



# Catering Menu

Ballarat 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.

Our modern, on trend catering services compliments the unique conference and events venues. A range of locations are available catering for small or large events with a flexible and diverse range of options making Federation University the perfect setting for your next event.

You may be surrounded by bushland at our impressive Convention Centre nestled amongst the native flora and fauna of Mt Helen or immersed in history at our SMB Campus located in the heart of Ballarat.

We will work with you to put together a tailored package personalised to your tastes, budget and event themes, featuring fresh produce and gourmet selections.

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

Please contact us to make an appointment to inspect our venue and discuss the various options available.

**Fed**  
**food**

### Contact us

+61 3 5327 9480

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

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

# 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
Pyramid Slices - assorted flavours	\$2.00
Macarons – various flavours	\$3.25
Mini muffins – assorted flavours	\$3.25
House baked lemonade scone with jam and cream	\$6.00 per scone
Savoury scones with cultured butter	
<ul style="list-style-type: none"> <li>• cheese &amp; chive</li> <li>• pumpkin &amp; herb</li> </ul>	\$6.00 per scone
Freshly baked assorted danishes	\$4.00
House Made Anzac Biscuits	\$3.50
Finger sandwiches	
<ul style="list-style-type: none"> <li>• Roasted chicken</li> <li>• Egg, bacon and asparagus</li> </ul>	\$4.00



SOMETHING HOT	COST PER PIECE
House made sausage roll with tomato relish	\$3.50
Mini chicken leek pies with tomato relish	\$3.50
Mini Egg bacon quiches	\$3.50
Mini roasted vegetable quiches	\$3.50

HOT AND COLD BEVERAGES	
Percolated coffee and a selection of teas	\$5.00 pp
All day package Coffee	
<ul style="list-style-type: none"> <li>• Percolated coffee, a selection of teas and orange juice</li> </ul>	\$10.00 pp
Budget beverage package	
<ul style="list-style-type: none"> <li>• Instant coffee, tea bags, hot water urn, biodegradable cup</li> </ul>	\$4.50 pp
Orange or Apple juice	
<ul style="list-style-type: none"> <li>• by the carafe</li> <li>• by the jug</li> </ul>	\$8.00 \$12.00
Sparkling mineral water by the bottle	\$7.00
Stillwater in a jug with glasses	\$1.50 pp



# 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.

	PER PERSON
Assorted point sandwiches – 4 pieces	\$7.50
Assortment Sandwiches & wraps – 6 pieces	\$11.50
Assortment of hot pastries – sausage roll, pie, quiche	\$10.00
Assortment of hot & cold – sandwich points, sausage rolls, pies	\$12.00
House made soup of the day (served with a house baked roll) <ul style="list-style-type: none"> <li>• Roasted vegetable</li> <li>• Thai pumpkin</li> <li>• Chicken Vegetable</li> </ul>	\$8.00

# Package Options

Make your selections easy with our package options. Your catering will be prepared by the Fedfood team, and delivered to your venue in line with your schedule.

	COST PER PERSON
<b>MORNING OR AFTERNOON TEA</b> <ul style="list-style-type: none"> <li>• Two options from morning &amp; afternoon tea selection</li> <li>• Percolated coffee and a selection of teas</li> </ul>	\$12.50
<b>MURNONG HALF DAY PACKAGE</b> <ul style="list-style-type: none"> <li>• Either two options from Morning or Afternoon tea menu</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
<b>COATES ALL DAY EXPRESS</b> <ul style="list-style-type: none"> <li>• Morning tea: choose two options from Morning tea selection.</li> <li>• Lunch: Freshly made sandwiches &amp; mini pastries (6 pieces/person)</li> <li>• Afternoon Tea: choose two options from Afternoon tea selection.</li> <li>• Percolated coffee, selection of teas, orange juice, sparkling water</li> </ul>	\$36.00
<b>CARO ALL DAY INDULGE</b> <ul style="list-style-type: none"> <li>• Morning tea: choose three options from Morning tea selection.</li> <li>• Lunch: Freshly made sandwiches plus a selection of 3 options from our hot and cold canape menu (7 pieces/ person)</li> <li>• Afternoon Tea: choose two options from Afternoon tea selection.</li> <li>• Percolated coffee, selection of teas, orange juice, sparkling water</li> </ul>	\$45.00
<b>THE LUNCH BOX</b> <ul style="list-style-type: none"> <li>• Freshly made wrap, sweet slice, energy nut mix assortment, piece of fruit and Emma Toms premium fruit drink</li> </ul>	\$24.00



