## 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

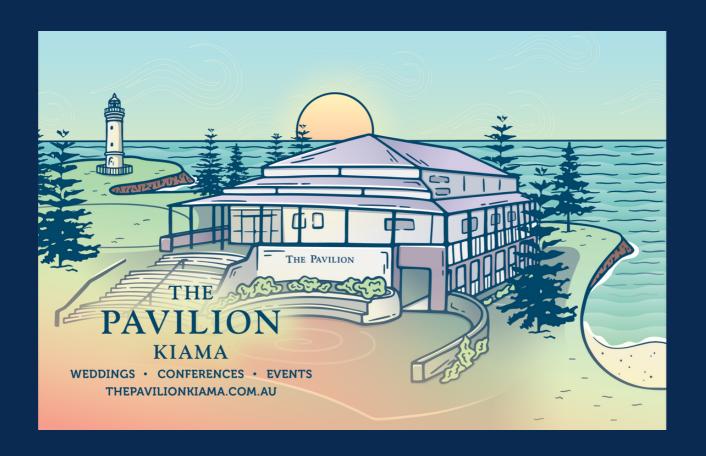
- Chair covers and sashes
- Lectern and microphone
- New red carpet arrival
- Professional DJ
- Special effects lighting
- Large dance floor
- Slippers for sore feet!
- Dedicated event coordinator
- Stunning formal photo location

#### Optional Extras



Canapes on arrival	(Please select 3 to be served roaming style)
HOT SELECTION  Mushroom & risotto parmesan balls wit garlic aioli (VE)  Char grilled meatballs with vegetable relish  Vegetarian mini spring rolls with sweet chilli soy sauce (V)  Herb and sesame pork wellington	toppings:  Rice paper rolls with Asian vegetables (V/GF)
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)
<ul> <li>Belgian chocolate mousse with a chocolate dipped strawberry</li> <li>Assortment of mixed berries, strawberries, raspberries and blueberries with lemon sorbet, served in a martini glass</li> <li>House made vanilla bean and toffee gelato with praline and topped with biscotti, served, in a martini glass</li> <li>Individual pavlova topped with freshly whipped cream and fresh seasonal fruit</li> </ul>	

(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

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