

FUNCTIONS

AT SCOTCH COLLEGE

Chartwells



INTRODUCTION

Successful catering, for meetings and functions, requires forward planning, flexible resources and experience in preparing menus that satisfy a wide range of dietary and cultural preferences. Chartwells aim to provide choices to match the style and pace of the function whether it is a sandwich luncheon, formal dinner or cocktail party. Our objective is to offer a range of options that can be further tailored to suit your needs, as required, and we pride ourselves on our fresh food philosophy underpinned by the use of seasonal produce.

If you would like to discuss your event, or would prefer a tailored proposal, please contact your functions co-ordinator on the number below

Claire Tuffin - Functions Co-ordinator Scotch College

functions@scotch.wa.edu.au

Tel: 9383 6812 (Mon-Fri 8.00-5.00pm)

TERMS & CONDITIONS

DIETARY REQUIREMENTS

We are able to provide a range of choices that include vegetarian, vegan, lactose & low gluten. Please advise us of any specific dietary requirements at the time of booking. Other dietary requirements, such as Halal or Kosher, may incur additional food and transport costs and will be advised accordingly.

MINIMUM NUMBERS

Certain parts of our catering are subjected to minimum numbers of 8. Please enquire if you are unsure.

HOW WE CHARGE

Before all bookings can be processed, billing information is required.

For internal Scotch events a GL code needs to be provided (available from accounts@scotch.wa.edu.au)

For external bookings, a company name/individual name, an email address and phone number must be provided

All prices in this selector include food, preparation labour, service charge and are inclusive of GST. Delivery is included to easy access areas, however some areas may incur additional labour charge (For example, buildings with only stair access). Functions requiring temp staff or hired equipment will be quoted accordingly. All prices in this selector are for Monday to Friday during term time.

For events including weekends, public holidays and non-term periods, please contact us and we will provide a quote based on the information provided.

NOTICE PERIOD

Orders must be placed within a 36-hour notice period. We regret some options may not be available when minimum notice has not been given. We may substitute some items in this instance.

CANCELLATION POLICY

Cancellations within 3 working days of the event may result in a cancellation fee.

We require final numbers 5 days prior of the event. Small increases in numbers may be accepted depending on menu; some substitutions may be required if numbers increase within this time frame.

ALCOHOL PACKAGES

Please contact us directly to discuss alcohol options.

BREAKFAST

BUILD YOUR OWN

raspberry & pear loaf, whipped mascarpone 6.5

coconut bread, greek yoghurt 6.5

banana loaf, honey glaze 5.5

our own baked muffins - 3.8 (1 pp)

varieties may include:

strawberry & white chocolate / raspberry & dark chocolate / apple, cinnamon & oat

crusty ciabatta, seasonal jam (2pp) 3.5

mini danish- 2.1 (1 pp)

varieties may include:

apple custard/ dark cherry / chocolate drizzle / mixed berry

croissant, berry jam 4.5

breakfast egg, bacon & cheddar muffins 5.0

mixed berry, chia seed & coconut yoghurt pots 4.5

greek yoghurt pots with seasonal fruit, chartwells quinoa granola 4.7
(low gluten granola available on request)

HOT BREAKFAST

caramelised leek, parmesan & bacon tartlets 6.0

breakfast frittata, spinach, roasted tomato, ricotta 6.5

grilled ciabatta, smashed avocado, roasted cherry tomatoes, fried chick peas 7.5

BEVERAGE BUFFET

brewed coffee, t2 tea, orange juice 3.4



HOT PLATED BREAKFAST

all served to the table with seasonal fruit platter, pastry platter, brewed coffee, t2 tea, orange juice
(minimum 10 pax)

24.0

please select one option -

the chartwells big breakfast

sourdough toast, crisp bacon, beef chipolata, potato roesti, slow roasted tomatoes, scrambled eggs

wholemeal pancakes

caramelised banana, whipped ricotta, maple syrup

grilled mushroom medley

sourdough toast, poached egg, wilted spinach, smashed avocado

scrambled eggs

ricotta, chives, wilted spinach, toasted english muffins (or low gluten bread), thyme roasted tomatoes

chartwells breakfast burger

bacon, fried free range egg, spinach, cheddar cheese, tomato relish, brioche bun

TASTING PLATE BREAKFAST

each plate will include the following -

chartwells home-made muffin or berry danish
pastry
(low gluten option available on request)

breakfast frittata

spinach, roasted tomato, ricotta

brioche breakfast bun

fried egg, melted cheddar cheese, spinach

HOT BUFFET BREAKFAST

the "help yourself option" includes seasonal fruit platter, pastry platter, brewed coffee, t2 tea, orange juice

