



SCHOOL FUNCTIONS 2020

SCHOOL PACKAGE 2020

THREE COURSE MENU

(One Entree, Alternate Mains, Petit Four Dessert)

Inclusive of Soft Drinks, Juice, Tea & Coffee

MONDAY - THURSDAY

\$62 per person

FRIDAY

\$64 per person

SATURDAY

\$66 per person

OPTIONAL ADDITIONALS

Alternate Entree Service

\$3 per person

Plated Dessert (Alternate)

\$3 per person

Premium Mains

\$5 per person

Pre-Dinner Canapés

\$5 per person

Dip Platters

\$3 per person

Antipasto Platter

\$5 per person

Cheese Board

\$10 per person

4.5 hour Alcoholic Drink Package

\$15 per person

Red Wine, White Wine, Moscato, Light Beer

INCLUSIONS

Access to venue from 3PM on the day of the function

Large dance floor space

Professional Staff hosting your event

Complementary Security Guard

STYLING

Tiffany Chairs

Candelabra or Floral Centrepieces

Black or White table linen

White Napkins

Cutlery & Crockery

Table Numbers

AUDIO & VISUAL EQUIPMENT

The Audio & Visual has been outsourced to Oaklands Productions.

Please contact Oaklands on 1300 733 528 to book in your AV operator and/or Live Feed

Up to 10 Complementary Tickets *for Staff & Service Staff

Children 5 - 12 years - Half Price

Children under 5 - Free



ENTREE

SELECTION OF ONE

(\$3 PER PERSON FOR ALTERNATE SERVICE)

HOT DISHES

Rigatoni Ala Ragu Calabrese - Slow cooked Calabrese style beef ragu cooked with rigatoni

Confit Pork Belly - Salad of charred broccoli & fennel with teriyaki sauce (GF)

Lamb Gnocchi - Slow braised lamb, Mediterranean chargrilled vegetables

Penne Alfredo - Pasta tossed with chicken, butter, aged parmesan & cream

Pumpkin Parmesan - Veloute soup, kale chips (V, GF)

Pasta Ala Genovese - Olive oil, basil pesto tossed with linguine (V, GF)

COLD DISHES

Chargrilled Calamari - Heirloom tomato, rocket, scallion dressing (GF)

Thai Beef Salad - Sweet & sour tangy sauce, asian greens

Crispy Chicken Salad - Tangy mango salsa, coriander, mint



MAINS

SELECTION OF TWO (ALTERNATE SERVICE)

Gippsland Slow Cooked Beef - Crispy kale, beef jus, roasted garlic mash, charred broccolini (GF)

The Grand Special Beefsteak - Maple glazed roast pumpkin, mushroom jus, wilted rocket (GF)

Corn Fed Chicken - with wild mushroom, spinach mash, red sorrel salad (GF)

Lemon Chicken - with olive & herb risotto, tarragon creamy sauce, buttered beans

Chargrilled Chicken Breast - Crushed sweet potato, pea & apricot couscous, moilee-tomato sauce

12-hour Lamb Shoulder - Grandma sweet mustard pickles, petit pois ala francise & mustard mash, pot jus



PREMIUM MAINS

ADDITIONAL \$5 PER PERSON
(SELECTION OF TWO)

Slow Cooked Beef - with rosemary potatoes, roasted onion broth & caramelised onion

Steak Au Poivre - Roasted vegetables, creamy mash, pepper sauce

Victorian Lamb Rump - Balsamic glazed, fondant potato, sautéed kale, port wine sauce

Chargrilled Salmon - Pea risotto, creamy pesto, dill & fennel salad

Maple Pork Loin - Sweet potato mash roasted beets, pan jus



DESSERT

PLATED DESSERTS
ADDITIONAL \$3 PER PERSON

CHEF'S SELECTION OF PETIT FOUR DESSERTS, ONE STAND PER TABLE

OR

ALTERNATE PLATED DESSERT (ADDITIONAL \$3 PER PERSON)

Raspberry Cheesecake - Berry coulis, white chocolate ganache, chocolate tuile

Warm Orange and Almond Pudding - Cream anglaise, mixed berry compote & chocolate mousse

Coconut Panna Cotta - with mango coulis, mint & candied filo

Espresso Bavaois - Chocolate & hazelnut soil, walnut & caramel sauce, sesame tuile

Vanilla Financier - White chocolate sauce, orange mousse, crumbed brownie, mixed berries

Sticky Date Pudding - Butterscotch, cream fraiche & crumbed brownie