

University Ball  
Alternate Drop - 2019



RIVERSIDE  
*receptions*





## University Ball - Alternate Drop

### Canapes on Arrival

Choose 5 canapes from the selections below :

#### Cold Canapés

- Freshly shucked Pacific oysters- served with sauce mignonette (GF)
- Local king prawns- peeled and accompanied with wasabi & lime mayonnaise (GF)
- Duck pancakes- slow roasted Chinese duck with cucumber, Asian herbs and hoi sin sauce
- Vietnamese rice paper roll- rice noodle & hot herb salad, marinated tofu with hot & sour dipping sauce (Vg & GF)
- Roasted tomato tartlet- red onion jam & goat's cheese (V)
- Rare roast beef- crisp brioche crouton, beetroot and horseradish pickle
- Avocado & smoked chicken tostadas with pico de gallo & sour cream (GF)

#### Hot Canapés

- Vegetarian spring rolls- handmade and served with soy & ginger dipping sauce (V)
- Pork & bacon sausage roll- served with chilli jam
- Roasted pumpkin & mozzarella arancini- with basil & tomato salsa (V)
- Lamb koftas- with mint & garlic yoghurt (GF)
- Panko crumbed pork belly with Japanese mayonnaise
- Chicken satay skewers with hot and sour vegetable pickle (GF)
- Salt cod croquettes- with aioli
- Sweet potato and black bean empanadas- sofrito (Vg & GF)
- Crispy fried calamari, lemon mayonnaise (GF)
- Mushroom & walnut sausage roll- tarragon mayonnaise (Vg & GF)
- Steamed pork dumplings with Chinese vinegar sauce

### ENTRÉE

#### Please select two dishes from the entrée section

- Roasted mushrooms, Taleggio cheese, sourdough & rosemary crumbs, radicchio & pickled onion salad, truffle mayonnaise (V)
- Sand crab and celeriac remoulade with apple and endive (GF)
- Freekeh pilaf, spiced carrots, pinenuts, lemon, parsley & Greek yoghurt (V)
- Pork rillete with apricot pickle, mustard cress & toast
- Pumpkin and blue cheese tart- witlof, watercress, pear and walnut salad (V)
- Seared sesame beef, daikon, snow pea and radish salad, ponzu dressing (GF)







**MAIN COURSE**

Please select two dishes from the main course section

- Oven roasted, free range chicken breast- sweet potato, chorizo, grilled corn, kale & tomato fondue (GF)
- 180 day grain fed Sirloin steak, crushed garlic potatoes, rocket & parmesan salad, Béarnaise sauce (GF)
- Roasted lamb rump, polenta, spinach, roast tomato, jus & gremolata (GF)
- Cone Bay Barramundi fillet, pea & herb salad, salsa verde (GF)
- Crispy skinned pork belly, pumpkin puree, roasted baby carrots, Brussel sprouts and jus (GF)
- Pan roasted potato gnocchi with mushrooms, caramelized onions, rocket and goats cheese (V)

**Dessert :**

- Shared petit four platters- featuring a variety of cakes, slices, tarts and pastries
- A selection of premium, Australian & international cheeses with accompaniments

Canapes + 3 Course + 4 Hour Drink Package

**\$ 115 pp** (inc GST)

Canapes + 2 Course + 4 Hour Drink Package

**\$ 105 pp** (inc GST)

**Drink Package:**

**Draught Beer**

Furphy

XXXX Gold

5 Seeds Cider

Tooheys New

Iron Jack

**Wine - 3 Jacks**

Brut Reserve

Shiraz

| Sauv Blanc

| Cab Merlot

| Pinot Grigio

| Moscato

| Rose

**Not Included in Drink Package**

**Spirits**

Basic Spirits with Mixer

\$ 8-

Premium Spirit with Mixer

\$ 10-

Cocktails

\$ 18-

**Room Hire - \$990 for Whole Complex**

**Inclusions:**

Linen Tablecloths

Linen Napkins

Tiffany or Americana Chairs

Stage

Speakers for background music

Dry Bars and Café tables scattered on lawn

Festoon Lighting on lawn

20,000 Fairy Lights in Jacaranda Trees

Security Staff (1 for each 100 guests)