



FUNCTIONS

AT SCOTCH COLLEGE

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.

If you would like to discuss your event, or would prefer a tailored proposal, please contact your Site Manager on the contact numbers below.

Andreas Schaefer

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TERMS & CONDITIONS

DIETARY REQUIREMENTS

We can provide a range of choices that include vegetarian, vegan, lactose & low gluten. 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.

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 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 36-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 in numbers may be accepted depending on menu; some substitutions may be required if numbers increase within this time frame.

BREAKFAST

BUILD YOUR OWN - BUFFET STYLE

carrot & cinnamon loaf, maple glaze 2.75 (1pp)

vanilla poached pear & heritage
raspberry bread, double cream 3.15 (1pp)

banana bread, honey & sweetened greek
yoghurt 2.75 (1pp)

our own baked muffins s 1.3 m 2.4 l 3.3 (1 pp)
varieties may include:
jaffa with orange & chocolate /
raspberry & white chocolate / blueberry & oat /
banana & chia seed

selection of bread for toasting,
seasonal jam 1.95 (2pp)

mini danish- 2.85 (1pp)

croissant, berry jam 1.65 (1pp)

croissant, ham & cheese 2.3 (1pp)

croissant, grilled zucchini & fetta 2.3 (1pp)

smashed avocado & feta on sourdough toast
2.65 (1pp)

bircher muesli cup with fresh berries & toasted
coconut 2.05 (1pp)

seasonal fruit pot, young mint 2.15 (1pp)

greek yoghurt pots with berry compote &
toasted granola 2.05 (1pp)

HOT BREAKFAST

goats' cheese & caramelized onion tartlets 2.2
(1pp)

mini frittata, roasted pumpkin,
spinach, free range eggs 2.75 (1pp)

breakfast egg, bacon & cheddar muffin 4.95
(1pp)



HOT PLATED BREAKFAST

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

13.9 pp - alternate placement fee 1.7 pp

please select one option -

the chartwells big breakfast

sourdough toast, scrambled free range eggs, crisp bacon, grilled chipolata sausage, potato roesti, charred vine tomatoes

buttermilk pancakes (2)

fresh strawberries, vanilla cream & maple syrup

grilled mushroom medley

sourdough toast, soft poached free-range egg, charred asparagus & olive oil

eggs benedict

toasted english muffin, shaved leg ham, poached eggs, hollandaise sauce

chartwells breakfast burger

smoky bacon, fried free-range egg, american cheese, garlic aioli, chipotle bbq sauce on toasted brioche bun

TASTING PLATE BREAKFAST

each plate will include the following, 16.9 pp

seasonal fruit pot, young mint

chartwells mini berry muffin

mini smoked salmon bagel

smashed avocado & feta on english muffin

mini breakfast pie

with braised leeks, smoky bacon, free range eggs & flaky puff pastry



MORNING & AFTERNOON TEA

SWEET

standard biscuits, classic assortment of traditional biscuits 1.8 (2pp)

our own baked muffins s 1.3 m 2.4 l 3.3 (1 pp)
varieties may include:
jaffa with orange & chocolate /
raspberry & white chocolate / blueberry & oat /
banana & chia seed

lemonade or tea soaked scones,
jam & double cream 2.75 (1pp)

gourmet biscuits 1.80 (1 pp)

home baked slices 1.6 (1pp)
varieties may include:
lemon slice / chocolate brownie / cranberry
blondie / caramel / granola bar

petit lemon tartlet with blueberry compote 2.25

baby donuts, vanilla &
cinnamon snow sugar 1.35 (1pp)

chocolate profiteroles 1.30 (1pp)

assorted petit fours 4.3 (1pp)

iced ring donut 1.85 (1pp) *not available on weekends*

classic jam donut 2.05 (1pp) *not available on weekends*

lamington 2.5 (1pp)

mini carrot cakes with tart lemon icing 2.35 (1pp)

petit red velvet cupcakes with vanilla icing 3.05 (1pp)

fruit salad cup 2.85 (1pp)

vanilla slice 2.1 (1pp)



