

FUNCTIONS

AT SCOTCH COLLEGE
2022

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. Chartwells aim to provide choices to match the style and pace of the function whether it is a sandwich luncheon, formal dinner or cocktail party. Our objective is to offer a range of options that can be further tailored to suit your needs, as required, and we pride ourselves on our fresh food philosophy underpinned by the use of seasonal produce.

TERMS & CONDITIONS

DIETARY REQUIREMENTS

We are able to provide a range of choices that include vegetarian, vegan, lactose & gluten free. Please advise us of any specific dietary requirements at the time of booking. Other dietary requirements, such as Halal or Kosher, may incur additional food and transport costs and will be advised accordingly.

MINIMUM NUMBERS

Certain parts of our catering are subjected to minimum numbers of 10. Please enquire if you are unsure. All items are 1 per person unless indicated.

HOW WE CHARGE

All prices in this selector include food and preparation labour and are inclusive of GST. Delivery is included to easy access areas, however some areas may incur additional labour charge (For example, buildings with only stair access). Functions requiring staff and linen will incur additional costs. 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 Scotch College Events Department and we will provide a quote based on the information provided.

NOTICE PERIOD

Orders must be placed no later than 48 hours prior to your event. We regret some options may not be available when minimum notice has not been given. We may substitute some items in this instance.

We require final numbers within 72 hours of the event. Small increases in numbers 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

CANCELLATION POLICY

Cancellations within 3 working days of the event may result in a cancellation fee.

SERVICE CHARGE

If service is required for you event a minimum 3 hour shift per staff member will be charged

BREAKFAST

raspberry & pear loaf,
whipped mascarpone - 2.95 (1pp)

paleo banana bread, greek yoghurt - 2.55 (1pp)

our own baked muffins -
mini - 1.2, small - 2.25, large - 3.1 (1pp)

varieties may include:

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

multigrain sourdough toast,
seasonal jam - 1.8 (1pp)

fruit loaf toast, butter - 1.8 (1pp)

mini danish - 2.65 (1pp)

varieties may include:

apple custard/ dark cherry /
chocolate drizzle / mixed berry

mini croissant, berry jam - 1.55 (1pp)

mini croissant, ham & swiss cheese - 2.15 (1pp)

bircher muesli pot with berry compote &
vanilla yoghurt - 1.9 (1pp)

chia pudding with apple compote, maple,
linseed & quinoa granola - 2.35 (1pp)

HOT BREAKFAST

spinach, semi dried tomato &
egg galette - 3.05 (1pp)

grilled ciabatta with smashed avocado,
roasted cherry tomatoes &
fried chick peas - 5.35 (1pp)

egg, bacon & cheddar breakfast wrap - 4.6
(1pp)

egg & bacon breakfast roll - 4.6 (1pp)

roasted sweet potato, spinach, tomato &
feta frittata with caramelized onion - 2.55 (1pp)



HOT PLATED BREAKFAST

all served to the table with seasonal fruit platter, pastry platter, brewed coffee, t2 tea, orange juice
(minimum 20 pax)

12.95 (pp)
alternative placement fee - 1.6 (pp)

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, berry compote, whipped cream, maple syrup & fresh strawberries

or

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

or

poached eggs
with avocado, chives, wilted spinach, toasted english muffin, thyme roasted tomatoes

or

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

TASTING PLATE BREAKFAST
(minimum 20 pax)

11.2 (pp)

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, feta & smoked salmon tartlets

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



MORNING & AFTERNOON TEA

SWEET

sweet muffin selection, homemade
mini – 1.2, small – 2.25, large – 3.1 (1pp)

varieties may include:

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

traditional scones, berry jam & cream -
2.55 (1pp)

tea soaked scones & cream – 2.55 (1pp)

our own baked choc chip cookie – 1.2 (1pp)

variety of gourmet biscuits – 1.65 (1pp)

bite size slices – 1.5 (1pp)

varieties may include:

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

bite size cakes – 2.55 (1pp)

varieties may include:

chocolate mud cake/
sticky date with salted caramel icing/NY
cheesecake with fresh berries

chocolate profiterole – 1.2 (1pp)

mini lemon curd & blueberry tartlet – 2.1 (1pp)

iced ring donuts – 1.75 (1pp)

iced jam donut – 1.9 (1pp)

lamington – 2.35 (1pp)

petit fours – 4.0 (1pp)



