



SCHOOL FORMAL PACKAGE

You only get one school formal, make it one to remember at Adelaide Convention Centre!



STAND-UP BUFFET **\$98 PER PERSON**

- Set buffet of starters, main courses & standalone dessert buffet station.



SIT-DOWN DINNER FROM **\$103 PER PERSON**

- Create your own set menu by choosing any two or three courses from the 'Sit-down Dinner' menu selections
- Set two-course option: \$103 per person
- Set three-course option: \$130 per person
- Alternate drop: +\$5.50 per person

PACKAGE INCLUSIONS

CATERING

- Menu items are dependent on your package selection
- Four-hour soft drink package consists of fruit punch, mineral water & soft drink
- Alternate drop charged at an additional \$5.50 per person, per main course

AUDIO VISUAL

- In-house PA System
- Lectern & microphone
- Professional DJ for the duration of the event (4 hours)
- Dance floor lighting effects
- Drape / wall up-lighting in a colour of your choice

SETUP

- A choice of table centrepieces, one per table
- Access times between 6:00pm–11:30pm
- Round tables of 10 pax (additional charges may apply for tables less than 10 pax)

- Rear black drape with centred silver sequin drape feature (available in selected halls)
- Decor lighting for room ambience in a colour of your choice
- LED lighting behind stage
- Stage lighting package
- Hazer to create atmosphere with lighting effects

OPTIONAL EXTRAS

Enhance your school formal with any of the following. Please contact your Event Planner for additional information & pricing.

- Adelaide Convention Centre has a few centrepieces which can be provided complimentary to your event. (discuss available options with your event planner)
- Lolly buffet featuring a variety of five different lollies presented in glass vases & bowls, including take home noodle boxes
- Ice cream stand with single serve ice cream cones. (Flavours include chocolate, vanilla, strawberry)
- Tea & coffee stations (charged per cup)
- Should you wish to extend the package, extra costs will apply

PHOTOGRAPHY

Event Photo can provide custom photography packages.

Please contact Nick on 1300 362 492 or email nick@eventphoto.com.au.

CHAIRCOVERS

Chaircovers Over All can provide chaircovers, sashes & centrepieces.

Contact: Kat Todd - 0407 454 434
P: 08 8351 8999 or email info@chaircovers.com.au.
Unit 1, 303 Hanson Road, Wingfield SA

These packages are subject to change. Please speak with your event planner for any updates.

MENU SELECTIONS

STAND-UP BUFFET

All items included in stand-up buffet. Additional charges apply for table service.

STARTERS

- Vietnamese tofu rice paper rolls, nước chấm chay dipping sauce **GF, HF, NF, PB**
- Smoked chicken tart, corn purée, chives **HF, NF**
- Soy-poached chicken cold roll, glass noodles, spring onion, Asian herbs **DF, GF, HF, NF**

MAINS

- Selection house-made braised beef pies, lamb & fetta sausage rolls, tomato chutney **NF**
- Cheeseburger slider: beef patty, American cheese, pickles, burger sauce, brioche bun **HF, NF**
- Karaage chicken, buffalo sauce, ranch dressing **HF, NF**
- Porcini & truffle arancini, basil aioli **GF, HF, NF, V**
- Vegetable spring rolls, lemongrass chilli sauce **HF, NF, PB**
- Seasoned wedges, sour cream, sweet chilli sauce **HF, NF, V**

DESSERT

- Fresh fruit salad **GF, HF, NF, PB**
- Rich chocolate brownie **GF, HF, NF, V**
- Mini jam doughnuts **HF, NF, V**
- House-made ice-cream (served from cart) in cone or cup.
Flavours: vanilla bean, choc chip, strawberry, lemon sorbet **HF, NF, V**

Dietaries DF – dairy free GF – gluten free HF – halal friendly NF – nut free PB – plant based V – vegetarian
Seafood origin (A) – Australia (I) – Imported (M) – Mixed

MENU SELECTIONS

SIT-DOWN DINNER

Create your own set menu by choosing one item from either two or three courses.

ENTRÉE

- Wedge of baby cos, poached chicken, toasted croutons, parmesan mayonnaise **HF, NF**
- Cold Barossa valley sous vide chicken breast, grilled seasonal greens, celery curls, confit garlic crumb, tarragon and chive emulsion **DF, GF, HF, NF**
- Beef ravioli, rich tomato ragu, shaved parmesan, basil **HF, NF**
- Spinach & ricotta cannelloni, tomato basil sauce, shaved parmesan **HF, NF, V**
- Potato gnocchi, sauteed mushrooms, wilted baby spinach & a parmesan cream sauce **HF, NF, V**
- Native thyme & golden raisin-rolled chicken thigh, onion soubise, Riverbank Hive honey-glazed pumpkin purée, burnt broccolini, light chicken jus **GF, HF, NF**
- Roasted pumpkin arancini, whipped ricotta, chilli Riverbank Hive honey, herb salad **GF, HF, NF, V**

MAIN

- Roasted chicken supreme, garlic smashed kipfler potatoes, broccolini, sweet potato purée, prosciutto shard, verjus jus **DF, GF, NF**
- Char-grilled chicken breast, whipped potato, mushroom ragout, black garlic green beans, house-dried tomato, light chicken jus **GF, NF**
- Beef fillet & braised beef short rib, horseradish whipped potato, balsamic onions, petite vegetables, beef jus **GF, NF**
- Slow-roasted lamb scotch fillet, barley ragout, Adelaide Hills goat fetta, mint, crispy kale **NF**
- Baked basil-crust Atlantic salmon, galette potato, Warrigal greens, confit tomato, herb cream, fried capers **NF (A)**
- Riverbank Hive honey-glazed butternut pumpkin, ancient grains, cranberries, glazed seeds, goat curd **GF, HF, NF, V**
- Mozzarella & balsamic-roasted tomato tart, black olives, confit onion, rocket **HF, NF, V**

DESSERT

- Platter house-made desserts created by our dedicated pastry team, reflecting seasonal trends (Table Platter: 20 pieces) **NF, V**
- S'mores: buckwheat & oat biscuit, dark chocolate & whisky ganache, marshmallow, mandarin gel **NF, V**
- Strawberries & cream pavlova: strawberry mousse, Storytellers Distillery Strawberry gin sorbet, torched meringue, double cream, macerated strawberries **GF, NF, V**
- Matcha cheesecake, yuzu & lemon curd, black sesame sponge, oat crumble **HF, NF, V**
- Lemon meringue tart: lemon curd, Italian meringue, quandong gel, coconut ice cream **HF, NF, V**
- Warm spiced apple cake, whipped caramel, apple & rosemary gel, vanilla bean ice cream, ginger crumb **NF, V**
- House-made ice cream (served from cart) in cone or cup. Flavours: vanilla bean, choc chip, strawberry, lemon sorbet **HF, NF, V**

Dietaries DF – dairy free GF – gluten free HF – halal friendly NF – nut free PB – plant based V – vegetarian
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Terms & Conditions – Packages available for 4 hours. All prices are inclusive of GST and may be subject to change. If there are less than 150 guests a surcharge may be applied. All prices are valid for events held up to 30 June, 2027.