

Corporate Package



- ✓ Dance Floor, 22m x 8m
- ✓ Seating Capacity 600
- ✓ Screen size 6.3m x 3m

- ✓ MEETING
- ✓ SEMINAR
- ✓ EXPO
- ✓ COUCH AND TRAINING SESSIONS
- ✓ END OF YEAR PARTY
- ✓ ANNUAL GALA



LANE RECEPTIONS

<https://cathieslane.com.au>

info@cathieslane.com.au

(03) 9088 2013

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 facility are available if required.



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 in-house kitchen. Suggested menus are available, dietary, and cultural needs can be accommodated with ease.



WE SPECIALISE IN BOTH SEATED AND BUFFET SERVICES



WE WILL TAKE CARE OF EVERYTHING

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



INCLUSIONS

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 (if required)
- ✓ Unlimited soft drinks, and water served to the tables
- ✓ Mixers and ice available upon request
- ✓ Tea and Coffee Station
- ✓ Fully Licensed Premises
- ✓ Cash bar or beverage package available
- ✓ BYO only as agreed with Corkage fees

\$40 PER PERSON PLUS GST



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 cutlery
- ✓ Assorted glassware Chaffing dishes





ADD ON OPTIONS



MORNING/AFTERNOON TEA OPTION 1

\$12 PER PERSON PLUS GST

- ✓ Assorted cakes and biscuits
- ✓ Freshly made scones or croissants
- ✓ Fruit platter

MORNING/AFTERNOON TEA OPTION 3

\$18 PER PERSON PLUS GST

- ✓ Assorted cakes and biscuits
- ✓ Freshly made scones or croissants
- ✓ Fresh Fruit Platter
- ✓ Chefs' selection of hot savouries such as sausage rolls, mini beef pies, bacon quiche, arancini, etc.
- ✓ Selection of freshly prepared sandwiches and/or wraps

MORNING/AFTERNOON TEA OPTION 2

\$15 PER PERSON PLUS GST

- ✓ Fresh fruit platters
- ✓ Antipasto platters including cured meats,
- ✓ Cheese platters and grilled marinated vegetables

MORNING/AFTERNOON TEA OPTION 4

\$20 PER PERSON PLUS GST

- ✓ Assorted cakes and biscuits
- ✓ Chefs' selection of hot and cold savouries such as sausage rolls, mini beef pies, bacon quiche, arancini, etc.
- ✓ Antipasto platters including cured meats,
- ✓ Cheese platters and grilled marinated vegetables
- ✓ Selection of freshly prepared sandwiches and/or wraps



A HOT BUFFET FOR LUNCH OR DINNER

\$35 PER PERSON PLUS GST (9AM TO 5PM)

Slow Roasted prime Beef Sirloin slow roasted with a light pepper crust.

Roast Lamb, marinated with fresh rosemary and garlic served with red wines jus.

Penne Pasta tossed through a house made Napoli sauce with spinach and seasonal vegetables served with Parmesan Cheese.

Thai Red Chicken Curry (Hot) with Spanish Onions, Capsicum and coriander OR Butter Chicken (Mild).

Served to compliment the curry choice of infused Saffron rice or steamed Jasmine rice

Twice cooked Oven roasted Potatoes

Roasted Seasonal Vegetables (example: Carrots /Pumpkin/ Zucchini)

Bread rolls, bread and butter,

All the traditional condiments and sauces.

