



# Catering Menu

Gippsland Campus

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Federation University Australia acknowledges the Traditional Custodians of the lands and waters where our campuses, centres and field stations are located and we pay our respects to Elders past and present. We extend this respect to all Aboriginal and Torres Strait Islander and First Nations Peoples.

The Aboriginal Traditional Custodians of the lands and waters where our campuses, centres and field stations are located include:

<b>Wimmera</b>	Wotjobaluk, Jaadwa, Jadawadjali, Wergaia, Jupagulk
<b>Ballarat</b>	Wadawurrung
<b>Berwick</b>	Boon Wurrung and Wurundjeri
<b>Gippsland</b>	Gunai Kurnai
<b>Nanya Station</b>	Mutthi Mutthi and Barkindji
<b>Brisbane</b>	Turrbal and Jagera

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Federation University is committed to creating an inclusive, safe and supportive culture that allows all members of our community to be known, seen and to contribute and participate as their whole selves.

We welcome and celebrate the LGBTIQA community.





## Let us bring your next conference or event to life.

Federation University Australia, Gippsland Campus offers a unique range of flexible spaces catering to a wide variety of uses and events.

Our modern, on trend catering services compliments our unique conference and events venues.

Functions may range from intimate gatherings, small meetings, large conferences, planning days, cocktail events, sit-down dinners and weddings through to concerts and balls.

We are proud to support local, with our food and beverage menus featuring a selection of the best produce our regions have on offer.

We will work with you to put together a tailored package personalised to your tastes, budget and event themes, featuring local produce and gourmet selections. All inclusive packages may also include accommodation and recreation options, as well as print services and more.

Federation University presents the perfect setting for your event.

Contact us to make an appointment to inspect our venues and discuss the various options available.

**Fed**  
**food**



### Contact us

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[hospitalityandevents@federation.edu.au](mailto:hospitalityandevents@federation.edu.au)

[Federation.edu.au/hospitalityandevents](http://Federation.edu.au/hospitalityandevents)

# Package Options

Choose from a selection of freshly prepared catering options, with a personalised menu to suit your day. A range of package options are available, or create your own with individual menu items.

Your catering will be prepared and delivered to your venue in line with your schedule.

Dietary options are available across our packages and menu items. Options available includes gluten free, vegetarian, vegan, dairy free and halal. Advise our team when placing your order of any dietary options, and how many serves are required, so as we can ensure all guests are well catered for. Please contact us for further discussion.

	COST PER PERSON
<p><b>MORNING OR AFTERNOON TEA</b></p> <ul style="list-style-type: none"> <li>• Two options from our morning and afternoon tea selection, or one option with a fruit platter</li> <li>• Percolated coffee and a selection of teas</li> </ul>	\$12.50 per person
<p><b>HALF DAY PACKAGE</b></p> <ul style="list-style-type: none"> <li>• Two options from the Morning and Afternoon tea menu, or one option with a fruit platter</li> <li>• Lunch: freshly made point sandwiches &amp; mini pastries (6 pieces/person)</li> <li>• Percolated coffee, selection of tea, orange juice</li> </ul>	\$28.00 per person
<p><b>ALL DAY EXPRESS</b></p> <ul style="list-style-type: none"> <li>• Morning Tea   two options from our morning tea selection, or one option with a fruit platter</li> <li>• Lunch   Freshly made sandwiches &amp; mini pastries (6 pieces/person)</li> <li>• Afternoon Tea   two options from our afternoon tea selection, or one option with a fruit platter</li> <li>• Percolated coffee and a selection of teas, orange juice, sparkling water</li> </ul>	\$36.00 per person
<p><b>ALL DAY INDULGE</b></p> <ul style="list-style-type: none"> <li>• Morning Tea   three options from our morning tea selection, or two options with a fruit platter</li> <li>• Lunch   Freshly made sandwiches and wraps plus a selection of 3 options from our hot and cold canape menu (7 pieces/person)</li> <li>• Afternoon Tea   two options from our afternoon tea selection, or one option with a fruit platter</li> <li>• Percolated coffee and a selection of teas, orange/apple juice, sparkling water</li> </ul>	\$45.00 per person
<p><b>THE LUNCH BOX</b></p> <ul style="list-style-type: none"> <li>• Freshly made wrap, sweet slice, harvest snaps, piece of fruit and Emma Toms premium fruit drink</li> </ul>	\$24.00 per person





# Morning and afternoon tea

A well earned break for you and the team to gather your thoughts, and indulge in a treat. Our morning and afternoon tea selections are perfect paired with a hot coffee. We look forward to designing a personalised package for your next event.

