

THE
PAVILION
KIAMA



*School Formal
Packages*

\$90 Per Person Includes

- 4 hours venue hire - exclusive use of Norfolk Room with ocean views
- Gourmet two-course menu:
Main/Dessert (alternate drop)
- Mocktails and canapes on arrival
- Bread roll and butter
- Unlimited soft drinks
- Fairy lights and Sails in main room
- Pavilion centerpieces & table numbers
- Chair covers and sashes
- Lectern and microphone
- New red carpet arrival
- Professional DJ
- Special effects lighting
- Large dance floor
- Slippers for sore feet!
- Dedicated event coordinator
- Stunning formal photo location

Optional Extras

- Glow sticks, necklaces and bracelets
- Photo booth hire including props
- Donut station
- Lolly bar
- Slushie machine



Canapes on arrival

(Please select 3 to be served roaming style)

HOT SELECTION

- ☐ Mushroom & risotto parmesan balls with garlic aioli (VE)
- ☐ Char grilled meatballs with vegetable relish
- ☐ Vegetarian mini spring rolls with sweet chilli soy sauce (V)
- ☐ Herb and sesame pork wellington

COLD SELECTION

- ☐ Bruschetta with assorted delicious toppings:
- ☐ Rice paper rolls with Asian vegetables (V/GF)
- ☐ Savoury crepes with assorted delicious fillings

The Main Event

(Please select 2 to be served alternate drop)

- ☐ Penne pasta carbonara with creamy mushroom, chive and bacon sauce and topped with freshly shaved parmesan.
- ☐ Traditional chicken schnitzel served on a bed of freshly steamed greens and potatoes roasted in rosemary rock salt and olive oil with house made gravy
- ☐ Beer battered fish and chips served with house made lime aioli and fresh garden salad
- ☐ Slow cooked lamb leg roasted with char-grilled vegetable relish served on a bed of potato mash, steamed greens and a red onion jus. Topped with roasted baby vine tomatoes
- ☐ Beef lasagne with bolognaise, béchamel and matured cheese served with house salad
- ☐ Pumpkin, pea and leek risotto with freshly shaved parmesan (vegetarian option)

All meals served with a dinner roll and butter

Dessert

(Please select 2 to be served alternate drop)

- ☐ Belgian chocolate mousse with a chocolate dipped strawberry
- ☐ Assortment of mixed berries, strawberries, raspberries and blueberries with lemon sorbet, served in a martini glass
- ☐ House made vanilla bean and toffee gelato with praline and topped with biscotti, served, in a martini glass
- ☐ Individual pavlova topped with freshly whipped cream and fresh seasonal fruit

(VE) Vegetarian (V) Vegan (GF) Gluten Free

Minimum 100 guests | Available Monday to Thursday | Adult supervision required for Year 10 | All menus are subject to change.



GET IN TOUCH TO DISCUSS
YOUR FORMAL TODAY

(02) 4232 1419

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