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# Social Club

## Dinner Dance Package 2019

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*Prices and menus are current at time of print and are subject to change without notice*

# PACKAGE INCLUSIONS

**\$110 per person (Saturday & Sunday)**  
**\$99 per person (Monday-Friday)**

## **VENUE HIRE**

- ❖ Complimentary

## **MENU**

*Your Choice of Style Menu:*

- ❖ Three Course Set Menu (entrée, alternating main, dessert)
- ❖ Three Course Table Banquet (entree, shared main, plated dessert)

## **BEVERAGE**

- ❖ 5 Hour Beverage Package #1

## **ROOM SET UP**

- ❖ Large dance floor
- ❖ White linen table cloths and napkins
- ❖ Mirror base with 4 tea light candles per table
- ❖ Hotel table centrepieces
- ❖ Printed guest list displayed on hotel easel
- ❖ Two personalised menus per table
- ❖ Security guard for 5 hours

## **CHOICE OF**

- ❖ White or Black linen chair covers with your choice of coloured band

**OR**

- ❖ Audio Visual package: Tripod Screen, Projector, Lectern & Microphone

## **BONUS**

- ❖ Complimentary overnight accommodation for the organiser
- ❖ Complimentary \$100.00 Food & beverage voucher for the Waterwall restaurant

## **ACCOMMODATION**

- ❖ Special discounted rates for guests staying the function night

## **T&C's**

Valid for social events held in 2019

Public holiday surcharge applies

Valid for new bookings only

Minimum numbers: Pagoda Ballroom 80, Waterwall Restaurant 80, Historic Ballroom 90

# PLATED MENU

Fresh baked bread rolls

## ENTRÉE

*Choose one of the following*

Roasted Pumpkin soup parmesan croutons and garlic oil

Moroccan style lamb Kofta with Quinoa salad and hung yoghurt (GF)

Lemongrass poached chicken with Asian rice noodle salad and coconut dressing (GF)

## MAIN

*Choose two of the following to be served alternating*

Roasted beef sirloin with boulangere potatoes, broccolini, semidried tomato and thyme jus (GF)

Grilled barramundi with herb risotto cake, pepperonata, lemon asparagus (GF)

Cajun spiced chicken breast with dauphinoise potato, steamed broccoli and mustard cream sauce (GF)

## DESSERT

*Choose one of the following*

Lemon Tart with berries, fresh cream and coulis

Vanilla bean Pannacotta with strawberry kiwi and coulis (GF)

Pavlova roulade filled with cream and mixed berries served with kiwi fruit (GF)

Freshly brewed tea and coffee

# TABLE BANQUET

Freshly baked bread rolls

## ENTREE

*Choose one of the following*

Roasted Pumpkin soup parmesan croutons and garlic oil

Moroccan style lamb kofta with quinoa salad and hung yoghurt (GF)

Lemongrass poached chicken with Asian rice noodle salad and coconut dressing (GF)

## TABLE BANQUET MAIN

*Served to the table to share on a 3-tiered stand*

Roasted sirloin with thyme jus

Grilled chicken with bell pepper sauce

Skinless baked barramundi sauce vierge

## SIDES

*Served to the table to share*

Rosemary roasted potatoes

Steamed panache of vegetable

Garden salad

## DESSERT

*Choose one of the following*

Lemon tart with berries, fresh cream and coulis

Vanilla bean pannacotta with strawberry kiwi and coulis (GF)

Pavlova roulade filled with cream and mixed berries served with kiwi fruit (GF)

*Fresh brewed coffee and a selection of tea*

*\*Menu upgrades are available, please ask your Coordinator for further options*

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# BEVERAGE PACKAGES

## Beverage Package One (1)

Hardy's The Riddle Brut Reserve NV  
Hardy's The Riddle Chardonnay  
Hardy's The Riddle Sauvignon Blanc  
Hardy's The Riddle Moscato  
Hardy's The Riddle Cabernet Merlot  
James Squire 150 Lashes Pale Ale, Tooheys Extra Dry, Hahn Premium Light  
Orange Juice, Sparkling Mineral Water and Soft Drinks

- ❖ 5 hours Included
- ❖ 6 Hours \$4pp upgrade

## Beverage Package Two (2)

Tatachilla Sparkling  
Tatachilla Sauvignon Blanc  
Tatachilla Chardonnay  
Tatachilla Shiraz Cabernet  
James Squire 150 Lashes Pale Ale, Swan Draught, Hahn Super Dry 3.5, Hahn Premium Light  
Orange juice, sparkling mineral water and soft drinks

- ❖ 5 Hours \$3pp upgrade
- ❖ 6 Hours \$8pp upgrade

## Beverage Package Three (3)

Sir James Cuvee Brut NV  
Grant Burge Benchmark Semillon Sauvignon Blanc  
Grant Burge Benchmark Chardonnay  
Grant Burge Benchmark Merlot  
Amberley Shiraz  
James Squire 150 Lashes Pale Ale, Hahn Super Dry 3.5, Hahn Premium Light  
Orange Juice, sparkling mineral water and soft drinks

- ❖ 5 Hours \$8pp upgrade
- ❖ 6 Hours \$15pp upgrade

## Beverage Package Four (4)

Yarra Burn Premium Cuvee  
Brookland Valley Verse 1 Chardonnay  
Houghton Crofters Sauvignon Blanc Semillon  
Brookland Valley Verse 1 Cabernet Merlot  
Houghton Crofters Shiraz  
Heineken, James Squire 150 Lashes Pale Ale, Hahn Super Dry 3.5, Hahn Premium Light  
Orange Juice, sparkling mineral water and soft drinks

- ❖ 5 Hours \$17pp upgrade
- ❖ 6 Hours \$23pp upgrade