



FUNCTIONS  
AT SCOTCH COLLEGE  
2021

BY Chartwells



# INTRODUCTION

Successful catering for meetings and functions requires forward planning, flexible resources and experience in preparing menus that satisfy a wide range of dietary and cultural preferences.

We provide choices to match the style and pace of the function whether it is a sandwich luncheon, formal dinner or cocktail party. Our function selector shows a range of menus that may suit your needs.



# TERMS & CONDITIONS

## DIETARY REQUIREMENTS

We have menu choices that are vegetarian, vegan, lactose & low gluten. Other dietary requirements such as Halal or Kosher may incur additional food and transport costs.

## MINIMUM NUMBERS

Certain parts of our catering are subjected to minimum numbers of 10.  
All items are 1 per person unless otherwise indicated.

## HOW WE CHARGE

All prices in this selector include food and preparations labour and are inclusive of GST.  
Delivery is included to easy access areas; however, some areas may incur additional labour charge (example. buildings with only stair access). Functions requiring staff and linen will be quoted accordingly. All prices in this selector are for Monday to Friday delivery between the hours of 8am and concluded by 5pm. For events outside these hours, including weekends, public holidays and non-semester periods, please contact us and we will provide a quote based on the information provided.

## NOTICE PERIOD

Orders must be placed within a 48-hour notice period. We regret some options may not be available when minimum notice has not been given.  
We may substitute some items in this instance.

## CANCELLATION POLICY

Cancellations within 3 working days of the event may result in a cancellation fee. We require final numbers within 72 hours of the event. Small increases may be accepted depending on menu; some substitutions may be required if numbers increase within this time frame. Your confirmation of acceptance once submitting your request will be considered acceptance of these terms and conditions.

# BREAKFAST

raspberry & pear loaf, whipped mascarpone - 2.90

paleo banana bread, greek yoghurt - 2.50

our own baked muffins – mini - 1.40, small - 2.50 , large - 3.20 (1pp)

*varieties may include*

blueberry, lemon & buttermilk/triple chocolate & banana chips/  
raspberry & white chocolate/pineapple & coconut

multigrain sourdough toast, seasonal jam - 1.80 (1pp)

mini Danish – 2.80 (1pp)

*varieties may include*

apple custard/ dark cherry / chocolate drizzle / mixed berry

mini croissant, berry jam - 2.80

mini croissant, prosciutto, roquette, parmesan - 5.80

egg, bacon & cheddar breakfast wrap - 5.80

bircher muesli pot with blueberry & vanilla compote - 2.30

chia pudding with apple compote, maple, linseed & quinoa granola - 2.30

spinach, semi dried tomato & egg galette - 3.00

grilled ciabatta with smashed avocado, roasted  
cherry tomatoes & fried chick peas - 5.50



# HOT BREAKFAST

minimum 20 pax  
13.80 (pp)  
alternative placement fee – 1.60 (pp)

(all served to the table with seasonal fruit platter, pastry platter,  
brewed coffee, t2 tea, orange juice)

*please select one option*

**the chartwells big breakfast – scrambled eggs, sourdough toast, crisp bacon,  
chicken & herb chipolata, potato roesti, slow roasted tomatoes**

