

Catering Packages

Seated Dining



UNIVERSITY HOUSE

THE UNIVERSITY CLUB OF THE UNIVERSITY OF MELBOURNE

UNIVERSITY HOUSE PROFESSORS' WALK

UNIVERSITY HOUSE AT THE WOODWARD

UNIVERSITY CLUB INC.
UNIVERSITY OF MELBOURNE
VICTORIA, 3010
AUSTRALIA

PHONE (+ 61) (3) 8344 5254
<http://unihouse.org.au/>

For event enquires please email - functions@unihouse.org.au

LUNCH & DINNER SEATED DINING OPTIONS

TWO COURSE SET MENU

\$68.00 PER PERSON | \$62.00 FOR MEMBERS (PROFESSORS WALK ONLY)

Includes a choice of:-

One dish from our entrée or dessert menu

Two main courses to be served as alternating dishes

Two side dishes to be served to tables for guests to share

Selected gourmet teas, freshly brewed coffee and chocolates

THREE COURSE SET MENU

\$78.00 PER PERSON | \$70 FOR MEMBERS (PROFESSORS WALK ONLY)

Includes a choice of:-

One dish from our entrée menu

Two main courses to be served as alternating dishes

Two side dishes to be served to tables for guests to share

One dish from our dessert menu

Selected gourmet teas, freshly brewed coffee and chocolates

EXECUTIVE CLUB MENU

\$98.00 PER PERSON | \$90 FOR MEMBERS (PROFESSORS WALK ONLY)

A four course fine dining menu for events that require that something special

OPTIONAL EXTRAS

Additional courses of canapés at the commencement of your meal, or plates of selected cheeses to conclude your meal are available for \$10 per person

Alternating entree or dessert additional \$3 per guest

Alternating both entree and dessert additional \$5 per guest

Additional side dishes \$4 per dish per person

Additional course of selected cheeses available for \$10 per person

We are also happy to tailor individual dishes (where possible) for religious, cultural or dietary reasons

ENTREES

Sweet potato, pea and coconut curry soup finished with crème fraiche (gf, v)

Tomato and roast fennel soup with smoked paprika prawns (gf, vo)

Seared sesame-tossed scallops, crispy Nashi pear salad, caramel walnuts (df, gf)

Golden-fried pumpkin flowers on tatsoi, tomato julienne, crispy capers, and turmeric aioli (v)

Yuzu dressed smoked salmon on salad of poached leek and grapes with a rice wafer (df, gf)

Venison terrine with citrus cranberry gel, Melba toasts (df)

Slow roasted beetroot and shallot tarte tatin, goat's cheese salad, beetroot toffee (v)

Veal and herb ravioli tossed with Jerez softened sultanas and porcini cream, reggiano parmesan

Turkey ragu risotto with broad beans, walnut pesto (gf)

Lime pepper stir-fried beef with water chestnuts, broccolini on fresh rice noodle (df, gf)

MAIN COURSES (Select two for alternating – minimum 10 guests)

Seared anise-scented market fish on tossed kale and cannellini bean, orange beurre blanc (gf)

Sous-vide veal and cepes roulade, truffle cream potatoes, thyme jus

Roast herb and bacon crusted Porterhouse, red wine jus, blue cheese butter, potato pumpkin gratin (gf)

Crispy-skin ocean trout, chermoula paste on preserved lemon potato galette

Baked Tasmanian salmon in filo pastry with lemon myrtle gremolata, parsley salsa (df)

Pan-fried mirin marinated pork fillet, tossed greens, vermicelli pancake, mint coriander pesto (df, gf)

Lamb rack in sweet and sour glaze, apricot fregola, tomato and lime-leaf relish (df)

Seared FOD on baby caper, tomato and verjuice salsa with pommes gaufrettes (df, gf)

Balinese chargrilled chicken breast on coconut rice, satay vegetables, soy glaze (df, gf)

Haloumi and oregano topped chicken breast on sofrito rice pilaf, olive tapenade (gf)

Chimichurri Angus Beef tenderloin, potato frittata, eggplant relish (gf)

Thai-spiced duck breast and curried leg, with lychee, baby corn, baby tomatoes, basil and pickled apple (df, gf)

Baked Filo-roll of poached leek, heirloom carrot and herb ricotta, mustard seed and tomato chutney (v)

Eggplant and currant biriyani curry with brown basmati, pappadam crown and mint yoghurt (v, gf, dfo)

SIDE DISHES (select two)

COLD

Tomato, cracked wheat and spinach with mint dressing (df)

Zucchini carpaccio with lemon oil and reggiano (df)

Baby cos, cherry tomato and herb salsa verde (df, gf)

Mesclun leaf, cauliflower, snow peas, honey mustard salad cream (gf)

