

NUservices Catering



About us

NUservices Catering offer a range of delicious sharing platters, office lunch boxes, canapes and beverage packages. Selections include fuelling sandwiches, wraps, salads and more. Perfect to get everyone through your important meeting agenda.

We can cater your event wherever you are. Host a banquet or cocktail event at Local Connections, in the restaurant, on the balcony with stunning bushland views or within the open and spacious Derkenne Courtyard.



Hungry?

Want to place an order? [click here](#)

Or visit: forms.office.com/r/mkhhfS4Bu7



Want to save time?

Delivery services are available within and outside of Callaghan Campus.

Delivery Fee

Callaghan Campus

\$15.00

Offsite (within 10km)

\$35.00

Morning and Afternoon Tea

Options	Selections	Price
1 Piece Per Person	Up to two selections	4.75
1.5 Pieces Per Person	Up to three selections	7.50
2 Pieces Per Person	Up to four selections	8.75

Savoury Menu

Assorted quiches
Cheese and bacon, spinach and fetta

Cocktail sausage rolls

Cocktail pies
Beef, peppered beef, chicken

Caramelized onion and feta tartlet (GF)

Pumpkin and feta tartlet (GF)

Cheesy mite scroll

Spinach and feta triangles

Spinach and pumpkin frittata

Savoury muffins

Sweet Menu

Carrot cake

Cinnamon scroll

Portuguese tarts

Donuts

Mini muffins

Cookies

Danishes

Scones with berry compote and cream

Apple crumble slice

Mini donuts

Gluten Free and Vegan options

Savoury Menu	Price	Sweet Menu	Price
Tomato and cheese croissants	7.50	Berry ripe slice	7.50
Pumpkin and feta quiche	7.50	Bounty slice	7.50
Ham and cheese croissants	7.50	Salted choc chip cookie	7.50
Savory muffin	7.50	Vegan chocolate brownie	7.50
Thai chicken pies	7.50	Assorted muffins	7.50

Fruit Platter

Seasonal fruit platter (for 10 people) 6.70

(GF) Gluten free (DF) Dairy Free (O) Option (V) Vegetarian (VG) Vegan

Breakfast

Menu	Price
Bagels	5.20
<i>Pumpkin, fetta, pesto, spinach</i>	
<i>Ham, cheese, tomato relish</i>	
<i>Salmon, cream cheese, onion, spinach</i>	
Sandwiches on turkish bread	4.80
<i>Ham, cheese, tomato</i>	
<i>Eggplant, capsicum, zucchini, fetta, hummus</i>	
<i>Bacon, lettuce, cheese, tomato</i>	
Crossiants	4.80
<i>Ham, cheese, tomato</i>	
<i>Cheese, tomato, pesto</i>	
<i>Nutella or Almond</i>	5.80
Banana bread	4.80
Fruit loaf	4.80
Seasonal Fresh Fruit Cups	5.40
Yoghurt and Granola with Berry Compote	5.40
Energy boost	5.50pp
<i>Selection of protein balls, mixed nuts, yogurt coated fruit, veggie chips and dips</i>	
Sweet boost	6.50pp
<i>Selection of sweet and chocolate chips</i>	

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Lunch

Menu

Price

Classic sandwiches, baguettes or wraps¹

8.50

Egg and lettuce

Ham, cheese and tomato

Herbed chicken and celery

Salad - lettuce, beetroot, carrot, cucumber, cheese

Gourmet option of sandwiches, baguette or wraps

10.50

Rare roast beef, cheddar, mustard, rocket

Prosciutto, mayo, cheddar, rocket, tomato

Smoked salmon, avocado, onion, mesclun

Falafel, hummus, carrot, beetroot, cheese

Pesto chicken, sundried tomato, spanish onion, spinach

Salads

13.00

Caesar salad, cos lettuce, bacon, croutons, egg, parmesan dressing

Pesto pasta salad, sundried tomatoes, olives, rocket, soft fetta, spanish onion

Mediterranean roasted vegetable salad with a spinach and herb dressing

Raw rainbow slaw salad

Salad additions: chicken, smoked salmon, falafels

4.50

Lunch break add ons (2pp)²

5.20

Rice paper rolls

Sushi

Lamb kofta with mint riata

Chicken skewer - satay or garlic, ginger and soy

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¹ Gluten free is an addition \$2.50 On base price

² Two days notice minimum



Lunch Packs

Individually packed

Menu	Price
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Sandwich packs

Classic pack	19.00
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<i>1x Classic sandwich</i>	<i>Gluten Free</i> 23.00
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1x Sweet

