

SCHOOL BALL PACKAGES





PACKAGE OPTIONS

\$90 2-COURSE

\$100 3-COURSE

\$105 BUFFET

INCLUSIONS

- Arrival mocktail
- 5-hour soft drinks package
- 2-course | 3-course | buffet dinner
- Private venue hire (with minimum spend)
- Dance floor
- Lectern and microphone, set on stage
- Personalised seating chart and table menu
- Table centrepiece (mirror, vase, fairy lights)
- White or black table linen
- Security
- \$5 per person teacher discount
- Tea and coffee service for teachers

UPGRADES

- Arrival canapés from \$15 per person for half-hour service
- Alternate serve for plated menu \$5 per person per course
- Chair covers from \$5 per person
- Coloured uplighting from \$650
- Photobooth from \$495 for two hours (additional hours available)

**Spend \$7,000 or more to receive a
5-hour DJ set!**

Minimum numbers & standard event T+C's apply



VENUE OPTIONS

RIVERSIDE BALLROOM

- Hotel's premium event space
- Pillarless room, 476sqm
- 4.5m ceiling height
- 4 ceiling-mounted projectors and screens
- 300 guests for plated menu with dance floor
- 230 guests for buffet menu with dance floor

SILVER ROOM

- Features natural light
- Pillarless room, 182sqm
- 4.5m ceiling height
- Ceiling-mounted projector and screen
- 120 guests for plated menu with dance floor
- 90 guests for buffet menu with dance floor

BUILD YOUR OWN BUFFET MENU

Assorted freshly baked bread rolls and butter, set per table
Upgrade with added catering items at
\$9 per person per hot dish | \$6 per person per cold dish, side or dessert

STARTER PLATTER - Select 1

- Assorted sushi platter
- Antipasto platter

COLD DISHES - Select 2

- Potato salad with spring onion, mayonnaise, mustard, egg, cornichons
- Garden salad with tomato, carrot, red onion, cucumber, vinaigrette
- Ras el Hanout marinated cauliflower, pine nut, cherry vine tomato, spinach, red onion, cucumber, pomegranate vinaigrette
- Thai style Asian slaw salad with carrot, cabbage, bean shoot, cucumber, cherry tomato, red onion, lime and coriander dressing
- Rocket and parmesan salad, lemon olive oil dressing
- Caesar salad with baby cos, parmesan, egg, croutons, bacon bits

ACCOMPANIMENTS - Select 2

- Steamed jasmine rice
- Chef's selected steamed vegetables
- Crispy chips
- Creamy mashed potato
- Garlic stir-fried Asian vegetables

HOT DISHES - Select 3

- Butter chicken, coriander, yoghurt
- Slow-cooked pork scotch fillet, caramelised apple, spring onion, pan jus
- Slow-cooked beef cheek in red wine sauce
- Crumbed chicken katsu, barbecue sauce
- Dal tadka (lentils cooked and tempered with mustard and curry leaves)
- Lasagne de verdure – spinach, ricotta, alfredo
- Grilled fish, charred corn
- Pumpkin and ricotta ravioli, black olive, pomodoro sauce

DESSERTS - Select 2

- Tiramisu, mascarpone, cacao
- Assorted macaron
- Mini cheesecake
- Selection of world cheese with dried fruit and nuts, lavosh
- Seasonal sliced fresh fruit platter

*Please noted that images and menus are sample only.
All events will be organised by our team.

Get in touch to customise the perfect package that suits the needs of your event.



PLATED MENU - 2 | 3 COURSE

Assorted freshly baked bread rolls and butter, set per table

Alternate drop available at \$5 per person, per course

Add a pre-set platter per table at \$10 per person

ENTREE - Select 1

- Bocconcini, medley tomato, fresh basil, rocket, balsamic reduction
- Poached king prawns, Israel pearl couscous, yuzu togarashi mayonnaise, wasabi cream, crispy enoki
- Lemon myrtle chicken breast, charred artichoke, butternut pumpkin puree, pancetta crumb, semi-dried tomato
- Honey soy glazed bavette steak, black bean salsa, chimichurri, brussel sprouts

MAIN - Select 1

- Roast chicken breast, wild mushroom risotto, glazed leek, light chicken jus
- Slow cooked harissa marinated lamb rump, fondant potato, green peas, vine tomato, mint salsa verde
- Slow-cooked beef cheek, Paris mashed potato, baby carrot, snow pea, red wine jus
- Barramundi, saffron risotto, field mushrooms, fennel, peas, tomato oil

**Vegetarian items available on request*

DESSERT - Select 1

- Traditional cheesecake, dark chocolate ganache, raspberry gel
- Vanilla pannacotta, lemon gel, pistachio cream
- Pavlova, tropical fruits, passionfruit gel
- Chocolate fondant, dark chocolate sauce, milk chocolate crumb

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GET REWARDED WHEN YOU ORGANISE YOUR EVENTS WITH US

JOIN ALL MEETING
PLANNER PROGRAM



CONTACT US TODAY