HOT

Roast Indian Shawarma seasoned potatoes, yoghurt drizzle (gf)

Toasted Brussels sprouts with cranberry almond crumble (df)

Steamed green beans tossed in spinach pesto butter (gf)

Roast agro dolce glazed carrots (df, gf)

Balsamic drizzled roast pumpkin and caramelized onions (df, gf)

Baked chat potatoes in zaatar, parsley and Murray River salt (df, gf)

DESSERT

Crema Catalana - with shortbread

Upside-down flourless pear and almond cake, ginger double cream

Caramelised pineapple and toasted coconut semi-freddo, brandy snap wafer

Baked ricotta and Amaro cheesecake, burnt orange glaze, mascarpone

Leatherwood Honey and vanilla bean pannacotta, rhubarb compote (gf)

Warm Semolina lime syrup cake, pistachio ice-cream

Pecan sticky date pudding, Kahlua anglaise

Three Berry mousse in hazelnut shortcake sandwich, lokum gel

Selected Petite Patisserie

Gourmet Ice-cream selection served in waffle basket:
macadamia Dulce de leche, espresso croquant, blackcurrant and cream

EXECUTIVE CLUB MENU

A four course menu for events that require that something special.

AMUSE BOUCHE

ENTREE (Select one)

Sweet corn veloute, 62 degree duck egg, puffed wild rice, baby corn and pea shoots (gf, v)

Aromatic laksa, smoked tofu, pickled mushrooms, tempeh, rice crackers (gf, v)

House smoked Mt Cook salmon, pickled beetroot, avocado and wasabi foam, toasted buckwheat (gf, df)

Tempura salt and pepper soft-shell crab, pickled chilli, Vietnamese mint, spring onion and ginger (df)

Confit corn-fed chicken leg, pan fried parsnips, crispy pancetta, sauce vierge (gf)

MAIN COURSE (alternating menu available - minimum 16 guests)

Strathfieldsaye free-range pork cutlet, potato and leek mash, caramelised apple jelly, crackling (gf)

Grass-fed 180g Pinnacle eye fillet, twice cooked sweet potato, green paw paw, lime and white pepper emulsion (gf, df)

Pressed 12 hour braised lamb shank wrapped in eggplant, truffled pea mash, thyme and walnut crumble (gfo)

Steamed lemongrass infused Blue Eye cod fillet on dill potato roesti, sautéed spinach, cucumber and caper broth (df, gf)

Seared squid ink marinated ocean trout, creamed parsnip and arugula, semi dried tomatoes, trout roe (gf)

Slow-cooked miso eggplant, wakame and sesame crust, eggplant and tomato caviar, Lebanese cucumber broth (v)

Chef's selection of two different seasonal side dishes, served to the table

Dishes can be tailored for Vegetarian options

DESSERT (select one)

Rhubarb and orange blossom bavarois, pickled rhubarb, strawberry and vanilla coulis, gold dusted chocolate soil (gf)

Granny smith tarte tatin, vanilla bean semi freddo, gin compressed apple

Medjool sticky date torte, coconut caramel sauce, bitter chocolate ice-cream, cacao nibs (df, vegan)

Dark chocolate and white cacao brulee, raspberry biscotti, raspberry mint jelly

Torched Locheilan triple cream brie, red wine poached pear, black pepper and sour dough croutons, crispy sage (gfo)

Freshly brewed coffee, gourmet tea and homemade petit fours will conclude your meal

Wine-matching is available featuring wines from our Cellars and chosen to compliment your menu for \$45.00 per guest.

(df) – Dairy Free, (v) - Vegetarian, (vo) Vegetarian Option, (gf) - Gluten Free, (gfo) - Gluten Free Option Available

FUNCTION BEVERAGE PACKAGES*

*Sit down dinner packages are for **3 hour duration** | Canapé reception events are for **2 hour duration**.

Drinks packages can be extended for events. Please ask staff for more information on the extension charges.

HOUSE PACKAGE - \$29 per person

Includes University House sparkling, red & white wine, James Boags Premium Lager, Cascade Premium Light, mineral water, orange juice & soft drinks

CLUB CHOICE PACKAGE - \$35 per person

(Select one white and one red)

Taltarni T Series Brut NV

Cool Woods Pinot Gris

Cool Woods Sauvignon Blanc

Cool Woods Cabernet Sauvignon

Cool Woods Shiraz

James Boags Premium Lager

Cascade Premium Light

Orange Juice, mineral water & soft drinks

PREMIUM PACKAGE - \$45 per person

(Select two whites and two reds)

