



# School Ball Package

The social event of the year





Celebrate  
all together,  
your way.



# The celebration starts here.

## Leave it to us to help you celebrate this anticipated event

School functions are the highlight of any student's year and we understand what's required to make them memorable, for all the right reasons.

We've got a range of rooms that will fit anywhere from 50 to 750 guests, expert account managers who are on-hand to help every step of the way and access to some of the country's most experienced suppliers who can provide you with the right playlists, lighting, room styling & more.

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## Packages start from just \$91pp\* & include:

- Exclusive use of one of our function rooms
- Free on-site parking
- A dance floor
- Choice of banquet set up (max 10 per table) with design your own buffet meal OR cocktail set-up with a cocktail food menu
- Glass of Lindauer Sparkling Grape (non-alcoholic) on arrival for each guest
- Unlimited non-alcoholic beverages (soft drinks and water)
- Professional security staff
- Wait staff
- A dedicated account manager to oversee your event

## Pricing

- Students \$91 per person
- Teachers' special \$80 per person

*\*Prices include GST. Minimum numbers 100 pax.*

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## Exclusive offers

Get 10% off the price\*\* of our graduation package when you book both your school ball and graduation events here at Ellerslie Events.

Get 5%\*\* off your school ball package price when you hold the event on a Monday, Tuesday or Wednesday.





01

# Dinner Option 1

## Menu Style - Buffet

You will be given the choice of two menus: either our buffet menu which is designed to work with our banquet-style tables OR our cocktail menu which works best with casual seating and bar leaners.

### Carvery | Choose one

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**Honey glazed ham** served with English mustard, ham glaze, roasted pineapple and baps

**Roast chicken** with coleslaw, roasted potatoes and homemade gravy <sup>G</sup>

**Slow roasted beef sirloin** with herb gravy, potato gratin & horseradish sauce <sup>G</sup>

**Garlic and herb roasted lamb shoulder** served with mint sauce, rosemary gravy & wholegrain mustard. Accompanied with kumara Rosti.

### Mains | Choose three

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**Korean spiced chicken drumsticks** with roasted sesame seeds & sweet bbq sauce <sup>G D V V+</sup>

**Butter chicken** with coconut cream, basmati rice & coriander <sup>G D</sup>

**Chicken bites** with sweet and sour sauce

**Crumbed chicken breast** with passata sauce & parmesan cheese

**Fish bites** with tartare sauce & lemon pieces

**Crumbed fish** with lemon sauce

**Lamb skewers** with yoghurt <sup>G</sup>

### Potato dishes | Choose one

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**Potato wedges** with sour cream <sup>G V</sup>

**Baked potato** with cheese and bacon crumb & sweet chilli sauce <sup>G</sup>

**Thyme roasted potatoes** <sup>G D V</sup>

### Vegetables | Choose one

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**Asian Vegetable stir fry** crispy noodles, black bean sauce <sup>G D V V+</sup>

**Ratatouille** <sup>G D V V+</sup>

**Grilled broccoli** with toasted almonds and balsamic glaze <sup>G D V V+</sup>

**Cumin roasted carrots** honey mustard glaze <sup>G D V V+</sup>

### Salads | Choose four

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**Cucumber salad** with sesame seeds and Asian vinegar dressing <sup>G D V V+</sup>

**Greek salad** with Mediterranean dressing <sup>V</sup>

**Homemade coleslaw** with carrot, cabbage and celery buttermilk dressing <sup>G V</sup>

**Basil pesto penne pasta** with dried shallots <sup>V</sup>

**Potato salad** with mustard, spring onion, egg and capers <sup>G D V</sup>

**Garden salad** with cucumber, mesclun, tomato, and balsamic dressing <sup>G D V V+</sup>

**Waldorf salad** with celery, walnuts, apple, sour cream & mayo dressing <sup>G V</sup>

**Chickpea and feta** with sundried tomatoes, pickled vegetables, red pepper & red onions <sup>G V</sup>

### Continued...

G — No added gluten D — Dairy free V — Vegetarian V+ - Vegan

*Sample menu. When selecting your menu items please ensure you take into consideration the dietary requirements of your guests. While the best intentions are taken to ensure dietary requirements are met, there may be traces of dairy, gluten and nuts in the dishes. If you have severe allergies then you may wish to arrange alternative options. Additional buffet set up charges may apply for events with 500pax or more. Speak to your account manager for more information.*



01

# Dinner Option 1 cont.

## Menu Style - Buffet

### Desserts | Choose three

Coconut mango pave <sup>G</sup>

Chocolate symphony <sup>G</sup>

Sticky date pudding

Indulgenz ice cream tubs

Coffee and chocolate pannacotta <sup>G</sup>

Equatorial chocolate brownie with ganache <sup>G V</sup>

Lemon meringue tart <sup>V</sup>

Salted caramel and chocolate tart

Berry cheesecake gateau <sup>G</sup>

Hazelnut milk chocolate cheesecake <sup>G</sup>

Cookies and cream cheesecake

Passionfruit & coconut cake with cream cheese icing

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02

# Dinner Option 2

## Menu Style - Cocktail

You will be given the choice of two menus: either our buffet menu which is designed to work with our banquet-style tables OR our cocktail menu which works best with casual seating and bar leaners.

