



St Andrew's College

ESTABLISHED 1867

# CATERING PACKAGES





# INTRODUCTION

The traditional ambiance of St Andrew's College provides a unique venue for any event or function.

Here at St Andrew's College, we endeavor to provide first class cuisine with our in-house catering team. The team can offer you various menus and service styles to suit all occasions.

Our award-winning chefs and highly-experienced Events Team will provide you with a personalised event experience, whether that be in the Grand Dining Hall that can cater for up to 350 people or the tastefully elegant Reading Room.

We also offer small intimate rooms to cater from as small as 5 people.

Menus can be customised to suit any occasion from gourmet morning tea for conferences to a three course fine dining experience.

The in-house catering team are happy to cater for special requests and dietary requirements. If you have a particular style or theme in mind please speak to our conferences and events officer.

The College is dedicated to preparing quality meals that exceed the expectations of its guests.

# CATERING PACKAGES

Breakfast Menu

Page 3

Morning & Afternoon Tea

Page 4

Conference Lunch

Page 5

Buffet Package

Page 6

Canape Package

Page 7

Set Dinner or Lunch Package

Page 8

Formal Dinner  
2 Course Packages

Page 9

Formal Dinner  
3 Course Packages

Page 10

Dessert Menu

Page 11

Beverage Package

Page 12

# BREAKFAST MENU

Continental \$10p/person

*min 30 people  
served in the servery area*

Whole Fruit

Selection of Stewed Fruits

Flavoured and Plain Yoghurt

Selection of Breakfast Cereals, Bread and Milk

Tea, coffee and juice

Hot \$20p/person

*min 30 people  
served in the servery area*

Whole Fruit

Selection of Stewed Fruits

Flavoured and Plain Yoghurt

Selection of Breakfast Cereals, Bread and Milk

Fried and Boiled Eggs

Bacon or Beef Chipolata Sausages

Baked Beans

Grilled Tomatoes

Hash Browns

Tea, coffee and juice





# MORNING & AFTERNOON TEA

## Package #1 \$6p/person

Selection of Biscuits  
Mini Muffins  
Freshly Sliced Fruit Platter  
Tea, coffee and water

## Package #2 \$10p/person

Selection of Pastries  
Mini Muffins  
Scones with Jam & Cream  
Freshly Sliced Fruit Platter  
Tea, coffee and water



# CONFERENCE LUNCH

Hot Buffet \$20p/person  
*served in the Dining Hall within  
regular Dining Hall Hours 12-1.30*

Chef's daily menu selection

Signature Salad Bar  
Selection of Cold Cuts  
Hot Dishes available on the day  
Vegetarian option  
Lunch Rolls  
Seasonal Fresh Fruits  
Tea, coffee and water

Sandwich Working Lunch \$10p/person  
*served in the room or welcome to dine in the  
courtyard wether permitted*

Whole Fruit  
Selection of Biscuits  
Gourmet Rolls, Wraps and Grain Bread  
Tea, coffee and water





# BUFFET PACKAGE

## Buffet Lunch \$15p/person

### Salads

*Your option of:*

Chicken Schnitzel

Potato and Green Pea Puree

Gravy

Fresh Seasonal Vegetables

or

Chicken Breast with Thai Spices

Green Curry Sauce

Fresh Steamed Rice

Fresh Seasonal Vegetables

## Buffet Dinner \$20p/person

### Salads

### Soup

*Your option of:*

Butter Chicken

Fresh Steamed Rice

Fresh Seasonal Vegetables

or

Beef Bourguignon

Potato au Gratin with Gruyere & Parmesan

Fresh Seasonal Vegetables

*Your option of:*

Chocolate Caramel Slice

or

Mango Cheesecake



# CANAPES MENU

## 1 Hour Menu #1 \$25p/person

Mini Smoked Salmon Tostadas  
Cherry Tomato & Bocconcini Skewer  
Mini Sausage Roll  
Garlic Chicken Ball  
Spinach Triangle

## 2 Hour Menu #2 \$35p/person

Cured Salmon Gravlax with Crème Fraiche and Crispy Fried Eschallot  
Green Asparagus Tip wrapped with Prosciutto and Balsamic Vinaigrette  
Cherry Tomato & Bocconcini Skewer  
Double Crunch Spicy Prawns with Sweet Chilli Sauce  
Garlic Chicken Ball  
Salt & Cracked Black Pepper Squid with Aioli  
Spinach Triangle

