four-bean and roquette salad (DF, GF, LF, NF, V, vegan)
- » Pumpkin, feta, pine nuts and roquette (GF, V)
- » Potato, bacon and seeded mustard mayo (GF)
- » Cherry tomato, baby bocconcini, Spanish onion and pesto-parmesan dressing (GF, V)
- » Falafel and Greek salad with feta, tomato, cucumber, Spanish onion and olives (GF, V)
- » Baby beetroot, goat cheese, spinach salad, balsamic and extra virgin olive oil (GF, V)
- » Moroccan spiced chicken, pearl couscous and spicy chickpea salad (V)
- » Thai rice noodle salad with prawns (GF)

Plus selection of artisan breads

Hot Lunch Buffet | \$50.00 per person | Minimum 25 people

- » Chef's choice of three wet dishes (one beef dish, one chicken dish, and one vegetarian dish)
- » Fragrant rice
- » Roast potato
- » Steamed vegetables

Plus two salads

Lunch Add-ons

Cheese Platter | \$9.50 per person | Minimum 25 people – Double cream brie, blue cheese, mature gourmet cheddar, goat cheese, dried fruit, nuts, wafers

Antipasto | \$11.00 per person | Minimum 25 people – Charcuterie, grilled and marinated vegetables, feta cheese, kalamata olives, two gourmet dips, Tucson croutons and crackers

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Christmas

This menu is available exclusively during November and December each year.

Both Christmas Buffet options come with the following event inclusions:

- » Christmas centrepieces
- » Bonbons
- » White linen
- » Christmas napkins
- » In-house sound system
- » Wi-Fi

Christmas Buffet
\$58.00 per person | Minimum 40 people

Cold

- » Assorted bread, butter

Salads

- » Roasted potato, crispy pancetta, peas, currents and honey mustard dressing (GF, NF, SF)
- » Roasted pumpkin, green bean, pistachio and cranberry salad (GF)
- » Green salad mix, cherry tomato, pomegranate, bocconcini, cracked almonds and balsamic glaze (GF, NF, SF)

Hot

- » Turkey breast, homemade fruit & nut stuffing and cranberry jus
- » Bourbon-infused glazed ham (GF)
- » Roasted Christmas vegetables (GF, vegan)
- » Roasted baby chats (GF, vegan)

Dessert

- » Pavlova
- » Christmas puddings and brandy custard
- » Seasonal fruit (GF, vegan)
- » Coffee, tea and iced water

Premium Christmas Buffet
\$78.00 per person | Minimum 40 people

Cold

- » Assorted bread, butter

Salads

- » Roasted potato, crispy pancetta, peas, currents and honey mustard dressing (GF, NF, SF)
- » Watermelon, feta, cranberry and rocket salad (GF, NF, SF)
- » Roasted pumpkin, green bean, pistachio and cranberry salad (GF)
- » Green salad mix, cherry tomato, bocconcini, cracked almonds and balsamic glaze (GF, NF, SF, vegan)
- » Garden salad (GF, NF, SF, vegan)

Hot

- » Turkey breast, homemade fruit & nut stuffing and cranberry jus
- » Bourbon-infused glazed ham (GF)
- » Herb and mustard coated roast beef
- » Honey garlic lemon salmon
- » Roasted Christmas vegetables (GF, vegan)
- » Roasted baby chats (GF, vegan)

Dessert

- » Pavlova with fruit
- » Christmas puddings and brandy custard
- » Sacher-Torte chocolate
- » Fruit-mince tarts
- » Seasonal fruit (GF, vegan)
- » Coffee, tea and iced water

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Day Conference Packages

Executive Conference Package – cold \$65.00 per person | Minimum 25 people

- » Arrival tea and coffee (see Tea Break Menu for further details)
- » Morning Tea (1 selection – see Tea Break Menu for further details)
- » Sandwich or salad bar buffet lunch (see Lunch Menu for further details)
- » Afternoon Tea (1 selection – see Tea Break Menu for further details)

Premium Conference Package – cold \$70.00 per person | Minimum 25 people

- » Arrival tea and coffee (see Tea Break Menu for further details)
- » Morning Tea (1 selection – see Tea Break Menu for further details)
- » Sandwich or salad bar buffet lunch (see Lunch Menu for further details)
- » Afternoon Tea (1 selection – see Tea Break menu for further details)
- » Add either a second item for either Morning or Afternoon Tea, or add one dessert or one salad to lunch (see Tea Break Menu and Lunch Menu for further details)

