

# Catering Menu 2016



We only cater what you love from the freshest and finest ingredients

**Location**  
T Block, 149 Victoria Park Rd  
Kelvin Grove, 4059  
Queensland

**Contact**  
07 3138 9701  
[beadlesonthequad@gmail.com](mailto:beadlesonthequad@gmail.com)  
[www.beadlescafe.com.au](http://www.beadlescafe.com.au)

## Morning Tea

Package 1  
w/ biodegradable cup 6.5  
w/ crockery 9  
Freshly brewed coffee, selected tea, jugs of lemon water, home-made scone with jam&cream.

Package 2  
w/ biodegradable cup 8.5  
w/ crockery 11  
Freshly brewed coffee, selected tea, jugs of lemon water, sliced seasonal fruit platter, sweet large muffins.

Package 3  
w/ biodegradable cup 11.5  
w/ crockery 14  
Freshly brewed coffee, selected tea, jugs of lemon water, sliced seasonal fruit platter, assorted cake slices cut in half, mini danish.

V = Vegetarian    GF = Gluten free    DF = Dairy free  
Please email your order to [beadlesonthequad@gmail.com](mailto:beadlesonthequad@gmail.com)  
Weekend and public holiday will incur surcharge



# Individual items

Freshly baked mini sweet danish (V)	2
Sweet mixed flavored mini muffin (V)	2
Mini cannoli (V)	3
Chocolate brownie triangle (GF V)	3
White chocolate with macadamia slice (GF V)	3
Large cookie (V GF available)	3
Freshly baked large sweet muffin (V)	3.5
Home-made scone with cream and jam (V)	3.5
Fruit yogurt in cup (V GF)	3.5
Banana bread with walnuts (V)	4
Large lamington (V)	4
Lemon yoghurt cake (V)	5
Friand (GF V)	5
Orange and almond cake (GF)	5.5
<hr/>	
Mini party pie with tomato sauce	2.5
Mini sausage roll with tomato sauce	2.5
Mini quiche	2.5
Spinach and feta triangle (V)	2.5
Mini bruschetta with olive (V)	3
Mini croissant with ham, cheese and tomato	3.8
Freshly baked large savory muffin (V on request)	4

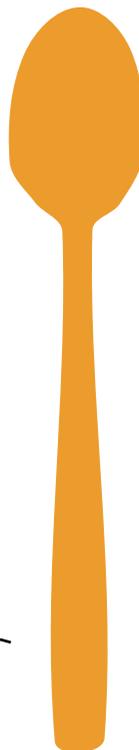
V = Vegetarian    GF = Gluten free    DF = Dairy free

Please email your order to [beadlesonthequad@gmail.com](mailto:beadlesonthequad@gmail.com)

Weekend and public holiday will incur surcharge

# Lunch Minimum of 8 people for the package

Light lunch package	9.9
Mixed standard sandwiches and wraps, orange juice (2L per 8 people), sliced seasonal mini fruit platter.	
Beadles lunch package	13.5
Mixed gourmet wraps/focaccia, small bottled juice, sliced seasonal mini fruit platter.	
Corporate lunch bag	15
Individual packed lunch bag with assorted sandwich/wrap in 2-3 chef's choice filling, small juice, mini chocolate brownie and one banana/apple.	
<hr/>	
Standard filling of our fresh sandwich/wrap/focaccia	5.5
Egg, lettuce, mayo (V)	
Roast beef, horseradish mayo, cheese	
Tasty cheese and salad (V)	
Roast turkey, cranberry, brie cheese	
Ham, cheese and tomato relish	
Gourmet filling of our fresh sandwich/wrap/focaccia	7
Pesto chicken, avocado, mayo and salad	
Tandoori chicken, baby spinach, mint yogurt and salad	
Roast vegetable caponata and baby spinach (V)	
Tuna, capers, mayo, onion and salad	
Smoked salmon, capers, cream cheese and baby spinach	



## Home-made fresh salad

Small salad bowl for one	7.5
Large salad bowl to share	25
- Roast vegetable caponata with wild rockets and olive dressing ( V )	
- Roast pumpkin, chickpeas, spinach, red cabbage mixed with sesame and sunflower seeds ( V GF )	
- Pasta, olive oil, sun-dried tomato and pine nuts with rocket dressing ( V )	
- Caesar salad with grilled chicken	
- Asian noodle salad with walnuts and Namjिम dressing ( V GF )	

## Platter Minimum 6 people

Sliced seasonal fruit platter ( V GF )	6 pp
Bread and dips platter with veggie sticks ( V )	6 pp
Australian cheese platter with veggie sticks ( V GF on request)	8 pp
Antipasto platter ( GF on request )	9 pp

## Beverage

Freshly brewed coffee and assorted tea with milk, sugar, napkin with bio-degradable cup	2.8 pp
with crockery	4 pp
Small juice ( 250 ml )	2.5
Large orange juice ( 2L )	7
Water ( 600 ml )	2.5
Soft drink can	2.5
Sparkling water ( 250 ml )	3

