

Update: April 2024

# School Package

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

- ✓ DEBUTANTE
- ✓ FORMAL
- ✓ VALEDICTORY
- ✓ ETC

*Cathies*

LANE RECEPTIONS

<https://cathieslane.com.au>

[info@cathieslane.com.au](mailto: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 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.



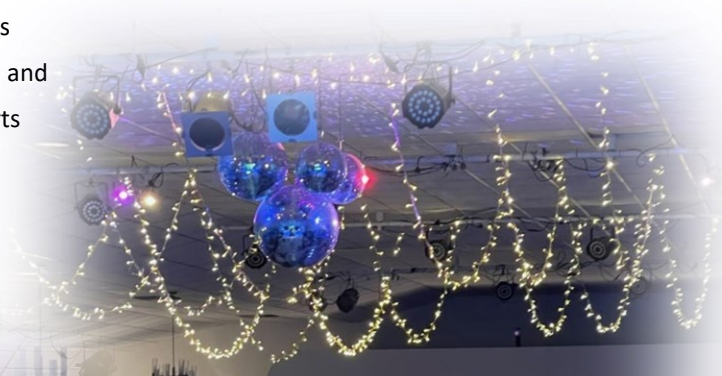
## **CATERING**

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

## **WE WILL TAKE CARE OF THE WHOLE LOT**

- ✓ Entrees
- ✓ Mains, and
- ✓ Desserts

**WE SPECIALIZE IN BOTH SEATED AND  
BUFFET SERVICES**





# 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



## 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

## FOOD AND BEVERAGES

- ✓ Three course meal
- ✓ 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



## 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





# ENTREE

Select two of the following (50/50)

## 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 (AGES 5 – 12)

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



### BLUEBERRY CRUMBLE CHEESE CAKE

With blueberry compote



### CHOCOLATE MOUSSE

### CHOCOLATE FOUNTAIN

Selection of fruits and sweets dipped in chocolate



### LEMON CURD TART

With berry coulis and whipped cream

### 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



### TANGY CITRUS TART

Served with a dollop of cream and a fruit coulis



### VANILLA PANNA COTTA

Berry compote & cream

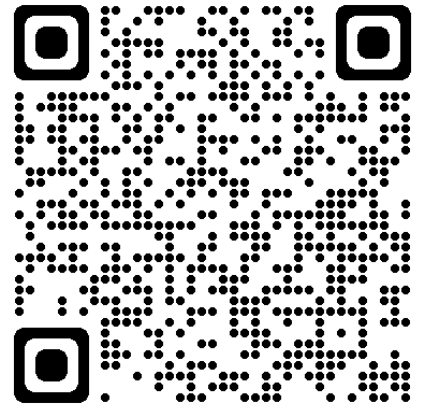
## SPECIAL DIETARY REQUIREMENTS

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



# 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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