## 3 Hour Menu #3 \$45p/person

Cured Salmon Gravlax with Crème Fraiche and Crispy Fried Eschallot  
Green Asparagus Tip wrapped with Prosciutto and Balsamic Vinaigrette  
Cherry Tomato & Bocconcini Skewer  
Double Crunch Spicy Prawns with Sweet Chilli Sauce  
Garlic Chicken Ball  
Salt & Cracked Black Pepper Squid and Aioli  
Spinach Triangle  
BBQ Pork Slider





# SET DINNER OR LUNCH PACKAGES

## 2 Course Menu #1 \$30p/person

*Choice of 1 Main*

Set Entree

Cream of Sweet Corn enhanced with Egg White  
\*Roasted Tomato and Basil Soup

Main

Chicken & Chorizo Paella  
Baked Chicken Supreme with Piri Piri Sauce



## 2 Course Menu #2 \$40p/person

*Choice of 1 Soup or Salad & 1 Main*

Soup

\*Cream of Broccoli with Herbed Croutons  
\*Cream of Butternut Squash with a touch of Ginger  
\*Cock-a-leekie

Florida Sweet Corn Chowder with Bacon, Onion,  
Capsicum and Potato

or

Salad

\*Caesar Salad with Shaved Parmesan and Garlic  
Croutons  
Mesclun Salad with Prosciutto tossed in Balsamic  
Vinaigrette

Main

Pan-fried Atlantic Salmon Fillet dusted with Cajun  
Baked Chicken Supreme with Piri Piri Sauce

## 3 Course Menu #3 \$50p/person

*Choice of 1 Entree, Main & Dessert*

Entree

\*Caesar Salad with Shaved Parmesan and Garlic  
Croutons  
Mesclun Salad with Prosciutto tossed in Balsamic  
Vinaigrette

Main

Crispy Slow Roasted Pork Belly, Honey Glazed Parsnip  
Scotch Fillet, Red wine reduction, Roasted Butternut  
pumpkin

Baked Chicken Supreme with Piri Piri Sauce

Dessert

Raspberry White Chocolate Tart  
Macadamia Tartlet  
Lime & Coconut Cheesecake  
Dark Chocolate Cheesecake

*add dessert or cheese platter for \$10p/person with any 2 Course Menu  
A minimum of 30 people is needed for 2 or 3 Course Packages*

# FORMAL DINNER PACKAGES – 2 COURSE

## 2 Course Menu #1 \$50p/person

### *Choice of 1 Soup & Main*

#### Soup

\*Forrest Mushroom Cappuccino with Chive Cream  
#Tom Yum Gai - (Thai style Spicy Soup with Chicken)  
Traditional Scottish Cock-a-Leekie Soup

#### Main

Slow braised beef brisket, Paris mash  
Roasted Free Range Chicken Breast, Cherry Tomato, Potato & Parsnip Puree



*add dessert or cheese platter for \$10p/person with any 2 Course Menu  
A minimum of 30 people is needed for 2 or 3 Course Packages*

## 2 Course Menu #2 \$60p/person

### *Choice of 1 Salad & Main*

#### Salad

Poke Salad with Raw Salmon and Avocado toasted in Sesame Oil & Soy Sauce  
Duck Confit with Braised Lentils  
\*Antipasti Salad - with Sun-dried Tomato, Olive, Artichoke, Capsicum, Eggplant and Arugula tossed in Italian Vinaigrette  
Sautéed Shrimps Salad with Citrus and Mesclun Leaves  
Roasted Beetroot, Tomato, Artichoke, Eggplant, Cherry Bocconcini, Mesclun Leaves with Italian Balsamic Vinaigrette  
\*Caesar Salad with Shaved Parmesan and Garlic Croutons

#### Main

Slow-cooked Baby Lamb Shank with Red Wine Reduction  
Rib Eye of Beef with Green Pepper Jus  
Pan-fried Atlantic Salmon Fillet dusted with Cajun and Cilantro-citrus Salsa



