Charles Sturt University is committed to excellence in complete function and conference service. Bathurst campus boasts a comprehensive event planning service, a wide variety of function and conference venues and accommodation styles ranging from student to corporate. Bathurst Campus is located just over two hours from Sydney, in a lush rural setting at the base of the famous motor racing circuit – Mount Panorama.

Our staff are experienced hospitality professionals priding themselves on ensuring your wedding reception is a success for all concerned.

Accommodation is offered in the very comfortable Centre for Professional Development (CPD) 32 unit motel suites. We are able to offer a range of menus for either formal or informal dining and have packages tailored to suit your requirements.

Inquiries can be made directly to the Event Booking Office.

Thankyou for considering Charles Sturt University for your Wedding Reception.

If you would like to view any of our venues or would like to discuss your function requirements with us, please contact the Event Booking Office on 6338 6999.
WEDDING RECEPTION VENUES

(Prices listed below include GST)

Weddings may be held at either two locations:
• James Hardie Dining Room
  overlooking Mount Panorama

• The Grand Dining Room
  the larger of the two venues.
  Full service is available at both locations

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<thead>
<tr>
<th>ROOM</th>
<th>With Dance Floor</th>
<th>Without Dance Floor</th>
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<tbody>
<tr>
<td>James Hardie Dining Room</td>
<td>Sit Serve 110</td>
<td>Sit Serve 140</td>
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<td></td>
<td>Buffet 80</td>
<td>Buffet 110</td>
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<th>ROOM</th>
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<tbody>
<tr>
<td>Grand Dining Room</td>
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<td>Buffet 300</td>
<td>Buffet 350</td>
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The numbers above are indicative, depending on floor plan.

A choice of round or square tables is available.
ASSORTED PLATTERS
Our platters are beautifully presented and delivered with cocktail napkins ready to serve

**Cheese, Cabanossi, Jatz and Dip**
(20 portions per platter)
External $44.00

**Fruit Platter**
(10 portions per platter)
Rockmelon, honeydew, watermelon, strawberries, kiwifruit, grapes
External $35.20

**Cheese Platter**
(10 portions per platter)
A selection of CSU cheeses, dried fruit and water crackers
External $49.50

**Cheese & Fruit Platter**
(10 portions per platter)
A selection of CSU cheeses, seasonal fruits and water crackers
External $55.00

**Antipasto Platter**
(20-25 portions per platter)
Sliced cured meats, marinated fetta, beetroot dip, char grilled Vegetables, marinated olives
External $77.00

**Gourmet Dips & Bread Selection**
(20-25 portions per platter)
Crispy Turkish bread, toasted tortillas, mini toast, pumpernickel, Beetroot and garlic dip, creamy basil pesto dip, hommos, roasted Pumpkin and parmesan dip
External $38.50

**Hot Finger Food Platter**
(10 portions per platter)
Yumcha, cocktail pies, spinach and cheese triangles, crispy chicken strips, dipping sauces
External $44.00
ASSORTED PLATTERS (Continued)

Our platters are beautifully presented and delivered with cocktail napkins ready to serve

**Tomato and Basil Bruschetta Platter**
(20 portions per platter)
Crispy turkish bread pieces accompanied with tomato and basil salsa
Internal $25.00
External $27.50

**Cold Canapés**
(20 portions per platter)
Assorted Gourmet Selection, perfect for pre dinner catering
External $110.00

**Wedges with Sour Cream and Sweet Chilli Sauce**
(10 portions per platter)
External $22.00
COCKTAIL RECEPTION continued

If your event requires a smaller menu for cocktail food the following selections are available.

