



Events & Functions

St Albert's College
within the University of New England



ST ALBERT'S COLLEGE

Postal

St Albert's College
University of New England
Handel Street
Armidale NSW 2351

Telephone

(02) 5733 5200

Email

stalberts@une.edu.au

Web

www.stalbertscollege.catholic.edu.au

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)

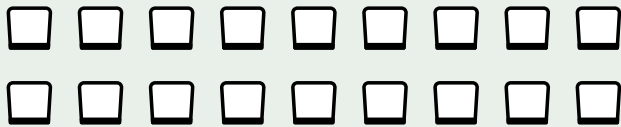
- ◆ Name tags
- ◆ Place cards
- ◆ Menu & programme



Floor Plans

and Room Set-Up

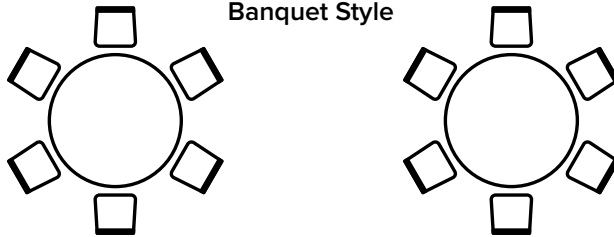
Lecture Theatre Style



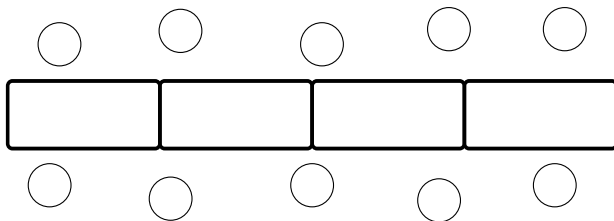
Classroom Style



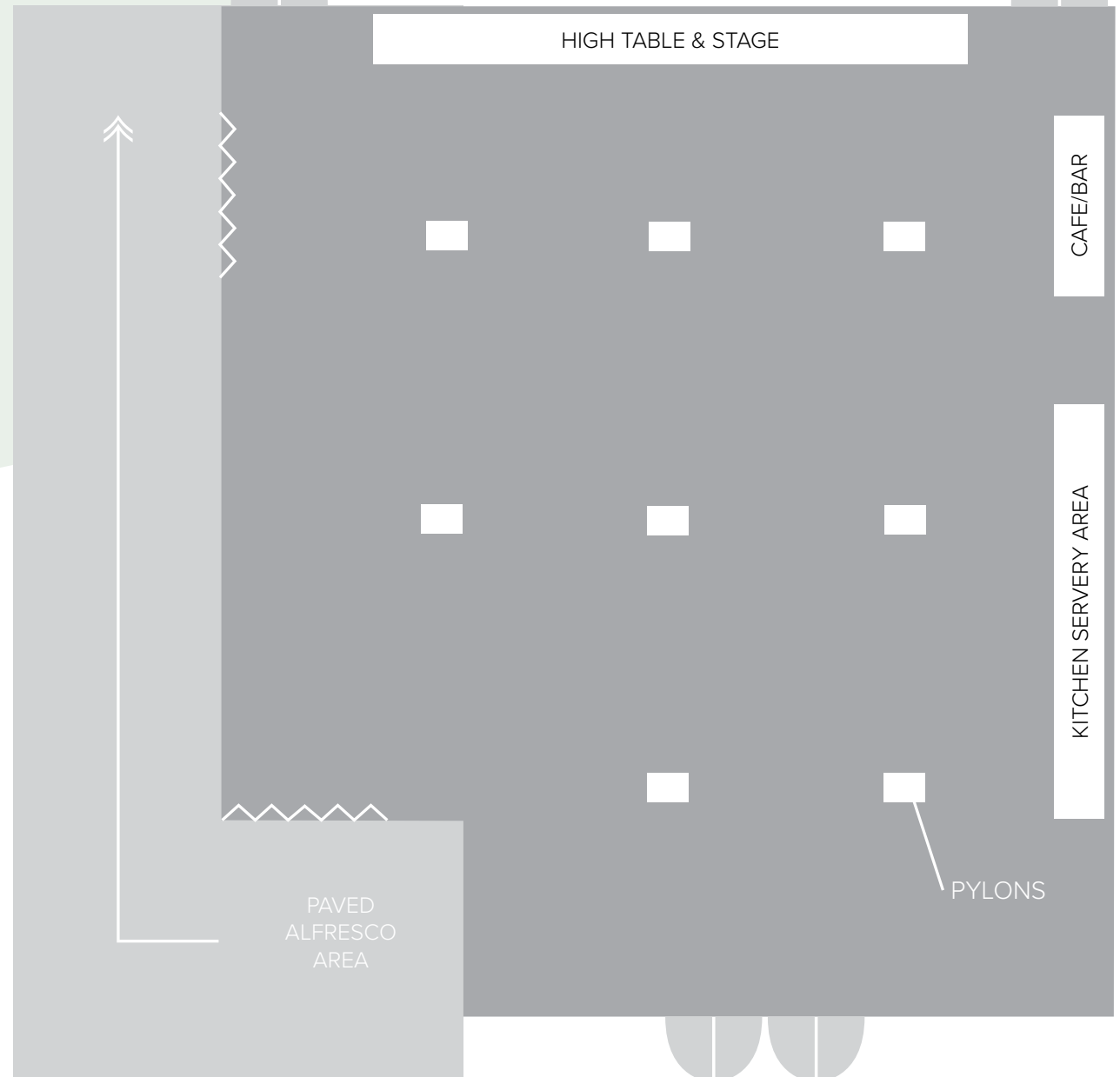
Banquet Style



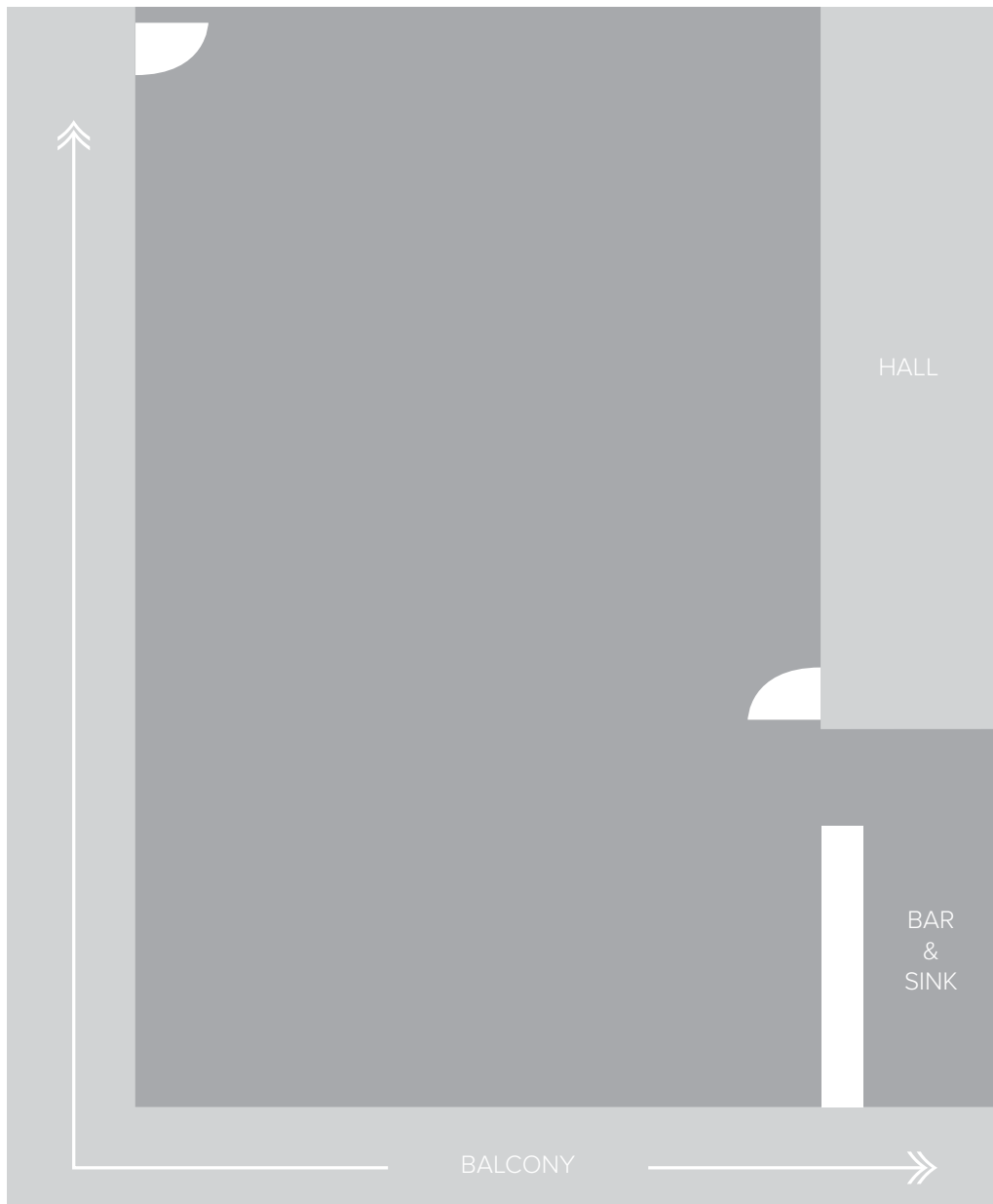
Grazing Table Style



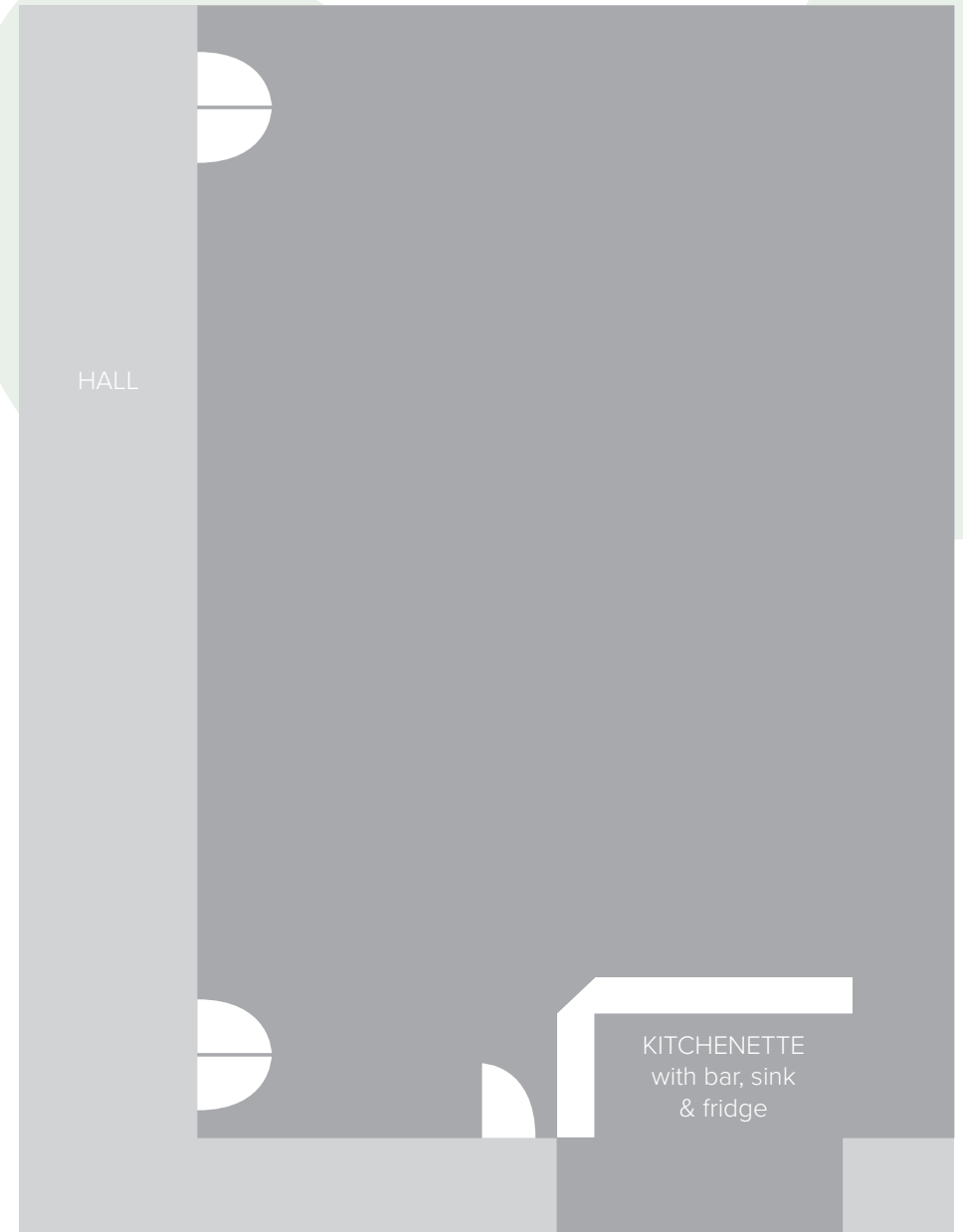
DINING HALL
24m x 24m



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 potatos & seasonal vegetables

Free range cream cheese & spinach stuffed 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

P ♦ (02) 5733 5200

E ♦ mwrigh48@une.edu.au

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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

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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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