



# *School Formals & Graduations Packages*

## **PACKAGE INCLUSIONS**

Up to 4 hour Function Duration  
Complimentary Soft Drink with all your package  
Tea & Coffee served with Dessert  
White Linen Tablecloths & Serviettes  
Black Chair Covers  
Complete Table Setting  
Choice of Deluxe Centrepieces  
Lectern & Wireless Microphones  
Cake Table  
Dance Floor  
Complimentary on-site Parking  
Set Up & Pack Down of Function  
Function Co-ordinator to plan your event  
Function Manager & Professional Staff throughout your event

\* Minimum spend requirements or room hire fees apply





# Banquet Menu

## Lunch & Dinner Packages

(including continuous 4 hour Soft Drink package, Bread Oil & Salt platter, Tea & Coffee served with Dessert. )

**Two Course** **\$65.00 per person**  
(one Entrée, alternate Main)

**Three Course** **\$78.00 per person**  
(one Entrée, alternate Main, Mini Dessert Towers)

**Three Course** **\$98.00 per person**  
(one Entrée, alternate Main, Mini Dessert Towers,  
4 hour Beau Monde Beverage Package)

### Additional Options

**Additional Pre-Dinner Canapes** **\$6.00 per person**  
(chef's selection of two Canapes)

**Alternate Entrée** **\$3.00 per person**

**Premium Mains from** **\$3.00 per person**

**Plated Dessert** **\$5.00 per person**

**Orange & Apple Juice, Punch** **\$4.00 per person**

## BEVERAGE PACKAGES

Please refer to beverage packages for pricing







## Entrée

### **Tempura Prawn**

rested on mixed salad served with Thousand Island sauce

### **Greek Lamb (GF)**

tomato, Spanish onion, cucumber & feta salad

### **Satay Chicken Skewers**

homemade marinated chicken served with pineapple, cucumber Spanish onion, bean shoots & red capsicum salad with homemade creamy peanut sauce

### **Salt & Pepper Calamari**

rested on roquette, spring onions, fresh chilly & served with lemon & aioli

### **Pumpkin & Sweet Potato Ravioli (V)**

creamy pesto & fresh shaved parmesan

### **Roast Pumpkin Salad (GF & V)**

honey cherry tomatoes, baby spinach, pine nuts, feta, cucumber Spanish onion, red capsicum drizzled with Balsamic glaze

### **Asian Duck Fillet**

slow oven roasted duck fillet with honey cherry tomato kale, cucumber, red capsicum in a honey citron tea & pomegranate molasses

### **Crispy Fish Balls**

fish fillets, creamy mash potato, fresh herbs served with crunchy salad & lime mayonnaise

## Premium Entrée

### **House Special Pork Belly (\$3.00 pp surcharge)**

infused with Asian herbs & served on a bed of apple slaw & drizzled with spiced sticky sauce

### **Tempura Prawns (2) (\$4.00 pp surcharge)**

large light crispy battered prawns with sliced radishes, green soybeans, carrot & mayo

### **Spiced Lamb Cutlets (2) (\$10.00 pp surcharge)**

local Victorian lamb marinated & served with curried Jasmine rice

### **Stuffed Crab Claw (1) (\$6.00 pp surcharge)**

light & fluffy crab & prawn croquette encasing a whole crab served on a bed of tangy light salad







## Mains

### **Barramundi Fillet**

pan fried with herb potato mash, zucchini & carrot, finished with a Spanish mojo verde sauce

### **Massaman Beef Cheek**

sweet potato mash, jasmine rice, peanuts with mild red curry sauce

### **Asian Pork Cutlet (220g)**

Asian infused marinated cutlet with apple & Dijon mustard sauce resting on white beans mash & vegetable

### **Coconut & Kaffir Lime Chicken**

marinated in lime, chilli & coriander served with broccolini & on a bed of jasmine rice with coconut & kaffir lime sauce