Chandon Brut NV

De Bortoli Villages Chardonnay

Nautilus Sauvignon Blanc

Corte Giara Pinot Grigio 2016

Seville Estate 'The Barber' Estate Pinot Noir

Yalumba Triangle Block Shiraz

Penley Estate Phoenix Cabernet Sauvignon

Mountain Goat Steam Ale/Coopers Pale Ale

Cascade Premium Light/Coopers Light

Orange Juice, Mineral Water & soft drinks

NON-ALCOHOLIC DRINKS PACKAGE - \$9 per person

Includes assorted juices, soft drinks and mineral water

UNIVERSITY HOUSE FUNCTION WINE LIST

(Select wines to be charged on consumption)

Sparkling

Angas Brut		29
Taltarni Vintage Brut	Vic. /Tas.	39
Chandon Brut NV	Vic. /Tas.	44
Black Chook Sparkling Shiraz	McLaren Vale, S.A.	38

White

Devil's Corner Riesling 2016	Tas.	30
Wilson DJM Riesling 2016	Watervale, S.A.	37
Kanta Riesling 2015	Adelaide Hills, S.A.	38
Cape Barren Funky Goose Gruner Veltliner 2015	Adelaide Hills, S.A.	35
Shaw and Smith Sauvignon Blanc 2016	Adelaide Hills, S.A.	40
Nautilus Sauvignon Blanc 2016	Marlborough, N.Z.	37
Corte Giara Pinot Grigio 2016	Veneto, Italy	33
Tomich Pinot Grigio 2015	Adelaide Hills	36
Ocean Eight Pinot Gris 2016	Mornington Peninsula, Vic.	45
De Bortoli Villages Chardonnay 2015	Yarra Valley, Vic.	32
Banks Road Chardonnay 2013	Bellarine Peninsula, Vic.	40
Kooyong Clonale Chardonnay 2015	Mornington Peninsula, Vic.	44
Punch Lance's Vineyard Chardonnay 2011	Yarra Valley, Vic.	50

Red

Seville Estate 'The Barber' Pinot Noir 2016	Yarra Valley, Vic.	35
Lethbridge Ménage a Noir Pinot Noir 2016	Bellarine Peninsula, Vic.	42
Crittenden Estate Kangerong Pinot Noir 2015	Mornington Peninsula, Tas.	60
Mitchelton Estate Shiraz 2014	Vic.	36
Torbreck Woodcutter's Shiraz 2015	Barossa, S.A.	39
Ellis Signature Shiraz 2014	Heathcote, Vic.	43
Penley Estate Phoenix Cabernet Sauvignon 2015	Clare, S.A.	33
Taltarni Estate Cabernet Sauvignon 2009	Pyrenees, Vic.	48
Moss Wood Amy's Cabernet Merlot Malbec Petit Verdot 2015	Margaret River, W.A.	53
Irvine Estate Merlot 2014	Eden Valley, S.A.	39
Knight's Granite Hills Tempranillo 2013	Macedon Ranges, Vic.	39

All wines are subject to availability; if a wine is unavailable we will replace with a wine of equivalent quality and value.

University Club is very proud of its wine list and should you require something unique for your event please ask for our Reserve Wine List.

This list updated March 22, 2017

CANAPE FUNCTIONS

House Cocktail package - \$35 per person -	Selection of 6 items from our cocktail menu to be served within an hour
Club Choice Cocktail package - \$39 per person	Selection of 8 items from our cocktail menu to be served within 1.5 hours
Premium Cocktail package - \$45 per person	Selection of 10 cocktail items from our cocktail menu to be served within 2 hours

HOT

Spinach, ricotta and sun-dried tomato involtini (v)
Cambodian spiced chicken satay skewer (gf)
Fried vegetable in potato string (v)
Smoked cod, caramelised onion potato croquette (gf)
Peking duck spring rolls
Mushroom and Goat's Cheese Tartlet
Miso tofu fritter in puffed rice with sesame kewpie mayo (v)
Pork and water chestnut spring roll with plum sauce
Moroccan chickpeas in filo (v)
Fried prawn in hakao pastry, hoisin dipping sauce
Steamed Jade prawn dumpling
Korean BBQ pulled pork on toasted brioche
Steamed mushroom Sui mai (gf)
Veal and chorizo sausage roll with tomato salsa
Pumpkin and gorgonzola arancini in polenta crumb (v)
Tempura barramundi goujons with chips

COLD

Smoky capsicum and caramelised onion profiterole (v)
Crostini of bocconcini and spinach pesto (v)
Vietnamese rice paper rolls with tangy dipping sauce (v, vegan, gf)
Brie and quince paste crostini (v)
Taco spiced black bean salsa on quinoa pikelet (gf, vegan)
Shaved roast beef and dijonnaise on dark rye (gf)
Smoked salmon and wasabi crème in kale crêpe
Seared haloumi and carrot fritter with mint raita (v, gf)
Beetroot relish and goats curd on charred Turkish bread
Smoked tuna salad on ink crostini
Prawn rice paper roll (gf)
Artichoke basil salsa on fried sweet potato wafer (v)

