

School Formal Packages



Mingara's Event Centre is the leading School Formal venue on the Central Coast. With the largest venue and service that is second to none, our experienced Event Coordinators boast years of experience that ensure the organisation of your School Formal is stress free.

Chef designed menus combined with our talented event styling team transform our event spaces into any theme imaginable! Our team of event coordinators pride themselves on their creative approach, flexibility and attention to detail. Their aim is to exceed your expectations and make your formal truly memorable.

Visit us at your club, Mingara

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MINGARA
Life's Great!

FORMAL PACKAGE INCLUSIONS

- Red Carpet Arrival
- Room Hire
- Dance Floor
- Security Guard/s
- DJ
- Chair Covers and Sashes
(in your choice of colours, packages for 2 & 3 only)
- Fairy lights draped on the ceiling of the Show Room

- Personalised Table Menus
- Lectern and Microphone
- Data Projector and Screen
- Five Hour Soft Drink and Juice Package

All packages are for a minimum of 150 attendees, additional charges may apply for smaller bookings.

FORMAL PACKAGE ONE

Cocktail Event

Mezze and Antipasto platter with dips and breads

Gourmet Mini Pizza (select two)

- Marinated lamb and fetta with a tzatziki swirl
- Leg ham and pineapple
- Vegetarian char-grilled antipasto with lemon aioli (v)
- Cajun chicken with tomato and olive tapenade
- Satay beef with capsicum, red onion and peanuts

Canapés (select four)

- Selection of mini quiche
- Tandoori chicken skewers
- Assorted sushi rolls
- Mini bruschetta with bocconcini, cherry tomato, basil and balsamic glaze (v)
- Vegetarian spring rolls (v)
- Grilled zucchini with halloumi cheese (v)
- Coconut crumbed prawn cutlets

\$60 per person

With dessert canapés \$70 per person

FORMAL PACKAGE TWO

Seated event

Canapés on arrival - Chef's selection

Entrée (choice of one)

- Salt and pepper squid on fresh green salad served with lemon aioli
- Caesar salad with cos lettuce, crispy prosciutto, traditional Caesar dressing
- Glass noodle salad, smoked chicken, Asian greens with plum and ginger glaze

Main (choice of one)

- Chicken schnitzel with fresh garden salad and beer battered fries
- Battered fish with fresh garden salad and beer battered fries
- House baked lasagne with fresh garden salad

\$60 per person

FORMAL PACKAGE THREE

Seated event

Canapés on arrival - Chef's selection

Entrée (choice of two, served alternate)

- Salt and pepper squid on green leaf salad served with lemon aioli
- Fettuccini with prosciutto, mushrooms, spring onions, cream and shaved parmesan
- Tomato and basil bruschetta with grilled haloumi and balsamic glaze
- Smoked chicken Caesar salad with cos lettuce, crispy prosciutto, traditional Caesar dressing
- House-made beef or vegetarian lasagne
- Butternut pumpkin and feta tartlet topped with wilted spinach, slivered almonds, feta cheese and garnished with sweet potato chips (v)

Main (choice of two, served alternate)

- Herb crusted chicken breast, served with a sweet potato mash, seasonal greens with a Dijonnaise sauce.
- Rump of lamb, marinated with oregano, thyme and lemon oil, served with cous cous and roasted garlic jus
- Slow roasted sirloin of beef with a merlot reduction, served with salted crushed chat potatoes and seasonal vegetables
- Flathead fillets with mashed potatoes and green leaf salad
- Baked capsicum stuffed with a mushroom risotto (v)

Dessert (choice of two, served alternate)

- Light pavlova with fresh strawberries, passion fruit and fresh cream
- Chocolate indulgence of chocolate ganache and fudge anglaise
- Rustic apple and rhubarb crumble with vanilla ice cream
- Lemon meringue pie with fresh cream and lemon drizzle
- Mini Mango cheese cake, sugar syrup and crème fresh

\$70 per person 2 courses

\$80 per person 3 courses

Additional costs; AV operator if required, additional theming.