## All day conference package

Package 1 with biodegradable cup (minimum of 10 people)	18
Three drops	
Morning tea	
Freshly brewed coffee, selected tea, jugs of lemon water, your choice of item from morning tea individual item list	
Lunch	
Standard chef's choice sandwich/wrap, assorted juice or soft drink	
Afternoon tea	
Coffee and tea, your choice of item from morning tea individual item list	

Package 2 with biodegradable cup (minimum of 10 people)	24
Four drops	
On arrival	
Freshly brewed coffee, selected tea, jugs of lemon water with mint Mentos	
Morning tea	
Coffee and water refill, your choice of item from morning tea individual item list, sliced seasonal fruit platter	
Lunch	
Coffee and water refill, your choice of gourmet focaccia/wrap, small juice	
Afternoon tea	
Coffee and water refill, your choice of item from morning tea individual item list	



# Beadles function menu COLD

Beadles provides a variety of finger food to fit your budget and event. Please contact us to discuss the details.



Seasonal fruit kebab with marshmallow

V GF DF

\$2 per head



Assorted sliced sushi roll

V GF DF on request

\$2 per head



Sandwich finger with chef's choice of filling

V GF DF on request

\$2.5 per head



Vietnamese rice paper roll

V GF DF

\$2.5 per head



Mini Italian bruschetta with balsamic dressing

V

\$2.5 per head



Home-made mini frittata

V GF

\$2.5 per head



Rare roast beef on crouton with dressing

\$2.5 per head



Mini yoghurt cup with mixed berry

V GF

\$2.5 per head



Viet rice paper roll with chicken

GF DF

\$3 per head



Viet rice paper roll with Peking duck

GF DF

\$3 per head



Smoked salmon cup with cream and dill

\$3 per head



Fresh prawn cocktail with home-made sauce

GF

\$3 per head



Prosciutto, rock melon, basil fork

GF DF

\$3 per head



Fresh pacific oyster (minimum of 12)

GF DF

\$3.5 per head



Mini burger with chef's choice filling

\$4.5 per head

EW

V = Vegetarian    GF = Gluten free    DF = Dairy free

Please email your order to [beadlesonthequad@gmail.com](mailto:beadlesonthequad@gmail.com)

Weekend and public holiday will incur surcharge

# Beadles function menu

**HOT**

Beadles provides a variety of finger food to fit your budget and event. Please contact us to discuss the details.



Mini sausage roll with tomato sauce

\$2 per head



Mini party pie with tomato sauce

\$2 per head



Salt, pepper squid with aioli

\$2 per head



Mixed spring roll and samosa with Namjim

V

\$2 per head



Mini chicken schnitzel with tomato sauce

\$2 per head



Assorted mini quiche with tomato sauce

\$2.5 per head



Baked three cheese triangle filo

V

\$2.5 per head



Satay chicken skewer with coriander

GF DF

\$2.5 per head



Beef skewer w/ wasabi mayo and Dukka

GF

\$2.5 per head



Grilled honey dressed chicken wing

GF DF

\$2.5 per head



Grilled prawn skewer with herb dressing

GF DF

\$3 per head



Deep fried camembert with cranberry jam

V

\$3 per head



Mini pizza with assorted topping

V on request

\$3 per head



Halloumi pancetta w/ lime and honey

GF

\$3.5 per head



Lamb kofta with hummus dip

GF

\$3.5 per head

EW

V = Vegetarian    GF = Gluten free    DF = Dairy free

Please email your order to [beadlesonthequad@gmail.com](mailto:beadlesonthequad@gmail.com)

Weekend and public holiday will incur surcharge



Deep fried crab claw with green bean puree

\$3.5 per head



Grilled scallop with home-made dressing

GF

\$4 per head

## Beverage menu

Beadles on the Quad holds a liquor license that permits us to serve alcohol anywhere on the QUT campus Kelvin Grove. Drink price includes complimentary plastic cups and glass wear can be hired at an additional charge. All prices are exclusive of GST.

Local beer	5
Local light beer	5
Premium beer	6
House wine bottle	20
Premium house wine bottle	23
Sparkling bottle	23
Juice ( 250 ml )	2.5
Soft drink can	2.5
Sparkling water ( 250 ml )	3
Tea or espresso coffee (only available when held at Beadles	3.5

**\* If you are interested in a more premium wine or beer, please discuss with our friendly team**

## Hire equipment

Please discuss your other needs with our team

Standard wine glass	0.85
Champagne flute	0.85
Tumbler glass	0.85
Banquet table	18
Table cloth	14
Delivery fee from third company if incurred	62.5

## Staff hire

Staff can be hired for a minimum of 2 hours and a minimum of 1 Bar Staff per 30 guests is required when serving alcohol. Staff members will be required for 1 hour before and 1 hour after the function

Waiter/ bar tender	29 per hour
Chef/kitchen hand	32 per hour



copyright 2015