1x Drink - soft drink, juice, water

Gourmet pack	23.00
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<i>1x Gourmet sandwich</i>	<i>Gluten Free</i> 27.00
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1x Mini Chocolate bar

1x Muffin

1x Drink - soft drink, juice, water – Random Selection

BBQ lunch packs

Minimum of 20pax

Basic pack	15.00
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<i>Beef sausages (GF)</i>	<i>Gluten Free</i> 27.00
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Vegetable patties (V)

Barbequed onion

Sauces – Tomato and BBQ

Fresh bread and butter

Deluxe pack	24.00
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<i>Beef sausages (GF)</i>	<i>Gluten Free</i> 26.00
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Vegetable patties (V)

Barbequed onion

Sauces – Tomato and BBQ

Bread rolls and butter

Choice of two salads – Potato salad, slaw, garden salad, pasta salad, cous cous salad

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Grazing Boxes

Menu

Price

Assorted Sushi Box

Mixed selection of 12 pieces

40.00

Mixed selection of 12 sushi and 8 rice paper rolls

62.00

Cheese Selection

A selection of Australian cheese, Miliwa Blue, Willow Grove Brie and Vintage Cheddar accompanied with dried apple, apricots and dates, mixed nuts, fresh grapes and assorted crackers

Individual Boxes

14.00

Small Share Boxes (5 people)

56.00

Large Share Boxes (12 people)

130.00

Anti Pasta Platters

Assorted grilled vegetables, marinated olives, thinly sliced salami, prosciutto and Bresaola

Individual box

14.00

Share boxes include assorted grilled vegetables, marinated olives and sundried tomato's, thinly sliced salami, Prosciutto and Bresaola, as well as chefs house made dips. To accompany this, toasted Turkish bread and assorted crackers and lavoush.

Small Share Boxes (5 people)

64.00

Large Share Boxes (12 People)

140.00

Dip and Crudité Platters

A selection of raw vegetables, toasted Turkish bread and three house made dips

Small Share Boxes (5 people)

58.00

Large Share Boxes (12 People)

110.00

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Canapés

Options	Price
One Canapé	4.75
Four Canapés Chef Selection	17.00
Seven Canapés (variety of 5 items)	30.00
Ten Canapés (variety of 8 items)	40.00

Hot Canapés

Blue cheese and caramelized onion arancini (GF)

Pea and mint arancini (GF)

Bacon, mac and cheese croquettes

Bacon and mozzarella donuts

Crab cake with sprint onion and mayo

Ratatouille and hummus tartlet

Tartlet of hummus and roast capsicum

Shepards pie tartlet

Assorted quiche

Mushroom and chicken pie (GF)

Lamb and rosemary pie

Vegetable wonton

Cheeseburger pastie

Cold Canapés

Smoked salmon, crème fraiche blini

Rare roast beef, horseradish, pickles bruschetta

Tomato, confit garlic, pesto, bruschetta

Peking duck pancake with hoisin

Tartlet of pumpkin and blue cheese

Tartlet of pea, mint and ricotta

Tartlet of hummus and roast capsicum

Falafel bite with garlic aioli, pickles

Assorted sushi

Vegetable frittata with tomato relish and basil

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Canapés

Large Canapés	Price
3x Tempura prawns with lime aioli	9.00
1x Vegetable asian noodle boxes	9.00
1x Tempura fish and chips	9.00
2x Mini steak baguettes with caramelised onion, vintage cheddar and wild rocket	9.00
2x Crispy pork belly bao buns or pulled eggplant	9.00
2x Mini slides, your choice of <i>Pulled pork and southern slaw</i> <i>Brisket cheeseburgers</i> <i>Crispy fried chicken with siracha sauce</i>	9.00

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Sweets

Menu	Price
Assorted profiteroles	5.00
Salted chocolate and caramel tartlet	5.00
Apple and blueberry crumble tartlet	5.00
Assorted danishes	5.00
Assorted mini muffins	5.00
Cherry ripe slice	5.00
Bounty slice	5.00
Mini pavlova with berry compote and chantilly	5.00

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Formal Dinner

Minimum 20pax – Max 320pax

Meal options

Two Course Dinner

Entrée and a Main or
Main and a Dessert

Alternative drop cost: 45.00

Single drop cost: 40.00

Three Course Dinner

Entrée, Main and a Dessert or
Canapé, Main and a Dessert

Alternative drop cost: 60.00

Single drop cost: 55.00

Options

Entrées

Onion and feta tartlet with rocket and parmesan salad (GFO)(V)

