



CENTRAL COAST

# School Formals

THE ENTERTAINMENT GROUNDS



# Welcome

## **THE CENTRAL COAST'S PREMIER EVENT PRECINCT**

Located in the heart of Gosford, The Entertainment Grounds is a multi-purpose facility catering for a range of functions including engagement parties, weddings, festivals, business meetings, conferences, incentive programs, trade shows, exhibitions and horse racing.

With a number of flexible indoor and outdoor spaces, the finest in-house caterers, ample free parking and modern AV equipment, our dedicated functions team can tailor a package to suit every need.

For more information, please contact us on 02 4325 0461 or email [info@theentertainmentgrounds.com.au](mailto:info@theentertainmentgrounds.com.au)



## BUFFET PACKAGE

**\$65 PER PERSON**

- Delicious buffet dinner
- 5hr soft drink beverage package
- Room hire including;
  - 2 x Microphones
  - Lectern
  - Projector & screen
  - Stage
  - Wifi
  - Onsite parking
  - Security

## TWO-COURSE PACKAGE

**\$70 PER PERSON**

- Delicious two-course dinner
- 5hr soft drink beverage package
- Room hire including;
  - 2 x Microphones
  - Lectern
  - Projector & screen
  - Stage
  - Wifi
  - Onsite parking
  - Security

*Based on 90 pax. Prices include GST*



# BUFFET MENU

*Menu is subject to change. Special dietary requirements can be catered for.*

## BREADS

A selection of gourmet dinner rolls

## SIDES

Roasted Vegetable Panache

Steamed Green Vegetables

Steamed Fragrant Rice

## MEATS

*A selection of one (1) of the following:*

Roasted Pork Leg

Tandoori Short Cut Chicken Legs

Black Angus Rump - Red wine and Mustard crust

Whole Roasted Atlantic Salmon - Chilled

Harissa Spiced Pork King Cutlets

Mint Glazed Lamb Chops

Beer Battered Fish goujons

Leg of Lamb - Rosemary and Garlic

Grilled Sword Fish - Salsa Verde

Mini Eye Fillet Steaks

Char Grilled Chicken Breast - Peppercorn Gravy

Char-grilled Pork Sirloin Steaks

## SALADS

*A selection of three (3) of the following:*

Garden Salad

Creamy Potato Salad

Sweet Chili Noodle Salad

Pasta Salad

Roasted Vegetable Couscous Salad

Mixed Potato Salad

Caesar Salad

Waldorf Salad

Curry Rice Salad

Australian Coleslaw

Kachumber Salad

Greek Salad

## PASTAS

*A selection of one (1) of the following:*

Roasted Vegetable Napoli Fettuccine

Spaghetti alla Puttanesca

Spinach Fettuccine with Cep Mushroom Sauce

Pene Carbonara

Herbed Ricotta Cannelloni

Traditional Beef Lasagna

Tortellini Boscaiola

## HOT SELECTION

*A selection of one (1) of the following:*

Indian Butter Chicken

Tender Beef and Red Wine

Traditional Beef Stroganoff

Green Fish Curry

Fish Pie

Lamb Tagine

Apricot Chicken

Thai Chicken Curry

Vegetable Tikka Masala

Sweet and Sour Crispy Pork Dumplings

## DESSERTS

Cheese plate including Australian cheeses, dried fruit & assorted crackers per table

OR

Cold Desserts - a chef's selection of:

Pannacottas

Assorted Slices

Petite Pavlovas

Filled Mini Tarts

Assorted Profiteroles

Mini Eclairs



# TWO COURSE DINNER

*Sample Menu. Special dietary requirements can be catered for.*

## ENTREES

King prawns with avocado, tomato and caper Salsa, served with micro herbs

Marinated tofu with sliced radish, toasted cashews and watercress served with ponzu sauce

Sliced prosciutto and melon balls served with baby herbs and olive oil

Smoked salmon with baby capers served with herbs and preserved lemon

Goats cheese, roasted beetroot, crème fricassée and caramelized onion tartlet served with rocket salad and balsamic glaze

Smoked chicken with dill and potato stack served with watercress and mustard mayonnaise

Sliced Thai BBQ pork with char grilled pineapple and bean shoot salad served with soy chilli sauce

Seared beef with radishes, mustard cress and olive oil

Sliced duck breast with roasted beetroot and watercress salad served with marmalade vinaigrette

## MAINS

Fresh market fish with celeriac puree and pak choy, served with thyme beurre blanc

Black angus rump with garlic and potato puree, roasted baby tomatoes, green beans and jus

