CAMPUS CATERING

WILDERNEST

Seasonal catering ready for pick up or delivery across Flinders University's Bedford Park campus. Designed for workshops, meetings and campus events of 20 guests or more.

All items are prepared in-house by chef Amanda Geddes (@amanda_vs_food) and her team. Vegetarian, vegan and gluten free options are available across all menus.





ORDERS CAN BE PLACED VIA THE ONLINE PORTAL (48 HOURS' NOTICE REQUIRED).

FOR LARGE OR COMPLEX EVENTS, PLEASE CONTACT HELLO@WILDERNESTEATS.COM.AU

DELIVERY AVAILABLE ACROSS BEDFORD PARK CAMPUS.
CHARGES MAY APPLY DEPENDING ON LOCATION AND ACCESS REQUIREMENTS.

Choose from the following:

- MORNING TEA / AFTERNOON TEA
- INDIVIDUAL LUNCH BOXES
- LUNCH MEETING PACK
- CORPORATE LUNCH
- GRAB’N’GO PLATTERS
- JUST DRINKS

MORNING OR AFTERNOON TEA

Tea and filtered Kindred coffee

STANDARD
$20 per person

(minimum 20 guests)

Seasonal fruit platters

Savoury platter - a selection of savoury items customisable to dietary requirements.
Sample selection : mixed baps, GF/VE cornbread, sausage rolls

Sweet platter - a selection of sweet items customisable to dietary requirements.
Sample menu: mini cinnamon scrolls, GF mini friands, cookies

ENHANCED
$25 per person

(minimum 20 guests)

All standard items
Granola and yoghurt cups
Water service and juice



INCLUDES CROCKERY, UTENSILS, NAPKINS AND DELIVERY

INDIVIDUAL LUNCH BOXES

For workshops and structured programs
$25 per person (minimum 20 boxes)

Each box contains:

Salad bowl
(choice of 2 flavours)

Bap
(choice of 2 flavours)

Wildernest cookie

Sandwich filling options

- Ham and cheese
- Tomato and olive
- Salami eggplant
- Tuna and mayo
- Beef and mustard

Salad options

- Beetroot and feta
- Indian spiced pumpkin
- Roasted seasonal vegetables and herbs
- Leafy greens with vinaigrette
- Cauliflower and caramelised onion
- Broccoli and peas

DEDICATED VEGAN AND/OR GLUTEN-FREE BOXES AVAILABLE ON REQUEST.

LUNCH MEETING PACK

For informal team meetings of 1-2 hour duration

$22 per person (minimum 20 people)

Oversized boxed sandwiches (Choice of 2 flavours)

Salad Box

Sweet platter - a selection of sweet items customisable to dietary requirements.

Sample menu: mini cinnamon scrolls, GF mini friands, cookies

Sandwich filling options

- Ham and cheese
- Tomato and olive
- Salami eggplant
- Tuna and mayo
- Beef and mustard

Salad options

- Beetroot and feta
- Indian spiced pumpkin
- Roasted seasonal vegetables and herbs
- Leafy greens with vinaigrette
- Cauliflower and caramelised onion
- Broccoli and peas

CORPORATE LUNCH

For special celebrations or workshops
Choose 2 items from each category
$40 per person (minimum 20 people)

Starters

Arancini balls (V)

Veg cornbread (VE, GF)

Mini baps with various fillings

Topped focaccia (VE)

Mains

Butter chicken with rice

Slow cooked lamb shoulder with couscous

Soba noodles with mushrooms

Salads

Beetroot and feta

Indian spices pumpkin

Roasted seasonal vegetables and herbs

Leafy greens with vinaigrette

Cauliflower and caramelised onion

Broccoli and peas



INCLUDES CROCKERY, UTENSILS, NAPKINS AND DELIVERY

GRAB'N'GO PLATTERS

Minimum two platters per order.
Each platter is designed to serve 20 guests.

Seasonal fruit platter	**$100**
Granola and yoghurt cups	**$100**
Mixed focaccia boxes Three flavours - veg, vegan and plain	**$140**
Savoury platter - a selection of savoury items customisable to dietary requirements. Sample selection : mixed baps, GF/VE cornbread, sausage rolls	**$140**
Sweet platter - a selection of sweet items customisable to dietary requirements. Sample menu: mini cinnamon scrolls, GF mini friands, cookies	**$120**



JUST DRINKS

8 hour tea and filtered Kindred coffee station	$12pp
3 hour tea and filtered Kindred coffee station	$7pp
Water station	$2pp
Bottled juice	$4pp
Soft drink cans	$4pp
San Pelegrino Sparkling Water	$5pp

$200 minimum order

CROCKERY, DELIVERY AND RETRIEVAL INCLUDED

