NO SCHOOL BALL PACKAGES





PACKAGE OPTIONS

\$99 2-COURSE

\$109 3-COURSE

\$115 BUFFET

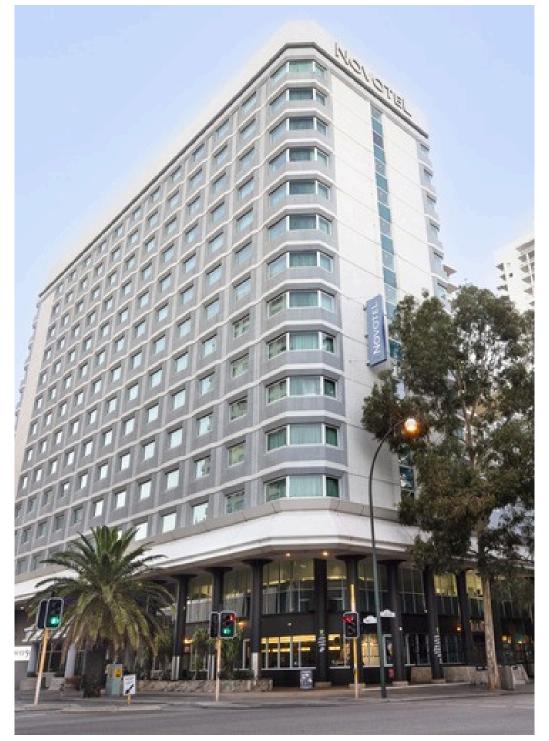
INCLUSIONS

- Arrival mocktail (1 per student)
- 5-hour non-alcoholic beverage 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 menus
- Table centrepieces (mirror, vase, fairy lights)
- Your selection of white or black table linen
- Security
- \$5 per person teacher discount
- Tea and coffee service for teachers

UPGRADES

- Arrival canapés from \$18 per person for half-hour service
- Alternate serve for plated menu \$6 per person, per course
- Data projector and screen \$490
- Chair covers from \$5.50 per person
- Coloured uplighting from \$100 per light
- Photobooth from \$549 for two hours (additional hours available)

Spend \$9,000 or more to receive a 5-hour DJ set!



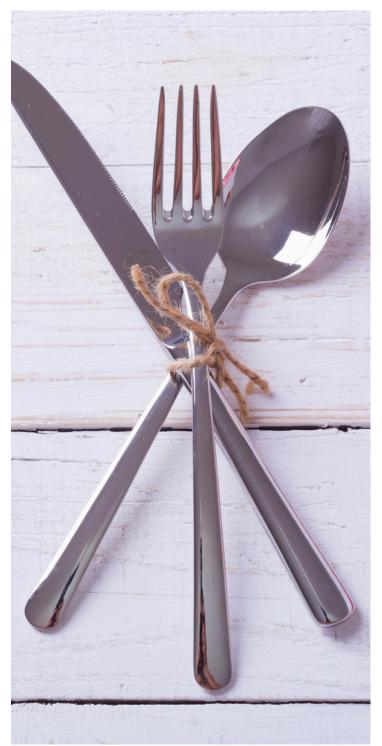
VENUE OPTIONS

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



PLATED MENU - 2 | 3 COURSE

Assorted freshly baked bread rolls and butter, set per table

ENTREE - Select 1

(Served cold – suitable to be pre-set if required)

- Burrata Basilico napolitana sauce, semi dried baby tomato, micro herbs, basil pesto
- Poached King Prawns burnt sweet corn, avocado, yuzu togarashi mayo, crispy enoki
- Lemon Myrtle Chicken Breast black bean corn salsa, roast pumpkin puree, vincotto, soft herbs salad
- Harvest Salad strawberry vinaigrette, pistachios, crumble feta, cucumbers, carrot, radish

DESSERT - Select 1

- New York Baked Cheesecake dark chocolate sauce, raspberry gel, fairy floss rose, mini macaron
- Dark Chocolate Raspberry Pebble mixed berry coulis, lemon balm, coconut foam
- Baked Lemon Meringue Tart lemon mascarpone gel, strawberry, berries coulis, lemon balm, lemon macaroon

MAIN - Select 1

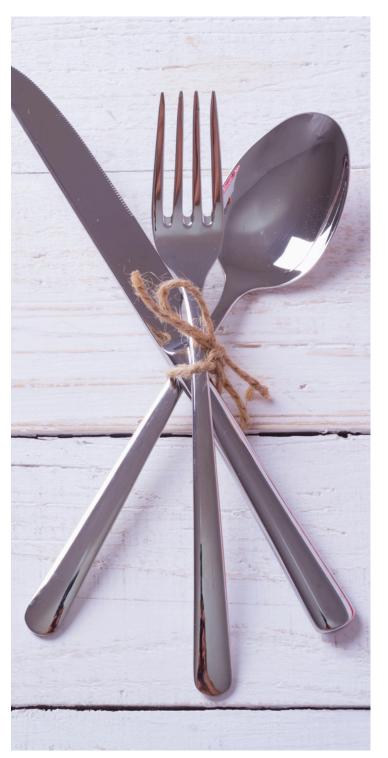
- Braised Beef Cheek truffle mashed potatoes, crispy kale, baby carrot, broccolini, rosemary jus
- Pan Seared Barramundi sesame miso sauce, sweet potato gratin, charred bok choy
- Chicken Pumpkin Kale and Mushroom Ballotine - potato puree, wilted kale and spinach, truffle jus
- Baked Spinach and Ricotta Cannelloni green peas puree, semi dried cherry tomato, crispy sweet potato

UPGRADE OPTIONS:

- Alternate drop service \$6 per person, per course
- Pre-set share platter per table, \$6 per person trio of dips and Turkish bread
- Cheeseboard per table, \$10 per person selections of cheeses, pear, chutney, nuts, muscatels, artisan fruit bread, Lavosh.

*Please note that menus are a sample only and subject to seasonal change. Custom items are available on request.





BUFFET MENU

Assorted freshly baked bread rolls and butter, set per table

COLD DISHES

- Potato salad, spring onion, mayonnaise, mustard, egg, cornichons
- Grilled chicken, cucumber and corn salad, chili lime sauce

HOT DISHES

- Oven baked barramundi, wilted spinach, miso sesame soy sauce
- Garlic herb roasted lamb shoulder, rosemary potato, rosemary jus
- Grilled chicken breast, mashed potatoes, cream mushroom sauce
- Stir fry seasonal vegetables, fried tofu, Japanese sesame soy sauce
- Steamed jasmine rice

DESSERT

- Nutella flourless cake
- Portuguese egg custard tart
- Freshly sliced seasonal fruit platter

UPGRADE OPTIONS:

- Pre-set share platter per table, \$6 per person trio of dips and Turkish bread
- Additional catering items: \$7pp per added item (Cold/Side/Dessert) items available on request
- Additional catering items: \$9pp per added item (Hot Dishes) items available on request

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GET REWARDED WITH LOYALTY POINTS WHEN YOU ORGANISE YOUR EVENTS WITH US



CONTACT US TODAY

