

Catering Packages

Seated Dining

Spring/Summer 2017



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

Zucchini and quinoa soup, minestrone style, crumbled Yarra Valley fetta (gf, v)

Roast pumpkin and miso soup with coconut and apple (df, gf, v)

Charred eggplant and sesame crepe, wasabi cauliflower and edamame salad, ebony garlic dressing (v)

House-cured mirin seasoned Tasmanian King salmon, buckwheat and chia pikelet,
Asian mushrooms salad (df, gf)

Avocado parfait and white bean terrine, onion oil toast, lentil salad (v)

House-smoked duck breast and fried haloumi salad with freekeh, sour cherry, raspberry dressing

Fried black-crusted prawns, rice noodle salad, black sesame mayo (df)

Lemongrass chicken on sugar cane, on vegetable sang choy bow, nam jim glaze (df, gf)

Twice cooked pork belly, kale slaw, star anise Murray River salt, kewpie mayo (df, gf)

Goats cheese ravioli, tomato coulis, hazelnut pesto, blanched asparagus, parmigiano reggiano (v)

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

Roast porterhouse of beef, semi-dried tomato baste, tapenade, Mascarpone polenta (gf)

Pan-seared lamb loin, saltbush rub, kumara mash, caramelised beetroot, shallot jus (gf)

Sautéed veal medallion topped by Manchego cheese and Serano ham on chickpea panisse,
saffron pimento butter, toasted almonds (gf)

Panko wakame crumbed pork medallion, sesame baby bok choy, crispy rice dumpling,
ginger hoisin glaze (df)

Beef Tenderloin "Rossini", pate crouton, potato dauphin, pepper berry port glaze

Roast rosemary rack of lamb, pomegranate glaze, goats' cheese, pea and potato crush, pan jus (gf)

Wrapped delice of Ocean Trout, Thai-style green paw paw salad, lime soy dressing (df)

Sous vide chicken breast, green peppercorn chicken farce, boulangere potato, herb veloute

Oven baked Market fish, orange macadamia crust, sweet potato crisps, orange beurre blanc, (gf)

Steamed Market fish with shrimp and Penang curry sauce, jasmine rice, stir fry vegetables,
fried onion (df, gf)

Seared chicken breast in tamarind lime honey sauce, stir fry egg noodles, mint cucumber salad (df)

Light-roast lemon myrtle Atlantic salmon, dill kipfler potato salad, white egg brunoise vinaigrette (gf)

Indian spiced potato and fava bean fritters, sweet and sour chutney, green yoghurt, roti strips (gfo, v)

Tartlet of blue cheese, leek and ricotta, fresh pear and toasted walnut salad, truffle dressing (v)

SIDE DISHES (select two)

COLD

Baby cos leaves with shaved fennel and orange dressing (df, gf, v)

Medley tomatoes, spinach and rocquet salsa (df, gf, v)

Ancient grains and chickpeas, celery and capsicum brunoise salad (df, v)

Mesclun salad leaf, fried shallots and green olive tapenade (df, gf, v)

HOT

Roast sweet potato and toasted cumin seed, tahini dressing (df, gf, v)

Stir fry broccoli and kale, parmesan and Evoo (gf, v)

Potatoes Bravas finished with fried capers (df, gf, v)

Blanched carrot julienne with middle-eastern mint (df, gf, v)

Steamed spring vegetable melange with lemon oil and herbs (df, gf, v)

DESSERT

Pecan and maple tart, dulce de leche ice cream

Chocolate fudge pie, cinnamon anglaise

Baked Davidson plum and currant cheesecake, blueberry compote, double cream

Matcha pannacotta, chocolate crackle wafer (gf)

Galliano and olive oil cake, lemon curd cream (gf)

Vanilla and finger lime Crème brulee, ginger coconut shortbread (gfo)

Paris Brest with mango custard, lime icing, melon salad

White chocolate berry mousseline on kataiffi pastry, berry sauce (gfo)

Pistachio, almond and yoghurt cake, sour cherry sauce (gf)

Petite patisserie selection

Gourmet Trio Ice-cream selection served in waffle basket (gfo – brandy snap basket):

Tira mi su, Blackcurrant and cream, Swiss Chocolate

EXECUTIVE CLUB MENU

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

AMUSE BOUCHE

ENTREE (Select one)

Pressed cooked Wagyu beef cheek terrine, kaiserfleisch sable, pickled radish, baby sage, shiraz gel (gf)

Crisped prawn and lobster ravioli, king prawn and avocado ceviche, caper and dill burnt butter

Seared Canadian scallops, cauliflower and red cabbage potage, crispy cauliflower, brioche crisps, Avruga caviar (gfo)