Executive Conference Package – hot \$75.00 per person | Minimum 25 people

- » Arrival tea and coffee (see Tea Break Menu for further details)
- » Morning Tea (1 selection – see Tea Break Menu for further details)
- » Hot lunch buffet (see Lunch Menu for further details)
- » Afternoon Tea (1 selection – see Tea Break Menu for further details)

Premium Conference Package – hot \$81.00 per person | Minimum 25 people

- » Arrival tea and coffee (see Tea Break Menu for further details)
- » Morning Tea (1 selection – see Tea Break Menu for further details)
- » Hot lunch buffet (see Lunch Menu for further details)
- » Afternoon Tea (1 selection – see Tea Break Menu for further details)
- » Add either a second item for either Morning or Afternoon Tea, or add one dessert or one salad to lunch (see Tea Break Menu and Lunch Menu for further details)

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Plated Function Packages

Two-course menu | \$68.00 per person | Minimum 25 people
Three-course menu | \$78.00 per person | Minimum 25 people

- » For alternate drop, add \$5.00 per course.
- » For one (1) drink on arrival, add \$5.50.
- » Corkage at \$8.00 per person and cakeage at \$4.00 per person is available.
- » Pre-dinner canapés can be included for \$5.00 per canapé per person (half hour service only).

Please select an entrée, a main course and a dessert from the options below. All menus include freshly brewed coffee, a selection of teas, and iced water. Bread rolls and butter are pre-set on tables.

Entrée options

- » Smoked salmon on a potato pancake with horseradish cream (DF, GF)
- » TWC classic Caesar salad with baby cos, crispy bacon, Turkish bread fingers, soft boiled egg, shaved parmesan and Caesar dressing
- » Pumpkin coconut soup with sand crab, sour cream and chives (GF)
- » Smoked salmon carpaccio with fennel and apple salad, drizzled with lime dill dressing (DF, GF, NF)
- » Prawns sautéed with garlic, served on pearl couscous salad
- » Char-grilled Mediterranean vegetables, haloumi in a mushroom cup and pesto dressing (GF, V)
- » Beef carpaccio with extra virgin olive oil, shaved parmesan and Asian greens (GF)
- » Cured salmon, pickled cucumber, radish, snow pea tendrils and raspberry sauce (GF)
- » Glazed pork belly, carrot purée and caramelised apples (GF)
- » Cooked tiger prawns, citrus salad and wasabi dressing (GF)
- » Roasted heirloom tomatoes, marinated pumpkin, Spanish onion and Persian feta (GF, V)
- » Roasted vegetable soup, chorizo chips and herbed bread croutons (GF)

Main course options

- » Prosciutto-wrapped baked chicken breast on thyme-flavoured risotto with vegetables (GF)
- » Braised lamb rump with Mediterranean vegetables and roasted garlic mash (GF)
- » Moroccan rubbed lamb rump on couscous with three-coloured carrots and coriander yoghurt
- » Charred eye fillet on basil-infused potato mash with mushroom compote and green vegetables (GF)
- » Harissa rubbed chicken breast, sweet potato mash and seasonal greens (DF, GF)
- » Baked salmon fillet on a bed of Asian vegetables, fragrant rice and coriander-lemon dressing (GF, DF)
- » Spinach and ricotta ravioli with cherry tomatoes, coated with a creamy basil-pesto sauce (V)
- » Glazed pork belly, Kipfler potatoes, sautéed cabbage, maple-flavoured pumpkin foam, caramelised apple and sticky apple jus (DF, GF, NF)
- » Baked Huon salmon, pea purée, roasted baby carrots and quinoa (GF)
- » Eye fillet, roasted thyme zucchini, baked baby chats, onion confit and balsamic jus (GF)
- » Roasted pumpkin, zucchini and walnut raisin salsa (DF, GF, V)

Dessert options

- » New York style baked cheesecake with drunken berries
- » Coconut panna cotta with mango salad (DF, GF, vegan)
- » Sticky date pudding with butterscotch sauce
- » Individual pavlova with seasonal fruit and clotted cream (GF)
- » Dark chocolate tart with salted caramel sauce (GF)
- » Blue cheese mousse and pear salad with almond bread
- » Individually plated imported and local cheeses served with dried fruit and wafers

