



functions



SELWYN COLLEGE

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SELWYN COLLEGE

introduction

INTRODUCTION

OUR COMMITMENT TO YOU

SELWYN COLLEGE PROVIDES COMPLETE EVENT PLANNING SERVICES INCLUDING MENU AND / OR INVITATION PROFESSIONAL DESIGN & PRINTING, MENU SELECTION, STAFFING, RENTALS, SPECIAL DECORATIONS SUCH AS FLOWERS, AUDIO / VISUAL EQUIPMENT & MUCH MORE....



ABOUT SELWYN

Selwyn College was the first University hostel in Dunedin, founded by Bishop Selwyn in 1893; it began as a Theological residential hall.

Selwyn College is situated behind the All Saints church on Cumberland Street. Selwyn College consists of several brick buildings arranged around a central quadrangle which contains beautifully maintained lawns and spectacular gardens, especially during the summer.

Selwyn College is situated in the heart of North Dunedin, right next to the University of Otago and is only a 5 minute walk away from George Street, which is the main street in the CBD and provides access to shopping, local Cafes and Restaurants and several sightseeing attractions such as museums.

The indoor event facilities are located in the historic Whitehead building and the dining room is fitted with original oak wood fittings and traditional wooden tables and benches.

ABOUT OUR SERVICE

Our professional and friendly staff offer planning and coordination assistance to ensure your needs are understood and met. Our staff are committed to planning every detail, offering experienced advice and service that will make your event/ stay a memorable success.

We can arrange over night accommodation, advise you on function requirements and estimate your total event cost. All aspects can be dealt with directly through our Conference Coordinator in conjunction with the Food Service Manager and provides our customers with one invoice to include all services at the conclusion of your event.

TESTIMONIALS

"We were impressed with the attention to detail, thoughtfulness, and dedication to providing us with the best possible celebration" **Bride**

"The food was beautiful, guests commented on the high quality of the meal" **Fundraising Dinner Organizer**

"People were very grateful for the quality of the service provided during the evening" **Reunion Function Organizer**

FUNCTION FACILITIES/VENUES

WITHIN THIS PACK ARE THE DETAILED SPECIFICATIONS & CONFIGURATIONS FOR THE FUNCTION FACILITIES AT SELWYN COLLEGE. OPTIMUM FLEXIBILITY IS OFFERED IN TERMS OF STYLE, SEATING ARRANGEMENTS & PRESENTATION FACILITIES. THESE INCLUDE:

FACILITY NAME	ROOM CONFIGURATION	CAPACITY
BROTHER'S HALL DINING ROOM	Cocktail Style	150 People
Set out in original wooden tables & benches	Banquet Style	100 People
CATS COMMON ROOM	Banquet Style	80 People
QUAD AREA OUTSIDE (Weather permitting)	QCocktail Style	150 People

ROOM CONFIGURATION DEFINITIONS

Banquet style:

A rectangular table set up with chairs around all sides and ends.

Cocktail style:

Tables positioned uniformly to allow for even coverage of the room and standing room only. Great for cocktail parties and receptions.



FUNCTION CATERING

Catering can be provided for any function, from tea and coffee service all the way up to full meal service.

Selwyn College is pleased to offer complete catering services to our clients. This pack contains a sample collection of culinary trends. Our goal in serving you will always be to meet the needs of you and your guests, while allowing you to enjoy your event.

Selwyn College offers a selection of menu pricing structures to suit your individual function & budget. A variety of menu pricing structures allow you to select according to your needs and favorites or preferences you might request. Please note that all menus are samples only and can be tailored to suit your budget or needs. Sample Menus are provided on pages 10 - 15 to assist you with your selections. Note that these are based on seasonal availability. Please note that prices and packages are GST inclusive, indicative only and may be subject to alteration and change due to unforeseen circumstances. Prices are quoted per person. Also note that a small surcharge might apply for small functions with numbers less than five. The Food Service Manager will schedule a meeting with the client to customize desired menus & finalize pricing structures.

If some of your guests have specific dietary needs, just notify us and we will ensure that those special diets are catered to. Children's menus can be made available when requested.

