
Corporate Catering Packages



Conference packages

Silver Half day package

Minimum 10 guests

\$39.90pp*

Inclusions:

On Arrival

Tea, coffee, water

Morning or Afternoon Tea

Tea, coffee, water

Chefs selection of mini muffins

Lunch

Tea, coffee, juice

Choose two options from individual packed lunches (1pp)

*inclusive of staffing

Silver Full day package

Minimum 10 guests

\$47.00pp*

Inclusions:

On Arrival

Tea, coffee, water

Morning Tea

Tea, coffee, water

Chefs selection of mini muffins

Lunch

Tea, coffee, juice

Choose two options from individual packed lunches (1pp)

Selection of hot savouries (1pp)

Fruit Platter

Afternoon Tea

Tea, coffee, water

Raspberry & chocolate lamingtons

*Inclusive of staffing



Conference packages

Gold Half day package

Minimum 10 guests

\$45.90pp*

Inclusions:

On Arrival

Tea, coffee, water

Morning Tea or Afternoon Tea

Tea, coffee, water

Chefs selection of sweet loaves

Lunch

Tea, coffee, juice

Choose two options from hot dishes; beef stroganoff, butter chicken, veal scallopini, roasted vegetable+ chickpea tagine.

Served with pilaf rice and breads

Selection of hot savouries

Fruit Platter

*Inclusive of staffing

Gold Full day package

Minimum 10 guests

\$57.90pp*

Inclusions:

On Arrival

Tea, coffee, water

Morning Tea

Tea, coffee, water

Chefs selection of sweet loaves

Lunch

Tea, coffee, juice

Choose two options from hot dishes; beef stroganoff, butter chicken, veal scallopini, roasted vegetable+ chickpea tagine.

Served with pilaf rice and breads

Selection of hot savouries

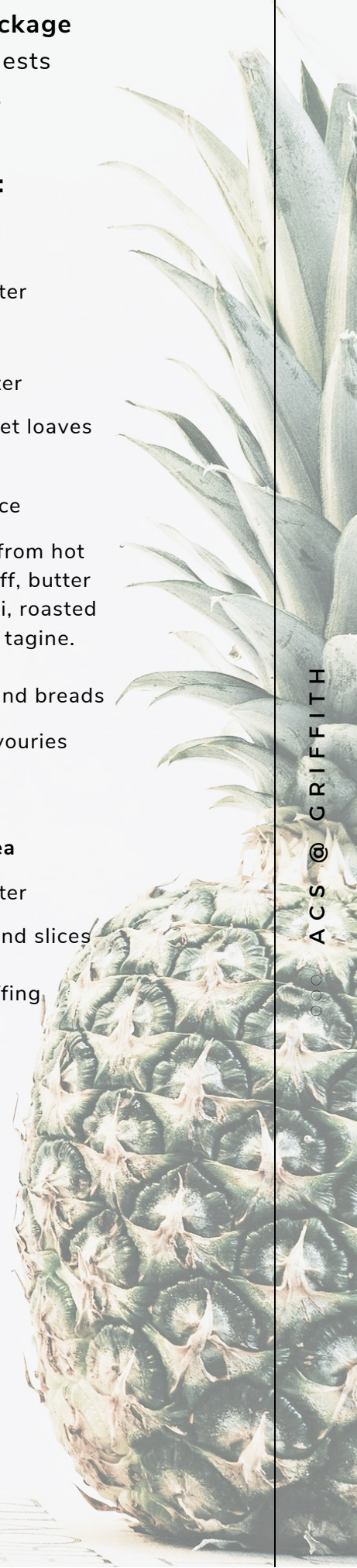
Fruit Platter

Afternoon Tea

Tea, coffee, water

Assortment of cakes and slices

*Inclusive of staffing



Individual boxed caterings options

Minimum 5 per option

Breakfast

Breakfast Pack \$16.00pp

Sweet danish pastry, Pumpkin & fetta frittata,
Greek yoghurt & museli pot, grapes

