ELLERSLIE EVENT CENTRE

CLASS OF 2020

GRADUATION PACKAGE

ELLERSLIE
EVENT CENTRE

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Graduation is a time to acknowledge departing students and celebrate what's to come.

Let us create a memorable evening for your final farewell at Ellerslie Event Centre. We provide expert event coordination, and make the process as simple and cost-effective as possible.

Set in the parklike surroundings of Ellerslie Racecourse, we are located only 10 minutes from Auckland's CBD with easy motorway access, free on-site parking, in-house catering, AV crew & equipment, and experienced account managers.

With a range of rooms that can accommodate between 50 to 750 guests, we have everything you need to hold a successful, graduation, big or small.

YOUR 2020 EVENT PACKAGE

YOUR 2020 GRADUATION PACKAGE INCLUDES:

- Exclusive use of one of our function rooms, set with banquet tables accommodating up to 10 guests each
- Choice of either a gourmet buffet or plated meal
- Complimentary glass of Lindauer Sparkling Grape (non-alcoholic) on arrival
- Unlimited non-alcoholic beverages (soft drinks and mineral water)
- Coloured napkins to match your theme or school colours
- A dedicated account manager to oversee your graduation from start to finish
- Wait staff to assist with the smooth running of your event

PRICING (including GST)

Buffet **$69** per person

Plated **$89** per person

EXCLUSIVE OFFER

Get 10% off the price of our graduation package when you book both your school ball and graduation events here at Ellerslie Event Centre.

*Bookings must be made on or before 29 June 2020. Further terms & conditions apply.

ELLERSLIE EVENT CENTRE

MENU

BUFFET

BANQUET STYLE TABLES

HOT DISHES / CHOICE OF TWO

- Lebanese style marinated free range chicken breast on saffron rice G D
- Kitchen apple wood smoked brisket with bourbon BBQ glaze G D
- Sous vide lamb shoulder rack infused with ras el hanout G D
- South island salmon fillet with pomegranate molasses and garlic salt G D
- Japanese chashu braised pork belly with rice wine on raman noodles D
- Tofu and vegetable Thai red curry with coconut and coriander G V

SEAFOOD / CHOICE OF TWO

- Surimi salad with marie-rose sauce and capers G
- New Zealand green lip mussels with fig balsamic G D
- Shrimp and red onion salad G D
- Pacific half-shell oysters with pink ginger and lemon G D

POTATO DISHES / CHOICE OF ONE

- Potato wedges with sour cream and bacon G
- Potato gratin with cream and cheddar cheese V
- Roast duck fat potatoes G D

VEGETABLES / CHOICE OF ONE

- Medley of seasonal vegetables with avocado oil G D V
- Roast root vegetables with herbs G D V
- Stir-fried Asian vegetables with soy sauce G D V

SALADS / CHOICE OF FOUR

- Rocket, baby spinach, lollo biondi with orange, mint and saganaki croutons G V
- Herbed quinoa with carrots, cherry tomatoes, garlic, lemon juice and Romaine lettuce G D V
- Greek salad with goat feta, sundried tomatoes, olives and onions G V
- Roast baby beetroot and lentil salad G D V
- Japanese noodle salad with nuts and miso D V
- Toasted Israeli couscous with fresh mint D V
- Chilli salsa with corn chips, tomatoes, spring onions and chilli D V

DESSERTS / CHOICE OF FOUR

- Salted caramel profiteroles V
- Mango macadamia cheesecake V
- Chocolate marquise slice V
- Banana gateau V
- Mixed berry mousse cake V
- Fresh strawberries G D V
- Fruit salad G D V

SELECTION OF TEA AND FRESHLY BREWED COFFEE

G – Gluten free D – Dairy free V – Vegetarian

When selecting your menu items please ensure you take into consideration the dietary requirements of your guests.

While the best intentions are taken to ensure dietary requirements are met, there may be traces of dairy, gluten and nuts in the dishes. If you suffer from severe allergies, do let us know and we can work with you on a suitable alternative.

ELLERSLIE EVENT CENTRE

PLATED

CHOICE OF ONE ENTRÉE, MAIN AND DESSERT

ENTRÉE (COLD)

- Sous vide fresh line fish on micro greens with capers and avocado oil G D
- Trio of seafood – seared scallops, salmon tartar and king prawns with vanilla balsamic D
- Tandoori smoked chicken breast on pistachio couscous with lime oil
- Black Angus tenderloin and prosciutto with bocconcini and mesclun salad G
- Antipasto with artichoke hearts, sundried tomatoes, black and green olives, balsamic onions, chargrilled pepper and salad greens G D V

MAIN

- South Island salmon fillet on saffron mash with roast zucchini and basil G
- Corn fed breast of chicken filled with walnuts and cream cheese on potato hash G
- Szechuan roasted chicken breast with asparagus spears on shitake couscous D
- 100 day grain fed angus sirloin with horopito on golden kumara galette and creamed spinach G
- Sous vide Hawkes Bay lamb shoulder rack infused with merlot, lemon and rosemary
- Smoked loin of pork with apple sauce glaze on herb hash with seasonal greens G

DESSERT

- Dark and white chocolate cheesecake on peach and passionfruit chutney V
- Saffron pollen panna cotta V
- Mascarpone cream with mixed berry compote V
- Chocolate brownies with chocolate mousse on vanilla custard V
- Key lime tart V