*or*

**wholemeal pancakes with caramelized apple, whipped ricotta,  
buckwheat granola & maple syrup**

*or*

**forest mushroom medley on sourdough toast with poached egg,  
wilted kale & 5 seed dukkha**

*or*

**poached eggs, avocado, chives, wilted spinach,  
toasted english muffins, thyme roasted tomatoes**

*or*

**eggs florentine, ciabatta bread, smoked bacon,  
poached eggs, hollandaise sauce**

## TASTING PLATE BREAKFAST – 12.50

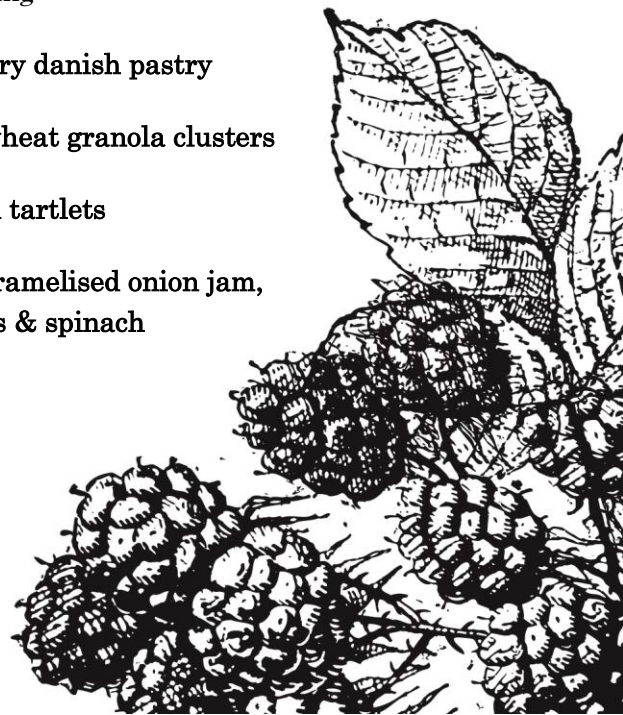
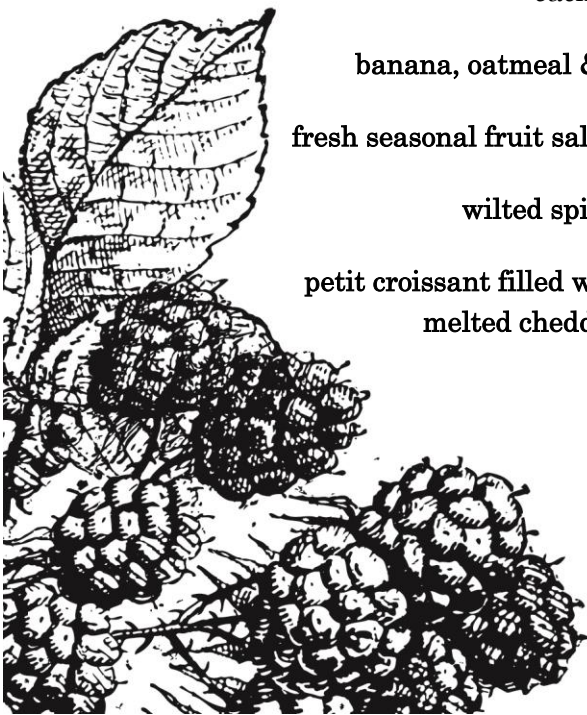
minimum 20 pax

*each plate will include the following*

**banana, oatmeal & spice muffin or apple & berry danish pastry  
fresh seasonal fruit salad pot, greek yoghurt, buckwheat granola clusters**

**wilted spinach, fetta & smoked salmon tartlets**

**petit croissant filled with house made tomato & caramelised onion jam,  
melted cheddar cheese, heirloom tomatoes & spinach**



# MORNING & AFTERNOON TEA

## SAVOURY

### TIER ONE

mini beef bakery sausage rolls, tomato sauce - 1.20 (1pp)

mini beef bakery pies - 1.20 (1pp)

chartwells infamous chicken ribbon sandwiches – 3.8 (3pp)

seasoned poached chicken, hellman's real mayonnaise, chopped chives, grain bread

our own baked savoury muffins – mini - 1.40, small - 2.50 , large - 3.20 (1pp)

*varieties may include*

semi dried tomato, feta & basil / candied bacon, roasted pumpkin & spinach /  
3 cheese, rosemary & black pepper

spinach, feta & olive spanakopita, tzatziki - 2.40

pumpkin, chive & sour cream sconette, tomato relish - 2.40

### TIER TWO

homemade tikka masala spiced chicken sausage rolls, toasted  
cumin & coriander yoghurt - 2.00 (1pp)

little gourmet pies - 2.00 (1pp)

