



COURTYARD

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

*Reduced hours out of semester

TAKE AWAY Catering Order Form - 2026

PLEASE SEND YOUR CATERING ORDER TO COURTYARDORDERS@USU.EDU.AU

While we endeavour to accommodate all catering orders we receive, it may not always be possible depending on our capacity with other events and bookings we have on the day. It's recommended to submit your order early and check in advance prior to the required date to allow enough time to make alternative arrangement should we not be able to accommodate.

Thank you for supporting Courtyard, a USU run venue. USU is an independent student-led organisation that is proudly not-for-profit. All profits made from our business will be invested back into the students through a wide range of services, events, programs and facilities to help every student get the most out of their time at the University of Sydney.

GENERAL INFORMATION

Day and date required:

Phone number:

Contact name:

Dietary notes:

Email:

Pick up time:

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

☐ General order

☐ University of Sydney event

☐ Students' clubs and societies event

☐ USU order

University department:

Name of C&S (in full):

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

PAYMENT METHOD

☐ Cash ☐ Credit / Debit

☐ USU department card

Person's account name:

☐ Invoice (minimum spend of \$800)

Name of payee:

Phone number:

Email:

Address:

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 (V, Nuts) 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	

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	

PLATTERS (10pax)

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

	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 (available from 11:30am) 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 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	

COLD CANAPES | 4.5/UNIT

Minimum order of 30 units per item

	QTY
Tomato Bruschetta (Vegan) Diced tomato, onion & basil on toasted crouton	
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	
Macaroni & Three Cheese croquette (V)	
Spinach & Ricotta Pastizzi (V)	

MINI DESSERTS	PRICE	QTY
Assorted mini muffins (12pk)	54.0	
Assorted mini danishes (12pk)	54.0	
Mini tarts - mixed fruit/ lemon meringue (12pk)	54.0	
Gluten free mini friands (18pk) *	72.0	

CAKE SLICE	PRICE	QTY
Carrot & walnut (6pk) *	35.4	
Chocolate mud (6pk)	35.4	
Lamington (6pk)	35.4	
Gluten free persian orange (6pk)	41.1	

BROWNIES	PRICE	QTY
Triple chocolate (4pk)	21.4	
Nutella (4pk)*	21.4	
Salty malty (4pk)	21.4	
White chocolate & macadamia (4pk) *	21.4	
Gluten free raspberry & white chocolate flakes (4pk)	21.4	
Gluten free espresso & hazelnut (4pk) *	21.4	

DOUGHNUTS & ECLAIRS	PRICE	QTY
Nutella filled doughnut (3pk) *	19.5	
Jam filled doughnut (3pk)	19.5	
Pistachio filled doughnut (3pk)*	19.5	
Chocolate eclair (4pk)	29	
Coffee custard eclair (3pk)	29	

RAW VEGAN SLICES (GF)	PRICE	QTY
*Please check for available selection		
Assorted raw vegan slice (6pk) *	42.9	

WHOLE CAKES 10" | 89 EACH

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	

* Contains nuts

BEVERAGES

SOFT DRINKS (330ML GLASS BOTTLES)	PRICE	QTY
Coca-Cola	5.15	
Coke No Sugar	5.15	
Fanta Orange	5.15	
Sprite	5.15	

JUICE (400ML)	PRICE	QTY
Orange	5.40	
Apple	5.40	
Apple & Blackcurrant	5.40	

KOMBUCHA (250ML CAN)	PRICE	QTY
Wild Berry	5.10	
Passionfruit	5.10	
Crisp Apple	5.10	
Lemon and Ginger	5.10	

BOSS ICED COFFEE (250ML CAN)	PRICE	QTY
Iced latte	5.20	
Iced long black	5.20	
Iced mocha	5.20	
Iced vanilla latte	5.20	

WATER	PRICE	QTY
Mt Franklin still (600ml)	4.75	
Mt Franklin sparkling (500ml)	5.45	
Mt Franklin watermelon sparkling (375ml)	4.80	
Mt Franklin pineapple sparkling (375ml)	4.80	