Pork sirloin with champ potatoes, baby zucchinis and fried leeks served with herb hollandaise

Dukkah crusted salmon fillet with pea and basil puree, dutch carrots, crisps prosciutto served with paprika oil

Parmesan crusted chicken supreme, sour cream and chive mash, broccolini served with porcini reduction

Herb crusted lamb rump with jerusalem artichoke puree, asparagus, olives served with red wine jus

Fillet of beef with kumara puree, field mushrooms, green beans, streaky bacon served with pomegranate jus

Stuffed bell pepper with goats cheese and mixed mushroom compote

## DESSERTS

Irish Baileys panacotta with chocolate ganache, coffee syrup and candied pistachios

Assorted Australian cheeses with quince paste, dried fruit and lavash bread

Smashed meringue with local berries, candied macadamias, passionfruit glaze and double cream

White chocolate mousse with banana bread and dried pineapple served with strawberry coulis

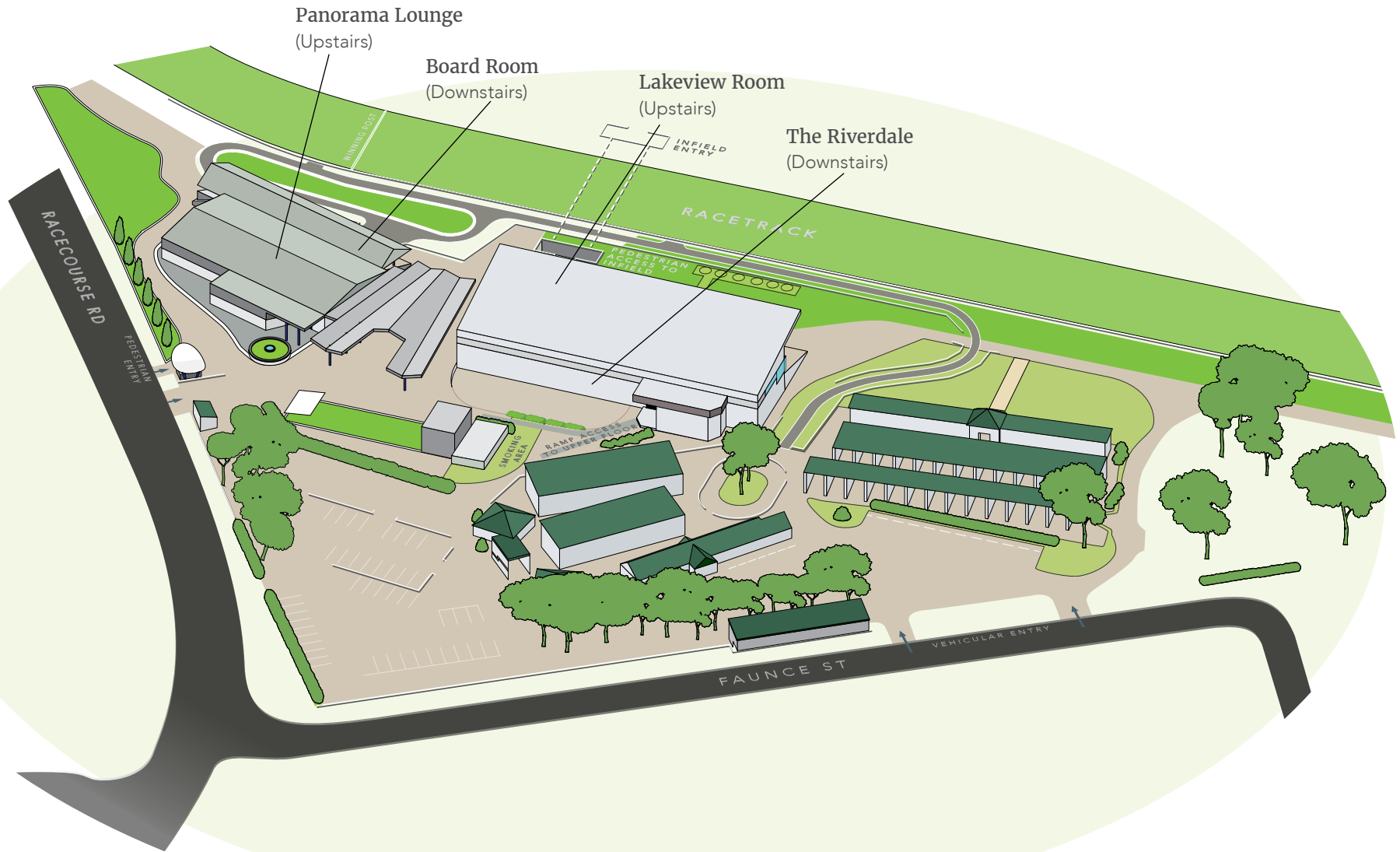
Chocolate cake with mixed berry coulis, chocolate fudge and cream patisserie

