

INTRODUCTION TO CATHIES LANE RECEPTIONS / THE GRAND RECEPTIONS ON CATHIES

Cathies Lane Receptions is an Event Venue located just 30 minutes from the CBD and 2 minutes off the Burwood Highway.

Charmingly situated on 4.5 acres in the heart of Knox City, Cathies Lane Receptions is a first-class premier function venue that exceeds all expectations. Cathies Lane Receptions boast one of Melbourne's largest, pillarless ballrooms which can be reconfigured to suit any style and type of occasion.

Business Functions or Corporate Conference need good parking. We offer your guests private car parking for up to 250 cars.



FOYER

With stylish and open-plan foyer, your guests will be welcomed and served with pre-drinks. This location offers a perfect opportunity for registration and entry pictures.



DISABILITY ACCESS

Disabled access and facilities are available





THE BALLROOM

The Grand Ballroom at Cathies Lane Receptions seats up to 600 guests and comprises a spectacular 22m x 8m dance floor with an open plan room your guests have an unobstructed view of the stage and all the action.

This is perfectly suitable for conferences, seminars, exhibitions, or award nights.

Wi-Fi is available to guests throughout the venue. Audio visual, massive LCD screen, Projector, sound equipment, such as PA, wireless microphones, a lectern, whiteboard, and flip charts can be supplied upon request.



CATERING

Our inspiring menus created and prepared by our award-winning chef will delight your guests. Breakfast, lunch, dinner, morning tea and afternoon tea are all catered from our inhouse kitchen. Suggested menus are available, dietary, and cultural needs can be accommodated with ease.

WE WILL TAKE CARE OF THE WHOLE LOT

- ✓ Canapes,
- ✓ Entrees
- ✓ Mains, and
- ✓ Desserts







VENUE

- ✓ Function for 5 hours
- ✓ Beautiful and spacious bridal room
- ✓ Red Carpet
- ✓ White/Black Damask Linen Tablecloths
- ✓ Tiffany Chairs (chair covers/sash at extra cost)
- ✓ Cloth Napkins
- ✓ In-house center pieces
- ✓ In-house stage decorations
- ✓ Fully Air Conditioned & Heated Function Room
- ✓ Professional Lectern



FOOD AND BEVERAGES

- ✓ Welcome drinks
- ✓ Unlimited soft drinks, and water served to the tables
- ✓ Mixers and ice available upon request
- ✓ Tea and Coffee Station





SOUND SYSTEM AND AV

- ✓ Sound system: 10x PA Speakers and 2x Subs
- ✓ 2x Wireless Microphones
- ✓ Projector or Big screen for your presentations
- ✓ BYO USB stick or Laptop
- ✓ Elegant plain or ambience Lighting



STAFF

- ✓ Function Manager for Your Entire Event
- ✓ Well-trained and well-presented wait-staff

CROCKERY, CUTLERY AND GLASSWARE

- ✓ Assorted plates and cutleries
- ✓ Assorted glassware Chaffing dishes



MAIN BUFFETS

OPTION 1 BUFFET

QABULI PALAW

Rice topped up with sultanas and carrots

CHALAW

White rice with cumin seeds

SHOLA

Long grain rice with green lentils and dill topped with yoghurt and dry mint

QORMA E GOSHT OR MORGH

Meat curry, Lamb, Beef or Chicken

SABZI

Spinach curry that compliments the Chalaw

CONDIMENTS

GARDEN SALADS

Fresh garden greens, cucumber, onion, tomato, chili, coriander leaves, fresh lemon

Naan

Afghan bread

Torshi

OPTION 2

BUFFET

QABULI PALAW

Rice topped up with sultanas and carrots

CHALAW

White rice with cumin seeds

SHOLA

Long grain rice with green lentils and dill topped with yoghurt and dry mint

QORMA E GOSHT

Meat curry, Lamb or Beef

Qorma e morgh

Chicken curry, topped up with roasted Capsicum and Broccoli

SABZI

Spinach curry that compliments the Chalaw

RAN E MORGH WA CHIPS

Oven roasted Chicken drumsticks and hot fried chips

OR

MANTU

Afghan dumplings with yoghurt topping and split yellow lentils



BUFFET OPTION 3

Select three Rice

QABULI PALAW

Rice topped up with sultanas and carrots

NARENG PALAW

Orange essence rice topped up with pan fried orange peel

ZAMAROT PALAW

Spinach flavoured Rice

CHALAW

White rice with cumin seeds

SHOLA

Long grain rice with green lentils and dill topped with yoghurt and dry mint

CURRIES AND MEATS

Select three

QORMA E GOSHT

Meat curry, Lamb or Beef

Qorma e morgh

Chicken curry, topped up with roasted Capsicum and Broccoli

SABZI

Spinach curry that compliments the Chalaw

BORANI BANJAN

Deep-fried Eggplant topped up with Yoghurt and spices

BORANI KACHALOO

Deep-fried Potatoes topped up with Yoghurt and spices

AWASANA

Select two

Qaw/Roast Lamb

Whole lamb or legs of lamb depending on your numbers

RAN E MORGH WA CHIPS

Oven roasted Chicken drumsticks and hot fried chips

MANTU

Afghan dumplings with yoghurt topping and split yellow lentils

CONDIMENTS

GARDEN SALADS

Fresh garden greens, cucumber, onion, tomato, chili, coriander leaves, fresh lemon

Naan

Afghan bread

TORSHI

Afghan pickled vegetables

DESSERTS

TEA STATION

Green or black tea

JELABI

Afghan sweet

SHEER PERA

Afghan sweet

FRUIT PLATTERS



NON-VEGETARIAN MAINS

Please select two of the following items

Select three Rice

QABULI PALAW

Rice topped up with sultanas and carrots

NARENG PALAW

Orange essence rice topped up with pan fried orange peel

ZAMAROT PALAW

Spinach flavoured Rice

CHALAW

White rice with cumin seeds

SHOLA

Long grain rice with green lentils and dill topped with yoghurt and dry mint

CURRIES AND MEATS

Select Four

QORMA E GOSHT

Meat curry, Lamb or Beef

Qorma e morgh

Chicken curry, topped up with roasted Capsicum and Broccoli

Sabzi

Spinach curry that compliments the Chalaw

BORANI BANJAN

Deep-fried Eggplant topped up with Yoghurt and spices

BORANI KACHALOO

Deep-fried Potatoes topped up with Yoghurt and spices

AWASANA

Qaw/Roast Lamb

Whole lamb or legs of lamb depending on your numbers

RAN E MORGH WA CHIPS

Oven roasted Chicken drumsticks and hot fried chips

MANTU

Afghan dumplings with yoghurt topping and split yellow lentils

CONDIMENTS

GARDEN SALADS

Fresh garden greens, cucumber, onion, tomato, chili, coriander leaves, fresh lemon

NAAN

Afghan bread

Torshi

Afghan pickled vegetables

DESSERTS

TEA STATION

Green or black tea

JELABI

Afghan sweets

GULAB JAMUN

FRUIT PLATTERS

Deep fried condensed milk dumplings in sugar and cardamom syrup





MOCKTAILS OR WELCOME DRINKS



THANK YOU



We appreciate your consideration for hosting your event at The Grand Receptions on Cathies / Cathies Lane Receptions

Our dedicated Event Manager and coordinators look forward to hearing from you to discuss your upcoming event! To arrange a meeting with a manager, please call Krishan on 0423 284 294.

(03) 9088 2013

info@cathieslane.com.au

https://cathieslane.com.au

90 Cathies Lane, Wantirna South VIC 3152