21.5

the chartwells big breakfast buffet

sourdough toast, crisp bacon, beef chipolata, potato roesti, slow roasted tomatoes, scrambled eggs



MORNING & AFTERNOON TEA

SWEET

just a chocolate chip cookie! 1.5

white chocolate & cranberry cookie 1.8

sweet muffin selection, homemade 3.0

varieties may include:

sticky date / strawberry & white chocolate /

raspberry & dark chocolate /

apple, cinnamon & oat

traditional scones, berry jam & cream 3.0

gourmet biscuits (1 pp) 2.2

varieties may include:

cranberry & chocolate /

anzacs with honey, oats & shredded

coconut / passionfruit yo-yo's

home baked slices 3.4

varieties may include:

salted chocolate fudge brownie /

citrus & coconut muesli with dates /

white chocolate, cranberry & seeds

lemon curd tartlets, freeze dried raspberries 4.2

date, coconut, cranberry &

oat bliss ball 2.5

banana loaf, honey glaze 5.5



MORNING & AFTERNOON TEA

SAVOURY

mini beef sausage rolls, tomato sauce (2pp) 3.2

chartwells famous chicken ribbon sandwiches (2 ribbons pp) 3.4

our own baked savoury muffins 3.5

varieties may include:

semi dried tomato, feta & basil / bacon, roasted pumpkin & cracked black pepper / parmesan, spinach & roasted cherry tomatoes / zucchini & corn frittata muffins

spinach & feta filo parcels, tzatziki 1.6

caramelised onion, chive & parmesan sconettes, tomato relish 2.9

lemon, lime & thyme chargrilled chicken skewer 3.4

thai sweet chilli chicken sausage rolls, toasted cumin & coriander yoghurt (2pp) 4.0

little gourmet pies 4.0

varieties may include:

black angus beef & mushroom / butter chicken / cauliflower, cheese & leek / lentil cocktail

arancini, tomato relish 2.5

varieties may include:

wild mushroom / spring pea & mint / beetroot & feta

mini thin crust pizzas, tomato sugo, mozzarella 1pp 2.9

varieties may include:

chickpea & rosemary hummus, roasted capsicum & kale / tomato, mozzarella, roasted eggplant, garlic & rocket / chargrilled vegetable, mozzarella (low gluten base available on request)

smoked salmon, horseradish

cream & cucumber ribbon sandwich (2 ribbons pp) 3.7

(please see cocktail menu for additional menu ideas for morning & afternoon tea events)



SMART FOOD BREAKFAST

greek yoghurt pots, smashed berries, chartwells
quinoa granola 4.5

smart muffin - (cupcake size) 5.5
(sweetened naturally, seasonal fruit, wholemeal
flour substitute etc)
varieties may include:
mixed berry, honey & coconut / wholemeal pear &
cardamom / oat & granola

seasonal fruit platter 3.0 pp

fresh fruit salad cups 3.5

COFFEE BREAK PACKAGE

tea & coffee 1.7

tea & coffee & standard biscuits 2.9

tea & coffee & gourmet biscuits 3.3



PLANT FORWARD SELECTION

BREAKFAST

(minimum 10 pax)

potato & chive roesti, roasted cauliflower,
chick peas, avocado, lime, coriander 12.0

MORNING & AFTERNOON TEA

(minimum 10 pax)

our own preserved lemon & chick pea
hommus, sweet potato crisps,
baby carrots 4.0

fig, quinoa, pepita & sesame bar 3.5

LUNCH

(minimum 10 pax)

vitality bowl, toasted quinoa, chimichurri
spiced kidney beans, charred broccoli,
pickled red cabbage, 5 seed dukkha 11.5

roasted cauliflower enchiladas, enchilada
sauce, pinto beans, avocado, coriander 12.7

DINNER

3 course lunch/dinner 39.0

(minimum 10 pax, price includes sparkling
water or soft drink)

ENTRÉE

grilled & raw asparagus, coconut yoghurt,
lime

MAIN

gratin of aubergine & courgette & tomato,
basil oil, broccolini & salsa verde

DESSERT

orange & coconut panna cotta, mango,
dehydrated raspberry, micro basil

COCKTAIL MENU

(minimum 20 pax)

ratatouille skewer, salsa verde 2.5

compressed cucumber, dill & spinach
roulade, spiced avocado 2.5

baby vegetables, trio of dipping salts, nori &
sesame; smoked paprika & rosemary;
toasted fennel 2.5

rice paper rolls, shaved cucumber & carrot,
torn mint, snow pea sprouts, crisp siracha
tofu, coriander 2.8

