

A chef wearing a black apron with the Peter Rowland Group logo is holding a white rectangular tray with blue floral patterns. The tray contains ten appetizers, each consisting of a red watermelon cube, a green avocado slice, and a brown crumbly topping.

PETER
ROWLAND
— EST. 1962 —

PETER ROWLAND GROUP

Introduction

Welcome to the world of the Peter Rowland Group, a world where exceptional experiences are expertly crafted.

What was born as classic catering company has grown to extend its reputation of excellence from food and service across the entire customer journey.

Peter Rowland Group will ensure your guests experience the finest quality food and service. We look forward to the opportunity of working with you to create a memorable experience for your event.



CONFERENCES & EVENTS MENU



BEVERAGES

- **FILTERED COFFEE AND TEA STATION**

Half day **\$6.50pp**
All day **\$8.00pp**

- **NESPRESSO MACHINE COFFEE AND TEA STATION**
(max. 50 pax)

Half day **\$8.50pp**
All day **\$10.50pp**

SOFT DRINK – CAN (375ML) \$3.50

SOFT DRINK – BOTTLE (1.25L) \$8.00

ORANGE OR APPLE JUICE – BOTTLE (330ML) \$4.50

ORANGE OR APPLE JUICE – BOTTLE (2L) \$8.00

MINERAL WATER – BOTTLE (250ML) \$3.00

2-HOUR SOFT DRINK PACKAGE \$9.00pp

BREAKFAST BUFFET

- **CONTINENTAL BREAKFAST**

\$14.50

Tea and coffee station

Muesli, yogurt, and berry compote

Fruit salad or whole fruit

Cereals

Assorted bread

Assorted Danishes

Banana cake

Butter, jam, vegemite, and honey

Orange and Apple Juice

- **FULL BREAKFAST**

\$18.50

Fried or scrambled eggs

Bacon or sausage

Baked potatoes

Baked beans

Tomatoes

Spinach

Porridge

+ all Continental Breakfast items

Buffet breakfasts are only served at Glenn Dining Hall or Eagle Bar.

MORNING AND AFTERNOON TEA

• **MORNING TEA** **\$17.50**
(choose 3 items from the list below)

• **AFTERNOON TEA** **\$17.50**
(choose 3 items from the list below)

Mini quiches	Mini quiches
Spinach & ricotta rolls	Spinach & ricotta rolls
Mini ham & cheese croissants	Selection of mini-Danishes
Assorted savory muffins	Assorted sweet muffins
Assorted sweet muffins	Homemade scones, jam, and cream
Selection of mini-Danishes	Mini fruit salad pot
Mini fruit salad pot	
Mini pot of muesli, yogurt and berry compote	

LUNCH

GRAB & GO LUNCH

(individually packed)

LUNCH BOX – OPTION 1 \$18.50pp	LUNCH BOX – OPTION 2 \$19.50pp
Sandwich points or wraps Whole fruit Chef's selection of dessert Water, juice, or soft drink	Cold Pasta Whole fruit Chef's selection of dessert Water, juice, or soft drink

LUNCH PACKAGES

(served on platters)

WORKING LUNCH \$28.50pp	SALAD BUFFET \$35.50pp
(A choice of wraps, sandwiches, pies, or quiches with a salad and dessert) <u>Working Lunch #1</u> Assorted sandwich points or wraps Garden salad – Italian dressing Chef's selection of dessert <u>Working Lunch #2</u> Assorted pies or quiches Garden salad – Italian dressing Chef's selection of dessert	(A mix of three salads, one hot food item, and dessert) A mix of three salads Home-made pumpkin arancini Chicken, beef, or spinach and ricotta pies Mixed mini-quiches Chef's selection of dessert

Sandwich options: Chicken, corned beef, ham & cheese, or egg sandwich.

Wrap options: Chicken or falafel wrap.

Pie options: Chicken, beef, or spinach and ricotta.

Quiche options: Lorraine or vegetarian.

Pasta options: Smoked chicken and mayo, Tuna and mayo, Roasted pumpkin, spinach, and feta (VG), Pesto pasta with sundried tomatoes (VG).

Salad options: Grilled chicken & quinoa salad, Couscous salad, Beetroot tzatziki salad, Teriyaki salmon salad, Green salad.

Dessert options: Cheesecake, chocolate cake, banana cake, raspberry slice, macarons, assorted mini muffins.

LUNCH AND DINNER BUFFET

OPTION 1: PASTA BUFFET \$27.50 pp	OPTION 2: TAILORED BUFFET \$43.00 pp
Creamy chicken pasta Bolognese pasta	Two meat options (chicken or beef) - Grilled Lemon Chicken, Honey Soy Chicken, or Chicken Curry (variety) - Beef Stroganoff, Beef Brisket, or Beef Curry (variety) One vegetarian option - Vegetable Curry, Vegetable Stew, Vegetarian Pasta, or Eggplant Parma
Green salad	Rice or noodles
Chips	Steamed/roasted vegetables or mashed potato
Chef's selection of dessert	Garden salad Pumpkin, spinach, and quinoa salad
	Chef's selection of dessert

PLATTERS

PARTY PIES PLATTER (10PAX)

A mix of party pies and assorted quiches.

\$120

SANDWICHES PLATTER (10PAX)

\$110

A mix of sandwiches and wraps.

Sandwich options: Chicken, corned beef, ham & cheese, or egg sandwich.

Wrap options: Chicken or falafel wrap.

FRUIT PLATTER

Small (15PAX) **\$70**

Large (20PAX) **\$95**

DESSERT PLATTER

Assorted Profiteroles (15PAX) **\$95**

Assorted mini muffins (20pax) **\$90**

TERMS AND CONDITIONS

CHARGES

- All prices in this menu are exclusive of GST.
 - All La Trobe departments are eligible for a 10% discount on the quoted price.
 - Prices are based on current costs and are subject to change.
 - A surcharge will apply for events held on public holidays.
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NUMBERS & DIETARY REQUIREMENTS

- Final catering numbers are required at least one week prior to your event.
 - Late changes in final numbers or menu item changes may be accepted if possible.
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CANCELLATION POLICY

- Cancellations within 10 working days of the event may incur a cancellation fee.