



St Mark's College

# Functions

From large corporate or special occasion dinners to an intimate private dining experience, St Mark's has a range of venues and catering options for your next event.

## Venues, Capacities & Hire



### Ballroom

A gracious and historic venue, this room features a working fireplace, lofty ornate ceilings and access to an outdoor patio balcony.

**Inclusions:** Standard room set up, white table linen and complimentary use of AV equipment including lectern, microphone, projector and screen



### Senior Common Room

Classically decorated this room is perfect for an intimate private dinner or business lunch

Access to the courtyard or Walkley Gardens for pre-function canapés is provided complimentary with Ballroom and Dining Hall function bookings.



### Grenfell Price Dining Hall

With high ceilings and glass doors looking out on to the College grounds this is an impressive, light-filled room

\*The Dining Hall is available for hire during December - February and other University holiday periods. Other dates may be available by arrangement. Please contact the event co-ordinator to discuss your requirements.



### Walkley Gardens

A beautiful garden setting, with plenty of shade under the historic Plane tree, Walkley Gardens is the perfect location for summer

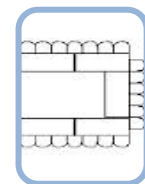
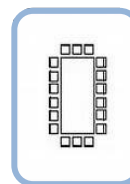
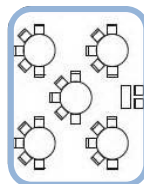
The College's grass tennis court area is also available for hire by arrangement during December - February and other University holiday periods. Please contact the event co-ordinator for pricing and to discuss your requirements



### Courtyard

Tucked away in the centre of the College the courtyard and its feature pond is ideal for pre-dinner canapés or post-seminar drinks and nibbles

Min. Numbers



|                                 | 18 | 50 | 30  | 25 | 120 | \$200 |
|---------------------------------|----|----|-----|----|-----|-------|
| Ballroom                        |    |    |     |    |     |       |
| Senior Common Room              | 6  | 8  | 12  | -  | -   | \$150 |
| Dining Hall*                    | 80 | -  | 210 | -  | 300 | \$500 |
| Walkley Gardens (Cocktail only) | 40 | -  | -   | -  | 150 | \$200 |
| Courtyard (Cocktail only)       | 40 | -  | -   | -  | 150 | \$200 |

For further information contact the Event Co-ordinator on (08) 8334 5604 or [janet.carey@stmarkscollege.com.au](mailto:janet.carey@stmarkscollege.com.au)

[www.stmarkscollege.com.au](http://www.stmarkscollege.com.au)

# Function Menu Packages

## Breakfast/Brunch

### Buffet Breakfast \$30pp (min 30 people)

Tea & Coffee on Arrival, Orange Juice

Buffet Continental Selections from the menu

Cooked selections from the menu served from the hot counter

### Seated Breakfast \$30pp (min 18 people)

Tea & Coffee on Arrival. Orange Juice

Plated Full English Breakfast served to your table

Served with toasted English muffin & butter

## Formal Dining

3 Course Plated Meal                      Entrée + Main Course + Dessert                      \$58pp

2 Course Plated Meal                      Entrée + Main Course  
or Main Course + Dessert                      \$49pp

Canapés & 2 Course Plated Meal                      1/2 Hour of pre-function canapés  
Main Course + Dessert                      \$60pp

*All formal dining packages include self-service filter coffee and selection of teas*

Additional Selections:                      Cheese Plate                      \$4pp  
Alternate drop in any course                      \$4pp  
Choice in any course                      \$5pp



## Cocktail

|                       | Selections | Casual | Formal | Premium |
|-----------------------|------------|--------|--------|---------|
| 1 Hour Light Cocktail | 3          | \$26pp | \$30pp | \$34pp  |
| 2 Hour Light Cocktail | 4          | \$31pp | \$35pp | \$39pp  |

*Pricing allows for around 4 pieces per canapé selection*

3 Hour Substantial Cocktail  
(min 40 people)                      6 canapé selections from the Formal Menu  
2 Bowl Food selections from the menu                      \$50pp  
2 Dessert canapé selections from the menu



## Finger Food Buffet

A great option for a more casual atmosphere, guests can choose from a range of freshly prepared platters

3 Hour Finger food Buffet                      5 selections from the Buffet menu                      \$40pp

## Beverages

St Mark's College welcomes BYO beer and wine with corkage charged at \$5 per person over the age of 18 years.