### Canapé service

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**Garlic and ginger prawns** with tamarind and sweet chilli mayo <sup>G D</sup>

**Twice cooked pork belly** with pumpkin puree, micro herbs and hoisin sauce <sup>G</sup>

**Crumbed goats cheese balls** with honey dressing and toasted almond slices <sup>G V</sup>

### Food station

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**Mini Angus beef burgers** with aged cheddar and chipotle sauce

**Eggplant and miso sliders** with tomato relish and fresh basil pesto <sup>V</sup>

**Fish & chips** with tartare sauce

**Chicken bites** with sweet and sour sauce

### Dessert

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**Mini chocolate cups** filled with lemon mousse <sup>G V</sup>

**Popping candy cones** with strawberry sauce <sup>V</sup>

**A selection of petite fours** <sup>V</sup>

### Additional menu items

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**Individual icecreams** | \$5.75 per person

**Lolly Station** | \$11.50 per person

### Drinks

**Two bottles of Lindauer Sparkling Grape** (non-alcoholic) served to each table | \$16.00 per bottle



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\*Cocktail menu cannot be served for a sit down dinner.

Sample menu. While the best intentions are taken to ensure dietary requirements are met, there may be traces of dairy, gluten and nuts in the dishes. If you have severe allergies then you may wish to arrange alternative options.







# Event styling & entertainment

## Event styling service

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If you can dream it, we can make it happen! Whether you are starting with a blank canvas or you have something more specific in mind, meet with one of our recommended theme designers who can help bring your ideas to life

## DJ4You

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DJ4You have been helping pull-off epic school balls since 2010 and offer a range of packages to suit events of any budget or size. If you'd like to learn more about what they could do for you, just ask your account manager.

## Audio visual requirements

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Edwards Sounds offer the latest special effects lighting and can offer anything from fog lights to computerized laser light shows.

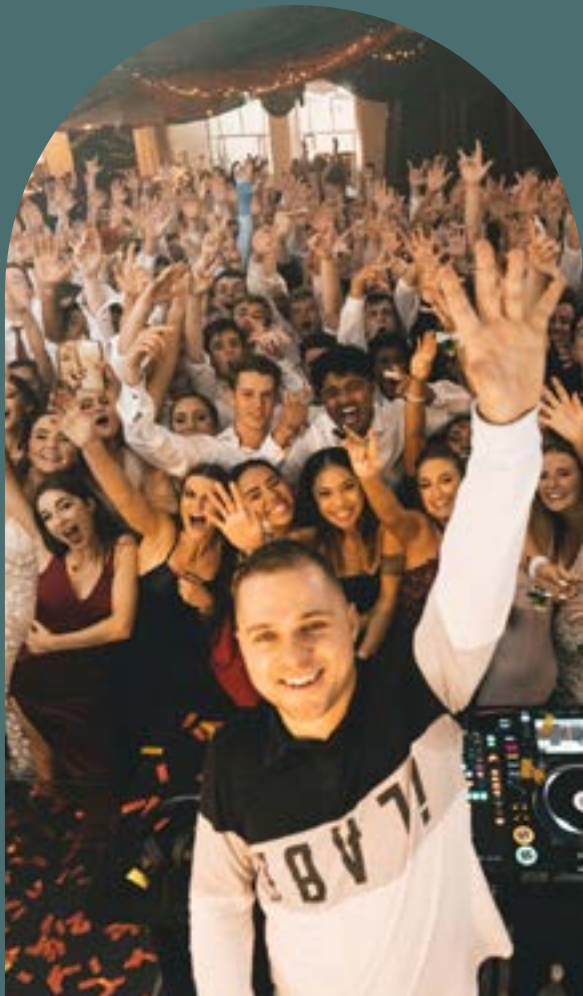
They can provide lecterns and microphones for speeches and any other important announcements.

## Staging

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\$74.75 per piece (1m x 2m) incl GST.







**ELLERSLIE**

EVENTS