



# Events & Functions

St Albert's College  
within the University of New England





## ST ALBERT'S COLLEGE

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### Facebook

/st albert's college - une albies  
/albies alumni and friends

### Instagram

@st\_alberts\_college

### #AlbiesForLife

# Welcome to St Albert's College

Thank you for considering St Albert's College for your next event or function.

As the University of New England's only independent residential college, St Albert's offers a fully-fenced, private garden setting with large carpark and easy access to neighbouring parklands and sporting ovals.

From the newly renovated Dining Hall on the ground floor to the Junior and Senior Common Rooms on the upper floor, the College offers a diverse range of options suitable for black-tie events through to conferences. Being a residential college, St Albert's also offers accommodation with newly renovated facilities.

Our Chef Manager has developed an extensive range of function packages for you to choose from or, if you prefer, we can work with you to tailor a menu reflecting your personal taste and/or dietary requirements. Unless stated otherwise, our prices are in accordance with market prices on day of quote.

Our expert and dedicated Events Team have already hosted both formal and informal events from 20 to 1200 guests in 2019. We look forward to helping you create a wonderful event, please contact us about your next event and let us help you make your event a success.



# Room Rates

## and Capacities

St Albert's College Venue Options	Room Rate \$AUD	ROOM CAPACITY			
		Lecture Theatre Style	Banquet Style	Classroom Style	Grazing Table Style
Dining Hall	200	600	450	N/A	750
Senior Common Room	100	40	30	30	60
Junior Common Room	100	100	60	60	100
Conference Room	100	20	N/A	30	N/A
Tutorial Room	100	N/A	N/A	20	N/A
BBQ Area	100	500+	500+	500+	500+
Marquee	POA	500+	500+	N/A	500+

### Standard Meeting Equipment

- ◆ Wireless internet access
- ◆ Whiteboards with markers and erasers
- ◆ Microphone (roaming and lapel)
- ◆ Lectern
- ◆ Data projector
- ◆ On-site parking