# 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 PER PIECE
Assorted gourmet pies with tomato relish	\$3.50
Lamb koftas, yoghurt raita and mint	\$3.50
House made sausage rolls with tomato ketchup	\$3.50
Thai chicken noodle meatballs with sweet chilli sauce (GF)	\$3.50
Roasted vegetable tarts with tomato relish (V)	\$3.50
Gourmet pizzette – assorted flavours (V available)	\$3.50
Mushroom and capsicum arancini with chipotle mayo (V)	\$3.50
Sweet potato and cashew empanada (Vegan)	\$3.50
Vegan Vegetable pastie	\$3.50
Wonder Vegan chicken pie	\$3.50

COLD SELECTION	COST PER PIECE
California rolls and select nigiri (GF, V – available)	\$3.50
Smoked salmon blini, crème fraiche and dill	\$3.50
Roasted pumpkin, hummus, and feta bruschetta (V)	\$3.50
Zucchini fritters with herbed cream cheese and chive (V)	\$3.50
Potato and Warrigal green fritter with yam & macadamia	\$3.50
Tomato, basil and bocconcini skewers (V)	\$3.50
Savoury tartlet with chorizo jam and goats' cheese	\$3.50
Bruschetta with brie and caramelised onion (V)	\$3.50



# Platters

	COST PER PLATTER
Select cheese, dried fruit, and nut platter with assorted crackers (GF available, V)	
• Five people	\$45.00
• Ten people	\$75.00
• Twenty people	\$120.00
House made mezze platter (GF available, V) – 8 people	
• Three house-made dips	
• Vegetable crudites	\$50.00
• Marinated fetta	
• Turkish bread	
Charcuterie Board – 8 people	
• Locally cured meats	
• Selection of dips	\$80.00
• Selection of cheeses	
• Selection of crackers	
Seasonal fruit platter (GF, V)	
• Five people	\$35.00
• Ten people	\$60.00
• Twenty people	\$95.00



# 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.

	PER PERSON
2 course lunch or dinner	\$49.00 pp
3 course lunch or dinner	\$65.00 pp
<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>	
<ul style="list-style-type: none"> <li>• Additional wait and bar staff will be charged at additional cost</li> <li>• Minimum of 20 guests</li> <li>• Weekend surcharges will apply</li> <li>• Please note: all tablecloths required will be charged at \$8 each</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*	PER PERSON
For the ideal buffet experience, we recommend choosing 2 hot dishes, 2 hot side dishes and 2 salads. Served with an artisan bread selection	\$35.00
<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>• Sautéed 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 vegan fetta (v)</li> <li>• Middle Eastern spiced Moghrabi with roasted pumpkin, capsicum, pepitas and vegan fetta (v)</li> <li>• Pesto pasta, arugula, and semi-dried tomato (V)</li> <li>• Classic Caesar salad with bacon, croutons, and egg</li> </ul>	
<b>BUFFET NOTES</b>	
<ul style="list-style-type: none"> <li>• Additional wait and bar staff will be charged at an additional cost</li> <li>• Minimum of 20 guests</li> <li>• All tablecloths required for service will be charged at \$8 each</li> <li>• Weekend surcharges will apply</li> </ul>	
<b>ADD ON OPTIONS.</b>	
• Alternative drop entrée	\$10.00
• Alternative drop dessert	\$10.00
• Additional hot dish selection	\$8.00



# Cocktail Events Menu

Keep the bites light to let your guests mingle and socialise. For any occasion, a selections from our cocktail canapes make an excellent addition to your event menu. Our canapes can also be paired with substantial and sweet canapes for a full meal substitute option.