Morning Tea/Afternoon Tea

Small Break Pack \$9.00pp

Mini muffin, House sweet loaf, butter tab, grapes

Sweet & Savoury Break Pack \$14.00pp

Petite smoked ham & cheese croissant, Portuguese
tart, Sweet slice, Dehydrated fruits

Healthy break Pack \$15.00pp

Dip pot, Carrot & cucumber crudités, Oatmeal
crackers, Lavosh, Kenilworth cheddar (80gm),
Raw slice, Dehydrated fruit, grapes

Lunch

Meeting Lunch Pack \$16.00pp

Half Tandoori wrap, Half Ham+ brie baguette,
sweet slice, strawberries, grapes

Salad Lunch Pack \$15.50

Salad bowl - chicken pesto pasta or chicken Caesar
salad, sweet slice, grapes

Ploughmans bento box \$17.90pp

Deli meats - pastrami, chicken breast, roast beef,
Cheddar cheese, Potato salad, Boiled egg, mayo,
pickles, roasted capsicum & Sourdough bun

Asian bento box \$17.90pp

Udon noodles, Teriyaki chicken, Glass paper roll,
salad, Kewpie mayo

Dietary options

Minimum 1 per option

Vegetarian Pack \$16.90

Chef's selection vegetarian filling gourmet
sandwich, Chef's selection of 2 sweets,
seasonal fruit skewer

Vegan & DF Pack \$16.90

House made vegan friendly salad pot,
Vegan glass paper roll, Chef's selection
sweet treat, seasonal fruit skewer

Gluten Free Pack \$16.90

House made vegetarian gluten free
sliders, Chef's selection gluten free sweet,
seasonal fruit skewer

Vegan/ GF Break Pack \$9.90

Raw slice | apricot & coconut bliss ball |
fruit skewer

GRAB N GO BAGS

Minimum 5 per option

Sandwich bag \$10.90pp

Traditional Sandwich
Bottle of water

Gourmet bag \$15.00pp

Traditional Sandwich or Wrap
mini chocolate bar
whole piece of fruit
Bottle of water



Lunch Options

INDIVIDUAL

Minimum of 5 per order

Working Sandwiches \$8.20pp

Roast beef, Swiss cheese, onion relish
Chicken, Pesto, Mixed leaves
Smoked ham, Cheddar cheese, Tomato relish
Egg, Chive mayo
Carrot, Cheddar, Hummus

Gourmet Breads \$10.50pp

Selection of:
Roast beef baguette
Chicken schnitzel baguette
BLT ciabatta
Falafel ciabatta
Salmon sliders

*Surcharge of \$3pp applies for Gluten free, Vegan & Dairy free individual sandwich options

PLATTERS

Finger Sandwiches \$89.00

Roast beef, Swiss cheese, onion relish
Chicken pesto, mixed leaves
Smoked ham, cheese, tomato relish
Tuna caper salad
Egg, chive mayo
Carrot, cheddar, hummus
12 sandwiches, 36pcs

Point Sandwiches \$75.00

Roast beef, Swiss cheese, onion relish
Chicken, pesto, mixed leaves
Smoked ham, cheddar cheese, tomato relish
Egg, chive mayo
Carrot, cheddar, hummus
10 sandwiches, 40pcs

Wrap Platter \$110.00

Tandoori chicken, mixed leaves, cheese, minted yoghurt
Roast beef, spinach, SDT, Swiss cheese, Mustard mayo
Roast pork, apple slaw, Ranch dressing, fried shallots
Roast capsicum, roasted sweet potato, fetta, eggplant, rocket, hummus
20 pieces per platter

Baguette Platter \$88.00

Smoked salmon, cream cheese
Roast beef, Swiss cheese, rocket, onion jam
Smoked ham, Swiss cheese, mustard
Chicken schnitzel, cheddar, mixed leaves, aioli
8 whole baguettes cut in half per platter

