

PRIMARY SCHOOL FUNCTIONS 2020

PRIMARY SCHOOLS

TWO COURSE MENU

\$50 per person

Alternate Mains

Petit Four or Plated Dessert

DRINKS

Unlimited Soft Drinks and Orange Juice

Tea/Coffee for Teachers

OPTIONAL ADDITIONALS

Alternate Entree Service *\$3 per person*

Canapé Service *\$5 per person*

Dip Platters *\$3 per person*

Antipasto Platter *\$5 per person*

Cheese Board *\$10 per person*

Up to 10 Complementary Tickets *for Staff & Service Staff

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



CHILDREN'S MAINS

SELECTION OF ONE

Chicken Parmigiana & Chips - Crumbed chicken breast topped with Neapolitan sauce, ham, mozzarella served with salad & chips

Fish & Chips - Battered fish served with salad & chips

Beef Lasagne - A classic lasagne layered with meat, cheese, sauce served with salad & chips

Vegetarian Lasagne - A classic lasagne layered with vegetables, cheese, sauce served with salad & chips

Creamy Chicken Pasta - Chicken pieces in a creamy white sauce pasta

Meatball Pasta - Meatballs in a Neapolitan sauce pasta



ADULT MAINS

SELECTION OF TWO
(ALTERNATE SERVICE)

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

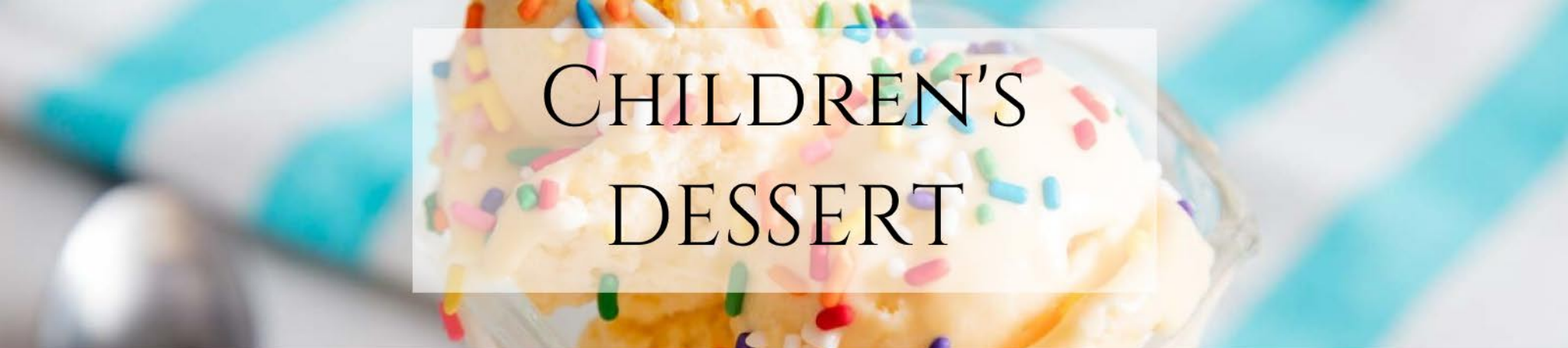
The Grand Special Beefsteak - Maple glazed roast pumpkin, mushroom jus, wilted rocket (GF)

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



CHILDREN'S DESSERT

Chef's Selection of Petit Four Desserts, one stand per table

OR

Plated Desserts

Vanilla Ice-Cream or Strawberry Ice-Cream - topped with 100s and 1000s

Chocolate Mousse Cups

Raspberry or Chocolate Cheesecake



ADULTS DESSERT

Chef's Selection of Petit Four Desserts, one stand per table

OR

Plated Desserts

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

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

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