Note

Cakeage: \$6.00pp

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Canapé Packages

Canapé Package 1 | \$20.00 per person | Minimum 25 people

3 canapés; 1 – 1.5 hours

Canapé Package 2 | \$28.00 per person | Minimum 25 people

5 canapés; 2 – 2.5 hours

Additional information

- » Additional canapés (minimum of 20 pieces per flavour) are \$5.50 per piece
- » Ask us about our Infinity Menus
- » Upgrade your event by adding one or more of our substantial extras

Canapé selections

Cold

- » Rare roast beef, petite rosti and caramelised onions (GF)
- » Thai-style chicken salad filo cup
- » Vegetable tartlet (GF, V)
- » Assorted sushi with wasabi and soy sauce (includes GF, V and vegan options)
- » Vietnamese rice paper rolls with dipping sauce (includes GF, V and vegan options)
- » Decompressed watermelon with goat cheese and cayenne dusting (GF)
- » Rock melon, blue cheese and Serrano ham (GF)
- » Smoked salmon, cream cheese and dill roulade with crispy toast
- » Blackened tuna and wakanabi cracker (GF)
- » Huon salmon tartar pastry cup
- » Zesty prawn and snow pea (GF)
- » Assorted mini gourmet pies with tomato chutney
- » Sausage rolls and smoky BBQ sauce
- » Mini mignons and caramelised onions (GF)
- » Selection of cocktail quiches (includes GF, V and vegan options)
- » Bite-sized frittatas (includes GF, V and vegan options)
- » Moroccan spiced chicken lollipops with hummus
- » Baked mushroom and three cheese filling (GF, V)
- » Selection of gyoza with chili-lime-soy dipping sauce
- » Vegetable samosas and kecap manis (V)
- » Spicy onion bhajis and minted yoghurt (GF, V)
- » Spinach and ricotta cheese in filo pastry (V)
- » Mini falafel and beetroot salsa (GF, V, vegan)

Hot

- » Thai-style fish cake with sweet chili sauce (GF)
- » Cajun meatballs with yoghurt-lime sauce (GF)

Sweet

- » Chocolate mousse tart (GF)
- » Mini éclair
- » Assorted mini sweets

Add-ons

Cheese board | \$9.50 per person | Minimum 25 people

Selection of local and imported cheeses, dried fruits, quince paste crackers, wafers and artisan bread

Antipasto platter | \$11.00 per person | Minimum 25 people

Continental style charcuteries, grilled marinated Mediterranean vegetables, olives and artisan bread

Dips | \$10.50 per person | Minimum 25 people

Chef's selection of three dips, crudities, crackers and artisan bread

Noodle box | \$9.50 per person | Minimum 25 people

8 oz. pail, minimum of 25 per flavour

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Beverages Menu

Standard Beverage Package Minimum 25 people

Options:

- » 2 hours – \$41.00 per person
- » 3 hours – \$47.00 per person
- » 4 hours – \$54.00 per person

Includes:

- » House sparkling wine
- » House sauvignon blanc
- » House shiraz
- » Beer (mid strengths and full strengths)
- » Soft drinks and juice

Premium Beverage Package Minimum 25 people

Options:

- » 2 hours – \$47.00 per person
- » 3 hours – \$57.00 per person
- » 4 hours – \$66.00 per person

Includes:

- » Premium sparkling wine
- » Premium pinot grigio
- » Premium sauvignon blanc
- » Premium rosé
- » Premium shiraz
- » Beer (mid strengths and full strengths)
- » Soft drinks and juice

Drink on Arrival | \$6.00 per person | Minimum 25 people

One drink per person from the Standard Beverage Package

Cash Bar

Fixed cost charged to the event:

- » 2 hours – \$45.00 per person
- » 3 hours – \$55.00 per person
- » 4 hours – \$63.00 per person

Cost per drink to be paid by attendees:

- » Standard wine (glass) – \$10.00
- » Standard wine (bottle) – \$40.00
- » Premium wine (glass) – \$14.00
- » Premium wine (bottle) – \$56.00
- » Beer (mid strengths and full strengths) – \$8.00
- » Soft drinks and juice – \$4.00

Note

Further details about wine selection for the Standard Beverage Package, Premium Beverage Package and Cash Bar are available on request.

Corkage: \$10.00pp

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Conferences & Events

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For further details about our menus, accommodation, conferences and events or to make a booking, visit our website at womens.uq.edu.au/venue-hire/ or contact our Conference & Events Manager:

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