



**UNIVERSITY HOUSE**  
THE AUSTRALIAN NATIONAL UNIVERSITY

# Events

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# Hello

University House is a heritage listed 1950's hotel and event space located in the heart of the Australian National University. Steeped in tradition and ceremony, The House is the perfect place to hold any event.

The House is surrounded by some of the most beautiful outdoor spaces of tranquil gardens and iconic sculptures. Offering both private courtyards and water features, our light filled event spaces, with floor to ceiling windows, wrap themselves around the garden, inviting the outside in.

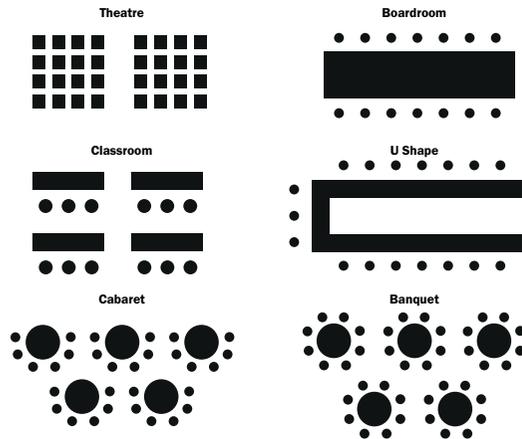
Our seasonal menus reflect the setting - fresh and innovative. Select from one of our packages, or work with our events team to create an event with your own personal touch.

With over 10 unique function rooms to choose from, you can create an event suited to your expectations and budget. Our events team look forward to ensuring the success of every event.





# Our venues



Event space	Dimensions	Height	Theatre	Banquet	Cabaret	Classroom	Boardroom	U shape	Cocktail
Great Hall	26m x 10m	20m	275	170	119	90	50	40	350
Common Room	24m x 10m	4m	140	120	84	60	40	45	250
Drawing Room	14m x 4.8m	3.5m	70	40-50	42	36	40 no screen	30	80
Seminar Rooms	5m x 3.8m	3.5m	40	N/A	18	18	20	18	20
Stanner Room	9m x 5m	3.5m	20-25	N/A	N/A	15	16	16 other tables	N/A
Scarth Room	18m x 5m	3.5m	60	N/A	N/A	35	50	40	80
Fellows Room	11.8m x 4m	3.5m	25	N/A	N/A	15	18	N/A	25
Torrance Room	8.9m x 4m	3.5m	20	N/A	N/A	15	16	16	15
Joplin Room	8.9m x 4m	3.5m	N/A	N/A	N/A	N/A	12	N/A	N/A
Forrest Room	8.7m x 3.7m	3.5m	N/A	N/A	N/A	N/A	18	N/A	10

From industry conferences and office social events, to confidential business meetings; we have a venue for every event. All of our rooms offer flexible layouts and state of the art audio-visual (AV) equipment:

All rooms with the delegate package include the following standard AV equipment:

- Wifi
- Whiteboard
- Lectern and microphone
- Data projector and screens (additional charge for the Great Hall)

Additional items by request:

- Laptop
- Flip charts
- Roving microphone
- Electronic whiteboard
- Conference phone





# Our location

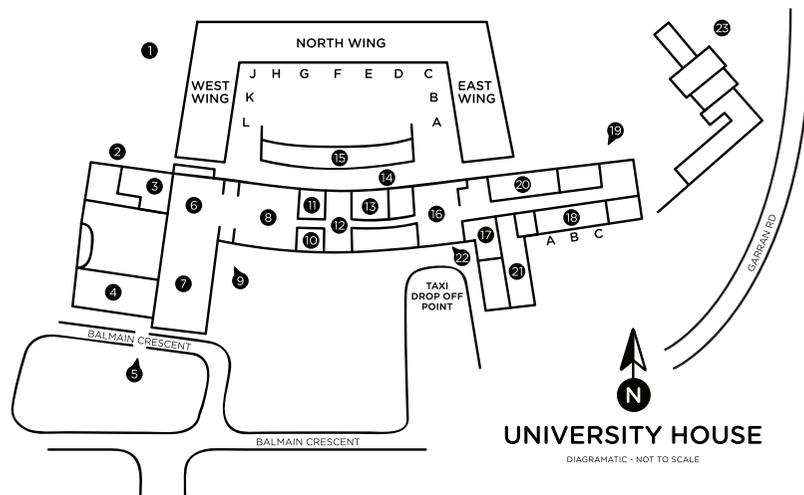
University House is in the heart of Canberra - Australia's capital city.

