

# FUNCTIONS MENU



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# General Information

## Introduction

Successful planning of functions, conferences and meetings requires a unique mix of organisation, planning and flexibility. Understanding the key requirements of your event and the expectations of your guests is the first step to getting it all right from the start. Our philosophy is based on an understanding of the need to simplify, streamline and simultaneously tailor the planning process to ensure each event caters specifically to your guests and meets your requirements as the organiser.

The function menus have been structured in a way that helps you select the best menu choice for your event. To do this we have focused on designing a simple and intuitive functions guideline with a range of hyperlinks for those who know exactly what they're looking for.

Let us help you make a lasting impression.

## Function Information

### Pricing Guide

- » All menu packages are inclusive of GST, food and service costs and the standard beverage package.
- » Formal functions venues are limited to Knox 1 Centre, Great Hall and Foyer, Senior Campus or Ewan Hall, Prep School. Other locations by negotiation.
- » Small functions (less than 50 guests) will attract an additional surcharge.
- » Menu prices may vary depending on seasonal and product availability.





## Function Information

### Customising your event

Knox Grammar and the Sodexo Catering team want to make your event the best it can be and are happy to cater for special request and dietary requirements. When given prior notice we can support almost all needs. At the time of your function booking, please indicate all special diets which will assist the catering team to ensure your guests are looked after.

Ask us about specialised menu and theming. We can also arrange theming for a whole room or just chair covers and table decorations, contact us for a customised quote.

Our dinner functions are 4.5 hours and cocktail parties are usually 2-3 hours – an example of a dinner function is arrive at 7pm for a 7:30 - 11:30 event, with bar service finishing at 11pm.

We would like an estimate of the expected guest numbers at the time of booking. Final numbers confirmed via email seven days prior to your function.

## Function Information

### The Knox 1 Centre

The Knox 1 Centre is the School's multi-purpose Function Centre. A large room with high ceilings, the Knox 1 Centre can be partitioned into three separate smaller rooms. With a large balcony that overlooks the Knox 1 sports field and an intimate atmosphere, the Knox 1 Centre is the ideal location for a wide range of functions.

Below is a guideline of the Centre's capacity. All function floor plans will be tailored to individual requirements.

Cocktail Parties: up to 700 people  
Sit down Meals: up to 336 people Buffets: up to 304 people  
Tables hold a maximum of 9 people.

### The Great Hall

The Great Hall and its Foyer is Knox Grammar Schools world class indoor venue. Functions can be accommodated in the Great Hall and its Foyer, and events in this area are quoted upon request.





## Contact Information

The food and service will play an important role in the style you want to create. Talk to us about the feel and the style that you would like.

To book catering for your next event please contact Rosa Simon, who will assist you in customising your event to best suit your requirements

Rosa Simon  
Catering Manager  
E: [simonr@knox.nsw.edu.au](mailto:simonr@knox.nsw.edu.au)  
P: 02 9119 0832

# Beverage Packages

## Standard

**3 hour Service** (includes waiter service)

**Included with all catering packages**

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Red, White And Sparkling Wine