MORNING & AFTERNOON TEA

SAVOURY

mini beef sausage rolls, tomato sauce 1.35 (1pp)

mini standard beef pie with tomato sauce 1.35 (1pp)

chartwells famous chicken ribbon sandwiches 1.4 (1 ribbon pp)

our own baked savoury muffin s 1.3 m 2.4 l 3.3 (1 pp)

maple roasted bacon, cheese & thyme or sweet corn, semi dried tomato & spinach

spinach & feta spanakopita triangle 2.4 (1pp)

mini quiche with spinach & whole egg 2.2 (1pp)

charred chicken skewer with chipotle aioli 2.55 (1pp)

chorizo, toasted fennel & paprika en crouete with tomato relish 2.50 (1pp)

little gourmet pies 2.4 (1pp)

varieties may include:

vegetable tikka / aussie beef / lamb & rosemary / chicken & leek / beef & burgundy

arancini, tomato relish 2.70 (1pp)

varieties may include:

4 cheese / pumpkin / beetroot & fetta / semi dried tomato / mushroom & cheese

mini boboli pizzas, tomato sugo, mozzarella 2.7 (1pp)

varieties may include:

truffled mushroom & spinach / prosciutto, blue cheese & semi dried tomato / smoked chicken & chimichurri

crunchy lemon & herb chicken bites with garlic aioli 1.65 (1pp)

mac & cheese croquette with lemon aioli 2.5 (1pp)

petit bagel 4.1 (1pp)

varieties may include:

poached chicken & avocado / smoked salmon & horseradish cream / pastrami & mustard pickle

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



PLATTERS

LARGE EVENTS

fresh seasonal fruit platters, s 13.30 m 26.60 l 53.2

small (5-10 pax) medium (10-20 pax)
large (20-30 pax)

cheese platter, table water crackers,
lavosh, quince paste s 40.95 m 87.8 l 146.3
small (5-10 pax) medium (10-20 pax)
large (20-30 pax)

local grazing boards s 40.95 m 87.8 l 146.3
a selection of cured & smoked charcuterie,
marinated olives & cheeses, chargrilled & roasted
vegetables & crispbreads

small (5-10 pax) medium (10-20 pax)
large (20-30 pax)

dip platter s 25.5 m 54.75 l 91.25
varieties may include: (2 varieties)
guacamole / hummus / baba ganoush /
roasted pumpkin / white bean & mint
with baguette strips, corn chips, vegetable sticks
(low gluten crisps available upon request)
small (5-10 pax) medium (10-20 pax)
large (20-30 pax)



LUNCH

SANDWICHES

standard point sandwiches (4 points) 4.1 (1pp)
varieties may include:

poached chicken, mayonnaise, chives & seeded mustard

smashed egg, mayonnaise, lettuce, cucumber

pastrami, pickled cabbage, dijon mustard

shaved leg ham, cheese, tomato

roasted beef, mustard pickles, cheddar, tomato

avocado, tomato, lettuce

grilled zucchini, semi dried tomato, rocket

GOURMET RANGE

gourmet rolls, panini, wraps, baguette, bagels & finger sandwiches (1pp) 6.45
varieties may include:

poached chicken breast, avocado, tomato, spinach

prosciutto, grilled zucchini, feta, salsa verde

roasted beef, kasoundi, sun-dried tomatoes, rocket

vine ripened vegetables, chimichurri sauce, feta, fried chickpeas

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



DROP & RUN BOXES

your guests will be impressed as our professional craft boxes, lined with chartwells paper and filled with the product(s) of your choice, are delivered to your event space at the designated time. when the event is finished you simply place the empty box in the rubbish bin, leaving the space clean and tidy for the next event booking.

berry muffin & fruit pot 8.25
with tetra juice pack

breakfast pack 9.45
bacon & egg muffin / seasonal fresh fruit cup / tetra juice pack /

chartwells lunch box 11.5
standard point sandwich / mini spinach quiche / small fruit salad cup / mini mixed berry muffin / tetra juice pack

scotch lunch box 13.0
chicken strip roll with sweet chilli mayonnaise, tomato, lettuce & cheese / chocolate brownie slice / berry yoghurt pot / tetra juice pack

local grazing box 11.5
a selection of cured & smoked charcuterie, marinated olives & cheeses, chargrilled & roasted vegetables & crispbreads

sweet treats 14.5
chef's home-made cake selection (12pieces)

local cheese box 13.0
table water crackers, lavosh, quince paste



CLUB & STUDENT CATERING

(minimum 20 units per item)

traditional souvlaki 12.65 (1pp)

pita bread, roasted lamb or chicken, shredded lettuce, sliced tomato, red onion, shredded cheese & sauces

