

VU Bar catering menu

03 9919 4300

	Medium	Large
Cheese platter Selection of blue and brie cheese, crackers and dried fruits and nuts	\$70.00	\$90.00
Fruit platter A selection of fresh seasonal fruits	\$60.00	\$90.00
Mediterranean platter Warm Turkish bread, chef's selection of dips with olives	\$60.00	\$90.00
Assorted pizza and pastries platter A selection of mini gourmet pizzas, spinach and cheese triangles, and meat and vegetable triangles	\$60.00	\$90.00
Middle Eastern (vegetarian) platter Warm Lebanese bread, falafel balls, hummus, tahini, cucumber, tomato and capsicum	\$60.00	\$90.00
Antipasto platter Selection of cured meats, olives, sun dried tomatoes, bocconcini and feta with warm Turkish bread	\$70.00	\$90.00
Asian platter Samosas, crumbed chicken bites, and spring rolls with dipping sauce	\$60.00	\$90.00
Assorted sushi platter	\$70.00	\$90.00
Yum cha platter Vegetarian dumplings, chicken dim sim, chicken dumpling, veg buns	\$60.00	\$90.00
Seafood platter Prawns, fish, calamari and prawn twisters	\$70.00	\$90.00
Meatball platter Marinated Asian beef meatball	\$70.00	\$90.00
Satay chicken platter Marinated satay chicken skewers (made with peanut butter)	\$70.00	\$90.00

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Morning/afternoon tea packages

All packages for a minimum of 10 people with tea and coffee

Sweets – \$8.50 per person

Choose two items from the following:

- House-baked scones with preserves and thickened cream
- House-baked mini muffins
- Mini Danish pastries

Sandwiches – \$5.50 per person

Point sandwiches with chicken, avocado and salad

Point sandwiches with marinated beef and salad

Point sandwiches with pumpkin, feta and salad

Point sandwiches with curried egg and salad

Sweets – \$16.00 per person

Choose two items from the following:

- Scones with whipped cream and raspberry jam
- Assorted muffins
- Assorted Danish pastries

Choose one item from the following:

- Two fruit platter for the table
- Seasonal fruit skewer per person

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High tea packages

All packages for a minimum of 20 people including tea and coffee

Choose seven items for \$26.00 per person or four items for \$19.00 per person

- Petit four
- Mixed mini Danish pastries
- Mini passion fruit cheesecake
- Mini mud cakes
- Mini assorted cookies
- Mini cupcakes
- Vegetable frittata
- Quiche with salmon and dill
- Mixed friands

Lunch/dinner buffet

For a minimum of 25 people, \$35.00 per person

Cold buffet (choose two)

- Selection of two dips (hummus or tzaziki) and warm pita bread
- Pumpkin salad with feta, pine nuts, and rocket leaves
- Caesar salad with cos lettuce, croutons, egg, parmesan cheese
- Smoked salmon with cream cheese and lemon wedges
- Pasta salad with chicken, pesto and semi-dried tomato
- Chat potato (baby potato) salad with mustard mayo
- Greek salad

Hot buffet (choose two)

- Homemade beef lasagne
- Stir fried beef with vegetables, ginger and garlic soy sauce with noodles
- Mushroom risotto
- Pumpkin gnocchi with spinach in a creamy pesto sauce
- Chicken braised with tomato, olives and capsicum infused with fresh Italian herbs
- Roasted chat potato
- Butter chicken served with basmati rice and raita

Dessert (choose two)

- Mixed friands
- Assorted cupcakes
- Fresh fruit salad bowls with ice cream

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Hot buffet style breakfast

For a minimum of 20 people, \$16.00 per person, including tea and coffee

- Eggs any style or cheese and tomato omelette (one style per group)
- Crispy beef rashers
- Grilled tomatoes
- Mushrooms
- Selection of wholemeal and white toasted bread
- Small tub of fruit yoghurt
- A glass of orange, apple or pineapple juice

Cocktail party

For a minimum of 25 people, \$25.00 per person

Cold selection (choose three)

