



Catering Menu



Local Food. Local Stories

0459 450 431 ♦ NUSERVICESCATERING@NEWCASTLE.EDU.AU

Shortland Building 130 University Drive, Callaghan 2308

Welcome

Dear Valued Guest,

Welcome – and thank you for considering
Local Connections Catering for your event

Local Connections was established by the University of Newcastle in May 2020, with Catering launching shortly after in 2021. As a wholly owned entity of the University of Newcastle, we are proud to deliver high-quality catering and event experiences both on and off campus.

At the heart of everything we do is a simple philosophy: Local Food. Local Stories. Our menus are thoughtfully curated to celebrate the rich produce of Newcastle and the Hunter region, while creating spaces where genuine connections can be made. Inspired by our passion for sourcing seasonal, high-quality ingredients from local growers and producers, every event tells a story – of place, community and craftsmanship.

Every order you place contributes to improved services across our campuses, paid employment opportunities for students, and campus activations that enhance student and staff experience while supporting a vibrant and sustainable campus community.

Whether you are hosting a corporate function, celebration, conference or private gathering, our team is committed to delivering food that is generous, refined and distinctly local. While our menu range is extensive, we are always delighted to create bespoke options tailored specifically to your event.

Your event is more than a function – it's an opportunity to bring people together. We are honored to help you create that moment.

We look forward to working with you soon.

Warm regards,

The Local Connections Catering Team



QUALITY CATERING
CRAFTED FOR
EVERY OCCASION



Est.
2020

CALLAGHAN, NEWCASTLE

MONDAY TO FRIDAY 7:30AM-10:00PM

WEEKENDS UPON REQUEST



CASUAL EATS
Wagyu Beef Burger \$16.00
soft milk bun, American cheese, tomato
pickles, LG's own relish w/ trasa (GFAL) 10
Grilled chicken burger
tomato, rocket, lime aioli (GFAL) 12
soft milk bun, American cheese, tomato
pickles, LG's own relish w/ trasa (GFAL) 10
Mexican fried chicken, soft milk bun,
tomato, rocket, lime aioli (GFAL) 12
soft milk bun, American cheese, tomato
pickles, LG's own relish w/ trasa (GFAL) 10
SIDES
Parmesan truffle white sauce
Spaghettini
Doritos, chorizo,
lemon, aioli, 12
Pre-
dressed
cream



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Morning & Afternoon Tea

Minimum Ten (10) People

Choices

One Item	\$4.0	Three Items	\$10.5
Two Items	\$7.0	Four Items	\$13.5

Sweet

	Freshly baked Mini-Danish	
	Fresh Cookies	
GF	Chocolate & Raspberry Tartlet	+\$1.0
GF	Lemon Curd Tartlet w/ Blueberries	
	Mini Doughnuts	
	Apple Crumble Slice	
	Black Forest Slice	
	Caramel Slice	
GF	Natural Bounty Slice	+\$1.0
	Scones w/ homemade Jam & Cream	
GF	Banana Bread Bites	
GF	Chocolate Brownie	
	Blueberry Muffins*	
	Double Chocolate Muffins*	

+2.0 surcharge applies

Savoury

	Smoked Salmon Bruschetta	
GFO	Tomato & Basil Mini Bruschetta	
	Cheese & Bacon Petite Quiche	
VE	Spinach Petite Quiche	
	Cheeseburger Spring Rolls	
GF VE	Caramelised Onion, Cheese & Spinach Tartlet	+\$1.0
	Chorizo & Spinach Tartlet	
GF VE	Basil Pesto & Bocconcini Arancini	
	Bolognese Arancini	
	Pumpkin Arancini	
	Beef & Burgundy Pie	
VE	Cauliflower & Cheddar Pie	

Vegan

GF VE	Chocolate Muffins*	
GF VE	Organic Leek & Spinach Pie	+\$1.0
GF V VE	Petite Apple Danish	+\$1.0
GF VE	Pumpkin & Chickpea Puff Pastry Roll	+\$1.0
VE	Raw Snickers	

* Orders with multiple muffin flavours must be evenly split.