Duck consommé with sliced Aylesbury duck sausage, smoky freekeh, yam chips and kale (dfo, gfo)

Target beetroot and orange terrine, goats curd mousse, candied walnuts, apple cider vinegar reduction (v, dfo, gf)

MAIN COURSE (alternating menu available - minimum 16 guests)

Chipotle braised grass-fed Pinnacle short rib, pumpkin seed crust, pumpkin puree, sautéed spinach, pipian sauce (dfo, gf)

Sous-vide South Down lamb rump with merguez, duck fat mash, garlic thyme emulsion, confit garlic

Seared corn-fed chicken breast on polenta soubise, jalapeno and capsicum salsa, seared shallot (dfo, gfo)

Yellow Fin tuna and lime confit, buckwheat noodles, tempura asparagus, ponzu and dashi gel (df, gfo)

Baby barramundi en-papillote with ginger, soy and chilli, barramundi wafer, ginger broth (df, gfo)

Baked asparagus and quinoa stuffed roma tomato, fennel and basil consommé, semi dried heirloom tomatoes (v, vegan, df, gf)

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

Dishes can be tailored for Vegetarian options

DESSERT (select one)

Yuzu curd, matcha sponge, wasabi and lime sherbet, coconut and sake gel (gfo)

Torched flourless Valencia orange and almond cake, blood orange and strawberry coulis, buttermilk gelato (gf)

Dark chocolate and chilli delice, hazelnut praline, freeze dried raspberry beurre noisette, raspberry jelly

Silken tofu maple crème caramel, passionfruit tapioca, coconut chips, micro mint (v, vegan, df, gf)

Baked Lochelian triple cream brie, salted grapes, burnt honey and black pepper foam, sourdough wafers (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

Nautilus Sauvignon Blanc

Thorn Clarke Shotfire Chardonnay

Thorn Clarke Shotfire Pinot Gris

Seville Estate The Barber Pinot Noir

Thorn Clarke Shotfire 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
Bleasdale Sparkling Shiraz	McLaren Vale, S.A.	38
Gosset Brut Excellence	Ay, Champagne, France	100

White

Kilikanoon Mort's Block Riesling 2016	Clare, S.A.	40
Egon Muller Kanta Riesling 2014	Adelaide Hills, S.A.	38
Craigie Knowe Riesling 2016	Tas.	43
Nautilus Sauvignon Blanc 2016	Marlborough, N.Z.	37
Cool Woods Sauvignon Blanc 2017	Adelaide Hills, S.A.	31
Shaw and Smith Sauvignon Blanc 2017	Adelaide Hills, S.A.	40
Quealy Tussie Mussie Pinot Gris 2015	Mornington Peninsula, Vic.	37
Corte Giara Pinot Grigio 2015	Veneto, Italy	38
Ocean Eight Pinot Gris 2016	Mornington Peninsula, Vic.	45
De Bortoli Villages Chardonnay 2016	Yarra Valley, Vic.	32
Yalumba Eden Valley Chardonnay 2016	Eden Valley, S.A.	35
Tibooburra Chardonnay 2016	Yarra Valley Vic.	40

Red

Aix Rosé 2016	Provence, France	43
Seville Estate The Barber Pinot Noir 2016	Yarra Valley, Vic.	34
Mermerus Pinot Noir 2015	Bellarine Peninsula, Vic.	44
Tibooburra Pinot Noir 2016	Yarra Valley, Vic.	48
Crittenden Estate Kangerong Pinot Noir 2015	Mornington Peninsula, Vic.	60
Thorn Clarke Shotfire Shiraz 2016	Barossa, S.A.	30
Turkey Flat Butcher's Block Shiraz Grenache Mataro 2015	Barossa, S.A.	36
Wild Duck Creek Yellow Hammer Hill Shiraz Malbec 2014	Heathcote, Vic.	40
Beechworth Estates Shiraz 2014	Beechworth, Vic.	42
Penley Estate Phoenix Cabernet Sauvignon 2015	Coonawarra, S.A.	33
Kilikanoon Blocks Road Cabernet Sauvignon 2014	Clare, S.A.	42
Taltarni Estate Cabernet Sauvignon 2015	Pyrenees, Vic.	48
Vasse Felix Cabernet Sauvignon 2015	Margaret River, W.A.	52
Booths Taminick Cellars Durif 2016	Rutherglen, Vic.	38
Torbreck Juveniles Grenache Shiraz Mataro 2015	Barossa, S.A.	42
Giant Steps Sexton Merlot 2013	Yarra Valley, Vic.	66

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 October 18, 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

Panko crumbed Miso tofu fritter, 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 prawn Shao mai

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

Private Dining – University House Professors’ Walk

University House Professors’ Walk is housed in a beautiful Victorian era home built in 1885, the sole survivor of the Victorian Professorial houses that once lined Professors’ Walk. The historic building features gardens to its east and west, and a vine wreathed brick facade; in addition to its member exclusive lounges and dining areas. Professors’ Walk offers both large and small private rooms to club members and the broader University Community for meetings, conferences, cocktail parties and dining functions and wedding receptions.



