



COURTYARD

MONDAY to FRIDAY 8am-7pm (In Semester)

*Reduced operational hours out of semester

DINE IN EVENT Catering Order Form - 2026

GENERAL INFORMATION

Day and date of event:

Name of event/occasion:

No of guests:

Event start and finish time (maximum event duration of 3 hours):

*Venue hire fee applies after 3 hours

Contact name:

Mobile:

Email:

PLEASE SELECT ONE OF THE FOLLOWING THAT APPLIES TO THIS BOOKING:

☐ General booking

☐ University of Sydney event

☐ Students' clubs and societies event

☐ USU event

University department:

Name of C&S (in full):

Note: C&S discount is only applicable to orders that comply with the minimum notice requirements of 3 business days

PAYMENT METHOD

☐ Cash ☐ Credit ☐ Debit

☐ USU department card

Account name:

☐ Invoice (minimum spend of \$1000)

Name of payee:

Email:

Phone number:

Address:

EVENT CATERING REQUIREMENTS

Beverage

Would you like to set up a bar tab for this event?:

☐ Yes ☐ No

Allocated amount (excluding discount):

Drink selections to be included:

☐ Limited to house beer/wine/soft drinks

☐ Limited to dollar cost per drink;

Please specify dollar limit/drink:

☐ Other; please specify

Food

Food serving time:

Dietaries/special requests:

PIZZAS 12" AVAILABLE FROM 11:30AM

Vegan cheese 2.5 | Gluten free pizza base 4.5

*Please specify in dietary notes for any pizza to be made with vegan cheese or gluten free

	PRICE	TOTAL QTY
Garlic & Rosemary (V) Mozzarella, parmesan and rosemary on a garlic base Dietary notes:	15.0	
Margherita (V) Mozzarella, cherry tomato, confit garlic and basil on a tomato base Dietary notes:	19.5	
Pork & Truffle Mozzarella, pork and fennel mince, mushroom and sage on a truffle and garlic base Dietary notes:	23.0	
Potato & Goat's Cheese (Nuts, V) Mozzarella, roast potato, caramelised onion, goat's cheese, rosemary, pistachio, rocket and lemon oil on a garlic base Dietary notes:	21.0	
Spicy Chicken & Chorizo Mozzarella, chicken, chorizo, avocado, chilli, roast capsicum, onion and chimichurri on a chipotle BBQ sauce base Dietary notes:	25.0	
Hot Honey Pepperoni Mozzarella, pepperoni, whipped lemon ricotta and hot honey on a tomato and garlic base Dietary notes:	22.5	
Prawn & Fennel (Seafood) Mozzarella, garlic prawns, roast fennel, onion, chilli, lemon ricotta and dill on a garlic base Dietary notes:	24.0	
Zucchini & Sage (V) Mozzarella, zucchini, ricotta, parmesan, onion and sage on a garlic base Dietary notes:	20.0	
Pumpkin & Smoked Feta (V) Mozzarella, roast pumpkin, caramelised leek, smoked feta and lemon thyme on a garlic base Dietary notes:	23.0	
Hawaiian Mozzarella, pancetta, ham, onion and pineapple on a tomato base Dietary notes:	23.0	

MAINS AVAILABLE 11:30AM TO 2:30PM

Gluten free available upon request (+3)

	PRICE	QTY
Zucchini & Pea Casarecce (V) Casarecce pasta served in a creamed pea and zucchini sauce with peas, zucchini, stracciatella and a chilli and lemon fried breadcrumb topping	19.5	
Truffle Cream Pork & Fennel Gnocchi Potato gnocchi, pork and fennel mince, charred broccolini, served in a porcini and truffle cream sauce and topped with pecorino	21.0	
Garlic Prawn, Chilli & Linguine (Seafood) Linguine pasta, prawns, tomato sugo, garlic, Calabrian chilli, cherry tomato and fried capers	22.5	
Crispy Noodle Salad (Sesame, V) Crispy noodles, wakame seaweed, edamame, cabbage, cucumber, pickled ginger and yuzu sesame seeds with caramelised miso dressing	17.0	
Mediterranean Chickpea Salad (GF, Sesame, Vegan) Chickpeas, cherry tomato, avocado, mint, cucumber, radish, baby gem lettuce, tahini, sumac and lemon vinaigrette	19.0	
Roast Sweet Potato & Fennel Salad (GF, Nuts, V) Roast sweet potato, rocket, roast fennel, roast onion, beetroot, gorgonzola and walnut with fig balsamic dressing	18.0	

