



@ United Co.

CATERING MENU

BY EIGHT GRAINS

About United Co.

United Co. is Fitzroy's premier shared workspace. 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.

8|G 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.

Dietary Requirements

United Co. and 8|G cater for dietary requirements and vegetarian (v) options are included in all catering packages.

We will make every effort to cater to special dietary requirements i.e. lactose free and vegan (vg), gluten free (gf) or allergies which can be provided upon request. A \$5 surcharge per Meal applies to vegan and gluten free and Halal Certified meals.

Please be aware that our products either contain or are produced in kitchens which contain/use the allergens. Therefore, we cannot guarantee any of our products are 100% allergen free.

United Co. and 8|G reserve 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.

How to place a catering order

Please contact our Team via events@unitedco.com.au or call 03 7018 8883

Orders need to be confirmed and paid at least 5 business days prior to your event.

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 plus GST per Head applies. Additional food and drinks can be ordered on the day and paid for at our in-house cafe Eight Grains.

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.

Packages

Served With All-Day Assorted Tea & Brewed Coffee, Orange Juice, Filtered & Sparkling Water.
Minimum 10 People

Half-Day Delegates Packages

\$55 Per Person

Morning Tea & Lunch

Morning Tea - Assorted Muffins, Pastries, Mini Sliders, Granola & Coyo Cups

Lunch - Chef's Selection Of Sandwiches, Wraps, Sliders & Seasonal Salad

Lunch & Afternoon Tea

Lunch - Chef's Selection Of Sandwiches, Wraps, Sliders & Seasonal Salad

Afternoon Tea - Assorted Sweets, Protein Balls & Fresh Fruit Platter

Full-Day Delegates Package

\$65 Per Person

Morning Tea, Lunch & Afternoon Tea

Morning Tea - Assorted Muffins, Pastries, Mini Sliders, Granola & Coyo Cups

Lunch - Chef's Selection Of Sandwiches, Wraps, Sliders & Seasonal Salad

Afternoon Tea - Assorted Sweets, Protein Balls & Fresh Fruit Platter

Breakfast

Served With All-Day Assorted Tea & Brewed Coffee, Orange Juice, Filtered & Sparkling Water.

Minimum 10 People \$25 Per Person

Chef's Selection

Assorted Pastries, Sliders & Bagels

including vegetarian items.

Served with Chia Pudding Cups.

Or Select 4 Items From The Breakfast Menu

Sweet Muffins

Savoury Muffins

Assorted Breakfast Pastries

Egg, Spinach & Cheese Sliders (gf*)

Egg, Bacon & Cheese Sliders (gf*)

Ham & Cheese Sliders (gf*)

Avocado, Tomato & Vegemite Sliders (gf*)

Ham & Cheese Croissants

Tomato & Cheese Croissants (v)

Salmon, Spinach & Cream Cheese Bagels

Avocado, Tomato & Cream Cheese Bagels

Avocado, Vegan Tahini & Tomato Bagels

Granola & Coyo Cups (Vg)

Chia Pudding Cups With Seasonal Fruit (Vg)

Lunch

Served With All-Day Assorted Tea & Brewed Coffee, Orange Juice, Filtered & Sparkling Water.

Minimum 10 People \$30 Per Person

Chef's Selection

Assorted Sandwiches, Wraps, Sliders & Hot Food

OR Select 4 Items From The Menu

Finger Sandwiches & Bagels

Chicken Mayo, Lettuce, Cucumber Finger Sandwiches (Gf*)

Ham, Cheese & Tomato Finger Sandwiches (Gf*)

Lettuce, Tomato, Cucumber & Chill Onion Finger Sandwiches (Vg, Gf*)

Roasted Veggie, Mayo & Chill Jam Finger Sandwiches (Vg, Gf*)

Salmon, Spinach & Sauce Half Bagels

Spinach Salad, Tomato & Cheese Half Bagels (Vg)

Mini Wraps

Chicken, Avo, Spinach, Tomato & Mayo (Gf*)

Crumbed Eggplant, Roasted Zucchini, Lettuce, Mayo, Chilli Jam (Vg)

Marinated Tandoori Chicken Breast, Mayo, Tomato & Cos Lettuce (Gf*)

Mayo Chicken, Lettuce & Tomato (Gf*)

Roasted Vegi, Lettuce, Tomato & Harissa Hummus (Gf*)

Schnitzel Chicken, Lettuce, Tomato, Onion

Vegan Falafel, Pickle, Tomato, Lettuce & Harissa Hummus (V, Gf*)

Sliders

Chicken, Avo, Lettuce, Tomato & Mayo (Gf*)

Panko Crumbed Eggplant, Roasted Zucchini, Capsicum, Lettuce, Mayo & Chilli Jam

Tandoori Chicken, Lettuce, Spanish Onion, Tomato, Chili Mayo (Gf*)

Grilled Chicken, Cucumber, Cheese, Tomato, Mayo (Gf*)

Roasted Vegetables, Lettuce, Tomato & Harissa Hummus (Vg, Gf*)

Vegan Falafel, Pickles, Tomato, Lettuce & Harissa Hummus (Vg, Gf*)

Hot Food

Mini Sausage Rolls

Vegan Mini Pies (Vg)

Mini Beef Pies

Spinach & Cheese Mini Quiche (V)

Arancini Pumpkin (V, Gf)

Arancini Spicy Chorizo (Gf)

Morning & Afternoon Tea

Served With All-Day Assorted Tea & Brewed Coffee, Orange Juice, Filtered & Sparkling Water.
Minimum 10 People

