



SCHOOL FORMAL *Packages*

CityBeach

EVENTS • WEDDINGS

WHERE FUNCTION MEETS FASHION

STANDARD PACKAGE

\$75PP*

PERSONALISED SNAPCHAT FILTER
PRE-DINNER MOCKTAILS SERVED ON ARRIVAL
GOURMET 2 COURSE PLATED DINNER
4 HOUR UNLIMITED SOFT DRINKS & JUICES
HUGE DANCE FLOOR & SPECIAL EFFECTS LIGHTING
ELEGANT THEMING INCLUDING TABLE CENTREPIECES
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
DJ 4HRS | SELECT THE MUSIC OF YOUR CHOICE
SECURITY PERSONNEL

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

UPSTYLE PACKAGE

\$99PP*

STANDARD PACKAGE INCLUSIONS +
SELECT 4 OF THE BELOW ADDITIONAL OPTIONS

☒ Additional Course (Entree or Dessert)

☒ Canapés on Arrival

☒ Mirrored Photo Booth

☒ Chuppa Chups Mocktail

☒ Flower Wall & Red Carpet Entry

☒ Balloon Centrepieces

☒ Mirrored Seating Plan

☒ **Sweet Upgrade (select 1)**

☐ *Mini Gelato Cones*

☐ *Lolly Buffet*



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** Images are for representation purposes only

SCHOOL FORMAL MENU

ENTREE

(SELECT TWO FOR ALTERNATE DROP)

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)

MAIN

(SELECT TWO FOR ALTERNATE DROP)

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

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)

DESSERT

(SELECT TWO FOR ALTERNATE DROP)

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)

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

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