*varieties may include*

lamb rosemary / pepper steak / curry chicken vegetable

arancini, tomato relish - 2.40 (1pp)

*varieties may include*

pea & mint / 4 cheese / pumpkin & parmesan

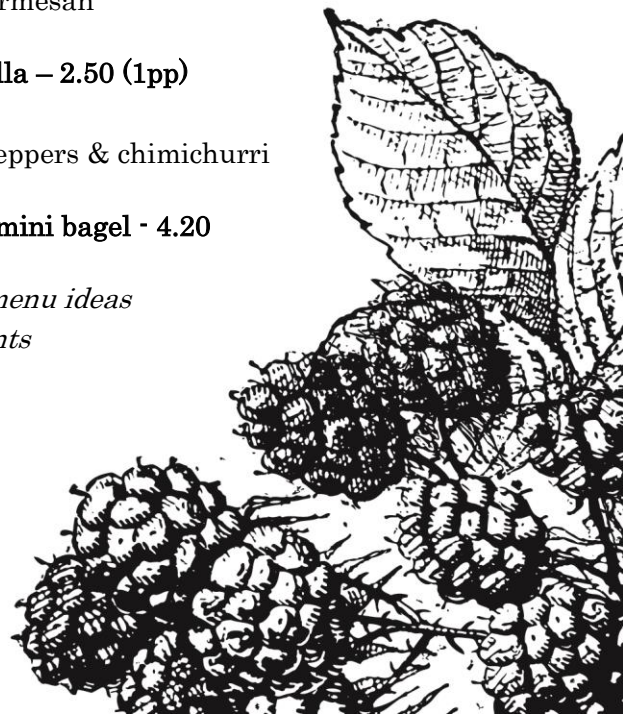
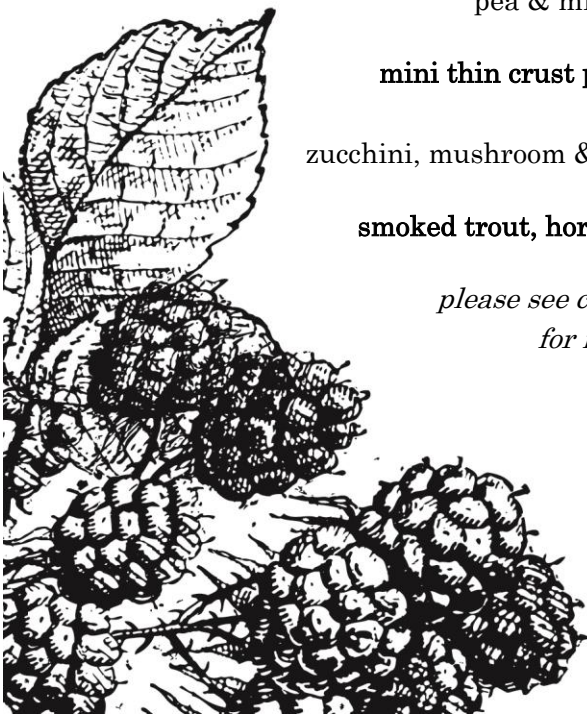
mini thin crust pizzas, tomato sugo, mozzarella – 2.50 (1pp)

*varieties may include*

zucchini, mushroom & fetta / pulled chicken, red peppers & chimichurri

smoked trout, horseradish cream & cucumber mini bagel - 4.20

*please see cocktail menu for additional menu ideas  
for morning & afternoon tea events*



# MORNING & AFTERNOON TEA

## SWEET

**our own baked sweet muffins – mini - 1.40, small - 2.50 , large - 3.20 (1pp)**

*varieties may include -*

blueberry, lemon & buttermilk / triple chocolate & banana chips / raspberry & white  
chocolate  
/pineapple & coconut