Morning Tea

\$15 Per Person

Assorted Pastries & Fresh Fruit Platter

Afternoon Tea

\$15 Per Person

Assorted Sweets & Fresh Fruit Platter

OR Select Items From The Menu

2 Item \$15 Per Person

3 Items \$20 per Person

Sweet & Savoury

Sweet Mini Muffins

Savoury Muffins

Assorted Breakfast Pastries

Mini Sausage Rolls

Mini Beef Pies

Brownie Bites (Gf)

Vegan Mini Pies

Assorted Mini Sweets (Gf*)

Protein Balls (vg, Gf)

Lemon Cheesecake (Gf, Nf)

Raspberry Almondine

Berry Cheese Tart (gf, Nf)

Passion Fruit Cheese Tarts (Gf)

Fresh Fruit

Fresh Fruit Platter (Vg)

Fruit & Yoghurt Cups (V)

Fruit & Coyo Cups (Vg)

Canapes

Price Per Person - Minimum 20 People

	1 Hour	2 Hours	Additional Hour
4 Items	\$20	\$25	+\$5
5 Items	\$25	\$30	+\$5
Additional Item	+\$5	+\$5	

Hot Selection

- Pumpkin Arancini (V, Gf)
- Spicy Chorizo Arancini (Gf)
- Grilled Vegetable Skewer With Romanesco (Vg)
- House Made Chicken Satay Skewers (Gf*)
- Lamb Cigars With Lemon Yogurt (Gf*)
- Grilled Chorizo
- Mini Sausage Rolls With Tomato Relish
- Samosa (V)
- Meatballs With Napoli Sauce
- Mini Meat Pies
- Vegetarian Mini Pies
- Vegan Mini Pies
- Kofta With Tzatziki
- Vegetarian Spring Rolls With Chili Sauce

Cold Selection

- Smoked Salmon Blinis With Dill Creme Fraiche (Gf*)
- Tomato, Basil & Bocconcini Skewer (Gf)
- Pea & Prawn Crostini (Gf*)
- Beetroot Blinis With Garlic Mushrooms (Gf*)
- Courgette Curls With Salmon & Cream Cheese (Gf)
- Cos Leaf With Tomato Salsa & Brie (Gf)

Dessert Selection

- Mini Cheesecake (Gf, Nf)
- Chocolate Mousse Cups
- Lemon Tartlet (Nf)
- Blue Cheese With Quince Paste On Toast

Grazing Table

Chef's Selection Of Cheese & Cold Meats
W/ Dried Fruits, Pickles, Bread And Crackers

\$18 Per Person - Minimum 10 People

Plated Lunch & Dinner

Served Alternate Drop - Minimum 20 People

2 Courses - \$65 Per Person

3 Courses - \$85 Per Person

Entree - Select Two Options

Grilled Corn, Bean, Hass Avocado, Coriander & Cumin (Gf)

Pan Fried Gnocchi, Spinach Ricotta, Tendrils (Gf)

Salmon Croquette With Roast Beetroot, Goat Cheese & Salad (Gf)

Duck Breast, Sundried Tomato, Green Peas, Risotto, Baby Oyster

Mushrooms (Gf)

Lemon Myrtle Chicken Breast, Freekeh, Artichoke, Carrot Puree, Rosella,

Pancetta Crumb (Gf)

Main - Select Two Options

Agnolotto Verde, Spinach, Semi-Dried Tomato, Burnt Butter, Parmesan (Vg)

Seared Snapper, Red Pepper Braised Beans, Peppernada, Sago Crunch,

Green Oil (Gf)

Chicken Breast, Sweet Potato & Preserved Lemon Mash, Sesame

Broccolini, Mustard Jus

Roast Vegetable Tart, Vegan Cheese, Pumpkin Puree, Rockfull Leaves (V)

Roasted Beef Tenderloin, Pearl Barley, Roasted Capsicum, Carrot,

Mushrooms, Onion Relish,

Grilled Barramundi, Spiced Fondant Sweet Potato, Pak Choy, Ginger &

Sweet Soy Sauce

Beetroot Risotto, Almond Vegan Cheese, Char Grilled Leek, Asparagus

Dessert - Select Two Options

Selection Of Cheese With Fruits, Bread & Lavosh

Mango Sticky Rice, Coconut & Kaffir Lime (Vg)

Caramelised Milk Chocolate Mousse, Dark Chocolate Feuilletine,

Strawberry Gel, Berry Sorbet

Blood Peach Panna Cotta, Vanilla Chiffon Cake, Caramelised Honey,

Blackberry & Rose Sorbet (Gf)

Baked Lemon Tart, Red Berry Fluid Gel, Compressed Citrus, Meringue,

Crème Fraîche (V)

Seasonal Fruit Platter (V)

Beverages

Drinks On Consumption.

Hot Drinks

Barista Coffee / Tea	\$4.50
Hot Chocolate	\$4.50

Coffee & Tea Station

Unlimited Brewed Coffee, Assorted Tea	\$8 Per Person
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Drinks Station

Unlimited Brewed Coffee, Assorted Tea, Orange Juice, Filtered & Sparkling Water.	\$12 Per Person
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Cold Drinks

Joe's Orange Juice (350 ml)	\$4.50
Joe's Apple Juice (350 ml)	\$4.50
Coca Cola	\$4.50
Coca Cola Zero	\$4.50
Bundaberg Ginger Beer	\$4.50
Bundaberg Brewed Drinks	\$4.50
Bottle Of Still Water (500 ml)	\$4.50
Bottle Of Sparkling Water (300 ml)	\$4.50

Alcohol

Minimum Spend \$15 Per Person

Price Per Bottle

Red Wine	\$49
White Wine	\$49
Rose Wine	\$49
Sparkling Wine	\$60
Bottled Beer	\$8.50
Light Beer	\$8.50
Alcohol Free Beer	\$8.50