Sweet

Lemon curd tartlet
White Chocolate mousse cups
Mini Macaroons
Petit Tartlet Selection

TERMS AND CONDITIONS

Times of operation

The Club offers a range of functions rooms available for the following times:

- Breakfast: available from 7.30am
- Morning tea: available from 9.00am
- Lunch service: available from 11.30am
- Afternoon tea: available from 2.00pm
- Dinner service: available from 6.00pm
- Cocktails: available anytime, subject to room availability

Saturday weddings and function bookings are also available (minimum 70 guests).

Bookings and Confirmation

Confirmation of your booking will be forwarded prior to the event. Your booking will remain tentative until the confirmation form is completed and received by The Club. Function Rooms may be re-booked to waiting members if tentative bookings cannot be confirmed.

Confirmation Deposits

A non-refundable deposit may be required at the time of confirmation for all function bookings. (This deposit is not refundable when confirmed bookings are cancelled.) In the event that a deposit has not been paid, a cancellation fee may be incurred.

Cancellation

Functions or events cancelled within 24 hours of the event may incur a cancellation charge.

Final Attendance

A guaranteed minimum number of guests attending the function is required at least five (5) working days prior to the function and this number will form the basis for final charging.

Attendance for short notice bookings (within 2 working days of the function) must be confirmed at time of booking and will form the basis for final charging.

Function Room Reservation

While every effort will be made to hold your event in your preferred room choice, we reserve the right to change your function room to a comparable room.

Menu and Beverage Selection

To ensure your needs are met it is necessary for us to have at least two weeks' notice of your confirmed menu and beverage selection. Should you be unable to submit your menu & beverage selection by the requested date, we are happy to select a menu on your behalf. Short notice bookings (within 2 working days of the function) can be accommodated, please ask our Functions Department for further information.

Payment

Payment is required at the conclusion of your function. University House accepts credit cards (except AMEX), EFTPOS, cash, cheques and the University of Melbourne Visa purchase cards. Payments in advance can also be accommodated.

Prices

All prices are current at the time of the quotation and are subject to revision by University House prior to confirmation. All prices are inclusive of GST.

Sparklers, candles & other smoke making devices Under NO circumstances are sparklers or smoke devices to be used anywhere in University House. The member/host will be responsible and liable for any damage and charges incurred by the attendance of the Fire Brigade if this rule is not strictly adhered to. **Birthdays candles** may ONLY be used with express permission by the manager on duty and only lit by the manager in charge.

Audio Visual Equipment and Hire

University House will assist you with all your AV requirements.

Delivery of Goods

Organisers should advise the Functions Department prior to the function of any goods or equipment to be delivered, together with the time and date of delivery.

Displays and Signage

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or any other surface or part of the building.

Please discuss all of your display & signage requirements with the Functions Department. Approval of all signage and display equipment including decorations is also to be authorised by the Functions Manager.

Damage

Member Hosts are financially responsible for any damage to The Club and its contents and property owned or in the care or custody of The Club by the Member/Host, guests, invitees or other persons attending the function.

Musicians

a) The Club can assist with the booking of musicians and entertainers.

b) The Musicians Award stipulates that all entertainers must be provided with a meal. A two-course meal provided at \$35.00 per person will be charged.

Late finishing charges

Room hire and extra charge for labour may apply to events continuing after scheduled finishing times. Prior arrangement for time extensions is required.

Responsibility

The Club will not accept any responsibility for damages or loss of merchandise left at The Club prior to or after the function. Member/Hosts should arrange their own insurance and/or security.

Security

The Club reserves the right without liability to exclude or eject any or all-objectionable persons from the premises.

The Club reserves the right to request the Member/Host to have mandatory security for any function it deems necessary.

Laws & Regulations

At no time will the Member/Host commit any act or permit its employees, agents or invitees to commit any act that is illegal, noisome or offensive, or is in breach of University House rules or any statutes, by laws, orders, regulations, or other provisions having the force of the law including but not limited to The Club liquor licence and fire regulations.

Weekend Weddings and Functions

A minimum number of 70 guests is required for all weekend weddings and functions at The Club. A non-refundable deposit will be required at the time of confirmation for all weekend bookings. This deposit is required no later than thirty (30) days prior to the function date. (This deposit is not refundable when confirmed bookings are cancelled.)

Please contact The Club Functions Manager for specialist menu details and further information.

Car Parking

Please enquire with the functions team for further information.