



CLASS OF 2023

Graduation Packages

**CELEBRATE THE START OF
THE REST OF YOUR LIFE**

Mark this milestone with a
party to remember!

1 Marine Drive Wollongong, 2500 | E: sales@citybeach.events | (02) 4228 3188

 Facebook: [/citybeachfunctions](https://www.facebook.com/citybeachfunctions) | www.citybeach.events

CityBeach
EVENTS · WEDDINGS

GRADUATE PACKAGE

\$75PP*

PERSONALISED SNAPCHAT FILTER
GOURMET 2 COURSE PLATED DINNER
4 HOUR NON-ALCOHOLIC BEVERAGE PACKAGE INC;
SOFT DRINK, JUICE, SPARKLING WATER
HUGE DANCE FLOOR & SPECIAL EFFECTS LIGHTING
ELEGANT THEMING INCLUDING TABLE CENTREPIECES
BENTWOOD CHAIRS AND CITY BEACH TABLE LINEN
PANORAMIC OCEAN VIEWS FROM YOUR PRIVATE BALCONY
DANCE UNDER THE STARS WITH THE INCREDIBLE
FIBRE OPTIC CEILING EFFECTS, CUSTOM DOWN-LIGHTING
& FAIRY LIGHT BACKDROP
4 HOUR DURATION | LECTERN | MICROPHONE
DEDICATED EVENT COORDINATOR
SECURITY PERSONNEL

* GRADUATE PACKAGE \$75pp FOR MONDAY - THURSDAY. ENQUIRE FOR FRI-SUN EVENTS. MIN 60 PAX.

CELEBRATE PACKAGE

\$89PP*

PERSONALISED SNAPCHAT FILTER
PRE-DINNER DRINKS SERVED ON ARRIVAL
GOURMET 2 COURSE PLATED DINNER
**FOUR HOUR STANDARD BEVERAGE PACKAGE INCLUDING
BEER, WINE, CIDER, SOFT DRINKS & JUICES**
HUGE DANCE FLOOR & SPECIAL EFFECTS LIGHTING
ELEGANT THEMING INCLUDING TABLE CENTREPIECES
BENTWOOD CHAIRS AND CITY BEACH TABLE LINEN
PANORAMIC OCEAN VIEWS FROM YOUR PRIVATE BALCONY
DANCE UNDER THE STARS WITH THE INCREDIBLE
FIBRE OPTIC CEILING EFFECTS, CUSTOM DOWN-LIGHTING &
FAIRY LIGHT BACKDROP
4 HOUR DURATION | LECTERN | MICROPHONE
DEDICATED EVENT COORDINATOR
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UPSTYLE PACKAGE \$110PP*

**AS CELEBRATE PACKAGE
(SEE PREVIOUS) PLUS;**

1. DJ - SELECT THE MUSIC OF YOUR CHOICE
2. UPGRADED CENTREPIECES

+

3. CHOOSE EITHER;

ADDITIONAL
COURSE

OR

PHOTO
BOOTH



ENTREE

Goats cheese panna cotta, caramelised pear confit with a watercress salad & parmesan wafer (V & GF)

BBQ prawn salad with City Beach dressing (GF & DF)

Yakitori chicken with soba noodle salad, wasabi and yuzu dressing

Beef and caramelised onion ravioli with wild mushroom crème tossed sauce

Pumpkin, gorgonzola and pine nut risotto (GF)

Crispy pork belly with papaya salad and Asian sauce (GF & DF)

Ricotta, potato and polenta gnocchi, tossed with cherry tomato, asparagus & arrabiata (GF)

MAINS

Infused pork medallion with peppered potato, broccolini and hoi sin glaze (DF)

Barramundi fillet with mash, zucchini ribbons and lemon beurre blanc (GF)

Pan roasted chicken supreme on thyme & pumpkin mash with broccolini & mushroom jus (GF & DF)

Spinach, ricotta and asparagus pine nut strudel with currant glaze (V)

Corn fed roasted chicken breast with caramelised root vegetables, red cabbage & thyme jus (GF & DF)

Potato gnocchi with vegetable ragout and parmesan (V)

Slow tender beef cheek with Paris mash, mixed beans, Dutch carrot and bordelaise sauce (GF)

SIDES

(choice of two salads per table)

Cherry tomato, olive, feta and mixed leaf salad (V & GF)

Pear, blue cheese & rocket salad (V & GF)

Garden leaf salad (V, GF & DF)

Rocket, pecorino and pine nut salad (V, GF)

Roasted beetroot, honeyed pumpkin, pine nut and rocket salad (V, GF & DF)

Moroccan pearl cous cous salad

Roasted vegetable with brown rice, and tahini yoghurt

DESSERT

Chocolate fondant with milk ice cream and chocolate shavings

Chocolate brownie terrine with nougat, chocolate sauce and nut praline

Orange cake with orange blossom syrup and mascarpone (GF)

Brie with quince, courgette and rosemary grain crackers (GF)

Blackberry panna cotta with blackberry coulis and wattle seed glaze (GF)

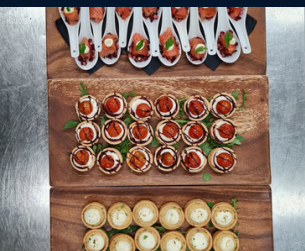
Black cherry steamed pudding with butterscotch sauce and white chocolate ice cream

Lemon drip cake with mascarpone and lemon curd, with a meringue sprinkle



Sample menus only.

OPTIONAL UPGRADES



ON ARRIVAL CANAPES (3) \$15 PER PERSON
CHEESE BUFFET \$24 PER PERSON
DESSERT CANAPES \$12 PER PERSON
UPGRADED BEER \$5 PER PERSON
DUMPLING BARS \$24 PER PERSON
GRAZING STATION \$20 PER PERSON
DJ \$510 PER EVENT (UP TO 4 HRS)
PHOTOBOOTH - \$700 PER EVENT