aussie beef burger 12.65 (1pp)

toasted milk bun, grilled beef burger, cheese, shredded iceberg lettuce, sliced tomato, tomato sauce

sausage sizzle 1.80 (1pp)

thin beef sausage (contains gluten), slice of bread, tomato sauce & american mustard

chicken parmigiana 19.9 (1pp)

served with side of vegetable & french fries

thin crust pizza tray (cut 8 squares) 25.5

margarita / hawaiian / pepperoni / bbq meatlovers

ADD ONS

chips or potato wedges 2.75 (pp)

served with tomato & sweet chilli sauce

salads 3.0 (pp)

options - caesar / greek / potato / garden / coleslaw

dixie cup 2.0 (1pp)

lemonade icy pole 2.5 (1pp)



COCKTAIL MENU

PACKAGES

chefs choice of canapes

2 cold options plus 2 hot options 11.6

3 cold options plus 3 hot options 17.4

4 cold options plus 4 hot options 23.2

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.

FOOD SERVICE ONLY

1 wait staff: 40 guest ratio

FOOD & BEVERAGE SERVICE

2 wait staff: 40 guest ratio

HOT ITEMS

(minimum 20 units per item)

local mushroom fricassee & goats cheese tart, young basil 3.0 (1pp)

vietnamese vegetarian spring roll, sweet chilli sauce 0.9 (1pp)

mac & cheese croquettes, chipotle aioli 2.5 (1pp)

spiced lamb cigars, nut free dukkha, spiced yoghurt 3.75 (1pp)

thai beef sticks, toasted coriander seeds, garlic dipping sauce 3.4 (1pp)

crispy chicken tender with sweet chilli mayonnaise 2.65 (1pp)

spinach & ricotta filo triangles, tzatziki 2.6 (1pp)

mini lamb kofta skewer with tzatziki 3.1 (1pp)

quattro formaggio arancini, saffron aioli 2.7 (1pp)

mini spanish omelette, red pepper relish & dried olives 2.55 (1pp)

peking duck crepe, spiced plum sauce 3.7 (1pp)

torpedo tempura prawns, citrus mayonnaise 2.05 (1pp)

bao buns filled with hoi sin jack fruit, fermented chilli cabbage, lime kewpie 2.6 (1pp)

corn muffin, whipped chevre, baby peas & micro chard 2.5 (1pp)

pork & prawn fritters, red chilli nahm jim, toasted rice, coriander 3.45 (1pp)

buttermilk fried calamari, green mojo sauce 2.65 (1pp)

beef brisket toasties with chipotle & gooey american cheese 3.75 (1pp)

fried prawn & celeriac slaw po boy sliders 4.2 (1pp)

COCKTAIL MENU

COLD ITEMS

(minimum 12 units per item)

sushi rolls, pickled ginger, wasabi, sticky soy 1.15 (1pp)

chartwells famous chicken ribbon sandwiches 1.4 (1 ribbon pp)

mini bruschetta, fennel & pumpkin seed pickle, dill crème 2.1 (1pp)

torched miso salmon, puffed rice, wakame & shiso 3.4 (1pp)

mini blini with smoked salmon, horseradish cream & dill 3.2 (1pp)

cherry tomato, bocconcini & fresh basil skewers 2.2 (1pp)

smoked chicken & artichoke, olive oil crostini & chives 2.1 (1pp)

prawn & vegetable rice paper rolls, coriander & nam jim 2.65 (1pp)

char grilled tataki scallops, mango & chilli sauce 4.45 (1pp)

tasmanian pepper berry seared kangaroo loin, celeriac mayonnaise & pomegranate 3.6 (1pp)

mini reuben soldiers, rye bread, pastrami, swiss cheese, pickled cabbage, russian sauce 2.6 (1pp)

mini goats cheese tartlet, beetroot relish, basil cress 3.15 (1pp)

freshly shucked pacific oysters, cucumber & lime 3.25 (1pp)



BIGGER BITES

(minimum 20 units per item)

israeli roasted cauliflower 4.7 (1pp)

roasted grains, coriander & tahini labne

cypriot grain salad 3.9 (1pp)