MENU PRICING STRUCTURES

BEVERAGES MENU

Tea & Coffee
\$3.50 per person

Orange Juice
\$3.50 per Carafe

Sparkling Fruit Juice
\$5.70 per bottle

Soft Drinks
\$3.00 per can

Wine
White and Red wine to accompany the food served
Available upon request & charged accordingly



FOOD MENUS

BREAKFAST MENU

CONTINENTAL BREAKFAST
\$13.00 per person

BREAKFAST BUFFET - HOT
\$18.50 per person

MORNING / AFTERNOON TEA DELIGHTS

SAVORY OR SWEET ITEMS
\$4.00 per person per item

MENU PRICING STRUCTURES

FINGER FOOD MENUS

FINGER FOOD MENUS

Please select your menu according to specific choices and/or prices out of the following categories:

Cold items

Hot items

Sweet items

\$3.50 per item

LUNCH MENUS

LIGHT LUNCH MENUS

\$16.00 per person

DINNER MENUS

LIGHT DINNER MENUS

This option consists of a Protein Option (Red Meat/White Meat/ Fish), accompanying starch, Seasonal vegetable and a Dessert Option.

\$20.00 per person

BANQUET DINNER MENU - A LA CARTE (3 COURSES)

\$80.00 per person

BANQUET DINNER MENU – A LA CARTE (2 COURSES)

\$70.00 per person

DINNER BUFFET

\$60.00 per person

BBQ MENU

\$55.00 per person

MENU PRICING STRUCTURES

ADDITIONAL MENUS

CHIPS, DIPS & NUTS

A selection Mexican corn chips, Chunky salsa & Spiced nuts
\$6.00 per person

PRE DINNER NIBBLES

A selection of 3 finger foods
\$9.00 per person

AFTER DINNER NIBBLES

A variety of 3 petite sweet treats
\$9.00 per person

CHEESE PLATTER

A selection of Cheeses, Crackers & Seasonal Fruit
\$7.50 per person per portion

FRUIT PLATTER

A selection of seasonal fruits & Dipping Sauce
\$7.00 per person per portion

VEGETABLE CRUDITÉS

A selection of seasonal vegetables & Dipping Sauce
\$6.00 per person per portion

SANDWICH PLATTER

A selection of gourmet sandwiches, rolls and wraps
\$8.00 per person per portion

ANTIPASTO PLATTER

Selection of Cold Meats, Cheeses, Breads, Pickles & Relishes
\$8.00 per person per portion

DELI MEAT PLATTER

Selection of Cold Meats, Mustards & Pickles
\$9.00 per person per portion

BREAD BASKET

Selection of Speciality Breads & Rolls with Dipping Sauces & Spreads
\$5.50 per person per portion



SERVICE STAFF REQUIREMENTS

The following 2 levels of service can be provided:

Buffet Service

A meal set up to be self served by the invited guests. Buffet meal service time is normally 2 hours. Buffets will be serviced according to the amounts of guests invited.

Served / Plated Meals

A meal set up to be served personally to each invited guest. Served meals will be staffed according to the amount of guests invited. Staff service charges will be charged according to the particular details of the function and will be discussed at the Catering meeting.

OTHER COSTS

All function price packages include the following extras:

- White table cloths
- Colored paper serviettes
- Individual flower vase arrangements for banquet functions / Centre piece arrangement for cocktail style functions
- Professionally designed and printed Selwyn A5 size menus
- Iced Filtered water with lemons in carafes

Additional Costs

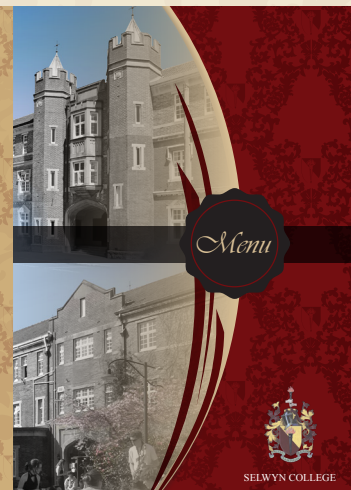
The following additional costs may be incurred depending on the style of function or requirement:

- Hiring cost of tables & chairs
- Hiring Cost of additional crockery and/or cutlery
- Additional staff wages

Administrational Costs

The following other administrative tasks can also be done, but will lead to an additional cost:

- Variations on menu design in line with theme of function. These are professionally designed and printed
 - Individual name settings and table Layout
- Price available on request.**



WEDDING EXTRAS

The following 2 additional wedding requirements can also be provided:

Wedding Cake

- Traditional or alternative tiered wedding cake/cupcakes

Wedding Invitations

- Professionally designed to fit in with the theme and/or color scheme of the wedding