# FORMAL DINNER PACKAGES – 3 COURSE

## 3 Course Menu #1 \$60p/person

*Choice of 1 Entree, Main & Dessert*

### Entree

Sea & Land Extravaganza with Smoked Duck Breast, Ocean King Prawns, Cured Salmon Gravlox and Cherry Bononcini & Tomato  
Deluxe Antipasto with Duck Foie Gras, Cherry Bocconcini & Tomato, Prosciutto wrapped Green Asparagus and Rocket

### Main

Crispy Slow Roasted Pork Belly, Honey Glazed Parsnip  
Scotch Fillet, Red wine reduction, Roasted Butternut pumpkin  
Pan-fried Atlantic Salmon Fillet dusted with Cajun  
Baked Chicken Supreme with Piri Piri Sauce

### Dessert

Layers of hazelnut meringue, chocolate ganache and topped with flaked almonds  
French Vanilla Mille Feuille, a puff pastry and thick creamy custard with a layer of vanilla and chocolate icing on top  
Raspberry & White Chocolate Cheesecake served with Mango Coulis  
Chocolate Caramel Slice with a fudgy caramel centre and dark chocolate  
Chocolate Delight made with layers of gorgeous chocolate sponge and rich chocolate mousse  
Cheese Platter, Hard and Soft Cheeses with Crackers, Sliced Seasonal Fruits & Nuts

## 3 Course Menu #2 \$70p/person

*Choice of 1 Entree, Main & Dessert*

### Entree

Sea & Land Extravaganza with Smoked Duck Breast, Ocean King Prawns, Cured Salmon Gravlox and Cherry Bononcini & Tomato  
Deluxe Antipasto with Duck Foie Gras, Cherry Bocconcini & Tomato, Prosciutto wrapped Green Asparagus and Rocket

### Main

Thyme and Spic-rubbed Beef Tenderloin  
Herb-crusted Rack of Lamb  
Pan Seared Barramundi Fillet

### Dessert

Layers of hazelnut meringue, chocolate ganache and topped with flaked almonds  
French Vanilla Mille Feuille, a puff pastry and thick creamy custard with a layer of vanilla and chocolate icing on top  
Raspberry & White Chocolate Cheesecake served with Mango Coulis  
Chocolate Caramel Slice with a fudgy caramel centre and dark chocolate  
Chocolate Delight made with layers of gorgeous chocolate sponge and rich chocolate mousse  
Cheese Platter, Hard and Soft Cheeses with Crackers, Sliced Seasonal Fruits & Nuts

*A minimum of 30 people is needed for 2 or 3 Course Packages*

# DESSERT OPTIONS

\$10p/person when added to any 2 Course Formal Dinner Package

Cheese platter made up of:

Hard and Soft Cheeses with Crackers, Sliced Seasonal Fruits & Nuts

or choice of one:

Layers of hazelnut meringue, chocolate ganache and topped with flaked almonds

French Vanilla Mille Feuille, a puff pastry and thick creamy custard with a layer of vanilla and chocolate icing on top

Raspberry & White Chocolate Cheesecake served with Mango Coulis

Chocolate Caramel Slice with a fudgy caramel centre and dark chocolate

Chocolate Delight made with layers of gorgeous chocolate sponge and rich chocolate mousse





# BEVERAGE PACKAGES

## Standard Package

*additional hours \$5.00p/person - p/hour*

2 hours - \$10.00p/person

3 hours - \$15.00p/person

Morgan's Bay Sauvignon Blanc

Morgan's Bay Shiraz Cabernet

## Premium Package

2 hours - \$20.00p/person

3 hours - \$30.00p/person

*additional hours \$10.00p/person - p/hour*

Wolf Blass Gold Label Adelaide Hills Sauvignon Blanc

Wolf Blass Gold Label Barossa Shiraz

Penfolds Koonunga Hill Chardonnay

Penfolds Koonunga Hill Shiraz

*Premium Beer - included with Premium Wine package only*

Crown Lager

Corona Extra

Peroni Nastro Azzurro

James Boag's Premium Lager

Premium Light Beer

James Boag's Premium Light

Hahn Premium Light

## Non Alcoholic Package

*additional hours \$3p/person - p/hour*

2 hours - \$3p/person

3 hours - \$6p/person

Tea & Coffee

Orange Juice

Filtered Still Water

