# 2023-2024 CONFERENCE COMPENDIUM

## UH@COMMONS

# VENUE INFORMATION

Welcome to UH@Rimmer Events Room, proudly managed and operated by University House where you will find passionate hospitality professionals committed to your event experience.  Our unique venue is conveniently situated within the Australian National University and is only 15 minutes from Canberra airport, a 5 minute walk from the CBD and within walking distance of Canberra city's major landmark attractions.

From a corporate meeting setup to an exclusive event, we will work with you every step of the way to create an event suited to your needs and budget.

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

Please feel free to contact our events team for a more detailed quote or assistance in building your event!

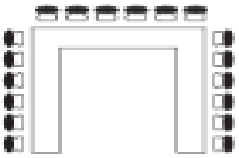
Note: (University House is currently operating at our temporary premises on 3 Rimmer Street, due to repairs and renovations until further notice.)

COVID-19
Simple things you can do to protect yourself & help stop the spread of novel coronavirus
Cover your coughs & sneezes
Wash your hands well & often
If you feel ill, stay in your room & notify residence staff
MOUNT FRANKLIN

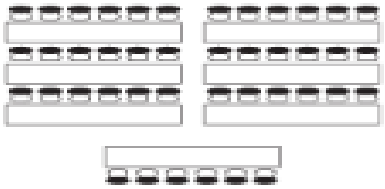
## SEATING OPTIONS

Theatre

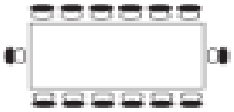
U-shape



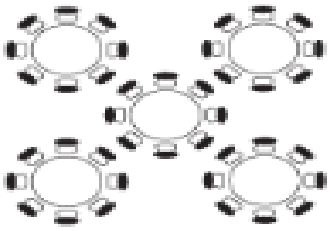
Classroom



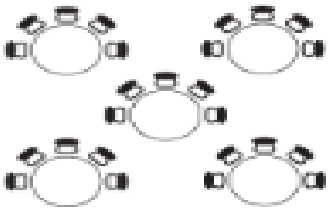
Boardroom



Banquet



Cabaret



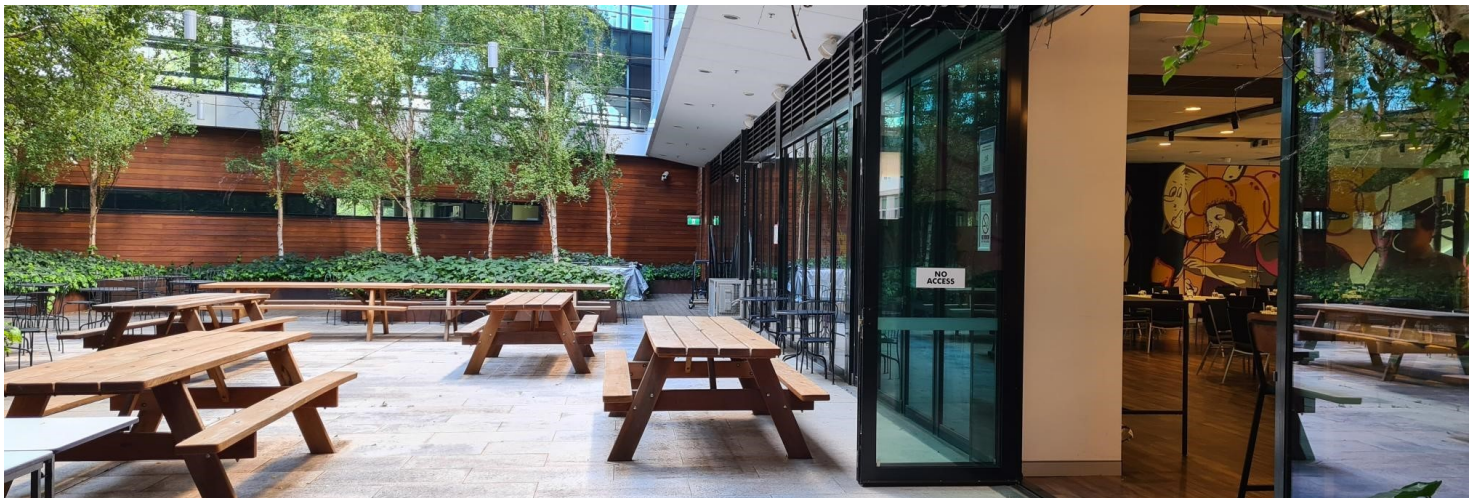
## CAPACITIES

| | Theatre | Banquet | Cabaret | Classroom | Boardroom | U-shape | Cocktail |
|---|---|---|---|---|---|---|---|
| **CONFERENCE ROOM— UH@COMMONS** | 100 Pax | 80 Pax | 54 Pax | 36 Pax | 40 Pax Double Boardroom | 30 Pax | 100 Pax |

## PARKING

There are several parking options available around UH@Rimmer. No free of charge parking is available however an interactive online campus map is available, along with PDF versions you can download and print.

COVID-19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## CONFERENCE PACKAGES

### CHEF SELECTION PACKAGE **$41.00 PER PERSON**

- All Day tea & coffee
- Morning tea (2 items chef selection— See menu)

**LUNCH**

- Sandwiches & wraps (1 per person) - white bread
- Garden salad
- Whole fruit
- Afternoon tea (2 items chef selection)