SIDES AVAILABLE FROM 11:30AM

	PRICE	QTY
Shoestring fries w/ aioli (Vegan)	9.0	
Truffle fries w/ parmesan, cracked black pepper, fried garlic and truffle mayo (V)	12.0	
Potato wedges w/ sour cream & sweet chilli (V)	12.0	
Mix leaf garden salad (GF, Vegan)	12.5	
Rocket, pear & parmesan salad (GF, V)	15.0	
Greek salad (GF, V)	18.0	

COLD CANAPES | 4.5/UNIT

Minimum combined total order of 30 units per item

QTY**Tomato Bruschetta (Vegan)**

Diced tomato, onion & basil on toasted crouton

Duck Pancake

w/ hoisin, cucumber & shallot

Mushroom Falafel (GF, Sesame, Vegan)

w/ beetroot hummus and baby coriander

Prawn Blini (Seafood)

w/ sour cream, dill & chives

Vegetable Rice Paper Roll (GF, Vegan)

w/ sweet chilli dipping sauce

HOT CANAPES AVAILABLE FROM 12AM | 4.5/UNIT

Minimum order of 30 units per item

QTY**Truffle & Porcini Arancini (V)**

w/ truffle mayo

Coconut Crumbed Prawn (Seafood)

w/ curry mango mayo

Salt & Pepper Squid

w/ lemon & aioli

Macaroni & Three Cheese croquette (V)**Spinach & Ricotta Pastizzi (V)****SUBSTANTIAL HOT CANAPES AVAILABLE FROM 3PM | 9.5/UNIT**

Minimum order of 20 units per item

QTY**Fish & Chips (Seafood)**

Crumbed whiting, lemon, hand cut chips w/ homemade tartare sauce

Tempura Cauliflower (Vegan)

Tempura battered cauliflower w/ fried chickpea and served with curried mayo

Lamb Kofta w/ Tahini, Mint & Pomegranate Salad (GF, Halal, Sesame)

w/ tahini, mint & pomegranate salad

Grilled Lemon Pepper Chicken Skewers (GF, Halal)

w/ tzatziki sauce

Grilled Chorizo

braised with tomato & capsicum served w/ herb couscous

Potato, Garlic & Rosemary Pizzetta (V)

topped w/ scamorza cheese and rocket & fennel salad

PLATTERS (10pax)

The quantity of each platter is enough to share for up to 10ppl

PRICE**QTY****Cheese Platter**

Selection of gourmet cheeses (smoked cheddar, brie, blue) with dried fruits, walnuts, quince paste, grapes, strawberries, served w/ lavosh and water crackers *Gluten free crackers available on request

110

Antipasto Platter

Prosciutto, salami, roasted capsicum, chargrilled eggplant, marinated olives, bocconcini, semi-dried tomatoes, pesto, served w/ olive & rosemary focaccia

100

Grazing Platter (V)

Vegetable crudite, marinated olives, roasted peppers, dips, feta, haloumi, mushroom falafel, served w/ dukkah garlic bread, grissini, and lavosh

95

Flavours of Italy (available from 11:30am)

A spread of classic italian inspired menu which include 10pc of mini tomato bruschetta, 10pc of arancini, and five traditional Italian flavoured pizzas

120

Sandwich Platter | Gluten free and vegan options available upon request

A selection of meat and vegetarian sandwiches and wraps

110

Bakery Platter

A selection of mini muffins, danishes, sfogliatelles & brownies

90

Dessert Platter

A selection of profiteroles, tarts and cannolis

95

Fresh Fruit Platter (GF, Vegan)