**PRE-DINNER HOT FINGER FOOD**

Function option only

External $1.20 per piece

Yumcha (includes 1 x samosa, 1 x spring roll and 1 x steamed dim sim per serve)
Crispy Chicken Strips (2)
Calamari Chips (2)
Spinach & Ricotta Triangles (1)
Mini Lemon Pepper Chicken Kebabs (1)
Mini Honey Soy Chicken Kebabs (1)
Prawn Money Bags (1)
Mini Quiche Lorraine (1)
Assorted Cocktail Pies (1)(chicken and corn, lamb and mint, savoury beef, roast vegetable, steak and mushroom)

All finger food is served with dipping sauces

This is a delivery service only. If staff is required to serve, or set up a venue, an additional cost per staff member per hour will be charged (minimum of 3 hours)

Conditions apply
COCKTAIL RECEPTIONS

These packages are perfect for all occasions. It is designed to complement any event from informal social gatherings and celebrations to formal wedding cocktail receptions.

CSU Cocktail Package One
(Minimum 50 people)

Internal $19.00p.p
External $21.00p.p

This package includes finger food @ 8 pieces per person and a stand up fork dish. Recommended for 2 hour duration,

Choose four varieties from the following:
- Chicken crispy strips (2)
- Yumcha (spring roll, samosa and dim sim)
- Spinach and cheese triangles
- Calamari chips
- Cocktail pies
- Mini quiche
- Wedges with sour cream and chilli
- Tomato and basil Bruschetta
- Mini chicken or beef kebabs

Choose two from the following fork dishes:

Hot
- Pad Thai
- Thai green chicken curry with basmati rice
- Beef mussaman curry with steamed rice
- Beef strips in a creamy cognac sauce served with buttered noodles
- Hokkien noodles with cashew chilli chicken
- Butter chicken with steamed rice
- Penne cabonara
- Spaghetti marinara
- Pumpkin and coconut curry with basmati rice

Cold
- Asian crispy noodle salad with tofu (vegetarian)
- Chicken caesar salad
- Thai beef salad
- Prawn and mango salad
- Warm roasted vegetable salad with fetta (vegetarian)
- Warm lamb and fetta salad
COCKTAIL RECEPTIONS continued

CSU Cocktail Package Two
(Minimum 50 people)
This package includes finger food @ 8 pieces per person and a stand up fork dish.
Recommended for 2 hour duration,

Choose four varieties from the following:
Mini chicken caesar on crispy toast
Sushi rolls
Oyster spoons
Cherry bocconcini on turkish bread
Crispy prosciutto with cream cheese and date on baguette
Tempura prawns
Prawn money bags
Yumcha
Salt and pepper squid
Caramelised onion and beef tarts
Marinated olives
Chilli and lemongrass chicken skewers
Goats cheese frittata with chilli jam
Lamb cutlets marinated in olive tapenade

Choose two from the following fork dishes:
Hot
Pad Thai
Thai green chicken curry
Beef mussaman curry
Beef strips in a creamy cognac sauce
Hokkien noodles with cashew chilli chicken
Butter chicken
Penne cabonara
Spaghetti marinara
Cold
Asian crispy noodle salad
Chicken caesar salad
Thai beef salad
Prawn and mango salad
Warm roasted vegetable salad with fetta
BUFFET MENUS

JAMES HARDIE BUFFET (HOT)
(minimum of 30 people)
Internal $30.00p.p
External $33.00p.p

Choose four from the following mains:
Beef medallions with wild mushrooms and creamy cognac sauce
Crispy pork with asian greens
Beef lasagne
Salt and pepper calamari
Marinated chicken thigh pieces (served hot or cold)
Pumpkin Ravioli with pesto cream sauce
Butter chicken
Minted lamb legs
Beef massaman curry
Hokkien noodles with chicken and cashew nuts in peanut sauce
Seafood medley with creamy ouzo sauce
Extra main $3.00p.p

Choose one from the following sides:
Bacon and cheese potato bake
Roasted root vegetable medley
Wedges
Fried rice
Extra side $2.00p.p

Choose two from the following salads:
Pumpkin, prosciutto and cardamom pod salad
Crispy noodle salad
Marinated fetta and watermelon salad
Greek salad
Caesar salad
Baby spinach, orange and pine nut salad
Extra salad $2.00 p.p

Choose two from the following desserts:
French apple tart
Chocolate malt cake
Caramel sin
Berry cheesecake
Pavlova
Extra dessert $2.00 p.p

