



Events, Training and Meeting Rooms



425 Smith Street
Fitzroy Vic 3065

Phone +61 3 7018 8888
E-mail events@unitedco.com.au

www.unitedco.com.au

About Us

United Co. is Fitzroy's innovation, impact and 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.

A building reborn, geared for flexibility and growth.

The life of our building began in 1932. The design, by A and K Henderson was for a company based in Leicester, England. For much of the 20th century, they were the largest manufacturer of footwear machinery in the world. They were the British **United** Shoe Machinery **Company**.

Now, it's our turn to transform this space into one that embraces a new generation of workers. One that brings people together, that's collaborative, engaging and empowering. We love that our journey begins with this wonderful space and that we've been able to preserve a little of its history in our name.

– United Co.

Mr. Huxley

Our in-house cafe Mr. Huxley exclusively provides catering to United Co. Event Space, Meeting and Training Rooms. Mr. Huxley specialises in Healthy, Modern Australian cuisine. Utilising fresh seasonal Produce.

A la Carte

Sweet Selection

All items are charged per person.

Sweet Muffin	\$6.50
Banana Bread (v, gf available)	\$6.50
Mini Croissant with Jam & Butter	\$5.50
Mini Danish Pastry	\$6.50
Chocolate Croissant	\$5.50
Flourless Brownie (v)	\$6.50
Scones with Jam and Clotted Cream	\$7.50
Chocolate Chip Cookie (gf)	\$5
Yoghurt Cups (v, gf available)	\$6.50
Bowl of Fresh Seasonal Fruit (v)	\$6
Honey, Raspberry and Almond Mini Muffin (v)	\$5.50

A la Carte (continued)

Savoury Selection

All items are charged per person

Savoury Muffin (gf)	\$6.50
Egg Cheese and Bacon English Muffin	\$8
Mini Salmon Bagel	\$8
Chicken Schnitzel Wrap with Coleslaw and Mayonnaise (gf)	\$10
Grilled Vegetable Baguette	\$10
Falafel Wrap	\$10
Quiche Lorraine	\$10
Frittata (gf)	\$10
Ancient Grains Salad (v)	\$10
Peking Duck Crepes	\$10
Gourmet mini pies (2)	\$8

Provided by



Menus and prices are valid from 1 July 2019 to 30 June 2020. Please note all prices are excluding GST.

United Co. and Mr. Huxley will make every effort to cater for guests with special dietary requirements, i.e. vegetarian (vg), vegan (v), gluten (gf) and/or lactose free or allergies* (please see below important notice) 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 the 10% of your total guests) will incur a 25% surcharge per person. 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.

Breakfast

Continental Buffet

*Served with freshly brewed coffee, selection of teas, chilled orange, apple juice and water.
Minimum 15 guests. Buffets are served for a maximum one hour duration.*

Bakery Selection

Mini Croissants

Mini Danish Pastries

Assorted mini Muffins (v)

Bread Selection

served with Assorted Jams and Butter.

\$32

Continental Selection

Selection of Cereal and Muesli with Full Cream, Skinny and Soy Milk (v)

Natural and Fruit Flavoured Yoghurts (v)

Assorted Mini Muffins (v)

Banana Bread (v)

Seasonal Fruit Platter (v)

\$38

Breakfast (continued)

Plated

Set Menu

Served with freshly brewed coffee, selection of teas, chilled orange, apple juice and water. Minimum 15 guests.

\$50

Bakery Selection

Mini Croissants

Mini Danish Pastries

Assorted mini Muffins (v)

Bread Selection

served with Assorted Jams and Butter.

Cold Selection (select one)

Muesli with Full Cream, Skinny and Soy Milk (v)

Natural or Fruit Flavoured Yoghurts (v)

Fruit Salad (v)

Hot Selection (select one)

Eggs Benedict, Poached Egg, Salmon, Spinach, Hollandaise, English Muffin

Breakfast Taco, Scrambled eggs, beans, avocado, pico de gallo

Grilled Halloumi on Sourdough, Field Mushrooms, Asparagus, Grilled Tomatoes

Lunch

Working Lunch

*Served with freshly brewed coffee, selection of teas, chilled orange, apple juice and water.
Minimum 15 guests. Buffets are served for a maximum one hour duration.*

Sandwich Buffet

Please select 3 options

Salmon Bagel

Chicken Schnitzel Wrap with Coleslaw and Mayonnaise (gf)

Grilled Vegetable Baguette (vg)

Falafel Wrap (vg)

Roast Beef Baguette

Free Range Egg, Curried Mayonnaise Omelette (gf) \$35

Gourmet Buffet

Please select 4 options

Salmon Bagel

Quiche Lorraine

Ancient Grains Salad (v)

Gourmet mini pies (gf)

Peking Duck Crepes

Fruit Platter (v)

Flourless Brownie (v) \$40

Sushi Platter

Chef's selection of Fish, Seafood, Vegetarian and Chicken Sushi. \$25

Lunch (continued)

Plated

3 Course Set Menu

Please select two options from each course to be served alternate drop.

