



Catering Menu

Gippsland Campus

Federation University Australia acknowledges the Traditional Custodians of the lands and waters where our campuses, centres and field stations are located and we pay our respects to Elders past and present. We extend this respect to all Aboriginal and Torres Strait Islander and First Nations Peoples.

The Aboriginal Traditional Custodians of the lands and waters where our campuses, centres and field stations are located include:

Wimmera	Wotjobaluk, Jaadwa, Jadawadjali, Wergaia, Jupagulk
Ballarat	Wadawurrung
Berwick	Boon Wurrung and Wurundjeri
Gippsland	Gunai Kurnai
Nanya Station	Mutthi Mutthi and Barkindji
Brisbane	Turrbal and Jagera



Federation University is committed to creating an inclusive, safe and supportive culture that allows all members of our community to be known, seen and to contribute and participate as their whole selves.

We welcome and celebrate the LGBTIQA community.



Let us bring your next conference or event to life.

Federation University Australia, Gippsland Campus offers a unique range of flexible spaces catering to a wide variety of uses and events.

Our modern, on trend catering services compliments our unique conference and events venues.

Functions may range from intimate gatherings, small meetings, large conferences, planning days, cocktail events, sit-down dinners and weddings through to concerts and balls.

We are proud to support local, with our food and beverage menus featuring a selection of the best produce our regions have on offer.

We will work with you to put together a tailored package personalised to your tastes, budget and event themes, featuring local produce and gourmet selections. All inclusive packages may also include accommodation and recreation options, as well as print services and more.

Federation University presents the perfect setting for your event.

Contact us to make an appointment to inspect our venues and discuss the various options available.

Fed
food

Contact us

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Federation.edu.au/hospitalityandevents

Morning and afternoon tea

A well earned break for you and the team to gather your thoughts, and indulge in a treat. Our morning and afternoon tea selections are perfect paired with a hot coffee. We look forward to designing a personalised package for your next event.

MORNING AND AFTERNOON TEA	COST
Assorted Slices – assorted flavours	\$4.00 per piece
Assorted sandwich points (4 Points)	\$7.50 per serve
Macarons – various flavours	\$3.25 per piece
Mini muffins – assorted flavours	\$3.25 per piece
House baked lemonade scone with jam and cream	\$6.00 per scone
Savoury scones with butter <ul style="list-style-type: none"> • cheese & chive • sundried tomato & fetta 	\$6.00 per scone
Freshly baked assorted danishes	\$4.00 per piece
Assorted gourmet sweet tarts	\$3.25 per piece
Choc chip or blueberry muffin	\$4.50 per piece



SOMETHING HOT	COST
Gourmet sausage roll with tomato relish	\$3.50 per piece
Beef and red wine pie with tomato relish	\$3.50 per piece
Spinach and ricotta roll with tomato relish	\$3.50 per piece
Mini roasted vegetable quiches	\$3.50 per piece



HOT AND COLD BEVERAGES	COST
Percolated coffee with a selection of teas	\$5.00 per person
All day percolated coffee, tea, and orange juice	\$10.00 per person
Budget beverage package <ul style="list-style-type: none"> • Instant coffee, tea bags, hot water urn, biodegradable cups 	\$4.50 per person
Orange or Apple juice	\$12.00 per jug
Sparkling mineral water	\$7.00 per bottle
Stillwater in a jug with glasses	\$1.50 per person





Lunch

A healthy and wholesome lunch for your guests as you work through your day. All dishes are carefully prepared by our food team and delivered direct to your venue.

A WORKING LUNCH	COST
Assorted point sandwiches (4 points per person)	\$7.50 per person
Sandwiches and wraps (6 pieces per person)	\$11.50 per person
Assortment of hot pastries – sausage roll, pie, quiche	\$10.00 per person
Assortment of hot & cold – three points, sausage roll, pie	\$12.00 per person
House made soup of the day served with a dinner roll	\$8.00 per person

Canapes

Let your guests mingle and have a variety in your menu with our selection of canapes, the ideal choice for a cocktail function, or light finger food.