The buffet also includes gravy, condiments, seasonal vegetables, bread rolls, seasonal fruit salad and whipped cream, tea and coffee
BUFFET MENUS continued

JAMES HARDIE BUFFET (COLD)
(minimum of 30 people)
External $33.00 p.p

Choose four from the following mains:
Bacon and herb quiche
Chicken and mushroom frittata
Rice stuffed vine leaves
Lemon grass and lime fish patties with dipping sauce
Sliced Mediterranean meats
Char grilled chicken thigh fillets with satay dipping sauce
Sliced cheese selection
Sliced turkey platter
Fresh prawn platter
Extra main $3.00 p.p

Choose three from the following salads:
Roasted pumpkin and crispy prosciutto salad with creamy cardamom dressing
Crispy noodle salad with sweet soy and chilli dressing
Marinated fetta, olive and watermelon salad
Greek salad
Caesar salad
Baby spinach, felafel, mandarin and pine nut salad
Extra salad $2.00 p.p

Choose two from the following desserts:
French apple tart
Chocolate malt cake
Caramel sin
Berry cheesecake
Pavlova
Extra dessert $2.00 p.p

The buffet also includes a selection of crusty rolls, condiments, seasonal fruit salad, whipped cream, tea and coffee.
DINNER PACKAGES

Two courses
External $38.50 p.p.

Three courses
External $49.50 p.p.

ENTRÉE
Salt and Pepper Calamari served with crisp asian noodle salad
Smoked Salmon Wonton Stack thinly sliced smoked salmon, crème fraiche, capers, spanish onion &
mascuniel sandwiched between crispy wonton wrappers
Middle Eastern Spiced Lamb char-grilled lamb fillets marinated in a blend of middle eastern spices, served
with a cous cous timbale studded with dried fruits, nuts & fresh herbs accompanied by spiced yoghurt dressing
Simple Antipasti marinated truss tomatoes and boconccini mozzarella served with garlic turkish crouton
(vegetarian)
Sweet Potato and Parmesan Risotto smooth and creamy traditional risotto with puréed sweet potato and
freshly grated parmesan cheese (vegetarian)
Date and Prosciutto Bruschetta bruchetta topped with date and cream cheese spread, thinly sliced
prosciutto and mango salsa

MAIN
Chermoula Pork Cutlets with Mint Sweet Potato Crust char-grilled pork cutlets marinated in north
african spices, topped with sweet potato mash and fresh mint, then slow oven baked accompanied with seasonal
vegetables
Seasoned Lamb Rump with Roasted Garlic Mashed Potato slow cooked tender lamb rump served
on a bed of creamy garlic mash accompanied with a rich port jus served with seasonal vegetables
Beef Fillet with Honey Baked Prosciutto 250g eye fillet char-grilled medium, served with an individual
potato, pumpkin & caramalised onion bake and topped with honey baked prosciutto
Seared Salmon with Hollandaise Sauce on Wasabi Mash seared salmon steak with lightly spiced
wasabi potato mash finished with zesty pickled ginger hollandaise served with seasonal vegetables
Char-grilled Vegetable Lasagne char grilled vegetables layered between lasagne sheets, ricotta cheese and
capsicum coulis, served with fresh rocket leaves and parmesan cheese (vegetarian)
Chicken and Mushroom Wellington light puff pastry filled with tender chicken breast and mushrooms,
accompanied with a creamy cognac sauce

DESSERT
French Apple Tart with Traditional Crème Anglaise layered fresh apple with a rich almond paste
baked on a sweet pastry base served with crème anglaise
Caramel Sin Mud Cake rich moist mud cake, layers sandwiching smooth caramel filling masked with
ganache, topped with caramel swirls
Choc Mint Tart smooth chocolate tart decorated with a duo of chocolate minted rosette and a chocolate stick
Butterscotch and Macadamia Crumble pear and macadamia compote drizzled with butterscotch sauce
and topped with a crunchy golden crust
Strawberry Kahlua and Cream Trifle fresh strawberries marinated in kahlua and sandwiched between soft
sponge and cream
Tangy Citrus Tart citrus curd on a sweet pastry base
BEVERAGE LIST

