



QUEENSLAND NORTHERN TERRITORY

**IPWEA**

INSTITUTE OF PUBLIC WORKS  
ENGINEERING AUSTRALASIA

# CATERING MENU

- All prices exclude GST.
- Administration fee of \$10.00 applies.
- Please advise of total number of pax at the time of booking.
- We cater for all dietary requirements. Please advise of dietary requirements at the time of booking.
- Orders must be placed 5 business days prior to delivery date.
- The menu is set, no changes can be made to the menu.
- Minimum of 5pax required.

07 3632 6800 | [roomhire@ipweaq.com](mailto:roomhire@ipweaq.com)

# Morning & Afternoon Tea Options

Seasonal Fruit Platter (6-8 people)	\$45.00
Seasonal Fruit Platter (10-12 people)	\$70.00
Petit fruit skewers (min 5 pax)	\$3.90 pp
Lemonade scones with house jam and vanilla cream (min 5 pax)	\$5.80 pp
Petit house savoury baked scrolls (min 5 pax)	\$3.90 pp
Petit cakes and slices (min 5 pax)	\$5.80 pp
House banana bread fingers (min 5 pax)	\$5.20 pp
Petit Baked Danish (min 5 pax)	\$3.70 pp
Petit croissants   tomato, cheese + spinach or ham + cheese (min 5 pax)	\$4.80 pp
House made pikelets served with jam + cream (20 pikeletes)	\$41.00
Antipasto grazer box (10 people)	\$106.00
Mini pies + spinach filo + sausage rolls + sauce (20 pieces)	\$67.00

# Morning & Afternoon Tea Packages

## Breakfast Box package \$123.00

- vanilla bean yoghurt + coulis qty: 8 V GF
- house made banana bread fingers (2) qty: 8 V
- petit savoury frittatas qty: 8 GF
- ham, sundried tomato, philly cheese + greens pinwheel qty: 8

## Morning Tea package \$110.00

- baked sweet pastries qty: 8
- petit fruit skewer qty: 8 V DF GF VG
- slider with turkey, brie, cranberry + greens qty: 8

## Early start package \$143.00

- petit savoury croissants qty: 10
- mini frittata qty: 10 V GF
- petit fruit skewers qty: 10 V VG GF DF
- baked sweet pastries qty: 10

## Afternoon Tea package \$110.00

- house made banana bread fingers (2) qty: 8 V
- mini brownie qty: 8
- petit profiterole qty: 8

# Lunch

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## Individual Hot Meal

- soy lime chicken asian veg + noodles
- moroccan roasted vegetable + lemon cous cous + smokey yogurt (v)
- tofu and vegetable stir fry (v, df)
- creamy carbonara tossed through pasta
- butter chicken + scented rice
- chickpea sweet potato curry + rice (v,df,gf)
- rustic beef stroganoff + rice

\$17.00 pp  
min 5 pax  
per dish

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## Salads

- thai chicken noodle salad (gf, df)
- rustic caesar salad (gf)
- greek salad (gf, v)
- pesto pasta with sundried tomato, greens + purple onion
- maple pumpkin, broccoli, fetta, purple onion, greens, balsamic splash (gf, v)
- infused chargrilled vegetables, chickpea, greens, balsamic splash (gf, df, v)
- creamy seeded mustard potato salad (gf, v)
- char grilled cauliflower salad with greens, pepita seeds, shredded carrot + sesame dressing (v)
- summer cranberry salad with mixed greens, carrot, tomato, purple onion, cranberries, avocado, fig glaze (gf, df, v, vg).

Small  
\$42.00  
4-6 pax

Large  
\$92.00  
10-12 pax

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## Bite Size Sushi Platter (30 pieces)

30 pieces served with dipping sauce

\$65.00

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## Rice paper rolls (20 pieces)

served with dipping sauce (gf)

\$80.00

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## Chef's quiche selection (20 pieces)

meat + vegetarian

\$77.00

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## Large beef lasagne

cut into 8 pieces

\$75.00

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## Spinach + ricotta cannelloni

16 pieces

\$70.00

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# Grazing Lunches

## **Mixed Deli Selection**

bambino roll, ½ gourmet wrap + ¼ sandwich (25% vegetarian)

\$14.40 pp  
min 5 pax

## **Mexican Fiesta**

house chilli con carne, house mixed beans, soft tortilla, taco shell, grated cheese, sour cream, lime infused avocado guac, sliced lettuce, chopped tomato, chopped cucumber, sliced purple onion

\$19.50 pp  
min 5 pax

## **Build Your Own Burger**

angus beef pattie, chicken breast, vege pattie (25%), oak green lettuce, tasty cheese slices, tomato relish, mustard, kewpie mayonnaise, tomato slices, sliced purple onion, grated carrot

\$18.95 pp  
min 5 pax

## **Roast Grazer**

marinated roast beef, garlic and rosemary roasted potato, mixed steamed vegetables, red wine jus, dinner roll with butter

\$31.00 pp  
min 10 pax

## **Mediterranean Grazer**

infused lemon herb chicken slices, beef strips, falafel balls, pita pockets, flat bread + sides of eggplant dip, hummus, cucumber yoghurt, green salad + tabouleh

\$27.00 pp  
min 5 pax