Gourmet Breads Platter \$88.00

Roast chicken, avocado, herb mayo
Smoked ham, salad greens, seeded mustard mayo
Roast beef, roast capsicum, cheddar, Dijon mustard
Falafel, fetta, salad, basil pesto mayo
16 half pieces per platter

Mini Ciabatta Platter \$59.90

Crispy chicken, cheese, baby spinach, mayo
BLT - Bacon, lettuce, tomato
Pulled pork, slaw, Crispy shallots
Falafel, sweet potato, eggplant, mixed leaves
12 pieces per platter

Please note no variations can be made to platters.

Morning/Afternoon Tea options

Something Sweet

Cookies

Individual - \$2.50 each
Platter- \$24.00 (12pcs)
Platter - \$38.00 (20pcs)

Choc Chip, White Choc, Apricot, Almond, Anzac

Danishes

Individual - \$2.50 each
Platter- \$36.00 (12pcs)
Platter - \$90.00 (30pcs)

Mini Muffins

Individual - \$2.50 each
Platter- \$30.00(12pcs)

White chocolate and blueberry, Triple chocolate,
Orange and poppy seed

Mini Lamingtons

Individual - \$2.50 each
Platter- \$30.00(12pcs)

Mini Doughnuts

Individual - \$2.50 each
Platter- \$30.00 (12pcs)

A selection of:
Caramel, Berry, Apple

Cakes & Slices

Platter- \$39.90 (20pcs)
Platter - \$95.00 (50pcs)

A selection of:
Triple choc cake | carrot & walnut cake | banana
cake | lemon & yogurt slice | Oreo cookie slice

Scones

Individual - \$3.00 each
Platter- \$30.00 (12pcs)

Served with jam & cream

Seasonal Fruit Platter

Small - \$49.00 (5-10 guests)
Large- \$89.00 (11-20 guests)

Dietaries

Macarons (GF)

Individual - \$3.50 each
Platter- \$43.50 (12pcs)

selection of flavours including chocolate,
pistachio, caramel, berry

Vegan sweet slice (DF/VEGAN)

Individual - \$5.50 each

Something Savoury

Savoury Scrolls

Individual - \$3.50 each
Platter- \$49.00 (15pcs)

House made scrolls - Roasted capsicum and
parmesan, Cheddar and vegemite, Basil
pesto and parmesan

Hot Mixed Savouries

Platter- \$115 (40pcs)

Petite pies (10), Mini sausage roll (10),
House baked scroll (10), Spinach & feta
parcel v (10)

Traditional Favourites

Platter- \$59.00 (20pcs)

Petite pies (12), Mini sausage roll (8)

Petite savoury Croissants

Platter- \$60.00 (16pcs)

smoked ham & cheddar (8), SDT & feta (4),
pesto | parmesan (4)

Arancini Platter

Small Platter- \$29.90 (10pcs)
Large Platter- \$89.00 (30pcs)

Indian Samosas

Platter- \$70.00 (20pcs)

A selection of vegetarian samosas.

Cheese Platter

\$100.00

Selection of 3 cheeses: soft, blue & hard, gin
gin & dry dehydrated fruits, mixed nuts,
Beerenberg paste pot, crackers & lavosh

Crudite & Dips Platter

\$60.00

Hummus, beetroot & fetta, & tzatziki dip,
crudites of carrot, celery & capsicum, served
with fresh Turkish bread, pita crisps and
grissini.

