



 Southern
SYDNEY
EVENT CENTRE

SCHOOL CELEBRATIONS



ABOUT

Celebrate your school formal or graduation at Southern Sydney Event Centre.

Our team of dedicated staff will ensure organising your school function is simple and stress-free. We guarantee a memorable occasion for all students, parents and teachers.

SCHOOL CELEBRATIONS



PACKAGE INCLUSIONS

Select one of our delicious catering menus

Soft drink provided per guest

Water served on all tables

Microphone

Data projector and screen

Playlist connectivity

White linen table cloths and napkins

Table numbers

Personalised digital welcome sign

Professional wait staff

Event Supervisor

Professional event specialists to personalise and plan your event

SCHOOL CELEBRATIONS



YEAR 6 FAREWELL SET MENU

Select one item from each course.
Add \$2.50 per person for alternate serves

Served with a bread roll and butter for each guest

Entrees

Mixed sushi plate with soy sauce ●●

Vegetarian frittata with corn salsa ●

Potato skin beef nachos topped with mozzarella

Pepperoni, tomato and basil puffs

Main Course

Battered fish and chips with tomato sauce

Chicken schnitzel with chips and gravy

Vegetarian fried rice ●

Baby back pork ribs with corn on the cob

Spaghetti bolognaise with grated parmesan cheese

Dessert

S'mores with chocolate topping ●

New York baked cheese cake ●

Fruit skewers with berry coulis ●●

Oreo ice cream sandwich ●

	Students	Teachers
Two courses	\$35	\$40
Three courses	\$41	\$46

● Vegetarian ● Gluten Free

*Images are for illustration purposes only

Terms and conditions apply. Room hire additional. Minimum 30 guests.

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FORMALS AND GRADUATIONS

Select one item from each course.
Add \$2.50 per person for alternate serves.

Served with a selection of bread rolls and butter

Entrees

Slow cooked pork belly
Celeriac salad and diced apple ●

Twice-cooked goats cheese soufflé
Blistered truss cherry tomato ●

Warm three vegetable tart
Baby rocket and basil dressing ●

Tea smoked chicken supreme
Parmesan aioli, baba ghanoush with brioche

Main Course

Pan roasted chicken breast
Kipfler potato, baby beans and
lemon thyme jus ●

Spinach and ricotta ravioli
Semi-dried tomatoes ●

Pan fried snapper fillet
Tomato salsa, hollandaise
and broccolini ●

Wagyu beef cheek
Potato puree, asparagus
and wild mushroom jus ●

Dessert

Seasonal fruits and berries
Yoghurt sorbet, elderflower jelly and
raspberry juice ●

Apple and cherry crumble tart
Cream cheese ice cream

Chocolate brownie
Peanut butter parfait, butterscotch and chocolate

Deconstructed black forest cake
Flourless chocolate cake, dark cherry sorbet,
vanilla crème and caramel chocolate wafer ●

Two courses \$54

Three courses \$68

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ROOM CAPACITIES

	1 Room	2 Adjoining Rooms	3 Adjoining Rooms	4 Adjoining Rooms	The Auditorium
Seated	120	240	320	450	600
Cocktail	140	320	500	650	1000

MAKE YOUR EVENT EXTRA SPECIAL

Ask our Event Specialists for more information.

- Red carpet
- Dance floor
- DJ
- Photo booth
- Mocktail on arrival
- Coloured linen tablecloths or napkins
- Unlimited soft drinks
- Balloon centrepieces or decorations
- Anything you request!**



Contact our dedicated event specialists for more information.

2 Crofts Avenue, Hurstville 2220

Phone: (02) 9113 8811

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