



 **UnitedCo.**

# Catering Menu

**Corporate Events**

**Training Room**

**Boardroom**

**Meeting Rooms**

United Co.  
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Fitzroy VIC 3065

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[events@unitedco.com.au](mailto:events@unitedco.com.au)

[www.unitedco.com.au](http://www.unitedco.com.au)

## About Us

**United Co.** is Fitzroy's premier business centre. A world-class workspace with five-star facilities. We aim to empower and delight people at work through inspired spaces that embrace work/life balance.

## Experience a better Workspace.

### Office Space

We offer a range of flexible office spaces suitable for any size team. Whether you need space for a day, month, year or longer term.

### Coworking

If you enjoy a collaborative workspace, coworking at United Co. offers a professional environment with flexible membership options to suit your needs.

### Virtual Offices

For those who run their business remotely we offer a virtual business address, receptionist and personal assistant to help you establish your business.

### Meetings & Events

A range of bookable spaces is available for meetings, workshops, training sessions, product presentations and other corporate events.

### Eight Grains Feedstore

Our in-house cafe exclusively provides catering to the United Co. Event Space, Meeting and Training Rooms. 8|G specialises in healthy, modern Australian cuisine, utilising fresh seasonal produce.

### Catering Options Include

- [Breakfast and lunch packages](#)
- [Morning and afternoon tea packages](#)
- [Grazing tables](#)
- [Buffet meals for 30 or more guests](#)
- [Cocktail reception](#)
- [Beverages including alcohol](#)

### How to place a catering order?

To place a catering order. Please indicate quantities for each item and complete the order form on the last page of this menu with booking information, dietary requirements and credit card details. If you booked multiple meetings or are organising catering for an event that takes place over several days, please fill out a separate form for each meeting and/or event day.

*Please email your catering order to [events@unitedco.com.au](mailto:events@unitedco.com.au).*

## Breakfast Packages

served Individually plated or to share

QTY		
	<b>Light Breakfast Package</b>	
___	Cheese and tomato croissant, cup of bircher muesli with yogurt, fresh fruit skewer. (v)	\$20
___	Egg and bacon roll, cup of bircher muesli with yogurt, fresh fruit skewer.	\$20
___	Toast with grilled vegetables, tomato & avocado, vegan mini pie, fresh fruit skewer. (vg)	\$20
	<b>Standard Breakfast Package</b>	
___	Egg and spinach roll, mini muffin, cup of bircher muesli with yogurt, fresh fruit skewer. (v)	\$25
___	Ham and cheese croissant, mini danish, cup of bircher muesli with yogurt, fresh fruit skewer.	\$25
___	Grilled vegetable, tomato & avocado toast, coconut chia pudding, fresh fruit skewer. (vg)	\$25
___	Toast with turmeric omelette & spinach, Chia Pudding, fresh fruit skewer (gf)	\$25
	<b>Gourmet Breakfast Package</b>	
___	Cheese, tomato & avocado croissant, egg and spinach roll, mini vegetarian quiche, fresh fruit salad and cup of bircher muesli with yogurt. (v)	\$30
___	Salmon bagel, bacon and egg wrap, mini quiche Lorraine, fresh fruit salad and cup of bircher muesli with yogurt.	\$30
___	Grilled vegetable, tomato & avocado toast, vegan mini pie, coconut chia pudding, fresh fruit salad. (vg)	\$30
___	Egg & bacon wrap with spinach leaves, mixed berry & coconut bircher muesli, fresh fruit skewer, flourless chocolate brownie (gf)	\$30

## Lunch Packages

served Individually plated or to share

### Light Lunch Package

___	Vegetarian finger sandwiches, 2 sushi rolls, seasonal side salad. (v)	\$25
___	Sausage roll, chicken wrap, seasonal side salad.	\$25
___	Vegan mini pie, falafel wrap, seasonal side salad. (vg)	\$25
___	Chicken rice paper roll with sweet and sour sauce, chicken sandwich, seasonal salad (gf)	\$25
___	Vegetarian rice paper roll with sweet and sour sauce, Vegetarian sandwich, seasonal salad (v) (gf)	\$25

