

THE OBSERVATORY

2008 Graduation Dinner



Menu Details

Entree

Roasted chicken breast slices on flame grilled capsicums and saffron risotto cake with a candied balsamic

Main Course

~ Alternate Serve ~

Parmesan and herb crusted chicken breast on roast potatoes and wilted spinach topped with a sun dried tomato cream reduction and beetroot chips

AND

Roasted scotch fillet with crushed parsley and butter potatoes, wilted spinach, oven roasted tomato and port jus

Sides

Organic leaf salad with tomato, cucumber, feta cheese and kalamata olives

Dessert

Chocolate pot, vanilla panna cotta and coffee gelato trilogy with spun toffee

Freshly brewed tea and coffee

Beverage Package 4 ½ hours

Coca Cola softdrinks and Orange Juice

Complimentary Theming Package

- ~ Black chair covers with a white sash ~
- ~ Black tablecloth overlays ~
- ~ Candelabre centrepieces for each guest table ~
- ~ Personalised menus for each guest table ~
- ~ Attendance by Event Photographers ~

\$63.00per person

Room Hire

Starlight Ballroom - \$550.00 (half price, normally \$1100.00)

The Loft - \$200.00 (normally \$350.00)

This package is available when booking your Graduation Dinner Monday – Friday 2007 and is based on a minimum number of 100 guests in our Starlight Ballroom, and a minimum of 40 guests in The Loft.