



EVENT DELIVERY

M E N U



SCHONELL
CATERING & EVENTS

SCHONELL CATERING &
EVENTS IS PROUD TO
BE A PREFERRED
CATERING SUPPLIER AT
THE UNIVERSITY OF
QUEENSLAND.

Located right in the heart of the University of Queensland, Schonell Catering & Events has been servicing the UQ community for more than 25 years.

Schonell Catering & Events is owned and operated by the University of Queensland Union (UQU), an independent non-for-profit organisation, where any profits go back into providing a more vibrant campus life for UQ students.

We offer contemporary catering for student events, meetings, conferences, seminars, and cocktail events. We cater for any size event including large student events to small morning teas, at any location on-campus at the University of Queensland and to off-site locations.

We pride ourselves on providing high quality food using only the best ingredients sourced from our local suppliers. Our menu includes vegan, vegetarian, gluten friendly, dairy free and halal-friendly options. We also cater for individual guest dietary requirements upon request.





WE OFFER BESPOKE
CATERING PACKAGES
DESIGNED TO SUIT
YOUR EVENT NEEDS
AND BUDGET.

If you are hosting an event that needs to make an impact, we offer bespoke catering packages designed to suit your event needs and budget. Our experienced Event Coordinators and Chefs will work with you to provide customised catering to impress your audience.

Schonell Catering & Events is proud to be a 5-star Eat Safe venue and fully compliant with Food Safety Standards. As a member of UQ Unwrapped, we are committed to reducing plastic on campus, and all our catering orders delivered in environmentally friendly packaging or reusable crockery.

We look forward to catering you next event.



SCHONELL
CATERING & EVENTS

(v) vegetarian
(ve) vegan
(df) dairy free
(gf) gluten friendly
(hf) halal friendly
(n) contains nuts



INDIVIDUAL SERVE BOXES

BREAKFAST BOX \$15.50

Min. 10 serves, vegetarian option available

Fresh medium size croissant with ham, cheese, tomato & mesclun, fruit yoghurt and whole fresh fruit



TEA BREAK BOX

Min. 10 serves per item

Box 1	\$9.0	Danish, mini muffin, strawberry (v)
Box 2	\$9.0	Portuguese tart, cookie, strawberry (v)
Box 3	\$9.0	Raw snikka slice, vegetable crudites, capsicum tapenade, strawberry (ve, gf, n)
Box 4	\$9.0	Brownie wedge, cookie, strawberry (gf, v, n)



LUNCH BOX

Min. 10 serves per item. Vegetarian options available. Gluten friendly (\$3.5 surcharge) and vegan options (\$2.5 surcharge) available

Classic	\$15.50	Classic sandwich, mini muffin, piece of fruit
Gourmet	\$18.50	Half deli baguette, salad, fruit, lamington, 200ml juice box or water bottle upon request
Wrap	\$16.50	One wrap, a piece of fruit and biscuit
Deli	\$18.50	Deli baguette, biscuit, piece of fruit

Upgrade your lunch box to include a 200ml juice box for \$2.5 each

All prices displayed in the menu already include a 10% discount, applicable to University of Queensland, St Lucia campus customers.

SHARE BOXES

Breakfast Box \$105.00

(Vegetarian option available)

10 ham, cheese, tomato & mesclun croissants, 10 assorted Danishes (n)

Sweet Box \$155.00

10 cake bites, 6 lamingtons, 6 mini profiteroles, 5 choc coconut slice, 6 jam donuts, 6 glazed donuts, wafers, oreos and fresh berries (v, n)

Scone Box \$95.00

20 freshly baked whole scones, self serve whipped cream and jam (v)

Wellness Box \$110.00

Served in 200ml cups

8 Chia and coconut puddings with berry compote (ve) (gf) and 7 tropical bicher muesli cups (ve)

Mezze Box \$175.00

Serves 15 people

Selection of marinated meatballs, chorizo, falafel, feta, dips, vegetable crudites, breads and crackers Gluten free crackers \$6.00

Charcuterie Box \$210.00

Serves 15 people

Selection of deli meats, cheddar cheese, olives, dips, vegetable crudites, breads and crackers Gluten free crackers \$6.00

Gluten free crackers \$6.00

Cheese Box \$150.00

Serves 15 people

3 gourmet cheeses, dried fruits, crackers, fresh fruits and quince paste Gluten free crackers \$6.00.

