

SCHOOL
FORMAL
PORTFOLIO
RYDGES SOUTH BANK



SCHOOL'S OUT...



OUR OFFERS

DELUXE SCHOOL FORMAL PACKAGE

\$119 per person

- red carpet for your arrival at the front of hotel
- three course menu
- 5 hour soft drink package
- dj for 5 hours
- coloured balloon centrepieces for each table
- (3 balloons per table)
- white linen table cloths
- your choice of coloured napkins
- customised menu (1 per table)
- dance floor
- lectern & microphone with pa system
- full event coordination & support from our
- events team
- *complimentary room hire

**minimum spend applies*

(to ensure the safety of both the students & the hotel, two professional security guards will be present at your formal, charged at \$690 for 6 hours)

SUPER-SIZE YOUR EVENT

PLATINUM SCHOOL FORMAL PACKAGE


\$139 per person

Everything in the deluxe school formal package plus the following:

- 1 hot & 1 cold canapé on arrival (usually \$12pp)
- upgrade to gold tiffany chairs (usually \$10pp)
- upgrade to floral table centrepiece (usually \$20pp)

TURN UP THE PARTY:

- popcorn machine in the room on arrival \$5pp (based on availability)
- fairy floss machine \$5pp (based on availability)
- black table cloths \$2pp
- gold tiffany chairs \$10pp
- mocktail on arrival \$7.50pp
- photo booth from \$1200 (5 hours)



**DINNER
MENUS...
DONE RIGHT**

THREE COURSE MENU

freshly baked bread rolls & butter

please create your menu by choosing one entrée, two mains to be served alternately & one dessert from the menu below

if you wish to upgrade to include alternate service for entrée & dessert, a surcharge of \$4 per person, per course will apply

HOT ENTRÉE

- milk braised pork belly, sesame and spring onion slaw, seeded mustard, burned apple cider dressing ①
- lamb kofta, caramelised onion and zucchini, lime and romesco ① ① ①
- garden pesto risotto with mascarpone, macadamia and mountain pepper, parmesan tuille ② ① ①
- salt baked celeriac, parsnip purée, parsley oil, wattle seed emulsion ② ① ①

COLD ENTRÉE

- moreton bay lobster salad, mango chili jam, green papaya, coriander & cashew ① ① ①
- king diver scallop remoulade, green pea parfait, finger lime ①
- southern squid noodle salad, koji emulsion, wasabi, puffed black rice and wakami, smoked oil ① ①
- bresaola, cured egg aioli, asparagus, grana padano, truffle oil and fried capers ①
- panzanella salad, straciatella, heirloom tomatoes, olive soil, peach, balsamic peals ② ①
- green goddess tofu, beetroot textures, pomegranate, beetroot crisps ② ①

MAIN

- queensland beef cheek with sticky asian glaze, carrot and ginger puree, asian green and crispy shallot and cashew nut ①
- darling downs eye fillet, beurre noisette pumpkin reduction, asparagus and wild pepper sauce ①
- herb crusted lamb rump, cumin scented cauliflower, capsicum hummus and saltbush jus ① ①
- lemon myrtle chicken, lemon & ricotta polenta cake, broccolini, mustard cream ①
- atlantic salmon, dauphinoisé potatoes, horseradish & fennel salad, lemon and smoked buttermilk oil ①
- cone bay barramundi in sesame crust, edamame and pea, pickle ginger, seaweed butter & miso sauce ①
- forest mushroom gnocchi, smoked potato cream, sumac kohlrabi ② ①
- smoked eggplant with soy glazed, confit tomato, quinoa tabbouleh ② ① ①

PLATED DESSERT

- passionfruit tart, meringue, passionfruit pulp ② ①
- mascarpone pannacotta, almond crumble, berry compote ①
- chocolate trio, chocolate cake, chocolate mousse, crumble
- orange almond cake, lemon cream, exotic coulis ② ①
- new york cheesecake, blueberry, pistachio ②
- boysenberry cake, coconut cream, berry coulis ② ①

SHARE DESSERT

select 3 options from below - serves 10 per table

- chocolate mud cake with berries, coulis ②
- mini lamingtons ②
- assorted donuts ②
- mini pavlova with fresh fruit, chantilly cream, passionfruit pulp ② ①
- assorted macaron ② ①
- passionfruit meringue tart ② ①
- assorted profiterole ②

SIDES

\$10 per guest

- new season chat potatoes with confit garlic & herb sea salt ② ① ①
- steamed greens with sesame dressing & almonds ② ① ①
- rocket and parmesan salad with figs & balsamic dressing ② ①
- roasted baby carrot with chili honey ② ① ①

Entrée: should your event exceed 150 guests, we request that you select cold entrée options which will be pre-set on the tables prior to guests being seated



