



MONASH University
Club

Menu And Information Pack

2009

Contents

Section 1- Tea and Coffee Breaks

From the bakery, fresh Danish, cakes, donuts and muffins to compliment your morning and afternoon teas

Section 2- Breakfast Packages

Start your day with our light continental breakfast or Hot Gourmet breakfast

Section 3- “Break out” working lunch selections

For a complete all day catering package from morning tea, lunch to afternoon tea

Section 4 –“food on the GO” & “pizza on the GO”

Let us bring the catering to you, simply complete the form and fax it back – its that simple!

Section 5- Cocktail Menus

We cater for all types of functions and occasions.
Choose from our Deluxe to standard hot or cold canapé selection or try our new substantial finger food boxes

Section 6- Lunch & Dinner Menu Options

For all your sit down formal functions we offer the most flavorsome and exciting array of buffet and plated meals

Section 7-Christmas packages

‘Tis the season

Section 8-Beverage List

Available in-house or delivered to you

Section 9-Function Rooms

The facilities at the Club will ensure that all your conference and dining needs are catered for in style and comfort

Section 10-Equipment

The Club offers a wide variety of audio and visual equipment available to facilitate your next function

Section 11-Terms and Conditions

Prior to booking your function, please view our terms and conditions

All prices are GST inclusive but subject to change without notice



MONASH University

Club

We know how difficult it can be to select menu items that cater to all your guests.

The following guide may help you in your choices.

V Vegetarian

G Gluten free

H Suitable for Halal

S Surcharge applies (\$2.00 per person)

**HS Halal surcharge applies
(\$3.00 per person)**



Section 1 - Tea and Coffee Breaks

(Minimum 10 guests)

Coffee (Robert Timms coffee bags) & tea	\$4.00
Coffee (Robert Timms coffee bags), tea w/- Biscuits	\$4.50
Brewed Coffee & tea	\$5.00
Brewed Coffee & tea w/- Biscuits	\$5.50

Any of above with juice, please add \$1.00 per person

Fresh bakery items

(Minimum 10 guests)


Danish pastry – each	\$2.50
Cinnamon donuts – each	\$2.30
Fruit tarts - each	\$4.50
Assorted cakes – each	\$2.40
Scones jam & cream – 2 halves per serve	\$2.40
Banana bread	\$3.50 🍌

Please note

Minimum \$50.00 for delivery

Orders under \$50.00 are to be collected from the Club

Section 2 - Breakfast Packages

Light breakfast 
(Min 20 guests)

Warm freshly baked croissants with preserves
Selection of Danish pastries
Fresh fruit platter **G**
Chilled juice
Coffee and selection of teas

\$17.00 per person

Club Breakfast
(Min 20 guests)

Thick toasted ciabatta bread
Scrambled egg with crispy bacon
Herb roasted tomato **VG**
Sautéed button mushrooms **VG**
Potato rostie **V**
Fresh fruit platter **G**
Chilled juice
Coffee and tea selection

\$26.50 per person

(Breakfast can be served either plated or buffet style)

Section 3 - Conference Packages

Option 1

(min 10 guests)

Morning tea

Coffee, Tea & chilled fresh fruit juice
Assorted Danish pastry, home made muffins or cinnamon doughnuts
(Please select one bakery item)


Lunch

Platters of assorted gourmet sandwiches
Fresh fruit platter **G**
Chilled juice

Afternoon Tea

Coffee, Tea & chilled fruit juice
Gourmet biscuits **G**, fruit tart, cinnamon donuts or assorted cakes
(Please select one bakery item)

\$34.00 per person

Option 2 
(Min 20 guests)

Morning tea

Coffee, Tea & chilled fresh fruit juice
Scones with jam and whipped cream
Home made muffins
Assorted Danish pastries
(Please select one bakery item)

Lunch

Assorted gourmet sandwiches and French baguettes
Fresh fruit platter **G**
Choice of two hot canapés **from option 1 cocktail menu**

