

National  
Wine Centre of  
Australia



# SCHOOL FORMAL PACKAGES

*Curating memorable experiences*

# DINNER PACKAGE

**2 Course** One Entrée, Alternate Main Course | **\$92.00pp**

**3 Course** One Entrée, Alternate Main Course, Dessert Buffet | **\$108.00pp**

## Inclusions:

4 Hour Venue Hire Based on Minimum Guest Numbers  
Plated Dinner Menu  
4 Hour Soft Drink Package  
Menus with School Logo (2 Per Table)  
Lectern & Microphone  
Cloak Station with Clothes Rack

## Plus Choice of:

Colours for LED Up Lights  
LED Candle or Balloon Centrepieces  
Red or Black Carpet Runner  
White or Black Linen Napkins  
White or Black Table Cloths  
White or Black Chair Covers

## With our Compliments:

4 Hour DJ Entertainment when catering confirmed for 110 or more guests  
Event Photographers in attendance by Event Photo (Hickinbotham Hall & Exhibition Hall only)  
Security Staff for the Evening

## ENTRÉE

*Please Select One of the Following Items to be Served:*

Arancini Bolognese, Parmesan Cream Sauce, Snow Pea Tendril  
Salt & Pepper Squid, Lemon Mayonnaise, Asian Slaw, Sesame Dressing | DF  
Oregano & Garlic Chicken, Tarragon Aioli, Roasted Sweetcorn Salsa | GF DF  
Spinach & Ricotta Cannelloni, Napoletana Sauce, Rocket & Parmesan Oil | V

## MAIN

*Please Select Two of the Following Items to be Served Alternately:*

Chicken Breast, Cheesy Polenta, Caper Cream Sauce | GF  
Oven Baked Salmon Fillet, Spinach & Potato Crème Fraiche Salad | GF  
Beef Fillet, Confit Garlic Potato Puree, Smokey Tomato Relish, Jus | GF DF  
Roasted Chicken, Creamy Corn Risotto, Citrus Zucchini, Jus | GF  
Roasted Beef Porterhouse, Olive Oil Potato Mash, Jus | GF DF

## DESSERT

Selection of Petite Desserts Served as Dessert Station

## ADDITIONAL OPTIONS

Alternate Service Entrée | +\$6.00pp  
Replace Entrée with Dessert (2 course option) | +\$3.00pp

All Menu Items are Nut Free

GF | Gluten Free DF | Dairy Free V | Vegetarian VG | Vegan

# COCKTAIL PACKAGE

4 Hour Duration | \$96.00pp

## Inclusions:

4 Hour Venue Hire Based on Minimum Guest Numbers  
6 Canapés, 2 Substantial Canapés & Dessert Station  
4 Hour Soft Drink Package  
Menus with School Logo  
NWC Cocktail Furniture  
LED Candle Centrepieces  
Cloak Station with Clothes Rack  
Lectern & Microphone

## Plus Choice of:

Colours for LED Up Lights  
Red or Black Carpet Runner

## With our Compliments:

4 Hour DJ Entertainment when catering confirmed for 110 or more guests  
Event Photographers in attendance by Event Photo (Hickinbotham Hall & Exhibition Hall only)  
Security Staff for the Evening

## SUBSTANTIAL CANAPÉS

*Please Select Two of the Following:*

Angel Bay Beef Slider | Brioche Bun, Cheddar Cheese, Gherkin, Horseradish Mayonnaise  
Vegetarian Ho Fun | Stir Fried Hokkien Noodles, Marinated Vegetables | DF V  
Kung Pao Chicken | Red Bell Pepper, Cashew, Basmati Rice | DF  
Spinach & Ricotta Cannelloni | Tomato Sauce, Parmesan Cheese, Saltbush Dukkah | V  
Fish & Chips | Crumbed Whiting Goujons, Chips, Citrus Aioli

## CANAPÉS

*Please Select Six of the Following:*

Popcorn Prawn, Fermented Chilli Garlic Mayonnaise, Chive  
Mac & Cheese Croquettes, Marinara Sauce  
Japanese Style Karaage Chicken, Shichimi Mayo | DF  
Salt & Pepper Calamari, Yuzu Mayonnaise | DF  
Tomato Arancini, Whipped Tofu | GF VG  
Mini Beef Pie or Sausage Roll, Smoky Tomato Relish  
Baked Parmesan Polenta, Truffle Aioli | GF V  
Indian Samosas, Pickled Mango Chutney | DF VG  
Vegetable Spring Rolls, Candied Chilli & Soy Dipping Sauce | DF VG

Steamed Thai Fish Cakes, Sweet & Sour Dipping Sauce | DF

Pepita Crumbed Goats Cheese, Beetroot Chutney, Rye Bread | V

Smoked Barramundi Rillettes, Crème Fraiche, Baby Caper, Soft Herbs

Whipped Ricotta, Native Thyme Honey, Crostini | V

Poached Pacific Prawn & Guacamole Bite on Blini

Avocado, Daikon, Cucumber Sushi with Traditional Condiments | GF DF VG

## DESSERT

Selection of Petite Desserts Served as Dessert Station

All Menu Items are Nut Free

GF | Gluten Free DF | Dairy Free V | Vegetarian VG | Vegan

# ELEVATED EXTRAS

Get ready to glow up your School Formal experience with these exciting food, beverage and entertainment activations.

## **48 FLAVOURS ICE CREAM CART | \$11.00pp**

2 Hour Service, Select 7 Flavours from 48 Flavours, Minimum 150 People

## **SIGNATURE MOCKTAIL ON ARRIVAL | \$12.00ea**

Spiced Sparkling Apple Spritzer

Peach & Strawberry Lemonade

Strawberry & Basil Lemonade

Lychee & Lime Green Iced Tea

Cucumber & Lemon Iced Tea

## **POPCORN MACHINE CART | \$4.00pp**

3 Hour Service, Minimum 100 People

## **FAIRY FLOSS CART | \$4.00pp**

3 Hour Service, 2 Flavours, Minimum 100 People

## **SLUSHIE MACHINE | \$3.00pp**

100–149 People: 2 Flavours

150–199 People: 3 Flavours

200+ People: 4 Flavours

Self-Service, Minimum 100 People

## **SOCIAL HIGHLIGHTS 360 PHOTO BOOTH | \$1,450.00**

4 Hours Includes 1 Attendant up to 300 People

+\$300.00 for 2nd Attendant for 300+ People

## **4 HOUR DJ ENTERTAINMENT | \$1,200.00**

*Products provided by third party partnered suppliers – subject to availability. Edible items may contain traces of nuts, dairy, soy, gluten.*

The National Wine Centre of Australia prides itself on being adaptable and flexible to every request. If you have a catering idea or concept you would like to explore, please make a time to meet with one of our Sales Executives who can create tailored packages to suit every aspect of your requirements. For cases where separate menus must be prepared, we require adequate notice to ensure the specific requirements can be met.

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