Fruit Box \$80.00

Selection of 5 fresh seasonal fruits (ve)

Wrap Box \$145.00

A selection of 12 freshly made chicken, beef and vegetarian wraps

Plant-Based Box \$165.00

Serves 15 people

Vegan cheese ball, falafel, vegetables crudities, chargrilled vegetables, olives, fruit, hummas, baguettes and crackers (ve) Gluten free crackers \$6.00.

Sushi Box (gf) \$165.00

80 pieces

Mixed & vegetable sushi platter with dipping soy

Additional \$2.50 for vegetarian/vegan option served separately

Smashed Avo Box \$65.00

Serves 15 people

Slices of toasted baguette with smashed avocado, pico de gallo (tomato salsa), and lemon (ve)

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Red Asian Box \$115.00

130 pieces

Cocktail vegetable springrolls, chicken dim sims and chicken and mushrooms dumplings with sweet chilli sauce (df)

Green Asian Vege Box \$115.00

130 pieces

Cocktail vegetable spring rolls, samosas, money bags and sweet chilli sauce (ve)

Warm Savoury Box \$140.00

46 pieces

Selection of petite pies, spinach & feta rolls, sausage rolls, quiches and tomato sauce

Vegetarian Warm Savoury Box \$120.00

36 pieces

Spinach & feta rolls, vegetarian tikka pies & mini quiches with tomato sauce (v)

Arancini and Croquette Box \$85.00

30 pieces

15 Sweet potato croquette and 15 pumpkin arancini with tomato relish (ve/gf)

Empananda Box \$85.00

30 pieces

Assortment of 15 spicy chicken empanadas and 15 vegetable empanadas with capsicum tapenade

Vegetarian option available





BREAKFAST & BREAKS

SWEET

(Min. 5 serves per item)

Assorted Danishes (v, n) \$3.75
(1 per serve)

Petite cakes (v, n) \$3.75 (1 per serve)

Assorted mini muffins (v) \$3.75
(1 per serve)

Scone with cream & strawberry jam (v)
\$5.5 (1 per serve) (served whole)

Chocolate & raspberry
lamingtons (v) \$3.75 (1 per serve)

Portuguese tart (v) \$4.75 (1 per serve)

Chocolate brownie wedge (gf, n) \$4.75
(1 per serve)

Orange & almond loaf (gf, df, n) \$5.5
(1 per serve)

Fresh baked assorted cookies \$3.0
(1 per serve)

Cinnamon donut \$4.50
(1 per serve)

Banana, date mini muffin (gf, ve) \$4.75
(1 per serve)

Orders can be individually packaged
\$2.00 surcharge per individual packaging

WELLNESS

(Min. 5 serves per item)

Individual chia & coconut pudding,
lemon myrtle berry compote (ve, gf)
\$7.25 (Min 10 serves)

Individual tropical bircher muesli
(ve) \$7.25 (Min 10 serves)

Individual fruit salad cup (ve) \$6.5
(Min 10 serves)

Raw snikka slice (ve, df, n, gf) \$4.5
(1 per serve)

Raspberry filled croissant (ve) \$5.5
(1 per serve)

Tropical petite cake (ve, gf) \$4.75
(1 per serve)

Apricot breakfast bar (ve, gf) \$4.25
(1 per serve)

Fig and seed bar (ve, gf, n) \$4.25
(1 per serve)

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SAVOURY

(Min. 5 serves per item)

Assorted mini quiches \$2.75
(2 per serve. Vegetarian option available)

Assorted mini pies with tomato sauce \$4.0
(1 per serve)

Chicken empanada with capsicum tapenade
\$3.25
(1 per serve)

Vegetable empanada with capsicum tapenade
(ve) \$3.25
(1 per serve)

Curry Vegetable Puff (ve) \$4.5
(1 per serve)

Roasted vegetable wholemeal quiche (v) \$4.25
(1 per serve)

Beef sausage rolls with tomato sauce \$4.0
(1 per serve)

Spinach and ricotta rolls (v) \$4.5
(1 per serve)

Mini vegetable tikka pies (v) \$3.5
(1 per serve)

Beef Pasties \$4.0
(1 per serve)

Pumpkin arancini (gf, ve) \$3.0
(1 per serve)

Orders can be individually packaged
\$2.00 surcharge per individual packaging

Mini GF beef pie (gf) \$6.0
(1 per serve)

Mini lentil curry pie (ve, gf) \$6.0
(1 per serve)

Sweet potato roll (ve, gf) \$4.5
(1 per serve)

FOR A CROWD

Min. 20 people

Croissant Station \$9.75pp
Butter croissants with ham, cheese, mesculin,
tomato, butter & jam on the side

Hot Breakfast Buffet \$34.50pp
Bacon, scrambled eggs, tomato, sautéed
mushrooms, croissants & gourmet bread,
fresh fruit platter, fruit Danishes & condiments
Assorted tea, filtered coffee & juice

Stations include chaffing dishes, bio-degradable plates, cutlery and napkins
Additional charges apply for equipment, linen and service staff

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LUNCH

MYO NOURISH BOWL STATION \$19.75 PP

Min. order 20.

