

Fraser's

KINGS PARK

SCHOOL BALL KIT JULY 2024 - JUNE 2025

Available for primary and secondary education institutions only





HOSTING YOUR SCHOOL BALL WITH FRASER'S

PACKAGE INCLUSIONS

- Mocktail on arrival (1 per student)
- Unlimited soft drinks and fruit juice
- Discounted dinner price for teachers
- Personalised menus for the table
- White or black table linen and linen napkins
- Dance floor
- Microphone and lectern
- DJ and lighting for 5 hours
- Complimentary public parking (subject to availability)
- Special photography rates with 3P Photography

OPTIONAL UPGRADES

- Switch to three Chef selection canapés in lieu of a set entrée (menu one and two) - (no additional charge)
- Upgrade your set dessert (menu one and two) to a Dessert Buffet* +\$15pp
- Assorted gelato cones +\$5pp

DIETARY REQUIREMENTS

All special dietary requirements as advised to Fraser's prior to the School Ball will be served a plated meal suited to the requirement. We have also noted the standard menus (on the following pages) dietary requirements using the below:

- GF - gluten free
- NF - nut free
- DF - dairy free
- V - vegetarian
- VG - vegan

**Subject to size of event*



MENU ONE

Set entrée, set main, set dessert

PRICING

Student pricing:

January to October – Monday to Thursday – \$95pp

January to October – Friday to Sunday – \$110pp

November and December – all days – \$110pp

Teacher pricing – \$95pp

Prices based on a minimum number of 100 students

MENU INCLUSIONS

On arrival

Focaccia, butter (NF,VG)

Set entrée

Spinach and ricotta cannelloni, tomato sugo, rocket (V,NF)

Set main

Slow cooked beef cheek, potato purée, baby carrot, jus (GF,NF)

Set side *(served to the table with mains)*

Mixed leaf salad, cucumber, cherry tomatoes, vinaigrette (VG,NF,GF)

Set dessert

Chocolate and raspberry tart, raspberry whipped ganache



MENU TWO

Set entrée, alternate drop main, set dessert

PRICING

Student pricing:

January to October – Monday to Thursday – \$105pp

January to October – Friday to Sunday – \$120pp

November and December – all days – \$120pp

Teacher pricing – \$105pp

Prices based on a minimum number of 100 students

MENU INCLUSIONS

On arrival

Focaccia, butter (NF, VG)

Set entrée

Potato gnocchi, tomato sugo, rocket, parmesan (V, NF)

Alternate drop main

Roast chicken breast, cauliflower purée, broccolini (GF, NF)

alternated with

Slow cooked beef cheek, potato purée, baby carrot, jus (GF, NF)

Set side *(served to the table with mains)*

Mixed leaf salad, cucumber, cherry tomatoes, vinaigrette (VG, NF, GF)

Set dessert

White chocolate cheesecake

MENU THREE

Buffet style

PRICING

Student pricing:

January to October – Monday to Thursday – \$125pp

January to October – Friday to Sunday – \$140pp

November and December – all days – \$140pp

Teacher pricing – \$125pp

Prices based on a minimum number of 100 students

MENU INCLUSIONS

On the table

Warm dinner roll (NF, VG)

Cold Selection

Sliced continental meats (GF, NF, DF)

Potato salad, mayonnaise (GF, DF, NF)

Garden salad (GF, NF, D, V, VG)

Guacamole, corn chips (V, GF, DF)

Hot Selection

Scotch fillet of beef (GF, NF, DF)

Fried calamari, Asian salad (DF)

Garlic and rosemary roast potatoes (GF, NF, DF, V, VG)

Grilled snapper with lemon butter sauce (GF, NF)

Chicken provençale (GF, NF, DF)

Trio potato gnocchi with tomato sugo (NF, DF, V)

Steamed rice (GF, NF, DF, V, VG)

Steamed seasonal greens (GF, NF, DF, V, VG)

Dessert

Lemon meringue tarts

Chocolate mousse with berries

Jam donuts