### **Chilli & Garlic Chicken Breast**

roasted sweet potato mash, broccolini with coconut Jacqueline sauce

### **Grilled Vegetable Stack**

polenta cake, grilled zucchini, eggplant, peppers feta

### **Oregano & Garlic Chicken**

baby chat potatoes served with seasonal vegetables

## Premium Mains

### **Slow Cooked Beef Short Rib (\$2.00 pp surcharge)**

with seasonal vegetable with Chef's secret sauce

### **Char Grilled Salmon Fillet (\$3.00 pp surcharge)**

on a bed of olive & parsley mash served with seasonal vegetables & caper butter sauce

### **Eye Fillet (\$13.00 pp surcharge)**

homemade rosti, green beans, baked carrots with a choice of Shiraz jus, Diane or Peppercorn sauce

### **Duck Breast (\$6.00 pp surcharge)**

roasted duck fat chat potatoes, green beans with chef's secret sweet & sour sauce

### **Garlic Prawns (6) (\$6.00 pp surcharge)**

spring onion & potato & prawn croquette finished with creamy garlic sauce with a side of broccolini





## *Dessert*

Chef's Selection of mini desserts served on a three-tier stand per table  
(3 varieties)

Additional \$3.00 with 6 varieties

## *Plated Desserts*

Selection of Two  
Additional \$5.00 per person

### **Passionfruit Cream Cheesecake**

Passionfruit cheesecake decorated with passionfruit gel topping

### **Tiramisu**

layers of mascarpone cheese, espresso & marsala wine-soaked Ladyfingers  
dusted with cocoa powder

### **Pecan Pie**

Homemade shortcrust pastry filled with an irresistible  
toasted toffee caramel and packed with nuts.  
Topped with pecan halves and drizzled with dark chocolate

### **Berry Cheesecake**

berry coulis, cream & pastry crisp

### **Sticky Date Pudding**

butterscotch sauce & vanilla ice cream

### **Flourless Orange Cake (GF)**

ricotta cream, orange glaze & orange segments

### **Lemon Tart**

mixed berry coulis, honey whipped crème Chantilly







## Optional Extras

### Celebrational Cakes

**\$ 2.50 per person**

(cakes are cut, platter & place do on each table with side plate & fork)

### Side Dishes

**\$ 7.00 per person**

- Roast Mixed Vegetables
- Baked Cauliflower Cheese
- Greek Salad
- Pumpkin Salad
- Hot Chunky Chips
- Grilled Mushrooms with thyme & garlic
- Honey Glazed Carrots
- Steamed Corn with butter & parsley

Additional Function Room Hire	\$200.00 per hour
Premium Centrepieces	\$10.00 per table
Antipasto Platter	\$100.00 per table (10 guests)
Fruit Platter	\$60.00 per table (10 guests)
Dessert Buffet	\$10.00 per person
Lolly Bar Buffet	\$10.00 per person
Projector & Screen	\$50.00 (photo/video for parties)
White Chair Covers	\$2.00 per chair
Coloured Chair Sashes	\$2.00 per chair
Black Tablecloths	\$5.00 per table
Table Runners	\$5.00 per table
DJ	\$650.00 (4 hours)
Photo Booth	\$650.00 (4 hours)





# *Beverage Packages*

All lunch & dinner packages include 4 hour continuous Soft Drink

## **Beau Monde Package**

4 Hour Package

\$25.00 per person

Beau Monde Selection Sauvignon Blanc, Victoria

Beau Monde Selection Moscato, Victoria

Beau Monde Selection Brut Sparkling, Victoria

Beau Monde Selection Shiraz, Victoria

Carlton Draught & Victoria Bitter

Cascade Light

## **Premium Package**

4 Hour Package

\$32.00 per person

St Hallet's Shiraz, Western Australia

Willow Ridge Merlot, Victoria

Wild Dog Sauvignon Blanc, Victoria

Wild Dog Chardonnay, Victoria

Corona, Crown Lager, Asahi

Carlton Draught & Victoria Bitter

Cascade Light

Juice

## **Spirits Package**

4 Hour Package

\$10.00 per person

(when added to one of the above)  
packages

Johnny Walker Red & Black Label

Smirnoff

Bombay Sapphire

Jim Beam

Jack Daniels

Bacardi

Baileys Irish Cream

Malibu

