Accommodation Services’
Saltz Catering
Saltz Café Restaurant located Maritime Way, UTAS Newnham Campus
Phone Craig 6324 9789

We have two options when supplying catering:
1. **Disposable** setup using disposable cups, plates, spoons - great for staff training and staff meetings providing an easy do-it-yourself clean up option
2. **Set up with crockery and cutlery**, where used items are picked up at the end of the function

**Coffee Breaks, Morning and Afternoon Teas**

*Coffee breaks and morning teas are self-serve using percolated coffee.*
*Please note that all morning and afternoon teas have a minimum charge of 10 pax per session unless otherwise specified.*

**Coffee break 1 - Order Code CB1**
Coffee, tea, iced water, freshly baked cookies
Disposable setup $5.89  Crockery setup $8.29

**Coffee break 2 - Order Code CB2**
Coffee, tea, iced water, freshly baked homemade muffins
Disposable setup $7.09  Crockery setup $10.71

**Coffee break 3 - Order Code CB3**
Coffee, tea, iced water, scones with jam and cream
Disposable setup $7.09  Crockery setup $10.71

**Coffee break 4 - Order Code CB4**
Coffee, tea, iced water, freshly baked Danish pastries and croissants
Disposable setup $8.28  Crockery setup $11.13

**Coffee break 5 - Order Code CB5**
Coffee, tea, iced water, homemade sausage rolls with tomato chutney
Disposable setup $7.09  Crockery setup $10.71
Coffee break 6 - Order Code CB6
Coffee, tea, iced water with a selection of 3 of the following items:
Cookies, fresh baked muffins, scones with jam and cream, homemade sausage rolls with tomato chutney, freshly baked Danish pastries, cheese and bacon puffs
Disposable setup $10.10  Crockery setup $13.55

Coffee break refresh – minimum of 10pax
Disposable setup $2.90  Crockery setup $4.40

All day tea and coffee
Coffee, tea, iced water and mints
Disposable setup $13.20  Crockery setup $17.60

Coffee break additions
Bottled juice 400ml $3.65
Bottles of softdrink 600ml $3.90
Assorted chocolate bars $2.90
Magnum and Cornetto ice creams $4.25
Seasonal fresh whole fruit $1.40 per piece

Working Lunches
Please note all working lunch prices include set up and delivery. Should you wish to collect and set up your own function please call or email the kitchen for a quoted price.
(There is a delivery charge of $22.00 for working lunch platters under 8 pax.)

Sandwich platters

Finger sandwiches, 6 points per person - Order Code SAN1
Minimum of 4 varieties of standard fillings
Fillings may include:
Shaved ham, tasty cheese, tomato with seeded mustard
Chicken, lettuce with mayonnaise
Egg, grated carrot, lettuce
Tuna and salad
Disposable setup $7.98  Crockery setup $9.31

Gourmet finger sandwiches, 6 points per person - Order Code SAN2
Minimum of 4 varieties of gourmet fillings.
Fillings may include:
Shaved champagne ham, tasty cheese, tomato with fresh milled black pepper and hot English mustard
Chicken, avocado, bacon, lettuce with mayonnaise
Smoked salmon, cream cheese with Spanish onion and horseradish
Turkey with cranberry, brie
Disposable setup $10.31  Crockery setup $10.91
Filled gourmet mini rolls - Order Code SAN3
3 portions per person
Fillings may include:
- Shaved champagne ham, camembert cheese, semidried tomato with fresh milled black pepper
- Chicken, avocado, bacon, lettuce with mayonnaise
- Smoked salmon, cream cheese, Spanish onion, butter, lettuce with horseradish
- Roasted beef with tomato chutney
Disposable setup $10.31  Crockery setup $10.91

Filled focaccias & Turkish pida platter - Order Code SAN4
2 pieces per person
Fillings may include:
- Chicken, mayonnaise, tomato, lettuce, bacon
- Salami, semi dried tomato, kalamata olives, mixed lettuce
- Roasted vegetables with feta cheese
- Shaved ham, tasty cheese, lettuce, tomato, carrot, alfalfa with Dijon mustard
- Roast Beef with mixed salad, caramelized onions, tomato chutney
Disposable setup $9.82  Crockery setup $10.22