Raspberry tart with whipped vanilla bean mascarpone and raspberry compote

Peanut butter tart served with a jelly shot and peanut brittle

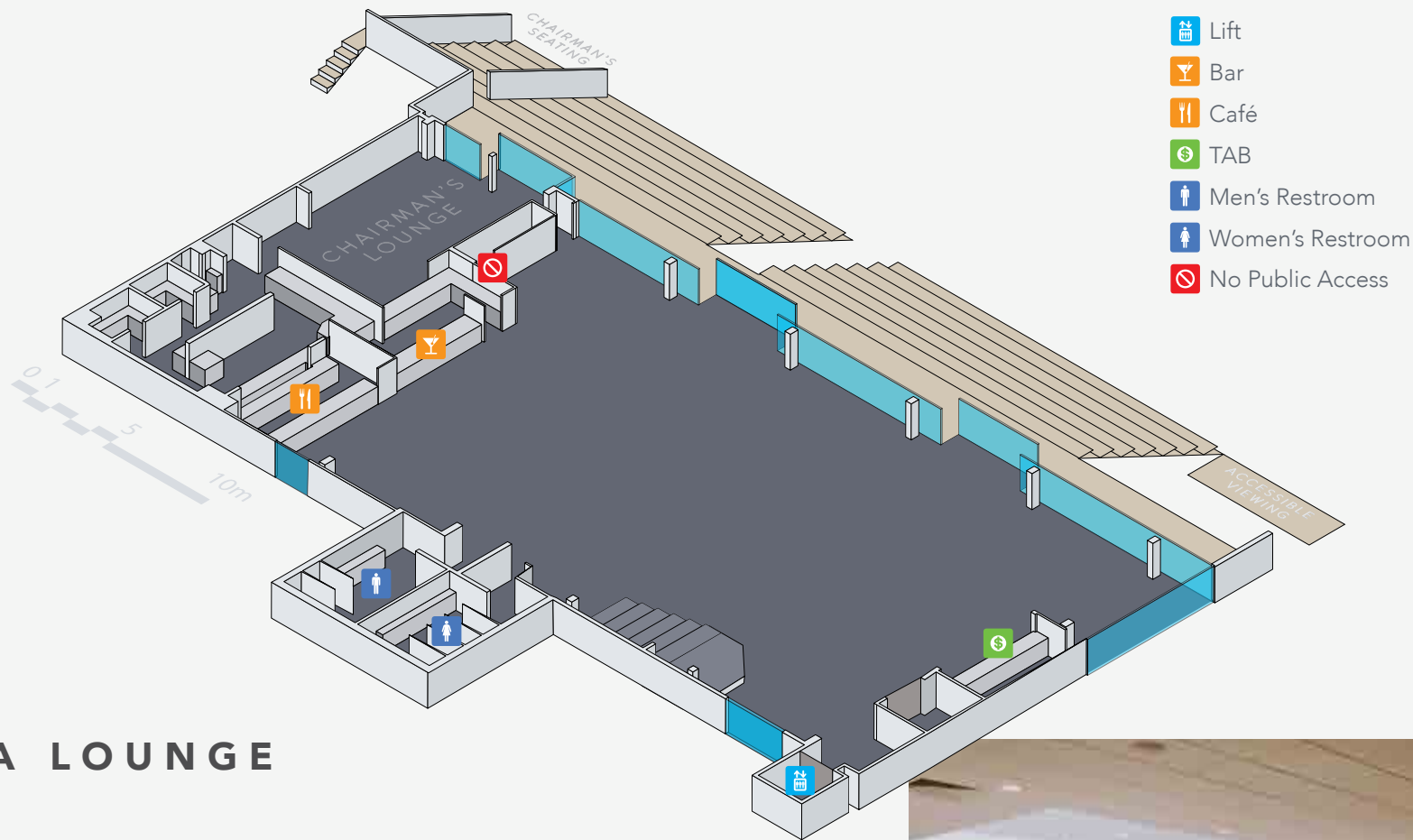
Brandy snap basket with chocolate mousse, berry compote, chocolate fudge and double cream

# VENUE MAP





VENUE CAPACITY	
Banquet	300
Cocktail	500
Theatre Style	300
Classroom	150
Boardroom	60
U-Shape	50