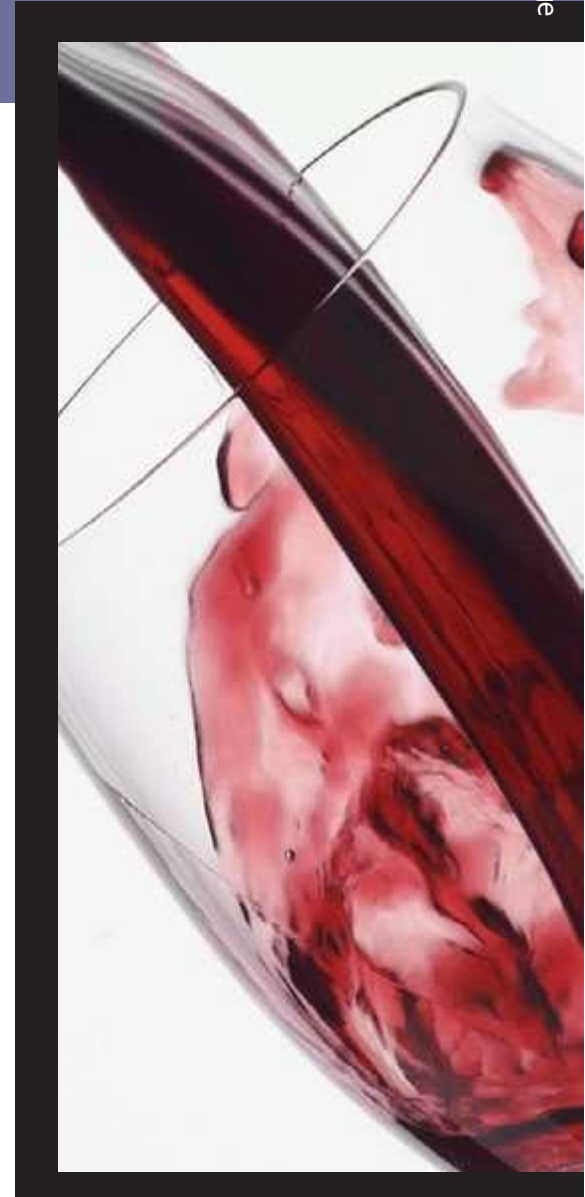
Premium Full Strength And Light Beer

Fresh Orange juice

Pellegrino Sparkling Mineral Water

Soft Drinks

Freshly Brewed Coffee & Tea





# Cocktail Parties

## Canapés

**Option A**      **\$59.50 pp (50 - 150 guests)**

**Option B**      **\$55.50pp (Over 150 guests)**

**Choose upto 8 items from Cold & Hot Menu Items**  
**Choose upto 10 items from Cold & Hot Menu Items**

### Cold Canapés

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Min Poppy Seed Bagel Filled With Cream Cheese & Smoked

Salmon

Zucchini & Haloumi Frittata

Peppered Yoghurt Chicken Tartlet

Grilled Teriyaki Salmon Nigiri

Smoked Salmon Crème Fraiche On Potato Blinis

Veg. Vietnamese Rice Paper Rolls W Nuac Cham

Peking Roast Duck Crepe

Assorted Sushi Selection W Wasabi And Soy

Grilled Scallop Maki

Bocconcini Semidried Tomato Blinis

Caramelized Onion Goat Cheese Tartlet

Smoked Tuna And Salmon On Potato Rosti

Chilly Prawn Skewer W Shallots

Prosciutto Cherry Bocconcini Basil Skewer

### Dessert Canapés

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Mini French Macarons

Mini Strawberry Tart

Mini Chocolate Brownie



# Cocktail Parties

## Canapés

### Hot Canapés

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BBQ Duck Spring Rolls

Tempura Fish Coujons With Lemon Aioli

Mini Beef Wellingtons

Cocktail Gourmet Pies Chicken, Lamb & Rosemary, Beef In Red Wine

Peri Peri Chicken Skewer

Cocktail Vegetable Samosa With Minted Yogurt

Mini Beef Sliders W Beetroot Relish

Coconut Prawns With Lemon Aioli

Mini Brioche W Pulled Pork & Fennel Coleslaw

Pumpkin & Feta Arancini Balls

Kofta Lamb Skewer

Sweet Potato & Corn Empanada

Gourmet Assorted Cocktail Quiches Ham/Cheese & Chive, Spinach, Mushroom





# Formal Dinners

## Entrée

<b>Three - Course</b>	<b>\$87.50 pp</b>	<b>Minimum 50 guests</b>
<b>Two - Course</b>	<b>\$78.00 pp</b>	<b>Minimum 50 guests</b> (choose 'Entree & Main' or 'Main & Dessert')

Alternate choice additional \$2.00pp per course.  
Small functions are quoted on request.

### Entrée - please select any one

Black Sesame Seared Tuna Tataki With Baby Herb Salad And Wasabi Pea Oil

Spinach & Ricotta Filled Ravioli With Pine Nut And Sage Butter Sauce

Leek & Mushroom Chicken Tartlet

Traditional Caesar Salad (Add Chicken or Prawn)

Soup- Butternut Pumpkin Or Creamy Potato And Leek W Croutons

Cured Gravlox Salmon W Toasted Sour Dough

Thai Beef & Rice Noodle Salad W Coriander & Mint

Gnocchi W Chunky Pesto & Shaved Parmesan

Asparagus, Mushroom & Pea Risotto

Smoked Trout Niçoise Salad



# Formal Dinners

## Main

Alternate choice additional \$2.00pp per course.  
Small functions are quoted on request.

### **Main - please select any one**

Pork Loin With Sage Jus, Caramelized Apple & Red Onion Chutney

Pan Seared Barramundi Fillet W Salsa Verde

Slow Cooked Lamb Rump With Port And Fennel Sauce

Herbed Lamb Loin W Red Currant Wine Jus

Beef Eye Fillet With Wine Glaze

Chicken Breast Supreme W Mushroom Deuxelle

Crispy Skin Salmon Fillet W Hollandaise Sauce

Spiced Duck Breast W Braised Cabbage W Orange And Star Anise Sauce

**\*All served W suitable accompaniments & or seasonal vegetables**





# Formal Dinners

## Dessert

Alternate choice additional \$2.00pp per course.  
Small functions are quoted on request.