From here it's an easy walk, bike ride or drive to some of Australia's most significant political and cultural institutions. ANU sits on the edge of Lake Burley Griffin, where buildings such as Australian Parliament House, The National Library and the National Gallery of Australia are located.

Free parking is available for hotel guests in addition to limited free parking for up to 90 minutes for event visitors. All other areas on campus are paid parking using the CelloPark app (Monday-Friday, 8.30am-5pm).

On our doorstep lies the city centre, offering some of the best restaurant and shopping experiences Canberra has to offer.

University House is a heritage listed 1950s building, which is currently undergoing refurbishment. Both the event spaces and accommodation feature original Fred Ward furniture and natural light. The majority of rooms overlook the stunning gardens, which wrap around the house.



- 1 FELLOWS GARDEN
- 2 ENTRANCE TO FELLOWS CAFE & BAR
- 3 BOFFINS RESTAURANT
- 4 STANNER & SCARTH ROOMS
- 5 ENTRANCE TO STANNER & SCARTH ROOMS
- 6 HALL FOYER
- 7 MAIN HALL
- 8 COMMON ROOM
- 9 FRONT ENTRANCE TO BOFFINS, MAIN HALL & COMMON ROOM
- 10 JOPLIN ROOM
- 11 TORRANCE ROOM
- 12 LIBRARY
- 13 FELLOWS ROOM
- 14 TERRACE
- 15 FISH POND
- 16 HOTEL RECEPTION
- 17 BUSINESS CENTRE
- 18 SEMINAR ROOMS A,B,C
- 19 MEETINGS ROOM CARPARK ENTRANCE
- 20 TOILETS
- 21 DRAWING ROOM
- 22 MAIN ENTRANCE
- 23 CARPARK ENTRY



# Delegate Packages

Our dedicated events team can tailor a package to suit your needs, or for ease, select one of our day delegate packages. The packages are for a minimum of 20 people and include standard audio visual equipment.

## Winter Graduate Package \$68pp

- Arrival tea, coffee and iced water
- Morning and afternoon tea with chef's selection of one sweet, one savoury and one healthy item
- Assorted baguettes, wraps and one salad or soup
- Fresh whole fruit
- Standard AV and wifi
- Venue Hire

## Winter Masters Package \$78pp

- Arrival tea, coffee, juice and iced water
- Morning and afternoon tea with chef's selection of one sweet, one savoury and one healthy item
- Individual winter pies, assorted warm savoury tarts, salad or soup
- Fresh whole fruit
- Standard AV and wifi
- Venue Hire

*ANU and Government rates available.*

All prices are for Monday to Friday. A service surcharge of 10% on Saturday and 25% on Sunday will be incurred.





# Breakfast

## Continental 24pp

- Chilled orange juice
- Selection of sliced seasonal fruits
- Selection of yoghurts
- Selection of cereals *(GF cereals available on request)*
- Whole, skim and soy milk
- Bakery Basket-croissants, Danish pastries, muffins
- Whole meal and white bread *GF bread available on request*
- Assortment of Australian preserves
- Freshly brewed coffee, tea and herbal infusions

## Country Style Buffet 32pp

- Chilled orange juice
- Bakery Basket-croissants, Danish pastries, muffins *(GF bread available on request)*
- Selection of sliced seasonal fruits
- Assortment of Australian preserves
- Freshly brewed coffee & tea & herbal infusions

Select any FIVE of the following:

- Double smoked bacon rashers *GF, DF*
- Pepper grilled tomato *GF, DF, Vegan*
- Pan fried button mushrooms *GF, DF, Vegan*
- Breakfast beef chipolata with tomato relish *GF,DF*
- Lamb & rosemary chipolata with tomato relish *GF,DF*
- Scrambled eggs with chives *GF*
- Spinach & corn frittata *GF*
- Crispy hash browns with tomato sauce
- Pancakes with maple syrup & berry compote *GF crepes available*
- Roast breakfast fingerling potatoes with lemon thyme *GF, DF, Vegan*
- Five bean cassoulet with parsley *GF, DF, Vegan*

*Tailor-made plated breakfast menus are also available on request*

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## Morning & Afternoon

- Freshly brewed coffee, assorted teas 4
- Continuous freshly brewed coffee, assorted teas 15
- Half day freshly brewed coffee, assorted teas 7.5

### Refreshment selections

- Freshly baked house made cookies 4
- Mixed platter of freshly baked pastry slices, cakes & mini muffins 6
- Gourmet selection of mini cakes and tarts served with cream & berry compote 14
- Mini quiche ('mushroom & pinenuts' OR 'cheese & bacon') 4
- Sliced seasonal fruit platter (serves 10) 60
- Assorted friands *GF* 4
- Freshly baked fruit scones, with whipped cream & conserves 5
- Small serve closed sandwiches 7
- Finger sandwiches 9.5
- Chilled fruit juices (orange, apple or pineapple) per jug 10