MORNING & AFTERNOON TEA

SAVOURY

TIER ONE

chartwells mini beef sausage rolls,
tomato sauce – 1.25 (1pp)

mini beef pies – 1.25 (1pp)

roasted vegetable quiche – 2.0 (1pp)

panko chicken strips – 1.5 (1pp)
sweet chilli mayo

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 – 1.2, small – 2.25, large – 3.1 (1pp)
varieties may include
semi dried tomato, feta & basil /
candied bacon, roasted pumpkin & spinach /
3 cheese, rosemary & black pepper

spinach & feta spanakopita, tzatziki – 2.45 (1pp)

pumpkin, chive & sour cream sconette,
tomato relish – 1.85 (1pp)

standard assorted sushi – bite size – 1.05 (1pp)

TIER TWO

homemade tikka masala spiced chicken
sausage rolls, toasted cumin & coriander
yoghurt – 2.05 (1pp)

little gourmet pies – 2.25 (1pp)
varieties may include:
black angus beef & red wine/
korma curry vegetables/
chicken & mushroom

arancini, tomato relish – 2.5 (1pp)
varieties may include:
pea & mint /
4 cheese /
pumpkin & parmesan

mini thin crust pizzas, tomato sugo,
mozzarella – 2.55 (1pp)
varieties may include:
zucchini, mushroom & feta/
pulled chicken, red peppers & chimichurri

smoked salmon, horseradish
cream & cucumber mini bagel – 3.9 (1pp)

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



SMART FOOD SELECTION

greek yoghurt pots, smashed berries,
5 seed granola – 1.9 (1pp)

smart muffin – (cupcake size) – 2.25 (1pp)
(made with less sugar, seasonal fruit,
wholemeal flour substitute etc.)

varieties may include:
raspberry, chia & honey/
caramelised apple/
oat & granola

paleo banana bread, greek yoghurt – 2.55 (1pp)

fresh fruit salad cup – 2.65 (1pp)

seasonal fruit platter
small – 5-10pax – 12.4
medium – 10-20pax – 24.75
large – 20-30pax – 49.55



PLATTERS

LARGE EVENTS

(minimum 5 pax)

**cheese platter, quince paste, lavosh,
table water crackers – 5.45 (PP)**
please ask our manager for the cheese
selection of the week

dip platter – 3.4 (pp)
varieties may include: (2 dip varieties)
guacamole / hummus / smoked eggplant/
roasted pumpkin / white bean & mint
with baguette strips, corn chips, vegetable
sticks

antipasto platter – 5.45 (pp)
varieties may include:
marinated mt zero olives/
continental meats - bresola, chorizo,
hungarian salami/
chargrilled vegetables - mushrooms, zucchini,
capsicum, eggplant, sundried tomato/
marinated feta, haloumi/
grissini sticks, turkish bread, lavosh strips

charcuterie board – 6.25 (pp)

varieties may include:
kalamata olives/
continental meats – prosciutto, virginian ham,
hungarian salami/
mixed pickled vegetables, cherry tomatoes/
cheeses – brie, vintage cheddar, bocconcini/
grapes, strawberries, blueberries, dried fruit/
grissini sticks, turkish bread, lavosh strips/
& dip
varieties may include
guacamole, hummus, smoked eggplant,
roasted pumpkin, white bean & mint



LUNCH

SANDWICHES

standard sandwiches (points) – 3.8 (1pp)
varieties may include:

sliced white/wholemeal & grain loaves
(gluten free bread available on request)

poached chicken, mayonnaise & 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 RANGE

gourmet sandwiches (fingers) – 4.45 (1 pp),
or
rolls, wraps & baguettes – 6.0 (1pp)
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

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 - 2.05 (1pp)

mini vegetarian spring roll,
green chilli nahm jim - 0.6 (1pp)

little gourmet pies - 2.25 (1pp)