Breakfast

GFO	Free Range Egg & Bacon Rolls	\$10.0
GF	Banana Bread	\$6.5
GF V	Fresh Fruit Salad Cup	\$7.5
GF	Vanilla Yoghurt, Fruit Compote & Granola	\$7.5
	VE option available	+\$2.0

	Almond Croissant	\$7.5
	Cheese & Smoked Ham Croissant	\$7.5
	Cheese & Tomato Croissant	\$6.5
	Pain Au Chocolate Croissant	\$7.5
	Plain w/ Homemade Jam & Butter Croissant	\$6.0

(Limited to two croissant selections)

Lunch

GF Sandwiches Available

Choices

Baguette	Long Roll	Wrap
\$10.0	\$10.0	\$10.0

VE	Cheddar, Tomato & Basil Pesto
VE	Egg Mayonnaise & Lettuce
V	Fresh Garden Salad
	Ham, Cheese & Tomato
	Herbed Roast Chicken & Lettuce
	Rare Roast Beef, Onion, Tomato, Rocket & Cheese

Individual Lunch Packs \$18.0

GFO	Fresh Bread Roll w/ filling of your choice, a Sweet Slice or equivalent, a piece of Fruit & a Bottle of Water.
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Something Different

GFO VEO	Local Connections Caesar Salad Crisp Cos Lettuce, Bacon, Croutons, Egg, Dressing & Aged Parmesan <i>Add Roast Chicken Breast</i>	\$13.0 \$5.0
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	Milk Bun Sliders (10)	\$75.0
VO VE	Falafel w/ Tzatziki & Beetroot Hummus Fried Chicken Karaage & Sriracha Aioli Pulled Pork in our homemade BBQ Sauce w/ crunchy Slaw	
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V VE	Pesto Pasta Salad Penne Pasta, tossed w/ Basil Pesto, Rocket, Semi-Dried Tomato & Parmesan <i>Add Roast Chicken Breast</i>	\$11.0 \$5.0
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V	Roast Vegetable Salad Roast Sweet Potato, Cauliflower & Zucchini w/ Pearl Cous Cous, Red Pepper Dressing, fresh Herb Salad	\$12.0
GF V	<i>Add Falafels (2)</i> <i>Add Roast Chicken Breast</i>	\$5.0 \$5.0

Platters

Hot Food Platters

\$150.0

Serves Ten (10) People

Perfect for a light lunch or dinner.
Plates, cutlery, serving utensils & napkins provided.

Add 10x 600ml Water Bottles

\$15.0

Add Tea & Coffee Station

\$3.5pp

OPTIONS

GF	Braised Red Wine Beef, Mashed Potato, Seasonal Vegetables & Red Wine Jus	+\$10.0
GF DF	Chicken Schnitzel, Chips & Gravy	
GF	Creamy Chicken Pesto Pasta, Pumpkin, Rocket & Parmesan Cheese	+\$10.0
GF	Pork Stroganoff, Rice & Herbed Sour Cream	
GF DF	Roasted Market Fish, Crisp Chats, Lemon Butter, & Garden Salad	+\$20.0
GF DF	Roast Lamb, Roasted Root Vegetables, Broccoli & Gravy	+\$20.0
GF DF	Roast Chermoula Chicken Breast, Quinoa & Lentil Salad w/ Red Pepper Puree	
GF DF V	Vegetable Thai Yellow Curry, Steamed Jasmine Rice, Herbs & Bean Sprouts	

Barbeque Lunch Pack

Cook your own BBQ Lunch Pack

Price Per Ten (10) People

\$75.0

Beef Sausages

1kg Smoked Bacon

(Approximately 12-15 slices per kg)

Potato Salad

Sliced Onions

Fresh Bread Rolls

Tomato Sauce

BBQ Sauce

ADD ONS

Ten (10) Wagyu Beef Patties \$50.0

Twelve (12) Eggs \$10.0

Pasta Salad \$20.0

10 Cheese Slices \$6.0



Grazing Boxes & Platters

Fruit Platters

(Variety subject to availability)

Small <i>(10-12 people)</i>	\$45.0
Large <i>(15-25 people)</i>	\$60.0



Australian Cheese Platters

A showcase of Australian Cheddar, Blue & Soft Cheeses, served w/ Quince Paste, Chutney, Grapes & a selection of Crackers.

Small <i>(10-12 people)</i>	\$65.0
Large <i>(15-20 people)</i>	\$125.0



Antipasto

Salami, Prosciutto, Smoked Leg Ham, Marinated Vegetables & Olives, Semi-dried Tomatoes, a Duo of Dips, Crackers, & Lavosh.