**traditional scones, berry jam & cream - 2.70 (pp)**

**our own baked choc chip cookie – 1.20 (1pp)**

**variety of gourmet biscuits – 1.10 (1pp)**

**bite size slices – 1.50**

*varieties may include:*

chocolate fudge brownie / citrus & coconut  
muesli with dates, figs, apricots & pumpkin seeds /  
dark chocolate, cherry & coconut

**mini lemon curd & blueberry tartlet - 2.90**

**fig, pepita & quinoa bites - 1.60**

**selection glazed ring donuts - 1.80**

**jam donut - 2.00**



# SMART FOOD SELECTION

**greek yoghurt pot, smashed berries, 5 seed granola - 2.30**

**smart muffin – (cupcake size) - 2.60**

(made with less sugar, seasonal fruit, wholemeal flour substitute etc)

*selection may include*

**raspberry, chia & honey / caramelized apple / oat & granola**

**paleo banana bread, greek yoghurt - 2.50**

**seasonal fruit platter - 3.50 (pp)**

**fresh fruit salad cup - 2.80**

**tofu, carrot, cucumber & brown rice nori rolls with  
ponzu sauce – bite size – 1.45 (1pp)**





# PLATTERS

fresh seasonal fruit platters, yoghurt dipping pot - 3.70 (pp)

## LARGE EVENTS

cheese platter, table water crackers, lavosh, quince paste - 5.50 (pp)

*(please ask our manager for the cheese selection of the week)*

minimum 20 pax

roasted sweet potato, spinach, tomato & fetta frittata with caramelized onion - 3.30 (pp)

dip platter - 3.30 (pp)

*varieties may include – (2 dip varieties)*

guacamole / hummus / babaganoush / roasted pumpkin / white bean & mint  
with baguette strips, corn chips & vegetable sticks

minimum 10 pax

antipasto platter - 7.50 (pp)

*selection may include*

marinated mt zero olives /

continental meats – prosciutto, bresola, chorizo, hungarian salami /

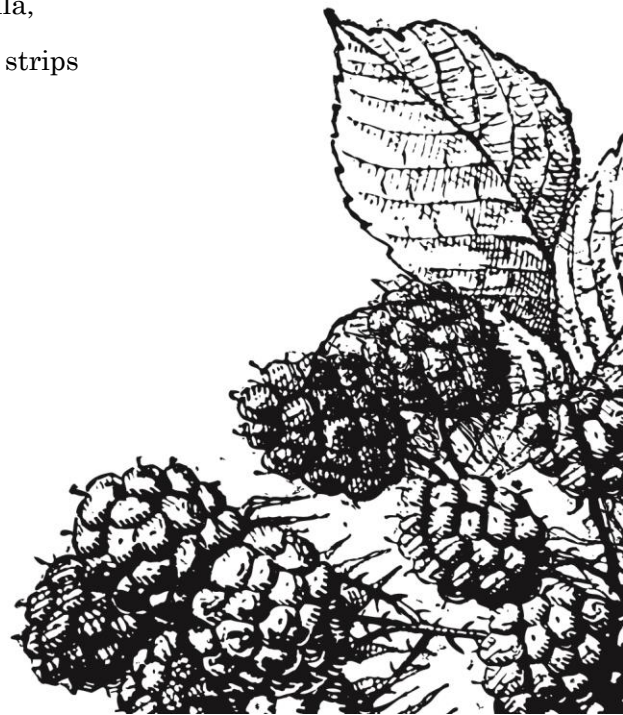
char grilled vegetables - mushrooms,

zucchini, capsicum, eggplant /

marinated fetta, buffalo mozzarella,

grissini sticks, turkish bread, lavosh strips

minimum 5 pax



# LUNCH

## SANDWICHES

### **standard sandwiches - 3.80 (3 ribbons pp)**

*varieties may include*

sliced white / wholemeal and grain loaves / gluten free bread available on request