Slow cooked pork belly with celeriac and apple remoulade, celeriac purée (GF)

BBQ prawns, olive and tomato tapenade with grilled Sourdough (GFO)

Roasted and pickled beetroot, goats cheese and walnut salad (V)

Confit chicken wings, herbed barley with corn purée and charred corn

Mains

Miso and lemon eggplant with Asian style salad (DF)(VG)

Braised beef cheek, garlic mash, broccolini, jus (GF)

Chicken breast, herbed cous cous and roasted vegetable salad , spiced yoghurt (DFO)

Baked barramundi, cauliflower lemon purée, zucchini and fennel salad with salsa verde (GF)(DF)

Roasted and raw carrot, hummus with spiced lentils (DF)(VG)

Beef brisket, horseradish cream, spinach, potato and tarragon salad

Slow cooked lamb, spiced carrot purée, roasted potatoes, cucumber, rosemary jus

Dessert

Buttermilk panna cotta, summer berries and compote (V)

Chocolate mousse, hazelnut praline and orange (GF)

Crème caramel with thyme and lemon mascarpone (GF)

Carrot cake with cream cheese and roasted walnut (V)

Coconut mousse, BBQ pineapple, mint and lime dressing (GF)(DF)(VG)

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Beverage packages

House beverage package

\$7 per person

Minimum 10 pax

1 hour package - \$14

2 hour package - \$24

3 hour package - \$35

1 house sparkling wine, 2 house white wines,
2 house red wines, 2 full strength beers,
2 mid-strength beers

Wine options

The Tyrells Moore Brut Cuvee
Mcguigan Blk Label Pinot Grigio
Tyrell's Moore Creek Chardonnay
Tyrell's Shiraz Moore's Creek
Tyrell's Cab Sav Moore's Creek
Twelve Signs Rose

Beer options

Hahn Premium Light
Coopers Mid Ale
Great Northern Original
Coopers Pale Ale



Premium beverage package

\$10 per person

Minimum 30 pax

1 hour package - \$15

2 hour package - \$28

3 hour package - \$42

1 sparkling wine, 2 white wines, 2 red wines,
2 full strength beers, 2 mid strength beers,
1 rose, 1 cider, 1 non-alcoholic beer

Wine options

The Duchess Brut Cuvee
Scarborough Offshoot Chardonnay
Scarborough Offshoot Semillon
Scarborough Offshoot Rose
Tyrell's Shiraz Hunter Valley
Tyrell's Cab Sav Moore's Creek

Beer / Cider options

Hahn Premium Light
Coopers Mid Ale
Great Northern Original
Great Northern Zero
Coopers Pale Ale
Apple Truck Cider

Cocktail Station

\$12 per person

Minimum 30 pax

Mimosa, Aperol Spritz,
Elderflower Spritz,
Espresso Martini



Beverage packages

Individually packed

Still mineral water	3.00
Soft drinks cans <i>Coke, Coke Zero, Lift and Sprite</i>	3.00
Juice <i>Orange, Pineapple and Apple</i>	4.00
Sparkling water	5.00
Juice bottles (2L)	10.00

Smoothie Jug / Kraft

Honey, banana and malt smoothie	25.00
Mango smoothie	25.00
Mixed berry and mint smoothie	25.00

Non-alcoholic beverage package

\$3 per person

Minimum 10 pax

Juice bottles (2L)
Soft drinks cans <i>Coke, Coke Zero, Lift and Sprite</i>
Sparkling water

Basic Tea/Coffee Station package*

\$4.50 per person

Minimum 10 pax

A selection of three teas and coffee, sugar, stirrers, milk, soy milk, cups and urn

* Power is required for all coffee stations, \$20 clearing fee



Tea/Coffee Station Premium Package*

\$6.20 per person

Minimum 20 pax

Selection of five teas, coffee pod machine with selection of three pods, sugar, stirrers, milk, soy milk, lemon water carafes

Add Extras

1L Soy milk	5.20 per bottle
1L Almond milk	5.20 per bottle
1L Oat milk	5.20 per bottle

Porcelain cup, saucer and teaspoon hire \$3 per item
(Must be rinsed wash for pickup)

Looking to book a venue at the University?

We can cater to any campus in Newcastle

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Or visit: newcastle.edu.au/our-uni/hire-our-facilities





NUSERVICES

Venues and Events

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