### Standard Lunch Package

___	Vegetarian wrap, mini bagel, sushi roll, seasonal side salad. (v)	\$30
___	Meat pie, ham salad roll, sushi roll, seasonal side salad.	\$30
___	Vegan nourish bowl, mini bagel, vegan mini pie. (vg)	\$30
___	Chicken wrap, chickpeas salad, prawn rice paper roll, Petite orange & almond tumble cake (gf)	\$30

### Gourmet Lunch Package

___	Falafel wrap, mini bagel, sushi roll, seasonal side salad, protein ball. (v)	\$35
___	Beef slider, mini chicken wrap, sushi roll, seasonal side salad, brownie.	\$35
___	Vegan slider, mini bagel, vegan mini pie, vegan slice (vg)	\$35
___	Chicken wrap, chicken salad, prawn rice paper roll, Petite raspberry & apple almondine (gf)	\$35

## Morning & Afternoon Tea Package

served with coffee and assorted tea

QTY	Morning OR Afternoon Tea	
___	Portguese tart, fruit skewer (v)	\$15
___	Mini danish, bircher muesli with yogurt (v)	\$18
___	Granola with coyo, protein ball (vg)	\$20
___	Sweet mini muffin, fruit cup, sweet slice (v)	\$25
___	Sweet mini muffin, zucchini chia bread, mini sausage roll	\$25
___	Oat and hazelnut cookie, date and walnut bread, protein ball (v)	\$25
___	Finger sandwiches, scones with cream and jam	\$25
___	Finger sandwich, protein ball, Orange, chia & poppy friand (gf)	\$25

## Grazing Tables

minimum 10 guests

___	<b>Cheese Station</b> Triple cream brie, aged cheddar & stilton, served with a selection of bread, crackers, fruits, nuts & quince paste (v)	\$20 /guest
___	<b>Antipasto</b> Salami, prosciutto, ham & dip, served with a selection of crisp bread, marinated olives, sun dried tomatoes, celery & carrot sticks, cornichons, mustard & relish	\$15 /guest
___	<b>Gourmet Grazing Table</b> Triple cream brie, aged cheddar, stilton, salami, prosciutto, ham & dip, served with a selection of bread, crackers, fruits, nuts, marinated olives, sun dried tomatoes, cornichons, celery & carrot stick, quince paste, mustard & relish	\$25 /guest

## Buffet Meals

minimum 30 guests

### Breakfast Buffet

QTY Please select 10 items

Cold Dishes	Hot Dishes	
<input type="checkbox"/> Assorted sweet and savoury baked goods	<input type="checkbox"/> Assorted breakfast sliders	\$55 /guest
<input type="checkbox"/> Selection of bread rolls with condiments (v)	<input type="checkbox"/> Frittata (gf/v)	
<input type="checkbox"/> Granola with milk, soy and yoghurt (v)	<input type="checkbox"/> Quiche Lorraine	
<input type="checkbox"/> Seasonal fruit platter (vg)	<input type="checkbox"/> Scrambled eggs (v)	
<input type="checkbox"/> Assorted finger sandwiches (v)	<input type="checkbox"/> Sauteed mushrooms (v)	
<input type="checkbox"/> Chia pudding with seasonal fruit and vegan sweet pie (vg)	<input type="checkbox"/> Fried bacon	
<input type="checkbox"/> Protein balls (v/vg)	<input type="checkbox"/> Grilled halloumi (vg)	
<input type="checkbox"/> Biscuits (v)	<input type="checkbox"/> Roasted tomato (vg)	
<input type="checkbox"/> Flourless choc chip cookie (gf)		

### Morning Tea Buffet

Served with coffee, assorted tea and fresh juice.