Base	Brown rice (gf) (served cold)
Protein	Grilled chicken (hf), roasted chickpeas (ve) (served cold)
Vege (choose 5)	Cherry tomatoes, cucumber, capsicum, slaw, corn, mesclun lettuce, edamame beans, radish, avocado.
Dressing	Honey mustard and balsamic dressing

MYO BURGER STATION \$21.5 PP

Min. order 50.

Bun	Fresh bread rolls Gluten friendly bun available \$2.5 extra
Protein	Selection of beef (gf), chicken (hf) and vegetable (ve, gf) patties
Toppings	Lettuce, tomato, cheese slices, beetroot
Condiments	BBQ sauce, tomato sauce, aioli
Extras	Mac and cheese croquette, coleslaw, gherkins
add extras for \$4.00	

MYO BURRITO BOWL STATION \$19.75 PP

Min. order 20.

Base	Brown rice (served cold)
Protein	Roast shredded chicken and roasted chickpeas (ve) (served cold)
Toppings	Black beans, cheese, corn, red onion, tomato salsa shredded lettuce
Condiments	Chipotle mayo, guacamole
Extras	Corn chips, coriander, corn tortilla, tortilla crisp
add extras for \$4.00	

Stations include chaffing dishes, disposable bio-degradable cutlery, plates and napkins
Additional charges apply for equipment, linen and service staff

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SALADS

Minimum 15 serves per item. Maximum selection of 3 items

Individual cups (370mls)	\$9.50
Large sharebox (serves 15)	\$75.00

Organic quinoa, fresh spinach, cherry tomato, roasted chickpeas with a balsamic dressing (ve, gf)
Roasted wattle seed pumpkin, feta and beetroot with pepita seeds and honey mustard dressing (v, gf,)
Roasted vegetables, mesclun with creamy garlic and lemon dressing (ve, gf)
Caesar salad, crispy bacon, croutons, eggs and Caesar dressing (bacon can be removed on request)
Mexican brown rice salad, spiced roast chicken, guacamole and green goddess dressing (gf, hf)
Mexican brown rice salad, spiced chickpea, guacamole and green goddess dressing (ve, gf)
Chicken pasta salad with creamy pesto dressing (hf)

SALAD SIDES

Minimum 15 serves per item.

Fresh baked dinner rolls with butter \$2.00
Shredded chicken (60g) \$4.00
Chorizo and red pepper frittata \$12.50
Roast vegetable frittata (v) \$13.50
Caramelized onion, pumpkin and polenta tart (v) \$12.50
Pesto tart (ve, gf) \$12.5
Beef lasagna \$15.50
Pumpkin and spinach lasagna (v) \$15.50

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CLASSIC SANDWICHES \$8.50 EA

Min. 5 serves per filling. Gluten friendly bread, extra \$2.5

Ham, cheese, tomato & relish

Egg & lettuce (v)

Chicken, lettuce & mayonnaise (hf, df)

Roast beef, tomato, mesclun, pickle relish & tasty cheese

Roast sweet potato, capsicum tapenade slaw, tomato, cucumber, mesclun and vegan cheese (v, ve)

WRAPS \$11.50 EA

Min. 5 serves per filling. Gluten friendly bread, extra \$2.5

Chicken wrap

Beef wrap

Pumpkin wrap

Sweet potato wrap

Tortilla, shredded lettuce, chicken, tomato, cucumber, alfalfa, roasted capsicum and avocado pulp (hf, df)

Tortilla, roast beef, tomato, cucumber, roast capsicum, shredded lettuce, pickles, tasty cheese and dijonaise

Tortilla, shredded lettuce, roast pumpkin, beetroot, red onion, alfalfa, avocado pulp, tomato, cucumber, feta (v)

Tortilla, roast sweet potato, capsicum tapenade slaw, tomato, cucumber, shredded lettuce and vegan cheese (ve)