poached chicken, mayonnaise and fresh herbs

smashed egg, mayonnaise, lettuce & cucumber

pastrami, pickled cabbage & dijon mustard

pulled leg ham, cheese & tomato

greens & sprouts with spicy chick pea dip

grilled pumpkin, basil & feta

### **gourmet sandwiches & rolls - 4.50 (4 pieces pp)**

*varieties may include:*

sliced sourdough breads, classic baguettes, mini rolls & tortilla wraps  
(gluten free bread available on request)

poached chicken breast, avocado, tomato & spinach

prosciutto, grilled zucchini, bocconcini & salsa verde

rare roasted beef, kasoundi, sun dried tomatoes & rocket

vine ripened vegetables, rocket pesto, feta & fried chick peas

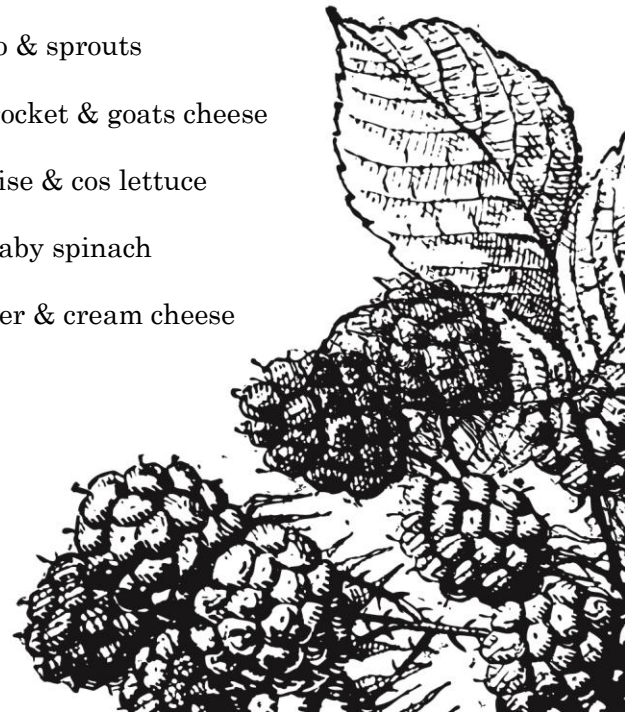
white bean skordalia, kale, lemon, tomato & sprouts

mild salami, olive tapenade, semi dried tomatoes, rocket & goats cheese

crispy bacon, vine ripened tomatoes, mayonnaise & cos lettuce

chargrilled vegetables, olive tapenade & baby spinach

smoked salmon, baby cos lettuce, ribbon cucumber & cream cheese



# COCKTAIL MENU

## HOT ITEMS

*(minimum 20 units per item)*

pumpkin, goats cheese & red onion tartlets, micro herbs -2.00

vegetarian spring roll, green chilli nahm jim - 0.70

little gourmet pies – 2.20

*varieties may include*

black angus beef & red wine/korma curry vegetables/chicken & mushroom

spinach & ricotta filo parcels, tzatziki - 2.40

chicken san choy bow lettuce cups – 2.00

peking duck crepe, spiced hoison sauce – 3.30

barramundi spring roll, nuoc cham – 2.20

bao buns filled with hoi sin jack fruit, pickled slaw & coriander – 2.40

panko & sesame crumbed calamari strips, wasabi aioli – 2.40

mini beef burgers, black brioche bun, slaw – 3.50

pulled lamb, chimichurri & fennel slaw sliders – 3.50



# COCKTAIL MENU

## COLD ITEMS

*(minimum 20 units per item)*

sushi rolls, pickled ginger, wasabi, sticky soy – 1.45 (1pp)

chartwells infamous chicken ribbon sandwiches – 1.20 (1 ribbon pp)

mini bruschetta, pickled zucchini, lemon, feta & dill – 1.00 (1pp)

torched beef tataki skewers with sesame kew pie, daikon & pea sprouts – 2.80

cherry tomato, bocconcini & fresh basil skewers – 2.00

mini herb blinis, smoked salmon, fresh horseradish crème fraiche – 2.40

prawn & vegetable rice paper rolls, coriander & nahm jim – 2.40

lime cured scallops with green chilli pickle, cucumber & puffed rice – 3.00

mini reuben soldiers, rye bread with pastrami, swiss cheese,  
pickled cabbage & russian sauce – 2.40

mini goats cheese tartlet, beetroot caramel, basil cress – 2.00

masterstock poached duck & mango salad  
with asian slaw & nahm jim dressing – 3.00