HOT SELECTION	COST
Assorted gourmet pies with tomato relish	\$3.50 per piece
Lamb koftas, yoghurt raita and mint	\$3.50 per piece
Gourmet sausage rolls with tomato relish	\$3.50 per piece
Thai chicken noodle meatballs with sweet chilli sauce (GF)	\$3.50 per piece
Roasted vegetable tarts with tomato relish (V)	\$3.50 per piece
Pumpkin and fetta or four cheese arancini with paprika mayo (V)	\$3.50 per piece
Vegetable samosa (Vegan)	\$3.50 per piece
Wonder Vegan chicken pie	\$3.50 per piece
Spinach and ricotta roll with tomato relish	\$3.50 per piece

COLD SELECTION	COST
Assorted sushi (GF, V available)	\$3.50 per piece
Smoked salmon blini, crème fraiche and dill	\$3.50 per piece
Roasted pumpkin, hummus, and fetta bruschetta (V)	\$3.50 per piece
Pea and mint fritters with herbed cream cheese and chive (V)	\$3.50 per piece
Fig cracker with triple brie, balsamic strawberries	\$3.50 per piece
Wholemeal cracker with Gippsland blue cheese, fresh fig, and walnuts	\$3.50 per piece
Tomato, basil and bocconcini skewers (V)	\$3.50 per piece
Savoury tartlet with chorizo jam and goats' cheese	\$3.50 per piece

Plated Lunches and Dinners

Showcase your event with the most stunning of plated banquets. We feature local produce, modern gastronomic twists and present dishes that will entice and wow your guests.

	COST
2 course lunch or dinner	\$49 per person
3 course lunch or dinner	\$65 per person
ENTREE <ul style="list-style-type: none">• Thai beef salad with bean sprouts, Spanish onion, and herbs (GF)• Pumpkin and feta arancini balls with rocket and parmesan (V)• Roasted vegetable tart with rocket and caramelised onion (V)• Thai spiced pumpkin soup with double cream and charred sourdough (V)• Crispy pork belly with apple puree, Asian slaw, and balsamic glaze (GF)	
MAIN <ul style="list-style-type: none">• Braised beef cheek with mash potato, broccolini and red wine jus• Prosciutto wrapped chicken breast with potato gratin, asparagus, and peppercorn sauce (GF)• Teriyaki baked salmon with buttered chat potatoes and stir-fried Bok choy (GF)• Rosemary lamb rump, mash potato, broccolini and demi glaze (GF)• Ratatouille filled roasted mushrooms with goats' cheese and green salad (GF, V)	
DESSERT <ul style="list-style-type: none">• Lemon cheesecake, shortbread crumb, double cream, and strawberry coulis (V)• Vanilla bean panna cotta, mixed berries, and cinnamon spiced granola• Strawberries and cream layered cake, lemon curd and mascarpone (V)• Pavlova nests with chantilly cream, fresh fruit, and toasted coconut (GF, V)• Dark chocolate pudding with chocolate sauce, mascarpone, and berries (V)	
<ul style="list-style-type: none">• Additional wait and bar staff will be charged at additional cost• Minimum of 20 guests• Weekend surcharges will apply• Please note: all tablecloths required will be charged at \$14 each• Available on-campus only	



Gippoland Campuses Catering Menu



Buffet Lunches and Dinners

Share in one of our amazing, heart warming buffets for your lunch or dinner. Select from our extensive in house cooked dishes that showcase flavour, warmth and vitality and give your guests an amazing experience.

BUFFET LUNCHES AND DINNERS*	COST
For the ideal buffet experience, we recommend choosing 2 hot dishes, 2 hot side dishes and 2 salads.	\$35 per person
HOT DISHES <ul style="list-style-type: none"> • Slow roasted lamb shoulder with lamb gravy and rosemary (GF) • Thai green chicken curry with assorted vegetables (GF) • Slow cooked pork loin, roasted with demi glaze (GF) • Sesame glazed, roasted salmon side (GF) • Herb marinated chicken drumsticks with lemon (GF) • Pumpkin gnocchi with creamy herb sauce (V) • Chickpea and lentil dahl (V) 	
HOT SIDE DISHES <ul style="list-style-type: none"> • Garlic and rosemary roasted potatoes (GF, V) • Coconut and lime infused basmati rice (GF, V) • Honey roasted carrots (GF, V) • Roasted pumpkin with fetta and dukkha (GF, V) • Sautéed Asian greens (GF, V) 	
SALADS <ul style="list-style-type: none"> • Classic potato salad with chives and seeded mustard (GF, V) • Rocket, shaved parmesan, pear and pinenuts (GF, V) • Roasted beetroot, spinach, walnut, and goats' cheese (GF, V) • Ancient grains salad with roasted vegetables and vegan feta (v) • Middle Eastern spiced Moghrabi with roasted pumpkin, capsicum, pepitas and vegan feta (v) • Pesto pasta, arugula, and semi-dried tomato (V) • Classic Caesar salad with bacon, croutons, and egg 	
ADD ON OPTIONS <ul style="list-style-type: none"> • Alternate drop entrée • Alternate drop dessert • Additional hot dish selection 	\$10.00 \$10.00 \$8.00
BUFFET NOTES <ul style="list-style-type: none"> • Additional wait staff are charge as an additional rate • Minimum of 20 guests • All tablecloths required for service will be charged at \$14 each • Weekend surcharges will apply • Available on-campus only 	



Mezze Platters

Get the conversation started with an Mezze Platter. With a selection of dips, breads and antipasto, selected and arranged for your guests, they are sure to be a crowd pleaser.

