

# Quote

Venue: The Grandstand Function Centre

| <u>Details</u>   | <u>Description</u>                      | <u>Amount</u>   |
|------------------|---|-----------------|
| 6.30pm – 11.30pm | Three Course Supreme Dinner             |                 |
|                  | Five hour beverage package              |                 |
|                  | <b>Total (Including GST) per person</b> | <b>\$112.00</b> |

Menu: Alternatively Served

Entrée: Pear, Rocket Prosciutto and Walnut salad with balsamic dressing.  
Tempura Prawns: Crisp, lightly battered Tiger prawns with lemon & whole egg tartare sauce.

Main: Crispy Skin Salmon with minted pea mash and olive tapenade.  
Breast of Chicken – Brie filled & crumbed, pan-fried and served with kipfler potatoes, rocket & cranberry sauce.

Desserts: Lemon Meringue Pie  
Citrus & White Chocolate Tart

Beverages: Rothbury Estate Semillon Sauvignon Blanc  
Rothbury Estate Cabernet Merlot  
Seppelt Stony Peak Brut Reserve  
Toohey's New, Hahn Premium Light  
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"

Operated by Elegancy Catering Pty Ltd 20 Years of experience  
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