

SCHOOL FORMALS AT THE ARTS CENTRE GOLD COAST

The Arts Centre Gold Coast offers an excellent venue for your school formal!

ARRIVAL AREA

The all important arrival area is located at the back of the main building separate from any other events or patrons attending other venues within The Arts Centre. The arrival area has easy access for almost any vehicle and is drive in and drive out. Our staff and security offer traffic control to assist with the chaos of arrival.



FORMAL VENUE

The Paradise Showroom can accommodate up to 350 guests including room for a dance floor. This room has state of the art technology and excellent lighting that enhances the experience. The Paradise Showroom also has a large stage suitable for either a DJ or a live band.





SCHOOL FORMAL PACKAGES

Package One (minimum of 150 guests)

\$69.20pp

Arts mini buffet
4 hour soft drink package
Elegant table centrepieces
Chair covers and sashes (your choice of colour)
Linen napkins (your choice of colour)
DJ and dance floor for a 4 hour period
All room hire, room set up and staffing costs

Package Two (minimum of 150 guests)

\$87.00pp

3 course dinner
Alternate drop
Includes tea, coffee and chocolates
4 hour soft drink package
Elegant table centrepieces
Chair covers and sashes (your choice of colour)
Linen napkins (your choice of colour)
DJ and dance floor for a 4 hour period
All room hire, room set up and staffing costs

Package Three (minimum of 150 guests)

\$91.85pp

Arts buffet
4 hour soft drink package
Elegant table centrepieces
Chair covers and sashes, linen napkins in your choice of colours
DJ and dance floor for a 4 hour period
All room hire, room set up and staffing costs

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ARTS MINI BUFFET

Please select two of the following options

Chicken porcini risotto (GF)

arborio rice, wild mushrooms and parmesan cheese

Flathead fillets and chunky chips

beer battered with tartar sauce

Salt and pepper calamari

topped with a zesty rocket salad

Warm lamb kofta (GF)

served on a Greek salad with tzatziki

Haloumi and warm petite French lentil salad (V)(GF)

with cucumber, tomato, mint and lemon

Ground pork and Asian vegetables

with hokkien noodles and spicy sauce

Honey sesame prawns

with stir fried Chinese vegetables, ginger and garlic

Served with garden salad, fries, crusty rolls and fresh fruit platter for dessert

Tea, coffee and chocolates included

ENTRÉE

Traditional Caesar salad

cos leaves tossed in Caesar dressing with crisp bacon, poached egg, shaved grana panada served with parmesan crouton wafer

Thai beef salad

marinated roast beef tossed with herbs and vegetables seasoned with a piquant Thai dressing

Roast chicken, asparagus and sweet corn soup

Finished with cracked black pepper

Roast sweet potato and macadamia gnocchi

hand rolled gnocchi in a Napoli and pesto sauce with marinated feta cheese

Salt and pepper calamari with a roasted tomato salad

Persian feta, rocket and vegetables

MAIN COURSE

Chargrilled chicken breast marinated with rosemary and garlic wrapped in prosciutto served with creamy mashed potato and natural jus

Oven roasted lamb noisette (GF)

Fresh mint pesto, sautéed Swiss brown mushrooms and fondant potato pedrox sherry reduction

Prawn and herb stuffed chicken breast (GF)

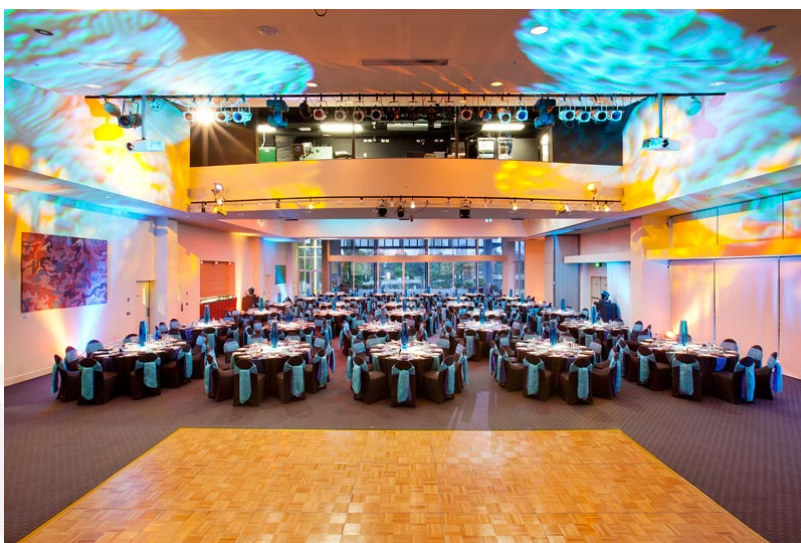
with a thyme rosti, buttered greens and leek jus

Barramundi fillet with a citrus and herb crust

roasted chat potatoes and greens with lemon butter sauce

Slow roasted beef strip loin

baked vegetables, red wine jus and horseradish cream



DESSERT

Lemon meringue tart with berries

King Island cream and mango coulis

Sticky date pudding

drizzled with butterscotch sauce and ice cream

Apple and rhubarb crumble

served with vanilla custard and ice cream

Passionfruit curd pavlova

Double cream, strawberry confit and chocolate ice cream

Profiteroles

with baileys custard, warm chocolate sauce and double cream

ARTS BUFFET

Entrée (choice of one served to table)

Prawn and fennel risotto (GF)

with garlic flavoured with sugar snap peas and topped with parmesan cheese

Baked ricotta cake with roast roma tomatoes (V)(GF)

with mushrooms and truffle oil

Salt and pepper calamari with roasted tomato salad

with Persian feta, rocket and vegetables

Sweetcorn, potato and herb chowder (V)(GF)

Antipasto

Marinated mushrooms, Persian feta, kalamata olives, prosciutto, slow roasted tomatoes, grilled asparagus, bocconcini, double smoked leg ham, grilled eggplant

From the Carvery (choice of two)

Roast chicken with thyme and bread stuffing

Lamb legs roasted with rosemary and olive oil (GF)

Succulent pork loin with sage and garlic (GF)

Roast sirloin of beef marinated in red wine and herbs (GF)

Vegetables

Roast chat potatoes with chives and sea salt (V)(GF)

Honey glazed baby carrots and fresh green beans (V)(GF)

Salads (choice of two)

Roast pumpkin, pine nuts, cherry tomatoes, feta and wild rocket (V)(GF)

Baby spinach, tandoori eggplant, tomato, cucumber and coriander yoghurt (V)(GF)

Asian style coleslaw (V)(GF)

Mediterranean cous cous with spiced vegetables rose water vinaigrette (V)

Basket of assorted breads and a variety of condiments

Fresh seasonal fruit platter (V)(GF)

Desserts (choice of two)

Selection of mini exotic fruit tarts

Chocolate savoy

Tiramisu

Lemon polenta (GF)

Fresh apple strudel

Freshly brewed tea, coffee and chocolates