PLATTERS

LARGE EVENTS

fresh seasonal fruit platters, yoghurt
dipping pot

small (6-8 pax) 18.5 medium (8-12 pax) 24.5
large (12-20 pax) 45.8

cheese platter, table water crackers,
lavosh, quince paste 4.8 pp

small (6-8 pax) medium (10-15 pax)
large (15-20 pax)

(low gluten crisps available upon request)

roasted sweet potato, spinach, tomato & fetta
frittata 2.5 pp

small (6-8 pax) medium (10-15 pax)
large (15-20 pax)

dip platter 3.2 pp

varieties may include: (2 varieties)

guacamole / hummus / baba ganoush /
roasted pumpkin / white bean & mint
with baguette strips, corn chips, vegetable sticks
(low gluten crisps available upon request)
small (6-8 pax) medium (10-15 pax)
large (15-20 pax)

antipasto platter 4.8 pp

varieties may include:

a selection of continental meats, olives, cheese,
chargrilled vegetables, breads/crackers
(low gluten antipasto options & crisps available
upon request)
small (6-8 pax) medium (10-15 pax)
large (15-20 pax)



LUNCH

SANDWICHES

standard point or ribbon sandwiches
(4 points or 3 ribbons) 4.6

varieties may include:

roasted chicken, mayonnaise, fresh herbs

smashed egg, mayonnaise, lettuce, cucumber

roast lamb, pickled cabbage, dijon mustard

shaved leg ham, cheese, tomato

rare roasted beef, horseradish cream, cheddar,
roma tomato

cheddar, cauliflower piccalilli, greens

chargrilled pumpkin, basil, feta

(low gluten bread available on request)

GOURMET RANGE

gourmet rolls, panini, wraps, baguette 6.5

varieties may include:

poached chicken breast, avocado,
tomato, spinach

rare roasted beef, kasoundi, sun-dried
tomatoes, rocket

vine ripened vegetables, rocket pesto,
feta

mild salami, olive tapenade, semi dried
tomatoes, rocket, goats' cheese

crispy bacon, vine ripened tomatoes,
mayonnaise, cos lettuce, tomato

chargrilled vegetables, olive tapenade, baby
spinach

(low gluten bread available on request)



DROP & RUN BOXES

your guests will be impressed as our professional craft boxes, lined with chartwells paper and filled with the product(s) of your choice, are delivered to your event space at the designated time. when the event is finished you simply place the empty box in the rubbish bin, leaving the space clean and tidy for the next event booking.

there are two sections to each drop and run box. simply choose 2 options from the selection below to fill your drop and run box. *(you can select two of the same option if this is your preference)*

55.0

sandwiches

mixed point or ribbon sandwich ½ box

(approx. 28 points, 18 ribbons or 15 pieces of wrap per ½ box)

varieties may include:

poached chicken breast, avocado, tomato, spinach

rare roasted beef, kasoundi, sun dried tomatoes, rocket

vine ripened vegetables, rocket pesto, feta, fried chick peas

white bean skordalia, kale, lemon, tomato, sprouts

mild salami, olive tapenade, semi dried tomatoes, rocket, goats' cheese

(low gluten bread available on request)

fruit

fresh seasonal fruit box with yoghurt dipping pot
(approx. 8 pax per ½ box)

cheese

cheese selection, lavosh, quince paste, water crackers
(approx. 8 pax per ½ box)

(low gluten crackers available on request)

sweet

chef's home-made cake selection
(approx. 24 pieces per ½ box)

varieties may include:

mini cup-cakes / our own cookies/ tart lemon slice/ raspberry panna cotta slice, white chocolate & cranberry cookie / date, organic coconut, cranberry & oat bliss ball



COCKTAIL MENU

PACKAGES

2 cold options plus 2 hot options & 1 substantial option 25.0

3 cold options plus 3 hot options & 1 substantial option 37.5

4 cold options plus 4 hot options & 2 substantial option 57.0

we recommend:

