



# School Ball

## Package 2020



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

# PACKAGE INCLUSIONS

**\$85.00 per person**

## **Venue Hire**

- Exclusive use of the Ballroom from **6.30pm** to **11.30pm**

## **Food**

- Your choice of:  
Buffet OR 3 course plated meal with alternating main course

## **Beverage**

- Non-alcoholic mocktail on arrival and unlimited soft drink for **5hrs**

## **Theming**

- White or black linen chair covers with your choice of coloured sash/diamante band
- Hotel Table Centrepiece
- Mirror base with 4 tea light candles per table
- White linen table cloths
- White or black linen napkins
- Personalised menus for each guest table
- Printed guest list displayed on the notice board at the entrance to the venue

## **DJ Entertainment**

- Non-stop music for 5hrs

## **Photo Booth Fun**

- 3hr photo booth

## **Photography**

- Area for client-supplied photographer

## **Giveaways**

- Complimentary \$100.00 Waterwall Restaurant dining voucher for the Belle and Beau of the Ball

## **For the Teachers**

- 2 complimentary bottles of house wine on each of the teachers tables
- Complimentary parking for 5 teacher vehicles

## **Terms/Conditions**

- Minimum of 100 guests
- Valid Monday –Friday (excluding public holidays) in 2019

# PLATED MENU

Fresh baked bread rolls

## ENTRÉE

*Choose one of the following*

Roast pumpkin soup with 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 served with Boulangere potatoes, broccolini, semidried tomato and thyme jus

Grilled barramundi, herbed risotto cake, pepperonata, lemon asparagus

Cajun spiced chicken breast with Dauphinoise potato, steamed broccoli and mustard cream sauce

## DESSERT

*Choose one of the following*

Lemon tart with berries, fresh cream and coulis

Vanilla bean panna cotta with strawberry, kiwi fruit and coulis (GF)

Pavlova roulade with cream, mixed berries and kiwi fruit

Freshly brewed tea and coffee

# BUFFET MENU

Fresh baked bread rolls

## **Cold Selection**

Platter of continental meats to include sliced ham, salami and chorizo

## **Selection of Fresh Salads**

Fresh garden salad with cucumber, tomato and lemon dressing

Gourmet potato salad with lemon and olive oil dressing

Coleslaw

## **Roast Meat**

Mustard crusted rump of beef with gravy

## **Hot Selection**

Butter chicken with basmati rice

Parmesan, fresh herb and lemon crusted fish fillets with chive beurre blanc

Vegetable Lasagne

## **Served with**

Traditional rosemary and garlic roast potatoes

Steamed seasonal greens

## **Dessert**

Chef's selection of two desserts of the day

Freshly sliced fruit platter

Fresh brewed coffee and tea