

Formal / Graduation / Debutante Packages

With superb natural light and stunning river views, the Brisbane Marriott Hotel is the perfect choice for your school celebration. Our packages are designed to include all of the crucial ingredients for a memorable night, and with your own personal events coordinator you can sit back and enjoy the evening, knowing that you're in good hands.

OUR PACKAGE INCLUDES:

THE TASTE.....

- 3 course set menu or buffet
- 5 hour soft drink package
- Platters of chips and dips on arrival

THE LOOK.....

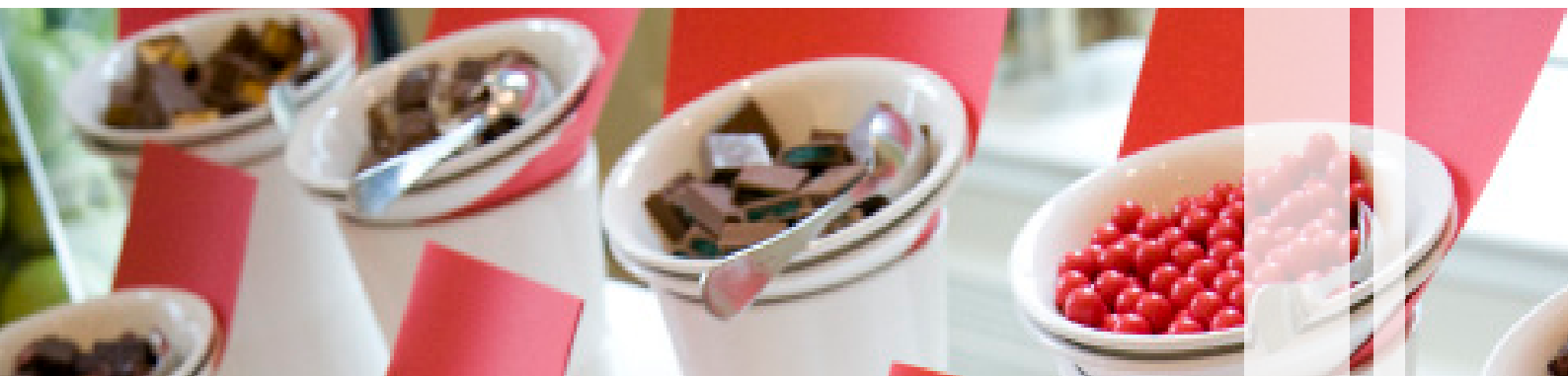
- Red carpet at the entrance to your Ballroom
- Chair covers in your choice of black or white
- Chair sashes in your choice of colours
- 2 x personalised menus per table
- Typed seating plan
- Candelabra centrepieces with pillar candles
- Lectern and Microphone
- Parquetry Dancefloor

THE CREW.....

- Personal event coordinator
- Professional DJ for 4 hours duration
(DJ based on a minimum of 60 guests. If numbers are below 60, a speaker system will be provided)

\$115 PER PERSON

- * Parents soft drink and nibbles upon arrival \$12 per person
- * Upgrade to alcohol service for five hours \$25 per person (Teachers only)
- * We are also more than happy to assist with other areas of your planning, such as balloons and additional themeing.



Menus SET 3 COURSE MENU (ALTERNATE SERVE)

ENTRÉE

Moroccan chicken with roasted chorizo and black eye bean cassoulete
Roasted beetroot galette with thymed goat's cheese and raspberry balsamic
Grilled lamb loin, boconcini and forest mushroom tartlet, rocket salad and honey balsamic glaze
King prawn, smoked chicken and corn remoulade with crispy rye and tomato reduction

MAINS

Tea smoked Angus eye fillet, Pommes Anna, baby spinach and roasted field mushroom
Seared salmon fillet on minted pea, blistered vine ripened cherry tomatoes and char grilled fennel
Pumpkin and spinach ravioli, garlic thyme cream and blistered tomatoes
Northern Rivers chicken breast with thymed potati rosti and crisp green beans

DESSERT

Bittersweet chocolate torte with Florentine and pistachio ice cream crunch
Lemon curd meringue with passionfruit coulis and toasted almond
Apple tart tatin with calvados ice cream and maple caramel
Vanilla panna cotta with mixed berry compote and praline shards



Menus BUFFET MENU

SALAD SELECTION

Penne pasta, chorizo sausage, vine ripened tomato and Kalamata olives
Baby beetroot, gourmet spinach, oven roasted tomato and Spanish onion
New potatoes, seeded mustard and basil aioli
Garden salad
Caesar salad with double smoked lardons, garlic infused croutons with caesar dressing - basil essence and Grana Padano parmesan cheese

HOT SELECTION

Salmon fillet on pommes puree with caper beurre blanc
Lemongrass scented rice
Thai green chicken breast coconut curry
Sweet potato ravioli with garlic cream sauce and freshly shaved parmesan cheese
Roasted sirloin with sweet corn polenta and confit onions
Panache of green vegetables
Lemongrass scented rice

DESSERT SELECTION

Fresh local fruits
Traditional creme caramel
Vanilla and white chocolate cheesecake
Raspberry marble brownie
Strawberry tarlet

