

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	
	Total (Including GST) per person	\$112.00

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 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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