2 hour 5-6 items per guest

3 hour 6-8 items per guest

4 hour 7-8 items per guest & 1-2 substantial items

HOT ITEMS

(minimum 12 units per item)

pumpkin, goats' cheese & red onion tartlets, micro herbs

vegetarian spring roll, green chilli nahm jim

cauliflower & cheese croquettes, confit garlic aioli

indian samosas, tamarind chutney

thai beef sticks, toasted sesame seeds, garlic dipping sauce

basil & mozzarella arancini cakes

spinach & ricotta filo parcels, tzatziki

chicken san choi bao lettuce cups

forest mushroom arancini, gorgonzola aioli

mini spanish omelette, red pepper relish & green olives

peking duck crepe, spiced plum sauce

barramundi spring roll, nuoc cham

coconut & panko crumbed prawns, chilli jam

crispy pork bao buns, shredded wombok, toasted sesame, cucumber

polenta fritter, mushroom duxelles, truffle oil, micro chard

vietnamese chicken & coriander kofta, cucumber & cumin tzatziki

pork & prawn fritters, red chilli nahm jim, toasted rice, coriander

buttermilk fried calamari, green mojo sauce

mini beef burgers, brioche bun, slaw

japanese yakitori chicken sticks, fresh lime

pulled lamb, chimichurri & fennel slaw sliders

COCKTAIL MENU

COLD ITEMS

(minimum 12 units per item)

sushi rolls, pickled ginger, wasabi,
sticky soy (2pp)

chartwells famous chicken
ribbon sandwiches (1 ribbon pp)

mini bruschetta, lemon, feta & dill 2pp

mini bruschetta, butternut pumpkin, goats curd,
pepita seeds

torched beef tataki skewers, sesame kewpie,
radish, pea sprouts

cured salmon, coriander
& pickled red onion on croute

cherry tomato, bocconcini & fresh basil
skewers

mini herb blinis, smoked salmon, fresh horseradish
crème fraîche

prawn & vegetable rice paper rolls, coriander
& nam jim

rye crostini, shaved prosciutto, chimichurri
& stracciatella

lime cured white fish, green chilli pickle,
cucumber, puffed rice

mini reuben soldiers, rye bread, pastrami,
swiss cheese, pickled cabbage, russian sauce

mini goats cheese tartlet, beetroot
caramel, basil cress



SUBSTANTIAL COCKTAIL OPTIONS

(minimum 12 units per item)

heirloom cauliflower

roasted with couscous & buttermilk
curry spice

cypriot grain salad

freakah, puy lentils, coriander,
toasted seeds, currants, roasted cumin
yoghurt, sumac

polenta crusted chicken strips

escalivada salsa, saffron aioli

koji marinated lamb

miso roasted eggplant, shizo, edamame

tempura chicken strips

roasted sesame mayo, edamame, spring onion

orecchiette pasta

charred broccolini, gremolata

seafood paella

squid, prawn & mussel paella, saffron rice,
cherry tomatoes, peas, lemon cheek

quesadillas

pulled pork, chilli & kumato salsa, pickled red
onions

pulled beef & corn empanadas

pulled beef, spicy creamed corn, spinach,
monterey jack cheese

agnello marocchino pizza

(moroccan spiced lamb)

tomato sugo, spiced lamb, red onion,
mozzarella, rocket, lemon yoghurt

funghi pizza

forest mushrooms, chimichurri,
soft cheese cheese, olives

calzones

sundried tomato, pesto, bocconcini

focaccia

grilled focaccia panini, roasted red peppers,
arugula, basil, crumbled goats' cheese

valhrona dark chocolate mousse

salted caramel brittle, raspberries,
brownie dust

eton mess

smashed berries, meringue crumb, raspberry
gel, yuzu curd, micro mint, vanilla bean cream

CAKES

18" x 10" slab birthday 65.0
(can be cut into approx. 32 pieces)

varieties may include:

sticky date pudding cake, butterscotch icing

new york baked or wild berry cheesecake

lemon & raspberry yogurt cake, cream cheese &
berry frosting

chocolate mud cake with white chocolate
ganache, & berries

chocolate salted caramel cake

our own baked cup-cakes 4.5

varieties may include:

salted caramel / chocolate mud / vanilla bean
(minimum 10 pax)



BUFFETS

all our buffets are served with baskets of freshly baked rolls with butter, tea & coffee and soft drink. (minimum 10 pax)

BUFFET OPTIONS

option 1 23.0

please select 2 main dishes, 1 salad, 1 hot vegetable & 1 dessert from the following menu

option 2 27.0

please select 3 main dishes, 2 salads, 1 hot vegetable dish & 1 desserts from the following menu