Please select 6 items

<input type="checkbox"/> Assorted pastries (v)	<input type="checkbox"/> Savoury mini muffins (v)	\$35 /guest
<input type="checkbox"/> Assorted breakfast wraps	<input type="checkbox"/> Sweet mini muffins (v)	
<input type="checkbox"/> Assorted finger sandwiches	<input type="checkbox"/> Scones with cream and jam	
<input type="checkbox"/> Zucchini chia bread	<input type="checkbox"/> Petit fours	
<input type="checkbox"/> Banana bread (v)	<input type="checkbox"/> Biscuits (v)	
<input type="checkbox"/> Protein balls (v/vg)	<input type="checkbox"/> Oat & hazelnut cookies	
<input type="checkbox"/> Caramel crush volcano (gf)		

### Lunch Buffet

Please select 10 items

Cold Dishes	Hot Dishes	
<input type="checkbox"/> Assorted finger sandwiches	<input type="checkbox"/> Assorted chicken skewers	\$65 /guest
<input type="checkbox"/> Assorted bagels	<input type="checkbox"/> Sausage rolls and meat pies	
<input type="checkbox"/> Seasonal salad	<input type="checkbox"/> Vegetarian and vegan pies (v/vg)	
<input type="checkbox"/> Sushi platter	<input type="checkbox"/> Mixed steamed and sauteed vegetables (v)	
<input type="checkbox"/> Fresh fruit platter	<input type="checkbox"/> Beef sliders	
<input type="checkbox"/> Selection of bread with condiments	<input type="checkbox"/> Veggie burgers (v)	
<input type="checkbox"/> Cold meats and cheese		
<input type="checkbox"/> Sweet and savoury mini muffins (v)		
<input type="checkbox"/> Protein balls (v/vg)		

### Afternoon Tea Buffet

Served with coffee, assorted tea and fresh juice.

Please select 6 items

<input type="checkbox"/> Sweet mini muffins (v)	<input type="checkbox"/> Petit fours	\$35 /guest
<input type="checkbox"/> Zucchini chia bread	<input type="checkbox"/> Mini brownie	
<input type="checkbox"/> Banana bread (v)	<input type="checkbox"/> Scones with cream and jam	
<input type="checkbox"/> Assorted finger sandwiches	<input type="checkbox"/> Oat & hazelnut cookies	
<input type="checkbox"/> Mini Sausage rolls	<input type="checkbox"/> Protein balls (v/vg)	
<input type="checkbox"/> Vegan mini pies (vg)	<input type="checkbox"/> Biscuits (v)	
	<input type="checkbox"/> Orange & almond tumble cakes (gf)	

## Cocktail Reception

minimum 30 guests

QTY	<b>Canapes</b> Served with bread, olive oil and balsamic.	
___	<b>Two hours</b> Please select 8 canapes	\$50
___	<b>Three hours</b> Please select 10 canapes	\$75

### Cold Selections

- Chicken Rice paper rolls served with dipping sauce (gf)
- Tofu Rice paper rolls served with dipping sauce (gf, vg)
- Smoked salmon blinis with dill creme fraiche
- Rare roast beef with asparagus & citrus creme (gf)
- Prawn cocktail spoon (gf)
- Deviled eggs with crispy prosciutto (gf)
- Agrodolce pepper crostini with marinated goats cheese (v)
- Spiced baked greek feta on crostini (v)
- Sushi platter with meat, seafood and vegetarian options (gf, v/vg option)

### Hot Selections

- Arancini - Pumpkin (v, gf)
- Arancini - Spicy chorizo (gf)
- Mini tacos - Barbecue pork belly
- Mini tacos - White fish taco
- Mini tacos - Bean & pico the gallo(vg)
- Grilled vegetable skewer with romanesco (vg)
- House made chicken satay skewers
- Lamb cigars with lemon yoghurt
- Grilled chorizo with seared scallops
- House made sausage rolls with tomato relish
- Samosa (v)
- Meatballs with napoli sauce
- Mini frittata (v)
- Kofta with tzatziki

### Dessert Selection

- Mini cheesecake
- Chocolate mousse cups
- Lemon tartlet
- Blue cheese with quince paste on toast