Canapes

3 hot canape & 3 cold canape \$24.90

4 hot canape & 4 cold canape \$32.50

6 hot canape & 6 cold canape \$41.00

Cold Canape

Truffled mushroom and chive tart, whipped goats cheese (v)
Vietnamese rice paper roll, green Nham Jim, toasted sesame (vn)(gf)
Rare roast beef crostini, pickled eggplant, fetta, dried olive
Peking duck pancake, cucumber, spiced plum & hoi sin sauce (df)
Smoked Salmon, crème fraiche, chive, blini
Citrus cured salmon, confit fennel, witlof, caper, mint, roe (gf)
Prosciutto, melon, preserved lemon, goats curd, dukkah (gf)
Crab and prawn mini slider, citrus cream, chive
Creamed fetta tart, sugar cured tomato, green olive paste, basil (v)

Hot Canape

Wild mushroom, pecorino cheese arancini, smoked paprika aioli (v)(gf)
Karaage fried chicken, nori aioli, nori salt (gf)(df)
Popcorn pork belly, apple slaw, sriracha aioli, crispy shallot (gf)(df)
House made fish cakes, tartare sauce (gf)
Spiced zucchini pakora, pear & mint relish (v)(gf)
Lime & ginger chicken skewer, teriyaki sauce (gf)
Roasted portobello mushroom, rosemary & taleggio pizzette (v)
Chickpea and kumara falafel, spiced yoghurt, toasted grains (v)
Slow braised beef pie, tomato relish
Middle Eastern spiced lamb kofta, garlic yoghurt, mint (gf)

Bigger bites

\$7.50 each

BBQ pulled Pork, slaw slider
Classic American cheeseburger, pickles, mustard, cheddar slider
Southern fried chicken slider, slaw, buttermilk ranch dressing slider
Pork tonkatsu slider, crunchy slaw, pickled pear, sriracha
Peking duck bao bun, hoi sin, pickled cucumber, coriander
Portobello mushroom slider, herbed ricotta, confit peppers (v)

Fork & Talk

\$11.50 each

Slow cooked pork adobo, jasmine rice (g)(df)
Crumbed whiting white, fries, lemon, tartare
Butter chicken, steamed basmati rice, naan bread, coriander
Hokkien noodle, satay chicken, vegetable (vegetarian option available on request)
Green chicken curry with steamed jasmine rice & bok choy (gf)(df)
Braised beef in red wine with parmesan scented soft polenta (gf)
Roast beef, root vegetable, red wine jus (gf, df)
Chipckpea, vegetable korma, jasmine rice, pappadum (vg, df, gf)

**Staffing & equipment charges not included, please contact us for
a customised quote**

Gourmet BBQ

Select 3 items from the grill and 2 items from the salads
\$38.50 pp, minimum 40 pax

From The Grill

Atlantic salmon, citrus and herb aioli (gf)
80g eye fillet steak, caramelised onion jam (gf)
Lemon and herb grilled chicken breast (gf)
Middle Eastern spiced lamb kofta, garlic yoghurt, mint (gf)
Pork and fennel sausage, chunky arrabbiata sauce (gf)
Grilled eggplant, courgette and capsicum skewer, salsa verde (v)(gf)

Salads

Pearl couscous with charred vegetables
Garden salad
Traditional Caesar salad
Kaleslaw
German potato
Greek salad
Pesto, spinach, roast pumpkin pasta salad

Served with fresh baked bread rolls and butter

Aussie BBQ

Included from the grill and select 3 salads
\$29.90 pp, minimum 40 pax

From The Grill

80g Rib fillet steak (gf)
Lemon and herb grilled chicken breast (gf)
Pork and fennel sausage, chunky arrabbiata sauce (gf)

Salads

Garden salad
Traditional Caesar salad
Kaleslaw
German potato
Greek salad

Served with fresh baked bread rolls and butter

Staffing & equipment charges not included, please contact us for
a customised quote

Food Stations

\$19.50pp, minimum 20 guests per station

Lamb Yiros

Marinated butterflied shoulder of lamb, served with frilled pita, tabbouli, tzatziki, garlic scented labneh, red onion, cucumber & haloumi

Thai

Spicy Thai prawn salad, pork banh mi, fragrant herbs, chilli, beef massaman, roasted peanut, coriander, assorted satay skewers, mint yoghurt.

