



SCHOOL FORMAL PACKAGE 2025-26

COCKTAIL PARTY

\$88.00 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

\$94.00 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: 16 May, 2025

08 8210 6677 | sales@avmc.com.au



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PACKAGE INCLUSIONS

CATERING

- Cocktail party or two-course dinner
- Four-hour soft drink package which includes: mineral water, juice & assorted soft drinks
- Alternate drop main course additional
\$5.00 per person

SETUP

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

AUDIO VISUAL

- Stage & lectern
- Use of projection package for presentations (Star Room only)
- Décor lighting for room ambience in a colour of your choice
- Use of LED Outdoor Superscreen

ADDITIONAL VENUE BENEFITS

- Secure venue with dedicated security staff
- Special dietary requirements catered for if registered in advance
- Complimentary car parking for guests
- Centrepieces (subject to availability)
- Backstage rooms

OPTIONAL EXTRAS

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

- Non alcoholic punches & mocktails
- Room theming packages
- Chair covers
- Three-course dinner option: \$120 per person
- Pre-dinner canapés added to your dinner menu
- Additional canapés for your cocktail party: \$8.50 per item, per person
- DJ



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CANAPÉ MENU SELECTIONS

Select two items from each of the four categories below (eight items total):

COLD

- Rice paper rolls with rice noodles, fresh herbs, sweet chilli sauce DF, GF, NF, V
- Feta, sundried tomato & Spanish onion tartlet NF, V
- Smoked salmon bruschetta with sour cream, chives & dill NF, S
- Assorted house-made sushi DF, GF, NF
- House-smoked chicken breast & avocado point sandwiches DF, NF

HOT

- Lemon myrtle prawn skewers DF, GF, NF, S
- Chicken shumai (dumplings), black vinegar dressing DF, NF
- Spicy Korean chicken strips, gochujang glaze DF, NF
- Cheeseburger slider NF
- Lamb korma pie, house-made coriander & mint chutney NF

VEGETARIAN

- Vegetable spring rolls, sweet chilli sauce DF, NF, PB
- Black bean & jack cheese quesadilla, Mexican salsa verde NF, V
- Popcorn cauliflower, truffled mayo DF, GF, NF, V
- Salt & pepper tofu, spring onion & ginger dipping sauce DF, GF, NF, PB
- Seasoned potato wedges, sweet chilli, sour cream GF, NF
- Pulled BBQ jackfruit slider, chipotle aioli DF, NF

SWEET

- Passionfruit meringue pies NF, V
- Chocolate fudge brownie NF, V
- Apple pie bites, crème caramel dipping sauce NF, V
- Raspberry jam-filled donut NF, V
- Fresh fruit skewers GF, NF, PB

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, & are valid for Star Room & Theatre events held up to 30 June 2026, on a per person basis (based on a minimum of 100 guests for Star Room & 300 guests for Theatre).

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DINNER MENU SELECTIONS

Choose any two courses (entrée and main or main and dessert) to create a set menu.

ENTRÉE

- Grilled lemongrass chicken salad, Asian slaw, pickled vegetables, roasted chilli peanuts, chilli jam DF, GF
- Roast pumpkin ravioli, fried sage butter, shaved parmesan NF, V
- Goat cheese & cos lettuce salad, tomato vinaigrette, herb croutons GF, NF, V
- Grilled lamb, tabouleh salad, hummus & pomegranate molasses DF, NF
- Marinated fetta, roasted cauliflower, almonds, lentil salad, roasted kale, yoghurt dressing GF, V

MAIN

- Crispy skinned salmon, dill gnocchi, torched cherry tomato, salsa verde NF, S
- Spinach & ricotta cannelloni, Napolitana sauce, pesto, parmesan NF, V
- Chicken wrapped in pancetta, cheese risotto, tomato marjoram sauce GF, NF
- Beef fillet, kipfler potatoes, thyme scented mushrooms, charred broccoli DF, GF, NF
- Slow cooked lamb shoulder, sweet potato wedges, glazed shallots DF, GF, NF
- Ratatouille tart, rocket salad, Persian fetta, salsa verde NF, V

DESSERT

- Vanilla panna cotta, hazelnut biscotti, strawberry compote V
- Lemon, lime & orange pudding, mascarpone, orange syrup NF, V
- White chocolate & raspberry swirl cheesecake, fresh raspberries, chocolate ganache NF, V
- Dark chocolate spiced mud cake, steeped figs, whipped ricotta NF, V
- Caramelised pear frangipane tart, roasted almond whipped cream V
- Spiced pineapple upside down cake, sugar glazed macadamias, cinnamon custard V

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