

FORMAL PACKAGES

LAKESIDE PAVILION

School Formal Packages

Seated Style

(HIGH SCHOOL | NON ALCOHOLIC BEVERAGES)

Whether you're looking to host your annual school formal, valedictory or debutant ball, look no further! With a magnificent dancefloor and an iconic backdrop, it's the perfect place to celebrate your year in style. With a bespoke menu offering seasonal and local produce, our chef's can cater towards any dietary requirements. We also offer complimentary use of projectors, microphones and staging.

Make the most of your school memories with an unforgettable evening with us

Inclusions:

4 Hour non-alcoholic package

Freshly baked ciabatta

2 canapes on arrival (or 2 dessert canapes)

Classic Entree or Dessert (alternate serve)

Classic Main (alternate serve)

\$130 per person

Security is required for all school formals at an additional cost.

Dishes can be altered for dietary requirements upon request.

Bespoke options available.

CAPACITIES | Lakeside Pavilion, Albert Park

Seated Without Dance floor | 450 guests

Seated With Dancefloor | 400 guests

CAPACITIES | Rivers Edge, Melbourne CBD

Seated Without Dance floor | 220 guests

Seated With Dancefloor | 180 guests

School Formal Packages

Cocktail Style

(HIGH SCHOOL | NON ALCOHOLIC BEVERAGES)

Whether you're looking to host your annual school formal, valedictory or debutant ball, look no further! With a magnificent dancefloor and an iconic backdrop, it's the perfect place to celebrate your year in style. With a bespoke menu offering seasonal and local produce, our chef's can cater towards any dietary requirements. We also offer complimentary use of projectors, microphones and staging.

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Inclusions:

4 Hour non-alcoholic package

10 Standard Canapes (can be a mix of savory and sweet options)

2 Substantial Canapes

\$120 per person

Security is required for all school formals at an additional cost.

Dishes can be altered for dietary requirements upon request.

Bespoke options available.

CAPACITIES | Lakeside Pavilion, Albert Park

Seated Without Dance floor | 450 guests

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Seated Without Dance floor | 220 guests

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DINE IN *ALTERNATE SERVES FOR ALL COURSES*

