



**FUNCTIONS
& EVENTS CENTRE**

AT BLACKTOWN RSL CLUB

**HIGH SCHOOL
FORMALS**

WELCOME

Thank you for your recent enquiry regarding the Functions & Events Centre facilities at Blacktown RSL Club for your School Formal.

Please find enclosed a copy of our HIGH SCHOOL FORMAL PACKAGES providing you with all the information you require.

However, do not hesitate to contact us should you require further information.

Alternatively, should you wish to meet in person to discuss your requirements and view our facilities, please contact the functions team on 9933 7600 or functions@blacktownrsl.com.au to organise a suitable time.

We look forward to hearing from you.

**Yours faithfully,
The Functions Team**

High School Formal Package

2 Courses \$60 per person*

3 Courses \$66 per person*

Minimum 50 people

PACKAGE INCLUDES:

- Gourmet two or three course meal of your selection
 - 5 hours service of unlimited soft drink, juice and soda water
 - Your choice of chair covers and coloured sash
 - 5 hours complimentary room hire
 - White linen table cloths and linen napkins
 - Your choice of coloured balloon centrepiece
 - Security personnel for the duration of the event
 - Friendly staff to assist to make your night memorable
 - Personalised menus
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Choice of two options, served alternatively
Includes bread roll and butter, tea and coffee

ENTRÉES

Country style rich and creamy pumpkin soup

topped with roasted almonds and sour cream

Thai Beef Salad Warm thinly sliced marinated beef served with fresh Thai salad finishes with crispy Basil

Prawn Cocktail

Fresh prawns served on a bed of mesclun salad, garnished with homemade thousand islands dressing and lemon wedge

Salt and Pepper Squid served on a tossed salad mix with garlic aioli

Garlic Chilli King Prawns

Sauteed prawns with garlic, chilli and onion, served on a bed of steamed rice

EARLY BIRD SPECIAL

Book early and receive a free lolly buffet to book contact Christine Palmer on 9933 7600 or christinep@blacktownrsl.com.au

***Conditions Apply**

MAINS

Chicken Mignon

A delicious breast fillet of chicken wrapped in bacon and char grilled, served with cherry tomatoes on a bed of baby rocket with vinaigrette

Chicken Cordon Bleu

Crumbed chicken Breast filled with smoked ham and cheddar cheese accompanied with seasonal vegetables and white wine cream sauce

Grilled Barramundi Fillets

Fresh Barramundi fillet gently grilled and served on a bed of rice and seasonal vegetables and white wine sauce

Atlantic Salmon Fillet on mash, carrots and Asian greens and béarnaise sauce

Angus Sirloin Steak with sweet potatoes, pumpkin, oven roasted tomatoes and a creamy mushroom sauce

Veal cutlets with mash potatoes, baby pumpkin and accompanied with your choice of gravy, mushroom or peppercorn sauce

Roasted Pork with Crackling, smashed chats, pumpkin, sauteed greens served with warm apple sauce

King Prawn and Mushroom Risotto with shaved parmesan on a bed of baby spinach

DESSERTS

Pavlova

A sweet favourite garnished with cream and fresh seasonal fruit topped with passion fruit

Tiramisu

Coffee lovers will delight in layers of light sponge cake soaked with coffee and dressed with mascarpone cheese and dusted with cocoa

Sticky Date Pudding

Warm sticky date pudding served with a rich caramel sauce and fresh cream.

New York Cheesecake

Traditionally baked cheesecake served with delicious fruits and whipped cream

Mousse & Mud Cake

A chocoholics delight of mud cake and rich chocolate mousse covered in dark chocolate

Lemon Meringue Tart

A sweet but tangy retro classic. Sweet tart base filled with creamy lemon curd and topped with frothy peaks of soft meringue.

Apple Pie

Warm Apple Pie served with fresh cream and vanilla Ice Cream