Standard <i>(12-15 people)</i>	\$120.0
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MONDAY TO FRIDAY 7:30AM-10:00PM

WEEKENDS UPON REQUEST

Canapés

Options

Selection of Four	Selection of Six	Selection of Eight
\$18.0	\$26.5	\$34.5

Selection

GF VE	Basil Pesto & Bocconcini Arancini	
	Bolognese Arancini	
	Chicken & Mushroom Arancini	
VE	Pumpkin Arancini	
GFO DF	Smoked Salmon & Avocado Bruschetta	
GF V VE	Tomato & Basil Bruschetta	
GFO V	Melba Toast w/ Hummus & Roasted Pepper Caponata	
GF	Pulled Pork, Caramelised Onion & Roast Capsicum Croquette	
GF V	Netted Vegetable Rice Paper Rolls w/ Sweet Chilli	
GF V	Pumpkin & Chickpea Puff Pastry Roll	
	Beef & Ale Pie	
VE	Cauliflower & Cheddar Pie	
GF V	Organic Leek & Spinach Pie	+\$1.0
	Cheese & Bacon Petite Quiche	
VE	Spinach Petite Quiche	
DF	Rare Roast Beef on Crisp Bread w/ Wholegrain Mustard, Pickles & Mayonnaise	
	Pork & Fennel Sausage Rolls	
GF VE	Caramelised Onion, Cheese & Spinach Tartlet	+\$1.0
	Chorizo & Spinach Tartlet	



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WEEKENDS UPON REQUEST

Formal Dinner

Pick Two Dishes to be served alternatively, served w/ a freshly baked Roll & Butter.
Entrée or dessert can be swapped for 30 minutes of the chef's canapés.

Courses

Two Course Meal \$60.0 Three Course Meal \$70.0

Mains

- GF DF Chermoula Chicken Breast, Quinoa & Lentil Salad w/ Red Pepper Puree
- GF V Miso Glazed Eggplant, Beansprouts & Fresh Herb Salad w/ Fried Tofu
- GF DF North Queensland Saltwater Barramundi, Roasted Chat Potatoes, Garden Salad w/ Lime & Tarragon Mayonnaise
- GF Sliced Roast Porchetta, Roasted Chat Potatoes, Jus, served w/ Caramelised Sweet Potato, Green Bean & Almond Salad
- GF Slow cooked Beef, Potato Puree, Wild Mushrooms w/ Red Wine Jus
- GF VE Warm salad of Roasted Pumpkin & Beetroot, Candied Walnuts, Goat's Cheese & Basil Pesto



Informal / Relaxed Dining

Food service made for mingling & socialising

A grazing table to pick at while still being able to talk with friends, colleagues & like minded people. Following on with fresh bread rolls, alternate main meals, finished with petite sweet desserts.

- Grazing Table & Alternate Main *Order min: 20* \$59.0
- Alternate Main & Dessert Table *Order Min: 20* \$59.0
- Grazing Table, Alternate Main & Dessert Table *Order Min: 20* \$69.0

Entrées

Fresh Beetroot Salad,
Local Goats Cheese,
Candied Walnut & Watercress
Salad w/ Local Honey
GF VO VE

Roasted Cauliflower, Tahini &
Coconut Yoghurt, Preserved
Lemon Oil & Dukkah
GF V

Roasted Onion, Tomato
& Feta Tartlet w/ Rocket
GF VE

Pork & Leek Terrine, House
Pickles, Crusty Sourdough
& Watercress
GFO

Slow cooked Beef Brisket,
Bean Sprouts, Herbs &
Taiwanese Black Pepper Sauce

House Hot Smoked Salmon,
Celeriac Rémolade & Brioche
GFO

Desserts

House-made Chocolate Brownie
w/ Toasted Marshmallow Foam
GF

Lemon Curd Tart w/ Blueberries
& Crushed Meringue
GF

Poached Rhubarb & Strawberry
Fruit Salad served w/ Coconut
Mousse & Almond Crunch
GF V

Sticky Date Pudding w/
Salted Butterscotch Sauce
& Whipped Cream
GF

Vanilla Panna cotta w/ Apple
Compote & Almond Crunch
GF

Beverage Packages

We offer a selection of drink packages to suit every occasion.

Packages

Drinks on Consumption	Two Hour Package	Three Hour Package	Four Hour Package
\$10.0pp	\$24.0pp	\$35.0pp	46.0pp

or \$30.0 per bottle of Wine

Options

Choose from the selections listed below: 2x Full Strength Beers, 1x Mid Strength Beer, 1x Sparkling Wine, 2x White Wines, 1x Red Wine, Tea & Coffee Station, an assortment of Soft Drinks or Juice.