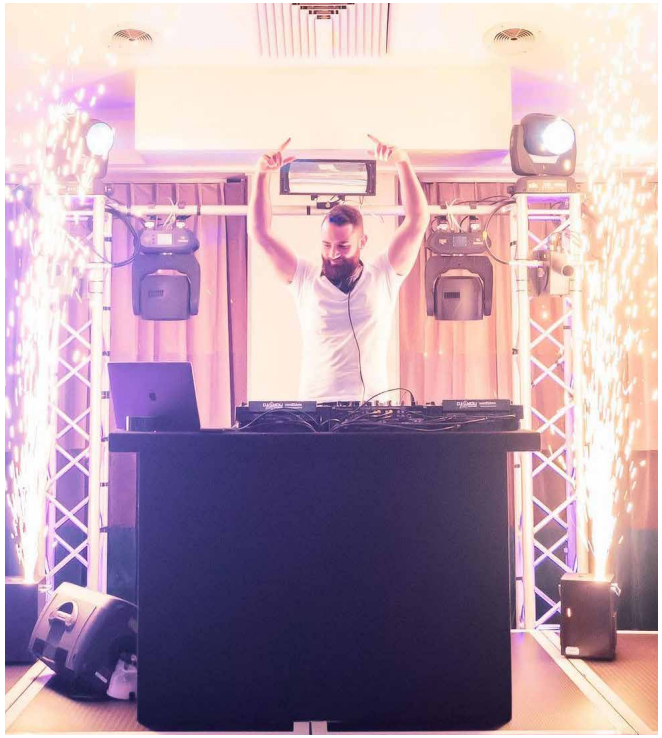
SELECTION OF TEA AND FRESHLY BREWED COFFEE

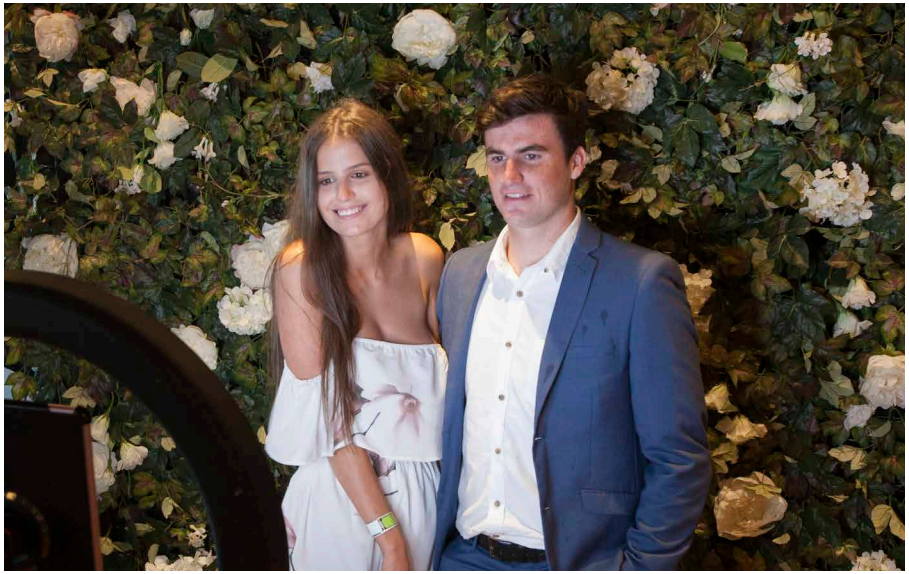
G – Gluten free D – Dairy free V – Vegetarian

Please note: To ensure vegetarian guests are catered for, a chef's selected vegetarian option will always be available.

While the best intentions are taken to ensure dietary requirements are met, there may be traces of dairy, gluten and nuts in the dishes. If you suffer from severe allergies, do let us know and we can work with you on a suitable alternative.

Menus current for 2020 events.





EXTRAS
AND ENTERTAINMENT

ADD SOME SPARKLE

Customise your night with our additional options.

DRINKS

Two bottles of Lindauer Sparkling Grape (non-alcoholic) served to each table — **$13.00** per bottle

A can of Red Bull for each guest — **$6.00** per person

NON-ALCOHOLIC COCKTAILS

Looking for a fresh and delicious alternative? Try our range of non-alcoholic cocktails. You have a choice of mojito, summer punch, apple breeze, orange spritz or piña colada.

CHOCOLATE FOUNTAIN

Chocolate fountain with a mixture of fruit, marshmallows and profiteroles to dip — From **$6.50** per person

**Minimum 200 guests*

EXTRAS

AUDIO VISUAL REQUIREMENTS

Edwards Sounds offer the latest special effects lighting and can offer anything from fog lights to computerized laser light shows.

STAGING

Add staging for those all-important speeches and/or your DJ.

$63.25 per piece (1m x 2m)

THEMING

If you can dream it, we can make it happen! Whether you are starting with a blank canvas or you have something more specific in mind, meet with one of our recommended theme designers who can help create a memorable theme and bring it to life. For more information just speak to your account manager.

ENTERTAINMENT

We work with experienced DJs that can customise an entertainment package to suit your budget and tastes - more information available on request.

PHOTOGRAPHY AND PHOTO BOOTHS

White Door Event photography is Auckland's favourite school ball photographer and can work with events from 100 to 1000 guests.

Packages can include up to six backdrop photographers, a dancefoor photographer and up to six photo booths that run all night.

For full package and pricing information - check out whitedoor.co.nz

MIRRORME BOOTH

MirrorMe booths offer interactive photo taking experiences. Full length mirrors, they come with a touch screen that allow you to sign your photos, add animations, and personalise in plenty of different ways. For more information or to book, speak with your account manager.

All pricing includes GST.

Take your event to the next level

FOR FURTHER INFORMATION CONTACT OUR TEAM VIA:

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P 09 524 4069

W eventcentre.co.nz

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