SAMPLE MENUS

CONTINENTAL BREAKFAST (Chef's Choice / Selected Option)

BAKED ITEMS

Scones
(Plain / Cheese)

Danish Pastries
(Boysenberry Cream, Caramel & Cinnamon, Chocolate)

Croissants
(Petite Breakfast / Large Butter Croissants)

Muffins / English Muffins
(Apricot & Cream Cheese / Blueberry / Banana & Coconut / Carrot & Bran /
Lemon Crunchy / Chocolate or Homemade English Muffins)

Pikelets / Crumpets
(Homemade Pikelets / Crumpets served with Maple Syrup)

Breakfast Loaves
(Banana / Ginger / Carrot / Date / Orange)

BREAKFAST BUFFET - HOT (Chef's Choice / Selected Option)

BAKED ITEMS

Egg Dish

(Scrambled Egg with Mushroom & Red Pepper / Poached Eggs / Cheese
Omelets / French toast / Breakfast Fritata)

Meat Protein Dishes

(Beef or Pork Breakfast Sausages / Cheese Kransky Sausages / Grilled Bacon /
Savory Mince / Grilled Minute Steak with Sautéed Onion)

Accompaniments

(Spaghetti in Tomato Sauce / Baked Beans / Grilled Tomatoes / Sautéed
Mushrooms / Potato Hashbrowns)

Bread Selection

(White, Multigrain, 8 Grain Rye & Spiced Fruit Bread)

Spread Selection

(Raspberry Jam, Apricot Jam, Marmalade, Honey, Peanut butter,
Marmite & Vegemite)

SAMPLE MENUS

MORNING / AFTERNOON TEA DELIGHTS (Chef's Choice / Selected Option)

SAVORY ITEMS

Gourmet Club Sandwiches
(With a selection of Meat & Vegetarian fillings)

Assorted Savories

(Lamb & Rosemary, Steak & Guinness, Smoked Chicken & Vegetarian)

Savory Scones

(Cheddar Cheese / Savory with Ham / Cayenne Pepper and Capsicums)

Savory Muffins

(Leek & Bacon / Corn & Cheese / Spinach & Feta)

SWEET ITEMS

Homemade Biscuits

(Passion fruit Melting Moments / White Chocolate & Macadamia Nut / Anzac
Afghans / Chocolate Chip / Ginger Nuts / Orange & Pistachio Shortbread)

Homemade Slices

(Tan Square / Albert Square / Chocolate Square / Cappuccino Date Slice Citrus
Fudge / Coffee Caramel Oat Fudge Bars / Ginger Crunch)

Sweet Scones served with Jam & Cream

(Plain/ Date / Apricot & Sultana)

Sweet Muffins

(Apricot & Cream Cheese / Blueberry / Banana & Coconut / Carrot & Bran
Lemon Crunchy / Chocolate)



SAMPLE MENUS

FINGER FOOD MENUS (Chef's Choice / Selected Option) (V - Vegetarian Options)

COLD ITEMS

Cocktail Blini with Cream Cheese, Smoked Salmon & Dill
Honey Dew Melon wrapped in Parma Ham
Shrimp & Cucumber Canapés with Dill Cream Cheese
Duck & Vegetable Rice Paper Rolls served with a Sweet Chili
Dipping Sauce
Tomato, Feta & Basil Kebabs (V)
Vegetarian Sushi served with Pickled Ginger, Wasabi & Soy Sauce (V)
Chilled Tomato Consommé Shots (V)
Pineapple & Mint Kebabs (V)
Crostini (V)
(Tomato, Mozzarella & Basil Pesto / Black Olive with Roasted Red Pepper & Feta
/ Rare Roast Beef)

HOT ITEMS

Grilled Prawns wrapped in Bacon
Prunes stuffed with Cream Cheese and wrapped in Bacon
Grilled Mussels with Chorizo
Thai Fish Bites with a Coriander Dipping Sauce
Crumbed Fish Goujons served with Tartar Sauce
Lamb Koftas served with a Yogurt & Mint Sauce
Flame Grilled Beef Meatballs served with a Smoky BBQ Sauce
Kebabs
(Teriyaki Beef/Moroccan Lamb/Honey Soy Chicken)
Cajun Chicken Wings
Homemade Cocktail Sausage Rolls served with Tomato Sauce
Hummus & Herb Salad Tartlets (V)
Indian Vegetable Pakoras served with Mango Chutney (V)
Caramelized Onion & Feta Tartlets (V)
Mini Tomato & Mozzarella Pizzas (V)