INDIVIDUAL PLATED MENU

ENTREE

GNOCCHI, CHARDONNAY CREAM,
MUSHROOM RAGU, HAZELNUT, REGGIANO
PARMESAN

GREAT SOUTHERN LAMB, WHIPPED WHITE
BEAN, CUCUMBER, MINT, ALEPPO PEPPER

CONFIT PORK, SALT & VINEGAR CRACKLE, PEAR
& FENNEL SALAD

ORA KING SALMON, BABY BEETS, GOATS'
CURD, PUFFED GRAINS, CAVIAR, CHICKPEA
CRESS

SCALLOP, CURRY CAULIFLOWER, GREEN
RAISINS, PINENUTS, CURRY LEAF +\$5PP

WAGYU, HORSERADISH CREAM, EGG YOLK,
48-MONTH REGGIANO +\$5PP

VEGETABLE TERRINE, PICKLED MUSTARD SEEDS,
SHALLOTS, GRISSINI

MAIN

SLOW ROASTED CHICKEN, BUTTERED LEEKS,
TUSCAN KALE, TARRAGON SAUCE

MASTER STOCK PORK, CHINESE BROCCOLI,
FERMENTED CHILI & BLACK BEAN, ENOKI

HUMPTY DOO BARRAMUNDI, PORT
ARLINGTON MUSSEL CREAM, ZUCCHINI,
KOMBU

PORCINI PITHIVIER, MOUNT ZERO LENTILS,
CHERVIL & SOFT HERB SALAD +\$5PP

BEEF CHEEK, CELERIAC & KOHLRABI
REMOULADE, PUMPKIN PUREE

SALT GRASS LAMB SHOULDER, HONEY &
SZECHUAN CARROTS, VIETNAMESE MINT,
LAMB SAUCE +\$5PP

DUCK CASSOULET, CHORIZO, CROQUETTE,
TUSCAN KALE, JUS +\$5PP

BEEF FILLET, MUSTARD GREENS, PRESSED
POTATO PAVE, BEARNAISE BUTTER, PEPPER JUS
+\$15PP

SIDES

POTATO KIPFLER VINEGAR & ROSEMARY SALT,
MUSTARD MAYONNAISE +\$3.5PP

BUTTER LEAF SALAD, CHARDONNAY
DRESSING, CRISPY GARLIC & SHALLOTS +\$5PP

BROCCOLINI, HAZELNUTS, BURNT BUTTER,
LEMON +\$7.5PP

SPROUTING CAULIFLOWER, TRIPLE CHEESE
SAUCE, CRUNCHY BREADCRUMBS +\$7PP

HONEY KENT PUMPKIN, POMEGRANATE,
MINT, SUMAC, HUNG YOGHURT +\$5PP

GREEN & YELLOW BEANS, XO SAUCE,
SHALLOTS +\$8PP

TOMATO SALAD, BASIL, BURRATA, AGED
CHERRY BALSAMIC +\$10PP

POMMES PUREE, CULTURED BUTTER, TRUFFLE
+\$5.5PP

DESSERT

PASSIONFRUIT BROWNIE, YUZU ICE-CREAM

CLASSIC LEMON TART, RASPBERRY, CLOTTED
CREAM

BAY LEAF PANNA COTTA, RHUBARB COMPOTE,
BLACK BERRIES

TIRAMISU, HAZELNUTS, MILK CRUMB

CHOCOLATE FONDANT, GINGER & BROWN
SUGAR CRUMB, TOASTED RICE ICE CREAM
+\$5PP

COCONUT BOUNTY, COCONUT ICE CREAM,
CHERRIES +\$5PP

V) Vegetarian | (VO) Vegetarian Option | (VG) Vegan | (VGO) Vegan Option (LG) Low Gluten | (LGO) Low Gluten Option | (LD) Low Dairy | (LDO) Low Dairy Option

CANAPÉ MENU

VEGETARIAN

EGG & SEAWEED SALAD NIGIRI, PONZU DRESSING
KIMCHI RICE PAPER ROLL, BANG BANG DRESSING
MEREDITH GOATS' CURD, BLACK OLIVE, DUKKHA, CROUTE
CHEESE & CORN CROQUETTE, SAFFRON MAYO, PARSLEY
TRUFFLE & PORCINI MUSHROOM ARANCINI, PECORINO
CRISPY CARROT & GINGER NETTING, HOT & SOUR DRESSING,
VIETNAMESE BASIL

FISH & SEAFOOD

CAVIAR CHIP, VINEGAR SALT, CHIVE, CULTURED CREAM
SPANNER CRAB VOL AUX VENT, CELERY, CAVIAR
SALMON NIGIRI, WASABI MAYO, YARRA VALLEY CAVIAR
TIGER PRAWN & AVOCADO SUSHI ROLL, PICKLED PINK GINGER
MARKET OYSTERS, SEAWEED VINEGAR
TEMPURA PRAWN, SOY LIME CARAMEL, CHIVE
SALMON TACO, SOY, WAKAME SALAD, WASABI MAYO
SESAME PRAWN TOAST, CHILI MAYO, CORIANDER
CRAB + SNAPPER CAKE, CAVIAR, HOT & SOUR MAYO, BASIL +\$4

MEAT

CHICKEN TERRINE, PICKLED ONION, TARRAGON, MUSTARD
CHEESEBURGER SPRING ROLL, AWESOME SAUCE
SPICED GIPPSLAND LAMB KOFTA, MINT & CORIANDER DRESSING
TANDOORI CHICKEN SKEWER, CUCUMBER & MINT RAITA
PEKING DUCK CIGAR, HOISIN SAUCE
BEEF TACO, SMOKED CHIPOTLE, SALSA FRESCA, QUESO
BEEF & MUSHROOM PIE, PEPPER SAUCE
CHICKEN & LEEK PIE, TOMATO RELISH
PORK & FENNEL SAUSAGE ROLL, GREEN TOMATO RELISH
DUCK STEAM BUN, CHIVE, SOY & GINGER SAUCE
FRIED CARBONARA, EGG MAYO, CRISPY BACON, SALTED EGG
MACADAMIA SATAY BEEF, CRISPY ONIONS & GARLIC
CHICKEN & CHIVE DUMPLING, CRUNCHY CHILI OIL, KELP SOY
PEKING DUCK PANCAKE, HOISIN, CUCUMBER, SPRING ONION +\$4

SWEET

BOOZY TIRAMISU
MINI MARS BAR TART, CRUNCHY CHOCOLATE
PETITE DONUT, FIVE-SPICE SUGAR

SUBSTANTIAL

MINI WAGYU CHEESEBURGER, AWESOME SAUCE, PICKLES +\$12
MINI LAMB SOUYA, CUCUMBER, PICKLES, TABOULI, GARLIC
SAUCE +\$12
STICKY LEMON & SESAME CHICKEN BAO, PICKLED CUCUMBER
+\$12
LATE NIGHT FRIED LASAGNA, LOTS OF PARMESAN +\$12
FRIED FISH, WHITE BREAD, CHUNKY TARTARE, MALT VINEGAR
+\$12
HOT CHIPS CUPS, VINEGAR SALT, CURRY SAUCE +\$8

[V] Vegetarian | [VO] Vegetarian Option | [VG] Vegan | [VGO] Vegan Option [LG] Low Gluten | [LGO] Low Gluten Option | [LD] Low Dairy | [LDO] Low Dairy Option



For all enquiries and to discuss your upcoming event needs, please contact our talented team at info@lakesidepavilion.com.au

We look forward to working with you in 2025!

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