### **Dessert - please select any one**

Lime Panna Cotta With Berry Coulis

Lemon Tart With King Island Double Cream And Chocolate Quills

Chai Latte Scented Crème Brulee With Pear Compote

Selection Of Three Australian Cheeses With Quince Paste

Jersey Sour Cream Cheesecake With Raspberries

Warm Chocolate Lava Pudding With Vanilla Bean Anglaise

Individual Pavlova Topped W Strawberries And Passion Fruit

Individual Sticky Date Pudding W Butter Scotch Sauce



# Buffet Menu

## Packages

**\$82.50 pp (Minimum 50 guests)**

Small functions are quoted on request

### **On arrival**

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Hot and cold canapes (choice of two)

### **Main**

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A selection of two hot items and accompaniments

A choice of two decorated cold meat platters

A selection of three gourmet salads

Fresh bread rolls and condiments

### **Dessert**

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Assorted tortes and gateaux served with whipped cream & berry sauce

Fresh fruit platter

Selection of farmhouse cheeses served with dried fruits and nuts\*

**\* Additional \$4.50 pp if required**





# Buffet Menu

## Selection

### Choose any TWO HOT

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- Thai Green Fish Curry
- Moroccan Lamb Tagine
- Char Sui BBQ Pork
- Roast Sirloin Of Beef
- Beef Or Veg Lasagne
- Beef Bourguignonne
- Butter Chicken
- Vegetarian Moussaka
- Chicken, Lamb Or Beef Kebabs
- Marinated Butterflied Chicken Breast Fillet

### Choose any ONE SIDES

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- Jasmine Rice
- Roast Potato & Sweet Potato
- Medley of Vegetables
- Creamy Potato Bake
- Fragrant Cous Cous
- Stir Fried Asian Greens

The Chefs would be delighted to cook your own suggestions, please speak with the Function Manager about any special requests or dietary needs.

### Choose any TWO COLD

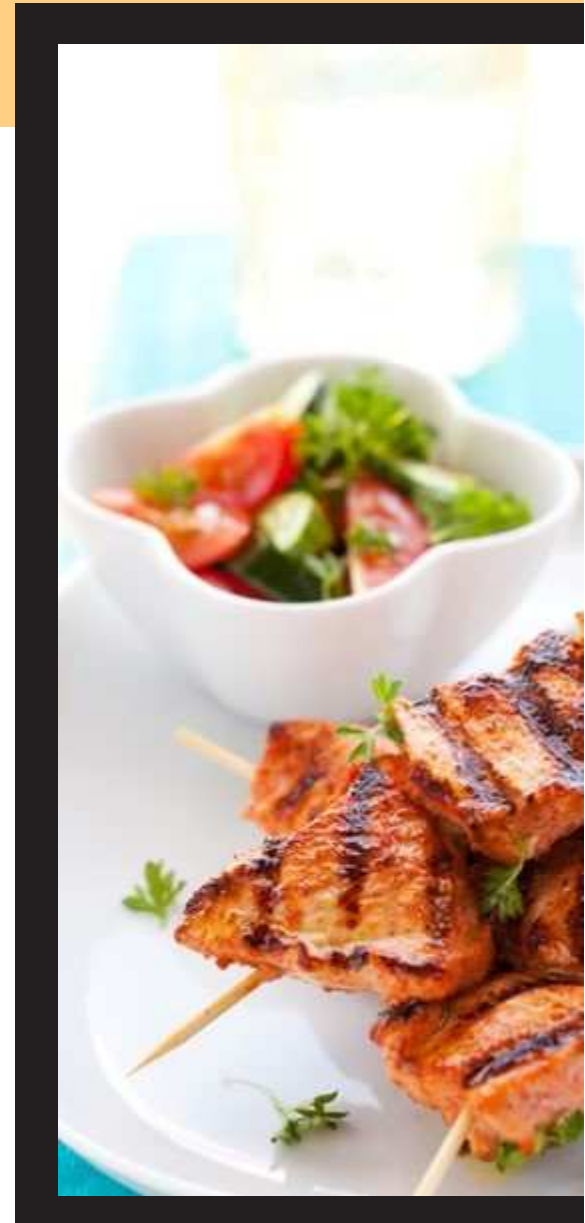
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- Double Smoked Leg Ham
- Rare Roast Beef
- BBQ Chicken Pieces
- Roast Turkey Breast
- Marinated Lamb Tenderloins
- Cooked King Prawns (extra \$5 pp)

### Choose any THREE SALADS

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- Mixed Leaf
- Baby Spinach & Crispy Prosciutto
- Creamy Potato
- Traditional Caesar
- Greek
- Pasta with Basil Pesto
- Rocket and Pear & Parmesan
- Roast Pumpkin & Pine Nut
- Roasted Mediterranean Vegetables
- Quinoa Pomegranate & Mint
- Garden



# Lunch Menu

## Weekday Package

**\$59.00pp**

**(Minimum 50 guests)**

Alternate choice additional \$2.00pp per course.

### **2 Courses: Choose From Dinner Menu**

Drinks at 12 pm

Lunch 12:45 pm - 3pm

Two course plated meal

Small functions or longer lunches can be quoted on request.





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