SAVOURING QLD'S SEASONS



SCHOOL FORMALS

Select from a plated three course dinner or our buffet menu + five hour beverage package (non-alcoholic) \$99pp

INCLUSIONS

Five hour venue hire*

Your choice of two entrees, mains and desserts from our plated dinner menu

OR

Our set buffet menu

Five hour non-alcoholic beverage package

Easel for seating plan

Table numbers for each table

All tables clothed with your selection of white or black linen

Lectern and microphone

TV screen OR in-built projector and screen

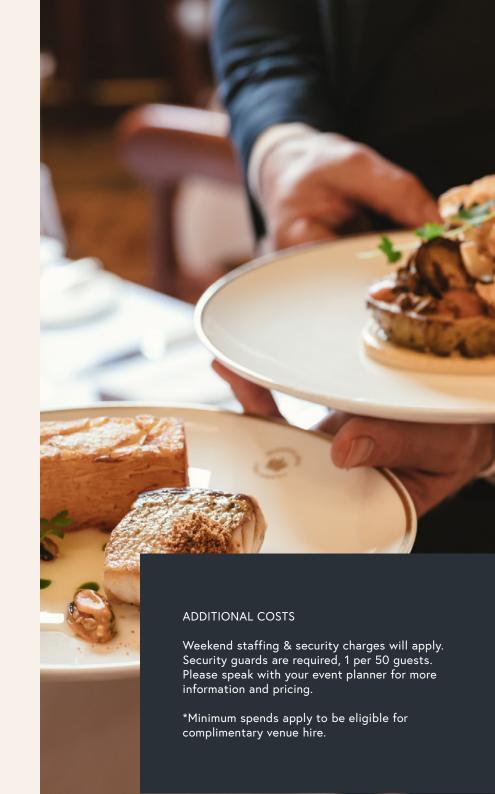
In-house speakers available for music to be played through (in select rooms only)

Portable dance floor (in select rooms only)

Complimentary on-site parking after 5pm (subject to availability)

Group photo on the Speaker's Green

VIP arrival in the heritage Porte Cochere



SCHOOL FORMALS

SET BUFFET MENU

MAINS

Roast Elgin Farm chicken, king brown mushroom, burnt onion, tarragon jus

Roast Tasmanian salmon, seasonal greens, hollandaise, lemon

Roast cauliflower, Ricotta filled pumpkin flower, chermoula, pomegranate GF V

SIDES

Freekeh salad, tabouleh, pickled onion, lemon VG

Roast pumpkin, moroccan spice GF VG

Roast baby potato, garlic, rosemary GF VG

DESSERT

Selection of Profiteroles V

Vanilla slice, raspberry gel GF V

Mini Pavlovas, seasonal fruit, citrus curd, vanilla cream GF V

PLATED MENU

ENTRÉE

COLD

Poached Mooloolaba prawn, pickled cucumber, cocktail sauce, tomato gel, squid ink tapioca GF DF

Serrano ham, compressed watermelon, whipped feta, pistachio pesto GF

WARM

Ricotta and sweetcorn filled pumpkin flower, romesco salsa, hazelnut dukkha spice GF V

Slow cooked Toowoomba pork belly, citrus glaze, papaya, shallot, pickled radish GF DF

MAIN

Miso glazed ox cheek, pumpkin puree, pickled daikon, crispy shallots GF DF

Elgin Valley chicken supreme, puy lentils, shiitake mushroom, baby spinach, tarragon jus GF DF

Daintree Barramundi fillet, pumpkin puree, spiced chickpea, roast capsicum, baby spinach GF DF

Lockyer Valley celeriac steak, cashew cream, kimchee slaw, red onion, parsnip crisp GF DF VG

DESSERT

Torched Pavlova, vanilla cream, passionfruit curd, seasonal fruit, freeze dry raspberry GF

Dark chocolate pave, white chocolate mousse, coconut marshmallow, sour cherry GF

Cheesecake mousse, floral jelly, sable biscuit, caramel, torched marshmallow GF