• **White Wines**

  - *Hardy’s on Premise Chardonnay Semillon* $12.00
    - A lively wine displaying crisp and peach fruit flavours

  - *CSU Chardonnay* $16.00
    - A Bouquet of green apple and peach, the palate is full and soft with prominent melon and stone fruit flavours

  - *CSU Semillon Sauvignon Blanc* $16.00
    - A lifted herbaceous and tropical fruit bouquet, the palate has fresh tropical fruit and grapefruit flavours, good length and a crisp acid finish

• **Red Wines**

  - *Hardy’s on Premise Shiraz Cabernet* $12.00
    - Hardy’s Shiraz Cabernet combines the spicy warmth of Shiraz with the rich, fruity character of Cabernet

  - *CSU Cabernet Sauvignon Merlot* $16.00
    - A lifted rich berry fruit bouquet, the palate has intense blackberry fruit flavours underpinned with well integrated oak and fine velvety tannins

  - *CSU Shiraz* $16.00
    - A medium bodied wine with rich plum and peppery spiced Shiraz fruit flavours, full flavoured soft complex wine

  - *CSU Cellar Reserve Alfresco Rosso* $16.00
    - A fresh fruity Red produced from a blend of free run juice from Grenache, Petit Verdot & Mourvedre grapes. Fresh berry fruit flavours abound, the palate is soft and round with a touch of sweetness
### Sparkling White

<table>
<thead>
<tr>
<th>Bottle</th>
<th>Glass</th>
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<tbody>
<tr>
<td>Hardy’s on Premise Brut Reserve</td>
<td>$12.00</td>
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Carefully blended and matured, this wine displays rich fruit, soft full flavor and complex yeasty characters.

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<thead>
<tr>
<th>Bottle</th>
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<tbody>
<tr>
<td>Hardy’s Sir James Cuvee Brut</td>
<td>$25.00</td>
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Sir James Cuvee Brut is consistent in style with fresh delicate flavours, finishing crisp and dry on the palate.

<table>
<thead>
<tr>
<th>Bottle</th>
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<tr>
<td>Yellowglen Pink (200ml Bottle)</td>
<td>$7.00</td>
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<tr>
<td>Pink by Yellowglen is lively and refreshing</td>
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<tr>
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<tbody>
<tr>
<td>Yellowglen Yellow (200ml Bottle)</td>
<td>$7.00</td>
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<tr>
<td>Yellow is crisp, delicious and full-flavoured</td>
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### Premium Spirits

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<th>Glass</th>
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<tr>
<td>(Bailey’s, Jack Daniels, Scotch, Jim beam, Bundy, Vodka, Gin, Kahula, Brandy, Oyzo, Bacardi, Tequila, Southern Comfort, Malibu &amp; Midori)</td>
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<tr>
<th>Glass</th>
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<tbody>
<tr>
<td>House Spirits Full Nip</td>
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<tr>
<td>½ Nip Spirits</td>
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<tr>
<td>UDL Vodka Pre-mixes</td>
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UDL Varieties - Raspberry, Pineapple, Orange & Green Apple

### Beers

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<th>Bottle</th>
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<tbody>
<tr>
<td>Bottled Beer</td>
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Bottled Beer Varieties - Tooheys New, Old, Extra Dry, Hahn Super Dry, Pils & 4X Gold

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<tr>
<td>Premium Beer (Hahn Premium &amp; James Boag)</td>
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<th>Bottle</th>
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<tr>
<td>Light Beer (Hahn Premium Light)</td>
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### Non Alcoholic Beverages

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<th>Glass</th>
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<tbody>
<tr>
<td>Jug of Soft Drink</td>
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<tr>
<td>Orange Juice</td>
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<table>
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<tr>
<th>Glass</th>
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</thead>
<tbody>
<tr>
<td>Jug of Orange Juice</td>
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