



Formal buffets

UNSW External:

Guide to menus

The menus that follow are samples, our menu changes seasonally to ensure variety, seasonality and sustainability.

The menu available for your event will be dependent on the facilities in the venue you have selected. In some venues additional kitchen equipment may need to be hired or a limited menu selection may be available.

Formal buffet package	2
Feast of shared platters package.....	3
Beverage packages	4

All pricing is GST inclusive.

Sunday and public holiday prices will be quoted separately including surcharge.

Formal buffet package

Side buffet is set for guests to approach and help themselves

Sample Menu 1

Roast fillet of beef with roasted potatoes, horseradish cream and mustards
Sautéed rosemary scented pumpkin gnocchi and zucchini with freshly shaved parmesan

Avocado, asparagus and cherry tomato salad
Green bean and rocket salad with hazelnuts and eschalots

Selection of seeded sourdough rolls

Fresh fruit platter
Selection of cheese and lavoshe

Sacred Grounds organic Fair Trade coffee and a selection of Hampstead organic Fair Trade teas with biscotti

Sample Menu 2

Fillet of barramundi steamed in banana leaf with Balinese curry, lime and spicy tomato sambal
Mussaman pumpkin and sweet potato curry with chickpeas and green peas
Steamed Jasmine rice

Swiss brown mushroom, edamame bean and roast red capsicum salad
Pickled vegetables and fried tofu in a rice paper roll

Selection of seeded sourdough rolls

Fresh fruit platter
Bite-size crepe with caramelised banana and coconut caramel

Sacred Grounds organic Fair Trade coffee and a selection of Hampstead organic Fair Trade teas with biscotti

Pricing

Formal buffet, \$74.40
Please select a beverage package from the pages following

Add canapés on arrival, \$9.95
Chef's selection of 3 canapés served over 30 minutes



Feast of shared platters package

Guests seated at banquet tables, the platters are placed in the middle of the table for guests to share

Sample Menu 3

Platters of pappadums with cucumber raita, mango pickle, banana and coconut
Hokkien noodle, snow pea and cherry tomato salad with honey soy
Sweet potato and Thai basil tart
Balinese mixed vegetable salad

Queensland barramundi fillets steamed with ginger, shallots, soy and sesame
Korean BBQ style slow cooked beef
Nasi goreng with green bean and ginger salad, and warm roasted peanut sauce

Yum cha style egg custard tart
Ruby grape fruit jube with compressed apple

Sacred Grounds organic Fair Trade coffee and a selection of Hampstead organic Fair Trade teas

Sample Menu 4

Pan-fried mushrooms with chilli and garlic
Tortilla (Spanish potato omelette)
Fresh corn, roast capsicum and broccoli salad with mustard seed and almond
Green salad with lemon and extra virgin olive oil

Sliced sourdough bread

Tapas-style garlic prawns
Saffron paella with seared white balsamic mushrooms, green peas and cauliflower florets
Albondigas - beef meatballs with spicy tomato sauce

Pistachio and white chocolate macaron
Peanut butter and strawberry jelly bars

Sacred Grounds organic Fair Trade coffee and a selection of Hampstead organic Fair Trade teas

Pricing

Table buffet, \$88.55
Please select a beverage package from the pages following

Add canapés on arrival, \$9.95
Chef's selection of 3 canapés served over 30 minutes



Beverage packages

	House	Premium	Soft drinks only
1 hour	\$16.05	\$28.45	\$12.15
1.5 hours	\$19.90	\$32.85	\$14.65
2 hour	\$23.75	\$36.40	\$16.85
2.5 hours	\$27.30	\$40.00	\$18.25
3 hour	\$30.90	\$43.60	\$19.65
3.5 hours	\$33.90	\$46.85	~
4 hour	\$37.25	\$50.45	~
Per hour after 4	\$8.90	\$9.95	~

House package

Tesabella NV Sparkling Chardonnay Pinot Noir
 Kudos Sauvignon Blanc
 Kudos Cabernet Sauvignon
 Local and light beers
 Orange juice, soft drinks, mineral water

Premium package

Croser NV
 Cherubino Pedestal Sauvignon Blanc Semillon
 Bests Bin 1 Shiraz
 James Boags and Cascade Light
 Orange juice, soft drinks and mineral water



What do we do with surplus food?

Gastronomy supports OzHarvest and Gastronomy Director Miccal Cummins is an OzHarvest ambassador.

Once our functions and events are finished, OzHarvest collect any excess fresh food and deliver it to charities which support the disadvantaged and at risk communities in Sydney

Gastronomy is the proud recipient of an UNSW Environmental Achievement & Leadership Awards, which recognises outstanding environmental initiative.