### Standard Meeting Enhancements

- ◆ Notepads & pens
- ◆ Refillable water bottles
- ◆ A selection of mints

### Graphic Design Services (POA)

- ◆ Name tags
- ◆ Place cards
- ◆ Menu & programme

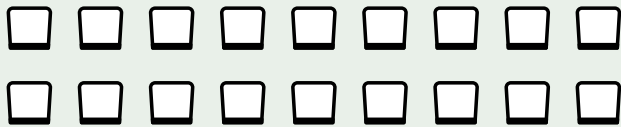




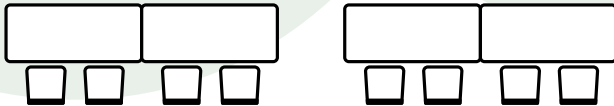
# Floor Plans

## and Room Set-Up

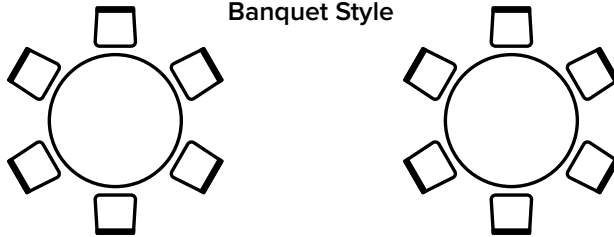
