

# PRACC

PLENTY RANGES ARTS  
& CONVENTION CENTRE

## Catering packages for your next event

Host your next event at  
Plenty Ranges Arts and Convention  
Centre and let our team create a  
wonderful dining experience.





## **BANQUET MENU 1**

### **Sample Menu**

Minimum 100 guests

#### **Entree**

(select 1)

- Roasted cherry tomato bruschetta, creamy ricotta (v)
  - Beef short, black bean, jalapeno salsa tacos
  - Roast chicken salad, stuffing, greens
  - French onion tart, salad greens (v)

#### **Main**

(select 2, alternate drop)

- Southern fried chicken, succotash, chipotle mayo
  - Bbq brisket, sweet potato, buttered beans
  - Cuban pulled beef, rice, chimichurri
- Kung pow chicken, crispy noodles, spring onions
  - Greek stuffed capsicums, brown rice, feta (v)

#### **Dessert**

(select 1)

- Lemon meringue pie
- Fondant chocolate, Chantilly cream
- Eton mess, raspberries, meringue
- Tropical fruit salad coconut yoghurt





## BANQUET MENU 2

Minimum 100 guests.

### Sample menu

All mains are served with garden salad to table and crispy artisan bread.

#### Entree (select 2, alternate drop)

- Blue swimmer crab & asparagus cannelloni, tamanegi butter sauce, chives
- Duck parfait, truffled goose butter, candied blood orange puree, pickles, toasted brioche
- Chicken & coconut salad, smoked quail egg, crispy shallot, peanuts, Asian herbs (gf, contains nuts)
- Fried Enoki mushroom & tofu rice paper, pickled green mango salad, tamarind caramel (vegan, lactose free, gf)
- Fried filled zucchini flowers, ricotta parmesan, Romesco sauce (v, contains nuts)
- Salt & pepper tofu, green onion dressing, edamame guacamole, wakame salad (lactose free, vegan)
- Wagyu beef bresaola, parmesan gelato, red onion jam, truffled vinaigrette, cured yolk, grissini

#### Main (select 2, alternate drop)

- Chargrilled beef fillet, smashed peas, pepperade, cauliflower gratin, port jus, crispy kale
- Sage & lemon roasted chicken breast, goats cheese mash, ratatouille, salsa verde (gf)
- Crispy pork belly, char sui spring roll, sweet potato, sesame bok choy, mandarin jus (lactose free)
- Pan-fried Ora King salmon fillet, salt cod croquettes, tomato saffron confit, baby fennel, gremolata (lactose free)
- Baked barramundi fillet, prawn ginger dumplings, fresh corn polenta, grilled broccolini, miso glaze
- Ricotta & spinach gnocchi, slow roasted tomato sauce, shaved pecorino (v)
- Miso roasted eggplant, fried tofu, green soba noodle, onion sauce, snow peas, edamame (vegan, lactose free)

#### Dessert (select 2, alternate drop)

- Classic chocolate fondant, cherry compote, chocolate floss, double cream
- Apple cinnamon crumble tart, vanilla bean ice cream, nut brittle (Contains nuts)
- Lemon baked cheesecake, blood orange granita, candied lemon (gf)
- Berry panna cotta, fried churro, fresh berries, chocolate fondant (v)
- Biscoff cake, butterscotch, chocolate ganache, cherry compote (vegan)



## KIDS MENU

### Kids Main (select 1)

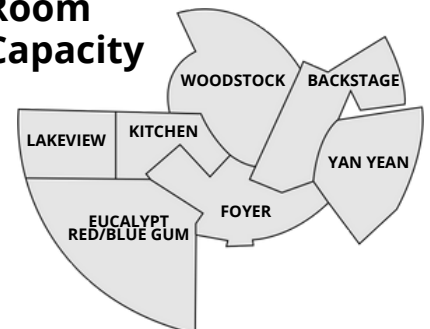
- Chicken schnitzel & chips
- Mini margarita pizza & chips (v)
- Penne bolognese

### Kids Dessert

- Will match dessert selection for all other guests



### Room Capacity



**Redgum Room:** 200 max. guests

**Bluegum Room:** 200 max. guests

**Eucalypt Room:** 400 max. guests (divisible)

**Lakeview Room:** 30 max. guests

**Yan Yeon Theatre:** 497 max. guests

**Woodstock Theatre:** 175 max. guests



AV & Staging  
support available



Security staff  
available



CBD 25km (40mins)



Train station  
550m walk



600 Free carparks



Wheelchair access



Built in AV



Free Wi-Fi

\*Photos for illustrative purposes. Seasonal menu items apply. See your Event Planner for details. The deadline for dietary requirements for all guests is two weeks before the event date. Diets made known on the day of your event may not be able to be accommodated. Please ensure you receive dietarys from your guests prior to the deadline.