		PER PERSON
<b>PACKAGE OPTIONS</b>		
101	• 6 pieces per guest - 3 canapes, 2 substantial and 1 sweet canape	\$37.00
102	• 7 pieces per guest - 4 canapes, 2 substantial and 1 sweet canape	\$41.00
103	• 8 pieces per guest - 5 canapes, 2 substantial and 1 sweet canape	\$45.00
104	• 9 pieces per guest - 5 canapes, 2 substantial and 2 sweet canapes	\$49.00
<b>CANAPES</b>		
200	• Pumpkin and fetta arancini with garlic aioli (V)	
201	• Chicken karaage with aioli and nori salt	
202	• Macaroni and cheese croquettes with chipotle mayo (V)	
203	• Satay chicken skewers with peanut sauce (GF)	
204	• Lamb koftas with minted raita (GF)	
205	• Thai chicken noodle meatballs with sweet chilli sauce (GF)	
206	• Roasted pumpkin, hummus, and fetta bruschetta (V)	
207	• Savoury tartlet with chorizo jam and goats' cheese	
208	• Smoked salmon blini, crème fraiche and dill	
209	• Potato and Warrigal green fritter with yam and macadamia dip (V)	
210	• Homemade chicken pistachio sausage rolls, tomato relish	
211	• Crispy coconut prawns with lemon kewpie mayo (GF)	
<b>SUBSTANTIAL CANAPES</b>		
300	• Sticky pork belly bites with apple slaw (GF)	
301	• American cheeseburger slider, pickles, mustard, and cheddar	
302	• Butter chicken, steamed basmati rice and coriander (GF)	
303	• Korean chicken bao bun, Asian slaw, and hoisin sauce	
304	• Buffalo chicken spiced cauliflower with Asian slaw (V)	
305	• Chicken katsu with steamed rice and Kewpie mayo	
306	• Salt and pepper calamari with crispy potato and citrus aioli (GF)	
307	• Panko crumbed rockling, shoestring fries, aioli.	
308	• Marinated mushroom skewers, mojo sauce and flat bread (V)	
309	• Asian inspired vegetable gyoza, soy sauce (V)	
310	• Wok tossed Asian vegetables, hokkien noodles, hoisin (V)	
<b>SWEET CANAPES</b>		
400	• Citrus tart, torched meringue (V)	
401	• Caramel slice tart, Maldon Sea salt (V)	
402	• Assorted macaroon varieties (V, GF)	
403	• Dark chocolate and sea salt truffles (V, GF)	
404	• Chocolate and walnut brownie (V, GF)	
Please note a weekend surcharge (+10%) and public holidays surcharge (+15%) is applicable to the above packages		





# Venues

## Mt Helen Campus

Located only 10 kilometres from the Ballarat city centre, the Mt Helen Campus is set on 110 hectares of parkland and natural bushland surroundings.

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

Our Ballarat venues include meeting rooms, lecture theatres, performance theatres, breakout rooms, multi-purpose spaces, function and dining areas as well as recreation and sporting facilities.

### **Albert Coates Complex, Mt Helen**

Albert Coates offers a large open space with a range of set-up options for different event formats, catering for 50-500 guests. Full bar facilities are available in addition to optional dance floor, stage area and pre-reception space.

### **Geoffrey Blainey Auditorium, Mt Helen**

The Geoffrey Blainey Auditorium incorporates a well appointed 350 seat lecture theatre in addition to a number of smaller breakout spaces.

The spacious foyer areas are ideal for registrations, cocktail events and morning and afternoon teas.

### **Caro Convention Centre, Mt Helen**

The Caro Convention Centre presents the ideal location for your next conference or event.

Featuring a number of break-out spaces, large flexible space, formal meeting room, outdoor courtyard, in addition to a large 600 seat theatre, Caro is often the host to meetings, conferences, musical performances, lectures, graduation ceremonies and much more.

Caro Convention Centre offers a range of event formats and set-up options, to truly make your event unique.

### **Founders Theatre**

The well-appointed and comfortable Founders Theatre has fixed seating for 660 persons.

This theatre is used by the University for lectures, dramatic and musical presentations, graduation ceremonies and other official functions. It is also available for public hire and is ideal for stage presentations of many kinds, film screenings, conventions, conferences and public lectures.



# SMB Campus

## Prospects, SMB Campus

Set in the heart of Ballarat, Prospects offers a contemporary and memorable location for your next event.

Surrounded by the beautiful and historic buildings of the SMB campus, your guests are sure to be impressed. The SMB campus reflects the rich history and heritage of the Ballarat region, dating back to the 1870s.

The function area is equipped with a modern audio-visual system, including two screens, so guests are involved throughout the event.

## Co-operative Centre of Excellence SMB

The newly renovated Co-operative Centre for Excellence is located in the heart of Ballarat's CBD, amongst Federation University's historical SMB campus. The centre features state-of-the-art audio visual and communication technology in flexible and modern spaces, making it the ideal venue for business meetings, functions or community events.



# Other Venues

With a range of venues available across our campuses, catering for a variety of set-up options, and attendee numbers, including fully seated events, cocktail functions or a combination. We are sure to have the ideal option for your next event. Contact us for a tour to see for yourself.

Or enquire about having catering at your own venue!



# Other Services

For the complete package, enquire on including some of our other Commercial Services offerings including

- Print Services
- Health, Sports and Aquatic Centre
- Event Management
- Accommodation

# Fedfood Van

Make your next event one to remember with our fully catered food truck now available for any occasion, servicing Ballarat and surrounding communities.

From birthdays to weddings, community events, corporate gatherings and everything in between. We bring the food to you, and take the work out of catering for your event with delicious, fresh and convenient options.



## 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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