

PRACC

PLENTY RANGES ARTS
& CONVENTION CENTRE



Your perfect event space
and catering for your celebration



We can tailor a
catering package
for your next event

CANAPE OPTIONS

Minimum 100 guests

Hot Canapes

Land

- Lamb fillet mignon, black truffle mayo (gf)
 - Grass fed beef sausage rolls
 - Grass fed beef pies
- BBQ duck spring rolls, hoisin sauce
- Lemongrass & ginger pork stick, coriander & lime dressing
 - Chicken & shiitake wontons, sweet chili
 - Chorizo & manchego empanadas
 - Chicken san choy bao spring roll
 - Lamb kofta skewers, tzatziki (gf)

Ocean

- Sesame prawn toast, wasabi mayo
- BBQ scallop, taramasalata, chorizo
- Tom yum prawn twisters, sweet chili
 - Chilli salted calamari, lemon aioli
 - Salt cod croquettes, chipotle mayo
- Crumbed whiting gujons, tartare sauce
- New England crab cake, old bay saffron aioli

Garden

- Spinach & onion pakoras, raita (v)
- Caramelised onion & cheddar tarts (v)
- Molten cheese & tomato risotto jalapeno poppers (v)
- Provolone, sugo & basil mini pizzette (v, contains pine nuts)
 - Mac & cheese croquettes, aioli (v)
 - Roasted pumpkin arancini (vegan, gf)
- Hara bhara kabab, paneer cheese, tomato kasundi (v)



Cold Canapes

Land

- Lemon zaatar pulled chicken, harrisa yogurt, crispy flatbread
 - Lemongrass coconut chicken rice paper roll (gf, df)
 - Peking duck pancake, hoisin, spring onion
 - Beef bresaola preserved lemon and ricotta (gf)
 - Peppered lamb, truffled mushroom crostini
 - Teriyaki beef rice paper roll (gf, df)
- Truffled chicken tartlet, piquillo pepper, crispy kale
 - Crispy guanciale, potato rosti, onion jam

Ocean

- Hot smoked ocean trout betal leaf, sweet fish sauce, chili jam Thai basil (gf, df)
 - Smoked salmon blini, horseradish mascapone, caviar
 - Prawn and coriander rice paper roll (gf, df)
- Tuna tataki, sesame seaweed, wasabi avocado, crisp wakame cracker
 - Crumbed prawn sando, Bloody Mary kewpie, arugula
 - Jalapeno donut, herbed cream cheese , salmon pearls

Garden

- Smoked goat curd tartlet, air dried tomato, salsa verde (v)
 - Corn & coriander fritters, guacamole, fried halloumi (v)
- Green mango, tofu, edamame & sambal rice paper roll (gf, df, vegan)
 - Pickled vegetable & bean curd uramaki, wasabi kewpie



AV & Staging support available



Security staff available



CBD 25km (40mins)



Train station 550m walk



600 Free carparks



Wheelchair access



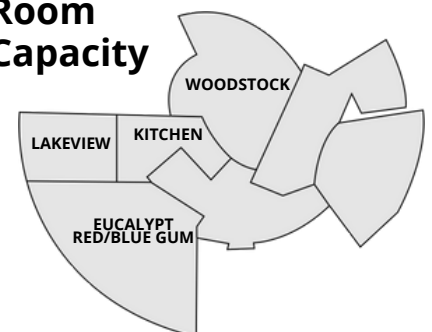
Built in AV



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. Dietaries made known on the day of your event may not be able to be accommodated. Please ensure you receive dietaries from your guests prior to the deadline.

Room Capacity



Redgum Room: 200 max. guests

Bluegum Room: 200 max. guests

Eucalypt Room: 450 max. guests (divisible)

Lakeview Room: 30 max. guests

Yan Yean Theatre: 497 max. guests

Woodstock Theatre: 175 max. guests

BIGGER BITES OPTIONS

- Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo
 - Ruben jaffle, smoked beef, gruyere, sauerkraut, mustard
- BBQ pork banh mi, pickled vegetable, spring onion, hoisin kewpie
 - Fried chicken karaage gua bao with chili pickled slaw, hoisin
- Southern fried crispy prawn taco, guacamole, pico de gallo, lime crema
- Lamb kofta lettuce wrap, smoked eggplant, green sambal yoghurt (gf)
 - Fried spicy corn slider, halloumi cheese, harissa and tzatziki (v)
 - Spiced tofu and shiitake steamed bao (vegan, df)
- Chili bean, quesadilla, guac & jalapeno vegan coyo (vegan, df)

BOWLS OPTIONS

- Mapo tofu, sichuan beef, special fried rice (gf, df)
- Smokey 12hr beef brisket, baked mac and cheese, bourbon bbq sauce
- BBQ lamb kofta, tiny greek salad, garlic yoghurt, crisp flatbread (gf available)
- Masterstock poached chicken & coconut salad, asian herbs, kaffir lime, crispy shallots (gf, df, contains nuts)
 - Korean fried chicken, pickled cucumber salad, gouchujang sauce
 - Chicken jungle curry, snake beans, baby corn, thai basil, pandan rice (gf, df)
- Sticky pork belly, tamarind caramel, pickled asian slaw, fragrant herbs, chili jam (gf, df)
 - Beer battered flathead fillet, chips, tartare sauce, lemon (df)
- Prawn Mee goreng, hokkien noodles, bean shoots, peanut satay, fried shallots (df, contains nuts)
 - Lemon pepper calamari, rocket, aioli, lemon (df)
- Miso roasted salmon, pickled shitake mushroom, quakes, soba noodles, edamame, teriyaki sauce (df)
 - Spiced chickpea fritters, pickled slaw, cucumber coconut yoghurt, tomato kasundi
 - Three cheese potato gnocchi, toasted walnuts, fried greens (v, contains nuts)
- Miso roasted pumpkin, pickled shitake mushroom, quakes, soba noodles, edamame, teriyaki sauce (vegan, df)



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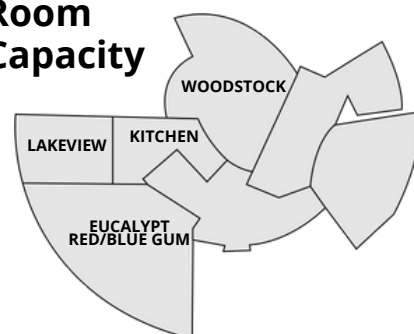
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