

COCKTAIL PARTY

\$76.00 per person



- Choose any eight items from the canapé menu selections
- Four-hour soft drink package
- Includes venue hire (based on minimum numbers)

TWO-COURSE DINNER

\$88.00 per person



- Create your own set menu by choosing any two-courses from the dinner menu selections
- Four-hour soft drink package
- Includes venue hire (based on minimum numbers)



Updated: 7 June, 2023

SCHOOL FORMAL PACKAGE 2023-24

PACKAGE INCLUSIONS

CATERING

- Canapés or Two-Course Dinner
- Four-hour soft drink package
- Alternate placement main course additional \$5.50 per person

SETUP

- Black or white tablecloths
- Red carpet at entry
- Coloured napkins
- Personalised table menus
- Crockery, cutlery and glassware as required
- Dance floor

AUDIO VISUAL

- Lectern and microphone
- Decor lighting for room ambience in a colour of your choice (Theatre only)
- Use of projection package for presentations (Star Room only)
- Use of LED Superscreen and Foyer Plasma screens (Theatre only)

ADDITIONAL VENUE BENEFITS

- Secure venue with dedicated security staff
- Special dietary requirements catered for as registered
- Complimentary car parking for your guests

OPTIONAL EXTRAS

Enhance your School Formal with any of the following add-on items. For further information and pricing, please speak to your Event Planner.

- Non alcoholic punches and mocktails
- Room theming packages
- Chair covers
- Three-course dinner option
- Pre-dinner canapés added to your dinner menu
- Additional canapés for your cocktail party: \$7.50 per item, per person



SCHOOL FORMAL PACKAGE 2023-24

CANAPÉ MENU SELECTIONS

Choose any eight items (total) from the below:

COLD

HOT

- --- Roasted pumpkin & parmesan arancini, basil aioli (GF, NF, V)
- ----Lamb & feta sausage rolls, house-made tomato sauce (NF)
- -Popcorn chicken, chipotle mayo (DF, NF)

SWEET

- --- Nutella profiteroles (V)
- Lemon meringue tarts (NF, V)

DF – dairy free | GF – gluten free | NF – nut free | PB – plant based | S - seafood | V - vegetarian

Terms and Conditions: Packages available between 6:00pm-11:30pm. All prices inclusive of GST, and are valid for Star Room and Theatre events held up to 30 June 2024, on a per person basis (based on a minimum of 100 guests for Star Room and 300 guests for Theatre).



DINNER MENU SELECTIONS

Choose one item per course (entre and main or main and dessert)

ENTRÉE

- --- Cauliflower roasted in spices, rocket, herbs, green goddess dressing (DF, GF, NF, PB)
- Grilled zucchini, capsicum, tomatoes, chickpeas, Salmoriglio dressing (DF, GF, NF, PB)
- Grilled lamb salad, beetroot, provolone, rocket, olives, roasted garlic dressing (GF, NF)

MAIN

- Grilled chicken, polenta fries, grilled corn salsa (DF, GF, NF)
- --- Chicken breast, garlic & thyme potato wedges, broccolini (DF, GF, NF)
- --- Chicken breast with lemon, tomato, potatoes, green beans (DF, GF, NF)
- -Beef fillet, layered potato bake, mushrooms, spinach (GF, NF)
- -Beef fillet, roasted potatoes, carrots, pumpkin, onion (DF, GF, NF)
- -Beef fillet, steamed potatoes, ratatouille, tomato basil sauce (DF, GF, NF)
- Mushroom & ricotta strudel, spinach sauce, parmesan crisp (NF)

DESSERT

- Lemon tart, whipped cream, raspberries (NF, V)
- --- Chocolate mousse cake, strawberry compote, mascarpone (NF, V)
- -Blueberry cheesecake, blueberry sauce (NF, V)
- Salted caramel almond tart, white chocolate ganache (NF, V)

DF – dairy free | GF – gluten free | NF – nut free | PB – plant based | S - seafood | V - vegetarian

Terms and Conditions: Packages available between 6:00pm-11:30pm. All prices inclusive of GST, and are valid for Star Room and Theatre events held up to 30 June 2024, on a per person basis (based on a minimum of 100 guests for Star Room and 300 guests for Theatre).