## PANORAMA LOUNGE

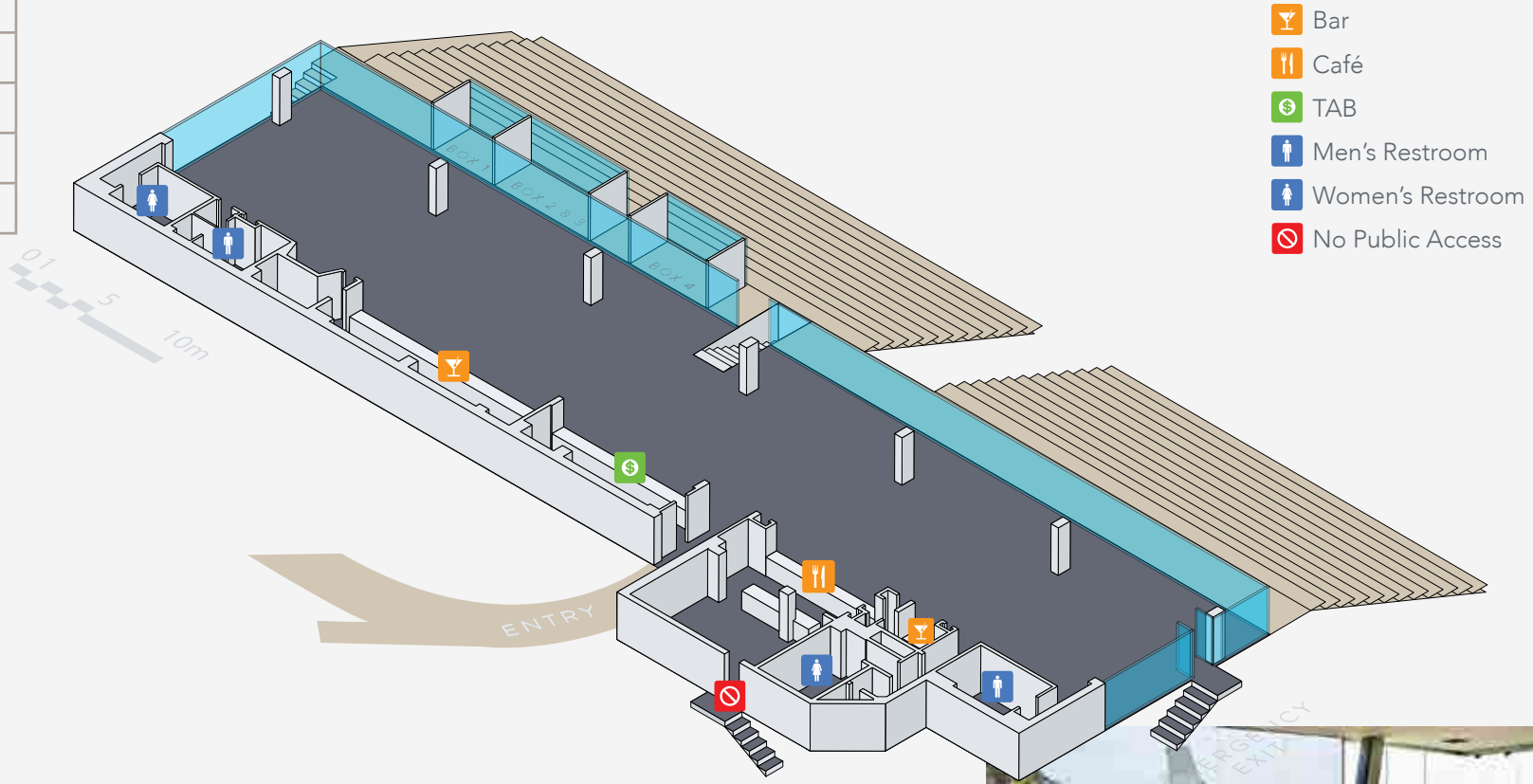
This room offers beautiful panoramic views of racecourse in a climate controlled area with modern facilities and audio visual equipment.

If you require a small breakout space, the Chairman's Lounge has direct access from the Panorama Lounge and features AV equipment and a bar.

The Panorama Lounge has been used for conferences, meetings, exhibitions, birthday parties, weddings, social functions and more.



