

CELEBRATING
30
YEARS



DOCKSIDE GROUP

SCHOOL FORMAL
PACKAGE INFORMATION

ICONIC *waterfront* VENUES

SCHOOL FORMAL PACKAGE

(All our packages can be tailored to your requirements)

CLASSIC PACKAGE

(\$89 PER PERSON)

5 hour venue hire

3 course banquet menu *(alternate serve)*

OR

Cocktail canape menu *(please note all dietary and allergy requirements can be accommodated)*

4.5 hour soft drink package with mocktails served on arrival

Wooden parquetry dance floor

Professional DJ for the duration of the event
(microphone included)

Free photo booth with unlimited photo prints

Complimentary table menus

Guest list and seating plan printed and displayed upon guest arrival

Venue crockery, cutlery, glassware and white napery

Professional wait staff and function supervisor

Teachers - 5 complimentary teachers or parents per 100 students *(maximum 10 complimentary guests)*

Complimentary wine - one bottle of red and white wine per table for the teachers or parents

Security to ensure the night runs smoothly

DELUXE PACKAGE

(\$109 PER PERSON)

Classic Package inclusions PLUS:

Extension of mocktail service

Dance floor light package

Vision package - 1 single projector screen and event sized data projector

Venue centrepiece *(one per table)*

White fitted chair covers and coloured sash
(40 colour selections to choose from)

OR

Tiffany chairs *(colour selection to choose from)*

ADDITIONAL UPGRADES

—

Venue table centrepiece
(\$15 PER TABLE)

White fitted chair covers
(\$5 PER PERSON)

Satin or organza sash
(\$2 PER PERSON)

Tiffany chair
(\$7 PER PERSON)

Black table linen
(\$15 PER TABLE)

Mocktail packages available for duration of the night
(\$6 PER PERSON)

Balloons by our preferred supplier, 'Mad Balloons'
(\$5 PER PERSON)

Photos by our preferred supplier, 'Silver City Photography'
(\$395 PER FORMAL)

Canapes on arrival for ½ hour duration
(\$9.5 PER PERSON)

** Conditions Apply. Prices are based on minimum numbers or specific venues.*

VENUES

dockside

BALCONY LEVEL, COCKLE BAY WHARF (DARLING HARBOUR)

Dockside is positioned within Cockle Bay Wharf, just a moments walk to the Sydney CBD. With sparkling water views stretching over Darling Harbour, Dockside blends function and space with a reputation for culinary excellence and exceptional service. Wrapped by a large terrace, Dockside is made up of several unique rooms that can be used as a combination or as a venue.

Suitable for 150 - 700 Guests



L'Aqua

TERRACE ROOM

ROOFTOP LEVEL, COCKLE BAY WHARF (DARLING HARBOUR)

L'Aqua is positioned in Darling Harbour on the rooftop of Cockle Bay Wharf. The beautifully appointed Terrace Room presents contemporary décor, a chic silk feature wall and a pillarless layout where guests can relish in the commanding water views from every seat in the room; including an exclusive outdoor balcony overlooking Darling Harbour.

Suitable for 120 - 164 Guests



L'Aqua

GOLD ROOM

ROOFTOP LEVEL, COCKLE BAY WHARF (DARLING HARBOUR)

The exclusive Gold Room features leather and timber walls, a distinctive feature wall and a gold leaf octagonal ceiling boating a brilliant Swarovski crystal cherry blossom chandelier. The space offers an exclusive outdoor balcony overlooking Darling Harbour.

Suitable for 90 - 110 Guests



SAMPLE BANQUET MENU

(Selection of ONE item per course for a set menu or TWO items per course for an alternate menu)

ENTRÉE

—
Mini chicken schnitzel, Caesar salad with boiled egg, bacon, croutons and parmesan cheese

Spinach and ricotta ravioli, tomato and basil broth with shaved parmesan

Greek salad with olives, feta cheese, tomato, cucumber and an oregano dressing

Potato gnocchi with hand cut veal ragu

Thai beef salad, sweet chilli dressing and roasted rice

MAIN

—
Grilled sirloin on potato gratin with season vegetables and pepper sauce

Roasted chicken on fettuccine, green vegetable and tomato jus

Grilled barramundi with sautéed potatoes, broccoli and lemon butter sauce

Braised lamb shank with creamy mash potato, tomato, green beans and black olive jus

DESSERT

—
Steam chocolate pudding with chocolate fudge sauce

Orange and almond cake, caramelised oranges and mascarpone cream

Lemon meringue pie with balsamic strawberries

Bombolini with vanilla custard and strawberry jam

Milk chocolate brulée tart with macerated raspberries

—
Coffee, tea and chocolate

SAMPLE COCKTAIL MENU

(Selection of 12 canapés served for a duration)

COLD CANAPÉS

(CHOICE OF 6)

—
Trio of dips with crispy pita and crudités

Pastry tartlet with ricotta and roasted pine nuts

Bocconcini and broccoli tartlet with tomato pesto

Melon balls with Parma

Chicken smoked and waldorf salad in pastry tart

Thai beef salad with sweet chilli

Herb frittata with tomato salsa (gf)(df)

Pecorino cheese and olive crostini with basil pistou

HOT CANAPÉS

(CHOICE OF 6)

—
Assortment of mini pizzas

Cocktail beef satay with roasted peanut sauce

Mini vegetable spring roll with chilli jam

Tomato and mushroom quiche

Mini beef hamburgers

Mini hotdogs with tomato sauce

Onion and bacon quiche

Mini spinach and feta cheese triangle (v)

Chicken sate with peanut paste, chilli and coriander

Arancini bolognese with spicy tomato dip

Open lamb shank ragout pie with sweet potato mousse

Salt and pepper calamari with garlic aioli

Please inform us of any dietary requirements and we will be delighted to cater to them separately.