Poke

Assorted grains, rice, legumes and steamed vegetables, soy, pickled ginger, wasabi, fresh sliced salmon, poached chicken or tofu

Tastes of India

Beef korma, rice, raita, mini tandoori chicken naandwiches, papadums, assorted samosa, kofta, pakora, condiments.

Antipasto

Chef's selection of continental cold cut meat's & salamis, grilled & marinated vegetables.
Chef's selection of 3 cheeses, fresh & dried fruit, lavosh & a selection of breads.

Roast Carvery

Your choice of:

Mustard crusted roast beef sirloin,
Slow roasted pork shoulder, confit garlic, rosemary
Honey spiced baked leg ham, pan juices, wood herbs.

Served with a selection of crusty bread rolls, condiments, relish and sauces

Staffing & equipment charges not included, please contact us for a customised quote

Formal Dining

2 Course: \$55.00(Entrée & main or main & dessert)

3 Course: \$69.00(Entrée, main & dessert)

Sides: \$8.00pp

Alternate drop surcharge: \$4.00pp

Entrée

Sugar cured salmon, cucumber, pickled enoki, soy mirin, roe (gf)
Sous-vide chicken, heirloom carrot, labneh, sesame brittle, pistachio (gf)
Pork belly, fig jam, apple, celery leaf, golden raisin, sherry (gf)(df)
Roasted mushrooms, soft polenta, pine nut gremolata, pecorino (v)(gf)
Jamon serrano, witlof, pickled pear, gorgonzola, walnut, citrus (gf)

Main Course

Crisp pork belly, lentil fricassee, pancetta, carrot puree, caramel (gf)
Free range chicken breast, cauliflower, asparagus, tuscan cabbage, truffle cream
Seared barramundi, pickled beans, prosciutto, curd, tomato fondue (gf)
Beef sirloin, grains, onion, fondant potato, jus (gf)
Confit duck leg, wild mushrooms, garden pea, soya bean, kale, sage (gf)
Roasted cauliflower steak, warm tahini, toasted grains, verde oil, sumac (vg)

Dessert

Dark chocolate mousse, cherry gel, chocolate crumb, berries (gf)(n)
Chocolate fudge brownie, miso caramel, vanilla cream, berries (gf)(n)
Vanilla yoghurt panna cotta, saffron caramel, pistachio nut crumble (gf)(n)
Wine poached pear tart, almond frangipane, citrus cream, caramel (n)
Vegan white chocolate coconut mousse, seasonal fruit, berries (vg)
Selection of Australian farmhouse cheeses with lavosh & dried fruit

Sides

Please select two, served to the middle of the table

HOT

Maple roasted chats, parmesan powder, herb salt (vg)(gf)
Steamed broccolini and asparagus, caper butter, chive (v)(gf)
Asian greens, oyster sauce & sesame seeds
Roasted cauliflower, warm tahini, verde, toasted grains, sumac (v)

COLD

Spinach salad, garden pea, soya bean, mint, balsamic (v)(df)(gf)
Mixed leaf salad w house dressing(v)(df)(gf)
Baby cos, parmesan, anchovy, citrus dressing, chive (gf)

Staffing & equipment charges not included, please contact us for a customised quote

Beverages

Meeting Beverages

Tea & Coffee Buffet

Ordered with food - \$3.80 each

Without food - \$5.20 each

freshly brewed Merlo coffee, Dilmah teas, full cream, skim & soy milk. Includes crockery.

