

Quote

Venue:	The Grandstand Function Centre	
<u>Details</u>	<u>Description</u>	<u>Amount</u>
6:00pm – 12:00pm	Three Course Luxury Dinner	
	Six hour beverage package	
	<u>Total (Including GST) per person</u>	<u>\$149.00</u>
Menu:	Alternatively Served	
Entrée:	Roasted Duck Salad with cucumber, shallots & orange hoi sin sauce. Pear, Leek & Blue Cheese Tart with rocket and pine nut salad and balsamic glaze.	
Main:	Rosemary & Garlic Marinated Lamb Rump on parsnip mash with semi roasted cherry tomato, glazed baby carrots and basil pesto. Veal Cutlets coated in Moroccan spices and served with creamy seeded mustard reduction, baked garlic and rosemary potato & seasonal vegetables.	
Desserts:	Sticky Date Pudding (individual) Cheese Platters (for the table)	
Beverages:	Rothbury Estate Semillon Sauvignon Blanc Rothbury Estate Cabernet Merlot Seppelt Stony Peak Brut Reserve All Tap Beers Soft Drinks Coffee is available on request at the bar.	
Included:	Venue Hire Linen Table Cloths & Napkins	
Guests:	Minimum 100 Guests	

Notes: This event is based on a Saturday night if on a Sunday there is a 10% surcharge.
Prices are subject to change and this is to be used as a guide.

Finalists in "The 2013 & 2014 Savour Australia™ Restaurant & Catering HOSTPLU Awards for Excellence for Function / Conference Centre Catering"

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