CELEBRATE YOUR SPECIAL OCCASION OR EVENT AT COURTYARD

GROUP MENU 2020
ABOUT COURTYARD

In early 2014, work commenced on the restoration of the Holme building and its interiors. An area that was once frequented mainly by graduating students wishing to hire gowns, was transformed into a state of the art modern restaurant and bar. Taking its name from its beautiful setting, ‘Courtyard’ opened in September 2014 and fast became the premier food and beverage location on campus. We pride ourselves on providing exceptional food and service within a relaxed setting. Whether it is a C&S celebration, after class drinks or outdoor event we have a variety of options available. Seating up to 100 people (inside plus under cover) and up to 500 in a cocktail setting, we are capable of catering to any size group.
SHARING PLATTERS

*For groups where food will be provided for but drinks will be purchased individually

Bar Snacks
Serves 10 / $60  Serves 20 / $110
A selection of pumpkin & fennel arancini, mac & cheese croquettes w/ pecorino and romesco sauce, salt & pepper calamari w/ sambal aioli

Antipasto
Serves 10 / $60  Serves 20 / $110
Prosciutto, salami, roasted capsicum, roasted mushrooms, marinated olives, bocconcini, semi dried tomatoes w/ olive focaccia

Dips, Chips & Nuts
Serves 10 / $50  Serves 20 / $90
Gourmet dips w/ vegetable crudette, chips, salted nuts & lavosh cracker

Mezze Platter
Serves 10 / $60  Serves 20 / $115
Mixed olives, spicy capsicum dip, hommus, falafel, roasted capsicum, feta, haloumi served w/ dukkah & garlic pizza

Flavours of Italy
Serves 10 / $75  Serves 20 / $145
A selection of gourmet pizzas served with pumpkin & fennel arancini

Sandwich Platter
Serves 10 / $90  Serves 20 / $175
A selection of meat and vegetarian sandwiches and wraps

Cheese Platter
Serves 10 / $75  Serves 20 / $145
Assorted blue cheese, smoked cheddar, brie cheese, dried fruits, walnuts, quince paste, grapes and strawberries served w/ lavosh and water crackers

Seasonal Fresh Fruit
Serves 10 / $50  Serves 20 / $90
A selection of fruits including, rockmelon, watermelon, strawberries, grapes, passionfruit and other seasonal fruits

Dessert Platter
Serves 10 / $80  Serves 20 / $155
Chefs selection of homemade brownies, macarons, fruit tarts and cannolis

Savoury Breakfast Platter
Serves 10 / $85  Serves 20 / $160
Mini ham & cheese croissants, cheese & tomato croissants, mini bacon egg rolls & vegetable fritatta

Bakery Platter
Serves 10 / $80  Serves 20 / $150
A selection of mini croissants, danish, friands and muffins
APPETISER & CANAPES

Cold Canapes / $4 each
Minimum order 20 units per item
- Duck pancakes w/ hoisin, cucumber & shallot
- Vegetable rice paper rolls w/ sweet chilli dipping sauce (VG)
- Smoked salmon blinis, horse raddish cream, chives capers
- Sydney rock oysters w/ Japanese & yuzu dressing
- Whipped goats cheese on charcoal cracker with beetroot relish (V)
- Tomato bruschetta w/ bocconcini & basil on crouton (V)
- Proscuitto, basil, red pepper and bocconcini skewers

Hot Canapes / $4 each
Minimum order 20 units per item
- BBQ pork spring rolls w/ plum sauce
- Pumpkin & fennel arancini w/ romesco
- Tempura prawns w/ wasabi mayo
- Mini lamb & rosemary pies w/ roast tomato relish
- Mac & cheese croquettes w/ pecorino cheese
- Wild mushroom & leek tartlet w/ tarragon bearnaise
- Spicy harissa lamb & raisin empanada w/ smoked yoghurt

Substantial Canapes / $8 each
Minimum order 20 piece per option
- Mini fish & chips crumbed whiting, lemon, hand cut chips w/ house made tartare sauce
- Lamb ragu w/ soft polenta
- Wild mushroom gnocchi & burnt butter (V)
- Pork belly, corn puree, salsa picante
- Tempura prawn or tofu w/ cabbage, cucumber, soba noodle, edamame salad
- Eggplant rolls filled w/ pumpkin haloumi & caponata (V)

