

GRADUATION PACKAGE

YOU DO IT SO WELL



MAROOCHY^{RSL}
EVENTS CENTRE

Room Capacities

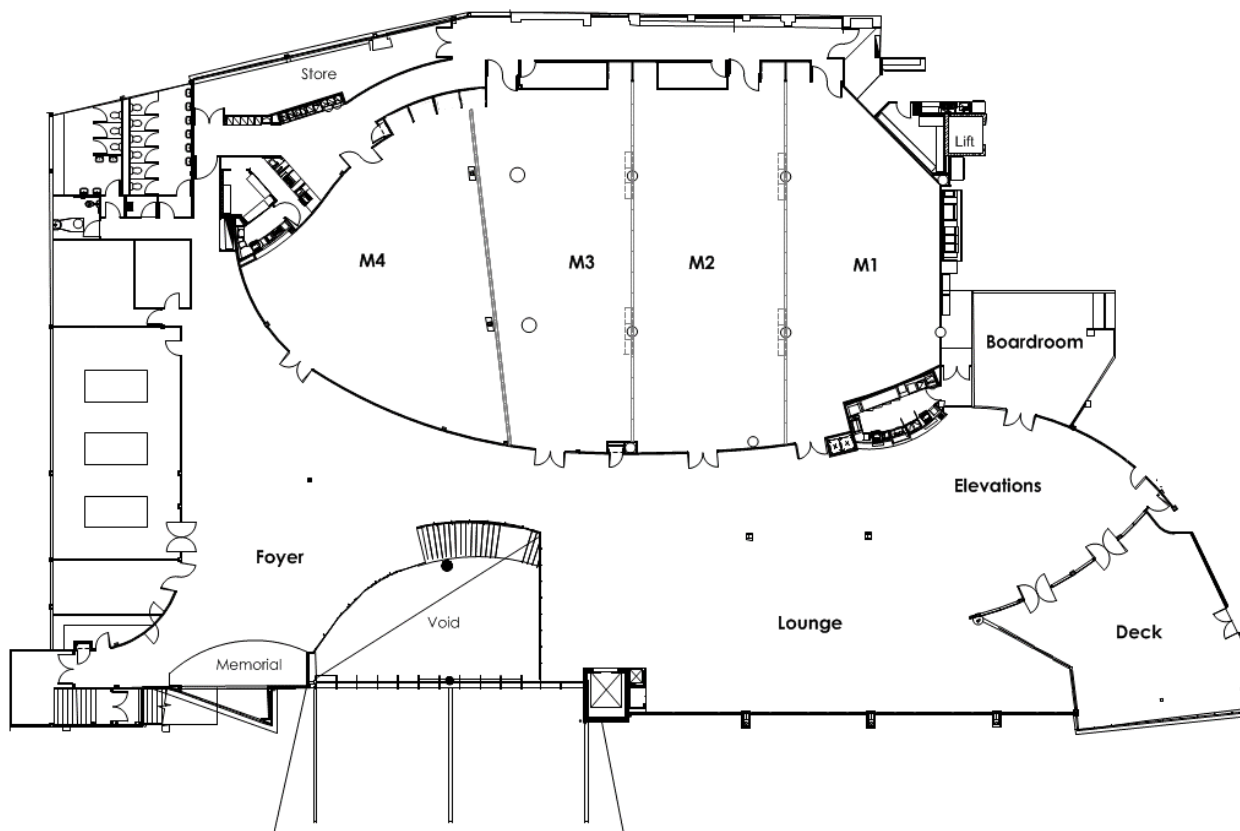
Room/Area Name	Sqm	Dimension	Theatre	Banquet	Cabaret	Cocktail	Classroom	U-shape	Weekday Room Hire	Weekend Surcharge 15%
Boardroom	56	8 x 7	30	--	--	--	21	21	\$285	\$328
M1	152	17 x 9	125	90	72	200	60	40	\$395	\$455
M2	181	20 x 9	200	100	80	220	90	40	\$395	\$455
M3	170	20 x 8.5	120	70	--	150	60	30	\$395	\$455
M4	180	15 x 12	150	100	80	220	80	30	\$395	\$455
Combine 2 Rooms (M1-M4)	--	--	--	--	--	--	--	--	\$740	\$850
Combine 3 Rooms (M1-M4)	--	--	--	--	--	--	--	--	\$1,080	\$1,245
Ballroom (M1-M4) Dinners/Conferencing	680	34 x 20	600*	450	--	900	400	--	\$1,420	\$1,635
Ballroom (M1-M4) Trade Show/Exhibition	680	34 x 20	600*	450	--	900	400	--	\$2,850	\$3,280
Add in - Level 1 Exclusive									\$2,150	\$2,470
Level 1 Exclusive (Ballroom, Boardroom & Foyer) Dinners/Conferencing			--	750	--	1000	--	--	\$3,000	\$3,450
Section of Foyer for Private Use:										
Elevations			--	60	--	100	--	--	\$500	\$575
Lounge			--	100	--	150	--	--	\$300	\$345
Foyer			--	100	--	150	--	--	\$300	\$345