EACH PLATTER DESIGNED FOR 10PAX SERVICE. GF AVAILABLE		COST
154	Mixed antipasto platter	\$75.00 per platter
165	Cheese Platter. Select cheese, dried fruit, and nut platter with assorted crackers (GF available, V)	\$65.00 per platter
153	House Dips Mezze Platter <ul style="list-style-type: none"> • 3 house-made dips • Vegetable crudites • Turkish bread 	\$45 per platter
155	Charcuterie Board <ul style="list-style-type: none"> • Cured meats • Pickles • Sourdough 	\$70 per platter
112	Seasonal fruit platter (GF, V) <ul style="list-style-type: none"> • Five people 	\$35.00 per platter
113	<ul style="list-style-type: none"> • Ten people 	\$60.00 per platter
114	<ul style="list-style-type: none"> • Twenty people 	\$95.00 per platter

Create a package

Make your selections to put together your personalised menu to suit your day. Your catering will be prepared by the Fedfood team, and delivered to your venue in line with your schedule.

PACKAGE OPTIONS		COST
133	Morning or Afternoon tea <ul style="list-style-type: none"> • Two options from our morning and afternoon tea selection, • Percolated coffee and a selection of teas 	\$12.50 per person
164	Half Day package <ul style="list-style-type: none"> • Either two options from Morning or Afternoon tea menu • Lunch: freshly made point sandwiches & mini pastries (6 pieces/person) • Percolated coffee, selection of tea, orange juice 	\$28.00 per person
134	All day express <ul style="list-style-type: none"> • Morning Tea two options from our morning tea selection • Lunch Freshly made sandwiches & mini pastries (6 pieces/person) • Afternoon Tea two options from our afternoon tea selection • Percolated coffee and a selection of teas, orange juice, sparkling water 	\$36.00 per person
135	All day indulge <ul style="list-style-type: none"> • Morning Tea three options from our morning tea selection • Lunch Freshly made sandwiches plus a selection of 3 options from our hot and cold canape menu (7 pieces/person) • Afternoon Tea two options from our afternoon tea selection • Percolated coffee and a selection of teas, orange juice, sparkling water 	\$45.00 per person
213	The lunch box <ul style="list-style-type: none"> • Freshly made wrap, sweet slice, harvest snaps, piece of fruit and Emma Toms premium fruit drink 	\$24.00 per person

Why not put together the full package

Our dedicated and friendly team look forward to working with you to design a tailored and flexible all-inclusive package for your next event.

Venues

A variety of flexible and unique venues are available to successfully host your next event.

Venues are available across campuses in Ballarat, Gippsland or Berwick, and are suitable for groups of any size.

Our Gippsland venues include meeting rooms, lecture theatres, breakout rooms, multi-purpose spaces, function and dining areas.

The Auditorium

The Auditorium provides a flexible space suitable for a range of uses. With a capacity of up to 600 theatre style, the space provides the perfect location for your next event.

Accommodation and Recreation

At Federation University we specialise in accommodating large groups, including school groups, sporting groups and other special interest groups.

We are able to offer a range of accommodation options with private bedrooms and shared or private facilities. Large communal areas, sporting facilities, program activities, recreation options, easy access parking and more may also be available.

Printing Services

Our in-house print services ensure your event collateral is printed to the highest standard, and delivered directly to your venue. With a key focus on customer service, we can assist you with any of your printing questions, with our experience and knowledge of the industry. Let us guide you through the process and recommend the products to make your printing stand out.

Location

Our Gippsland campus is ideally located just two hours from Melbourne, in the foothills of the Strzelecki Ranges. Within a short distance of the campus you will find numerous parks, nature walks, hikes and biking trails.

Ask us what local attractions may be suitable to include in your program making the most of your visit.



Hospitality and Events

Contact us

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hospitalityandevents@federation.edu.au

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