



Buffet Dining

Delicious and cost effective, our buffet dining options offer a quality dining experience in relaxed, casual environment from 30 to 130 guests. Served hotel buffet style, guests self serve as much or as little as they desire.

Per person

Buffet packages

- One main dish, one vegetarian dish and one salad **\$ 28.00**
- Add an additional main dish to the above **\$ 10.00**
- Add an additional salad to the above **\$ 5.00**
- Add a dessert to the above **\$ 8.00**
- Add our organic coffee and tea selections **\$ 3.00**

Mains

- Classic Penne Carbonara, aged parmesan
- Lamb Rogan Josh, cucumber raita, basmati rice (h)
- Pan fried Salmon, asian greens, coconut emulsion
- Sticky Pork, wok tossed vegetables, hoi sin noodles
- Braised Beef, house made jus, winter vegetable, crushed potato (h)
- Slow roasted Chicken, herb & garlic jus, sautéed mushroom, gratin potato (h)

Vegetarian

- Pumpkin & Chickpea curry, saffron rice, minted yoghurt (gf)
- Seasonal vegetables, lemon infused olive oil (v/gf/df)
- Grilled polenta, roasted Mediterranean vegetables, rocket leaves (v/df)
- Potato Gnocchi, sautéed spinach, mushroom, garlic cream (v)

Salads

- Vietnamese chicken (h)
- Green seasonal salad with balsamic and mustard vinaigrette (h/v/veg/df/gf)
- Spinach and mushroom salad with semi dried tomato (h/v/veg/df/gf)
- Roasted chat potato with rosemary and balsamic
- Pesto penne salad with sweet potato chunks (h/v)
- Udon noodle with asian vegetables, miso dressing
- Middle Eastern couscous with candied carrot, zucchini, coriander, dates and mint yoghurt

Dessert

- Mini lemon meringue tarts
- Individual wildberry cheesecakes
- Orange & almond baby cakes
- Selection of classic danish pastries
- Petite lemon, raspberry & passionfruit tarts
- Assorted cup cakes
- Fresh fruit salad, passion syrup

- ▶ Minimum order 12 people
- ▶ Per head charges are inclusive of table setting
- ▶ Minimum 5 working days notice required
- ▶ Delivery / infrastructure charges may be applicable for off-site catering
- ▶ Dietary requirements catered for upon request
- ▶ Non returned equipment may incur replacement charges

Need a venue?

Ask us about our charming private dining facilities, steeped in University history and conveniently located on campus at Union House.

TO MAKE A BOOKING

Phone **8344 6978** | email functions@union.unimelb.edu.au
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