



Macarthur

Grange

Country Club

School Formals

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Less than 45mins from Sydney's CBD, Macarthur Grange Country Club offers exquisitely maintained grounds, fully surrounded by verandas boasting incredible views of the Links-style 18 hole championship golf course and the magnificent Varroville Valey.

Our rooms can cater to any size event, from 30-200 guests in our Cedar, Maple and Cypress function rooms, to up to 400 guests in our newly established, elegantly grand marquee.

The venue features ample parking on the premises, 'state of the art' AV equipment, competitive and comprehensive packages and a sumptuous menu that is flexible to any requirements you may have.

Our friendly and professional staff are committed to making your school formal a success.

2 Course Menu

30-70 Guests - \$70.00 per person

71-100 Guests - \$65.00 per person

101-150 Guests - \$60.00 per person

3 Course Menu

Extra \$5.00 per Guest

Standard Inclusions

Venue Hire
Soft Drink Package + Non-Alcoholic Sparkling Champagne
Security
Experienced DJ
Red Carpet
Dance Floor
Hurricane Lantern Centerpieces
Parking on Premises

Extras

Balloon Centerpieces – On Request
Martini Glass/Willow Centerpieces - \$15.00 each
AV Equipment - \$100.00
Entertainers – On Request

Entree

Spinach ravioli with a pumpkin & oregano cream sauce
Gingered chicken with kaffir, honey, lime sauce on fragrant jasmine rice
Char-grilled vegetable stack with shaved parmesan & herbed olive oil
Thai beef salad with crispy Asian vegetables, coriander and lime dressing
Penne pasta with sundried tomato, garlic and rocket, in a creamy tomato sauce

Main

Herb infused chicken breast on a potato, rosemary frittata & pesto cream sauce
Slow cooked pork belly on potato gnocchi with fig balsamic & caramelised apple dressing
Roast beef with mustard butter & Paris mash on a bed of garlic spinach
Chicken Parmigiana with Napolitano sauce and grilled cheese, served with creamy potato mash and seasonal vegetables
Beef lasagna with seasonal mini herb garden salad
(Bread rolls and butter served with meals)

Dessert

Sticky date pudding served with warm butterscotch sauce and double cream
Lemon, lime tart with double cream
Vanilla & Cardamon infused pannacotta with berry compote & sugared pastry fingers
Dark chocolate mousse with fresh cream and chocolate shards
Individual pavlova topped with cream & berry compote

Freshly brewed coffee & tea