



St Mark's College

Weddings

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. Perfect for an intimate reception for up to 50 guests or a cocktail-style function for up to 120.

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 opens out on to an attractive courtyard with pond feature, perfect for pre-drinks and canapés.

Walkley Gardens

Set beneath the magnificent spires of St Peter's Cathedral and in front of historic Downer House, Walkley Gardens offers a beautiful garden setting for your wedding ceremony.

*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.

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 event requirements.

Inclusions & Decorations

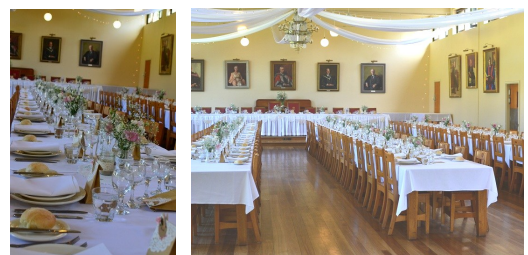
Venue hire includes standard room set-up, white table linen, skirted bridal and cake table and complimentary use of AV equipment including lectern, microphone and portable PA system. The College also has a cake knife for use if required.

Wedding decorations packages are not included in the venue hire, other than those items specified above. You are welcome to engage external suppliers for your event decorations such as chair covers, centrepieces and flowers.

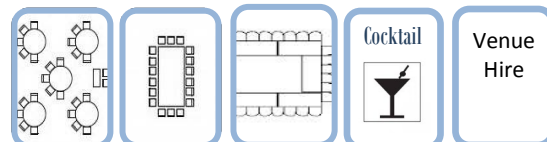
Access to the venue for delivery and set-up of decorations is to be arranged in advance with the event co-ordinator.

Ceremony venue hire includes up to 50 white plastic function chairs, signature table and access to the College gardens for wedding photography.

The College does not supply aisle carpets, plinths or floral arrangements for ceremonies, however you are welcome to arrange these items with external suppliers. Access to the venue for delivery and set-up of decorations is to be arranged in advance with the event-co-ordinator.



Min. Numbers



| | 30 | 50 | 30 | 25 | 120 | \$350 |
|----------------------------|-----|----|-----|----|-----|--------|
| Ballroom | | | | | | |
| Dining Hall* | 80 | - | 210 | - | 300 | \$1000 |
| Walkley Gardens - Ceremony | n/a | - | - | - | 150 | \$350 |

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

www.stmarkscollege.com.au

Wedding Menu Packages

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 |
| <i>All formal dining packages include self-service filter coffee and selection of teas</i> | | |
| Additional Selections: | Cheese Plate | \$4pp |
| | Alternate drop in any course | \$4pp |
| | Choice in any course | \$5pp |



Pricing is for a 4 hour function. Where service extends beyond this time an additional hourly charge will apply

Cocktail

| | Selections | Casual | Formal | Premium |
|--|---|--------|--------|---------|
| 1 Hour Light Cocktail | 3 | \$26pp | \$30pp | \$34pp |
| 2 Hour Light Cocktail | 4 | \$31pp | \$35pp | \$39pp |
| 3 Hour Substantial Cocktail (min 40 people) | 6 canapé selections from the Formal Menu 2 Bowl Food selections from the menu 2 Dessert canapé selections from the menu | | | \$50pp |

Pricing allows for around 4 pieces per canapé selection



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

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

Formal

Mini Beef Burgers
Corn Blini 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

Premium

Fresh Oysters with Red Wine Vinaigrette
Oysters with Bacon & Balsamic Vinegar
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