The Karagheusian Room

With its long banquet table this room is ideal for fine dining with up to **30 guests**. The Karagheusian Room houses a collection of walnut Renaissance-revival furniture relocated from Paris, and features an original **Peter Brueghel III (1589-1650)** painting.



The Celadon Room

The Celadon is the most intimate of the private dining facilities at University House, seating up to **6 guests**. Featuring bright Oriental interiors and display of fine Celadon ware, the room is ideal for working lunches.



The Regency Dining Room

This elegant dining room, furnished in the Regency period style by Geoffrey Kaye (a celebrated Australian anaesthetist), benefits from generous natural light and accommodates up to **12 guests**.



The Victoria Room

Furnished in the Victorian style by The Collectors Society and Mrs Everard Baillieu, The Victoria Room is perfect for private dining of up to **10 guests** at the room’s round table. Room features include an open fireplace and a picturesque view of Professors’ Walk.



The Leather Room

Adjacent to the Victoria room, and furnished in period style featuring leather chesterfields. This room is offered for pre-dinner drinks with the Victoria Room and Regency Room. It can also be booked separately for cocktail parties and morning or afternoon tea.



The Main Dining Room

Spacious and open and overlooking gardens to its East and West, this room is ideal for large functions including dinner dances, weddings, and formal dinners. Catering for up to **220 guests** for dinner and **240 guests** for cocktail parties. The room overlooks gardens to its East and West.

The **Main Dining Room** features up-to-date audio-visual equipment.



The Matthaei Room (Lower East)

The Matthaei Room has a picturesque garden outlook and is adorned with the Ernst Matthaei Glass Collection – some 287 pieces of early and rare glass including masterpieces dating from the 16th and 17th centuries. This room caters for up to **70 guests** for dinners and **150 guests** for cocktail parties.

The **Matthaei Room** features up-to-date audio-visual equipment.



The **Matthaei Room** has access to the East Courtyard which features 'The Thing' and 'Small Girl' sculptures.



The Upper East Dining Room

Located on the first floor with a balcony overlooking the East garden, this room is available for up to **70 guests** for lunch and dinner functions and **150 guests** for cocktail parties.

The **Upper East Dining Room** features up-to-date audio-visual equipment.

Private Dining – University House at the Woodward

University House at The Woodward, is ideally situated on the 10th floor of the Melbourne Law School in Carlton, close to Melbourne's CBD. University House at the Woodward offers lunch and dinner function catering to Melbourne's business and academic community and customers utilising the Woodward Centre's world class conference facilities. The stunning views over North, West and Southern Melbourne are matched by first-class cuisine, wines and service.



The South Dining Room

With stunning views of Melbourne's skyline, this room is ideal for fine dining with up to **80 guests**.



The West Dining Room

Overlooking the Queen Victoria Market with the Bolte Bridge in the distance, this room accommodates **50 guests**.

The **South and West Dining Rooms** combine to accommodate **140 guests**.



The Boardroom

Features gorgeous views of Melbourne's Inner north west, this room accommodates **40 guests**.



UNIVERSITY HOUSE

UNIVERSITY OF MELBOURNE

University House is the home of The University Club at The University of Melbourne

Terms and Conditions

Room Hire

The Club provides complimentary room hire for members who order catering and beverages.

University House Professors' Walk (UHPW) & University House at the Woodward (UH@W) are for the exclusive use of University House members and their guests. **Room hire charges may apply when catering and beverage service is not required.**

Times of operation

The Club offers a range of functions rooms at 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
- Cocktail events: available anytime, subject to room availability

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

Confirmation of Bookings

Confirmation of your booking will be forwarded within 7 days 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.

Deposit

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

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

At least two weeks' notice is required of your confirmed menu and beverage selection. Should you be unable to submit your menu and beverage selection by the requested date, a menu may be selected 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 after 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. Prices valid until 31 December 2017.

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.

Birthday 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.

Terms and Conditions continued

Damages

The Member/Host responsible for booking is 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

The Club can assist with the booking of musicians and entertainers. 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 that continue past scheduled finishing time. 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.

Member Host Responsibility

The Member/Host is required to inform all relevant persons involved in the organising of the function, whether colleagues or contractors, of these Terms and Conditions.

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.