MORNING AND AFTERNOON TEA	COST PER PIECE
Assorted Slices – assorted flavours	\$4.00 per piece
Assorted sandwich points (4 Points)	\$7.50 per serve
Macarons – various flavours	\$3.25 per piece
House made mini muffins – assorted flavours	\$3.25 per piece
House baked lemonade scone with jam and cream	\$6.00 per scone
Savoury scones with butter <ul style="list-style-type: none"> <li>• cheese &amp; chive</li> <li>• sundried tomato &amp; fetta</li> </ul>	\$6.00 per scone
Freshly baked assorted danishes	\$4.00 per piece
Assorted gourmet sweet tarts	\$3.50 per piece
Choc chip or blueberry muffin	\$4.50 per piece
Byron Bay Cookie - triple choc (gf), white choc macadamia (gf), smartie	\$4 per piece



SOMETHING HOT	COST PER PIECE
Gourmet sausage roll with tomato relish	\$3.50 per piece
Beef and red wine pie with tomato relish	\$3.50 per piece
Chicken and brie pie with tomato relish	\$3.50 per piece
Spinach and ricotta roll with tomato relish	\$3.50 per piece
House made roasted vegetable quiches	\$3.50 per piece
Assorted GF pastries available - beef pie, beef sausage roll, spinach and ricotta roll, roasted pumpkin deep dish pie	\$3.50 per piece

HOT AND COLD BEVERAGES	
Percolated coffee with a selection of teas	\$5.00 per person
All day percolated coffee, tea, and orange juice	\$10.00 per person
Budget beverage package <ul style="list-style-type: none"> <li>• Instant coffee, tea bags, hot water urn, biodegradable cups</li> </ul>	\$4.50 per person
Orange or Apple juice	\$8.00 per carafe
Sparkling mineral water	\$7.00 per bottle
Stillwater in a jug with glasses	\$1.50 per person



# A Working Lunch

A healthy and wholesome lunch for your guests as you work through your day. All dishes are lovingly prepared by our food team and delivered direct to your venue.

	COST
Assorted point sandwiches (4 points per person)	\$7.50 per person
Sandwiches and wraps (6 pieces per person)	\$11.50 per person
Chefs selection of assorted hot pastries	\$10.00 per person
Assortment of hot & cold – three point sandwiches, and 2 chefs selection hot pastries	\$12.00 per person
House made soup of the day served with a dinner roll	\$8.00 per person

# Canapes

Let your guests mingle and have a variety in your menu with our selection of canapes, the ideal choice for a cocktail function, or light finger food.

HOT SELECTION	COST
Assorted gourmet pies with tomato relish	\$3.50 per piece
Lamb koftas, yoghurt raita and mint	\$3.50 per piece
Gourmet sausage rolls with tomato relish	\$3.50 per piece
Thai chicken noodle meatballs with sweet chilli sauce (GF)	\$3.50 per piece
Roasted vegetable tarts with tomato relish (V)	\$3.50 per piece
Pumpkin and fetta or four cheese arancini with paprika mayo (V)	\$3.50 per piece
Spinach and ricotta roll with tomato relish	\$3.50 per piece
Vegetable samosa (Vegan)	\$3.50 per piece
Vegan chicken pie	\$3.50 per piece