- **ARTISANAL PACKAGE (GUEST SELECTION)** See menu **$56.00 PER PERSON**
- All Day tea & coffee
- Morning tea (choose 2 items from our house made selection)

**ARTISANAL LUNCH SELECTION**

- Three Mills artisanal sourdough sandwiches / ciabatta (1pp)
- 1 X Premium salads
- Individually served fruit platter
- Afternoon Tea (choose 2 items from our house made selection)
- Add soup to your meal **$10.50 PER PERSON**
- **PREMIUM PACKAGE** See menu **$72.00 PER PERSON**
- All Day tea & coffee
- Morning tea (2 items from house selection)

**COLD PREMIUM LUNCH** **OR** **HOT PREMIUM LUNCH**

- Sushi selection - chicken, salmon, avocado
- Banh Mi—pork belly with kewpie mayonnaise, siracha, cucumber, carrot & coriander
- 1 X Premium salads
- 1 X House made cake
- Individually served fruit platter

- Choice of 2 options from our hot lunch menu
- 1 X Premium salads
- 1 X House made cake
- Individually served fruit platter

- Afternoon tea (2 items from house selection)
- Add soup to your meal **$10.50 PER PERSON**

## PACKAGE UPGRADES

**ARRIVAL TEA & COFFEE** **$4.50 PER PERSON**

**CONTINUOUS TEA & COFFEE** **(max 8 hours)** **$15.00 PER PERSON**

**HALF DAY TEA & COFFEE** **(max 4 hours)** **$8.00 PER PERSON**

**PREMIUM COLD PRESSED JUICE DURING BREAK** **$6.50 PER PERSON**

**STANDARD JUICE DURING BREAK** **$3.50 PER PERSON**

**CONFERENCE ARRIVAL BREAKFAST** **$14.00 PER PERSON**

- Selection of house baked Danishes
- Selection of fruit
- Granola & yogurt
- House made scones, house made jams & whipped cream

**CONTINENTAL WELCOME BREAK** **(choose 1)** **$14.00 PER PERSON**

- House baked Danishes, whole fruit, croissants & house made jams during arrival tea & coffee
- Granola, house baked Danishes, & whole fruit during arrival tea & coffee

**POST-CONFERENCE COCKTAIL** **$17.00 PER PERSON**

- Half hour cocktail function with 2 canapés per person & house wines

## MORNING TEA / AFTERNOON TEA — $11.00 PER PERSON

- Choose 2 items from our house made selection (see menu)

## LUNCH (Chef Selection) — $18.00 PER PERSON

- Sandwiches / wraps (1 per person) - White Bread
- Garden salad
- Whole fruit

## ARTISANAL LUNCH SELECTION — $26.00 PER PERSON

- Three Mills Artisanal Sourdough Sandwiches / Milk Buns (1per person)
- 1 X Premium salads
- Individually served fruit platter

