

Social Club

Dinner Dance Package 2021



PACKAGE INCLUSIONS

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

VENUE HIRE

- ❖ Complimentary 7pm – 12midnight

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

- ❖ Hotel 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 2021

Public holiday surcharge applies

Valid for new bookings only

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

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

PLATED MENU

Fresh baked bread rolls

ENTRÉE

Choose one of the following for all guests

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 for all guests

Lemon Tart with berries, fresh cream and coulis

Vanilla bean Pannacotta with strawberry kiwi and coulis (GF)

Homemade cheesecake with fresh fruit salsa and passionfruit coulis

Freshly brewed tea and coffee

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TABLE BANQUET

Freshly baked bread rolls

ENTREE

Choose one of the following for all guests

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 for all guests

Lemon tart with berries, fresh cream and coulis

Vanilla bean pannacotta with strawberry kiwi and coulis (GF)

Homemade cheesecake with fresh fruit salsa and passionfruit coulis

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, Swan Draught, Hahn Super Dry 3.5
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
Orange juice, sparkling mineral water and soft drinks

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

Beverage Package Three (3)

Yarra Burn Prosecco NV
Grant Burge Benchmark Semillon Sauvignon Blanc
Grant Burge Benchmark Chardonnay
Grant Burge Benchmark Merlot
Amberley Shiraz
James Squire 150 Lashes Pale Ale, Swan Draught, Hahn Super Dry 3.5
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
Amberley Secret Lane Semillon Sauvignon Blanc
Brookland Valley Verse 1 Cabernet Merlot
Houghton Croffers Shiraz
Heineken, James Squire 150 Lashes Pale Ale, Hahn Super Dry 3.5
Orange Juice, sparkling mineral water and soft drinks

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

Wine / Beer Add-On's

Tawny

- ❖ Penfolds \$3.75 per person

Dessert Wine

- ❖ DeBortolli Noble One Botrytis Sauvignon \$4.25 per person

Sweet Wine

- ❖ Omni Blue Sparkling \$3.00 per person
- ❖ Brown Brothers Crouchen Riesling \$5.50 per person

Draught Beer / Cider

- ❖ **Pipsqueak**
 - 5 Hours \$5.00 per person
 - 6 Hours \$7.00 per person
- ❖ **Heineken**
 - 5 Hours \$5.50 per person
 - 6 Hours \$7.50 per person

Bottled Beer

Premium Australian \$2.50 per person, per hour

(Choose one)

- ❖ Crown Lager
- ❖ Little Creatures Pale Ale
- ❖ Redback

Imported

\$3.50 per person, per hour

(Choose one)

- ❖ Corona
- ❖ Stella Artois

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