SPACES & PLACES

0.43 pt

PODIUM LEVEL FUNCTIONS + EVENTS

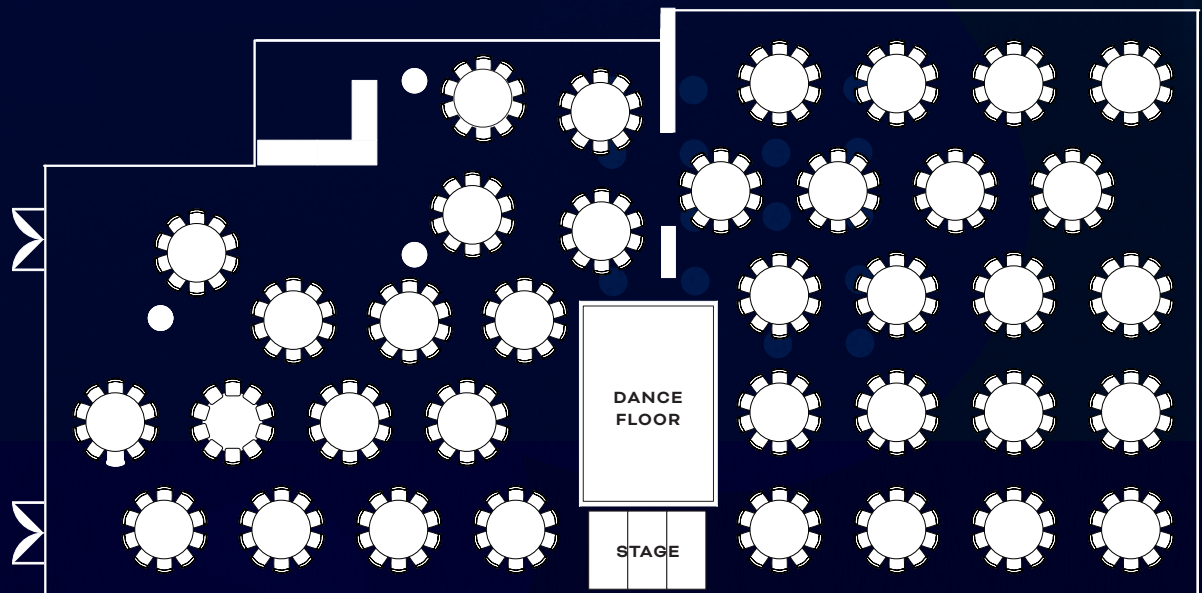
At home on the beautifully appointed Podium level at Rydges South Bank is the Podium Ballroom.

It is as majestic as it is welcoming.

Opulent and atmospheric, this room features four breathtaking chandeliers, elegant mother-of-pearl wall features and is underlined by exclusive art-deco style carpeting.

It is a room that can perfectly reflect your ultimate school formal celebration.

Maximum capacity: 360 guests



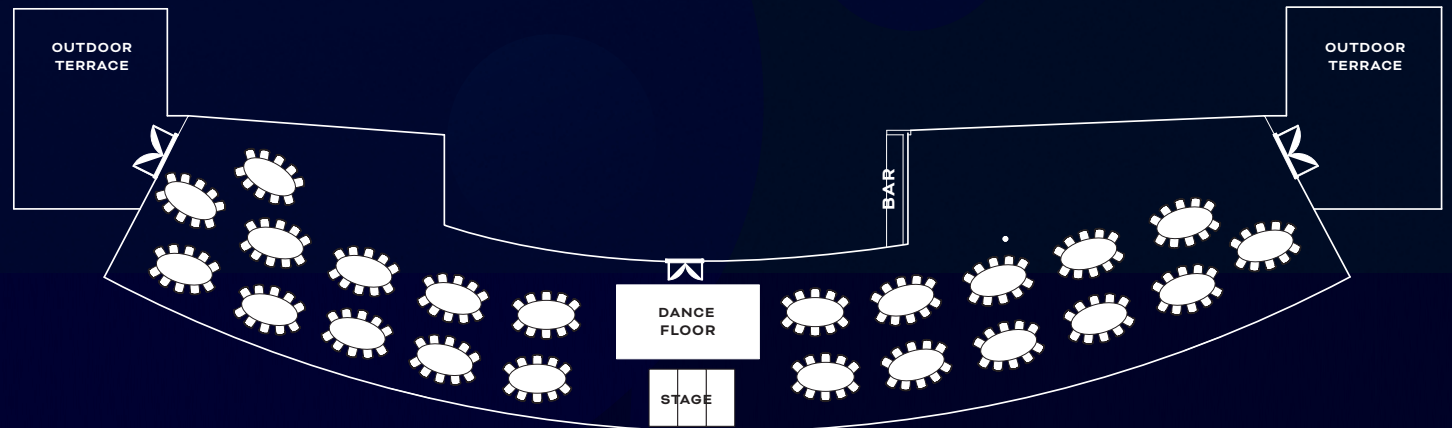
THE ROOFTOP

LVL 12

Large picture windows provide the most magnificent, uninterrupted views of the Brisbane River and city sky-line.

With the ability to cater for up to 220 guests, this extraordinary space high on level 12 is a perfectly positioned blank canvas for a truly heightened school formal celebration that deserves pride of place.

Maximum capacity: 220 guests.





RYDGES

SOUTH BANK BRISBANE

9 Glenelg Street, South Brisbane QLD 4101 | PO Box 3861, South Brisbane QLD 4101
P: 61 7 3364 0800 E: functions_rydgessouthbank@evt.com
W: eventsatrydgessouthbank.com.au