SCHOOL FORMAL PACKAGE

HIGH SCHOOL FORMAL

$45 PER PERSON

ENTRÉE
Served Individual / Alternate

SPINACH & RICOTTA RAVIOLI- cooked in a rose sauce

CASARECCE BOSCAIOLA - sautéed bacon & mushroom cooked in a cream sauce

SPECIAL DIETARY OPTIONS

GLUTEN FREE PENNE NAPOLETANA- Gluten Free penne tossed in Napoletana sauce with fresh basil (Egg Free, GF, LF, V,VG)

MAIN
Served Individual / Alternate
SELECT TWO

GRILLED BARRAMUNDI - with a mash potato, tomato jam & lemon butter sauce

LAMB SHANK- served with potato mash & red wine jus

GRILLED CHICKEN BREAST - served with a creamy pesto sauce with seasonal vegetable

BEEF CHEEK - tender beef cheek slowly braised with aromatic herbs served with mash potato topped with red wine jus

SPECIAL DIETARY OPTIONS
MUSHROOM RISOTTO - sauteed mushroom, thyme & garlic cooked in a vegetable stock (Egg Free,V,GF,VG,NF,LF)
CRUMBED FISH- Crumbed flounder served with seasonal vegetables (Egg Free, GF, NF,LF)

INCLUSIONS- unlimited soft drinks, juices and water • use of microphone for speeches • white table linen, glassware and cutlery • professional wait staff • 5 hour ballroom hire • Ipod/AUX connection• dance floor

V- Vegetarian, VG- Vegan, GF- Gluten Free, LF- Lactose Free, NF- Nut Free

PRIMARY FORMAL FAREWELL

$30 PER CHILD
$40 PER ADULT
(2 courses, Entree & Main)

CHILDRENS & ADULTS ENTREE

Served Individual / Alternate

CASARECCE BOSCAIOLA - sautéed bacon & mushroom cooked in a cream sauce
PENNE NAPOLETANA- penne tossed in Napoletana sauce with fresh basil & parmesan (V)

SPECIAL DIETARY OPTIONS

GLUTEN FREE PENNE NAPOLETANA- Gluten Free penne tossed in Napoletana sauce with fresh basil (Egg Free, GF, LF, V,VG)

CHILDRENS MAIN

Served Individually

CHICKEN SCHNITZEL WITH CHIPS- Lightly Crumbed Chicken Schnitzel served with chips

SPECIAL DIETARY OPTIONS

GRILLED CHICKEN & VEGETABLES - Grilled chicken served with seasonal vegetables (Egg Free, GF,LF, NF) CRUMBED FISH- Crumbed flounder served with seasonal vegetables (Egg Free, GF, NF,LF)
VEGE PATTIE WITH POLENTA CHIPS- Vegetable Pattie served with Polenta Chips (V,VG,)

ADULTS MAIN

Served Individual / Alternate

SELECT TWO

GRILLED BARRAMUNDI - with a mash potato, tomato jam & lemon butter sauce
LAMB SHANK- served with potato mash & red wine jus
GRILLED CHICKEN BREAST - served with a creamy pesto sauce with seasonal vegetables
BEEF CHEEK - beef cheek slowly braised with aromatic herbs served with mash potato topped w red wine jus

SPECIAL DIETARY OPTIONS

MUSHROOM RISOTTO - sauteed mushroom, thyme & garlic cooked in a vegetable stock (Egg Free,V,GF,VG,NF,LF)

CRUMBED FISH- Crumbed flounder served with seasonal vegetables (Egg Free, GF,NF,LF)

OPTIONAL EXTRA COURSE DESSERT

Additional $5 Per Person

Served Individual/Alternate

SELECT TWO

CARROT CAKE
CHOCOLATE CAKE
CHEESE CAKE

SPECIAL DIETARY OPTIONS

Scoop of Sorbet - Seasonal Flavours (LF,V)

INCLUSIONS

2 Course Meal • unlimited soft drinks, juices & water • Ipod/AUX connection• dance floor • use of microphone for speeches - use of data projector / screen & lectern

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