SWEET ITEMS

Assorted Petit Fours
(Wild berry Crumble, Chocolate Caramel, Lemon Meringue, Mango Passionfruit,
Caramel & Mint, Pecan)
Mini Custard Éclairs
Mini Swiss Rolls
(Vanilla/Black Forest)
Assorted Truffles
(Chocolate & Cointreau, Chocolate & Hazelnut, Coconut & Rum)
Cocktail Seasonal Fruit Kebabs
Cheesecake Brownie

SAMPLE MENUS

LIGHT LUNCH MENUS

(Chef's Choice / Selected Option)

Quiche / Tart / Frittata served with Cocktail Bread roll selection,
Seasonal Salad and a selection of Seasonal fresh fruit

(Quiche Lorraine / Corn Bacon Pesto Tart / Chili Potato Red Pepper Tart /
Roasted Vegetable Frittata served with Cocktail Bread roll selection, Tomato &
Cucumber Salad and a Seasonal Fruit Platter)

Ploughman's / Antipasto platter served with 2 Seasonal Salads and
a selection of Seasonal fresh fruit

(Platter with Cold Roast Meats, Cheeses, Pickles & Relishes served with
Wholegrain Ciabatta Bread, Tossed Green Salad, Marinated Vegetable Salad and
a Seasonal Fruit Platter)

Pasta dish served with Homemade Focaccia Bread, a Seasonal
Salad and a selection of Seasonal fresh fruit

(Macaroni & Cheese / Baked Rigatoni / Spaghetti with Courgettes & Feta & Mint
/ Creamy Chicken & Broccoli / Deli Spaghetti / Rocket & Chili Pesto / Carbonara
served with Homemade Focaccia Bread, Greek Salad and a Seasonal Fruit
Platter)

Sandwich option served with 2 Seasonal Salads and a selection of
Seasonal fresh fruit

(Bacon & Lettuce & Tomato / Roast Beef / Roast Pork / Assorted Breads with
Spreads / Chicken Wraps / Focaccia Melts / Croissants & Fillings / Chicken &
Cashew Pita / Bagels & Fillings / Chicken & Cranberry Panini served with a
Tomato & Cucumber Salad, Roast Potato Salad and a Seasonal Fruit Platter)

Soup of the day served with Homemade Cheese Rolls and a
selection of Seasonal fresh fruit

(Minestrone / Herby Tomato / Chicken Laska / Leek & Potato / Thai Pumpkin /
Moroccan Chickpea / Tuscan Bean / Lentil & Vegetable served with Homemade
Cheddar Cheese Rolls and a Seasonal Fruit Platter)

LIGHT DINNER MENUS

(Chef's Choice / Selected Option)

Casserole / Curry served with Fragrant Rice, Seasonal Vegetable
and Dessert

(Beef Bourguignon / Curried Coconut Beef / Beef Stroganoff / Hungarian
Goulash / Honey Pork Braise / Butter Chicken / Coq Au Vin served with Fragrant
Rice, Seasonal Mixed Vegetables and Ambrosia)

Stir-fry served with Noodles, Seasonal Vegetable and Dessert

(Beef & Cashew / Lamb & Red Pepper / Sweet & Sour Pork / Chicken Chop Suey
served with Egg Noodles, Seasonal Stir-fry Vegetables and Citrus Mud Cake)

Baked Pasta Dish served with Garlic Bread and 2 Seasonal salads
and Dessert

(Beef or Chicken or Vegetarian Lasagna / Beef or Spinach Cannelloni served
with Garlic Sure Bake Rolls, Mixed Leaves and a Tomato & Feta salad and Rich
Chocolate Brownie with Whipped Cream)

Homemade Pie served with Mashed potato, Gravy, Seasonal Mixed
Vegetables and Dessert

(Pub Beef & Onion / Chicken & Mushroom / Sausage & Sage & Apple served
with Creamy Mashed Potato, Brown Onion Gravy, Seasonal Mixed vegetables &
Sticky Date Pudding)

SAMPLE MENUS

BANQUET DINNER MENUS (Chef's Choice / Selected Option) (V - Vegetarian Options)

ENTREES

Thai Beef Salad served with Crispy Noodles and a Sweet Chili Dressing
Blackened Cajun Chicken Caesar Salad
Steamed Mussels served with a Portuguese style Chorizo & Tomato Sauce
Seared Scallops served with a Cauliflower Puree & Caper Dressing
Seafood Chowder served with Homemade Garlic Bruschetta
Pumpkin soup served with Seared Wild Mushrooms (V)
A selection of Homemade Breads and Trio of Dips (V)