MAIN DISHES

lamb rogan josh, steamed basmati rice, spicy tomato relish, pappadums

tandoori chicken tenderloins, cumin raita, steamed basmati rice

12-hour slow cooked pork shoulder, apple cider jus, smashed potatoes

panko & parmesan crumbed chicken, corn, avocado, tomato salsa

pork & prawn pad thai, rice noodles, bean shoots, toasted coconut, shredded egg

spinach & ricotta tortellini, pepperonata sauce, kale crisps, manchego cheese

spiced crumbed fish fillets, harissa yoghurt, fresh lemon

pork Cumberland sausages, caramelised onion jam & broken herbs (low gluten lamb sausages available on request)

moroccan vegetable & chickpea tagine, currant & coriander quinoa, coriander yoghurt

classic beef stroganoff, mushrooms, sour cream

sofrito chicken with green olives, chickpeas & coriander

thai beef salad, cucumber, seasonal herbs, sesame lime dressing



BUFFETS

(minimum 10 pax)

SALADS

roasted beetroot & chickpea salad, za'atar, lemon dressing

greek farro salad, rocket, cannellini beans, cucumber, feta, oregano dressing

moroccan spiced quinoa, green beans, kale, sugar snap salad

couscous salad, eggplant, squash, zucchini, chickpeas, citrus dressing

Fattoush salad with tomato, capsicum, spinach & spiced cumin vinaigrette

ultra-green chopped salad, broccolini, kale, mint, lebanese cucumber, avocado green goddess dressing, toasted mixed seeds

pasta salad with sun dried tomato, snow peas, broccoli & creamy pesto dressing

potato, cucumber & dill salad, sour cream dressing

HOT VEGETABLES

wok tossed bok choy, sugar snap peas & mushrooms, toasted garlic, chilli

steamed seasonal vegetables, lemon gremolata

thyme & garlic roasted chat potatoes

roasted heirloom carrots, maple syrup

oven baked cauliflower gratin, gremolata, pangrattato crust

DESSERTS

salted caramel & chocolate fudge brownies, dark chocolate ganache, freeze dried raspberries

sticky date pudding, salted caramel sauce

new york baked cheesecake, smashed berries

fresh seasonal fruit platter, coconut yoghurt

mango & coconut panna cotta, coconut shards

australian cheese platter, quince paste, dried fruit, crackers
(low gluten crackers available on request)



PLATED LUNCH & DINNER

(minimum 10 pax)

DINING OPTIONS

option 1 33.0

please select one entrée & one main course

option 2 44.0

please select one entrée, one main course
& one dessert

option 3 31.5

please select one main course & one dessert

option 4 48.0

please select one entrée, two main courses
(alternating) & one dessert

ENTRÉE

mezze platter, mini lamb kofta, tzatziki, grilled
haloumi, honey, mint

haloumi, kalamata olives, hommus, flat bread
crisps

salmon gravlax, roasted heirloom beets,
watercress, preserved lemon dressing

crispy cauliflower, beetroot puree, toasted pepitas,
frisee

coconut & lime ceviche of white fish, shaved
red onions, whipped avocado mousse,
baby cress, chilli oil

ratatouille tartlet, baked ricotta, olives, salsa verde

pan fried potato gnocchi, butternut squash
puree, roasted pumpkin, goats curd, petit basil

roasted kipfler, salted white fish, chervil oil,
micro herb salad

barley, radicchio & gorgonzola risotto, pickled
zucchini, basil

vietnamese coconut poached chicken salad, rice
noodles, nuoc cham dressing



PLATED LUNCH & DINNER

(minimum 10 pax)

MAIN

twice cooked pork belly, spiced pear puree,
roasted carrot & sesame

smoked beef short rib, lemon potato puree,
broccolini, smoky bbq glaze

crispy skin salmon, pea risotto, oyster
mushrooms, dill & lemon beurre blanc

roasted lamb rack, currant & apricot cous cous,
wilted spinach, red pepper harissa

grilled beef tenderloin, potato pave, roasted
beet root, red wine jus

grilled barramundi fillet, Spanish potato
tortilla, crispy kale, salsa verde

roasted herb and garlic chicken breast, warm
puy lentil salad, pancetta, wilted spinach,
chermoula

grilled beef sirloin steak, sautéed garden
greens, hand cut paprika & rosemary
fat chips, chimichurri

forest mushroom risotto, shaved pecorino,
petit basil

Mediterranean vegetable pave, broccolini,
herb oil, petite herb salad

DESSERT

dark chocolate & caramel tart, raspberry paint,
freeze dried raspberries

sticky fig pudding, salted caramel sauce,
vanilla bean ice cream

bitter chocolate brownie, burnt orange sauce,
heavy cream

tiramisu, kahlua crème, sponge fingers,
cocoa soil, coffee granita

lemon meringue tartlet, textures of strawberry

vanilla bavarois, strawberry compote, seeded
praline, mint

assorted cheeses, from our specialty cheese
supplier, seasonal fruits, crisp breads
(low gluten crackers available on request)

Chartwells