# BIGGER BITES

*(minimum 12 units per item)*

**pulled beef croquettes – 3.50**

mojo sauce

**cypriot grain salad – 3.60**

freekah, puy lentils, coriander, toasted seeds, currants,  
roasted cumin yoghurt, pomegranate

**panko chicken strips - 3.20**

roasted sesame mayo & edamame & spring onion

**pan fried potato gnocchi – 2.80**

**peperonata, parmesan wafer – 3.20**

**seafood paella – 4.50**

squid, prawn & mussel paella with saffron rice, cherry tomatoes, peas & lemon wedge

**quesadillas – 2.20**

corn, black bean & cheddar, hot salsa

**valhrona dark chocolate mousse – 2.50**

salted caramel brittle, raspberries, brownie dust

**eton mess – 2.50**

smashed berries, meringue crumb, roasted raspberry jam,  
micro mint, vanilla bean cream

## SERVICE CHARGE

if service is required a minimum 3 hour shift per staff member will be charged.

please contact your chartwells manager for further information.



# CAKES

individual iced cupcakes – 2.60

birthday cake / large cake 11” - 55.00

*(can be cut into approx. 20 pieces)*

*varieties include*

chocolate mud cake

new york baked cheesecake

apple tea cake

classic lemon tart

chocolate mousse cake

## OPTIONAL EXTRAS -

double cream – 7.50 per 500ml

disposable plates & forks - 0.20 set

birthday candles – 0.15 each

## BESPOKE ITEMS -

cakes

cupcakes

donuts

please contact our manager regarding your requirements and options available



# BUFFETS

all our buffets are served with baskets of freshly baked sourdough breads and rolls with butter, tea & coffee and petit fours.

## BUFFET OPTIONS

### option 1 - 22.30 (pp)

please select 2 main dishes, 1 salad, 1 hot vegetable & 1 dessert from the following menu

### option 2 - 25.00 (pp)

please select 3 main dishes, 2 salads, 1 hot vegetable dish & 2 desserts from the following menu

## MAIN DISHES

### HOT

**lamb korma with steamed basmati rice, spicy tomato relish & pappadums**

**tandoori chicken kebabs with cumin raita & steamed basmati rice**

**12 hour cooked pork shoulder with cranberry & apple braised red cabbage, whipped potato mash & pan jus**

**cajun spiced crumbed chicken strips with charred corn, avocado & tomato salsa**

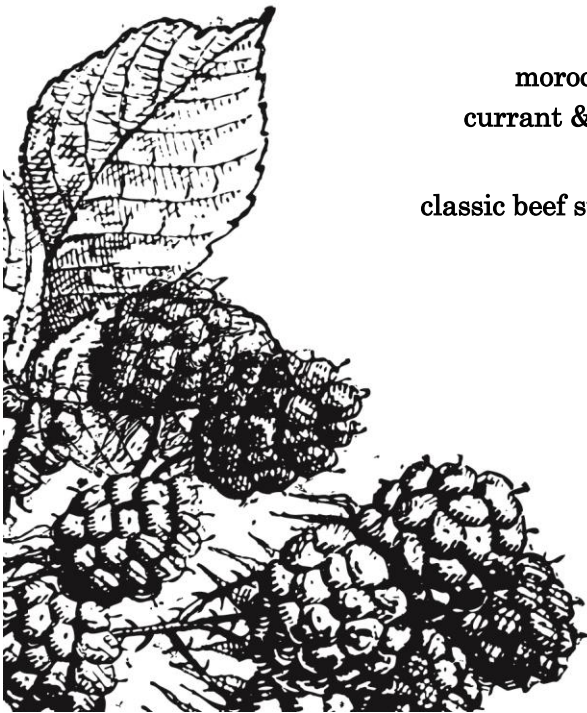
**pork & prawn pad thai with rice noodles, bean shoots, toasted shallots & shredded egg**