## Beverages

QTY	<b>Coffee and Tea Station</b> Charged per guest	
___	Freshly brewed coffee & assorted tea	\$8
___	Freshly brewed coffee & assorted tea, juice & sparkling water	\$15
	<b>Hot Drinks</b>	
___	Please indicate quantities. Drinks will be ordered and served at the table.	\$4.50
	Barista made coffee Chai latte Hot chocolate Freshly Brewed Tea - English Breakfast, Earl Grey, Gunpowder Green, Peppermint, Chamomile, Lemongrass & Ginger, Chai, China Sencha	
	<b>Cold Drinks</b>	
___	600 ml bottle of still water	\$4.50
___	300 ml bottle of sparkling water	\$5
___	500 ml bottle of San Pellegrino of sparkling mineral water	\$8
___	300 ml bottle of orange juice	\$5.50
___	300 ml bottle of apple juice	\$5.50
___	300 ml Coca Cola	\$5.50
___	300 ml Coca-Cola sugar free	\$5.50
	<b>Standard Alcohol Package</b>	
___	Charged per guest, minimum 10 guests.	
	Still and sparkling water Assorted soft drinks Peroni Nastro, Corona Extra, James Boags Premium Light Beer Counterpoint Pinot Grigio Counterpoint Shiraz	\$25 /hour
	<b>Signature Alcohol Package</b>	
___	Charged per guest, minimum 10 guests.	
	Still and sparkling water Assorted soft drinks Orange juice Peroni Nastro, Corona Extra, James Boags Premium Light Beer Furphy Refreshing Ale Redbank Emily Brut Cuvee Wirra Wirra Adelaide Range Sauvignon Blanc Alamos Malbec	\$35 /hour



## Terms and Conditions

Eight Grains is the exclusive caterer to United Co. Other food or drinks may NOT be brought into The Room, in the instance that this rule is disregarded, a service charge of \$15 per head to the maximum occupancy of the room will be raised.

Catering can be booked by emailing the filled order form including credit card details to [events@unitedco.com.au](mailto:events@unitedco.com.au). Credit card payments are securely processed via Stripe, surcharges apply.

You can also order barista coffee, tea and selected food during your meeting or event and have this delivered to The Room.

Catering for up to 25 guests must be finalised, at least 3 business days prior to the event. If you are hosting an event for more than 25 guests catering must be finalised at least 14 days prior to the event.

### CANCELLATIONS

Cancellations can be made in writing to United Co. up to 14 days prior to the booking date with no charges applicable.

Cancellations made within 14 days of the event will incur charges as follows:

Less than 14 days notice	25% rate will apply;
Less than 7 days notice	50% rate will apply;
Less than 5 days notice	100% rate will apply.

## Dietary Requirements

United Co. and Eight Grains Feed Store will make every effort to cater for special dietary requirements, i.e. vegetarian (v), vegan (vg), gluten free (gf) or allergies for up to 10% of your total guests with no additional cost prior to the event. Any other additional special meal requests or additional dietary requirements (in excess of 10% of your total guests) will incur a 25% surcharge per person. Please make any additional requirements known at the time of booking.

United Co. reserves the right to change prices and availability of items at its own discretion. Any catering requests are subject to availability, and ingredients may be substituted to suit seasonal availability. Photos are for illustration purposes only.

### IMPORTANT NOTICE - FOOD ALLERGY STATEMENT

Please be aware that our products either contain or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin, and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.

## Special Requests

If you are organising a special event and have specific requirements, please contact our meeting and event coordinator to discuss custom menu options by emailing [events@unitedco.com.au](mailto:events@unitedco.com.au).

## Order Form

email the completed form to [events@unitedco.com.au](mailto:events@unitedco.com.au)

Company	Date
Contact	Room
Phone	Total number of attendees
Email	Type of event

**Breakfast** Time Served Individually plated / Individually boxed / Served to share

**Morning Tea** Time Served Individually plated / Individually boxed / Served to share

**Lunch Time** Served Individually plated / Individually boxed / Served to share

**Afternoon Tea** Time Served Individually plated / Individually boxed / Served to share

**Grazing Table** Time Served Served to share

**Cocktail Reception** Time Served Buffet / Roaming

### Dietary requirements

Full name	Diet
Full name	Diet
Full name	Diet
Full name	Diet
Full name	Diet

### Comments

United Co. will use the supplied credit card information to charge the catering ordered as well as any additional items requested on the day of the event.

Name on Card	
Card Number	
Expiry Date	CVV
Signature	