COLD SELECTION	COST
Assorted sushi (GF, V available)	\$3.50 per piece
Smoked salmon blini, crème fraiche and dill	\$3.50 per piece
Smoked paprika roasted pumpkin with bruschetta, caramelized onion and Meredith goats cheese	\$3.50 per piece
Pea and mint fritters with herbed cream cheese and chive (V)	\$3.50 per piece
Fig cracker with triple brie, balsamic strawberries	\$3.50 per piece
Wholemeal cracker with Gippsland blue cheese, fresh fig, and walnuts	\$3.50 per piece
Tomato, basil and bocconcini skewers (V)	\$3.50 per piece
GF Savoury tartlet of avocado and mango salsa with grilled prawn	\$3.50 per piece
Spicy sweetcorn fritter with guacamole and sundried tomato	\$3.50 per piece



# Platters

Get the conversation started with an Mezze Platter. With a selection of dips, breads and antipasto, selected and arranged for your guests, they are sure to be a crowd pleaser.

*Minimum platter size is 10 servings, please add additional servings as required.*



	COST
Mixed antipasto platter	\$75.00 per platter \$7.50 additional servings
Cheese Platter. Select cheese, dried fruit, and nut platter with assorted crackers (GF available, V)	\$65.00 per platter \$6.50 additional servings
House Dips Mezze Platter <ul style="list-style-type: none"> <li>• 3 house-made dips</li> <li>• Vegetable crudites</li> <li>• Turkish bread</li> </ul>	\$45.00 per platter \$4.50 additional servings
Charcuterie Board <ul style="list-style-type: none"> <li>• Cured meats</li> <li>• Pickles</li> <li>• Sourdough</li> </ul>	\$70.00 per platter \$7.00 additional servings
Seasonal fruit platter (GF, V) <ul style="list-style-type: none"> <li>• Five people</li> <li>• Ten people</li> <li>• Twenty people</li> </ul>	\$35.00 per platter \$60.00 per platter \$95.00 per platter

# Plated Lunches and Dinners

Showcase your event with the most stunning of plated banquets. We feature local produce, modern gastronomic twists and present dishes that will entice and wow your guests.

PLATED LUNCHES AND DINNERS	COST
2 course lunch or dinner	\$49 per person
3 course lunch or dinner	\$65 per person
<b>ENTREE</b> <ul style="list-style-type: none"> <li>• Thai beef salad with bean sprouts, Spanish onion, and herbs (GF)</li> <li>• Pumpkin and fetta arancini balls with rocket and parmesan (V)</li> <li>• Roasted vegetable tart with rocket and caramelised onion (V)</li> <li>• Thai spiced pumpkin soup with double cream and charred sourdough (V)</li> <li>• Crispy pork belly with apple puree, Asian slaw, and balsamic glaze (GF)</li> </ul>	
<b>MAIN</b> <ul style="list-style-type: none"> <li>• Braised beef cheek with mash potato, broccolini and red wine jus</li> <li>• Prosciutto wrapped chicken breast with potato gratin, asparagus, and peppercorn sauce (GF)</li> <li>• Teriyaki baked salmon with buttered chat potatoes and stir-fried Bok choy (GF)</li> <li>• Rosemary lamb rump, mash potato, broccolini and demi glaze (GF)</li> <li>• Ratatouille filled roasted mushrooms with goats' cheese and green salad (GF, V)</li> </ul>	
<b>DESSERT</b> <ul style="list-style-type: none"> <li>• Lemon cheesecake, shortbread crumb, double cream, and strawberry coulis (V)</li> <li>• Vanilla bean panna cotta, mixed berries, and cinnamon spiced granola</li> <li>• Strawberries and cream layered cake, lemon curd and mascarpone (V)</li> <li>• Pavlova nests with chantilly cream, fresh fruit, and toasted coconut (GF, V)</li> <li>• Dark chocolate pudding with chocolate sauce, mascarpone, and berries (V)</li> </ul>	
<b>PLEASE NOTE, THE FOLLOWING APPLIES TO OUR LUNCH AND DINNER PACKAGE OPTIONS</b> <ul style="list-style-type: none"> <li>• Additional wait staff are charge as an additional rate</li> <li>• Minimum of 20 guests</li> <li>• All tablecloths required for service will be charged at \$14 each</li> <li>• Weekend surcharges will apply</li> <li>• Available on-campus only</li> </ul>	



## Buffet Lunches and Dinners

Share in one of our amazing, heart warming buffets for your lunch or dinner. Select from our extensive in house cooked dishes that showcase flavour, warmth and vitality and give your guests an amazing experience.