Afternoon Tea

Coffee, Tea & chilled fresh fruit juice
Gourmet biscuits **G**
Homemade Fresh muffins
Cinnamon donuts
Fruit tarts
(Please select one bakery item)

\$38.00 per person

Option 3

(Min 10 guests)

Morning tea

Coffee, Tea & chilled fresh fruit juice

Assorted Danish pastry, home made muffins or cinnamon doughnuts
(Please select one bakery item)

Lunch

Choice of two canapés from **option 2 cocktail menu**

Platters of Club sandwiches

Fresh fruit platter **G**

Tea and coffee

Chilled fruit juice

Afternoon Tea

Coffee, Tea & chilled fruit juice

Gourmet biscuits **G**, fruit tart, cinnamon donuts or assorted cakes
(Please select one bakery item)

\$43.00 per person

Section 5 Cocktail Menu

Option 1

(Minimum 20 guests)

Cold

- Vegetarian Japanese sushi hand rolls w wasabi & soya **VGH** 🍏
- Smoked salmon and chive volavont w crème fraiche **H**
- Guacamole salsa in pastry case **VH** 🍏
- Tandoori chicken, coriander & mint yoghurt wrap **H**
- Deviled egg w pumpernickel crouton **V** 🍏

Hot

- Vegetable spring rolls w sweet chili **VH** 🍏
- Cocktail party pie w tomato sauce
- Cocktail sausage rolls with tomato sauce
- Assorted vegetarian mini quiche **V** 🍏
- Calamari rings with fresh lemon & tartare sauce
- Sweet chilli chicken tenders **H**
- Mini pizza supreme

4 pieces -\$9.50 per person
6 pieces- \$14.00 per person
8 pieces-\$18.50 per person
(\$2.50 per extra canapé)

Option 2
(Minimum 20 guests)

Gourmet selection

Cold

Vegetable frittata with baby beetroot relish **VGH** 🍏
Seafood Sushi rolls selection w/ pickled ginger & wasabi **G**
Thai inspired rare roast beef salad on Chinese spoons **G**
Avocado mousse w/ roasted cherry tomato in pastry case **VH** 🍏
Bruschetta infused w/ basil, balsamic and olive oil **VH** 🍏
Smoked salmon, cream cheese and chive roulade
Petit club sandwiches (min order 30 each)
Crab and aioli tartlet with flying fish caviar

Hot

Sui mai selection in bamboo basket w/ soya & sweet chilli
Vegetable samosa w/ mint raita **VH** 🍏
Roasted Peking duck spring rolls with plum sauce
Filo pastry parcel with chicken, feta cheese & roast capsicum
Thai infused chicken pie
Pan fried prawn and pesto gyoza w/ chilli sauce
Pumpkin, ricotta & pinenut quiche **V** 🍏
Salt & pepper squid w/ tartare and lemon **G**
Rosemary & lamb pie
Salmon, ricotta and dill tartlets
Roasted vegetable filo parcel **VH** 🍏
Satay chicken w/ peanut coriander sauce **H**

4- Pieces - \$13.50 per person
6- Pieces - \$19.50 per person
8- Pieces - \$26.00 per person
(\$3.50 per extra canapé)



(Minimum 15 guests)

Cold

Raw Beef fillet tartar with herb crouton and French cornichones

*Hot Smoked Atlantic salmon with crème fraîche and
Yarra Valley salmon roe G*

Rare tuna and avocado tian H

Poached quail egg with Spanish Jamon, baby celery cress

House made orange scented duck prosciutto on Harcourt apple crisp G

*Blue swimmer crab mayonnaise with watermelon fondant
and flying fish caviar G*

Warm

Hand made pan fried Japanese prawn and herb gyoza


Wild rabbit and leek sausage roll with baby beetroot relish

Parmesan panned lamb cutlet with citrus salsa verde

Wagyu beef with shitake mushroom and blood plum sauce G

Confit of open range duck bound in citrus

Roasted "Tuki" trout with baby spinach and kipfler potato G

Porcini mushroom with truffle oil, provolone and black sesame VG 

\$7.50 per piece (Minimum 4 selections)