### Additional platters (serves 10)

- Australian cheese, crackers & seasonal fruit 90
- Crudite Platter of fresh cut vegetables & dips 60
- Antipasto platter of cured meats, olives & chargrilled vegetables 90
- Dips platter with assorted breads 60
- Sliced seasonal fruit 60

## Working Lunch

- Mixed Club 21
  - Traditional closed sandwiches filled with assorted fillings
  - Selection of fruit
  - Tea & coffee

- Assorted wraps 21
  - Gourmet selection of wraps (tomato, spinach & multigrain) filled with assorted fillings
  - Selection of fruit
  - Tea & coffee

- Mixed Duo served 50/50 23
  - Selection of flour tortillas & turkish bread filled with assorted fillings
  - Selection of seasonal fruit
  - Tea & coffee

*The Chef will prepare separate meals for all the dietary restrictions with prior notice.  
Gluten free sandwiches are also available on request.*

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## Graduate Canapes

4 items - 18pp  
Minimum of 20 guests

- Vegetable spring rolls with sweet chilli sauce *V*
- Vegetable curry samosas with cucumber yoghurt *V*
- Premium party pies with tomato sauce *V available*
- Three cheese & pumpkin roll with tomato sauce *V*
- Prawn twisters with lemon aioli
- Calamari on sugar cane *GF*
- Corn & roast capsicum tart *V, GF on request*
- Gourmet vegetable mini pizza *V*
- Ham & pineapple mini pizza

## Substantial Canapés

5 items - 32pp  
Minimum of 20 guests

- Seafood basket of crumbed white fish, prawns & calamari with grilled lemon
- Butter chicken with fragrant basmati rice *GF*
- Stir fried vegetarian noodle boxes *V, GF, Vegan on request*

## Masters Canapés

5 items - 25pp  
Minimum of 20 guests

### Cold

- Smoked salmon & dill mousse tartlet *GF on request*
- Vegetarian hoisin rice paper roll *V, GF, Vegan*
- Double brie crouton with truffled honey & quince *V, GF on request*
- Prosciutto wrapped grilled asparagus *GF, DF*

### Hot

- Garlic & parsley crumbed king prawn with tartare sauce
- Tempura fish cocktail with lime aioli
- Crabnet spring roll with chilli soy
- Thai fish cake with lemon mayo
- Lamb samosa with mint yoghurt
- Chicken Wellington with tomato sauce
- Italian Tuscan roll with bbq sauce
- Bluecheese & caramelised onion arancini *V*
- Sweet potato & cashew empanada *V*

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# Buffet Lunch & Dinner

The buffet includes, three hot main dishes, one hot side, one cold side, tea and coffee (minimum of 20 guests). 48 pp

Additional buffet dish per person	7.5pp
Additional side dish per person	4.5pp
Dessert selection of mini cakes and tarts	14pp

Select any THREE of the following buffet dishes:

- Chicken, leek & camembert pies with Pommery mustard mash
- Beer battered whiting, thick cut chips, lemon aioli
- Oven baked beef lasagne with parmesan cheese
- Chargrilled beef steak, caramelised onion, jus de roti *GF, DF*
- Roast chicken with pickled fennel salad *GF, DF*
- Paprika chicken cutlet with thyme port jus *GF, DF*
- PeriPeri spiced lamb rump, kidney bean casserole *GF, DF*
- Pan fried salmon with wilted rocket, caper butter *GF, DF on request*
- Lemon basil barramundi with pickled ginger salsa *GF, DF*
- Fried rice with Asian greens and baby prawns *DF, GF on request*
- Spinach & ricotta tortellini, tomato, oregano *V*
- Moroccan chickpea, corn & carrot stew served with steamed rice *GF, DF, V*
- Pumpkin gnocchi with baby spinach, mushrooms and artichokes *V*

Hot selection side dishes

Select any ONE of the following:

- Sea salt roasted potatoes with olives & beetroot *GF, DF, Vegan*
- Herb baked kipfler potatoes with chorizo *GF, DF*
- Pommery mustard mash potato *GF, DF on request*
- Asian style stir fried vegetables *DF, GF on request*
- Steamed vegetable panache with basil oil *GF, DF, Vegan*

Cold selection side dishes

Select any ONE of the following:

