

Class of 2019

GRADUATION PACKAGES

CELEBRATE THE START OF THE REST OF YOUR LIFE

Mark this milestone with a party to remember!







PERSONALISED SNAPCHAT FILTER
GOURMET 2 COURSE PLATED DINNER
HUGE DANCE FLOOR & SPECIAL EFFECTS LIGHTING
ELEGANT THEMING INCLUDING TABLE CENTREPIECES
CHAIR COVERS 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 \$79PP*

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
CHAIR COVERS 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 &
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AS CELEBRATE PACKAGE (SEE PREVIOUS) PLUS;

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

3. CHOOSE EITHER;

ADDITIONAL COURSE

OR

РНОТО ВООТН



Rare roasted tuna with soba noodle salad and teriyaki, wasabi and yuzu dressing

Beef and caramelised onion ravioli with wild mushroom crème tossed sauce

Prawn and tomato risotto (GF)

Tibetan 11 spice chicken with chickpea salad and coriander yogurt (GF)

Roasted pumpkin and goats curd tart with balsamic glaze (V)

Asparagus tossed with shallots and lemon butter sauce on potato gnocchi gratin (V)

Pumpkin ravioli with a burnt butter sauce

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

Mains

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

Lamb rump with minted pea puree, pearl onion jus and olive oil whipped potatoes (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)

Lamb loin with smoked eggplant puree, heirloom carrot, broccolini & onion marmalade jus (GF & DF)

Potato gnocchi with vegetable ragout and parmesan (V)

Seared salmon fillet with Moroccan crust and Mediterranean cous cous (DF)

Crispy duck breast, bok choy, crispy vermicelli and Peking sauce (GF & DF)

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

Snapper fillet with fennel, onion, braised potatoes and saffron aioli (GF)



Chocolate fondant with milk ice cream and chocolate shavings

Wild mixed berry and honeycomb ice cream parfait with peppermint toffee bark (GF)

Chocolate brownie terrine with blood orange sorbet and chocolate sauce

Orange cake with orange blossom syrup and mascarpone (GF)

Steamed fig pudding with lemon grass and butterscotch sauce and honeycomb glace

Passionfruit panna cotta, strawberry coulis and raspberry dust meringue (GF)

Ashgrove cloth aged cheddar with fig paste, fig and apricot bread

Trio sorbet (GF)







Optional Upgrades











ON ARRIVAL CANAPES (3) \$12.00 PER PERSON
DONUT STATION \$6.00 PER PERSON
POPCORN STATION \$4.50 PER PERSON
CHEESE BUFFET \$15.00 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 - \$750 PER EVENT