Minimum 30 guests.

\$60

Entree

Grilled Corn, Bean, Hass Avocado, Coriander and Cumin (gf)

Pan Fried Gnocchi, Spinach Ricotta, Tendrils (gf)

Salmon Croquette with Roast Beetroot, Goat Cheese and Salad (gf)

Duck Breast, sundried tomato, green peas, Risotto, baby oyster mushrooms (gf)

Poached King Prawns, Lemon and Coconut Cream, Green Pawpaw, Togarashi, Cassava Crisp

Lemon Myrtle Chicken Breast, Freekeh, Artichoke, Carrot Puree, Rosella, Pancetta Crumb (gf)

Main

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 and Preserved Lemon Mash, Sesame Broccolini, Mustard Jus (gf)

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

Roasted Beef Tenderloin, Pearl barley, Roasted Capsicum, Carrot, Mushrooms, Onion Relish, Thyme Jus (gf)

Grilled Barramundi, Spiced Fondant Sweet Potato, Pak Choy, Sweet Soy Sauce, Ginger and Coriander, Endive Salad (gf)

Beetroot Risotto, Almond Vegan Cheese, Char Grilled Leek, Asparagus (v)

Dessert

Honey Roasted Apricot and Chocolate Cake (v)

Buffalo Milk Panna Cotta, Vanilla Bean, Granola Balls (v)

Selection of Cheese with Fruits, Bread and Lavosh

Mango Sticky Rice, Coconut and Kaffir Lime (vg)

Caramelised Milk Chocolate Mousse, Dark Chocolate Feuilletine, Strawberry Gel, Berry Sorbet

Blood Peach Panna Cotta, Vanilla Chiffon Cake, Caramelised Honey, Blackberry and Rose Sorbet (gf)

Baked Lemon Tart, Red Berry Fluid Gel, Compressed Citrus, Meringue, Crème Fraîche (v)

Seasonal Fruit Platter (v)

Breaks

Morning and Afternoon Tea

All breaks include freshly Brewed Coffee, a selection of Teas and water. Breaks are served for a maximum 30 minute duration. And require a minimum of 6 guests.

Healthy Selection

Fresh Orange Juice
Kombucha
Vegan Protein Balls
Fresh Fruit Platter

\$25

Sweet Selection

Chocolate Chip Cookies
Banana Bread (gf, v)
Fresh Fruit Platter (v)
Muffin (gf)
Brownie (v)
Scones with Strawberry Jam and Clotted Cream

\$25

Sandwich Selection

Chef's Selection of mini Rolls, Wraps and Finger Sandwiches
Half meat, half Vegetarian

\$25

Gourmet Selection

Angus Pies
Sausage Rolls
Matcha and Raspberry Tea Cake
Quiche Lorraine
Fresh Fruit Platter

\$25

Dinner

Plated

3 Course Set Menu

*Please select two options from each course to be served alternate drop.
Minimum 15 guests.*

\$75

Entree

Pork croquette, Caramelised Apple, Brussel Sprout Slaw (gf)
Wagyu Girello Pastrami, Rye Crumb, Pickles, Gruyere, Russian dressing
Hot Smoked Salmon, Cream Cheese, Capers, Pickled Shallots, Bagel Crisp (gf)
Ricotta Ravioli, Smoked Tomato & Black Garlic, Crispy Shallots (gf)

Main

Flinder Island Lamb Shoulder, Carrot, Curried Cauliflower, Rice Curry Pilaf (gf)
Agnolotto Verde, Spinach, Semi-Dried Tomato, Burnt Butter, Parmesan (v)
Seared Snapper, Red Pepper Braised Beans, Peppernada, Sago Crunch, Green Oil (gf)
Chicken Breast, Sweet Potato and Preserved Lemon Mash, Sesame Broccolini, Mustard Jus (gf)
Baked Wood Smoked Beef Brisket, Potato Mash, Peas, Lemon Balm Herbs (gf)
Pumpkin Cannelloni, Fetta, Pepita Seed, Vegan Sage Butter (v)
Roast Vegetable Tart, Vegan Cheese, Pumpkin Puree, Rockfull Leaves (v)

Dessert

Chocolate Truffon
White Chocolate Cake (v)
Buffalo Milk Panna Cotta, Vanilla Bean, Granola Balls (v)
Mango Sticky Rice, Coconut and Kaffir Lime (v)
Selection of Cheese with Fruits, Bread and Lavosh

Grazing Tables

Buffet

*All Grazing Tables are charged per person. Minimum 10 guests.
Please let us know if you have any special requests.*

Cheese Platter

Served with a selection of Bread, Lavosh, Breadsticks, Fruits, Nuts and Quince Paste.