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

arancini, tomato relish - 2.5 (1pp)

varieties may include
pea & mint / 4 cheese / pumpkin & parmesan

spinach & ricotta filo parcels,
tzatziki - 2.45 (1pp)

chicken yakitori skewers with sesame kewpie,
daikon & pea sprouts - 2.7 (1pp)

peking duck crepe,
spiced hoisin sauce - 3.45 (1pp)

prawn spring roll,
nuoc cham - 2.25 (1pp)

bao buns filled with hoi sin jack fruit,
pickled slaw & coriander - 2.45 (1pp)

panko & sesame crumbed calamari strips,
wasabi aioli - 2.45 (1pp)

mini beef burgers, black brioche bun,
slaw - 3.55 (1pp)

pulled lamb, chimichurri &
fennel slaw sliders - 3.55 (1pp)

lamb koftas with tzatziki - 2.9 (1pp)



COCKTAIL MENU

COLD ITEMS

(minimum 20 units per item)

chartwells infamous chicken
ribbon sandwiches - 3.8 (3 ribbon pp)

mini reuben soldiers, rye bread with
pastrami, swiss cheese, pickled cabbage,
russian sauce - 2.45 (1pp)

mini bruschetta, pickled zucchini, lemon,
feta & dill - 0.95 (1pp)

cherry tomato, bocconcini &
fresh basil skewers - 2.05 (1pp)

mini goats cheese tartlet,
beetroot caramel, basil cress - 2.05 (1pp)

lime cured scallops with green chilli pickle,
cucumber & puffed rice - 2.85 (1pp)

mini herb blinis, smoked salmon,
fresh horseradish crème fraiche - 3.0 (1pp)

standard sushi rolls, pickled ginger, wasabi,
sticky soy - 1.05 (bite size 1pp)

prawn & vegetable rice paper rolls,
coriander & nahm jim - 2.45 (1pp)

gourmet sushi & nigiri - 2.75 (1pp)



BIGGER BITES

(minimum 12 units per item)

pulled beef croquettes - 3.6 (1pp)
mojo sauce

cypriot grain salad - 3.65 (1pp)
freekah, puy lentils, coriander,
toasted seeds, currants,
roasted cumin yoghurt, pomegranate

**pan fried potato gnocchi peperonata
with parmesan wafer - 3.9 (1pp)**

seafood paella - 4.6 (1pp)
squid, prawn & mussel paella with saffron rice,
cherry tomatoes, peas & lemon wedge

quesadillas - 3.1 (1pp)
corn, black bean & cheddar, hot salsa

**masterstock poached duck &
mango salad with asian slaw
& nahm jim dressing - 4.6 (1pp)**

pizza slice - 4.25 (1pp)
varieties may include
meat lovers / pepperoni / margarita

valhrona dark chocolate mousse - 3.6 (1pp)
salted caramel brittle, raspberries,
brownie dust

eton mess - 3.6 (1pp)
smashed berries, meringue crumb,
roasted raspberry jam, micro mint,
vanilla bean cream



CAKES

individual iced cupcakes – 2.25

birthday cake 9" – 53.2

(can be cut into approx. 12-14 pieces)

varieties may include:

black forrest cake

moist chocolate sponge, filled with cherries and fresh whipped cream with a hint of kirsch, coated in cream & shards of broken chocolate, finished with chocolate curls & glace cherries

cookies and cream

moist chocolate cake filled with vanilla & chocolate biscuit mousse, decorated with a white chocolate mousse and finished off with chocolate ganache

mississippi mud cake

dark moist mud cake covered in chocolate ganache, finished off with chocolate curls & dusted with cocoa powder

heavenly chocolate cake

chocolate sponge layered & covered with chocolate mousse, drizzled with ganache and topped with chocolate mousse mushroom cups and decorated with white & chocolate curls

strawberry indulgence

moist chocolate sponge filled with strawberries and fresh cream, topped with more strawberries and wrapped in white chocolate room cups and decorated with white chocolate curls

OPTIONAL EXTRAS -

double cream 500ml - 7.7

disposable plates & forks - 0.25 set

birthday candles - 0.15 each

BESPOKE ITEMS -

cakes

cupcakes

donuts

please contact our manager regarding your requirements & options available

**GLUTEN FREE CAKES AVAILABLE –
PRICE PROVIDED ON REQUEST**



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 - 22.2 (pp)

