



## SCHOOL FORMAL BANQUETS 2010

Lachlan's Old Government House is one of Sydney's premier venues.

Lachlan's is a fabulous secure venue located in Parramatta Park. Drive right up to the National Trust's Old Government House. Start with a cocktail party, hors d'oeuvres & canapé and drinks in the Governor's large sandstone courtyard before dinner

Dine in the air conditioned silk lined garden marquee with polished timber floors, fairy lights and views through floor to ceiling windows through the trees to the river beyond.

### EVERYTHING you need for a memorable evening...

Full linen setting, flowers, mics, fairy lights, fabulous food and non alcoholic drinks with full table service. 100% fresh juices, soft drinks, mineral & soda waters. A beautiful silk lined air conditioned marquee and all your staff and service.

**PLUS !!! a professional free DJ, balloons and professional security included at no extra cost !!!**  
for above 70 guests



Parramatta Park  
T1300 596 286  
www.lachlans.com.au

This package is available any evening except Saturday nights. All School Formal packages are completely non alcoholic. School formals need to be school sponsored and have teachers attending on the evening. This package is a 4 hour event.

**FINE DINING IN SYDNEY**

## SCHOOL FORMAL BANQUET

### Entree

Cocktail Hot and cold hors d'oeuvres & canapé served with pre dinner drinks

### Mains

Chicken Breast on cous cous with basil pesto

Lean Pork Ribeye on kumera mash with a honey mustard glaze

Prime Roast Sirloin on potato mash with a wild mushroom ragout

Nile Perch on Jasmine rice with a dill and lime butter

### Dessert

Hazelnut Praline Chocolate Mousse

Mango and Galliano Bavarois

Hot Apple and Raspberry Crumble

Fresh and Seasonal Tropical Fruit Compote with a passionfruit and Cointreau syrup dressing

**Option** (plus \$5.90 per guest) Choose a served entrée replacing hors d'oeuvres & canapé

Soup of the Day, Crumbed Chicken Tenderloins with mesclun & plum sauce, A Traditional Caesar Salad or Spinach Ravioli, ricotta, fresh tomato, basil & parmesan

## SCHOOL FORMAL BUFFET

### Entree

A selection of hot and cold hors d'oeuvres & canapé served with pre dinner drinks

### Mains

Prime Roast Sirloin with a rich port jus (hot), Peanut Satay

Chicken (hot), Spirali Pasta with spinach, ricotta and a fresh tomato sauce (hot), Marinated Calamari in lime juice and olive oil (cold), Chef's selection of seasonal freshly made salads including roast pumpkin, leek and red bean salad, tomato and Spanish onion salad, mixed green leaf salad, pasta salad with olives sun dried tomato and roast eggplant. Hot whole potatoes with herb butter

### Dessert

Fresh Fruit Compote, Lemon and Vodka Tart, Rich Chocolate Mud Cake Terrine, Mango and Galliano Bavarois

**\$79.00 per guest all inclusive INCLUDES....**

**DJ, Balloons and Professional Security above 70 guests**