Non-alcoholic beverages can also be personally supplied, or alternatively the College can provide soft-drink for your function @ \$4pp

We are able to provide trained staff for table service, tray service and bar service and would be happy to discuss your individual requirements. Drinks waiters are charged at \$40 per hour and all glassware is provided. To professionally service a function we recommend 1 drinks staff per 40 guests.

Please note that some functions may require a one-off liquor licence and it is the responsibility of the hirer to arrange and display such a licence. Further information on liquor licences is available from the Office of Consumer and Business Services: [www.cbs.sa.gov.au](http://www.cbs.sa.gov.au)

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# Formal Dining Menus

## Entrée

Warm Balsamic Lamb Salad  
Asian Style Grilled King Prawns  
Chicken Laksa Noodle Broth  
Pumpkin, Spinach & Feta Tart (v)  
Creamy Garlic Prawns with Jasmine Rice  
Blue Cheese, Walnut & Rocket Salad (v)  
Chicken Caesar Salad  
Prawns & Crunchy Asian Noodle Salad  
Tomato, Basil & Bocconcini Bruschetta (v)  
Moroccan Sweet Potato & Chickpea Soup (v)

## Main Course

Rack of Lamb with Sweet Potato Mash, and Red Wine Balsamic Glaze  
Chicken Breast Mignon with White Wine Mushroom Sauce  
Oven Baked Barramundi Fillet with Vine Ripened Tomato & Spinach Salad  
Char-Grilled Scotch Fillet Steak with Shiraz Jus  
Capsicum Stuffed with Wild Rice, Quinoa & Feta Cheese (v)  
Beef & Guinness Pie with Smashed Peas  
Crispy Skin Salmon Fillet with Sticky Balsamic Reduction  
Braised Lamb Shank with Tomato & Basil Sauce  
Crunchy Pork Belly Strips with Chilli Caramel Sauce  
Sumac-Spiced Barramundi with Quinoa Salad  
Tomato, Lentil & Chickpea Pie (v)

*All main Courses served with dinner roll & seasonal vegetables*

## Dessert

Pavlova with Seasonal Berry Confit  
Vanilla Bean Panna Cotta  
Cookies & Cream Cheesecake  
Sticky Date Pudding  
Baked White Chocolate & Raspberry Cheesecake  
Banana Caramel Pie  
Exploding Chocolate Gateau

## Cheese Plate

Australian cheese selection with water crackers and dried fruit

# Cocktail Menus

## Casual

Pies, Pasties & Sausage Rolls  
Sandwich Triangles  
Wedges with Sour Cream  
Mini Quiches  
Satay Chicken Skewers  
Homemade Meatballs with Tomato Salsa  
Tomato & Basil Bruschetta  
Mini Pizzas

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## Formal

Mini Beef Burgers  
Corn Blini's with Smoked Salmon  
Blue Cheese & Zucchini Fritters  
Beer Battered Prawn Skewers  
Mushroom Arancini Balls  
Tomato, Basil & Bocconini Bruschetta  
Cucumber Cups with Cream Cheese & Smoked Salmon  
Honey & Soy Chicken Drumettes  
Tandoori Chicken Tenderloin Skewers

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## Premium

Fresh Oysters with Red Wine Vinaigrette  
Oysters with Bacon & Balsamic  
Roasted Beef Fillet Crostini  
Baby Bocconcini & Roast Tomato Tart  
Chilled Cucumber Shots with Spicy Crab  
Beetroot & Blue Cheese Tarts  
Smoked Salmon Vichyssoise Shots  
Homemade Sushi Rolls  
Prawn Cocktail Spoons

# Cocktail Menus

## Bowl Food

Fish & Chip Baskets

Asian Chicken & Noodle Salad

Lamb Rogan Josh

Thai Chicken Curry

Creamy Garlic Prawns

Penne Pasta with Napolitana Sauce

## Dessert Canapés

White & Dark Chocolate Shots

Rich Chocolate Mousse

Wild Berry Panna Cotta

Lemon Meringue Tart

Crème Brulee Spoons

Chocolate Ganache Tart

Banana Caramel Tart

## Finger Food Platters

Mushroom Arancini Balls

Cajun Wedges with Sour Cream & Sweet Chilli Sauce

Cocktail Sandwiches

Cocktail Pies, Pasties & Sausage Rolls

Mini Quiche (including vegetarian option)

Tandoori Chicken Skewers with Raita