

Quote

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| 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: | Cockfighters Ghost Range of Wines James Squires Golden & Pale Ales Soft Drinks Coffee is available on request at the bar. | |
| Included: | Venue Hire Linen Table Cloths & Napkins | |
| Guests: | Minimum 50 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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