



Adelaide Town Hall Seasonal School Formal Package

Seasonal School Formal Package



2 Course Dinner

3 Course Dinner

valid monday to friday (excludes fridays in december)

school formal package includes:

- ❖ 4 hour unlimited soft drinks & orange juice
- ❖ 4 hour dj set
- ❖ table centre pieces
- ❖ white or black table linen
- ❖ white or black napkins
- ❖ personalised table menus
- ❖ professional seating plan
- ❖ lectern, microphone, staging & dance floor

Additional Services

minimum of 100 guests, priced per guest

chair covers & sash

mocktails during pre-dinner drinks – 0.5 hour service

chef's selection of hot & cold canapés with pre-dinner drinks – 0.5 hour service

alternating main

Seasonal School Formal Package



Entrée

please select one

from the farm

hand made fusilli

traditional napoletana sauce, parmigiano reggiano, gremolata (nfp)

hand made fusilli

pork & veal ragout, fresh peas, garlic & rosemary (nfp)

seared limestone coast beef salad

wild mushroom, winter greens, roasted carrot & garlic emulsion (gfp) (lfp) (nfp)

free range chicken & tarragon pie

minted pea puree, house ketchup, jus (nfp)

from the field

baked heidi gruyere, leek & chestnut tart

shaved fennel, orange, mint & walnut salad, beetroot pudding, cinnamon dressing (v)

pearl barley risotto

roasted butternut, rocket & sage, basil infused mascarpone, parmesan (gfp) (nfp) (v)

Main

please select one

from the sea

pan seared tasmanian salmon

woodside goats' cheese & chive mash, winter greens, pernod herb sauce (gfp) (nfp)

from the farm

limestone coast beef sirloin

cauliflower puree, wilted chard, bordelaise sauce (gfp) (nfp)

fleurieu lamb rump

crushed rosemary potato, green beans, beet infused jus (gfp) (nfp)

roasted free range chicken breast

olive oil mash, roasted portobello, native thyme infused jus (lfp) (gfp) (nfp)

slow cooked free range chicken maryland

parmesan polenta, broccolini, tomato, olive & rosemary sauce (gfp)

Seasonal School Formal Package



from the field

dukkah eggplant tagine

chickpeas, pumpkin coriander puree, orange spiced couscous & pomegranate (gfp) (nfp) (v) (ve)

bread & salad, shared at the table

freshly baked ciabatta rolls

unsalted australian butter, murray river salt

house mix of seasonal leaf

pendleton evoo & aged balsamic

Dessert

please select one

pomme fruit & moscato trifle

genoise sponge, egg custard, soft whipped cream (v)

vanilla bean panna cotta

berry compote, baby mint (gfp) (nfp)

wattle seed pavlova roulade

double whipped vanilla cream, desert lime coulis (v)

flourless chocolate & chestnut truffle cake

muscat coulis, vanilla bean cream (gfp) (v)