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

grilled chorizo sausage 4.9 (1pp)

white bean puree, confit baby tomatoes & basil

tempura flathead strips 5.2 (1pp)

shoestring fries & lemon mayonnaise

**orecchiette pasta with bush tomatoes 4.2
(1pp)**

charred asparagus & kale

**master stock duck & green mango salad 4.9
(1pp)**

puffed rice, young coconut & green nam jim

quesadillas 3.3 (1pp)

smoked chicken, jalapeno & charred corn,
chipotle mole

beef brisket slider 5.6 (1pp)

pulled beef brisket, corn & chipotle & american
cheese, french fries

mini prosciutto pizza 5.4 (2pp)

tomato sugo, roasted lamb strips, red onion,
mozzarella, rocket, lemon yoghurt

mini funghi pizza 5.4 (2pp)

forest mushrooms, chimichurri,
taleggio cheese, olives

valhrona dark chocolate mousse 3.85 (1pp)

salted caramel brittle, raspberries,
brownie dust

eton mess 3.85 (1pp)

smashed berries, meringue crumb, lemon curd,
micro mint, vanilla bean cream

CAKES

birthday cake 9" 57.15
(can be cut into approx. 12 pieces)
varieties may include:

red velvet cake, cream cheese frosting

new york baked or wild berry cheesecake

classic lemon tart

hummingbird cake, bananas, pineapple & passionfruit

chocolate mud cake

our own mini baked cup-cakes 3.05
vanilla cupcake with butter icing
(minimum 20 pax)

specialty cupcakes – quoted on request

specialty donuts with scotch coloured icing 2.5
(1pp)

chocolate dipped strawberries 2.5 each

chocolate coconut balls 2.45 each

OPTIONAL EXTRAS -

double cream 8.25
per 500ml

disposable plates & forks 0.27 each

birthday candles 0.16 each

specialty fondant plaque for cupcakes 0.6 each



BUFFETS

all our buffets are served with baskets of freshly baked sourdough breads and rolls with butter, tea & coffee.
(minimum 20 pax)

BUFFET OPTIONS

option 1 - 23.85

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

option 2 - 26.55

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

MAIN DISHES

kashmiri roasted dry lamb curry, saffron rice, grilled roti & pickled cucumber

singapore noodles with chicken strips, ketjap manis, asian greens & fried shallots

slow cooked pork shoulder, apple cider jus, smashed potatoes

tandoori chicken cutlets with raita, pilaf rice & pappadums

twice cooked pork belly, white bean puree, tomato jam, fried beets & kale

pan fried potato gnocchi, pepperonata sauce, kale crisps, manchego cheese (v)

anise & lemon baked salmon fillets, fennel slaw & herbed cous cous

mini beef burgers with big red sauce, tomato, lettuce, swiss cheese, pickle & steakhouse fries

chickpea, fennel & heirloom carrot hot pot with pickled green raisins, grilled flatbreads & sumac spiced labne (v)

slow cooked grain fed beef striploin, charred baby onions, mushrooms & chimichurri sauce

buttermilk fried calamari, crushed potatoes & green mojo sauce

thai red curry with tender beef strips, coconut rice & holy basil

turmeric & yoghurt charred cauliflower, roasted freekeh, young tomatoes & coriander (v)



BUFFETS

SALADS

roasted beetroot & chickpea salad, za'atar, lemon dressing

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

tomato & bocconcini panzanella salad with olive vinaigrette & basil

ultra-green chopped salad, broccolini, kale, mint, lebanese cucumber, avocado green goddess dressing, toasted mixed seeds

moroccan spiced carrot & chickpea salad, cumin, lime dressing

potato, cucumber & dill salad, sour cream dressing

HOT VEGETABLES

wok tossed bok choy, broccolini & shitake mushrooms, toasted garlic, chilli

steamed seasonal vegetables, lemon gremolata

classic ratatouille with eggplant, zucchini, tomato & basil

roasted heirloom carrots, maple syrup

oven baked cauliflower gratin, gremolata, pangrattato crust

DESSERTS

triple chocolate brownies, chantilly cream & raspberry dust

vanilla bavaois, strawberries, lemon balm

italian baked cheesecake, blueberry compote

coconut & kaffir lime panna cotta, mango salsa

seasonal fruit platter with passionfruit coulis

sticky date pudding with butterscotch sauce

lemon meringue tartlets with raspberry coulis

australian cheese platter, quince paste, dried fruit, crackers



PLATED LUNCH & DINNER

DINING OPTIONS

option 1 – 28.8 per person

please select one entrée & main course or one main course & dessert

option 2 – 36.15

please select one entrée, one main course & one dessert

alternate set charge 1.7 per person, per course

ENTRÉE

smoked trout, preserved lemon, fennel, rocket, horseradish creme

heirloom tomato, baked ricotta, skordalia, basil (v)