## PREMIUM LUNCH — $34.00 PER PERSON

**(please see page 5 for hot plated meal & buffet options)**

**Cold Lunch Selection**

- Three Mills artisanal sourdough Sandwiches / Milk Buns (1per person)
- 1 X Premium salad
- 1 X side dish
- 1 X House made dessert
- Individually served fruit platter

## BEVERAGE ADD ONS

- Continuous tea & coffee — **$13.00 PER PERSON**
- Tea & coffee per break — **$4.50 PER PERSON**
- Soft beverage—Selection of cold press juices + — **$6.50 PER PERSON**

Premium beverages (Kombucha, flavoured sparkling)

- Soft drink selection (Coca Cola range, individual sparkling water) — **$3.50 PER PERSON**
- Soft drink of juice share carafe (Serves 4) — **$12.00 PER CARAFE**

## PLATED LUNCH / DINNER** (including tea & coffee at the end of the event)

- Two course set menu (choice of entre, main & dessert) See menu **$65.00 PER PERSON**
- Three course set menu See menu **$75.00 PER PERSON**
- Buffet (2 mains, 2 sides, 1 salad & plated dessert) See menu **$50.00 PER PERSON**
- BBQ Dinner (2 mains, 2 sides, 1 salad & dessert) See menu **$50.00 PER PERSON**
- Alternate drop **$5.50 PER PERSON**

## PREMIUM BUFFET DINNER** **$76.00 PER PERSON**

- Platter of assorted cold cuts, cheese & antipasto of seasonal vegetables
- Chef's selection of 2 seasonal salads with assorted dressings
- A selection of 2 hot main dishes
- 2 hot side dishes
- Selection of assorted house made desserts
- Seasonal fruit platter
- Pod coffee with a selection of T2 teas & cold pressed juices

*Add a seafood option to your buffet:*

- 100g smoked salmon **$8.00 PER PERSON**
- 3x natural oysters **$12.00 PER PERSON**
- 125gm cooked prawns **$12.00 PER PERSON**

## LUNCH & DINNER ADD ONS

- Add a side dish **$5.00 PER COURSE/PERSON**
- Add a side salad **$5.00 PER PERSON**
- Sides (choose from our menu selection) **$5.00 PER PERSON**
- Soup **$10.50 PER PERSON**
- House made focaccia **$2.50 PER PERSON**

****Minimum booking 30 people**
**All menu choices and final numbers will be required 10 working days prior to your**

## BREAKFAST

### CONFERENCE ARRIVAL BREAKFAST — $15.00 PER PERSON

- Selection of house baked Danishes See
- Selection of fruit
- Granola & yogurt
- House made scones, house made jams & whipped cream

### BREAKFAST ROLLS — $16.00 PER PERSON

- Fresh milk bun served with grilled bacon & fried eggs
- Fresh baked bagel with smoked salmon, gribiche sauce, rocket
- Pod coffee with a selection of T2 teas & cold pressed juice selection

### STAND UP BREAKFAST (choose 2) — $23.00 PER PERSON

- House made petite quiches
- Basil & pesto frittata
- Ham, cheese & tomato mini croissants
- Sliced seasonal fruit served with low fat yogurt
- House made scones, house made jams & whipped cream
- Pod coffee with a selection of T2 teas & cold pressed juice selection

### PLATED BREAKFAST** (choose 2) — $28.00 PER PERSON

- Poached eggs, avocado soft herbs, Dukkha
- Scrambled eggs on toast, bacon, tomato, mushrooms
- Milk bun egg & bacon roll, aioli, cheddar, & house relish
- House made almond granola, yogurt, fresh berries
- Pod coffee with a selection of T2 teas & standard juice selection

### BEVERAGE ADD ONS

- Continuous tea & coffee — **$13.00 PER PERSON**
- Tea & coffee per break — **$4.50 PER PERSON**
- Soft beverage—Selection of cold press juices + — **$6.50 PER PERSON**

Premium beverages (Kombucha, flavoured sparkling)

- Soft drink selection (Coca Cola range, individual sparkling water) — **$3.50 PER PERSON**
- Soft drink of juice share carafe (Serves 4) — **$12.00 PER CARAFE**

## CANAPES**

Our canapé selection consists of hot, cold & dessert styles. See menu.