### Lecture Theatre Style



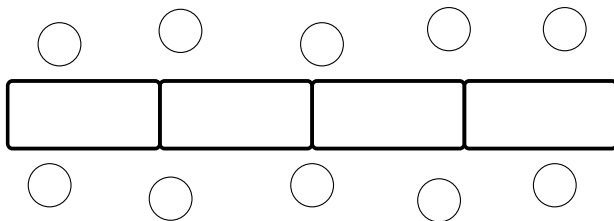
### Classroom Style



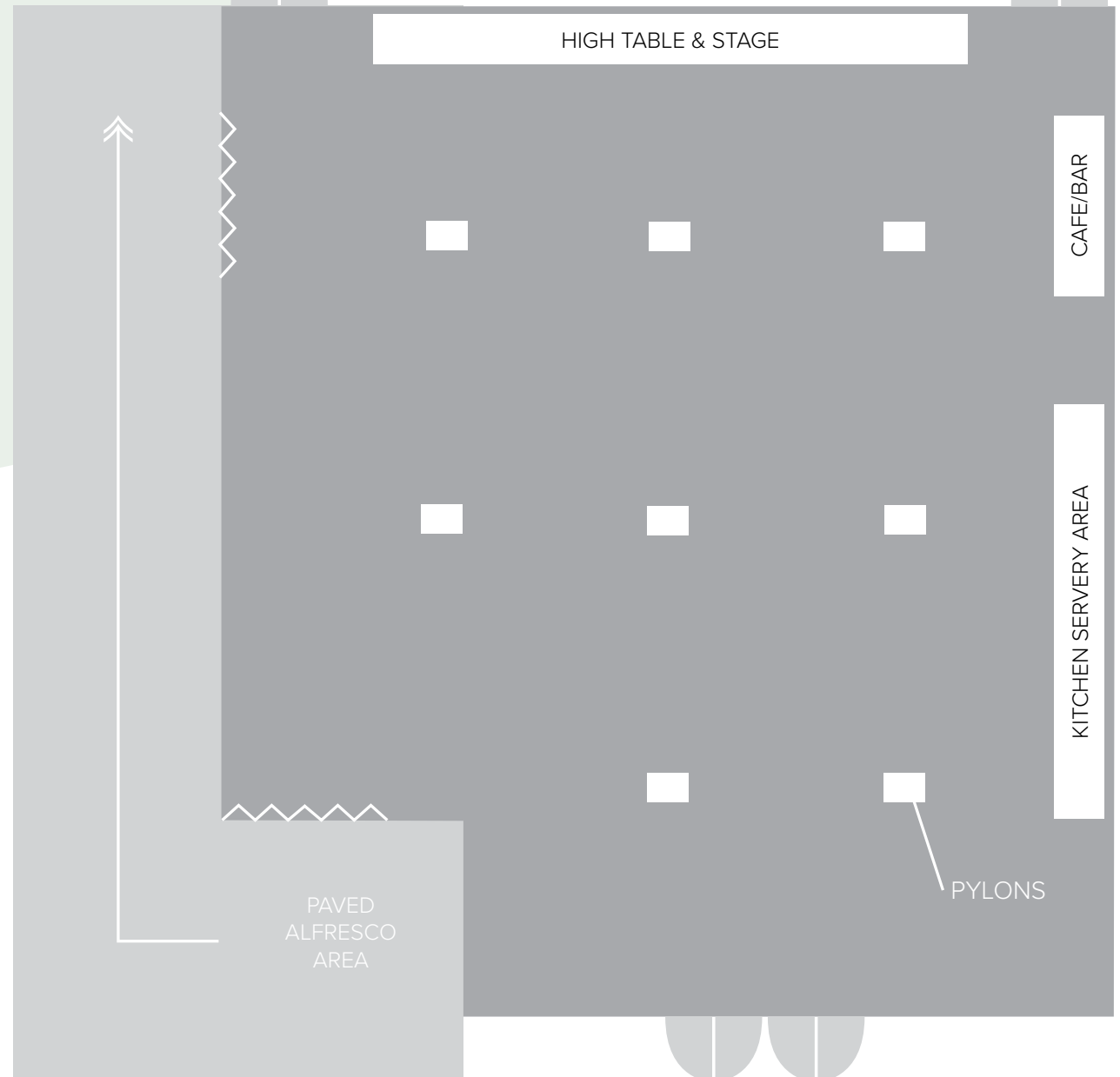
### Banquet Style



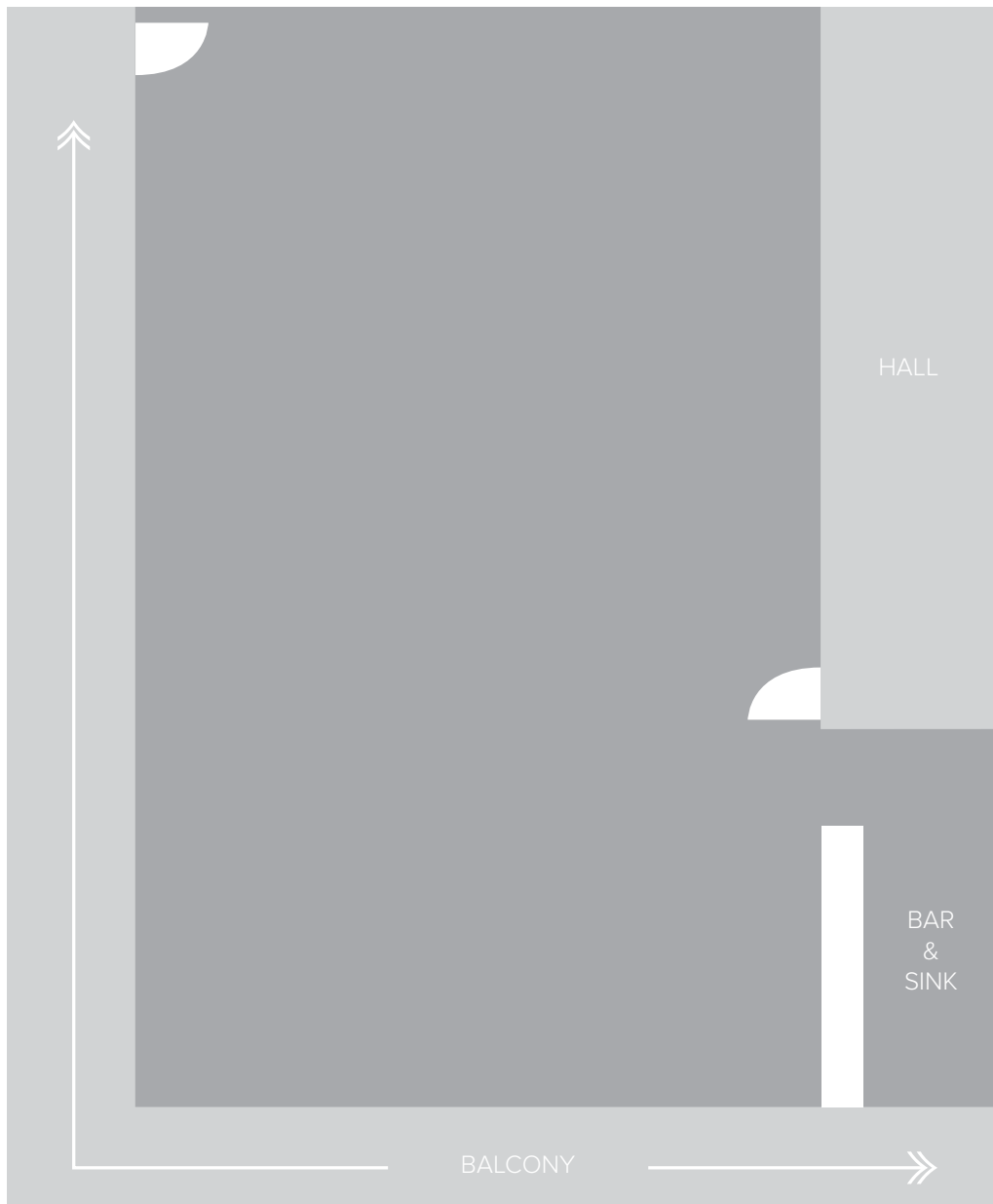
### Grazing Table Style



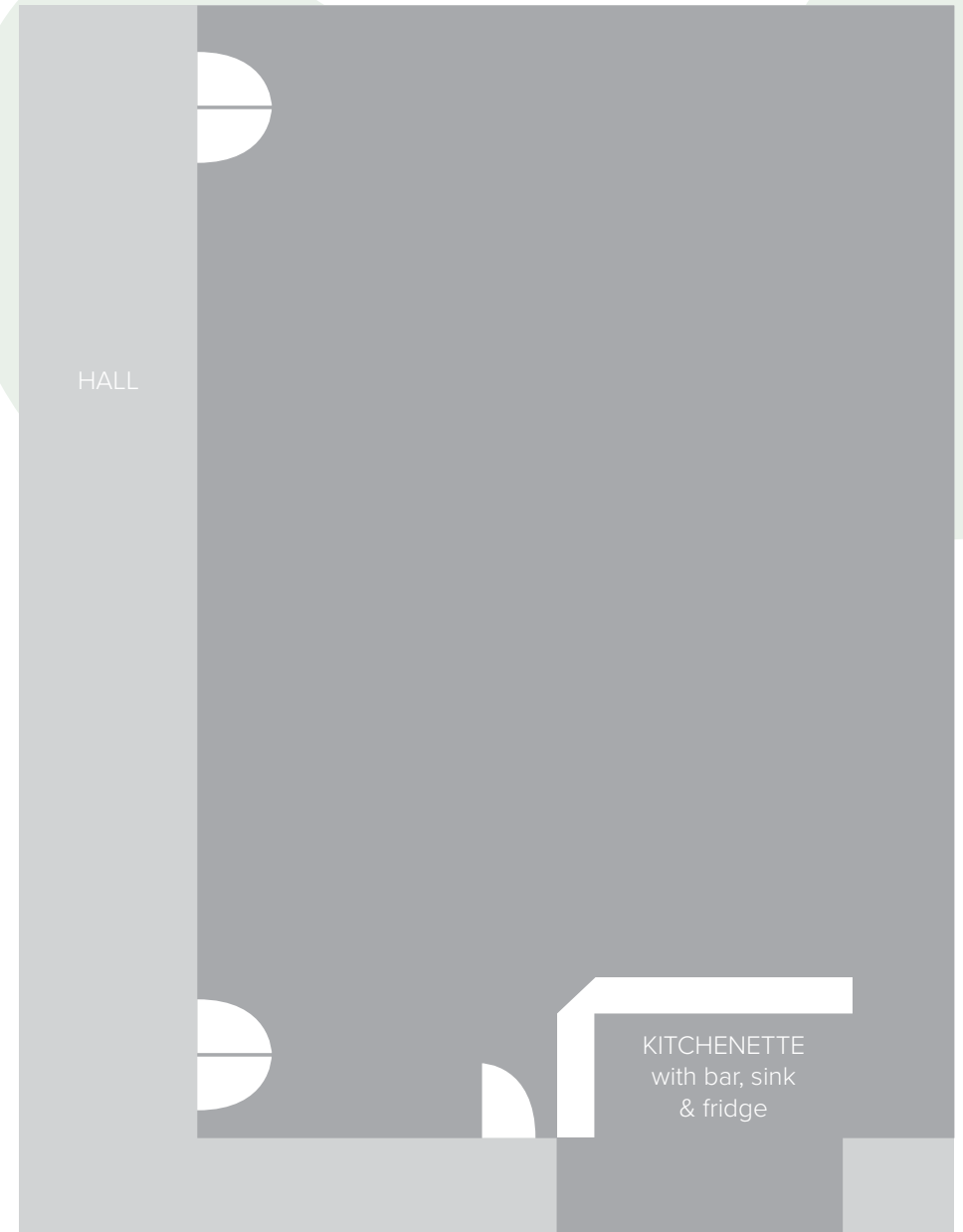
DINING HALL  
24m x 24m



SENIOR COMMON ROOM  
7.4m x 12m



JUNIOR COMMON ROOM  
12m x 18m



# Gold

## Plated Menu

Two Courses ♦ \$50pp  
Three Courses ♦ \$55pp  
Four Courses ♦ \$60pp

### Entree

Creamy king prawn penne pasta with avocado, spring onion & lemon  
Duck & pecan salad with orange segments and Asian dressing  
New England lamb san choy bow lettuce cups  
Atlantic salmon & avocado salad with fresh herb dressing  
Homemade spinach & three cheese bisteeya with wild herbs & citrus

