

Royal on the Park SCHOOL FORMALS

2025 - 2026





VENUE SPACES



Sir Charles Kingsford Smith Ballroom

400 guests | 576 m²



Southern Cross Pavilion

80 guests | 146 m²

PACKAGES - Ochool Formals -

PACKAGE 1 \$105 pp

2 Course Meal 3 hrs soft drink package

INCLUSIONS

Venue hire Red carpet on arrival Styled centrepiece Chair cover & sash Personalised menu cards Name place cards Seating plan Stage & dance floor Lectern & sound system Security guard

PACKAGE 2 \$120 pp

3 Course Meal 3 hrs soft drink package

INCLUSIONS

Venue hire Red carpet on arrival Styled centrepiece Chair cover & sash Personalised menu cards Name place cards Seating plan Stage & dance floor Lectern & sound system Security guard DJ

UPGRADES

Mocktail on arrival - \$8 pp | ½ hour canapes on arrival \$20 pp Additional AV | Additional styling elements | Photo-booth | DJ (pricing on request)

Packages are customisable



SAMPLE MENUS



2 COURSES

ENTREÉ

Miso-glazed Pork Belly daikon purée, charred baby bok choy, pickled shiitakes, black garlic jus

Tiger Prawn, Avocado & Crab Tian (gf) dressed greens, mango, pomegranate jewels, pickled cucumber

MAIN

Oven Roasted Chicken Breast (gf) buttered broccolini, colcannon mash, lardons, forest mushroom cream, micro herbs

Pork Rib Cutlet (gf) sweet potato gratin, pumpkin silk, green beans, port wine jus

3 COURSES

ENTREÉ

Slow-cooked Lamb & Potato Croquette pickled cucumber salad, tahini yoghurt, dill infused evoo

Black Pepper Beef Carpaccio (gf) arugula, pepper pecorino, capers, anchovy aioli

MAIN

Char-grilled MSA Sirloin (gf) parsnip purée, duck fat roast potato, asparagus, porcini mushroom jus

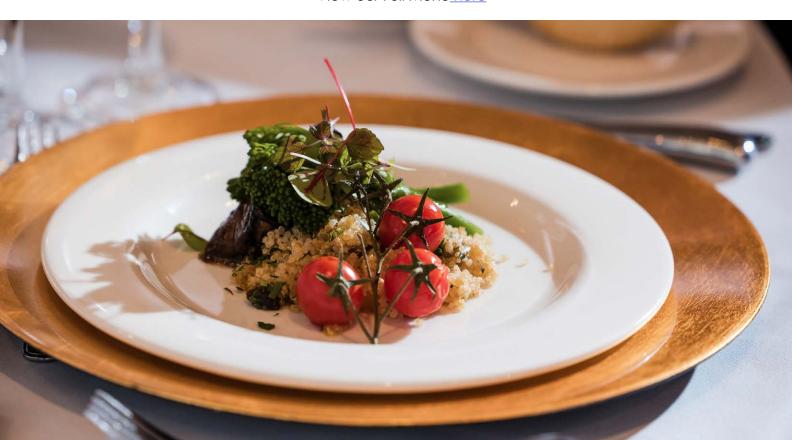
Pumpkin Ravioli (v) tomato & basil sugo, kalamata olives, broccolini, pane profumato

DESSERT

Royal Mess (gf) layered hazelnut meringue, berry compote, chantilly cream

Strawberry & White Chocolate Cheesecake (v) lemon sorbet, strawberry coulis, basil oil

v - vegetarian | gf - gluten free View our Full Menu here





Meet your Event Planner Jessica

who is ready to chat and explore your options.

Schedule a personalized meeting and start bringing your vision to life.

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Let's Get Planning!

