



School Ball Package 2021



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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 2021

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