### Main

New England lamb rump with mint jelly & seasonal vegetables  
New England fillet mignon with bacon, garlic butter & seasonal vegetables  
Free range rack of pork with crackling, seasonal vegetables & apricot sauce  
Seared tuna steak with rosemary & sea salt chat potatoes & seasonal vegetables  
Tomato & roasted mediterranean vegetable risotto

### Dessert

Strawberry, caramel & vanilla profiterole trio with warm chocolate sauce  
Chocolate lava cake with chantilly cream  
Raspberry meringue tart with macadamia nut ice cream  
Apple & passionfruit crumble with creme anglaise  
Cheese & fruit platter

- ♦ Prices are subject to change in line with seasonal market prices.
- ♦ All prices inclusive of GST.
- ♦ Weekend surcharges (10% Saturday, 15% Sunday & public holidays) by quotation.





# Silver

## Plated Menu

Two Courses ♦ \$45pp  
Three Courses ♦ \$50pp  
Four Courses ♦ \$55pp

### Entree

Bacon & Danish feta lettuce cups  
Free range chicken breast & avocado salad with honey mustard dressing  
New England scotch fillet beef kebabs on wild rice with tzatziki dressing  
Turkey breast & camembert salad with cranberry dressing  
Homemade mushroom & leek tartlet

### Main

New England lamb shank with potato mash, seasonal vegetables & smoky hickory sauce  
New England roast beef with gratin potato, seasonal vegetables & red wine jus  
Atlantic salmon with rosemary & sea salt chat potatoes & seasonal vegetables  
Cream cheese & spinach stuffed free range chicken breast with seasonal vegetables  
Greek lentil stuffed zucchini with crispy hasselback potato & seasonal vegetables

### Dessert

Strawberry, mango & passionfruit cheesecake trio with fresh berries  
Sticky date pudding with chantilly cream  
Lemon meringue tart with macadamia nut ice cream  
Apple & peach crumble with creme anglaise  
Cheese & fruit platter

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# Bronze

## Plated Menu

Two Courses ♦ \$35pp

Three Courses ♦ \$40pp

Four Courses ♦ \$45pp

## Entree

Smoky BBQ meatball skewers with wild rice

Spinach & roasted pepper croquette with yoghurt mint dressing

Free range chicken & Danish feta with orange vinaigrette

Local wood-fired ham, baby rocket & tortellini salad

Gourmet avocado & parmesan Caesar salad with Dijon mustard dressing

## Main

Free range roast pork with potato gratin & seasonal vegetables

New England scotch fillet with mushroom or Diane sauce & seasonal vegetables

Free range chicken breast with honey mustard sauce & seasonal vegetables

Free range pork fillet with apple sauce & seasonal vegetables

Spiced lentil stuffed red peppers with baharat spice mix

## Dessert

Homemade trifle

Salted caramel pudding with chantilly cream

Lemon meringue tart with macadamia nut ice cream

Banana & peach crumble with creme anglaise

Cheese & fruit platter

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# Grazing Table

## POA

Designed to make a visual statement that is artistically laid with bite-sized foods, grazing tables make it easier for your guests to mingle and nibble at the same time. Foods are not always contained, they are artfully arranged in piles that spill, overlap and intertwine into each other creating an organised 'chaos' that looks and tastes delicious.

Cheese, fruit and charcuterie boards and platters are commonly found on grazing tables. Depending on your budget and theme, a wide range of foods can be utilised. Breads, bread sticks, dips, raw vegetables, condiments, bite-sized finger sandwiches, sweet treats, pretzels, fresh and dried fruit, nuts, olives, stuffed peppers, an assortment of soft and hard cheeses, gourmet crackers, mini pastries and tarts, cured meats and chocolate are only a few food items you can choose from.

Our grazing tables can be course, dietary requirement or type of food specific. For example, we can create breakfast or dessert, vegan or vegetarian, tropical or cultural inspired grazing tables.

Please contact our Events Manager regarding pricing.