Aged Cheddar

Brie

Camembert

Blue Cheese

Swiss Cheese

Stilton

Smoked Cheese

Selection of 3 Cheeses

\$25

Selection of 5 Cheeses

\$35

Antipasto Platter

Served with a selection of Bread, Lavosh, Breadsticks, Nuts and marinated olives.

Serrano Ham

Prosciutto

Salami

Pesto Dip

Hummus Dip

Spicy Capsicum Dip

Selection of 3 Meats

\$25

Selection of 5 Meats

\$35

Grazing Table

Served with a selection of Bread, Lavosh, Breadsticks, Quince Paste, Fruits, Nuts and marinated olives.

Selection of 5 Cheese and Antipasto Items

\$35

Selection of 7 Cheese and Antipasto Items

\$45

Canapes

Cocktail Reception

Canapes are served with bread, olive oil and balsamic. Charges are per person with a minimum of 30 guests.

30 minutes

Please select three items \$25

One hour

Please select five items \$30

Two hours

Please select nine items \$40

Three hours

Please select twelve items \$50

Additional Hour \$10

Cold Selections

Ocean Trout, Herbed Scone, Chive Crème Fraîche, Salmon Caviar (gf)
 Pistachio Crusted Soft Goats Curd, Black Olive Shortbread, Caramelised Figs, Micro Celery (gf)
 Pork Rillettes Tartlet, Pressed Cucumber, Pickled red onion (gf)
 Prawn and Pickled Vegetarian Rice Paper Rolls, Peanut Dipping Sauce
 Butter Chicken, Charred Naan Bread, Kachumber Salad, Spiced Mango Gel (gf)
 Roasted Angus Beef, Horseradish Cream, Balsamic Onion Relish on Sourdough Toast
 Duck Confit, Pickled Shallot, Morello Cherry on Charcoal Bread (gf)
 Tuna, Aji Amarillo, Jalapeño, Chive, Shallot, Seaweed (gf)
 Poached Prawns, Laab Style with Green Papaya and Peanut
 Chicken and Foie Gras Terrine, Mushrooms, Quince, Cabbage Cress (gf)
 Scallop Ceviche with Soy, Avocado, Coriander, Finger Lime (gf)
 Butternut Pumpkin Custard Tartlet, Black Truffle, Meredith Feta, Candied Nuts, Lemon Oil (gf)
 Blue Swimmer Crab Tart, Celeriac, Apple, Pressed Lemon Oil, Apricot (gf)

Hot Selections

Crispy Prawns, Sea Salt and Pepper (gf)
Barbecue Pork Steam Buns, Hot Chilli Sauce
Ginger Prawn Dumpling, Soy and Black Vinegar Dipping Sauce
Sweet Corn and Gruyere Croquette, Chipotle Mayonnaise (gf)
Mini Beef Wellington, Roasted Shallot Jus (gf)
Crispy Korean style Chicken Lollipops, Gochujang (gf)
Artichoke and Pancetta Tarte Flambée, Parmesan (gf)
Peking Duck Spring Rolls, Plum Mayonnaise (gf)

Dessert Selection

Chocolate Shell with Fruit Ganache (v)
Lemongrass compressed Mango Tartlets (v)
Mojito Lime Mousse, Mint Rum Gelée (v)
Strawberry Champagne mini Dome (v)
Blood Orange and Eucalyptus Crèmeux with Chocolate (v)
Apple Pie and Vanilla Choux (v)
Macaron Selection
Yoghurt Mousse, Lychee, Boysenberry (v)
Pineapple Brown Rum Compote, Coconut Mousse (v)
Black Cherry in Vodka and Vanilla (v)

Beverages

Coffee and Tea Station

Freshly brewed coffee (2 pods per person) and unlimited assorted tea \$8

Hot Drinks

Barista made coffee \$4.50

Decaf, Almond Milk, Bonsoy \$4.50

Chai Latte \$4.50

Hot Chocolate \$4.50

Tea

English Breakfast, Earl Grey, Gunpowder, Green, Peppermint, Chamomile, Lemongrass, Ginger, Chair, China Sencha \$5.50

Water

Pure Spring Water 600ml \$4.50

San Pellegrino Sparkling Mineral Water 500ml \$4.50

Fresh Juice

Jug of Fresh Orange Juice (serves 6) \$30

Jug of Fresh Apple Juice (serves 6) \$30

Beverages (continued)

Packages

All Beverage Packages include assorted Soft Drinks, Orange Juice and Still and Sparkling Water.