Substantial Boxes
(Minimum 25 guests)

Rare Roast peppered beef on roma tomato and feta salad **G**

Fish & chips w/ fresh lemon & tartare sauce

Indian butter chicken on basmati rice **H**

Lamb Rogan josh on saffron rice w/ yogurt raita **H**

Thai red coconut curry beef on lime leaf infused rice **H**

Salt & pepper squid on tomato, balsamic & roquette salad
w/ lemon aioli

Vegetarian Caesar salad w/ light dressing **VH** 🍏

Thai fragrant chicken on wombok salad w/
chilli coriander dressing **GH**

(Includes carry boxes and disposable cutlery)

\$8.00 per item

Section 6- Lunch & Dinner Menu Options

Buffet style Lunch & Dinner (Minimum 20 guests)

Fresh baked bread rolls
Chef's selection of the gourmet salads

(Please select 3 hot items from the following)
(Includes fragrant rice or potatoes)

Indian butter chicken **H**

Soya & black bean chicken with cashews

Thai red chicken curry **H**

Lamb rogan josh **H**

Lamb rosemary & seeded mustard sauce **G**

Beef and Guinness casserole

Beef and mushroom stroganoff **G**

Northern Indian vegetable curry- pappadams **VH** 🍏

Spinach & ricotta tortellini w/ roasted roma tomato and basil sauce **V** 🍏

Potato gnocchi in pesto cream sauce **V** 🍏

Vegetarian stir fry hokkien Soya noodles **VH** 🍏

Please select two desserts from our plated dessert section, served on
a 50/50 alternating basis

\$42.00 per head

Plated meals
(Min 20 guests)

Entrée selection

Soups

Cauliflower cream with sage infused olive oil **V** 🍏

Chicken and field mushroom soup **G**

Vine ripened tomato and basil **VG** 🍏

Potato and leek with French parsley **VG** 🍏

Cream of pumpkin with fresh ground nutmeg **VG** 🍏

Entrées

House made gnocchi with ricotta tomato, basil sauce
and parmesan crisp **V** 🍏

Thai beef salad with glass noodles, coriander, sprouts, chilli
and palm sugar dressing

Salt and pepper squid w/ pink grapefruit and fennel salad, lime aioli
and red nam jim salsa **G**

Individual veal tortellini with roasted mushroom, basil pesto, fresh
herbs and chardonnay cream sauce **S**

Chicken and herb terrine w/ roquette, baby beetroot relish
and salsa verde

Slow cooked lamb ragout w/ green beans and mint brushed pastry lid

Atlantic salmon grilled w/ roquette, crisp capers, goats cheese foam
and French chervil **G**

Roast Pumpkin agnellotti w/ feta, cherry tomatoes, baby spinach
and parmesan crackling **VG** 🍏

Caesar salad with baby cos hearts, prosciutto, shaved parmesan,
ciabatta croutons and creamy dressing

Tandoori chicken strips on wombok, mint, coriander salad
w/ yoghurt dressing

Main Course Selection

Poultry

Cordon Bleu chicken breast w Italian potatoes and thyme jus **G**

Chicken supreme filled w/ field mushroom and herb risotto w/
seasonal greens & rosemary jus **GH**

Mediterranean Chicken filled w/ sun dried tomato and feta, on chive
potato mash and aged port wine sauce

Spinach and herb filled chicken supreme on sea salt & mustard seed
crushed new potatoes **H**

Moroccan spiced chicken supreme on fragrant Middle Eastern rice
w/ harissa salsa **HG**

Beef

Char grilled porterhouse on seeded mustard potato mash w/
mushroom fricassee and herb jus **G HS**

Scotch fillet w/ herb roasted potatoes, beetroot crisps
and sauce bordelaise **G HS**

Roasted sirloin w/ herb potato mash and seasonal greens **S G HS**

Eye fillet w/ potato roesti, wilted spinach, charred cherry tomato
& "Monash Club" red wine sauce **S**