Mary Wright

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# Canapé

## Packages

4 items pp with 1 hr staff service ♦ \$20pp

6 items pp with 1 hr staff service ♦ \$24pp

8 items pp with 2 hrs staff service ♦ \$32pp

## Cold

Coffin Bay oysters, freshly shucked with vinaigrette & fresh citrus

Mooloolaba king prawns with Thai dipping sauce

Selection of fresh sushi with soy dipping sauce

Selection of finger sandwiches

Selection of sliders

## Hot

Marinated chicken wingettes & drumettes

Selection of mini quiches

Beef and/or lamb kebabs

Chicken and/or beef curry noodle box

Lamb and/or pork spare ribs

Homemade lamb kofta with tzatziki

Garlic prawn twister

Crumbed camembert

Arancini balls

King prawn, rockmelon & honeydew skewer

Selection of mini savoury tarts

Beef and/or chicken Wellington

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## Dessert

Selection of profiteroles

Selection of mini tarts

Mini chocolate brownies

Gourmet fruit & cheese platter





# BBQ

## Packages POA

St Albert's College sources pasture-raised, free-range, grass-fed or grass-finished, sustainably-managed meat.

### Premium BBQ

Scotch fillet beef sliders with cheese, shredded lettuce, tomato & sauce  
Chicken san choy bow  
Lamb and rosemary sausages  
Chicken thighs with BBQ glaze  
Pork or beef spare ribs  
Homemade New England beef rissoles with grilled corn  
Marinated mushrooms with pesto & crumbled feta  
Potato salad with cauliflower, radish, sour cream, dill & chives  
Green bean salad with pine nuts & goats cheese  
Tomato & BBQ sauce, mustard & mayo

### Classic BBQ

New England scotch fillet  
Traditional BBQ sausages  
Potato salad with cauliflower, radish, sour cream, dill & chives  
Tri-colour slaw with lime dressing  
Garden salad with tomato, cucumber, red onion, herbs & dressing  
Buns & burger condiments  
Tomato & BBQ sauce, mustard & mayo

- ◆ Prices are subject to change in line with seasonal market prices.
- ◆ All prices inclusive of GST.
- ◆ Weekend surcharges (10% Saturday, 15% Sunday & public holidays) by quotation.

### Dessert

Homemade trifle  
Selection of profiteroles  
Selection of mini tarts  
Mini chocolate brownies  
Gourmet fruit & cheese platter

# Breakfast

## Menus

Continental ♦ \$20pp

Plated ♦ \$25pp

Gourmet ♦ \$30pp

### Continental

Fresh seasonal fruit platter

Selection of breakfast pastries, toast and condiments

Selection of cereal with whole, skim, lactose-free, soy or almond milk

Orange juice and freshly brewed coffee & tea

### Plated

Fresh seasonal fruit platter

Orange juice and freshly brewed coffee & tea

Choice of scrambled eggs with bacon, roasted tomato & feta, chipolatas, sauteed mushrooms, hash brown & sourdough or pan-fried zucchini and

haloumi fritter with creamy scrambled eggs, bacon, roast tomato on a toasted English muffin with crushed chat potatoes

### Gourmet

Fresh seasonal fruit platter

Selection of breakfast pastries, toast and condiments

Selection of cereal with whole, skim, lactose-free, soy or almond milk

Orange juice and freshly brewed coffee & tea

Choice of scrambled eggs with bacon, roasted tomato & feta, chipolatas, sauteed mushrooms, hash brown & sourdough or pan-fried zucchini and

haloumi fritter with creamy scrambled eggs, bacon, roast tomato on a toasted English muffin with crushed chat potatoes

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# Beverages

## Packages

**Sparkling & Champagne ♦ \$20-\$40 per bottle**

**Red & White Wine ♦ \$20-\$40 per bottle**

**Beer & Cider ♦ \$5.50-\$8.50 per 330ml**

Please contact our Events Team for more detailed information regarding availability of red, white and sparkling wine, champagne, boutique beers and cider.

We have provided an indicative price bracket above for sparkling, red and white wines and beer and cider. We also offer non-alcoholic alternatives. Please contact our Events Manager for more details.

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