



MINGARA
Life's Great!



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.

GRADUATE	CELEBRATE	ULTIMATE
One Course Meal	Two Course Meal	Three Course Meal
Room Hire	Room Hire	Room Hire
Chefs selection of canapes on arrival	Chefs selection of canapes on arrival	Chefs selection of canapes on arrival
Five hours soft drink package	Five hours soft drink package	Five hours soft drink package
DJ (four hours)	DJ (four hours)	DJ (four hours)
Security Guards	Security Guards	Security Guards
Chair covers and sashes	Chair covers and sashes	Chair covers and sashes
Data projector, screen, lectern and microphone hire	Data projector, screen, lectern and microphone hire	Data projector, screen, lectern and microphone hire
Dancefloor	Dancefloor	Dancefloor
Personalised digital seating display	Personalised digital seating display	Personalised digital seating display
Red carpet entry	Red carpet entry	Red carpet entry
Personalised table numbers and menu	Personalised table numbers and menu	Personalised table numbers and menu
School colour themed napkin inserts	School colour themed napkin inserts	School colour themed napkin inserts
		Glass of sparkling grape juice on arrival
\$60PP	\$70PP	\$80PP
	MOST POPULAR	

Menu

CANAPES (a selection of the below will be served on arrival)

Chicken satay skewers with peanut sauce

Vegetable spring rolls with sweet chilli sauce

Mini beef pies with tomato chutney

Mini tandoor pizza with yoghurt dressing

Assorted Sushi with wasabi and pickled ginger

ENTRÉE (your choice of two items)

Spinish, feta and lemon filo twist with roast pumpkin and bean salad with a pomegranate glaze

House smoked beef salad with mixed green salad and walnut dressing

Thai chicken salad with coriander, shallots, cucumber, glass noodles and lime and sweet chilli dressing

MAINS (your choice of two items)

Grilled chicken breast with buttery mash potatoes, green beans and white wine and mustard sauce

Slow roasted lamb rump with potato gratin, green beans, honey glazed carrots and red wine jus

Mango glazed salmon with corn and coriander salsa on a bed of Asian greens

Beef fillet steak with wild tomato chutney, grilled asparagus, chive mash potato and red wine jus

Grilled barramundi fillet with butter beans, lyonnaise potato and saffron cream sauce

DESSERT (your choice of two items)

Chocolate panna cotta with mango salsa and a nut biscotti wafer

Sticky date pudding with butter scotch sauce and vanilla bean ice cream

Mini pavlova with mixed fruits

Testimonials

I'm writing to sincerely thank you for your talent and professionalism that resulted in such a smooth event last night. We've had rave reviews from staff and parents. You were so accommodating in the planning stage, and on the night. Would you please pass on my thanks to Michelle as well. She handled a couple of sticky situations with our guests with a lot of skill.

Thanks also to the amazing team who catered and served, and to security.

Lia Camilleri, Year 12 Advisor

MacKillop Catholic College, Warnervale

Thank you, thank you, thank you!!! What an awesome night! Huge thanks to you, Michelle, and the team who ensured last night went off without a hitch. The food was beyond perfect and the service and professionalism was impeccable. Students, parents and staff showered me with compliments which I gladly pass on to you. You and your team did an absolutely amazing job and made me look good too! Your vision and attention to detail meant that the night will long be remembered by all who attended.

Tansia Green, Year 12 Advisor

Narara Valley High School

The formal was fantastic and we were really happy with the event, from teachers and student's feedback too! Thank you very much for all your help.

**Jessica Lemon,
Year 10 Year Adviser L-Z**

Tuggerah Lakes Secondary College

Great events at Mingara

Conditions: The above prices and special offers are based on a booking of 150 minimum in the Showroom and surcharges or special offer restrictions may apply for less than 150 guests. Menu course selections are alternate serve. Additional costs may apply for additional AV, AV operator and other operational elements. Chair cover and sash colours are limited and color options will be discussed at time of booking. Menu selections and minimum numbers are required three (3) weeks prior to the event. Final minimum numbers and dietary requirements are required one (2) week prior to the event.

Visit us at your club, Mingara

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