Sweet End Canapes / $4 each
Minimum order 20 units per item
- Mini hot caramel doughnuts 2 per serve
- Assorted macarons
- Fresh fruit tarts
- Mini chocolate fondant & vanilla bean ice cream
- Chocolate churros
APPETISER & CANAPES

Courtyard Grazing Table
$20 per person / minimum of 40 people

Perfect for afternoon drinks and celebrating a special occasion, this option will include something for everyone and sure to impress! Setup on one long table it will include a selection of:

- **Assorted local cheeses**: smoked cheddar, blue cheese, brie
- **Cold meats**: salami, chorizo, prosciutto, beef bresaola
- **Marinated vegetables**: mixed olives, cornichons, red peppers, eggplant, zucchini, pumpkin and fennel arancini
- **Condiments**: sourdough, grissini, lavosh, tomato relish, mustards, caramelised onion jam
- **Desserts**: fresh seasonal fruit, homemade brownies, macarons and fruit tarts

CARAFES

$40 per carafe

A stylish way to serve cocktails. Perfect for Pimms, aperol spritz, mojitos, daiquiris, sangria or lemonade during alfresco dining, cocktail parties and more.
**MORNING TEA**

**Morning tea / $23 per person**  
Minimum of 20 people

- A selection of quiche, mini muffins and gourmet sausage rolls
- Fresh sliced fruits
- Bottled of juice or sparkling water per person
- Filter coffee and tea station

**HIGH TEA**

**High tea / $25 per person**  
Minimum of 20 people

- Mini fruit and chocolate tarts, macarons, fresh baked scones  
  w/ homemade jam & cream
- Selection of savoury quiche, smoked salmon blini,  
  finger sandwiches & gourmet sausage rolls
- Choice of Vittoria coffee or La Maison du The leaf tea

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**LUNCH**

**$50 per person**  
Minimum of 20 people / two hours beverage package

*Suitable for groups celebrating a special occasion lunch, who have enough time to sit down and enjoy the best Courtyard has to offer! All food and beverages included.*

- Seasonal cocktail on arrival per guest
- Antipasto of prosciutto, salami, roasted capsicum, roasted mushrooms, marinated olives, bocconcini, semi dried tomatoes w/ olive focaccia
- Mini bruschetta
- Chef’s selection of salad and pasta
- Chef’s selection of of pizza
- Vittoria organic espresso coffee or La Maison du The leaf tea
- Complimentary personalised printed menu for your event

**Beverages**

- Cottonwood NV Brut
- Wilton Farm Sauvignon Blanc
- Ribbon Hills Pinot Gris
- Alkoomi Grass Cabernet Sauvignon
- Wordsmith Shiraz
- Furphy Lager
- Hahn Super Dry
- Boags Light
- Soft drinks and mineral water

**Complimentary Inclusions**

- Free venue hire (Monday to Friday only)
- Choice of indoor or outdoor seating
- Use of PA and space to hire your own entertainment
- Use of our giant TV’s to display photos or media

*conditions apply
PACKAGES

Premium Package: $50 per person

Deluxe Package: $60 per person / includes tray of seasonal cocktail on arrival

*Both Packages: minimum 20m people / includes two hours beverage package

A selection of food will be provided for your group to share including:

- Gourmet cheeses served with lavosh, quince, fig loaf, grissini and fig & walnut loaf
- Antipasto served with prosciutto, salami, roasted capsicum, roasted mushrooms, marinated olives, bocconcini, semi dried tomatoes w/ olive focaccia
- A selection of hot and cold canapes served on wooden boards at the table
- A selection of seasonal desserts and fresh fruits

Choose any 4 of the hot or cold canapes from the list below:

Cold Canapes

- Duck pancakes w/ hoisin, cucumber & shallot
- Vegetable rice paper rolls w/ sweet chilli dipping sauce (VG)
- Smoked salmon blinis, horse raddish cream, chives capers
- Sydney rock oysters w/ Japanese & yuzu dressing
- Whipped goats cheese on charcoal cracker with beetroot relish (V)
- Tomato bruschetta w/ bocconcini & basil on crouton (V)
- Prosciutto, basil, red pepper and bocconcini skewers