Full Strength Beer

Coopers Pale Ale
4 Pines Pacific Ale
Great Northern Original

Mid Strength

Coopers Mild Ale
Great Northern Super Crisp
Great Northern Zero

Sparkling Wines

BTW Zilzie Prosecco
60th Anniversary Sparkling
Tyrell's Moore Creek Brut Cuvee

White Wines

Leonard Road SSB
Semillon Sauvignon Blanc
Twelve Signs Moscato
Twelve Signs Chardonnay

Red Wines

Leonard Road Shiraz
Twelve Signs Pinit Noir
Tyrell's Cabernet Sauvignon

Drinks Packages

Soft Drinks, Juice & Water

375ml Soft Drink Can (<i>Coke, Coke Zero, Fanta, Lemon Squash, Sprite</i>)	\$3.0
300ml East Coast Juice (<i>Apple or Orange</i>)	\$3.0
2L East Coast Juice (<i>Apple, Orange or Wake Up, Shake Up</i>)	\$9.0
250ml Still Water	\$1.4
600ml Still Water	\$1.8
1.5L Still Water	\$3.0
300ml Pure Tassie Sparkling Water	\$3.0
750ml Pure Tassie Sparkling Water	\$6.0

Tea & Coffee Station

\$3.50pp

A selection of assorted Tea's & Coffee Satchels, Sugar, Sweetener and choice of two of the following Milks: Full cream, Skim, Lactose Free, Soy, Almond & Oat.

Beverage Package Add-ons

Add something different to your package

Add Cocktails on arrival

Aperol Spritzer
Elderflower Spritzer
Espresso Martini
Passion Fruit Mojito
Peach Bilini
+\$14.0pp

Add Spritzers or Cider

Somersby Apple Cider
Hawkesbury Brewing Ginger Beer
Hawkesbury Brewing
Peach Iced Tea Vodka Spritzer
Hawkesbury Brewing
Tutti Fruiti Vodka Spritzer
Hawkesbury Brewing
Watermelon Vodka Spritzer
+\$4.0pp





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WEEKENDS UPON REQUEST

Function Add-ons

Crockery & Glassware

Champagne Glass	\$1.0
Coffee Cup	\$1.0
Cutlery (per piece)	\$1.0
Main Plate	\$1.0
Side Plate	\$1.0
Water Glass	\$1.0
Wine Glass	\$1.0

If you would like to elevate your event by having your items served on platters instead of our sustainable packaging, a small fee will apply for the platters and their collection.

Per Platter Fee	\$2.0
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Formal Dining & Functions held at The Great Hall or Local Connection are excluded from Crockery, Cutlery & Glassware fees.

Linen

Large Round Tablecloth (Black or White)	\$11.0
Large Rectangle Tablecloth (Black or White)	\$11.0
Linen Napkin (White or Beige)	\$3.0

Additional Charges

Sustainable Packaging	\$0.25pp
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To keep in line with the University Sustainability Values, we charge a small fee for all include packaging which is supplied when the catering is delivered. This fee covers disposable plates, napkins, cups & cutlery.

Service Staff	from \$120.0*
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Three (3) Hour Minimum

Our professional staff will arrive, set up and take the stress away, by servicing the event and the clean up.

** Weekday Rates*

The Great Hall Events Catering Venue Fee	\$300.0
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This is a small fee for formal events held at The Great Hall which requires the full use of the commercial kitchen. This fee is to cover the costs of consumable products associated with the use of the venue.

Catering Collection & Delivery Options

Collection from The Nook
(Shortland Building)

Free of charge

Delivery within the
Shortland Building

Free of charge

Delivery within Callaghan Campus
\$15.0

Offsite Delivery
(Within 10km of Callaghan Campus)
\$35.0

Additional Services

Multiple Deliveries
\$10.0 per additional delivery
(On top of the initial delivery fee)

Collection of hired Cutlery,
Crockery, or Glassware
\$20.0

Collection of
Tea & Coffee Station
\$20.0

Exclusive use of Local Connections

Monday to Friday

Three (3) Hour Service Period
\$1,000.0

Monday to Friday

Seven (7) Hour Service Period
\$2,000.0

This covers the exclusive use of the Venue along with staff required to host the event.

Acceptance of Quote

To secure your booking kindly sign and return your quote.

Payment

If you are an internal department of the University of Newcastle, there are two payment methods we accept. You must indicate which method of payment you will pay with so that we can bill accordingly.

Payment Via Purchase order

Purchase order to be provided 48hrs prior to the event otherwise we will not be able to deliver the catering requested.

Stripe Payment

This is credit card payment which attracts a 1.75% processing fee. The invoice will be sent 48hrs prior to the event unless agreed otherwise.

External Customers

Customers external to The University of Newcastle, invoices will be sent 48hrs prior to the catering or event, unless agreed otherwise.

Please Note

Payment is due within 14 days of the invoice date. If you have any further issues or questions, please let us know.



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