**spinach & ricotta cannelloni with peperonata sauce, kale crisps & manchego cheese**

**charred fish fillets, harissa yoghurt, fresh lemon**

**moroccan vegetable & chickpea tagine, curren & coriander quinoa, coriander yoghurt**

**classic beef stroganoff with mushrooms & sour cream**



# BUFFETS

## SALADS

greek farro salad, rocket, cannellini beans, cucumber, feta & oregano dressing

moroccan spiced quinoa, pickled fig, kale & sugar snap salad

cous cous salad, eggplant, squash, zucchini, chickpeas, lemon dressing

char grilled asparagus, sorrel & broccoli salad with preserved lemon dressing

calabrese salad, buffalo tomatoes with torn mozzarella, fresh basil & pesto vinaigrette

greek salad with crisp lettuce, heirloom tomatoes, cucumber,  
feta, kalamata olives & lemon vinaigrette

chermoula spiced carrot & chickpea salad, cumin & lime dressing

potato, cucumber & dill salad with sour cream dressing

## HOT VEGETABLES

wok tossed bok choy, sugar snap peas & shitake mushrooms with toasted garlic & chilli

steamed green beans with lemon gremolata & toasted shredded coconut

thyme & garlic roasted chat potatoes

oven baked cauliflower gratin with gremolata & pangrattato crust

## DESSERTS

vanilla bavarois with raspberry gel, orange crumbs

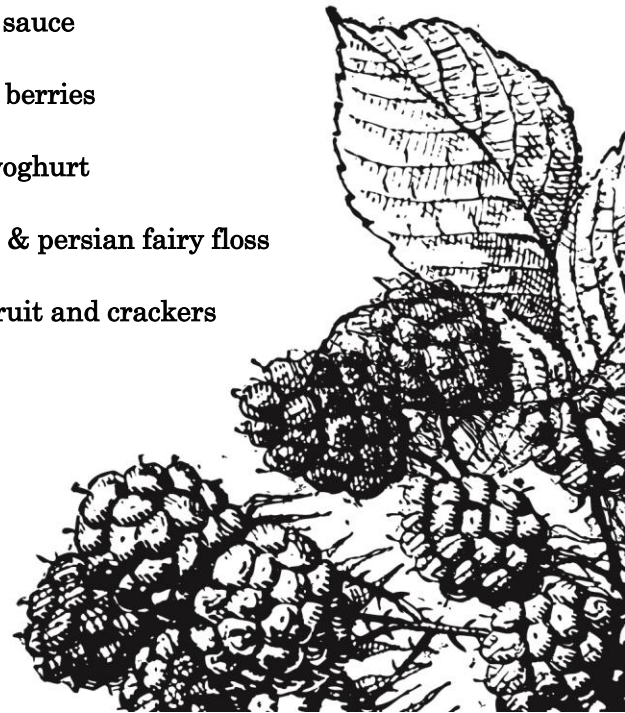
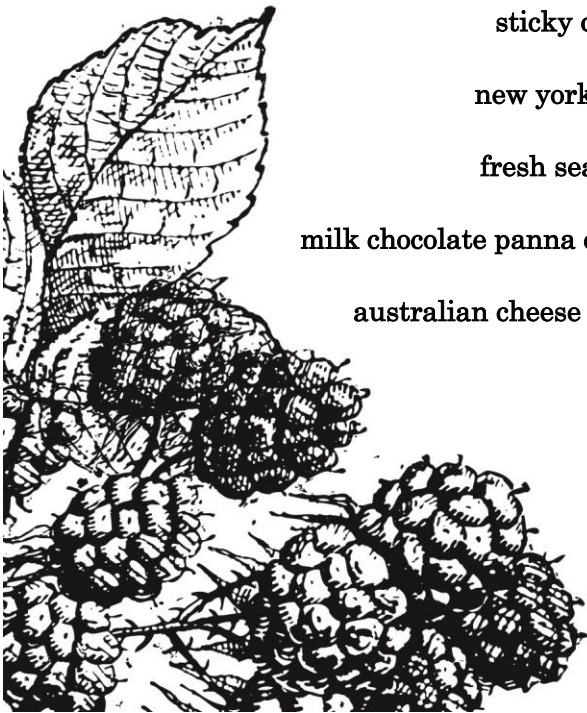
sticky date pudding, salted caramel sauce