Lamb

Lamb rump w/ green pea and mint puree, squashed chat potato w/
slow roasted vine tomato and jus **G HS**

Sumac marinated lamb rump w/ kipfler potato and pea crush
and lemon infused salsa verde **HS**

3 point rack of lamb encrusted in tagine spice on Moroccan
cous cous w/ a fresh mint jus **S HS**

Roasted lamb back strap w/ herb mash, confit cherry tomato
and greens **S HS**

Veal

Veal medallion on crushed kumara potato w/ field mushroom and seeded mustard volute **G HS**

Slow cooked veal shoulder w/ roast vegetables, creamy potato mash and red wine infused sauce

Pork

Roasted high country pork loin w/ green beans, herb potatoes and apple, shallot, cider chutney **G**

High Country pork cutlet, potato mash, eggplant kassundi and crackling

Seafood

Atlantic salmon w/ sage new potatoes, yarra valley salmon roe and champagne buerre blanc **H**

Sword fish grilled w/ herb and prawn potato mash, cucumber lime salsa & sauce meuniere **S G H**

Lemon and chervil crusted rockling w/ sea salted pontiac wedges, wild roquette and watermelon curry **S,G H**

Ocean trout w/ crushed herb roasted potatoes and mango, avocado salsa **H**

Vegetarian

Potato gnocchi in bell pepper cream sauce, baby spinach and parmesan crackling **V H** 🍏

Individual roasted pumpkin, spinach & pine nut tortellini w/ roasted mushroom, basil pesto and fresh herbs **V H** 🍏

Caramelized shallot and roast pumpkin tart w/ roquette and cherry tomato salad **V H** 🍏

Pumpkin and sweet potato cannelloni w/ nutmeg infused cream sauce and shaved parmesan **V H** 🍏

Northern Indian vegetable curry w/ fragrance rice & pappadam **V H** 🍏

Risotto w/ sweet pea, roast pumpkin, baby spinach, tomato and mascarpone **V H** 🍏

Dessert

French Lemon curd tart w/ vanilla anglaise and berry compote

House made sticky date pudding w/ mandarin butterscotch sauce

New York mixed berry baked cheesecake w/ coulis
and vanilla anglaise

House made bread and butter pudding
w/ double chocolate ice-cream 🍏

Gluten free choc berry cake w/ caramel anglaise and berry coulis **G**

Gluten free hummingbird cake w/ vanilla cream and hazelnut sauce **G**

New Orleans Chocolate mud cake w/ cinnamon sauce
and berry compote

Gluten free orange & pear cake w/ infused citrus sauce 🍏

Individual mars bar cake w/ Chantilly whipped cream

Individual fresh fruit salad w/ vanilla yoghurt **G** 🍏

Tea, coffee & dinner mints

2 course set menu, no choice	\$37.00 per person
2 course menu served 50/50	\$40.00 per person
3 course menu 50/50	\$50.00 per person

Club BBQ
(Minimum 20 guests)

Warm baked bread rolls

Chef's selection of two gourmet salads

Thick sausages

Beef burgers

Marinated chicken wings

Sautéed onions

Vegetarian selection available on request

Assorted condiments

Fresh fruit platter

Tea, coffee & mints

\$27.00 per person **HS**

(Selection of desserts on a platter \$5.00 per person)

Section 7 Christmas Packages

Plated meals

2 course set menu \$39.00

3 course set menu \$45.00

ENTRÉE

Cream of butternut pumpkin soup

Potato and leek soup

MAIN

Roast Turkey and glazed maple ham w/- roast pumpkin, potato and minted green peas accompanied by pistachio nut, fig, sage stuffing w/- cranberry jus

or

Turkey stuffed w/ apricot, peach, hazelnut and cognac w/- rosemary roasted pumpkin, potato, minted peas and cranberry jus