Juice

2L juice (Apple or Orange) - \$8.20

Impressed juice 350ml - \$4.60 each

OJ, Apple & Tropical

Bottled Water

600ml still water - \$4.00

450ml Sparkling water - \$4.95

750ml Sparkling water - \$7.35

Soft drink

600ml- \$4.95

1.25L - \$4.60

Coke, Coke no sugar & Sprite

Alcoholic Beverages

House Wine

from \$29.00 each

Brut, Sauvignon Blanc, Chardonnay & Shiraz

Beer

Heavy - \$8.00

Mid Strength - \$7.00

Light - \$6.00

Beverage packages on request

Staffing

Staffing costs are quoted additionally to menu costs. ACS will supply RSA trained and experienced food and beverage attendants and chefs as per menu requirement.

Ratio - Staff : Guest

Cocktail menu	Station menu	Formal dining
F+B Attendants 1:25	F+B Attendants 1:25	F+B Attendants 1:15
Chefs 1:60	Chefs 1:60	Chefs 1:30
Supervisor 1:150	Supervisor 1:150	Supervisor 1:80

Rate - Staff : Per hour

Waiters	Chefs	Supervisor
Mon-Fri \$50.35	Mon-Fri \$56.48	Mon-Fri \$56.48
Saturday \$56.48	Saturday \$62.98	Saturday \$62.98
Sunday \$62.98	Sunday \$75.37	Sunday \$75.37

Terms and Conditions

All menus listed are inclusive of GST

Ordering

- Cut off - All catering requirements to be placed by 12pm, three business days prior to the catering date. Catering orders placed after this date will incur a booking fee and subject to availability.
- Minimum spend - of \$90 (Inclusive of GST) applies to each catering order/location.
- Final numbers - To be confirmed two business days prior to catering. Any numbers increases past this date will be confirmed at the discretion of catering team.
- Menu - No substitutions or alterations can be made to the menu items. Custom items can be created for your event needs. Please speak to your ACS venue manager for options.
- Dietary requirements - ACS @ Griffith caters for standard dietary requirements -Gluten free, Dairy free, Nut Free, No seafood, Vegan & Vegetarian within menu options listed. All other dietary requirements are to be requested via catering team and additional charges applied when applicable
- Delivery charges - Delivery included for all orders delivered at Griffith University- Nathan Campus between 08:00am & 3:00pm. Charges for out of hours or to Griffith University - Mt Gravatt or Southbank campus will be quoted on individual catering orders. ACS does not cater for Griffith University - Gold Coast or Logan.
- All catering is served in disposable catering trays with disposable cutlery, crockery, and cups. Orders required to be served on platters with reusable crockery will incur a fee.

Cancellations

- Catering cancelled with less than 48hrs notice will be charged 100% of the catering invoice. Catering cancelled prior to 48hrs will be refunded the full amount, minus any incurred fees.
- If cancelled due to government imposed restrictions ACS @ Griffith will refund 90% of any orders if 24hrs notice is given or 100% to transfer the booking to another date. Any orders post this time frame will be at the discretion of the caterer.

Room Bookings

- ACS @ Griffith takes no responsibility for any room bookings outside of the Uni bar & Sammy G's. Client to arrange bookings through Griffith University separately. Client must confirm collection time for orders with tea and coffee buffet or orders requiring crockery.

Terms and Conditions Continued

Invoicing & Beverages on Consumption

- All invoices to be paid 24hrs prior to function or catering delivery. Payment can be made using credit card via ACS emailed invoice link.
- Beverages on consumption - Only applies to events that are staffed by the catering team. A valid credit card must be recorded to ACS venue manager, to be charged on the day of event or post event.

Confirmation and quotes

- Tentative bookings will be held for seven days, at which time your confirmation will need to be made by signing the quote or written confirmation. Catering will only be confirmed once final payment is made.
- It is the responsibility of the persons ordering to ensure all details are correct including and not limited to; billing details, event date, catering requirements, equipment & room location.

Breakages and loss

- Clients are responsible for any costs associated with loss, theft, damage or breakages of ACS @ Griffith equipment, on loan or in use for functions.

Contact Information

For questions, comments and tailored solutions

Phone
3857 6631

Email
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