



THE CENTRE IVANHOE



# Formals, Debutante and Presentation Ball Menu

Join us for a night of celebration.

Make a grand entrance in our circular drive, and stroll through to our magnificent Great Hall.

Dance the night away on our huge dance floor, and tailor your celebration to be a night you will never forget. The following package has been designed to include everything you need to make your Class the event of a life time!

Create unique gala events ranging from numbers of 30 through to 500

Welcome to Spring Summer Dining for 2011 /2012  
Available 1<sup>st</sup> September 2011-1<sup>st</sup> March 2012

We change our menus seasonally to reflect the ebb and flow of Mother nature,

Spring blossoms and sizzling summer heat are the inspiration for the perfect time to share food and sunshine.

Select from the following menus to tailor a package to suit your exact style, taste and budget

# SCHOOL MENU

*See your coordinator for current security and menu prices*

## TO START

Warm Turkish bread served to the table with a selection of three dips

## ENTRÉE

**Peppered rare roast beef** with Caprese salad of vine ripened tomato, mozzarella and basil, olive oil and apple balsamic vinegar

Leek, spinach and cherry tomato tart with frisée and parmesan salad and basil oil (V)

**Ricotta, sweet potato and sautéed onion cannelloni** topped with rich Napoli and béchamel sauce (V)

**Coconut poached chicken** breast on green papaya salad with cucumber, bean shoots, mint, chilli-roasted peanuts and spicy tamarind dressing

**Roasted pumpkin and parmesan ravioli** topped with creamy braised leek (V)

## MAIN COURSE

**Char grilled fillet steak** served with sweet potato galette, Koo Wee Rup asparagus and rich jus

**Vegetable lasagne** filled with eggplant, capsicum, tomato and field mushrooms and rich Napoli sauce

**Seared Tasmanian salmon** on potato and cauliflower puree with seasoned green vegetables and sauce vierge

**Farmed Queensland barramundi** with basmati rice cake, mild sweet potato coconut curry, snap peas, crisped curry leaves and coriander

**Oven baked breast of chicken** on pumpkin and sage risotto with sautéed baby spinach and seeded mustard sauce

**Herb roasted free range chicken breast** with potato, pea and feta crush, blistered vine ripened cherry tomatoes and herb shoots



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275 UPPER HEIDELBERG ROAD IVANHOE VICTORIA 3079 • T: 9490 4300 • F: 9490 4306 • E: [thecentreivanhoe@banyule.vic.gov.au](mailto:thecentreivanhoe@banyule.vic.gov.au)

## SALAD SERVED TO THE TABLE

Fresh garden salad with wedges of ripe tomato, cucumber and red onion with Dijon mustard vinaigrette

## DESSERT

Mascarpone, pistachio and rose water parfait with raspberry and strawberry salad (GFP)

Warm sticky date and walnut pudding with butterscotch sauce and vanilla ice cream

Apple and blueberry crumble served with cinnamon and lime cream

Individual lemon meringue pie with passionfruit coulis and double cream

Flourless chocolate cake with mixed berry compote and pure cream

## TO FINISH

Coffee, Tea and Herbal Tea served with chocolates



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## STANDARD ALCOHOL BEVERAGE PACKAGE

### Sparkling

Morgan's bay Sparkling Cuvee

### White

(Please select one)

Morgan's Bay Sauvignon Blanc

Morgan's Bay Chardonnay

### Red

(Please select one)

Morgan's Bay Cabernet Merlot

Morgan's Bay Shiraz Cabernet

### Beers

Carlton Draught

Cascade Light

Selection of Soft drinks and Jugs of Iced Water  
Upgraded Beverage Package

Please consult your Wedding Coordinator for an Upgraded Beverage Package

## STANDARD NON ALCOHOLIC BEVERAGE PACKAGE

Selection of Soft drinks and Jugs of Iced Water



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