For a vegetarian option, please pick from our plated meals selection

DESSERT

Individual plum pudding w/- vanilla custard, whipped cream & cherries

Tea, coffee & traditional mince tarts

All prices include table decorations and Bon Bons

BEVERAGES

Charged on consumption

All Christmas menus are only available in the Monash University Club

Lunch-minimum of 20 guests

Dinner-minimum of 30 guests

BUFFET MENU

Christmas buffet \$38.00

Main course

Roast Turkey breast
Glazed maple picnic ham
Roast rosemary & sea salt chats
Roast pumpkin w/- nutmeg
Minted peas & carrots
Cranberry sauce

Dessert

Individual plum pudding w/- vanilla custard, whipped cream,
Accompanied by sweet sauces & cherry's

Tea, coffee & traditional mince tarts

All prices include table decorations and Bon Bons

BEVERAGES

Charged on consumption

All Christmas menus are only available in the Monash University Club

Lunch-minimum of 20 guests
Dinner-minimum of 30 guests

Section 8 Beverages

Below is a list of wines that was correct at the time of printing, please contact us for the most recent beverage selection

Sparkling	Glass	Bottle
Orlando Wyndham 1828	4.5	17
Ninth Island		46
Morris sparkling durif		41
Four Sisters Sparkling		28
Stone Dwellers Chardonnay Pinot Noir		42
White		
Monash Club Chardonnay	4.5	17
Monash Club Riesling	4.5	17
Monash Club Marsanne	3.5	15
Snowy Creek Chenin Blanc Verdelho Chardonnay	4.5	17
Angoves Sauvignon Blanc	4.5	18
Tobacco Road Unwooded Chardonnay	5.5	22
Bluestone Acres sauvignon blanc	7.5	35
Gwynnyth Vineyard fumé chenin Blanc		54
Stone Dwellers gewurztraminer	9	42
Ladies who shoot their lunch chardonnay		60
Holley Hill sauvignon blanc		39
Norfolk Rise pinot grigio	7	33
Omrah unwooded chardonnay		36
Angoves Clare Valley Riesling		28
Hollick reserve chardonnay	8	38
Red		
Monash Club Shiraz	4.5	17
Zilzie Sangiovese	6	24
Rock Rose	6	26
Jindalee Cabernet Sauvignon	5	19
Monash Club Cabernet Sauvignon	5	18
Woop Woop Shiraz		26
Bluestone Acres shiraz	8	40
Gwynnyth Vineyard cabernet sauvignon		60
Bluestone Acres merlot		42
Holley Hill shiraz		42
Dalwhinnie Pyrenees shiraz		420
Ninth Island pinot noir	10	47
Buckshot Heathcote shiraz		55
Black Chook (from Woop Woop)		38
Sticky		
Mitchell Noble Semillon	7.5	29

Section 9-Function Rooms

The facilities at the Club will ensure that all your conference and dining needs are catered for in style and comfort; we are also able to cater into other areas on Clayton Campus.

Main Dining Room – Monash University Club

A light, bright space suitable for large cocktail parties or dinners to 200, this area is also equipped with audio visual and sound systems

Conference Rooms 2 & 3– Monash University Club

Ideal for small parties both cocktail or sit down meal, these areas are also available for seminars & conferences (subject to availability)

“The Restaurant” – Monash University Club

The restrained décor & formal furnishings in this room are ideally suited for those wishing to impress.

Main Dining Room & Foyer– 1st floor Campus Centre

Parquetry floors in this area make it ideal for large sit down meals or as exhibition space.

Banquet Rooms – 1st floor Campus Centre

These rooms are extremely versatile allowing for a wide range of use, from seminars, cocktail parties or formal dinners

Please note: To book those areas outside of the Monash University Club, please contact booking@adm.monash.edu.au

Room	Dimensions	Area	Banquet style	Theatre style	Cocktail style
Main Dining Room – Club	14m x 17m	238sqm	150	N/A	200
MDR & Conf Rooms – Club	14m x 23	322sqm	220	N/A	400
Conference Rooms – Club	14m x 7m	98sqm	80	100	100
“The Restaurant” – Club	6m x 13m	78sqm	60	N/A	70
Main Dining Room – Campus Centre	30m x 20m	600sqm	400	600	1200
Banquet Room – Campus Centre (single)	15m x 9m	135sqm	120	150	200
Banquet Rooms – Campus Centre (entire)	15m x 27m	405sqm	300	NA	500