MAINS

Pork Fillet served on a Polenta Disc with Cranberry Chutney
Slow Roasted Pork Belly served on a White Bean Cassoulet with
Rosemary Infused Oil
Macadamia stuffed Pork Belly served with a Chili & Lime Dressing
Chicken, Bacon & Apricot Wrap served with Parsley Garlic Butter
Chicken Breast stuffed with Baby Spinach & Roasted Red Pepper
& wrapped in Bacon
Chicken Breast stuffed with Tarragon Mousse and served with
a Caramelized Onion Jus
Beef Fillet served with a Mushroom Ragout
Pan-fried Beef Rib Eye Steak served with Montpellier Butter & Onion Rings
Beef Wellington served with a Red Wine Jus
Herb Crusted Lamb served with a Roasted Garlic & Sour Cream Sauce
Seared Lamb Rump served with Anchovy Butter
Steamed Salmon served with a Tarragon Cream Sauce
Herb Crusted Blue Cod served with a Creamy Hollandaise Sauce
Meditaranean Grilled Vegetable & Polenta Stack served with
a Balsamic Glaze (V)
Roast Pumpkin, Feta & Chickpea Salad served in a Tortilla Basket (V)
Pea & Risotto Balls served on Pan-fried Polenta with a
Tomato & Capsicum Coulis (V)

DESSERT

Grand Marnier flavored Crème Caramel served with Seasonal Fresh Fruit
Cointreau Infused Crème Brulee served with Homemade Shortbread
Russian Fudge Cheesecake served with a Butterscotch Sauce
Vanilla Panna Cotta served with Lemon Curd & Mixed Berry Coulis
French Chocolate Tart served with Chantilly Cream & Balsamic Strawberries
Chocolate Brandy Mousse served with Pecan Orange Biscotti
Chocolate Fondant served with a Berry Coulis & Coconut Ice Cream
Tiramisu served with Coffee Liqueur and Vanilla Infused Cream
Tangy Lemon Tart served with a Raspberry Coulis & Apricot Honey Cream
Apple Tart Tatin served with Crème Fraiche & Cardamom Anglaise

SAMPLE MENUS

BUFFET MENUS

(Chef's Choice / Selected Option)

Meat Options

(Roast Beef / Moroccan Leg of Lamb / Roast Lamb / Roast Pork / Ham Steaks / Hot Ham / Roast Chicken Pieces)

Starch Options

(Roast Potatoes / Steamed Gourmet Potatoes / Savory Rice / Savory Couscous / Grilled Polenta)

Vegetable Options

(Seasonal Mixed vegetables / Seasonal Roasted Vegetables / Green Beans / Carrots / Creamed Spinach / Mashed Pumpkin / Roast Kumara / Courgettes / Broccoli / Cauliflower)

Salad Options

(Potato Salad / Pasta Salad / Marinated Vegetable Salad / Carrot & Crispy Noodle Salad / Garden Salad / Caesar Salad / Coleslaw / Bean Salad / Couscous Salad / Rice Salad / Roasted Vegetable Salad)

Dessert Options

(Lime & White Chocolate Cheesecake / Pavlova with Cream & Kiwi Fruit / Brandy Snaps with Vanilla Cream / Fruit Salad with Cream / Banoffee Pie / Lemon Meringue Pie / Chocolate Mousse / Custard Slice / Sticky Date Pudding / Rhubarb Crumble with Custard)

BBQ MENUS

(Chef's Choice / Selected Option)

Meat Options

(Pork Sausages / Steak / Kebabs / Burgers / Chicken)

Salad Options

(Potato Salad / Pasta Salad / Marinated Vegetable Salad / Carrot & Crispy Noodle Salad / Garden Salad / Caesar Salad / Coleslaw / Bean Salad / Couscous Salad/Rice Salad / Roasted Vegetable Salad)

Bread Options

(Cocktail Bread Roll Selection / Garlic Bread / Focaccia Bread / Ciabatta Bread / Bread Rolls / Bread Basket)

Dessert Options

(Seasonal Fruit Platter / Trifle / Ambrosia / Chocolate Brownie with Cream / Carrot or Chocolate Cake / Cheesecake)

CONTACT SELWYN COLLEGE

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