- Baby cos, crispy prosciutto, garlic croutons, shaved parmesan, lemon aioli
- Tuna salad, baby potato, green beans, semi-dried tomato, arugula *GF, DF*
- Caprese salad with olive oil & balsamic *GF*
- Greek salad with feta, kalamata olives and herb dressing *GF*
- Ratatouille salad, roast pumpkin, basil, garlic croutons *DF, Vegan, GF on request*
- Smoked salmon, rocket and baby caper salad, citrus vinaigrette *GF, DF*

Buffet meals are accompanied by:

- Mixed leaf salad with dressing
- Ovenbaked sourdough rolls
- Selection of sliced seasonal fruits
- Freshly brewed tea & coffee

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# Banquet Lunch & Dinner

Minimum of 20 guests

2 Course alternate Set Menu 65

3 Course alternate serve 75

*Includes tea & coffee*

## Entrées - Sea

- Smoked salmon rotolo, marinated prawns, celeriac remoulade, crisp sourdough *GF on request*
- Seared scallops, green beans, witlof, crisp pancetta, warm mustard vinaigrette *GF, DF*
- Cured salmon gravalax, pencil asparagus, confit potato, avruga, brioche crumbs *GF, DF on request*
- Blue Swimmer Crab ravioli, coriander-miso broth, seaweed salad, pickled daikon

## Land

- Confit pork belly, cauliflower puree, raisins, shaved fennel, bell radishes *GF*
- Chicken & pesto roulade, crumbed gorgonzola, chive & truffle dressing
- Char Siu duck, orange segments, candied walnuts *GF, DF*
- Seared lamb loin, grilled red capsicum and zucchini, minted pea puree & cherry tomatoes *GF*
- Antipasto of Jamon Serrano, marinated feta, chargrilled veg, olives, confit heirloom tomatoes *GF, DF, Vegan on request*

## Vegetarian

- Goats cheese & leek fondue tart, roast beetroot, pear chutney, shiraz reduction

## Main Courses - Sea

- Seared salmon, saffron risotto, capsicum & onion piperade *GF, DF on request*
- Baked ocean perch, prawn & pea mash, tomato basil salsa *GF, DF*
- Pan fried barramundi, red skin roast potatoes, lemoncello butter sauce

## Land

- Slow cooked corn fed chicken, mushroom confit, olive mash, bush tomato chutney, jus *GF, DF on request*
- Medium rare beef tenderloin, duo potato roast, confit cherry truss tomato, sautés peck jus *GF, DF*
- Braised Wagyu beef cheek, garlic mustard mash, baby tomato fondue, reduction jus *GF, DF on request*
- Roast duck, steamed bok choy, soft polenta, orange hoisin sauce *GF, DF on request*
- Chargrilled lamb rump, rosemary fingerling potatoes, shiraz jus *GF, DF*
- Wild mushroom risotto, tempura zucchini flower, shaved pecorino, herbs *Vegan on request*
- Asparagus & shallots ravioli, pumpkin puree, baby tomatoes, grana padan *V*

## Desserts

- Chocolate profiterole mousse cake
- Orange Brulee tart
- White & dark chocolate mousse cake
- Baked berry cheesecake
- Mango & coconut bavaois
- Flourless chocolate & hazelnut pudding *GF*
- Raspberry chocolate fondant Gateauxopera
- Flourless orange & almond cake *GF*
- White chocolate & Baileys charlotte

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# Functions Wine List

## White Wines

University House Semillon/Chardonnay <i>Tyrrell's Hunter Valley, NSW</i>	26
Baby Doll Sauvignon Blanc <i>Marlborough NZ</i>	29
Longview Whippet Sauvignon Blanc <i>Marlborough, NZ</i>	30
Wilson Vineyard Riesling <i>Watervale, SA</i>	32
Dal Zotto Pinot Grigio <i>King Valley, VIC</i>	29
Mountadam Chardonnay <i>Eden Valley, SA</i>	32
House Sparkling <i>Hunter Valley, NSW</i>	26
Taltarni T Series <i>Pyrenees, VIC</i>	35
De Perriere blanc de blanc <i>Burgundy, France</i>	29

## Red Wines

Shiraz/Cabernet <i>Tyrrell's Hunter Valley, NSW</i>	26
Teusner Riebke Shiraz <i>Barossa Valley, SA</i>	33
Chapel Hill The Parson Shiraz <i>Mc Laren Vale, SA</i>	37
Stick Pinot Noir <i>Yara Valley, VIC</i>	32
Round Two Cabernet Sauvignon <i>Barossa Valley, SA</i>	28
Paxton Tempranillo <i>Mc Laren Vale, SA</i>	32

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