

The Women's College  
Christmas Menu



The Women's College  
with the University of Queensland  
ready to lead

Conferences & Events  
The Women's College



## At Your Service

The Women's College believes in delivering the highest quality fresh foods in a creative style. Ever mindful of budget, our culinary professionals focus on meeting individual needs while exceeding expectations. The requirements of those with food allergies or limitations to their diet are tastefully met.

Whether a high tea, anniversary party, an educational conference or an extravagant multi-course dinner, we are here to ensure every occasion is one to remember. In addition to the beautiful presentation of prepared dishes, our professional staff will tend to all guests' needs.

To view all our detailed menus, visit [www.womens.uq.edu.au/portfolio\\_category-menus](http://www.womens.uq.edu.au/portfolio_category-menus)

For further details about accommodation, conferences and events or to make a booking, contact our Conference & Events Manager.

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College Road, St Lucia QLD Australia

Telephone: +61 (07) 3377 4500

Email: [conferences@womens.uq.edu.au](mailto:conferences@womens.uq.edu.au)

Website: [www.womens.uq.edu.au/booking-enquiries](http://www.womens.uq.edu.au/booking-enquiries)



## Christmas Buffet

\$48.00 per person

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### Cold

Assorted bread, butter

### Salads

Roasted potato, crispy pancetta, pea, 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, cranberry jus

Bourbon-infused glazed ham (GF)

Roasted Christmas vegetables (GF, vegan)

Roasted baby chats (GF, vegan)

### Dessert

Pavlova

Christmas puddings, brandy custard

Seasonal fruit (GF, vegan)

### Coffee, tea & iced water

\$68.00 per person

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### Cold

Assorted bread, butter

### Salads

Roasted potato, crispy pancetta, pea, currents and honey mustard dressing (GF, NF, SF)

Watermelon, fetta, 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, 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, brandy custard

Sacher-Torte chocolate

Fruit-mince tarts

Seasonal fruit (GF, vegan)

### Coffee, tea & iced water

*DF: dairy free | GF: gluten free | LF: lactose free | NF: nut free | SF: soy free | V: vegetarian | pp: per person*

**Please note:** Menus are subject to change and product availability. | All prices are GST inclusive.

All prices refer to a maximum 4 hour event. Should the event go for longer than 4 hours additional charges will be incurred.

## Christmas Two-Course Meal

\$65.00 per person single drop  
\$70.00 per person alternative drop

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Bread roll and butter

### Main

Oven-baked salmon, smashed potato, fennel apple compote, crème fraiche

Seared eye fillet, baby carrots, potato, mushroom, Café de Paris butter

### Dessert

Pavlova, cream and fresh berries

Chocolate Sacher-Torte with Kirsch-soaked cherries

Bread and butter pudding with gingerbread rum custard

Coffee, tea & iced water



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## Add-ons

### For buffet and two-course meal options

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#### Pre lunch/dinner drinks

Chef's choice of two (2) × canapés	\$10.00 pp
Glass of standard wine or beer	\$6.00 pp

#### Cold

Oysters, lemons wedges (GF)	\$35.00 / dozen
Prawns with dipping sauce (GF)	\$35.00 / kg
Smoked salmon with condiments (GF)	\$8.00 pp
Sushi, pickled ginger, wasabi, soy sauce (GF)	\$7.00 pp
Sashimi platter (GF)	\$13.00 pp
Vietnamese rice paper rolls (GF, incl. V and vegan options)	\$7.00 pp

#### Hot

Pumpkin and goats cheese frittata (GF, V)	\$4.50 pp
Mustard herb crusted beef (GF)	\$7.00 pp
Baked Huan salmon (GF)	\$7.00 pp

#### Dessert

Christmas stollen (traditional German Christmas cake)	\$35.00 / platter
Selection of continental Christmas cookies	\$25.00 / platter
Christmas pudding ice cream	\$5.00 pp

## Event inclusions

### The following are included within the buffet and two-course meal packages

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- Christmas centrepieces
- Bonbons
- White linen
- Christmas napkins
- In-house sound system
- Wi-fi
- A dedicated supervisor

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## Beverage packages

### Standard Beverage Package

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Habitat Sparkling Wine

Habitat Semillon Sauvignon Blanc

Habitat Shiraz

Beer (mid strengths and full strengths)

Soft drinks and juice

Punch

1 hour	\$32.00 pp
2 hours	\$39.00 pp
3 hours	\$45.00 pp
4 hours	\$52.00 pp

### Premium Beverage Package

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Sparkling Chardonnay Pinot Noir – South Australia

Pinot Gris – Adelaide Hills, SA (2021)

Chardonnay – Adelaide Hills, SA (2018)

Tempranillo Rosé – Mt Barker, WA (2023)

Pinot Noir – Great Southern, WA (2023)

Cabernet Merlot – Margaret River, WA (2021)

Beer (mid strengths and full strengths)

Soft drinks and juice

Punch

1 hour	\$35.00 pp
2 hours	\$45.00 pp
3 hours	\$55.00 pp
4 hours	\$63.00 pp

### Non-Alcoholic Beverage Package

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Coke

Coke (no sugar)

Lemonade

Ginger ale

Soda water

Juices

1 hour	\$12.00 pp
2 hours	\$20.00 pp
On consumption	\$4.00 per glass

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## Beverages on consumption

### Standard wines

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Habitat Sparkling Wine

Habitat Semillon Sauvignon Blanc

Habitat Shiraz

\$27.00 per bottle

\$7.00 per glass

### Premium wines

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Sparkling Chardonnay Pinot Noir – South Australia

Pinot Gris – Adelaide Hills, SA (2021)

Chardonnay – Adelaide Hills, SA (2018)

Tempranillo Rosé – Mt Barker, WA (2023)

Pinot Noir – Great Southern, WA (2023)

Cabernet Merlot – Margaret River, WA (2021)

\$40.00 per bottle

\$10.00 per glass

### Other drinks

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Beer (mid and full strengths)

\$8.00 per stubbie (375 ml)

Soft drinks and juice

\$4.00 per glass

Punch

\$4.00 per glass



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