BUFFET LUNCHES AND DINNERS*	COST
For the ideal buffet experience, we recommend choosing 2 hot dishes, 2 hot side dishes and 2 salads.	\$35 per person
<b>HOT DISHES</b>	
<ul style="list-style-type: none"> <li>• Slow roasted lamb shoulder with lamb gravy and rosemary (GF)</li> <li>• Thai green chicken curry with assorted vegetables (GF)</li> <li>• Slow cooked pork loin, roasted with demi glaze (GF)</li> <li>• Sesame glazed, roasted salmon side (GF)</li> <li>• Herb marinated chicken drumsticks with lemon (GF)</li> <li>• Pumpkin gnocchi with creamy herb sauce (V)</li> <li>• Chickpea and lentil dahl (V)</li> </ul>	
<b>HOT SIDE DISHES</b>	
<ul style="list-style-type: none"> <li>• Garlic and rosemary roasted potatoes (GF, V)</li> <li>• Coconut and lime infused basmati rice (GF, V)</li> <li>• Honey roasted carrots (GF, V)</li> <li>• Roasted pumpkin with fetta and dukkha (GF, V)</li> <li>• Sauteed Asian greens (GF, V)</li> </ul>	
<b>SALADS</b>	
<ul style="list-style-type: none"> <li>• Classic potato salad with chives and seeded mustard (GF, V)</li> <li>• Rocket, shaved parmesan, pear and pinenuts (GF, V)</li> <li>• Roasted beetroot, spinach, walnut, and goats' cheese (GF, V)</li> <li>• Ancient grains salad with roasted vegetables and danish feta (v)</li> <li>• Middle Eastern spiced Moghrabi with roasted pumpkin, capsicum, pepitas and meredith goats cheese (v)</li> <li>• Pesto pasta, arugula, and semi-dried tomato (V)</li> <li>• Classic Caesar salad with bacon, croutons, and egg</li> </ul>	
<b>ADD ON OPTIONS</b>	
• Alternate drop entrée	\$10.00
• Alternate drop dessert	\$10.00
• Additional hot dish selection	\$8.00
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# Why not put together the full package

Our dedicated and friendly team look forward to working with you to design a tailored and flexible all-inclusive package for your next event.

## Venues

A variety of flexible and unique venues are available to successfully host your next event.

Venues are available across campuses in Ballarat, Gippsland or Berwick, and are suitable for groups of any size.

Our Gippsland venues include meeting rooms, lecture theatres, breakout rooms, multi-purpose spaces, function and dining areas.

## The Auditorium

The Auditorium provides a flexible space suitable for a range of uses. With a capacity of up to 600 theatre style, the space provides the perfect location for your next event.



## Accommodation and Recreation

At Federation University we specialise in accommodating large groups, including school groups, sporting groups and other special interest groups.

We are able to offer a range of accommodation options with private bedrooms and shared or private facilities. Large communal areas, sporting facilities, program activities, recreation options, easy access parking and more may also be available.

## Printing Services

Our in-house print services ensure your event collateral is printed to the highest standard, and delivered directly to your venue. With a key focus on customer service, we can assist you with any of your printing questions, with our experience and knowledge of the industry. Let us guide you through the process and recommend the products to make your printing stand out.

## Location

Our Gippsland campus is ideally located just two hours from Melbourne, in the foothills of the Strzelecki Ranges. Within a short distance of the campus you will find numerous parks, nature walks, hikes and biking trails.

Ask us what local attractions may be suitable to include in your program making the most of your visit.



## Hospitality and Events

### Contact us

+61 3 5327 9480

[hospitalityandevents@federation.edu.au](mailto:hospitalityandevents@federation.edu.au)

[Federation.edu.au/hospitalityandevents](http://Federation.edu.au/hospitalityandevents)



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