salmon tataki, spring onion, toasted sesame, crispy shallots, coriander, cress & soy vinaigrette

charred lamb loin, red pepper romanescos, parmesan wafer, herb oil & toasted seeds

smoked chicken, pickled heirloom carrots & radish, toasted barley

heirloom zucchini carpaccio, smoked hommus, pickled figs, dukkha, coriander labne (v)

beef tartare, truffle mayonnaise, caper, shallots, root vegetable crisps

roasted cauliflower, buttermilk, tandoori spice, mint, fried chickpeas (v)

compressed watermelon, whipped persian fetta, balsamic caviar pearls (v)

citrus kingfish ceviche, avocado, lemon aioli, brioche crumbs, young mint

paprika & garlic marinated prawns, picco de gallo, torn & toasted sourdough, saffron aioli



PLATED LUNCH & DINNER

MAIN

twice cooked pork belly, cannellini bean puree, quince reduction, roasted baby beets & sage

grilled beef striploin, potato gratin, heirloom carrots & thyme jus

crispy skin tasmanian salmon, confit potato, broad beans & herbed hollandaise sauce

roasted lamb loin, celeriac puree, asparagus, charred shallots & pinot noir jus

braised beef cheek with truffled potato mash, shallots, pancetta, mushrooms & red wine jus

grilled barramundi fillet with lemon potatoes, seasonal greens & micro leaf salad

oven roasted chicken breast, butternut pumpkin puree, charred witlof, natural jus

sesame & nori crusted pork loin, smoky eggplant puree, broccolini & miso jus

masterstock poached chicken breast with asian slaw, sticky rice, lemon & soy dressing

grilled beef scotch fillet, green peppercorn sauce, duck fat roasted potatoes & green beans wrapped in prosciutto

chicken roulade with silverbeet & prosciutto, soft polenta & sauce vierge

oven baked barramundi fillet, roasted potato & chorizo salad, baby spinach, broccolini, lemon caper butter sauce

saffron, pea & artichoke risotto fritter, shaved parmesan, tomato & basil sugo (v)

roasted fennel, braised leek & potato open faced tartlet, tomato kasoundi, preserved lemon (v)

pan fried potato gnocchi, butternut squash puree, taleggio cheese, pangrattato & fried sage (v)

grilled lamb rump with braised de puy lentils, cavolo nero, honey roasted parsnip

DESSERT

white chocolate & vanilla mousse, cured local strawberries & chocolate crunch

flavours of the black forest, chocolate cremeaux, griotine cherries, chantilly cream & chocolate soil

coconut panna cotta, kafir lime syrup, nashi pear & coconut brittle

mascarpone cheesecake tart with passionfruit coulis, double cream & mint

warmed chocolate brownie, raspberry compote & vanilla ice cream

bourbon steeped apples, vanilla scented rice pudding, brown sugar caramel

tiramisu with kahlua cream, caramel crisps & seasonal fruit

mango, lime & brown sugar galette with vanilla cream & lemon balm

assorted cheeses, from our specialty cheese supplier, seasonal fruits, crisp breads

BEVERAGES

NON ALCOHOLIC

coffee & tea 1.5 pp

hot milo 1.5 pp

oak flavoured milk 300ml 3.25 each

tetra juice pack 200ml 1.65 each

soft drink bottle 390ml 2.85 each

mt franklin still water 600ml 1.95 each

sparkling water 450ml 2.45 each

sparkling water 1.25lt 4.9 each

soft drink bottle 1.25l 4.9 each

orange juice 1lt 3.25 each

cordial premix 1lt 1.3 each

fruit smoothie 1lt 10.75 each

ALCOHOLIC – by the bottle

wolf blass bilyarra sparkling 18.35

chandon brut sparkling 32.8

matua valley sauvignon blanc 18.15

penfolds koonunga hill chardonnay 21.6

t'gallant cape shank pinot grigio 22.3

squealing pig pinot noir 25.85

pepperjack shiraz 28.55

wirra wirra church block cabernet 27.4

peroni nastro azzuro 330ml 5.1

white rabbit while ale 330ml 4.95

james boag's light 375ml 3.45

the oaks apple cider 330ml 3.05



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