A selection of fresh seasonal fruits

90

SWEET CANAPES | 4.5/EA

Minimum combined total order of 10 units

	QTY
Cannoli - ricotta	
Cannoli - chocolate	
Cannoli - vanilla	
Tart - fruit	
Tart – lemon meringue	
Profiterole - chocolate	
Profiterole – coffee custard	
Muffin – mix berry	
Muffin - chocolate	
Sfogliatelle	

BROWNIES | 5.35/EA

	QTY
Triple chocolate	
Nutella *	
Salty malty	
White chocolate macadamia *	

GLUTEN FREE

	PRICE	QTY
Mini friands (18pk) *	72	
Persian orange cake *	6.85	
Espresso hazelnut brownie *	5.35	
Raspberry brownie	5.35	
Assorted raw slices*	7.15	

* Contains nuts

WHOLE CAKES 10" | 89/EA

Please select one of the below options

Uncut or Cut into: 12 Slice, 14 Slice or 16 Slice

	QTY
Black forest cake	
Raspberry cheesecake	
Mango cheesecake	
Cookies & cream cheesecake	
Carrot cake *	
Red velvet cake	
Belgian chocolate mud cake	
Tiramisu cake	
Mortal sin cake	
Orange and almond cake *	
Slow baked lemon and lime tart	

DRINKS | 1L CARAFE

	PRICE	QTY
Orange juice	15.0	
Homemade traditional lemonade	17.0	
Homemade flavoured iced tea	17.0	

SET MENU - EVENT PACKAGES (PLEASE TICK TO SELECT)

☐ **MORNING / AFTERNOON TEA PACKAGE - \$27.5pp**

Available 8:30am - 10:30am & 2:30pm - 5:00pm

NUMBER OF GUESTS

- Selection of finger sandwiches
- Mini quiches
- Selection of pastries and desserts - mini croissants, danishes, muffins and brownies
- Fresh fruits
- Orange juice
- Filter coffee and tea station

☐ **EVENT PACKAGE A - \$35pp**

Available from 3:00pm during semester
and from 1pm out of semester

NUMBER OF GUESTS

- Antipasto of prosciutto, salami, roasted capsicum, chargrilled eggplant, marinated olives, bocconcini, semi-dried tomatoes w/ olive rosemary focaccia
- Tomato bruschetta (Vegan)
- Truffle & porcini arancini
- Selection of gourmet pizzas
- Garden salad (GF, Vegan)
- Fries w/ aioli (Vegan)

☐ **EVENT PACKAGE B - \$45pp**

Available from 3:00pm during semester and from
1:00pm out of semester

NUMBER OF GUESTS

- Antipasto of prosciutto, salami, roasted capsicum, chargrilled eggplant, marinated olives, bocconcini, semi-dried tomatoes w/ olive rosemary focaccia
- Bread & dips (V)
- Warm mushroom falafel (Sesame, Vegan)
- Selection of gourmet pizzas
- Fries w/ aioli (V)
- Rocket, pear & parmesan salad (GF, V)
- Selection of desserts

☐ **EVENT PACKAGE PREMIUM - \$60pp**

Available from 3:00pm during semester and from 1:00pm
out of semester

NUMBER OF GUESTS

- Gourmet cheeses served w/ dried and fresh fruits, walnuts, quince paste, served w/ lavosh & water crackers
- Antipasto of prosciutto, salami, eggplant, mushrooms, marinated olives, bocconcini, semi-dried tomato, served w/ olive rosemary focaccia
- Tomato bruschetta (Vegan)
- Truffle & porcini arancini (V)
- Lemon pepper chicken skewers w/tatziki (Halal, GF)
- Selection of gourmet pizzas
- Potato wedges w/ sour cream and sweet chilli (V)
- Greek salad (GF)
- Sliced fresh seasonal fruits (GF, Vegan)
- Selection of desserts

BEVERAGE PACKAGE

BAR opens from 12pm | optional package available with any
of the listed event packages

- ☐ Two (2) hour unlimited drinks package of house beer/wine/
non-alcoholic beverages from our bar - \$25pp
- ☐ Two (2) hour unlimited drinks package to include any drinks
from our bar (excluding spirits/ cocktails/ bottled wine) -
\$32pp