Green salad and House Garden Salad with Onions, Cucumber and Tomatoes



DESSERT BUFFET

Chocolate Mousse

Sticky Date Pudding with Butterscotch sauce

Platters of fresh seasonal fruit



ENTREE

Select two of the following (50/50)

\$40 PER PERSON PLUS GST (9AM TO 5PM)

BBQ BEEF COBBLER OR BEEF MEAT BALLS

Sweet potato topping & JackDaniel infused sauce

CHICKEN AND GARLIC BALLS

With Creamy Homemade Aioli



CREAMY CHICKEN & MUSHROOM VOL AU VENT

FETTUCCINE CARBONARA

Cooked with chicken and sauteed Mushroom with cream and garlic flavoured sauce and finished with parmesan sauce



RISOTTO

Classic Pumpkin or Mushroom Risotto (V & NF)

ROASTED VEGETABLE TORTELLINI (V)

Roasted tomato & red pepper coulis



SALT & PEPPER SQUID

Lemon mustard mayonnaise



SAMBOUSAK

Crushed potato filled pastry with three flavoured sauces

SEAFOOD LINGUINI

With Aglio olio pepperoncino sauce with mix seafood



SPANISH GARLIC KING PRAWNS

on Avocado Salsa

STIR FRY THAI LAMB SALAD

with Asian slaw



TACO

stuffed with black beans with mix peppers and topped with guacamole



SOUPS

Pumkin & Fetta Soup (V & NF)
Potato & Leek Soup (V & NF)



MAINS

Select two of the following (50/50)

BAKED CAULIFLOWER

Served with whipped lemony feta sauce



BEEF ROULADE

With crispy au gratin potatoes and mustard sauce



CHICKEN BREAST (NF & GF)

Served with Creamy Dill Sauce



GRILLED SALMON

Served with Pea Mash and Pickled Salsa on Pearl Couscous Siracha Mayo



JUICY CONFIT CHICKEN BREAST

Served with Bell Pepper Pomodoro Sauce or Creamy Mushroom Sauce or White Wine & Creamy Paprika or Basil Cream sauce



MOROCCAN STYLE SHOULDER

With underground seasonal vegetables and smokey marinade

OVEN COOKED BARRAMUNDI

Served with Mix Pepper Ragu, Caper-Lime and Balsamic Sauce



PAN SEARED BARRAMUNDI

Served with Freekeh, Olive Tapenade, Slow Roasted Cherry Tomatoes, Salsa Verde



PISTACHIO CRUSTED ATLANTIC SALMON

Served with Roasted Cherry Tomato and Pea



RATATOUILLE

A French Provencal Delicacy Stewed Vegetables with Baked Polenta Chips



ROAST LAMB LEG

On Herbed Potato Mash and Creamy Pepper Sauce

ROAST PORK ROULADE

Caramelised apple sauce and grilled cauliflower hummus

ROAST PORK SHOULDER

with Bacon and Shallots reduction sauce on homemade Cauliflower hummus



SLOW ROASTED BEEF

with Cauliflower Cheese and 3 Peppercorn sauce

SOY GLAZED CHICKEN THIGH FILLET (NF & GF)

Served with Pumpkin Puree or Green Pea Puree or Sweet Potato Puree with Chimichurri and Beetroot Sauce

STUFFED SPAGHETTI SQUASH

Served with mix beans and Italian seasoning

THE LAMB SHANK REDEMPTION

with Potato & Green Pea Mash and Port Wine Gravy



CHILDREN'S MENU

Select one of the following

CHICKEN SCHNITZEL

Potato chips & tomato sauce

VEGETARIAN SCHNITZEL (V)

Potato chips & tomato sauce

SIDES

HERB POTATOES

FRESH GARDEN SALAD

DESSERT

Select one or two of the following (50/50)

BISCOFF PUDDING

With butterscotch sauce



MIXED BERRY CHEESE CAKE

topped with dollop of cream

MINI PAVLOVAS

Served with fresh Strawberries and Chantilly Cream



PETIT FOUR

Selection of sweets and fruits

RASPBERRY WHITE CHOCOLATE MOUSSE

STICKY DATE PUDDING

Caramel sauce & toffee ice cream

BLUEBERRY CRUMBLE CHEESE CAKE

With blueberry compote



TANGY CITRUS TART

Served with a dollop of cream and a fruit coulis



CHOCOLATE MOUSSE

CHOCOLATE FOUNTAIN

Selection of fruits and sweets dipped in chocolate



VANILLA PANNA COTTA

Berry compote & cream

LEMON CURD TART

With berry coulis and whipped cream

SPECIAL DIETARY REQUIREMENTS

Our chef offers a range of alternatives for all dietary requests, so you can rest assured that all guests with specific dietary requirements