Section 10-Equipment

The Club offers a wide variety of audio and visual equipment available to facilitate
Your next function

Whiteboard & markers	\$50.00
Overhead projector & screen	\$40.00
Flip chart & paper	\$30.00
Additional paper – per pad	\$15.00
Lectern & microphone	No charge
Data projector (Main Dining Room, “The Restaurant”)	No charge when available

For any other equipment please contact ITS Client Services

Section 11 Terms and conditions

The functions department will use every effort to ensure your event runs smoothly and to offer you any information we are able to provide.

To enable us to offer a high quality service and to ensure the satisfaction of all our clients, the following terms and conditions are applicable to your event.

Please read these carefully and if you have any questions please contact our function coordinator for assistance.

Booking and deposit

A \$100 deposit is required to secure your booking. The deposit amount will be deducted from the final account.

The function department reserves the right to cancel the booking and allocate the venue to another client if a deposit has not been paid.

Payment

The outstanding account must be settled in full no later than two weeks of the receipt of invoice.

Function details

All event details need to be confirmed no later than 1 week prior, this will include food & beverage arrangements. Event details and the estimated costs will be outlined in the event booking form which will be sent out to you for confirmation.

Minimum numbers apply; the numbers may increase, however you will be charged the minimum regardless if numbers fall below.

Final numbers & Special dietary must be confirmed three working days prior.

By pre-arrangement with the venue manager, functions may continue after 12.00am at the rate of \$150.00 per half hour.

Prior approval of the functions department is required for:

- All plans and designs for any exhibitions or displays that you propose to stage or present during your event must be provided for approval five days prior to your event
- Displays that are making use of the walls
- The use of smoke machines is not permitted in any of the function rooms. Should the fire brigade respond to an alarm in the event room, which has been set off by an unauthorized use of smoke machines you will be liable for any charges incurred.

Conduct of the function

Your event must be conducted in an orderly and lawful manner. The function Department reserves the right to end your event if believes that your event is not being conducted in the correct manner.

The functions department may remove or deny entry to anybody being disruptive or acting in disorderly manner.

No food or beverages of any kind, other than those provided by functions will be permitted into any of our catering venues.

The department practices principles of responsible service of alcohol. Intoxicated persons will not be served alcohol and may be removed from the premises.

Smoking is not permitted in any buildings at the Monash Campus.

Function Cancellation

In the event that your function is cancelled, the following cancellation fees apply:

- Less than 30 days notice, the deposit will be forfeited
- Between 5 and 14 days-in addition to the deposit (which will be forfeited) you must pay an additional 20% of estimated function charge
- Less than 5 days notice- addition to deposit (which will be forfeited) you must pay the total balance of the estimated event charge

Substitution of function room

The Function Department may assign an alternative function room for your event if the appointed function room is unavailable for any reason or the Department no longer believes the appointed function room is appropriate. The department will consult with you before making any changes.

Circumstances beyond the control of the Functions Department

If the function Department is unable to provide the facilities or any other arrangement for your event or any part of it or cannot otherwise perform the terms of the event order due to circumstances beyond its control, the Department is not responsible for any cost, damages or expenses that you may suffer or incur.

No Responsibility

The Functions Department is not responsible for:

- The theft, damage or loss of merchandise brought into the building and rooms before, during and after the function
- Organizers of the event are financially responsible for any damage sustained to the function rooms
- Security staff will be engaged at the organizers expense for any event if deemed necessary.

Indemnity

You are responsible for and must indemnify the Function Department for:

- Loss or damage arising out of your use, or any person attending the event
- Any additional cleaning requirements, which is deemed in excess of general cleaning, and claims by any person for loss, injury, death or damage of any kind arising from your use, or any person attending the event, which is caused or contributed to by your negligence or that of persons attending the event.