GOURMET DELI RANGE \$13.50 EA

Min. 5 serves per filling. Gluten friendly bread, extra \$2.5

Smoked salmon on rye

Chicken Caesar baguette

Chicken on sourdough rye

Roast beef on baguette

Maple spiced chickpeas on baguette

Pumpkin patch on rye

Sweet potato on turkish

Smoked salmon, capers and dill cream cheese, red onion and mesclun

Baguette, chicken, bacon, cos, parmesan crisp, Caesar dressing

Rye, chicken, roast capsicum, tomato, cucumber, capsicum aioli, cheese and mesclun (hf, df)

Baguette, roast beef, pickle slaw, tomato and chipotle sauce (df)

Baguette, maple spiced chickpeas, slaw, avocado pulp, tomato, cucumber, mesclun (ve, df, v)

Rye, roast pumpkin, beetroot hommus, red onion, alfalfa, roast capsicum, cucumber, mesclun

Turkish roll, roast sweet potato, roast capsicum, hommus, avocado pulp, mesclun

Orders can be individually packaged
\$2.00 surcharge per individual packaging

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BEVERAGES

TEA & COFFEE

Minimum serves 15.

Filtered coffee & assorted tea bags with full cream, light & soy milk \$3.85

Filtered coffee & assorted tea bags with juice and water, served with full cream, light and soy milk \$4.85

JUICE

Orange 2L \$9.85 ea

Apple 2L \$9.85 ea

Orange 300ml \$4.85 ea

Apple 300ml \$4.85 ea

SOFT DRINK

Soft drink can - Pepsi range \$3.75 ea

Assorted Bundaberg soft drink bottles 375ml \$5.50 ea

WATER

Bottled mineral water 600ml \$3.50 ea

Bottled mineral water 1.5L \$6.5 ea

Premium Sparkling mineral water 330ml \$4.5 ea

Premium Sparkling mineral water 750ml \$7.5 ea

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EQUIPMENT HIRE

Trestle tables	\$14.0 ea
Floor length tablecloth	\$14.0 ea
Juice glassware	\$1.0 pp per session/menu
Cocktail table with lycra cover	\$30.0 ea (10)

SERVICE STAFF

Service staff can be hired for a minimum of 3 hours on weekdays at \$55.0 per hour and 3 hours on weekends. Surcharges apply for weekends and public holidays.

Service staff are required for events with alcoholic beverages on consumption and recommended for large events and/or events with crockery.

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F A Q S

Do your quotes include GST?

Yes

How much is delivery?

Delivery charges are \$15.00 for on-campus deliveries and \$30.00 for deliveries to Long Pocket campus. All other areas are priced based on time and distance. Minimum orders charges apply.

When are final numbers/order required?

Please inform us of your final numbers or order at least 3 business days prior to your event. If not advised, we will proceed with the order as per original or last request. Please note that catering amendments cannot be accommodated within 2 business days of the event

Do you cater for special dietary requirements?

We are pleased to offer a variety of menu items that are suitable for common dietary requirements such as gluten friendly, dairy free and vegan. Whilst we take all due care we cannot however guarantee the cross contamination of wheat products, dairy products, seafood and items that may contain traces of nuts. We use gluten free certified products, however we cannot classify them as gluten free due to products being prepared in a kitchen that may contain other gluten products.

Are you available after hours and on weekends?

Whilst we mainly operate Monday to Friday, weekend orders can be arranged based on a minimum spend. A surcharge will apply. An afterhour's collection fee will apply for drop off and pickups after 5pm.

Will our catering order meet our event sustainability requirements?

Schonell Catering & Events are proud to serve our products in eco-friendly packaging accompanied by commercially compostable disposable plates, cup and serveware.

Alternatively, a drop off and pick up service of reusable platters with crockery and glassware is available for a small fee. As a UQ Unwrapped member, we are proud to offer sustainable packaging.

Can you customise a menu to suit my event?

Yes, we are able to provide bespoke catering menus to suit your event or function needs. We are also able to provide alternative options to the current menu. If you would like a bespoke menu, please provide us with your budget and requirements.

Are service staff available?

Yes, service staff can be hired at a minimum of 3 hours. Surcharges apply for weekends and public holidays. Service staff are required for alcohol service and recommended for events with large numbers and crockery.

Can I cancel my order?

Cancellations within 2 business days (48 business hours) will incur 50% charge. Cancellations within 1 business day (24 business hours) will incur 100% charge.

How do I make payment?

UQ faculties can make payment post event via credit card or bank transfer. If paying by purchase order, the reference number should be submitted to Schonell Catering & Events prior to your event.

How do I place an order?

Simply email our friendly experienced team at schonell.catering@uqu.com.au. Please include the date of your event, location, time for delivery and pick up and any additional requirements such as equipment hire.



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