(VEGETARIAN, PESCATARIAN, COELIAC, ETC.) WILL BE CATERED FOR ACCORDINGLY



TERMS AND CONDITIONS

BOOKINGS

All bookings are to be confirmed with a minimum deposit of \$3000 (non-refundable)

CHANGE OF DATE

The full deposit will be transferred to a new date (subject to availability) notice must be given in writing to management

PAYMENTS

- ✓ Full payment required 14 days prior to event.
- ✓ 7 days prior finalised guest numbers required.
- ✓ Day before function, any balance needs to be paid in full.
- ✓ Any payments made after function will incur a late fee of 10%

GUARANTEE OF PAYMENTS

The contract signatory is personally liable to pay all money owed in full to The Grand Receptions on Cathies. Where the invoice has been addressed to another person, company or entity, personal liability remains the responsibility of the contract's signatory.

MENUS & BEVERAGES

- ✓ The Client must complete and return the dietary requirement list within the Finals Pack to the Event Coordinator 14 days prior to the function date.
- ✓ Any increase of guest numbers after the Final Meeting and/or during the function, will incur additional fees. Venue Management reserves the right to cancel the function if the number of guests in attendance exceeds safety limits.
- ✓ Any decrease of guest numbers after the Final Meeting and/or during the function will not be deducted from the final cost or refunded to the Client.
- ✓ Any requests to amend the dietary requirements list after the Final Meeting will only be accepted at the Chef's discretion.
- ✓ Due to unforeseen circumstances (e.g., supplier shortages), Venue Management may not be able to provide the agreed menu or services. Venue Management reserves the right to adapt the menu or beverages in consultation with the Client. Menus are seasonal and may change from current menus. They may be subject to price increases.
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FINAL NUMBERS & PRICES

Final guest numbers & table arrangements are required 10 days prior to the event. Guest numbers and prices are based on minimum adult guests. Children's menus will be provided at a discounted rate. All band members/DJ, videographers etc. will be catered for at 50% less than adult price.

BAR SERVICE & RESPONSIBLE SERVICE OF ALCOHOL

The Grand Receptions on Cathies reserves the right to reduce or refuse service as per the RSA guidelines. Our staff members are instructed not to service any alcoholic beverages to guests under the age of 18 years, or to guests in a state of intoxication. Our policy is to serve our guests in a responsible, friendly, and professional manner. The Grand management reserves the right to exclude or eject any guests from the function or the premises. Drinks service concludes 30 min prior to the conclusion of all events.

CLIENT AND ASSOCIATE CONDUCT

- ✓ The Client is responsible for the behaviour of their guests, suppliers, and any associated parties.
- ✓ The Client is liable for the cost of any damage to property or items at the Venue by anyone associated with their function. Costs for damages will be deducted from the bond or charged to the Client.
- ✓ The Client must ensure that children present at the function are always supervised by parents or guardians.
- ✓ Venue Management is not responsible for vehicles or valuables left in vehicles during the function.
- ✓ For your guests, yours and Venue's safety Venue management mandates the presence of at least one professional security guard at client's expense.

CANCELLATION POLICY

- ✓ In the unfortunate event of a cancellation, your deposit will not be refunded. If you cancel within anytime from the date of your function, refund will not be applicable.
- ✓ Notice of cancellation must be in writing.
- ✓ The Grand Receptions on Cathies reserves the right to postpone without notice any function in the event of an emergency or natural disaster.
- ✓ The Grand Receptions on Cathies reserves the rights to reschedule the function to an agreeable date to both parties.

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 the number below.

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90 Cathies Lane, Wantirna South VIC 3152