Luncheon Packages

No 1 - Order Code LCHP1
4 points of finger sandwiches with basic fillings
A platter of hot snack food including: mini pies, cocktail spring rolls and samosas
A cake or slice and bottled 300m juice - one pp
$13.97 pp

No 2 - Order Code LCHP2
4 points of finger sandwiches with gourmet fillings
A platter of hot snack food including:
- Crumbed prawns, mini quiche, chicken satay sticks
- Individual fruit salad or cake
A selection of mixed soft drinks and juices – one pp
$19.69 pp

No 3 - Order Code LCHP3
A platter of filled gourmet mini rolls - 2 pp
A platter of hot snack food including:
- Cheese and herb sausage rolls, spiced vegetable samosas, chicken satay sticks
- A mixed bowl of Magnum and Cornetto icecreams - one pp
A selection of mixed soft drinks and juices - one pp
$21.87 pp

Healthy Choice luncheon package - Order Code LCHP4
A mixed plate of Salad and sliced meat sandwiches on grain bread - 4 points pp
(No butter, margarine or mayonnaise)
An individual fruit salad and a tub of yoghurt
A mixed sushi platter with wasabi and dipping soy - 2 pieces pp
A 600ml bottled water – one pp
$20.44 pp
Packed Lunches
If you need a packed takeaway, how about one of our simple ready to go packs!

**No 1 - Order Code PKTL1**
1 packet basic filling sandwiches ie ham cheese and tomato
1 cake or slice
1 piece of fruit
1 bottled water or juice
$10.28 pp

**No 2 - Order Code PKTL 2**
1 meat and salad filled focaccia or Turkish pida
1 cake or slice
1 piece of fruit
1 chocolate bar
1 bottled water or juice
$14.64 pp

**No 3 - Order Code PKTL3**
1 meat and salad filled sandwich
1 cake or slice
1 piece of fruit
1 chocolate bar
1 bottled water or juice
$13.91 pp

**Working lunch additions**
Individual garden salad small $2.80
Individual garden salad large $5.60
Individual tub of fruit salad $4.00
Individual cheese cake $4.60
Yoghurt tubs $2.70
Magnum or Cornetto ice cream $4.25
Chocolate bars $2.90
Mini quiche $1.95

**Mixed cheese plate**
Selected range of Australian cheeses, presented with roasted nuts, fresh fruits and crackers
$6.87 pp

**Fresh fruit platter**
A platter of sliced seasonal fruits
$3.82 pp
Beverages

*We can charge cold drinks either as a package or ‘on consumption’ where your unopened returns are not charged to your function.*

- 400ml bottled assorted fruit juice $3.65
- 600ml soft drink a variety of flavours $3.90
- 500ml flavored mineral water $3.90
- 600ml bottled water $3.70
- Bottled sparkling water $4.30
- Iced tea $4.20
- Energy drinks Red Bull & Mother $4.80
- Tea and coffee Disposable setup $3.40, Crockery setup $5.70, minimum 10 pax

BBQ Menus

*Willow Court BBQ area: Please book through AMC Search ph 6335 4865. Any charges for the use of this area are not included in the price listed.*

**BBQ 1 - Order Code BQ1**
- Sausage, hamburger, marinated chicken fillet (1 piece of each pp)
- Salads – a selection of 4 varieties
- A selection of breads and rolls
- A selection of condiments including sauces and mustards
- $18.08 pp (This price includes set up and a chef to cook your BBQ)

**BBQ 2 - Order Code BQ2**
- Sirloin Steak, marinated chicken fillet, sausage (1 piece of each pp)
- Salads – tossed garden salad, German style potato salad
- Marinated tomatoes with basil & feta, Caesar salad
- A selection of breads and rolls
- A selection of condiments including sauces and mustards
- $24.00 pp (This price includes set up and a chef to cook your BBQ)