- Pre dinner canapés (30 min) (2 pieces per person) **$10.00 PER PERSON**
- 1 hrs canapés (4 pieces per person) **$18.00 PER PERSON**
- 2 hrs canapés (6 pieces per person) **$28.00 PER PERSON**
- Substantial Canapé (1 per person) **$11.00 PER PERSON**

****Minimum booking 30 people**

## LARGE GRAZING PLATTERS

- Cold Canapé platter (30 pieces see menu) **$125.00**
- Charcuterie Selection (Serves 10) **$90.00**
  A selection of cured meats paired with pickles, preserves & fresh bread.
- Mezze Selection (Vegan) (Serves 10) **$70.00**
  A selection of middle eastern dips, preserved vegetables & fresh bread.
- Cheese Selection (Vegetarian) (Serves 10) **$90.00**
  A selection of Australian cheeses with preserves, fresh fruit & lavosh
- Seasonal Fruit Selection (Serves 10) **$60.00**
  Selection of sliced seasonal fruits
- High Tea Style Finger Sandwich Selection (Serves 15) **$95.00**
  Selection of filling options: Salmon & cream cheese, chicken, avocado, curried egg, turkey, cold cuts selection, salad, & vegan options available

## INDIVIDUAL SERVINGS OF PLATTER

See menu

- Charcuterie Selection **$13.00 PER PERSON**
  A selection of cured meats paired with pickles, preserves & fresh bread

- Mezze Selection (Vegan) **$11.00 PER PERSON**
  A selection of middle eastern dips, preserved vegetables & fresh bread

- Cheese Selection (Vegetarian) **$15.00 PER PERSON**
  A selection of Australian cheeses with preserves, fresh fruit & lavosh

- Seasonal Fruit Selection **$7.00 PER PERSON**
  Selection of sliced seasonal fruits

- High Tea Style Finger Sandwich Selection **$9.50 PER PERSON**
  Selection of filling options: Salmon & cream cheese, chicken, avocado, curried egg, turkey, cold cuts selection, salad, & vegan options available

## VENUE HIRE **$550.00**

## TABLE CLOTHS **$11.00 PER TABLE CLOTH**

- Trestle tables - Mandatory
- Round tables - Optional, guest to suggest

## AUDIO VISUALS

- For any Audio visual requirements feel free to touch base with our preferred AV supplier https://eetechnology.com.au/ . No AV is provided at the venue.

# BEVERAGE PACKAGES

## HOUSE PACKAGE (1HR $16.00 2 HR $22.00, 3 HR $27.00)

- WINES
- Tyrrell's Moore's Creek Sparkling NV - Tyrrell's Vineyard, NSW
- Tyrrell's Beyond Broke Road Sauvignon Blanc - Tyrrell's Vineyard; Orange, NSW
- Tyrrell's Beyond Broke Road Shiraz - Tyrrell's Vineyard; Heathcote, NSW

- BEERS
- Bentspoke Morts Gold Lager
- Bentspoke Easy

- SOFT BEVERAGES
- Selection of Cold Press Juice
- Selection of Soft Drinks & Sparkling Water

## PREMIUM PACKAGE (1HR $22.00, 2 HR $27.00, 3 HR $33.00)

- WINES—Choose your selection of 1 Red & 1 White
  Manager's Selection of Canberra based wines.

- BEERS - Choose Any 2
- Bentspoke Barley Griffin
- Bentspoke Morts Gold Lager
- Bentspoke Easy

- SOFT BEVERAGES
- Selection of Cold Press Juice
- Selection of Soft Drinks & Sparkling Water

## NON ALCOHOLIC PACKAGES (1HR $11.00, 2HR $13.50, 3HR $15.50)

- Selection of cold press juice
- Kombucha
- Flavoured sparkling water
- Selection of soft drinks & sparkling water

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