Soft Drinks Package

Assorted Soft Drinks
Bottle of Orange Juice
Bottle of Apple Juice
Kombucha
Still and Sparkling Water

One Hour	\$5
Two Hours	\$20
Three Hours	\$25
Each Additional Hour	\$3

Signature Drinks Package

Select one Beer:
Peroni Nastro, Asahi Super Dry, Fat Yak, Furphy

Select one Light Beer:
Hahn Premium Light Beer, Hahn Super dry 3.5

Sparkling:
Santolin Prosecco D.O.C. Extra Dry

Select one White Wine:
Jimmy's Rieling, 821 South Sauvignon Blanc, Corte Giara Pinot Grigio, HaHa
Pinot Gris, Forest Hill Highbury Fields Chardonnay

Select one Red Wine:
The Grayling Pinot Noir, Campo Viejo Reserva Tempranillo, Alamos MALbec,
Boucher Shiraz

One Hour	\$30
Two Hours	\$35
Three Hours	\$40
Each Additional Hour	\$15

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Beverages - Packages (continued)

Premium Drinks Package

Select one Beer:

Peroni Nastro, Asahi Super Dry, Fat Yak, Furphy

Select one Light Beer:

Hahn Premium Light Beer, Hahn Super dry 3.5

Sparkling:

Chandon Cuvee Brut

Select one White Wine:

Jack&Jill Sauvignon Blanc, Tarra Warra Estate Chardonnay

Rose:

Maison Française Rose

Select one Red Wine:

Taylor Made Pinot Noir, Yalumba "Wild Fermented" Shiraz

One Hour	\$35
Two Hours	\$40
Three Hours	\$45
Each Additional Hour	\$18

Signature Spirits Package

Add spirits to the Signature or Premium drinks package

Patient Wolf Gin

Johnnie Walker Red Label Scotch

Havana Club Añejo Especial Rum

42 Below Vodka \$20

Premium Spirits

Add spirits to the Signature or Premium drinks package

Four Pillars Gin

Canadian Club 12y old Whiskey

Rum Diary Spiced Rum

Grey Goose Vodka \$25

Beverages (continued)

By the Bottle

Charges per Bottle. Minimum spend may apply.

Soft Drinks

Coca Cola	\$4.50
Coca Cola no sugar	\$4.50
Fanta	\$4.50
Sprite	\$4.50

Bundaberg Brewed Soda 375ml

Traditional Lemonade, Ginger Beer, Lemon Lime & Bitters	\$4.50
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Beer

Peroni Nastro Azzurro Lager 330ml.	\$8.50
Asahi Super Dry Lager 330ml	\$8.50
Fat Yak Original Pale Ale 345ml	\$8.50
Furphy Refreshing Pale Ale 375ml	\$8.50

Light Beer

Hahn Premium Light Beer	\$8.50
Hahn Super dry 3.5	\$8.50

Sparkling Wine

Santolin Prosecco D.O.C. Extra Dry, Veneto It	\$38
Chandon Cuvee Brut, Yarra Valley Vic	\$45

White Wine

Jimmy's Rieling, Grampian Vic	\$45
821 South Sauvignon Blanc, Marlborough NZ	\$45
Corte Giara Pinot Grigio, Veneto It	\$45
HaHa Pinot Gris, Hawkes Bay NZ	\$40
Forest Hill Highbury Fields Chardonnay, Great Southern WA	\$45
Jack&Jill Sauvignon Blanc, Bellarine Peninsula Vic	\$50
Tarra Warra Estate Chardonnay, Yarra Valley Vic	\$50

Rose

Maison Française Rose, Languedoc-Roussillon Fr	\$40
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Beverages - By the Bottle (continued)

Red Wine

The Grayling Pinot Noir, Waipara Valley NZ	\$40
Campo Viejo Reserva Tempranillo, Rioja Sp	\$40
Alamos Malbec, Mendoza Ar	\$40
Boucher Shiraz, Heathcote Vic	\$45
Taylor Made Pinot Noir, Adelaide Hills SA	\$50
Yalumba "Wild Fermented" Shiraz, Barossa Valley SA	\$50

Spirits

Patient Wolf Gin	\$150
Four Pillars Gin	\$180
Canadian Club 12y old Whiskey	\$180
Johnnie Walker Red Label Scotch	\$120
Havana Club Añejo Especial Rum	\$150
Rum Diary Spiced Rum	\$180
42 Below Vodka	\$180
Grey Goose Vodka	\$190

Special Requests

Our team will make every effort to accommodate any dietary requirements or special request. Please make any additional requirements known at the time of booking.

Terms and Conditions

Catering bookings need to be confirmed at least 5 working days before your event takes place. Please provide a schedule for your event including set-up time and arrival times of both organisers and guests. Times you would like your catering to be served and cleared.