new york baked cheesecake, smashed berries

fresh seasonal fruit platter, coconut yoghurt

milk chocolate panna cotta with blueberry compote & persian fairy floss

australian cheese platter, quince paste, dried fruit and crackers





# PLATED LUNCH & DINNER

*(minimum 25 guests)*

ENTRÉE – 6.80 (pp)

alternative placement fee – (1.60 pp)

mezze platter - mini lamb kofta, tzatziki, grilled honey & mint  
haloumi, kalamata olives, hommus, flat bread crisps

charred cauliflower with roasted pumpkin & nutmeg puree,  
toasted pepitas, petit leaves & vincotto glaze

beef tataki, ponzu, seaweed, toasted sesame, miso kewpie, pea shoots & lime

coconut & lime kingfish ceviche with shaved red onions,  
whipped avocado mousse, baby cress & chilli oil

grilled garlic & paprika prawns, fried chickpeas, gazpacho emulsion, prosciutto crisp,  
young basil

corn & manchego croquettes, avocado & crème fraiche, tomato, jalapeno & coriander  
salsa

smoked trout & fennel salad, roasted kipfler, green oil & micro herb salad

chicken saltimbocca with prosciutto & sage, herbed polenta & vierge



# PLATED LUNCH & DINNER

*(minimum 25 guests)*

MAIN – 20.00 (pp)

alternative placement fee – 1.60 (pp)

twice cooked pork belly with potato gallette,  
caramelized apple, greens & cider jus

crispy skin salmon, potato & vanilla mash, crushed peas & lime beurre blanc

marinated & grilled lamb loin with potato gratin, pancetta wrapped green beans,  
cherry tomatoes & pan jus

grilled beef tenderloin with horseradish & potato gratin, vegetables jus gras

grilled barramundi fillet, pumpkin puree,  
broad beans & peas in burnt butter with sage

oven roasted chicken breast, french style green lentils, pancetta,  
wilted spinach & pinot noir glaze

slow cooked beef striploin, miso pumpkin, kohlrabi slaw & wasabi jus

forest mushroom risotto, shaved pecorino, petit basil

open charred sweet potato, kale, baked ricotta &  
gremolata tart with red & yellow pepper

gratinated potato gnocchi with tomato sugo,  
zucchini, tallegio cheese & pangrattato



# PLATED LUNCH & DINNER

DESSERT – 5.80 (PP)

alternative placement fee – 1.60 pp

kaffir lime & mango panna cotta, toasted coconut crunch

sticky fig pudding with ginger caramel sauce, vanilla cream & berries

milk chocolate panna cotta with chilli caramel & basil

mascarpone cheese cake mousse with blueberry compote, ginger crumbs

tiramisu with kahlua crème, sponge fingers, cocoa soil & salted caramel pearls

individual lemon & strawberry tart & orange blossom sauce

assorted cheeses, from our specialty cheese supplier, with dried fruits, pastes & crisp  
breads

please ask our manager for the cheese selection of the week