- Assortment of sushi
- Bruschetta: tomato, basil, bocconcini served on mini toast
- Vegetarian or Chicken or prawn rice paper rolls
- Smoked salmon and cream cheese tart
- Cucumber cups filled with tuna and mayonnaise

Hot selection (choose three)

- Chicken skewers with satay dipping sauce
- Spinach and feta pasties
- Mini frittatas with pumpkin, spinach and feta
- Mini springs rolls
- Asian style meatballs and dipping sauce
- Salt and paper calamari
- Mini pizzas
- Crumbed calamari or prawns

Dessert (choose one)

- Raspberry or passion fruit cheesecake
- Assorted cupcakes
- Mixed friands
- Slices (caramel, lemon and coconut, hedgehog, peppermint)

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Cocktail party

For a minimum of 25 people, \$35.00 per person

Cold selection (choose two)

- Assorted sushi with traditional condiments
- Freshly shucked oysters with lemon
- Mini smoked salmon tarts with dill cream cheese

Hot selection (choose three)

- Spanakopita (spinach and ricotta in filo pastry) with mint sauce
- Grilled tandoori baby chicken cutlet with cucumber raita
- Marinated stir fried beef with Asian greens, vermeil noodles served in Asian spoon
- Black olive and truffle arancini with pesto dipping sauce
- Grilled tiger prawn with chili and coriander dressing served in mini bowl
- Homemade seafood spring rolls
- Homemade mini tandoori pizzas with cucumber raita

Desert (choose one)

- Petit fours
- Mixed friands

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Dinner

For a minimum of 20 people, \$40.00 per person

Entrée (choose one)

- Spinach and ricotta cannelloni
- Roasted pumpkin risotto with spinach and beetroot glaze
- Chicken pesto pasta with rocket leaves
- Chicken Caesar salad
- Calamari salad
- Shrimp and avocado cocktails

Main (choose one)

- Medium spiced butter chicken served with basmati rice and raita
- Rib-eye steak served with baked potatoes and wilt mushrooms
- Pan-seared salmon with roasted chat potatoes and broccolini
- Chicken breast marinated in sundried tomato with crushed chat potatoes and green beans
- Herb gnocchi with sautéed exotic mushrooms, asparagus & parmesan
- Lamb shanks served with mashed potato and baby vegetables

Dessert (choose one)

- Chocolate panna cotta with berries
- Mini pavlovas
- Tiramisu

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Terms and conditions for functions

All catering orders attract an additional 10% GST surcharge

All functions held at VU Bar require patrons to be over 18 years of age, unless they are with a parent/guardian

Changes to orders must be made 2 business days before the function

Minimum of 2 business days' notice required for any cancellation. Cancellations that do not meet the criteria will require a payment of 50% of the total order before GST

At no time are patrons permitted to bring their own alcohol onto the premises. The venue is licensed until 11pm. To extend the license for an event, please enquire at the time of booking as additional charges may apply. Guests are not permitted to leave the premises at any time with alcohol, in keeping with our 'On Premises' license.

Guests are not permitted to provide their own catering at the VU bar. Under health regulations all catering booked as part of an in house event can only be consumed on the premises and not taken away for consumption

Public holidays or weekend bookings attract an additional fee, due to extra staffing costs

Terms and conditions for catering

All catering orders attract an additional 10% GST surcharge¹

Changes to orders must be made 2 business days before the function

Minimum of 2 business days' notice required for any cancellation. Cancellations that do not meet the criteria will require a payment of 50% of the total order before GST

Finish/Clearance times placed on the order will be the time the rooms are cleared unless specified prior. Changes to this will incur a \$28 fee

All equipment delivered with the function needs to be ready for collection after completion

If equipment is misplaced or damaged, a replacement charge will be incurred

Public holidays or weekend catering attract an additional fee, due to extra staffing costs

A fee of \$16 is applicable for each delivery

Hours

Monday-Thursday, 7.30am-5.30pm

Friday, 7.30am-8.30pm

Saturday, 8.30am-3.30pm

Weekend: Function booking only

Enquiries

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03 9919 4300 or call Kim 04 6887 4066