Room hire for 8hr duration - \$50 per hour, per room applies thereafter

Bump In for 5hr duration (the day prior) - \$250 per room applies

*For numbers over 600, to a maximum of 800, additional equipment hire costs will be incurred

Meeting & Function Rooms



Graduations, Formals & Celebrations

The **Maroochy RSL Events Centre** is located in the heart of Maroochydore and is a purpose-built events centre, featuring banquet seating up to 450 guests.

Our magnificent pre-event foyer provides for options such as family and guests pre dinner refreshments and formal photographs.

The **Maroochy RSL Events Centre** has state-of-the-art audio, visual and lighting technology, with the addition of staging and theming.

A multi-level, undercover car park is available to guests, free of charge.

Gold Plated Menu

Select one of following from each course:

Entrée

- Aromatic miso poached chicken, soba noodle, crispy tofu salad, sweet soy, chilli and mirin dressing
- Basil infused pannacotta, black olive and tomato salsa with parmesan tulle
- Smoked salmon & avocado terrine, grapefruit, watercress and caper salad with lime and chive vinaigrette **(GF)**
- Baked butternut squash, goats cheese and sage filo with baby red chard salad and honey pecan dressing **(V)**
- Saffron prawns, pickled fennel, crispy chorizo with herb and roast garlic aioli **(GF)**

Main Course

- Eye fillet of beef, dauphinoise potato, sweet blackened shallots, peas, thyme and speck with port jus **(GF)**
- Roasted chicken breast, olive oil potato puree, brocolinni and classic chasseur sauce **(GF)**
- Roasted fillet of salmon, celeriac puree, charred asparagus and seeded mustard beurre blanc **(GF)**
- Cider braised pork belly, potato fondant, buttered kale with apple and sage jus **(GF)**
- Tender braised lamb shanks, rosemary and parmesan polenta with ratatouille sauce **(GF)**

Dessert

- Baked berry cheesecake, forest berry compote with cinnamon and pecan crumble
- Warm chocolate fondant, toasted marshmallows and hazelnut ice cream
- Black cherry torte, cherry coulis with vanilla sour cream
- Coconut pannacotta, mango jelly, cashew and lime crumble
- Eton mess, meringue, vanilla cream, marinated strawberries and strawberry liquor

All meals are served with dinner rolls and freshly brewed tea and coffee

2 course menu \$43.00 per person

3 course menu \$53.00 per person

(Alternate drop available on request, a \$2.00 surcharge applies)

Based on a minimum of 30 guests

Platters

Hot Selection

Taste of OZ	\$90.00
Moroccan lamb pies, chilli spiced meatballs, sweet potato fries, roast vegetable frittata	
Taste of Asia	\$90.00
Salt & pepper chicken bites, Peking duck spring roll, prawn curry puffs, satay beef skewers	
Taste of Mexico	\$90.00
Chilli pulled beef tacos with guacamole, sour cream and charred corn salsa	
Taste of the Ocean	\$95.00
Kataifi prawns, coconut leaf scallops, crumbed whiting, cajun spiced calamari	

Cold Selection

Toasted Bread and Dip Platter (V)	\$45.00
Toasted ciabatta and Turkish breads served with two of Chef's selection of dips	
Sandwich Platter	\$85.00
Chef's selection of peak sandwiches on a variety of fresh sandwich breads	
Assorted Sushi Platter (GF)	\$90.00
Assorted sushi rolls (salmon, teriyaki chicken and vegetarian all served with pickled ginger, wasabi and Japanese soy sauce)	
Antipasto Platter	\$100.00
Selection of cold meats, cheeses and marinated vegetables	
Sliced Seasonal Fruit Platter	\$75.00
Selection of sliced fruits in season	
Cakes and Slices Platter	\$85.00
Chef's selection of cakes and slices	
Cheese Platter	\$95.00
Trio of Local cheeses with lavosh, and spiced black grape chutney	

Sliders

\$100.00

- Pulled pork with crispy apple and cranberry slaw
- Angus beef with crispy cos lettuce, cheese and caramelised onion jam
- Veggie slider with grilled haloumi, rocket, cucumber and spiced tomato relish **(V)**

Non-Alcohol Beverage Options

Unlimited orange juice and soft drink selection

\$5.00 per person – 1 hour package

\$10.00 per person – 2 hour package

\$15.00 per person – 3 hour package

\$20.00 per person – 4 hour package

Security

Security will be required for all Graduations and Formals charged at the following rates:

1 guard per 100 guests @ \$65.00 per hour /per guard