VENUE CAPACITY	
Banquet	330
Cocktail	500
Theatre Style	350
Classroom	200
Boardroom	80
U-Shape	70

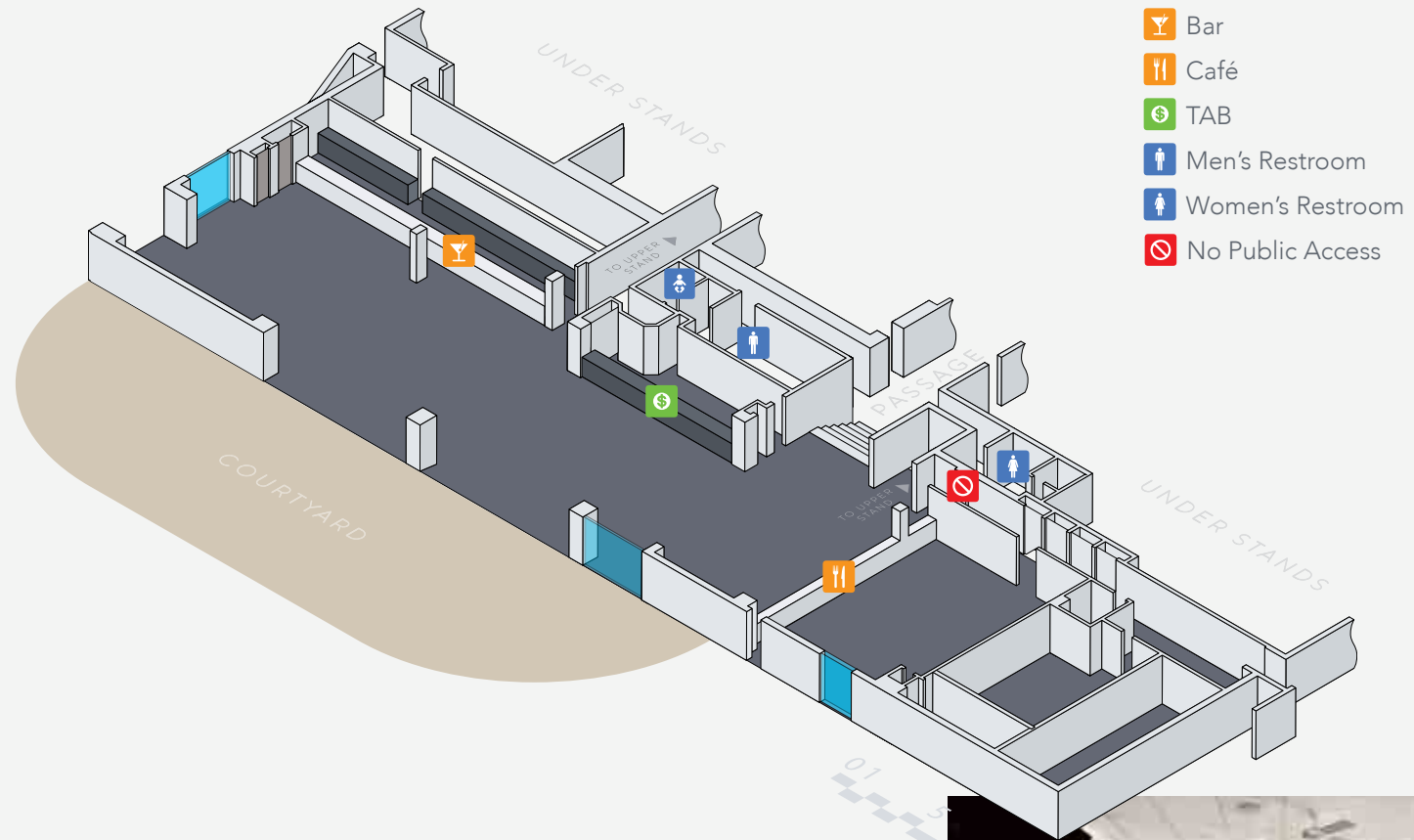


## THE LAKEVIEW ROOM

Located in the M.J. Cusick Stand, above the Riverdale, The Lakeview Room offers panoramic views of the racecourse in a climate controlled room.

The Lakeview has been used for exhibitions, conferences, birthday parties, presentations, race day sponsorship events, weddings, social functions and more.

VENUE CAPACITY	
Banquet	250
Cocktail	500
Theatre Style	300
Classroom	150
Boardroom	60
U-Shape	50



## THE RIVERDALE

With an open bar area and access to the courtyard, this area is perfect for sporting club presentations, birthday parties and other social events.





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4 Racecourse Road, Gosford NSW 2250  
PO Box 127, Gosford NSW 2250  
info@theentertainmentgrounds.com.au  
+61 2 4325 0461 | www.theentertainmentgrounds.com.au  
ABN 26 003 846 124

