



CLASS OF 2022

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

\$69PP*

PERSONALISED SNAPCHAT FILTER
GOURMET 2 COURSE PLATED DINNER
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 ROOM HIRE | LECTERN | MICROPHONE
DEDICATED EVENT COORDINATOR
SECURITY PERSONNEL

* GRADUATE PACKAGE \$69pp FOR MONDAY - THURSDAY. ENQUIRE FOR FRI-SUN EVENTS. MIN 60 PAX.

CELEBRATE PACKAGE

\$83PP*

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 ROOM HIRE | LECTERN | MICROPHONE
DEDICATED EVENT COORDINATOR
SECURITY PERSONNEL

* CELEBRATE PACKAGE \$83pp FOR MONDAY - THURSDAY. ENQUIRE FOR FRI-SUN EVENTS. MIN 60 PAX.

UPSTYLE PACKAGE \$97PP*

**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

* UPSTYLE PACKAGE \$97pp FOR MONDAY - THURSDAY. ENQUIRE FOR FRI-SUN EVENTS. MIN 60 PAX.

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)

Crusted salmon fillet with caponata, and dill yoghurt

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)

Seared salmon with saffron and red pepper sauce, roasted kumara and sauté spinach (GF & DF)

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

Potato gnocchi with vegetable ragout and parmesan (V)

Seared salmon fillet with Moroccan crust and Mediterranean cous cous

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) \$12.00 PER PERSON

DONUT STATION \$6.00 PER PERSON

CHEESE BUFFET \$20.00 PER PERSON

DESSERT CANAPES \$10 PER PERSON

UPGRADED BEER \$5 PER PERSON

DUMPLING BARS \$20 PER PERSON

GRAZING STATION \$15 PER PERSON

DJ \$500 PER EVENT

PHOTOBOOTH - \$700 PER EVENT