Hot Canapes

- BBQ pork spring rolls w/ plum sauce
- Pumpkin & fennel arancini w/ romesco
- Tempura prawns w/ wasabi mayo
- Mini lamb & rosemary pies w/ roast tomato relish
- Mac & cheese croquettes w/ pecorino cheese
- Wild mushroom & leek tartlet w/ tarragon bearnaise
- Spicy harrisa lamb & raisin empanada w/ smoked yoghurt

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*conditions apply
ADDITIONAL HIRES

Make your event or function stand out with additional entertainment. Courtyard holds close relationships with Sydney’s finest entertainment companies. Should you require the service of a Dancefloor, DJ, Cocktail machine or other entertainment we are happy to book it for you.

DANCE FLOOR
Outdoor Setup and Inside Setup available. Talk to us about options and cost.

FROZEN COCKTAIL MACHINE
Make your party the talk of the town with a cocktail machine, serving 80 frozen cocktails over a 4 hour period. Package includes flavored syrup and alcohol - Margherita, Daiquiri, Pina Colada.
$750

POPCORN MACHINE
Make your party pop with fun & excitement with popcorn machine. Serving up to 100 serves of popcorn. Need more than 100 popcorn serves? Let us know.
$300

TABLE TENNIS TABLE
Table tennis is a favourite party amusement that everyone loves! Our equipment includes the table, net, 4x bats and a bucket of balls.
$50 per table (two available)

MUSHROOM HEATER
Want to warm up on a cold winter’s day? Hire outdoor mushroom heaters and stay warm.
$130 each

LINEN
Looking for a more formal setting? We can cloth our large timber tables with linen.
$20 per tablecloth

LIVE ENTERTAINMENT
We bring the party to you with a number of young, professional and experienced DJ’s and singers.
Includes PA / 4 hour set
$600
ADDITIONAL INFORMATION

DIETARY REQUIREMENTS
If someone in your group has dietary needs, for example is gluten free or vegan, please let us know. We have gluten free pizza bases, gluten free desserts and can serve our pizzas with vegan cheese. We also stock some great gluten free beers and can provide as requested.

BAR TABS
We understand sometimes you may wish to simply pay for drinks on consumption, in these circumstances we can set up a bar tab with drinks being purchased from our bar. The account can be held under the group’s name and settled at the completion of the function.

TABLE SERVICE
The majority of our offering encourages a food sharing experience in a “cocktail” setting. We will set the table with the necessary cutlery and crockery, however should you prefer to stand around the table just let us know.

CAKE SERVICE
Guests are welcome to bring there own cake however a charge of $2.5 per person will apply. This charge will include cutting of the cake, plating and gelato per person.

WEEKEND VENUE HIRE
Courtyard is available for hire on the weekends, however a venue hire charge will apply.

Saturday: $1500 / Sunday: $1750
This fee will cover the additional cost of labour, cleaning and security required to open our venue outside of normal trading hours.

PAYMENT
Courtyard accepts payment in Cash, MasterCard, Visa and Corporate charge account. USU Access discount does not apply to any of the items or packages on this menu.

HOSTCO
Are you looking to hold a dinner or cocktail event at Courtyard? HostCo are Gold Licensed caterers and offer food and beverage packages specially designed to suit a huge range of events and dietary requirements. For more information on catering their options or to contact HostCo about holding an event at Courtyard, visit their website www.hostcosydney.com

Contact
Barbara Oliveira - Venue Manager
E: courtyardorders@usu.edu.au
P: 0403 127 398

Thank you for your interest in Courtyard Restaurant and Bar. We are open Monday to Friday, serving an extensive Mediterranean inspired pizza, pasta and salad menu that is available during lunchtime and a selection of sharing options that are suitable for large groups.

Please note for all function requests and sharing platters we require a minimum notice of 48 hours. For any appetisers or substantial canapes, we require a minimum of notice of 7 days.

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