**Sweet additions**
- All served with whipped cream – minimum of 10 serves

- Double chocolate mousse $4.17
- Fresh salad $4.17
- Pavlova with passionfruit and strawberries $4.17
- Mudcake with berry compote $7.12
- Tiramisu $7.12
- Mixed berry cheesecake $7.12
**Breakfast Menus**

*Please note that all breakfasts have a minimum charge of 10 pax unless otherwise specified.*

*Breakfasts 1 & 2 can be provided at various locations. Should you wish to have a breakfast function in another location a quote can be provided on request.*

*Breakfasts 3 & 4 are available only in the main dining room or Seafarers Bar area (Launceston).*

**Continental breakfast buffet 1 - Order code BFST1**
- Selection of homemade sweet and savoury muffins, Danish pastries
- Breads and preserves
- Coffee and tea with a selection of bottled juices
- $14.27 pp

**Continental breakfast buffet 2 - Order Code BFST2**
- Selection of homemade sweet and savoury muffins, Danish pastries
- Breads and preserves cereals, yoghurt and sliced fresh fruit in season
- Coffee and tea with a selection of bottled juices
- $16.82 pp

**Hot breakfast buffet 3 - Order Code BFST3**
- Scrambled eggs, bacon, hash browns and grilled tomato with toast and preserves
- Coffee and tea with a selection of bottled juices
- $15.61 pp

**Breakfast buffet 4 - Order Code BFST4**
- Hot and cold buffet breakfast
- Continental and fruit cold buffet (as per Breakfast buffet 2)
- Scrambled eggs, bacon, hash browns and grilled tomato
- Pancakes with maple syrup and cream
- Coffee and tea with a selection of bottled juices
- $20.08 pp

**Cocktail party menu**

*Prices are based on your function being held in either the dining room or Seafarers Bar area (Lton).*

**Option 1 – Order Code CTP1**
- Quick and easy nibbles including a variety of following:
  - Mini spring rolls, vegetarian samosas, battered fish pieces, mini dim sims
- $8.34 pp for up to 20pax  $7.38 for over 20pax

**Option 2 – Order Code CTP2**
- (5 pieces pp)
  - 2 hot and 2 cold canapés from the list below
- $14.64 pp for up to 20pax  $13.67 for over 20pax
Option 3 – Order Code CTP3
(6 pieces pp)
4 hot canapés from the list below
$16.33 pp for up to 20pax $15.36 for over 20pax

Option 4 – Order Code CTP4
(7 pieces pp)
3 hot and 3 cold canapés from the list below
$18.39 pp for up to 20pax $17.42 for over 20pax

Cold Canapés
Herb blinis topped with smoked salmon, chives and sour cream
Mini brushetta with fresh tomato and basil
Champagne leg ham and camembert roulade
Goats Feta cheese, avocado, sundried tomato tartlets
Mixed sushi rolls with dipping soy and wasabi
Smoked chicken and walnuts on pumpernickel
Tasmanian salmon tatare with capers and a lime dressing
Oyster shooters – your choice of “Bloody Mary” or “Tequila & Lime”

Hot Canapés
Tempura of seasonal vegetables with teriyaki dipping sauce
Thai Chicken and coriander dumplings with sweet soy
Greek lamb meatballs with a garlic and mint dipping sauce
Homemade herb and cheese sausage rolls
Bacon, tomato and smoked cheddar mini quiche
Mini spring rolls with sweet chilli sauce
Vegetable and lentil samosas
Cumin and chilli spiced chickpea battered mushrooms with a yoghurt dipping sauce
Roasted capsicum and corn mini quiche
Individual scallops wrapped in bacon
Satay chicken skewers with a peanut dipping sauce

Alcoholic Beverages
A range of standard, premium and light beers are available at all times. These can these be purchased on consumption or as part of a package.

We also stock a range of bottled wines starting from $16.50 (This includes glassware and delivery)
Please note we do not allow BYO without prior consent.