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

option 2 - 24.75 (pp)

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

MAIN DISHES

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

tandoori chicken kebabs with cumin raita & steamed basmati rice

12-hour slow 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, currant & coriander quinoa, coriander yoghurt

classic beef stroganoff with mushrooms & sour cream



BUFFETS CONTINUED

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, 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, blueberry compote & persian fairy floss

australian cheese platter, quince paste, dried fruit, crackers



FROM THE GRILL

SOUVLAKI STATION

11.8 (pp)

traditional souvlaki lamb or chicken (1pp)

pita bread, tzatziki, spanish onions,
shredded iceberg lettuce, sliced tomatoes

BURGER BAR

11.8 (pp)

aussie beef burger (1pp)

mllk bun, cheddar cheese, shredded iceberg, sliced
tomato, tomato sauce

SAUSAGE SIZZLE

1.65 (pp)

grilled thin beef sausage (1pp)

slice of bread, sautéed onions, sauces & mustards

SIDE ITEMS

sides to accompany these requests

salads - 2.8 (pp) minimum 20pax

options - caesar, greek, potato, garden, coleslaw

chips or potato wedges - 2.55 (pp)

minimum 20 pax

tomato sauce, sweet chilli sauce,
bbq sauce, mustard

COOK YOUR OWN BBQ

price available on request



DROP N RUN BOXES

berry muffin bag – 6.15

large mixed berry muffin (1pp)
fresh fruit salad cup (1pp)

chartwells lunch box – 10.65

sandwich – (1pp)

options include

roast chicken, avocado & lemon mayonnaise/
shaved ham, sundried tomato, tasty cheese &
seeded mustard/

roasted beef, roma tomato, tasty cheese &
iceberg lettuce/

egg, crispy bacon, mayonnaise & chives

roasted vegetable quiche, tomato chutney (1pp)

fresh fruit salad cup (1pp)

medium mixed berry muffin (1pp)

tetra pack of fruit juice (1pp)

scotch lunch box – 12.1

chicken strip & salad baguette (1pp)

berry compote & vanilla yoghurt pot (1pp)

chocolate brownie bites

tetra pack of fruit juice (1pp)

grazier box

small – 15.0 (serves 1), large – 55.0 (serves 4)

box comes complete with 3 cheeses, cured
meats, bread rolls, crackers, dips, grilled
vegetables, assorted olives, crudité sticks, dried
and fresh fruit PLUS lamingtons.

charcuterie cup – 7.1 (each)

(minimum 10 pax)

dietary options available on request: gluten free,
dairy free & vegetarian.

*please note: some variations may occur due
to the seasonal nature of some produce.*



PLATED LUNCH & DINNER

(minimum 25 guests)

alternate placement fee - 1.65 (pp)

ENTREE - 6.8 (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 fraîche, 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

MAIN - 20.05 (pp)

twice cooked pork belly with potato galette,
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, tomato sugo,
zucchini, taleggio cheese, pangrattato

DESSERT - 5.6 (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*



BEVERAGES

tea & coffee - 1.4 (pp)

hot chocolate - 1.4 (pp)

bottled water (600ml) - 1.8 (each)

sparkling mineral water (1.25lt) - 3.45 (each)

tetra juice pack (200ml) - 1.55 (each)

soft drink can (375ml) - 2.4 (each)

orange juice (1 litre) - 3.0 (each)

oak flavoured milk (300ml) - 3.0 (each)
chocolate, strawberry, ice coffee, vanilla

pre mixed cordial (1lt) - 1.2 each
flavours - lime, orange, lemon

SPARKLING WINE

prosecco - 17.1

chandon brut - 30.56

WHITE WINE

matua valley hawkes bay
sauvignon blanc - 16.9

annie's lane chardonnay - 18.7

squealing pig pinot gris - 18.7

RED WINE

squealing pig pinot noir 2013 - 24.05

pepperjack shiraz - 26.6

annie's lane cabernet sauvignon - 18.95

BEER

asahi (375ml) - 4.6 each

boags light (375ml) - 2.65 each



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